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Wedding Brochure

CHEF À DOMICILE BERNADET



WELCOME to Chef à Domicile Bernadet,
where each wedding is unique, created with fresh seasonal produce.

We offer personalized guidance to each couple, ensuring a bespoke experience that celebrates your love and style. With our commitment to quality, we perform no more than two weddings per weekend, ensuring careful follow-up and total attention to every detail of your big day.



WEDDING SCHEDULE

*Suggestion to match your desires
and the season*

06h00pm
COCKTAIL

08h30pm
DINNER

11h30pm
START OF THE
DANCE PARTY



WE CREATE TAILOR-MADE WEDDING MEALS RANGING
FROM **100 TO 200€*/PERSON.**

The prices displayed are inclusive of VAT

Welcome reception

Self-service with disposable cups or ecocup - €2.20/person

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Alcohol-free beverages: Lemonade, iced tea, still and sparkling waters, etc..

Cocktail

For a 2h30 cocktail, we recommend that you select
4 to 7 cocktail pieces and 3 to 5 animations.

That will be between 13 and 18 pieces per person.



Pieces-Cocktail

Appetizers cost between €2.20 and €2.75

COCKTAIL PIECES FROM THE SEA

Crab yuzu guacamole

Smoked prawns, saffron sabayon, pumpkin seeds

Miso salmon, sweet potato, mango, coriander

Scallops daikon, citrus, basil, samphire

Exotic Verrine: Tzatziki, smoked salmon, mango



PIECES COCKTAILS FROM THE EARTH

Quail egg Bordelais, Bacon

Cigar of smoked duck breast, foie gras and figs

Confit chuck glazed with spices

Sweetbreads, smoked broccoli, cauliflower pickles, full-bodied veal jus

Chocolate foie gras lollipop, bitter orange, esplette pepper

VEGETARIAN COCKTAIL PIECES

Asparagus feuillantine with tartar sauce ✓

Raw vegetable spring roll ✓

Goat's cheese dome, piquillos, black olive tapenade ✓

Comté, wasabi and umeboshi plum tartlet ✓

French peas, smoked oil ✓

Roquefort pear pine nut ✓

BRUSCHETTA

Citrus Gravlax Salmon

Candied tomato coppa

Raw vegetables, mimolette ✓

Chicken Caesar

Cod aioli

Truffle Burrata ✓



Animations

CUTTING FOIE GRAS - €4.40/PERSON

Served with the country bread, figs and nuts (2/pers.)



ANIMATION FAJITAS - 5,50€/PERS

Hot fajitas (1 mini/pers):

- chicken / peppers / cheddar
- grilled beef / onions / cheddar
- tomato peppers / cheddar ✓
- grilled onions / hummus / cheddar ✓

Cold fajitas (1 mini/pers):

- rilette of salmon / green asparagus / salad
- smoked salmon / sucrine / avocado
- coleslaw / green asparagus / salad ✓
- sucrine / avocado / tomato ✓

WORKSHOP MOZZARELLA - 4,40€/PERS ✓

Large cuts of braided Italian mozzarella or creamy burrata, with seasonal condiments prepared just in time. (Equivalent to 2 pieces / pers)

OYSTER WORKSHOP - 2,20€/PERS

Opened by a chef in front of you,
Served with salted butter, rye bread and lemon (2/pers)



PLANCHA WORKSHOP - 8,80€/PERS

Select 4 pieces of your choice :

◦ Pieces of sea :

- Prawns with parsley
- Scallops with timut pepper
- Octopus with paprika
- Marinated red tuna

◦ Pieces of the earth :

- Southwest Mini Burger
- Tandoori chicken
- Basquaise style Beef skewer
- Marinated duck breast
- Duck heart with parsley

◦ Vegetarian pieces(-1€) :

- Zucchini with curry ✓
- Marinated peppers with espelette pepper ✓
- Vegetable Skewer (-0,50€) ✓

**CUTTING****IBERIAN HAM - 3,85€/PERS**

Matured Iberian Ham - 36 to 42 months

Served with walnut bread

(Equivalent to 3 pieces/pers)

WORKSHOP MAKI AND SUSHI - 7,70€/PERS

Making maki - 1 maki each/ pers :

- 1 vegetarian maki cucumber, cream cheese ✓
- 1 chicken tandoori maki

Sushi assembly - 1 sushi each/pers :

- 1 salmon sushi
- 1 Bluefin tuna sushi



SMOKING ROOM - 5,50 €/PERS

Hot smoking Scottish salmon and Landes duck breast, in front of guests we smoked them with beech wood Chips.

