



*Ce n'est pas le hasard qui vous conduit au Château de la Tour,
c'est simplement le désir de goûter à autre chose...*

Your reception... with total peace of mind!

Nestled in the heart of 8 hectares of luscious parkland 3 km from Chantilly and 35 km to the North of Paris, Château de la Tour, an elegant 19th century home, is a blend of elegance, comfort and conviviality that will make your reception a memorable experience.

Château de la Tour is a boutique establishment that will have you under its spell as soon as you arrive. Our dedicated team will advise you on organising your event with complete confidence and peace of mind. As real partners of the event, we will relieve you of the burden of all organisational aspects!

The art of living is our reference value as expressed in our stone-inscribed motto: "Those who come and stay find pleasure".

We have a range of generous and all-inclusive menus available for a minimum of 10 adults.

At Chateau de la Tour, happiness is on your plate; come and see it for yourself!



1 About the Château de la Tour



A multi-faceted Château

For all your business meals (festive season meals, annual review, retirement, etc.), we can provide you with various function rooms accommodating between 10 and 200 people with a private terrace for enjoying the view over the parklands along with your guests.



The historical function rooms

Parquet floors, high carved ceilings and chimneys add authentic charm to this area situated in the historical part of the Château.



The parkland-level function rooms

Decorated in a contemporary and refined style, the bright and air-conditioned function rooms ranging in size from 64m² to 220m² enjoy direct access to the parkland.



The parkland

The Château is nestled in truly luscious parkland. Our parkland is available for organising your team building activities in particular.



Seigneurial menu

€ 53 excl. tax per person

For a reception in all simplicity, the Seigneurial menu includes a pre-dinner drink, a starter, a main dish and a dessert. An identical menu should be chosen for all guests (except for specific dietary requirements).

Pre-dinner drinks

Sparkling wine kir & 3 nibbles

Choice of starter

Home-made duck foie gras with cherry and spices, almond crunch 

Scottish salmon tartare served with a lime, Granny Smith and black pearl tiramisu and a marinated courgette corolla

Ballotine of quail with port and horns of plenty, served with small beansprouts and confit vegetables

Guinea fowl and garden vegetables with smoked bacon in terrine

Green-coated edible crab charlotte, served with garden vegetables in whipped cream and a marjoram salad dressing

Semi-cooked salmon with passion fruit, served with a thyme, lemon and sea salt crumble

Crayfish and seasonal vegetables in puff pastry, served with a lobster and fresh herb veloutés

Choice of main dish

Turbot fillet au gratin, served with Timut pepper, risotto and asparagus spears

King prawn and shellfish duo, served with saffron, quinoa and sundried tomatoes

Gilthead bream served with cannelloni with ricotta, courgette with cumin and Crimea tomato butter

Rack of roast lamb in its juice, served with a courgette and sundried tomato Tatin with thyme

Lamb shank confit with Eastern flavours, served with polenta with olives and mild spices

Fillet of beef Wellington in Perigourdine sauce, served with home-made dauphine potatoes 

Veal fillet mignon in a herb crust served with lemon confit, meat juices and fondant Ratte potatoes with pistachio

Choice of dessert

Selection of gourmet treats by our Pastry Chef (4 desserts)
 Costa-Rica chocolate and imperial mandarin cream dessert
 Lemon cream dessert with lace biscuit and meringue
 Traditional strawberry or raspberry cake
 Vanilla and exotic fruit vacherin with diced candied ginger
 Dark chocolate feuillantine served with praline custard 
 Pièce montée
 (with a supplement for a minimum of 60 choux buns)

Wines/Water/Coffee

White wines: "Domaine Octavie" Touraine Blanc
 or "Domaine Horgelus" Côtes de Gascogne

N.B. You can choose a syrupy white wine, Sainte Croix du Mont,
 for a price of €25 excl. taxes per 75cl bottle opened

Red wines: "Grignan-les-Adhémar" Côtes du Rhône
 or "Château de Lisennes" Bordeaux

Mineral water

Coffee

The menu has to be the same for all the dinner guests. Appellations, vintage wines as well as dishes may be modified according to the stocks of our suppliers, the quality level remaining identical

 *The Chef's specialties*



Royal Menu

€ 71 excl. tax per person

Reference menu for your business meals, the Royal menu will add a touch of elegance to your reception. This menu includes a pre-dinner drink, an appetizer, a starter, a main dish, cheese and a dessert. An identical menu should be chosen for all guests (except for specific dietary requirements).

