

Wedding offer



CHATEAU DE MERCUÈS



Contents



CHATEAU DE MERCUÈS



The Team	3
History and inspiration	4
Organization	5
Accommodation	6
Locations	7
Reception areas	8
The wine reception	9
Show-Cooking	10
Compositions	11
The menus	12
Dancing party	13
Decoration, audiovisual equipment.....	14
Children's special attentions	15
The breakfast	16
The Beauty center	17
Transfer & providers	18
Conditions	19
Contact & Access	20

The team



CHATEAU DE MERCUÈS



SABRINA FIERE
Maître de maison



JULIEN POISOT
Chef de cuisine 1* Michelin

History and inspiration



Residence of Counts Bishops since the thirteenth century, the Château de Mercuès has always retained the core of its past and its rich history. Perched between heaven and earth on a rocky promontory, the castle and its crenellated towers dominate since the Middle Ages, the hills of the Lot, kissing in a dramatic escape across the valley and the vineyards of Cahors.

In 1959, under the leadership of Georges Héreil, Mercuès entered into the closed circle of Relais & Châteaux. It is Georges Vigouroux that built on the rock in 1986, a beautiful winery inspired by a Roman-Byzantine style in the castle gardens.

Both Relais & Châteaux 4 stars, fine dining restaurant and winery, Château de Mercuès itself as a haven of peace in the heart of Quercy.

Imagine, create and live your fairytale Castle in Mercuès surrounded by a professional, experienced and ready to listen.

Reveal us your dreams and we will make a reality ...



Organizing your wedding



First visit without appointment, to discover the atmosphere and the different areas of the Château.

Second visit with your future husband or wife, with an appointment: discussion about *wedding organisation*, in order to determine your need in terms of rooms, menus, drinks and special requests, to answer the best way possible to what you are looking for.

Offer proposal received within 10 days after the visit

Contract signature

Mailing your wedding invitations

Third visit to end all the organisation details and menu tasting
(*menu tasting if free for the future bride and groom when the guests number is over 60 persons*)

Adjustments :

- Final guests number
- Rooms booking
- Seating plan
- Details of service providers and their services
- Special menus and children menus
- Detailed program of the wedding night and animations
- Drinks service after diner

Mail for the final seating plan & evening plan

Adjustments with service providers

Confirmation for final guests number

Your wedding J – 4 months

Your wedding J – 6 weeks

Your wedding J – 2 weeks

Your wedding J – 1 week

Accommodations

30 rooms and suites. Luxurious and atypical, all different, and restored regarding all the decorations styles from the XIII to the XXI century in accordance with each era.



To ensure the success of your event, Château de Mercuès offer you the entire availability of our installation. You can benefit of the exclusive booking of our property from 3.00 pm to 12.00 the following day:

- The 30 rooms
- The location of the stately dining room which can accommodate up 100 persons.
- The outside courtyard for the ball
- The wooded park with a patio that overlook the Lot valley for the organization of the reception and ceremony
- The small park which will be perfect for your shooting photo
- The access to the swimming pool
- The use of the tennis court
- State room in case of inclement weather
- The securisation of the site with closing of main grids
- Two external car park with the maximum capacity of 35 cars

7000 €uros, per day (*February, April, October, November*)

11000 €uros, per day (*May, June, September*)

16000 €uros, per day (*July, August*)



Different locations



The swimming pool

In good weather, the pool is the ideal place to receive your guests for the welcome drink.



The courtyard

The event will end outside for the dancing part but also for the bar



The forecourt

Facing the castle and dominating the valley the patio can welcome your ceremony and the cocktail

The chapel

For your religious ceremony, this sanctified chapel can welcome up to 40 guests



The reception areas



Le bistrot du Château

Perfect for children and services provider, game hall and restoration



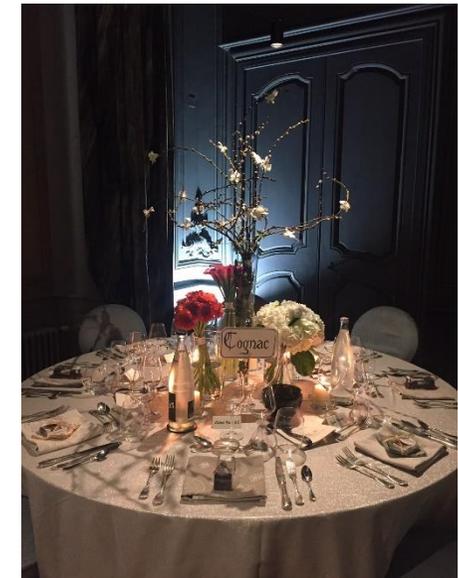
La salle "Le Duèze"

Dining room with a capacity of 100 persons for sit-down diner



Les chais

With a Romano Byzantine inspiration, create your own event custom made, ceremony, cocktail .



