## YOUR WEDDING AT DOLCE CHANTILLY

by Music Partner's







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# RATES

Dolce Chantilly, a modern 4-star hotel, in a charming natural setting conveniently located 40 minutes from Paris in the heart of Chantilly Forest.

Featuring 200 rooms including 25 suites, you will be immersed in the rich history of Chantilly, a princely city and horse capital of France, through the decoration directly inspired in equestrian themes.

Dolce Chantilly is the ideal choice of venue for your wedding. The exceptional setting, magnificent views, and luxurious and modern decorations are details that will make this day an unforgettable memory.

Dolce Chantilly places all its trust in Music Partner's as its exclusive partner. Why don't you do the same? Contact them by phone at 01 39 89 01 02 or by email at info@musicpartners.fr



## **OUR TURNKEY OFFER**

from animationdemariage.com by Music Partner's

## **189€** incl. VAT per person in high season (May to September)**179€** incl. VAT per person in low season (October to April)

This unique offer includes all the essential elements for a perfect, stylish and elegant wedding:

- An outdoor space for your cocktail.
- 2 reception rooms until 03:00 a.m.
- Children's playroom.
- Changing rooms and cloakroom nearby.
- 1 Complimentary Junior Suite bedroom available for the bride and groom, excluding breakfast (Saturday night).
- "Vin d'honneur" welcome drinks (2 hours).
- "Exclusive" Menu: starter, main course, cheese, dessert buffet, drinks included (wine and non-alcoholic beverages).
- Printed menus (1 menu per table).
- Table centerpieces (1 centerpiece for per 10-person module).
- Chair covers.
- Powered speaker installed for cocktail background music.
- Musical performance by our DJ from arrival in the dining room and until 3 a.m.
- Architectural illumination of the room.
- Dance floor.

• Finally, a coordinator will be present from the moment you arrive to ensure a perfect party on most beautiful day of your life (from the cocktail until the start of dancing).



## **"EXCLUSIVE" MENU**

The "Vin d'Honneur" consisting of 8 appetizers per adult (or 6 appetizers and 1 show-cooking stand) & non-alcoholic beverages (Evian, Badoit, Coca-Cola, Coca-Cola light, orange juice, pineapple juice, apple juice, grapefruit juice)

• Classic canapés: Whole wheat bread, foie gras and chutney, Crostini, smoked magret of duck and apricot *fleuron*.

• Banderilles: Butterfly shrimp and mint leaf, Chiffonade of country ham, season melon and tomato confit, Cherry tomato, basil and mozzarella with pesto.

- Tapas: Parmesan and Bindenfleisch pastry, Tomato red mullet and dill pastry, Curry, duck breast and sweet apricot pastry.
- Mediterranean: Bread with peppers, tapenade and parmesan, *Moelleux* of black olives, poivronade and chives, *Douceur* of lemon with dill, aioli and smoked salmon, *Moelleux* of vegetables, gorgonzola and walnuts.
- So Brooklyn: *Douceur* of wasabi and veil of salmon, *Moelleux* of curry, poultry and paprika, Crunchy peas, pastrami and Manchego cheese, *Moelleux* of peppers, Coppa and parmesan flakes.
- · Seasonal vegetable basket and its sauces.
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- Cold Savory Show-Cooking.

• Sliced ham: Our cook will cut very thinly in front of the guests a full ham on stand, ideally served with its bread sticks.

• Chilled seafood tasting: Sliced in front of your guests by our cook, you will enjoy an assortment of salmons with crème fraîche, chopped onions, herbs, lemon and dill.

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- Hot Savory Show-Cooking.

• Prawns flambéed with Pastis: Our cook will flambé Caribbean butterfly prawns in Pastis in front of your guests.

Creamy risotto: Creamy rice with Parmesan and mushroom pieces

• Butcher's Plancha: On a plancha, our cook will grill an assortment of meats served with various sauces.



### **DINNER**

#### Complimentary corkage service

#### CHOICE OF STARTER

Mixed scallop and foie gras salad, balsamic cream (hot starter) or Duck foie gras, fig chutney and raisin bread or Origami of cod, crayfish and scallops, white port sauce

#### CHOICE OF MAIN DISH

Slivers of duck breast with sweet flavors, crushed Jersey potatoes and vegetable corolla

or

Quail Rossini, crushed potatoes with truffle oil and vegetable tian

or

Fillet of beef, Bordeaux sauce, potato gratin and fried zucchini

or Fillet of John Dory, creamy risotto

with parmesan and mushrooms

DUO DE AOC CHEESES

Garden shoots, Moisan organic bread

DESSERT BUFFET

Strawberry or Raspberry cake, Royal of Chocolate or

Three chocolates, Lemon or Apricot Pie

#### COFFEE, TEA AND PETITS FOURS

#### WINE AND DRINKS

Vin de Pays Côtes de Gascogne Domaine de Colombelle Bordeaux Supérieur from sustainable agriculture of Cotte de Rambaux Evian, Badoit, Fruit Juice, soda, ice cubes

Note: You have the option to bring your own spirits and champagne. Complimentary corkage service. You have the possibility of replacing 1 dessert by a wedding cake arrangement with a minimum of 80 choux pastries (if there are fewer than 80 guests, count 2€ incl. VAT per pastry until 80 is reached).

## **CHILDREN'S MENU**

#### 19€

Tomato, mozzarella and basil salad or Platter of cold meats and seasonal melon Fillet of poultry in Vallée d'Auge sauce or Chicken nuggets, scalloped potatoes Thin-crust apple pie or molten chocolate cake

### **LITTLE EXTRAS**

According to your wishes and your budget, we suggest enhancing your reception with the following optional extras (on request).

- Additional technical services: sound, light and video
- Musicians, Orchestra
- Dancers
- Entertainment and games
- Decoration
- Lay Ceremony
- Close-up artists (magicians, cartoonists, silhouette artists, etc...)
- Children's entertainment
- Photographer & videographer
- Fireworks
- Etc...

Not included in the "turnkey" package: Entertainers' menus if you choose optional activities: 29€





## YOUR DECORATION

See you in the choice of decoration in color and fabrics. We will offer you a wide range of products available in our collections.

Our team will be present on the day of your wedding for the installation and the decoration of your room. It will supervise the setting of all the services that you selected.

## **ENTERTAINMENT**

For 16 years MUSIC PARTNER's has taken part in the most beautiful receptions with a professionalism and quality that is beyond reproach.

Paying attention and listening to the future couple, it is thanks to its know-how that animationdemariage.com by Music Partner's can be trusted as your exclusive contact for the organization of your reception at Dolce Chantilly.

Your reception deserves the best! www.animationdemariage.com

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