

YOUR WEDDING AT

La Terrasse du Village



www.laterrasseduvillage.com



The Perfect Setting for an Unforgettable Day

At La Terrasse du Village, we understand that your wedding day is one of the most important moments of your life. Nestled in a stunning location with breathtaking views, our venue offers the perfect blend of elegance and charm, ensuring your special day is nothing short of magical.

Whether you're envisioning a grand celebration or an intimate gathering, our experienced year-round team is dedicated to making your dream wedding a reality.

All-Weather Outdoor Dining: Enjoy your special day in any weather with our beautifully designed outdoor dining spaces.

Stunning Views: Take in breathtaking views as the backdrop to your wedding celebration.

Relaxed & Professional: Our staff strike the perfect balance of fun and attentiveness to create a festive ambiance.

Dedicated Service Professionals: Our team will ensure that every detail is taken care of, making your guests' happiness their absolute priority.

Flexible & Adaptable: We work with you to create the wedding of your dreams, tailored to your tastes and preferences.

Exclusive Lodge Club for Your After-Hours Experience: Once the sun sets, we take the after-party indoors to the Lodge Club—a fully equipped club and bar with sound system, disco lights, lasers, and projectors. Late-night snacking options are also available at this location.

Menu Options

Extravagant and Elegant to No-Fuss and Festive

As a well-loved & established restaurant in Méribel, which prides itself on producing fresh, vibrant seasonal dishes, we can offer a wide array of choices for your special day. Whether you are looking for a classic sit down banquet, a hot or cold buffet, BBQ or even a hog roast, we can cater to your needs.

Whatever your choice, we pride ourselves on the quality, beauty and freshness of the food we produce. Each event is designed and managed to the highest standards. Our produce is locally sourced and our meat comes from grass fed and outdoor reared animals. Breads are sourced from our local boulanger and we are renowned for our selection of traditional local cured meats and cheeses.

We have a team of highly skilled and passionate chefs who create beautiful, elegant and delicious dishes every day with the freshest of produce. They also bring with them an array of cuisines from around the world, including speciality vegetarian & vegan foods.

The examples below are just a selection of the delicacies we can offer. If you can't see what you are looking for then you just have to ask, we are more than happy to create dishes for a bespoke dining experience.



Menu Options



Canapés

Food is never far from our thoughts, and we believe that canapés are the ideal way to start a long day of celebrations.

Canapés x 3 - €10 per person (choose 5 options)

Canapés x 5 - €15 per person (choose 8 options)

Salmon & Wasabi Tartare
Smoked Trout & Cream Cheese Roulettes
Mountain Char Ceviche
Smoked Mackerel Rillettes

Poached Foie Gras & Red Onion Confiture
Hoisin Confit Duck Croquettes
Beef Tartare Brioche
Sirloin Beef & Horseradish Espuma

Pear & Brie Wrapped in Local Cured Meat
Aubergine Caviar
Chilli Sweetcorn Fritters
Beaufort Cheese Bonbons
Burrata Bruschetta
Cauliflower Pakoras with Coriander Chutney
Chilli Halloumi Bites



Sharing Starter Platters

Weddings are about bringing together friends and family. Nothing does that better than food. Our sharing boards celebrate local and international produce, lovingly selected by our chefs, and are a fitting start to the feast ahead.

€15 Per Person

Antipasti: Local charcuterie selection, marinated Mediterranean vegetables & olives, hummus & crudité

Burrata Bruschetta: Creamy Italian burrata, diced heritage tomatoes, wild garlic pesto, and homemade focaccia bread



Menu Options

All mains are served with your choice of hot or cold side dishes, which are included in the price.

Main Course

Whatever the style of wedding you are looking for our chefs can tailor the menu to suit your tastes. Depending on the size of the party and your menu choices our mains can be served either plated at the table or as a buffet.

