

# Château de La Côte

« Discover all the charm of yesteryear, in one of the most beautiful châteaux-hôtels of the Périgord, whose origins go up to the XVth century»



## Hôtel\*\*\* Restaurant & Réceptions

Organizers and weddings directors since 1984  
Olivier GUILLAUME Family



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[www.chateau-hotel-dordogne.com](http://www.chateau-hotel-dordogne.com)

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# 1/ *The restaurants of La Côte*

Two catering choices are proposed in the property depending on the place chosen and the number of guests



- **The installation** : surroundings and reception rooms put at your disposal to make your decorations and arrangements
- **Three parkings places** : 200 guests vehicles, bus places and helipad
- **The outside for photos, cocktails and vin d'honneur** : the terrace of the château, the park and gardens with its shaded paths, the inner courtyard with garden furniture on the lawn facing the château (9 tables diameters 80 cm, 50 chairs and 6 high standing tables diameter 80 cm), night lighting
- **The restitution** : the removal of your effects and decorations

## ► *the Traditional Restaurant served at the château de La Côte.*

- **The castle welcomes you** with its many ceremonial rooms over 400m<sup>2</sup>.
- **Royal Duke Salon** : refinement and elegance for a moment of history around an aperitif.
- **Wooded dining room** 50m<sup>2</sup>/35 people and **L'Evêque rooms** 45m<sup>2</sup>/30 people for your family meals with possible privatization of places, modular square tables.
- **Voûtée room** in the basement: 100m<sup>2</sup>/30 to 80 people, 8 round trays diameter of 150 cm for 6 to 10 people.

## ► *the Catering services of our Restaurant served in the banquets rooms.*

- **Furniture in outbuildings rooms Les écuries and Le chai** : 11 cocktail tables of 183 cm x 76 cm, 20 round table tops diameter of 185 cm for 8 to 12 place settings, 12 rectangular table tops 240 cm x 90 cm for 8 to 10 place settings, 28 tripods for table tops (2 tripods per rectangle table top) and 187 straw chairs. The arrangement of the furniture with your seating plan, storage and cleaning are included
- **Cocktail room Le chai** : 145m<sup>2</sup> adjoining the reception room with 1 large carriage gate, stone walls and exposed carpentry, marble floor
- **Reception room Les écuries** : 195m<sup>2</sup> accommodating 216 people with 5 large glazed carriage doors facing the castle and open to inner courtyards side, stone walls and exposed carpentry, marble floor  
The use of the room in the continuity of the dinner for the organization of a dancing party is proposed, consult us
- **Relax lounge for children, upper room La serre** : 35 m<sup>2</sup> adjoining les écuries room, access to the inner courtyard, equipped with a television and a dvd player
- **Bathroom facilities**: 3 toilets including 1 p.m.r. and 2 sinks
- **The restitution**: The removal of your effects and decorations, putting in order and cleaning of the rooms and surroundings until the next day at 12pm or 6pm with the next day of the wedding for the inventory of fixtures
- **The heating** optional of the 2 rooms 300 € - Prices including VAT including 20% vat



# Receptions' Rooms

*The royal Duke lounge*



*The Voûtée room* 100m<sup>2</sup> / 30 to 80 people seated



*The wooded room* 50m<sup>2</sup> / 35 people seated



*The Evêque room* 45m<sup>2</sup> / 30 people seated



*The Ecuries* 195m<sup>2</sup> / 60 à 216 people seated



*The Chai* 145m<sup>2</sup> / 40 à 120 people seated



Visit our video library: [www.chateau-hotel-dordogne.fr/38-videos.html](http://www.chateau-hotel-dordogne.fr/38-videos.html)

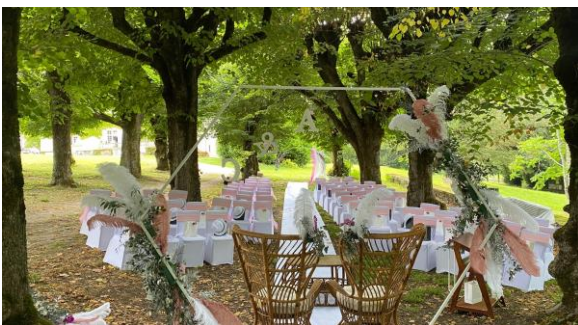
# Guests Arrival

Two closed parking, shaded and lighted are put at your disposal.



# Ceremony

In one of our rooms such as the Voûtée des Gardes room, in the park and gardens such as the main courtyard, the centuries-old avenue of lime trees or the lawns around the Château. With the preparation and layout of the place according to your plan, arch, desk, lighting, storage, cleaning at a price of 300€. Installation and removal of white chairs at 3€ each, availability of 180 chairs.



