

WEDDING AT CHÂTEAU DE ROCHECOTTE

Hôtel **** Gourmet Restaurant at Saint-Patrice, Tours



Princely marriage in the Castle of Rohecotte,
Offer yourselves the Castle for this special Day!

SOMMAIRE

1 Rent of the Castle and Accommodation

2 Cocktails – Apéritif

3 Drinks meal and evening party

4 Starters

5 Fishs and meats

6 Cheeses and Desserts

7 Buffet breakfast and Children's menu



RENT THE CASTLE

In the heart of a magnificent park of 24 hectares, take advantage of a princely decoration for unique day. To charm your guests, organize your cocktail aperitif on the Italian-style terrace overhanging the Loire valley!

Formal gardens, lounges in the elegant inside, the dishes and the topping refined will bring a special touch to your meal. All the team of the castle of Rochecotte puts itself in your service so that this day remains an unforgettable, exceptional moment.

Accommodation and Privatisation

The rent and the privatization of the castle complex includes:

The continuation of the six reception rooms, the 37 rooms which can host 76 people as well as the park and gardens.

Price lists of the rent of the castle, the rooms(chambers) and the reception rooms :

- 8.000 euros Rates (VAT included)

Valid from 01/01/2018 to 29/04/2018 and from 08/10/2018 to 30/12/2018

- 9.028 euros Rates (VAT included)

Valid from 30/04/2018 to 07/10/2017

Rented rooms the day before or the day after the wedding have the benefits of the same negotiated rates, according to the category.

The privatization of places is possible from 70 persons from 5:00 pm, the day of the wedding until 11:00 am next morning.

COCKTAIL APÉRITIF

✦ Talleyrand Package

2 glasses per person, choice of cocktail with sparkling Vouvray.

6 appetizers

(verrines, canapés, feuilletés, croustades)

Sodas, Fruit Juice and Minerals Water

○ 21 euros per person

✦ Dino Package

2 glasses per person

Champagne

6 appetizers

(verrines, canapés, feuilletés, croustades)

Sodas, Fruit Juice and Minerals Water

○ 32 euros per person

8-euros supplement for 10 additional appetizers

Bottle's supplement: sparkling Vouvray: 32 euros

Bottle's supplement : champagne: 57 euros

Price list (VAT included) from 01/01/2018 to 30/12/2018

BOISSONS

✦ Drinks package : half-wine bottle of wine from the Loire (2 different wines)

A half-bottle of mineral water (flat and sparkling)

Tea or coffee 25 euros a person

- Supplement by the bottle: 20 euros

Selection of Loire Wine in White and Red :

Sauvignon, Saumur, Vouvray, Montlouis

Bourgueil, Saint-Nicolas de Bourgueil, Chinon, Saumur Champigny

Drinks package for the dancing night Open bar (price list by the bottle)

- Vouvray Sparkling : 32 euros
- Champagne 66 euros
- Gin / Vodka / Whisky : 98 euros
- Cognac, Armagnac : 108 euros
- Soda, Fruit juice et minerals water : 7 euros per personne

✦ Drinks package : a third bottle of wine from the Loire (2 different wines)

A half-bottle of mineral water (flat and sparkling)

Tea or coffee

22 euros a person

WEDDING MENU

CHOOSE YOUR WEDDING MENU ACCORDING TO THE SEASONS
OUR CHEF, EMMANUELLE PASQUIER TERRIEN
AND OUR HEAD PASTRY CHEF FRANCK JOLY
WILL PUT ALL THEIR TALENT IN ITS REALIZATION

Starters

- Red mullet Charlotte with Foie Gras and nuts pistachio, served on shellfish jelly and asparagus 24 €
- Millefeuille of tomato and Mediterranean Prawn, avocado, in vanilla and coriander vinaigrette 19 €
- Lobster Fricassee (1/2) with truffle, tomato and basil 30 €
- Lobster Salad (1/2) in asparagus and artichokes, shellfish and tarragon vinaigrette 28 €
- Sweet Bread Feuillantine in morels and scampis, Nantua sauce 28 €
- Foie Gras Opera with cocoa and nuts pistachio, the balsamic reduction sauce 21 €
- Fillet of hake in the pesto and coriander, the vegetables in tajine, condiment, crystallized lemon, olive and dates medjool 21 €
- Terrine of duck Foie Gras with smoked bacon and little vegetables in truffle vinaigrette 19 €
- Heart of salmon with crusty basil, served in the Thai vegetables with sesame and ginger,
-in citrus vinaigrette 21 €
- Fried monk fish Medallions with spices, mustard, mousseline of carrots and asparagus 23 €

