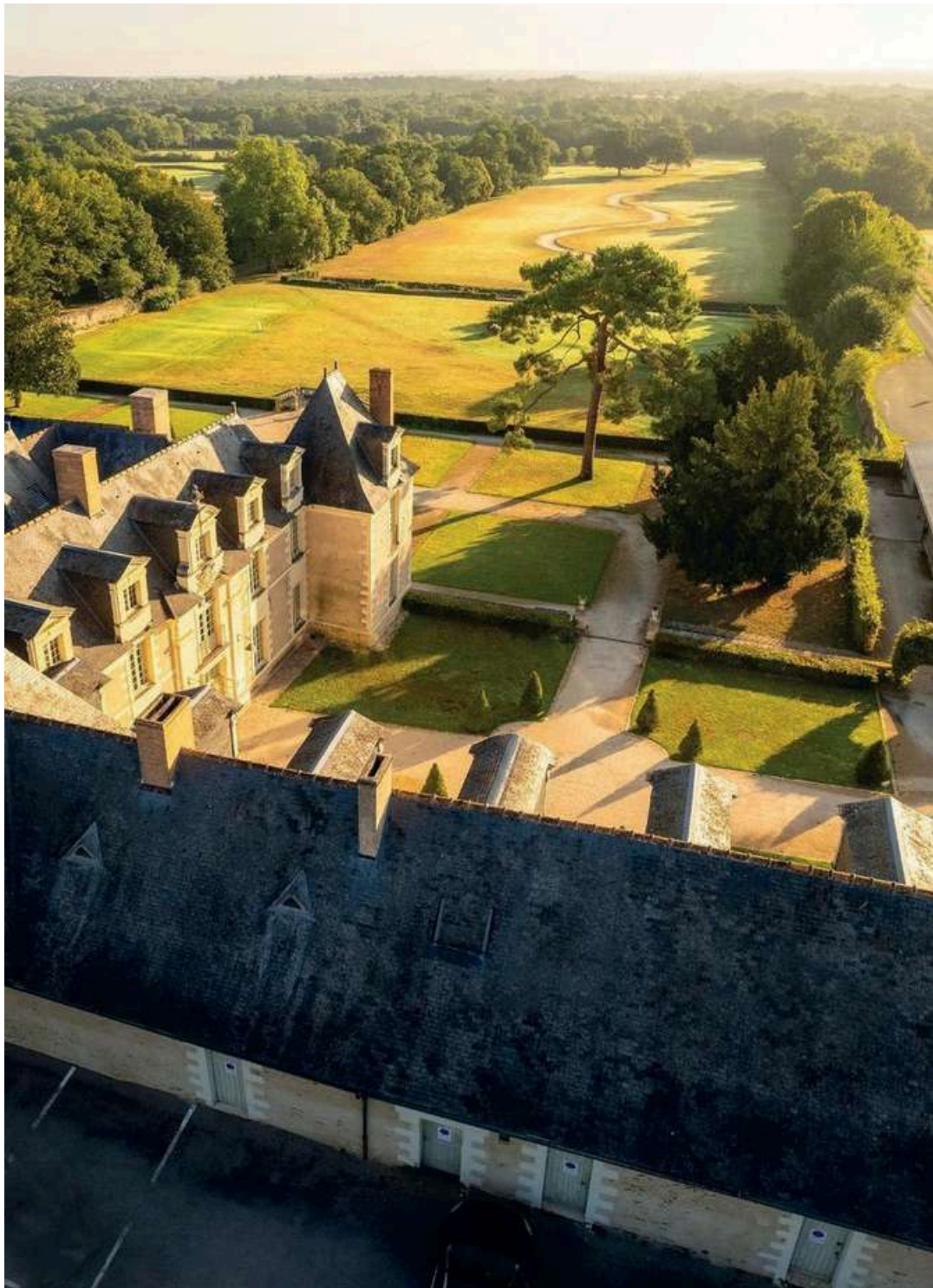




LA PERRIÈRE CHÂTEAU ET GOLF

LA MAISON YOUNAN





## HOTEL INFORMATION

5 reception lounges

3 000 sqm of garden

Avrillé's 18-hole golf course

A terrace facing the golf course

Interior courtyard





## THE SOLUTION

### 2 RECEPTION ROOMS

A historic setting combining the romanticism and authenticity of a 17th-century château.

**"L'Orangerie":** 180 m<sup>2</sup> with 156 seats.

**"La Table du Roy René":**

140 m<sup>2</sup> with dance floor.

**Children's room available**

with seating for 30.

**200€ per room.**

### INCLUDED

Tables, chairs, tablecloths, crockery, cleaning and service.

Access to green areas : gardens, terraces and inner courtyard.

Access to rooms the day before the wedding to set up decorations.

