



CHÂTEAU DE MONTVILLARGENNE
CHANTILLY



YOUR EVENT



Transform your event into
an unforgettable moment







*Dear guests,
You are about to experience precious moments, and for that,
there is nothing better than an idyllic and unique setting
steeped in history..*

*Nestled in the heart of the Chantilly forest, Jeanne's Chateau
is the perfect place to celebrate your most memorable
events. We offer a tailor-made experience, combining
conviviality, authenticity and sophistication, to make this
moment truly exceptional .*

*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 reception, to turn every
event into an unforgettable memory.*

*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





OUR RECEPTION ROOMS

THE PRIVATE CLUB

Surface: 41 m²

From 15 to 40 people

Room rental from €500

THE YACHT CLUB

Surface: 134 m²

From 60 to 80 people

Room rental from €1100

THE BALL ROOM

Surface: 255 m²

Up to 220 people

Room rental from €1600

JEANNE'S GREENHOUSE

Surface: 300 m²

Up to 220 people

Room rental from €6000

From May to October 2025





APERITIFS

CHAMPAGNE GLASS

1 glass of Champagne, fruit juices, sodas,
3 appetizers - €23 per person

CHAMPAGNE HOUR

Glass of Champagne, fruit juices, sodas served
for 1 hour, unlimited, 4 appetizers - €41 per person

JEANNE'S COCKTAIL

Saumur brut and its liqueurs, various fruit juices and
sodas, served for 1 hour, unlimited, 4 appetizers
€29 per person

VINCENNES COCKTAIL

Whiskey, Gin, Vodka, Martini, Champagne,
various fruit juices and sodas, served for 1 hour,
unlimited, 4 appetizers - €47 per person

TO EXTEND YOUR EVENING

Beers, fruit juices, sodas, tonic, still and sparkling waters,
unlimited for 2 hours - €19 per person





PRIVATE ROOMS MENU

With family, friends or colleagues

From €72 per person

Single set menu choice – one starter, one main course, one dessert

STARTER

Truffled cauliflower velouté, croutons and candied chestnut

Organic egg cooked at low temperature, sautéed mushrooms, smoked potato emulsion

Smoked salmon, julienned vegetables, Asian vinaigrette, ikura

Poultry and foie gras pâté en croûte scented with porcini mushrooms

Tuna tataki, Indonesian dabu sauce, guacamole, arugula **+€5**

Or lobster ravioli, reduced lobster bisque and basil oil **+€8**

Or foie gras terrine, caramelized pear, toasted brioche **+€8**

MAIN COURSES

Chicken supreme, creamy polenta, baby carrots, yuzu kosho jus

Beef cheek braised with miso and red wine, mashed potatoes, heirloom vegetables

Salmon fillet, crispy and confit leeks, red curry coconut sauce

Sea bass fillet, roasted carrots and carrot mousseline, caper sauce

Roasted turbot fillet, parsnip purée and roasted salsify, kaffir lime jus **+€12**

Or Rossini-style beef fillet, creamy polenta and baby turnips, beef jus **+€15**

Or veal tenderloin medallion, morel jus, mashed potatoes **+€10**

Creamy risoni, Parmesan shavings and crosnes

Porcini mushroom risotto, mascarpone, Parmesan shavings **+€5**

CHEESES

Selection of aged cheeses with mixed greens and vinaigrette **+€12**

Warm cheese recipe **+€12**

DESSERTS

Mango, passion fruit and coriander galet

(Lemon sponge, crunchy layer, mango-passion-coriander confit, mango mousse)

