

Beaumier

L'ALPAGA

Alt. 1100 M

MEGÈVE

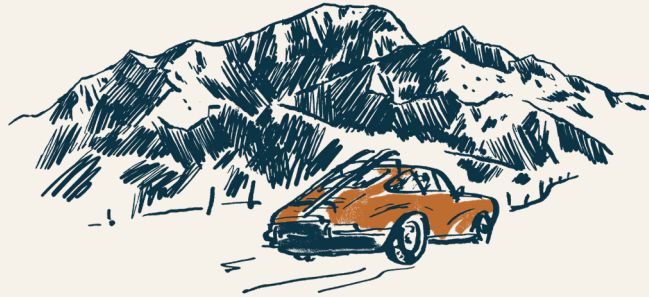
ALPES

WEDDINGS



YOUR LOVE, TAKEN TO NEW HEIGHTS



**A WEDDING VENUE IS MORE THAN JUST SCENERY, IT SETS
THE AMBIANCE FOR YOUR ENTIRE CELEBRATION**



Taking its seat in the heart of the Alps, facing the world-famous Mont Blanc, L'Alpaga beckons as a romantic Alpine escape. What could be more idyllic than beautiful scenery and a feeling of being away from it all, in the serene embrace

of nature? Say 'I do' amid authentic chalet architecture and rustic charm. With a truly unique and captivating backdrop, your dream wedding comes to life... immerse yourself in our world and make it your own.

THE

LOCATION	66 Allée des Marmoussets, 74120 Megève, France		Geneva Airport - 1h20mins* Lyon St Exupéry - 2h* Megève - 15mins*
	<i>We are a 5-minute drive or 20-minute walk from down-town Megève</i>		Sallanches – Combloux Megeve - 30mins* Bellegarde sur Valserine - 1h30mins*
CAPACITY	L'Alpaga welcomes weddings of up to 120 guests . We also cater to micro-weddings, which would be categorised as a group booking instead of full privatisation. Enquire with our team for more information.		
AMENITIES	On-site activities and curated local experiences	2 restaurants	
	A team dedicated to your celebration	Outdoor swimming pool	
	Outdoor firewood sauna	Spa de l'Alpaga with three treatment rooms, indoor pool and hammam	
	Nordic hot tub	Scenic gardens for outdoor gatherings	
	Outdoor cinema	Concierge services	
	Parking with charging stations	Complimentary shuttle to Megève town.	

**Transportation can be arranged by the hotel team from any of these transportation hubs.*

DETAILS



HOW WE WORK

Every element of the big day should be a reflection of your love. Our aim is to make the entire experience as seamless and stress-free as possible, so that you can be fully present to savour every special moment.

L'ALPAGA

FOOD



AT L'ALPAGA

FROM OUR MICHELIN AWARDED TEAM

Led by Chef Alexandre Baule, food at L'Alpaga is adventurous and delicious. Reflecting the spirit of the region, dishes are as beautiful as they are authentic, and capture the essence of local ingredients.

WEDDINGS





La Table de L'Alpaga

Le Bistrot de L'Alpaga



LE BISTROT DE L'ALPAGA

Our chic bistro, with its characterful décor, provides a captivating ambiance.

LA TABLE DE L'ALPAGA

Our elegant Michelin-Star restaurant offers a real sense of place, with large windows and breathtaking views.

SET THE SCENE FOR YOUR BIG DAY

Multi-day celebrations make travelling for a destination wedding worthwhile, particularly for those who have come from afar. Hosting a relaxed welcome event is a great way to get your guests into the swing of things and immerse them in the beauty of L'Alpaga.



SAMPLE WELCOME LUNCH MENU

to begin:

Perfect egg, cream of seasonal vegetables, garlic mouillette

to follow:

Fir tree smoked veal fillet, jus, carrot texture

to finish:

Chocolate and Piemont hazelnut entremet

drinks:

Mineral water, artisanal tea, coffee

Price: 75€ per person

Additional wine package of house white, red & rosé:

24€ per person



YOUR CEREMONY

SAY 'I DO' BACKDROPPED BY MONT-BLANC



Whether you're looking for a traditional set-up or something that breaks the mould, we can tailor the ceremony to your heart's desire.

