CHÂTEAU BOUFFÉMONT

Curated Weddings Collection

The Château Bouffémont

A haven of peace, built in the nineteenth century, Château Bouffémont was home to the Marquise of Preignes and Baron Empain who held sumptuous parties and receptions in its grounds.

Following a full renovation by the new proprietor, the château is now only available for exclusive rental.

Designed to ensure first-class comfort, personalized service and refined furnishings, every detail reflects the spirit of this exceptional setting.
With five grand reception halls, nine elegant suites and a sumptuous garden and grounds, the château is the ideal venue for taking an intimate vacation, organizing an event or simply enjoying quality time with your friends and family.

Just 30 kilometers from the center of Paris and 20 minutes from Charles de Gaulle Airport, the château is located in the heart of Montmorency Forest. It offers a panoramic view of the Paris International Golf Club, an 18-hole course designed by golf legend Jack Nicklaus.

The château estate covers five hectares of land bordering the forest, all available for your exclusive use, including the gardens landscaped over three levels, a prime example of French classicism.



© Mekina Saylor

Your Wedding at Château Bouffémont

You deserve an unforgettable wedding that is a true reflection of who you are. The Château Bouffémont team will make its expertise available to you to create a unique, refined experience and bring your dream wedding to life.

Whether you opt for an intimate ceremony or a wedding straight out of a fairytale, we can help you celebrate this moment of a lifetime in a private setting, away from prying eyes, in our enchanting château reserved for your exclusive use.

Testimonials from our dear brides and grooms:

The Chateau is a fairytale venue, with beautiful gardens and interior. We had the most amazing wedding here with our family and friends and the team was superb; so much attention to detail and exceptional service from start to finish. We cannot thank you enough! We will be back soon!

We have had the most beautiful time for our wedding in August. The staff, food, attention to detail and hospitality of Chateau Bouffemont is magnificent and more than what we could have dreamed of. A huge thank you from the bottom of our hearts.

Many thanks! The Chateau is really a magical place! We celebrated our wedding and it was even better than we ever dreamed of. We are so grateful and we leave this place with our hearts filled with love. Thank you very much for giving us such happiness.
PS: We will be back very soon!



Venue & Accommodation Capacity

This noble, stone-built residence spread over four floors offers over 2000 square meters of living space. Refined furnishings accompanies the latest technology adapted for events and provides an exceptional setting for receptions.

Ground Level

With five-meter-high ceilings, the Grand Salon, the Salon du Baron and the Salon de la Marquise are the ideal place to host a seated or a cocktail dinner. All three are situated next to each other and can be combined as a whole as one function room.

Capacity
- 175 square meters
- Up to 150 guests for a seated dinner

The Grand Salon

With large windows towards the main terrace, overlooking the spectacular greenery of the gardens, the Grand Salon allows full appreciation and enjoyment of the surrounding serenity in an elegant setting under the breath-taking crystal chandeliers.
This imperial function room is without a doubt the heart of the prestigious ceremonies held at the historical château.

Capacity
- Dimensions: 12 meters x 5,5 meters
- 65 square meters
- 7 tables of 8-9 guests for up to 60 guests

The Salon du Baron

With reunited hand-made wooden panels, deep red silk wall-covering and a majestic marble chimney, this function room was once the preferred spot of Major General Baron Empain.

Capacity
- Dimensions: 10 meters x 5,5 meters
- 55 square meters
- 4 tables of 10 guests for up to 40 guest

The Salon de la Marquise

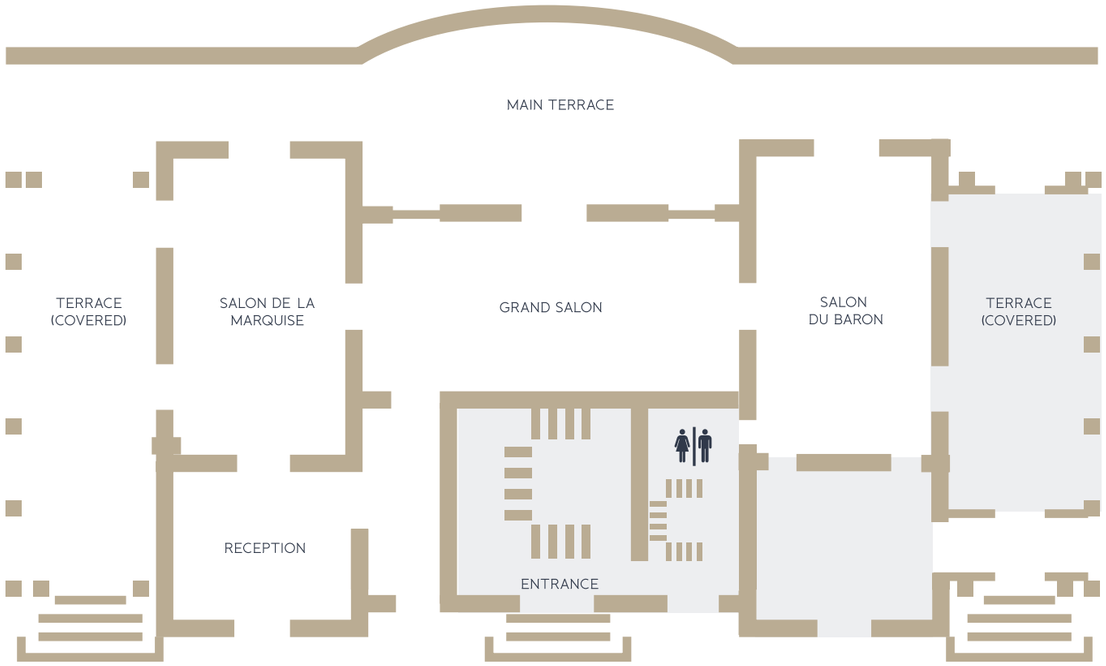
Inspired from the colors of Marquise de Preignes's one of favorite jewelry pieces, The Salon de la Marquise is adorned with shining amethyst crystal chandeliers; a place of refined décor, airy and fresh.

