

Your Wedding



at the
Château de Gilly

Château de Gilly

Along the Route des Grands Crus between Dijon and Beaune, the Château de Gilly is the ideal location for your wedding.

Its formal garden and authentic lounges as well as the river la Vouge make an excellent setting for your reception from cocktail to dinner.

Setted spaces

The Garden

When the weather is fine, the formal garden and the green banks of the river going through the park represent a charming setting for your cocktail, photographs, and why not, wedding ceremony.



Le Salon Dom Gobelez

Dinners with 20 to 40 guests

Cosy, welcoming and refined room, ideal for a small intimate dinner party.

La Salle des Tapisseries

Dinner for 50 to 100 guests

Majestic room with walls covered with tapestries, an impressive ceiling height, age-old beams and a Burgundy Stone paved floor allowing your guests to dance until the end of the night.



Spaces rental

Your dinning room is available on the day before your wedding, from 5pm to set your decoration.

- from november to march : free rental room
- from march to october : 1000€

The privatization of the castle includes the hiring to the whole bedrooms (48) and living rooms from 2pm on the arrival day until the following day at midday, without foods and drinks.

- from november to march : 8900€
- from april to october : 16000€

Your cocktail



It is served in a private room, or if the weather allows it, outside in the park.

2 options are available :

Unlimited drinks for 2 hours : 34€ per guest

- Fruit juices, mineral water, sodas, Crémant de Bourgogne, Bourgogne Aligoté
- 3 gougères per guest
- 8 cold or hot savory cocktail pieces that you can choose among the following suggestions

or

Unlimited drinks for 2 hours : 45€ per guest

- Fruit juices, mineral water, sodas, Crémant de Bourgogne, Bourgogne Aligoté and draft beer
- 3 gougères per guest
- 12 cold or hot savory cocktail pieces that you can choose among the following suggestions

The Crémant can be replaced with :

- Vintner Champagne : **extra 7€/guest**
- Champagne Deutz : **extra 13€/guest**
- Extra beer (5-liter keg) : **90€**

Prepare your cocktail with a choice of delicious canapés among the following :

Cold savory pieces :

- Mini Club sandwich : poultry, tomato, salad, egg
- Mini Club sandwich : ham, tomato, cheese, salad
- Salmon in dill and pink berry rillettes
- Zucchini verrine and strained tomatoes
- Ham and Comté cheese Mille-feuille
- Foie gras and gingerbread finger
- Ceviche (raw salmon marinated in lime juice)
- Small flatbread sandwich with cucumber and tuna
- Foie gras and poppy seed lollipop
- Guacamole with shrimps, Thai sauce
- Foie gras and gingerbread Mille-feuille
- Chicken and cumin flavored carrot wrap
- Salmon wrap and pink berry cream
- Bagel with stewed tomato and goat cheese
- Raviole stuffed with salmon smoked at the Château and aniseed-flavored cream
- Cold soup made with vegetables in season and basil
- Cubes of Burgundy cooked ham with parsley and mustard cream
- Black radish and shrimps ravioli
- Small flatbread sandwich with cucumber, smoked salmon
- Gaspacho andalou (spring/summer)



Hot savory pieces :

- Small grilled ham and Comté cheese sandwich
- Cassolette of snails flavored with fines herbes
- Arancini with mushrooms
- Yakitori
- Crème brûlée with melted fois gras
- Beef-filled samosa
- Chicken samosa
- Shrimps samosa
- Spicy cod fish acra
- Shrimps coated in breadcrumbs
- Houmous verrine with grilled sesame
- Small summer vegetables quiche
- Boudin blanc (white sausage) and cinnamon flavored apple slices



Decoration & Sweet Treats ::



- Buisson de légumes for 20 guests 35€
Examples : Coliflower on sticks, stewed Tomatoes and Feta cheese, Cherry Tomatoes and Mozzarella...
- Pain surprise (party loaf) with fish canapés for 10 guests 48€
Examples : Smoked salmon, Tuna rillettes...
- Pain surprise with cold cuts for 10 guests 48€
Examples : Rillettes, Rosette sausage, terrine, ham...
- Pain Surprise with cheeses for 10 guests 45€

Stand & Event :



- Regional products 6€ / guest
(cubes of Burgundy ham with parsley, small brioche with snails and Brillat Savarin (regional cheese))
- Slicing of salmon smoked at the Château 7€/ guest

For children :

Unlimited drinks (soda, fruit juices, mineral water and 3 gougères) : 10€ per child



