



MARTIN'S CHATEAU DU LAC



PRICE LIST MEETINGS & EVENTS



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EVERY PACKAGE INCLUDES

- Meeting room with free **wifi**, an LCD **projector** or a LCD TV, a **flipchart** and a **screen**
- **New** Bose Videobar video Conference system (Boardrooms)
- Pens, pads, water, mints on the tables
- **Two coffee breaks** (morning and afternoon), with coffee, tea, fruit juices, apples, sweets of the day
- A **lunch** is served in one of our rooms, with water, soft drinks and coffee included. (choose your lunch below)
- Packages are available from 10 participants

BUSINESS

€ 100

Chef's selection 2-course menu

or

Sandwiches buffet

or

Cold buffet

or

Chef's selection 3-course menu (+10€)

EXECUTIVE

€ 107,50

Welcome Coffee

+

Permanent coffee break

+

Chef's selection
2-course menu*or*

Sandwiches buffet

or

Chef's selection 3-course menu (+10€)

BUFFET

€ 120

Chef's selection
lunch buffet

A selection of hot and cold dishes

As from 30 guest



PAUSES & BREAKFAST

Welcome coffee

Coffee, tea, flavored water, fruit juice, small croissants and Danish, fruit basket € 12,00

Welcome coffee 1/2h

Coffee, tea, fruit juice, apples and sweet of the day €12,00

Permanent coffee break

€25,00

« Breakfast to meet »

Coffee , tea, fruit juice, croissants and Danish
Yoghurts, fruit salad, cereal bars and refreshing smoothies €16,00

Soft drinks in your meeting room (per person) € 8,00

MEETING « A LA CARTE »

LUNCH

Buffet « du marché » (chef's choice) composed of :
5 starters, 2 main courses and 2 desserts, (min.30 person) € 64,00

Buffet « sandwiches »
Soup of the day, selection of sandwiches,
Individual salads and dessert of the day € 45,00

2-course lunch of the day – chef's choice € 45,00

3-course lunch of the day – chef's choice € 55,00

Soft drinks, water and coffee during the lunch € 12,00

Wine package – Selection Château du Lac € 12,00

ROOM RENTAL : PRICE ACCORDING TO THE ROOM



COCKTAILS & CANAPÉS

COCKTAILS

Bubbles

1 glass of Cava € 8,00

Champagne

1 glass of Champagne Mumm Cordon Rouge € 13,50

Bubble time

Cava, salted biscuits and olives	1/2h	€ 16,00
	1h	€ 20,00
	1h30	€ 24,00
	2h	€ 27,00

Champagne Mumm Cordon Rouge

Salted biscuits and olives	1/2h	€ 26,00
	1h	€ 34,00
	1h30	€ 42,00
	2h	€ 48,00

CANAPÉS

Zakouski

Hot and cold Canapes	3 pieces	(1/2h)	€ 10,00
	5 pieces	(1h)	€ 15,00
	8 pieces	(1h30)	€ 22,00
	15 pieces	(2h)	€ 40,00

Zakouski Deluxe

Chef's selection of seasonal canapés	per piece	€ 4,50
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Pain surprise

Selection of 50 mini-sandwiches	€ 110,00
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Dip Healthy (1 platter for 15 people)

Gardener's basket with cocktail sauce dips and a gazpacho shot	€ 45,00
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Dip Healthy formule du Lac (platter for 15 people)

Gardener's basket with cocktail sauce dips and a gazpacho shot, gressinis, focaccia, olives and tomatoes tapenade, hummus	€ 105,00
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Oysters

per piece	€ 3,50
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STARTERS

Parsnip velouté with truffle, pan-fried wild mushrooms, hazelnut

Home-smoked salmon tataki, confit leek, grained mustard crumble, red onion, vinaigrette

Pan-fried ravioli of chicken thighs, ginger & lemongrass, grilled mais, spicy chicken broth

Confit celeriac carpaccio, hazelnut, smoked mackerel, pickled red beet

Roasted scallops, smoked cabbage mousseline, romanesco, Parmesan espuma

Vitello tartufato, parmesan and crispy mushrooms

FISH DISHES

Pan-fried sea char, mashed potatoes with Isigny cream, seaweed crumble, variation of carrots, shrimp bisque

