



© William Kant

Weddings



A Dedicated team

From the first appointment to the wedding day, our team stay by your side !

We guide you during the preparations and we take care of you on the D-Day.

Contact Amelie & Alix who will welcome you and help you in the preparation of this big day !

CONTACT

commercial@chailly.com

+33 3.80.90.30.49

Visits by appointment only.

In a few words...

1

A UNIQUE & AUTHENTIC SETTINGS

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

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.





Venue rental

By organising your wedding at the Castle, you will have to privatise the whole venue.

Privatization is from 3:00pm the first day to 3:pm the 2nd day.

Privatization is at the rate of 18 000€*

30 000 €* for 3 days & 2 nights from 3:00pm the first day to 3:pm the 3rd day.

**(breakfast included for guests who stay at the Castle)*

Receptions rooms

Salon De Loges, located on the first floor of the main building, can seat up to **100 people**. The adjoining rooms can be used as additional space for a dance floor, a bar area, or even a children's area.

The Restaurant **l'Armançon** can accommodate up to **50 people** in a warm and intimate setting.



We provide 160cm diameter tables as well as white Napoleon chairs. Other models of furniture are possible for hire.

Under Marquee

Rental of a 150m² marquee, starting at €5,000.

The marquee is fitted with a white roof, transparent sides, parquet flooring, and furniture (tables and chairs).

White Napoleon chairs starting at €8, excluding delivery costs.
String lights under the marquee starting at €400.

Custom quotes available on request from our team or our partners.

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

Scène + at Dijon
<https://sceneplus.fr/>



The Courtyard

CEREMONY

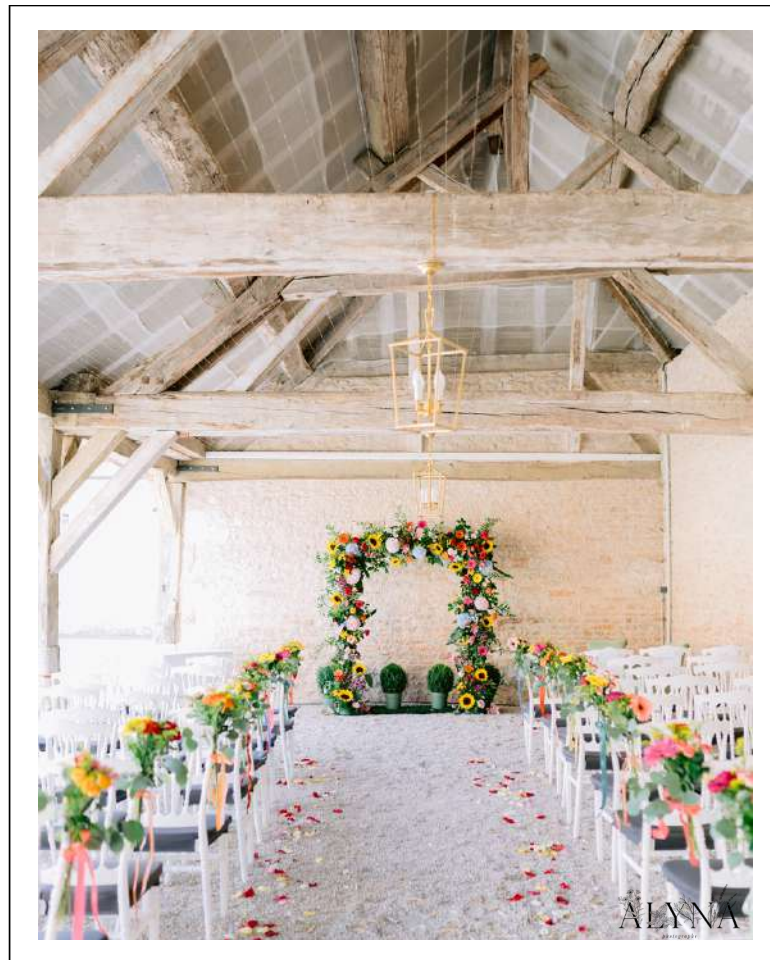
To organize a ceremony, enjoy a breathtaking view of the castle and the inner courtyard as you say “I do”!

Capacity for up to 90 people.

RECEPTION

The courtyard is also the perfect place to share a reception with your guests.

Capacity for up to 100 people standing.