Your Wedding Dinner



We suggest you to choose the option suiting your dinner best, then compose your menu choosing among the following dishes :

Formule Tradition 70 € :

Starter

Fish or meat

Ripened cheeses

Dessert

Formule Sélection 80 € :

Starter

Fish or meat

Ripened cheeses

Dessert bar

Formule Prestige 92 € :

Starter

Fish

Meat

Ripened cheeses

Dessert bar

Starters :

Plainly cooked foie gras with flower honey flavored apples
Smoked salmon cannelloni with its Flavigny aniseed flavored cream
Poached egg, onions, bacon and mushrooms with a red wine sauce
Sea bass ceviche, wasabi cream

Vegetarian dishes :

Vegetables risotto
Lasagne with vegetables from Provence
Sauté of curried vegetables

Fish dishes :

Pan-fried fillet of pike and mussels risotto with a Chardonnay sauce
Pan-fried cod and truffle-flavored celery purée with sour sauce
Snacked sea bass fillet, carrots and wine sauce
Salmon, leek fondue and butter sauce

Meat dishes :

Supreme of chicken with fresh herbs, pommes Anna (sliced, layered potatoes cooked in melted butter), wild mushrooms, parsley and garlic juice
Beef fillet, fricassee of vegetables in season, spicy juice (extra 10 euros)
Veal tenderloin, melting potatoes with onions
Saddle of lamb cooked at a low temperature, pommes grenaille (unpeeled baby potatoes) cooked in rosemary juice

Cheeses :

Plate of regional ripened cheeses

Desserts :

American service :

‘Le Sous-bois’ : dulce de leche mousse and its crystallised red berries
‘Religieuse’ filled with raspberry, rose and litchi cream
‘Plaisir sucré’ : hazelnut dacquoise (several layers of hazelnut meringue), crunchy biscuit filled with praline flavored cream, milk chocolate cream and whipped cream
‘Infiniment vanille’ : different textures and origins, exotic fruit sorbet

Dessert Bar :

7 kinds of desserts to be chosen among the following suggestions :

- Gaspacho with seasonal fruits
- Panacotta with fromage blanc and coulis
- Seasonal fruits tartlet
- Crisp pistachio cube with raspberry cream
- Pavé chocolat
- Cabbage chocolate, praline, vanilla
- Macaron
- Lemon meringue tartlet
- Vanilla, chocolate ou pistachio éclair
- Vanilla, chocolate ou coffee tartlet
- Brownie chocolate
- Rice pudding plain or with seasonal fruits
- Opéra
- Chocolate-hazelnut tartlet
- Tiramisu
- Cannelé
- Mini baba with rum

Instead of the individual dessert or the dessert bar : a whole cake with decoration and inscription sliced in front of you (extra 8€ / guest) :



- Red berries contemporary charlotte
 - Le Pur Caraïbe, coconut and exotic fruit dessert cream
 - Le fleur d'oranger cassis, peanut crumble, mulberry and blackcurrant purée, blossom flavoured trifle cream
 - La Vie en rose, lime flavoured biscuit, Mara des bois (wild strawberry) mousse and lime flavoured cream.
 - Dark chocolate brownie, praline and Piemont hazelnut flavoured crunchy biscuit, Caribbean dark gourmet chocolate cream and mousse.
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- Traditional croquembouche (extra 11 € per guest) : 3 vanilla cream puffs per guest and nougatine
 - Wedding Cake on request (extra 12 € per guest)

Children's menu (under 12 years old) including 1 drink : 20€

Ham and rosette sausage or salmon smoked at the Château or raw vegetables

Cut of beef, or thick slice of fish, or poultry fillet

with pasta, or chips, or vegetables in season

Fruits in season tartlet, or Sundae (vanilla, chocolate, strawberry) or fruits on a stick

Participants' meals (musicians, babysitter, photographer...) : 38€

Three-course meal + a drink and a cup of coffee

The drinks for your dinner

To liven your menu up, we offer you different drinks packages :



Forfait Tradition : 25€/ guest

2 glasses of wine, a half-bottle of mineral water, a cup of coffee

Forfait Sélection : 33€/ guest

3 glasses of wine, a half-bottle of mineral water, a cup of coffee

Forfait Prestige : 39€/ guest

3 glasses of wine, 1 glass of Crémant wine with your dessert,
a half-bottle of mineral water, a cup of coffee

Extra bottle of wine : from 40 €

Extra flat and sparkling mineral water : 8€ la bouteille (75cl)

Wine corkage fee : 15 € per bottle (75cl)

