

A couple is walking away from the camera on a dirt path in a lush garden. The man is wearing a dark red suit, and the woman is wearing a white wedding dress with a low back and a bouquet of red and white roses. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. The background is filled with various trees and greenery.

 HAMEAU DES BAUX
La Joie est Belle

HOTELS
LES PETITES
MAISONS

Come and leave enriched with an idea of
the beauty and the memory of each moment
Experience an inspired breath

Hotels dedicated to the aesthetes of life who dream of beautiful moments.

The emotion of first times. The wonder of unique places. The poetry of art that invites itself into the decor. The sweet pleasure of taking care of oneself. The taste of sharing and the pleasures of the table. The delicious euphoria of finding those we love again. The exhilarating sensation of being fully alive. The delight of rare, therefore unforgettable, experiences.

These beautiful moments enrich the soul and the heart. Les Petites Maisons are dedicated to those moments when the intensity of the experience transports you with joy.





THE HOTEL

A village, an island in nature

Surrounded by the Alpilles and olive groves, the hotel is a real hamlet around its Provencal village square, with its fountain and plane trees.

Around this square, nature is omnipresent, and the hotel's 31 rooms are spread across the houses of Le Hameau, most with private terraces, overlooking the rose gardens, the olive grove or the almond tree field.

31 rooms and suites

- Allegria! gourmet restaurant
- Open-air restaurant La Petite Guinguette
- A bar area with fireplace
- 5 hectare olive grove
- Outdoor swimming pool

THE MARRIAGE

A "Yes" in the heart of the olive trees

It's D-Day. One of the most beautiful days of your life. Everything must be perfect. The sun of Provence shines on the vines and the century-old olive trees. In a sober, refined atmosphere, let yourself be enchanted by Le Hameau des Baux and the beauty of the surrounding nature. Everyone is attentive, ready to welcome you and those you love.

COMMERCIAL INFORMATION

- Wedding offer possible all year round except summer period
- Wedding offer on privatization of the Hameau from €15,000 per night
- Free bridal room.

COUNTRY ROOMS

In the heart of nature

SUPERIOR ROOM

- 4 rooms of this category
- Maximum occupancy 2 people
- Approximately 37m²
- Double or twin room
- Separate bathroom and toilet



SUPERIOR ROOM WITH TERRACE

- 6 rooms of this category
- Maximum occupancy 2 people
- Approximately 37m²
- Double or twin room
- Bathroom
- Private terrace



CLASSIC ROOM

- 5 rooms of this category
- Maximum occupancy 2 people
- Approximately 20m²
- Double or twin room
- Separate bathroom and toilet



DELUXE ROOM

- 4 rooms of this category
- Maximum occupancy 4 people
- Environs 42m²
- Double or twin room
- Separate bathroom and toilet



DELUXE ROOM WITH TERRACE

- 3 rooms of this category
- Maximum occupancy 4 people
- Environs 47m²
- Double or twin room
- Separate bathroom and toilet
- Private terrace



COUNTRY SUITES

In the heart of nature

FAMILY SUITE WITH TERRACE

- 6 rooms of this category
- Maximum occupancy 4 people
- Environs 47m²
- Double or twin room
- Separate bathroom and toilet
- Private terrace



