

chateau de VARENNES

Luxury Family-friendly Retreats

Summer & Fall 2020





OI. The Property

O2. Special Classes for Family Retreats

O3. The Weekly Package





OI.

The Property

The Chateau de Varennes is located in the South-Eastern part of Burgundy near the famous vineyards of Beaune. It has been in the same family for 400 years.

The climate is usually dry and warm, especially from March to late October. The day temperatures are nice (it is warm but not unbearably hot as in the South of France) allowing guests to enjoy outdoor activities all summer long.





The Rooms

The property was recently fully remodeled to the highest standards of luxury and comfort.

We have 15 bedrooms with en-suite bathrooms and 2 family suites (one with 3 bedrooms and one bathroom and one with 2 bedrooms and one bathroom).



The beautiful burgundy region offers a wealth of activities

Fishing, food and wine tours, vineyards and river walks, sightseeing in beautiful medieval villages...



The Food

- We offer full board packages so everyone can relax without having to handle domestic chores
- All the food is home-made using high quality fresh produce, some coming from our own gardens
- Our kitchen teams are trained in Michelin star restaurants
- Our head chef was named « Best chef of Bristol ».
 You can follow him on Instagram
 @privatechef_nathanmuir









A kid friendly venue

- Kids of all ages are welcome
- Baby sitters are available upon request if you wish to attend classes or simply lounge by the pool...

On site activities

- Biking and VTT
- Clay shooting (*)
- Kids playground
- Horse riding (*)
- Lawn games
- Orchard and vegetable patch for picking organic fruit, herbs and garden vegetables
- Outdoor pool
- Ping pong table
- Swings
- Tennis lessons with a professional coach (*)

(*) means subject to prior registration



Other indoor activities

A big stock of toys for kids of all ages, Board games, Indoor movies, ...





02.

Special Classes for Family Retreats

- 1. Adventures in the Forest
- 2. City Gardening
- 3. Cooking
- 4. Creating DIY gifts
- 5. Discovery of Farm Living
- 6. Fine Art Photography
- 7. Floral Design and the Art of Gathering
- 8. Oenology
- 9. Physical and Spiritual Wellness
- 10. Transition to a Zero-Waste Lifestyle

(*) 5 classes of 2 hours each are included in your package All our staff is fluent in French and English



Adventures in the forest

- For kids, teens and grown-ups
- Duration: 3 x 2 hours
- Activities: building tree-houses, green guerilla and seed bombs, recognizing wild but edible plants
- Picnic in the forest

City gardening

- For grown-ups
- Duration: 2 hours
- Learn the basics to create your own balcony garden
- Which vegetables to grow?
- How to plant and care for them?
- Where to source the material?



Cooking for Kids and Teens

For Children (3 x2 hours)

Decorating cup cakes Rainbow cookies Pizza Wobbly jellies

For 12 to teens (4 x2 hours)

Party food for friends: Tacos, Wraps, Spicy wings, charred corn, bbq ribs, ranch slaw.

Italian buffet: Homemade gnocchi & beef ragu, tomato, mozzarella, pesto

Chocolate brownie & honey comb

Ultimate burger challenge, design and make your own burger to compete with your friends





Cooking for grown-ups (Beginners)

Classic French soups (1 soup per day) 5 day course x 2 hours each

Soupe de poisson, rouille, croutes, gruyere Vichyssoise Bouillabaisse Lobster bisque French onion

Steak steak steak !!! (2 x 2 hours)

Learn to cook different cuts of prime charolaise beef as good as a professional chef !! Along with classic sauces and garnishes

Fillet, sirloin, Rump, bavette Sauce Albert Sauce au poivre Montpellier butter Sauce bordelaise Shallot confit Salsa verde Sauce foie gras Sauté de morilles en persillade

The group would have to choose two cuts of meats, two garnishes or sauces.