Our favourite place to host wedding ceremonies is on the terrace, in front of magnificent views of the surrounding mountains. This majestic backdrop will make for unforgettable photo opportunities.

You can also choose to host your ceremony in our wild gardens, or indoors for a more intimate setting.

THE RECEPTION

SAMPLE RECEPTION PACKAGE

Beaucoup - 50€/guest

Champagne Blanc de Blanc Diamant
Soft drinks
Mineral waters
6 canapés of your choice

Passionnément - 75€/guest

Champagne Blanc de Blanc Diamant
Bride and groom cocktail
Soft drinks
Mineral waters
6 canapes of your choice
Cured meat or cheese board

À la Folie - 90€/guest

Champagne Blanc de Blanc Diamant
Bride and groom cocktail
Soft drinks
Mineral waters
6 canapes of your choice
Cured meat or cheese board
1 Show cooking

Example canapés include smoked trout & avocado cannelloni; pork belly confit with herbs; beef tartar with razor clams. Suggestions may vary according to the seasons and the chef choice.

HERE'S TO FOREVER

Your wedding reception is the first time you will address your guests as a newly married couple. It's an exciting whirlwind of emotions. Embracing loved ones, thanking them for coming, and enjoying your first toast together.

This typically lasts 1h30mins, however we can make it as long, or short, as you wish. We have three packages to choose from, all of which can be personalised. Champagne is based on 2 glasses per guest.



MENU TASTING

In order to give you a true sense of reassurance before the big day, we'll invite you to visit us for a full tasting of your wedding menu, which will be complimentary for two people. If you would like to invite additional guests, you can do so for 60€ per person.



YOUR WEDDING BANQUET

EVERY INGREDIENT TELLS A STORY

Wedding banquets can take place on the terrace, in the gardens, or in our Michelin-Star restaurant, La Table de L'Alpaga. We offer two menus that are either three or four courses (60 guests maximum). The menus are designed by Chef Alexandre Baule and can be personalised according to your preferences.



EXAMPLE DINNER MENU

to begin:

Freshwater fish ceviche, caraway vinaigrette, tomato toast (summer), cabbage toast (winter)

to follow:

Canon of lamb, seasonal mushrooms, gourmet jus

to finish:

Saint-Honoré with Mountain Flowers

Price: 125€ per person

Extras:

Cheese supplement 15€ person

Wedding cake 15€ per person





Wedding at
L'Alpaga
Tuesday, September 05, 2023

SEAT 001-005
The first destination of the bride and groom is the most important moment of the wedding. It is a moment that is full of emotion and joy, and it is a moment that is shared with all the guests. The first destination is a moment that is full of emotion and joy, and it is a moment that is shared with all the guests.

001-005
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DRINKS PACKAGE

TIME FOR A TOAST!

Water package: 10€ per person

(Mineral water, artisanal tea & coffee)

Local wine package: 50€ per person

Premium wine package: 65€ per person

Exclusive wine package: 80€ per person *(e.g. Rully Domaine Dureuil-Janthial, Roussette de Savoie, Domaine des Côtes Rousses)*

FROM YOUR OWN CELLAR

If you would like to supply your own wine, we apply the following corkage fees:

Bottle of wine 75cl: 20€ / bottle

Bottle of champagne 75cl: 30€ / bottle

Magnum of wine: 40€ / bottle

Magnum of champagne: 60€ / bottle

OPEN BAR

Let your guests drink to their heart's content. This includes mineral water, fresh juice, sodas, white & red wine, beer, vodka, gin & whisky.

Classic Package: 45€ per person, 3 hours without champagne

Premium Package: 70€ per person, 3 hours with champagne

Our wine packages include one bottle of wine for three people.



THE PARTY

Now it's time to let your hair down and dance the night away. Beneath the light of the stars, the magic of the mountains truly comes to life. We can assist with finding a live band, DJ, or any other entertainment your imagination can conjure.

Outdoor events must wind down at 11:00pm, however indoor after parties can continue until 3:00am.



