

CHATEAU de  
MONTVILLARGENNE







# let the fairy tale begins! Say I do!



Dear future weds,

You are going to say "I do" and for this exceptional day nothing better than an idyllic and unique setting but also steeped in history...

Located in the heart of the Chantilly forest, the Château de Montvillargenne\*\*\*\* is the ideal place to celebrate the most beautiful day of your life. We promise you a unique experience full of authenticity, romance and sharing. Do you know a better way to start a life together?

The entire castle team and I are at your disposal to ensure that every little detail and every one of your requests is fulfilled. We will therefore be at your disposal to guide and advise you throughout the preparation of your wedding reception until the big day.

I look forward to making you live the spirit of our house and the passion that drives us: hospitality, the Innkeeper spirit with a capital I, and the French way of life.

Christophe

Your dedicated contact



## Our newlyweds testify



ALREADY MORE THAN 2000 COUPLES TRUST US

«This is the best place we could have asked for, just amazing. Christophe is very professional, flexible and ready to adapt. I highly recommend this castle for a wedding or any other event.»

*Laurence et Medhi*

«What can we say about this place? Splendid, magnificent. The beauty of this castle operates naturally. We had a beautiful sunny fall day. The staff is very caring, Christophe is the best. I recommend this majestic place for your wedding. You will not regret it.»

*Charlène et Jérémy*

«We had an unforgettable moment, the menu, the service, the wooded lounges, the room, everything was perfect. We were enjoyed our wedding evening without worrying about anything. Christophe and his team are caring and meet our expectations. The service is perfect. I highly recommend.»

*Gabrielle et Thibault*



## *Dining rooms*

Celebrate through the year





## the Rembrandt Salon

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From 12 to 40 persons  
Renting from €290





## the Rez-de-Jardin Salons

Up to 280 persons  
Renting from €900





## the Jardin Salon

From 60 to 80 persons  
Renting from €650





## Our Menus

Taste the best  
for the big day







# lucculus menu



€125/PERSON

(for a minimum of 40 persons and 15 rooms)

Cocktail (during 1h30)

Saumur brut and liquors, fruit juices and sodas  
(4 canapés per person)

## Starter

Creamy carnaroli risotto with champagne and roasted langoustine

or

Smoked salmon cannelloni with goat cheese, citrus vinaigrette

or

Carrot clafoutis, chestnuts and cumin



## Main course

Scorpionfish fillet, roasted carrot trio, garlic cream with truffle

or

Seabass fillet with rice crust, clam sauce

ou

Poultry supreme with walnuts, mashed potatoes, morel sauce

or

Veal steak, pistachio crust, mushroom puff pastry

or

Carnaroli risotto with baby spinach, Pecorino cheese



## Cheese

Selection of French cheeses, mesclun salad mix

## Dessert

Choux pastry cake and desserts

Mineral waters, coffee, tea  
White Val de Loire, Cheverny "Domaine de l'Orme"  
Red Bordeaux, Château Goumin



# Countine menu



**€149€/PERSON**

(for a minimum of 30 person and 10 rooms)

Cocktail (during 1h30)

Saumur brut and liquors (Whisky, Gin, Porto, Martini, Pastis, Vodka, Rhum), fruit juices and sodas  
(8 canapés per person)

## Starters

Duck foie gras, gingerbread with candied oranges, roasted brioche  
or

Creamy carnaroli risotto with champagne and roasted langoustine  
ou

Smoked salmon cannelloni with goat cheese, citrus vinaigrette  
ou

Carrot clafoutis, chestnuts and cumin 

## Main course

Scorpionfish fillet, roasted carrot trio, garlic cream with truffle  
ou

Seabass fillet with rice crust, clam sauce  
ou

Poultry supreme with walnuts, mashed potatoes, morel sauce  
ou

Veal steak, pistachio crust, mushroom puff pastry  
or

Carnaroli risotto with baby spinach, Pecorino cheese 

## Cheese

Selection of French cheeses, mesclun salad mix

## Dessert

Choux pastry cake and desserts

Mineral waters, coffee, tea  
White Val de Loire, Cheverny "Domaine de l'Orme"  
Red Bordeaux, Château Goumin





# Cupidon menu



€225/PERSON

(for a minimum of 80 persons and 15 rooms)

Cocktail (during 1h30)

Champagne, Whisky, Gin, Porto, Martini, Pastis, Vodka, Rhum, fruit juices and sodas  
(8 canapés per person)

