



LES ROCHES
BLANCHES

CASSIS

SEMINARS & EVENTS



AN ESTATE BECOME HOTEL



With over 300 days of sunshine a year, the South of France is ideal for organizing your event.

In the heart of an oasis of greenery and tranquility, Les Roches Blanches offers you the possibility to privatize all or part of its domain for an exclusive and personalized event.

Its exceptional panorama and its numerous spaces will charm you by their architecture and their unique location.

By choosing to entrust us with the organisation of your event, you can be sure of a service that is both attentive and professional, thanks to the know-how and involvement of our teams.

ACCOMMODATION



Our 45 rooms and suites offer an exceptional setting for a unique stay in the heart of the Calanques National Park.

Their soothing atmosphere where noble materials and design furniture are combined will satisfy the highest demands.

Admire the breathtaking view of the sea and let yourself be rocked to the rhythm of the waves.



LA VILLA CALA BIANCA



The Cala Bianca Villa is the ideal combining privacy and comfort. It has 4 bedrooms, 2 outdoor heated pools, private sea access, several sunny terraces and balconies, a hammam, a fitness room and a massage room.

A personalized and exclusive service composed of a butler and a catering team will be at your service so that you can fully enjoy this unique setting.

Privatization from 8 000€ TTC. (Price varies according to the period)



Capacity :
- 30 pers standing
- 15 pers seated



Inside area : 230m²
Outside area : 250m²



LE RESTAURANT LES BELLES CANAILLES



In a refined setting overlooking the sea and the Cap Canaille, the chef offers a menu with Mediterranean accents highlighting regional products.

Ideal for: lunch or dinner, cocktail, brunch...

Privatization from €3,500 per service (including VAT. Price varies according to the period)



Capacity :
- 70 pers seated inside
- 100 pers standing inside
- 90 pers seated outside
- 110 pers standing outside



Area inside : 195m²
Area outside : 215m²



LES BELLES CANAILLES OFFER

5 canape (per person)	€25
Cocktail dinner (15 pieces per person)	€75
Calanques menu (starter, main course, dessert)	€75
Mediterranean menu (starter, main course, dessert)	€90
Prestige menu (starter, main course, dessert)	€120
Cheese platter	€18
Cake (per slice)	€12
Pièce montée (per portion: 3 choux)	€20
Cocktail (per unit)	€20
Drinks package ("Vins de Cassis": choice of 2 colors, 1 bottle for 2)	€35
Drinks package ("Vins de Prestige": choice of 2 colors, 1 bottle for 2)	€50
Open bar	From €50/heure
Bottle of Champagne, from	€120
Soft drinks (water, juice, soft drinks)	€18
Corkage* duty	€50



LE SALON CANAILLE

Choose this reception room that can be entirely adapted to your needs: theater, banquet or cocktail, everything is possible for our teams.

The Salon Canaille has a surface of 88m² as well as a 58m² terrace with sea view and a pergola.

Ideal for: boards of directors, COMEX, management committees, team meetings

Privatization from 1500€ including VAT (price varies according to the period and the number of guests).



Area : 88m²



Capacity : *

Théâtre	Banquet	Cocktail
60	50	60

* Sous réserve des réglementations applicables

OFFER

LES BELLES CANAILLES

SUGGESTION MENU CALANQUES

Starter

The pillow of the beautiful Cassidaine,

free-range chicken and octopus, fava beans and tarragon

OR

Green asparagus from Provence

organic egg yolk and aniseed herb sabayon, ewe's milk tomme

Main Course

Steamed sea bass with lemon balm

coconut beans with preserved lemon and sweet onions

OR

Charolais beef chuck

tomato confit jus, panisse

Dessert

Grand cru chocolate finger

passion fruit gel, extra soft cocoa cookie, exotic vanilla sorbet

OR

Black forest without alcohol

with candied amarenna, chocolate, vanilla and cherries

€75,00 TTC / person
Without drinks

SUGGESTION MENU MEDITERRANEE

Starter

Wild Mediterranean shrimp,

raw, full-bodied bisque tartlet, lemon balm condiment

OR

Duck foie gras

with rosé Cassis wine, candied seasonal fruit and pistachios

Main Course

Mediterranean sea bass

sea broth, purple artichokes, pistachio oil aioli

OR

Beef aged 50 days,

grilled fillet, cheek confit, colored carrots, Cassis wine reduction

Dessert

Lemon meringue pie

tangy confit and zesty sorbet

OR

Grand cru finger chocolate

gel passion, extra soft cacao biscuit, exotic vanilla sorbet

€90 TTC / person
Without drinks

SUGGESTION MENU PRESTIGE

Appetizer

Caviar osciètre royal

Noa cucumber, fresh hinterland goat's cheese, radish tops

Starter

Green asparagus from Provence,

cooked and raw, soft-boiled egg vinaigrette, Culatello di Zibello, Pecorino cheese

OR

La brousse du Rove,

ravioli, light cream with Cassis white wine, fresh peas, Corsican coppa

Main Course

Alpilles lamb,

two ways, Parmesan gnocchi, harissa, marjoram jus

OR

Entrecôte of beef aged 50 days,

artichoke casserole, sucrine heart with mild garlic.

