



Confrérie de la Chaîne des Rôtisseurs  
*Bailliage de France*

GRAND CHAPITRE DE FRANCE 2021

# Grand Chapitre de France

*Loire Valley*  
from 13th to 17th October 2021

*To be a Gourmet is to seek of harmony,  
is to love what is beautiful and good,  
it is to be refined..*

Jean Valby, Co-Founder de la Chaîne

Château de Valençay



# EDITORIAL

## Of the Bailli Delegate of France

Dear Confreres  
and Friends,

Hope that you are well  
and have a great  
summer! We stay  
"cautious optimism"  
approaching our  
great Chapitre in  
October 2021!



Finally, we are proof of sending  
you our program. Despite the  
difficulties during pandemic times  
as some establishments had  
closed permanently. But still, our  
team finalized the program and  
aimed to make you discover the  
Chateaux of the Loire Valley  
differently.

We have chosen not only the most  
impressive and prestigious  
residences but also those less  
known as magnificent and full of  
history. The Château de Valençay,  
property of the Duke of  
Talleyrand-Périgord who titled the  
first "Chef" or "Cook of kings and  
King of cooks".

We will also be received for a  
delightfully dinner by the Earl and  
Countess Guy du Pavillon, in their  
elegant Château de Beauregard,  
famous for its sumptuous gallery  
with 327 portraits dated 17th  
century

Apart from the cultural visits, you  
will company with the gastronomic  
visits which to discover one of the  
massive mushroom farms in France

And The "Domaine de  
La Galotière à  
Ingrandes de  
Touraine" where  
"Gélines" Poultry play  
an important role in

maintain the ecosystem in the wine  
yard. This poultry species have failed  
disappear but we find this  
passionate winery in Bourgueil for you!  
End up with "Meet-The-Talents"  
section!

- Michelin-starred Chef Gaetan  
Evrard who know so well how to  
make us share their passions, who  
cook local products.

- Sidney Bond, Chef who worked on  
many missions for the Queen of  
England and a lot of personalities.

-Florent Martin, Echanson de  
France, Head Sommelier of the  
Peninsula Palace of Paris, who  
recently awarded the Best  
Sommelier of France 2021.

We will continue to provide you  
with updates about the situation  
and will promptly notify you if we  
have any adaptations on our  
program and availability.

Looking forwards to welcome you  
all in the Loire Valley and we wish  
you have a well great summer time!

*Best Regards*  
*Laurent*

Laurent Poulterier du Mesnil





# WEDNESDAY

Wednesday - 13th October, 2021 - Daytime

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## HISTORIC CITY OF TOURS

Discover the city of Tours, ancient capital of the Kingdom of France during the reign of the Valois. Visit "La ville Blanche et Bleu" (The White and Blue city), with its Vieux-Tours, a notable UNESCO world heritage site.

3:00 pm Guests arrivals at the hotels

4:30 pm Departure by coach from the Château d'Artigny, then on to the Domaine de La Tortinière. Both hotels located in the adjoining villages of Montbazou/Vigné.

5:00 pm Discover the historic center of the city of Tours, which was known as "Petit Paris" (Little Paris).

Depending on the weather:

- Ride traditional wooden barge (chaland) from the Château de Tours to the Abbey of Marmoutier.

or

- Visit the Compagnonnage Museum located in the Abbey Saint-Julien de Tours, then on to the city center

7:00 pm Return to Montbazou

7:30 pm Coach stop at Domaine de La Tortinière, then Château d'Artigny

8:30 pm Dinner at the Château d'Artigny  
*Close to the hotel - no coach : carpooling*  
92 rue de Monts, 37250 Montbazou

11:00 pm Return to Domaine de La Tortinière  
*Close to the hotel - no coach : carpooling*  
10 Route de Ballan, 37250 Veigné

Each underlined name contains a link to the website







# WEDNESDAY

Wednesday - 13th October, 2021 - Evening

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## DINNER AT THE RESTAURANT L'ORIGAN - CHÂTEAU D'ARTIGNY

*Born into a family of Vendée gourmets, with a grandmother who was a Cordon Bleu, a grandfather who was a market gardener and an uncle who was a cook, Hervé Guttin "fell into the cooking pot" as a child. After training in Touraine, he graduated through the different levels to become Chef at the Bistrot de la Tranchée of Charles Barrier in Tours. A few years in Switzerland, at the Lausanne Palace, he was drawn back to the Touraine region, returning to the kitchens of the Château d'Artigny.*

## MENU

Small waffle with fresh herbs, Tarama  
with smoked eel and carp

Hot foie gras "rillons" lacquered with soya and Porto,  
cream of celery and roasted hazelnuts

Beuchelle\* from Loire Valley served in a casserole  
*\*Veal sweetbreads, kidneys, mushrooms and Touraine marc*

Light mousse of Sainte Maure de Touraine,  
crumble with black garlic, mesclun with walnut oil

