

Your



wedding reception

at Le Choiseul

An unforgettable moment,

In a place of refined and elegant charm,

At the hearth of a romantic region.



Our reception rooms, opened on the gardens

Drawing room Charles VIII (80 guests) until 10 round tables of 8-10 persons



Are included for your party :

- Rental of the reception room
- Table seating plan's printing
- Menu's printing
- Candlesticks on tables
- Service until 1.00 a.m. (overtime, we will charge € 150 per hour begun)
- The round or oval tables of 8-10 persons, with white tablecloth
- The meal, without beverage or beverage included according the menu chosen.

Drawing room Saint - François (40 guests) 4 round tables of 8-10 persons



Aperitif

One glass per person :

- Glass of Touraine brut Xavier Frissant : € 9*
- Glass of Vouvray Méthode traditionnelle Domaine de Vodanis F. Gilet : € 12*
- Glass of Champagne Dehu Lechevalier : € 13*
- Glass of Champagne Deutz Brut Classic : € 16*

Or

One bottle for 5 guests :

Touraine Brut Xavier Frissant : € 32

Vouvray pétillant Méthode Traditionnelle Domaine de Vodanis Fr. Gilet : € 35

Champagne Dehu Lechevalier : € 66

Champagne Deutz Brut Classic : € 92

These aperitifs are served with cheese chou pastry, salted mixture and olives.



Varied pieces for cocktail :

8 pieces (5 salted, 3 sweeted) : € 14

12 pieces (8 salted, 4 sweeted) : € 21

Pain surprise (cheese, fish, meat) : € 38 for 15 persons

Vegetables with cocktail sauce : € 40 for 15 persons

Tasting of different cheeses (goatcheese, ewecheese and Comté) : € 50 for 15 persons

Cocktail-apéritif, Open-Bar during one hour : € 19 per person

Vouvray brut, Touraine Sauvignon blanc, sodas and fruit juices, plane and sparkling water.



Cocktail -apéritif, Open-Bar during one hour : € 30 per person

Champagne Dehu Lechevalier Brut, Touraine Sauvignon blanc, sodas and fruit juices, plane and sparkling water.

Over one hour, beverage will be charged according to consumption.

These open-bar are served with egg and cheese chou pastry, salted mixture and olives.



The menus

Some examples according to the seasons :

Menu at € 60 per person without beverage

(Starter, fish or meat, cheese, dessert)

Entrée/Starter

Frivolités de saumon fumé, vinaigrette tarama et oseille, Tuile croustillante de pain céréales

Selection of smoked salmon, tarama and sorrel dressing, crusty tile of cereals bread

ou/ou

Pressé de volaille, foie gras et fenouil, salade croustillante de pack choï

Pressé of poultry, foie gras and fennel, salad of pack choï cabbage

Poisson ou Viande/Fish or meat

Paré d'esturgeon en chapelure d'herbes, strates de pommes de terre, céleri et andouille, beurre rouge

Fillet of Sturgeon in breadscrums, strates of potatoes, céleri and andouille red butter sauce

ou/ou

Suprême de pintade farci au chorizo doux, coulis de poivrons rouges et boulgour aux légumes croquants

Fillet of guinea fowl struffed with soft chorizo, red peppers sauce and vegetables boulgour

Fromage/Cheese

Salpicon d'ananas et pruneaux à la fourme d'Ambert, émulsion noix et cerneaux croustillants

Blue cheese Fourme d'Ambert with pineapple and plums

Dessert des mariés

Wedding cake

Café et Mignardises

Coffee and sweet petits-fours

Menus subject to change

*Menu at € 80 per person without beverage
(amusette, starter, fish, meat, cheese, dessert)*

Amusette/Amusette

Entrée/Starter

*Strates de foie gras, abricots moelleux et Paletta Bellota, chutney de fruits secs et aubergines
Terrine of foie gras, apricots and smoked ham bellota, chutney of dried fruits and eggplants
ou/or*

*Carpaccio de lotte aux épices mariné au citron vert, brochette de légumes de saison et harenga
Carpaccio of monkfish marinated in spices and lime, brochette of season vegetables an herring*

Poisson /Fish

*Bar cuit vapeur, pack choï et radis, sauce kalamansi et piment d'Espelette
Fillet of sea bass steamed cook, pack choï cabbage and radish and Espelette pepper
ou/or*

*Sandre au coulis de vin de Chinon, échalotes confites et céleris croquants
Fillet of pike perch with local red wine sauce, candied shallots and celery crisp*

Viande/Meat

*Filet de canette laqué à la pâte de nougat, Pomme Macaire et carottes nouvelles, gastrique à l'orange
Fillet of duckling with nougat, Macaire potatoes and young carrots, orange sauce
ou/or*

*Selle d'agneau farci au jus d'olives noires, tarte fine de légumes à l'huile de basilic et pignons de pins
Saddle of lamb stuffed with black olives, vegetables pie with basil and pinuts*

Fromage/Cheese

*Sélection de deux fromages frais et affinés, pain aux noix
Selection of two fine matured cheeses and walnuts bread
ou/or*