Pre-dinner drinks

Goblet of champagne & 4 nibbles

Choice of appetizer

Scallops marinated in hazelnuts and condiments 

Tureen of cream of parsnip and crayfish with orange soup

Black radish and coconut gazpacho

Frosty tomato, basil and cucumber gazpacho

Choice of starter

Home-made duck foie gras with cherries and spices, served with an almond crunch 

Scottish salmon tartare served with a lime, Granny Smith and black pearl tiramisu and a marinated courgette corolla

Ballotine of quail with port and horns of plenty, served with small beansprouts and confit vegetables

Guinea fowl and garden vegetables with smoked bacon in terrine

Green-coated edible crab charlotte, served with garden vegetables in whipped cream and a marjoram salad dressing

Semi-cooked salmon with passion fruit, served with a thyme, lemon and sea salt crumble

Crayfish and seasonal vegetables in puff pastry, served with a lobster and fresh herb veloutés

Choice of main dish

Turbot fillet au gratin, served with Timut pepper, risotto and asparagus spears

King prawn and shellfish duo, served with saffron, quinoa and sundried tomatoes

Gilthead bream served with cannelloni with ricotta, courgette with cumin and Crimea tomato butter

Rack of roast lamb in its juice, served with a courgette and sundried tomato Tatin with thyme

Lamb shank confit with Eastern flavours, served with polenta with olives and mild spices

Fillet of beef Wellington in a Perigourdine sauce, served with home-made dauphine potatoes 

Veal filet mignon in an herb crust served with lemon confit, meat juices and fondant Ratte potatoes with pistachio

Choice of cheeses

Platter of Picardy cheeses with a small salad garnish

Crunchy Chaource with nut-flavoured lamb's lettuce

Duo of cheeses from our regions and black cherry jam



Choice of dessert

Selection of gourmet treats by our Pastry Chef (4 desserts)
 Costa-Rica chocolate and imperial mandarin cream dessert
 Lemon cream dessert with lace biscuit and meringue
 Traditional strawberry or raspberry cake
 Vanilla and exotic fruit vacherin with diced candied ginger
 Dark chocolate feuillantine served with praline custard 
 Pièce montée
 (with a supplement for a minimum of 60 choux buns)

Wines/Water/Coffee

White wines: "Château Saint Jean des Graves" Graves Blanc
 or "Grignan les Adhémar" Côtes du Rhône

N.B.: You can choose a syrupy white wine, Sainte Croix du Mont,
 for €25 excl. taxes per 75cl bottle opened

Red wines: "Château des Lisennes" Bordeaux
 or "Domaine Octavie" Touraine

Mineral water

Coffee

The menu has to be the same for all the dinner guests. Appellations, vintage wines as well as dishes may be modified according to the stocks of our suppliers, the quality level remaining identical

 *The Chef's specialties*





Imperial Menu

€ 86 excl. tax per person

Choose an outstanding meal! The imperial menu will contribute to a sublime moment, making your event a memorable experience... It includes a pre-dinner drink, an appetizer, two starters, a granita, a main dish, cheese and a dessert. An identical menu should be chosen for all guests (except for specific dietary requirements).