# Photo Shooting

The chateau and its park are at your disposal, as the large living room with wood paneling and fireplaces stamped with the royal arms, the terrace of the tower and many other romantic places that we let you discover



Visit our photo library : [www.chateau-hotel-dordogne.fr/37-galerie.html](http://www.chateau-hotel-dordogne.fr/37-galerie.html)

# *The traditional Restaurant*

## MENU DECOUVERTE MATHIS

41€ Starter, main course, dessert    31€ Main course & dessert    36€ Starter & main course

Mise en bouche

❧

Perigourdine pîe

Cannelloni of smoked trout, creamy ricotta and passion fruit, combawa grated

❧

Roasted cod fillet, chorizo and carrot sauce, mini stuffed zucchini

Duck confit with mashed potatoes, topped with grated truffles

❧

Profiteroles with artisanal salted caramel ice cream and chocolate sauce

Warm apple tart topped with artisanal vanilla ice cream

## MENU INVITATION AMANDINE

53€ Starter, main course, cheese or dessert    62€ Starter, main course, cheese, dessert

Mise en bouche

❧

Homemade, medium rare duck foie gras marinated in Monbazillac,  
in roasted sesame crust, fig crispy gingerbread

Carpaccio of scallops, dill and pink peppercorns, creamy yuzu marinade

❧

Duck breast in walnut and chestnut crust, mashed potatoes

Ballotine of poultry, porcini mushrooms, Pineau des Charentes juice

❧

Cabécou goat cheese, breaded walnuts and pistachios, on lamb's lettuce walnut oil dressing

Strawberry shortbread, Bourbon vanilla mascarpone cream, red fruit crumble

Raspberry Gourmet Macaron, fresh raspberry and white chocolate,  
wild berry coulis, coconut icy rocher

## MENU DEGUSTATION ELOISE

65€ Starter, main course, cheese or dessert    74€ Starter, main course, cheese, dessert

Mise en bouche

❧

Scrambled eggs topped with Melanosporum truffle

Pan-fried foie gras escalope, flambéed Armagnac, poached pear in a Monbazillac,  
Sichuan pepper and ginger

❧

Limosin Beef tenderloin with Pécharmant wine sauce, pan-fried asparagus in butter

Veal sweetbread medallions, creamy chanterelle sauce

❧

Cabécou goat cheese with breaded walnuts and pistachios

At the meeting of passions, coconut, ginger, mango, passion fruit

Walk in the woods in the heart of the black forest

## MENU PETIT PAUL less 12 years

19€ main course & dessert

Butcher's steak Or Fillet of Cod served with crushed potatoes

❧

vanilla ice cream profiteroles, chocolate sauce

# *The Receptions catering services*

## *Vin d'Honneur*

In the gardens and the courtyard facing the château or in one of our rooms in case of bad weather, as the salle du Chai adjacent to the dining room the Ecuries.



### *Packages : selection of drinks with Accompaniment included*

- **Champagne Brut Sélection** comprising 2 glasses at 23€/person, room & staff included  
Extra bottle 39€
- **Champagne Blanc de blanc Prestige** at 26€/p – **Champagne Rosé Sélection** at 25€/p  
Extra bottle 42€
- **Soupe de Champagne Brut Selection with Périgord Strawberries** at 25€/p  
Extra bottle 39€
- **Bergerac sparkling Méthode Traditionnelle Brut** at 18€/p  
Extra bottle 24€
- **Cocktail de La Côte** white Rum, fruit juices, vanilla, banana and mango at 19€ (25cl)/p
- **Children** fruit juices cocktails at 10€/p

### *Accompaniment*

Assortments of cold canapés and hot crispies in number of 5  
Assortments of dried fruits, peanuts, garnished olives and salted cakes  
Fruit juices: Orange, Grapefruit and Apple  
Softs : Coca-cola, Schweppes and Kass  
Mineral waters: Evian and Badoit



*Aperitifs* additional at the choice of the following menu, *and Cocktails* on request



## *Our additional suggestions*

### Verrines and spoons of the world: at 2.80€/piece

- Fresh garlic cheese, diced duck
- Vegetable brunoise, quinoa, salmon cubes
- Duck parmentier, puree and crunchy emmental poppy
- Escabeche with crayfish and Thai rice with onions
- Smoked trout and mango in orange marinade
- Creamy cabécou with pecan nuts

### Canapés and toasts from the château at 1.80€/piece

- Mini bruschetta: tomato bread, moza, ham
- Tuna with pear Caesar sauce
- Cheeseburger with beef and cheddar supp 1.50€
- Avocado cream and shrimps
- Goat cheese toast, peppered apricot jam
- Perigord Rillette toast with garden herbs



### Basket of vegetables: fresh and seasonal served with sauces at 2.50€/pers

### Sun of watermelon fruit and charentais melon at 110€, for about 50/70 pers

## *Stands: a cook preparing in front of your guests*

Country ham: black ass from Périgord maturing for 18 months, cut into a chiffonade, crushed tomatoes for tasting on country bread at 260€, about 7kg for 80/100 people

Terrine of mi-cuit duck Foie gras, chateau made: 1.250 kg with figs chutney, gingerbread and rustic bread rolls, salt and freshly ground pepper at 320€, for about 50/70 pers

### Plancha and brochettes served with rustic bread

- Duck breast with thyme honey, small vegetables at 4€/piece
- The vegetarian: zucchini, eggplant, tomato, pepper, onion with spices of the world at 2€/piece
- Beef with small red onions red wine juice, small vegetables at 3€/piece
- Shrimp and mango cubes at 3.50€/piece
- Périgord poultry with lemon and tarragon, small vegetables at 2€/piece
- Fried duck foie gras and apple fruit with caramel at 5.50€/piece