TO OFFICIATE YOUR CEREMONY:



DDAY WEDDING PLANNER

Cindy De Sousa - +33 6.87.57.65.92
cindy@organisation-dday.com

POUR UNE CÉRÉMONIE

Emilie Goulhier - +33 6.59.15.96.61
emilie@pour-une-ceremonie.fr

Reception



“Vin d'honneur”

3 canapés or verrines + 2 glasses €20 per person
5 canapés or verrines + 2 glasses €30/person

Example of possibilities

Canapés

Fish fritters, smoked mustard

Ham with parsley, mustard cream

Raw ham and mustard wrap

Mini ham and Comté cheese croque-monsieur

Mini burger

Crispy snails with parsley

Gougères

Verrines

Salmon tartare with citrus fruits

Blancey fresh goat's cheese cream, sun-dried tomatoes

Mushroom cream, hazelnuts

Avocado, smoked salmon



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For an additional €15 per person, you can enjoy a

live Plancha cooking experience:

Free-range chicken in yellow wine

Marinated salmon

Thai marinated prawns



Vin d'honneur



Champagne Chassenay d'Arce (75cl)	60€ / Btle
Champagne Charles Heidsieck (75cl)	79€ / Btle
Crémant Louis Bouillot (75cl)	60€ / Btle
White wine & crème de cassis (75cl)	29€ / Btle
Beer barrel Affligem (20l)	235€ / barrel
Beer barrel Heineken (20l)	235€ / barrel

Forfait soft - 2 glasses
 Forfait beer & Softs - 2 glasses
 Forfait crémant, beer, softs - 2 glasses
 Forfait Champagne, beer, softs - 2 glasses
 Kir Bourguignon (12cl)
 Forfait 3 homemade cocktails
 (3 glasses per person)
 2 cocktails with alcohol + 1 without alcohol
 (alcohol : Spritz, piña colada, gin fizz, gin tonic, moscow mule, negroni, whisky sour, Bellini, Mimosa, Punch)
 Without alcohol : Mango San Francisco (orange, pineapple, mango, lemon, grenadine), Pear Sun (orange juice, pear juice, lemonade, vanilla), Virgin mojito, Virgin Piña colada, Virgin Moscow Mule.

5€ / pers
 8€ /pers
 12€ / pers
 20€ / pers
 6€ / verre
 25€ / pers



Corkage fee : 15€ per bottle



DISCOVER THE SPRITZ BAR

Valentin accompanies you from aperitif to after-party!

MENU HAUTES CÔTES

Appetiser



Creamy mushroom egg “parfait”, crémant sauce

or

Gravelax salmon with blackcurrant mustard, cauliflower cream and Morvan cazette



Roasted pikeperch, einkorn wheat risotto, white butter sauce with savory

or

Ravioli with confit beef cheek, fresh herb salad,
smoked celery purée, Burgundy sauce



Platter of 3 cheeses



Paris Brest, hazelnut praline

ou

Vanilla & tonka bean dessert,
Savoie biscuit and citrus cream

Additional charge of €5 for a pièce montée

64€ PER PERSON



MENU 1ER CRU

Appetiser



Semi-cooked foie gras with black truffles, smoked duck breast, blackcurrant condiment
or
Gravelax salmon with blackcurrant mustard, cauliflower cream and Morvan cazette



Slow-cooked veal, artichokes, sauce vierge with anchovies and sun-dried tomatoes
or
Pan-fried sea bass fillet, glazed carrots, saffron shellfish jus



Trou Bourguignon



Platter of 3 cheeses



Paris Brest, hazelnut praline
or
Strawberry or raspberry cake, verbena cream

Additional charge of €5 for a pièce montée

79€ PER PERSON



MENU GRAND CRU

Appetiser



Semi-cooked foie gras with black truffles, smoked duck breast, blackcurrant condiment
or
Gravelax salmon with blackcurrant mustard, cauliflower cream and Morvan cazette



Breton lobster, head juice with Burgundy wine,
Creamy potato & herring caviar
or
Turbot with citrus butter, pea mousseline, and lovage cream



Chicken Wellington, wild mushroom duxelles, foie gras & Albuféra sauce
or
Spiced stuffed saddle of lamb, artichoke mousseline with brown butter, full-bodied gravy



Trou Bourguignon



Platter of 3 cheeses



Pièce Montée

109€ PER PERSON





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To continue the party

UNTIL THE END OF THE NIGHT

Additional hour from 1:00 am to 2:00 am : 250€ per hour

Additional hour from 2:00 am to 4:00 am : 350€ per hour

LIMIT FOR THE NIGHT IS 4:00 AM

SPECIAL PACKAGES

Coordinator on spot from 250€

(to coordinate every moment of the day until the start of the dinner)

Help for the set up from 150€

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

BRUNCH DU LENDEMAIN

From 40 people. Composition may change depending the season

BREADS AND PASTRIES

Chocolate croissants,
croissants, brioche, sliced bread

SWEET DISHES

Jam, honey
Fresh fruits salad
Muesli
Yogurt

HOT AND COLD DRINKS

Tea, coffee, milk,
Fruits juices
Crémant de Bourgogne

SAVORY DISHES

Local cold cuts and regional cheese, seafood
platter, homemade pie, bruschetta
assortment, salad buffet

MAIN COURSE DEPENDING ON THE SEASON

SWEETS

Tart of seasonal fruits, Panacotta
Basket of fruits

49€/PERSON

22€/CHILD (UNTIL 12 YO)





