



GRANDES ETAPES
FRANÇAISES

CHÂTEAUX-HÔTELS ET DEMEURES DE CHARME

★★★★



Château de Gilly ****

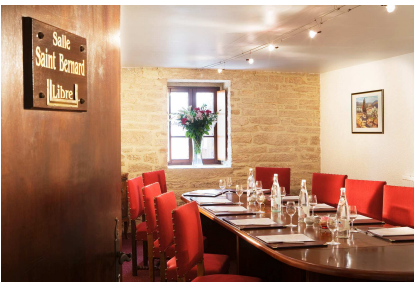
*A beautiful Château-Hotel
in the Burgundy Wine Region*



Seminar

~

Day delegate



Sales Department

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Château de Gilly



Gilly lès Cîteaux – 21640 Vougeot
Téléphone : 03 80 62 89 98 - Télécopie : 03 80 62 82 34
Site Internet : www.chateau-gilly.com



Day delegate rate

72 € per person and per day

Including : the meeting room, two breaks and one lunch, drinks included

24 hour delegate rate

290 € per person and per day

Including : the meeting room, two breaks, lunch and dinner, drinks included, single room accommodation with breakfast

Details of our services

- Accommodation in single room (available from 3pm, to be left before 10.30am on the departure day)
- The breakfast buffet served exclusively if the Pierre de Nivelles room
- Availability of a main meeting room, set out according to your wishes and equipped with a screen, flip chart, video projector (free of charge) and an overhead projector
- Two breaks (coffee, tea, fruit juice and the chef's sweet pastries)
- Lunch (starter, main course, dessert) to be chosen from the chef's suggestions for all of the guests
- Dinner (starter, main course, cheese, dessert) to be chosen from the chef's suggestions for all of the guests
- Drinks included during the meals : wine (1/2 bottle per person as chosen by our wine butler), mineral water and coffee
Example of wines: Hautes Côtes de Nuits, Rully, Santenay, Montagny, Petit Chablis...
- Wifi Free
- A printed menu with your logo for each meal

• **Additional services**

- All sound equipment and specific material, (lectern, camera and computer) should be requested for rental separately from our suppliers.
- Break out room equipped with a flip chart and screen from 150 Euros per day
- All extras (mini bar drinks, shop, massages) are payable individually and on site by the persons concerned.

All our prices mean taxes and service included



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COMPOSE YOUR MENU – Spring & Summer

Let yourself be seduced by a meal prepared by our chef based on seasonal availability
or choose your menu from the following dishes

Lunch : starter, main course and dessert

Dinner : starter, main course, cheese and dessert

Sliced raw tomatoes with fresh Bresse goat's cheese
Or Vegetable mosaic with chopped tomato flavoured with tarragon
Or Summer vegetable gaspacho, Charentais melon balls
Or Sliced marinated tuna fish and cucumber in sesame oil
Or Water melon fingers and sliced country ham
Or thinly sliced duck fillet and vegetable pesto with purple basil

Thick cod steak, chicory marmalade with an orange cloud
Or lightly cooked salmon with mustard seeds thinly sliced sweet peppers
Or shallow fried fillet of John Dory, spring vegetables, dill flavoured sauce
Or slowly cooked shoulder of lamb with fresh thyme egg-plant with Parmesan ham
Or slowly cooked chicken breast, candied lemon and vegetable and dried tomato flan
Or sirloin of beef with a tomato flavoured butter sauce, fried spinach and baby new potatoes

House of Gaugry Epoisses cheese and grated black radish
Or Duo of Comté and Citeaux cheese, dried fruits

Hot and cold red fruit soufflé with a pistachio sorbet
Or large fruit cocktail macaroon creamed vanilla and coco sorbet
Or Nut chocolate bar, coco sorbet
Or passion fruit cream, mango sorbet
Or vanilla dessert, red fruits
Or interleaved red fruits with strawberry sorbet

*Your choice should be the same for all of the guests; numbers should be given to us 10 days before your event.
Without a reply from yourselves our chef will be delighted to create your menu for you.
Dishes may be substituted according to seasonal variations and market availability.
All of our prices are inclusive of tax and service*



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COMPOSE YOUR MENU - Autumn & Winter

Let yourself be seduced by a meal prepared by our chef based on seasonal availability
or choose your menu from the following dishes

Lunch : starter, main course and dessert

Dinner : starter, main course, cheese and dessert

Egg poached in Burgundy Aligoté
Or Vegetable mosaic with chopped tomato flavoured with tarragon
Or Parsleyed pork knuckle terrine, gherkin chutney
Or casseroled Burgundy snails, broad beans and bacon pieces
Or lightly cooked salmon with mustard
Or cream of pumpkin soup with bacon bits

Griddled gambas, green vegetable risotto
Or crumble style cod steak, chive and lemon butter sauce
Or Norwegian salmon, «Pompadour» potatoes with olive oil
Or braised beef in a red wine sauce, diced tomatoes and gratinated pennes
Or sweet and sour duck tournedos, «Anna» potatoes, spinach
Or Fillet of pork stuffed with dried fruits, cooking juices and potato blinis

House of Gaugry Epoisses cheese and grated black radish
Or Duo of Comté and Cîteaux cheese, dried fruit

Half salted buttery biscuit
Or hot and cold fig soufflé, Sangria ice cream
Or Tonka bean dessert with milk chocolate and white chocolate cream,
Or Blackcurrant flavoured spiced bread
Or totally chocolate with vanilla ice cream
Or minted orange soup and a chocolate and orange biscuit

