



WEDDING BOOKLET 2025



*Château de Mercuès*

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Your wedding night in an enchanting haven

...And for your nearest and dearest

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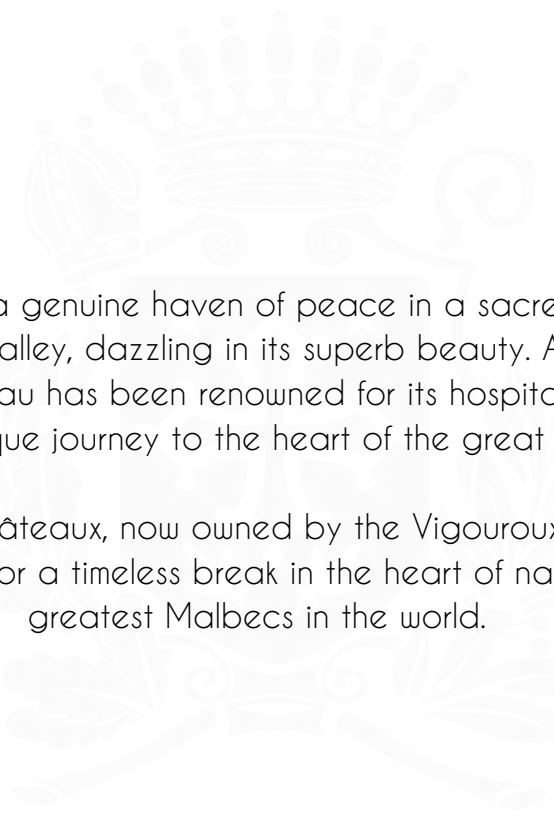


YOUR MAGICAL WEDDING IN HEAVEN ON EARTH...





...SURROUNDED BY EXQUISITE FRENCH MALBEC VINES.



The Château de Mercuès is a genuine haven of peace in a sacred setting. From its dizzying heights, it overlooks the Lot Valley, dazzling in its superb beauty. A majestic site full of history, the iconic 800 year old château has been renowned for its hospitality since its origins. You are invited on a unique journey to the heart of the great Malbec wines.

A winegrowing Relais & Châteaux, now owned by the Vigouroux family, the Château de Mercuès is the perfect place for a timeless break in the heart of nature, a temple to one of the greatest Malbecs in the world.







## GOOD TO KNOW



AUTOMATIC  
RESERVATION OF THE  
WHOLE CHÂTEAU\*



AN EXCLUSIVE HEAD  
CHEF AND CHEF BRIGADE  
ON-SITE



AT LEAST ONE LOCAL  
WINE SERVED AT THE  
WEDDING DINNER

\*

€9,000/day (February, April, October, November)

€14,000/day (May, June, September)

€19,000/day (July, August)

Note: Rate excludes catering



VENUES FOR YOUR WEDDING RECEPTION





*For your civil ceremony...*



CEREMONIES



## THE LOVERS' ARCH

Say "I do" in front of your loved ones in a romantically decorated setting, surrounded by verdant canopies and stunning terraces.









CÉRÉMONIES



## THE SECRET WINERIES

Form your union in the intimacy of the  
Château's wine cellars – the temple of French  
Malbec wines par excellence.







*For your religious ceremony...*



CEREMONIES



## COUNT-BISHOPS' CHAPEL

Make your commitment sacred by holding your religious ceremony in the Château's chapel.



Capacity: 40 people





*For your cocktail and drinks receptions...*



cocktail & drinks receptions



## THE BALCONY

Hold your cocktail reception on the Château's balcony, with breathtaking views of the Lot Valley and the vineyards.



Capacity: between 100 and 150 people









*For your celebratory dinners and dances...*





## THE GRIMARDIAS DINING ROOM

Make the most of our restaurant and its  
majestic chandeliers, for the perfect wedding  
dinner



