

## FAQS ON FOOD SAMPLINGS



### ***1. Where shall we go for the food sampling?***

The food samplings managed are usually held at the chateau during a quiet period (midweek or weekends in low season or midweek in peak season provided we have availability).

### ***2. What is your availability?***

We will suggest you a slot when there are no other groups on-site.

### ***3. Where can we find tasting menus?***

The menus for the wedding reception can be downloaded from our website <http://chateaudevarenn.es.net/moreinfo/menus/>

The chefs are usually drafting sample menus a couple of weeks before your tasting (based on which seasonal produce are available at that time). Given that all the food is made on-site, we have a substantial team working in the kitchens and fully dedicated to producing fresh meals of high quality.

### ***5. How many courses are we allowed to sample?***

Each table of 2 will sample 8 canapés for each person and a three-course meal per person (usually the chef's choice based on White Gold menu and seasonal availability of produce) Extra food choices or other menu options (Platinum, Diamond, Signature) are charged on top.

### ***4. Are there other options?***

Our chefs are usually flexible. You can make suggestions and after checking feasibility and costings, we will get back to you. However please bear in mind that a few things like soufflé are impossible to prepare for big numbers.

### ***5. How long should we plan for the sampling***

The food sampling is usually split into 2 meals. Given the number of courses to sample, expect 2 hours per meal if 2 meals and 3.5 hours if one meal. Please make sure to not eat too much before the sampling as there is plenty of food even if plates are sometimes shared.

### ***6. How much does it cost?***

We are trying to bundle a few samplings together when possible but in any case preparing food samplings is requiring a lot of work + we have to order many special ingredients that are used only for a few plates. We are partly subsidizing food samplings but due to the small

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numbers it is quite costly vs a big function or a traditional restaurant where costs are shared among a big number of guests.

Therefore we are requiring the following contributions for min 2 guests

- €50 for 8 canapés per person (it is not possible to share canapés as they are too small to be divided in two)
- For the chef's choice three-course menu, expect €105 per person
- Upgrades or other food choices are charged on top

Sampling menus are more costly than for your wedding because they are custom-made for a limited number of guests and our chefs will spend dozens of hours to prepare just a few plates. Therefore you are actually paying only a small fraction of the costs that we are bearing for food samplings.

Drinks are charged on top (as per the wine list or the wine package – see info below), extra canapés at €15 each (for minimum 2 persons) and extra courses at minimum €50 each (for minimum 2 persons)

Please note that there may be a few plates to share otherwise it is difficult for most people to eat such a big quantity of food.

Please note that the food bills have to be settled in cash before checkout. Make sure you bring enough cash. If it is too short notice we can also allow credit card but there is a 3% charge to add on top for foreign cards.

### ***7. Can we bring guests with us for example our parents/friends?***

It is possible if you give enough notice and if they also attend the food sampling. It is not possible to have one person sampling all the food and nothing for the others. The extra guests will be at least charged a main course (€50) or the full menu if they take the full sampling

Please inform them that the bill for b&b and food samplings are to be settled in cash before check-out. Please ask them to bring enough cash for the b&b and the food. Wines can be settled by card.

### ***8. What about the wedding cake?***

For wedding cakes and sweet tables, this is managed by specialist cake designers (who will do a special delivery or you can go to their show-room) and you usually have the choice between the following flavors

\* for the sponge cake: choice between vanilla, chocolate, lemon, coconut

\* for the filling with butter swiss meringue: choice between chocolate, white chocolate, vanilla, raspberry, strawberry, pistaccio, coffee, passion fruit. Possibility to add some real fruit like fresh raspberries and strawberries (depending on seasonal availability)

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Expect a contribution of €50 per person including delivery (sampling is also for min 2 people). You can also add a few sweet nibbles on top (macarons, marshmallows, cannelés..).

