



Wedding Receptions

Château d' Arpaillargues



Rue du Château - 30700 Arpaillargues
*Tel. 04,66,22,14,48 * Fax: 04,66,22,56,10*
email: arpaillargues@wanadoo.fr
website: www.leshotelsparticuliers.com

Dear Miss, Dear Sir,

We have the pleasure to send you a summary of the different services we propose concerning the rent of our hotel « le Château d'Arpaillargues » on the occasion of your wedding reception.

The rent of the Château d'Arpaillargues includes the whole site : all the rooms for a capacity of 65 people (detailed list of the rooms below), all the different reception rooms and lounges, the park, the swimming pool, the car park, etc. at the price of 7500 €. The capacity of our restaurant is 120 people maximum (separated in two rooms or outdoors if the weather allows it).

Please find, here enclosed, a selection of menus at 73 € and 88 € per person. The menu chosen for the reception will have to be common to all the guests and the choice will have to be given at the latest one month before the event. We also join to this letter the description and prices of the drinks (aperitifs, wine, coffee and corkage), either per bottle, or at a flat rate of 30€ per person. Of course, if you have special requests, our head waiter will have the pleasure to add a personal touch to your selection.

The sales department is at your disposal for any appointment or further information. In order to help you with your choice, it is possible for you to taste the menu. Please be so kind as making an appointment early enough (we need to order the ingredients). The price granted for this tasting is 50% off the chosen menu, drinks not included.

For the children, we usually suggest a menu at 18€ adapted to their age. The adult menu is normally applied from 12 years old. A menu at 35 €, drinks included, is proposed for the entertainment people (DJ, photographer ...) and baby-sitter(s).

From 1 am to 6 am, an inclusive allowance of 100€ extra per hour for the waiters will be added to your bill.

If you wish to reserve, please be so kind as to look at the « General Conditions of sale» here below.

Waiting for the next pleasure to have you here on the occasion and success of this event, we stay at your entire disposal and remain

Faithfully yours,

*Benjamin Savry
Director.*

Rooms list

CASTLE

1ST FLOOR

CH 9 : Apartment, twin beds + two single bed

2ND FLOOR

CH 1 : Double bed

CH 2 : Twin beds

CH 3 : Twin beds

CH 4 : Twin beds

CH 5 : Double bed

CH 6 : Double bed

CH 7 : Apartment, one double bed and one single bed

CH 8 : Apartment, one double bed and one single bed

MAGNANERIE (CASTLE SIDE)

GROUND FLOOR (NO AIR CONDITIONNING)

CH 11 : Three single beds

CH 12 : Twin beds

CH 14 : Twin beds

CH 15 : Double bed

CH 16 : Twin beds

CH 29 : Double bed

1ST FLOOR

CH 10 : Twin beds

CH 17 : Double bed

CH 18 : Double bed

CH 19 : Double bed

CH 20 : Double bed

CH 21 : Twin beds

2^{ÈME} ETAGE

CH 22 : Three single beds

CH 23 : Double bed

CH 24 : Double bed

CH 25 : Twin beds

CH 26 : Double bed and one single bed

CH 30 : Junior room, Twin beds

TERRACE MAGNANERIE

1st FLOOR : CH 27 : Double beds and twin beds

2nd floor : CH 28 : Double bed and twin beds (on a mezzanine)

Cocktail-apéritif

* *Hot and Gold*

(flat rate of 18 € per person)

5 hot Canapés:

- Barquette à la chair d'araignée de mer et pointes d'asperges (spider crab flesh and asparagus)
- Beignets de gambas épicés (spicy king prawns fries)
- Quiches au chorizo doux et parmesan (chorizo and Parmesan quiche)
- Raviolis frits de veau et légumes au curry indien (fried ravioli of veal and vegetables with Indian curry)
- Rouleaux d'aubergine et brandade de cabillaud (aubergine and cod brandade rolls)

5 cold Canapés:

- Toasts au foie gras et confiture de tomates (foie gras and tomato on toast)
- Profiteroles à la mousse de saumon fumé, crème de concombres (smoked salmon mousse profiteroles and cucumber cream)
- Blinis au taroma, aneth et citron vert (taroma, dill and lime blinis)
- Petites tomates cerises à la tapenade provençale (cherry tomatoes with tapenade)
- Croustillade de crevettes roses aux radis confits (prawns croustade and candied radishes)

* *Apéritif and Open Bar*

Champagne Delamotte, cuvée « Les Hôtels Particuliers » (Laurent Perrier)	per bottle	40 € (instead of 46 €)
Punch or Sangria	per litre	25 €
Fruit juices	per litre	5 €
Whisky, vodka, gin, (with two bottles of soft drinks included per bottle of alcohol)	per bottle	60 €
Fastis, Martini, Campari, Get 27	per bottle	50€
Muscat	per bottle	35€
Draught beer	per cask (10 l)	120€
Cognac, Armagnac, Poire,	per bottle	70€

Elaborated cocktail

(flat rate of 38 € per person)

- Champagne Delamotte, cuvée « Les Hôtels Particuliers » (1 bottle for 3 people)
- Choice of alcohol (maximum 3 different kinds)
- Fruit juice and soft drinks
- 8 canapés per person

Menu réception

(73 € per person, drinks not included)

Galette de loup à la fleur de sel, tartare de légumes et crème d'herbes fraîches, petit pain brioché
(Sea bass pancake, tartare of vegetables and fresh herbs cream, little brioche-like bread)

Or

Carpaccio de filet de bœuf mi-fumé, mesclun printanier aux cébettes et lamelles de foie gras
(carpaccio of smoked beef sirloin, mixed green salad with cebettes and thin strips of foie gras)

Or

Farigoule de petits violets aux raviolis de tourteau frits aux quatre épices
(Artichokes stuffed with mushrooms and ham, fried ravioli of crab with spices)

Rouleaux de saumon à la duxelle de cèpes, minestrone de légumes à la sauge
(salmon and ceps rolls, minestrone of vegetables with sage)

Or

Palette de rougets barbet en aioli, pot-au-feu de mini légumes
(red mullet with garlic flavoured mayonnaise, mini vegetables pot-au-feu)

Or

Dame de cabillaud clouté aux anchois, fruits de l'olivier, pointes d'asperges et carottes nouvelles
(Cod steak with anchovies, fruits of the olive tree, asparagus and carrots)

Granité au thym des garrigues et Chartreuse verte
(Granita of thyme from the garrigue and green Chartreuse)

Suprême de pigeonneau aux senteurs d'anis, jambonnettes en crépine de chouze
(supreme of young pigeon with anise, ham in a caul of cabbage)

Or

Petit gigot d'agneau au lait de coco et curry de légumes printaniers
(little leg of lamb with coconut milk and curry of spring vegetables)

Or

Filet de taureau en crépine de poitrine fumée, fagot de haricots verts, pommes dauphin aux cébettes
(Filet of bull in a caul of smoked brisket of beef, green beans tied up in bundles, potatoes with cebettes)

Aumônière croustillante de Pélardon, petite salade du marché
(Frusty pélardon, small salad from the market)

Or

Sélection de fromages fermiers affinés, mesclun à l'huile de noix
(Selection of mature dairy cheeses, mixed green salad with nut oil)

Pièce montée en chouze (thème à définir)
(Wedding cake with puffs)

Or

Pièce montée à l'américaine (parfums à définir)
(American wedding cake)

Or

Assortiment de desserts du pâtissier (à définir)
(Assortment of desserts)

Menu reception

(88 € per person, drinks not included)

Foie gras de canard mi-cuit mariné au Beauce de Venise, pétales de tomates confites et mesclun à l'huile de noisette, petit pain aux noix

(half-cooked foie gras marinated with Beauce de Venise, petals of candied tomatoes and mixed green salad with hazelnut oil, little nut bread)

Or

Tarte d'aubergine et de tomate à la chair d'araignée, pétales de homard, huile d'olive primeur au basilic