# Chateau Menu

Same choice for all the guests at the rate of 41€ or 31€ main course/dessert - room & staff included

Terrine of medium rare duck foie gras, oignon jam with honey - suppl. 3€

Crazy salad from the Chateau with walnuts: minced gizzards, shredded confit, croutons, cherry tomatoes

Prawns flambéed with orange Cognac, crispy Périgord ham – suppl. 5€

Charentais Melon with Ratafia of Champagne, dried duck fillet

Several ways of salmon: citrus fruits marinade, smoked and rillettes

Fried duck foie gras escalope, Porto sauce, candied apples and figs chutney – suppl. 5€



Supreme of Guinea fowl and Perigord gratin, stuffed mushrooms

Duck breast, sour sauce, vegetables muslin

Veal medaillon slowly cooked, deglazed with honey, citrus risotto

Duck leg confit, sarladaise potatoes with ceps

Ballotine of farm chicken stuffed with mushrooms, puréed parsnip

Beef filet (origin France) Périgueux sauce, mashed vitelotte potatoes – suppl. 4€



The royal cracking with 3 chocolates, raspberry sauce

Spéculoos biscuit, gianduja mousse with spéculoos chips

Strawberry cake with vanilla mousse and stewed strawberry, chocolate decorations

Panacotta passion with exotic fruit and pistachio chips

Delicious pear caramel, creamy milk chocolate

**Dessert Presented by the chef**

Pyramid cake 3 “Croque en bouche” vanilla chocolate strawberry, nougat and caramel sauce – suppl. 4€

The Bride’s pleasure “The French wedding cake” on request – suppl. 6€



## *Our additional suggestions*

**Vegetarian menu as second choice of the main menu** – suppl. 6€

Starter: Vegetable tartlet with parmesan, carrot mousseline and Espelette peppers

Main course: Pan-fried halloumi medallion and stuffed eggplant, creamy mushroom

**Fish** at 15€

Pike perch cooked to one-sided with fondue of caramelized leeks and Pécharmant sauce

Back of cod with chorizo cream, diced niçoise vegetables and mashed split peas

**Sorbet** at 4€

Perigourdin shot, Mirabelle with old Plum liquor of Périgord

Normand shot, Apple with Calvados liquor

**Cheese** at 8€

Cabecou goat cheese cooked in a puff pastry, hazelnut oil salad

Harmony of refined local cheeses: middle Cantal, farm Brie,

Pyrenees sheep, jam of cherries and its mesclun

**Partner Menu** with main course and dessert from the menu at 29€

**Children Menu** 2 courses at 19€

Breaded turkey filet, potatoes gratin and ice or menu dessert - suppl.4€



# Dancing evening

The use of the room in the continuity of the dinner, for the organization of a dance party  
One or more persons will continue to assist you, consult us

Relax lounge room for children: upper room of the serre 35m<sup>2</sup> adjacent to the room les Ecuries, inner courtyard access, equipped with a tv and a dvd player

Events cultural or sporting and pyrotechnic activity are authorized and subject to regulations.

*And in the continuity of the evening, a selection of buffets*

## The Fruits Pyramid

For 40 persons minimum

Composed of different sorts of seasonal fruits:

Pineapple, Apple, Pear, Apricot, Mango, Grapes, Orange,  
Kiwi, Peach, Nectarine, Cherry, Banana...

at the rate of 9€/person



## The Macarons Pyramid

Composed of different choice of flavors

Vanilla, chocolate, coffee, pistacho, strawberry, banana,

100 pieces at the rate of 150 €; 250 pieces at the rate of 387€



## The Pyramid Cake

Composed with Vanilla and Chocolate cream puffs,  
nougatine, caramel sauce

80 puffs at the rate of 345€ /200 puffs at the rate of 860€



## The Cheeses Pyramid

For 40 persons minimum

Composition of 6 tommes of matur cheeses

Rustic bread

At the rate of 12€/person

## The Night Buffet

For 40 persons minimum

Assortment of cold meats: sausages, ham and  
Terrines of rillettes

Quiches and provençal Pizza,

Cheese: Saint-Nectaire and Cantal,

Rustic bread

At the rate of 21€/person



# Buffets

Invite your guests around a buffet served in one of the reception room

## Buffet breakfast for minimum 50 persons served from 9 to 10.30am

Hot drink: coffee, tea, chocolate, milk,  
Fruit juices: orange, grape fruit, apricot,  
Pastries: croissant, chocolate and grape buns, country bread  
Cereals: honey pop, corn flakes, Plain and fruit yoghurt  
Cooked pork meats: cooked ham, raw sausage, Cheese  
Butter, jam and honey, nutella, fruits salad  
At 17€/adult and 10€/child



## Brunch served from 10.30 to 12am

Hot drink: coffee, tea, chocolate, milk,  
Fruit juices: orange, grape fruit, apple,  
Pastries: croissant, mini chocolate bread, mini raisin bread, cake, brioche, Biscotte  
Cereals: chocopops, honey pop, muesli, cottage cheese, natural and fruit yogurt,  
Cold meats: white ham, country ham, rillettes, sausage,  
Cheese tray, Scrambled eggs, Bacon, Butter, jam and honey, nutella,  
Fruit marmelade, Fruit salad, fresh Seasonal fruit basket, Country bread  
At the rate of 29€/adult and 15€/child