Starting from €30 Per Person

Popular options include:

Fennel-Rubbed Pork Tenderloin

Supreme of Guinea Fowl in Wild Mushroom Sauce

Chicken Chasseur

Beer-Braised Beef Short Ribs

Rotisserie-Roasted Rosemary Lamb

Whole Roasted Charolais Sirloin

Maple Honey Mustard-Glazed Ham

Salmon Wellington

Whole Poached Salmon

Herb-Crusted Cod Loin in White Wine Sauce

Lebanese Roasted Aubergines

Marinated Chimichurri Cauliflower Steaks

Wild Mushroom & Truffle Spelt Risotto

Paella & Jumbalaya

Bringing a touch of the Iberian to the Alps, our giant paella is made with fresh seafood and specially sourced chorizo.

From €25 Per Person

Choose from:

Mussels, Prawns, Cuttlefish

Chorizo & Chicken Thighs

Artichoke & Sweet Piquillo Peppers

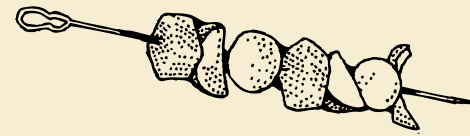
For something different, try our Jambalaya a spicier Creole twist of its Spanish cousin, made with prawns, smoked sausage, and chicken thighs.



Menu Options

All mains are served with your choice of hot or cold side dishes, which are included in the price.

BBQ



We love nothing more than cooking outside in front of our guests. The smell, sounds, and sights of a BBQ are ideal for a relaxed, fun dining experience, but with a sophisticated twist.

Basic BBQ - €25 per person

Lemon & Thyme Marinated Chicken Thighs, Korean BBQ Pork Ribs, Butchers Pork Sausages, Grilled Vegetable Skewers with Balsamic Glaze

Premium BBQ - €35-45 per person

Charolais Steak (locally reared cuts of beef), Moroccan-Spiced Lamb, Soy & Sesame Glazed Tuna Steaks, Garlic & Herb Gambas, Honey & Thyme Marinated Halloumi, Grilled Portobello Mushrooms, Stuffed Sweet Red Peppers



Menu Options

Side Dishes

Our side options offer a vibrant and colourful accompaniment to your main dishes and are often the star of the show for our guests. Packed full of flavour and suitable for all tastes & dietary requirements, we will help you pair the ideal selection of sides depending on your choice of mains.

Salads: Roasted Mediterranean Vegetable Panzanella, Moroccan-Spiced Couscous, Greek Quinoa & Feta, Caprese, Classic Potato Salad, Asian Red Cabbage Slaw, Savoie Pear with Walnut & Blue Cheese, Watermelon & Feta, Asian Glass Noodles

Vegetables: Buttered Baby Potatoes, Crispy Herb-Roasted Potatoes, Gratin Dauphinoise, Sautéed Broccolini, Braised Fennel, Buttered Seasonal Vegetables, Roasted Courgette & Wild Garlic, Caramelized Winter Vegetables (Sweet Potato, Butternut, & Red Onion)



Children's Menu

La Terrasse is a family-friendly venue with plenty of outdoor space and games to keep the little ones occupied so the adults can make the most of their day.

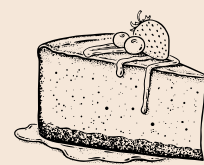
For kids under 12, we offer a package that can be adapted to suit even the fussiest children.

They can eat the same as the adults, or we are also happy to prepare classic children's fare such as homemade chicken nuggets, fish goujons, and burgers.

Included in the price is ice cream and unlimited sirops throughout the day.

Dessert Buffet

€12pp



A selection of homemade tarts and "petites gourmandises": Crème Brûlée, Espresso Panna Cotta, White Chocolate & Lime Cheesecake, Caramelized White Chocolate Entremet, Limoncello Tart, Blueberry & Frangipane Tart, Chouquettes, Chocolate Almond Brownie, Mini Donuts, Mille-Feuille.

Cheese Platter

€10pp



No visit to the mountains is complete without sampling some of Frances finest cheeses and we have selected some of the best from around the region for our platter. Served with fresh baguettes from our local baker and a selection of accompaniments including homemade red onion jam, quince jelly & pickle.

