



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

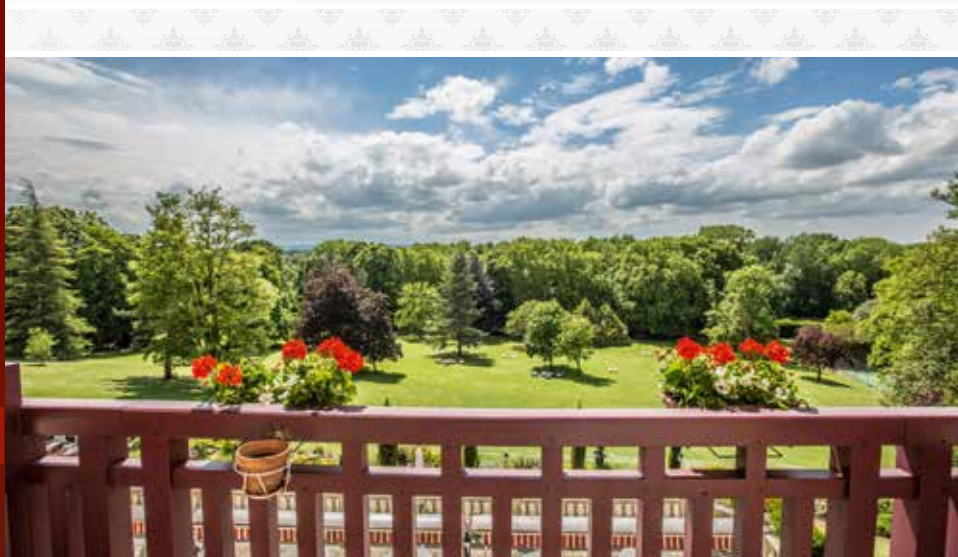
An idyllic and welcoming seminar venue set in lush parkland in Ile de France

The Château de la Tour is a three-star Hotel and Restaurant on a human scale. Its motto is: "Qui y rentre s'y plait" ("Those who come and stay find pleasure"). Engraved in the stone at the entrance to the estate, this motto alone sums up all the conviviality, charm and character of this exceptional place!

Nestling amid 8 hectares of lush parkland, the Château de la Tour is an elegant stately home in the Anglo-Norman style, combining work areas and quality services with charm and pleasure!

Our dedicated team will assist you in organising your event for total confidence and peace of mind, ensuring your seminar is a success!

Located 35 minutes north of Paris and 20 minutes from Roissy Charles de Gaulle airport, come and discover this little corner of paradise on the outskirts of Paris!

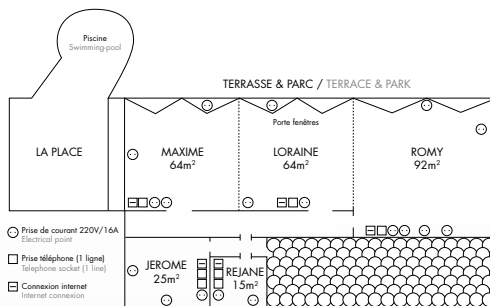


Work and relaxation areas

We have 350 m² of space for you in our wonderfully bright meeting rooms overlooking the park and terrace. Our recently renovated lounges are air-conditioned and equipped with audio and video facilities.

You will also have access to three sub-committee rooms. In fine weather, in the shade of the century-old trees in the park, there are "Zen corners" where sub-committees can work while enjoying the natural environment.

Throughout your seminar, we offer a range of themed snack breaks: totally chocolate, crêpes & waffles, cooked meats and vitamin-packed! Served in the La Place lounge by the pool or on the terrace, these snacks are designed and prepared on the premises by our Chef.



Capacity for 10 to 200 people

Room name	M ²	U	Class	Theatre	Cabaret
Maxime + Lorainé + Romy	220	80	140	250	105
Romy	92	30	50	80	45
Lorainé	64	25	35	50	30
Maxime	64	25	35	50	30

Equipment in our meeting rooms:

Video projector, screen, flip chart and marker pens, speaker's table, seminar pack, PA system and wireless microphones, notepads, pens, glasses and individual bottles of water, and free unlimited Wi-Fi.



Tailor-made seminars

Our establishment is ideal for hosting all types of professional event: residential seminars, working day, product launches and presentations, or corporate receptions. We offer two packages, which can be tailored to suit your needs:

Residential seminar from €185 excl. tax per person (twin room)

- Fully equipped work room: video projector, screen, flip chart and marker pens, speaker's table, seminar pack, PA system and wireless microphones, notepads, pens, glasses and individual bottles of water.
- Two gourmet breaks by the pool.
- Lunch and dinner (drinks included) on the terrace or by the fireplace.
- Accommodation in a single or twin room with breakfast: upgrade for your VIPs.
- Leisure activities (outdoor heated swimming pool, pool table, mountain biking, ping-pong, board games, etc.).
- Unlimited high-speed Wi-Fi.
- Zen areas for sub-committees to work in the park in fine weather.
- Personal support by a conference coordinator.

