





# VILLA MIRAÉ, AN OASIS OF BEAUTY WHERE DREAMS COME TO LIFE

## A ONE-OF-A-KIND GASTRONOMIC EXPERIENCE BY MAURO COLAGRECO

From the bar and restaurants to the solarium, pool, and breakfast, Villa Miraé's culinary offering stands out throughout the day with an authentic and sustainable approach.

Under the direction of Chef Mauro Colagreco, two restaurant concepts come to life: Amarines by Mauro Colagreco, a gastronomic experience designed as a true invitation to travel through Mediterranean landscapes; and Miraé by Mauro Colagreco, offering a relaxed, Mediterranean-inspired cuisine rooted in local terroir.



# CATERING & BANQUETING CATALOGUE

---

AS PART OF A PRIVATE HIRE OF THE RESTAURANT SPACES,  
EXCLUDING FULL VILLA PRIVATIZATION

*(ALL LISTED PRICES ARE INCLUSIVE OF VAT / ALL TAXES INCLUDED)*

The image shows a bright, modern dining room. In the foreground, a dark wood rectangular table is set with white plates, glasses, and a small potted plant. It is surrounded by upholstered chairs with wooden frames. In the background, there are several round tables with similar chairs. Large windows with white frames offer a view of an outdoor area with greenery and a pool. The ceiling features a decorative, circular light fixture. The overall atmosphere is warm and elegant.

# amarines

BY MAURO COLAGRECO

SPACE  
AMARINES BY MAURO COLAGRECO





# GASTRONOMIC RESTAURANT AMARINES BY MAURO COLAGRECO

Amarines by Mauro Colagreco embodies the fresh, spontaneous energy of the Mediterranean, expressed through a sincere and approachable fine dining experience. Here, the richness of the seasons and the elegance of the terroir are celebrated with a relaxed touch that invites guests to share, be inspired, and fully embrace the moment together.

## PRIVATE HIRE OF THE AMARINES RESTAURANT

Services	Lunch (subject to F&B* approval) or dinner
Guest capacity	Minimum 15 guests, <b>maximum 30 guests</b> (tables of 6 and 4 guests) Parking not guaranteed
Minimum F&B spend required per service	<b>No minimum spend at lunch</b> Dinner: minimum spend of €6,000 (May-June, September-October), €7,500 (July-August))

*This amount represents the minimum guaranteed consumption for exclusive use of the restaurant*

# OUR MENUS

## AMARINES BY MAURO COLAGRECO

The menu below is subject to change. Committed to showcasing seasonal ingredients and the creativity of Chef Mauro Colagreco, our menu evolves regularly throughout the seasons.

### 3-COURSE MENU

(available for lunch only)

€ 130

#### Local asparagus

Asparagus tart with Colonnata lard, wild garlic and vin jaune marbled sabayon, local morels

#### Rainbow chard

Burgaud duck, spelt with fresh almonds, green oil with Provençal herbs

#### Provence strawberries

Strawberries with confit fennel, verbena jelly and ice cream

### 4-COURSE MENU

(lunch and dinner)

€ 150

#### Rock fish

Served crudo with pistachio pesto, citrus infusion and garum, nasturtium

#### Gnocchi

With "Sentier des Ogres" condiments, gamberoni and their bisque, broad beans and peas

#### Wild catch from our coasts

Braised with olives, local asparagus, preserved lemon, basil, bagna cauda sauce

Or

#### Alpilles lamb

Roasted with its jus, sheep's yogurt, artichokes à la barigoule, almonds

#### Wildflower honey

Ice cream, beeswax crumble, mead jelly, verjus, pollen

### 7-COURSE MENU

(lunch and dinner)

Maximum 15 guests

€ 195

#### Rock fish

Served crudo with pistachio pesto, citrus infusion and garum, nasturtium

#### Camargue shellfish

Stewed bouillabaisse-style with Sospel saffron

#### Morel stew with vin jaune

High-Provence spelt, wild garlic oil

#### Wild catch from our coasts

Braised with olives, Gourdon asparagus, preserved lemon, basil, bagna cauda sauce

