



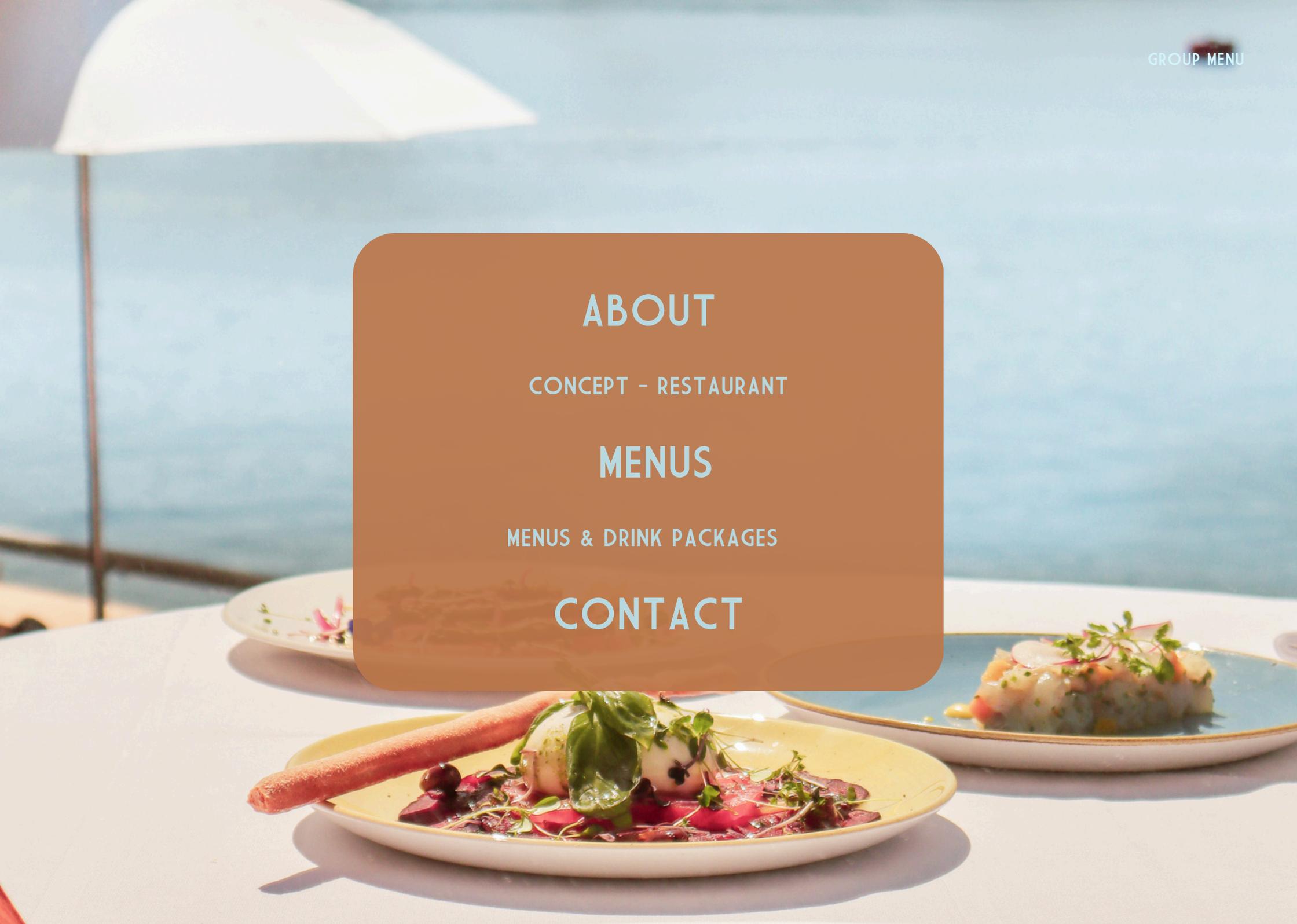
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# ABOUT

CONCEPT - RESTAURANT





## MAYSSA BEACH, RESTAURANT WITH A PANORAMIC VIEW OF THE BAY OF VILLEFRANCHE-SUR-MER

Mayssa Beach, located in the heart of Villefranche-sur-Mer, invites you to a unique culinary experience.

