



VILLA MIRAÉ, AN OASIS OF BEAUTY WHERE DREAMS COME TO LIFE

A ONE-OF-A-KIND GASTRONOMIC EXPERIENCE BY MAURO COLAGRECO

From the bar and restaurants to the solarium, pool, and breakfast, Villa Miraé's culinary offering stands out throughout the day with an authentic and sustainable approach.

Under the direction of Chef Mauro Colagreco, two restaurant concepts come to life: Amarines by Mauro Colagreco, a gastronomic experience designed as a true invitation to travel through Mediterranean landscapes; and Miraé by Mauro Colagreco, offering a relaxed, Mediterranean-inspired cuisine rooted in local terroir.



CATERING & BANQUETING CATALOGUE

AS PART OF A PRIVATE HIRE OF THE RESTAURANT SPACES,
EXCLUDING FULL VILLA PRIVATIZATION

(ALL LISTED PRICES ARE INCLUSIVE OF VAT / ALL TAXES INCLUDED)



amarines

BY MAURO COLAGRECO

ESPACE AMARINES BY MAURO COLAGRECO





GASTRONOMIC RESTAURANT
AMARINES BY MAURO COLAGRECO

Amarines by Mauro Colagreco embodies the fresh, spontaneous energy of the Mediterranean, expressed through a sincere and approachable fine dining experience. Here, the richness of the seasons and the elegance of the terroir are celebrated with a relaxed touch that invites guests to share, be inspired, and fully embrace the moment together.

PRIVATE HIRE OF THE AMARINES RESTAURANT

Services	Lunch (subject to F&B* approval) or dinner
Guest capacity	Minimum 15 guests, maximum 30 guests (tables of 6 and 4 guests) Parking not guaranteed
Minimum F&B spend required per service	No minimum spend at lunch Dinner: minimum spend of €6,000 (May-June, September-October), €7,500 (July-August))

This amount represents the minimum guaranteed consumption for exclusive use of the restaurant

*Food & beverages

OUR MENUS

AMARINES BY MAURO COLAGRECO

The menu below is subject to change. Committed to showcasing seasonal ingredients and the creativity of Chef Mauro Colagreco, our menu evolves regularly throughout the seasons.

3-COURSE MENU

(available for lunch only)

€ 130

Local asparagus

Asparagus tart with Colonnata lard, wild garlic and vin jaune marbled sabayon, local morels

Rainbow chard

Burgaud duck, spelt with fresh almonds, green oil with Provençal herbs

Provence strawberries

Strawberries with confit fennel, verbenà jelly and ice cream

4-COURSE MENU

(lunch and dinner)

€ 150

Rock fish

Served crudo with pistachio pesto, citrus infusion and garum, nasturtium

Gnocchi

With "Sentier des Ocre" condiments, gamberoni and their bisque, broad beans and peas

Wild catch from our coasts

Braised with olives, local asparagus, preserved lemon, basil, bagna cauda sauce

Or

Alpilles lamb

Roasted with its jus, sheep's yogurt, artichokes à la barigoule, almonds

Wildflower honey

Ice cream, beeswax crumble, mead jelly, verjus, pollen

7-COURSE MENU

(lunch and dinner)

Maximum 15 guests

€ 195

Rock fish

Served crudo with pistachio pesto, citrus infusion and garum, nasturtium

Camargue shellfish

Stewed bouillabaisse-style with Sospel saffron

Morel stew with vin jaune

High-Provence spelt, wild garlic oil

Wild catch from our coasts

Braised with olives, Gourdon asparagus, preserved lemon, basil, bagna cauda sauce

Corsican "Tigre" veal

Rack of veal, Bandol wine daube jus, foie gras, carrots

Rhubarb

Slow-cooked in its ginger-infused juices, fromage blanc herb sorbet

Floating island

Calisson-style, lemon balm custard, kumquat

ADDITIONAL OPTIONS

Cheese platter
€ 25

AMARINES DINING ROOM & TERRACE





BRUNCH BUFFET
AMARINES BY MAURO COLAGRECO

PRIVATE HIRE OF THE AMARINES RESTAURANT SPACE

Experience	1 to 2 items can be customized upon request
Services	Lunch
Guest capacity	Minimum 20 guests, maximum 30 guests Parking not guaranteed

BRUNCH MENU

€ 150 per person

Our brunch offering evolves with the seasons and the inspiration of Chef Mauro Colagreco.
The selections below are subject to change and may be adjusted.