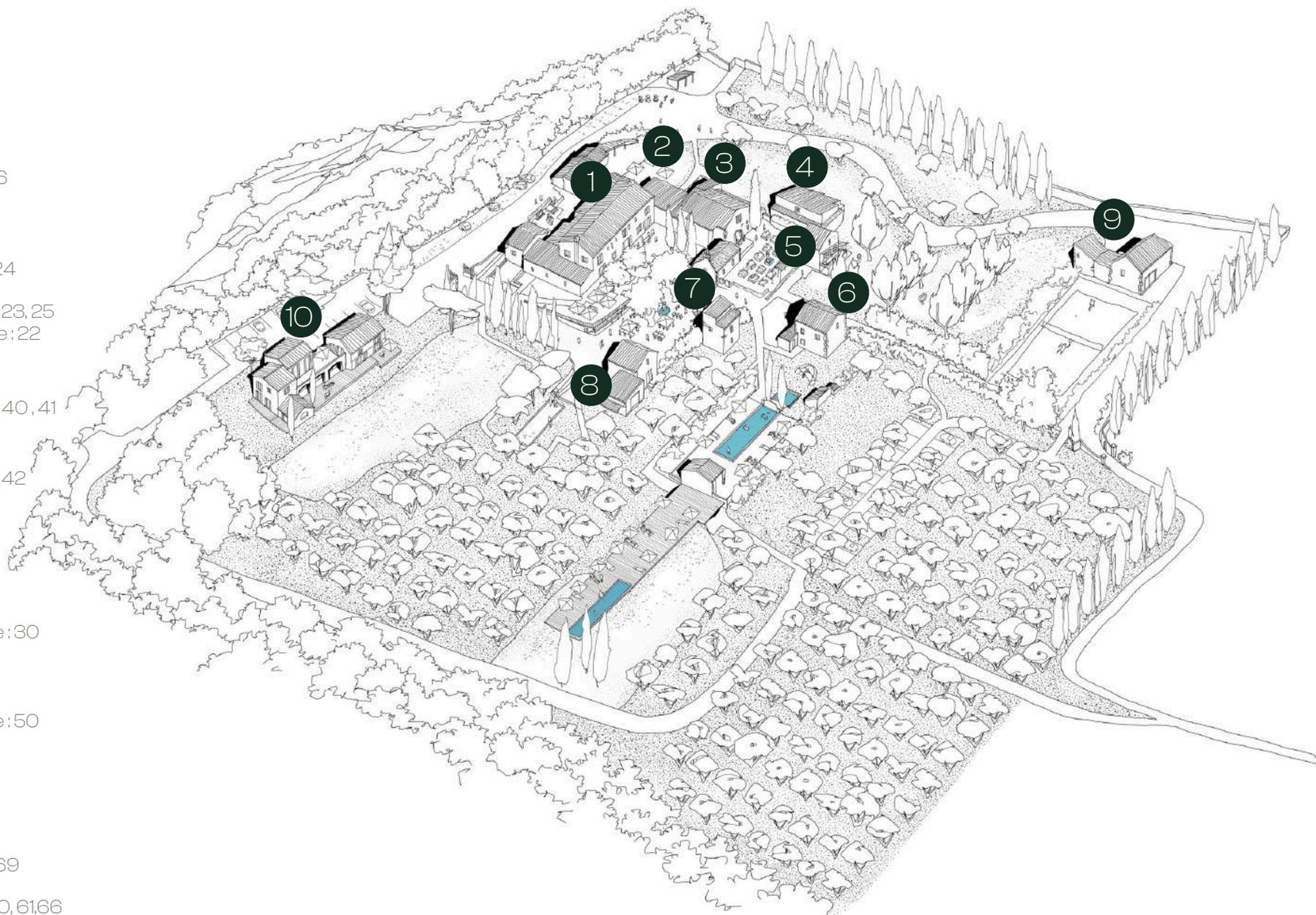
PRIVILEGE TERRACE SUITE

- 3 rooms of this category
- Maximum occupancy 4 people
- Approximately 65m²
- Double or twin room
- Separate bathroom and toilet
- Private terrace



HAMEAU MAP

- 1 Le Mas**
Supérieure : 11, 15
Deluxe : 12, 14
Deluxe Terrasse : 10
- 2 Le Patio**
Supérieure Terrasse : 16
- 3 La Chapelle**
Supérieure : 21
Supérieure Terrasse : 24
Deluxe : 20
Suite Famille Terrasse : 23, 25
Suite Privilège Terrasse : 22
- 4 La Grange**
Suite Famille Terrasse : 40, 41
- 5 Le Petit Mazet**
Suite Famille Terrasse : 42
- 6 L'École**
Deluxe : 32
Deluxe Terrasse : 31
- 7 Le Pigeonnier**
Suite Privilège Terrasse : 30
- 8 Le Moulin**
Supérieur Terrasse : 51
Suite Privilège Terrasse : 50
- 9 Le Mazet**
Deluxe Terrasse : 33
- 10 La Villa**
Classique : 62, 63, 67, 68, 69
Supérieure : 65
Supérieure Terrasse : 60, 61, 66
Suite Famille Terrasse : 64



THE SPACES

Provence in all simplicity



RESTAURANT ALLEGRIA!