An invitation to travel with its spectacular panoramic terrace on the bay of Villefranche-sur-Mer and its sparkling waters. for your meals. A restaurant creating the most beautiful setting for your unforgettable moments.

Mayssa's décor makes it the perfect place to celebrate life's big moments, from family reunions to romantic dinners for two. Whether you're celebrating a special occasion or simply relaxing and admiring the scenery, the venue offers a warm and welcoming atmosphere that's perfect for any occasion.





## PANORAMIC TERRACE

Our panoramic terrace overlooking the bay of Villefranche-sur-Mer can accommodate up to 120 people. This idyllic space is perfect for weddings, private receptions or corporate cocktails. Come and experience magical moments in this Mediterranean haven of peace.



## COVERED AND HEATED TERRACE

Our covered and heated terrace offers views over the picturesque bay of Villefranche-sur-Mer. With a capacity of up to 60 people, this space is ideal for medium-sized groups. Enjoy privacy and protection from the elements while admiring the seascape. If the weather permits, the terrace can also be uncovered for a refreshing outdoor experience.

Up to 120 people by opting for the adjoining indoor room.



## DOUBLE-VIEW TERRACE

Our double view terrace offers two unique views for up to 40 guests. On one side, admire the picturesque charm of the village, while on the other, immerse yourself in the splendor of the Villefranche-sur-Mer harbor. This intimate terrace is the perfect place for private meetings or special moments with loved ones. Enjoy a unique experience where the panorama changes at every corner of the space.



## INTERIOR ROOM

Our indoor room can accommodate up to 65 people, offering an ambiance that evokes the interior of a boat, with a unique maritime atmosphere.

For larger events of up to 120 people, booking our adjacent covered terrace offers a perfect solution, allowing for larger gatherings sheltered from the elements, whilst retaining the nautical charm of our main space.

A photograph of a menu for oysters served on a boat deck. The menu is centered over a semi-transparent white rectangle. The background shows a view of the ocean from a boat deck with a white table and various dishes. The word "MENU" is written in large, orange, sans-serif capital letters. The dishes include three metal trays of oysters on stands, a bowl of dark sauce, a bowl of lemon wedges, a plate of bread, and fresh vegetables like tomatoes and green onions. A stack of silverware is visible on the right.

# MENU



## APERITIF COCKTAILS

Our Chef suggests an assortment from the following canapés  
**(4 pieces per person):**

### **Small square of Pissaladière,**

- Goat cheese, tomato, olive and roasted pine nut croustades,
- Spoonful of mini crab tartare with mango chutney,
- Octopus verrines with crunchy vegetable cubes,
- Spoons of guacamole and small shrimp tail,
- Mini blinis with salmon marinated by us and chive cream,
- Foie gras croustades with fig chutney,
- Small square of Foccacia with tomatoes and olives,
- Small square of Foccacia with truffle cream.



## DISCOVERY MENU

**Price per person - Drinks not included**

**SINGLE CHOICE TO MAKE AMONG THE DIFFERENT DISHES (same choice for all guests)**

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### STARTERS

- Plate of small stuffed Niçois vegetables, mesclun raspberry vinaigrette, parmesan and balsamic cream.
- or**
- Plate of salmon marinated in dill by us, julienne of crunchy vegetables, light chive cream.
- or**
- Mille feuille of tomatoes, zucchini and eggplant with fresh goat cheese, Small herb salad with hazelnut oil.