Pikeperch fillet, cork potatoes, salsify, confit leek, truffle mousseline sauce

SEASONAL MENU

MEAT DISHES

Roasted corn chicken, butternut mousseline with smoked bacon, potato galette with truffle, poultry gravy

Slow cooked duck breast, roasted polenta, Brussels sprouts, onion confit in red wine

Deer fillet, cork potatoes, celery mousseline with truffle, Belgian endive tatin, jus (+ € 5,00 during game season from October to January)

DESSERTS

Crème brûlée, with coconut and chocolate

Belgian chocolate mousse, chocolate biscuit, crunchy feuillantine

Avelina : Praline mousse, caramel and hazelnut chips, dacquoise with Piedmont hazelnuts

3-course menu	€ 55,00
4-course menu	€ 65,00



VIP MENU

First STARTER

Veal tartare, truffle oil, grilled asparagus, parmesan

Half-cooked swordfish fillet, wild garlic, soy, red onion pickles

Second STARTER

Veal tartare, truffle oil, grilled asparagus, parmesan

Half-cooked swordfish fillet, wild garlic, soy, red onion pickles

DISHES

Roasted turbot fillet, pea mousseline, pommes bouchons, pan-fried asparagus

Wild duck breast stuffed with truffles and foie gras, morels, young carrots, dauphine potato

CHEESE

'Pascal Fauville' cheese selection

DESSERTS

Chocolate pastry, lemon cream, almond crumble, praline, pistachio cake

3- course menu	€ 87,00
4- course menu	€ 95,00
5- course menu	€ 106,00



VEGETARIAN MENU

STARTERS

Tomato jelly, creamy burrata, crisp of taggiasca olives, pine nuts

Quinoa salad, nuts, feta, pomegranate, spring onions

Parsnip cream, candied onion, garlic croutons, horse-radish

DISHES

Tartufata risotto, shimeji, Parmesan cheese flake

Wild mushrooms espuma, bread biscuit, hazelnut, poached egg

Slowly cooked cabbage in butter, sweet curry, potato espuma, puffed buckwheat

3- course menu	€ 55,00
4- course menu	€ 65,00

OTHER FORMULAS

FORMULA « HÔTE DU LAC »

Reception [half hour]: Cava, fruit juice & 3 canapes

3-course seasonal menu (on page 7)

½ bottle of house wine, still and sparkling water

Coffee and sweets

Package price: € 89,00

SUPPLEMENTS

Choice of cheeses € 11,00

Personalised cake instead of dessert € 8,00

Spoon € 8,00



STARTERS

Parsnip velouté with truffles, pan-fried wild mushrooms, hazelnut

Home-smoked salmon tataki, confit leek, grained mustard crumble, red onion, vinaigrette

Confit celeriac carpaccio, hazelnut, smoked mackerel, pickled red beet

Pumpkin panna-cotta, hazelnut, smoked duck, kadaif

Game terrine, pistachio, onion confit with figs

MAIN COURSES

Pan-fried skrei fillet, mashed potatoes with Isigny cream, salsify, shrimp bisque

Braised suckling pig, butternut mousseline with smoked bacon, Belgian endive, potatoes galette, poultry jus

Millefeuille of root vegetables, pumpkin cream with sweet peppers

SEASONAL BUFFET

From 30 guests

DESSERTS

Tiramisu with speculoos

Brussels waffle

Chocolate mousse

Churros

Range of mini desserts in glasses

The buffet can be served seated or in a walking dinner form

5 starters, 3 main courses, desserts
Salad and sauces are included in the buffet

€ 64,00



OFYR

OFYR is a sculpture... but also a brazier and a plancha.
Liven up your event with this new taste experience.
Our chef animates your dinner with a live show cooking in our winter chalet



OFYR

As from 20 to 60 guests

WELCOME DRINK

1 glas of Cava, kir cava, fruit juice

PREPARED ON THE OFYR

Roasted prawns, lemongrass, Thai basil
Sauteed squid with garlic and fresh herbs
Grilled beef filet, choron sauce
Duck legs confit, sweet & sour sauce
Roasted Camembert

Truffled mashed potatoes
Stir-fried root vegetables
Brussels sprouts with bacon
Mushrooms, butler butter
Baby Belgian endives with honey from our bees
Flamed leeks
Parsnip velouté

Dessert buffet

all dishes are presented in buffet-style

Price

Includes water, soft drinks, red & white wine and beer

€ 85,00

Privatization of your section of the Patio

€ 400,00



'Château du Lac' Selection

€ 22,00 (3 courses) | € 26,00 (4 courses) | € 30,00 (5 courses)

