



Votre mariage à Grignan, en Drôme Provençale





Welcome to Grignan

At the foot of Madame de Sévigné's castle, the "Maisons du Clair de la Plume" welcome you in 6 different places in the village, all within walking distance.











Wedding planner

Tailor-made turnkey wedding

Both hotel and restaurant, we take care of your reception, we manage meals, accommodation for you and your guests.

We advise you on quality service providers and coordinate their intervention on the D-day.

We organize customized weddings according to your desires, your budget and the seasonality.

Tell us about your wildest dreams!



Non- denominational ceremony

Our magical gardens are available to organize a secular ceremony to your image!

From 10 to 200 people, with the recommendation of specialized officiants from the region.

So that this step remains engraved.







Vin d'honneur

For both the vin d'honneur and the meal, Michelin-starred Chef Glenn Viel brings out the best of the season, working with fresh produce from local producers.

Aperitif bites :

- Toast with olive and herb affinade
- Brioche toast with foie gras
- Foccacia with pepper salad
- Foccacia with aubergine riste
- Foccacia with anchovy paste
- Gressini, Mangaliza ham and parmesan cream
- Blinis and gravelax salmon
- Beef and soya tataki
- Seasonal cream soup with pine nuts
- Savoury cake

Show cooking: These appetisers can be prepared during your vin d'honneur

- Spelt and truffle risotto
- Truffle ravioli
- Prawns in parsley sauce
- Pasta in a wheel (peccorino)
- Ham to cut







Ferme Chapouton

Our Bistro, Bib Gourmand Michelin Can be partially or totally privatized, depending on your needs and the number of guests.

Volume :

Véranda :

130 people

200 people

Terrasse intérieure



50 people

80 people

Salle intérieure :



50 people

60 people



Gourmet Bistro

Some ideas from the menu...

Entrance

Skewer of king prawns, coriander oil, sun-dried tomato and chilli sauce
or Poultry liver finesse, spicy piquillo coulis
or Organic Soft Boiled Egg, Tomato Sauce, Summer Truffle

Main Course

Fillet of St Pierre, aubergine mille feuilles, basil and fennel, citrus virgin sauce
or Grilled Pork and Summer Vegetables
or Small spelt risotto with summer truffles

Cheese

Plate of mature cheeses
A selection of Grignan goat's cheeses at different stages of ageing
Fresh goat cheese with truffle centre





Original creation

The highlight of your wedding meal, the pièce montée will complete this special moment!

Our pastry chef and his team can create traditional or modern "pièces montées", entremets to share or individual desserts. Count on us to dazzle your guests!



Le Clair de la Plume

For an intimate reception, privatize our
1* Michelin gastronomic restaurant

A menu co-signed by Glenn VIEL, 3* Michelin, enter the world of our Chef Benjamin REILHES and our Pastry Chef Cédric PERRET

Volume :

 40 guests

 60 guests



Le Clair de la Plume



For a sustainable gastronomy based on emotion.

Menu based on seasonal products,
Food and wine pairing by our Chef
Sommelier.



Evening

Dance party at the Chapouton Farm, without time limit, to celebrate your union until the end of the night!





Prefect brunch

With a view of the castle wherever you are, the Chapouton Farm is the ideal place to end this beautiful event.

Our chef will prepare a custom-made buffet with show cooking options:

Savory: selection of local cheeses and cold cuts, organic eggs (hard, soft, boiled or scrambled), quiches and savory pies, mixed salads, cold meat or fish.

Sweet : pastries, various breads, jams, local honeys, yoghurts from the Ardèche, cakes, brownies, cereals, cookies, homemade rice pies, pancakes, fruit salads and fresh fruit.

