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ABOUT

Concept · Restaurant

At Espuma, a restaurant situated in the heart of Villefranche-sur-Mer by the sea, you are truly transported back in time.

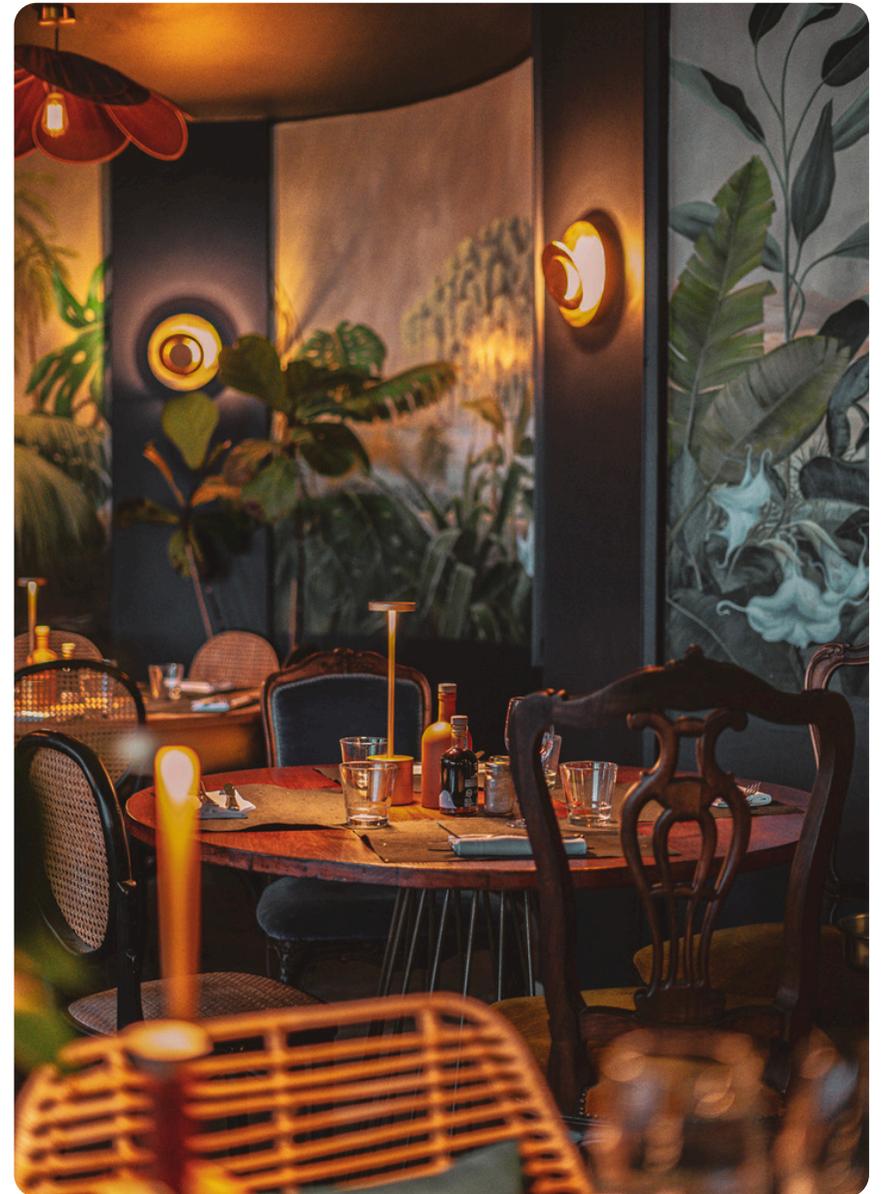
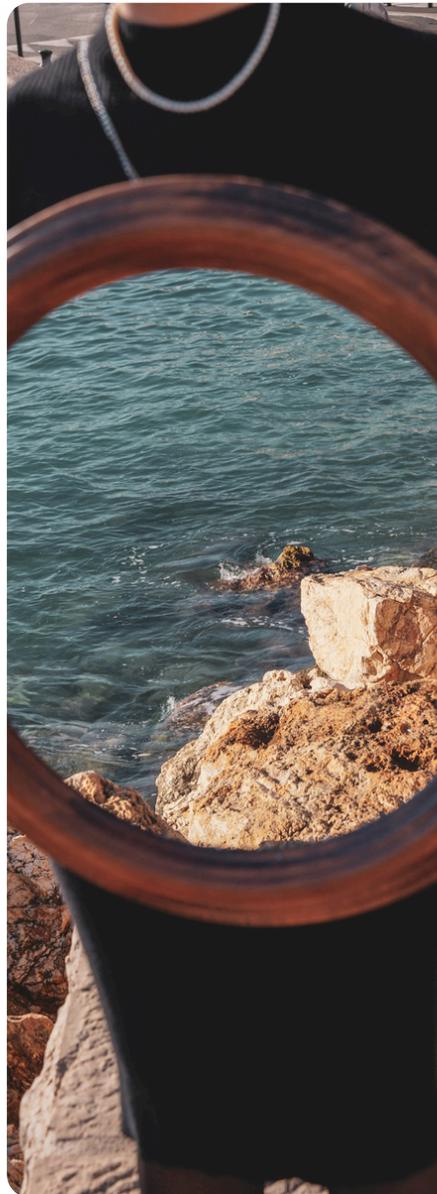
The elegant colonial decor, featuring grand exposed stone columns, floral lighting, and abundant greenery, creates a captivating atmosphere. The green marble tables and rattan furnishings momentarily transport you to the opulent era of the Riviera.

