







entreprise@chapeau-cornu.fr www.chateau-chapeau-cornu.fr

> 312 rue de la Garenne 38890 VIGNIEU 04 74 27 79 00











Le Château de Chapeau Cornu will be delighted

to organize your next professional meetings and events.

Our team will be pleased to provide its expertise and experience
in order to make sure that your event is a success!

Address:

Château de Chapeau Cornu
312 rue de la Garenne - 38890 VIGNIEU

Contact: Honorine

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Emails: entreprise@chapeau-cornu.fr reception@chapeau-cornu.fr

Website: www.chateau-chapeau-cornu.fr



Introduction and Access

A lush green setting, a quiet atmosphere, a warm welcome, irreproachable service and great comfort: these are the quality benefits provided by Le Château de Chapeau Cornu

This 13th century Castle invites you to enjoy its three-star hotel, gourmet restaurant, heated swimming pool, sunny terraces, and wooded park.

Le Château de Chapeau Cornu is also a great place to organize successful business meetings and events.

Surrounded by the quiet setting of the castle, your working time will be dynamic and efficient.

6 meeting rooms - capacity of 200 seats - 21 bedrooms ***

Bespoke events:

Seminars, Teambuilding, cocktails, product launching, Business lunch...

YOUR PROFESSIONAL MEETING SPACE IN RHONE-ALPES



45 minutes from Lyon and 1 hour from Grenoble.

Located amidst of the triangle formed by Bourgoin Jallieu, La Tour du Pin, and Morestel.



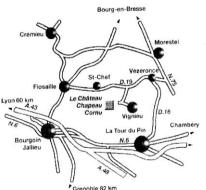
TGV Lyon St Exupéry: 40 km; Lyon Part Dieu : 50 km; Bourgoin Jallieu : 20 km.



Lyon St Exupéry: 40 km; Geneva: 130 km.

Highway A43, exit N° 7 L'Isle d'Abeau Centre, then go towards Morestel; 5 km after Saint-Chef, turn on the right at the signboard Château Chapeau Cornu.

Château de Chapeau Cornu, 312 rue de la Garenne - 38890 Vignieu



GPS coordinates:

Sector C8 5,404329 (longitude) / 45,635714 (latitude)

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Our Meeting Rooms

		Room Capacity						
Meeting Rooms	Surface m²	U- shape	Theatre	Classroom	Hollow square	Dining	Cabaret	Cocktail
			•	ı	•	• •	•	D
Les Chevaliers	75	30	80/90	50	40	60	40	100
Les Archers	55	18	40	20	20	30	20	80
La salle Damoclès	30	9	20	-	18	-	-	-
La Salle de Bois	80	30	80	50	40	100	40	150
Le Caveau	230	-	200	80	-	200	120	300
La Cour intérieure	240	-	200	-	-	200	120	300

Our conference rooms are all equipped with:

- Projector with a laser pointer (multifunctional: remote control for PowerPoint, laser, lamp & computer stylus)
- Screen
- Paperboard
- Direct-line phone
- Pen and paper sheets
- Mineral water
- Internet access
- Television- subject to availability
- ♣ DVD player subject to availability
- Orator desk subject to availability
- ♦ Sound system (microphone HD) subject to availability

For any specific request, we can also supply computer hardware (to rent)







«Classic» \mathcal{P} ackage

${\mathcal B}$ usiness Meeting Half-Day Package (Morning or Afternoon)

- A meeting room
- ♠ A tea/coffee break
- A Lunch or dinner

${\mathcal B}$ usiness Meeting Day Package

- A meeting room
- Welcoming coffee and tea at the guest arrival
- ♣ Lunch
- ♠ A tea/coffee break

Residential Package

- The accommodation in single or double bedrooms
- A Dinner
- Breakfast buffet
- A meeting room
- ♠ A tea/coffee break (in the morning and in the afternoon)
- A Lunch

 ${\mathcal A}$ II our packages include the preparation and follow-up of the event.

The tea/coffee breaks include Nespresso coffee, tea, orange juice, pastries and cakes. Lunch and Dinner include still and sparkling waters, and coffee – without wine.

«Low Cost » Package

Our low cost packages are only available at the beginning of the week: Monday, Tuesday and Wednesday – for a group of at least 10 people. For more information, please contact us.

These packages include the preparation and the follow up of the event.

The tea/coffee breaks include Nespresso coffee, tea, orange juice, pastries and cakes. Lunch and Dinner include still and sparkling waters, and coffee – without wine.



Packages

«Prestige» Package

Thanks to its 15 years of expertise in business meetings and events production, Le Château de Chapeau Cornu is pleased to create high-end business seminars for your head-management team.

A business seminar is not only about working; it is also a human experience to share with pairs.

To do so, our team suggests you our "Prestige" Package, which is a high-end and all-inclusive seminar package in order to better answer your needs:

- √ 1 main meeting room and smaller study rooms
- ✓ Food (cakes and pastries) and beverages the whole day.
- √ 1 "Business Space"
- ✓ Gourmet lunch and dinner in a private room; Drinks included
- ✓ Wine Tasting «Discovery of the Best Wines of France»
- ✓ Accommodation in the best bedrooms of the Castle
- ✓ Welcoming gift

This type of package is recommended for a small group.











Low Season from mid-October to mid-May						
	LOW COST	CLASSIC	PRESTIGE « all inclusive »			
BUSINESS MEETING HALF-DAY PACKAGE	30€	41 €	_			
BUSINESS MEETING DAY PACKAGE	35 €	51 €	79€			
RESIDENTIAL PACKAGE SINGLE BEDROOM	130€	148€	216€			
RESIDENTIAL PACKAGE DOUBLE BEDROOM	100€	118€	_			

High Season from mid-May to mid-October					
	LOW COST	CLASSIC	PRESTIGE « all inclusive »		
BUSINESS MEETING HALF-DAY PACKAGE	35 €	47 €	-		
BUSINESS MEETING DAY PACKAGE	45 €	64 €	90 €		
RESIDENTIAL PACKAGE SINGLE BEDROOM	147€	166€	232 €		
RESIDENTIAL PACKAGE DOUBLE BEDROOM	115€	132 €	-		





Our menus are established according to the Chef market. Consequently, they are defined only a few days before your event.

