



# MARTIN'S CHATEAU DU LAC

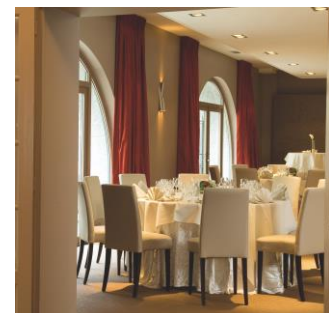


## PRICE LIST MEETINGS & EVENTS



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## EVERY PACKAGE INCLUDES

- Meeting room with free **wifi**, an LCD **projector** or a LCD TV, a **flipchart** and a **screen**
- **New** Bose Videobar video Conference system (Boardrooms)
- Pens, pads, water, mints on the tables
- **Two coffee breaks** (morning and afternoon), with coffee, tea, fruit juices, apples, sweets of the day
- A **lunch** is served in one of our rooms, with water, soft drinks and coffee included. (choose your lunch below)
- Packages are available from 10 participants

### BUSINESS

€ 100

Chef's selection 2-course menu

*or*

Sandwiches buffet

*or*

Cold buffet

*or*

Chef's selection 3-course menu (+10€)

### EXECUTIVE

€ 107,50

Welcome Coffee

+

Permanent coffee break

+

Chef's selection  
2-course menu

*or*

Sandwiches buffet

*or*

Chef's selection 3-course menu (+10€)

### BUFFET

€ 120

Chef's selection  
lunch buffet

A selection of hot and cold dishes

*As from 30 guest*



## PAUSES & BREAKFAST

### Welcome coffee

Coffee, tea, flavored water, fruit juice, small croissants and Danish, fruit basket € 12,00

### Welcome coffee 1/2h

Coffee, tea, fruit juice, apples and sweet of the day €12,00

### Permanent coffee break

€25,00

### « Breakfast to meet »

Coffee , tea, fruit juice, croissants and Danish  
Yoghurts, fruit salad, cereal bars and refreshing smoothies €16,00

**Soft drinks** in your meeting room (per person) € 8,00

## MEETING « A LA CARTE »

## LUNCH

**Buffet « du marché »** (chef's choice) composed of :  
5 starters, 2 main courses and 2 desserts, (min.30 person) € 64,00

**Buffet « sandwiches »**  
Soup of the day, selection of sandwiches,  
Individual salads and dessert of the day € 45,00

**2-course lunch of the day** – chef's choice € 45,00

**3-course lunch of the day** – chef's choice € 55,00

**Soft drinks**, water and coffee during the lunch € 12,00

**Wine package** – Selection Château du Lac € 12,00

**ROOM RENTAL : PRICE ACCORDING TO THE ROOM**



## COCKTAILS & CANAPES

### COCKTAILS

**Bubbles** € 8,00  
1 glass of Cava

**Champagne** € 14,00  
1 glass of Champagne Mumm Cordon Rouge

**Bubble time**

Cava, salted biscuits and olives	1/2h	€ 16,00
	1h	€ 21,00
	1h30	€ 26,00
	2h	€ 31,00

**Champagne Mumm Cordon Rouge**

Salted biscuits and olives	1/2h	€ 28,00
	1h	€ 38,00
	1h30	€ 48,00
	2h	€ 58,00

### CANAPÉS

**Zakouski**

Hot and cold Canapes	3 pieces	(1/2h)	€ 10,00
	5 pieces	(1h)	€ 15,00
	8 pieces	(1h30)	€ 22,00
	15 pieces	(2h)	€ 40,00

**Zakouski Deluxe** per piece € 5,00  
Chef's selection of seasonal canapes

**Pain surprise** € 130,00  
Selection of 50 mini-sandwiches

**Dip Healthy** (platter from 10 people) € 5,00 /pers  
Gardener's basket with cocktail sauce dips and a gazpacho shot

**Dip Healthy formule du Lac** (platter from 10 people) € 9,00 /pers  
Gardener's basket with cocktail sauce dips and a gazpacho shot, gressinis, focaccia, olives and tomatoes tapenade, hummus

**Apetizer platter** (platter from 10 people) € 7,00 /pers  
Cheese cubes, sausage & olives

**Oysters** per piece € 3,50 /pers



## STARTERS

Open ravioli of ricotta and mushrooms, pancetta chips, hazelnuts, truffle cream

Salmon tataki, sour cream, citrus fruit, pomegranate and passion fruit, pickled radish

Tomato tartar, burrata, grilled peppers, pesto and basil oil

Poached egg, spiced pulled chicken confit, tomato and Comté crumble

Beef carpaccio, light truffle mayonnaise, rocket and Parmesan cheese

## FISH DISHES

Pan-fried haddock fillet, pequillo purée, pea mousseline, saffron espuma, chorizo

