

SEMINARS

WORK EVENTS

FAGE

la maison des Vignes

05 56 68 56 16

commercial@chateaufage.com

Welcome to **FAGE**

Elegant family house in the middle of a winery domain located on the Rive Droite, between Bordeaux & Saint-Emilion, **FAGE** is at the heart of a wild & varied nature.

The authenticity of the exchanges, the pleasure of sharing and the transmission of knowledge are key values of this family house that breathes wellbeing in and around Wine, Gastronomy and Nature.

By choosing **FAGE**, you offer your collaborator a haven of peace and inspiration, an acknowledgment of their work, their engagement.



FAGE

Salon 1897

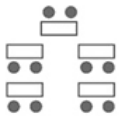
la maison des Vignes



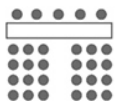
Maximum capacity
depending on the disposition requested



U 32 persons



CLASSROOM 40 persons



THEATRE 70 persons



COCKTAIL 60 persons

Reception hall of 67m²
bathed in natural sunlight.
1st floor, mezzanine floor.

Equipped with a videoprojector, screen,
paperboard, paper, pens,
mineral waters, WIFI access.

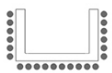
Air-conditionned room.

FAGE ANTHOCYANE ROOM

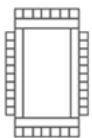
La maison des Vignes



Maximum capacity
depending on the disposition requested



U 14 pers.



BOARD MEETING 16 pers.



COCKTAIL 30 pers.

Reception hall of 33m²
bathed in natural sunlight.
Ground floor.

Equipped with a videoprojector, screen,
paperboard, paper, pens,
mineral waters, WIFI access.

Air-conditioned room.

FAGE

Day Meeting Package

- **Meeting for the day or half-day:** Equipped work room, bathed in natural sunlight, no air-conditioning (Vidéoprojecteur, screen, paperboard, pens, mineral water, pencils, WIFI)
- **Gourmet break** in the morning or afternoon:
Nespresso Coffee, Tea, Fruit Juice and the Chef's delicatessen
- **Lunch, Chef's Choice Menu - Starter, Main Course, Dessert -**
(You wish to choose your menu in a more elaborate package? Discover our [Menu INFLUENCES](#) or [ORIGINES](#) with additional cost, at the end of the brochure)
- **Drinks included** (1 bottle of wine for 4 persons, any color, mineral water, coffee)

Consult us for the prices.



FAGE

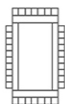
The Atelier d'Assemblage

Place of life, of joy, of discovery and community by excellence, the Atelier d'Assemblage is at the heart of **FAGE**



The large solid wood table and the superb stove are echoes of the past of this emblematic room, the **historical kitchen**.

Here, **you'll find each other among collaborators** for breakfast, relaxing after a long day of work, or any other experience of your choice.



BANQUET 18 pers.

FAGE

The Hotel

For the organization of your events,
FAGE offers **26 refined rooms** with air-conditioning.



Offering an exceptional view of the surrounding area and guaranteed moments of relaxation, you'll enjoy a quality hotel experience and high end service.

A discrete and thoughtful team is entirely at your disposition.



INDIVIDUAL, DOUBLE or TWIN Room



Free WIFI throughout the establishment



Nespresso coffee machine with coffee and tea in your room



Breakfast served in the Atelier d'Assemblage

FAGE

la maison des Vignes



FAGE

la maison des Vignes

THE APÉRITIFS

GLASSES

Kir Bordelais 12 cl	6,00 €
Muscat de Rivesaltes 8 cl	6,00 €
Lillet, white & rosé 8 cl	6,00 €
Glass of wine of the Château FAGE domain, White or Rosé 12 cl	6,00 €
Cocktail	12,00 €
Glass of Champagne Gosset Extra Brut 10 cl	12,00 €

BOTTLES

(preferential rates only applicable for bottles consumed during the apéritif)

Château FAGE White, Red, or Rosé 75 cl	18,00 €
Kir Bordelais (dry white wine from Bordeaux and fruit liqueur)	18,00 €
Champagne Barthélémy Pinot 75 cl	55,00 €
Champagne Gosset Extra Brut 75 cl	60,00 €
Champagne Gosset Grande Réserve 75 cl	75,00 €
Fruit Juice 1 litre	6,00 €
Perrier or Sodas 1 litre	6,00 €
Mineral still or sparkling water Eau de FAGE 1 litre	3,00 €

