
VILEBREQUIN
la plage
PROFESSIONAL & PRIVATE EVENTS
Your best events at Vilebrequin La Plage Cannes

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THE EVENT

A UNIQUE PLACE FOR YOUR EVENTS



“A unique and special occasion designed with our savoir-faire”

- FOR YOUR PROFESSIONAL OR PRIVATE EVENTS -

- Private Breakfast
- Cocktail reception
- Gala dinner
- Incentive & Networking
- Seated Dinner, Lunch
- Night party
- Wedding, Anniversary
- Beach party & Brunch



Wedding dinner - July 2024



Festival International du Film de Cannes - May 2025



It can be partially or exclusively rented, with our without or catering service - *upon acceptance of the provider.*
Our premises can also be hired out in whole or in part, upon demand.



SPACES

DESIGN YOUR FORMAT



“How and where do you want it ?”

- INDOOR RESTAURANT -

- Seated - 30 people
- Standing - 50 people

- TERRACE -

- Seated - 80 to 90 people
- Standing - 200 people

- BEACH -

- Seated - 450 people
- Standing - 800 people

- MENSURATIONS -

- Indoor: 60m^2
- Terrace: 30m x 6m
- Coco Mat: 30m x 6m
- Sand part: 30m x 18m



Festival International du Film de Cannes - May 2025



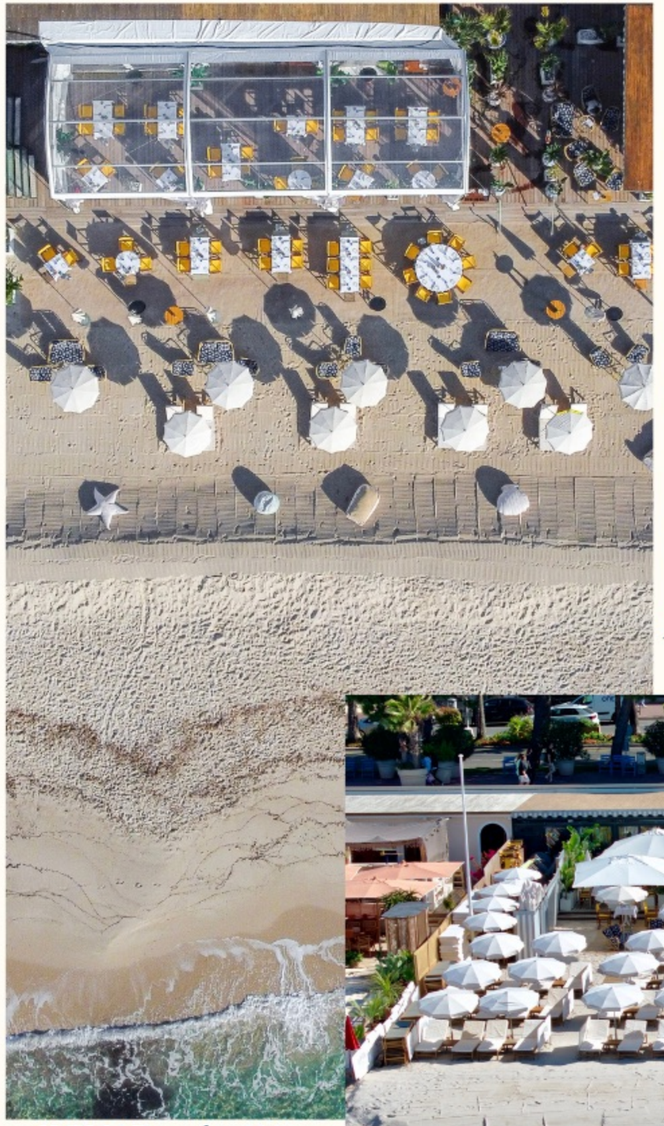


Indoor Restaurant

Outdoor Bar







ILTM - December 2024



International Market for Real Estate Professionals - MIPIM - March 2025



International Market for Real Estate Professionals - MIPIM - March 2025





FOOD

LET YOUR CHEF'S CREATIVITY SHINE THROUGH



"Timeless Provence meets French Riviera"

- SAVORY BITES -

- Salmon, ricotta & lemon wrap
- Gingerbread toast with foie gras and fig chutney
- Andalusian cod effiloché
- Croque Monsieur with ham or chicken
- Salmon blinis with sour cream
- Zucchini crumble with fresh goat's cheese
- Arancini
- Eggplant caviar with sesame seeds
- Comté, chorizo & olive cake
- Sea bream tartar with tomato oil
- Marinated salmon or chicken club sandwich
- Pan bagnat
- Mini prawns with satay sauce
- Thai-style poultry with wakame
- Pissaladière with onions
- Italian ham
- Bruschetta with cured ham, pesto & tomato
- Mozzarella & cherry tomato bruschetta
- Traditional Queen Pizza
- Pizza with Comté, mozzarella & emmental cheese

- SKEWERS -

- Honey & sesame marinated chicken
- Prawns sautéed in satay
- Cherry tomato, mozzarella & pesto

- VERRINES -

- Guacamole & hummus
- Quinoa, cucumber, mango & feta
- Semi-cooked tuna with soy sauce
- Salmon tartar with dill
- Crab & citrus tartar
- Lime marinated sea bass
- Tabbouleh & fresh mint

More culinary specialties and personalized choices available upon demand and request.



