

Your Wedding

at the



Château
de la Tour

Hôtel****- Restaurant



Our spaces

THE RECEPTION ROOMS

70 adults minimum

Refined, contemporary decor.

Scalable up to 210 m2,
they enjoy direct access to the park.



EXCLUSIVITY

Private Château functions for up to 180 persons

Organise your wedding in our domain.
Live the life of a château for a weekend.

THE PARK

20 acres

Ideal for organising a chic country
festivity, the park can also be a
background for your photo
sessions or fireworks.



Our package

THE MAIN STAGES OF YOUR EVENT



Open bar for an hour and a half for your vin d'honneur with a musical ambience.

A choice of menu (Epicurean, Gourmet, Exception).

Drinks while dining wines and mineral water as you wish, coffee after the meal.

Non-alcohol refreshments buffet as much as you like during a dancing party.

Master of ceremonies - professional DJ from the vin d'honneur to the end of the evening.

DETAILS OF THE SERVICE WE OFFER

A coordinator dedicated to the organisation of your wedding, from the booking to the big day.

Tasting from the menu chosen for your wedding, to match food and wines (for 2 persons).

Reception rooms and personnel at your disposal from 6 pm to 3 am.

Floral table decorations.

White seat covers.

A video projector available for your friends to bring along surprises.

Customisation of the room with decorative features.

Bridal chamber for the newly-weds with personalised welcome.

Epicurean menu

FROM 135€ / PERSON *

VIN D'HONNEUR

APERITIFS

Martini Rouge, Martini Blanc, Whisky, Aniseed flavoured, Vodka, Rum, Gin, Crémant d'Alsace
Citronade, Coca Cola, Coca Cola zero, Schweppes, Orangina, Ice Tea,
Fruit juice, Mineral water



CANAPÉS (7 items/ person)

DINNER

Guinea fowl medaillon with dried fruit, fresh herb purée
or Fillet of bass in gravelax with citrus fruit, hazelnut crunch and flaked button mushrooms
or Roast prawns with spices, pressed preserved vegetables and rocket pesto



Farmhouse veal, sour apple sauce
or Chalosse chicken back and chicken and mushroom sauce
or Roast cod, glazed seasonal vegetables and herbs, parsley sauce



Cheese & salad duo



Pièce montée of la Tour
or wedding cakes
Glass of Champagne Delamotte from "Laurent Perrier"

White wines** Menetou Salon
or Sancerre

Red wines** Haut-médoc
or Bourgogne Côtes d'Or

** Names, Vintages and dishes may be modified according to our suppliers' stocks,
but the quality level is unchanged.

* The prices of our packages vary according the desired day and period.





Gourmet menu

FROM 165€ / PERSON *

VIN D'HONNEUR

APERITIFS

Martini Rouge, Martini Blanc, Whisky, Aniseed flavoured, Vodka, Rum, Gin, Crémant d'Alsace
Citronade, Coca Cola, Coca Cola zero, Schweppes, Orangina, Ice Tea, Fruit juice, Mineral water

CANAPÉS (10 items/ person)

DINNER

Organic shrimp and citrus fruit duo, white balsamic vinegar
Salmon tartare dressed in green, passion fruit
Button mushroom cappuccino, caramelised onions and porcini powder

Monkfish marinated in herbs and citrus fruit, pressed vegetables
or Fresh duck foie gras, rhubarb compote, salad with herbs
or Roast prawn and scallop duo, raspberry french dressing

Lamb à la provençale in pastry crust, garlic juice
or Fillet of beef, gingerbread sauce
or Bass, roast vegetables & preserved lemon, white saffron butter

Mature cheese trio & accompanying salad

Pièce montée of la Tour & wedding cakes
Cascade of Champagne brut Laurent Perrier

White wines** Menetou Salon or Sancerre
Red wines** Haut-médoc or Bourgogne Côtes d'Or

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Exception menu

FROM 199€ / PERSON*

VIN D'HONNEUR

APERITIFS

Martini Rouge, Martini Blanc, Whisky, Aniseed flavoured, Vodka, Rum, Gin, Crémant d'Alsace
Citronade, Coca Cola, Coca Cola zero, Schweppes, Orangina, Ice Tea, Fruit juice, Mineral water

CANAPÉS (7 items/ person)

2 ATELIERS GOURMANDS

DINNER

Barely snacked langoustine, mixed vegetables, shellfish sauce
Bass in escabeche, roast pear and lime
Organic surprise egg, Whipped cream with truffle

Lobster ravioli and diced root vegetables,
shellfish and citronelle consommé

or Marbled duck foie gras and smoked duck breast duo, individual truffled brioche
or Smoked salmon and crab in vegetables, Whipped cream lime and arenkha

Veal filet mignon roasted Rossini style, truffled sauce, Anna apples and vegetable tops
or Farmhouse chicken ballotine, morel mushroom stuffing and yellow wine,
preserved mini potatoes and vegetables
or Preserved pikeperch, champagne soup and French caviar, seasonal vegetable risotto

Truffled Brie cheese with mesclun salad or Trio of regional cheeses & black cherry jam

Costa Rica chocolate cream, mild tonka bean flavouring
or Lime délice and home-made praliné

Pièce montée of la Tour & wedding cakes
Cascade of Champagne Ruinart

FIREWORKS

White wines** Menetou Salon or Sancerre
Red wines** Haut-médoc or Bourgogne Côtes d'Or

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Additional offerings

"Haute Cuisine Workshops" COCKTAIL ACTIVITIES

9€/person (minimum of 70 items per workshop)

THE SEASIDE

Organic salmon
tartare with
accompanying
condiments in pickles

THE GOURMAND

Minute-fried
foie gras,
chutney

THE AUTHENTIC

Sliced ham
& tête de moine
cheese

THE VEGE

Seasonal cooked
and raw vegetables
Thai style
and fresh herbs

THE MARINATED

Beef kebab with
mild spices

Champagne corkage

We offer various Champagnes from the great firms at preferential prices. If you wish to provide your own alcoholic drinks during your reception, corkage will be charged.

Children's menu (3 to 12 years)

- Standard junior menu: dish, dessert, unlimited drinks at 21 € / child
- Complete junior menu: starter, dish, dessert, unlimited drinks at 29 € / child

Services menu (photographer, artists, etc.)

To satisfy the appetites of your reception service staff, we offer a quality menu (dish, dessert, drink) at 38 €. The DJ meal is included in our packages.

Accommodation

The bridal chamber is offered free of charge. If your guests need accommodation, we offer rooms from 175 € (1 or 2 persons).

The day after your party



* minimum de 40 adultes



Julie de Rogez

Sales manager for private groups

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