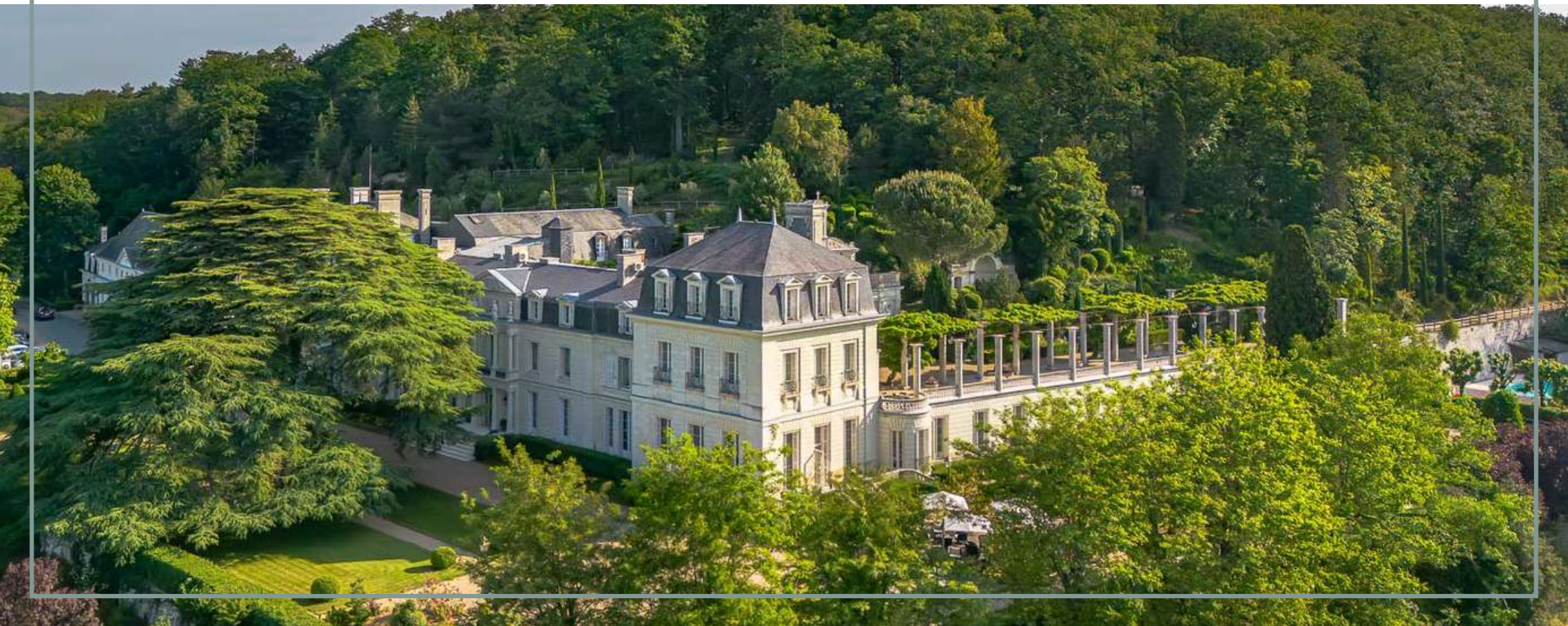


# CHÂTEAU DE ROCHECOTTE

*Hotel & Gastronomic Restaurant in the Loire Valley*

*Wedding 2025*

An enchanting setting for a unique moment !  
Your wedding at Château de Rochecotte, a magical experience  
in the heart of the Loire Valley...





### THE CASTLE

A place where the French art of living is cultivated. The Duchesse de Dino and the Prince de Talleyrand were distinguished guests. Château de Rochecotte is a beautiful 18th-century historic residence set in landscaped grounds with remarkable trees and poetic gardens. Lounges in both classical and baroque styles, a magnificent Italian-style terrace for cocktails, authentic, tasty cuisine, made-to-measure service and sumptuous surroundings...

### THE LOCATION

- In the heart of the Loire Valley, 3 hours from Paris and 35 minutes from Tours, welcome your guests in a unique setting steeped in history. The château opens its doors to you in a verdant setting with a breathtaking view over the Loire Valley.
- At the start of the Saint-Nicolas de Bourgueil wine trail.

### THE ACCOMMODATION

- To share this moment of celebration with all your guests, the hotel has 37 rooms and suites of the highest comfort, with refined decor that will seduce your guests.
- Our professional team will be on hand to help you prepare for the event, and throughout the evening, to ensure that your special day is a unique and unforgettable one !



