



AN EXCEPTIONAL PLACE FOR AN EXCEPTIONAL DAY

Our air-conditioned reception facilities can accommodate as many as 220 persons for a sit-down meal providing you with the perfect place for the perfect day.

We offer a variety of services for pre-dinner drinks, your wedding meal, and accommodation. We can also customize your event and prepare the dishes of your choice.

The services we offer our guests, both in the kitchen (Nicolas Soulié, the chef) and in the dining-room, are provided by skilled professionals directed by a member of the management team.

Our deluxe service rates include the hire of the room, tables set with porcelain and silverware, and effective, elegant, and attentive service.

We can recommend high-quality professionals: a florist to decorate the *mairie*, the church and the reception venue; a wedding photographer; old and prestigious vehicle hire; disc-jockeys; various other entertainment.

In order to ensure complete privacy for this important day, it is possible to hire the entire venue. You and your guests will enjoy all the facilities on site (rooms and lounges, the Orangerie & Biscaye reception rooms).

It is also possible to accommodate you or your guests by booking individual rooms in the hotel.

Trust us: we will be at your side every step of the way to make this into a moment to remember. We will help make your wedding the most beautiful day of your life.

SUMMARY

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HISTORY

The Château of Castel Novel has been transformed over the many centuries since its construction very probably as a fortified castle set on an abrupt cliff to the north and accessible via the south. The oldest, original part, which may go back to the early Middle Ages, though the precise date is not known, is certainly the solid cylindrical shaft, formed of courses of large stone, which juts out to the west and rises from the rock that serves as its base; this round tower remains the most characteristic form of military architecture.

A corner tower should be considered as a keep having served as watch post. The general plan dates from the end of the 14th century and was remodeled in the 19th century.

Excavations next to the foundations of the Château unearthed Roman coins; the name Castel-Novel is clearly mentioned in official documents in 1289, associated with the family name “Pida de Castel Novel”, borne by two people, Géraud and Bernard; in 1316 it turns up again in the form of Castro Noël, in a gift made by Guichard de Comborn to Geoffroy Hélie, Squire of Pompadour.

At this time Castro Noël was a dependency of the châteltenie of Ayen in the Yssandonnais; then, with the parish of Varetz, Castel-Novel became a secondary châteltenie and a fief of the Vicomté of Ségur and Limoges.

In 1372 it fell into the hands of the English and was only regained in 1381. This military post was handed to the Vicomté which entrusted its guard to Ithiers de La Rivière with the mission to fortify it; the general plan of the buildings, redolent of the close of the 14th century, doubtless dates from this moment.

An advanced post of the Vicomté of Limoges towards Brive and the Vicomté de Turenne, Castel-Novel was given by the Vicomte de Limoges, Jean de Bretagne, successor of the Comborns, in usufruct for life, to his squire Jean Beaupoil, on the occasion of the latter's marriage in 1440, to damsel Marie, lady of La Force.

This donation was soon completed, in 1441, by a sale of the châteltenie of Castel-Novel itself for 2,000 gold ecus bearing the King's stamp, with the possibility of buying it back at the same price within three years.

Around the end of 1500, Françoise de Beaupoil, lady of Castel-Novel, gave the land to her husband, Gilles d'Aubusson. It thus became the property for three and a half centuries of a cadet branch of the celebrated house of Aubusson, a family that allied itself through marriage with many others in the Bas-Limousin, and whose successive lords gave themselves the title of Marquis de Castel-Novel in 1699 and in the 18th century.

Alexandre Lambert, Vicomte d'Aubusson de La Feuillade, sold the land and château of Castel-Novel on 17 December 1844 to the Baron Jacques-Léon de Jouvenel, who died at Castel-Novel in 1886.

One of the Château's latest owners was Henri de Jouvenel, Roman ambassador, journalist, talented orator and important political figure. His wife, Colette, wrote several of her novels at Castel-Novel.

