

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

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

Swordfish carpaccio with Jerusalem artichokes & lumpfish Eggs

or

Beef tataki & caramelized Mini vegetables

or

Eggplant caviar and zucchini royale with homemade smoked Oil 

## Main course

Guinea fowl Supreme, wild Mushroom medley, and sweet and sour blackberry sauce

or

Red scorpionfish fillet with buttered cabbage

or

Veal, gratin Dauphinois, three-pepper sauce

or

Cod fillet, trio of roasted carrots, greek Yogurt sauce with Garlic and olive oil

or

Smoked tofu-stuffed tomato with seasonal vegetable brunoise, bell pepper juice 

## Cheese

Selection of French cheeses, mesclun salad mix

## Dessert

Choux pastry cake and desserts

Mineral waters, coffee, tea  
White Bergerac wine, Château Lauerie  
Red Bordeaux wine, 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  
(6 canapés per person)

## Mise en bouche

### Starters

Smoked salmon cheesecake with citrus pearls, lemon zest & lumpfish Eggs

or

Foie Gras tarte tatin with granny smith, onion confit

or

Eggplant caviar and zucchini royale with homemade smoked oil

ou

Carrot clafoutis, chestnuts and cumin V

### Main course

Duck Breast, orange sweet and sour sauce, crispy vitelotte potato millefeuille

or

Cod Fillet, trio of roasted carrots, greek yogurt sauce with garlic and olive oil

or

Rack of Lamb, French-style peas in mousseline & juice

or

John Dory fillet, honey-roasted leek Sticks, Citrus Vinaigrette

or

Smoked tofu-stuffed tomato with seasonal vegetable brunoise, bell Pepper V

### 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 Laulerie

Champagne Barons de Rothschild (1 bottle for 5 people)





# 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

## Starters

Smoked salmon cheesecake with citrus pearls, lemon zest & lumpfish eggs

or

Semi-cooked foie gras in quince jelly, tartare and apple chips

or

Breton lobster ravioli, vegetable brunoise & American sauce

or

Marinated daikon carpaccio with lemon and horseradish cream ✓

## First course

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

or

John Dory fillet, honey-roasted leek sticks, citrus vinaigrette

or

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

or

Smoked tofu-stuffed tomato with seasonal vegetable brunoise, bell pepper juice ✓

*All included  
wedding*

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







# le Cupidon



## Second course

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

or

Duck breast, orange sweet and sour sauce, crispy vitelotte potato millefeuille

or

Lamb, French-style peas in mousseline & rich Jus

or

Low-temperature cooked beef fillet, eggplant caviar and vegetable tartlet, tonka bean-infused juice  
(Additional 4€)

or

Garlic and rosemary roasted zucchini, pink peppercorn feta crumble V

## Cheese

Selection of French cheeses, mesclun salad mix

## Dessert

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

Mineral waters, coffee, tea

Bourgogne white wine, Cotes d'Auxerre « Domaine Fillon »

Bordeaux red wine Médoc Cru Bourgeois Château La Cardonne

Champagne Baron de Rothschild (1 bottle for 5 people)

### 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 gars,  
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\*

€49/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

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

-  
Selection of cheeses

-  
Chocolate mousse  
Crème brûlée  
Tiramisu

## TO DRINK

Coffee, tea, infusion  
Fruit juice  
Mimosa

\* Non-contractual description subject to changes according to the seasons and the Chef's preferences





# Contact us



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