Milky Jivara mousse,  
mango in textures

Petits fours

*Food and wine pairing by Antoine Lefort, Head Sommelier.*

*Each underlined name contains a link to the website*



# THURSDAY

Thursday - 14th October, 2021 - Daytime

## GENERAL ASSEMBLY AND THE CHÂTEAU DE VALENÇAY

*Valençay is one of the most beautiful and impressive Châteaux of the Loire Valley. It was the property of the Estampes family, then of the Prince de Talleyrand, an important Minister of Napoleon and King Louis XVIII. The latter used his receptions and parties in Valençay, as a tool for diplomacy. As a result, a large number of heads of state and crowned heads had the pleasure of tasting the fabulous meals of Marie-Antoine Carême, the "Cook of Kings and King of Cooks".*

9:30 am Departure by coach from the Château d'Artigny

9:45 am General Assembly at the Domaine de La Tortinière

12:00 noon Lunch at the Domaine, realized by the Chef David Chartier

2:00 pm Departure by coach to the Château de Valençay

3:00 pm Visit of the Chateau and the park of Valençay  
*Classified as a Historical Monument*

5:00 pm Return

5:30 pm Stop at the village of Montrésor  
*Classified as one of the "most beautiful villages in France"*



6:30 pm Return to the hotels

7:00 pm Coach stop at the hotels  
Domaine de La Tortinière then Château d'Artigny

8:00 pm Dinner at the restaurant L'Evidence, in Montbazou  
*Close to the hotel - no coach : carpooling*  
*1 place des Marronniers, 37250 Montbazou*

11:00 pm Return to hôtels  
*Close to the hotel - no coach : carpooling*

*Each underlined name contains a link to the website*







# THURSDAY

Thursday - 14th October, 2021 - Evening

DINNER AT RESTAURANT L'ÉVIDENCE 

*1 place des Marronniers, 37250 Montbazou*

Originally from Touraine, Gaëtan Evrard initially chose to become a delicatessen caterer but while pursuing his studies he discovered cooking, for which he developed a passion. With his diploma in hand, he began his career in gastronomic restaurants, including the Rive Gauche in Tours (1 Michelin star). Armed with these great experiences, he opened the restaurant in Tours, where he was named "Best Hopeful" by Gault & Millau. Then, in 2017, he had the opportunity, or to be more precise he was the obvious choice "to take over Olivier Arlot's Michelin-starred restaurant in Montbazou, for which he obtained a Michelin star in 2019.

## MENU

Summer

Lima Montbazou

Interlude

Les Embruns

Excursion to the Farm

Apis

*Food and wine pairing by Charles Thomas, Head Sommelier*

*Each underlined name contains a link to the website*



# FRIDAY

Friday - 15th October, 2021 - Daytime

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## CHÂTEAU DE CHENONCEAU

*Known as the Château des Dames, Chenonceau was built, fitted out and transformed by strong women of character. Built by Katherine Briçonnet in 1513, enriched by Diane de Poitiers and enlarged under Catherine de Médicis, it became a place of meditation under Louise de Lorraine "La Reine Blanche" ("The White Queen"). Saved from the destruction of the Revolution by Louise Dupin and transformed by Marguerite Pelouze, it has been owned by the Menier family since 1913.*

9:30 am Departure by coach from the Château d'Artigny, then on to the Domaine de La Tortinière

10:00 am Visit to the Château and park of Chenonceau  
*Classified as a Historical Monument*

12:00 noon Departure for Montlouis

12:30 Lunch at the Restaurant La Cave, in Montlouis  
*Troglydte restaurant*

2:30 pm Departure for a visit to a vineyard in Montlouis

3:00 pm Meeting with Coralie and Anthony Rassin, winegrowers  
*19 route d'Amboise. 37270 Saint-Martin-le-Beau*

4:00 pm Departure for Bourré

4:30 Visit de La Cave des Roches  
*Mushroom farm and underground village*  
*40 route des Roches, 41400 Bourré*

6:00 pm Departure by coach to the Château de Beauregard

6:30 pm Visit the Château and the gardens of Beauregard

8:00 pm Dinner at the Château de Beauregard  
*Classified as a Historical Monument*

11:00 pm Return by coach to the hotels  
Domaine de La Tortinière followed by Château d'Artigny

*Each underlined name contains a link to the website*







# FRIDAY

Friday - 15th October, 2021 - Evening

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## VISIT AND DINNER AT THE CHÂTEAU DE BEAUREGARD

Former hunting lodge of King François I, Beauregard has been transformed throughout the centuries by its various owners, and totally redesigned under the reign of Louis XIII by Paul Ardier, Controller General of Wars, Grand Treasurer of Savings. At 72 years old, he undertook to create a gallery of portraits retracing three centuries of French political history. Thus, for sixty years, three generations of his family devoted themselves to this extraordinary work, which consists of 327 portraits. Miraculously spared from the Revolution, Beauregard now belongs to the Count and Countess Guy du Cheyron du Pavillon. They will do us the honour and the pleasure of being our hosts for dinner.

