

# IN THE SPACE OF AN EVENING, THE CHÂTEAU OF CHANTILLY INVITE YOU...

Come and dine in outstanding surroundings! The Condé Museum (the second greatest collection of old paintings in France) opens its doors to you: classic meals, theme nights such as "His royal highness' guests" or "The splendour of Vatel" are available in the prestigious rooms of the Château of Chantilly...at your disposal for a memorable moment! ☞



Picture Gallery.



The Deers Gallery.

Virtual visit of the château and the gardens on: [www.chateaudechantilly.com](http://www.chateaudechantilly.com)

"TOP COM d'OR 2002"



Situated at the heart of the Château of Chantilly, beneath the ancestral vaults of Vatel's kitchens, the Capitainerie offers its prestigious and historic surroundings allowing you to discover the splendour of banquets during the 17<sup>th</sup> Century. ☞

FRANCE  
PATRIMOINE  
*des lieux au cœur de l'histoire*

**La CAPITAINE**  
du Château de Chantilly  
Les CUISINES de VATEL



6, rue du Connétable - 60500 CHANTILLY - Tél : 33 (0) 3 44 67 40 00 - Fax : 33 (0) 3 44 67 40 01  
E-Mail : [contact@restaurantfp-chantilly.com](mailto:contact@restaurantfp-chantilly.com) [www.restaurantfp-chantilly.com](http://www.restaurantfp-chantilly.com)

