

Cocktails

OUR COCKTAILS

COCKTAIL ISIS

From 40€ per person

This formula includes 6 canapes per person
(3 cold canapes, 3 hot canapes)

COLD CANAPES

Salmon Tartar with Lime
Avocado Cream with Prawns
Smoked Breast of Duck with Foie Gras Butter

HOT CANAPES

Small Dome with Feta
Puff Pastry with Anchovies
Chorizo Cake

DRINKS

Whisky, Gin, Vodka, Porto, Kir (blackcurrant, blackberry, bilberry)
Anised cordial, Soft drinks, Fruit juice, Schweppes, Perrier
Open Bar, basis 1 Hour 30

COCKTAIL CALYPSO

From 55€ per person

This formula includes 9 canapes per person
(3 cold canapes, 3 hot canapes, 3 sweet canapes)

COLD CANAPES

Salmon Tartar with Lime
Avocado Cream with Prawns
Smoked Breast of Duck with Foie Gras Butter

HOT CANAPES

Small Dome with Feta
Puff Pastry with Anchovies
Chorizo Cake

SWEET CANAPES

Our Pastry Chef's selection

DRINKS

Champagne, Whisky, Gin, Vodka, Porto, Kir (blackcurrant, blackberry, bilberry)
Anised cordial, Soft drinks, Fruit juice, Schweppes, Perrier
Open Bar, basis 1 Hour 30

Buffets

BUFFET ROSSINI

From 130 € per person

COLD STARTERS

Cold Salmon with Cucumber,
Herb-flavoured Terrine of Grouper,
Crunchy Vegetable Basket,
Various Fishes Marinated with Lime,
Basket of assorted Cooked Meats,
Crystallized Duck and its thin Trips.
(Served with Herbs and Spices,
Dressing and Sauces).

MELI MELO OF SALADS

Salad of Grapefruit with Crab,
Tagliatelles Salad with Salmon,
Cold Tomato Soup with Shellfish,
Mint-flavoured Salad with dried Grapes.

HOT DISHES

Roasted Fillet of Turbot, Steamed Vegetables
with Herbs, Lemon butter with Trout Eggs,

Or

Roasted « Eye » of Lamb Cutlet with Herbs,
Tomato and Zucchini with Olive Oil,

Or

Roasted Fillet of Beef, Sautéed Wild
Mushrooms.

SELECTION OF FRENCH CHEESES

Brie de Meaux, Comté, Roquefort, Reblochon,
Goat cheese, Tome
(Served with Farmhouse Loaf and Raisin).

GOURMAND SYMPHONIE

Exotic Sweetness, Chocolate Tart,
Pralin Cream Paris Brest, Lemon Pie
with Meringue,
Crumbly sweet Tart with Seasonal Fruits,
Crunchy Chocolate Cake,
Small Pyramid Cake.

COFFEE, DELICACIES.

WINES SELECTED BY OUR SOMMELIER

Pinot blanc Dopff & Irion*
Château la Cardonne, Médoc*
Mineral waters.

BUFFET SCHUBERT

From 150 € per person

COLD STARTERS

King Prawns, Thick Sauce,
Foie Gras Terrine Marinated with Sauternes,
Various Marinated Fishes,
Oysters « Fines de Claire », Shallot Vinegar,
Fresh Melon and Dried Ham from Bayonne,
Basket of assorted Cooked Meats,
Pineapple-flavoured Ham.

(Served with Herbs and Spices,
Dressing and Sauces).

MELI MELO OF SALADS

Dish of Fresh Vegetables,
Cold Tomato Soup with Shellfish,
Avocado Salad with Prawns,
Tomato coulis with Tarragon,
Chinese Tuna Salad, Soya Sauce,
Indian Salad with Poultry.

HOT DISHES

Roasted Slab of Pike-Perch, Mushroom Cake,
Herb Butter,

Or

Rack of Roasted Lamb with Herbs and Spices,
Crystallized Melted Eggplants,

Or

Pan fried Beef Fillet,
Steamed Spring Vegetables and Girolles.

SELECTION OF FRENCH CHEESES

Brie de Meaux, Comté, Roquefort,
Reblochon, Goat Cheese, Tome
(Served with Farmhouse Loaf and Raisin).

GOURMAND SYMPHONIE

Fruit Cake, Lemon Tart, Strawberry Pie,
Whipped Cream Baba,
Crumbly Sweet Tart,
Chocolate and Pear Charlotte,
Fresh fruit Salad, Nougatine Cup with
Seasonal Fruit Sorbets,
Small Pyramid Cake.

COFFEE, DELICACIES.

WINES SELECTED BY OUR SOMMELIER

Pinot blanc Dopff & Irion*
Château la Fleur des Rouzes, Pomerol*
Mineral waters.