WEDDING MENU

Fishes

- Sea bream fried in the butter of green lemon, fondue of tomato, Muslin of sweet potato in the saffron 22€
- Pikeperch Cutlet in the grain mustard, the gravy and the apple Darphin, Stuffed zucchini 22 €
- Monk Fish Tournedos cremates of Riesling in seaweeds, basing of tomatoes and eggplants 26 €
- Sea bream in scampis, coulis of shellfish, toast of tapenade and being crusty of leeks 26 €
- Salmon and Cod fish, with saffron sauce, caviar of zucchini 21 €

Meats

- Lamb Saddle roasted with the cream of Valençay, Moussaka of eggplant in olives 22 €
- Veal fillet, in Porto juice with truffles, the crystallized, onion and flan of foie gras with carrots 26 €
- Beef Pavement, sauce in Bourgueil, crunchy of potato in truffle(nose) and seasonal vegetables 26 €
- Duck breast, honey sauce and pepper green, zucchinis stuffed in dried fruits and pancakes of corn 22€
- Rabbit Saddle stuffed in the watercress, the juice of cooking, Bavarian cream of bean and candied apples 23 €

Valid price list TTC from 01/01/2018 till 30/12/2018

Cheeses

- Assortment of 3 cheeses with green salad 8,50 €
- Assortment of 3 cheeses served with dried fruits and honey 10 €

The Desserts

- Almond Dacquoise with raspberries and sorbet
- Flavor of Islands

Being crusty coconut, caramelized pineapple, exotic crémeux, milk chocolate mousse

- Sensation caramel

Being crusty praline, dacquoise hazelnut, caramel flower of salt, crème brûlée caramel, smooth cream caramel.

- Sweetness passion Raspberry Biscuit almond, foams raspberry, made gel coulis passion mango
- Squirrel caramel Dacquoise hazelnut, cremates hazelnut, caramel in the flower of salt
- Trinket in strawberries Biscuits spoons, cremates vanilla muslin and mill
- All chocolate in the tonka bean chocolate-brown Biscuit, chocolate-brown crémeux in the tonka, the chocolate-brown foam and the crunchy praline
- Griotin in the pistachio nut cake

Price per person : 13 euros

All our desserts are presented on a display stand.

LUNCH BUFFET

**EXTEND YOUR STAY AND FIND YOU IN FAMILY AND BETWEEN FRIENDS
AROUND A BUFFET LUNCH AFTER YOUR WEDDING PARTY.**

**THIS ONE WILL BE SERVED BETWEEN NOON AND 3:00 PM IN THE LOUNGE TALLEYRAND.
YOUR GUESTS CAN HAVE LUNCH OUTSIDE IN FRONT OF THE LOUNGE.**

Small tart tomato pissaladière and olives *
Toast of mackerels in the basil and the sundried tomato Kugelhopf in the bacon *
Ailerons of chickens in Asian
Egg poached in the frozen ratatouille
Ham puff pastry with mushroom and foie gras, juice in Madeira *
Salmon marinated in the dill and the blinis
Tabbouleh in herbs, lawyers and grapefruit
Salad of raw vegetables varied in the pesto of basil and crumble of Parmesan cheese
Assortment of cheeses

Tarts leafed down in apricots
Shortbread Tarts in strawberries
Finger in the crunchy praline and in the banana

*Hot dishes

Drinks: 2 glasses of wine of the Loire

The mineral waters and the coffee

Price: 55 euros

CHILDREN GASTRONOMES MENUS

Delicatessen

Or

Mixed salad

Or

Melon and ham (according to season)

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Beef slab of steak , pan fried potatoes and vegetables

Or

Fried salmon served with basmati rice and vegetables

Or

Filet of poultry, vegetables

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Dessert

(same as the adults' menu)

Drinks

Mineral water

Fruit juice and soda

Price per child 3 à 5 ans : 24 euros (Main course, dessert and drinks and drinks)

Price per child de 6 à 12 ans : 30 euros (Starter, main course, dessert and drinks)

Valid price lists TTC from 01/01/2018 to 30/12/2018

GENERAL TERMS OF SALE 2018

BOOKING CONFIRMATIONS

Each booking is only final after the return of the pro forma facture and of the following conditions of sales signed, and joined with a deposit:

1st deposit of 30% when signing the sales agreement

2nd deposit of 30% at M-6 months

3rd deposit of 30% at M-3 months

CONDITIONS FOR CANCELLATIONS

Every cancellations total or even partial shall be signaled by mail and the deposit will be kept as following :

- For a cancellation 12 months before the provision, the first deposit will be kept,
- For a cancellation 6 months before the provision, the two first deposits will be kept,
- For a cancellation 3 months before the provision, the three deposits will be kept.