At the beginning of the century everyone who was anyone in the political or literary world stayed at Castel-Novel with M. Henri de Jouvenel.

In 1956, Raymond and Yvette Parveaux, confectioner caterers in Brive la Gaillarde, bought Castel Novel from Renaud de Jouvenel, Henri de Jouvenel's son, to transform it into a reception venue and later, with the help of their son, Albert, into a renowned hotel restaurant.

After substantial renovations, 4-star classification and membership of the Relais et Châteaux chain in 1965, the establishment became the star of Corrèze hotels under the direction of Albert and his wife Christine, herself from a family of hotel and restaurant owners.

Today, their daughter, Sophie Parveaux Soulié, perpetuates the family story with her husband and talented Chef, Nicolas Soulié.

DESCRIPTION

The Domain of Castel-Novel is a magnificent property located 10 minutes from Brive. It is composed of a hotel and restaurant complex set in 16 hectares of gardens:

- The Château, perched on a rocky outcrop, dating from the 13th and 15th centuries
- The Orangerie, built in the 18th century
- The Salle Biscaye, near the swimming pool

All our buildings are air-conditioned.

THE CHATEAU

The 27 rooms and suites are very comfortable, each individually decorated: an apartment in what was Colette's room, a round room in the great tower with apparent beams, a duplex with a staircase leading to a child's room...

In the three dining rooms or on the terrace in summer, we serve an original and inventive cuisine highlighting local products.

THE COTTAGE

50 meters away from the Château, its 10 smaller rooms have slightly sloping ceilings with a beautiful view of the gardens.

THE ORANGERIE

This venue, just next to the Château, with its distressed wooden beams and lime painted walls heightened by the monumental fireplace in pink stone, offers you the perfect place to provide a warm welcome for up to 100 people.

BISCAYE

The bay windows opening onto the swimming pool, the finely gilded chandeliers, and the elegance of the patina cornices give this banqueting room a refined atmosphere for you to organize sumptuous receptions for up to 220 persons.

APERITIFS

Bottle of whisky	€ 80
Bottle of vodka	€ 80
Bottle of vieille prune, Cognac Bas Armagnac	€ 80
Bottle of Champagne	€ 47
Bottle of Sparkling Wine	€ 34
Beer filler and one cask	€ 220
Supplementary cask	€ 170
Coca, Orangina...	€ 2,90 per unit
Beer	€ 4 per unit
Fruit juice	€ 7 per liter
Mineral water (liter)	€ 5
Spring water in carafe (liter)	€ 3

APERITIF PACKAGE

Aperitif package : champagne and canapés:

Open bar during 1h30 with champagne, whisky, anise liqueurs, port, fruit juice, perrier, tonic water, coca-cola, 9 hot or cold canapés according to your choice
38 € per person

Aperitif package : "Coteaux du Saillant" wine and canapés :

Open bar during 1h30 with local white and red Saillant wine, whisky, anise liqueurs, port, fruit juice, perrier, tonic water, coca-cola, 9 hot or cold canapés according to your choice
30 € per person

2019 TTC NET PRICES

COCKTAIL CANAPES

Pick your fancy

Traditional : € 1, 80 per canapé

Hot and cold mini brochettes:

Smoked salmon millefeuille with mozzarella
Crispy prawns with curry salt
Tomato/mozzarella brochette
Local pancake with goose rillettes pâté
Cod accras with confit tomatoes

Verrines:

Curry-steamed courgettes and marinated scallops
Shellfish bisque, light rouille mayonnaise

French bread, toast or sliced bread, puffs, tartlets and pastries :

Apples with saffron and black pudding
Gougère with cheese and paprika
Blinis with smoked salmon
Mini croque monsieur with curry
Rolled smoked duck fillet with guacamole
Rolled smoked salmon, dill cream
Pastry fingers (2 per person)
Bourgogne snail crunch

Foie gras stand:

€ 12 per person (4 canapés)

€ 9 per person (3 canapés)

Salmon stand:

€ 10.50 per person (4 canapés)

€ 7.80 per person (3 canapés)

Correzian dry ham and rillettes stand:

€ 8 per person (4 canapés)

€ 6 per person (3 canapés)

MENU

The sit-down menu is composed of:

- an amuse-bouche, starter, fish **or** meat, dessert and delicacies : **55 € per person**

Or

- an amuse-bouche, starter, fish **or** meat, cheese, dessert and delicacies : **63 € per person**

Or

- an amuse-bouche, starter, fish **and** meat, cheese, dessert and delicacies: **71 € per person**

Lobster supplement: **€ 10 per person**

Dessert buffet supplement: **€ 8 per person**

Amuse-bouche

Tomato gaspacho

Starter

“Castel Novel” salad

Semi-cooked duck foie gras, smoked duck fillet, walnuts, apples and green salad with truffle oil
or

Lobster and asparagus

*Poached Canadian lobster, green asparagus with balsamic vinaigrette, black olive crumble,
Light mayonnaise*

or

Saint Jacques & Thyme

*Saint-Jacques, onions and artichokes à la barigoule
Thyme beurre blanc and lemon*

or

Variation around Foie Gras

Semi-cooked natural, crème brûlée style, crunchy with a caper sauce

Fish

Sea bream & eggplant caviar

Fillet of sea bream just pan seared, eggplant caviar, gaspa-chaud

or

Sea bass & rice vermicelli

Baked bar, rice vermicelli with lemon-chives, shrimp bouillon

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Meat

Duck with spices

Duck rubbed with spices, soft polenta, sweet and sour spice juice

or

Rack of veal

Roast veal, juice of Modena vinegar,

Potato in various forms with summer truffles and dried tomatoes

or

Saddle of lamb & lemon confit shoulder

Saddle of lamb, stuffed tomatoes with meat, oven-cooked potatoes, rosemary juice

Cheese

Trappe d'Echourgnac, Cantal and goat's cheese

Mesclun salad with walnuts

Desserts

Traditional French wedding cake

5 puffs per person

Different flavours: Orange-flavoured Armagnac made by Denoix, chocolate, coffee, vanilla, pistachio, praline...

or

Dessert buffet

(Choose from chocolate, fruit, crème brûlée, according to your desires)

(6 assorted ice creams and sorbets)

Delicacies

CHILDREN'S MENU

At € 19 per child

Semi-cooked duck foie gras

Or

Smoked salmon

Grilled tournedos (French-sourced meat)

or

Roast breast of fowl

With mousseline purée, vegetables or pasta

Sorbet cup, almond biscuits

Chocolate éclair

Fruit tartlet

SERVICE PROVIDER'S MENU

At € 35 per person

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BRUNCH

At € 35 per person

The ideal way to entertain your guests the day after
Served from 11:30 a.m. to 2:30 p.m.

Cold drinks

Fruit juice: orange, grapefruit, apple

Hot drinks

Tea, coffee, chocolate, herbal teas

Viennese pastries

Croissants, little pains au chocolat, brioches

Fruit cake

Pound cake

Sugared doughnuts

Jams

Apricot, orange, strawberry, raspberry

Meats

Chicken

Sausages

Smoked belly

Accompanied by sauté potatoes and grilled tomatoes

Cold charcuterie and meat

Country ham

White ham

Country terrine

Roast beef

Accompanied with cold sauces and mayonnaise

Fruit

Fresh fruit basket

Fruit of the season salad

Apple compote

Pineapple carpaccio

Fruit of the season tartlet

The baker's basket

Country bread, rye bread, baguette, sliced bread, ...

WINES AND WATER

During the meal

Please find attached the list of the owners' quality wines.

The wines we propose are not kept in the cellar at Castel Novel; they are at our suppliers' and consequently must be reserved as early as possible. If for any reason they happen to be out of stock we can suggest a different vintage or an equivalent wine.

Thank you for your comprehension.

