

# *Your Wedding*



*in*

# *Château d'Artigny*

# YOUR WEDDING IN CHATEAU D'ARTIGNY

In the beautiful Loire Valley, also known as the Valley of the Kings because of its numerous castles, the Chateau d'Artigny overlooks the surrounding valley just 15 kms from Tours. This magnificent castle, was a dream come true for François Coty, who was a famous perfumer in the early 1920s. It will now be the stage of your own fairy-tale wedding with exclusive and bespoke facilities.



25 hectares of wooded park and lawn, French gardens, a beautiful terrace overlooking the Indre Valley offer exceptional settings for your cocktail, photo shoot, and for an unforgettable wedding ceremony.

## The estate



The **Château d'Artigny** was built by a rich perfumer at the beginning of the XXth century. His dream was to own his private castle to welcome his family and friends and organize amazing parties. This beautiful residence turned into a now elegant castle for unique venues and extravagant weddings.

A few meters from the castle, the **Pavillon d'Ariane** is a 1/25 replica of the Royal Chapel of the Château de Versailles. The original architecture is still preserved in each of the 13 guests rooms.

The **Cité des Parfums**, facing the castle, includes 12 cozy guestrooms, 4 banquet rooms opening onto the garden and a paved terrace, that will be the perfect place for your cocktail.



# Rent the entire property and be the King and Queen of the day



## 1. The entire place privatized for you

The main Castle, Pavillon Ariane and Cité des Parfums are entirely privatized for you and your guests. The 56 guestrooms and banquet spaces are at your disposal starting at 3pm on your arrival day.

**For a venue up to 300 guests : 25 000 € all taxes included**

## 2. The exclusivity of the main castle

Options are endless to organize your cocktail, wedding ceremony or dinner within the main building. The choices are yours for your decor and for the atmosphere you wish to obtain : the terrace overlooking the valley, the Rotunda room on the 1<sup>st</sup> floor or the grand ballroom Régence on the ground level.

The 31 guestrooms and the banquet rooms of the castle building are at your disposal starting at 3pm on your day of arrival

**For a venue up to 300 guests : 14800 € all taxes included**

## 3. The exclusivity of Cité des Parfums

For a wedding in total privacy, the City des Parfums is the place to be.

Enjoy the terrace for your cocktail. Step into our grand wedding rooms Origan and Complice where your dinner will be served and your party will go all night long.

**For a venue up to 120 guests : 5000€ all taxes included**

**Privatized Spa : 2000 €** (Guests Spa access + 1h massage for the bride & groom)

## Your ceremony



Your wedding ceremony will be unforgettable in the gardens of the Chateau. Enjoy an idyllic natural setting for a reception organized according to all your wishes. Your family and friends will remember this moment forever. If the weather is uncertain, the Grand Gallery or one of our wedding rooms will be set up for your event.

Reception area and set up :

1750 € (main castle) 750 € (Cité des Parfums)

## Wedding cocktail

Served in a private banquet room or outdoor in our park or on the terrace overlooking the valley...The choices are yours !

### All-inclusive cocktail packages :



- Open bar for one hour including :  
Vouvray sparkling white wine, whisky, vodka, gin, white and red wines, soft drinks, mineral water and 6 finger food per person : 25 € per person  
Champagne : additional fee of 10 € per person

- Open bar for two hours including :  
Vouvray sparkling white wine, whisky, vodka, gin, white and red wines, soft drinks, mineral water and 12 finger food per person : 42 € per person.  
Champagne : additional fee of 15 € per person  
Beer : 6 liter keg for an extra 80 €

Select the finger-food from the list below :



### Cold food

Tartlet of smoked salmon and soft goat cheese  
Parsley ham, mustard cream  
Foie gras/manguo macaron  
Oysters green apple jelly  
Gravlax marinated salmon  
Cold cream of asparagus and smoked duck breast  
Mini bruschetta with green olive tapenade and Serrano ham



**Hot food**

- Apple and foie gras mini burger
- Pasty puffs with Comté cheese and whole-grain mustard
- Lamb pastilla with apricot
- Chorizo sausage croq'monsieur toast



**Vegetarian food**

- Quail egg, basquaise way
- Melon soup with cottage cheese
- Small tortilla with candied tomato mousse
- Andalusian gaspacho with basil
- Hummous verrine with toasted sesame
- Little quiche with summer vegetables

To enhance your reception :



**Cocktail options**

Oysters / foie gras / salmon / risotto : 12 € per person. Prepared and served by one of our chefs.

**Candy bar :**

3€ per person. For all ages, candies and sweets to enjoy during your cocktail.



# Your wedding dinner



We invite you to select the items of your menu from the list below :

- Starter, fish or meat main dish, dessert, sweets : 65€ per person
- Appetizers, starter, fish or meat main dish, cheese, dessert, sweets : 80€ per person

## Appetizers

1. Cold tomato cream, puff pastry tapenade
2. Goat cheese with zucchini, grilled bell pepper coulis

## Starters

1. Foie gras seasoned with Montlouis wine, vanilla rhubarb, Touraine strawberries
2. Freshness of “beautiful” prawns with lime and mint, pea nectar, crispy vegetables, smoked herring roe and feta cheese foam.
3. Salmon tartare with yuzu pearls in smoked salmon purloin, Touraine goat cheese with fresh herbs, arugula coulis.

