



ESPACES LOGES

LOGES N°1 À N°12 - PIT BUILDING

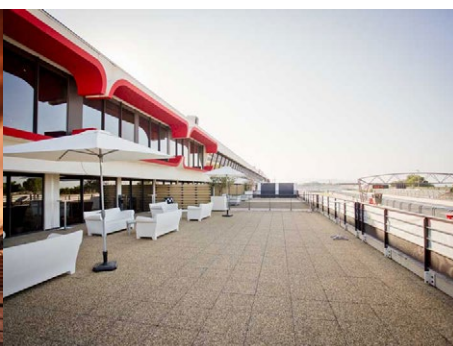
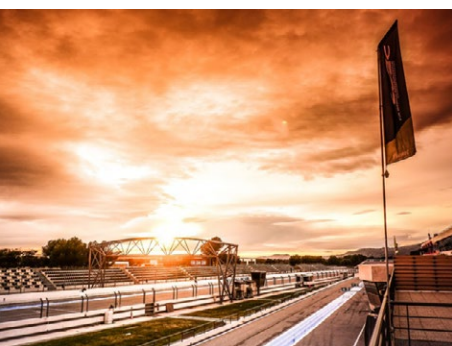
The VIP rooms situated above the pit garages are available to rent

Price of 4 200 € (with VAT) for 3 days.

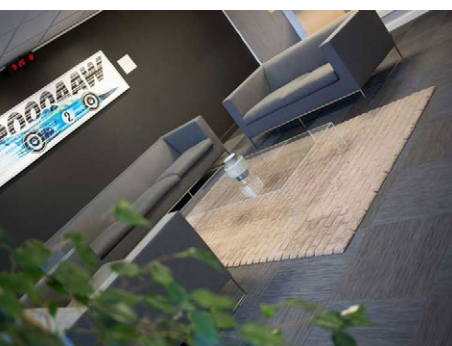
Every lunch and dinner must be ordered exclusively from the circuit caterer, it will not be possible to bring any other food inside the VIP room, included food from The Pit'stop Restaurant located on the Paddock.

For information and reservation, send your request by mail at: contact@vdev.fr

PLANS TECHNIQUES
CLIQUEZ-ICI



- TERRASSE EN PLEIN AIR
- VUE PRIVILÉGIÉE SUR LA PISTE
- MOBILIER MODERNE ET NEUTRE
- 1 TV HD
- 1 RÉFRIGÉRATEUR
- WIFI
- 1 ESCALIER PRIVÉ RELIÉ AU BOX
- 1 HÔTESSE DE 08H A 18H



ESPACE

96 m²

TERRASSE

170 m²



CAPACITÉ

60 pax



COCKTAIL

50 pax



CONFÉRENCE

60 pax



RÉUNION

30 pax





2024 CATERING PROPOSALS

PREPARED BY THE CHEF AND HIS TEAM FROM THE PANORAMIC CLUB
Our teams are at your disposal for any special requests.

VIP LOUNGE COCKTAIL

€37 excl. tax per person > 15 pieces

5 Cold savory pieces

1 Hote savory piece in animation

5 Hote savory pieces

4 Sweet pieces

- Mineral waters
- Coffees and teas included

PLANCHA OPTION

+€7 excl. tax per person

Replaces hot savory
pieces
=
4 meats / 1 fish or shellfish /
1 garnish



 Minimum 20 people

- Included service: duration 2 hours
- Available Spaces: Panoramic, Mistral Hall*, Karting*, Blue Room*, Lodges*, GP Burger*, Driving Center*, Outdoors*

* Quotation on request

RACE DAY FORMULAS

ONLY FOR RACE DAYS

€52 excl. tax per person > 22 pieces

Morning > 3 sweet pieces

11 AM > Cheese/charcuterie/bread platter

Lunch >

- 5 Cold savory pieces
- 1 Hote savory piece in animation
- 5 Hote savory pieces
- 4 Sweet pieces

4 PM > 3 sweet pieces

OPEN BAR > Fruit juices / coffee / tea / iced tea / sodas / still and sparkling mineral water

PLANCHA OPTION

+€7 excl. tax per person

Replaces hot savory
pieces
=
4 meats / 1 fish or shellfish /
1 garnish



Minimum 20 people

- Included service: duration 8 hours
- Available Spaces: Lodges

> BREAKFAST

€17 excl. tax per person

DRINKS

- Coffee / Tea / Hot Chocolate / Milk
- Orange juice
- Still and sparkling mineral water (Water fountain)

SWEET BREAKFAST

- Mini pastries
- Pancakes
- Assortment of jams / Honey / Butter
- Fruit basket
- Plain and fruit yogurts