Le vin d'honneur

Local appetizer, the « Fénelon »
Castle's white and red wines
Beers and non-alcoholic beverages
Mineral water and fruit juices
2 canapés

From 30 €uros/pers

Local appetizer, the « Fénelon »
Castle's white and red wines
Beers and non-alcoholic beverages
Mineral water and fruit juices
4 canapés

From de 40 €uros/pers



Bellefleur rosé brut
From Haute Serre Castle
Castle's white and red wines
Beers and non-alcoholic beverages
Mineral water and fruit juices
6 canapés

From de 55 €uros/pers

Exemple de canapés

Snail Croustade
Crispy fish and peppers
Foie gras royale, blackcurrant pepper jelly
Lobster and fresh herbs « Hure » (cake)
Smoked salmon roll with fresh goat cheese
Pigs foot and foie gras croustades
Pressed saffron vegetables, tart vinaigrette
Cucumber and tomato tartare with white cheese
and basil



Show-Cooking



CHATEAU DE MERCUÈS

SHOW – COOKING

When Michelin-starred Chef Julien Poisot comes to meet your guests for a culinary demonstration
From 10 €uros/pers/show-cooking



Pan-fried gras escalopes, artichoke muslin, Aveze light broth

Vegetable ravioli with summer flavors, garam massala jus

Cuttlefish and gambas with Espelette pepper

Ham carving

Les compositions



CHATEAU DE MERCUÈS

« DÉCOUVERTE »

Cocktail

45 minutes

30 €/pers

Personalized menu

3 courses menu

85 €/pers

Castle's white and red wines

Mineral waters, hot drink

Mignardises

40 €/pers

From 155 €/pers

« SAVEUR »

Cocktail

45 minutes

40 €/pers

Personalized menu

4 courses menu

105 €/pers

Castle's white and red wines

Mineral waters, hot drink

Mignardises

50 €/pers

From 195 €/pers

« PRESTIGE »

Cocktail

45 minutes

55 €/pers

Personalized menu

5 courses menu

125 €/pers

Castle's white and red wines

Mineral waters, hot drink

Mignardises

60 €/pers

From 240 €/pers





CHATEAU DE MERCUÈS

Menus

« DÉCOUVERTE »

Amuse-bouche

»»

Foie gras de canard du pays Lotois légèrement
fumé aux sarments fraîcheur de légumes acidulés

»»

Filet de Saint Pierre cuit au beurre d'arômes
fondant d'artichauts et bonbons de blette

bouillon de légumes au garam massala

»»

La fraise façon macaron
et son crémeux au citron vert

85 €/pers

« SAVEUR »

Amuse-bouche

»»

Truite du gouffre du Blagour marinée
croquant de légumes aux écrevisses

et sa bisque à l'anis vert

»»

Filet de veau rôti

pommes de terre fondantes aux champignons
carotte en gourmandise et jus à la sarriette

»»

Quenelle de Brie truffé

mesclun aux noix torréfiées

»»

Gourmandise autour de la pêche
et de la verveine odorante

105 €/pers

« PRESTIGE »

Amuse-bouche

»»

Raviole ouverte de homard, jus de carapaces
parfumé à la sauge ananas

»»

Dos de bar rôti doucement

jus aux herbes et Noilly Prat, jeunes pousses juste
tombée aux éclats de noisettes

»»

Selle d'agneau fermier, jus à la livèche, artichaut
cuit façon barigoule à la fève de Tonka et ses

pommes bouchons

»»

Crémeux de Cajarc

craquant de de pain à la châtaigne,
mâche coquille et roquette aux raisins de Corinthe

»»

Sphère au chocolat Guanaja en surprise,
croustillant praliné noisette aux éclats de
framboises, sorbet yaourt

125 €/pers

Ces compositions sont proposées à titre indicatif et sont non contractuelles

Extra for wedding cake: 9 €/pers

Service providers menu

- Forfait : 47€ per person:
- 3 Courses menus: starter, main course & desert, with ½ mineral water or 1 glass of wine & hot beverage

Dancing party

Service

The service is invoice 85€ per hours and per waiter after midnight. Three persons minimum have to stay after midnight until the end of the event to ensure the satisfaction of the guests.

