



Chateau Rigaud Special Occasion Weekend

A three night stay with dinner, bed and breakfast accommodation and pampering from arrival to departure. The package includes a celebration meal on the Saturday night followed by fireworks and optional cheesy disco, all drinks and meals at the chateau, from fizz on arrival to cocktails and limitless beers throughout the weekend.

The house accommodates up to sixteen adults and eight children in eight large double ensuite rooms and a further dormitory

The cost – 8,300 euros for the entire house, fully staffed and catered

Friday

From 5 ish Chocolate cake and cremant (Bordelais fizz) on arrival on the lawns or in with a roaring fire in the lounge, depending upon your mood and the weather!
Your guests take a while to soak in the surroundings, they're always impressed.

From 7 ish Cocktails and canapés in the bar, which is fully stocked and at your disposal for the entire weekend. For an extra charge we can provide a barman to mix your drinks but we find most groups have at least one budding mixologist happy to take on the role.

From 9 ish Rustic French supper, on the terrace or in the dining room

Salad of warm Goats Cheese Tart with Rigaud figs and walnuts
Confit du Canard with Rosemary Roast Potatoes and Green salad
(Vegetarian option available)
Apple crème brulee with a glass of Pineau de Charente



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Saturday

Breakfast Available in the dining room or on the East facing terrace until the last guest has been down.

St Foy market, considered one of the best in France by Observer Food Monthly, is just a twenty minute drive, or there's World Heritage Site, St Emilion, a fifteen minute drive in the other direction. We can arrange a vineyard visit or set a treasure hunt, depending on your party

Lunch For those who would rather simply chill out in the chateau we prepare a seasonal lunch, maybe roast fermier chicken pieces, or quiches with Rigaud home made pates, salads and of course cheese. The wine is flowing magazines are plentiful and if not the weather for the pool then a roaring open fire or cinema beckon.

Afternoon Rounders or Croquet on front of the chateau, or perhaps a private screening in the Rigaud cinema?

Teatime Tea and Cakes - by the pool, in the snug, on the terrace... where would you like it?

Dinner Candlelit Moroccan Feast, or formal French dinner, fireworks and dancing till dawn...

Sunday Breakfast followed by a walk through the vines up to the woods?

Lunch Lingering BBQ on the quad? Then an afternoon by the pool or in the cinema, depending upon the weather

Supper Cold meat and salads, a bit like Boxing Day, lots of board games if you fancy them or just time to relax in the lounge and soak in the last hours of the weekend



Saturday night dinner options

French formal suggestion (This works best during the colder months)

Starched white linen, flowers and candles in a formal setting

Oysters and Cremant de Bordeaux in the bar

Salmon tartar with avocado salsa or

Fois Gras with melba toasts, onion confit and a glass of Sauternes

Fillet of beef with Ceps and Jambon de Bayonne

Dauphinoise Potatoes and green beans

Selection of local French cheeses

Spectacular French Birthday gateaux (ordered from the smart patisserie in town), served just before or just after the fireworks, you decide!

Moroccan Feast (better from about June until October)

The thick medieval walls and long corridors of the chateau lend themselves very well to the Moroccan theme and we're able to create a quite magical and sensuous atmosphere, using hundreds of candles to light the passage ways and dining room.

Arabic and world lounge music add to the atmosphere and our chef will prepare a seemingly endless feast of delicious middle eastern meze dishes followed by tender skewers of lamb from the barbecue.

We suggest that you start your evening with cocktails in the bar or on one of the terraces. The meal is leisurely with six or seven courses arriving before the mint tea is ready. Just as you're wondering what you're going to do next you're asked to gather for a firework display and as the last rocket disappears over the roof of the chateau so starts up the disco to signal the start of the dancing....



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Moroccan Menu

Each course brought out independently, in the style of a feast

Cold Meze

Hummus / Tzaziki / Aubergine salad / Taramoslata – dips with pitta and crudites

Quails eggs with roast cumin seeds

Domades and Red pepper salad

Warm meze

Borek – triangles of paper thin pastry stuffed with cheese and mint

Marinated Lamb kebabs

Shell on prawns with chilli and garlic

And then...

Chicken tagine

Stuffed peppers and stuffed tomatoes

Couscous with roasted Mediterranean vegetables

Followed by

Roast peaches or figs (depending on market availability)

with Greek yoghurt and honey

Baklava

Disco option

The chateau comes complete with disco equipment... CD mixing decks, lights, strobe, smoke machine, mirror ball... which we are happy to assemble for you in either the bar or snug. You can either try your hand at mixing or we can run an iPod Disco selection through the speakers which usually gets people up and dancing.

Films

You can watch a film any time that you're down here. Either choose one from our library or bring one of your own on DVD



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Getting here

Ryanair from Stansted to Bergerac - (this arrives very late and should probably

British Airways from Gatwick to Bordeaux

Flybe from Southampton to Bergerac

Easyjet from Luton to Bordeaux

BMI Baby from Manchester, Birmingham, East Midlands to Bordeaux and Bergerac

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