LIVE STATIONS

Gourmet cart: eggs prepared to order

Fresh pasta show cooking (optional)

SAVORY

Avocado toast

Selection of savory quiches

Artisanal charcuterie & cheese boards

Oyster platter

Crisp crudités platter

Salads: quinoa, tomato & burrata, watermelon

Grilled regional meats, duck fat-roasted potatoes

SWEET

Selection of pastries

Selection of cakes, madeleines, and cookies

Seasonal fruit tart

Freshly sliced fruit platter

ADDITIONAL OPTIONS

Show Cooking

2 pieces per person:

€15 supplement per person

*Details of options and packages at the end of the document

AMARINES DINING ROOM & TERRACE



A photograph of an outdoor dining area. In the foreground, a square glass table is set with plates, glasses, and a small wooden lamp. Wicker chairs with striped cushions are arranged around the table. In the background, a large stone fountain with a statue on top is visible, along with a white patio umbrella and a black metal fence. The scene is bathed in warm, golden light, suggesting late afternoon or early morning.

MIRAE

BY MAURO COLAGRECO

ESPACE MIRAÉ BY MAURO COLAGRECO





MIRAÉ BY MAURO COLAGRECO

Miraé by Mauro Colagreco draws inspiration from the culinary traditions of the French and Italian Rivas, reimagined with the bold, contemporary touch of the Michelin-starred chef. In a warm and sunlit setting, enjoy iconic coastal specialties from Genoa to Saint-Tropez: an authentic gourmet escape infused with the spirit of La Dolce Vita.

PRIVATE HIRE OF THE MIRAÉ RESTAURANT

(mandatory for groups of 25 guests or more)

Services	Lunch & Dinner
Guest capacity	Minimum 20 guests, maximum 50 guests Parking not guaranteed
Minimum F&B spend required per service	No minimum spend at lunch Dinner: minimum spend of €4800 (May-June, September-October), €6,000 (July-August)

This amount represents the minimum guaranteed consumption for exclusive use of the restaurant

The Villa does not have an indoor backup space.
In case of bad weather, the event may be postponed or cancelled.

OUR MENU

€ 120 per person

The menu below is subject to change. Committed to showcasing seasonal ingredients and the creativity of Chef Mauro Colagreco, our menu evolves regularly throughout the seasons.

STARTERS

Apulian burrata
Peas, mint, preserved lemon,
arugula, and parmesan

Artichoke salad
Arugula, parmesan, bottarga,
citrus vinaigrette, Piedmont hazelnuts

Warm broad bean salad
Guanciale, savory, toasted thyme bread

MAIN COURSES

Tortellini
Borage leaves and Monteiro
family goat cheese

Wild Mediterranean fish, Ligurian-style
Trumpet zucchini, artichokes, potatoes, tomatoes,
olives, garlic, and capers

Beef fillet
Pea ragout, morels with wild garlic, pepper sauce

Slow-cooked Alpilles lamb shoulder
Provençal jus, oven-baked stuffed Mediterranean
vegetables

DESSERTS

Lemon heart
Tart, meringue, and bergamot sorbet

“Cappuccino” rice pudding
Milk ice cream

Chocolate mousse
Garrigue-infused ice cream,
hazelnut praline





SOLARIUM & GARDEN



COCKTAIL

PRIVATE COCKTAIL RECEPTION

Experience

Tray-passed service
Available on the Amarines & Miraé terraces,
depending on group size
15 canapés per person

Services

Solarium: dinner (from May to October), lunch (May &
October only)
Garden: lunch & dinner

Guest capacity

Minimum 20 guests, **maximum 60 guests**

Additional furniture rental fees

€ 1,000 including buffets, bars, and cocktail tables

CANAPÉS PACKAGE

€ 120 including 15 cold, hot, and sweet pieces.