- Bouchard Ainé & Fils | Vin de France | Colombard - Grenache Blanc
- Jardins de Gascogne | IGP Côtes de Gascogne | Colombard - Ugni blanc
- Bouchard Ainé & Fils | Vin de France | Syrah et Grenache
- Jardins de Gascogne | IGP Côtes de Gascogne | Merlot - Cabernet Sauvignon

'Sommelier' Selection

€ 30,00 (3 courses) | € 35,00 (4 courses) | € 40,00 (5 courses)

Our wine waiter will propose a selection in accordance with your menu choice

Dessert wine

€ 6,50 per glass

- Domaine Moulin de Pouzy 2014 | AOC Montbazillac | France

Corckage

Wine € 12,50

Sparkling wine € 15,00



Our wine packages consist of :

Half a bottle of wine per person
Still and sparkling water
Coffee or tea



« OPEN BAR »

OUR PACKAGES

	'MELODIE'	'SWING'	'Valse'
1h	€ 11,00	€ 17,00	€ 21,00
2h	€ 14,50	€ 21,00	€ 25,50
3h	€ 18,00	€ 25,00	€ 30,00
4h	€ 20,00	€ 28,00	€ 34,00
5h	€ 21,50	€ 30,00	€ 37,00

Soft drinks | Water
Fruit juices

Soft drinks | Water
Fruit juices
Wine | Beer

Soft drinks | Water
Fruit juices
Wine | Beer
Whisky | Gin | Vodka | Rum

Option with Swing and Valse package :
Cava € 3,00 / hour
Aperol or Gin Bar € 7,00 /cocktail