Chocolate and tonka bean palet

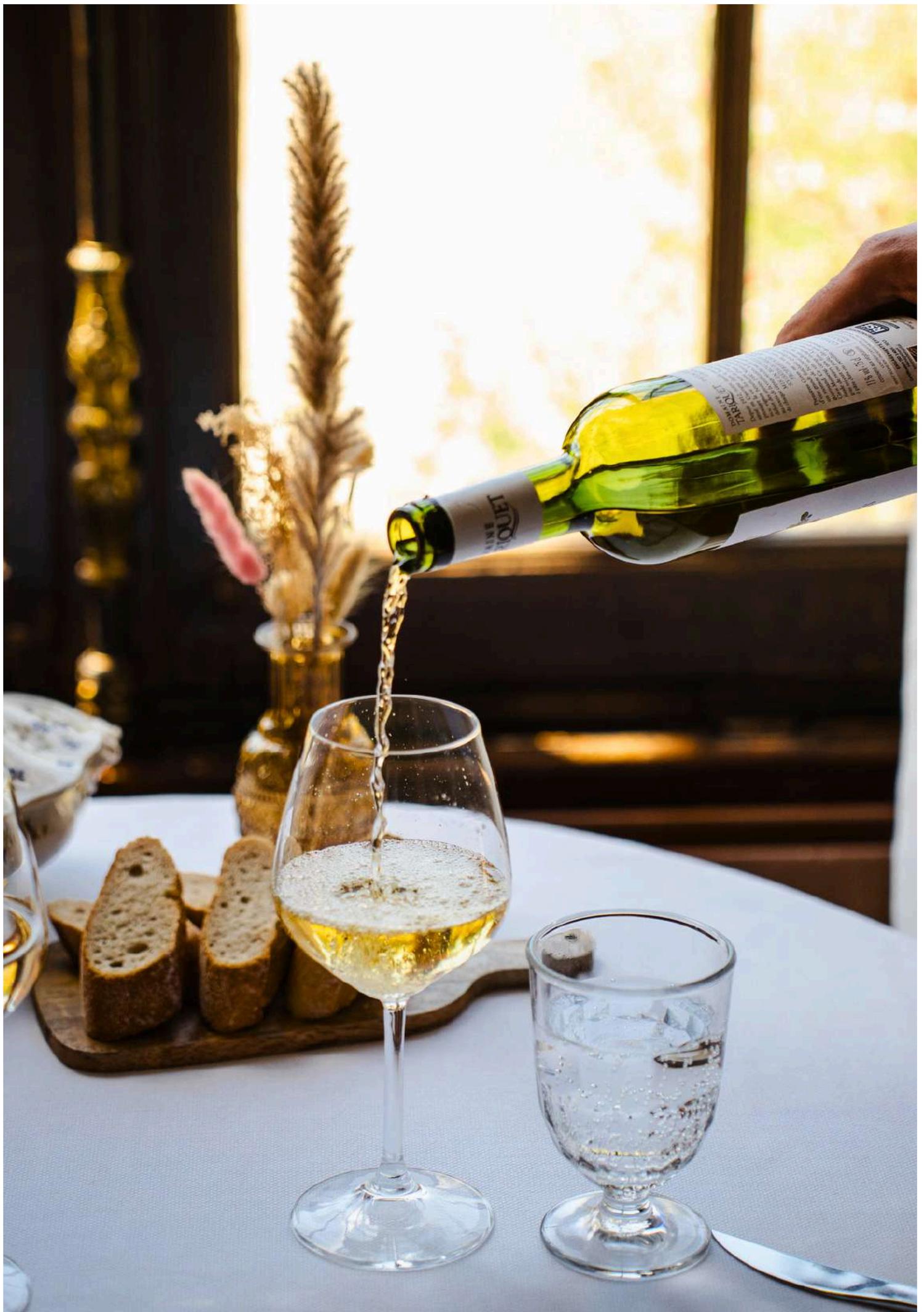
(Chocolate sponge, crunchy layer, dark chocolate crèmeux, tonka bean chocolate mousse)

Pineapple, mango and coconut galet

(Lemon sponge, crunchy layer, pineapple-mango compote, coconut mousse)

Pear, caramel and vanilla palet

(Hazelnut sponge, crunchy layer, caramelized pear compote, vanilla mousse)



DRINK PACKAGES

CLASSIC PACKAGE (14€ per person)

WHITE WINES

Côtes de Gascogne, Domaine Tariquet "Le Classic"
Côtes du Rhône, Plan de Dieu, Maison Meffre
Bergerac, Château Lauerie, Côtes de Montravel (Sweet)

RED WINES

Côtes du Rhône, Saint-Vincent, Maison Meffre
Bordeaux Red, Château Les Tuileries
Bergerac, Château Lauerie (Malbec)

FAVORITE PACKAGE (18€ per person)

WHITE WINES

Bordeaux White, Château Les Tuileries
Bergerac White, Château Lauerie
Côtes de Gascogne, Domaine Tariquet, Premières Grives (Sweet)

RED WINES

Loire Valley, Saumur-Champigny, Domaine de la Guilloterie
Bordeaux, Château Goumin
Côtes du Rhône, Saint-Vincent, Maison Meffre

PRESTIGE PACKAGE (28€ per person)

WHITE WINES

Burgundy Côtes Salines Chardonnay, Famille Gueguen
Burgundy Côtes d'Auxerre Chardonnay, Domaine Fillon
Burgundy, Mâcon Villages, Les Préludes, Terres Secrètes
Loire Valley, Cheverny, Le Tertre, Maison Marcadet

RED WINES

Burgundy, Pinot Noir, Bouchard Aîné & Fils
Bordeaux, Château Cardus, Médoc
Bordeaux, Château La Cardonne, Médoc, Cru Bourgeois

CHAMPAGNE

Glass of Champagne Charles Mignon at 14€



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 o 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.