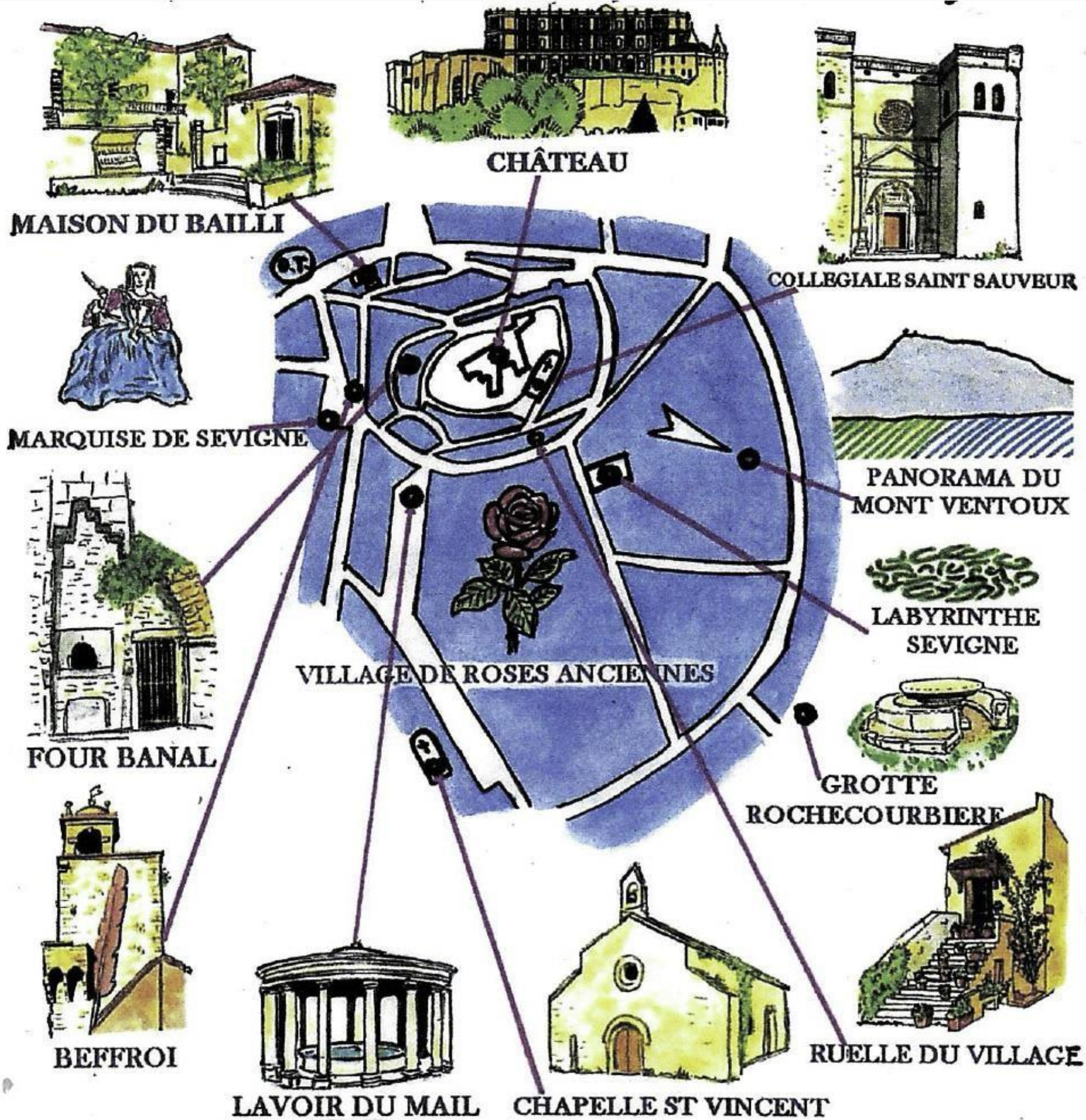
Drinks: fresh fruit juice, hot drinks (coffee, tea, hot chocolate), mineral water.

Our partners

Ask for the catalog of our partners

- Photographer
- Cameraman
- Florist
- Furniture rental
- Decorator
- Animation
- DJ
- LIVE band
- Wedding dress







*Privatization of la
Ferme Chapouton or the
C'clair de la Plume*

All our places can be privatized for a service, a complete day or a weekend, entirely or partially.

Customized rates on request: [click here](#)





We all have a date that we will never forget.

Ask for your personalized quote:

✉ commercial@clairplume.com

☎ +33 (0)4 27 58 20 12



 les Collectionneurs®
Restaurateurs, Hôteliers, Voyageurs

