



LES ROCHES
BLANCHES

CASSIS

YOUR WEDDING



AN ESTATE BECOME HOTEL



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

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

By choosing to entrust us with the organisation of your wedding, 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 by the 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 for your wedding night.

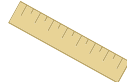
VILLA CALA BIANCA



Recently inaugurated, la Cala Bianca is the ideal villa 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.

 Maximum catering capacity :
- 30 people standing
- 15 people seated

 Interior surface area: 230m²
Outdoor area: 250m²



YOUR COCKTAIL

YOUR MOMENT OF CONVIVIALITY BY THE SEA



Imagine your guests gathered in a relaxed, bubbly atmosphere, laughter echoing softly. A well-orchestrated aperitif, infused with culinary delights and exquisite refreshments, create a magical moment where hearts meet before the sun even sets. The aperitif, like a spellbinding prelude, opens the doors to an unforgettable experience and a symphony of shared emotions.



PETANQUE AREA



La Pétanque is the ideal venue for memorable wedding aperitifs and welcome cocktails. Thanks to its intimate atmosphere and elegant, country-style design, "La Pétanque" is the perfect choice for convivial moments and creating unforgettable memories.

Minimum catering spend from 10000€



Maximum capacity: 120 people standing



Surface area: 180m²



LE LOUP BAR



Immerse yourself in a setting where the soft shade of the maritime pines blends harmoniously with the infinite beauty of the aquatic horizon. With Le Loup Bar, every moment becomes a peaceful escape, where tranquillity meets sophistication.

Minimum catering spend from 12 000€



Maximum capacity :
• 70 people standing
• 45 seated



Surface area: 196m²

SUGGESTIONS FOR CANAPES

Cold plates

Thyme shortbread, fresh goat cheese with olive oil
Cucumber bite with sea bream tartare
Tomato and basil gazpacho
Semi-cooked tuna, Niçoise condiment
Two-Finger Pissaladière
Foie gras and yellow fruit
Tarama, lime and pourtague blinis
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)
Summer barbajuan with ricotta
Smoked mozzarella pizza
Tamaris mussels with parsley
Shrimp fritto misto, aioli

Live cooking

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

Pièces apéritives sucrées

Madagascar vanilla strawberry tartlet
Almond and blueberry tartlet
Chocolate and buckwheat soufflé tartlet
Lemon meringue tartlet
Cherry and vanilla panna cotta
Pear, almond and Tonka bean verrine
Sugar puff pastry
Vanilla caramel puff pastry
Apricot and almond verrine
Pink peach verrine

5€/piece and/or 20€/showcooking/person

Choice of up to 5 types



FINGER FOOD MENU

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 candied onions

Verrine of crudités and anchovy paste



Almond and blueberry tart

Crunchy chocolate tart

Lemon meringue tart

Big whipped cream chouquette

Pavolva with seasonal fruits

60€/person



BELLES CANAILLES RESTAURANT



Immerse yourself in a scene of elegance, where the breathtaking view of the sea and the majestic Cap Canaille create a striking backdrop. It's here that the chef deploys his art, offering a gourmet menu infused with the most authentic Mediterranean flavors. Carefully selected local produce is creatively sublimated to offer culinary creations that resonate with the soul of this enchanting setting.

Minimum catering spend from 17 000€



Maximum capacity:

- 70 people seated in the hall
- 100 people standing in the hall
- 90 seated on terrace
- 110 people standing on terrace



Hall surface area: 195m²
Terrace surface area: 215m²



YOUR DINNER

THE ART OF GASTRONOMY AND LOVE



In the magnificent setting of Cap Canaille, every dish becomes a poem and every moment a treasure. By sharing a carefully crafted meal, you take your guests on a culinary journey where every bite tells a story. Beyond delighting the taste buds, dinner creates an intimate space where conversations mingle harmoniously with flavors, strengthening bonds and memories.



LES BELLES CANAILLES & LE SALON CANAILLE OFFER

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,

filet à la plancha, cheek confit, colored carrots, Cassis wine reduction

Dessert

Lemon meringue pie

tart confit and zest-infused sorbet

OR

Grand cru chocolate finger

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

90.00€/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, eggplant glaze, harissa, marjoram jus

OR

Entrecôte of beef aged 50 days

artichoke casserole, sucrine heart with mild garlic.