Espuma is, above all, the premier destination for seafood dining throughout the year!

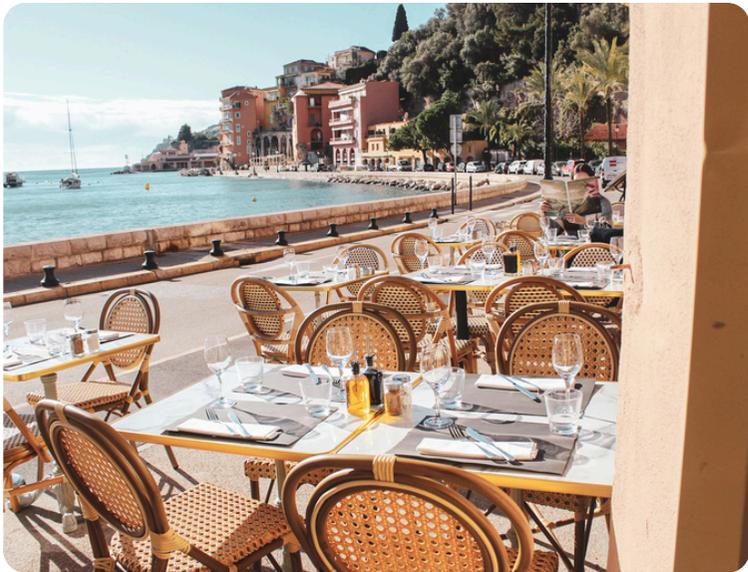
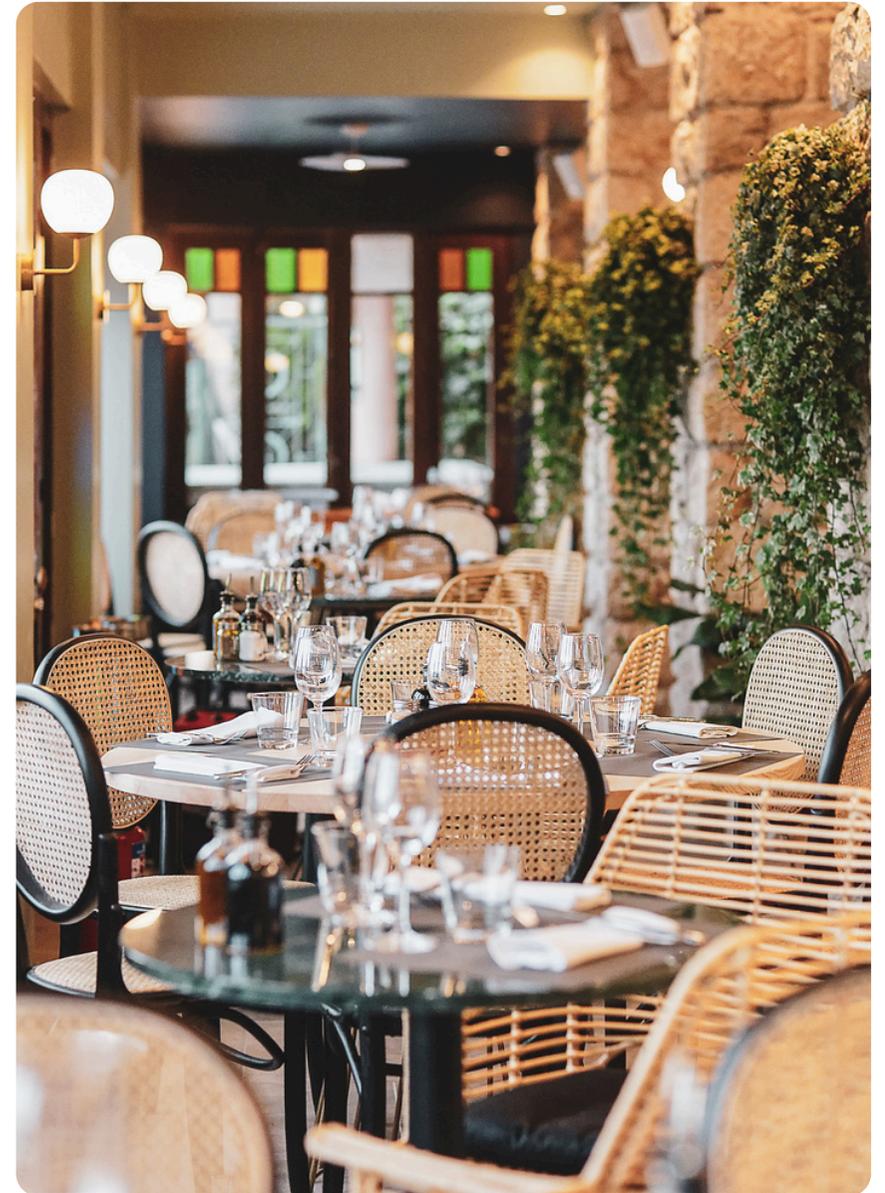
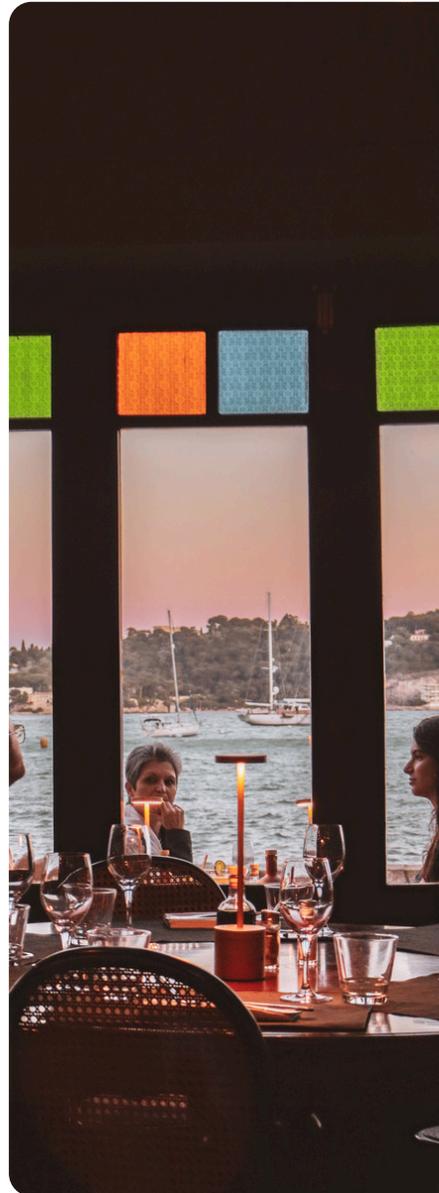
Interior capacity: 60 seated individuals

Outdoor capacity: 80 seated individuals





Outside terrasse by the sea and indoor restaurant





MENU



GROUP MENU

PIZZA - COCKTAIL

**Available exclusively from
4 PM to 7 PM.
Beverages not included.**

1 glass per person of Fiero Spritz

Our pizza chef presents freshly prepared pizzas for sharing as an appetizer (1 for 3 people).