Capacity
- Dimensions: 10 meters x 5,5 meters
- 55 square meters
- 5 tables of 8-9 guests for up to 45 guests

The Terrace

The masterpiece of this prestigious residence is certainly, the monumental and stunning staircase built in early 20th century by Baron Empain using architectural techniques ahead of his time. This part of the magnificent Château overlooks the panoramic view of the forest and provides an ideal spot for cocktails in the afternoon.

Capacity
- Dimensions: 34 meters x 3-6 meters
- 180 square meters
- Up to 90 guests



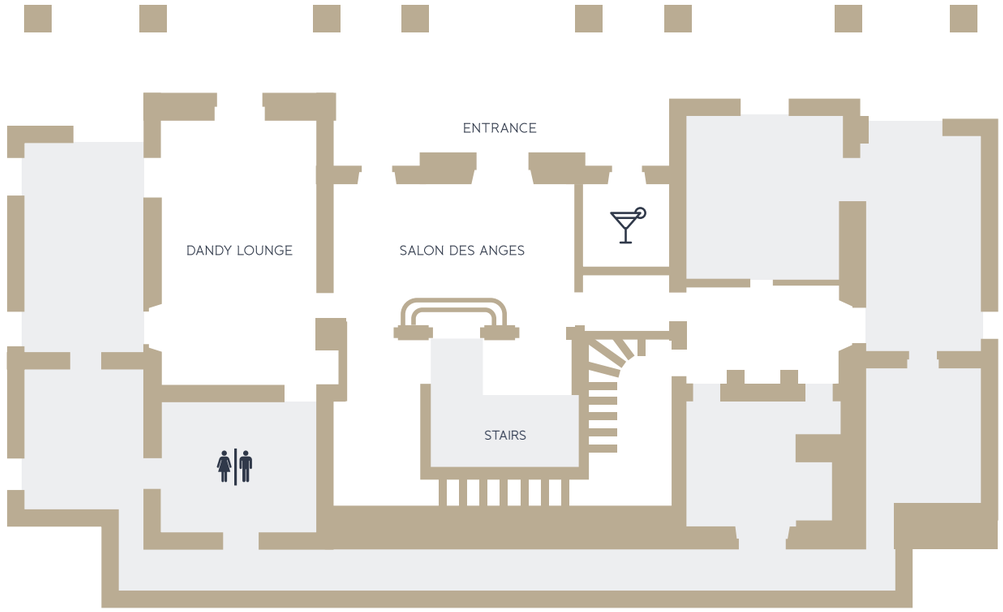

© Linas Dambrauskas


© Monsieur et Madame Charles

© Katie Mitchell

© Wookie





Garden Level

Below the historical staircase, through the entrance guarded by two majestic sculptures installed by the renowned artist Jean-Baptiste Carpeaux whose works also decorate the façade of the Opera Garnier in Paris, the Garden Level is the perfect area for cocktail receptions and late-night partying.

Garden Level Combined Capacity
- 120 square meters
- Up to 150 guests

The Salon des Anges

Decorated with an elegant wooden bar, the Salon des Anges is adorned with beautiful ornamental stone work on its walls and garnished with exquisite marble flooring. This room is the most adapted area for dancing and late-night partying.

The Dandy Lounge

Devoted to the Château's previous noble owners, the Dandy Lounge recalls the effervescence of the twenties and thirties: Chesterfield sofas, unfinished wooden furniture with industrial lines and avant-garde objects symbolize a modernist era. This lounge area just next to the Salon des Anges is the perfect option for the ones who prefer to sit back and enjoy the evening.



Upper Levels

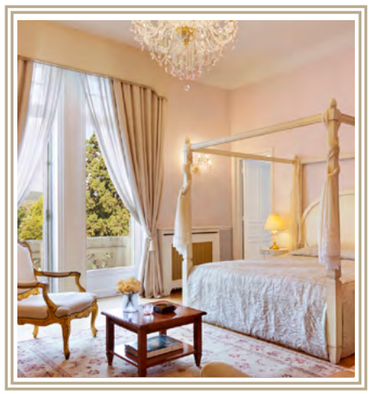
The nine prestigious suites and rooms of Château Bouffémont can hold up to 30 guests. To offer optimal comfort, all rooms feature the latest equipment: television, mini-bar and Wi-Fi.

FIRST FLOOR:

- Room 1: 45 m² Suite with an emperor size bed, 1 convertible sofa that can accommodate 2, bathroom with shower and bath tub, a private terrace with view of the Private Horse Club.
- Room 2: 38 m² Room with two twin beds with 1 convertible sofa that can accommodate 1, bathroom with shower.
- Room 3: 34 m² Room with Twin beds with 1 convertible sofa that can accommodate 1, bathroom with shower.
- Room 4: 70 m² Master Suite with emperor size bed, 1 convertible sofa that can accommodate 2, bathroom with shower and bath tub, a fireplace, a private terrace with view on the forest.
- Room 5: 45 m² Central Suite with an emperor size bed, 1 convertible sofa that can accommodate 2, bathroom with shower and bath tub, view of Chateau Gardens and the Golf Course.

