



LA PERRIÈRE CHÂTEAU & GOLF

LA MAISON YOUNAN







## HOTEL INFORMATON

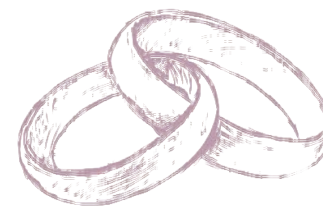
5 reception lounges

3 000 sqm of garden

Avrillé's 18-hole golf course

A terrace facing the golf course

Interior courtyard









## THE SOLUTION

### 2 RECEPTION LOUNGES

A historical setting  
that combines the romanticism and authenticity  
of a 17th century castle.

«L'Orangerie» : 180 sqm with seating for 165  
guests.

«La Table du Roy René» :  
140 sqm with 120 seatings or for a dancefloor.

**Possibility of a lounge  
for children : with 30 seats.  
200 € the lounge.**

### INCLUDING

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

Access to green areas :  
gardens, terraces and inner courtyard.  
Access to the lounges the day before the wedding  
to install the decorations.

### SCHEDULES

Decorations will be set up the day before,  
according to availability from 2 pm.  
Access to the reception rooms from 4 pm to 5 am.

Music stops at 4am.

Reduction of the volume at 2 am,  
or even suppression of the bass.

*January to March & November*  
**€ 3 550**

*April, October & December*  
**€ 3 820**

*May to September*  
**€ 4 600**

### IN OPTION

*Next morning brunch of the wedding  
from 11 am to 3:30 pm  
and closing at 4pm.*

**€ 300**

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



## AT YOUR DISPOSITION

### OUR ADDITIONAL LOUNGES

**The lounge «Anjou» (44 sqm)  
and/or the lounge «Maine» (55 sqm)  
for the preparation of the bride and groom.  
€200 per lounge.**

It can be possible to privatize small lounges on the  
ground floor on your request (except for Le Sévigné).  
**€ 1500**

### EARLY ARRIVAL

On your wedding day, you and your guests can have  
access to the reception area before 4pm.  
**€ 100 per hour.**

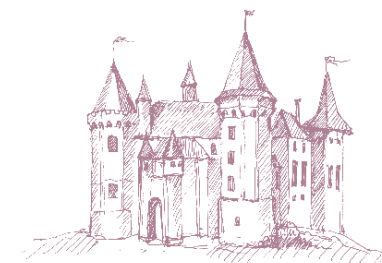
### CEREMONY

Outdoor organization (depending on the weather)  
or in our lounge **"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 suggest you to rent a brazier to add a warm  
touch to your wedding.  
**150 € per unit per evening**



## YOUR WINE RECEPTION

### MOJITO

Rum, sugar cane, lime, mint and Perrier  
2 glasses per person

**€ 14 per person**

### SOUPE ANGEVINE

Sugar cane, cointreau, lemon juice  
Crémant de Loire  
2 glasses per person

**€ 12 per person**

### COUPE DE LA PERRIÈRE

Violet syrup, Cointreau  
Crémant de Loire  
2 glasses per person

**€ 12 per person**



### CORKAGE FEE

For the service of your own wine  
**€ 5 per bottle**

For the service of your own champagne  
**€ 10 per bottle**

### NON-ALCOHOLIC

Juice, soda, water at discretion

**€ 4,50 per person**

### KIR

2 glasses per person

**€ 12 per person**







## OUR ACCOMPANIMENTS

### FOR EXAMPLE

Cocktail pieces

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 filet with ginger sauce, squid ink risotto

Provençal tartlet (bell pepper, olive, 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**