## Barbecue "Plancha"

Served from 12.30 to 2pm or 7 to 8.30pm  
Brochettes of marinated turkey,  
Beef aiguillette, chicken fillet,  
with potatoes in the oven,  
tomatoes and zucchini  
House made season fruit tarts  
At the rate of 27€/person



## Buffet Périgourdin served from 12.30 to 2pm

Traditional sorts of cooked pork meats: dry sausage, garlic sausage,  
Mortadella, chorizo, salami, cured ham, cooked ham, duck rillettes, country pâté  
Mayonnaise in herbs, gherkins, Fish Terrines,  
Assortment of cold meats: piece of roast pork, rosbief, chicken, sausage  
Served with mixed salads,  
Cheese assortment: Brie, Cantal, Saint-Nectaire with salad,  
Rustic bread, House made season fruit tarts  
Bergerac red and rosé wines from the barrel, arabica coffee,  
At the rate of 34€/adult and 17€/child



# Wine Menu & drinks

**Apéritifs:** Ricard, Porto, Martini, Pineau, jet 27 at 55€/b. or 5€/glass

**Périgord blond Draft Beer "B.A.M.":** barrel of 30 liters that is 120 glasses at 390€  
2 barrels minimum, renting and beer pump facility included or at 4€ for bottle 25 cl

**The sweet wines:** Côtes de Bergerac or Rosette at 23€ / Monbazillac at 29€

**The white, rosé and red wines:** Bergerac from 19€, cf Wine list of Perigord

**The sparkling Bergerac Méthode Traditionnelle Brut** at 26€

**The Champagnes:** bruts at 41€ / blanc de blanc and rosé at 44€

**Mineral waters:** Evian and Badoit liter at 4.50€

**Coffee arabica** at 2.50€ **and Coffee with mignardise** at 4€

**Digestifs:** Armagnac, Cognac, Eau de vie, Vieille prune of Perigord at 90€/b b

**Alcohols:** Whiskey Campbell, Gin Gordons, Rum Bacardi, Vodka Absolut, Tequila D.Angel  
**softs sodas and fruit juices** at 85€/b. or 6€/glass

**Fruit juices:** Orange, Grape fruit, Apricot, Apple liter at 8€

**Softs:** Coca-cola, Schweppes, Kaas and Sprite 1.5 liter at 8€

***During the dinner time, the restaurant proposes you to bring :***

**The white, rosé and red wines served with your dishes** at the rate of 6€/adult

**The champagne for dessert and during the dance party served in buckets**  
with a service charge of 18€/bottle of 0.75 liter

## ***Provision of reception room services***

including the layout of the premises, the furniture (table, chair) arranged with your plan of room, linen (fleece, white napkin tablecloth), dishes (plates, household items, cutlery, glasses, pitchers), cleaning & tidying up premises at the rate of 6€/person



***Set-up and meal service outdoor*** facing the castle at the price of 6€/person



# 2/ The exclusivity of the Property

## 70 persons / 25 rooms

The exclusivity of the domain by booking the hostel and the lodgings includes the privatization of access to the property, restaurant, bar and lounges, gardens, playground with swimming pool, aquatic area with spa, wifi & services of the staff



# Hostellerie

- Rates TTC:

Length	1 night	2 nights -6%	3 nights -8%	4 nights -10%	5 nights -12%	6 nights -15%	7 nights -20%
July August Bank Holiday	3365 €	5385 €	7940 €	10435 €	12875 €	15235 €	17455 €
June September	3095 €	4975 €	7335 €	9645 €	11900 €	14080 €	16130 €
April May October	2940 €	4735 €	6980 €	9175 €	11320 €	13395 €	15345 €

- The rental of the hotel includes 17 rooms and suites with a maximum occupancy of 48 persons composed of 17 double beds, 7 single beds, 7 extra beds and 3 baby cots.
- The rooms are rented from 4pm until check out 11am including access to the swimming pool.
- The accommodation can be paid part or entirely by your guests
- Stay in week from Monday to departure Friday of 2, 3 or 4 nights: 10% discount on exclusivity.



Spacious, quiet and comfortable, the rooms are located in the towers and the main building of the Chateau and the annex the Relais

They are equipped with antique and style furniture, lounges, fireplaces and wood for some and a private access to the terrace of the tower for the bridal suite Les Moulineaux with four poster bed



# Gites

- Two gites n°55 & 57: 4 bedrooms with double beds and single, 6&7 peoples at 450€ and 150€ extra night
- One gite n°41: 4 bedrooms with 4 double beds and 1 single, 9 peoples at 800€ and 300€ extra night

# Additional nights to the exclusivity

10% discount to be deducted from room rates for individual nights  
before or after exclusivity