### MAIN COURSES

- Veal rump medallion, rosemary jus, mashed potatoes and vegetable medley.
- or**
- Grilled sea bream fillet, creamy polenta with candied tomatoes, sautéed vegetables.
- or**
- Arborio risotto with zucchini flowers and parmesan tiles

### DESSERTS

- The traditional coffee tiramisu
- or**
- Thin apple tart with hazelnut pieces, vanilla ice cream
- or**
- Fruit Rum Baba



## MEDITERRANEAN MENU

### STARTERS

#### FARANDOLE OF STARTERS TO SHARE:

Fresh Crab with Avocado and Diced Tomatoes, Mozzarella Burata Colored Tomatoes, Artichoke Salad.

### MAIN COURSES

- Grilled sea bass fillet,  
Mashed potatoes and mixed vegetables.

**or**

- Veal grenadines with mushrooms, creamy polenta with candied tomatoes, sautéed vegetables.

### DESSERTS

- Chocolate fondant, caramel sauce and vanilla ice cream verrine.

**or**

- Exotic passion fruit tiramisu and coconut crumble.



## WEDDING MENU GRAND BANQUET

**For groups of 15 or more**

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### APPETIZER

• A slender tartlet resembling a pissaladière, scallops, petite turned vegetables, herb salad.

**or**

Homemade duck foie gras terrine accompanied by a medley of dried fruits, honey, and toasted fig bread.

### MAIN COURSES

Grilled sea bass, truffle-infused risotto, seasonal vegetables.

**or**

• Roasted beef fillet, robust morel jus, creamy mashed potatoes, seasonal vegetables.

### CHEESE

• Cheese duo: A selection of small goat cheese accompanied by slivers of Parmesan, served on a bed of mesclun drizzled with olive oil.

### DESSERTS

- Wedding cake (three choux buns per person)
- Confectionery delights



## MENU WEDDING NUPTIAL DELICACY

**For groups of 30 or more**

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### APPETIZER

- Seared scallops, Zucchini blossoms filled with julienned vegetables.

### STARTER

- Roasted butterflied shrimp, crisp vegetable spaghetti, and citrus vinaigrette infused with coriander.

### DIGESTIVE

- Lemon thyme and limoncello sorbet.

### MAIN COURSE

- Slow-cooked veal pieces accompanied by mushrooms, creamy mashed potatoes, and a selection of seasonal vegetables.

### CHEESES

- Cheese platter accompanied by a petite herb salad drizzled with walnut oil.

### DESSERTS

- Wedding cake (three choux buns per person)
- Confectionery delights



## RIVIERA WEDDING MENU

**For groups of 30 or more**

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### APPETIZER

Lobster salad with raspberry vinaigrette, spinach shoots, julienned vegetables, and mango.

### STARTER

- Roasted sea bass, skin-on, accompanied by artichoke barigoule and roasted potatoes.

### DIGESTIVE

- Lemon thyme and limoncello sorbet.

### MAIN COURSE

- Beef tenderloin with morels, creamy mashed potatoes, and sautéed vegetables.

### CHEESES

- Cheese platter accompanied by a petite herb salad drizzled with walnut oil.

### DESSERTS

- Wedding cake (three choux buns per person)
- Confectionery delights



## BUFFET - SEA GRILL

Hosted by our teams - Minimum of 30 participants - Beverages not included

### APPETIZERS

- Grilled red and yellow bell peppers in olive oil
- Tomatoes and mozzarella shavings drizzled with basil oil
- Sautéed eggplant and zucchini blossoms
- Assortment of fresh vegetables and anchoïade,
- Fresh salmon marinated in dill, sliced to order.
- Niçoise salad "prepared as if at home"

### AT THE GRILL

- Beef sirloin Tagliata, sliced in front of your guests.
- Grilled sea bream and sea bass filleted before your guests, accompanied by pan-fried scampi (two per person).
- Jacket potatoes with chive cream
- Truffle-flavored penne

### DESSERTS

- Sorbets,
- A cascade of seasonal fruits and an assortment of red fruits (strawberries, raspberries, blueberries) served with sabayon.