Consommation and corck fees

You may bring your own, wine, champagne and spirits.

Corck fees:

- Champagne : 40 € per bottle (75cl)
- White, red, rosé : 30 € per bottle (75cl)
- Spiritueux : 40 € per bottle (75cl)

Beer and non alcoholic drinks given by our staff are invoiced to the consumption

Open bar

59€ per person. After the diner and during the night we put to your disposal a bar with long drink, cocktail and digestive :

- 2 cocktails to choose
- 3 long drinks (Vodka, Whisky, Gin...) to choose
- Sodas
- Juices
- Water

If you don't want open bar, we can offer you :

- Spirits bottles from 80 €uros (75 cl)
- Other drinks on demand

The non alcoholic drinks and beers provided by the hotel will be billed at consumption.

Area

The dancing party can be organised in the honor court or at the bar in case of bad climatic conditions.

Decoration, audiovisual equipment



Decoration

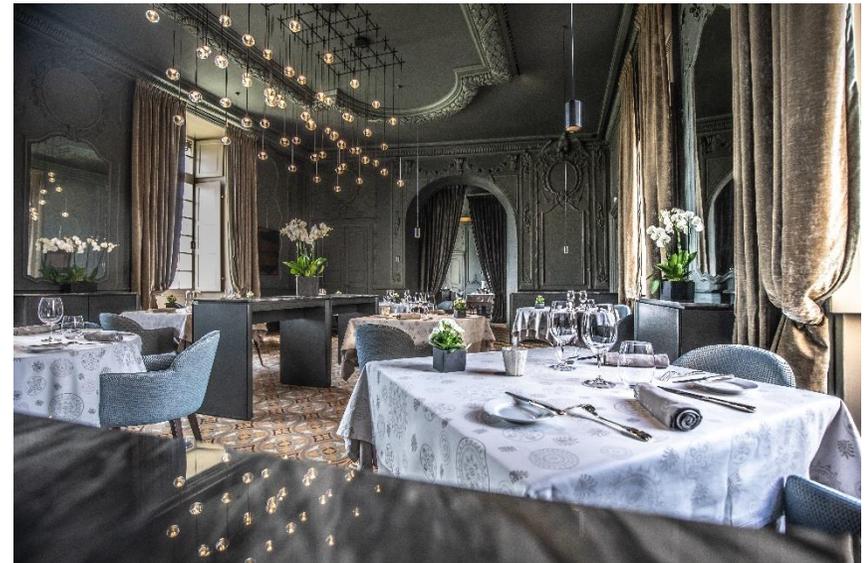
an brownish gray under tablecloth, and a white table cloth with brownish grey pattern and same color napkins.

Florist

Our partner ZESTE florist is entirely to your disposition in order to design the reception places.

Audiovisual equipment

1 videoprojector + 1 wide screen (2x2m) : 50 €
Service & quote on demand for other equipment.



Children's special attentions



CHATEAU DE MERCUÈS

Menus

Special menus for children:

- 20 € per children between 2 and 5 years old (starter, main course, dessert & mineral water).
- 31 € per children between 6 à 12 years old (starter, main course, dessert & mineral water)

High chair are also put to your disposal.

Baby-sitter

If you need baby sitter service, we can organise it for you for 20 €uros per hour. (1 baby sitter for 4 children depending on ages).

Play room

During the vin d'honneur, a room can be dispose for children, game renting is possible on demand.

Animation

During the vin d'honneur and dinner we can organise animation for children. Quote on demand.



Breakfast or Brunch

Breakfast

Breakfast buffet from 07.30 am to 10.30 am, composed of viennoiseries, varied bread, pastries, fresh fruits juices, meats, cheeses, cereals, dry and fresh fruits, varied yoghurts, home made smoked salmon & hot beverages.