## Room rates

### ROOM WITH DOUBLE BED

March, April, May  
June, September  
October, November

July  
August  
December

#### THE CHATEAU

Classique	N° 22	Le Rigolat	23 m <sup>2</sup>	110 €	120 €
Classique	N° 24	Les Perliches	23 m <sup>2</sup>	110 €	120 €
Classique	N° 25	Les Volves	26 m <sup>2</sup>	110 €	120 €
Classique	N° 26	La Courelie	32 m <sup>2</sup>	110 €	120 €
Tradition	N° 10	La Valade	28 m <sup>2</sup>	125 €	135 €
Tradition	N° 12	L'Épalourdie	26 m <sup>2</sup>	125 €	135 €
Tradition	N° 16	La Pascalie	37 m <sup>2</sup>	125 €	135 €
Confort Suite	N° 17	La Guibaudie	43 m <sup>2</sup>	150 €	165 €
Confort Lounge	N° 21	Le Banet	58 m <sup>2</sup>	150 €	165 €
Confort Suite	N° 27	La Chauterie	44 m <sup>2</sup>	150 €	165 €
Superior Lounge	N° 11	Le Meynassé	56 m <sup>2</sup>	170 €	185 €
Superior Lounge	N° 14	La Veyssonie	53 m <sup>2</sup>	170 €	185 €
Superior Lounge	N° 15	De L'Évêque	47 m <sup>2</sup>	170 €	185 €
Superior Charm Lounge	N° 23	Les Moulineaux	72 m <sup>2</sup>	210 €	230 €

#### THE RELAIS

Standard	N° 6	Le Varachou	19 m <sup>2</sup>	85 €	95 €
Standard	N° 7	Lagerie	23 m <sup>2</sup>	85 €	95 €
Standard Suite	N° 8	Les Combes	42 m <sup>2</sup>	95 €	105 €

SINGLE BED (x7)	ROOMS n° 8 -15 -17 -21 -25 -26 -27	25 €	25 €
EXTRA FOLDER BED (x7)		20 €	20 €
EXTRA BABY COT (x3)		15 €	15 €

#### **HALF PENSION EXTRA CHARGE** from 2 nights including :

- the dinner 2 or 3 courses with choice a la carte and buffet breakfast at the rate of 40€ or 50€/adult
- the dinner 2 courses and the buffet breakfast at 23€/child - 12 year



# The Rooms Description

## Classic

**Room n° 22 "Le Rigolat"** 23m<sup>2</sup> 2<sup>nd</sup> floor, with pink tones and upholstered bed of 160x190, facing sunset with distant views of the valleys. Ensuite bathroom.

**Room n° 24 "Les Perliches"** 26m<sup>2</sup> 2<sup>nd</sup> floor in nuanced shades of blue with view of the park and the lane of box trees, double bed 160x200. Ensuite bathroom.

**Room n° 25 "Les Volves"** 26m<sup>2</sup> 2<sup>nd</sup> floor, warm purple colors, overlooking the hills, 160x200 double bed and single bed 90x190. Ensuite bathroom.

**Room n° 26 "La Courelie"** 32m<sup>2</sup> 2<sup>nd</sup> floor quiet and comfortable, with exposed beams overlooking the valley, double bed 160x200 and 90x190. Ensuite bathroom.



## Tradition

**Room n° 10 "La Valade"** 28m<sup>2</sup> in a round tower with 2 windows and private entrance on the ground floor, double bed 160x200. Ensuite bathroom with shower.

**Room n° 12 "The Epalourdie"** 26m<sup>2</sup> 1<sup>st</sup> floor, spacious and sunny with 2 aperture on the rolling countryside, double bed 160x200. Ensuite bathroom.

**Room n° 16 "The Pascalie"** 36m<sup>2</sup> 1<sup>st</sup> floor, with its elegant period furniture and beautiful white stone fireplace, living room, double bed 160x190. Grand aperture of the park and the hills. Ensuite bathroom.



## Confort Lounge and Suite

**Suite n° 17 "La Guibaudie"** 43m<sup>2</sup> 1<sup>st</sup> floor, large bedroom in a round tower, antique-style furniture, facing sun rise side, double bed 160x200. Adjoining sitting room with a sleigh bed 130x190. 5 panoramic windows overlooking the park, the lane of linden and the courtyard. Large ensuite bathroom.

**Lounge room n° 21 "Le Banet"** 58m<sup>2</sup> 2<sup>nd</sup> floor, spacious and bright, exposed woodwork, double bed 160x200 and single bed 90x190. Panoramic views of the court yard and the valley sunsets. Adjoining Round tower south side, stone masonry and woodwork equipped ensuite bathroom with shower cabin.

**Suite n° 27 "La Chauterie"** 44m<sup>2</sup> 2<sup>nd</sup> floor, large room in around tower, stone masonry and woodwork, facing the sun rise side, double bed 160x200. In an adjoining room and sleigh bed 80x180. 4 windows with panoramic views over the park, the lane of linden and the courtyard. Large ensuite bathroom.



## Superior Lounge and Suite

**Lounge room n° 11 "Le Meynassé"** 56m<sup>2</sup> 1<sup>st</sup> floor, spacious and comfortable with antique furniture, blue and gold paneling, marble fireplace, dressing in the watch tower, double bed 180x200, minibar. Panoramic views of the court yard and the valley sunsets. Round tower with adjoining bathroom.

**Lounge room n° 14 "La Veyssonie"** 53m<sup>2</sup> 1<sup>st</sup> floor, large and bright with antique furniture, wood paneling in apricot shade, double bed 180x200, living room with white marble fireplace, minibar. The 3 large windows offer a view on the park, the lane of box trees and countryside. Round tower with adjoining bathroom.