#### Corsican "Tigre" veal

Rack of veal, Bandol wine daube jus, foie gras, carrots

#### Rhubarb

Slow-cooked in its ginger-infused juices, fromage blanc herb sorbet

#### Floating island

Calisson-style, lemon balm custard, kumquat

### ADDITIONAL OPTIONS

*Cheese platter*  
€ 25

AMARINES DINING ROOM & TERRACE





BRUNCH BUFFET  
AMARINES BY MAURO COLAGRECO

PRIVATE HIRE OF THE AMARINES RESTAURANT SPACE

Experience	1 to 2 items can be customized upon request
Services	Lunch
Guest capacity	Minimum 20 guests, <b>maximum 30 guests</b> Parking not guaranteed

# BRUNCH MENU

€ 150 per person

Our brunch offering evolves with the seasons and the inspiration of Chef Mauro Colagreco.  
The selections below are subject to change and may be adjusted.

## LIVE STATIONS

Gourmet cart: eggs prepared to order

Fresh pasta show cooking (optional)

## SAVORY

Avocado toast

Selection of savory quiches

Artisanal charcuterie & cheese boards

Oyster platter

Crisp crudités platter

Salads: quinoa, tomato & burrata, watermelon

Grilled regional meats, duck fat-roasted potatoes

## SWEET

Selection of pastries

Selection of cakes, madeleines, and cookies

Seasonal fruit tart

Freshly sliced fruit platter

## ADDITIONAL OPTIONS

*Show Cooking*

*2 pieces per person:*

*€15 supplement per person*

AMARINES DINING ROOM & TERRACE

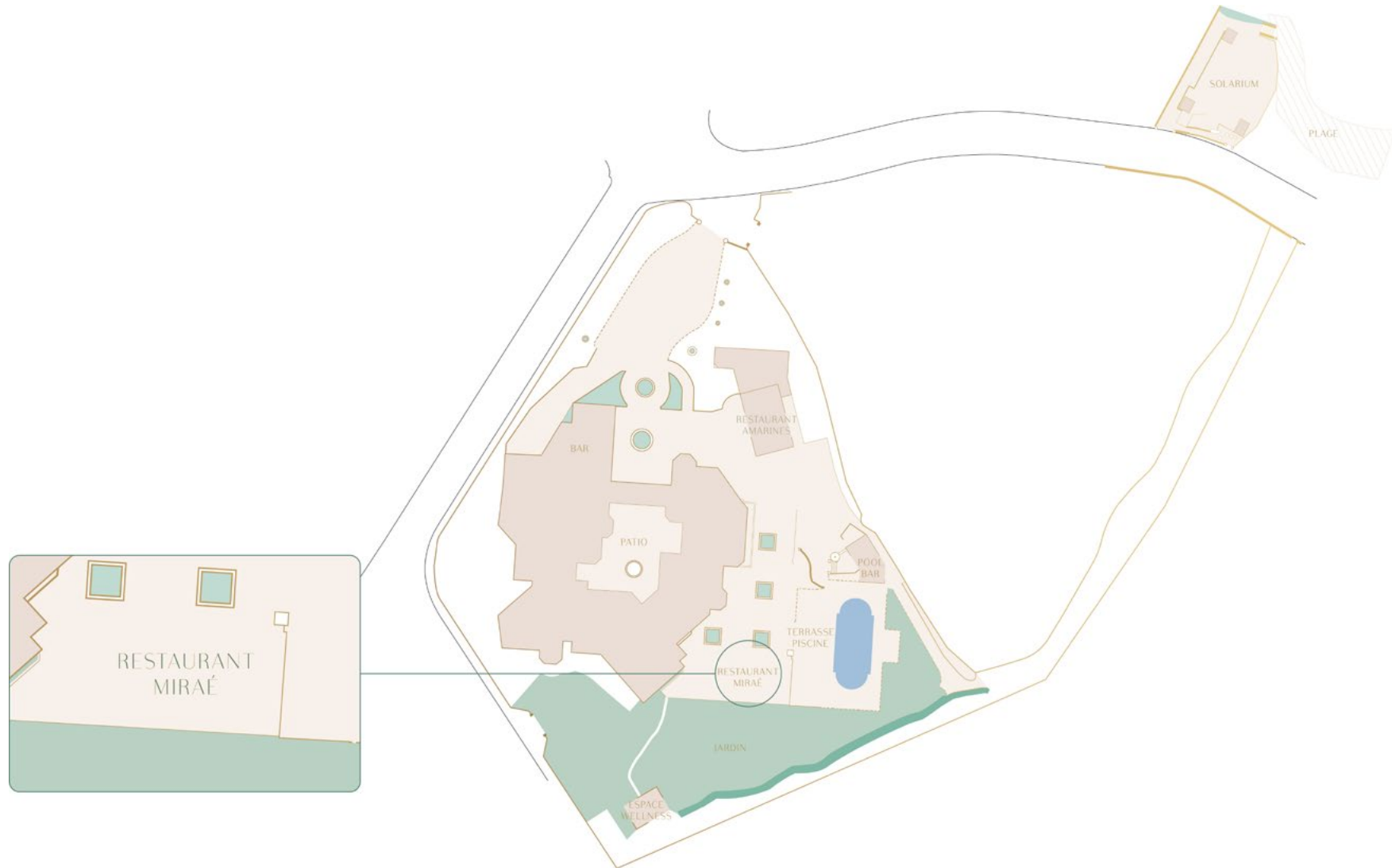


# MIRAE

BY MAURO COLAGRECO



SPACE  
MIRAÉ BY MAURO COLAGRECO



## MIRAÉ BY MAURO COLAGRECO



Miraé by Mauro Colagreco draws inspiration from the culinary traditions of the French and Italian Riviéras, reimagined with the bold, contemporary touch of the Michelin-starred chef. In a warm and sunlit setting, enjoy iconic coastal specialties from Genoa to Saint-Tropez: an authentic gourmet escape infused with the spirit of La Dolce Vita.

### PRIVATE HIRE OF THE MIRAÉ RESTAURANT

*(mandatory for groups of 25 guests or more)*

Services

Lunch & Dinner

Guest capacity