# PRIVATIZATION

*You have exclusive use of the premises on the day of your event from 5pm until 11am the following day.  
Privatization of 2 days minimum from May to September.*

Are Included :

- The 37 rooms and suites
- The 7 reception areas on the first floor :

*Salon Boni, Salon Terry, Salon Bleu, Salon Ovale, restaurant Dorothee, restaurant Talleyrand & library Napoléon III*

- All gardens and terraces
- On-site private parking

## 2025 RATES ON REQUEST

37 rooms with breakfast for 76 people.

- High season from 10/04/25 to 26/10/2025
- Low season from 01/01/25 to 09/04/25 and from 27/10/25 to 30/12/25 (excluding 24 & 25/12)

*Rooms can be rented the day before or the day after the event.*

*You benefit from the same negotiated rates,  
depending on the category.*

*Rooms must be vacated by 11am.*



# OUR CEREMONY VENUES

## THE CHAPEL

Built in memory of Prince de Talleyrand in 1840, the Chapel is a beautiful testimony to the past, in a style that is both classical and baroque. With its domed light well, bell tower, reliefs and gilding, the Chapel transports you into a gentle, poetic and spiritual environment.

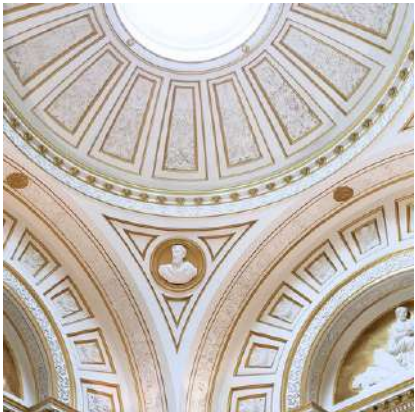
Seating capacity: 40 people

## IN THE SHADE OF THE CEDAR OF LEBANON

Located in front of the château, our two-hundred-year-old cedar, nicknamed "The Tree of the Gods", welcomes you for your ceremony. Set in a green setting, this plant dome is a symbol of hope, durability and strength.

Seating capacity: 120 people

*Chair hire not included*



# OUR LOUNGES



Take advantage of the warm and inviting spaces on the first floor of the château. We adapt the configuration of the rooms to your specific needs and the number of guests.

# OUR TERRACES



In fine weather, take advantage of our 3 terraces for cocktails and parties. In a peaceful setting surrounded by greenery, you'll enjoy an enchanting and exclusive setting. For your events, the château offers a drinks bar and snacks to enjoy outside during the summer months.

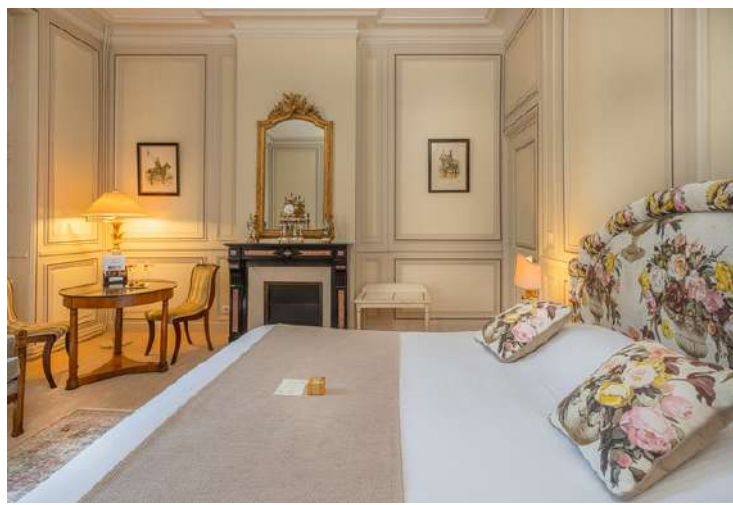
# 37 ROOMS & SUITES

## ROOM CATEGORIES :

- Pavillon (18m<sup>2</sup>)
- Charming (20m<sup>2</sup>)
- Grand Confort (25m<sup>2</sup>)
- Prestige (40m<sup>2</sup>)
- Junior Suite (50m<sup>2</sup>)
- Suite (80m<sup>2</sup>)
- Apartment (75m<sup>2</sup>)

## FACILITIES :

- Air-conditioned rooms
- Lounge area
- Office area
- Bottled water
- Welcome tray
- Mini bar
- Kettle
- TV + Wifi
- Ironing board and iron
- Safe deposit box
- Penhaligon's hospitality products
- Bathrobes
- Magnifying mirror
- Shower or bathtub







# APERITIF COCKTAIL

## TALLEYRAND - VOUVRAY PACKAGE

- 2 glasses per person, choice of Vouvray or plain cocktail
- 6 appetizers (verrines, canapés, puff pastries, croustades...)