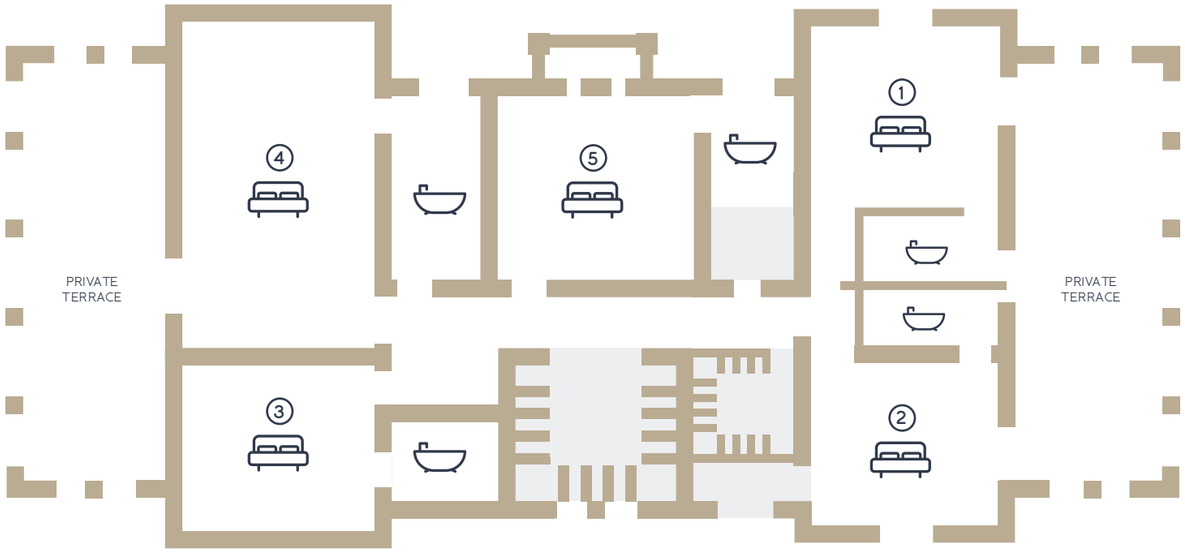
SECOND FLOOR:

- Room 6: 34 m² Room with queen size bed, bathroom with shower.
- Room 7: 45 m² Suite with an emperor size bed, 1 convertible sofa that can accommodate 2, bathroom with shower and bath tub
- Room 8: 47 m² Suite with an emperor size bed, 1 convertible sofa that can accommodate 2, walk-in dressing room, bathroom with shower and bath tub
- Room 9: 45 m² Suite with an emperor size bed, 1 convertible sofa that can accommodate 2, bathroom with shower and bath tub

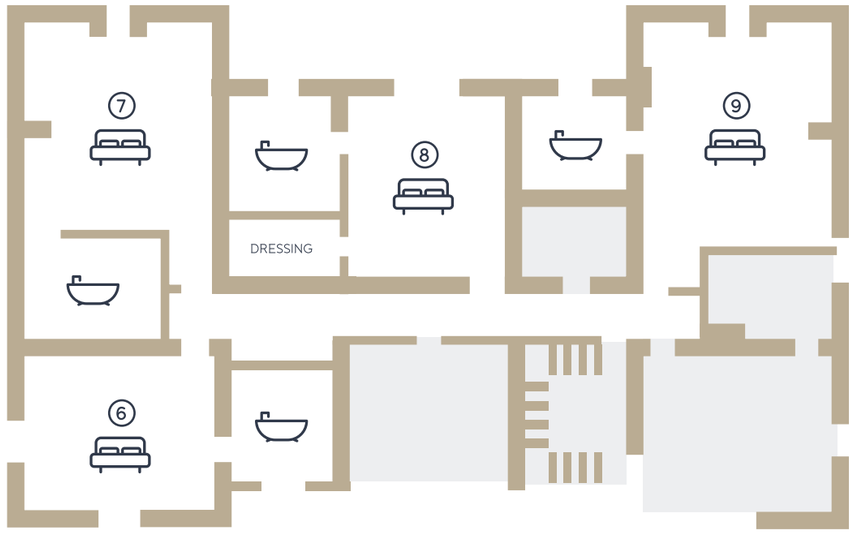




First floor



Second floor



© KMIP


© Claire Eyos


© Do It Paris Way

Our Collection of Curated Weddings

The Château Bouffémont team is focused on offering the best possible service and organization, in a truly refined and elegant setting, to make sure you enjoy the wedding of your dreams.

We therefore decided to work with one of our long-term partners, Marie Di Lauro, to offer a unique and exclusive collection of curated weddings.

These turnkey solutions combine Marie's wedding planning expertise with our extensive experience as a luxury wedding venue, to meet all your needs from the initial budgeting phase to the big day itself.

You can sit back, relax, and let our team take care of organizing your special day right down to the finest details. We'll take care of everything, so all you and your guests have to do is enjoy the very best French hospitality has to offer.

You'll find the detailed breakdown of exactly what is included in our three exclusive weddings, as well as a range of optional extras to personalize your experience on the following pages.