**Lounge room n° 15 "L'Evêque"** 47m<sup>2</sup> 1<sup>st</sup> floor, traditional ambience with four-poster double bed 180x200, style furniture and high stone fireplace, living room, single bed 90x190. 2 large windows facing the park side. Large ensuite bathroom.



## Superior Charm Lounge room

**Charm lounge room n° 23 "Les Moulineaux"** 72m<sup>2</sup> 2<sup>nd</sup> floor, pastel colors and romantic ambience with a four poster bed of 180x200, old beams, lounge with pink marble fireplace, minibar. Bath room in a round tower, apparent stones and bricks, a spiral stair case accesses the parapet of the uncovered tower of the dungeon, this terrace offers a panoramic view over the countryside.



## Standard, Annex of the castle "Le Relais"

**Room n° 6 "Le Varachou"** 18m<sup>2</sup> ground floor, tidy and bright with 2 windows overlooking the castle and park, double bed 140x190. Ensuite bathroom.

**Room n° 7 "Lagerie"** 23m<sup>2</sup> ground floor, old floor tiles and stones hells fireplace, living room, 3 windows open on to the rolling country side and the castle, double bed 140x190. Ensuite bathroom.

**Suite n° 8 "Les Combes"** 42m<sup>2</sup> 1<sup>st</sup> floor large bed room with twin double bed 180x190, exposed beams. Separate alcove living room with single bed 110x190. Panoramic views of the countryside. Ensuite bathroom.



All our rooms are equipped TV TEL WIFI and have a bathroom with bath and hairdryer. None smoker

**View our rooms :** [www.chateau-hotel-dordogne.fr/37-galerie/618-dix-sept-chambres-et-suites.html](http://www.chateau-hotel-dordogne.fr/37-galerie/618-dix-sept-chambres-et-suites.html)

# The rooming list

Room N°	Nber Adult Child	Surname And First Name	Arrival Date	Depart Date	Nber Night	M <sup>2</sup>	Tick the requested bed: baby (max x3) folder extra (max x7) single (max x7)	Payment by guests	Total rate	Deposit
22						23				
24						23	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed			
25						26	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed			
26						32	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed			
10						28				
12						26	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed			
16						37	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Single Bed			
17						43	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed			
21						58	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed			
27						44	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed			
11						56	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed			
14						53	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed			
15						47	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed			
23						72	<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed			
6						19				
7						23				
8						42	<input type="checkbox"/> Single Bed			





## Payment terms

- . For a confirmation of reservation 2000 € as a deposit by cheque, credit card or bank transfer and 500€ per additional night
- . 50% 8 months before the reception, less the deposit
- . 50% 2 months before the reception
  - Choice of all drinks and catering services for all the guests
  - Deposit of a guaranty cheque or a credit card number from the amount of the balance
- . 10 days before the date, to indicate us the number of guests for the catering, this number will be considered for the billing
- . The balance payment, the day of departure



# Services

## ACCESS

**AIRPORT:** Bergerac & Bordeaux vols direct Londres  
**GARE:** Périgueux - Angoulême & Bordeaux par TGV  
**ROUTE:** Autoroute A89 & A20, puis route D939 entre Périgueux et Brantôme  
**HELISURFACE CHATEAU:** 45°17'901" Nord / 0°36'693" Est

## ACTIVITES

PISCINE MONTGOLFIERE VELO BADMINTON  
PETANQUE VOLLEY PINGPONG FLECHETTE  
ESCALADE CANOE TENNIS GOLF EQUITATION  
DEGUSTATION VINS KARTING PECHE ULM  
VISITE CHATEAU, GROTTES & SITE HISTORIQUE

## PHOTOGRAPHES & VIDEASTES

JOLY Thierry Bordeaux 06.09.25.76.47  
FORET Luc Périgueux 06.09.52.11.64  
ALEXIA 06.47.59.01.02 alexcphotographies.com  
STUDIO NICO GASCHARD Périgueux 07.66.11.76.94  
L'ATELIER DU PHOTOGRAPHE Brantôme 05.53.09.80.58  
ROUSSEL Virginie Périgueux 06.71.33.65.51  
B Thierry 06.40.75.34.62  
L'ILE O IMAGE Périgueux 05.53.35.50.09-06.29.73.79.74  
RAVINAUD Nicolas N Dame de S. 05.53.46.65.19-0682.83.69.87  
MICKAFILMS Vidéo 06.22.71.24.57  
I.MAGE PRODUCTION Vidéo Bordeaux 06.59.12.86.36  
BRETTO Tommy Vidéo 06.19.08.85.44

## WEDDING PLANERS

KENYON-MAY Diane Bordeaux 07.60.42.91.85  
CREATION EVENTS Emmanuelle Bordeaux 06.07.05.26.07  
FRENCH WEDDING COMPANY Laura S. 06.71.98.85.71  
FRANCIS Julie GB 06.89.74.09.87  
BRUNET Sabeha 07.69.45.74.70  
LAUREN Alison GB 06.67.04.10.77  
WHIHE Kathryn GB St P. 07.82.82.54.52-05.53.56.25.44  
BEST EVENTS CO 07.85.62.73.03  
HAPPILYS EVNETS planning & design 06.29.98.54.06  
OUI MON COEUR Ajna Ellis 06.75.72.05.78  
MARJORIE MARIAGES 05.53.46.50.01  
COEURSEN FOLIE Adeline JOINEAU 06.14.16.67.40  
EDEN EVENEMENTIEL Bx 09.81.20.63.91 – 06.29.80.78.25  
CARNET DE NOCES Px 06.28.46.02.47

