



* From

155 € /pers. VAT Incl.

YOUR WEDDING
AT
LE PALAIS BÉNÉDICTINE
FECAMP – NORMANDIE





The Main Courtyard

Greet your guests from the balcony of the stairs overlooking the Main Courtyard.



The Peristyle
Provides access to the Abbots' Room.



The Abbots' Room

This room with an area of 221m² is ideal to host your Wedding Dinner and your Party. Capacity of 200 people in cocktail or 160 people in sitting dinner. 2 private rooms adjoining the Abbots' Room are included.



The Terrace

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

Cocktail Suggestion:

A Glass of Champagne

5 cold delicacies in 8 varieties

Mini cannelloni of smoked salmon
Ray sprinkled with chopped parsley and fresh vegetables
Brochette of Catalan delights
Spoon of tuna tartare with spices
Mini brioche of crab
Opera of foie gras and gingerbread
Cherry tomato stuffed by fresh goat's cheese and basil
Tartlet of vegetable confit and marinated red mullet



3 hot delicacies in 5 varieties

Samosa of vegetables
Crisp of Escargots “à la Provençale”
Brochette of guinea fowl with curry
Brochette of Tandoori – Masala Lamb
Mouthful of black pudding with apple

Floral decoration of buffets

Menu Suggestion: (Choice to be defined)

Starter

Millefeuille of Foie Gras with apple, Pommeau jelly, gourmet mesclun

And gingerbread cracker

Medallion of monkfish with bacon on a leek fondue, sea urchin coral emulsified cream

Papillote of market fishes and cockle, ginger and lime cream

Cannelloni of smoked trout, gourmet mesclun, smoked cream, nasturtium flower

Braised Pork hock with vegetables of yesteryear, farmhouse cider sauce and leek hay

Crab and salmon with mustard seed, green asparagus and well-seasoned bisque

Small nage of coast fishes, vegetable and chives



Main course

Fillet of roasted duckling, celery creamy, meltingly soft potatoes, honey sauce and cider vinegar

Fillet de farm fowl stuffed with Foie Gras, cep stir fry, tomato petal and beetroot fine pie

Thick of bid roasted cod, aubergine caviar, quinoa with vegetables, creamy watercress sauce

Pork Pluma « low temperature » cooking juice, brunoise of sweet pepper and chorizo,

Mashed Sweet potato and broccoli

Aiguillette of Grilled beef piece, stick of Mediterranean vegetables, potato gratin, pepper sauce



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

Crunchy of Camembert, mixed salad with vegetable herbs

Plate of Desserts

Gourmand plate of desserts:

Crunchy of chocolate

Salted caramel Runny fondant

Small gratin of red berry

Norman Gourmand plate:

Small gratin of apple and rhubarb

Fine apple tartlet with Calvados

Crackers Choco apple mousse

Exotic gourmand plate:

Banana nem, chocolate sauce

Pina Colada verrine (rum mousse, pineapple and coconut)

Coconut milk Crème brûlée



Small bread

Coffee



Wedding Package including:

- The cocktail: a glass of Champagne, 5 cold delicacies in 8 varieties, 3 hot delicacies in 5 varieties per person, floral decor of the buffets, topping of the buffets to be defined, glassware – cocktail accessories, ice cubes – ice to refresh
- Dinner: a starter, a main course, salad and cheese, dessert plate, bread and coffee per person
- Beverages Package:
 - Still and sparkling water (glass bottle),
 - White wine Chardonnay Domaine Sarabelle,
 - Red wine Château Tour de Ségur, Lussac St Emilion
- Furniture round tables 10 people and chairs Napoleon III
- Cloth topping and napkins included-to be defined
- Crockery included-to be defined
- Service for 8 hours of attendance:
 - a Waiter for 20 guests including a Maître d'hôtel,
 - a Chef and a Cooks
- Privatization of the Abbots ' room
- Package 2 caretakers and housekeeping

From €155.00 per person Inclusive of VAT

Minimum numbers based on this package and rate: 100



Contact us:

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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