Your Wedding Planner

Château Bouffémont and Marie Di Lauro of the wedding planning agency Momento Mio, have come together to offer you a stress-free, exclusive wedding.



Having lived in both France and the United States and organized large-scale events for up to 1,500 people (the Marrakech du rire comedy festival, fashion shows, VIP nights etc.) Marie decided to use her expertise to help future brides and grooms to plan the most important day in their lives. After visiting all the châteaux and luxury hotels in the Paris region, she decided to partner with Château Bouffémont ("the perfect combination of high-end luxury and French charm" as she puts it) to develop a collection of curated weddings.



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Wedding Offers

EACH OF OUR WEDDINGS INCLUDES:

Organisation of the entire wedding and detailed planning of your big day

A wedding dinner service from pre-dinner drinks and hors-d'oeuvres to the wedding cake

Staff and furniture

Coordination of the wedding day

Floral decoration and tableware

OUR CURATED WEDDINGS ARE THE PERFECT SOLUTION FOR:

A luxury, elegant, refined wedding

A reception over one or two days

A guest-list of 45-110 people

A turnkey, hassle-free service

An average budget of €45,000







CHÂTEAU BOUFFÉMONT

Organizing your Wedding in 5 Steps

Step 1

Exclusive private hire of the château

Select a date based on the applicable tariff
for the period in question.

Step 2

Choose your curated wedding

Select one of our three curated weddings (Elegance, Prestige or Excellence),
as well as the color palette best suited to your theme and personal preferences.

Step 3

Choose your additional options

Add in additional catering or events options
for a fully-personalized wedding.

Step 4

Our partner vendors

Take things a step further by selecting your vendors
from our list of hand-picked partners.

Step 5

Next day organization

Extend your stay at the château
with a post-wedding brunch the next day.

CHÂTEAU BOUFFÉMONT



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Step 1: Exclusive Private Hire of the Château

EXCLUSIVE RENTAL FOR THE WEDDING NIGHT (3PM - 4AM)	Winter Season Weekdays (Monday-Thursday) (October 16th - April 14th)	Winter Season Weekends (Friday-Sunday) (October 16th - April 14th)	High Season Weekdays (Monday-Thursday) (April 15th - October 15th)	High Season Weekends (Friday-Sunday) (April 15th - October 15th)
Number of Guests :				
1-30 guests	8 500 €	11 900 €	10 500 €	14 500 €
30-50 guests	8 900 €	12 700 €	11 200 €	15 500 €
50-100 guests	9 900 €	13 500 €	12 200 €	16 500 €
100-150 guests	10 700€	14 500 €	13 200 €	17 500 €
Optional Accommodation (5 Rooms)	3 500 €	4 500 €	4 300 €	5 400 €
Optional Accommodation (9 Rooms)	5 600 €	7 500 €	7 200 €	8 000 €
Additional night with exclusivity & accommodations	6 000 €	6 000 €	7 500 €	7 500 €

For longer stays, please enquire.

All rates are in euros and include VAT

Our rates include the following:
Entire Château will be privatized with its tailor-made services
- Access to the bridal suite for preparations and photos
- Tables and chairs for your seated meals
- Security at the entry and the parking
- Car parking with 80 spaces
- Cleaning fees

BOOKING & CANCELLATION POLICY

To confirm the booking, we request a non-refundable 50% pre-payment with the signed rental agreement.

The second payment is due 60 days prior to the arrival. If the booking is cancelled less than 60 days prior to the arrival date, the quotation will be charged in full. All payments made are non-refundable

CHECK-IN AND CHECK-OUT TIMES

Check-In: 3:00 PM

Venue Check-Out Time: 04:00 AM

Rooms Check-Out: Noon



Step 2:
Choose your Curated Wedding

Elegance

Starting from 349 €/person

Pre-dinner service - *10 hors-d'oeuvres*
(Discover the selection on page 25)

Starter
Summer vegetables tartare with avocado herb cream
-
Stratacciella Buratta cheese, our chef's pesto, cherry tomatoes & sautéed basil
-
A bouquet of confit vegetables tartelette, goat's cheese and herb salad
-
Prawn dim sum served in Thai-flavored broth, fresh mango and coconut chantilly cream

Main course
Scottish salmon, tarragon sauce, carrot purée with Espelette chili butter
-
Sea bass fillet with virgin oil, eggplant caviar with tapenade
-
Beef undercut, shallots candied in Bordeaux wine
-
Normandy farm poultry prepared in St Croix du Mont wine
-
Creamy risotto with pan-fried girolle mushrooms and shallots (V)

Dessert
1 pièce montée (tower of cream-filled choux buns) with 2 choux buns and 2 mini-desserts per person
-
1 wedding cake + 2 mini-desserts per person

Mini-desserts
1 Passion fruit panna cotta, macaron, Paris-Brest choux bun, chocolate mousse, salted caramel tartelette, lemon meringue tartelette, shortbread biscuit, vanilla cream with fresh raspberries, citrus fruit salad

Includes: bread, soft drinks, tea/coffee

The head chefs are included until midnight and the butlers are included until 3AM.
Overtime service is charged at 70€ per hour per butler.