Adult : 32 € per person

Children (6 to 12 years) : 16 € per person

Children (0 to 5 years) : free of charge

Brunch

If you wish to spend more time with your guests we can organise on demand, a personalized brunch from 12am to 2pm: 59 €uros per person without alcoholics drinks

Variety of Viennoiseries	Variety of breads	Pastries
Cereals	Fresh fruits	Variety of yogurts
Fruit juice (orange, grapefruit, apple, mucatel)	Hot drinks (coffee, tea, milk chocolate)	Assortment of jams, honey, spreads
Variety of delicatessen	Cheeses	Smoked salmon
Tomato salad, green salad, green beans salad		

Hot dishes:

Fish & dish: scambled eggs, mushrooms, bacon

Fried eggs or hard boiled eggs on order

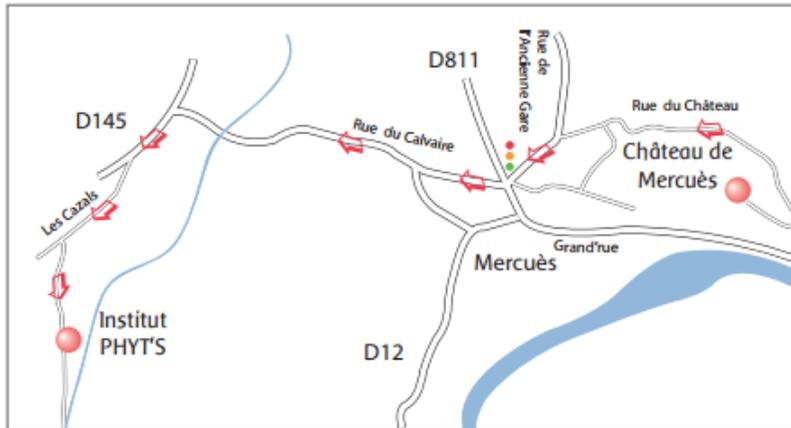
1* hot dish to choose among the three below:

- Citrus fish papillote and Leek
- Braised ham with porto, topping of your choice: crushed potato with herbs or vegetable Matignon
- Confit ravioli of veal, young shoots-Sunday brunch



Beauty center

In partnership with Phyt's Insitute located in Caillac, Château de Mercuès offers you a wide choice of facial and body treatments, make up sessions, hair removal forfait Or spa treatments, bio certified.



	Toute l'année	Juillet / Août
Horaires	du lundi au vendredi	du lundi au samedi
Ouverture de l'Institut	de 9h00 à 21h00	de 10h00 à 18h00
Heure limite de prise de RDV	19H00*	16h30

L'Institut Phyt'S Caillac Laboratoires PHYT'S
 «La Bouygue» - 46140 Caillac
www.phyts.com

Transfers



Transfer with a private driver

We can organise transfer with Berline car or luxurious car.

Toulouse airport: 324 € per journey

Toulouse SNCF train station : 324 € per journey

Montauban SNCF train station: 218 € per journey

Taxi transfer

Cahors SNCF train station: 40 € per journey

Navette

We can also book minibus with or without driver, quote on demand.

Service providers

Music group for the ceremony an cocktail

DJ

Fleurist

Photographer

Hairdresser & Make-up artist

Fireworks

We may advise and direct you to a selection of our service providers. The choice you will make and their payment will be provided by the grooms, quote on demand.

Conditions



Number of guests

The number of final guests has to be communicated 1 week prior the wedding, it will served for final invoice.

Deposit

In order to guarantee the booking, a deposit has to be made as follow:

- Contract signature, 40% of the final estimated invoice.
- 90 days prior the ceremony, 30% of the final estimated invoice.
- 30 days prior the ceremony, 20% of the final estimated invoice.
- The final invoice will be settle on departure day.

Modifications and cancellations policy

- From the contract signature to 90 days prior the arrival, 10% of the estimated final amount will be held.
- Between 90 and 31 days prior the arrival, 30% of the estimated final amount will be held.
- Between 30 et 11 days prior the arrival, 50 % of the estimated final amount will be held.
- From 10 days prior the arrival, 100% of the estimated final amount will be held.

Invoice

All the charges not included in the contract must be payed on presentation of the final invoice.

Contact & Access



Paris, Limoges, Souillac, Cahors through A20.

Paris, Bordeaux, Montauban, Cahors through A10, A62, A20.

From Cahors to Mercuès through D811, to Bergerac.

Airports:

Brive-Vallée de la Dordogne (Intl) 88 km / Toulouse (Intl) 123 km

Train station: Cahors (10 km)

Helipad:

N 44° 29' 75" E 01° 24' 04"

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France*

Téléphone : +33 (5) 65 20 00 01

mercues@relaischateaux.com

www.chateaudemercues.com

Le Château de Mercuès is a place you can only imagine, dream or invent without really conceive it. And yet, even though it seems to be real only in fairytales, its large past make it an history.

Historical monument, at the same time stronghold and charming residence, le Château de Mercuès is one of rare Relais & Châteaux producing wine in France. It is the perfect place to make your wedding unforgettable and unique.