### OPENING HOURS

Decorations installed the day before, subject to availability from 2 pm to 6 or 7 pm depending on season.

Access to reception rooms from 4pm to 5am.

Music off at 4am.

Volume reduction at 2am, or no bass at all.

Decoration to be removed on Sundays between 4pm and 7pm.

*January to April and October to December :*

**4 200€**

*May to September :*

**4 900€**

### OPTIONAL

*Wedding returns from 11 a.m. to 3:30 p.m. and closes at 4pm.*

*350 €*

**150 € per additional hour, until 5pm only**

*Salon Maine available for wedding returns*

**100€ extra**



## AT YOUR DISPOSITION

### OUR ADDITIONAL LOUNGES

**The "Anjou" lounge** (44 m<sup>2</sup>) and/or **the "Maine" lounge** (55 m<sup>2</sup>) for the preparation of the bride and groom. 200€ per salon.

Smaller ground-floor salons can be privatized at your request (except the Sévigné).

**1500€**

### EARLY ARRIVAL

On your wedding day, you and your guests can access the reception areas before 4pm.

**100€ per hour.**

### CEREMONY

Organized outdoors (weather permitting) or in our salon **"La Table du Roy René"**

**350 €**

The team reserves the right to hold the event indoors, depending on the weather on the day.

### BRAZIER RENTAL

We can rent you a brazier to add a warm touch to your wedding.

**150 € per unit per evening**



# YOUR WINE RECEPTION

## MOJITO

Rum, cane sugar, lime, mint and Perrier

**8.50 € per cocktail**  
**14 € two glasses**

## SOUPE ANGEVINE

Cane sugar, cointreau, lemon juice  
Crémant de Loire

**7.50 € per cocktail**  
**12 € two glasses**

## COUPE DE LA PERRIÈRE

Violet syrup, Cointreau  
Crémant de Loire

**7.50 € per cocktail**  
**12 € two glasses**

## ALCOHOL-FREE

Juice, soda, water at discretion  
**4.50€ per person**

Infused water fountain option  
supplement from **6€ per liter**



## CRÉMANT DE LOIRE

***Bottles from 25€***

## CORKAGE FEE

For serving your own wine  
**5€ per bottle**

For your own champagne  
**10€ per bottle**





## OUR ACCOMPANIMENTS

### COCKTAIL PIECES

*For example :*

Smoked salmon blinis with lemon cream

Hummus and zucchini sautéed with ras-el-hanout

Thai salad (soy, pineapple, coriander)

Mille-feuille of scallops with chorizo

Breaded quail egg with tartar sauce

Red mullet fillet with ginger sauce, cuttlefish ink risotto

Tartelette provençale (peppers, olives, thyme)

Fried tofu cube with sesame and maple syrup

**1 to 7 pieces**

**2.20 € per piece and per person**

**8 pieces**

**17.5 € per person**

**10 pieces**

**20 € per person**



## LIVE COOKING

**Choice of up to 3 workshops :**

**3 pieces per person**

Cured ham cuts  
**5.50 € per person**

Smoked salmon" cut  
served with a shot of Vodka  
**6 € per person**

Plancha du Pêcheur workshop  
**6.50 € per person**

Oyster workshop  
with a glass of Muscadet  
**6.50 € per person**

Homemade foie gras assortment  
**8 € per person**

Butcher's plancha workshop  
(pork, beef, veal, duck, chicken)  
**6 € per person**

Tapas workshop  
**7.50 € per person**

Vegetarian workshop  
**6.50€ per person**





## ELEGANCE COMPOSITION

Dish

Cheese

Dessert

**Menu Aragon : 44€ per person**

**Sensation Menu : 49€ per person**

## FORMULE PRESTIGE

Starter

Main course

Cheese

Dessert

**Aragon Menu : 50€ per person**

**Sensation Menu : 62€ per person**

## SIGNATURE COMPOSITION

Starter

Fish

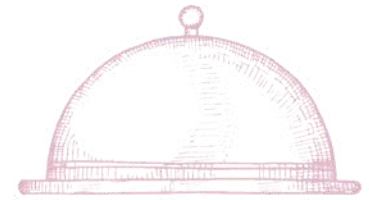
Meat

Cheese

Dessert

**Menu Aragon : 67€ per person**

**Menu Sensation : 80€ per person**



## CHILDREN'S MENU

*Ages 3-12*

*Starter*

*Main course*

*Dessert*

**17 € per person**

Our chef, **Thierry Lejoly**, offers traditional and modern French cuisine with a touch of the exotic to please your taste buds.

He will be happy to help you choose your wedding menu.

