



ORGANIZE YOUR EVENT IN A COMFORTABLE & RURAL SETTING



Apartements

Events rooms

Outdoor spaces

Catering service

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EVENTS ROOMS



ROOM "GRANDS CRUS"

175 square meters

130 seats, on round tables

1 professional kitchen

Rental from 900€, per day, furniture included



ROOM "HAUTES CÔTES"

90 square meters

70 seats, on round tables

1 professional kitchen

Rental from 650€, per day, furniture included



COCKTAIL AREA

300 square meters

300 standing places

1 barbecue

Rental from 600€, per day, garden furniture included



EVENTS PACKAGES



PACKAGE 1 - 5500 € (APT. FOR SATURDAY NIGHT)

Friday 2:00pm - Sunday 5:00pm

- Room "Grands Crus"
- Room "Hautes Côtes"
- Cocktail area & garden
- All apartments

(8 appartements from 1 to 6 bedrooms)

PACKAGE 2 - 6500 € (APT. FOR FRIDAY & SATURDAY NIGHT)

Friday 10:00am - Sunday 6:00pm

- Room "Grands Crus"
- Room "Hautes Côtes"
- Cocktail area & garden
- All appartements

(8 appartements from 1 to 6 bedrooms)

ADDITIONAL INFORMATION:

- 1- Rental of room includes: tables & chairs
- 2- Rental of the cocktail area includes garden furnitures, plancha & barbecue
- 3- You can choose the service provider of your choice (caterer, DJ, florist, ...)

OUR PRIVILEGED CATERER



Toc Toque Traiteur offers you a menu adapted to all your events.

We can also create personalized menus according to your desires, the seasons and your budget!



While organizing an event at Clos Champagnac, you can choose the caterer of your choice.

By choosing, our privileged caterer, Toc Toque Traiteur, dishes and topping are included.

Staff costs are to be expected in addition, as follows:

Until 1:00 am: €20 per server, per hour

From 1:00 am to 5:00 am: €25 per server, per hour

If you choose another caterer, these services are to be managed directly with them.

Toc Toque Traiteur also deliver and serve to all your reception locations around Chailly sur Armançon, within a radius of 80 kilometers.



STANDS PACKAGE FOR 20€ PER PERSON

1 stand with cheese - *selection of 10 regional varieties*

1 stand with cold-cuts from Burgundy & Pays Basque - *ham of Bayonne, lomo, chorizo, dried sausage, persillé de Bourgogne*

1 stand with seafood- *oysters, whelks, marinated trout, mackerel with pepper*

1 stand with sweets - *crêpes, fruit skewers, tiramisu, marshmallows*

COLD CANAPÉS FOR 1.30€ PER PIECE

Blini with Brillat cheese, salmon and dill

Tartare of scallops

Gougère with snails and Epoisses cream

Pana cotta with asparagus and parmesan

Beef and oyster tartare

Cabbage with salmon mousse and vegetables

Asparagus with mango sauce

Cauliflower cream

Salmon carpaccio and coconut sauce

Avocado and grapefruit verrine, with shrimps

Stuff pepper with crab

Eggplant caviar and candied tomatoes

Madeleine with chorizo, peppers and olive

Verrine of vegetables and foie gras

Vegetable and salmon cake

Poached pear in red wine sauce

Cold and hot quail egg

HOT CANAPÉS FOR 1,50€ PER PIECE

Mini burger

Beef brochette with chocolate sauce

Snacked scallops

Fried quail egg

Gambas with ginger

Pizza with pan-fried foie gras

Epoisses croustilles

Chicken crumble with yellow wine and morels

Beef crumble with Comté cheese

Grated potato and Morvan ham

Chicken quenelle and goat cheese



R U S T I C M E N U F O R 3 5 € P E R P E R S O N

Cubes of marinated salmon gravelax, spring vegetables and brillat savarin cheese
or

Pork knuckle and duck foie gras terrine with red onion compote
or

Parsley of beef with salad and pickles chutney

Ham cooked on a spit,
potatoes and mushroom fricassee with honey sauce
or

Saddle of lamb cooked on a spit with thyme, tomatoes and bay leaf
or

Grilled rack of beef, potatoes gratin with roast jus

Cheese plate (5 choices)

Strawberry Diablotin
or

Crispy chocolat cake
or

Buffet of desserts (6 choices)

B U R D U N D Y M E N U F O R 3 9 € P E R P E R S O N

Red mullet terrine and fresh tomato coulis
or

"Comme un vol au vent" with frogs' legs

Pan-fried sea bream and risotto with Crémant de Bourgogne
or

Jambon à la nuitonne

Duo of matured Brillat Savarin from cheese dairy Delin

Iced nougat
or

Seasonal fruits Diablotin
or

Cake with cassis and vanilla



M E N U S



P R E S T I G E M E N U F O R 4 9 € P E R P E R S O N

Duck foie gras cooked naturally, fruits chutney

or

Salad of marinated salmon, with vegetables, Brillat Savarin cheese and dill

Burgundy poultry in two cookings, *morel sauce or Gaston Gérard sauce*, vegetable fricassee

or

Pikeperch steak & leek compote with saffron

Plate of 3 cheeses

Mille Feuille with strawberry

or

Moréa with exotic fruits

Sweets : vanilla cabbage

S U P P L E M E N T S

Wedding cake "pièce montée" : 5€ per person

Cheese pyramid : 4€ per person

C H I L D R E N M E N U F O R 1 0 € P E R P E R S O N

Cold-cuts platter

or

Vegetable platter

Chopped steak

or

Cod steak

or

Ham

Side dishes :

French fries or pasta or various vegetables

Dessert like adults

ACCOMODATIONS



4 APARTEMENTS WITH 1 BEDROOM

These 4 appartements are composed of a bedroom with a shower room and a living room with an equipped kitchenette.

Price of 129€, per appartement, per night

2 APARTEMENTS WITH 2 BEDROOMS

These 2 appartements are composed of 2 bedrooms with one shower room to share and a living room with an equipped kitchenette.

Price of 179€, per appartement, per night

1 APARTEMENT WITH 2 BEDROOMS + 2 SHOWER ROOMS

This appartements is composed of 2 bedrooms each with one shower room and a living room with an equipped kitchenette.

Price of 199€, per appartement, per night

1 APARTEMENT WITH 6 BEDROOMS

This appartement is composed of 6 bedrooms, each with shower room and private toilet. On the ground floor of these apartments, possibility of sharing a spacious living room and an equipped kitchenette.

Price of 495€, per night

IN ADDITION

The tourist tax is 0.70 € per person and per day.