## BABY SITTER ET ANIMATIONS

NOUNOU 07.87.83.00.64  
L'UNIVERS DE JEFF 06.46.40.07.56  
LES ANIMS DE FREDDY L'éveil des sens 06.48.37.03.77

## ORCHESTRES

FLEAU Sebastien Périgueux 06.30.23.23.47.44  
COCKTAIL JAZZ M.TRENY 2 à 6 pax 06.73.79.88.05  
CHIC PLANETE DUO 06.86.08.63.32  
MILLER variété musette jazz 6 à 10 pax 05.56.25.64.64  
PRESTA THOMASSON 06.29.56.66.01  
JAZZ-BOSSA-NOVA Malongo Song 06.82.85.09.83  
JEDAMI Tango Spirit 06.73.79.88.05-06.08.35.03.17  
MUSICIENNES D'ORPHEE 05.56.36.62.13/05.56.07.27.91  
ARCODEON D THOMASSON 06.09.12.30.44

## ANIMATIONS & SPECTACLES

KARAOKE & Danse Biras 06.72.72.73.07  
MAGICIEN PELO SHOW Close up 05.65.35.28.61  
BOULES ET BILLES Chancelade 06.10.82.00.13  
LUNE D'ARGENT Cabaret Burlesque 06.14.38.12.00  
CALECHES TROLY 05.53.03.58.35  
CALECHES GAUREL 05.53.63.36.39/06.80.04.88.73  
FRANCE FEUX D'ARTIFICE 05.53.82.39.58

## DISC JOCKEY

FLEAU Olivier Périgueux 06.83.15.71.49  
ARTHUR Stephane Périgueux 06.82.72.86.86  
POMAREL Eric 05.53.04.38.61 / 06.08.28.09.27  
ALLIANCE ANIMATION Boulazac 09.72.34.98.64  
PROMUSIC 06.80.63.35.95  
MARTINES Mix discomobile 06.85.17.83.11-06.08.23.44.92  
LET'S DANCE 06.03.03.30.40  
EVENTS 06.32.28.48.76  
DSL 05.45.39.48.18  
SOCIETE OLA Deco et Déguisements 06.15.24.35.05  
SONIC ANIMATION 06.29.89.26.02  
TEXAS RADIO 05.53.63.17.07 – 06.24.84.80.97

## AUDIOVISUEL Matériel

ATELIER DU SON 05.53.08.51.45  
FUSION 05.53.08.51.45  
KHODJA 05.53.53.95.21

## FLEURISTES

FLEURSDEFAMILLE.COM Périgueux 05.53.08.90.92  
ATELIER CHAMPETRE Brantôme 05.53.54.64.40  
L'ARROSOIR 06.75.36.71.75  
L'ORCHIDEE Tocane 05.53.91.14.75  
AMOUREUX Patricia Périgueux 06.48.36.87.91

## ABBAYES & CHURCHES

BRANTOME & BOURDEILLES 05.53.05.71.81  
CHANCELADE & BIRAS 05.53.04.10.46

## CELEBRANTS

CELEBRANTS IN FRANCE Aubeterre 05.53.90.66.50  
CEREMONIES IN FRANCE Rouffiac 06.40.10.45.28

## LOCATION MATERIEL

SOUCHON LOCATION Bordeaux 05.80.66.37.60  
SGLA 06.16.19.46.12  
C G EVENEMENTS Boulazac 05.53.08.42.80-06.08.67.90.22  
OPTIONS Bordeaux 05.56.57.08.89

## COIFFEUR/ESTHETICIENNE

SANDRINE DE VALEUIL 06.70.29.09.08  
SEVERINE D'AGONAC 06.86.12.42.21  
BOUDOT A Estheticienne 06.82.68.03.31  
DOMICIL HAIR Sandra 06.27.36.27.99  
VERSION LILI Maquilleuse 06.70.71.18.02

## TRANSPORTS

CAR DUVERNEUIL 05.53.46.36.94  
TAXI PERIGUEUX 05.53.09.09.09  
AUTO SIXT 05.53.35.94.76/05.53.74.20.00  
BERLINES ATLANTIQUE 05.57.85.99.67/06.64.00.77.17  
TORPEDO MUSETTE 06.81.06.13.51  
CHAUFFEURS PRIVE 24 06.63.86.24.24

## ACCOMMODATION

L'AMBROISIE Bourdeilles 05.53.04.24.51  
LES GRIFFONS Bourdeilles 05.53.45.45.35  
BRANTOME Office du Tourisme 05.53.05.80.63  
<http://perigord-dronne-belle.fr/hebergement-restauration/hotels/>  
PERIGUEUX Office du Tourisme 05.53.53.10.63

## CATERER

AUX DELICES DE BENJAMIN Bordeaux 06.78.68.10.63  
ETS CARTAUD Brantôme 05.53.05.70.27  
MAISON DULOU Bordeaux 05.56.44.69.10  
MAISON TARDIEUX Boulazac 05.53.53.20.72  
LE PETIT NICE Périgueux 05.53.53.49.07

# Post cards

*Cher M. Guillaume,*

Je tiens absolument à vous faire part du superbe sou dans ces lieux merveilleux que vous avez su mettre

J'ai eu bien sur l'occasion de confier notre grande sa que j'ai eue avec lui le jour de notre départ, mais je j directement.

