



* From

74 € VAT Excl./pers.

YOUR GALA DINNER
AT
LE PALAIS BENEDICTINE
FECAMP – NORMANDIE





YOUR EVENT IN AN UNUSUAL AND EXCEPTIONAL PLACE: LE PALAIS BENEDICTINE

Architectural masterpiece, le Palais Bénédictine was erected at the end of the 19th century by Alexandre Le Grand, in honor of the Bénédictine liqueur.

The story begins in 1510 at the Abbey of Fécamp, when the Benedictine monk Dom Bernardo Vincelli would have created a secret elixir that was so successful that it would have continued to be produced by the Benedictine monks of Fécamp until the French Revolution. Troubled period during which the recipe for this famous elixir is lost.

But one day of 1863, Alexandre Le Grand, Fécampoise, a wine trader, would have discovered by chance in his library The composition of this elixir lost to the revolution. Intrigued, he decides to decipher it and gets to restore it after a year of effort.

The elixir then became a liqueur which he named Bénédictine in homage to the Benedictine monk Dom Bernardo Vincelli. He built the sumptuous Palais Bénédictine to offer a prestigious setting for the liquor distillery (still in operation nowadays) and its collection of works of art.

It is in the heart of the palace, open to the public, that we propose to organize your events: the prestigious and atypical room of the abbots privatized will welcome your receptions, cocktail parties, seminars, concerts, gala dinners... The small lounges will receive your meetings and business meals.

While the Benedictine Palace is closed to the public, offer your guests exclusive moments by making them live the Benedictine experiences of your choice.



BENEDICTINE DISCOVERY

Architectural masterpiece of Gothic and Renaissance inspiration, Le Palais Bénédictine was erected at the end of the 19th century in honor of the Benedictine liqueur by Alexander Le Grand, trading in Fécampoises Wines, who had found a recipe in an old Grimoire, elaborated in 1510 by a Benedictine monk.

This eclectic building promises visitors an unexpected experience in the discovery of Benedictine. On a guided tour, the course begins with the exploration of the museum which houses a rich collection of sacred and ancient art, linked to the heritage of Benedictine, and which also presents its industrial history.

The tour then leads to the world's only Benedictine distillery, where the hammered copper alembics from the 19th century and the ageing cellars are found. Finally, visitors could enjoy the tasting of one of the three Expressions Benedictine *

Extra: Guided tour €9.09 HT/pers.



ABBOTS ' ROOM

Located in the heart of Le Palais Bénédictine, on the 1st floor, this room, richly adorned with sixteen statues of the main Monks of the Abbey of Fécamp as well as a magnificent stained glass window, is part of the tour of the museum and amazes your diners.

Dimension : 221m² -
Capacity 200 people for cocktail

160 people for dinner

Adjoining kitchen for Caterer

2 Private rooms

Access to the Museum and the Terrace for a
cocktail in option



THE TERRACE

During the cocktail, enjoy a breathtaking view of the courtyard and the architectural details of this extraordinary building.



COCKTAIL SUGGESTION

DOM Cocktail

Bénédictine & Prosecco

3 cold delicacies in 4 varieties

Mini toast of foie gras mi-cuit with banana

Mini brioche of crab with chili

Crisp of duck tartare, rocket leaf and Foie Gras shaving

Tomato tartare, cream of raspberry vinegar

2 hot delicacies in 3 varieties

Scampi kebab, Milanese style

Scrambled egg cup with morel cream

Mini macaroon of fried Foie Gras with apple

Fruit juices, Perrier, Coca-Cola, still water



GALA DINNER SUGGESTION OF MENU

Starter

Hot delight of langoustines or scallop, its small fricassee, creamy bisque of crustacean (according to season)

Fresh Duck Foie Gras, grape and fig quenelle, its lukewarm brioche

Crusty pouch of red mullet and vegetables, emulsified cream with basil

Roasted Red mullet fillet with cooked vegetable, emulsified cream with basil

Grilled Sea Bream Loin with vegetable colombo, coulis of sweet pepper

Small vol-au-vent of crustacean (bay scallop, shrimp, cockle, mussel, vegetables)

Main course

Strip of fillet duckling with honey and cider vinegar, stir fry of oyster mushroom, custard of celery

Duo of sea bream and red mullet grilled fillet,

Aubergine caviar and roasted green asparagus, coulis of sweet pepper.

Grilled piece of beef, stick of Mediterranean vegetables,

potato gratin, pepper sauce

Supreme of boiled chicken, mushrooms and braise cabbage (or rice)

Lamb fillet with a crust Wellington way, lamb juice with rosemary, niçois vegetable tian

Thick slice of Pollock on a leek fondue, quinoa with vegetables, shellfish juice with cream

Filet mignon of pork with sage, marinated vegetables



Salad, cheeses

Local cheese platter (5 choices), mixed salad with herbs

Mini heart of Neufchâtel on its meltingly soft apple, small salad with garden herbs

Dessert

Lukewarm Chocolate fondant, quenelle of salted caramel ice cream

Amber rum iced Mousse, hot small puff pastry of exotic fruits

Crunchy of chocolate, pistachio ice cream

Salted caramel runny fondant, pear brandy verrine

Seasonal fruit gratin

Soup of red berries, almond milk ice cream

Sauvignon de Touraine « Domaine François Cartier »

Château "Panchille ", Bordeaux rouge supérieur

Still and Sparkling water

Small breads

Coffee



Package includes:

- The privatization of the Abbots ' Room
 - The cocktail including a DOM cocktail, 3 cold delicacies in 4 varieties, 2 hot treats in 3 varieties per person, floral decor of the buffets, topping of the buffets to be defined, glassware – cocktail accessories, ice – ice to refresh duration 45 min
 - Dinner with a starter, a main course, salad and cheese, dessert, bun and coffee per person
 - Beverages Package:
 - Still and Sparkling water (glass bottle)
 - Sauvignon de Touraine «Domaine François Cartier»
 - Château "Panchille", Bordeaux Rouge Superior
 - Furniture round tables 10 people and chairs Napoleon III
 - including topping and napkins
 - Dishes included
 - Service included for 8 hours of attendance:
 - 1 Waiter for 20 guests including 1 butler in charge
- 2 Guards Package and housekeeping package

* Rate calculated on the basis of 160 people.



Options:



Bénédictine Discovery: Guided tour of the Museum, the Distillery and Cellars. 6.27 € VAT Excl. /pers.



Cocktail Show
1 400 € VAT Excl.



Ideas of gifts for your guests

Miniature Bénédictine (5cl) : 4,17 € VAT Excl.
Bénédictine Bottle (1l) : 22,50 € VAT Excl.
B&B Bottle (1l) : 24,17 € VAT Excl.
Single Cask Bottle (1l) : 40,00 € VAT Excl.



Privatization of the Terrace for the cocktail
800 € VAT Excl.



Your contact
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Useful information

In the heart of Normandy, on the coast, Fécamp is located at:

- 20 minutes from Etretat
- 40 minutes from Havre
 - 1h from Rouen
 - 1h from Dieppe
- 1h from Deauville
- 2h15 from Paris

Airports :

45 minutes from Havre-Octeville

1h from Deauville

1h30 from Rouen

2h20 from Beauvais

2h45 from Orly

3h from Roissy-Charles de Gaulle