# ARAGON MENU

## STARTERS

Red Label Scottish Salmon Gravad Lax with beet and vodka on homemade green blinis, dill cream  
or  
Italian-style VBF “Rouge des prés” beef tenderloin carpaccio, arugula, parmesan, basil and truffle oil  
or  
Raw and cooked seasonal vegetables and fruit, daikon cress (vegan)

## FISHES

Pike-perch fillet with beurre blanc and seasonal baby vegetables  
or  
Papillote of sea bass with muscadet, colorful zucchini tagliatelle

## MEATS

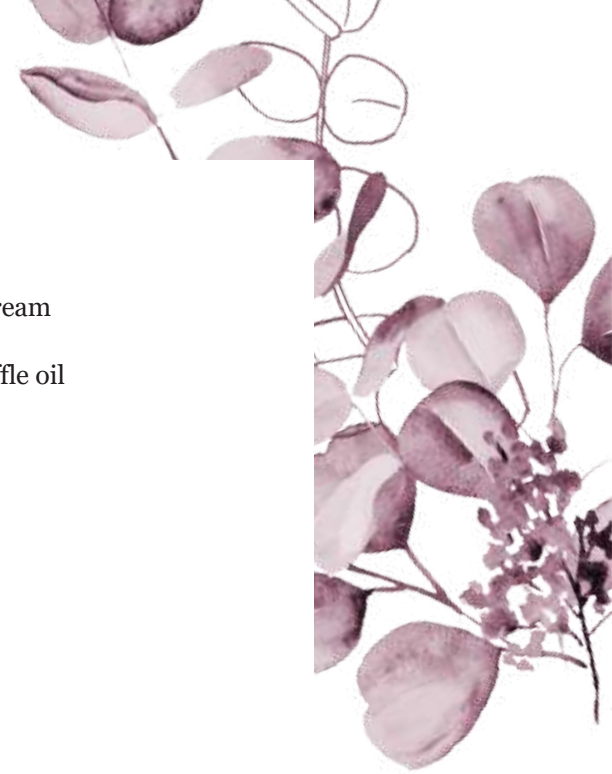
Chicken breast “du Maine” stuffed with Angevine sauce, Anjou rouge sauce, Saumur mushrooms  
or  
Lacquered pork loin, stuffed Roscoff onion (bacon, spinach, cheddar), sweet potato gnocchi  
or  
Vegetarian vol-au-vent of smoked tofu, eringii mushroom and veggie poultry (vegan)

## CHEESES

Cheeses from our region (Saint Maure de Touraine, curé Nantais, galet de Loire, Camembert de Touraine, Tomme d'Anjou)  
or  
Roasted fresh goat's cheese crottin on mesclun salad

## DESSERTS

Croquembouche tradition (*supplement 3.50€/pers.*) or  
Cake of your choice  
or  
Trilogy of sweets  
or  
Dessert buffet (*supplement 8 €/pers.*)



# SENSATION MENU

## STARTERS

Scallop ceviche with coconut milk and lime, red onion and sweet potato pickles  
or  
Smoked duck breast on homemade gingerbread, fig and grape chutney, foie gras ice cream  
or  
Beet ravioli stuffed with eggplant caviar, white miso and ginger (vegan)

## FISHES

Roasted turbot steak with rosemary, fennel fondue and wilted carrot  
or  
Buckwheat-crusted filet of Saint Pierre, cherry tomato and samphire compote

## MEATS

Filet mignon of veal, morel cream, carrot soufflé and potato corks  
or  
Filet of duckling, orange sauce, gratin dauphinois with feta and seasonal greens  
or  
Sarda frigate risotto with truffle and pecorino (vegan)

## CHEESES

Aged cheese platter  
or  
Roasted Saint Marcellin with honey and Sichuan pepper

## DESSERTS

Croquembouche Tradition (€2 supplement per person)  
or  
Cake of your choice  
or  
Trilogy of sweets  
or  
Dessert buffet (supplement 6€/person)

## WATER AND COFFEE PACKAGE

Flat and sparkling microfiltered water at  
discretion 1 coffee or 1 tea

**4 € per person**

## CORKAGE FEE

You can bring your own  
your own wine and sparkling wine

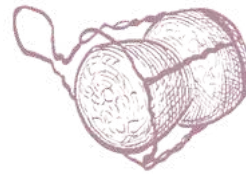
**5€ per open 75cl bottle of wine**

**10€ per open 75cl bottle of champagne**

## WINE FROM THE MENU

Selection from our wine list  
recommended by our maître d'hôtel.

**From 14€ per bottle**



# YOUR CHEESES & DESSERTS

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## DESSERT BUFFET

Assortment of several sweets  
to choose from.

**Supplement of €8 per person  
in addition to dessert**

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## TRILOGY OF SWEETS

Opt for modernity with this plate of three desserts  
to choose from the selection of our pastry chef,  
such as:

Petit Génois caramelized with pears  
Tatin-style Breton apple sablé  
Lemon meringue tart

**Included in the menu price.**

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Possibility of using a service provider for the pièce montée, from the list of our referenced partners. The establishment declines all responsibility if the customer uses a service provider who is not on the list.