Capacity: 100 people for sit-down dinners









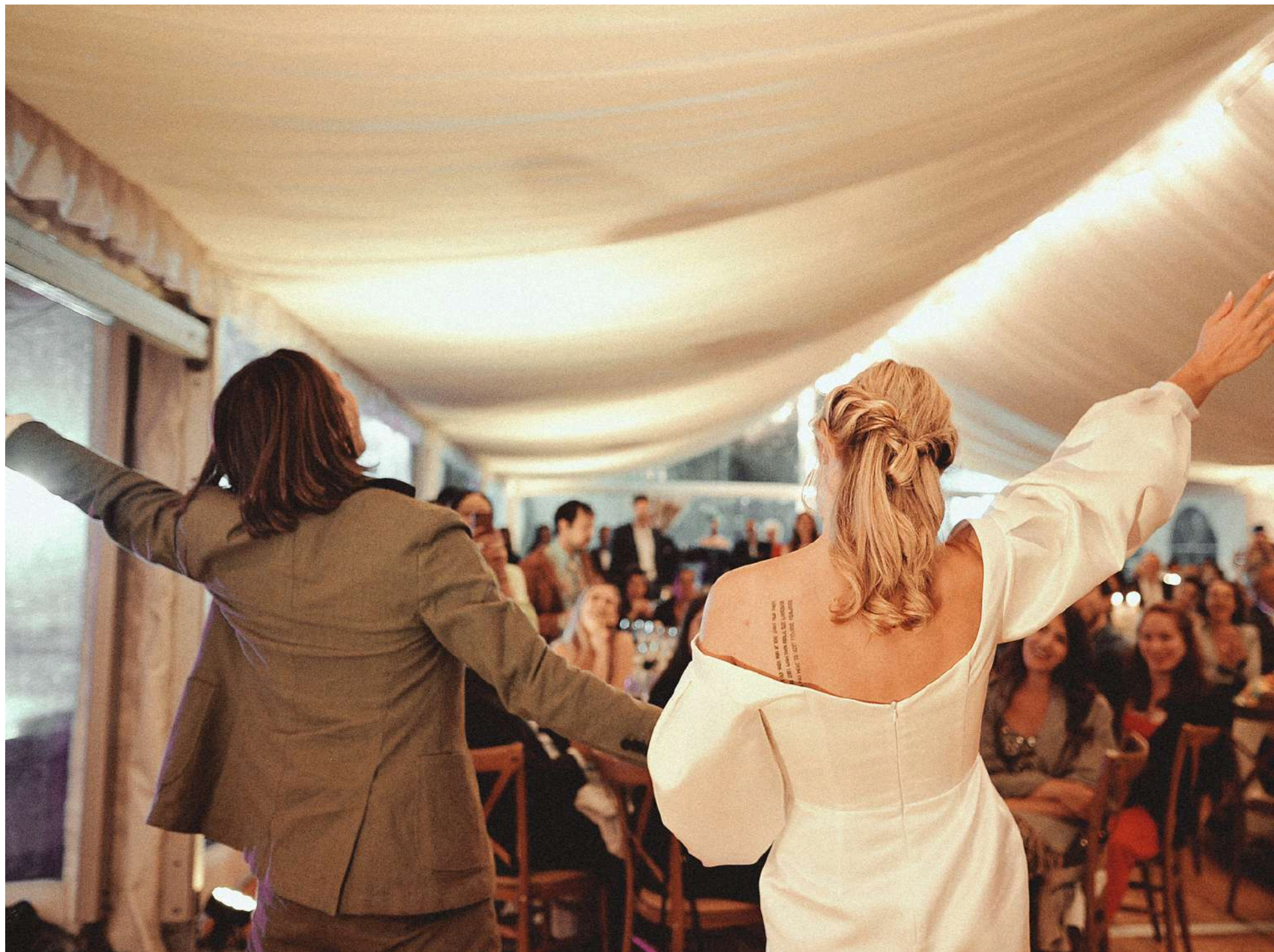
## THE BALCONY UNDER THE STARS

Make the most of our outside space and invite your guests to an exceptional meal under the stars.



Capacity between 100 and 150 people









DANCE NIGHT



## THE COURTYARD

Prolong your evening under the stars by retiring to the Château's courtyard for dancing and drinks at the bar...



Capacity : 100 people













AN EXCLUSIVE, BESPOKE CELEBRATION





## A DEDICATED CHEF

Treat your guests to a unique and unforgettable gastronomic experience, thanks to the exquisite cuisine of new chef Clements Costes.