Cod fillet, vitelotte cromesquis, broccolinis, shrimp hollandaise

## SEASONAL MENU

## MEAT DISHES

Porc tenderloin, potato galette with chilli peppers, caponata, baby onions and red wine sauce

Roast chicken supreme, purée of corne de belier potatoes, carrot mousseline, asparagus, poultry jus

## DESSERTS

Crème brûlée with passion fruit

Lemon cream, light mousse yuzu flavoured mousse

Pineapple carpaccio, violet sabayon

Red fruit panna-cotta

Chocolate fondant, vanilla ice cream, coconut custard

Strawberry soup, meringue, vanilla fondant, fresh mint

3-course menu

€ 55,00

4-course menu

€ 65,00

A rental fee for the use of the function space will apply



## VIP MENU

### 1st STARTER

Bonito tataki, sour cream with passion fruit, arenkha caviar, radish pickles

### 2nd STARTER

Quail fillets with black garlic, mushroom duxelles, smoked potato espuma

### MAIN COURSE

Rossini duck breast, chanterelles, carrot mousseline, truffle jus

Pan-fried sea bass, pea mousseline, bouchon potatoes, hollandaise sauce with shrimp

### CHEESE

Cheese board by Pascal Fauville

### DESSERTS

Chocolate sphere, lemon cream, hazelnut crumble

Roasted pineapple, hazelnut praline, chocolate ganache, vanilla cream



3- course menu

€ 75,00

4- course menu

€ 85,00

5- course menu

€ 94,00

A rental fee for the use of the function space will apply





## VEGETARIAN MENU

### STARTERS

Tomato jelly, creamy burrata, crisp of taggiasca olives, pine nuts

Quinoa salad, nuts, feta, pomegranate, spring onions

Parsnip cream, candied onion, garlic croutons, horse-radish

### DISHES

Tartufata risotto, shimeji, Parmesan cheese flake

Wild mushrooms espuma, bread biscuit, hazelnut, poached egg

Slowly cooked cabbage in butter, sweet curry, potato espuma, puffed buckwheat

3- course menu	€ 55,00
4- course menu	€ 65,00

## OTHER FORMULAS

### FORMULA « HÔTE DU LAC »

Reception [half hour]: Cava, fruit juice & 3 canapes

3-course seasonal menu (on page 7)

½ bottle of house wine, still and sparkling water

Coffee and sweets

Package price half hour reception:	€ 95,00
Package price 1 hour reception with 5 canapes	€105,00

### SUPPLEMENTS

Choice of cheeses	€ 11,00
Personalised cake instead of dessert	€ 8,00
Spoon	€ 8,00



## STARTERS

Vichyssoise of green peas with fresh goat's cheese

Pan-fried green asparagus, smoked salmon, soy infused egg yolk

Tomato and pequillo tartar, burrata, almonds, rocket, basil oil

Tataki of veal, truffle cream, rocket, fried capers

Beef carpaccio, pecorino, red onion pickles

## MAIN COURSES

Chicken supreme, potatoes with Provence herbs, pan-fried vegetables, poultry jus

Pan-fried ling fillet, saffron rice, vegetables piperade, chorizo, beurre blanc with chervil

Spinach and ricotta ravioli, parmesan cream, baby greens

## SEASONAL BUFFET

*From 30 to 200 guests*

## DESSERTS

Buffet with a selection of seasonal desserts

*The buffet can be served seated or in a walking dinner form*

5 starters, 3 main courses, desserts  
Salad and sauces are included in the buffet

€ 64,00



## OFYR

OFYR is a sculpture... but also a brazier and a plancha.  
Liven up your event with this new taste experience.  
Our chef animates your dinner with a live show cooking on our Patio.



## OFYR

*As from 20 to 60 guests (Patio)  
From 60 to 180 guests (lawn)*

## WELCOME DRINK

1 glas of Cava, kir cava, fruit juice

## PREPARED ON THE OFYR

Prawns flambeed in pastis, fennel confit  
Grilled beef steak, béarnaise, potatoes à la plancha  
Salmon, ravioli with spinach & ricotta  
In spices marinated pork skewers, grilled vegetables.