### ***9. What about the wines?***

You can bring your own bottles or our sommelier can provide a wine package at a good quality price ratio (consumption is charged as per the wine list or €45 per person if you take a wine package +€15 for cremant). In this case, please let us know your sample menus asap so we can prepare your wine selection accordingly. Wines can also be purchased on a per glass or per bottle base from our wine list.

### ***10. Does the chateau staff speak English?***

Our Head Chef and most of our waiters are speaking English and French but it is better to get a written response to all your questions. This will avoid any ambiguity or misunderstanding on pricing or menu choices. There is usually no burning question during a food sampling so we suggest you send your questions by mail after the sampling so we can get a written confirmation for you.

### ***11. What are the next steps after the food sampling?***

**First, we advise that you document each canapé and each course with your camera.**

The reason is that the chefs can make different variations of the same course and will offer various side dishes. It is easier to show an image of what you had vs trying to describe a plate a few days later. Then please send us your choices and comments with the corresponding images. We advise you get revert to us promptly (= in the days following the sampling) as it is easier to do this while you still have fresh memories.

Once your selection is confirmed, we will get back to you with the final quote (if you differ from the regular menus featured on the website). If you have a target budget, just let us know and we will discuss with the chef who will make suggestions matching with your budget and requirements.

### ***12. What about vegetarians and other special needs?***

Our chefs are used to cater for veggies and guests who have allergies and special dietary requirements (gluten free, dairy free, sugar free etc). Just inform us in advance and the chefs will adapt the menus for them (they need a prior notice of a few weeks for ordering special ingredients).

Please note that the quote you got for your wedding meal is assuming the same 3 course menu for everyone. We may cater a vegetarian option and adapt the menu to special allergies. But if you decide to offer the choice of different dishes to all the guests, it will become much more complex for the chefs and waitstaff thus there will be an extra charge (depending on what you require exactly).

### ***13. What about the other meals?***

Our resident chefs are in charge of the other meals (the Head Chef is managing a team with sous-chefs etc). Again, sample menus can be downloaded from our website:

<http://chateaudevarenn.es.net/moreinfo/menus/>

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We are also open to your suggestions. Please bear in mind that a few things can be difficult to source in France. For example, arranging a hog roast is much more complicated/costly than in the UK. It is not part of the French culture and a good BBQ is often better as it will offer more choices to your guests. And also, a casual all you can eat buffet is much cheaper for big groups vs a plated 3 course menu.

### **14. What is on our agenda besides the food sampling?**

- If you have not visited the venue yet, we will arrange a property tour with a discussion on the logistics/location of the different events (e.g. welcome party, rehearsal dinner, ceremony, wedding reception, farewell brunch)
- If you have booked an appointment with your wedding planner, you will have a consultation on the styling of your events (florals, decor) and an update on the vendor search (photography, videography, entertainment etc)
- If you have booked the local make-up artist and hair stylist, your planner can arrange a trial for you
- If you want to visit the neighborhood, we can give you an information pack on site or you can download the welcome guide from our website.

<http://chateaudevarenn.es.net/moreinfo/welcome-book/> (password is chateau or varenn.es)

### **15. How long should we stay?**

The optimal stay for wedding planning, hair/makeup trials, local sightseeing and food sampling is 2 nights

- If we have availability (which is more likely midweek or in low season!), you can stay at the chateau on a b&b basis at a reduced rate of €150 per room per night. Food and wines are charged on top.
- If we do not have availability, you can book another b&b nearby but usually we can still meet at the venue. However, bedrooms cannot be viewed if we have a group already on site on an exclusivity basis except if they allow you to do so.

### **16. How can we travel to the chateau?**

The travel information is on our website. Renting a car is usually the most convenient option to tour the area. Please download the itinerary from our website as it is quite difficult to find the chateau without the itinerary (there are no signs on the road in order to protect the privacy of our guests): <http://chateaudevarenn.es.net/moreinfo/transport/>

We are looking forward to meeting you soon!

For any other question, please feel free to drop us a mail: [info@chateaudevarenn.es.fr](mailto:info@chateaudevarenn.es.fr)