Menu

MENU ANTIGONE

From 105€ per person

Antigone Appetizer

Grilled Duck Foie Gras Terrine,
Mango and Cinnamon Chutney,

Or Avocado and Brittany Prawn Freshness with Iced
Tomato Juice

French fillet of Beef, country Vegetables and wild
Mushrooms, Chinon Wine sauce

Or Pan fried Slab of Sea Bass, Risotto with Parmesan,
Champagne sauce

Selection of French Cheeses
Served with Farmhouse Loaf and Raisin Breads

Or Wedding Cake
Pyramid Cake

Coffee, Delicacies

WINES SELECTED BY OUR SOMMELIER

Pinot blanc Dopff & Irion*
Château la Cardonne, Médoc*
Mineral waters.

MENU VENUS

From 120€ per person

Venus Appetizer

Foie gras Terrine with Nuts, Spicy Crumbled Breads,
Melted Dried Apricots

Or Roasted Red Mullet, Spicy Mayonnaise dressing Celery
with Truffle, Roquette Salad

Pan fried fillet of John Dory Fish, Shellfish Brandade,
Piperade juice

Or Roasted Saddle of « Corrèze » Veal, Seasonal Vegetables
in juice, Crunchy Smoked Bacon

Selection of French Cheeses
Served with Farmhouse Loaf and Raisin Breads

Or Wedding Cake
Pyramid Cake

Coffee, Delicacies

WINES SELECTED BY OUR SOMMELIER

Pinot blanc Dopff & Irion*
Château la Cardonne, Médoc*
Mineral waters.

MENU DIANE

From 140€ per person

Diane Appetizer

Foie gras Terrine with Nuts, Spicy Crumbled Breads,
Melted Dried Apricots

Or Lobster with Sweet Olive Oil, Salad of Fennel with Curry,
Herb Salad

Roasted Turbot with Citrus Fruit Butter, Vegetables
and Shellfish cooked in Wine and small Macaroni

Or Rack of Roasted French Lamb, Crystallized Crushed
Eggplants, Thyme juice

Selection of French Cheeses
Served with Farmhouse Loaf and Raisin Breads

Or Wedding Cake
Pyramid Cake

Coffee, Delicacies

WINES SELECTED BY OUR SOMMELIER

Grand Ardèche, Louis Latour*
Château la Fleur des Rouzes, Pomerol*
Mineral waters.

Services 2010 & 2011

BANQUETING ROOM AT DOLCE CHANTILLY

« Chantilly » room : 300m ² (3186 square feet)		"Par en Par" room : 210m ² (2260 square feet)	
Seated dinner :	240 persons	Seated dinner	150 persons
Buffet	240 persons	Buffet	120 persons
Cocktail	300 persons	Cocktail	200 persons

All banqueting rooms are daylight with a view on the surrounding forest or the golf course

OUR RATES INCLUDE:

The hire of the dining room. During high season from May to October, there is a minimum number of guests required for the Saturday evenings (minimum of 120 adult guests for the Chantilly room and 80 adult guests for the « Par en Par » room). There is no minimum number of guests required during low season.

For the dinner tables: floral arrangements, candle-holder and printed menus.

The dance floor

The private car park (the management shall not accept any responsibility in the event of theft of your personal belongings).

The bridal suite with in-room Champagne bottle, fruit basket and buffet breakfast at the hotel restaurant.

A complimentary weekend at Dolce Chantilly for your one year anniversary

(one night in double room with American buffet breakfast).

OUR RATES DO NOT INCLUDE:

SERVICE CHARGE:

For private functions, from 3 pm for lunch or from midnight for dinner, a service charge of 48 € per staff employee per hour is charged (basis of 1 waiter for 25 guests). Should the hours of the lunch or dinner be extended beyond 3 pm for lunch or beyond midnight for dinner, kitchen staff will be charged on the same basis (minimum of 3 kitchen staff).

ACCOMODATION

Preferential rates for your guests.

CHAMPAGNE

Should you wish to bring your own champagne, there will be a cork charge of 14€ per 75 cl bottle opened.

CHILDREN'S MENU

For children less than 12 years old: 25 € (3 course meal with beverages included).

MENU FOR SUPPLIERS

30€ per person including beverage.

ARRIVAL OF THE WEDDING COUPLE

« Caleche », Rolls Royce and chauffeur (upon request).

PERSONALISED WELCOME

Hunting horns, pianist for the cocktail (upon request).

SEAT COVERS

(upon request).

FLOODLIGHT

(upon request).

DECORATION

Sandy Langevin - La Varenne St Hilaire
www.sandydeco.com
Tél. 06 76 30 31 20.

SONORISATION

Sonorisation - Lights - Discjockey
Music Partner's - Christophe Langlet
www.musicpartners.fr
Tél. 01 39 89 01 02
For up to 150 persons from 990€.