OUR PRIVILEGED PARTNERS

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Loïc Seiko - Photograph

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loicseiko.com


ART WEDDING PHOTOGRAPHY
Loïc Seiko

Léonardo Villiger - Videographer

leonardo.villiger@gmail.com - 06.59.98.14 67

<https://www.leonardo-villiger.com/mariage/>

Charlotte Santana - Photograph

charlottesantanaphotographe@gmail.com - 07.77.30.02.57

<https://charlottesantanaphotographe.com/>

c.s.p

Priscilla Puzenat - Photograph

contact@priscillapuzenat.com - 06.61.05.71.62

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Laurianne Pauron - Photograph

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ALYNA
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C. L'instant Photographie - Photograph

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07.82.52.22.43 - c.linstantphotographie@gmail.com


CL
PHOTOGRAPHIE

By Men - Guitare et chant - Boris & Yann

06.31.04.76.72 - yanncharliquant@yahoo.fr

Saxophoniste - Gaëtan Clerget

06.21.65.59.14 - clerget252@hotmail.fr

Instagram : [gaetan_cler](https://www.instagram.com/gaetan_cler)

Le Bar à Spritz - Valentin Merot

contact@mhbourogne.fr - 06.36.21.16.68

maitredhotelbourgogne.fr


LE BAR À
Spritz
COCKTAILS & CIE

L Burgundy Weddings - Laura Chevalier

Wedding planner

contact@l-burgundyweddings.com - 06.16.06.21.21

Dday Wedding planner - Cindy

Wedding planner & officiante de cérémonie

cindy@organisation-dday.com - 06.87.57.65.92

Pour une cérémonie - Emilie Goulhier

Officiante de cérémonie laïque

emilie@pour-une-ceremonie.fr - 06.59.15.96.61

It Factor Dijon - Jessica & René

Coiffure & Maquillage

itfactor@orange.fr - 06 84 54 74 31

Events Luciole

Artifices, décoration

Lucie Scalabrino - events-luciole@gmail.com

<https://www.instagram.com/lucioleevents/>

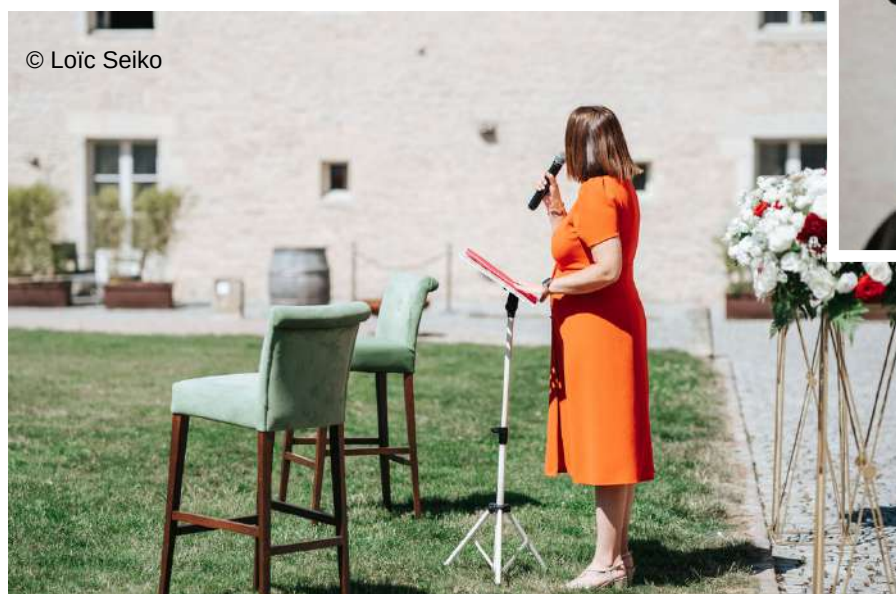


POUR UNE CÉRÉMONIE

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Agence RP Events

Agence événementielle

Animation musicale, DJ, feux d'artifice, chapiteaux, sonorisation, éclairage, photobooth...

<https://agencerpevents.com/>



MLA Dijon

Spécialisé dans l'animation de soirées

Chapiteaux, sonorisation, éclairages, mobilier, DJ

<https://mlanimation.com/>

DJ Anime Dijon

Sons & lumière, photobooth, DJ Truck & Bar à Vinyles, machine à fumée lourde...

<https://www.dijanime.fr/>



POUR UNE CÉRÉMONIE





FLOWERS & DECORATION

Pois de Senteur – fleuriste

contact@pois-de-senteur.fr – 03.80.63.97.23
pois-de-senteur.fr

Les Fleurs de Coline

lesfleursdecoline21@gmail.com
Pouilly en Auxois – 03.80.90.75.33

B&Déco – Décoratrice

betdeco@orange.fr – 06.84.13.71.49
betdeco-decoration-evenementielle.fr

Nos Mariés



ALYNA





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STUDIO DE PHOTOGRAPHIE
PROFESSEUR - NOUVEAU NE - FAMILLE - MONT



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