



CHATEAU HOTEL  
MONT ROYAL  
CHANTILLY

*For your Big Day*  
Your all-inclusive wedding

SO THAT YOUR DAY WILL BE UNFORGETTABLE  
AND UNIQUE...

Offer is valid with a minimum of 80 persons

*Wedding Offer*



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*290 € per person*

*Venue rental, including:*

- ✓ *Terrace or indoor patio for the cocktail party*
- ✓ *A 3767 sq ft reception room*
- ✓ *A children lounge*
- ✓ *A service provider lounge*
- ✓ *Cloakroom*

*Your 1h30 cocktail with unlimited champagne*

*Your wedding menu*

*Your wine package*

*Your printed menus (3 per table)*

*Champagne glass with the croquembouche*

*Your table centrepieces (1 centrepiece per group of 10 persons)*

*Seat covers*

*Dancefloor*

*An amplified speaker for a musical ambiance during your cocktail*

*Musical performance of our DJ since your entry in the dining room until 2 am.*

*The lighting of the reception room*



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## *The cocktail*

*Unlimited drinks during 1h30*

*Champagne,*

*Varied aperitif drinks*

*Fruit juices & sodas*

*6appetizers*

*Don't forget our gourmet creations: Foie gras, Salmon, Asian, Italian ...  
Appetizers and gourmet creations in partnership with*





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# Menu

Appetizer / starter / main course / dessert /  
croquembouche

## STARTERS

### *Vendéen duck foie gras*

*mi-cuit au naturel, tomato tartare, spices, herbs and seasoning, golden-grilled country bread*

*Wild salmon* marinated in Bourbon vanilla seeds, Chambord green asparagus, kaffir-lime spiced espuma

*Summer truffle, creamy polenta, seared foie gras, treacle juice*

*King crab* willowy tart, celeriac and bitter apple remoulade, peppered-mango vinegared juice

*Organic Angus beef* marinated with Baux de Provence oil, seasonal truffle ribbons, baby greens

*Crunchy green asparagus, virgin olive oil with spices, herbs and seasoning, Iberian chorizo*

## FISH DISHES

### *Salmon Basse*

*roasted loin, oriental-spiced vinaigrette, wok of vegetables with soya*

### *Royal Sea Bream*

*A la plancha, tomato, courgette and Taggiasche olive tartare*

### *Codfish*

*pre-salted, preserved in lemon-balm oil, tangy chicken jus*

### *Red Mullet*

*Seared fillet, crispy-grilled almonds, spelt risotto with Iberian lomo*

### *Monkfish*

*golden-sautéed with salted butter, crunchy cabbage with ginger, green curry-spiced shellfish jus*

### *Scallops*

*snacked, cured ham piperade, Picholine olive jus*

## MEAT DISHES

### *Barbary Duck*

*exotic-spice crusted breast, grapefruit juicecaramelized turnips*

### *Bavarian Beef*

*seared fillet, mini fava bean and morel casserole, Port wine miroir*

### *Regionally-produced Veal*

*loin cooked at low temperature, Noirmoutier seashore potatoes with Gomasio, Champagne shallots, spicy Arabica coffee-bean jus*

### *Aveyron Lamb*

*saddle of lamb roasted with fresh thyme, green asparagus, ewe Tomme cheese ribbons, Sicilian caper-flavoured jus court*

### *Guinea Fowl*

*moist supreme with Vendéen foie gras, Savagnin jus court*

### *Iberian Pork Pluma*

*cooked at low temperature with sweet peppers, conchiglioni with country bacon*

## DESSERTS

### *Soft strawberry macaroon*

*saffron-flavoured, red-berry sorbet*

### *Crunchy Jivara chocolate finger,*

*crispy verbena-roasted apricots, apricot sorbet*

### *Raspberry dacquoise,*

*Lime-flavoured Chiboust cream and its sorbet*

### *Light bitter chocolate leaf,*

*candied Morello cherries, black cherry sorbet*

### *Traditional croquembouche*



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## *The beverages package*

1 bottle of white wine for 4 | 1 bottle of red wine for 3

### Red Wines

*Château le Clairiot rouge / Bordeaux*

*Château Ventenac / Languedoc Rousillon*

*Merlot*

### White Wines

*Château Gravelines / Bordeaux*

*Domaine de Joy / Côte de Gascogne*

*Sauvignon-Barton & Guestier*

*Mineral water coffee and tea*



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**Choice of options (net prices per person):**

- *Rental of the function room for your ceremony* €500  
*(Clairière, Vivaldi Salon or Halphen Salon, terrace– maximum of 100 to 120 persons)*
- *Flower-decorated arch, carpets and flowers* €700
- *Children's menu* €30 per person
- *Entertainer and service provider menus* €42 per person
- *Cheese platter* €15 per person
- *Wedding cake* €3 per person
- *Macaroon croquembouche* €3 per person
- *Fruit juice and soda open bar (per hour)* €17 per person
- *Alcohol and softs open bar (per hour)* €30 per person
- *Dessert buffet* €20 per person
- *Candy Bar (for up to 100 persons)* €500 per buffet
- *Extra time from 2:00 am to 4:00 am* €350 per hour
- *Brunch in private room* €89 per person