

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



Domaine de La Côte Biras-Bourdeilles 24310 Brantôme

Périgord Dordogne Nouvelle Aquitaine France

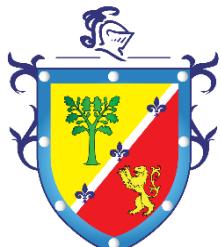
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www.chateau-hotel-dordogne.com

www.facebook.com/chateaudelacotedordogne

www.instagram.com/chateaudelacotedordogne



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 400m².
- **Royal Duke Salon** : refinement and elegance for a moment of history around an aperitif.
- **Wooded dining room** 50m²/35 people and **L'Evêque rooms** 45m²/30 people for your family meals with possible privatization of places, modular square tables.
- **Voûtee room** in the basement: 100m²/30 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** : 145m² adjoining the reception room with 1 large carriage gate, stone walls and exposed carpentry, marble floor
- **Reception room Les écuries** : 195m² 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 m² 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 Voûtee room 100m² / 30 to 80 people seated



The wooded room 50m² / 35 people seated



The Evéque room 45m² / 30 people seated



The Ecuries 195m² / 60 à 216 people seated



The Chai 145m² / 40 à 120 people seated



Visit our video library: 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€. Provision of 180 chairs, set up and removal of white chairs at 3€ each.



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

The traditional Restaurant

MENU DECOUVERTE MATHIS

45€ Starter, main course, dessert 35€ Main course & dessert 40€ Starter & main course

Mise en bouche

❖❖❖

Perigourdine pâté

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

❖❖❖

Roasted sturgeon steak, 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

57€ Starter, main course, cheese or dessert 69€ Starter, main course, cheese, dessert

Mise en bouche

❖❖❖

Marbled semi-cooked foie gras, with Perigord truffle,
coated in cocoa, gingerbread and chocolate truffles

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

73€ Starter, main course, cheese or dessert 85€ 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 roasted sturgeon steak 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

Set menu, same choice for all the guests at the rate of 45€ or 35€ main course/dessert - room & staff

Streaked semi-cooked foie gras, garnished with Perigord truffle, coated in bitter cocoa

Crispy gingerbread and chocolate truffles - suppl. 4€

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

Pan-fried foie gras escalope, flambéed Armagnac, poached pear in a Monbazillac, Sichuan pepper and ginger – suppl. 6€

MEALS

Supreme of Guinea fowl and Perigord gratin, stuffed mushrooms

Duck breast, sour sauce, vegetables muslin

Veal medaillon slowly cooked, mille-feuille potato, spicy honey juice

Duck leg confit, Sarladaise-style fried potatoes cooked in duck fat and porcini mushrooms

Ballotine of farm chicken stuffed with mushrooms, mashed parsnip

Beef filet (origin France) Périgueux sauce, pan-fried asparagus – suppl. 4€

MEALS

The royal cracking with 3 chocolates, raspberry sauce

Spéculoos biscuit, gianduia 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€

MEALS

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 18€

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

Back of cod, chorizo and carrot sauce, stuffed zucchini

Sorbet at 4.50€

Perigourdin shot, Mirabelle with old Plum liquor of Périgord

Normand shot, Apple with Calvados liquor

Cheese at 9€

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

Harmony of refined local cheeses: medium 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 35m² 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, pistachio, 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 maximum 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, nuttela,
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, rosbeef, 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

2003

Hostellerie

- Rates TTC:

Periods	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

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

THE CHATEAU

				March, April, May	July
				June, September	August
				October, November	December
Classique	N° 22	Le Rigolat	23 m ²	110 €	120 €
Classique	N° 24	Les Perliches	23 m ²	110 €	120 €
Classique	N° 25	Les Volves	26 m ²	110 €	120 €
Classique	N° 26	La Courelie	32 m ²	110 €	120 €
Tradition	N° 10	La Valade	28 m ²	125 €	135 €
Tradition	N° 12	L'Epalourdie	26 m ²	125 €	135 €
Tradition	N° 16	La Pascalie	37 m ²	125 €	135 €
Confort Suite	N° 17	La Guibaudie	43 m ²	150 €	165 €
Confort Lounge	N° 21	Le Banet	58 m ²	150 €	165 €
Confort Suite	N° 27	La Chauterie	44 m ²	150 €	165 €
Superior Lounge	N° 11	Le Meynassé	56 m ²	170 €	185 €
Superior Lounge	N° 14	La Veyssonie	53 m ²	170 €	185 €
Superior Lounge	N° 15	De L'Evêque	47 m ²	170 €	185 €
Superior Charm Lounge	N° 23	Les Moulineaux	72 m ²	210 €	230 €

THE RELAIS

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

SINGLE BED (x7)

ROOMS n° 8 -15 -17 -21 -25 -26 -27

25 €

25 €

EXTRA FOLDING 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 45€ or 55€/adult
- the dinner 2 courses and the buffet breakfast at 2€/child - 12 year



The Rooms Description

Classic

Room n° 22 "Le Rigolat" 23m² 2nd floor, with pink tones and upholstered bed of 160x190, facing sunset with distant views of the valleys. Ensuite bathroom.

Room n° 24 "Les Perlches" 26m² 2nd 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 Wolves" 26m² 2nd floor, warm purple colors, overlooking the hills, 160x200 double bed and single bed 90x190. Ensuite bathroom.

Room n° 26 "La Courelie" 32m² 2nd floor quiet and comfortable, with exposed beams overlooking the valley, double bed 160x200 and 90x190. Ensuite bathroom.