- 50 guests indoors in two spaces
- 30 guests indoors in a space
- Heated and air-conditioned indoor room
- Tree-filled terrace
- Modular catering spaces
- Open all year round



LA PETITE GUINGUETTE

DU HAMEAU DES BAUX

LA PETITE GUINGUETTE DU HAMEAU

- 80 guests
- Village square around its fountain
- Tree-lined
- Outdoors only
- Open only from May to September
- For this option, you will need to select the wine of honor and Petite Guinguette formula



THE BAR

- Coin lounge
- Terrace
- A mixology of the sun
- Local wine and craft beer list
- Spritz Bar





THE WINE OF HONOR

The elegance of a special moment

Extend the emotion of your ceremony with an elegant and friendly wine of honor. In an exceptional setting, we offer you three types of aperitif according to your desire; always accompanied by the chef's essential tapenade, to celebrate this unique moment with your loved ones. This time of sharing precedes your festive meal and announces a memorable evening. Let yourself be carried away by the warm atmosphere of the Hameau des Baux and offer your guests an unforgettable gourmet interlude

Hamlet Aperitif
(1 hour)
14€

PROPOSITION

- Wine (white, rosé, red)
- Beer (Fada blonde, white)
- Did
- Soft drinks (mineral waters, juices, sodas)
- Tapenade, foccacia & bread chips

CORK FEE 35€

Champagne Aperitif
(1 hour)
19€

PROPOSITION

- 1x cup/PAX
- Refill
- Soft drinks (mineral waters, juices, sodas)
- Tapenade, foccacia & bread chips

Festive Aperitif
(1 hour)
25€

PROPOSITION

- Cocktail unique (type sangria/ponch)
- Spritz, GinTonic
- Wine (white, rosé, red, sparkling)
- Beer (Fada blonde, white)
- Soft drinks (mineral waters, juices, sodas)
- Tapenade, foccacia & bread chips



COCKTAIL DINNER

Compose your cocktail

Cocktail Dinner

12 pieces to choose from
65€/person

Accompaniments to the wine of honor

6€ per piece of your choice

To complete your cocktail, we offer culinary workshops to be found on the next page. For a cocktail dinner, we advise you to choose 8 savory pieces and 4 sweet pieces.

COCKTAIL PIECES

PLANTS

- Samoussa
- Vegetable wrap
- Goat cheese and honey crostini
- Crostini roquefort noix
- Houmous & naan
- Tomato Gazpacho
- Cheese Gougere
- Mushroom egg
- Spinach and goat cheese tartlet
- Cheese and fresh herb roll

THE MARINES

- Octopus and chickpea verrine
- Fish and avocado tartare tartlet
- Shrimp & lemon verrine
- Crostini roquefort noix
- Pissaladière
- Octopus tartare

THE BUTCHERS

- Creamy squash and bacon soup
- Shredded bull stew
- Lentil, bacon & spring onion
verrine
- Terrine maison, pickles
- Stuffed Focaccia

Let your desires speak for themselves, we leave you the pleasure of selecting your cocktail pieces yourself. Depending on your wishes, we can make additional proposals to you. Our proposals are adapted to the season and local producers, they are therefore subject to change.

THE WINE OF HONOR

The workshops

Add a touch of originality to your reception with our gourmet workshops, where flavors and conviviality meet.

SHELLING WORKSHOP

Camargue Oysters, served with rye bread and semi-salted butter

- 2 oysters: €5/person
- 3 oysters: €7/person

ATELIER JAMBON

Minimum 30 people Show cooking knife cutting

- 6€ /person

ATELIER BARBECUE

Trio of Skewers Marinated meat, shrimp and vegetables

- 9€ /person



MEALS AT *Allegria!*

Bistronomy in a good mood

Starter + Main course + Dessert
65€/person

Starter + Main course + Cheese
platter + Dessert
77€/person

Starter + Fish + Meat + Cheese
platter + Dessert
93€/person

We leave you free to compose your menu according to your desires. We work with fresh, seasonal and local products. This is why our proposals change with the seasons.