OYSTER - WINE BY THE GLASS

**Available exclusively
from 4 PM to 7 PM.
Beverages not included.**

2 glasses of organic Italian wine for each individual

Three oysters per person.



THE MENUS ON THE PLATE

PLEASANT MENU

From 15 individuals - Beverages not included

Niçoise plate:

- Stuffed Niçois (veal), Grilled bell peppers, Tomatoes, Mozzarella

Plate:

- Beef cheek stew, braised for twelve hours, accompanied by creamy polenta.

Dessert:

- Tiramisu



THE MENUS ON THE PLATE

CARNIVORE'S SELECTION

From 15 individuals - Beverages not included

Entrance:

- Stracciatella di mozzarella: heart of burrata accompanied by vegetable caponata

Plate:

- Confit lamb shoulder with thyme blossoms and homemade Provençal gratin

Dessert:

- Homemade caramel custard with coconut crumble

The VAT rate applied will be the rate in effect on the invoice date.



THE MENUS ON THE PLATE

VILAFRANCA MENU

From 15 individuals - Beverages not included

Starters for communal enjoyment on the table:

- Fritto misto, Artichoke salad with Parmesan shavings and a delicate anchoïade.

Plate:

- Roasted sea bass fillet, Agatha mashed potatoes, fresh tomato coulis, and wild herb salad.

Dessert:

- Shortbread cookie, poached pears, mascarpone cheese, salted caramel sauce





THE MENUS ON THE PLATE

MENU DEL MARE

From 15 individuals - Beverages not included

Seafood platter (per individual):

- 3 fine Claire oysters No. 3, 2 pink shrimps, 100g grey shrimps, 3 home-cooked whelks

Plate:

- Seared scallops, trumpet zucchini spaghetti, summer truffle Tuber Aestivum, Swedish potato

Dessert:

- The renowned orange cake, yogurt gelato, honey, and hazelnuts.





THE DINNER BANQUET

GUIDED BY OUR TEAMS

From 60 individuals - Beverages not included

Entries

- Genuine Pizzas for Sharing
- San Daniele prosciutto and Italian charcuterie sliced in front of your guests using the Berkel slicer.
- Grilled bell peppers in olive oil
- Grape tomatoes, Di Bufala mozzarella, and basil
- Fresh salmon marinated with dill, sliced to order.

Cheese

- 1/4 wheel of Grana Padano, bunch of grapes, spoonful of Gorgonzola

Plate:

- Penne Rigate with truffle essence
- Piedmontese beef tagliata, shavings of Grana Padano, and arugula
- Grilled sea bream and sea bass filleted before your guests.
- Jacket potatoes with cream.

Dessert

- Homemade coffee tiramisu.
- Ladle of caramel cream

WINE DINING PACKAGES

Desire a customized package? Inquire about the wine list!

PROVENCE WINE DINING PACKAGE

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

- Still and sparkling mineral waters
- Hot beverages (coffee, decaffeinated or tea)

PRESTIGIOUS WINE DINING PACKAGE

1/2 bottle of CHABLIS 1er cru or Whispering Angel wine of your preference

- Still and sparkling mineral waters
- Hot beverages (coffee, decaffeinated or tea)

WINE DINING PACKAGE CHÂTEAU RASQUE

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

- Still and sparkling mineral waters
- Hot beverages (coffee, decaffeinated or tea)

CHAMPAGNE PACKAGE

Champagne Bruno Gobillard Brut

1 to 5 bottles

5 to 10 bottles

10 to 15 bottles



OPEN BAR PACKAGES DURATION 1 HOUR

OPEN BAR APERITIF

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

CHILDREN'S BEVERAGE STATION

Coca-Cola, Fruit Juice, Non-Alcoholic Haven, Chips, Crackers, Confectionery.

OPEN BAR COCKTAILS

Frozen Margarita, Mojito, Sex on the Beach, Whiskey, Gin, Vodka, Rum, Tequila, Côtes de Provence Wines, White, Red, Rosé, Fruit Juices, Sodas, Mineral Waters

OPEN BAR CHAMPAGNE

Champagne "Laurent Perrier" Brut, 1 bottle for 4 individuals, Vermouth, Port, Anise, Frozen Margarita, Mojito, Sex on the Beach, Côtes de Provence Wine, white, red, rosé, Fruit Juice, Soda, Mineral Water

Please feel free to reach out to us if you wish to create a customized package (refer to our wine list in the appendix).

