



SAY YES!





The fairy tale begins here

*Say YES!*







*Dear Future Newlyweds,  
Ready to say "I do"?  
Give this unique day the setting of your dreams :  
a magical place, steeped in history and elegance...*

*In the heart of the Chantilly forest, Jeanne's Chateau  
welcomes you to make your wedding an unforgettable celebration.  
We promise you a unique experience,  
full of authenticity, romance, and sharing.  
Can you think of a more beautiful way to start a life together?*

*The entire Château team and I are at your disposal,  
to ensure that every little detail  
and every one of your requests are fulfilled.  
We will be at your service to guide and advise you  
throughout the preparation of your wedding reception,  
until the big day.*

*I look forward to letting you experience the spirit of our house  
and the passion that drives us :  
the art of hospitality, the Innkeeper spirit with a capital I,  
and the French way of life,  
with ease and simplicity.*

**Christophe Boutteville**  
Your dedicated contact for  
private and professional events



PRIVATE CLUB



JEANNE'S GREENHOUSE



YACHT CLUB

BALL ROOM



## OUR RECEPTION ROOMS

### PRIVATE CLUB ROOM

Surface: 41 m<sup>2</sup>

From 15 to 40 people

Room rental from €500

### YACHT CLUB ROOM

Surface: 134 m<sup>2</sup>

From 60 to 80 people

Room rental from €1100

### BALL ROOM

Surface: 255 m<sup>2</sup>

Up to 220 people

Room rental from €1600

### JEANNE'S GREENHOUSE

Surface: 300 m<sup>2</sup>

Up to 220 people

Room rental from €6000

From May to October 2025



OFFERS



## OFFERS

### FORMAL DINNER

*From €129 per person, including:*

#### **The Aperitif**

Saumur Brut, 4 cocktail canapés, fruit juices & soft drinks

#### **Wedding Menu**

Starter, Main Course (choice of meat or fish), Dessert OR Wedding Cake (Croquembouche)

#### **Wines**

*White wines*

Bordeaux Blanc, Château Les Tuileries

Bergerac Blanc, Château Lauerie

*Red wines*

Bordeaux, Château Goumin, André Lurton

Bergerac Rouge, Château Lauerie (Malbec)

### WEDDING FEAST

*From €149 per person, including:*

#### **The Aperitif**

Saumur Brut, 4 cocktail canapés, spirits (whisky, gin, vodka, Martini, etc.), fruit juices & soft drinks

#### **Wedding Menu**

Amuse-bouche, Starter, Main Course (choice of meat or fish), Dessert AND Wedding Cake (Croquembouche)

#### **Wines**

*White wines*

Bordeaux Blanc, Château Les Tuileries

Bergerac Blanc, Château Lauerie

*Red wines*

Bordeaux, Château Goumin, André Lurton

Bergerac Rouge, Château Lauerie (Malbec)

### THE TIMELESS MOMENT - FROM 80 GUESTS

*From €225 per person, including:*

#### **The Aperitif**

Champagne, 6 cocktail canapés, spirits (whisky, gin, vodka, Martini, etc.), fruit juices & soft drinks

#### **Wedding Menu**

Amuse-bouche, Starter, Main Course (choice of meat or fish), Cheese Course, Dessert AND Wedding Cake (Croquembouche)

#### **Wines**

*White wines*

Burgundy, Côtes Salines Chardonnay, Les Préludes

Loire Valley, Cheverny, Le Tertre

*Red wines*

Burgundy, Hautes-Côtes de Beaune "Les Renards de la Combe" – Belena

Bordeaux, Château La Cardonne, Médoc, Cru Bourgeois

#### **Included options:**

DJ entertainment, table centerpieces, refreshment buffet (duration: 2 hours)



WEDDING MENU





## WEDDING MENU

*Set menu with a choice of one starter, one main course, and one dessert.*

### STARTERS

Prawn tails with Thai lemongrass, coriander and mint, sweet-and-sour vinaigrette

The classic pâté en croûte with poultry, pork and foie gras, delicately flavored with porcini mushrooms

Truffled cauliflower velouté, candied chestnuts and croutons

Organic egg cooked to perfection, sautéed mushrooms, smoked potato espuma

Bluefin tuna tataki, Indonesian dabu sauce, guacamole and arugula – supplement €8

Seared shrimp gyozas with creamy bisque – supplement €8

Foie gras terrine, gingerbread, caramelized pear and toasted brioche – supplement €10