V = Vegetarian

Decoration

Furniture, tableware and table decorations:

- Buffet tables with white covers, floral decoration for the pre-dinner drinks and dessert
- Luxury tableware
- Gold trim dinner plates and crystal glassware
- Rectangular table for the top table
- Round tables (8-10 people) for the guests
- Chairs for the dinner: Napoleon style (white, gold or silver)

Stationary:

- Menu - printed

Flowers:

- 2 bouquets for the top table
- Centerpiece for guest tables: 30 cm classic chic bouquet

Technical and lighting:

- Sound system for the cocktail time

Prestige

Starting from 419 €/person

Pre-dinner service - *12 hors-d'oeuvres*
(Discover the selection on page 25)

Starter

Green asparagus, wild mushrooms and creamy Basmati rice risotto with parmesan (V)

-

Homemade mi-cuit duck foie gras with lightly spiced caramelized apples

-

Sea bass tartare, passion marinade with lemon caviar

-

Atlantic St Jacques scallops, vegetable tagliatelle with fresh herbs salad

Main course

Roasted monkfish, shellfish broth and creamy Basmati rice risotto with parmesan

-

Tuna grilled à la plancha, Mediterranean sauce and stir-fried Var baby veggies

-

Cod pavé "slow-cooked", Yuzu cream and seasonal baby veggies

-

Beef undercut, shallots candied in Bordeaux wine

-

Caramelized duck breast seasoned with Guerande salt, apple sauce

-

Rump steak pavé with truffle gravy

-

Trio of homemade purees: carrot and citronella - crushed potato with Taggiasche olives - cauliflower and cornflower (V)*

Dessert

1 pièce montée (tower of cream-filled choux buns) with 3 choux buns and 3 mini-desserts per person

-

1 wedding cake + 3 mini-desserts per person

Mini-desserts

Passion fruit panna cotta, macaron, Paris-Brest choux bun, chocolate mousse, salted caramel tartelette, lemon meringue tartelette, shortbread biscuit, vanilla cream with fresh raspberries, citrus fruit salad

Includes: bread, soft drinks, tea/coffee

The head chefs are included until midnight and the butlers are included until 3AM.
Overtime service is charged at 70€ per hour per butler.

V = Vegetarian

Decoration

Furniture, tableware and table decorations:

- Buffet tables with white covers, floral decoration for the pre-dinner drinks and dessert
- Luxury tableware
- Gold trim dinner plates and crystal glassware
- Rectangular table for the top table
- Round tables (8-10 people) for the guests
- Chairs for the dinner: Napoleon style (white, gold or silver)

Stationary:

- Menus - gilded

Flowers:

- Floral decoration of the table runner (top table)
- Centerpieces for guest tables: 30 cm classic chic bouquets, 60 cm floral wreaths with candelabra
- Flower garlands and candles on the mantlepiece
- Flower garlands on the balcony

Technical and lighting:

- Sound system for the cocktail time

Excellence

Starting from 509 €/person

Pre-dinner service - *12 hors-d'oeuvres*
(Discover the selection on page 25)

Wild Scottish smoked salmon sliced by hand and served with a range of condiments
Two glasses of prestige champagne and one glass of white wine

Starter
Green asparagus, wild mushrooms and creamy Basmati rice risotto with parmesan (V)
-
Homemade mi-cuit duck foie gras with lightly spiced caramelized apples
-
Sea bass tartare, passion marinade with lemon caviar
-
Atlantic St Jacques scallops, vegetable tagliatelle with fresh herbs salad

Main course
Roasted monkfish, shellfish broth and creamy Basmati rice risotto with parmesan
-
Tuna grilled à la plancha, Mediterranean sauce and stir-fried Var baby veggies
-
Cod pavé "slow-cooked", Yuzu cream and seasonal baby veggies
-
Beef undercut, shallots candied in Bordeaux wine
-
Caramelized duck breast seasoned with Guerande salt, apple sauce
-
Rump steak pavé with truffle gravy
-
Trio of homemade purees: carrot and citronella - crushed potato with Taggiasche olives - cauli-flower and cornflower (V)*

Dessert
1 glass of prestige champagne

1 pièce montée (tower of cream-filled choux buns) with 2 choux buns and 3 mini-desserts per person
-
1 wedding cake + 3 mini-desserts per person

Mini-desserts
Passion fruit panna cotta, macaron, Paris-Brest choux bun, chocolate mousse, salted caramel tartelette, lemon meringue tartelette, shortbread biscuit, vanilla cream with fresh raspberries, citrus fruit salad

Includes: wines from the prestige collection to accompany your dinner
(1.5 glasses of white wine and 2 glasses of red wine per person)

Bread, soft drinks, tea/coffe

The head chefs are included until midnight and the butlers are included until 3AM.
Overtime service is charged at 70€ per hour per butler.

V = Vegetarian

Decoration

Furniture, tableware and table decoration:

- Buffet tables with white covers, floral decoration for the pre-dinner drinks and dessert
- Luxury tableware
- Gold trim dinner plates and crystal glassware
- Rectangular table for the top table
- Round tables (8-10 people) for the guests
- Chairs for the dinner: Napoleon style (white, gold or silver)

Stationary:

- Menus - gilded
- Place settings - gilded

Flowers:

- Floral decoration of the table runner (top table)
- Centerpieces for guest tables: 30 cm classic chic bouquets, 60 cm floral wreaths with candelabra
- Flower garlands and candles on the mantlepiece
- Flower garlands on the balcony
- Floral welcome sign

Technical and lighting:

- Lighting of the reception rooms
- Sound system in the reception rooms
- Lighting of the facade of the chateau
- Sound system for the cocktail time

Color Palettes and Design

Our curated weddings are available in many color palettes to adapt to your personal preferences and your theme. Each color palette is available with gold or silver options (cutlery, candle holders, etc.).
