FIREWORKS (imposed provider)

Possible before 11 PM
Arc-en-Ciel - M. Oghard
Tél. 01 60 96 43 37
France Fêtes 2000 - M. Dauvergne
Tél. 03 44 24 58 59.

PHOTOS-VIDEO

Bruno Cohen Photographie
M. Cohen
27 place de la Halle - 60300 Senlis
www.studiobrunocohen.com
Tél. 03 44 53 10 67.

BRUNCH FOR THE DAY AFTER

(upon request).

General terms of sales for weddings

Contract and deposit:

The signed contract is required to reserve your rooms and banqueting space. To ensure confirmation, Dolce Chantilly requires a deposit which represents 100% of your estimated banqueting cost (schedule of due dates). All space will be reserved on a first option basis pending the receipt of this deposit. In the event of cancellation, this deposit will be applied to the cancellation fee due as outlined in the schedule below. The hotel reserves the absolute right to unilaterally terminate the contract without notice, or compensation, if the client fails to act upon simple notice to pay in the absence of payment of all or any part of the deposit.

The amount of the deposit can be modified according to the final number of participants and/or extra services to equal 100% before the arrival date.

Financial obligations:

The final invoice is due upon check out of the hotel. In case of any unpaid bill, interest rates of 1,5% will be charged per month of late payment.

Food and beverage: minimum number of covers

A minimum number of covers is agreed in the contract and will serve as a minimum amount to be invoiced.

The number of covers needs to be confirmed 7 days prior to the event should this number be superior to the contracted number. This final number of covers will then serve as basis for the final invoice and any cancelled cover less than 7 days prior to the event will be invoiced in full.

On the Saturdays during high season, from May 1st to October 15th, there is a minimum number of covers per banqueting room: 80 adults for the « Par en Par » and 120 adults for the « Chantilly » room.

Accommodation:

Please ask about our cancellation charges.

Total cancellation of your event:

If the client unilaterally cancels the banquet services, he shall be required to pay irreducible lump-sum compensation according to the procedure below:

For a wedding from May 1st - October 15 (high season)

- Cancellation between the signed contract date and 90 days prior to the event: the total cancellation shall give rise to cancellation costs equal to 45% of the total sales amount estimated in the contract.
- Cancellation between 89 days and 31 days: the total cancellation shall give rise to cancellation costs equal to 65% of the total sales amount estimated in the contract.
- Cancellation less than 30 days prior to the event: the total cancellation shall give rise to cancellation costs equal to 100% of the total sales amount estimated in the contract.

For a wedding from October 16th - April 30th (low season)

- Cancellation between the signed contract date and 90 days prior to the event: the total cancellation shall give rise to cancellation costs equal to 15% of the total sales amount estimated in the contract.
- Cancellation between 89 days and 31 days: the total cancellation shall give rise to cancellation costs equal to 45% of the total sales amount estimated in the contract.
- Cancellation less than 30 days prior to the event: the total cancellation shall give rise to cancellation costs equal to 100% of the total sales amount estimated in the contract.

Claim:

Claims should be made in writing 8 days maximum after your event.

Modifications:

Changes made to this contract require mutual approval. Changes are valid only upon written confirmation.

Liability:

The Hotel Dolce Chantilly reserves the right to cancel the contract if it is required by any fortuitous events (strike, fire, water damage, etc.). In this case, the hotel is exempt from any liability.

You undertake to indemnify and hold harmless the Hotel Dolce Chantilly, its affiliates, staff, agents and subcontractors for any action, proceedings, claims for damages, liabilities, judgments, costs and expenses (including normal lawyers' fees) resulting

from any offence committed by you or a participant or from any deliberate malicious mischief or negligence or from any omission by you, a participant or one of your staff members, agents or subcontractors.

Responsibility

The Hotel Dolce Chantilly is not responsible for personal belongings left in your banqueting room.

Deterioration

Should any damage be reported, the client commits itself to reimburse all the expenses undergone in the renovation according to the invoice produced by Dolce Chantilly. We recommend you have your insurance.

Music

In order not to disturb the other clients, Dolce Chantilly unilaterally reserves the right to check the volume of the music. The music is limited to 82 dB.

Security

Fire exits and extinguishers should not be blocked by any objects. The access reserved for the fire trucks should be free of access. The electric cables of any outside vendor should not block the opening of any doors. All decoration material, cloths and other objects should be fireproofed. Outside vendors should provide the hotel with their insurance certificate before any event.

Other

The Hotel Dolce Chantilly has the right to invoice a cork charge should you bring your own champagne.

The client is not allowed to bring outside food or alcohol without prior authorisation from the Hotel.

According to the French laws, please note that our property is classified "non-smoking".

Jurisdiction

This agreement will be governed by French laws. Any dispute arising in connection with this agreement will be submitted exclusively to the jurisdiction of the court of Senlis-Oise-FRANCE.