THE DAY AFTER



POST-WEDDING BRUNCH

Let your wedding celebrations continue the following day. It's the first opportunity you'll have to reflect on the magic of yesterday, hear your guests' stories, and relive the stand-out moments.

There's no better way to do this than with a post-wedding brunch. This can be as casual or formal as you like, beneath yesterday's marquee, in one of our restaurants, or even set up as a charming picnic spread – it's entirely up to you.

Brunch is typically served for two hours from 11:30 am to 1:30 pm or from 12:00 pm to 2:00 pm.



SAMPLE BRUNCH MENU

sweet:

Pastries & rolls, cereals, muesli, yogurts, cottage cheese, cake, jam, seasonal pie, tiramisu, fruit salad, pancakes or crepes

savoury (one hot dish with garnish):

Homemade smoked trout

Fried or scrambled eggs

Local cheese

Varied salads

Slice of grilled bacon

Local charcuterie platter

Quiche Savoyard

drinks:

Tea, coffee and hot chocolate, fresh-pressed fruit juice, sodas mineral water, wines, mimosa

Price: 60€ per person

THE WIND DOWN



REST & RELAXATION

Some of your guests may need a little recovery after dancing the night away, so a wind-down day of gathering by the fire pit, indulging in spa treatments, or taking a dip in the Nordic hot tub will do just the trick.





LOCAL ACTIVITIES

For those who want to make the most of their time in Megève, there are plenty of local experiences, from hikes and cycles to fishing and of course, skiing. We can arrange activities for the entire group or a select few who are keen to soak up the beauty of the surrounding area.



ACCOMMODATION

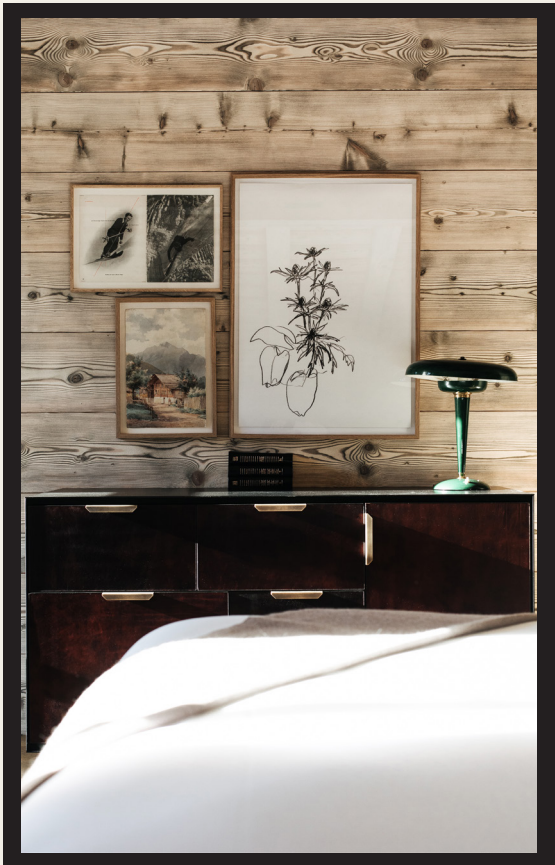


PERSONAL COMFORTS

26 rooms, 7 apartment-suites and 5 private chalets provide a personal sanctuary for your guests to unwind after a day of celebrations. Rooms, apartment-suites, and chalets range in size from 26 - 270m² and have a total of 58 rooms that accommodate up to 120 people.

The privatisation of the hotel requires a minimum reservation of 22 rooms and 5 apartment-suites.

We offer a single rate per room, which varies depending on the season. Rate includes breakfast.



WEDDING



CHALET

CHALET EUSTACHE

Retreat with your love in true L'Alpaga style to Chalet Eustace. Spread across three floors, our wedding chalet offers both spaciousness and intimacy. Luxuriously designed with Megèvan charm, terraces and balconies face the mountains and invite you to bask in the sunshine. After a day of celebration, unwind in the sprawling living room with the warmth of a crackling fireplace.



