



**NEW YEAR'S EVE FESTIVITIES  
THE COURTESON BALL**

MONDAY, DECEMBER 31, 2018



“TODDY IS  
DECEMBER 31ST, 1668  
AND THE ROYDL COURT  
PREPARES FOR  
THE PARTY...”

**SLIP INTO A 17<sup>TH</sup> CENTURY COSTUME  
OF A COURTESON INVITED TO ONE OF THE FAMOUS  
ROYDL PARTIES IN VERSAILLES.**

**6:30<sup>PM</sup>**

**PARIS MEETING  
POINT**

Reviving the tradition of Parisian high society traveling out to Versailles to attend royal parties, we bring you to the Palace of Versailles.

**7:30<sup>PM</sup>**

**NIGHTFALL**

The entrance gate is ajar, the Palace seems to be dozing... Two head waiters escort you by torchlight to the Dufour Pavillon.

**8:00<sup>PM</sup>**

**LET THE  
FESTIVITIES BEGIN**

You are offered an appetizer accompanied by champagne.

**9:00<sup>PM</sup>**

**“LADIES AND GENTLEMEN,  
TO THE KING’S TABLE!”**

The mood is set: staff elegantly dressed, menu freely inspired by the ceremonial meals of Louis XIV, re-edited Marie-Antoinette porcelain, service « à la française ». You are at the King’s Table.

**12:00<sup>AM</sup>**

**THE CELEBRATION  
HOUR**

After the 12 strokes of midnight, follow the Grand Maestro for a glass of champagne in front of an opulent buffet of fresh and confit fruits, champagne and cakes.

**1:45<sup>AM</sup>**

**THE PARTY ENDS**

The evening comes to a close. The lights are turned off, the Palace goes to sleep, the gates close. Wonderful memories will remain.

**PRCTICDL INFORMATION**

Menu 1000€ with wine pairing and round-trip transportation Paris-Versailles included.

Dress code: black tie

All the guests are seated at one table.

**6:30 pm exact** departure in a VIP chauffeured bus from the Hôtel Plaza Clhénée, 25 avenue Montaigne, 75008 Paris.

**1:45 am** departure from the Palace of Versailles to the Hôtel Plaza Clhénée.



**DUCCSSE  
DU CHÂTEAU  
DE VERSAILLES**

**NEW YEAR'S EVE DINNER**

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**DECEMBER 31, 2018**

2009 - DOM PÉRIGNON

**OILLE**

Winter oille

2016 - CONDRIEU

*Rouelle-Midi  
Domaine Vallet*

**ENTRÉE**

Langoustines, caviar, delicate consommé  
Marinated gilt-head bream, sea urchin  
Foie gras and black truffle croquettes  
Seasonal vegetables

2012 - CORTON-CHARLEMAGNE GRAND CRU

*Domaine du Pavillon*

**RELEVÉ**

Turbot and crayfish

2012 - CÔTE-RÔTIE

*Château d'Ampuis - Etienne Guigal*

**ENTREMETS**

Warm feathered game pâté

2011 - CORTON GRAND CRU

*Clos du Roi*

*Domaine Thénard - served in magnum*

**RÔST**

Bresse capon with truffles

2008 - SAUTERNES

*Château Suduiraut*

**PETITS ENTREMETS**

Potato pie  
Spinach leaves

2009 - DOM PÉRIGNON

**EAU PARFUMÉE**

Champagne

**LE FRUIT**

Citrus composition  
Le Louis XIV

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