Je me souviens que lors de notre premier entretien, pour la solution de l'exclusivité du Château, nous ne confirme que vous êtes un homme de parole. Ce bie notre arrivée le vendredi après midi. Chacun d'entre trois jours à venir; trouver sa chambre grâce un acc tenue décontractée pour découvrir l'aspect merveille superbe parc.

La suite, n'a été qu'une succession d'attentions, de d tous les membres de votre équipe.

- de vous même, pour votre discrète, mais efficace p effectuées pour nous sauver de notre pénurie de hou hautes ont été dépassées à cause du si beau soleil qu aide précieuse dans l'installation de la cérémonie so - de la part de Françoise avec tous ses excellents co dans ces moments où l'on a la tête un peu dans tous - de la part de Michelle avec sa grande efficacité, se - et je n'oublie surtout pas l'extrême gentillesse et l' personnel. Je pense particulièrement à l'organisatio soir qui a tout simplement été merveilleux ! Je comp

Voilà, Monsieur Guillaume, quelques mots pour vo tient du sacerdoce ou de la vocation (SIC !)

Mille fois merci de la part de TOUS vos hôtes.

Merci de nous avoir permis d'offrir ce si beau cadea que j'avais espéré" dixit Anne)

Et je compte vivement sur vous pour faire part à tou agréable souvenir.

Cordialement

Jean Pierre PEYRETOUT

A memorable setting for the marriage of  
our son, Anthony, to Natabie  
Andrew + Jo Mackle

Un moment exceptionnel pour l'anniversaire  
d'un événement et il y a 50 ans dans un  
lieu inoubliable.  
Lucile et Claude VIEWOT

*Lucile et Claude VIEWOT*

Cc 25/07/2010

Magnifique réception dans un cadre exceptionnel. Prestations  
de haute qualité. Service impeccable. Accueil chaleureux.  
Un week end inoubliable. Félicitations à M. Guillaume  
et à toute son équipe pour son sens de l'organisation.

Christian FROUARD



24/10/10

Un personnel très accueillant nous a rendu ce mariage plusieurs très heureuse  
Un très grand souvenir.

M. et Mme Lofaye

A

L'attention de MR olivier GUILLAUME

Bonjour, comme convenu je viens vers vous afin de vous confier nos impressions suite à la réception que nous avons donnée dans vos murs.

Nous avons tous été enchantés par ce week-end dans cet endroit très agréable. L'apéritif à l'extérieur, par ce beau temps, nous a permis de pouvoir profiter de la beauté du site et aussi de prendre de superbes photos. La salle voûtée était vraiment idéale pour le nombre de personnes et vous nous avez vraiment préparé une superbe table. Le menu du soir a ravis tous nos invités par l'originalité, les saveurs et la présentation des plats; buffet du lendemain très copieux. Pour les chambres rien dire car elles ont toute un charme particulier, ainsi que le pavillon que les enfants ont adorés. Votre personnel très accueillant, toujours présent, et toujours dans la bonne humeur. En un mot excellent, adresse à recommander !!!!!

le 2 août 2010

Un cadre exceptionnel pour célébrer le mariage de notre fille Natalie dans un château qui a gardé tout son charme - un grand merci à Olivier et toute son équipe, Françoise et Benjamin en particulier un séjour inoubliable pour tous nos invités!

Wendy Spink



Mariage heureux  
Mariage joyeux  
Mariage goûteux...

Le château est magnifique  
On a bien mangé  
bien dansé!

02.08.2010

We have been so pleased to have had the opportunity to spend time in this wonderful setting and celebrate the wedding of Anthony and Natalie. What a treat, what a lovely place.  
William Marshall

Quelle date pour nous jeunes mariés!! qui nous eu la joie et l'honneur de célébrer cet événement si unique dans votre sublime château.  
L'esprit "médiéval" qui régné dans ce lieu a ajouté une note féerique et magique à notre séjour. Sébastien et moi-même souhaitons tout particulièrement souligner la qualité de l'accueil et du service de toute votre équipe! La discrétion, le raffinement et l'enthousiasme de toutes les personnes que nous avons croisé ici, sont surtout de qualités auxquelles nous avons été sensible et qui se fondent harmonieusement avec cette authentique demeure. Merci à Monsieur Guillaume, père & fils, à Marilyn, à Michèle Françoise et son équipe du restaurant, au personnel d'entretien de l'hôtel et des jardins et ceux que nous <sup>ou chef,</sup> souhaitons de remercier (faute de sommeil!) pour avoir chaleureusement et sincèrement contribué à rendre notre mariage mémorable et inoubliable. A bientôt! Peut-être pour un séjour lors de vos 100<sup>e</sup> anniversaire de mariage.)  
Chaleureusement Anne-Lore & Sébastien