(2 pieces/ pers)

**CUTTING GRAVLAX SALMON WITH CITRUS - 3,85 €/PERS**

Served with blinis and citrus cream
(Equivalent to 2 pieces/pers)

**WORKSHOP POACHED EGG COOKING - 4,40 €/PERS**

Select 1 or 2 recipe of your choice:

- Forest (mushrooms / grilled pancetta)
 - Autumnal (pumpkin / croutons) ✓
 - Spring (tomato coulis and Provençal vegetables) ✓
 - Meurette (Bordeaux sauce / grilled lard)
 - Florentin (fresh spinach / bechamel sauce) ✓
- (1 egg/ pers equivalent to 3 pieces / pers)*

RAW VEGETABLE BAR- 4,40 €/PERS

Along with cold sauces
(2 pieces/pers) ✓





Patiences

- ✓ **SORBET LIME OR PASSION FRUIT OR APPLE... - 2,20€/PERS**
 With the alcohol of your choice pipette (rhum, manzana, vodka, ...)
- ✓ **FINE TART WITH CANDIED SUN VEGETABLES - 5,00€/PERS**
 Feta snow
- ✓ **MULTICOLORED TOMATO PLATE AND BURRATA TO SHARE - 5,50€/PERS**
 Served with basil, olive oil, balsamic reduction
Plate to share
- ✓ **RUNNY EGG - 5,50€/PERS**
 Dubarry tonka cream, mushroom of the day, muesli, spicy juice
- GRAVLAX TROUT WITH SOY GLAZE - 6,05€/PERS**
 Chlorophylle, creamy beurre blanc
- VITELLO TONNATO - 7,50€/PERS**
 Typical Piedmont dish, thin slices of cooked veal fillet, served with an emulsion of olive oil, anchovies, capers and lemon juice.
- MAKI AND SUSHI ASSORTMENT - 7,70€/PERS**
 Served with pickled ginger, soy pipettes, wasabi, small cabbage salad, lamb's lettuce
- HALF-COOKED FOIE GRAS FROM THE SOUTHWEST OF FRANCE - 8,50€/PERS**
 Verbena melon, cracker sesame, smoked duck breast

Tailor-made dishes can be created according to the wishes of the bride and groom.

Hot dishes

ROAST GUINEA FOWL SUPREME - 22€/PERS

Pakchoï, carrot mousseline, banyuls juice, blackcurrant, honey, hazelnut

TWO-WAY COOKED QUAIL, BONELESS - 24,20€/PERS

tarragon morel juice, textured corn

BASSIN D'ARCACHON LEAN FISH - 25,50€/PERS

Sabayon rouille, black radish condiment, pine nuts, almonds, mint

VEAL SHANK CONFIT 6H WITH VERBENA - 26,40€/PERS

Textured peas

HALF LANDES ROAST DUCK BREAST - 28,00€/PERS

truffled mushroom emulsion, albuféra sauce

ALMOST VEAL - 28,60€/PERS

Bearnaise, zaatar, veal jus

Vegetarian dishes

AS YOU WISH :

ROASTED EGGPLANT

BRAISED SUCRINE

ROASTED ASPARAGUS

CANDIED BLOOD CARROT

ROASTED PUMPKIN

20,90€/PERS

Same side as the main course



Cheeses

Cheeses are served with dry fruit, black cherries jam, and country bread.

RIPENED CHEESE TRILOGY ON SLATE - 2,75€/PERS

Comté 24 months, Sheep, Tête de moine (Possibility to choose other cheeses)

The cheese is cut and served to the slate.