Dessert

Crispy arlettes millefeuilles

with two vanilla flavours

OR

Melting fig from Soliès

Greek yogurt and Lambrusco vinegar ice cream

€120 TTC / person
Without drinks

Indicative suggestions subject to change depending on product availability.



LE LOUP BAR



Take a seat in our open-air restaurant in the shade of maritime pines and relax while savoring contemporary and elegant cuisine against the backdrop of the sea and the crystal clear water of our infinity pool.

Ideal for: exhibitions, meals between collaborators, product launches...

Privatization from €2 750 incl. tax per service (price varies according to the period and the number of guests).



Capacity :
- 70 pers standing
- 40 pers seated



Superficie : 196m²



PETANQUE AREA



The Pétanque area is entirely modular and allows you to design your event according to your desires.

Musical atmosphere, lighting, layout: everything is customizable to your liking for an unforgettable moment.

Ideal for : reception, aperitif or cocktail party.

Privatization from €1000 per hour (including VAT).



Capacity : 120 pers standing



Area : 180m²



SUGGESTIONS DE PIECES APERITIVES

Cold plates

Thyme shortbread, fresh goat cheese with olive oil
Cucumber bite with sea bream tartare
Tomato gazpacho with basil
Semi-cooked tuna, Niçoise condiment
Two-Finger Pissaladière
Foie gras and yellow fruits
Blinis with tarama, lime and bottarga
Eggplant caviar with mint
Glazed zucchini soup with black olive

Hot plates

Arancini with lemon confit
Chicken samosa with raz el hanout
Mini ham and truffle croque sandwich
Marseille Panisse (chickpea chips from Provence)
Ricotta Summer Barbajuan (fried ravioli filled with chard
and cheese)
Smoked mozzarella pizza
Tamaris mussels with parsley
Shrimp fritto misto, aioli

Live cooking

Carved San Daniel ham, tomato bread
Assortment of mozzarella, and rainbow tomatoes
Smokehouse station - sliced smoked fish
Creamy risotto served in a Parmesan wheel
Meat skewers marinated in thyme

Sweet treats

Strawberry and Madagascar vanilla tartlet
Almond and blueberry tartlet
Crispy chocolate tartlet
Lemon meringue tartlet
Cherry and vanilla panna cotta
Pear, almond and Tonka bean verrine
Cream puffs with sugar
Vanilla and caramel choux pastry
Apricot and almond verrine
Pink peach verrine

* Non-exhaustive list



MENU FINGER FOOD

Mini "Pan bagnat

Tartine with sardine rillettes

Verrine of cold ratatouille and quail egg

Zucchini stuffed with goat's cheese

Tuna navette with crudités

Focaccia with rosemary and mozzarella

Basil-glazed minestrone

Smoked eggplant and mint oil

Pissaladière with pickled onions

Verrine of crudités and anchovy paste



Almond and blueberry tartlet

Crunchy chocolate tartlet

Lemon meringue tartlet

Big whipped cream chouquette

Pavolva with seasonal fruits

€60/person

Menu subject to change according to product availability and season.



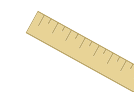
LE SALON OENOTHEQUE

This entirely wooded room is the ideal place to conduct your meetings in a warm and intimate setting.

Equipped with all the necessary equipment, this lounge offers optimal comfort for small gatherings.

Ideal for: wine tasting, board of directors, COMEX, management committees, team meetings

Privatization from €1,000 incl. VAT for the full day (price varies according to the period and the number of guests).