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Pre-dinner drinks

Goblet of champagne & 5 nibbles

Choice of appetizer

Scallops marinated in hazelnuts and condiments 

Tureen of cream of parsnip and crayfish with orange soup

Black radish and coconut gazpacho

Frosty tomato, basil and cucumber gazpacho

Choice of first starter

Home-made duck foie gras with cherries and spices, served with an almond crunch 

Scottish salmon tartare served with a lime, Granny Smith and black pearl tiramisu
and a marinated courgette corolla

Ballotine of quail with port and horns of plenty, served with small beansprouts
and confit vegetables

Guinea fowl and garden vegetables with smoked bacon in terrine

Green-coated edible crab charlotte, served with garden vegetables in whipped cream
and a marjoram salad dressing

Semi-cooked salmon with passion fruit, served with a thyme, lemon and sea salt crumble

Crayfish and seasonal vegetables in puff pastry, served with a lobster and fresh herb velouté



Choice of second starter

Tureen of luted calves' sweetbreads with chanterelles 

Roast sea bass served with young cabbage flavoured with Vitellote potatoes and torrefied hazelnut

Warm duck foie gras escalope served with fine truffle-garnished mashed potato and a hazelnut froth

Langoustine duo with Mediterranean vegetable piperade and a lettuce and kaffir lime cream

Choice of granita

Apple or pear sorbet (with or without alcohol)

Grapefruit granita

Champagne granita 

Lime vodka granita

Choice of main dish

Turbot fillet au gratin with Timut pepper, risotto and asparagus tips

King prawn and shellfish duo with saffron, quinoa and sundried tomatoes

Gilthead bream served with cannelloni with ricotta, courgette with cumin and Crimea tomato butter

Rack of roast lamb in its juice, served with a courgette and sundried tomato Tatin with thyme

Lamb shank confit with Eastern flavours, served with polenta with olives and mild spices

Fillet of beef Wellington in Perigourdine sauce, served with home-made dauphine potatoes 

Veal filet mignon in a herb crust, served with lemon confit, meat juices, and fondant Ratte potatoes with pistachio

Choice of cheeses

Platter of Picardy cheeses with a small salad garnish
 Crunchy Chaource with nut-flavoured lamb's lettuce
 Duo of cheeses from our regions and black cherry jam

Desserts (au choix)

Selection of gourmet treats by our Pastry Chef (4 desserts)
 Costa-Rica chocolate and imperial mandarin cream dessert
 Lemon cream dessert with lace biscuit and meringue
 Traditional strawberry or raspberry cake
 Vanilla and exotic fruit vacherin with diced candied ginge
 Dark chocolate feuillantine served with praline custard 
 Pièce montée (with a supplement for a minimum of 60 choux buns)

Wines/Water/Coffee

White wines: "La Chablisienne" Chablis la sereine
 or "Domaine Raimbault" Sancerre Blanc

N.B.: You can choose a syrupy white wine, Sainte Croix du Mont,
 for €25 excl. taxes per 75cl bottle opened

Red wines: "Château Peyraron" Haut Médoc
 or "Maison Bouchard Père & Fils" Hautes-Côtes de Beaune

Mineral water

Coffee

The menu has to be the same for all the dinner guests. Appellations, vintage wines as well as dishes may be modified according to the stocks of our suppliers, the quality level remaining identical

 *The Chef's specialties*





Additional suggestions

Open-bar (available for a minimum of 15 persons)

To enjoy a convivial moment with your guests, choose one of the open-bar formulas below. The formulas include a selection of unlimited drinks with or without alcohol served for a defined period.

For your pre-dinner drinks...

Le Godvicien: Bourgogne aligoté kir, Whisky blend, Gordon's Gin, vodka, red and white martini, aniseed, soft drinks, fruit juices, mineral waters, accompanied by 4 small toasts and farmhouse surprise bread.

½-hour service: € 10 excl. tax per person; 1-hour service: € 16 excl. tax per person

Le Cantilien: Maison Laurent Perrier" Delamotte champagne, (1 bottle for 4 people), whisky blend, Gordon's Gin, Vodka, red and white martini, aniseed, soft drinks, fruit juices, mineral waters, accompanied by 6 small toasts and a basket of crunchy vegetables.