# OUR PACKAGES

## 'DISCOVERY'

WINE TO TOAST

2 canapés

*35€ /person*

PERSONALISED MENU

Three-course menu

*95€ /person*

DRINKS PACKAGE

*45€ /person*

*From 175 € per person*

## 'FLAVOURS'

WINE TO TOAST

4 canapés

*45€ /person*

PERSONALISED MENU

Four-course menu

*120€ /person*

DRINKS PACKAGE

*55€ /person*

*From 220 € per person*

## 'PRESTIGE'

WINE TO TOAST

6 canapés

*60€ /person*

PERSONALISED MENU

Five-course menu

*145€ /person*

DRINKS PACKAGE

*65€ /person*

*From 270€ per person*



## SHOW - COOKING

Prepare to be amazed with a unique cooking demonstration by the chef and his brigade.

*From 10 € per person per show-cooking*





## BREAKFAST AND BRUNCH

Extend your festivities into the morning after,  
with a breakfast or brunch of your choosing for  
you and your loved ones.





STAY IN THE SUITE OF YOUR DREAMS





*Your wedding night in an enchanting haven...*



## THE HONEYMOON SUITE

Prolong this momentous, romantic occasion with an overnight stay in one of our suites, prepared by us especially for you, to ensure that you have a magical evening.

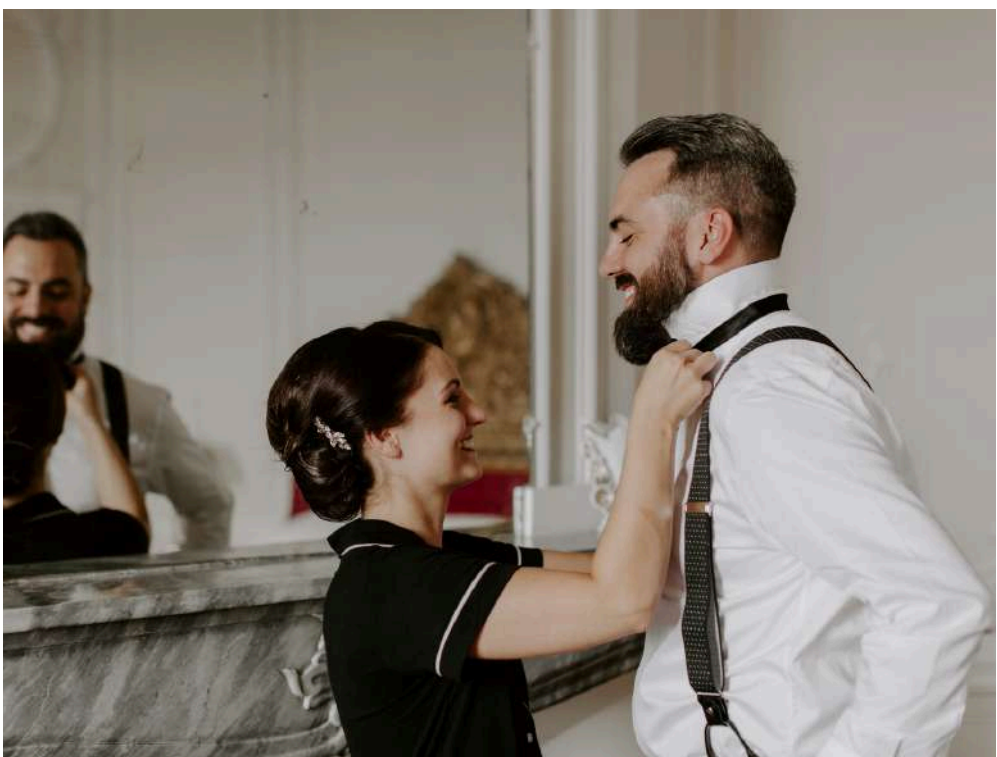




## HEALTH AND BEAUTY

In partnership with the beauty salon L'institut Phyt's Caillac, Château de Mercuès provides you with a variety of facial and body skin care products, makeup appointments, hair removal packages and even spa treatments, all of which are certified organic.











*And for your nearest and dearest*





## THE ROOMS

Reserve rooms just as luxurious, unique and comfortable for your loved ones on-site in the Château.