(aubergine and tomato tart with spider crab flesh, petals of lobster, olive oil with basil)

Or

Carpaccio de cèpes confits et artichauts harigoule, escalope de ris de veau pané au pain d'épices

(carpaccio of candied cepes and artichokes, sweetbreads escalope coated with gingerbread)

Paré de bar de ligne cuit vapeur à l'infusion de thé et safran, pot-au-feu de légumes

(bass steak steamed with tea and saffron, vegetables pot-au-feu)

Or

Paillassons de Noix Et Jacques au vinaigre Balsamique, petite salade aux herbes et huile de sésame

(scallop with balsamic vinegar, small salad with herbs and sesame oil)

Or

Suprême de dorade à l'étuvée de cébettes, jus de tomate au thym citron

(supreme of sea bream stewed with cebettes, tomato juice flavoured with lemon thyme)

Granité au thym des garrigues et Chartreuse verte

(Granita of thyme from the garrigue and green Chartreuse)

Or

Granité à la pêche jaune arrosée d'un Poteau de Layon

(granita of peach and Poutreau)

Millefeuille de filet de bœuf au foie gras, échalotes confites et infusion au vin de Gigondas

(beef filet with foie gras, candied shallots and infusion of Gigondas wine)

Or

Garé d'agneau aux morilles, fleurs de courgette farcies de tomates confites au romarin

(loin of lamb with morels, courgettes stuffed with rosemary and candied tomato)

Or

Suisse de lapereau fourrée aux échalotes et Duxelles de girolles, infusion d'estrragon

(young rabbit thigh stuffed with shallots and chanterelle, infusion of tarragon)

Groustillant de Pelardon à la tapenade, petite salade de mesclun

(crusty pelardon with tapenade, small mixed green salad)

Or

Sélection de fromages fermiers affinés, mesclun à l'huile de noix

(selection of mature dairy cheese, mixed salad with nut oil)

Pièce montée en chou (thème à définir)

(Wedding cake with puffs)

Or

Pièce montée à l'américaine (parfums à définir)

(American wedding cake)

Or

Assortiment de desserts du pâtissier (à définir)

(Assortment of desserts)

Our selection of wine from the area of Uzès

White wine

Domaine de Malaïgue- VVD des Cévennes	22€
Vignoble Chabrier- Duché d' Uzès	27€
Vignoble Chabrier -Duché d' Uzès - La Garrigue	32€
Vignoble Chabrier-Cuvée « C »- Chardonnay	40€
Domaine de Malaïgue -VVD du Gard	40€

Red wine

Domaine de Malaïgue- Duché d' Uzès	27€
Vignoble Chabrier - Duché d' Uzès	27€
Domaine de Malaïgue - Duché d' Uzès -Syrah	40€
Vignoble Chabrier- Cuvée « C » - Merlot	40€

Rosés

Domaine de Malaïgue - Duché d' Uzès	27 €
Vignoble Chabrier - Duché d' Uzès	27 €

Champagne

« Les Hôtels particuliers », cuvée spéciale	43 € (au lieu de 50 €)
Laurent Perrier	60 €
Louis Roederer, Brut premier	60 €

Corkage is 9€ per bottle of wine and 13€ per bottle of Champagne.

* We can also suggest an all inclusive formula with wine from the area.

Drinks (as an example)

36 € per person, on the basis of half a bottle of wine per person

White wine: La Garrigue, Domaine Chabrier, Vin de l'Uzège

Red wine : Costières de Nîmes , Château Belle Coste

Mineral water and coffee

Water and Soft drinks

Sparkling mineral water (Badoit, Perrier)	5€
Still mineral water (Evian, Vittel)	5€
Soft drinks (Coca, Orangina, Schweppes), fruit juice	5€
Coffee and small pastries	3.5€ (per person)