½-hour service: € 14 excl. tax per person; 1-hour service: € 25 excl. tax per person

To finish off your evening...

Le Beauvaisien: J.B. whisky, Get 27, Get 31, Manzana, Malibu, Bailey's, white Havana rum, soft drinks, fruit juices, mineral waters.

½-hour service: € 16 excl. tax per person; 1-hour service: € 21 excl. tax per person

Le Senlisien: J.B. whisky, Get 27, Get 31, Manzana, Malibu, Bailey's, white Havana rum, V.S. Cognac, Calvados, fruit brandies, soft drinks, fruit juices, mineral waters.

½-hour service: € 18 excl. tax per person; 1-hour service: € 25 excl. tax per person

Sweet treats upon request.

Beer or cocktail open-bars are also available.

Champagne & corkage

We can offer you various Champagnes from leading houses at preferential rates. If you would like to provide your own alcohol (wines, Champagne, strong alcohol(s)) to be served during your reception, you will be billed a corkage of € 7,50 excl. tax per bottle (75cl) opened.

Accommodation

To allow your guests to stay overnight, you can enjoy a preferential rate for room bookings.

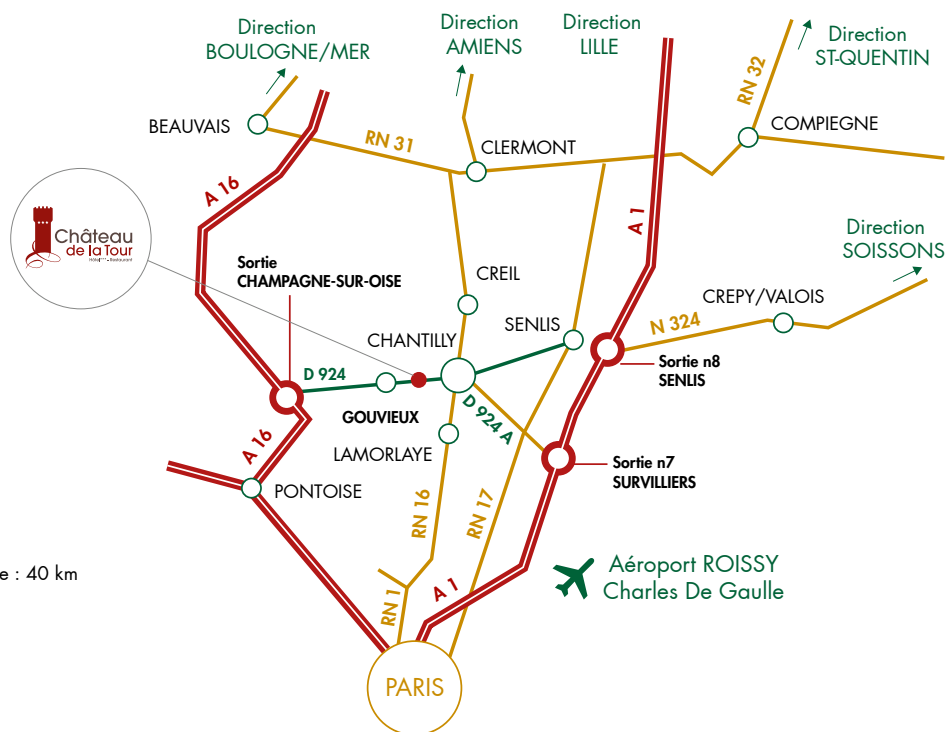
Special events planning




Organising events and activities is a real profession. We therefore work with specialised partners in that field. Their proposed activities guarantee your teams an entertaining and convivial moment.

Contact

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-  A1 Porte de la Chapelle : 40 km
-  Roissy - CDG : 25 km
-  Chantilly : 4km

 Aéroport ROISSY Charles De Gaulle

GPS : Lat.49° 11'38 • N - Lg.2° 25'31

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