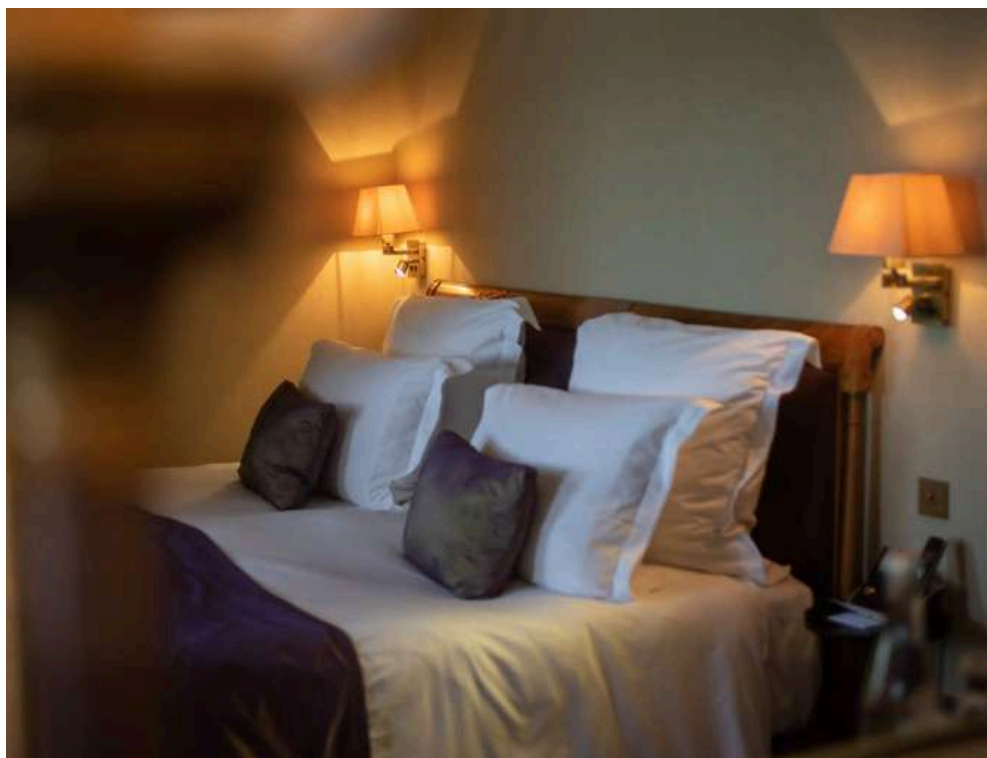
25 rooms and 5 suites available to reserve in the Château



Top-of-the-range bedding and a choice of fabrics



Breathtaking views of the Lot Valley and the vineyards










## OUR SERVICES

### TRANSFERS IN PRIVATE-HIRE VEHICLES

It would be our pleasure to organise your transfers in luxury saloon cars or minivans.

-  Toulouse Airport
-  SNCF Toulouse Station
-  SNCF Montauban Station

### TAXI TRANSFERS

-  SNCF Cahors Station








### SHUTTLE

We can also hire minibuses or chauffeurs (quotes available upon request).



## OUR SERVICES

We can recommend and refer you to our selection of service providers – choosing and hiring these providers will be the responsibility of the newlyweds. Quotes available upon request.

-  Atmospheric music during the ceremony & the cocktail reception
-  Wedding celebrant
-  DJ & sound system
-  Florist
-  Photographer and videographer
-  Hairdresser and makeup artist
-  Fireworks





DETAILS AND RATES

# WINE TO TOAST

## 'DISCOVERY'

Local aperitif: Fénélon

\*

Red and white wines

\*

Beers and non-alcoholic beverages

\*

Mineral water and fruit juices

\*

Two canapés

*From €35 per person*

## 'FLAVOURS'

Local aperitif: Fénélon

\*

Red and white wines

\*

Beers and non-alcoholic beverages

\*

Mineral water and fruit juices

\*

Four canapés

*From €45 per person*

## 'PRESTIGE'

Bellefleur de Haute-Serre brut rosé

\*

The Château's own red and white wines

\*

Beers and non-alcoholic beverages

\*

Mineral water and fruit juices

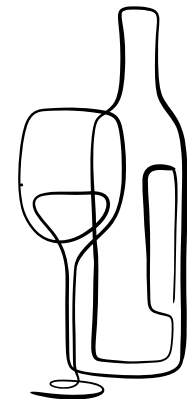
\*

Six canapés

*From €60 per person*

## SAMPLE CANAPÉ MENU

- Battered snail bonbon
- Peppered fish goujon, smooth foie gras pâté, blackcurrant pepper gelée
- Lobster terrine with fresh herbs
- Smoked salmon roll with goats' cheese
- Battered pigs' trotter and foie gras bonbon
- Vegetable and saffron terrine with a sharp vinaigrette
- Cucumber and tomato tartare with soft cheese and basil