Cooking for grown-ups (Intermediate level)

Special occasions dinner party: learn how to prepare and present a haute cuisine Tasting menu (5 x 2 hours)

3 canapés

Starter

Fish course

Main course

Pre dessert

Classic French desserts (5 x 2 hours each)

- Crème brûlée
- Nectarine tarte fine
- Mousse au chocolat
- Paris Brest
- Tarte au citron



Team building cooking challenges

Competitions (2 hours each)

- Cook and build a crepe cake in a limited time
- Decorating a layered wedding cake
- Prepare and design a plateau of fruit de mer with all condiments, to include shell fish cookery, oyster shacking, shallot dressing, fresh mayonnaise

Varennes Master chef (2 hours) - with certificate

Our very own Master chef competition the participants would be given a ingredient box and asked to produce a dish within a time scale and present it to our panel of judges





Creating DIY gifts

- For kids (2 x 1 hour)
- Creating flower wreath to wear and bring back home
- Customize your own mini-market
 basket
- Gather blooms and learn to make small bouquets
- Fresh foliage garlands

Discovery of farm living

For kids (2 hours) Discover countryside living by collecting chicken eggs and grooming farm animal





Fine art photography classes

- For grown-ups
- Learn how to master your camera or smartphone with the best professional photographers (3 x 2 hours)
- Freebies for early bird registration: bring back beautiful family and individual portraits to decorate the walls of your family home

Floral design and The art of gathering

- For grown-ups (2 x 2 hours)
- Learn to design a lush garden style table centerpiece
- Experiment with choosing tableware and create beautiful atmosphere for your events at home
- Explore various styles and fine tune your eye to create memorable gatherings



Oenology and wine tasting

- For adults (2 x2 hours)
- Learn the secrets of the famous Burgundy wines with wine experts like @maisonharbour, a couple of American wine makers based in Burgundy
- Luckily we are located near the finest wines in the world (think Romanée Conti!)







Physical and spiritual Wellness

- For adults
- Conscious parenting (2 X 2 hours)
 Learn a set of beliefs about what children need to
 develop and thrive. The conscious parent engage and
 connect with their children using emotionally
 intelligent discipline choice by motivating their
 children rather than punitive method.
- Fitness & Latin Dancing (2 hours)
- Meditation (2 hours)
- Yoga (sessions of 30 mins to an hour)

Transition to zero waste

- For: kids and adults
- 4 x 2 hours (you can attend only 2, 4 or 6 hours if you wish)
- Learn how to reduce your waste, live a greener life and save a lot of money by changing a few habits in your bathroom, your kitchen and during your daily shopping
- The savings may help you recoup the cost of your vacations!





03.

The Weekly Package

The weekly package includes (per person)

- Accommodation in a beautiful room (based on double or twin occupancy, family suites are also available if you are willing to share the same bathroom)
- Full board: delicious home-made food, unlimited soft drinks and snacks
- Mini club & activities for kids: 2.5 hours in the morning + 2.5 hours in the afternoon x 5 days
- Registration for 5 classes of 2 hours each for adults

Extras

- Baby-sitting outside of the mini club hours
- Extra activities on top of the 5 classes
- Off-site activities
- Transport
- Wines and alcohol



What makes us different from other family clubs?

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- Bilingual: all classes can be in French and/or English with bilingual staff
- Luxury : the Château offers very high standard accommodation while keeping a cosy and family friendly atmosphere
- Professional coaching: you will be coached by the best talents in their fields. For example our head chef Nathan was named « Best chef of Bristol »
- Small is beautiful: we will have small groups with a high quality of service

More information

For pricing and more information, please contact our venue coordinator Aurelie: info@chateaudevarennes.fr (pricing is depending on the number of guests and the age of your kids)

See you soon in Burgundy!



Germy Gruny a donné son avis

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First of all, I wanted to mention that we have spent an unforgettable stay at your Chateau. Both teams, Isabelle's team in-house and Nathan and his team at Orangerie have been fantastic.

We were delighted by Nathan's menus. Creative, varied and delicicus.

We really enjoyed each day, each breakfast, each dinner and all that the Chateau de Varennes has offered us. And we enjoyed a beautiful weather.

To make a long story short, everything has been above our expectations.

Photo credits: Merci à @alexandrameurant, @alyna, @bruibeeld, @celinechhuon, @clementminair, @ianholmes, @kristinegrinvalde, @jasminelee, @sylviegil, @sophielemesle, @troistudios, @vincenttruong, @yeterkurt, @zosiazacharia, @oliverflyphotography, @floresie, @aujardindefloresie etc.