Vilebrequin Event - 2023



Private Celebration - June 2024



Tax Free - TFWA - September 2024

“Taste of vacations - gourmet corner”

- SWEET BITES -

- Madagascar vanilla crème brûlée
- Red fruit crumble
- Chocolate chip cookie
- Lemon Financier
- Lemon Madeleine
- Vanilla Madeleine
- Gianduja dark chocolate mousse
- Fresh fruit verrine with vanilla syrup
- Mini rum baba
- Cinnamon apple fondant verine
- Mini strawberry soup with honey
- Fresh fruit minestrone with verbena juice
- Vanilla, chocolate and coffee mini eclair
- Panna cotta with exotic or red fruits
- Traditional Tiramisu with Gianduja chocolate
- Mini fruit brochettes
- Mini Tropézienne
- Cannelé
- Macaroons (various flavors)
- Frozen fruits plates - according to the event type

More culinary specialties and personalized choices available upon demand and request.



Sweet canapes pieces





Private Celebration - June 2024

“Live Cooking - Homemade at heart”

- WOKS -

- Prawns with parsley
- Chicken marinated in satay
- Crispy beef & vegetables

- EGGS -

- Scrambled
- Boiled
- Extra : With truffles, cheese, tomatoes, plain

- RISOTTO & PASTA -

- With Parmesan
- Armorican sauce or All’Arrabiata
- With prawns
- With asparagus
- Truffled
- Paella - VG, Meat or Fish

More culinary specialties and personalized choices available upon demand and request.

- TARTAR -

- Fish - Tuna, Salmon or Sea bream
- Meat - Beef

- PLANCHA -

- Salmon
- Beef
- Prawns

- SWEET -

- Hot crepes Suzette, caramel with orange & Grand Marnier
- Waffle - Crepe - Pancake & toppings
- Ice cream in scoop or Italian way

- BAR -

- Oyster & Seafood
- Carpaccio
- Salads
- Breads & Cereals

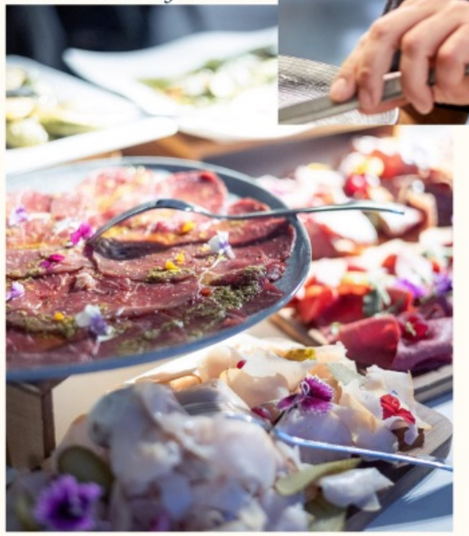


Private Celebration - June 2024



Our Chef
Guillaume Bourgois

Private Celebration - June 2024



BEVERAGES

CELEBRATION OF TOGETHERNESS

“Quench your thirst with our cocktails & wine cellar”

- OPEN BAR -

Softs & early suggestions

- Water, Juices, Sodas
- Milk - Soy, Almond
- Coffee & Tea

Classic

- Wine - White, Rosé & Red
- Softs - Water, Sodas, Juices

Premium

- Wine - White, Rosé & Red
- Softs - Water, Sodas, Juices
- Spirits - Vodka, Whiskey, Rhum, Tequila (3 choices)

- EXTRA -

- Champagne - Open Bar available
- Corkage fees - varying depending on the drinks
- Special brand available upon request









SERVICES

CUSTOMIZE YOUR EVENT
TO SUIT YOUR TASTE



“Make your event event more unique - Complementary services”

- FURNITURE -

Rental

- Chairs & Tables
- Glasses, cutlery...
- Customized napkins & tablecloths
- Flowers
- Arch
- Photocall

- STAFF -

Service providers

- Host / Hostess
- Security agents
- Cleaning person
- Lifeguard

& many other possibilities according to your needs !

- ANIMATIONS -

Shows

- DJ Set
- Live Music
- Singer
- Pianist / Trumpeter / Guitarist
- Dancers
- Fire-eaters...