Minimum 20 guests, **maximum 50 guests**

Parking not guaranteed

Minimum F&B spend  
required per service

**No minimum spend at lunch**

Dinner: minimum spend of €4800 (May-June, September-October), €6,000 (July-August)

*This amount represents the minimum guaranteed consumption for exclusive use of the restaurant*

The Villa does not have an indoor backup space.  
In case of bad weather, the event may be postponed or cancelled.

# OUR MENU

€ 120 per person

The menu below is subject to change. Committed to showcasing seasonal ingredients and the creativity of Chef Mauro Colagreco, our menu evolves regularly throughout the seasons.

## STARTERS

### Apulian burrata

Peas, mint, preserved lemon, arugula, and parmesan

### Artichoke salad

Arugula, parmesan, bottarga, citrus vinaigrette, Piedmont hazelnuts

### Warm broad bean salad

Guanciale, savory, toasted thyme bread

## MAIN COURSES

### Tortellini

Borage leaves and Monteiro family goat cheese

### Wild Mediterranean fish, Ligurian-style

Trumpet zucchini, artichokes, potatoes, tomatoes, olives, garlic, and capers

### Beef fillet

Pea ragout, morels with wild garlic, pepper sauce

### Slow-cooked Alpilles lamb shoulder

Provençal jus, oven-baked stuffed Mediterranean vegetables

## DESSERTS

### Lemon heart

Tart, meringue, and bergamot sorbet

### “Cappuccino” rice pudding

Milk ice cream

### Chocolate mousse

Garrigue-infused ice cream, hazelnut praline





# SOLARIUM & GARDEN



## COCKTAIL

### PRIVATE COCKTAIL RECEPTION

#### Experience

Tray-passed service

Available on the Amarines & Miraé terraces,  
depending on group size

15 canapés per person

#### Services

Solarium: dinner (from May to October), lunch (May &  
October only)

Garden: lunch & dinner

#### Guest capacity

Minimum 20 guests, **maximum 60 guests**

#### Additional furniture rental fees

€ 1,000 including buffets, bars, and cocktail tables

# CANAPÉS PACKAGE

€ 120 including 15 cold, hot, and sweet pieces.