OPEN BAR & STAFF

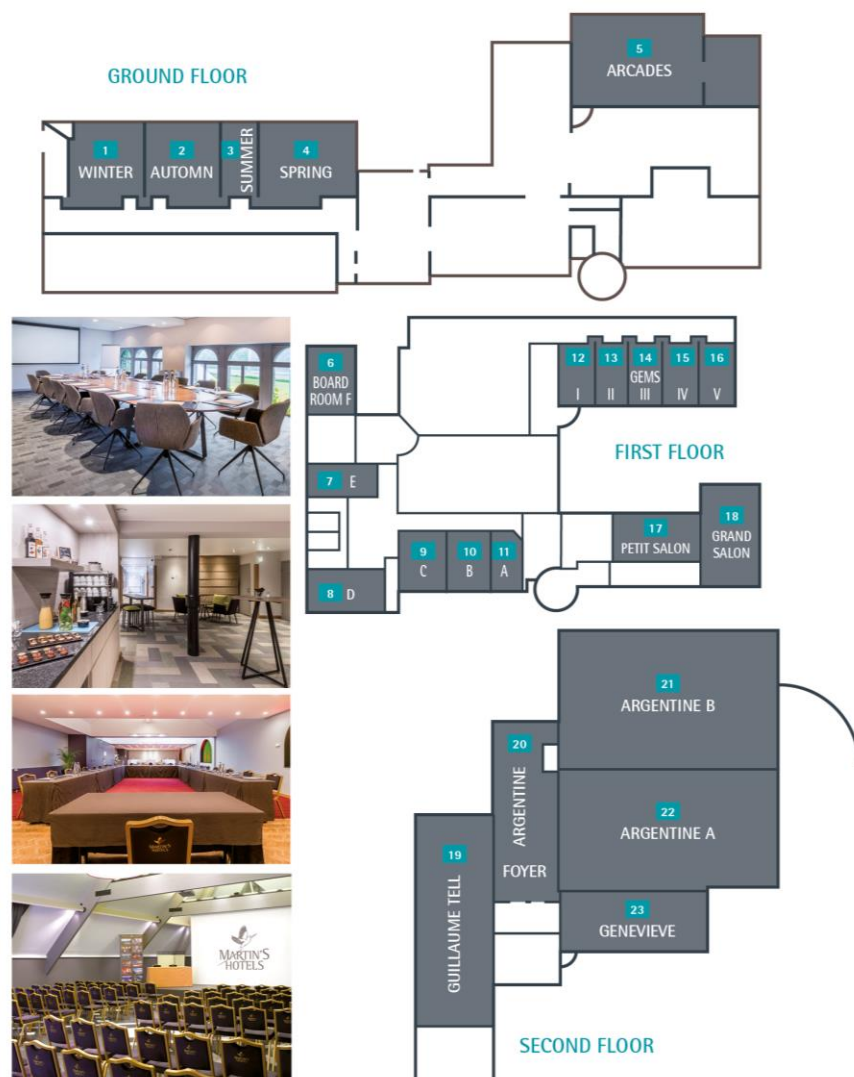
PRICES FOR DRINKS BY THE GLASS

Champagne Mumm Cordon Rouge	€ 13,50
Cava	€ 8,00
Whisky gin vodka rum	€ 10,00
Liqueurs & Digestives	€ 10,00
Draft beer	€ 4,00
Special beers	€ 7,00
White wine Red wine	€ 6,00
Softs drinks	€ 4,00
Fresh fruit juices	€ 6,00
Hot drinks	€ 4,00
Installation fee for an open bar upon consumption	€ 250,00

STAFF COST (PER HOUR)

Waiter [price per staff from 1 a.m. onward]	from € 40,00
Cloakroom service [price per staff minimum 4h]	€ 40,00
Parking service [price per staff minimum 4h]	€ 40,00
Hostess service [price per staff minimum 4h]	€ 40,00

CAPACITY CHART AND FLOOR PLAN



DESCRIPTION OF MEETING & BANQUET ROOMS											
MEETING ROOM		AREA (M²)	DIMENSIONS (M)	HEIGHT (M)	U-SHAPE 	CLASSROOM 	THEATRE 	CABARET 	BANQUET 	BOARDROOM 	COCKTAIL 
GROUND FLOOR											
1	WINTER	61	7.90 x 7.70	2.55	20	35	56	30	60	—	110
2	AUTUMN	61	7.90 x 7.70	2.55	20	35	56	30	60	—	110
3+4	SPRING & SUMMER	108	14.00 x 7.70	2.55	30	69	112	42	80	—	165
1+2+3+4	FOUR SEASONS	250	32.45 x 7.70	2.55	—	160	200	160	200	—	400
5	ARCADES	100	12.70 x 7.80	2.65	34	42	90	60	80	—	150
FIRST FLOOR											
6	BOARDROOM F	40	8.00 x 5.00	2.40	18	16	36	20	—	20	—
7	BOARDROOM E	28	7.40 x 3.80	2.40	—	—	—	10	—	10	—
8	BOARDROOM D	42	8.40 x 5.00	2.40	17	—	—	18	—	18	—
9	BOARDROOM C	33	6.30 x 5.20	2.40	14	—	—	16	—	16	—
10	BOARDROOM B	30	6.30 x 4.80	2.40	13	—	—	14	—	14	—
11	BOARDROOM A	22	6.30 x 3.50	2.40	—	—	—	10	12	10	—
12/13/14/15 or 16	GEMS I / II / III / IV or V	20	5.77 x 3.50	2.66	—	—	12	—	10	10	20
12+13	GEMS I + II	40	5.77 x 6.70	2.66	14	—	24	—	30	16	50
12+13+14	GEMS I + II + III	60	5.77 x 10.20	2.66	22	16	42	36	50	24	80
12+13+14+15	GEMS I + II + III + IV	80	5.77 x 13.70	2.66	26	20	60	48	70	28	110
12+13+14+15+16	GEMS I + II + III + IV + V	100	5.77 x 17.20	2.66	30	28	90	58	80	32	140
17	PETIT SALON DU LAC	55	10.70 x 5.20	3.25	24	30	64	30	40	—	80
18	GRAND SALON DU LAC	82	12.30 x 6.65	3.25	33	36	104	42	80	—	120
SECOND FLOOR											
19	GUILLAUME TELL	300	29.65 x 9.90	3.16	80	202	306	180	270	—	500
20	ARGENTINE FOYER	130	8.35 x 15.54	2.70	—	—	—	—	—	—	80
21	ARGENTINE B	535	18.85 x 28.40	5.30	—	336	600	400	530	—	825
22	ARGENTINE A	327	11.50 x 28.40	5.30	—	210	320	280	320	—	500
21+22	ARGENTINE B + A	992	30.35 x 28.40	2.65/5.30	120	762	1,050	750	850	—	1,050
23	GENEVIEVE	156	19.10 x 8.15	3.10	45	80	154	80	140	—	250





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