Area : 29m²

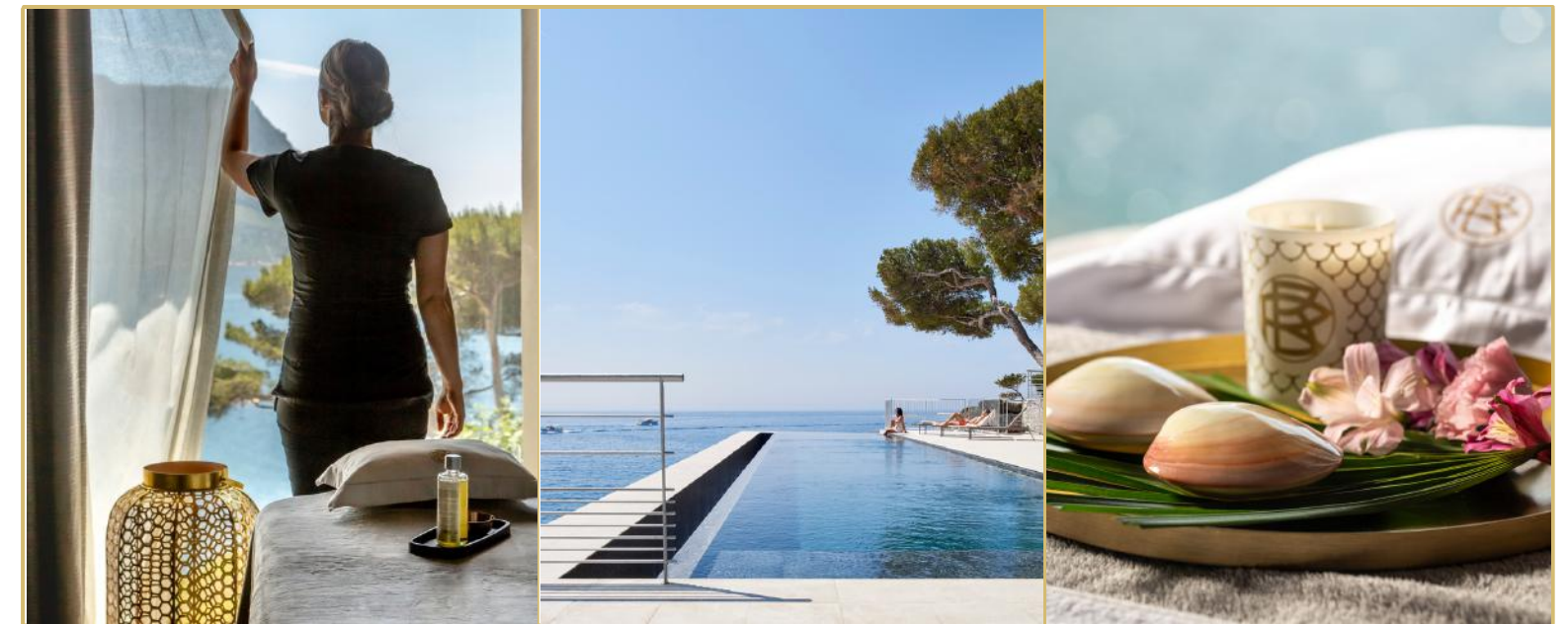


Capacity : *

Bloc	Cocktail
12	20

* Subject to applicable regulations

SPA BY SISLEY



For a massage with a breathtaking view of the Cap Canaille or for a preparation and beauty treatment for your event, enjoy a relaxing moment under the expert hands of our Sisley Spa practitioners.

For a massage in a more intimate setting, our spa can move to the terrace of your room and offers you an outdoor treatment face to face with the Mediterranean Sea.

ACTIVITIES



Cassis and the surrounding area are an adventure playground. To facilitate your stay with us, Matteo and Romain, our concierges, are delighted to assist you with all your activities.

They are also at your service to manage your travel arrangements: airport transfers, arrival by classic car, arrival by boat at the port of Cassis...



INFORMATION

Without privatization of the entire hotel, all events must end at 11pm.

The privatization of the hotel includes:

- 45 rooms and suites
- 2 nights (if it is the weekend)

> Total privatization price : from €90,000 for two nights.

The price varies according to the desired period. (excluding catering costs)



The hotel is proud to be a Green Key 2023 winner.



HOW TO REACH LES ROCHES BLANCHES ?

By plane

Marseille - Provence (MRS) : 50min

Toulon - Hyères (TLN) : 1H00

Nice - Côte d'Azur (NCE) : 2H00

By train

Train station TGV Marseille - Saint-Charles : 35min (32km)

Train station of Toulon : 40min (45km)

Train station of Cassis : 10min (4km)

By boat

Arrival at the port of Cassis and transfer within a few minutes to the hotel

By car

Highway A50 - exit 8 "Cassis" : 10min

Limited parking at the hotel at a rate of €20 per vehicle. Contact us for more details.

For any additional information, we invite you to contact:

Sales and Events Service

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www.roches-blanches-cassis.com