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...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

Chef's eggs

Bacon & sausages

Roasted potatoes and seasonal vegetables

Salad bar

Cream of mushroom soup

Chicken supreme with candied chestnuts

Hake fillet with lemon cream sauce

Mashed potatoes

Endive gratin

Sea bream carpaccio with Aji Amarillo aioli

Charcuterie board and pâté en croûte

Quiche of the day

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 to organize your lunch or dinner
from the moment of your booking

The use of our lounges and the service staff
for your lunch from 12:00 PM to 5:30 PM and
for your dinner from 7:00 PM until 1:00 AM

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

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

The provision of a projector



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 1 a.m. from
€1400

Additional hour from 1 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:

- 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 - contact@lakolo.fr

FLORIST

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

addictionflorale@orange.fr

EVENT ENTERTAINMENT

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

nicolas@eventiverse.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)

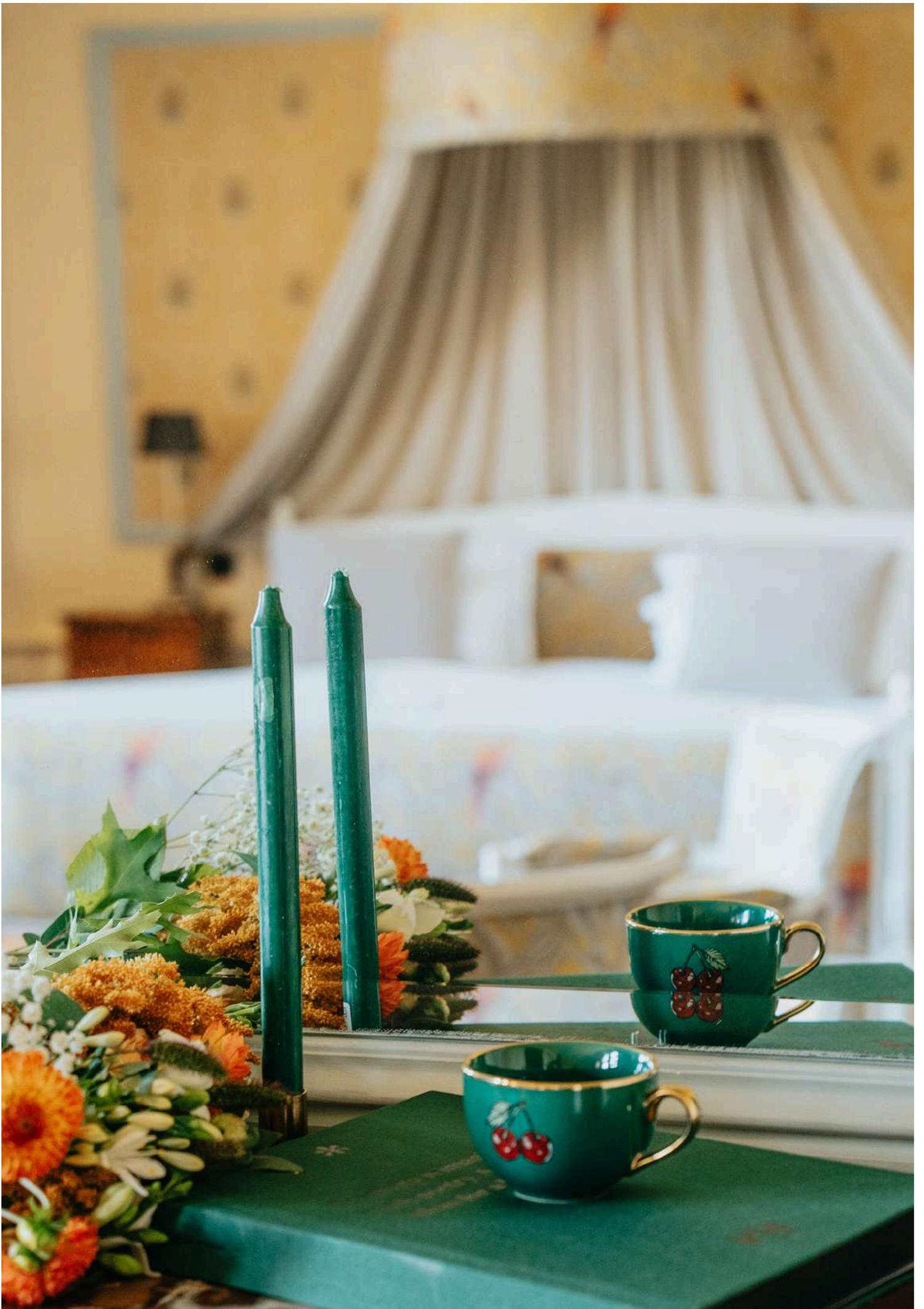
FOR YOUR GUESTS

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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