

Your Wedding at Jiva Hill Resort



A unique setting for an unforgettable moment

The Jiva Hill Resort ***** welcomes you in a private estate of 98 acres, just 15 minutes away from Geneva International Airport. Nestled in a natural park, discover an exceptional hotel with state of the art technology, reflecting a contemporary vision of luxury, elegance and discretion...

Our outstanding facilities in the midst of a magical and prestigious setting will make your wedding a fairy tale experience. Our excellent service, exquisite cuisine, elegant architecture, stunning landscaped gardens and our luxurious spa will provide all the ingredients for your special day.

At the Jiva Hill Resort, we have dedicated areas to welcome and entertain your guests. Our function room of 120 sqm can sit up to 90 guests for dinner. The attached terrace of 105sqm with its large overhang is overlooking the golf course and offers a panoramic view to the Mont Blanc, adding to the magic of your exceptional evening.

Our Spa facilities including a sauna, a hamman, a Jacuzzi and an indoor heated pool are at your disposal for a total relaxation. Our spa specialists can offer you a whole range of body and facial care.

The Jiva Hill Resort invites you to write a page of your history in a magical venue that nurtures the art of well-being and the art of hospitality.

Exclusive Use of the Hotel

To guarantee the most intimate experience of your wedding party, our entire hotel, the restaurant and the function rooms are booked for your exclusive use. These entire facilities are at your disposal on the D day from 3.00pm until the next day at noon.

Our range of rooms and suites (27 Deluxe rooms and 6 Junior Suites), undoubtedly sets the scene for the most romantic wedding night. A special welcome treat and a complimentary bottle of champagne await for the couple in the bridal Suite.

For your comfort, all our rooms are non-smokers. Your guests will enjoy complimentary access to our Spa including swimming pool, hammam, sauna, Jacuzzi, solarium, fitness room and Nordic Spa.

Exclusive Use: 16 000,00 € TTC



L'apéritif

The traditional

Cerdon, white wine, red wine, fresh juices, selection of waters

An assortment of 5 types of canapés

Length : 1 hour

30,00 € per person

The Classic

Crémant, fresh juices, selection of waters

An assortment of 5 types of canapés

Length: 1 hour

35,00 € per person

The Champagne

Champagne, fresh juices, selection of waters

An assortment of 5 types of canapés

Length : 1 hour

45,00€ per person

Open Bar (apéritif or diner)

Whisky, Vodka: 95 euros per bottle

Beer: 7 euros per bottle

Soft drinks and juices: 10 to 15 euros per bottle (a liter)

Champagne : à la carte





The menus

The following menus are only indicative and may vary depending on the seasons and fresh arrivals from the market.

Our Chef will be pleased to create your own menu according to your taste and his inspiration.

Prices below are exclusive of beverages. Our Chef Sommelier will be pleased to help you choose your wines.

II Honey Moon 105,00 € per person

Terrine de foie gras de canard du Gers au naturel, chutney de marrons au vin jaune, brioche toastée

Dorade sauvage dorée à l'huile d'olive, râpé d'artichaut et fenouil, vinaigrette soja

ou

Quasi de veau français rôti au beurre, risotto Arborio aux trompettes de la mort, sauce crème au thym

Assiette de fromages de nos provinces

Le dessert des mariés

II Passion 120,00 € per person

Noix de Saint-Jacques de l'île de Man rôties, pommes de terre soufflées, sauce Albufera et truffes de saison

Pressé d'avocat guacamole, thon rouge en Carpaccio, cubes de mangues et billes de balsamique

Filet de veau, raviole de homard et corail, chips d'ananas, roquette fondue au beurre d'Espelette, jus réduit

Assiette de fromages du pays de Gex

Dacquoise au kumquat, mousse légère mangue kiwi sur un sablé noix de coco

Eternité

150,00 € per person

Ballottine de foie gras, salade de figues et pignons de pins

Tartare d'Ombre Chevalier à la feuille d'huîtres, sa vinaigrette de framboises

Filet de rouget rôti à l'unilatérale, potiron en quenelle, beurre blanc aux billes de concombre

Filet de bœuf charolais à la moelle, velours de céleri, mini légumes glacés, sauce marchand de vin

Le gruyère d'Alpage de Maître Michelin

La tour de chocolat, ses fraises au sirop de citron vert

The Menu tasting

Once your event is booked and your wedding menu selected, you will be invited to a complimentary menu tasting for two. On this occasion, you will also discover the wines carefully selected by our sommelier to accompany your meal.



Breakfast or brunch

☞ Breakfast (served between 7.00am and 10.30 am)

Hot drinks, fresh juices, viennoiseries, deli, eggs, cheese and yoghurts, fresh fruits

27,00 € par person

☞ Brunch (served between 10:30am and 01:30 pm)

Hot drinks, fresh juices, sweet and savory buffet with deli, salads, smoked salmon, meat, fish, fresh fruits and pastries

52,00 € par person



Other services

Printing of menu cards and table plan

We provide the complementary printing of your menu cards for the wedding dinner. We also provide an easel for the display of your table plan.

Set-up, entertainment, photography

We can suggest a range of preferred partners and services for the professional organization of your wedding and kindly request that you otherwise inform us of the suppliers who will assist you on our premises.

Dance floor

A dance floor will be set-up for your event, free of charge.

Parking

Our large outdoor car park will respond to all your needs.

Baby-sitting

We can arrange the services of a baby-sitter upon request. We recommend one babysitter per group of 3 children.

Staffing charges

Please note that an extra service charge of 250 euros per hour will apply on your evening for services requested after 12.30 am. Any hour started is due. Your party may continue until 4.30 am.



Contact

Event organization

Aurélie Daractz

+33 (0)4 50 28 48 14 – a.daractz@jivahill.com

Jiva Hill Resort *** - Relais & Châteaux**

Route d'Harée - 01170 Crozet – France

www.jivahill.com