## BUFFET - TASTES

Hosted by our teams - Minimum of 30 participants - Beverages not included

### APPETIZERS

- Assortment of fresh vegetables accompanied by anchoïade,
- Salad of artichoke, arugula, and shaved parmesan
- Tomatoes and mozzarella shavings drizzled with basil oil
- Fritters made with zucchini and eggplant blossoms
- Fresh salmon marinated in dill, sliced to order.
- Freshly pan-seared foie gras, prepared before your guests,
- Sliced crab and avocado tartare

### AT THE GRILL

- Beef fillet presented in Tagliata style before your guests.
- Sea bream, sea bass, and dentex expertly prepared before your guests.
- Roasted shrimp
- Jacket potatoes with chive cream
- Truffle-flavored penne

### DESSERTS

- Artisan coffee tiramisu
- A cascade of seasonal fruits and an assortment of red fruits, complemented by sabayon.
- Selection of reduced desserts from the Lac pastry shop



## BRUNCH - BUFFET

Hosted by our teams - Minimum of 30 participants - Alcoholic beverages not included  
From 10 a.m. to 3 p.m.



### BREAKFAST

- Your preferred hot beverages: coffee, tea, chocolate,
- Fruit juice, still or sparkling mineral water
- Selection of pastries,
- Selection of breads, preserves,
- Fresh eggs cooked to order for your guests, featuring a selection of ingredients: mushrooms, bacon, and tomatoes.
- Granola accompanied by cottage cheese.

### SALE

- Assortment of fresh vegetables accompanied by anchoïade,
- Tomatoes and mozzarella, flaked and drizzled with basil oil
- Selection of cheeses, Fresh salmon marinated in dill, sliced to order, Roast chicken,
- Truffle-flavored risotto,
- Baked potatoes in their skins accompanied by chive cream.

### SUGAR

- Selection of fresh seasonal fruits
- Apple tarts,
- Tiramisu.



## WINE DINING PACKAGES

Price per person - Please feel free to reach out to us if you would like to create a customized package.

### CHATEAU PROVENCE |

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1/2 bottle of AOC Provence wine  
(red, rosé, or white of your preference)

- Unlimited still and sparkling mineral water
- Heated beverages

### CHATEAU RASQUE |

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1/2 bottle of AOC Provence wine "Château Rasque"  
(red, rosé, or white of your preference)

- Unlimited still and sparkling mineral water
- Heated beverages

### DOMAINE OTT |

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1/2 bottle of AOC wine "Château de Selle OTT"  
(red, rosé, or white of your preference)

- Unlimited still and sparkling mineral water
- Heated beverages





## OPEN BAR - DURATION 1HOUR

Cost per individual

### OPEN BAR APERITIF

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• Vermouth, Port, Anise, Whiskey, Beer, Fruit Juices, Soft Drinks, Mineral Water

### OPEN BAR COCKTAILS

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• Margarita, Mojito, Sex on the Beach, Whiskey, Gin, Vodka, Rum, Tequila, Côtes de Provence Wines, white, red, rosé, Fruit Juices, Sodas, Mineral Waters

### CHILDREN'S BEVERAGE STATION

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• Coca-Cola, Fruit Juice, Paradise Non-Alcoholic, Snacks, Crisps, Confections

### OPEN BAR CHAMPAGNE

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• Champagne "Laurent Perrier" brut (1 bottle for 4 individuals), Vermouth, Port, Anise, Whiskey, Gin, Vodka, Margarita, Monitor, Sex on the Beach, Côtes de Provence wine (white, red, rosé), Fruit juice, Soda, Mineral water



## BIRTHDAY CAKES, WEDDING CAKES...

**Quote available upon request based on the number of guests.**

- Chocolate
- Strawberry
- Raspberry shrub
- Number cake
- ...

## MUSIC

- Provision of our audio column and speakers
- DJ with essential equipment and lighting CD, vinyl, and computer player; iPod jack; PAR36 mood lighting; and special effect lights for the dance floor.
- The DJ will provide background music during the meal and transition to more energetic tracks as the evening progresses.

## OUTDOOR TERRACE CANOPIES

- The capacity of our facility enables us to accommodate approximately one hundred individuals in the event of inclement weather.
- We have the option to engage a specialized company to install tents on the expansive outdoor terrace.