We count one slate by table

CHEESE BUFFET- 6,05€/PERS

Assortment of 5 to 8 cheeses and artisan breads

- Comté cheese
 - Tome
 - Goat
 - Brie
 - Maroilles
 - Fourme d'Ambert
- (to define together)



MATURE WEDDING CAKE - 6,05€/PERS

- 1st floor: Abondance
- 2nd floor: Tome de brebis
- 3rd floor: Fourme d'ambert
- 4th floor: Brillat Savarin
- 5th floor: Banon

Decoration defined with the bride and groom



Desserts

ASSORTMENT OF 3 TO 5 MIGNARDISES 5€ À 8,50€/PERS

Canelé Bordelais
 Dune Blanche
 Get 27 Marshmallow
 Honey Madeleine
 Chocolate and caramel marshmallow
 Gazpacho with seasonal fruit (raspberry, strawberry, mango)
 Coconut rocher
 Chocolate almond financier
 Minestrone fresh fruit
 Lemon and yuzu pie
 Chocolat cake

PIECE OF CREAM PUFF - 8,80€/PERS

2/3 Cream puff/person : vanilla, chocolate, praline, coffee, grand marnier, raspberry, ... (other flavors possible)
 Accompanied 2 sweets of your choice.

ENTREMET - 6,60€/PERS

Choice of flavours :
 Trianon (with tree chocolate) / Raspberry bush / Exotic / Strawberries tree / Lemon meringue pie / Paris-brest / Red or exotic fruit pavlova

COFFEE OR ORGANIC TEA BAR - 1,10€/PERS

Capsule coffee machine from the café Richard brand
 and assortment of organic tea and herbal tea



After (option)

NIGHT BAR - 250€

Presence of 2 waiters for an additional 2 hours (alcohol and beverages not included)

Cocktail entertainment available (choose up to 3):

Mojito / Piña colada / Caipirinha / Spritz / Cosmopolitan / Margarita...

SNACKS

CROQUE-MONSIEUR - 2,20€/PERS

1 flavor of your choice: White ham & Emmental / Bayonne ham & Comté / Smoked salmon & Herbed cheese / Truffled white ham & Emmental (supplement 1€/pers)

MINI BURGER CHEDDAR - 3,30€/PERS

WRAPS - 4,40€/PERS

1 or 2 flavours of your choice : Bayonne ham & ewe's milk / Smoked salmon & avocado / White ham with fine herbs / Caesar chicken / Sucrine, avocado, tomato confit / Fresh spinach, hummus, grilled vegetables

CHARCUTERIE PLATTER - 4,40€/PERS

Coppa, Bayonne ham, chorizo, sausage, pork rillettes with butter, country bread and gherkins

PIZZA 2,20€/PERS

1 flavour of your choice : Régina / 4 cheeses / Nordic / Margarita / Honey goat / Mexican / Tartiflette / Burrata / Chorizo / Veggie

ONION SOUP - 1,30/PERS

BRIOCHE VENDÉENNE - 1,10€/PERS

MIGNARDISES - 1,75 À 8,50€/PERS

1 to 5 pieces



Beverage package

ALCOHOL-FREE

Still and sparkling water Abatilles: 1.98€/pers

Softs (fruit juices, cola, ice tea): 2.20€/pers

VIN D'HONNEUR

Champagne soup (Crémant, Cointreau, lemon, cane sugar): 3.30€/pers

White/red sangria: €3.30/person

Punch: €3.30/person

Beer dispenser rental: €84

1 keg of Felsgold 33L lager: €84

(other beers on request)

OUR RECOMMENDATIONS IN TERMS OF QUANTITY:

Red wine :

1 bottle of red wine for 4 people

White wine :

1 bottle of white wine for 6 people

Champagne :

1 bottle of Champagne for 5 people for dessert
and 1 for 2 people for the cocktail

YOU CAN SUPPLY YOUR OWN DRINKS,
WE DON'T CHARGE CORKAGE FEES

White Wine

LOIRE - VIN DE FRANCE - JÉRÉMIE HUCHET CHAPEAU MELON - 9,95€ TTC

Grape variety: Melon de Bourgogne – *A wine with floral tones and a touch of exotic fruit. Taut, pleasant and lemony on the palate, with flattering spring aromas.*

BEAUJOLAIS - DEPARDON & FILS CUVÉE “ALEXIS” - DOMAINE DE LA BÊCHE - 10,95€ TTC

Grape variety: Chardonnay – *A wine with a floral and mineral nose, round and full-bodied on the palate, sheared by a beautiful freshness that makes this a magnificently balanced wine.*