## Mise en bouche

Parmesan and pesto Panna cotta ✓  
or

Green peas velouté with mint ✓

## Starters

Duck foie gras tatin with apples, veal sauce  
or

Lobster, wakamé seaweed salad, citrus vinaigrette  
or

Creamy carnaroli risotto with champagne and roasted langoustine  
or

Carrot clafoutis, chestnuts and cumin ✓

## First course

John Dory fillet, mango juice, basmati rice with curry and dried fruits ✓  
or

Monkfish with chorizo crust, piquillos peppers, ricotta and herbs stuffing  
or

Pan-fried scallops, smoked zucchini royale and saffron cream ✓  
or

Rye and wheat waffle, guacamole and red beans

### All included wedding

YOUR FLORAL  
TABLE DECOR  
(CLASSIC), YOUR  
REFRESHMENTS  
BUFFET, YOUR DJ  
ENTERTAINMENT  
UNTIL 3 AM.





# le Cupidon



## Second course

Smoked beef Château fillet, maple syrup sauce, potato au gratin with cheese

or

Veal fillet with Parmesan crust, einkorn timbale, veal gravy

ou

Rack of lamb with herbs crust, balsamic sauce, tian of summer veggies and polenta

ou

Braised veal sweetbread, truffled ziti macaroni, Pecorino cheese

ou

Risotto de riz carnaroli, pousses d'épinards, Pecorino



## Cheese

Selection of French cheeses, mesclun salad mix

ou

Goat cheese puff pastry with honey, mesclun salad mix

## Dessert

Choux pastry cake and desserts & champagne (1 bottle for 5 persons)

Mineral waters, coffee, tea

White Bourgogne, Macon-Lugny "les Genièvres"

Red Bordeaux, Médoc Cru Bourgeois Château La Cardonne

### All included wedding

YOUR FLORAL  
TABLE DECOR  
(CLASSIC), YOUR  
REFRESHMENTS  
BUFFET, YOUR DJ  
ENTERTAINMENT  
UNTIL 3 AM.











## Cocktail animations



TOUR OF EUROPE €12 PER PERSON  
MINIMUM OF 30 PERSONS FOR 30 TO 40 MINUTES

### France

Selection of French cheeses  
and breads, assortment of  
condiments

### Norway

Gravlax salmon,  
cucumber and fennel salad  
with citrus

### South-West

Natural cooked foie gras,  
French breads, assortment  
of condiments

### Italy

Parma ham, garlic bread,  
tomatoe and caponata

### Brittany

Fines de Claire oysters,  
cucumber and fennel  
salad with citrus

### Salers

Beef tartare, spicy potatoes  
and herb cream



# Princes and princesses of the castle



€21 PER KID (FROM 3 TO 12 YO)

Starter (+ €8 menu)

Smoked salmon, blinis and dill cream  
or

Mountain ham, condiments

~  
Main course

Salmon fillet, basmati rice (or French fries)  
or

Chicken nuggets, French fries

~  
Dessert from the adult menu







# Desserts



"WEDDING IS A DINNER THAT STARTS WITH DESSERT"



**WEDDING CAKE OR NUDE CAKE**

In addition to desserts in the menu.  
Quotation available on demand.



**WEDDING CAKE WITH MACARONS**

In addition to desserts in the menu.  
Quotation available on demand.



**WEDDING CAKE WITH CHEESE**

In addition to desserts in the menu.  
Quotation available on demand.





# Brunch

€46/PERSON

## TO EAT

Viennoiseries, pancakes, French toasts and cakes  
Cereals, jams, Nutella, honey, maple syrup, dried fruits and seeds  
Fresh fruits, fruit salad, compotes, yogurts, cottage cheese and coulis  
Selection of organic baguettes and bread, gluten free bread

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Cucumber salad with mint and fresh coriander, yogurt dressing with lemon and ginger  
Penne salad with pesto  
"Niçoise" style rice salad  
Italian charcuterie with olive bread  
Bellevue Salmon and aioli sauce

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Roasted free range chicken  
Roasted potatoes with garlic and rosemary  
Scrambled eggs with truffled olive oil  
Smoked pork bacon  
Poultry sausages

-  
Selection of cheeses

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Chocolate mousse  
Crème brûlée  
Tiramisu

## TO DRINK

Coffee, tea, infusion  
Fruit juice  
Mimosa



# Contact us



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