We are happy for you to supply your own wine, in which case you will be billed for corkage.

Wine corkage
Champagne corkage

on request
on request

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OUR SELECTION OF WINES 2019

Drinks package: 20euros per person

(choice of wines and mineral water)

White Wines:

MOULTON CADET - Baron Philippe de Rothschild - Bordeaux Sec
PETIT CHABLIS - Gérard Tremblay - Bourgogne
MACON-PIERRECLOS AOC - Domaine de Pouilly - Bourgogne
CÔTES DU RHÔNE « PARALLELE 45 » - Paul Jaboulet Ainé- Vallée du Rhône
CHEVERNY- Domaine Sauger – Vallée de La Loire
CHATEAU DE LA JOUBERTIE – Ryman – Bergerac sec
COTEAUX DU SAILLANT VEZERE- Chenin Sec- Vin de Corrèze
COTEAUX DU SAILLANT VEZERE- Tendre- Vin de Corrèze

Red & Rosé Wines :

CHATEAU BONNET « Réserve » - André Lurton – Bordeaux
CHATEAU DE RESPIDE – Schroder & Schyler – Graves
CHATEAU HAUT PIQUAT – Maison Rivière – Lussac Saint Emilion
CROZES HERMITAGE « Les Jalets » - Paul Jaboulet Ainé –Côtes du Rhône Septentrionale
PECHARMANT « La Tour D’Armand » - Sélection parcellaire F.X. de Saint Exupéry et Julien Montfort
COTEAUX DU SAILLANT VEZERE- Rouge- Vin de Corrèze

CHATEAU DE SAINT MARTIN N°2 Adeline de Barry – Côtes de Provence
COTEAUX DU SAILLANT VEZERE- ROSE- Vin de Corrèze

Drinks package: 30euros per person

(choice of wines and mineral water)

White Wines:

CHATEAU COUCHEROY- André Lurton – Pessac Léognan
SAINT VERAN ANDRE BESSON – Domaine de Pouilly – Bourgogne
CHABLIS VIEILLES VIGNES La Chablisienne – Les Vénérables – Bourgogne
LIRAC BLANC – Château D’aqueria – Vallée du Rhône
POUILLY FUME « Le petit Fumé » - Michel Redde – Vallée de La Loire
COTEAUX DU SAILLANT VEZERE Moelleux- Vin de Corrèze

Red Wines:

CHATEAU DE ROCHEMORIN – André Lurton – Pessac Léognan
BARON NATHANIEL – Baron Philippe de Rothschild –Pauillac
CHATEAU LA ROSE POURRET – Saint Emilion grand cru
SAINT JOSEPH – Pierre Gaillard – Côtes du Rhône
HAUTES CÔTES DE NUITS – Domaine Aegerter « Belle Canaille » - Bourgogne
MOULIN DE LA LAGUNE – Médoc

We recommend you choose a maximum of 2 different wines.

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ADDITIONAL SERVICES

ACCOMMODATION

For all accommodation in the Cottage or in the Château we are delighted to offer you and your guests a 20% discount.

Privatization of the entire domain: <i>37 bedrooms, reception rooms, private rooms</i> (from 3:00 PM the d-day until 11:00 AM the next day)	Season	€ 7500
	High Season	€ 9300

DECORATION

Light brown chair cover hire	€ 6 per cover
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2019 TTC NET PRICES

PREPARING your WEDDING WELL

DAY - 1 year:

- draw up the guest list
- define your budget with the help of our wedding file
- reserve the reception venue at CASTEL NOVEL
- contact the religious authority

DAY - 6 months:

- start organizing your reception at CASTEL NOVEL with us
- reserve, if necessary, rooms (at CASTEL NOVEL: Cottage or Château)
- reserve the musical entertainment (Disc-Jockey, Orchestra ...)
- reserve the Photographer or Video artist

DAY - 4 months:

- draw up your wedding list
- order the invitations
- choose the Wedding Dress and Groom's suit