# LES MENUS DU SOIR

## 'DISCOVERY'

Three-course menu

Amuse-bouche

\*

Lot duck foie gras lightly smoked  
using fresh vine shoots, served with  
fresh, sharp vegetables

\*

John Dory fillet cooked in aromatic  
butter, fondant artichoke and Swiss  
chard bonbons, garam masala  
vegetable broth

\*

Strawberry 'macarons' and lime cream

*From €95 per person*

## 'FLAVOURS'

Four-course menu

Amuse-bouche

\*

Gouffre de Blagour marinated trout,  
al dente vegetables, crayfish and an  
anis-flavoured crayfish bisque

\*

Roasted veal fillet, fondant potatoes  
with mushrooms, indulgent carrots,  
and a savoury (satureja) herb-  
infused jus

\*

Truffle brie dumplings, roasted  
walnuts, and mixed salad leaves

\*

Peach and lemon verbena delight

*From €120 per person*

## 'PRESTIGE'

Five-course menu

Amuse-bouche

\*

Open-faced lobster raviolo, served  
with a jus made from lobster shells  
and infused with pineapple sage

\*

Lightly roasted sea bass, served with  
a Noilly Prat vermouth and herb jus,  
microgreens, and finely chopped  
hazelnut

\*

Saddle of free-range lamb, a  
lovage jus, artichoke braised in a  
Tonka-bean infused broth, and  
fondant potatoes

\*

Cajarc cream cheese and a  
chestnut-loaf crouton, served with  
lamb's lettuce, rocket and currants

\*

Guanaja dark-chocolate sphere  
surprise, crunchy hazelnut and  
raspberry praline and a yoghurt  
sorbet

*From €145 per person*

These menus are for illustrative purposes only and are not contractually binding.  
Supplement for a pièce montée (an edible centrepiece) or wedding desserts: **€9 per person**  
Meal for service providers: **€47 per person**  
= Three-course meal + ½ bottle of still mineral water or 1 glass of wine + a hot drink



# MENUS FOR THE DAY AFTER THE WEDDING

## BREAKFAST

Served from 7.30 a.m. to 10.30 a.m.

- Viennoiserie
- A selection of breads
- Pastries
- Fresh fruit juices
- Charcuterie
- Cheeses
- Cereal
- Fresh and dried fruits
- A selection of yoghurts
- Smoked salmon
- Hot drinks

*Adult: €32 per person*

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

*Children (0 to 5 years old): free*

OR

## LUNCH

Brunch (served from 12 p.m. to 2.30 p.m.)

- Breakfast

### AND

- Green tomato and green bean salad
- Fish & Dish: Scrambled eggs, mushrooms, bacon  
(upon request: fried or boiled eggs)
- Hot dishes to be collected from the chef's pass  
in the kitchen (up to 60 people):
  - Mushroom and herb risotto
  - Fish en papillote infused with citrus, served with  
leek fondue
  - Ham braised in Port with a side of your choice:  
herby mashed potato or diced vegetables
  - Confit veal breast ravioli with microgreens

*€59 per person, excluding alcoholic  
beverages*



# DANCING

## SERVICE

Service costs €85 per server per hour after midnight. A minimum of three servers will stay until your last guests depart.

\*

## CORKAGE FEE FOR THE MEAL

You can bring your own wine and champagne to the wedding dinner only.

Corkage fees Champagne: €40 per bottle (75cl)

Red wine, white wine, rosé: €30 per bottle (75cl)

*Any non-alcoholic beverages and beers that we provide are charged per item consumed.*

\*

## OPEN BAR

€59 per person. After the meal and during the dancing, we can offer you a bar stocked with digestifs, long drinks and cocktails:

2 cocktails of your choice – 3 alcoholic beverages of your choice – Soft drinks – Juices – Mineral water

If you'd prefer not to have an open bar, we can offer you:

Bottle of alcoholic beverage or digestif from €80 (75 cl) – Other drinks available upon request

*Any non-alcoholic beverages and beers that we provide are charged per item consumed.*

\*

## LOCATION

Music can be played in the courtyard or the bar in the event of inclement weather.

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# DÉCOR & SOUND SYSTEM

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## DÉCOR

Tablecloths (taupe underlay, white tablecloth with taupe pattern and napkins of the same colour).

