

GROUPS & SEMINARS BROCHURE



YOUR EVENT IN THE HEART OF THE CITÉ DES PRINCES

LE GRAND HOTEL D'ORANGE

Come and stay all year round at our peaceful hotel in Orange. In this charming establishment with 4-star facilities, everything has been designed to make your business, family, couple, solo or friends getaway as comfortable as possible. Our hotel in the centre of Orange offers a range of facilities including an Aurasice bistronomic restaurant, a bar, a spa, an outdoor swimming pool, a meeting room and a large terrace planted with trees.

You will appreciate the elegance and authenticity of this bourgeois house, emblematic of the town of Orange, where the decor subtly blends the past and the present.

POUR VENIR...



By car

30 minutes from Avignon , 1h15 from Marseille, 2h05 from Lyon, 1h05 from Valence, 1h15 from Montpellier



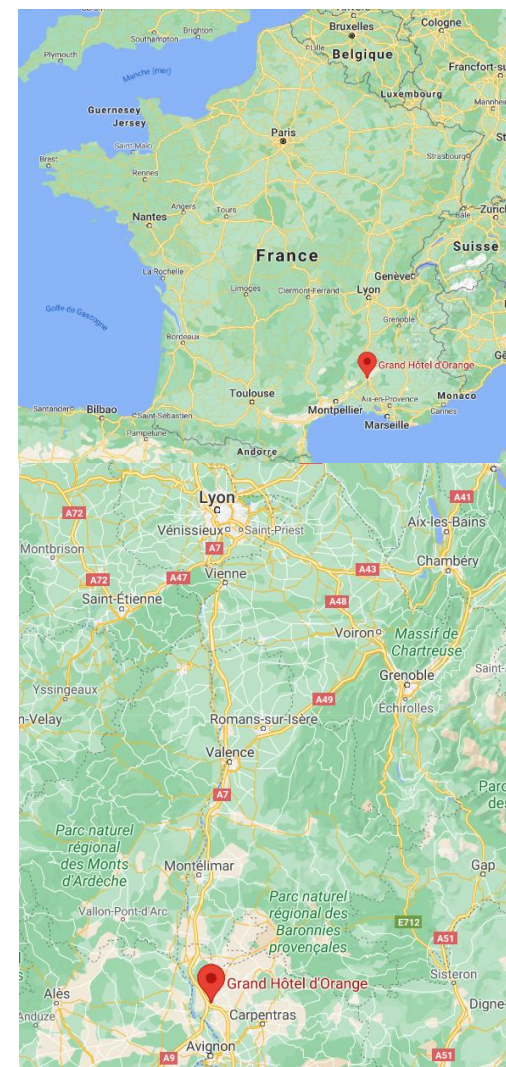
By train

20 minutes from Carpentras station, 30 minutes from Avignon TGV station, 10 minutes from Orange TGV station.



By plane

10 min from Orange airport, 30 min from Avignon airport, 40 min from Nîmes airport, 1h00 from Marseille airport



ACCOMODATION

DESCRIPTIF

- 40 rooms and suites
- View of the Eotrope, the square or the city.
- L'Occitane welcome product
- Mini Bar, Courtesy tray & Safe
- Free Wifi
- Bottle of mineral water on arrival
- Air Conditioning

QUELQUES COMPLEMENTS SUR PLACE

- Secure car park (reservation required)
- Outdoor swimming pool
- Concierge service
- Aurasice
- SPA & Wellness Area
- Fitness Room
- Shaded outdoor terrace

Total renovation of the facility in winter 2021-2022



CATERING

All year round, the chef will delight your senses, your taste buds and your eyes, with authentic, gourmet, generous and creative cuisine.

Depending on the season and the people he meets, he'll help you discover the secrets and riches of the Vaucluse region.

Enjoy a unique moment at Aurasice where you can savour bistronomic cuisine.

For breakfast, lunch and dinner, let yourself be tempted!

INFORMATIONS PRATIQUES

Breakfast

- Served as a buffet
- Opening hours: 7am to 10am
- Weekends and public holidays from 7.00am to 10.30am
- 17 per person per day.

