



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 FULL HOTEL BUYOUT,
EXCLUDING JULY AND AUGUST.

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

Full privatization of Villa Miráe (excluding July and August) is available for a minimum stay of two consecutive nights, subject to a daily food & beverage minimum spend of €15,000.



BRUNCH

BRUNCH WITH BUFFET SERVICE

*Available in various Villa areas
(subject to capacity limits)*

Services

Lunch

Guest capacity

Up to 150 guests

Additional furniture
rental fees

Approximately €3,500 including buffets and sun umbrellas,
for 150 guests.

BRUNCH MENU

€ 150 per person

The menu presented below is subject to change. Any adjustments must be confirmed in advance by our team, and may result in a price increase.

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

Aperitif €45
One glass of Champagne + 4 canapés



BUFFET

SEATED MEAL WITH BUFFET SERVICE

*Available in various Villa areas
(subject to capacity limits)*

Experience

3-hour buffet service including hot and cold dishes (selection of starters and main courses, desserts, and seasonal fruits)

Services

Lunch or dinner

Guest capacity

Up to 120 guests

Additional furniture rental fees

Approximately €3,500 including buffets and sun umbrellas

BUFFET MENU

The menu presented below is subject to change. Any adjustments must be confirmed in advance by our team, and may result in a price increase.

COLD BUFFET

Heirloom tomatoes & creamy burrata, basil-infused olive oil, edible flowers

Tricolor quinoa salad, grilled vegetables, wild herbs, and citrus dressing

Zucchini carpaccio with fresh mint, pecorino shavings, toasted hazelnuts

Sea bream tartare with lime, fennel-infused olive oil, and mild chili

Fresh herb tabbouleh (parsley, coriander, mint), pomegranate, lime

Artisanal charcuterie & cheese boards

Bread selection: rosemary focaccia, taggiasca olive bread, seed crackers

HOT BUFFET

Whole roasted fish (sea bream or sea bass), citrus and fennel-infused olive oil

Grilled meats, melting potatoes

Slow-cooked lamb shoulder with lemon, thyme, and rosemary, reduced jus

Fresh pasta or risotto show cooking (optional)

DESSERT BUFFET

Selection of cakes, madeleines, and cookies

Seasonal fruit tart

Menton lemon tart

Chocolate mousse

Floating island with lavender custard

Tarte Tropézienne

Freshly sliced fruit platter

ADDITIONAL OPTIONS

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



SEATED BANQUET

SEATED BANQUET-STYLE MEALS

*Available in various Villa areas
(subject to capacity limits)*

Services

Lunch or dinner

Guest capacity

Up to 150 guests

Additional furniture
rental fees

Approximately € 6 000 including tables, chairs, lingerie & tableware

THREE-COURSE MENU

—
SPRING SEASON (MAY-JUNE)

€120 per person

The menu presented below is subject to change. Any adjustments must be confirmed in advance by our team, and may result in a price increase.

STARTERS

—
Apulian burrata, peas, mint, preserved lemon,
arugula, and parmesan

San Remo gamberoni carpaccio, citrus vinaigrette

Zucchini flowers stuffed with shellfish, green
pepper, preserved lemon, basil-infused shellfish jus

MAIN COURSES

(vegetarian option available)

—
Ligurian-style fish, trumpet zucchini, purple
artichokes, broad beans, potatoes, tomatoes,
olives, garlic, and capers

Roasted beef fillet with butter, wild mushrooms,
pan-fried gnocchi, pepper and herb sauce

Green asparagus risotto

DESSERTS

—
Chocolate mousse, Provence-infused ice cream,
nut praline

Lemon tart, meringue, bergamot sorbet

White chocolate crèmeux, cherry sorbet

ADDITIONAL OPTIONS

Aperitif €45
One glass of Champagne + 4 canapés

THREE-COURSE MENU

AUTUMN SEASON (SEPTEMBER-OCTOBER)

€120 per person

The menu presented below is subject to change. Any adjustments must be confirmed in advance by our team, and may result in a price increase.