Table No
5























Curated Wedding Comparison

	Elegance	Prestige	Excellence
Menu	- 10 hors-d'oeuvres - Starter/main course/dessert - Wedding cake + 2 mini-desserts	- 12 hors-d'oeuvres - Starter/main course/dessert - Wedding cake + 3 mini-desserts	- 12 hors-d'oeuvres - 1 Excellence show cooking event of your choice - Starter/main course/dessert - Wedding cake + 3 mini-desserts - Package of alcoholic beverages from the Excellence selection for both the pre-dinner drinks and the dinner service
Decoration	- Furniture, tableware and table decorations - Menu - printed - Centerpiece for guest tables: classic chic bouquet 30 cm - 2 bouquets for the top table	- Furniture, tableware and table decorations - Menus - gilded - Centerpieces for guest tables: 30 cm classic chic bouquets, 60 cm floral wreaths with candelabra - Floral decoration of the table runner (top table) - Flower garlands and candles on the mantlepiece - Flower garlands on the balcony	- Furniture, tableware and table decorations - Menus - gilded - Place settings - gilded - Centerpieces for guest tables: 30 cm classic chic bouquets, 60 cm floral wreaths with candelabra - Floral decoration of the table runner (top table) - Flower garlands and candles on the mantlepiece - Flower garlands on the balcony - Floral welcome sign
D-Day coordination	Yes	Yes	Yes
Technical and lighting	- Sound system for the cocktail time	- Sound system for the cocktail time	- Lighting of the reception rooms - Sound in the reception rooms - Lighting of the facade of the château - Sound system for the cocktail time

Rates According to Guest Count

30 - 50 guests	359 €	439 €	549 €
50 - 100 guests	354 €	429 €	529 €
100 - 150 guests	349 €	419 €	509 €

All rates are in euros, per person and include VAT.

CHÂTEAU BOUFFÉMONT



Step 3: Personalizing your Curated Wedding

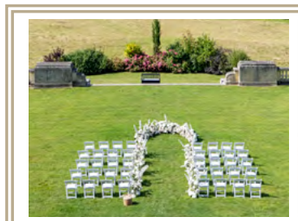
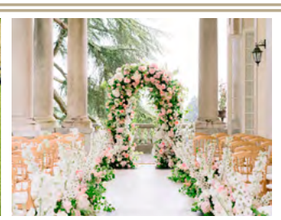
Wedding Ceremony

Say yes at Château Bouffémont! Make the most of our sumptuous gardens and hold your wedding ceremony on our grounds.

Velours	Satin	Cachemire
- Officiant - Sound system for the space - Half-circle floor arch - White garden chairs - Bride's bouquet - Groom's button hole	- Officiant - Sound system for the space - Round floral arch - Napoleon or Victoria chairs - Bride's bouquet - Groom's button hole	- Officiant - Sound system for the space - Enhanced round floral arch decor - Napoleon or Victoria chairs - Bride's bouquet - 4 bridesmaids' bouquets - Groom's button hole - 4 usher or best man button holes - Violinist
4 300 € + 7 €/person	**7 100 €** + 12 €/person	**9 500 €** + 12 €/person

The ceremony will be held in the gardens or on the covered terrace (which has a capacity of up to 50 people).

We can also set up a clear marquee in the event of bad weather or for a winter wedding.




Catering Options

Hors-d'Oeuvres

All cocktail pieces are included in your chosen wedding offer, with quantities tailored to your guest count

House specialty duck foie gras culinary animation
Foie gras with Guérande salt, Sichuan pepper & Sauternes confit

Royal prawns culinary animation
Roasted à la plancha with olive oil & Guérande salt, served with ginger carrot purée

Steamed fingerling potatoes
Smoked haddock with "Jean Yves Bordier" algae butter
Capicola with garlic marinated tomato pulp

Tarts
Antipasti marinated in olive oil & fresh goat cheese

Savory mix on country-style bread
Red mullet purée marinated in fresh herbs and tapenade
Eggplant caviar & Parmesan shavings
Ash-coated goat cheese / Apricot purée & pine nuts

Skewers
Smoked duck breast / Apricot fennel confit
Artichoke / Tomato confit / Taggiasche olives
Poultry soya sauce with Sake

Verrines
Iced smoothie-like Andalou gazpacho, with salt flower
Forgotten vegetables cream with foie gras

Mini-globes
Italian Stracciatella egg-drop soup with Burrata cheese, House specialty pesto, cherry tomatoes & fried basil

CHÂTEAU BOUFFÉMONT











Optional Enhancements

Prestige show cooking and food stations - 6.50 €

- Seasonal fresh fruit smoothie bar - price/smoothie
- Homemade mini-burgers - price/person
- Wild Scottish smoked salmon hand sliced - price/person
- Vegetarian buffet - price/person
- Beef grilled live on the plancha - price/person (3.50 € supplement per person)

Excellence show cooking and food stations

- Whole Parma ham, hand sliced at the buffet, served with rustic bread and sweet Iberian capers - 430 €
- Whole Bellota ham, hand sliced at the buffet, served with rustic bread and diced fresh tomatoes marinated in olive oil and garlic - 1035 €
- Seafood and fish buffet (minimum 70 people) - 20 €/person

