



SAINT-QUENTIN
GOLF NATIONAL

Your wedding at
Novotel Saint Quentin Golf
National

2014



Novotel Saint-Quentin Golf National looks after your wedding arrangements as if it was our own.

The staff at Novotel are here to help and advise you and offer the best service in the beautiful environment of the Golf National.

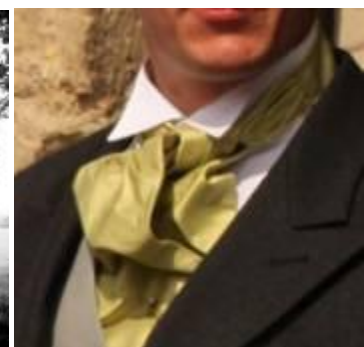


We have 360m², with 130 free and private parking spaces. We guarantee that we have the space to host your special day.

Novotel Saint-Quentin Golf National has a large choice of different cocktails and menus made to measure from 50€. We have the pleasure to offer you a meal and a visit of our hotel to help you decide. If you wish, we can also arrange the wedding cake, decoration and music.



Your wedding is an unique moment, that is why Novotel offers a special rate for the rooms from 69€ and a suite with an incredible view of the golf course for the newlyweds.



To start well your evening we suggest for your cocktail...

Glass of Champagne, kir or white wine.

Don 't forget our open Bar during 1h30

Le tout « Champagne »

Champagne
Assortment of fruit juices
Selection of Sodas
mineral waters

« L'exotique »

Punch or Sangria
Assortment of fruit juices
Selection of Sodas
mineral waters

« Le Traditionnel »

Spirits selection
Assortment of fruit juices
Selection of Sodas
mineral waters

« Le sans alcool »

Assortment of fruit juices
Selection of Sodas
mineral waters





To go with your drinks we suggest...

5 savoury canapés per person:

(2 hot + 3 cold)



12 savoury canapés per person :

(5 cold, 4 hot and 3 sweet)



Nos coins gourmands (to complement your cocktail)

• LE RUSTIQUE

Selection of cold meats and patés

• LE FROMAGER

Selection of breads and refined cheeses

• LE LANDAIS

Foie gras, smoked duck breast and ham

• L'ASIATIQUE (6 by person)

Selection of sushi and makis

• LE MARIN

Smocked salmon, prawns and sea snails



Selection of 48 hot feuilletés:



Our chef is pleased to suggest our table-served menus...

Menu « LE PAR »

Starter

Duck foie gras duo, fruit bread and mixed salad.

Or

Brittany style Sea scallops, vierge sauce.

Main course

Veal steak, Anna potatoes with cep mushrooms and vegetables.

Or

Pikeperch fish, Mediterranean stewed vegetables, preserved tomatoes, white butter sauce.

Cheese

Three matured cheeses selection

Dessert

Dark chocolate pyramid, mango coulis.

Or

Red fruits and passion

“Craquant” “

Included:

Mineral water, fine wines and coffee



Menu « OISELET »

Cold starter

Duck foie gras, gingerbread toast, roasted figs on skewer.

Or

Sea scallop tartare, lobster quenelle, colorful toast.

Hot starter

Tatin style vegetables and roasted quail, arugula leaves.

Or

Poached marinated red mullet, vegetable tian.

Main course

Half duck breast, cepe mushrooms and tomato clusters risotto, blackcurrant reduction.

Or

Sea-bass fillet, sautéed mushrooms and broad beans, saffron white butter sauce.

Cheese

Crispy brie cheese , mixed salad.

Dessert

Tatin pie, salted butter caramel , Szechuan pepper sauce.

Or

Giant chocolate macaroon, red fruit soup.

Included:

Mineral water, fine wines and coffee

Possibility to include a "trou Normand" or a wedding cake
(surcharged).





We also suggest a buffet selection ...

Gourmet starters

- Trout and mango tartare, lime dressing.
- Tomato and mozzarella skewer, pesto dressing.
- Grilled vegetables.
- Mini beef Carpaccio and parmigiano cheese.
- Assortment of savory macaroons.
- Melon gazpacho and Cebo ham.
- Muzzle and rocket salad.
- Stuffed squid, piperade sauce.
- Mini beef burger.



« Le Fairway »

Hot Dishes

(table-served or chaffing dish / selection of 2 dishes)

- Pollack fillet, lemon butter and pilaf rice.
- Duck breast with Espelette pepper, cluster tomatoes and roasted eggplant.
- Halibut fillet, dill butter sauce, sautéed vegetables.
- Thyme flavored veal steak, sautéed potatoes with garlic and parsley.



Cheese

- Selection of refined cheeses.

Sweet delicacies

- Roasted apple and salted caramel butter.
- Strawberry tart and Chibouste cream.
- Exotic fruit salad.
- Assortment of mini cottage cheese.



- Basket of macaroons and "cannelés“.
- Kiwi fruit panacotta.
- Chocolate mousse.



Barbecue or plancha

(As a replacement for the hot dish)

- Beef skewer, pepper sauce.
- Praws skewer, curry sauce
- Marinated chicken skewer, Espelette sauce
- Salmon and lime papillote

Side dishes

- Roasted potatoes
- Roasted Cluster tomatoes



The day after your celebration, we suggest a brunch buffet...

« Le 9 TROUS »

Breads and French pastries

Mini croissant, mini chocolate croissant, mini « pain aux raisins », baguette

Muffins, cookies, pancake.

Going with

Jams, dried fruit, yogurt, cereal and honey

Hot dishes

Sausages, bacon, scrambled eggs

Roasted potatoes and cluster tomatoes.

Cold meat

Roasted chicken, mayonnaise sauce.

Cured meat

Selection of cured hams (coppa, local ham)

Cheeses

Comté cheese and « roue de Brie »

Fresh and fruity

Fruits basket

Smoothie

Melon and watermelon (depending on season)

Sweet delicacies

Rice pudding

macaroons

Brownie

Our Service Providers

Animation

SATURDAY NIGHT ANIMATION

Contact: Kathy

www.saturdaynightanimation.com

P: 06 81 57 20 98

Email: info@saturdaynightanimation.com

RS-EVENTS

Contact: Robby BOULAH

www.rs-events.com

P: 06 60 62 20 67

@: contact@rs-events.com



Florist



MARIANNE FLEURS

www.mariannefleurs.fr

P: 01 48 90 48 34

@: mariannefleurs@mariannefleurs.com

Aux Fleurs de Villaroy

auxfleursdevillaroy.votrefleuriste.fr

P : 01 30 43 44 34

Email : auxfleursdevillaroy@gmail.com



Equipment rental

AKTUEL

www.aktuel.fr

P: 01 41 80 30 30

@: paris@aktuel.fr

OPTIONS

www.options.f

P: 01 34 92 20 00

@: info@options.net



Photographer

EMOTION FILMWORKS

www.emotionfilmworks.fr

P : 01 30 13 89 34

Email : contact@emotionfilmworks.com

ART' STUDIO

www.art-studio.fr/

P : 01 30 64 15 83

Email : formulaire via le site internet



SAINT-QUENTIN GOLF NATIONAL

Contacts

Sales manager : **Antonin LUKACS**

Sales contacts : **Aline GAUTIER (LE CITOL)**
Charlotte MARQUE

1, avenue du Golf
78714 Magny les Hameaux
Phone 01 30 57 65 65
Email: h1139@accor.com