Mix of raw vegetables  
Pasta salad with tomato, mozzarella and pesto.  
Tabbouleh with vegetables  
Baba Ghanoush  
Grilled corn

Dessert buffet

**all dishes are presented in buffet-style**

### Price

€ 89,00

*Includes water, soft drinks, red & white wine and beer*

**Privatization of your section of the Patio**

€ 600,00

**Privatization the lawn by the lake**

€ 1,950,00





## WINES

### 'Château du Lac' Selection

€ 22,00 (3 courses) | € 28,00 (4 courses) | € 34,00 (5 courses)

- Bouchard Ainé & Fils | Vin de France | Colombard - Grenache Blanc
- Bouchard Ainé & Fils | Vin de France | Syrah et Grenache

### 'Sommelier' Selection

€ 30,00 (3 courses) | € 37,00 (4 courses) | € 44,00 (5 courses)

Our wine waiter will propose a selection in accordance with your menu choice

### Service times

- 3-course menu: 2,5 hours
- 4-course menu: 3 hours
- 5-course menu: 4 hours

### Dessert wine

€ 6,50 per glass

- Domaine Moulin de Pouzy 2014 | AOC Montbazillac | France

### Corckage

Wine	€ 15,00
Sparkling wine	€ 15,00



### Our wine packages for a 3-coure menu consists of :

- Half a bottle of wine per person (+ 1 glass per additional course)
- Still and sparkling water
- Coffee or tea



## « OPEN BAR »

*packages for your evening party*

### OUR PACKAGES

	'MELODIE'	'SWING'	'Valse'
1h	€ 12,00	€ 19,00	€ 27,00
2h	€ 18,00	€ 25,00	€ 37,00
3h	€ 24,00	€ 31,00	€ 47,00
4h	€ 30,00	€ 37,00	€ 57,00
5h	€ 36,00	€ 43,00	€ 67,00

Soft drinks | Water  
Fruit juices

Soft drinks | Water  
Fruit juices  
Wine | Beer

Soft drinks | Water  
Fruit juices  
Wine | Beer  
Whisky | Gin | Vodka | Rum

*Optional with Swing and Valse package :*

Cava € 4,00 / hour  
Speciality beers € 6,00 / hour



## PRICES FOR DRINKS BY THE GLASS

Champagne Mumm Cordon Rouge	€ 14,00
Cava	€ 8,00
Whisky   gin   vodka   rum	€ 12,00
Liqueurs & Digestives	€ 12,00
Draft beer	€ 4,00
Special beers	€ 7,00
White wine   Red wine	€ 6,00
Softs drinks	€ 4,00
Fresh fruit juices	€ 6,00
Hot drinks	€ 4,00
Installation fee for an open bar upon consumption	€ 250,00