*Sainte-Maure de Touraine au pavot, gelée de fruits rouges et carmine croquante
Local goat's cheese with poppy, red fruit's jelly and salad*

Dessert des mariés

Wedding cake

Café et Mignardises

Coffee and sweet petits-fours

Menus subject to change



Menu at € 126 per person, beverage included
(amusette, starter, fish, meat, cheese, dessert)*

Amusette/Amusette

Entrée/Starter

*Langoustines et émiette de tourteau et boulgour, crémeux de fromage frais, coulis de tomate et amandes
Langoustines and flesh of crab and boulgour, fresh cottage cheese, tomatoes and almond sauce
Touraine Chenonceau 2014 Vincent Rousseley
ou/or*

*Foie gras de canard cuit en terrine, marbré de cacao, kumquat confit et groseilles
Terrine of foie gras with cocoa, crystallised kumquat and currant
Côteaux de l'Aubance Domaine Bois Moxé 2014 cuvée Éléance*

Poisson /Fish

*Tournedos de lotte rôti à la cardamome verte, mousseline de carottes à l'orange, sauce malthaise
Fillet of monk fish roasted with cardamome, mashed carrots flavoured orange, malthaise sauce
Vouvray Silex Domaine d'Orfeuilles 2012
ou/or*

*Escalope de turbot au jus truffé, pomme confite au beurre demi-sel, bouillon d'artichaut à l'huile d'olive vierge
Fillet of turbot and truffle juice, candied apple in slightly salted butter, artichoke stock with olive oil
Vouvray Silex Domaine d'Orfeuilles 2012*

Viande/Meat

*Pièce de veau cuisinée comme un Rossini sauce périgueux, croustillant de pommes de terre et légumes
Piece of veal cooked with hot foie gras, crispy potatoes and vegetables
Chinon Les Galets Marc Plouzeau 2015
ou/or*

*Carré d'agneau rôti à l'anis, petits farcis, jus parfumé à l'anchois et ail fumé
Roasted rack of lamb with anise, mushrooms, jus flavoured herring and smoked garlic
Chinon Les Galets Marc Plouzeau 2015*

Fromage/Cheese

*Sélection de deux fromages frais et affinés, pain aux noix et figue séchée
Selection of two fine matured cheeses and walnuts bread
Chinon Les Galets Marc Plouzeau 2015
ou/or*

*Brillat Savarin, compotée de framboise et rhubarbe, pousse d'épinard à l'huile de noisettes
Brillat Savarin cow cheese, compotée of raspberry and rhubarb, spinach with nut oil
Chinon Les Galets Marc Plouzeau 2015*

Dessert des mariés

Wedding cake

One glass of Champagne Brut Déhu-Lechevalier S.A

Café et Mignardises

Coffee and sweet petits-fours



** Wines are accorded with dishes (vintage wine may change)*

Desserts *(under reserve of modifications)*



Fédora

White cheese mousseline with green lemon and raspberry and mango jelly

Douceur intense

Biscuit with almond and nut, vanilla truffle, chocolate mousseline from caraïbes

Forêt noire

Black chocolate creamy stracciatella cream, cherry with alcohol and biscuit no flour with cocoa

Bavarois aux fruits rouges

Black current mousseline, raspberry puree, green lemon mousseline with gin, almond biscuit

La traditionnelle pièce montée (supplement of € 10 per person)

(4 choux à la crème par personne et nougatine)

Pyramid-shaped cake made out of choux puffs (supplement of € 10 per person)

(4 Cream choux puff per person and nougatine)

La pièce montée de macarons (sup. 10 € par personne)

Pyramid-shaped cake made out of macaroons (supplement of € 10 per person)



Beverage



To accompany your dinner :

Our beverage packages

(1/2 bottle of wine per person, mineral water and coffee included)

Package at € 22 per person :

Vouvray sec Opale Régis Dansault 2014

Saumur Champigny Les Terres Rouges Yves Lambert 2015

One glass of sparkling Vouvray brut Domaine de Vodanis served with dessert

Package at € 38 per person :

Vouvray demi-sec Domaine d'Orfeuilles 2012 ou

Cour Cheverny Domaine de Montcy 2014

Vouvray Sec Silex Domaine d'Orfeuilles 2014

Bourgueil cuvée La Coudraye Y. Amirault 2015

One glass of Champagne with dessert : Dehu Lechevalier Brut

Champagne de propriétaire Dehu Lechevalier Brut : € 66 the bottle

Champagne Deutz Brut Classic : € 92 the bottle

Vouvray Pétillant : € 35 the bottle

Corkage : € 10 per bottle opened 75 cl (only for dessert and dancing party)

During the dancing party :

Liqueurs charged by bottle opened :

- Pear alcohol : € 60 per bottle of 70 cl

- Get 27, Marie Brizard : € 60 per bottle of 70 cl

- Gin, Vodka, Whisky : € 60 per bottle of 70 cl

- VSOP Cognac : € 70 per bottle of 70 cl

- Softs (fruits juices, coca-cola, mineral water, ...) : € 8 per liter.