Cheeses

- Cheese board - 7 €/person
- Cheese plate - 4.50 €/person

Evening event

- Mini-desserts served during the evening event - 2.65 €/petit four
- Chocolate fountain - 15 €/person





Complementary Menus

For your youngest guests (3 - 12 years) - 85 € (including decoration, furniture and service)

Example menu :

Melon and fine slices of Parma ham

Chicken supreme, served with the side dishes from the chosen adult menu

Chocolate cake

Menu for service providers : A hot main course from the chosen adult menu - 35 €

Alcoholic and Soft Drinks

For the pre-dinner drinks, dinner or evening event

- Welcome lemonade - 3.50 €/person

Pre-dinner drinks

- Prestige selection: 2 glasses of champagne and one glass of white wine - 18 €/person
- Excellence selection: 2 glasses of champagne and one glass of white wine - 39 €/person

Dinner drinks

- Prestige selection: 1.5 glasses of white wine, 2 glasses of red wine and 1 glass of champagne with dessert - 22 €/person
- Excellence selection: 1.5 glasses of white wine, 2 glasses of red wine and 1 glass of champagne with dessert - 37 €/person

Soft drinks package

- Still and sparkling mineral waters
- 5 choices: Fruit juices (apple, orange, pineapple, grapefruit, apricot, tomato, mango, cranberry, passion fruit...), Coca-Cola / Zero, Orangina, Ice tea, Schweppes, Lemonade, Oasis, Fanta orange or lemon

These drinks are included in the packages.

Choices with supplement

- Strawberry and raspberry juice + € 1.50 incl. VAT / person and per drink
- Chateldon + € 2 incl. VAT / person and per drink
- Energy drinks + € 2 incl. VAT / person and per drink
- Ginger Beer + € 1.50 incl. VAT / person and per drink
- VOSS still and sparkling + € 2.70 incl. VAT / person
- Specific tonic, rate to be defined according to variety

Cocktails and Champagne

- House cocktail (2 glasses/person) - 14 €/person
- Champagne from the Prestige selection: 3 glasses - 20 €/person
- Champagne from the Excellence selection: 3 glasses - 49 €/person

Our sommelier's selection

White wine

- Prestige selection: Cheverny/Pouilly fumé/Riesling/Menetou-Salon
- Excellence selection: Chablis/Sancerre/Gewurztraminer/Puech-Haut

Red wine

- Prestige selection: Saint-Nicolas/Morgon/Brouilly/Saumur-Champigny
- Excellence selection: Sancerre Rouge/Crozes-hermitage/Château d'Alix/ Lalande-de-Pomerol

Champagne

- Prestige selection: Moussé-Galoteau/Veuve Pelletier/Nicolas Feuillatte
- Excellence selection: Deutz/Ruinart/Bollinger

Spirits

- Vodka Élégance, 70 cl: ABSOLUT/POLIAKOV/ZUBROWKA: 40 €/bottle
- Vodka Prestige, 70 cl: BELVÉDÈRE/CIROC/GREY GOOSE: 90 €/bottle
- Whisky Élégance, 70 cl: J&B/CLAN CAMPBELL/BALLANTINE'S: 37 €/bottle
- Whisky Prestige, 70 cl: JACK DANIEL'S/KNOCKANDO/CHIVAS: 72 €/bottle

Open Bar

- Open Bar for 3 hours - starting from 65 €/person

CHÂTEAU BOUFFÉMONT

Music and Entertainment

DJ:

Disco with DJ

- DJ, classic package until 3 AM: 2 050 €
  (includes sound system and lighting for the dance floor and a technician for installation and removal)
- DJ, premium package until 3 AM: 2 450 €
  (includes sound system and lighting for the dance floor and a technician for installation and removal + 4 moving heads on totem trusses, lasers)
- Additional DJ sets: 160 €/hour

Without DJ

- Sound system and lighting without DJ (bar and dance floor): 1 450 €

ENTERTAINMENT:

Live music

Ceremony:

- Harp: 750 €
- Violin : 700 €
- Violin + Harp: 1 450 €

Cocktail:

- Violin: 750 €
- Harp: 850 €
- Violin + harp: 1 600 €
- Jazz duo (violin/guitar ou violin/piano): 1 100 €
- Jazz trio: 1 600 €
- Singer & Saxophonist Duo for the wedding cake presentation and the beginning of the dance party: 2 200 €

For any other request, a quote will be provided

Extras

- Photobooth: print up to 400 photos which can be personalized with the logo, date and names of the bride and groom (with the option of sending them by email): 715 €
- Cold sparklers*: cold sparkler machines of 1 – 3 meters, to introduce the wedding cake or first dance in style (batch of 4 sparkler machines): 450 €

**only outdoors or in The Salon des Anges*

TECHNICAL SUPPORT:

- Sound system : Sound system in the reception rooms during the meal includes: amplified speaker system in the reception rooms - sound desk - wireless microphone: 475 €
- Lighting of the reception rooms during the meal: 350 €
- Lighting of the chateau facade: high-powered multi-colored LED projector for the two levels of the chateau: 400 €
- Dancefloor in the Salon de la Marquise: 1 200 €
- Clear marquee - the perfect plan B for an outdoor wedding or reception in case of bad weather - from 1 250 €
- String lights installed between the staircases above the open-air dinner area: 450 €
- Electric heaters: 90 € per patio heater
  + A 450 € fee for delivery, setup, and removal



CHÂTEAU BOUFFÉMONT

Step 4:
Our Partners of Choice

Château Bouffémont takes great pride in the caliber of the vendors we work with and we are happy to open up our address book to our clients to make sure you get the very best quality of service. All our vendors are experienced wedding professionals used to working at the château, so you can be sure they'll get everything right on your special day.