## Fish main dish

1. Pavé of lean fish cooked on its skin, Risotto « verde », creamy sea urchin sauce, herb salad with olive oil.
2. Duo of cod and langoustines, sautéed vegetables with roasted peanuts, coconut/lemongrass sauce.
3. Filet of sea-bream, duo of quinoa with seasonal vegetables, sweet pepper coulis with sweet spices.

## Meat Main Dish

1. Beef filet, churros of potatoes with comté cheese, shiitaké fricassee with yellow wine, peas, foie gras sauce.
2. Duck breast of Vendée gilded with dragees, roasted peaches, melting potatoes, sweet and sour sauce with raspberry vinegar.
3. Veal chop cooked at low temperature, small tomato stuffed with aubergine caviar, crushed appel and tomato juice.

## Cheese

1. Cheese platter and salad with walnut oil.

## For the Vegetarian

### Starter

1. Millefeuille of crunchy vegetables and fresh curry cheese Tomato
2. Tomato Gaspacho, basil whipped cream and small guacamole tartine

### Main Dish

1. Black almond quinoa, fresh herbs and organic olive oil
2. Venerated rice sautéed with crunchy vegetables, sesame oil and sweet soy sauce.

## Desserts



- « **Le joli coeur** » : Light vanilla cream, salted butter caramel heart, speculoos crunch
- **Passion/ivory procession** : Coconut biscuit, passion fruit mousse and white chocolate
- **Chocolate trilogy** : 3 chocolates (sponge cake, dark, white and milk chocolate mousses and caramel)
- **The traditional mounted piece** :  
3 puffs and nougatine per person choice of puffs flavors, 2 perfumes per mounted piece :  
passion/lemon/praline/strawberry/pistachio/vanilla/chocolate/caramel.  
Passion/citron/praliné/fraise/pistache/vanille/chocolat/caramel.

Fruit horn of plenty served during the evening : 8 €/person

## Drinks during your dinner

To accompany your meal, our sommelier will make the wine pairing according to your choices below :

- Selection of 2 wines (based on 3 glasses of wine per person, white and red), mineral water and coffee: 25€ par person
- Selection of 3 wines (based on 4 glasses of wine per person, white and red), mineral water and coffee : 35€ par person

Additional bottle of wine starting at 35 €

**Kid menu up to 12 years old : 20 €** (3 courses meal, beverages included)

**Service providers menu** (musicians, baby-sitter, photographer...) : 3 courses meal, 1 drink : **40 €**



## Your evening



Different formulas to celebrate your wedding all night long :

- **Alcoholic beverages :**  
Sparkling Loire wine : 30 € 75cl bottle  
Whisky, Vodka, Gin, Rhum :70 € 75 cl bottle
- **Non alcoholic beverages :**  
Mineral water : 6 € 75cl bottle  
Fruit juice and sodas : 6 €, 1,5 L bottle
- **« Snacking time »**  
Cheese platter : 9 € per person  
Sweet and salted fingerfood (5 pieces per person) : 10 €  
Macarons – homemade and of different flavours and colors : 3 for 6 €/person

## The next morning

At breakfast, enjoy your guests in a private lounge

Breakfast buffet, served from 7h to 10h30: 24 € / person

Brunch with seasonal products served from 11h to 14h: 45 € / person

# Your wedding « step by step »

You can lean on our experience and count on our savoir-faire to help you organise your event, before, during and after the big day !

*We are at your side at each step of your wedding preparations :*

## *More than a year before...*

- Draw up an estimative list of guests
- Choose your menu
- Book a few rooms for your guests

To make a firm reservation, you will be asked for an advance deposit of 20 % of the total amount of the quotation. You will then be provided with a schedule of instalments.

## *6 months before*

- Draw up the final guest list
- Try the menu you have chosen. Your head wine waiter will make suggestions for wine pairing.

The Château will contact you for your second instalment.



estimated total cost.

## *1 to 2 months before*

- Appointment with the wedding coordinator of the Chateau dedicated to your event, to discuss the general organisation of the wedding
- The Château will ask you for the 3rd instalment : 30% the



## *3 weeks before*

- Setting of your table plan : the layout and number of tables, which guests to place at each table, tables names in accordance with your wedding theme,...
- Confirmation of the timing of each intervention (preparation, decoration, photographer, speeches...)

## *3 days before*

- Last appointment to finalise details
- Final table plan
- Confirm the final number of guests, that will be the reference for the final invoice.

## **The Big day...**

Just focus on yourself, the Château d'Artigny will take care of the rest.

## We have selected for you

We communicate a non-exhaustive list ...



Photographer & Videographer

Charlotte BOISSEAU  
[www.Cha-Photographie.fr](http://www.Cha-Photographie.fr)  
[charlotte@cha-photographie.fr](mailto:charlotte@cha-photographie.fr)  
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Smily Box (via Charlotte BOISSEAU)  
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Tél : 07.60.28.30.30

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[www.gaellebcphotographe.fr](http://www.gaellebcphotographe.fr)  
[contact@gaellebcphotographe.fr](mailto:contact@gaellebcphotographe.fr)  
Tél : 06 82 12 38 50

Deep Love  
Motion & Picture  
[www.deeplove.fr](http://www.deeplove.fr)  
Tél : 06.29.44.65.60

Disc Jockey and lighting  
Phoenix Events  
[www.phoenixevents.fr](http://www.phoenixevents.fr)

Divine Parenthèse  
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