And to enhance your festive meal, a wedding cake can be made on request and at an additional cost, for a sweet touch that is as elegant as it is delicious. Here are some menu inspirations, let's create your menu with the Chef.

SPRING MENU

Suggestions for starters

- Plate of raw and cooked seasonal vegetables, green asparagus puree
- Green asparagus, hazelnut sabayon

Place proposals

- Roasted Sisteron lamb, candied shoulder & sautéed broad beans
- Piece of veal from our region, morel ragout with juice and small vegetables
- Roche octopus, barigoule artichoke and candied lemon emulsion
- Sea bream, white asparagus and citrus fruits

Dessert suggestions

- Strawberry juice
- Rhubarb and Oats

SUMMER MENU

Suggestions for starters

- Eggplant with Parmesan, Capers and Olives from Provence
- Creamy zucchini soup with sage, GAEC goat's curd, stuffed flower

Place proposals

- Octopus stew ravioli, candied fennel, crispy chickpeas
- Bull fillet & stuffed vegetables
- Beef fillet with marrow, roasted potato and vegetables
- Mediterranean squid just sautéed, raw and cooked artichokes & herb butter

Dessert suggestions

- Chocolate cherry
- Roasted apricot with rosemary & fromage blanc sorbet

AUTUMN MENU

Suggestions for starters

- Plate of autumn vegetables and fruits
- Mushroom ravioli, onion broth and grilled bacon shavings

Place proposals

- Roasted scallops, broccoli and preserved lemons
- Mediterranean sea bream, sautéed aubergine and mushrooms, reduced veal jus
- Mr. Celerin's pigeon, beetroot & fig
- Roasted pork, homemade cavatelli and sautéed mushrooms

Dessert suggestions

- Warm chocolate tart & cocoa sorbet
- Roasted quince, honey vinaigrette and quince sorbet

All our formulas include an appetizer and sweet treats



THE FORMULA **LA PETITE GUINGUETTE** DU HAMEAU DES BAUX

A place of celebration and joy

1 Tapas, mix possible
1 piece of barbecue to share for two or 1
dish of barbecue
1 dessert
60€/person

SOME IDEAS FOR DISHES, CREATE YOUR MENU WITH THE CHEF.

TAPAS SUGGESTIONS FOR STARTERS

- Panisse
- Feta Watermelon Salad
- Tomato burrata salad
- Focaccia ham & burrata
- Chickpea hummus & naan
- Vegetable Tian
- Grilled vegetables

BARBECUE PIECE TO SHARE (2 PEOPLE)

SUGGESTIONS FOR STARTERS

- Piece of pork
- Piece of veal
- Bull piece
- Pork breast
- Fish of the day's catch

DESSERT SUGGESTIONS FOR STARTERS

- Pie to share
- Floating island
- Panna cotta
- Chocolate mousse
- Crumble
- Clafoutis
- (panache possible)

FLAT BBQ

Dish suggestions

- bull sausages
- Burger pulled porc
- Chicken thigh
- Mediterranean
Octopus

MEALS AT

Drinks at the table

Allegria!

LA PETITE GUINGUETTE DU HAMEAU
DES BAUX

PACKAGES

THE CLASSIC WINE PACKAGE

(1 FOR 4)

A bottle of wine (75 cl.), Domaine La Vallongue "Garrigues" AOP Les Baux de Provence

- 10€/person

(1 FOR 3)

A bottle of wine (75 cl.), Domaine La Vallongue "Garrigues" AOP Les Baux de Provence

- 13€/person

THE SELECTION PACKAGE (1 FOR 4)

Selection of high-end wines A bottle of wine (75 cl.), Domaine François Villard "Mairlant" 2022, AOP Saint-Joseph for 4 people (or equivalent)

- 17€/person

THE SELECTION PACKAGE (1 FOR 3)

Selection of high-end wines A bottle of wine (75 cl.), Domaine François Villard "Mairlant" 2022, AOP Saint-Joseph for 3 people (or equivalent)