Tradition

Room n° 10 "La Valade" 28m² 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" 26m² 1st floor, spacious and sunny with 2 aperture on the rolling countryside, double bed 160x200. Ensuite bathroom.

Room n° 16 "The Pascalie" 36m² 1st 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" 43m² 1st 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" 58m² 2nd 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" 44m² 2nd 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" 56m² 1st 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" 53m² 1st 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'Évêque" 47m² 1st 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 Moulinaux" 72m² 2nd 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" 18m² ground floor, tidy and bright with 2 windows overlooking the castle and park, double bed 140x190. Ensuite bathroom.

Room n° 7 "Lagerie" 23m² 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" 42m² 1st 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

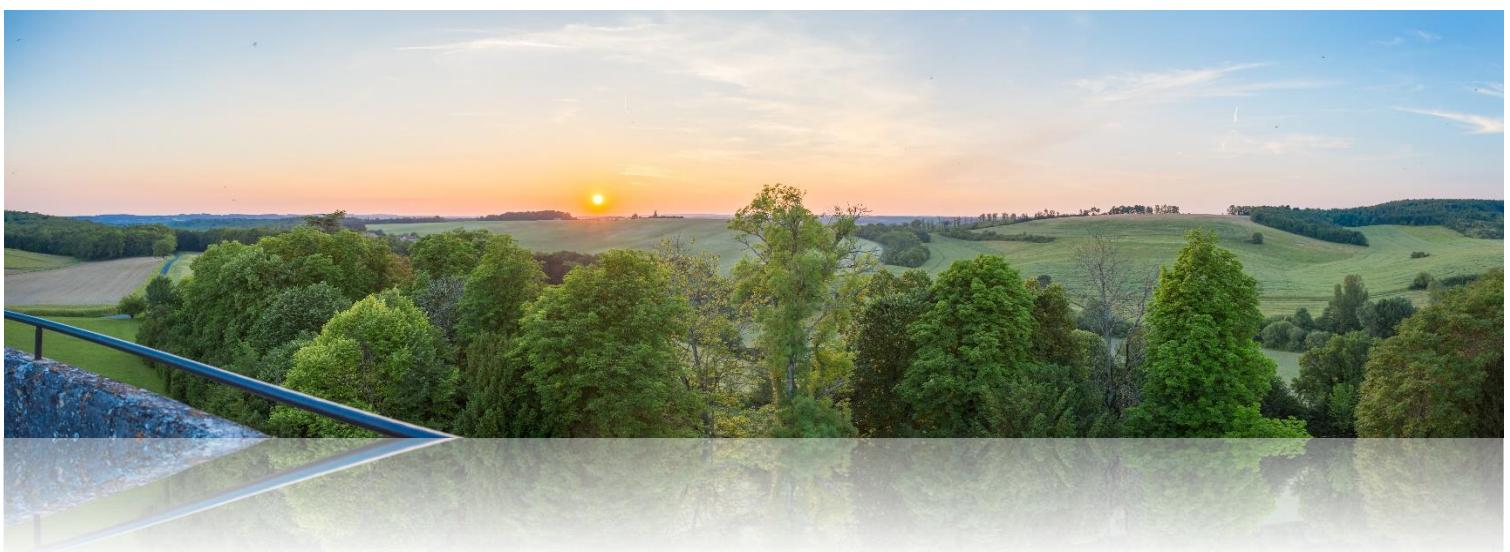
The rooming list

Room N°	Nber Adult Child	Surname and First Name	Arrival Date	Depart Date	Nber Night	Tick requested bed: baby cot (max x3) folding (max x7) single (max x7)	Payment by guests
22							
24						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed	
25						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed	
26						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed	
10							
12						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed	
16						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Single Bed	
17						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed	
21						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed	
27						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed	
11						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed	
14						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed	
15						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed <input type="checkbox"/> Single Bed	
. 23						<input type="checkbox"/> Baby Cot <input type="checkbox"/> Extra Bed	
6							
7							
8						<input type="checkbox"/> Single Bed	
Gite 41						<input type="checkbox"/> Baby cot <input type="checkbox"/> Single Bed	
Gite 55						<input type="checkbox"/> Single bed <input type="checkbox"/> Double Bed	
Gite 57						<input type="checkbox"/> single Bed <input type="checkbox"/> Double 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: Perigueux – Angouleme & Bordeaux par TGV
ROUTE: Autoroute A89 & A20, puis route D939 entre Périgueux et Brantôme
HELSURFACE CHATEAU: 45°17'901" Nord / 0°36'693" Est
ACTIVITES

PISCINE MONTGOLIERE VELO BADMINTON
PETANQUE VOLLEY PINGPONG FLECHETTE
ESCALADE CANOE TENNIS GOLF EQUITATION
DEGUSTATION VINS KARTING PECHE ULM
VISITE CHATEAU, GROTTE & SITE HISTORIQUE
PHOTOGRAPHES & VIDEASTES

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B Thierry 06.40.75.34.62
L'ILE O IMAGE Perigueux 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
BRETT 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
OUIMONCOEUR Ajna Ellis 06.75.72.05.78
MARJORIE MARIAGES 05.53.46.50.01
COEURSENFOLIE 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
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FLEAU Sébastien Perigueux 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 MalongoSong 06.82.85.09.83
JEDAMI TangoSpirit 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
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FRANCE FEUX D'ARTIFICE 05.53.82.39.58

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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

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L'ARROSOIR 06.75.36.71.75

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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
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CHAUFFEURS PRIVE 24 06.63.86.24.24

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LES GRIFFONS Bourdeilles 05.53.45.45.35
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<http://perigord-dronne-belle.fr/hebergement-restauration/hotels/>
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