Proposition for brunch

Service from 11am to 3 pm

COMPOSITION

Hot drinks (coffee, tea, hot chocolate)
breakfast French pastries (croissants, pains au chocolat, pains aux raisins, chaussons aux pommes)
Fresh fruit juice (orange and grapefruit) and other fruit juices
Choice of bread (french baguette, farmhouse loaf, sesame seeds bread and toasted bread)
Fruit, yoghurts, choice of cereals, honey and jam, nature and salted butter
eggs (omelette, crambled eggs with or without bacon, fried eggs)
cooked meats (cooked and raw ham, sliced dry sausage, pâté...)
Homemade poultry pâté and condiment, served with stewed onions
Mature dairy cheese buffet and green salad
Desserts : Fruit salad, fruit tartlet
Vin de pays (white, rosé and red)
Mineral water and sodas
Infusions and espresso on demand

Price : 40 € per person

VARIANT VERSION : BRUNCH-GRILL

classical brunch married with :

Grilled veal ribs
Grilled sirloin,
Sausages and spicy sausages

price : 45€ per person

VARIANT VERSION : BRUNCH-GASTRONOMIQUE

classical brunch married with :

Lamb or suckling pig roasted on a spit

price: 50€ per person

A few good tips

Music

« Gehad jazz sweet Lorraine » jazz.....	+ 33 (0)6 10 66 80 86
« Pierre et music » Dj.....	+33 (0)6 11 57 94 32
« G. Garcia » Dj.....	+33 (0)6 03 44 59 69
« Maurice » Pianiste.....	+33 (0)4 66 27 16 17
« Montfort Gérard saxo » Saxophoniste	+33 (0)4 67 98 16 05
	+33 (0)6 21 03 46 22
« Christian Bedoy » Jazz new orleans.....	+33 (0)6 73 76 01 91
« Jazz frog ».....	+33 (0)6 83 89 12 19

flowers

« Côte fleurs ».....	+ (0)4 66 37 47 18
36 bd Gambetta	
30 700 Uzès	
« Pascal Silvestri »	+33 (0)4 66 24 77 91
Chemin de l'arbusset.....	+33 (0)6 81 35 39 37
30 140 Anduze	

Photographer

« Plic clac Sarts».....	+ 33 (0)4 66 22 19 84
Loris Abauzit	+ 33 (0)6 15 33 05 59
bd Gambetta	
30 700 Uzès	

Hair dressers

SG Création. (Uzès).....	+ 33 (0)4 66 22 69 45
Prestig' Coiffure (Uzès).....	+ 33 (0)4 66 22 10 42
Roland Création. (Arpaillargues)	+33 (0)4 66 58 00 86

Beauty institute

L' Ephélide (Uzès).....	+33 (0)4 66 22 18 65
Lupi - Passion Beauté (Uzès).....	+33 (0)4 66 22 18 38

General conditions of sale

- LOGISTIC:

The rent is a settled price and includes all our equipments according to availability. If a special request was necessary, a preliminary request would have to be asked to the reservation department as soon as possible.

- INVOICE:

The price billed by the Château d'Arpaillargues to the customer is the one agreed when signing the contract, with, in addition, the price of any service, not initially planned but indeed given by the hotel on request by the customer, and whose demand will have to be the object of a signed order form.

- GUARANTEE of the NUMBER of PEOPLE CHARGED:

The definite number of (possibly added) people will have to be written and confirmed at the latest 8 days before the reception knowing that the number of people retained remains the basis of the invoice.

- TERMS OF PAYMENT:

Any option will only be confirmed upon reception of a first deposit of 40% of the estimated total cost (including tax). A second deposit of 40% will have to be paid three months before the event. The rest has to be paid after the event when presenting of the bill. The payment will have to be made by cheque, credit or Visa card or bank transfer. Extra charges, 3 % per month, will be demanded at the latest 8 days after the presenting of the invoice. Expenses done by the customers and not paid when leaving will be invoiced to the organizer of the event.

- ORGANIZATION:

Subsidiary services: transport, decoration, entertainment and any external contributor will have to be mentioned to the hotel on the contract. For agreement, they must respect the rules and security norm, except any drilling in the walls, ground and paint, sticking or bill posting which will have not to deteriorate the premises and will have to be restored to their first state. At the end of the event, the customer will have to take away, at his/her expenses, the various equipment, belongings and documentation that are not the hotel's.