STARTERS

Burrata with saffron-infused confit squash

Artichoke salad, arugula, bottarga, parmesan, and citrus vinaigrette

Gamberoni carpaccio with citrus and kumquat vinaigrette

MAIN COURSES

(vegetarian option available)

Seasonal vegetable millefeuille, olive vierge, roasted tomato sauce

Artichokes à la barigoule

Oven-roasted lamb shoulder, olive jus, gnocchi, and zucchini gratin with confit garlic and basil

DESSERTS

Coffee tiramisu

Greek yogurt crèmeux with fig sorbet

Chocolate crème brûlée

ADDITIONAL OPTIONS

Aperitif €45
One glass of Champagne + 4 canapés

FOUR-COURSE MENU

—
SPRING SEASON (MAY-JUNE)

€ 150 per person

The menu presented below is subject to change. Any adjustments must be confirmed in advance by our team, and may result in a price increase.

STARTERS

—
Burrata with saffron-infused
confit squash

Artichoke salad, arugula,
bottarga, parmesan, and citrus
vinaigrette

Gamberoni carpaccio with
citrus and kumquat vinaigrette

FIRST COURSES

—
Braised red gurnard, tomato
broth with aioli, broad beans,
peas

Trofie pasta with pesto,
parmesan, and confit tomatoes

Oven-roasted scorpionfish,
saffron sauce, mussels, fennel
mousseline

SECOND COURSES

—
Slow-cooked lamb shank,
spring navarin-style

Roasted beef fillet with butter,
wild mushrooms, pan-fried
gnocchi, pepper and
herb sauce

Green asparagus risotto

DESSERTS

—
Chocolate mousse,
Provence-infused ice cream,
nut praline

Lemon tart, meringue, and
bergamot sorbet

White chocolate crèmeux with
cherry sorbet

ADDITIONAL OPTIONS

Aperitif €45
One glass of Champagne + 4 canapés

FOUR-COURSE MENU

AUTUMN SEASON (SEPTEMBER-OCTOBER)

€ 150 per person

The menu presented below is subject to change. Any adjustments must be confirmed in advance by our team, and may result in a price increase.

STARTERS

Burrata with saffron-infused
confit squash

Artichoke salad, arugula,
bottarga, parmesan, and citrus
vinaigrette

Gamberoni carpaccio with
citrus and kumquat vinaigrette

FIRST COURSES

Braised red gurnard in
bouillabaisse broth, basil
ratatouille

Oven-roasted scorpionfish,
saffron sauce, mussels, fennel
mousseline

Artichokes à la barigoule

SECOND COURSES

Roasted rolled veal breast with
citrus, cavatelli, fresh mint,
puttanesca sauce

Roasted beef fillet with butter,
wild mushrooms, pan-fried
gnocchi, pepper and
herb sauce

Provençal stuffed vegetables
with Alpilles lamb

DESSERTS

Coffee tiramisu

Greek yogurt crémeux with
fig sorbet

Chocolate crème brûlée

ADDITIONAL OPTIONS

Aperitif €45
One glass of Champagne + 4 canapés



COCKTAIL

COCKTAIL RECEPTION

*Available in various Villa areas
(subject to capacity limits)*

Experience

15 canapés per person
Tray-passed service

Services

Lunch or dinner

Guest capacity

Up to 250 guests

Additional furniture
rental fees

Approximately €2,500 including sun umbrellas, cocktail tables,
and buffet bars



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 cromesquis, 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



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)



ADDITIONAL SERVICES



- **Backup solution in case of bad weather:** €10,000 to €15,000 per event for the rental and installation of an event tent
- **Wedding ceremony equipment:** €25 per person for chair rental, up to a maximum of 120 guests depending on the planned setup and decor
- **External partners, quote upon request:** live band, DJ, sound system

CONTACTS



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