Working day from €80 excl. tax per person

- Fully equipped work room: video projector, screen, flip chart and marker pens, speaker's table, seminar pack, PA system and wireless microphones, notepads, pens, glasses and individual bottles of water.
- Two gourmet breaks by the pool.
- Lunch (drinks included) on the terrace or by the fireplace.
- Leisure activities (pool table, mountain biking, ping-pong, board games, etc.).
- Unlimited high-speed Wi-Fi.
- Zen areas for sub-committees to work in the park in fine weather.
- Personal support by a conference coordinator.



Fine dining

At the heart of the estate, you'll be instantly won over by the charm of our restaurant... The meal is a social occasion and an opportunity to converse with your guests while enjoying sophisticated, delicious dishes. Our Chef Cédric Boissart, the establishment's creator of flavours, looks forward to treating you to fresh produce, prepared on the premises.

Awarded a 3-fork rating in the Michelin guide, our restaurant offers colourful gourmet cuisine, taking you on a journey to a world of flavour!

By the fireplace or on the terrace, our Chef offers a range of menus that can be served at your table or as a buffet (for 20 people and more).

Suggested table service menus

(These menus are shown as a guide only and change with the seasons)

Duck foie gras and toast
Talmouses (crisp pastry triangles filled with cheese)
Fresh salad with crayfish, olive oil and lemon

Gilthead bream with spices and sweet potato with ginger
Duck breast with honey and oyster mushroom melt
Risotto from our coasts with a shellfish jus

Cheese (dinner only)

Seasonal fruit crumble
Chocolate feuillantine
Amarena cherry tiramisù

The maître d'hôtel will select wine (included in the package) to accompany the chosen menu.
The menu must be the same for all guests.



Seigneurial Menu

During your seminar, whether you wish to hold a closing dinner or special evening, we offer gala menus to liven up your meal and create a party atmosphere!

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 filet 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. tax per 75cl bottle opened

Red wines:

- "Grignan-les-Adhémar" Côtes du Rhône
- or "Château des Lisennes" Bordeaux

Mineral waters

Coffee

Supplement: €14 excl. tax per person as part of the residential package

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 specialities*



Royal Menu


During your seminar, whether you wish to hold a closing dinner or special evening, we offer gala menus to liven up your meal and create a party atmosphere!

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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. tax per 75cl bottle opened

Red wines:

"Château des Lisennes" Bordeaux
 or "Domaine Octavie" Touraine

Mineral waters

Coffee

Supplement: €32 excl. tax per person as part of the residential package

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 specialities*



“La Causerie” Bar

In a cosy English-style pub with a friendly atmosphere, the bar is the ideal place for a moment of relaxation with your guests, enjoying a game of pool or the board games provided.

To liven up your evening, we also offer open bar packages.

« Before »

Le Godvicien: kir cocktail with Bourgogne Aligoté wine, blended whisky, Gordon’s Gin, vodka, Martini Rosso and Bianco, anise liqueur, soft drinks, fruit juice and mineral waters, served with toast canapés & nibbles (6 per person).

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

Le Cantilien: Champagne Delamotte “Maison Laurent Perrier” (1 bottle for 4 people), blended whisky, Gordon’s Gin, vodka, Martini Rosso and Bianco, anise liqueur, soft drinks, fruit juice and mineral waters, served with toast canapés & nibbles (8 per person).

Half-an-hour service: €14 excl. tax per person - 1 hour service: €25 excl. tax per person

« Afters »

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

Half-an-hour service: €16 excl. tax per person - 1 hou service: €21 excl. tax per person

Le Senlisien: J.B. whisky, Get 27, Get 31, Manzana, Malibu, Bailey’s, Havana white rum, V.S. cognac, calvados, fruit brandy, soft drinks, fruit juice and mineral waters.

Half-an-hour service: €18 excl. tax per person - 1 hour service: €25 excl. tax per person

Savoury nibbles or sweet treats on request.
We can also offer open bars for beer or cocktails.



Arrange a social event for the whole team to share!

Promote team bonding with a team-building activity or an evening of entertainment!

Whether your aim is to motivate, congratulate, build team spirit or just enjoy a social occasion together, we have a range of original ideas for you. Through the values of sport, for instance, our partners can help you convey a message to everyone in your company.

On site or in the local area, we offer a wide range of activities, including the following:

- MasterChef challenge
- Olympics
- Zodiac treasure hunt
- Citroën 2CV and Méhari rally
- Segway ride
- Cave night
- Murder mystery party
- Wine-tasting

Organising events and entertainment is a profession in its own right. We therefore work with specialist partners in the field, to ensure your special events are a success.