- 23€/person

THE PREMIUM PACKAGE

On request

CORKAGE

- 35€ / bottle

SOFT PACKAGE

Mineral water (still, sparkling), tea, coffee

- 6€/ per person



SPECIAL MENUS

To each his own menu

FOR LITTLE GUESTS

CHILDREN'S MENU (UNDER 12 YEARS OLD)

- 25€ person

Free-range poultry supreme and homemade pasta or seasonal vegetables Or Cod and mashed potatoes or seasonal vegetables Cake Carafes of water included

SERVICE PROVIDER MENU

Main course + dessert formula

- 40€ /person

SPECIFIC MENU

(no extra charge)

If you or your guests follow a specific diet, we can offer you adapted menus,

- Allergies
- Vegetarians
- Vegans
- Sans Gluten
- Sans Lactose

THE DANCE PARTY

Celebrate until the end of the night

SMALL HUNGER PANGS

SNACKING CLUB

Assortment of 3 bites: croque-monsieur and burger

- 18€/person

THE LITTLE THIRSTS

Spirits by the bottle (choice of gin, whisky, vodka, rum) €120

Soft accompaniment at will

OPEN BAR

2 hours for €24 Wines (3 colours), beer, 1 unlimited long drink menu:

- Aperol Spritz
- Hugo Spritz
- Rum and coke
- Gin tonic
- Limoncello
- Get 27



BRUNCH

The wedding return

Brunch Joy!
54€ /person

THE ENTRIES

- Chickpea hummus and some Naan
- Salmon Gravlax, blinis and lemon cream
- Charcuterie from our region
- Anchoïade tapenade with some breadsticks
- Beef salad with sweet and sour sauce
- Seasonal vegetable salad
- Chickpea salad with fresh vinegar
- Seasonal tart
- Pissaladière
- Special breads, made by us
- Seasonal vegetable samosa
- Veal meatballs with cumin

THE DISHES

- Fish from the day's catch, cooked in foil
- Whole cooked butcher's cut, barbecue sauce
- Roasted baby vegetables
- Mashed potatoes

DESSERTS

- The verrine: Chocolate mousse, Panna Cotta, Crumble, Tiramisu
- Seasonal tart
- Dessert

Also includes pastries, breads, cereals, brioche, waffles, fruit salad, jams, cake, compote, pancakes, fruit juice & hot drinks

OUR FAVORITE

To enhance your wedding

Need a Wedding planner? We recommend Fanny WIDULA

- On Dirait Le Sud
+33 6 89 34 56 30
ondiraitlesudevents.com

She will be perfect to help you organize your wedding. With her expertise and attention to detail, she will be able to bring your desires to life and make your big day an unforgettable moment.



OUR ADVICE

To enhance your wedding

To help you organize your wedding, here are our recommendations for trusted service providers.

Flower arrangements

- Celcilia Flor
St Martin de Crau
+33 4 90 47 16 69
ceciliaflor.com

Music & Entertainment

- DUO GM
Angels GILLES & Ines MARTINEZ
contact.duo.gm@gmail.com
duogm.com
- SAX IN THE WOOD
Duo of Musicians
+33 6 79 82 88 99
inspirations-sonores.com
- REVERSE
Charles-Henry MONLEY & Matthieu CARMIN
+33 89 85 67 18
reversoofficial.com
- Aurelien MONET
Event DJ
+33 6 99 45 90 63
aurelien-monet-evenementiel.fr

Photographer and videographer

- Md'Clic Studio
Maeva DESFOGES
+33 6 59 98 61 31
mdclic-studio.fr
- Julie VALUES
+33 6 14 82 86 61
julieverdier.com
- Cedric KLEIN
cedricklein.com
- shivado
Videographer
+33 6 88 80 93 46
byshivado.fr
- Guillaume COURT
Videographer
+33 6 79 42 86 73
youlens.fr

Furniture & Decoration

- Oravis
sales@oravis.com
+33 6 44 60 02 02
oravis.com
- N1Event
contact@n1evenement.com
+33 7 61 71 40 03
n1evenement.com
- Be Lounge
info@be-lounge.com
+33 4 42 15 21 66
be-lounge.com

PRIVATIZATION

For the realization of your wedding

| DATES* | PRICE |
|---|--------------|
| From November to March | 13 000 € TTC |
| In April and October | 19 500 € TTC |
| In May, June & September (including the 1st weekend of July and the last weekend of August) | 23 000 € TTC |