## FLORIST

Our partner, Zeste, a florist based in Cahors, remains at your disposal to design pieces for your reception locations

## AUDIOVISUAL EQUIPMENT

1 projector and 1 screen (2m x 2m): €50  
hire fee – quotes available upon request for all types of audiovisual equipment



# CHILDCARE

## MENUS

Special menus for your little ones:

- €20 per child aged 2-5 years (starter, main, dessert and mineral water)
- €31 per child aged 6-12 years (starter, main, dessert and mineral water).

High chairs are available.

\*

## BABYSITTER

If you would like to hire a babysitter, we can offer this service at a rate of €20 per hour (1 babysitter to every 4 children, depending on their age).

\*

## GAMES ROOM

From the aperitif onward, we can make a games room available for you in the games library, upon request.

\*

## ENTERTAINMENT

From the aperitif onward, the children can participate in unique activities and dream a little. Parents and the newlyweds can truly let their hair down and enjoy the festivities to the fullest, safe in the knowledge that there are entertainers on hand to keep the kids amused. Quote available upon request.

# TERMS & CONDITIONS

## NUMBER OF GUESTS

The final guest count, which must be submitted to us one week before the event, will be the basis upon which we calculate the final bill.

\*

## DEPOSITS

To guarantee the reservation of your event, instalments must be paid according to the following schedule:

- Upon signature of the agreement: 40% of the estimated final amount
- 90 days prior to the date of the event: 30% of the estimated final amount
- 30 days prior to the date of the event: 20% of the estimated final amount
- The remaining balance of the event on the day of departure upon receipt of the final bill

\*

## CANCELLATION AND CHANGES POLICY

- From the signature of the contract up until 90 days prior to the date of the event, a fee of 10% of the total estimated amount will be charged.
- Between 90 and 31 days prior to the date of the event, a fee of 30% of the total estimated amount will be charged.
- Between 30 and 11 days prior to the date of the event, a fee of 50% of the total estimated amount will be charged.
- From 10 days prior to the date of the event, 100% of the total estimated amount will be charged.

\*

## BILLING

All supplementary charges incurred outside the agreed package must be paid at the end of the event.

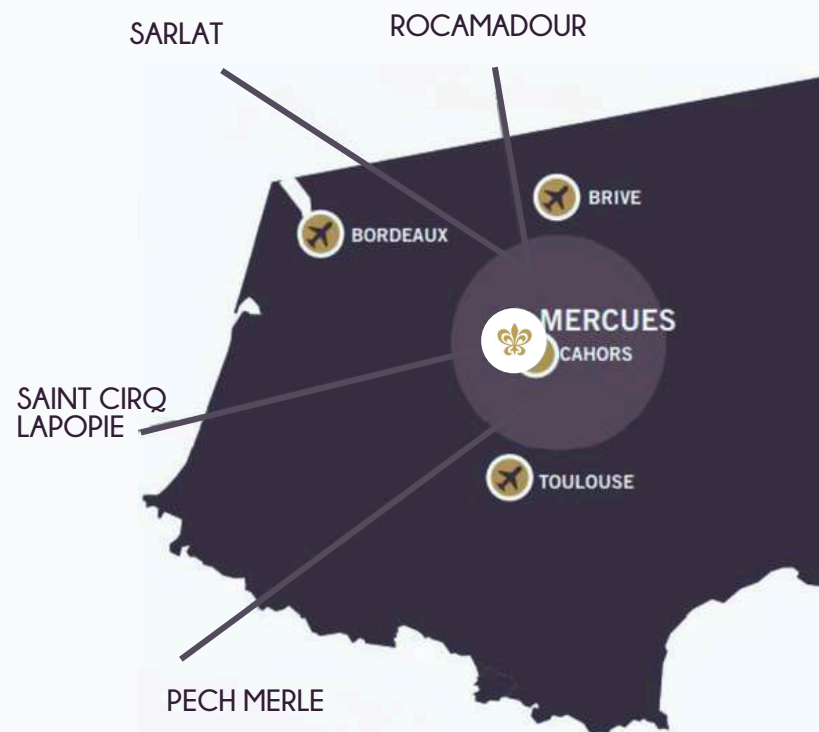


# | CONTACT US

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Route du Château, 46090 Mercuès  
Point GPS : 44° 29' 47" N; 1° 23' 40" E'





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