



Draft Operations Plan

Client : Mr Chris Gibney
Dates : 01st to 04th of April
Venues: Le Palais Paysan
Number of guests: 100

Friday 1st April

Arrival of guests housed at Le Palais Paysan around 36 guests and 10 guests at La ferme Akrich 5 minutes from le Palais Paysan.

Around 54 people at hotel l'Hivernage in Marrakech welcome drink and check in rooms.

Menu 'A la Carte' International available for all guests lunch and dinner – payable on room bills TBC. We can also make a special dinner as menu for the 46 people staying at Le Palais Paysan and La ferme Akrich

Saturday 02nd

07:30 – 10:30 am : Breakfast

12noon – 4pm – Pool Party Palais Paysan

Live BBQ stations, mix of Mediterranean salads, Nicoise, Caesar, mixed greens etc

Fresh fruits etc

Drinks

10:30 am – Bride pedicure at Le Palais Paysan spa.

12 pm assistants from Jacque Dessange arrives for hair, sets up in bride room

12pm to 5pm – Bridal preparations –lighting and long mirrors required

12 pm – Bride manicure at Le Palais Paysan spa.

12:45 pm – 2:30 pm – Bride's hair with Jacque Dessange's assistance

2:30 – 4:30 pm - make-up

Buffet lunch for all guests –to be added to room invoice and paid by guests TBC.

2pm – Delivery Bridal party bouquets and boutonniere – details TBC

3pm – Photographer on-site for Bridal preps

4-4:30 pm Photos with groomsmen and Chris only

4:30-5 pm Photos with bridesmaids and bride only

5 pm Bridal party ready

5pm – All guest collection from the Hivernage hotel

5-5:30 PM First Look photos with the married

5.30 – 5.45pm – guests arrive and served fresh lemonade and mineral waters

6 PM Ceremony

6pm Ceremony – celebrant – DTC .

Music Ceremony: DTC

7pm – guests served water and Prosecco on tray after ceremony in olive grove

Ipod playlist connected to sono –

Guests invited through to front of hotel for sunset cocktails and buffet of canapés and finger foods

Simple bar set up and wooden table with runner for buffet

Portrait photography bride and groom

9pm Guests seated for dinner poolside

9.15 pm – Arrival announcement Bride and Groom – (music -TBC)

Supper Served

Menu:

Starter – Mezze of Moroccan Salads (6 seasonal salads to include beetroot, caviar of aubergine, artichokes, mixed peppers, pumpkin, courgette, carrots)

Main Course- Seabream in Chermoula Spices, Slow Roast Shoulder of Lamb (Mechoui) with seasonal vegetables

Vegetarian Plate

Dessert - Buffet of Dessert - to include: Chocolate Mousse with Orange, Lemon Meringue Tart, Mini fruit salad, panacotta, Macarons – mix of cakes and mini-individual desserts

Moroccan Wines –White and Red

Mint Tea and coffee

Speeches during dinner– TBC

(approx. 11.00pm)

First Dance –

All guests to join in

Open Bar to – 1am

12midnight - Late night food – Mixed BBQ skewers and Merquez sausages, Toasts, Houmous

12midnight to 3am shuttle service departure for the hyvernage hotel

Professional Bar and DJ station set up

Bridal Floral

Cake ?

Table Plan

Final numbers 7 days before arrival