Dessert

Two-Vanilla Millefeuille

crunchy caramelized arlettes and Madagascar ice cream

OR

Piedmont hazelnut

crunchy praline fleur de sel and ice cream infused with cocoa beans

120.00€/person

without drinks



DRINKS

Champagne glass	20€
“Vins de Cassis” package (choice of 2 colors, 1 bottle for 2 people)	35€
“Vins de Prestige” package (choice of 2 colors, 1 bottle for 2 people)	50€
Cocktail (per unit, choose from Spritz, Mojito or Moscow Mule)	20€
Bottle of Champagne	from 120€
Corkage fee (50€ for a 75cl bottle. 100€ for a magnum)	50 - 100€
Open bar	from 50€/hour
Soft drinks (water, juice, soft drinks)	18€



SALON CANAILLE

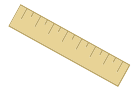
The room, bathed in natural light, can be transformed at will, transforming itself to host your most exquisite dinners and cocktail receptions. A covered terrace extends this captivating experience, where the salty air and the waves in the background add a touch of magic to every gathering. Imagine sipping fine food under the stars, or savoring deliciously prepared cocktails while admiring the sparkling sea on the horizon.

Minimum catering spend from 8000€



Maximum capacity

Banquet	Cocktail
50	60



Surface area: 88m²



THE ROCHES BLANCHES DIFFERENCE

OUR TEAM AT YOUR SERVICE

Les Roches Blanches hotel is not just a hotel, it is a promise of elegant escapism and memorable moments. Nestled in the heart of a breathtaking coastal landscape, this establishment embodies the very essence of Mediterranean refinement and charm.

It is a haven where time slows down, worries fade and memories blossom. To choose our sanctuary is to choose an unforgettable experience, a plunge into the elegance, authenticity and timeless beauty of the Mediterranean.



CLEFS D'OR CONCIERGES



Cassis and the surrounding area are an adventure playground. Romain and Florian, our concierges, will be delighted to assist you with all your activities.

They will help you find activities and service providers (DJ, photographer, hairdresser, make-up artist, etc.).

They are also at your service to manage your travel arrangements: transfers to the airport, vintage car to the town hall...



PASTRY



Our Pastry Chef Valentin Fabry is happy to create quality pastries for your wedding.

Whatever your wishes are, the Chef will know how to dazzle you: wedding cake, assortment of cookies, pyramid of macarons...

Give free rein to your fantasies...



SPA BY SISLEY



For a massage in a duo treatment room with an unobstructed view of Cap Canaille, or to prepare and enhance the beauty of your wedding day, enjoy a relaxing moment in the expert hands of our Spa Sisley practitioners.

For a massage in a more intimate setting, our spa moves to the terrace of your Suite and offers you an outdoor treatment overlooking the Mediterranean Sea.

GENERAL INFORMATION

Weddings at Les Roches Blanches are possible outside the summer season (July 1 to August 31).

Please note that the music must end at 11pm (unless the hotel is fully privatised) and that there is a 70 decibel limit.

The concierge team will be happy to put you in touch with DJs, bands and other service providers in whom we have complete confidence.

From 0 to 25 guests indoors or outdoors: privatisation not compulsory (without the presence of a DJ)

From 26 to 90 guests indoors or outdoors: privatisation of a reception area.

The privatisation of the hotel includes :

- 45 rooms and suites
- Buffet breakfast

Total privatisation price: from €45,000 per night (excluding catering costs)



HOW TO REACH LES ROCHES BLANCHES?

By plane - International airport

Marseille - Provence (MRS) : 50min

Toulon - Hyères (TLN) : 1h00

Nice - Côte d'Azur (NCE) : 2h00

By train

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

Toulon Train Station : 40 min (45km)

Cassis Train Station : 10 min (4km)

By boat

Arrival at the port of Cassis then transfer for a few minutes to the hotel.

By car

Highway A50 - exit 8 "Cassis" / 10min

Limited parking at 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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commercial@hotelrbc.com

www.roches-blanches-cassis.com