ROOMS WARRANTY

The total amount and number of room reserved shall be confirmed at the latest 15 weekdays before the day of the event.

This amount and number of room will be held as a minimum invoicing base. Except the privatization of the Chateau which includes the 37 rooms.

WARRANTY OF NUMBER OF DINER

The number of diner to be served shall be confirmed at the latest 15 weekdays before the day of the event.

This number will be held as a minimum invoicing base. The choice of the menus must be confirmed at the latest 30 weekdays before the day of the event. The same menu must be chosen by every guests.

COVERAGE

The Hotel shall not be kept responsible in case of thefts, neither for the damage that the material of the host could go through whatever may be the cause. The hotel highly recommend an insurance subscription. The host is responsible of all the deteriorations that he, himself or his guest could cause during the event. In no ways the hotel will be kept responsible of the loss of personal belongings if they had not been entrusted to the employees at the hostel reception.

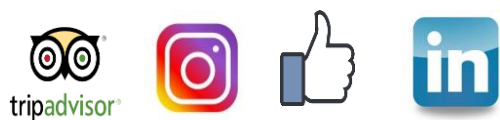
WAYS OF PAYMENT

The total amount of the invoice can be paid the day following the event while leaving by credit card (Master or Visa card) or by cash. In the event of a contentious action, a flat rate allowance of 15% of the unpaid sum will be charged for damages in addition to eventual court fees. The deposits must be done per check or bank transfer.

JURIDCTION CLAUSES

In the event of any dispute, only the « Tribunal de commerce de Tours (Indre et Loire) will be qualified.

Signature of the customer, Signature preceded by the handwritten words « Lu et approuvé » ["Read and approved"]



How to reserve?



BY INTERNET IN OUR WEB SITE:

[HTTP://WWW.CHATEAU-DE-ROHECOTTE.FR/238-RESERVATION.HTML](http://www.chateau-de-rohecotte.fr/238-reservation.html)

BY E-MAIL : : [CHATEAUHOTEL@ROHECOTTE.FR](mailto:chateauhotel@rohecotte.fr)

BY FAX : 00 33 0 2 47 96 90 59

BY TELEPHONE : 00 33 0 2 47 96 16 16

Château de Rohecotte

43, rue Dorothee de Dino - Saint-Patrice -

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Telephone : 02 47 96 16 16 / fax : 02 47 96 90 59

Email : chateauhotel@rohecotte.fr

Web site : www.chateau-de-rohecotte.fr

RCS TOURS B 33523363100019

N° intracommunautaire FR553 35233 631



Practical Information

The limit hour of end of the evening is of 3 o'clock in the morning. Beyond 3 hours, a 35-euro supplement will be asked you per hour and by waiter within the limits of 4 o'clock in the morning.

During the dance, we ask you not to bring confettis, of smoke, or of device to bubbles.

For your teams of animation, musicians, disc jockey, we propose you a menu at 30 euros, including a dish, a dessert and drinks (2 glasses of wine of the Loire, the mineral waters and the coffee).

Our price lists are TTC, valid until December 30th, 2018. We save ourselves however the possibility of modifying these price lists at any time.

We provide you with, tables, chairs, topping, glasses, dishes and flatware.

The impression of the menus, Disk-jockey and flower arranging are not understood oi our rates.



Practical Information

Musical entertainment:

Terrien Vincent: disc-jockey –
Tél : 06 82 54 56 59 vzt1@free.fr

Orchestre Philippe LEBEL Jazz, Tzigane, danse, DJ
68 rue Bourguetteries 37390 METTRAY
Tél : 02 47 42 64 64
 06 08 18 98 11 lebelorchestre@wanadoo.fr

Florists:

BEAUCHESNE Dominique 8, rue Georges Courteline 37000 TOURS Tél : 02 47 38 62 25 fax : 02 47 38 72 38

CANOPEE 18 rue du Commerce 37140 BOURGUEIL Tel : 02 18 07 61 18 www.canopee-bourgueil.fr infos@canopee-bourgueil.fr

LES FLEURS VAN UFFELEN 13 rue Principale 37000 VEIGNE Tel : 02 47 34 07 29

COIN NATURE 14 rue eugène Gouin 37230 FONDETTES tel : 02 47 42 21 02 / 06 11 56 22 61 www.coinnature.fr

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