## GROUP MENU

### MUSIC

If you desire musical entertainment and dancing, the venue must be reserved for private use.

The privatization amount fluctuates based on the date and is subject to a minimum catering budget.

The restaurant operates from 7:00 p.m. to 1:00 a.m.

Entertainment: Disc Jockey at your expense (maximum 12:30 a.m.). You may refer to our list of service providers.

In compliance with the law, the establishment must be devoid of all patrons by 1:00 a.m.

We accept no responsibility should the authorities halt the music.

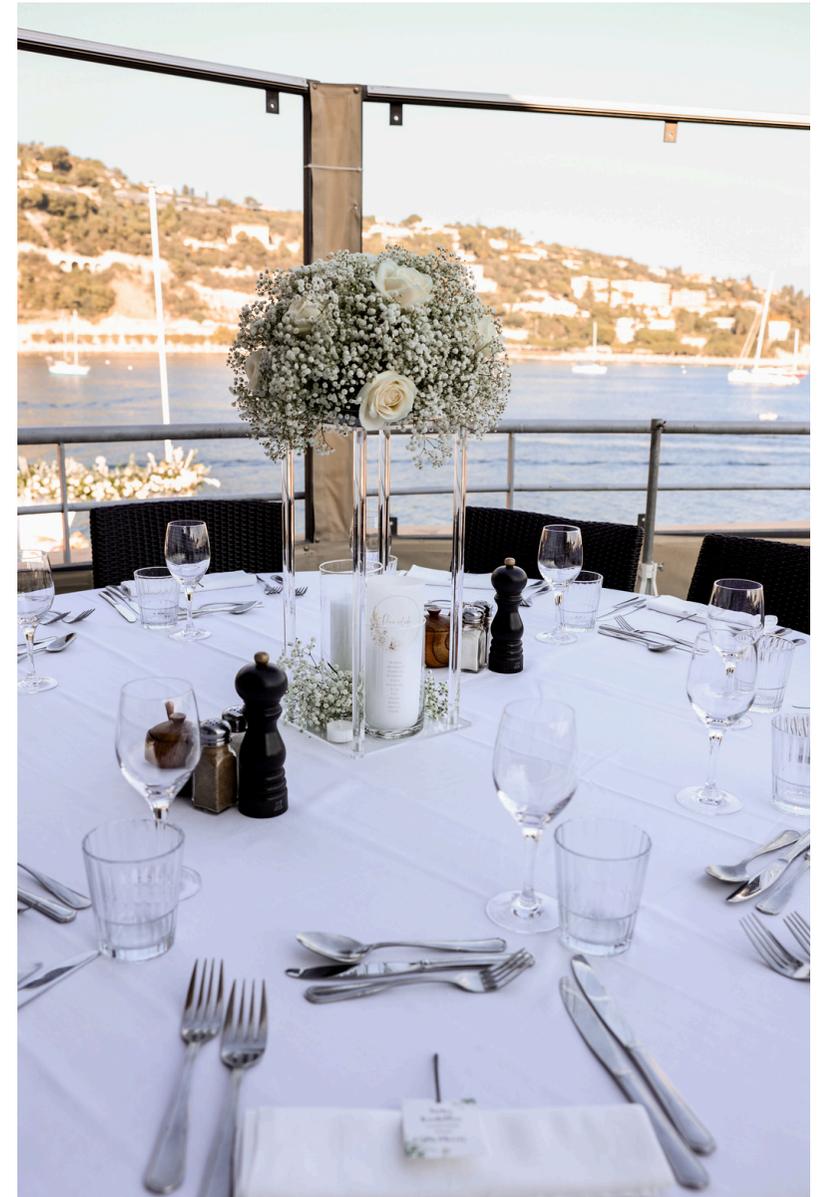
We would like to emphasize that the noise level must not disrupt the neighborhood; otherwise, the police will intervene, and the evening will be halted.