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GALA MENU

Supplement 26€ per person

Menu for example

Appetizer

Terrine of duck liver, blackcurrant jelly, vegetable shoots with walnut oil

Scallops a la plancha, chicories preserved with sugar, creamy bacon emulsion

Fillet of "Charolais" beef, duet of carrots, Pinot Noir cooking gravy

Beggars purse of Cîteaux Abbey cheese, mixed salad

Chestnut vanilla tube, bitter chocolate crumble, Michel Couvreur whisky sorbet

Sweetmeats

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PERSONALISE YOUR EVENT

Welcome coffee (coffee, the, fruit juice) with viennoiseries **6€ per person**

Themed breaks *(included in our day and residential seminars)*

« **Passion gourmande** » : Composed of macaroons, mini tarts, assorted mousses, mini choux buns

« **Retour des Vendanges** » : Composed of cooked meats, «appetizers on sticks» (ex: Parsleyed Burgundy ham, gherkins, onions)

« **Crêpes et Bugnes** » : Composed of pancakes, sugared fritters, chocolate paste

« **Tout chocolat** » : Composed of dainty chocolate desserts (crunchy, creamy...)

« **Muffins** » : Composed of a selection of chocolate, lemon and raspberry muffins.

« **Fromagère** » : Composed of assorted breads and regional cheeses

Supplement permanent break **7€ per person**

Break-out rooms **from 150€per room**

Wine tastings

With these, we propose a selection of regional products : cheese appetizers, parsley ham, cheese and mustard.

« **Bourgogne de Tradition** » : **21€ per person**

- 1 Village white wine, 1 village red wine et 1 1st Cru red wine

« **Bourgogne Généreuse** » : **32€ per person**

- 1 village white wine, 1 1st cru white wine, 1 village red wine and 2 1st cru red wines

Forfait boissons 'prestiges' :

Appellations '1er Cru' : **Sup 19€ par personne**

- Chablis 1er cru 'Montmains', Ladoix 1er cru, Rully 1er cru, Beaune 1er cru, Savigny les Beaune 1er cru, Nuits-Saint-Georges 1er cru

Appellations 'Prestige' : **Sup 30€ par personne**

- Ladoix 1er cru, Saint-Aubin 1er cru, Volnay 1er cru, Gevrey-Chambertin 1er cru, Morey-Saint-Denis 1er cru

Aperitifs

- Burgundy kir **7€ per glass**
- Gillotin cocktail (cream of blackcurrant, sparkling Burgundy wine, pear brandy) **10€ per glass**
- Sparkling Burgundy Wine **10€ per glass**
- Taittinger Champagne **16€ per glass**

All our aperitifs are accompanied by 3 gougères per person

Supplement for Gala dinner **26€ per person**
(Appetizer, starter, fish, meat, cheese, and dessert & Sweetmeats)

Lodging : On classification

In Juniors Suite **100€ per room**

Gift in room

3 Mustard pots of 21cl **11€**

« Kit » Kir : ½ bottle of Burgundy White + 1 little bottle of blackcurrant cream **12€**



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LEISURE & ACTIVITIES

At the Château de Gilly les Cîteaux :

Outdoor swimming-pool from May to October
Billard
Tennis Court
Bicycle ballads in the vineyard
Musical evenings

Close to Gilly les Cîteaux :

18 hole golf course at Levernois (25 km)
Château du Clos de Vougeot (2 km)
Cassissium & Imaginarium (7 km)
Palais des Ducs de Bourgogne (20 km)
Hospices de Beaune (20 km)
Dijon & historic (20 km)
Visit of winery and wine tasting on the 'route des Grands Crus'
La Chasse au Trésor (with supplément)

Some contacts for your activities :

Cote d'Or Aventures : Mr Eric Alexandre - Tel : 0033 3 80 52 71 65

- o eric.alexandre10@wanadoo.fr
- o www.cotedor-aventures.com

Tours & Détours : Mrs Marie Naigeon - Tel : 0033 3 80 34 16 65

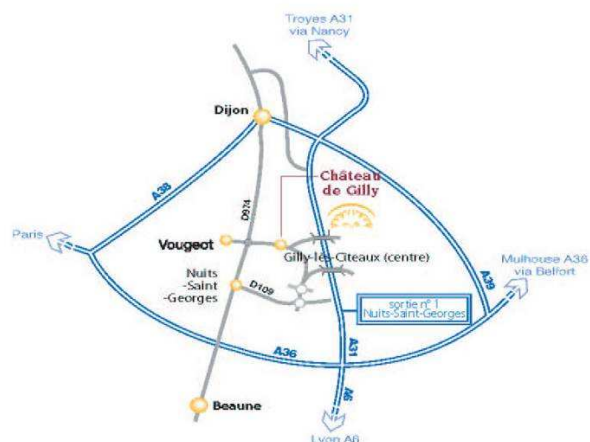
- o info@toursetdetours.com
- o www.toursetdetours.com

Promenades en France : Mr Pierre Olivier Coron - Tel : 0033 3 80 26 22 12

- o info@promenades-en-france.com
- o www.promenades-en-france.com

De Main de Maître : Mrs Ombeline Catteau - Tel : 0033 6 62 31 48 68

- o contact@de-main-de-maitre.fr
- o www.de-main-de-maitre.fr



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