**12 pieces**

**€ 22 per person**

**15 pieces**

**€ 25 per person**



## LIVE COOKING

### **3 pieces per person**

Raw ham live cutting

**€ 5,50 per person**

"Smoked salmon" live cutting  
served with a shot of Vodka

**€ 6 per person**

"Plancha du Pêcheur" workshop

**€ 6.50 per person**

"oyster and its glass of Muscadet"  
workshop

**€ 6.50 per person**

Assortment of homemade foie gras

**€ 8 per person**

Butcher's grill workshop

**€ 6 per person**

Tapas workshop

**€ 7.50 per person**

Pyramid of homemade macarons

**€ 1.80 the piece**

Basket of fresh fruit

**€ 2.30 per person**



## ELEGANCE COMPOSITION

Main course

Cheese Plate

Dessert

**Aragon Menu:** €42 per person

**Sensation Menu:** €46 per person

## PRESTIGE COMPOSITION

Starter

Main course

Cheese Plate

Dessert

**Aragon Menu:** €47 per person

**Sensation Menu:** €60 per person

## SIGNATURE COMPOSITION

Starter

Fish

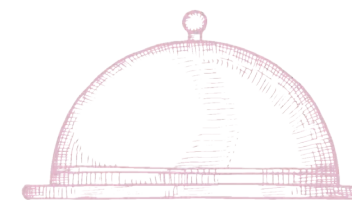
Meat

Cheese Plate

Dessert

**Aragon Menu:** €61 per person

**Sensation Menu:** €82 per person



## CHILDREN'S MENU

Starter

Main course

Dessert

Beverage

**€19 per person**

Our chef, Thierry Lejoly, offers a traditional and modern French cuisine with a touch of exoticism for the pleasure of your taste buds.

He is at your disposal to advise you in choosing your wedding menu.

## ARAGON MENU

Smoked salmon mille-feuille with yuzu mascarpone, horseradish cream and red beet  
or  
Crayfish marinated in apple vinegar, avocado and Granny Smith cream and Espelette pepper biscuit  
or  
Roasted quail supremes, eggplant caviar and currant, vinaigrette of Verjus de Périgord

Pike-perch with skin, white butter with combawa, melted fennel with green anise and sautéed zucchini  
or  
Semi-salt poached cod fillet, black garlic sauce, creamy celery with hazelnuts, roasted cocktail tomatoes with oregano  
or  
Salmon steak "Label Rouge", dahl of coral lentil and spinach shoots, corn cream with soy milk

Duck fillet with Guignolet angevin, gratin of Saumurois, pan-fried green vegetables  
or  
Piece of Simmental sirloin with angevine tomme sauce, disc of melting apples, parsnip confit with sesame  
or  
Supreme of guinea fowl in a gingerbread crust, spicy poultry juice, half apple roasted, red cabbage purée

Farandole of cheese  
or  
Fresh goat's cheese roasted on mesclun  
or  
Brie Pastilla with honey and thyme

Traditional Croquembouche (*supplement is € 3/pers.*)  
or  
Cake of your choice from the menu (*included*)  
or  
Trilogy of sweets (*included*)  
or  
Dessert buffet (*supplement is € 8/pers*)



## SENSATION MENU

Fresh lobster, mango and raspberries, sweet peas, passion fruit vinaigrette, borage flower  
or  
Homemade foie gras and oak lentins marbled in Layon jelly, shallot chutney and toasted fig  
or  
Freshly cooked langoustines, head juice, Arborio risotto with Prosecco and aragula

Turbot steak with salted butter, leek fondue, samphire and goji berries  
or  
Poached sea bass fillet with pesto, creamy polenta with black olives, carrot pickles  
or  
Slices of monkfish in a angevine boiling, matchsticks of rillauds and galipettes with a duchess sauce

Beef tenderloin, bordelaise sauce with marrow, glazed carrot and sarladaise potatoes  
or  
Medallion of veal fillet, Chardonnay and moral sauce, potato soufflé, Eryngi mushrooms  
or  
Rack of 3 lamb ribs, mint and rosemary sauce, provençal of vegetables and small spelt

Platter of Loire Valley cheese and mesclun (choice of mature PDO cheese)  
or  
Camembert and typed pear served hot on a salad

Traditional Croquembouche (*included*)  
or  
Cake of your choice from the menu (*included*)  
or  
Trilogy of sweets (*included*)  
ou  
Dessert buffet (*supplement 8€/person*)

#### WATER AND COFFEE PACKAGE

Microfiltered still and sparkling water at discretion

1 coffee or 1 tea

**€ 4 per person**

#### CORKAGE FEE

You have the possibility to bring

your wines and sparkling wines

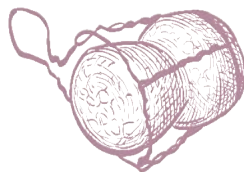
**€5 per 75 cl opened wine bottle**

**€10 per 75cl opened champagne bottle**

#### WINE FROM THE MENU

Selection from our wine list  
recommended by our head waiter.