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## BUFFET AND/OR CHEESE PLATTER

**New in 2023**  
*Assortment of several cheeses  
to choose from our selection.*  
**8 € per person  
in addition to dessert**

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## THE CROQUEMBOUCHE

Opt for a more traditional dessert! 3  
choux pastries per person

**3.50 € per person  
in place of dessert**  
**(included in the sensation menu)**

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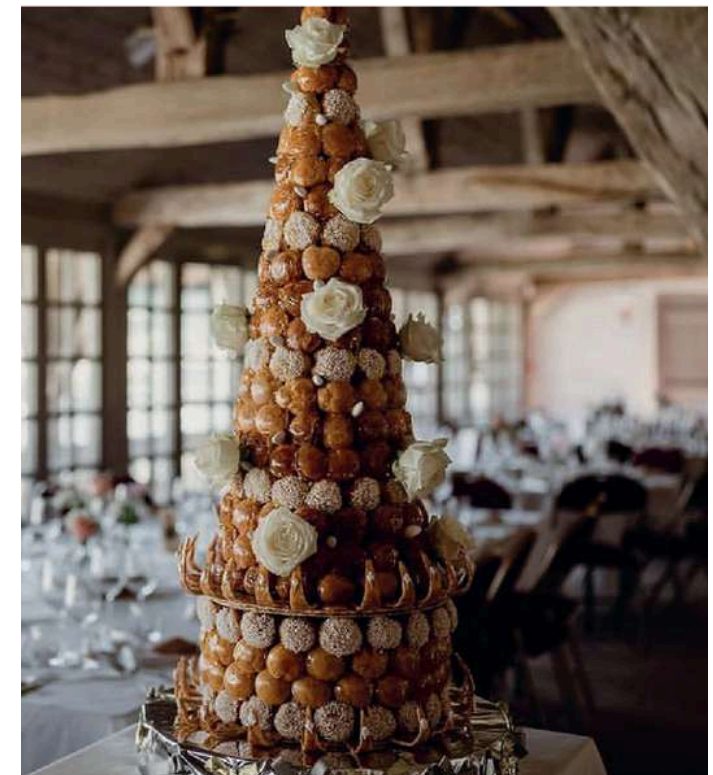
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## CAKES TO SHARE

Choose from our menu.  
Served in several pieces on a tiered display with  
cutting in the dining room. Some examples:

Le Carré Cointreau  
Le Black and White  
Le Fraisier

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# YOUR DANCING PARTY

## REFRESHMENTS

1 keg of 30 liters of beer

**200€ per kg**

Tapping machine supplied exclusively by us

## ALCOHOL-FREE PACKAGE

Fruit juices, soft drinks and water at discretion

**4.50€ per person**

## OUR SPIRITS

*(Price per bottle)*

Cointreau & Menthe Pastille 70cl.....**40 €**

Gin Gibson's London Dry Gin 70cl.....**40 €**

Eristoff Vodka 70cl.....**40 €**

Whisky Aberlour 10 ans.....**70 €**

Rhum Trois Rivières.....**50 €**

## TO GRIGNOTATE

Pyramid of macarons

**1.80€ each**

Home-made brioche with jam

**5 € each**

Fruit basket

**2.30€ per person**



# BRUNCH OF LA PERRIÈRE

## SWEET SIDE

Assorted viennoiseries  
Seasonal fruit salad  
Chocolate cake  
Seasonal fruit basket  
Cottage cheese with jam  
Pancakes

## SALTY SIDE

Rillettes angevines  
Charcuterie slate  
Assortment of smoked fish  
Crudités (melon, heirloom tomatoes,  
carrot, cucumber, beet)  
Rillauds d'Anjou  
Choice of mixed salad  
Cheese platter (optional cheese platter at  
extra cost)

## HOT & COLD DRINKS

Coffee, tea, herbal tea, fruit juices, milk, chocolate  
included. Waters and wines à la carte.

**29 € per person**  
**16.5 € for children under 12 years old**

Opening hours  
From 11H to 15H30





# INFORMATIONS

## TEST MEAL

Free service for brides and grooms with 80 or more confirmed place settings.

## PARTNER MEALS

Cold meal tray  
Starter - main course -  
dessert - coffee

**26€ per person**

## PARTNERS

We offer a wide choice of service providers for your reception:

Photographer  
Musician - Dj  
Hairdresser  
Esthetician  
Florist  
Baby-sitter...







# CONTACT US



## BOOKING DEPARTMENT

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LA PERRIÈRE CHÂTEAU ET GOLF | LA MAISON YOUNAN

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