Lobster ravioli, lobster bisque reduction and basil oil – supplement €10

### MAINS - FISH

Sea bass fillet, parsnip purée and roasted salsify, combava sauce

Pan-seared trout fillet, Swiss chard, red coconut curry sauce

Pan-seared cod loin, roasted carrots and mousseline, caper sauce – supplement €10

Roasted turbot fillet, parsnip purée and roasted salsify, combava jus – supplement €12

### MAINS - MEAT

Roasted guinea fowl supreme, mashed potatoes, yuzu kosho jus

Rossini-style beef fillet, creamy polenta and baby turnips, beef jus – supplement €15

Veal tenderloin medallion, morel mushroom jus, mashed potatoes – supplement €10

Creamy risoni with shaved Parmesan and crosnes

Creamy chanterelle risotto with shaved Parmesan

### CHEESES

*€12 supplement, depending on the selected option :*

Selection of aged cheeses with mixed greens and vinaigrette – €12

Warm cheese (Rollot) with mixed greens – €12

### DESSERTS

Pineapple, mango and coconut galette (*lemon sponge, crunchy layer, pineapple-mango compote, coconut mousse*)

Mango, passion fruit and coriander galette (*lemon sponge, crunchy layer, mango-passion-coriander confit, mango mousse*)

Tonka chocolate tart (*chocolate sponge, crunchy layer, dark chocolate cream, tonka chocolate mousse*)

Pear, Caramel & Vanilla Tart (*hazelnut sponge, crunchy layer, caramelized pear compote, vanilla mousse*)

### TRADITIONAL CROQUEMBOUCHE

*Based on 2 profiteroles per person*



## COCKTAIL ANIMATIONS

*Minimum for 30 guests – applies to all attendees*

*Classic price per person: €14 (30 min) / €24 (1 hour)*

*Premium price per person: €18 (30 min) / €32 (1 hour)*

### **JAPANESE FOOD STATION - SUSHI**

*Live sushi preparation.*

*Classic: avocado, cucumber, salmon, crab stick*

*Premium: avocado, cucumber, lobster, tuna*

### **ITALIAN FOOD STATION**

*Preparation of hot, creamy pasta served in a Parmesan cheese wheel.*

*Classic: Parmesan wheel, risoni, grappa*

*Premium: Parmesan wheel, risoni, grappa, truffle sauce*

### **FRENCH FOOD STATION**

*Preparation of French specialties, including chicken vol-au-vent or brioche foie gras terrine.*

*Classic: pan con tomate, Cebo ham*

*Premium: pan con tomate, Bellota ham*

### **SPANISH FOOD STATION**

*Preparation of pan con tomate, served with Iberian ham (Cebo or Bellota).*

*Classic: chicken vol-au-vent*

*Premium: brioche foie gras terrine*

### **VIETNAMESE FOOD STATION**

*Preparation of fresh spring rolls with shrimp and vegetables.*

*Classic: cucumber, carrot, bean sprouts, beef cut*

*Premium: avocado, cucumber, bean sprouts, lobster*



# THE PRINCES AND PRINCESSES OF THE CHÂTEAU

*From €21 per child  
From 3 to 12 yo*

## STARTER (+€8 ON THE MENU)

Smoked salmon, blinis and dill cream  
Mountain ham slices, condiments

## MAIN COURSE

Salmon fillet, basmati rice (or French fries)  
Chicken nuggets, French fries

## DESSERT

Dessert from the adult menu



\*Non-exhaustive and non-contractual list of dishes, subject to change according to season and Chef's preferences.  
Net prices in euros, all taxes included (VAT according to current legislation). Service included.





...ésiden-  
...suec de son  
...e lui ont perdu leur  
...electorat qui voit en lui  
...e une élite progressiste. Et  
...qu'il dise et quoi qu'il fasse.

SE HALIMI

...aid Trump déteste les coups d'  
...Surtout s'ils lui font perdre de  
...00 millions de dollars pour com  
...s décident de le retirer et de met

...a seule surprise de l'été. En moins  
...1 juillet, un débat télévisé entre les  
...évêla - l'extrême fatigue du présiden  
...appa à une tentative d'assassinat: les  
...imposèrent à leur candidat officiel, q



## THE BRUNCH

*59€ per person*  
*Served as a buffet*

Viennoiseries: croissants, brioches, pain au chocolat, raisin rolls

French toast

Selection of breads

Assortment of jams and honey

Plain and fruit yogurts

Cereals

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Chef's eggs

Bacon & sausages

Roasted potatoes and seasonal vegetables

Salad bar

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Cream of mushroom soup

Chicken supreme with candied chestnuts

Hake fillet with lemon cream sauce

Mashed potatoes

Endive gratin

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Sea bream carpaccio with Aji Amarillo aioli

