



FESTIVE
Holiday season
2024



INTERCONTINENTAL®
MARSEILLE – HOTEL DIEU



Christmas in “La Provence”

The year-end celebrations at the InterContinental Marseille – Hôtel Dieu promise to be more magical than ever!

This year, we are drawing inspiration from Provençal traditions to celebrate this eagerly awaited season. Our hotel will be adorned with the most beautiful illuminations, blending the elegance of the festivities with the authenticity of Provence, creating a truly magical atmosphere.

Immerse yourself in this enchanting world and discover our dining offers to be enjoyed in exceptional settings, both indoors and outdoors, even in winter!

Let yourself be swept away by unforgettable moments in the heart of a Provençal Christmas.

Season's greetings!



Exceptional settings



ALCYONE

Enjoy a private venue with a breathtaking view of the “Bonne-Mère.”

Seated dinner: 40 people.



THE WINTER TERRACE

Discover a culinary offering inspired by mountain flavors on this majestic terrace in the heart of the hotel, with a breathtaking panorama.

Cocktail: from 70 people.



INTERIORS

Our spacious and elegant indoor lounges provide a refined and welcoming setting for your events.

Custom format upon request.



EXTERIORS

Our private terraces adjacent to some lounges will ensure comfortable arrangements, regardless of the weather.

Custom format upon request.

Signature Menu

Appetizer

Crispy prawns and lobster bisque

Or

Ricotta and spinach tortellini, Parmesan cream with yellow wine

Starters

“Just” cooked Scottish salmon, smoked oil marinade, buckwheat cream, and crispy rye bread

Or

Creamy celery and roasted chestnut soup, sautéed mushrooms, and free range egg

Main Courses

Ballotine of guinea fowl stuffed with chestnut and truffle, vermouth infused meat jus, Vitelotte potato purée, and glazed mini vegetables

Or

Arctic char with Bandol wine sauce, garlic croutons, capers, lemon caviar, and a broth of mini root vegetables

Desserts

Mini poached pear with caramel

Or

Vanilla “Bûchette” with passion fruit

€85 per person excluding beverages.



Festive Menu

Amuse-Bouche

Crispy prawns and lobster bisque

Or

Ricotta and spinach tortellini, Parmesan cream with yellow wine

Starters

Roasted scallops in their shell, black rice and trumpet mushrooms, port wine sauce

Or

Foie gras terrine with candied fruits, grape juice, and “mendant” chutney

Main Courses

Confied pheasant, buttered cabbage with smoked bacon, truffle mushroom coulis

Or

Sole and crayfish “Vol-au-vent”, cognac flamed jus and mushroom fricassee

Desserts

Mont Blanc with candied chestnuts and blackcurrant confit

Or

Vanilla “Bûchette” with passion fruit

€110 per person excluding beverages.



Sharing Menu

Appetizers

Truffle infused butternut squash velouté

Starter

Homemade foie gras terrine with Timut pepper and Monbazillac, “mendant” chutney, and toasted bread

Main Courses

Farm-raised capon stuffed with truffle served with sautéed baby potatoes in snail butter, glazed mushroom fricassee with meat jus, chestnuts, green beans, and Colonnata bacon, Valley d’Auge sauce

Or

Seafood and herbs stuffed turbot, served with white butter sauce and smoked herring roe, baby potatoes, and green beans with Colonnata bacon

Aged Cheese Platter

Dessert

Chestnut Christmas “Bûche” with mandarin

€140 per person excluding beverages.



Christmas Buffet Menu

Starters

Seafood platter: oysters, whelks, sea urchins, prawns
Smoked salmon platter with mini blinis and Isigny butter
Foie gras terrine with “mendiants” chutney
Rock fish soup
Watercress salad with sautéed gizzards
Garlic parsley snails
Roasted pumpkin with truffled camembert, spiced honey, and breadsticks
Celery salad with smoked halibut and bottarga

Main Courses

Roasted capon with forest sauce
Half grilled lobster with orange butter

Sides

Sardinian fregola
Heritage vegetables with chestnuts

Desserts

Chocolate and praline “Bûche”
Tiramisu
Chestnut and mandarin mousse
Vanilla crème catalane
Exotic finger dessert
Platter of sliced fruits

€120 per person excluding beverages.





Frozen cocktail facing the “Bonne-Mère”

Snow has fallen on the InterContinental Marseille - Hotel Dieu... discover the Christmas decoration and our three bubbles take their winter quarters facing la “Bonne Mère” and offer a most original decor for your event.

To warm you up, our chef Arnaud Davin has concocted a special formula composed of varied culinary animations:

Cheese and delicatessen specialities
 (“Beaufort crozet gratin” and smoked salmon, “tartiflette”...)

Soup bar

“Pot au feu en cocotte”

Chocolate Fondue

Christmas “Bûche” on the share

Tartlets with winter flavours...

So many must-eat specialties to share for a friendly and unforgettable moment!

Also enjoy the signature mulled wine revisited by chef bartender Xavier Gilly.

And for even more festivities, add a rhythmic musical animation
and adopt the après ski style!

From 95€ per person, excluding drinks.

Offer available from 70 people until 31 March 2025

lunch and dinner, including the privatization of our Capian bar terrace.





Contacts

We remain at your disposal
to organize your tailor-made experience!

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