The VAT rate applied will be the rate in effect on the invoice date.



Birthday cakes, wedding cakes...

Quote available upon request based on the number of guests.

- Chocolate
- Strawberry
- Raspberry shrub
- Number cake available upon request.

Floral embellishment

Produced by Hervé Frezal, the foremost worker in France. Select the desired atmosphere, style, and color palette.

Animations

Magicians, illusionists, makeup artists, jesters...

DJ

Professional services featuring advanced equipment and lighting solutions.

Create an inviting atmosphere for the evening with music that inspires movement. Copyright (SACEM): €150.00 for any event featuring an orchestra, musicians, or performance.

A photograph of a restaurant interior. The scene is framed by two large, rustic stone pillars on either side. In the center, a bar with a stone backsplash and a white tufted front is visible, with various bottles on the shelves behind it. Several high-top stools are lined up at the bar. The ceiling is dark with several large, circular, white, pleated pendant lights. The floor is made of large, light-brown tiles. In the foreground, there are several tables with chairs, some of which have large green plants on them. The overall atmosphere is warm and rustic.

CONDITIONS

PRIVATE SPACE

The establishment shall not be held liable for any damage incurred to the rented or provided space. The facilities are well-maintained and in optimal working condition.

The organizer will take all necessary measures to safeguard and maintain the premises throughout the event.

DECORATION AND ANIMATION OF THE VENUE

It is feasible to adorn the venue in accordance with your preferences: structures, tablecloths, cloth napkins, flowers, and more, or to enliven it with magicians, performances, musicians, fireworks, etc., in coordination with the establishment. Streamers, confetti, and similar celebratory items are strictly prohibited. Cleaning fees may be incurred if this policy is not adhered to.

RESERVATION CONFIRMATION

A reservation is considered confirmed only upon the return of the signed quote bearing the company stamp and the phrase "good for agreement," in addition to the payment of the deposit.

PRICE ASSURANCE

The rates specified in the quote are denominated in euros and include the applicable VAT rate. They remain fixed for a duration of two months from the date of the quote. Following this period, they may be adjusted based on prevailing economic conditions. The rates applicable at that time will be those in effect on the day of the meeting.

COVERAGE ASSURANCE

The precise number of guests must be confirmed four days prior to the event date. This figure will serve as the minimum basis for invoicing. Management retains the right to cancel the reservation in cases of force majeure or unforeseen circumstances (such as strikes, fires, water damage, etc.).

ASSURANCE

Under no circumstances shall the company be held liable for any damages of any nature, particularly those resulting from fire or theft, that may affect objects or equipment entrusted during the event covered by this reservation.

The organizer commits to restoring the premises that have been occupied to their original condition, at its own expense, in the event of any deterioration.

The Management and the company cannot be held liable for the blood alcohol levels of guests during events. Nevertheless, the establishment retains the right to refuse alcohol service and to have any visibly intoxicated individual escorted home, at the expense of the person unable to drive.

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.

MATERIEL

The sound equipment (speakers, amplifiers, microphones, satellites, overhead projectors, televisions, etc.) provided to you must be returned in proper working condition; any damage incurred will result in a charge.

Technical equipment, including glasses, plates, cutlery, tables, chairs, tablecloths, and napkins that are damaged, burned, torn, broken, chipped, or lost will incur a charge equivalent to the purchase price.

CONDITIONS

Seventy percent of the estimated order amount will be required as a deposit. Failure to remit this payment may lead to the cancellation of the reservation.

Cancellations made fewer than 5 days prior to the event date will result in the forfeiture of the deposit paid. Cancellations made fewer than 2 days before the event date will result in the order being charged.

PAYMENT CONDITIONS

Unless otherwise stipulated, our invoices are due upon the completion of the service.

RECOMMENDATIONS

The organizer commits to inviting only individuals whose conduct is unlikely to adversely affect the establishment. The establishment retains the right to deny entry to any person exhibiting inappropriate behavior.

Customers are prohibited from bringing in any food or beverages from outside.

PERSONNEL

Beyond 00:30, our personnel receive night shift compensation, resulting in a 50% increase in the hourly wage.



CONTACT

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