## DINO PACKAGE - CHAMPAGNE

- 2 glasses per person, choice of Champagne or plain cocktail
- 6 appetizers (verrines, canapés, puff pastries, croustades...)

## PAULINE PACKAGE - MOCKTAILS (NON-ALCOHOLIC)

- 2 glasses per person of fruit juice cocktails, sodas and flavored waters
- 6 appetizers (verrines, canapés, puff pastries, croustades...)

*Our packages are served with fruit juices, sodas and flavoured waters.*

*Appetizer supplement*

*Supplement per 75cl bottle :*

*Sparkling Vouvray*

*Champagne*





# EXAMPLES OF MENUS

YOUR WEDDING MENU

TO COMPOSE ACCORDING TO YOUR WISHES ...

## STARTERS

Lobster mimosa with tarragon,  
Tomato confit, asparagus  
& Shellfish juice

Duck foie gras confit  
With Jambon Ibérico,  
& Espelette pepper jelly

Millefeuille of tomato confit  
& Prawns in vanilla oil

Feuillantine of scampi and foie gras  
& Shellfish juice with tarragon

Smoked salmon fondant with lemon,  
Fresh herbs & pickled vegetables

Pike-perch brioche, salmon with shellfish  
& Dill beurre blanc

## MAIN COURSES

Roasted sea bass escalope,  
Shrimp cream of Provence vegetables  
& Melting apples

Monkfish in citrus crepe  
& Garden herbs

Farm poultry supreme, foie gras poached in  
sweet Vouvray, Albufera sauce  
& Seasonal vegetables

Wellington-style beef tenderloin  
Seasonal vegetables & Port rope juice

# EXAMPLES OF MENUS

## CHEESES

Service in 3 regions &  
A few leaves in oil

Service in 3 regions &  
Dried fruit beggar with honey

## DESSERTS

Royal dark chocolate and tonka bean,  
Chocolate pecan streusel, chocolate cookie,  
Creamy chocolate with tonka bean  
& Chocolate mousse

Almond dacquoise cookie with red berries,  
Red berry cream & fresh red berries

Strawberry and vanilla bagatelle,  
Almond cookie, vanilla mousseline cream,  
Strawberry confit & fresh strawberries

Sweet milk chocolate with hazelnuts,  
Praline streusel, hazelnut cream,  
Hazelnut dacquoise & milk chocolate mousse

Riviera with lemon and banana/passion confit,  
Almond shortbread, tea cookie,  
Banana/lemon confit  
& Milk chocolate mousse

*(Wedding cake)*

Croque en bouche





# BEVERAGE PACKAGES SERVED AT TABLE

## PANTAGRUEL PACKAGE

- 2 glasses of Loire wine  
(2 different appellations)
- A bottle of mineral water  
(still and sparkling)
- Tea or coffee

## RABELAIS PACKAGE

- 3 glasses of Loire wine  
(2 different appellations)
- A bottle of mineral water  
(still and sparkling)
- Tea or coffee

## GARGANTUA PACKAGE

- 4 glasses of Loire wine  
(2 different appellations)
- A bottle of mineral water  
(still and sparkling)
- Tea or coffee

## BOUCHON RIGHT (75cl)

Dessert service (Champagne only)

We do not allow you to bring your own bottles of wine or crémant.

*Supplement per bottle*

*Selection of white and red Loire wines :  
Sauvignon, Saumur, Vouvray, Montlouis,  
Bourgueil, Saint-Nicolas de Bourgueil,  
Chinon, Saumur Champigny*

# DANCE PARTY

DRINKS SUGGESTED DURING YOUR EVENING

## **Open bar (price per bottle)**

Sparkling Vouvray

Champagne

Gin / Vodka / Whisky

Cognac, Armagnac

Soft drinks and coffee buffet

Including soft drinks, fruit juices, water, coffee

SUGGESTED ACCOMPANIMENTS FOR YOUR EVENING

Mignardises 2 pieces per person

Feuilletés 2 pieces per person

Fruit basket per person





# BUFFET LUNCH

Extend your stay in the company of family and friends with a buffet lunch the day after your party.