BORDELAIS - GRAVES - CHÂTEAU DU MAYNE - 12,60€

Grape varieties: Sauvignon, Sémillon – *A Sauvignon-type wine, with notes of citrus fruit, pink grapefruit and white flowers. A very fresh, textured, long-lasting aromatic palette.*

LOIRE - TOURAINE - DOMAINE FRANÇOIS CHIDAINÉ - 13,30€ TTC

Grape variety: Sauvignon – *A dry, fruity white wine with a floral nose that gradually reveals a delicate citrus bouquet. The palate balances freshness and fleshy fruitiness.*

BOURGOGNE - CHABLIS 1ER CRU BEAUROY - DOMAINE VERRET - 21€ TTC

Grape variety: Chardonnay – *A wine that reveals itself through notes of citrus and fresh almond. Fresh and mineral on the palate, opening with white-fleshed fruit.*

BORDELAIS - PESSAC-LÉOGNAN - LA CROIX DE CARBONNIEUX - 30,10€

Grape varieties: Sauvignon, Sémillon – *A fresh wine subtly imbued with aromas of exotic fruit and grapefruit, with a slightly acidic finish contrasted by a round palate.*

Sweet Wine

SUD OUEST - CÔTE DE GASCogne - LACAVE - 11,20€ TTC

Grape variety: Gros Manseng – *This smooth, elegant, round and powerful wine offers a distinctive character and a fine balance between acidity, fruitiness and the aromas of the grape variety.*

LOIRE - COTEAUX-DU-LAYON 1ER CRU CHAUME - DOMAINE DES FORGES - 20€ TTC

Grape variety: Chenin – *Intense, complex nose with aromas of flowers, white fruit, candied citrus and exotic fruit. Powerful, opulent palate, well-balanced between mellowness and liveliness.*



Red Wine

BEAUJOLAIS - MORGON - DEPARDON & FILS CUVÉE VIEILLES VIGNES - 9,95€ TTC

Grape variety: Gamay - Very old vines (70 to 100 years old!) Surprisingly well-balanced and delicious, mineral without heaviness, with well-melted tannins.

BORDELAIS - GRAVES - X.&C. PERROMAT LA QUILLE - 12,60€ TTC

Grape varieties: Cabernet Sauvignon, Merlot - A juicy wine that reveals greedy red fruit and notes of fresh wood, with silky, ripe, velvety tannins.

BORDELAIS - BORDEAUX SUPÉRIEUR - CRU MONPLAISIR - 15€ TTC

Grape varieties: Cabernet Franc, Cabernet Sauvignon, Merlot - A velvety, rich wine with notes of ripe red fruit, the majority Merlot gives a velvety, supple wine with a fine finish.

BORDELAIS - PESSAC-LÉOGNAN - CHÂTEAU JAULIEN CUVÉE EUGÉNIE - 15,50€ TTC

Grape varieties: Cabernet Sauvignon, Merlot - The palate is rich and round, with a lovely fruity intensity and pleasant tannins. A sure bet for this fine Bordeaux appellation.

BORDELAIS - MÉDOC - CHÂTEAU LAYAUGA-BUBOSCQ - 16,65€

Grape varieties: Cabernet Franc, Merlot, Petit Verdot - This is a wine of great elegance, finesse, smoothness and roundness. An already mature vintage with smoky, leathery and jammy fruit notes. Property of Château Haut-Marbuzet.

LOIRE - SANCERRE - DOMAINE DE SAINT-PIERRE - P.PRIEUR & FILS - 21,70€ TTC

Grape variety: Pineau Noir - This red Sancerre opens with a nose of ripe red berries and light spicy notes. Long, supple and rich on the palate, with notes of red fruit.

BORDELAIS - SAINT JULIEN - CHÂTEAU TEYNAC - 33,43€TTC

Grape varieties: Cabernet Sauvignon, Merlot and Petit Verdot - This wine is deep in color, round and powerful on the fruit, well-balanced, with good length on the palate. Very good value, reminiscent of the grands crus.

BOURGOGNE - BOURGOGNE HAUTES CÔTES DE BEAUNE - MAISON A.&S. - 42€ TTC

Grape variety: Pinot Noir - Here's a Pinot Noir that's eager to distinguish itself, the grain of tannin is subtle, firm and suggests further melting, the fruit reappears on the finish, making it delicate.