Late-Night Bites

€15pp



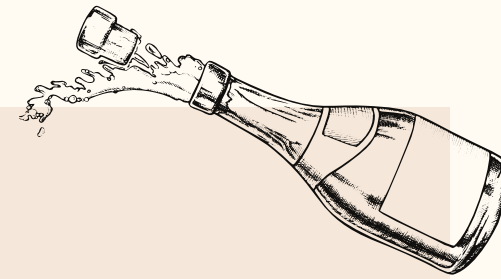
Wedding days are great but let's face it they can be long and by the end of the night your guests might be in need of a little snack to keep them going until the end: Slider burgers, Mini fish & chips, Falafel bites, Korean Chicken Wings, Rosemary salted fries

Drinks Options

Wine

Prices start from €10 pp for a half bottle of our house wines.

We have an extensive menu of carefully selected wines from France, the Savoie region & beyond. We are very proud of our wines and we are more than happy to arrange a dégustation for you to pick a wine most suited to your tastes and budget.



Drink Packages

Our drinks packages are completely adaptable to your budget. You can tell us how much you would like to spend on your big day, and once the limit is reached, we can politely ask your guests to pay for their own drinks. We have a very well-stocked bar, and the choices of alcoholic and non-alcoholic drinks are limitless, but perhaps your budget is not! If you would prefer a restricted choice for your friends and family (for example, a popular choice is beer, house spirits, wine & softs), then this is not a problem. If you would like to pay for your guests' drinks, we are more than happy to offer you our discounted rates on a large selection of our main products.

Toasts

Prosecco €5 pp / Champagne €7.50 pp / Génépi €4 pp

Make sure your guests have a full glass to raise when it comes to the speeches! Choose from a dry Italian prosecco, champagne from Maison de Besserat de Bellefon, or for the more adventurous, try a shot of the local fiery digestif “Génépi.”

Hot Drinks €4pp

With our hot drinks package, your guests can enjoy unlimited coffees and teas made by our trained baristas at the end of your meal.



Wedding Packages

All prices are per person. See the next page for more details about our food and beverage options.

- Canapés
- Welcome Drinks
- Antipasti
- Mains
- Cheese Platter
- Dessert Buffet
- Wine
- Late-Night Bites
- Prosecco Toast
- Coffee/Tea

Golf Package

€47pp*

Named after our very own (and favorite!) Méribel Village chairlift, the Golf option is an affordable yet elegant choice for your wedding. Delicious culinary options, carefully selected wines, and our famous dessert buffet make this package a charming, budget-friendly celebration.



Altiport Package

€80pp*

Elevate your wedding experience with the Altiport package. Let us take care of your guests from the moment they arrive for a sophisticated and memorable celebration.



Saulire Package

€110pp*

Our most complete offering, the Saulire package takes you to the very summit of what we can offer and is perfect for an unforgettable wedding experience from start to finish



✱ We understand that your wedding is likely the biggest party you'll ever plan, and you want it to reflect your unique personalities. All our packages are customisable starting at just €47 per person, designed to bring your vision to life.



Contact us for a bespoke package



Extras

The Stage is Set!

If you know La Terrasse, you will know that we are a renowned live music hotspot in the Alps. The open-air but fully covered stage and deck is the ideal outdoor party location for Méribel.

Through our trusted partner, Après Ski Bands, we can help you book the ideal band or DJ to keep your guests entertained all night long. Whether you prefer live music or a DJ spinning your favorite tracks, we'll ensure your wedding has the perfect soundtrack.



Bottomless Brunch

€35 Per Person pp

The Morning After the Day Before...

It wouldn't be a wedding without a few sore heads the next day, but fortunately, we are here to help! We are happy to cater for you the next day at a time that suits you best.

Bloody Mary / Virgin Mary

Fruit Salad

Scotch Pancakes

Eggs Royale / Benedict / Florentine

Bottomless Prosecco / Mimosa / Orange Juice



Exclusivity



We do not ask for any exclusivity fee but only that a minimum spend, dependent on the time of year, is achieved between you and your guests.

December-April:

€12,000 (Terrace & Restaurant), €16,000 (Terrace, Restaurant & Bar)

July-August:

€8,000 (Terrace, Restaurant & Bar)

May-June & September-November:

€5,000 (Terrace, Restaurant & Bar)





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