## COLD CANAPÉS

Tuna tartare, tapioca crisps, lemon gel

Carrot and cumin tartlet

Tomato bread with Iberian ham

Tapenade toast, artichoke, parmesan

Herb gougères with fresh goat cheese

Crispy chickpea and smoked eggplant

Menton-style pichade

Pissaladière with anchovies, olives,  
and thyme blossom

Green tomato gazpacho

Chilled melon and fresh mint soup  
(available May-June)

Sea bream ceviche

## HOT CANAPÉS

Barbajuans

Herb gougères with fresh goat cheese

Croque-monsieur

Zucchini flower, bagna cauda sauce

Panisse

Parmesan, ham, and pistachio choux puff

Mediterranean fish croustilles, aioli sauce

Mushroom ravioli with parmesan emulsion

Prawn fritters with lime

Ligurian-style fish with seasonal vegetables

Baked mussels with chorizo and rosemary

Lamb navarin with seasonal vegetables

## SWEET CANAPÉS

Chocolate macaron

Lemon meringue tartlet

Seasonal fruit tartlet

Paris-Brest

Lemon and basil madeleine

Mini Tarte Tropézienne

Fresh fruit salad with basil

### ADDITIONAL OPTIONS

*Show Cooking*  
2 pieces per person:  
€ 15 supplement per person



GARDEN



POOL



SOLARIUM



# PACKAGES



APERITIFS & BEVERAGES



## APERITIF PACKAGE

—  
€ 45

SELECTION OF 4 CANAPÉS PER PERSON:

- Croque-monsieur
- Pissaladière or pichade
- Barbajuans
- Tuna tartare, tapioca crisps,  
lemon gel

—  
ONE GLASS OF CHAMPAGNE PER PERSON

Deutz Brut Classic Champagne



## WINE & SOFT DRINKS PACKAGES

### Mediterranean wine package

**€ 55**

*3 glasses of wine per person  
(13cl each)*

Bellet, Château de Bellet (white)

—  
Côtes de Provence, “Agachon” Cuvée, Clos de l’Ours (red)

—  
Côtes de Provence, Clos de l’Ours “L’Accent” (rosé)

### Grand Terroir wine package

**€ 80**

*3 glasses of wine per person  
(13cl each)*

—  
Chablis Premier Cru “Les Fourchaumes”, Domaine Vrignaud

—  
Saint-Émilion Grand Cru AOC, Château Mondot

### Soft drinks package

**€ 20**

—  
One still or sparkling water per person

—  
Selection of coffee and tea

## CLASSIC OPEN BAR

€ 65 PER PERSON FOR 1 HOUR\*

White, rosé, and red wine  
(Côtes de Provence, Château Léoube)

Selection of spirits  
(Ketel One vodka, Bombay Sapphire gin,  
Black Label whisky, pastis, Aperol)

Local beer from the County of Nice

Selection of soft drinks  
(sodas, fruit juices, water)

Selection of 2 signature cocktails

*\*(€40 per person per additional hour) • Champagne not included*



## CHAMPAGNE OPEN BAR

€ 80 PER PERSON FOR 1 HOUR\*

Deutz Brut Classic Champagne  
(half bottle per person)

White, rosé, and red wine  
(Côtes de Provence, Château Léoube)

Selection of spirits  
(Ketel One vodka, Bombay Sapphire gin,  
Black Label whisky, pastis, Aperol)

Local beer from the County of Nice

Selection of soft drinks  
(sodas, fruit juices, water)

Selection of 2 signature cocktails

*\*(€50 per person per additional hour)*



## PRESTIGE CHAMPAGNE OPEN BAR

€ 450 PER PERSON FOR 1 HOUR\*

Roederer Cristal Champagne (white)  
(half bottle per person)

White, rosé, and red wine  
(Côtes de Provence, Château Léoube)

Selection of spirits  
(Ketel One vodka, Bombay Sapphire gin,  
Black Label whisky, pastis, Aperol)

Local beer from the County of Nice

Selection of soft drinks  
(sodas, fruit juices, water)

Selection of 2 signature cocktails

*(€300 per person per additional hour)*



# CONTACTS



**Clémentine NORMAND**

Sales Director

T. +33 (0)6 83 89 86 53

M. [cnormand@inwood-hotels.com](mailto:cnormand@inwood-hotels.com)

**Julia AMOUYAL**

South-East Sales Manager

T. +33 (0)6 41 66 99 76

M. [jamouyal@inwood-hotels.com](mailto:jamouyal@inwood-hotels.com)

**Nicolas ROBARDEY**

South-East Sales Executive

T. +33 (0)7 89 31 76 47

M. [nrobardey@inwood-hotels.com](mailto:nrobardey@inwood-hotels.com)