COLD CANAPÉS

Tuna tartare, tapioca crisps, lemon gel

Carrot and cumin tartlet

Tomato bread with Iberian ham

Tapenade toast, artichoke, parmesan

Herb gougères with fresh goat cheese

Crispy chickpea and smoked eggplant

Menton-style pichade

Pissaladière with anchovies, olives,
and thyme blossom

Green tomato gazpacho

Chilled melon and fresh mint soup
(available May-June)

Sea bream ceviche

HOT CANAPÉS

Barbajuans

Herb gougères with fresh goat cheese

Croque-monsieur

Zucchini flower, bagna cauda sauce

Panisse

Parmesan, ham, and pistachio choux puff

Mediterranean fish cromesquis, aioli sauce

Mushroom ravioli with parmesan emulsion

Prawn fritters with lime

Ligurian-style fish with seasonal vegetables

Baked mussels with chorizo and rosemary

Lamb navarin with seasonal vegetables

SWEET CANAPÉS

Chocolate macaron

Lemon meringue tartlet

Seasonal fruit tartlet

Paris-Brest

Lemon and basil madeleine

Mini Tarte Tropézienne

Fresh fruit salad with basil

ADDITIONAL OPTIONS

Show Cooking
2 pieces per person:
€ 15 supplement per person



GARDEN



POOL



SOLARIUM



PACKAGES

—
APERITIFS & BEVERAGES



APERITIF PACKAGE

—
€ 45

SELECTION OF 4 CANAPÉS PER PERSON:

- Croque-monsieur
- Pissaladière or pichade
- Barbajuans
- Tuna tartare, tapioca crisps, lemon gel

—
ONE GLASS OF CHAMPAGNE PER PERSON

Deutz Brut Classic Champagne



WINE & SOFT DRINKS PACKAGES

Mediterranean wine package

€ 55

*3 glasses of wine per person
(13cl each)*

Bellet, Château de Bellet (white)

Côtes de Provence, "Agachon" Cuvée, Clos de l'Ours (red)

Côtes de Provence, Clos de l'Ours "L'Accent" (rosé)

Grand Terroir wine package

€ 80

*3 glasses of wine per person
(13cl each)*

Chablis Premier Cru "Les Fourchaumes", Domaine Vrignaud

Saint-Émilion Grand Cru AOC, Château Mondot

Soft drinks package

€ 20

One still or sparkling water per person

Selection of coffee and tea

CLASSIC OPEN BAR

€ 65 PER PERSON FOR 1 HOUR*

White, rosé, and red wine
(Côtes de Provence, Château Léoube)

Selection of spirits
(Ketel One vodka, Bombay Sapphire gin,
Black Label whisky, pastis, Aperol)

Local beer from the County of Nice

Selection of soft drinks
(sodas, fruit juices, water)

Selection of 2 signature cocktails

*(€40 per person per additional hour) • Champagne not included



CHAMPAGNE OPEN BAR

€ 80 PER PERSON FOR 1 HOUR*

Deutz Brut Classic Champagne
(half bottle per person)

White, rosé, and red wine
(Côtes de Provence, Château Léoube)

Selection of spirits
(Ketel One vodka, Bombay Sapphire gin,
Black Label whisky, pastis, Aperol)

Local beer from the County of Nice

Selection of soft drinks
(sodas, fruit juices, water)

Selection of 2 signature cocktails

**(€50 per person per additional hour)*



PRESTIGE CHAMPAGNE OPEN BAR

€ 450 PER PERSON FOR 1 HOUR*

Roederer Cristal Champagne (white)
(half bottle per person)

White, rosé, and red wine
(Côtes de Provence, Château Léoube)

Selection of spirits
(Ketel One vodka, Bombay Sapphire gin,
Black Label whisky, pastis, Aperol)

Local beer from the County of Nice

Selection of soft drinks
(sodas, fruit juices, water)

Selection of 2 signature cocktails

(€300 per person per additional hour)



CONTACTS



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