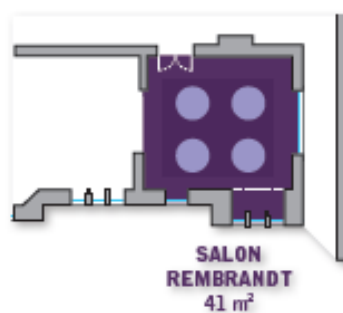


*Your lunch or dinner
at the Château de Montrillargenne*****

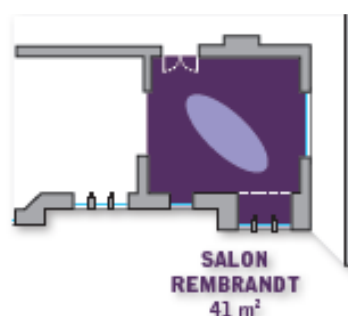
THE REMBRANDT ROOM



FROM €290 – 40 PEOPLE MAX



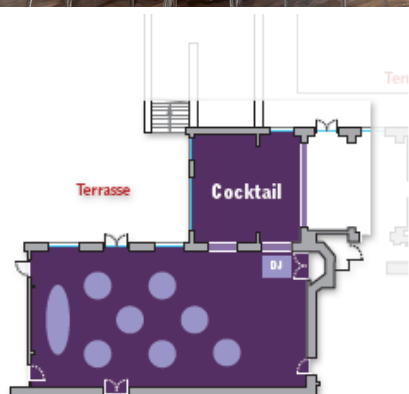
12-40 personnes max.



THE JARDIN ROOM



FROM €900



SALON JARDIN

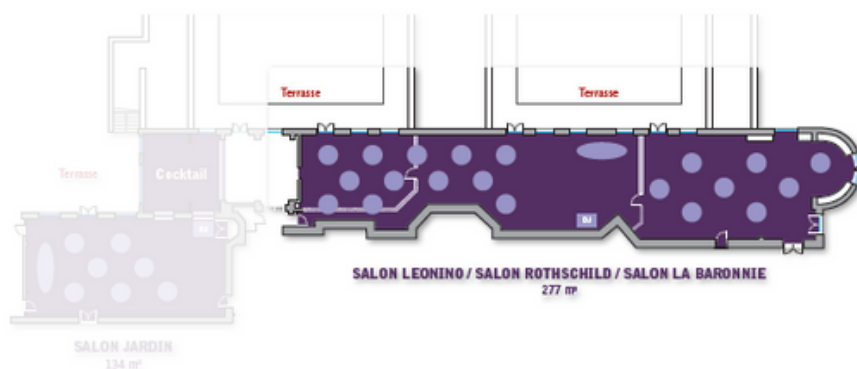
134 m²

60-80 personnes max.

THE REZ DE JARDIN ROOMS : LÉONINO, ROTHSCHILD, LA BARONNIE



FROM €1200



SALON LEONINO / SALON ROTHSCHILD / SALON LA BARONNIE

277 m²

Jusqu'à 280 personnes max.

YOUR MENUS

Madame de Pompadour

€59/PERSON

STARTERS

Goat cheese mousse tartlet, homemade gravlax salmon, and cherry tomatoes

or

Beef Tataki & Caramelized Mini Vegetables

or

Royal Sea Bream Tartare with Citrus and Diced Candied Orange

or

Marinated Daikon Carpaccio with Lemon and Horseradish Cream

MAIN COURSES

Duck parmentier with sweet potatoes

or

Black pollock fillet, julienne of vegetables, and creamy cauliflower

or

Veal, parsnip mousseline, lingonberry veal juice

or

Red scorpionfish fillet with buttered cabbage

DESSERTS

Praline, chocolate & pistachio tartlets

or

Chestnut and blackcurrant finger dessert

or

Orange and exotic fruit pavlova

or

Chocolate & hazelnut half-sphere dessert

Choux pastry cake (+ €2/person for a minimum of 60 persons)

Coffe, mineral water

WINES

Côtes de Gascogne Blanc, Domaine de Tariquet

Bergerac rouge, Château Laulerie

YOUR MENUS

Le prince de Condé

€74/PERSON

MISE EN BOUCHE

STARTERS

Smoked duck breast & julienne of vegetables with soy sauce

or

Red mullet fillet with escabeche sauce

or

Swordfish carpaccio with Jerusalem artichokes & lumpfish eggs

or

Semi-cooked foie gras terrine, onion confit, and toasted brioche (+10€ per person)

or

Ravioli stuffed with langoustines and oyster mushrooms, American sauce (+6€ per person)

or

Cream of grilled pepper soup with straciatella and herbs

MAIN COURSES

Guinea fowl supreme, wild mushroom medley, and sweet and sour blackberry sauce

or

Roasted sea bass fillet, leeks and kaffir lime lemon butter

or

Veal, Gratin Dauphinois, three-pepper Sauce

or

Cod fillet, trio of roasted carrots, Greek yogurt sauce with garlic and olive oil

or

Low-temperature cooked beef fillet, eggplant Caviar and vegetable Tartlet,

Tonka bean-Infused juice (+15€ per person)

or

Stuffed tomato with vegetables and tofu, curried rice stew

CHEESE

Selection of matured cheeses (Comté, Brie de Meaux, Sainte-Maure), mesclun salad mix

DESSERTS

Praline, chocolate & pistachio tartlets

or

Chestnut and blackcurrant finger dessert

or

Orange and exotic fruit Pavlova

or

Chocolate & Hazelnut half-sphere

Choux pastry cake (+ €2/person for a minimum of 60 persons)