Aurasice

- Open from Tuesday evening to Saturday evening*.
- Hours : from 12h to 13h30 & from 19h to 21h30
- from 35 to 39€

*subject to change according to season



PACKAGE DAY OF STUDY

STUDY DAY PACKAGE

Provision of a meeting room

Conference equipment

Gourmet breaks with coffee, tea, fruit juice and pastries in the morning and pastries in the afternoon

Lunch served at Aurasice: 3-course menu with wine

Price per person incl. VAT : 65€



RECEPTIONS AND OTHER EVENTS

THE APERITIVES

APERITIVE WITHOUT ALCOHOL

Fruit juices, soft drinks, mineral water

Savoury mixes

Price per person incl. VAT: 10€

APERITIVE PROVENÇAL

Pastis, Whisky, Gin, white and rosé wine

Fruit juices, soft drinks, mineral water
Savoury mixes, tapenade, 2 puff pastries
or verrines per person

Price per person incl. VAT: 15€

APERITIVE SUPERIEUR

Champagne, Pastis, Whisky, Gin, White
and rosé wine, Martini

Fruit juices, soft drinks, mineral water
Savoury mixes, tapenade, 2 puff pastries
or verrines per person

Price per person incl. VAT: 20€



RECEPTIONS AND OTHER EVENTS

THE SOFAS

Prix unique de 3€ par pièce. Choix unique pour l'ensemble des convives.

COLD SOFA

- Spicy hummus in a glass, crispy ham
- Fresh goat's cheese beaten with herbs in a verrine
- Salmon confit with olive oil, grelette cream (spoonful)
- Orange-smoked aubergine caviar on toast
- Pork rilette with charcuterie vinaigrette on a spoon
- Blini with truffled mushroom cream
- Tomato tartar with basil and feta cheese in a verrine
- Smoked salmon on toast with dill butter



WARM SOFA

- Skewer of chicken glazed with soy sauce
- Creamy polenta with parmesan and preserved lemon
- Confit of pork ribs with barbecue sauce
- Mushroom and pine nut risotto
- Prawns sautéed with lemongrass and coriander
- Grilled vegetable kebab with pesto
- Caponata of aubergine and courgette confit
- Grilled sea bream with virgin olive sauce



SWEET SOFA

- Lemon cream crumble
- Thin seasonal fruit tart, intense vanilla cream
- Dark chocolate mousse, red fruit coulis
- Pana Cotta with exotic fruits
- Strawberry salad with pistachio cream
- Brochette of fresh fruit with mint
- Dark chocolate, caramel and peanut ganache
- Macaroons, flavour on request



RECEPTIONS AND OTHER EVENTS

In the shade of the plane trees, or in one of our lounges if the weather turns bad, enjoy bistro-style cuisine that reflects the Vaucluse terroir. Let yourself be swept away by a timeless moment of gourmet pleasure, and enjoy the expertise of our dining room and kitchen teams.

Cream of roasted carrot soup with lemongrass, coconut milk and coriander
Brioche sausage with fresh herb mayonnaise
Octopus salad, quinoa and lime vinaigrette



Braised chuck of beef, lemon potato, smoked braising stock
Fillet of sea bream cooked on the skin, grapefruit virgin, walnuts
Mignon of pig cooked at low temperature
cabbage and bacon stuffing, potato



Selection of goat's cheese from the Condi goat farm
Lemon cream, vanilla mousse, crumble
Dark chocolate ganache, tonka bean, cocoa biscuit

3-course menu Starter, main course, dessert €37

2-course menu Starter, main course or main course, dessert €33

children's menu Main course, dessert and drink €14

A PROFESSIONAL TEAM AT YOUR SERVICE

Our region is rich in activities and entertainment. Our team will be delighted to assist you in organising your event and finding you activities that are out of the ordinary. Our only limit...your imagination...

Some of our work...

- Cultural visit
- Wine tours
- Hiking
- Cycling
- Orienteering
- Escape Game
- Regional markets
- Tasting of regional products
- Lyrical and electro concerts





CONTACT

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