Rosé Wine

LOIRE - VIN DE FRANCE - JÉRÉMIE HUCHET CHAPEAU MELON - 9,60€ TTC

Grape varieties: Pinot Noir, Gamay – *A wine offering a kaleidoscope of aromas, with notes of wild strawberry, raspberry and crushed blackberry. The palate is full-bodied, slightly acidic and well-balanced.*

PROVENCE - IGP MÉDITERRANÉE - LE DOMAINE DE TRIENNES - 12,10€ TTC

Grape varieties: Cinsault, Syrah, Grenache, Merlot – *This wine is highly aromatic, dominated by red fruit and grapefruit. Lots of freshness and lightness, with an elegant finish.*

Champagne

CHAMPAGNE - TRUDON - EMBLÉMATIS - 21,90€ TTC

Grape variety: Meunier – pinot Noir – *Dominated by the Meunier grape, as is our vineyard, this champagne is round, delicate and fruity.*

CHAMPAGNE - TRUDON - ROSÉPHILE - 23,65 TTC

Grape variety: Meunier – *Roséphile is a fresh, luscious rosé with notes of pulpy red and black fruits, underlined by citrus. It's ideal for indulgent pleasures and meaty dishes.*

CHAMPAGNE - TRUDON - MONOCROME - 24,65€ TTC

Grape variety: Meunier – *Monocrome has a pale yellow color and fine bubbles. The initial nose is delicate, with hints of quince, Gala apple and orange.*

CHAMPAGNE - TRUDON - DYADE - 27,25€ TTC

Grape variety: Pinot Noir – Chardonnay – *Dyade is the precision of a meeting between two grape varieties. Magnified by a particular elaboration that is the hallmark of our House's expertise. A daring creation to enjoy as an aperitif or throughout a meal.*



Brunch the next day

DRINKS - 3,30€/PERS

Coffee / Tea / Fruit juice.

BREAKFAST - 4,40€/PERS

Assortment little pastries

Country bread, rye bread, butter, jam, spread

FRESH FRUIT - 1,65€/PERS

Fresh fruit salad

MIXED SALAD - 1 OR 2 TO CHOOSE - 3,30€*/PERS

Shallot and green beans salad

Spinach, cabbage, peaches and cheese salad

Smoked duck breast with mushrooms salad

Chinese cabbage with sesame salad

Tomato and mozzarella salad

Avocado, salmon and mango salad

Homemade tabbouleh salad

Chicken Tandoori salad

Pasta salad

DISH - 3 TO 7 TO CHOOSE

Pancake - 2,20€/pers

Grilled bacon - 2,20€/pers

Egg muffins - 3,30€/pers

Avocado toast - 2,20€/pers

Scrambled egg - 2,20€/pers

Delicatessen platter - 4,40€/pers

Potatoes tortilla - 2,20€/pers

Smoked salmon and citrus gravlax - 3,30€/pers

Mini skewer plancha - 8,80€/pers

Prime rib grilled with wine sauce - 11,00€/pers

Grilled chicken - 6,60€/pers

Mexicain fajitas - 4,40€/pers

AGREED CHEESE DUO - 2,20€/PERS

Served with dry fruit and black cherries jam

DESSERTS - 6,60€/PERS

Assortment of three sweets



Additional service

KIDS MENU - 19,80€/PERS

Apetiser buffet for teenagers and children (Croque-Monsieur, pizza, littles sausages, mini-burger, cherries tomato, cheese cube, savoury cake, melon, watermelon)

SERVICE DELIVERY + TRANSPORT - 22 À 38€/PERS

Chef, cook, butler and waiter

EQUIPMENT RENTAL - 15 À 40€/PERS

Table art, chair, table, etc..

MEALS PROVIDERS - 38,50€/PERS

DJ, Photographer, Wedding planner, etc...

WASTE MANAGEMENT - 1,65€/PERS

If the venue doesn't provide containers, we can take care of waste disposal: empty bottles, food waste and recyclables.

INSTALLATION OF OUTDOOR FURNITURE - 25€/WAITER :

Ceremony area: Installation of chairs, benches

INSTALLATION OF INTERIOR FURNITURE - 35€/WAITER :

Installation of tables & chairs in the room, table plan, etc...

Table setting is included in the initial service.





Contact us today to start planning
your unforgettable wedding, where
freshness and seasonality combine
perfectly to create memorable
gastronomic memories.



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