PREPARATIONS

Often overlooked, where you choose to get ready for the day will set the tone for how you feel just before walking down the aisle. For this reason, we ensure every comfort is met, from breakfast in your room to a glass of champagne to calm the nerves.



PRIVATISATION



A WORLD OF YOUR OWN

Your wedding is a personal occasion to be enjoyed with friends and family, and complete privacy is guaranteed with a full privatisation of the hotel. A continental breakfast is served for all your guests to enjoy each morning in the restaurant.

Privatisation is booked for a minimum of two nights. Pricing will be based on the required dates. For weddings of less than 80 people, we will be able to prepare an offer according to the period requested.

THE LITTLE EXTRAS

OUR GIFT FOR YOUR FIRST WEDDING ANNIVERSARY

As a gift from us to you, we invite you to celebrate your first wedding anniversary with us. Either relive the day at L'Alpaga or discover one of our other hotels. We will offer you a complimentary night with breakfast. The date and venue will be confirmed according to our availability at the time.



ADDITIONS TO YOUR STAY

For your seats:

- White chair covers 5€/guest
- Napoléon or Victoria Chairs from 7€/guest

For the marquee / tent (mandatory):

- Transparent marquee from 3500€
- Nomadic tent on request



OUR TRUSTED COLLABORATORS

We're happy to share our recommendations for vendors that will help bring the day to life, such as photographers, live musicians, florists, hair and make-up artists or even local wedding planners. Likewise, our team can collaborate with your planner or team.



BEAUMIER HOTELS

Explore the Beaumier collection, offering characterful properties amidst inspiring natural settings.



LES 3 VALLÉES



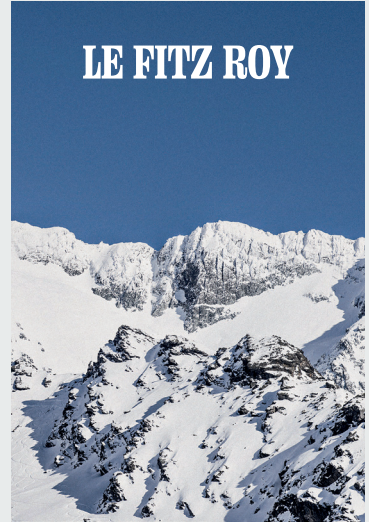
2. France • French Alps

LE VAL THORENS



3. France • French Alps

LE FITZ ROY



4. France • French Alps

Grand Hotel Belvedere



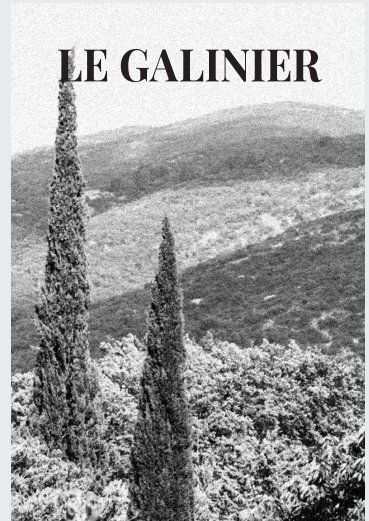
5. Switzerland • Swiss Alps

CAPELONGUE



6. France • Provence

LE GALINIER



7. France • Provence

LE MOULIN



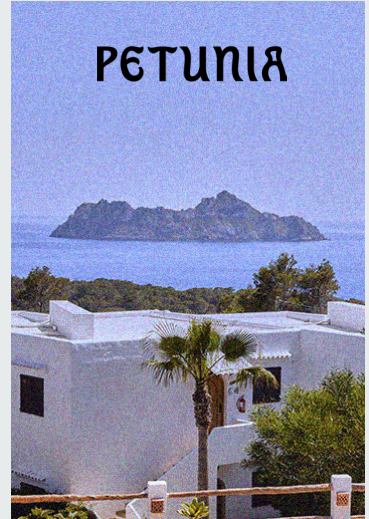
8. France • Provence

LES ROCHES ROUGES



9. France • French Riviera

PETUNIA



10. Spain • Balearic Islands

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