Crémant wine/Champagne corkage fee : 20 € per bottle (75cl)

Spirits corkage fee : 25 € per bottle (70cl)

Your Evening Reception



After your dinner and for your dancing party, we offer you :

- **Alcoholic drinks**

Crémant (around 1 bottle for 6 guests) : 40€ per bottle

Vintner champagne (around 1 bottle for 6 guests) : 70 € per bottle

Champagne Deutz (around 1 bottle for 6 guests) : 80 € per bottle

Liqueurs (each opened bottle is billed) :

Jet 27, Marie Brisard, Gin, Vodka, Whisky : 65 € per 70 cl bottle

Age-old Burgundy marc brandy, Cognac VSOP : 70 € per 70 cl bottle

Sparkling wine corkage fee : 20 € / bottle (75cl)

Spirits corkage fee : 25 € / bottle (75cl)

- **Soft drinks**

Fruit juices, sodas, mineral water... 8€ per bottle

- **Evening buffet**

Fruit basket, sweets, in-house made biscuits (cookies, financiers, shortbread biscuits) :

For 50 guests : 150 € /buffet

For 75 guests : 225 € /buffet

For 100 guests : 290 € /buffet

On the following morning...

On the morning following your wedding day, enjoy your guests' company around an American buffet breakfast...

- Several varieties of Viennoiseries
- Bread, butter, several types of jam, cereals, spread, honey
- Scrambled eggs, sausages, bacon
- Cold cuts (cured ham, ham bone, Rosette sausage, Burgundy cooked ham with parsley)
- Smoked salmon
- Fruit salad, fresh fruit basket
- Fromage blanc, plain yoghurts and fruit yoghurts, regional cheeses
- Coffee, tea, hot chocolate, fruit juices (orange and grapefruit), still water and sparkling water

30€/guest

With an extra of 15€ per person

- You can add a hot plate :
 - volaille, sauce à la moutarde et risotto
 - jambon braisé, sauce vigneronne et tagliatelles

The very last practical details

- For your civil ceremony : lease on chairs outdoors
(lease from 350 euros for the length of your ceremony)
In case of bad weather, the same private room will be used for your ceremony and cocktail
- Lease of white chair covers : 8€ / cover
- Accommodation of your guests : please consult us for information

Your 'Turnkey' Wedding

Besides the menu and drinks, our options include all the following services :

- Lease of the private room for your dinner and party until 1 a.m. (after this hour, 200€ per extra hour until 4 a.m. at the latest)
- An exclusive representative
- The tasting of the test menu for 2 people (2 choices maximum)
- A suite given to the young married couple for their wedding night
- 2 bedrooms given to the married couple's relatives or friends (for any wedding comprising 90 guests or more)
- The lease of furniture, table linen, crockery, a two-light candlestick on each table and two on the newlyweds' table
- Waiting staff keen to meet your expectations and pampering your guests.

Your Wedding 'Step by Step'

Please rely on the know-how and experience of our team !

We are by your side all along the preparation of your event :

More than a year before your event



- Estimation of the number of guests
- Choice of your menu and drinks package
- Booking of the bedrooms for your guests

To confirm your reservation once and for all, you will be asked for a first down payment of 20% of the quotation amount. A down payment schedule will then be established and given to you.

6 months before your event

- Adjusted list of the guests
- Le Château contacts you for a second down payment : 30% of the total estimated amount.

1 to 2 months before your event

- Appointment with your exclusive representative for the general organisation
- Tasting of the selected menu with the wines suiting the dishes.
- Le Château solicits you for a third down payment : 30% of the total estimated amount



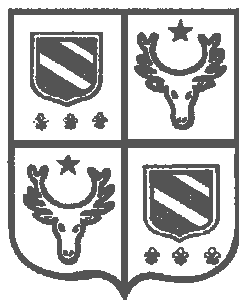
3 weeks before your event

- Creation of the seating plan : layout and number of guests at each table
- You may give a name to each table according to the theme you have chosen for your wedding
- Validation of the timing of each intervention (decoration, photographer, speech(es)...).

3 days before your event

- Final appointment to take stock of the situation
- Final seating plan
- Definitive confirmation of the guests number used for final invoicing.

On D-Day... Please do think of you only as le *Château de Gilly* takes care of everything...



Château de Gilly

Grandes Etapes Françaises

Place du Château - 21640 GILLY LES CITEAUX

www.chateau-gilly.com

Tel : 03.80.62.80.03 ou 03.80.62.86.86

affaires.gilly@grandesetapes.fr

interne.gilly@grandesetapes.fr