$\mathcal{F}_{\mathsf{xample}}$ of a « Classic » menu

Crispy salmon with aromatic herbs

Duck breast with soft spices in sage sweet and sour sauce, seasonal vegetables

Red fruits meringue

This menu is included in all our packages



${\mathcal E}$ xample of a « Privilege » menu

1 surprised Appetizer
Lobster Bisque
Beef tenderloin with a red wine sauce, Gratin Dauphinois and spinach
Cheese or Cream Cheese
Paris Brest, hazelnut praline

Additional of 13€ per person



${\mathcal E}$ xample of a « VIP » menu

1 surprised Appetizer
Duck Foie Gras with fig
Roasted Burbot with Pesto and Bresaola
Roasted Saddle of Lamb with Thyme and seasonal vegetables
Cheese or Cream Cheese
Seasonal fruits dessert and sorbets

Additional 20€ per person

Pauses

Offer a qualitative tea/coffee break to your colleagues

<u>Classic Break</u> – (included in our packages) Nespresso coffee, tea, orange jus, homemade cake and pastries

<u>Delicious Break</u> – additional 3 € per person: Classic Break + seasonal fruits <u>Countryside Break</u> – additional 5 € per person: Classic Break + regional cheese dices (Tomme de Savoie, Abondance), Charcuterie and multi-grain Baguettes.



Wine & Cocktails

Our sommelier suggests you different ranges of wine packages according to your menu:

"The Wine of the Castle" 8€

Château de Chapeau Cornu cuvee Balmes Dauphinoises country wine (white and red),

"About Rhône" 11 €

AOC Côte du Rhône Grand Veneur domaine Jaume (white and red)

"About Bourgogne" **14 €**

AOP* Mâconnais - domaine Perraud (white and red)

"About Vignoble de France" 17 €

High End Wines from **Bordeaux**, **Bourgogne**, **Provences ou aux autres régions Vinicoles** à découvrir (white and red)

Prices are without taxes, per person, per day

- Beverages served at will -

AOP * Appellation d'Origine Protégée



${\mathcal A}$ peritif

Classical Kir with blackcurrant liqueur	5€
Sparkling Kir with peach liqueur	6€
Glass of Champagne	7€

Price per person. Served with canapés

On request, other drinks can be served



Cocktail Receptions

(Up to 200 pers., swimming pool area can be privatized)

Cocktail / Aperitif n°1: 13 € HT per person

- Sparkling Kir with blackcurrant liqueur (others flavors on request): 2 glasses per person
- Non-alcoholic fruit cocktail and soft drinks (orange jus, Perrier, Coca-Cola)
- Appetizer: Six canapes per person (hot & cold)

Cocktail / Aperitif n°2: 21 € HT per person

- Glass of Champagne (1 bottle for 3 persons)
- Alcoholic and non-alcoholic fruit cocktails and soft drinks (Orange jus, Perrier, Coca Cola...)
- Appetizer: Six canapes per person (hot & cold)

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${\mathcal W}$ ine Tasting Sessions

In the Château's wine cellar (according to the number of participants), our sommelier will welcome you to initiate your teams to the French Art of Wine Tasting. Discover a selection of fine wines from France.

- Discovery of Provence : Bandol, Cassis, Palette, Costière de Nîmes
 18 € per person, appetizers included
- <u>Discovery of Vallée du Rhône</u>: Côte Rôtie, Saint Joseph, Crozes Hermitage, Côte du Rhône village

20 € per person, appetizers included

- Discovery of Bourgogne : Pommard, Vosne Romanée, Macon Viré Clesse, Gevrey Chambertin
 25 € per person, appetizers included
- Discovery of a Great Wine Region : Champagne, Bordelais, Val de Loire, Alsace
 30 € per person, appetizers included

<u>Conditions of sale:</u> wine tasting sessions are available for 10 to 30 people, on reservation only, 10 days at least before the event.

Prices are without taxes.



Cooking lessons

"Fine food naturally contains all the ingredients of good company and good spirits."

Organize a cooking lesson to boost your employees 'motivation, reinforce your colleagues' team spirit or strengthen your relationships with your clients or partners.

Working in a professional kitchen requires exceptional organization and perfect coordination between all teams. Under the guidance of our Chef Mickael Brinioli and his Kitchen Brigade, true personalities will be revealed and will work together to prepare a seasonal menu, which the participants will be then invited to dine on.

Conditions of sale: Cooking lessons are available on reservation only 10 days at least before your event from October to May. Lessons are available for about 10 participants (participants will be split into smaller groupe).

Rates: please contact us.

*** Ehâteau bapeau ornu Team Building, Incentive Events

Treasure Hunt,
Archery,
Olympiads,
Sport events,
Police investigation,
Team cohesion,
Rally...

Our team will be pleased to get you in touch with our experimented partners for theses animations

Ask for our Partners List!

After a working day, we can suggest you:

On site: Outside heated swimming pool (14 m x 7 m)

Petanque games,

Runs and walks around the Castle

Hors du site: 2 golfs are located 15 minutes away

The Circuit du laquais 30 km away from the Castle: Discover the greatest racetrack

of Rhône Alpes.

Paint Ball, Bowling, Speedy Foot, poolroom, Skating Rink ...

Visits of vineyards or villages around the Castle.