SAVORY BREAKFAST

- Bacon or sausages
- Omelet or scrambled eggs
- White ham
- Cheese



Minimum 10 people

- From 7 am
- Included service for 20 or more people: duration 2 hours
- Available spaces: Panoramic; lodge

> WELCOME COFFEE

€9 excl. tax per person

- Hot drinks (coffee / tea)
- Still and sparkling mineral water (Water fountain)
- Orange juice
- Pastries



Service for 40 or more people

- Duration: 1 hour Included service for 40 or more people
- One delivery location

> COFFEE BREAK

at 10 am or 4 pm

€9 excl. tax per person

- 2 hot drinks (coffee / tea)
- 1 cold drink (soda or fruit juice)
- Still and sparkling mineral water (Water fountain)
- Plain and chocolate donuts / financiers with chocolate chips

> DRINKS PACKAGE

€10,50 excl. tax per person

- Without service
- One delivery location

- 2 hot drinks (coffee / tea)
- Still and sparkling mineral water (Water fountain)
- 2 sodas or fruit juices

> PREMIUM PACKAGE

€16 excl. tax per person

- 2 hot drinks (coffee / tea)
- Still and sparkling mineral water (Water fountain)
- 2 sodas or fruit juices
- 9 am** > plain and chocolate cookie / brownie
- 11 am** > cheese / bread / cold cuts
- 4 pm** > Plain and chocolate donuts / Financiers with chocolate chips

 Minimum 20 people

- Without service
- One delivery location

> EXCELLENCE PACKAGE

€23 excl. tax per person

- 2 hot drinks (coffee / tea)
- Still and sparkling mineral water (Water fountain)
- 2 sodas or fruit juices
- 9 am** > Brioche / Palmier
- 11 am** > Club sandwich / Wrap
- 4 pm** > Macarons / petit fours
- Fruits all day long

 Minimum 20 people

- Included service for 30 or more people
- One delivery location




Available spaces: Lodges* Garages* Karting* Mistral Hall* Driving Center* Blue Room* Outdoors*
* Quotation on request

LES APÉRITIFS

> SILVER APERITIF 14 € Excl. Tax per person

- Red, rosé, white wines, Ricard, soft drinks
- Vegetable chips, assorted salty snacks, olives
- *Duration : 1 hour*  **Minimum 20 people**

> GOLD APERITIF 17 € Excl. Tax per person

- Wines from Provence (red, rosé, white), Ricard, Martini, Whisky, Beer
- Still and sparkling mineral water, soft drink
- Croque-Monsieur, vegetable chips, olives, cold cuts platter, mini pizzas, cheese platter
- *Duration : 1 hour*  **Minimum 20 people**

> CHAMPAGNE APERITIF WITH PASTRIES 19 € Excl. Tax per person

A glass of champagne with 4 savory puff pastries

Or

Novelty: A glass of nonalcoholic champagne with 4 savory puff pastries

- *Duration : 1 hour*  **Minimum 6 people**

> CHAMPAGNE WITH PETIT FOURS APERITIF 21 € Excl. Tax per person

A glass of champagne and 4 sweet and/or savory pieces

Or

Novelty: A glass of nonalcoholic champagne and 4 sweet and/or savory pieces

- *Duration : 1 hour*  **Minimum 6 people**

WINE & CHAMPAGNE

> PROVENCE AOC WINES

24 € Excl. Tax per bottle

Belouvé – Domaine Bunan
Red, White, Rosé

> BANDOL AOP WINES

35 € Excl. Tax per bottle

Moulin des Costes – Domaine Bunan
Red, White, Rosé

> CHAMPAGNE

58 € Excl. Tax per bottle

Novelty: Nonalcoholic Champagne
Base: 1 bottle for 6 people

OPEN BAR SUPPLEMENT – AOC WINES PROVENCE & BEER

12 € Excl. Tax per person

Within an existing bar pack or meal

• *Duration: 2 hours*

OPEN BAR SUPPLEMENT – CHAMPAGNE

21 € Excl. Tax per person

Within an existing bar package or a meal

• *Duration: 2 hours*


CORKAGE FEE
5€ EXCL.
TAX /
PERSON



GENERAL CONDITIONS

Deadline for ordering services:

- Choice of services 15 days before the event
- Firm and final orders: 7 days before the event

In case of cancellation:

- 7 days before the event: payment of 50% of the service is due.
- 72 hours before the event: full payment of the service is due.

Circuit Paul Ricard cannot be held responsible for an inappropriate order or an error in estimating the number of guests during the day.

* Menu examples are provided for illustrative purposes and will be modified according to the season and subject to supply. The final versions will be communicated as the event approaches.