Charcuterie board and pâté en croûte

Quiche of the day

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Coffee, tea, hot chocolate, milk

Assorted fruit juices

Sparkling & still water

## YOUR SERVICE

*Discover all the elements included  
to make this day unforgettable*

A dedicated coordinator for your wedding organization  
from the moment of your booking

The use of our lounges and the service staff  
from 6:30 PM until 2:00 AM

A tasting of the selected menu for your wedding  
to ensure perfect food and wine pairing.  
(Offered for 2 people with a minimum of 50 guests)

The menu (identical for all guests) and the creation of  
personalized menus (based on 4 menus per table)

The drinks during dinner: white wine, red wine  
(1 bottle for 3 people) and still and sparkling water,  
coffee, and tea available upon request

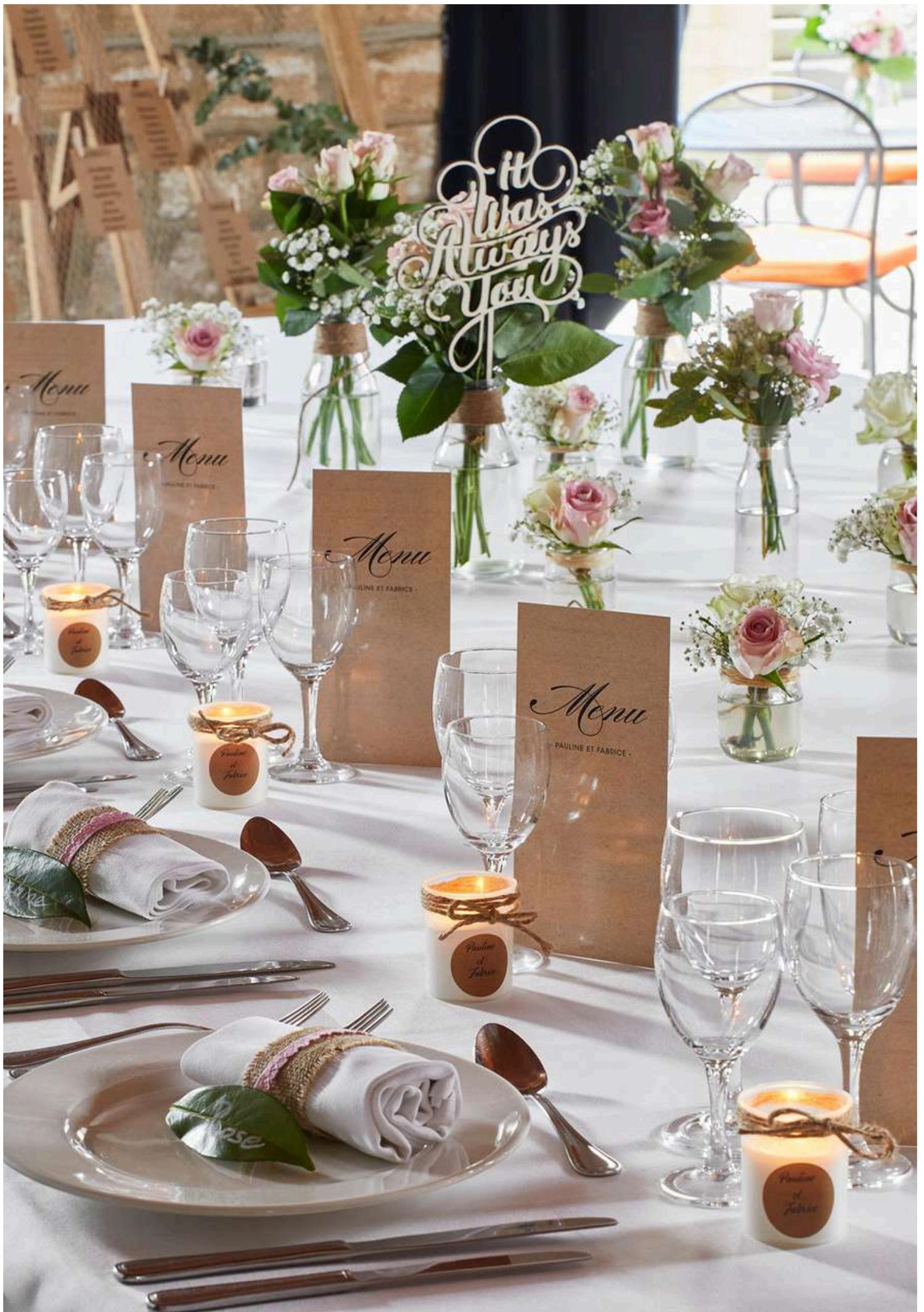
The use of a video projector for surprises from your friends