Buffet for the evening :

Corbeille de fruits, bonbons, (fraises Tagada, Carambar...)

Fruits basket, sweets

Biscuits maison (cookies, financiers, brownies, muffins, sablés...)

Homemade cakes

For 30 guests : € 90

For 60 guests : € 170



The day after

Buffet breakfast : € 24 per person served until 10.30

Dishes proposed

Assortiment de viennoiseries

Assortment of croissants and similar products

Pain, beurre, confiture, céréales, miel

Bread, butter, jam, cereals, honey

Oufs brouillés, saucisses, bacon

Scrambled eggs, sausages, bacon

Plateau de charcuteries variées, plateau de saumon fumé

Varied delicatessen, smoked salmon

Salade de fruits, fruits frais, et tarte de saison

Fruits salad, fresh fruits, season tart

Fromage blanc, yaourts naturels et aux fruits

Fromage frais, yaourts nature and in fruits

Fromages régionaux

Regional cheeses

Beverage

Coffee, tea, chocolate, fruit juices (orange and grapefruit), plane and sparkling mineral water.

Rustic Brunch at € 42 per person

Served from 11.00 to 15.00

Nos salades fraîcheurs/ Our fresh salads

Taboulé à la menthe fraîche

Tabbouleh in the fresh mint

Salade de haricots verts à l'échalote et moutarde à l'ancienne

Salad of green beans in the shallot and grain mustard

Carpaccio de tomate d'antan, toast à la pâte de sardine

Carpaccio of tomatoes «d'antan» toasts with sardines rillettes

Entrées gourmandes/ Starters

Saumon fumé, concombre à la crème

Smoked salmon, cucumber with cream

Huitres de Normandie au naturel

Oysters from Normandie

Emincé de melon et jambon de Parme

Emince of melon and Parma ham

Viandes du terroir/ Local meats

Eventail de charcuteries tourangelles

Local varied delicatessen

Chiffonnade de viande froide condimentée

Cold meat with condiments

Les fromages/ Cheeses

Assortiment de yaourts au lait entier aux fruits et bio

Assortment of whole milk yaourts, with fruits and bio

Fromage blanc

Fromage frais

Brebis du pays lochois

Ewecheese

Brie

Brie

Desserts/ Desserts

Cascade de fruits frais

Fresh fruits

Fruits pochés du moment

Seasonal fruits poached

Mini muffins

Mini muffins

Tarte sablée aux fruits de saison

Tart with seasonal fruits

Riz au lait entier à la vanille

Rice pudding in the vanilla

Salade de fruits

Fruits salad

Le Maître boulanger/The baker

Corbeille de viennoiseries

Assortment of croissants and similar products

Cakes au citron, pain d'épices, céréales,

Lemon cakes, gingerbread, cereal

Confiture, miel, beurre, sirop d'érable

Jam, honey, butter, maple syrup



Beverage

*Coffee, tea, chocolate, plane and sparkling mineral water, fresh fruit juices, local wine**

**Touraine Sauvignon 2015 Domaine de la Gabillière*

**Chinon Marie 2016 Marc Plouzeau*

The last details

Technic meal : € 44 all inclusive

Child menu (under 12 years old) : € 25 per child (including one starter, one dish and one dessert defined by our chef, and one soft)

Cover of chair

Rental on request

Music taxes

A charge will be asked according to the type of musical animation and to the person provider.

Accommodation :

In the case of a dancing party with musical animation, the booking of 9 rooms situated near the reception rooms will be required, even if the rooms are not occupied.

Package : € 3010

Complimentary Junior Suite for newly weds.

Visitor's tax : € 1.50 per person and per day

Meal discovery of the cooking :

Once your marriage is confirmed at Le Choiseul, we give you the possibility of discovering the cooking on reservation. We will offer you a meal (one starter, one main dish, one dessert) except drinks for two persons for any reception confirmed beyond thirty persons. It will be charged to the price list the day of the tasting and deducted from the final invoice.

Useful addresses



Animations

*- Spectacles Michel Martial
5 Placis Champlain B.P 554
37205 Tours Cedex 3*

www.spectacles-martial.com

02 47 28 34 90

*- Orchestre Philippe Lebel
68 rue des Bourgetteries
37390 Mettray*

02.47.42.64.64

Décoration florale

*- Maison Dumarest
7 rue Jean-Jacques Rousseau
37400 Amboise*

02.47.57.37.93

- Frédéric Bertin

Tél : 06.09.96.16.98

www.fredericbertin.com

contact@fredericbertin.com

Photographes

- Benjamin Dubuis

*25 Rue de la Morinerie
Les Ateliers de la Morinerie - Porte 0
37700 Saint Pierre des Corps*

06.60.97.53.89

- Sandra Daveau

www.sandradaveau.com

06.11.25.69.19

Booking and guarantee

Your reservation is definitive when the contract, the general sales conditions and the "bon pour accord" are duly signed and returned and once the deposit has been received.

Le Choiseul must have received by written the exact number of covers for each meal three working days before the date of the event.

Contact : *Magali Desserre*

02 47 30 63 43

commercial.choiseul@grandesetapes.fr



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