



CHÂTEAU SAINTE SABINE





An authentic place for a memorable day

Magnificent 16th century castle surrounded by a park of 8 hectares and its pond,

Château Sainte Sabine is the ideal place to make your wedding memorable.

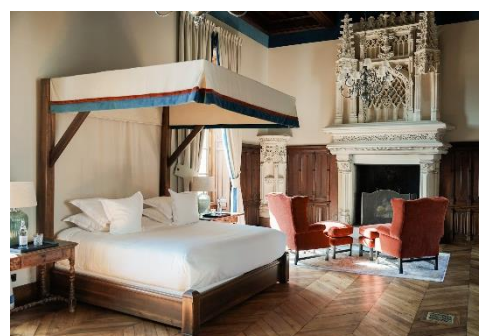
In the pastoral setting of Auxois region, this character and historical place immerse you in the Renaissance period.

A heaven of peace in a charming and bucolic place.

Rooms

Château Sainte Sabine offers 23 rooms. Castle side, you will enjoy a breathtaking view across the valley of Auxois. Tower side, you will be against a backdrop of the Sainte-Sabine village and its 15th century church.

Newlyweds will be accommodated in our new suite *Salle des Gardes*, exceptional 110sqm suite, decorated with woodwork, a wonderful 5m high ceiling and a monumental neo-Gothic fireplace.



Restaurant LASSEY

At the gastronomic restaurant, our Chief Thomas Braghi reveals a gourmet and authentic cuisine, with reinvented regional specialties made from local and seasonal products.

The restaurant seats up to 70 persons.



Exceptional spaces

Château Sainte Sabine offers a panoramic terrace with its view on Châteauneuf en Auxois castle, two lounges, a bar and the privatization of the whole property for this beautiful day.





Reception cocktail

Champagne	80 euros (per bottle)
Champagne rosé	95 euros (per bottle)
Champagne Deutz Brut	121 euros (per bottle)
Le Sabinois (Crémant de Bourgogne, Raspberry liqueur, Morello cherry & Ratafia)	12 euros (per glass)
Drink package without alcohol (mineral water, orange juice)	12 euros (per person)

For your Reception,
Our Chef Thomas Braghi invites you to create your cocktail.

You can set it on the basis of hot and cold snacks prepared according to seasonal products (5 € / *Pièce*)

Cold Canapés

Foie gras with blackcurrant

Marbled ham and mustard cream

Millefeuille of smoked duck breast with tapenade

Tartlet of smoked salmon and goat cheese

Marinated sea bream with fennel

Avocado jar and shellfish

Crab Cannelloni with Preserved Lemon

Stuffed to lean

Les Canapés chauds

Snails in garlic broth sweet

Quail eggs so Meurette

Risotto with frog legs

Tandoori prawn kebabs

Stuffed squid basquais

Beef bourguignon samossa

Samossa lamb

Spinach and ricotta Barbajuan

Rissole with herbs



Menu

(for information subject to change with the seasonal products)

STARTER

Mackerel fillet marinated in lime, crab flakes, citrus sauce

or

Marbled of foie gras with dried fruit and lemon marmelade

or

Lobster millefeuille, tangy tomato coulis

FISH

Tournedos bar, leeks, sauce seaweed

or

Cod with almonds, barigoule artichokes and small potatoes

or

Roasted lobster casserole, asparagus and potato land rates

MEET

Range chicken with foie gras of duck, wild mushroom cream

or

Tender veal, bourgeois vegetables with parsley

or

Beef filet in pepper chest jus Pinot noir

CHEESES

Selection of fresh cheeses & refined, nut bread
(County, Brillat Savarin and goat cheese)

or

Chaplain to the Epoisses & mesclun

DESSERTS

Crispy Strawberry Chibouste cream and caramelized pecans

or

Macaron, creamy Tonka and morello

or

The Wedding cake

Menu at 110 euros without drinks including starter, fish, meat, cheese and a sweet treat



Brunch

Our restaurant LASSEY welcomes you from 11am to 3pm
(maximum 50 persons)