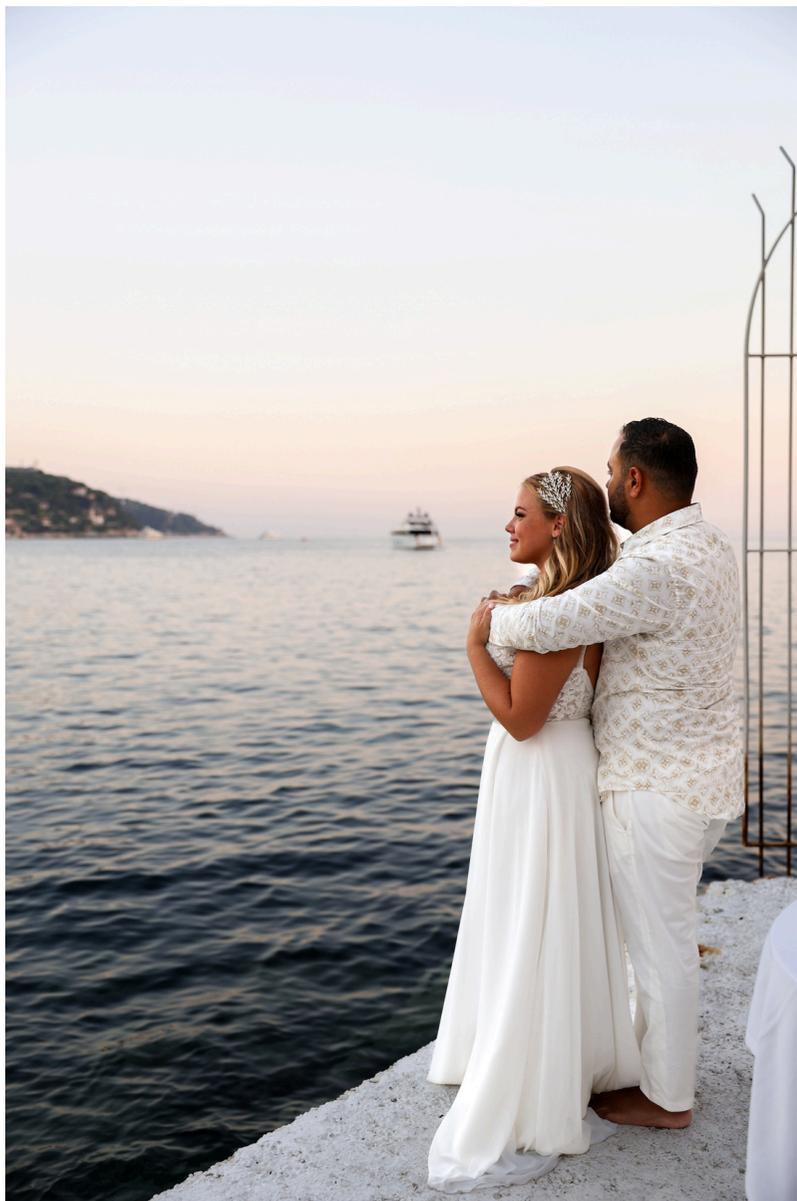




















### VAT

The VAT rate applied will be that in force on the day of invoicing. In the event of a dispute, the courts of NICE shall have sole jurisdiction.

### PRIVATE SPACE

The establishment will not be held responsible for any damage caused to the space rented or made available. The facilities are maintained and in perfect working order. The organizer will do everything possible to preserve and protect the premises during the event.

### DECORATION AND ANIMATION OF THE PLACE

It is possible to decorate the place according to your expectations: structures, tablecloths, cloth napkins, flowers... or to animate it with magicians, shows, musicians, fireworks, etc., in agreement with the establishment. Streamers, confetti and other festive elements of the same kind are strictly prohibited. Cleaning fees may be charged if this is not respected.

### RESERVATION CONFIRMATION

Any reservation is only confirmed after return of the quote, signed with the company stamp and the words "good for agreement" and after payment of the deposit.