Photographers and Videographers

From the preparations through to the first dance (8 hours)

Photographers
From 4 250 €

- Cédric Klein
- Claire Eyos
- Grabazei Photography
- Jeremy Froeliger
- Pierre Atelier

Videographers
From 4 950 €

- Rouge Wedding
- Sandy Cluzaud
- Selim Mahieu
- Tuan Nguyen

Photo & Video

- Through The Glass

Others

Make-up & Hair
From 1 320 € for the bride,
guests : 495 €

Babysitter
From 400 €
Call on the services of our partner babysitters so that everyone stays safe and has a great time.

Illustrator
Starting from 2 100 €

Retro car
Starting from 1 500 €

Transfer
From Paris to the Château - one-way
By car : 170 €
By van : 225 €
By bus : 700 €

Wedding cake
Quote on request
For a truly spectacular, made-to-measure wedding cake, who better than the exceptionally talented team at Bouchra Paris.

Exclusive château stationary
Quote on request
In partnership with Atelier Preszburger, we have developed a special wedding collection featuring the chateau.

The range includes all types of stationary from invitations to thank-you notes.


© Grabazei Photography



© KMIP


© Sandy Cluzaud


© Pierre Atelier

Step 5 :
Next-Day Brunch

From 75 € incl. VAT / person

Selection of bread and pastries

Crepes, pancakes and maple syrup

Butter, jam and honey

Selection of cheeses

Cold cuts and charcuterie

Smoked salmon & toasts

Eggs & Omelets

Fruit salad and selection of fresh fruits

Selection of yoghurts

Selection of cereal

Fresh fruit juices

Coffee, tea, hot chocolate

Additional option: 1 glass of champagne and
1 glass of white/red wine - 18 €/person

CHÂTEAU BOUFFÉMONT



External Accommodation

For additional accommodation for your guests, Château Bouffémont can recommend some other establishments in the region.

THE HOTELS

Domaine de Mafflers
Allée des Marronniers, 95560 Maffliers
Contact : +33 (0) 1 34 08 35 35

Le Domaine des Vanneaux
1, route du Golf des Vanneaux, 95590 Presles
Contact : +33 (0) 1 34 08 40 64

Hôtel du Lac
89 Rue du Général de Gaulle, 95880 Enghien-les-Bains
Contact : +33 (0) 1 39 34 10 00

THE GUESTROOMS

Villa Aubin
18 Rue des Carrières, 95160 Montmorency
Contact : +33 (0) 6 69 49 30 40

Le Clos des Fées
42 Bis Grande Rue, 95270 Asnières-sur-Oise
Contact :+33 (0) 7 83 10 86 75

La Sweet Home
95270 Asnières-sur-Oise
Contact : RELAIS DÉPARTEMENTAL DES GÎTES DE FRANCE EN VAL D'OISE +33 (0) 1 34 09 81 73

La Ferme Rose
Rue de la Ferme, 95000 Boisemont
Contact : +33 (0) 6 09 44 07 51

THE COTTAGES

Le Gîte de Léry
95430 Auvers-sur-Oise
Contact : RELAIS DÉPARTEMENTAL DES GÎTES DE FRANCE EN VAL D'OISE +33 (0) 1 34 09 81 73

Le Gîte du Valambourg
69 Rue Daubigny, 95430 Auvers-sur-Oise
Contact : +33 (0) 6 85 11 64 67

Le Jad'OR
9, rue André Vassord, 95270 Chaumontel, 95270 Chaumontel
Contact : +33 (0) 6 12 93 92 35



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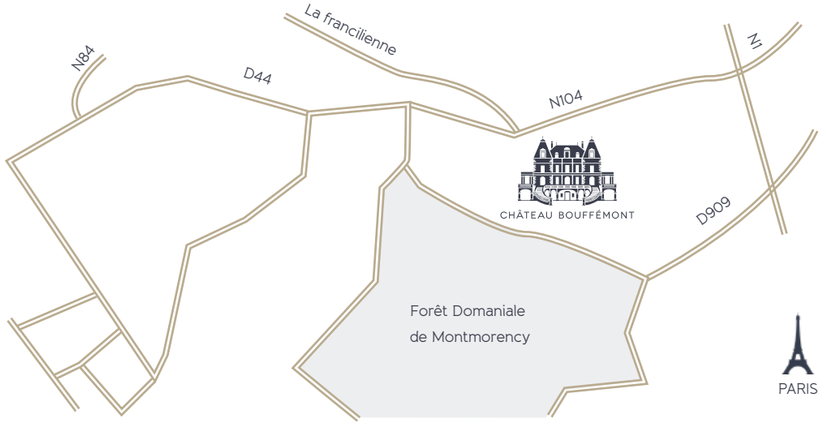
Practical Information

MAP AND DIRECTIONS

by car :
20 min. from Charles de Gaulle aiport, 35 min. from Paris.

by train :
Transilien H leaving from Paris Gare du Nord (20-minute ride).

The Bouffémont-Moiselles station is located 2.5 km (1.5 miles) from the Château.
Shuttle service every 30 minutes.



We remain at your entire disposal for further information and please do not hesitate to contact us.
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