Drinks

coffee, tea, chocolate, juices, waters

Breads and pastries

variety of breads,
growing
bread, chocolate
brioche,
pancakes and waffles

Sweet accompaniments

jams, honey, applesauce
fresh fruit salad
cereals, muesli
fruit yogurt, plain yogurt

Savory accompaniments

cold cuts
egg in all its forms
bacon, sausage
pie, spotted ham
assorted salads
crusted salmon
regional cheeses

Sweets

pies with seasonal fruit
Creamy Chocolate
jar of pear and blackcurrant

Brunch at 55 € per person (other drinks are not included)



Beverage package

Each package includes drink wine to go with the chosen dishes and ½ bottle per person all confused label, mineral water (still and sparkling) and coffee. If exceeded, the wine will be charged to the open bottle.

50 €

White Wine

Communal appellation

Chablis - Domaine Tribut

or

Montagny - Joseph Drouhin

Red Wine

Communal appellation

Auxey Duresses - Christophe Buisson

or

Rully - Joseph Drouhin

65 €

White Wine

1^{er} cru

Chablis 1^{er} cru 'Beauroy' - Domaine Tribut

or

Meursault Meurgers - Domaine Boussey

Red Wine

1^{er} Cru

Beaune du Château 1er Cru - Bouchard Père & Fils

ou

Santenay 1er cru "Clos Rousseau" - Domaine Bachey Legros

Champagne

Champagne Cattier 1^{er} Cru

Champagne Deutz Brut

Champagne Rosé

80 euros (per bottle)

121 euros (per bottle)

95 euros (per bottle)



Evening entertainment

- You are free to come with the band or disc jockey of your choice.
Château Sainte Sabine may also send you the contact information for providers.
- Remember that any manifestation of a musical nature is subject to a prior declaration of the host family of wedding with SACEM (Payment of copyright responsibility of the organizing client).

Decoration

- You are free to come with the florist or decorator of your choice.
- Please note that drilling is not allowed in the restaurant
- We offer to take over the printing of menus (1 menu per person), for an amount of 2 euros per person.

Photo reportage

- You are requested to inform the Château Sainte Sabine of the possible presence of a photographer.

Parking

- A vast secure off street parking, unguarded, welcome the guests' vehicles.



General terms and conditions

The privatization of the Castle is required for any event including musical entertainment.

Booking confirmation and payment terms:

- All reservations must be confirmed by return signed estimate and marked "read and approved" accompanied the first payment of a deposit equivalent to 30% of the total amount of the benefit.
- A second deposit equivalent to 45% of the total amount of the benefit will be asked three months before the start of the event.
- The balance of the invoice is payable the day after the event. The customer is any "extras" (phone, mini-bar, bar...) of his guests that would not be settled on departure.

Cancellation policy:

- For cancellations made three months before the date of the event, the deposit upon confirmation will revert to the hotel.
- For cancellations made less than three months before the date of the event, the deposit equivalent to 75% of the signed quotation will revert to the hotel.
- For cancellations made less than 15 days before the date of the event, 100% of the signed quotation will be due at the hotel.
- Management reserves the right to cancel the event in case of force majeure (fire, water damage, natural disasters ...)

Exclusivity:

- It covers all guestrooms and public areas from 03:00 pm on day of arrival until the next 11:00 am. In addition, an extra night will be charged.
- A privatization of the Château must include:
 - The reception cocktail
 - The wedding dinner
 - The brunch the day after
- The rate of the exclusivity depends of the period. It includes the areas of the château and the 23 bedrooms. Please note that drinks and meals are not included.



The meal:

- Menu selections will be decided one month before the date of the event.
- The final number of guests must be determined 15 days before the start of the reception. This number will serve as a minimum basis upon invoicing.

Property closure:

The reception hall must be vacated no later than 3:00 in the morning. The music entertainment is permitted until maximum 03.00 am.

Insurance:

- The management of the institution will not be liable for any loss, theft or damage to goods stored by the customer.
- The customer is responsible for any damage caused during the event or stay.
- The customer is responsible for the behavior of his guests.

Litiges:

- In the event of a dispute, the competent court shall be the one responsible for the establishment.

Dated:

Signature preceded by the words « read and approved »