DAY - 3 months:

- withdraw a dossier from town-hall
- contact put the florist and define your evening's theme
- Order the rings and have them engraved

DAY - 2 months:

- think about your honeymoon, book your journey
- book your hairdresser
- send out the invitations with an accommodation list for those who will need it
- draw up the marriage contract at the notary's

DAY - 1 month:

- contact the guests who still have not answered
- hand your dossier in to the town-hall to publish the bans
- draw up the table plan
- decide on the last details: sweets, guest book, table themes (printed cards, books, photos ...), hymn books for the church
- finalize the organization of your reception at CASTEL NOVEL

DAY - 8 days:

- try on dress for the last time
- update table plan
- collect the rings
- confirm the number of meals for the invoice to us

DAY - 1 day:

- put the rings in the pocket of the groom's jacket
- prepare your suitcase for the wedding night

D DAY

- As soon as you arrive at CASTEL NOVEL - relax! You have nothing else to think about; we are here to ensure that your wedding day is the most beautiful day in your life.

SOME SERVICE PROVIDERS

Wedding planner

Mademoiselle Estelle
Estelle Chaplet

06 21 65 38 29

Photographer:

Patrick FABRE
Grand Mont / La Geneste
19700 Saint Clément

05 55 29 39 70 / 06 80 10 97 63

Website : www.fabrephotographedemariage.com

Aerial Vidéo & Drone Photography:

Michaël BARRET

06 98 01 17 14

vuesduciel22@gmail.com

Floral Decoration:

Ambiance botanique
46/48 Rue de la Jaubertie
19100 Brive la Gaillarde

05 55 23 73 87

Musical Entertainment:

Alliance Animation
71/73 Avenue de l'Automobile
24750 Trélissac

09 72 34 98 64

contact@alliance-animation.com

Laurent (DJ)

06 79 61 85 14

Vintage Cars

Jacques PLANTADIS
56, avenue Edmond Michelet
19240 Varetz

05 55 85 01 38

Hairdresser

Annick – AD Coiffure
4 rue Carnot
19100 Brive-la-Gaillarde

05 55 23 48 53

GENERAL SALES CONDITIONS

1. Reservation:

A 30 % deposit is requested upon reservation in order to book the wedding venue for the chosen date. This amount will not be returned in case of cancellation.

2. Order:

An additional deposit of 20 % of the estimate is required to validate the order 1 month before the day of the reception at the latest. In the event of cancellation after this date the entire deposit – i.e. 50 % of the estimate – will be retained.

3. Number of places:

We must be told the final number of your guests five days at the latest before the date of the reception.

This is the number that will be used to calculate the invoice even if the actual number of guests proves to be inferior.

On the other hand if this figure is exceeded and communicated after the period indicated above we shall not be able to guarantee satisfactory service. These situations spoil your guests' enjoyment and as a result harm our reputation. In this case the actual number of guests present will be used to calculate the invoice.

4. Settlement:

The invoice shall be drawn up on the day following the reception, in accordance with the actual consumption. The balance is to be settled on reception (Law n°92-1442 dated 31 December 1992)

We regret we are unable to accept credit cards for the payment.

5. Serving times

- in the evening: from 7:00 pm to 2:30 am
- for brunch: from 11:30 am to 2:30 pm

If you want to begin earlier or finish after these times, the extra hours will be invoiced as follows:

- daytime: € 100
- nighttime: € 180

6. Tasting

We would be delighted to treat you to a meal for 2 persons in the Château so that you can taste the menu you have chosen (beverages not included).

7. Responsibilities:

Fireworks and bangers are prohibited within the property.