**Served from 12h to 15h**



- Small pissaladière tart with tomato and olives
- Prawn skewer with lemongrass
- Quinoa with lemon and crunchy vegetables
- Bresaola fondant with candied sweet peppers and pesto
- Eggplant caviar with arugula and toasted pine nuts
- Marinated salmon blinis with pink berries and lime cream
- Spicy egg mousseline and Iberian palette
- Chicken Bun & Roll, Caesar and Parmesan sauce
- Melon salad with mint
- Assorted cheeses
- Puff pastry fruit tarts
- Shortbread fruit tarts
- Crunchy praline and banana fingers

with 1 glass of Loire wine,  
mineral water and coffee

*This menu is an example*

- **Late-night cut-off time : 3 a.m.**
  - No confetti, smoke, bubbles or candles (with the exception of glass-protected candles).
  - For **external service providers**, we offer **adapted menus** (main course, dessert and drinks).
  - For **outdoor religious ceremonies** : rental and installation of chairs at extra cost.
  - **Not included** : menu printing, floral decoration, photographer, music or other entertainment.
  - **Any damage caused will be invoiced.** We invite you to take out **insurance** as an organizer.
  - Possibility of **test meal** : 2 starters, 2 main courses and 2 different desserts, invoiced at 30% of the advertised price.
  - **Various formulas are available** : cocktail aperitif, cocktail dînatoire, sit-down dinner or standing buffet.  
Meals and cocktails are prepared in-house (**no outside caterers or cooks**).
- Menus can be adapted to suit dietary requirements** (vegetarian, vegan, allergies).
- **Private use** (minimum 100 people) **with catering.**
  - For your **dance party** : floor installed in one of the lounges of your choice.
  - **Facilities adapted for people with reduced mobility** (PMR room and restaurant toilets).
  - **Quotation on request.**

# GENERAL SERVICES



Reception from 7.30 a.m. to 11 p.m.



Concierge service



Private parking lot



Charging stations\*



Bike garage (+recharge)



PMR Home



Elevator



Luggage



Laundry service\*

\*Services charged extra





# CONTACT & ACCESS

## CONTACT :

**Bookings: +33 (0) 2.47.96.16.16**

**Mail booking: [chateauhotel@rohecotte.fr](mailto:chateauhotel@rohecotte.fr)**

**Address :** 43 Rue Dorothee de Dino, Saint Patrice- 37130 COTEAUX SUR LOIRE - FRANCE

## WEBSITE



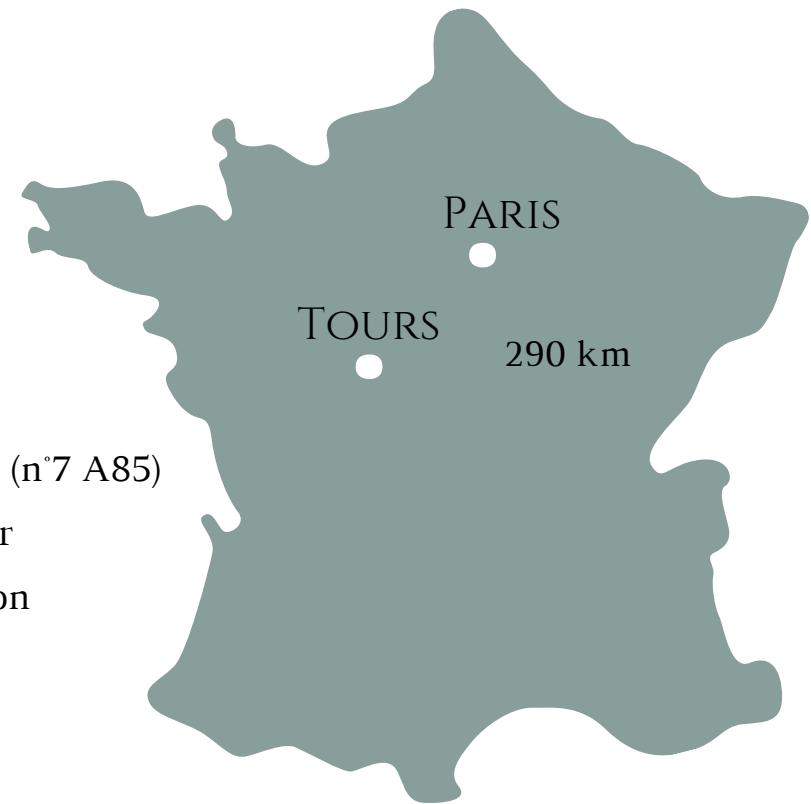
Located 35 minutes from Tours by car

Located 1h30 from Paris by TGV

Freeway access: 15 minutes from the château (n°7 A85)

Langeais train station 10 minutes away by car

3-minute walk from Saint Patrice train station



*Follow us on the networks !*