### PRICE GUARANTEE

The rates confirmed on the quote are in euros and take into account the VAT rate in force. They are firm for two months from the date of the quote. After this period, they are subject to change depending on economic conditions, the applicable rates then being those in force on the day of the meeting.

### COVERAGE GUARANTEE

The exact number of covers must be confirmed 4 days before the date of the event. This number will constitute the minimum invoicing basis. Management reserves the right to cancel the reservation in the event of force majeure or in the event of unforeseeable events (strike, fire, water damage, etc.).

### ASSURANCE

Under no circumstances may the company be held liable for damage of any nature whatsoever, in particular fire or theft, which may affect objects or equipment deposited during the event, the subject of this reservation.

The organizer undertakes to restore to their original condition, at its own expense, the premises which have been occupied in the event of deterioration.

The Management and the company itself cannot be held responsible for the blood alcohol level of guests during events. However, the caterer reserves the right to refuse to serve alcohol and to have any person who is clearly intoxicated escorted home, at the expense of the individual who cannot drive.

The entire interior of the establishment is non-smoking, any person caught smoking inside may be reprimanded. The caterer cannot be held responsible under any circumstances.



## MUSIC

Infrastructure available on site: 220V electrical connections, so please remember to bring your own extension cords.

All electrical connections and the setup of the installation need to be checked and done under the watchful eye of the site manager. It's really important not to change anything in the current installation. The service provider should use the right electrical gear that has been inspected by a certified organization (like extension cords, power strips, and so on).

The facilities are working well and are in great shape. If you see anything unusual before the installation begins, please let the manager or project manager know.

The background music sound diffusion is already set up on site: Multi-diffusion with LD SYSTEM speakers. You can connect to the amplifier using either 2XRCA or 1XLR female. Festive evening diffusion installation:

Multi-diffusion with LD SYSTEM speakers. Depending on the setup, a remote speaker can be placed in the dance area.

This system lets you enjoy up to 80dB(a) on the dance floor or party area, perfect for a dance party!

No loud music is allowed on the terrace.

We're here to help you during the installation, guiding you and showing you how to manage the broadcasting system. For mixing and managing the ear-monitors, you'll need to bring in your own sound engineer. We can take your final mix output from the consoles in either 1x XLR or 2x RCA. The artistic side, like balance, returns, stage, and lights, is up to you. **Only electronic drums are allowed (no acoustic drums or percussion, please).** The venue has the right to limit percussion after 10 p.m.

Only ear monitors are allowed for the artists' sound feedback (no speakers on stage, please!). You agree to follow the noise pollution laws and to pay the royalties (SACEM) for any event featuring an orchestra, musicians, or a show. The establishment won't be responsible for any noise pollution issues.

**Music needs to be turned off at midnight.** Management has the right to lower or stop the music before the planned time if there's a complaint or if law enforcement gets involved. This won't lead to any compensation or price reduction, no matter what.

## TIMETABLES

**All guests need to be out of the space by 12:30 a.m.** Any extra time that isn't part of the agreement will incur charges. If the schedule is exceeded, our team will charge for overtime.



### SCHEDULES

All guests must have left the space by 1:30 am. Non-contracted times will be billed. In the event of exceeding the schedule, our staff will be billed overtime.

### PERSONNEL

Beyond 00:30 our staff are paid in night hours giving rise to an increase of 50% of the hourly rate.

### CONDITIONS

70% of the estimated amount of the order will be requested as a deposit. Failure to pay this amount may result in cancellation of the reservation.

Any cancellation made less than 5 days before the date of the event will result in the non-refund of the deposit paid. Any cancellation made less than 2 days before the date of the event will result in the order being billed.

### PAYMENT TERMS

Unless otherwise agreed, our invoices are payable upon completion of the service.

### RECOMMENDATIONS

The organizer undertakes to invite only people whose behavior is likely, in no way, to harm the establishment. The establishment reserves the right to refuse access to any person who behaves inappropriately.

The customer will not be able to bring in any drinks or food from outside.





## CONTACT

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