*On request in July and August

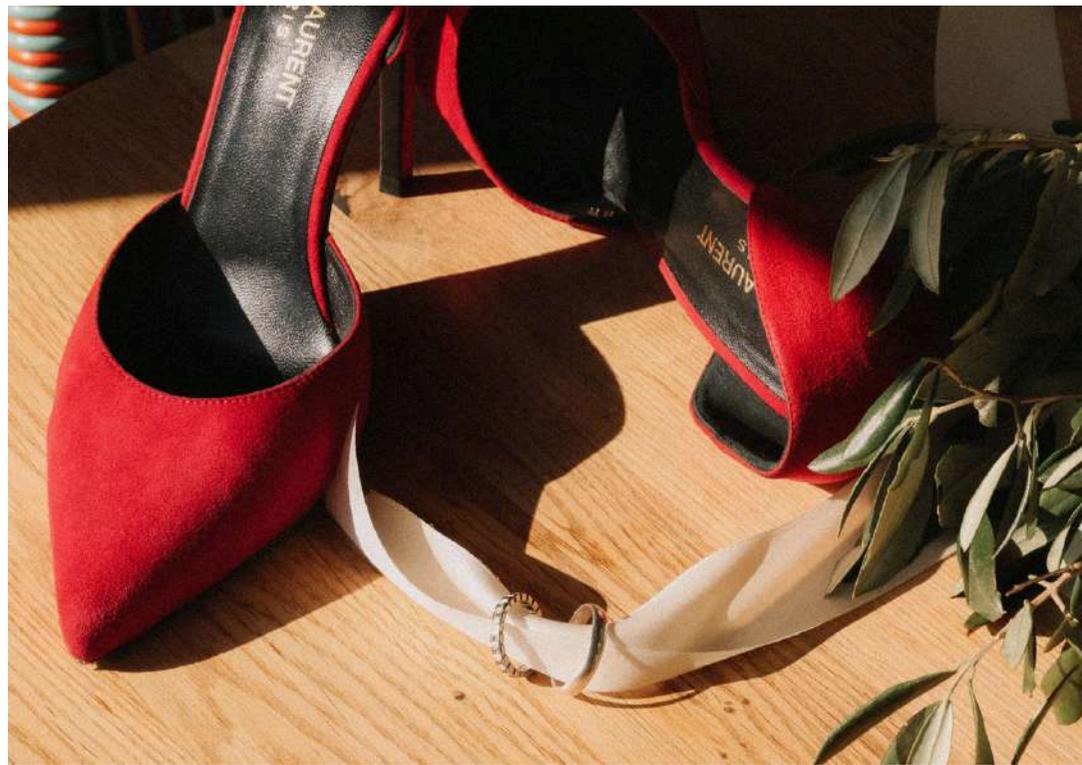
*On request on a weekday

Additional information

- Price per night excluding breakfast for private rooms (31 rooms)
- Minimum 2 nights: Friday and Saturday from May to October
- Possibility on a single night from November to April
- Excluding Easter weekend (2 nights) and Ascension Day (3 nights)
- Arrival at 4:00 p.m., rooms will be returned the day after at 10:00 a.m.
- Free departure during the day

Our offers are adaptable to your specific needs. Do not hesitate to contact us for any request for information or for a personalized quote. We will be delighted to assist you in organizing your event. We are overflowing with ideas to satisfy your desires!





HOTELS
**LES PETITES
MAISONS**
—
HAMEAU DES BAUX

PRACTICAL INFORMATION

Wedding offer on privatization
Real Provencal village
27 rooms & suites
2 restaurants, Allegria ! & La Petite Guinguette
Modular spaces
Village square, swimming pool & gardens

ACCESS

Avignon TGV station 34 min 34 km
Avignon airport 44 min 34 km
Marseille airport 57 min 60 km

YOUR CONTACT TO ORGANIZE YOUR WEDDING

Sandrine & Jade
events@les-petites-maisons.com

285 Bourgeac Road
13520 PARADOU
04 48 70 00 23

reservation@les-petites-maisons.com
les-petites-maisons.com