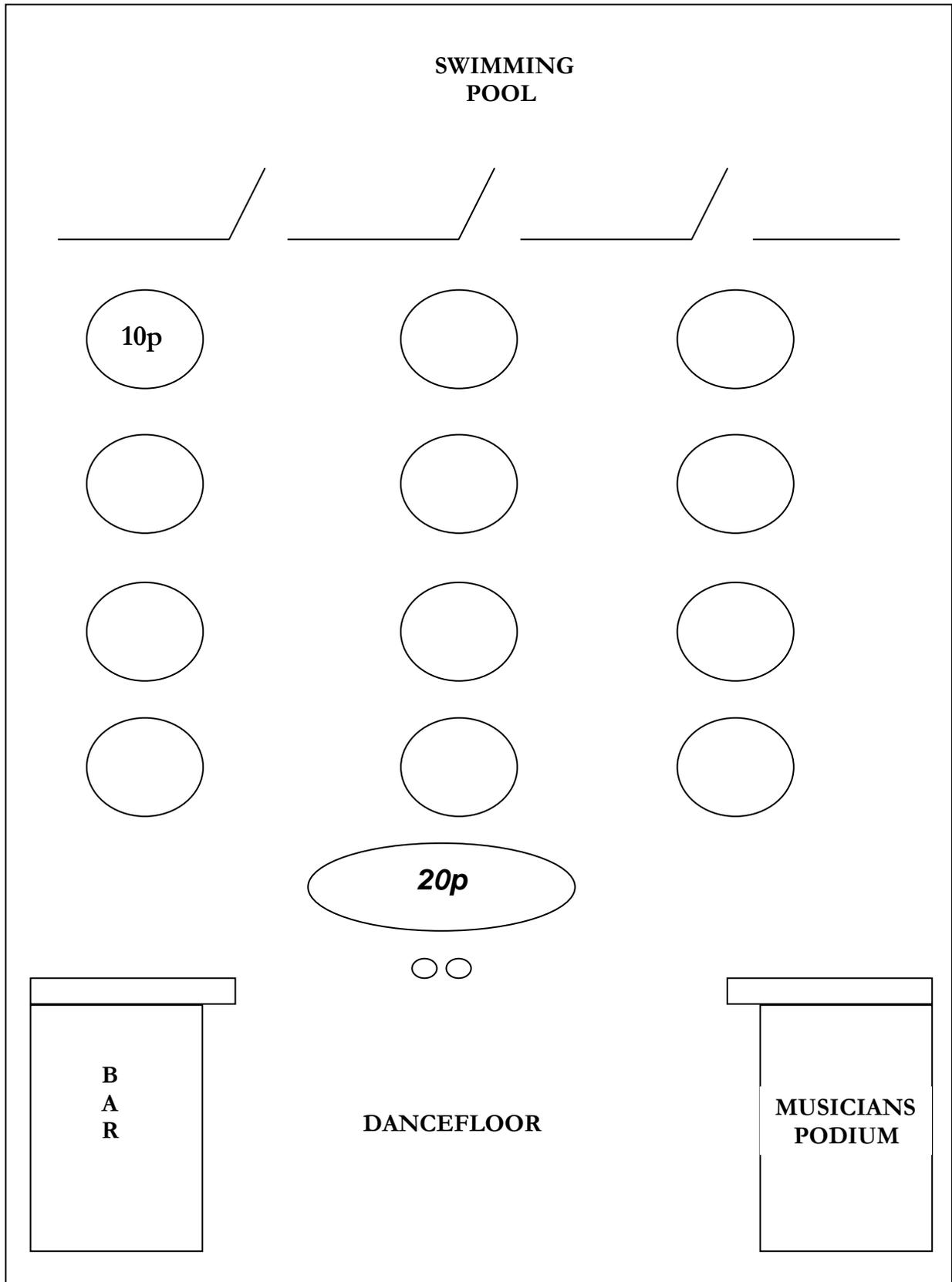
The organizer undertakes to bear the costs of repairs to material damage caused by his/her guests during the evening.

The hotel shall not be liable for guests' personal belongings, lost or damaged, during the evening.

Validity:

The prices applicable shall be those for the year in which the reception will take place.

SEATING FOR 140 PERSONS



SEATING FOR 220 PERSONS