**LADYLORD Productions**  
Centre d'Affaires E.G.B  
5, Avenue Georges Bataille  
60330 Le Plessis Belleville

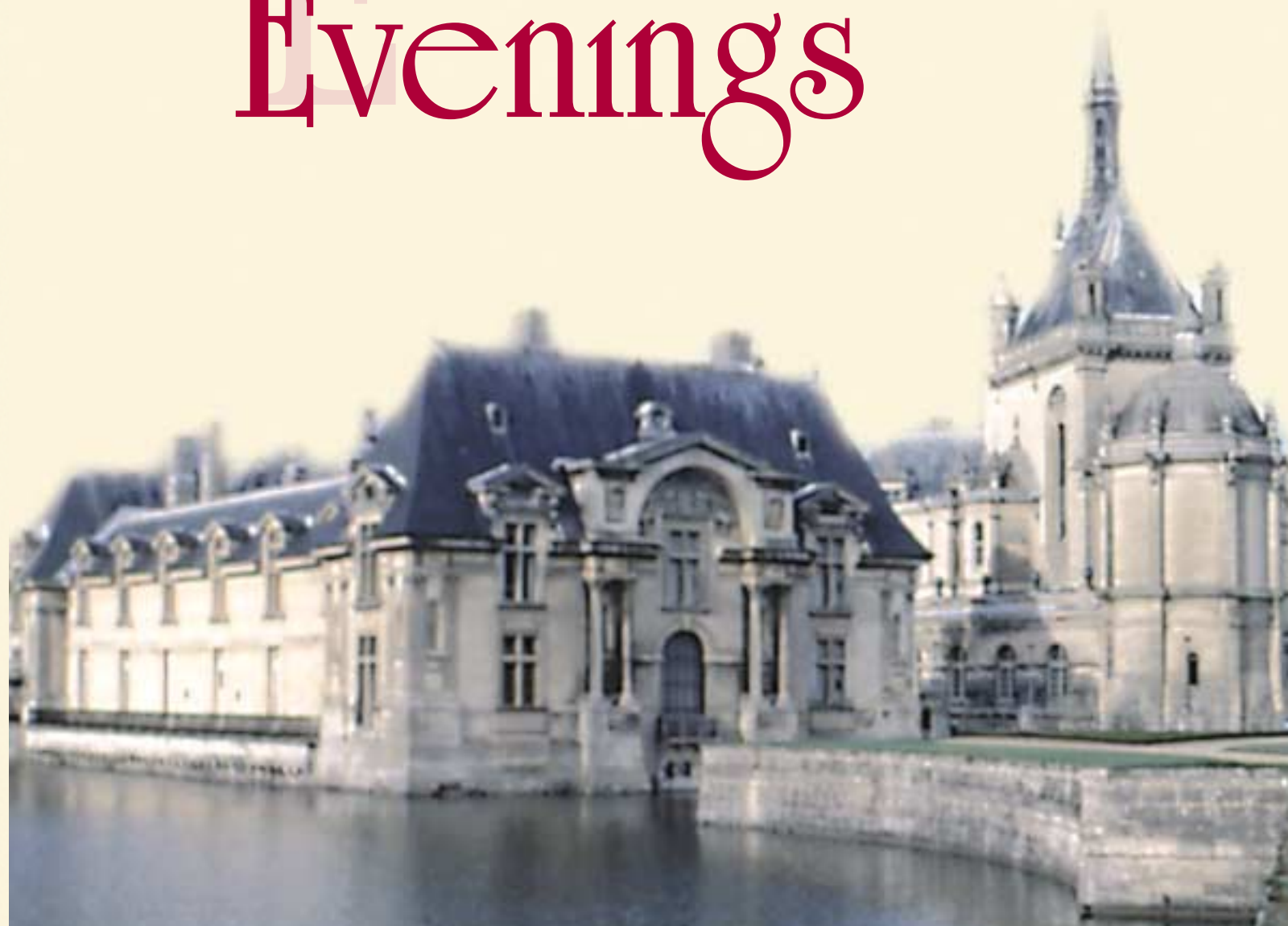


Tél. : +33 (0)3 44 63 06 44  
Fax : +33 (0)3 44 63 06 45  
Email : [ladylord@ladylord.fr](mailto:ladylord@ladylord.fr)  
Site Internet : [www.ladylord.fr](http://www.ladylord.fr)

Advertising events agency: Creative productions and Entertainment for shows and events

The Château of Chantilly,  
la Capitainerie and Vatel's Kitchen  
present

# Memorable Evenings



In the space of an evening,  
relive a century of

Grandeur !

## “HIS ROYAL HIGHNESS’S GUESTS”

**C**entury after century Chantilly has been an estate which has inspired the envy and admiration of the greatest guests in history....

This evening, this princely residence will open its doors to you! Welcomed by two hunting hornsmen, we propose a private nocturnal visit to the Condé museum’s rooms in the company of the most famous owner of this estate: the Greta Condé himself!

In an ambiance of luxury and festivity and in between the dishes skilfully served by footmen, you are invited to listen to news from the court from the man himself...

And when some people speculate on the supposed reception at the Château of Chantilly, you need only modestly reply: “I was there!” ☛



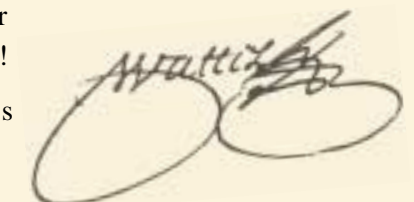
## “THE SPLENDOUR OF VATEL”

**T**his evening the famous head butler of the Prince of Condé, Vatel, invites you to join him at his table.

Participate in a drawn-out meal during which the head of entertainment will reveal his secrets....

Eight of your guests will have the pleasure of being served by the head butler himself in Grand Siècle style!

Come and enjoy the last moments of this famous character; come join in the splendour of Vatel! ☛



### *“The guests of His Royal Highness”*

*Flute of champagne “Nicolas Feuillatte”  
served at the table,  
Hot savoury pastries, chilled canapés, brioches*

☛  
*Soup  
Cream of white asparagus  
with pea and diced bacon puree*

☛  
*Hors d’oeuvre  
Veal sweetbreads in morel sauce*

☛  
*Dish served with sauce  
Sautéed rabbits thighs with French beans*

☛  
*Dessert  
Pear compote with red wine*

☛  
*Petits fours  
Biscuits, Macaroons, Palets, Chocolates*

☛  
*Coffee and herbal tea*

☛  
*Red and white wines*

### PROGRAMME

Guest welcome by two hunt horn players  
(from 80 people)

•  
Nocturnal visit to the Prince of Condé’s  
apartments and the art collections  
in the Condé museum.

•  
This lasts roughly 1h30 and will be led  
by the Prince of Condé  
in period costume.

•  
Champagne and canapés

•  
Grand siècle meal  
with staff dressed as footmen

•  
Chantilly cream making  
demonstration in dining ROOM

•  
The Prince will recount anecdotes  
and news from the court between courses.

•  
*(This service is offered both  
in French and in English)*

### PROGRAMME

Initiation in the birth of gastronomy  
and dining etiquette  
presented by Vatel himself

•  
Wine and champagne tasting session

•  
Four course meal served  
by staff in chef costumes.  
Our chef will astonish  
you with his 17th century style cuisine.

•  
Board games

•  
Chantilly cream demonstration in dining room

•  
Ceremony of champagne “sabrage”

•  
Indoor fireworks display  
(at La Capitainerie only)

•  
At the end of the meal Madame Sevigné  
will inform you in a letter of Vatel’s death

•  
*(This service can be provided both  
in French and in English)*

### *“The Splendours of Vatel”*

*Tasting of Jurançon sweet white wine  
Savoury pastries, canapés and brioches*

☛  
*Soup  
Creamed lettuce and smoked bacon*

☛  
*Starters and hors d’oeuvres  
Snails in chicken fricassee*

☛  
*The roast  
Knuckle of ham with crayfish ragoût*

☛  
*Fruit and confitures  
Authentic Chantilly Choux pastry  
with red fruits and shortbread with jam*

☛  
*Platter of mignardises  
Candied fruits, biscuits, macaroon, chocolates, truffles  
Chantilly cream*

☛  
*Coffee, tea, herbal tea*