

# *Le Mas de La Coutetaz*

THE FARMHOUSE



# What is the Farmhouse?



The Farmhouse, known locally as 'Le Mas de la Coutettaz' is set on the side of the Morzine valley in the old town. Built in 1771, it is one of the oldest buildings in Morzine and has tremendous character and stories to tell!

We have hosted many weddings here at The Farmhouse over the years, for couples from all corners of the world. It's wonderful when it happens and it has happened on a number of occasions now that we have had the pleasure to host the weddings of couples who have met here. Both guests and staff members who have come to stay or work at the Farmhouse and found their true love!

Depending on the time of year you can choose between a reception in the main stone walled dining hall or a party on the lawn, or we can set up a marquee for larger numbers. We can cater for the style and menu you desire and recommend music and decoration to suit.

We have 9 rooms available for your guests to stay in at the Farmhouse which we can provide on a bed and breakfast or a half board basis. We can also rent nearby apartments if you needed extra accommodation.

# Accommodation



The Atelier (honeymoon suite)



Old Kitchen



Blue room



Family Suite



Corner room



The Cell

# Accommodation



Mazot



Cottage One



Cottage Two



Hallway

# Types of celebrations



No matter what type of celebration you would like, we can cater for all.

We have a large dining room that seats up to 90 people but we can also accommodate up to 130 people outside. If you would like a marquee then we can help you arrange this.



It is possible to have all of the following elements here:

- The marriage service/blessing
- The afternoon reception
- The wedding breakfast
- Dancefloor and music
- Next day BBQ/hog roast party



# Catering



## CANAPES

Rocket and Red Pepper wrapped in Prosciutto

Smoked salmon and cream cheese on a crisp cucumber slice

Quails eggs topped with black roe

Mini herbed halibut fishcakes

Chicken and wild mushroom mousse wrapped in Parma ham

Quails eggs served on a nest with cracked pepper and sea salt

Mini beef tartare with chopped shallots, parsley and cornichons

Parmesan and pesto palmiers

Sweet cherry tomato with spicy chorizo and fresh basil leaf

Gruyere and salami palmiers

Mini fish and chips in a bamboo cone

Oyster bar available on request

(with chopped shallots, sweet vinegar dressing, Tabasco sauce)

# Catering



## STARTERS

Chicken Caesar salad with baked croutons and parmesan shavings

Seared duck breast on a bed of rocket with a balsamic vinaigrette

Homemade chicken liver and bacon pate with toasted croutons and a mixed salad

Fresh gazpacho soup with a crab meat garnish and lightly toasted parmesan Crisps

Goats cheese and caramelized onion tartlette

Thai duck salad with cucumber, chilli and Nam Pia dressing

Sweet tomato, roasted red pepper and basil soup

Carrot and fresh coriander soup

Chargrilled courgette and rosemary soup

Broccoli and Stilton soup

Caramalised Pear, Rocket and Blue Cheese Salad

# Catering



## MAINS (vegetarian menu available on request)

Roasted breast and confit of chicken with a cream morel and tarragon sauce

Chinese marinated salmon fillet with a sweet yellow pepper sauce

Seared duck breast with a balsamic summer fruit reduction

Roast rack of lamb and spicy lamb crocetas and a star anise jus

Seared Lamb on a bed of Fondant Potato with a Rosemary Jus

Chicken breast stuffed with a pate of red onions, sun dried tomato, garlic and basil with a creamed basil sauce

Filet de fera au vin blanc

Homemade fish pie

Grilled salmon fillet cooked with orange and garlic

Fillet of beef served individually (or whole to be carved at the table)

Tournedo Rossini topped with melting foie gras: €10 supplement pp

All the above meals can be served with any of the following potato dishes; Dauphinoise, boiled new, mashed, crushed, roast, sautéed, gnocci, rosti

All the above meals can be served with any of the following vegetable dishes; Roasted shallots with nutmeg and spinach, mange tout, Mediterranean roasted vegetables, fine beans wrapped in bacon, roast pumpkin, beetroot puree, minted peas, ratatouille, roasted parsnips

# Catering



## DESSERTS

Tarte au citron with mascarpone cream



Warm chocolate moelleux served with vanilla ice cream

Orange and Grand Marnier cheesecake

Fresh strawberries served with mascarpone cream, cracked black pepper and red wine syrup



After the meal your guests will enjoy coffee & homemade chocolate truffles

# Evening Buffet



## EVENING BUFFET

After your guests have danced the night away, we can provide an extra buffet to compliment the day.

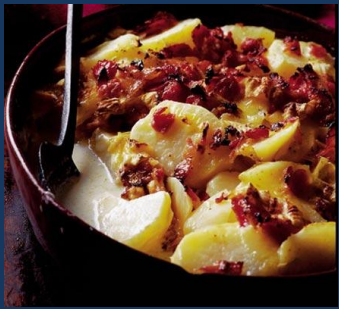
Choices include:

A cheese tower with fresh fruit, nuts, assortment of breads and pickle  
Saucisson, braesola, cured ham

Rolls stuffed with locally made sausages

Bacon rolls

Tartiflette



# Wedding Cake



You are welcome to bring your own and will display, plate and serve to your guests at the appropriate time.



We can recommend local caterers who will make a stunning cake to your requirements and budget.



# Extras

We can also offer useful advice and tips on any aspect of organising a wedding in the area:

- Florists
- Hairdressers
- Music and bands
- Local taxis
- Horse and carriage
- Vicars and registrars
- Church services
- Marquee hire

# Contact us

For further details on any of these items, or if you have any further questions at all, please do not hesitate to contact us.

Dorrien & Di Ricardo

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