**From €15,50 per bottle**





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## YOUR CHEESES & DESSERTS

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### DESSERT BUFFET

Assortment of several sweets  
to choose from our selection.

**€ 8 per person  
in addition to the dessert**

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### TRILOGY OF SWEETS

Choose the modernity with this plate of three des-  
serts to select from our pastry chef's selection!

***Included in the price of the menu***

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### BUFFET AND/OR CHEESES PLATTER *New in 2023*

Assortment of several cheeses to choose from our  
selection.

**8 € per person in addition to the dessert**

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### THE CROQUEMBOUCHE

Let free your imagination in the realization of  
your wedding cake.  
3 puffs per person and a choice of 2 flavors.

**€ 3 per person  
in place of the dessert  
(included in the Sensation Menu)**

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### CAKES TO BE SHARED

To be chosen from our menu.  
Served in several pieces on a platter to be cut in  
the dining room.

**The classic !**

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## YOUR DANCING PARTY

### REFRESHMENTS

1 keg of 30 liters of beer

**€200 per keg (dispenser included)**

### OPEN BOTTLE

We have a wide range of alcoholic and non-alcoholic beverages that we select together.

Fruit juice, sodas and water at discretion

**€ 4,50 per person**

70cl of Cointreau and Mint "Pastille"

**€ 40**

70cl of Gibson's London Dry Gin

**€ 40**

70 cl of Eristoff Vodka

**€ 40**

70cl of a 16 years old Lagavulin Tourbe Whisky

**€ 180**





# BRUNCH

## SWEETNESS

Assortment of French pastries  
Seasonal fruit salad  
Chocolate cake  
Basket of seasonal fruit  
Cottage cheese and its jams  
Liège waffles

## SALTINESS

Rillettes angevines  
Slate of cold cuts  
Assortment of smoked fish  
Crudities (melon, tomatoes,  
carot, cucumber, red beetroot)  
Rillauds d'Anjou  
A mixed salad of your choice  
Cheese platter

## HOT & COLD BEVERAGES

Coffee, tea, infusion, fruit juice, milk, hot chocolate  
are included.  
Water and wines from the menu.

**€ 28 per person**

**€ 16,5 for children under 12 years old**

Served between  
11 AM to 4 PM



# COUNTRY-STYLE BUFFET

## SWEETNESS

Seasonal fruit tart  
Îles flottantes  
Cointreau and orange cake  
Chocolate cake  
Basket of seasonal fruit  
Assortment of sorbets and ice creams

## SALTINESS

Rillettes angevines  
Rillauds d'Anjou  
Crudities (melon, tomatoes,  
carot, cucumber, red beetroot)  
Assortment of smoked fish  
Slate of cold cuts  
Two mixed salads of your choice  
Homemade rabbit terrine with dried fruits  
Cold roasted meat (beef and veal)  
Cheese platter from the Loire Valley

## BEVERAGES ON THE MENU

**€ 35 per person**

**€ 20 for children under 12 years old**

Served between  
11 AM to 5 PM







## INFORMATION

### TEST MEAL

Free for the bride and groom  
for 80 or more wedding guests confirmed.

### PARTNER MEALS

Starter -Main course - dessert  
1/4 of wine and a coffee

**€26 per person**

### PARTNERS

We offer a wide range of partners for your event :

Photographer

Musician - Dj

Hairdresser

Beautician

Florist

Babysitter...









## CONTACT US



### BOOKING DEPARTMENT

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