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By B&S
By B&S
LOUNGE


By B&S






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GC

CONFIRM YOUR BOOKING

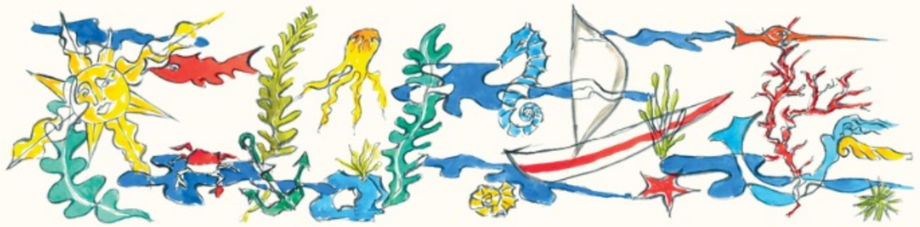
- General Conditions -

Booking terms:

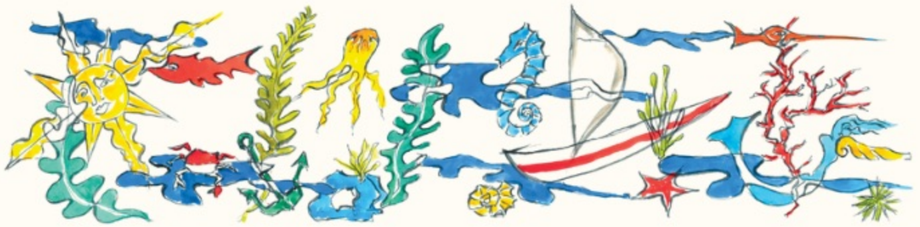
- Quote signed and returned by email with the mention “read and approved”
- Communication of the number of people present at the latest 10 days before the event, which will serve as a minimum invoicing basis
- 50% deposit upon signing the quote
- Balance of the quote 1 month before the event
- Event balance billing for extra consumption: payment on the day or upon receipt of invoice within 7 days

Cancellation and late payment penalties:

- Once the deposit is made no reimbursement will be processed
- A penalty of 25% of the amount excluding VAT due, will be applied in case of non-payment within 7 days following receipt of the invoice.



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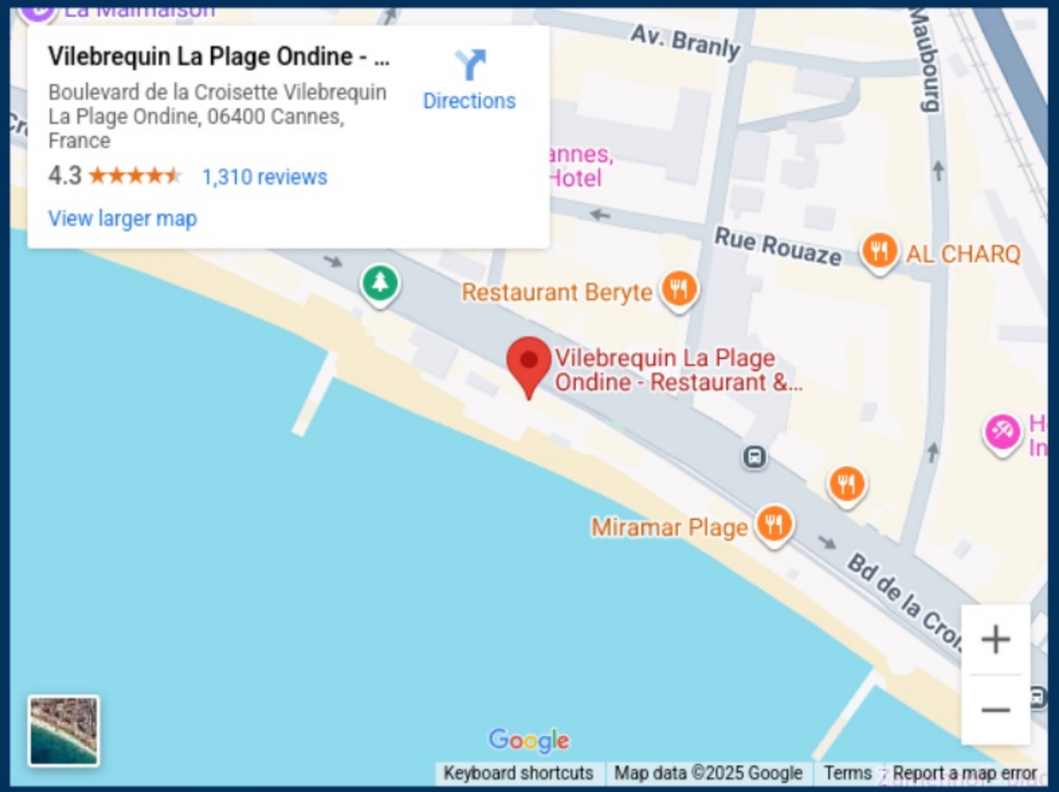
INFO

COME & REACH OUT TO US



“Visit us and reach out to us !”

64 Boulevard de la Croisette, 06400 Cannes



SCAN ME & DISCOVER US !

@vilebrequinlaplagecannes

events.ondine@vilebrequinlaplage.com

(+33) 0 4 93 94 23 15

Doha, Qatar - El Lounda, Croatia - *soon Miami, FL, USA*