Parking

There is a free car park on our estate, as well as a "drop-off" area in front of reception.

Transfers and taxis

To make it easy for your guests to get here, we can organise transfers by shuttle, bus or taxi from the station, airport or chosen meeting place.

Opening hours

The hotel is open every day of the year. Our reception desk is open 24 hours a day.

- Breakfast, Monday to Friday: 7 am to 10 am
- Breakfast, Saturday and Sunday: 7 am to 10.30 am
- Lunch: table service from 12.15 am to 1.30 pm
- Dinner: table service from 7.30 pm to 9.30 pm
- Bar: open from 10.30 am to midnight

Guest room check-in and check-out times

The guest rooms are available from 3 pm and must be vacated by 11 am Monday to Friday, and by noon on Saturday and Sunday. Please remember that all rooms are "non-smoking".

Internet

The whole establishment has unlimited, secure Wi-Fi available free of charge. There are also two self-service computers in our "Espace Business Center" work area.

On-site leisure activities

The outdoor heated swimming pool is open in fine weather from spring to early autumn and accessible from 7 am to 10 pm.

The establishment has a badminton net, ping-pong tables, a pétanque court, mountain bike trail and fitness trail (1 Km), and a pool table is available in the bar.

Exploring the region

Chantilly was awarded the "Ville d'Art et d'Histoire" ("Town of Art and History") label in 2007 and now forms part of a network of 140 towns and areas that enjoy a rich and varied cultural heritage. Furthermore, as a "Regional Natural Park" since 2004, the surrounding forests are naturally preserved to protect their diverse and abundant wildlife.

Visitor attractions:

- Château de Chantilly and the Condé Museum
- Living Museum of the Horse (Musée Vivant du Cheval)
- Racehorse training centre
- Pavillon de Manse
- Chantilly racecourse
- Potager des Princes (garden)
- Royaumont Abbey
- Chaalis Abbey
- House of Van Gogh

How to get here

Motorway A1 - Paris Porte de la Chapelle : 40 km

Roissy - CDG airport: 25 km

Chantilly station: 4 km

Pauline DACHEUX

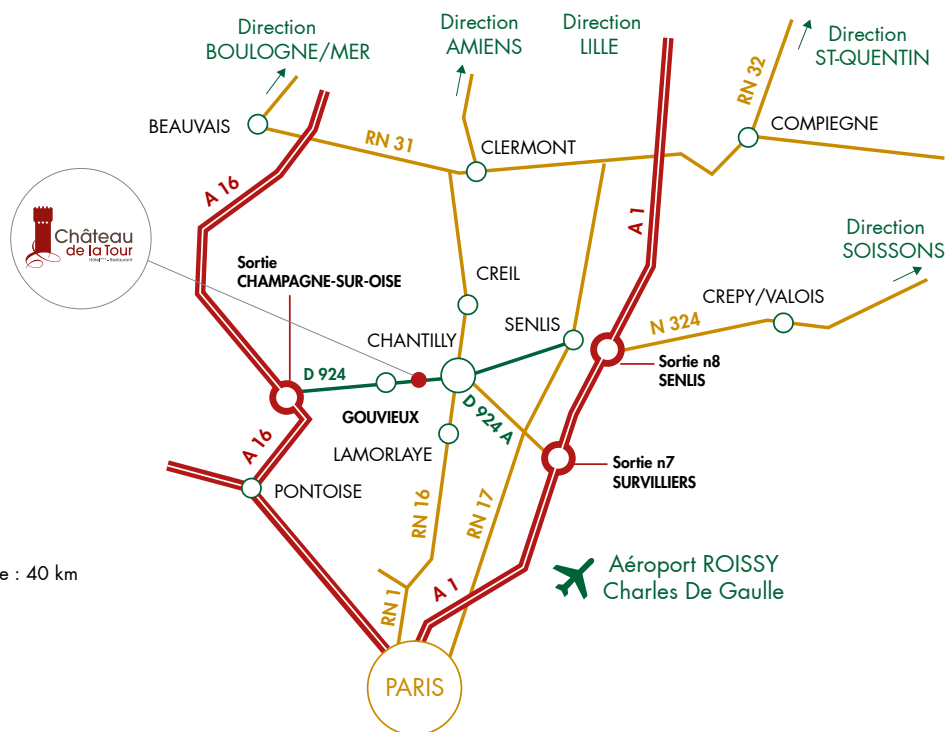
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-  A1 Porte de la Chapelle : 40 km
-  Roissy - CDG : 25 km
-  Chantilly : 4km

 Aéroport ROISSY Charles De Gaulle

GPS : Lat.49° 11'38 • N - Lg.2° 25'31

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