The bridal suite for the couple with personalized  
welcome and breakfast as well as preferential rates  
for your guests' accommodation

A gift for the couple







## OUR SUGGESTIONS

Here are our additional suggestions  
to perfect this magical day

Cocktail animation at €14 per person (from 30 people)  
for 30 minutes

Menu for your service providers at €34 per person

Floral table decorations: centerpieces from €48 per table

Napoleon III chair rental at €14 per person, or rustic wooden  
chairs (beechwood) at €15 per person

Dance entertainment (professional DJ) until 2 a.m. from  
€1400

Additional hour from 2 a.m. to a maximum of 3 a.m. from  
€700

Corkage fee for champagne brought by you is €20 per  
bottle (open 75cl), €15 for wine and €80 for any bottle of  
spirits.

Refreshment buffet during your dancing evening at €19 per  
person

On estimate:

- Tailor-made desserts: Wedding cake, Nude cake,  
wedding cake with macarons...
- Halal menu
- Musical entertainment DUO, TRIO
- Entertainment: Close-up magician, caricaturist





## OUR SERVICE PROVIDERS

### PHOTOGRAPHERS

Un regard sensible : Nicolas Uttenveiller - Tel: 03 44 53 49 61 or Mobile: 06 82 91 73 35

Photos Reportage : Thomas Wibaux - Mobile: 06 11 29 16 45

Studio Bruno Cohen - Tel: 03 44 53 10 67

### BABY-SITTERS

Christelle Legros - Mobile: 06 21 96 09 23

Baby Prestige : Lucinda De Cicco - Tel: 01 47 36 64 52 or Mobile: 06 08 34 87 71

### CHILDREN'S ENTERTAINMENT

La Kolo - Mobile: 06 43 23 10 27 or 07 79 82 54 48

[www.lakolo.fr](http://www.lakolo.fr) - [contact@lakolo.fr](mailto:contact@lakolo.fr)

### FLORIST

Addiction florale / Annabelle - Mobile: 06 71 38 38 35

[addictionflorale@orange.fr](mailto:addictionflorale@orange.fr)

### EVENT ENTERTAINMENT

Eventiverse : Nicolas Tessier - Mobile: 06 03 88 76 33 or Tel: 03 64 22 44 69

[nicolas@eventiverse.fr](mailto:nicolas@eventiverse.fr)

### CAR RENTAL

Americar Prestige : 5 rue de Castiglione 75001 Paris

Tel: 01 34 15 01 18 or Mobile: 06 69 91 26 39 - [contact@americarprestige.com](mailto:contact@americarprestige.com)

Anciennes de Prestige : Ask for Romain

Tel: 01 34 15 01 18 or Mobile: 06 12 81 04 11 - [contact@anciennesdeprestige.fr](mailto:contact@anciennesdeprestige.fr)

### CARRIAGE RENTAL

Les attelages d'Ile de France, Johann Goubail - Mobile: 06 12 73 89 19

[goubail.attelage@orange.fr](mailto:goubail.attelage@orange.fr) - [www.attelagesidf.com](http://www.attelagesidf.com)

Le Carrousel, Vincent Danel- Tel: 03 44 46 04 84 ou Mobile: 06 07 97 34 80

### HAIRDRESSERS AND MAKEUP ARTISTS

Jacques Dessange in Chantilly - Tel: 03 44 58 27 00

Datin in Chantilly - Tel: 03 44 57 40 15 - [www.datin.fr](http://www.datin.fr)

Tommy Malloué - Mobile: 06 50 15 71 40

### WEDDING CAKE

Pâtisserie Mercier : Maud Mercier - Mobile: 06 98 46 73 62 -

[patisseriemercier@outlook.fr](mailto:patisseriemercier@outlook.fr)





FOR MORE PEACE OF MIND, STAY ON SITE

FOR YOUR LOVED ONES:

6 rooms are available starting at €220  
(excluding breakfast and tourist tax)

FOR YOUR GUESTS:

Additional rooms are available starting at €250  
(subject to availability).

Gather your families:

Enjoy our €25 per person breakfast served  
from 7:30 to 10 a.m. or our €49 per person  
brunch from 12 a.m. to 3 p.m.





## CONTACT

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