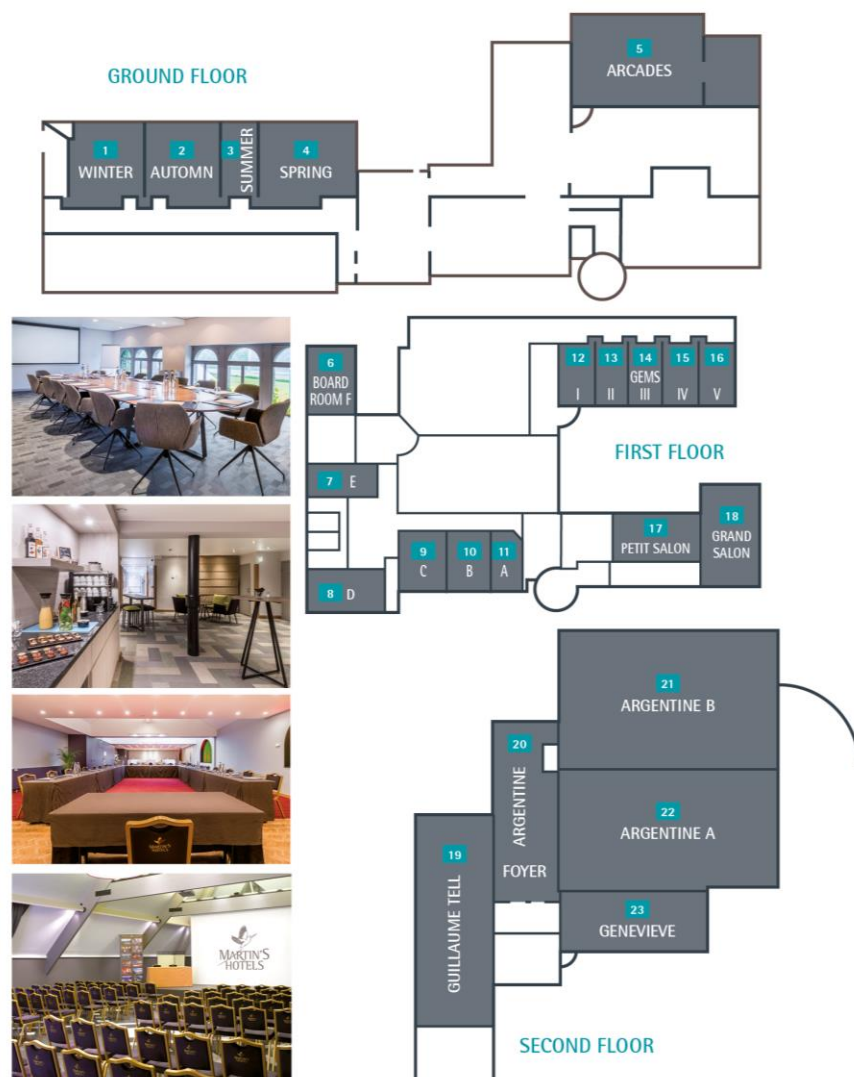
## OPEN BAR & STAFF








## STAFF COST (PER HOUR)

Waiter [price per staff from 1 a.m. onward]	from € 40,00
Cloakroom service [price per staff minimum 4h]	€ 40,00
Parking service [price per staff minimum 4h]	€ 40,00
Hostess service [price per staff minimum 4h]	€ 40,00

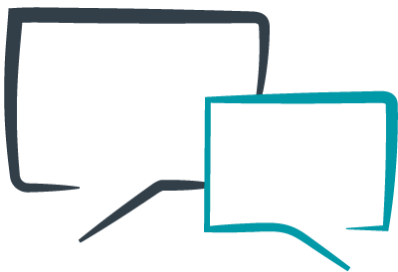


## CAPACITY CHART AND FLOOR PLAN



DESCRIPTION OF MEETING & BANQUET ROOMS											
MEETING ROOM		AREA (M²)	DIMENSIONS (M)	HEIGHT (M)	U-SHAPE 	CLASSROOM 	THEATRE 	CABARET 	BANQUET 	BOARDROOM 	COCKTAIL 
GROUND FLOOR											
1	WINTER	61	7.90 x 7.70	2.55	20	35	56	30	60	—	110
2	AUTUMN	61	7.90 x 7.70	2.55	20	35	56	30	60	—	110
3+4	SPRING & SUMMER	108	14.00 x 7.70	2.55	30	69	112	42	80	—	165
1+2+3+4	FOUR SEASONS	250	32.45 x 7.70	2.55	—	160	200	160	200	—	400
5	ARCADES	100	12.70 x 7.80	2.65	34	42	90	60	80	—	150
FIRST FLOOR											
6	BOARDROOM F	40	8.00 x 5.00	2.40	18	16	36	20	—	20	—
7	BOARDROOM E	28	7.40 x 3.80	2.40	—	—	—	10	—	10	—
8	BOARDROOM D	42	8.40 x 5.00	2.40	17	—	—	18	—	18	—
9	BOARDROOM C	33	6.30 x 5.20	2.40	14	—	—	16	—	16	—
10	BOARDROOM B	30	6.30 x 4.80	2.40	13	—	—	14	—	14	—
11	BOARDROOM A	22	6.30 x 3.50	2.40	—	—	—	10	12	10	—
12/13/14/15 or 16	GEMS I / II / III / IV or V	20	5.77 x 3.50	2.66	—	—	12	—	10	10	20
12+13	GEMS I + II	40	5.77 x 6.70	2.66	14	—	24	—	30	16	50
12+13+14	GEMS I + II + III	60	5.77 x 10.20	2.66	22	16	42	36	50	24	80
12+13+14+15	GEMS I + II + III + IV	80	5.77 x 13.70	2.66	26	20	60	48	70	28	110
12+13+14+15+16	GEMS I + II + III + IV + V	100	5.77 x 17.20	2.66	30	28	90	58	80	32	140
17	PETIT SALON DU LAC	55	10.70 x 5.20	3.25	24	30	64	30	40	—	80
18	GRAND SALON DU LAC	82	12.30 x 6.65	3.25	33	36	104	42	80	—	120
SECOND FLOOR											
19	GUILLAUME TELL	300	29.65 x 9.90	3.16	80	202	306	180	270	—	500
20	ARGENTINE FOYER	130	8.35 x 15.54	2.70	—	—	—	—	—	—	80
21	ARGENTINE B	535	18.85 x 28.40	5.30	—	336	600	400	530	—	825
22	ARGENTINE A	327	11.50 x 28.40	5.30	—	210	320	280	320	—	500
21+22	ARGENTINE B + A	992	30.35 x 28.40	2.65/5.30	120	762	1,050	750	850	—	1,050
23	GENEVIEVE	156	19.10 x 8.15	3.10	45	80	154	80	140	—	250





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