Coffe, mineral water

WINES

Bergerac blanc, Château Laulerie

Bordeaux rouge, Château Goumin

YOUR MENUS

Le duc de Montmorency

€95/PERSON

MISE EN BOUCHE

STARTERS 1

Smoked duck breast & Julienne of vegetables with soy sauce

or

Swordfish carpaccio with Jerusalem artichokes & lumpfish eggs

or

Salmon gravlax cannelloni with beet juice and fresh goat cheese mousse with fine herbs

or

Ravioli stuffed with langoustines and oyster mushrooms, American sauce (+6€ per person)

STARTERS 2

Red mullet fillet with escabeche sauce

or

Beef tataki, caramelized vegetables

or

Semi-cooked foie gras terrine, onion confit, and toasted Brioche (+10€ per person)

or

Cream of grilled pepper soup with straciatella and fine herbs

MAIN COURSES

Guinea fowl supreme, wild mushroom medley, and sweet and sour blackberry sauce

or

Roasted sea bass fillet, leeks, and kaffir lime lemon butter

or

Veal, Gratin Dauphinois, three-Pepper Sauce

or

Cod fillet, trio of roasted carrots, Greek yogurt sauce with garlic and olive oil

or

Low-Temperature cooked beef fillet, eggplant caviar and vegetable tartlet, Tonka bean-infused juice (+15€ per person)

or

Stuffed tomato with vegetables and tofu, curried arce stew

CHEESE

Selection of matured cheeses (Comté, Brie de Meaux, Sainte-Maure), mesclun salad mix

DESSERTS

Praline, chocolate & pistachio tartlets

or

Chestnut and blackcurrant finger dessert

or

Orange and exotic fruit Pavlova

or

Chocolate & Hazelnut half-sphere

Choux pastry cake (+ €2/person for a minimum of 60 persons)

Coffee, mineral water

WINES

Côtes du Rhône blanc, Les croix Blanches "Saint Vincent"

Bordeaux rouge, Château Cardus Médoc

1 glass of Champagne with dessert

YOUR MENUS

Princes and princesses of the Château

€21/KID

Appetizer (+€8 on the menu):

Smoked salmon with blinis and dill cream

Or Mountain ham with condiments

Salmon fillet with Madras rice or French fries

Or

Chicken nuggets with French fries

Choice menu dessert

Sodas, fruit juices,
Champagne for kids



CHOOSE YOUR COCKTAIL

Glass of Champagne

Fruit juices, sodas and 4 amuse-bouches per person
€16/unit or €29/hour

Longchamp Cocktail

Saumur brut with liquors, fruit juices, sodas
4 amuse-bouches per person
€18/unit during 1 hour

Vincennes Cocktail

Whisky, Gin, Vodka, Martini, Champagne, fruit juices, sodas
4 amuse-bouches per person
€35/unit during 1 hour

During the night

Beers, fruit juices, sodas, tonic, sparkling water
€14/unit during 2 hours



YOUR SERVICE

- A dedicated coordinator for the organization of your lunch or dinner is available upon your reservation.
- Our lounges and service staff are at your disposal for lunch from 12:00 PM to 5:30 PM and for dinner from 7:00 PM until 1:00 AM.
- We provide customized menus (based on 4 menus per table).
- The menu is the same for all guests (except for specific diet or allergy)
- Beverages during dinner include white wine, red wine, and mineral water at your discretion. Coffee/teas and infusions are served at the end of the meal.

OUR SUGGESTIONS TO ENHANCE THIS UNIQUE DAY

- The menu for your suppliers at the rate of €27/person
- Dancing animation (Professional DJ) until 1:00 AM at €1200
- Rental of BOSE sound system with microphone and playlist starting from €350
- Additional hour from 1:00 AM to a maximum of 3:00 AM starting from €480
- Musical animation DUO, TRIO... on quotation
- Animation, Close-up, caricaturist... on quotation
- Classic floral table decoration at €46 per unit. Premium floral table decoration at €67 per unit
- Chair cover rental in your colors at €12 per person.
- Napoleon III chair rental at €14 per person.
- Rustic chairs rental (beechwood) at €15 per person.
- Corkage fee for Champagne brought by you is €10 per bottle (75 cl, opened)
- Halal menu... on quotation
- Refreshment buffet during your dance evening at €14 per person

FOR MORE TRANQUILITY, STAY ON-SITE

- Six rooms are available starting from €179 per night (excluding breakfast, tourist tax, and health contribution*)
- Additional rooms are offered starting from €195 (subject to availability)
- Gather your families around our breakfast at €25 per person, served from 7:30 AM to 10:00 AM, or around our brunch at €46 per person, served in a private lounge from 11:00 AM to 3:00 PM

SUPPLIERS

PHOTOGRAPHERS :

Un regard sensible : Nicolas UTTENVEILLER – T : 03 44 53 49 61 ou P : 06 82 91 73 35

Photos Reportage : Thomas WIBAUX – P : 06 11 29 16 45

Studio Bruno Cohen : T : 03 44 53 10 67

BABY-SITTER :

Christelle Legros : P : 06 21 96 09 23

Baby Prestige – Lucinda DE CICCO : T : 01 47 36 64 52 ou P : 06 08 34 87 71

KIDS ENTERTAINMENT :

KIDS Z'ANIM

P : 06 71 38 38 35 – www.kids-zanim.fr contact@kids-zanim.fr

FLORAL SUPPLIER:

ADDICTION FLORALE

Annabelle : P : 06 66 30 04 43 – addictionflorale@orange.fr

ANIMATIONS OF CHÂTEAU DE MONTVILLARGENNE :

CREATIVEVENT

Nicolas TESSIER : P : 06 03 88 76 33 ou T : 03 64 22 44 69 – nicolas@creativevent.fr



YOUR NOTES



A series of horizontal dotted lines spanning the width of the page, providing a guide for writing notes.