The hotel cannot be, in any case, taken responsible for any object being stolen in the rooms during or after the reception, if these rooms have not been locked and if the valuable objects (mobile phones, laptops, cameras or video recorder...) have not been left at the reception.

- RESPONSABILITY and INSURANCE

Until the end of the contract, the hotel will accept the responsibility of clothes and personal belongings (except luggage, big parcels, jewels and precious objects) duly given to the cloakroom in exchange of an explicit discharge paper for the given object (a ticket can be demanded from the person entrusting the object and who has to mention their name and nature of the object). Except in case of a fault proved by the hotel, the customer will have to take the responsibility for any damage done on the equipment, belongings, documentation, whatever they are, that do not belong to the hotel and were brought on request of the customer.

Any damage or disappearance done to the hotel by the guests during the event will be invoiced to the organizing customer. In case of dispute, we implicitly consider that the customer is protected by his/her own insurance.

- SACEM

The customer bringing their own music or entertainment has to consider with the person in charge of the entertainment the obligation of declaration to the Sacem, 28, rue Ballue - 75009 Paris, concerning the copyright of the musical entertainment which takes place during the reception.

• **CANCELLATION OF THE CONTRACT**

The hotel keeps it its own, the right to cancel the contract if the payment of the deposit(s) by the customer has not been done, as stipulated in the article « Terms of payments», without any prejudice for the hotel to look in all ways for the right of payment of the sums that fall due as well as the suffered loss.

The hotel is exempted of all responsibility in the partial or total non carrying out of the contract resulting from a fortuitous case, the fact of another person or a case of force majeure such as, for example, partial or total strike, block-out, flooding, fire , attack or any other ban or disaster.

The cancellation of the contract from the customer's side only forces him to pay an irreducible compensation of 40% of the agreed price; this amount will rise up to 80% if the cancellation is 30 days or less before the event. The possible postponement of the contract cannot exempt the customer of their obligation: the deposit(s) given will remain gained by the hotel as a compensation for the loss.

An insurance for cancellation is proposed to you so as to cover all the risks listed above and the costs given to the hotel (deposits and possible costs linked to the cancellation).

Résa + Résa Pro: tel. 01,44,83,87,87 fax: 01,42,46,34,69

e.g.: reception cost between 6000€ and 12000€ insurance cost between 215 and 305€

<u>Cancellation Insurance</u>	
I (we) undersigned:	Name(s) and first name(s):
.....	
.....	
Declare subscribe to the contract GAN EUROCOURTAGE N°075,151,717, for an insurance of€, concerning the reception of on (date)..... and, having knowledge of, before signing of the extract of the general conditions Résa Plus here enclosed.	
I (we) wish to give the quality of insured person other than the contracting parties (*), to the people below mentioned indispensable to the event:	
NAME:.....	First name:.....
NAME:.....	First name.....
NAME:.....	First name.....
NAME:.....	First name.....
Date:	Signature(s) of the contracting parties
preceded of the mention « bon pour accord »	
<input type="checkbox"/> Accept the contract Résa Plus/ Résa Pro <input type="checkbox"/> Refuse the contract Résa Plus/ Résa Pro	
* please refer to the extract of the « general conditions of sale » Résa Plus enclosed so as to know the insurance included according to the type of event (wedding, reception, congress or else...).	

• **COMPETENCE:**

Any dispute or disagreement born of the interpretation or the execution of the contract will come under the exclusive competence of the French jurisdiction and in particular the Tribunal de Nîmes which will be the only relevant after exhaustion of the amicable compromise.

Visits of the château are only possible upon appointments.

The Customer

declares knowing and accepting the general conditions of sale

Name and status of the signatory

Made in

on:

Signature preceded by the mention
« Lu et approuvé, bon pour acceptation »

The Hotel

Name and status of the signatory

Made in.

on:

Seal.