
BROCHURE
2021

Weddings



Contacts

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SAY "YES"
AT HÔTEL GOLF CHÂTEAU DE CHAILLY

IN A FEW WORDS...

1

A UNIQUE & AUTHENTIC SETTING

A 16th century Castle, in the heart of Burgundy

2

AN EVENT THAT FITS YOUR NEEDS

We have nice proposals to organize your wedding, but we prefer to set up the best event you have already dreamed of.

3

A DEDICATED TEAM

From the first appointment to the d-day, our professional team will be by your side. We will help you in all the organization and of course you will be accompanied the day of your wedding for every attentions you should need.

4

SUITABLE SPACES

You are free to choose our event rooms or a tent with a beautiful view on the golf course!
Spend the night in an amazing atmosphere, thanks to our 45 rooms and suites, available at the Castle.



SALON DE LOGES



UP TO 110 SEATS

Round tables of 160cm in diameter with white "Napoléon" chairs.

For more than 110 people, it is possible to seat your guests in adjoining rooms.

ROOM RENTAL

While organizing your wedding at the Castle, you have to rent the 5 bedrooms above the event rooms.

*3 Castle Suites (1 free for the bride and groom)
& 2 Prestige Rooms
1036€ instead of 2035€*

The other 40 rooms can be book for your guests. Preferential rates, on request.



Alain Dumoux

THE TENT



Tent rental of 150 square meter, with parquet, from 3000€.

White Napoleon chairs from 5€, without delivery costs.

Lights in the tent, from 400€.

Personnalized quote, on request by our event team, or directly by our partner.

Ludovic THIBAUT - MLA Dijon - +33 (0)6 70 12 97 49 - mladijon@orange.fr

WELCOME RECEPTION



Welcome reception package for 12€/pers

2 oysters
smoked salmon
crispy fried shrimps
avocado and grapefruit verrine, with shrimps

Live plancha : gambas and scallops

cauliflower cream
tomato gazpacho

mini burger
duck breast and dried apricots

3 gougères

Canapés selection for 1.50€ per piece

Beef brochette with chocolate sauce
Fried quail egg
Pigeon supreme and guacamole
Epoisses croustilles
Pizza with pan-fried foie gras and strawberry chutney
Asparagus with mango sauce
Beef tartare with oysters
Blini of brûlée savarin with salmon
Salmon carpaccio and coconut
Stuff pepper with crab
Brochette of melon and duck
Tapenade Tartine and sardines with capers
Fig stuffed with foie gras
Eggplant caviar and candied tomatoes
Madeleine with chorizo, pepper and olive
Vegetables and salmon cake
Verrine of tomatoes tartar with cottage cheese
Verrine of vegetables and foie gras
Panacotta with parmesan and asparagus

WELCOME DRINK



Céline Hamelin



Céline Hamelin



Alain Dumoux

Champagne Deutz

Champagne Henriot blanc de blanc

Champagne Baron Dauvergne

Crémant Louis Bouillot « Perle d'Ivoire » brut

White wine & Cassis cream

Soft drinks (fruit juice, soda...)

64€ / Bottle (75cl)

95€ / Bottle (75cl)

49€ / Bottle (75cl)

25€ / Bottle (75cl)

19€ / Bottle (75cl)

6€ / Bottle (1l)

1664 beer barrel 20L

Grimbergen beer barrel 20L

Cocktail "Velours d'amour" (Malibu, blackberry liqueur, disarono, champagne)

Cocktail "Velours d'amour" alcohol-free

(strawberry puree, pineapple juice, lime)

350€

350€

12€/person

6€/ person

Lion's Bar 1h : Whiskey, Vodka, Gin + soft drink

Lion's Bar 2h : Whiskey, Vodka, Gin, Get 27, Rhum + boissons soft

Extra charge for Champagne

Personalized Cocktails bar

Define your budget, give us your taste preferences, our barman takes care of everything!

19€ / person

29€ / person

10€ / person

MENU DU CHÂTEAU

Appetizer

Pan-fried foie gras escalope,
vegetables with tarragon

or

Lobster salad with vegetables,
Brillat Savarin cheese and dill

Bresse chicken cooked in two arts,
duo of garden peas,
cooking juice with mustard seeds

or

Bass filet pan with olive oil,
leek risotto and herring caviar

Plate of 3 cheeses of the region

Red berries Diablotin

or

Éblouissant with milk chocolat
and crispy hazelnuts

or

Moréa coco & exotic fruits

54€ per person



MENU CORTON



Appetizer

Pan-fried foie gras escalope with mango
or

Lobster salad with cottage cheese,
tomatoes dressing

Filet of bass, fennel compote, poultry juice
or

Supreme of Saint Pierre and apple tart,
shellfish juice with saffron

Roasted veal filet mignon, artichoke muslin,
morels and yellow wine sauce

or

Entire beef filet,
vegetable and red wine sauce

Cheese pyramid

Pièce montée

Sweets

84€ per person

CHILDREN MENU

Vegetable platter

or

Cold cuts platter

Chopped steak,
seasonal vegetable and tagliatelle

or

Salmon,
seasonal vegetable and risotto

Chocolat mousse

or

Sorbets and ice cream

or

Same dessert as the adults

Menu 3 course à 18€ per child

Menu 2 course à 14€ per child

Up to 12 years



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WINE AND FOOD PAIRING



PACKAGE 3 GLASSES OF WINE (12CL) FOR 25€ PER PERSON

White wines:

Gewurztraminer – Domaine Kubler
Chablis « Sainte Claire » – Domaine Brocard
Pouilly fumé « Villa Paulus » – Domaine Masson Blondelet
Pouilly Vinzelles – Domaine Drouhin
Givry – Domaine Darnat
Saint Joseph "granit" – Domaine Verzier
Rully 1er cru "Les Clous" – Domaine Manigley

Red wines:

Mercurey 1er cru « Clos du Paradis » – Domaine Picard
Saint Joseph « empreinte » – Domaine Verzier
Rully "en varot" – Domaine Du four Bassot
Bourgogne Pinot Noir « La Jumalie » – Domaine Darnat
Beaune « les prévoles » – Domaine Buisson
Chorey les Beaune "Les beaux monts" – Domaine Rémy
Marsannay "Les genelières" – Domaine Kohut

PACKAGE 4 GLASSES OF WINE (12CL) FOR 40€ PER PERSON

White wines:

Gewurztraminer – Domaine Trapet
Meursault « Clos du domaine » – Domaine Darnat
Chablis 1er cru « Fourchaume » – Domaine Brocard
Chassagne Montrachet « En Pimont » – Domaine Picard
Condrieu « Authentic » – Domaine Verzier
Saint Aubin 1er Cru « Charmois » – Domaine Picard
Santenay – Domaine Bichot

Red wines:

Côte de Nuits "Clos de Magny" – Domaine Féry
Volnay – Domaine Rossignol
Auxey Duresses 1er Cru – Domaine Darnat
Savigny les Beaune 1er Cru – Domaine Féry
Nuits Saint Georges "Lavières" – Domaine Rion
Pommard "Les Noizons" – Domaine Joillot
Gevrey Chambertin "Clos Prieur" – Domaine Féry

Wine corkage fee at 15€ per bottle

Champagne corkage fee at 17€ per bottle

UNTIL THE END OF THE NIGHT



TO CONTINUE THE PARTY

Additional hour from 1:00am to 2:00am
at the rate of 200€ / hour

Additional hour from 3:00am to 4:00am
at the rate of 350€ / hour

Limit for the night is 4:00 am

SPECIAL PACKAGES

Preparations package from 75€

(help by setting guests' gifts, name holder on the table,...)

Prestige package from 200€

(help by setting guests' gifts, name holder on the table, presence of Elodie or Charlotte until dessert for co-ordination)



EXTEND THE MAGIC

Brunch*

Breads and Pastries

Chocolate croissants,
croissants, brioche, sliced bread

Sweet Dishes

Jam, honey
Fresh fruits salad
Muesli
Yogurt
Fromage blanc

Savory dishes

Scrambled eggs
Shrimps salad with chives
Mixed salad with parmesan
Smoked salmon salad
Local cold cuts
Regional cheese

Main course depending on the season
(braised ham, rack of beef...)

Sweets

Red berries with spicy wine
Tart of seasonal fruits
Rice pudding, Panacotta
Basket of fruits

Hot and cold drinks

Tea, coffee, milk,
Fruits juices
Crémant de Bourgogne

39.50€/person

18€/children (up to 12 years)

**composition may vary depending on the season*



OUR PRIVILEGED *Partners*



MLA – location chapiteau, matériel de sonorisation, éclairages, mobilier et feu d'artifices
Ludovic Thibault
06.70.12.97.49 – mladjione@orange.fr



Night Event – DJ – Fabien
06.06.72.16.21 – contact@nightevent.fr

TANDEM – Maud et Philippe
06.74.72.83.08 – tanddem@orange.fr

By Men – Guitare et chant – Boris & Yann
06.31.04.76.72 – yanncharliquant@yahoo.fr

Trio à deux – Amélia et Nicola
06.14.31.34.11 – trio.a.deux@gmail.com

Saxophoniste – Gaëtan Clerget
06.21.65.59.14 – clerget252@hotmail.fr
Instagram : gaetan_cler

B&Déco – Décoratrice
Bérengère
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Emmanuel TINTANET DANGLA
06.21.28.65.76 – tintanet-dangla.com



c.s.p
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Cindy De Sousa – Dday wedding planner
Wedding planner & officiante de cérémonie
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Pois de senteur – décoration florale
03.80.63.97.23
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LA COURTOISIE
PHOTOGRAPHIE
Valérie & Stéphane URBANO
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Alain Dumoux – La boîte à photos
03.85.48.62.79 – boitephoto@wanadoo.fr



Nelly FLEURS – décoration florale
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OUR

*Bride
& Groom*

Alain Dumoux