WELCOME PACKAGE

Wine-based aperitif, accompanied by 3 canapés per person at the Chef's choice **15,00 €**



FAGE *la maison des Vignes*

MENU INFLUENCES

STARTER, MAIN COURSE, DESSERT **43,00 €**

STARTER, FISH, MEAT & DESSERT **58,00 €**

OUR FRESH CHEESE SELECTION **8,00 €** ADDITIONAL COST

SUPPLEMENT OF 18€

IF YOU CHOOSE THIS MENU FOR YOUR STUDY DAY LUNCH

THE GREEK DELIGHT

Hilopites (greek pasta) in chicken broth,
seasonal vegetables and salted candied lemon

or

THE GEORGIOUS GALETTE

Potato galette with sumac,
sour cream with roasted sweet onion and selected herbs



THE POULTRY ORLOFF

Orloff poultry fillet, fatty juice, parmesan linguine

or

THE COD

Cod poached in olive oil, crushed Jerusalem artichokes with herbs,
greek yogurt with citrus fruits



THE CRUNCHY DUO

Crunchy puff with chocolate and praline, exotic fruit minestrone

or

THE FONDANT APPLE

Fondant apple pie with caramel and vanilla cream

Please be advised to choose the same starter - the same main course - the same dessert
for every person attending

05.56.68.56.16 - commercial@chateaufage.com

FAGE

La Maison des Vignes

MENU ORIGINES

STARTER, MAIN COURSE, DESSERT **55,00 €**

STARTER, FISH, MEAT & DESSERT **70,00 €**

OUR FRESH CHEESE SELECTION **8,00 €** ADDITIONAL COST

SUPPLEMENT OF 28€

IF YOU CHOOSE THIS MENU FOR YOUR STUDY DAY LUNCH

THE ORGANIC EGG

Organic fried egg, black meat sausage from Bigorre,
herbs and celery juice braised with local walnuts

or

THE PARSNIP

Delicacy of roasted parsnips,
agapentail and micro vegetales



THE SALMON

Crispy-soft salmon with Landes peanuts,
creamy Beluga lentil

or

THE VEAL

Veal Tournedos with nori,
bakery-style new potatoes and seaweed juice



THE CHOCOLATE

Crispy chocolate shortbread biscuit, poached pear and pecan

or

THE CITRUS

Fage lemon tart

Please be advised to chose the same starter - the same main course - the same dessert
for every person attending

05.56.68.56.16 - commercial@chateaufage.com

FAGE

la maison des Vignes

DRINK PACKAGES

Prices per person, on the average base consumption of 1 75cl bottle for 3 persons any color, mineral water and coffee included

14.00 € per person

White and red wine at the Sommelier's choice,
Eaux de FAGE (still and sparkling), coffee included

Château Fage Blanc 2022
Château Fage Rouge 2020

Château Brondeau du Tertre Blanc 2022
Château Brondeau du Tertre Rouge 2020



17.00 € per person

White and red wine at the Sommelier's choice,
Eaux de FAGE (still and sparkling), coffee included

Château Goudichaud Blanc 2021
Château Bel-Air Eiffel Rouge 2020

Domaine Les Hautes Noelles Muscadet 2020
Château Roque les Maynes Castillon 2020



25.00 € per person

White and red wine at the Sommelier's choice,
Eaux de FAGE (still and sparkling), coffee included

Domaine Garnier Chablis 2021
La Réserve de Malartic Rouge
(Pessac-Léognan) 2018

Château Brown Pessac Léognan Blanc 2019
Château Croix Cardinale
St Emilion Grand Cru 2016

FAGE

La maison des Vignes



FAGE

la maison des Vignes

 les CollectionNEURS®
Restaurateurs, Hôteliers, Voyageurs

Our team is naturally at your disposition to
organize your ideal event.

commercial@chateaufage.com

05 56 68 56 16

CHÂTEAU FAGE. LIEU-DIT FAGE. 33500 ARVEYRES

WWW.CHATEAUFAGE.COM