## MENU

Cream of pumpkin soup with chestnut slivers

Game from the estate with a grand veneur sauce,

Carrots, turnips and autumn vegetables

Touraine cheese

Tatin tart revisited with vanilla whipped cream

Coffee

*Red and White from the Côteaux du Vendômois wines  
from the Domaine Patrice Colin*

*Each underlined name contains a link to the website*



# SATURDAY

Saturday - 16th October, 2021 - Daytime

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## CHÂTEAU DE VILLANDRY

*Built by Jean Le Breton, Minister of François I, on a former medieval castle, Villandry is the last of the great châteaux of La Loire built during the Renaissance period in the La Loire Valley. After transformations in the 18th century, Villandry has had prestigious owners, including Napoleon I, in 1807, who gave it to his brother Jérôme. Sold and resold, Villandry was in poor condition and threatened with demolition. In 1906, the estate was bought at first sight by Joachim Carvallo, young Spanish doctor and his wife Ann Coleman, heiress of American steel companies. They undertook a great deal of restoration work and it is now their great grandson, Henri Carvallo who manages the estate and its famous gardens.*

9:00 am Departure by coach from the Château d'Artigny, then on to the Domaine de La Tortinière

9:30 am Visit the Château de Villandry and its gardens  
*Classified as a Historical Monument and a Remarkable Gardens*

11:30 am Departure by coach to Ingrandes de Touraine

12:00 noon Lunch at the « Des Poules et des Vignes » estate  
*La Galotière, 37140 Ingrandes de Touraine*

2:30 pm Return by coach to the hotels,  
Domaine de La Tortinière then Château d'Artigny

5:00 pm Departure by coach to the Château d'Amboise

6:00 Visit Royal Castle of Amboise  
*Classified as a Historical Monument*

7:00 pm Induction Ceremony in the Royal Château d'Amboise

8:00 pm Gala dinner in the Royal Château d'Amboise

11:00 pm Return by coach to the hotels,  
Domaine de La Tortinière followed by Château d'Artigny

*Each underlined name contains a link to the website*







# SATURDAY

Saturday - 16th October, 2021 - Evening

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## ROYAL CHÂTEAU D'AMBOISE

*Situated on a rocky spur, Amboise has been occupied since prehistoric times. In Gallo-Roman times, a 50-hectare oppidum was built and enclosed by an earth rampart. In the 9th century, the powerful Family d'Amboise raised the town's fortifications.*

*In 1434, the castle became part of the French crown. During the Renaissance, it served as a residence for several kings, including Charles VIII, Louis XII and François I.*

*Louis XIV had Nicolas Fouquet and the Duke of Lauzun locked up there. It became Duke of Choiseul, who abandoned it in 1760. After his death, the domain of Amboise was repurchased by Louis-Jean-Marie de Bourbon. On his death, the estate became the property of the State.*

*A large part of the castle was demolished during the First Empire, when Napoleon I offered the castle, which was already in a poor state of repair, to the former consul Roger Ducos, who, not having the means to restore the whole building, preferred to destroy two thirds of the building, including the the collegiate church of Saint-Florentin and the Logis des Reines.*

*Louis-Philippe, King of the French, inherited the castle through his mother. He cleared the old ramparts by demolishing the adjoining houses and redecorated the Louis-XII wing, then the State became the new owner following the 1848 Revolution. That same year, following a surrender treaty not respected by the French authorities, Emir Abd El-Kader and a hundred or so of his companions were placed in captivity there, before being freed by Napoleon III in 1852.*

*In 1873, the castle passed into the hands of the Orléans family, who restored the building. In 1974, the Count of Paris entrusted the estate to the Foundation, of which he was the founding president.*

*Each underlined name contains a link to the website*



# SATURDAY

Saturday - 16th October, 2021 - Evening

[SIDNEY BOND](#)

Executive Head, Provincial Chancellor of the Loire Valley

[ALISON BOND](#)

Pastry Chef, Provincial Culinary Advisor of the Loire Valley

Alison and Sidney Bond are united by the same great passion, gastronomy. She was born in London and loves pastry making, while he is originally from Zwa Zulu in South Africa. While they remain modest and discreet about their glittering careers, it is worth mentioning that they have worked and led some of the most prestigious cooking brigades in the world and have cooked on several occasions for Her Majesty Queen Elizabeth II, the late Prince Philip and their grandson Prince William. They have also been responsible for state banquets attended by Presidents Ronald Reagan, Nelson Mandela and Fidel Castro, and have been asked to organize large receptions, such as those for celebrities as Elizabeth Taylor and Richard Burton, Madonna, Tina Turner, Mick Jagger, Jerry Hall, David and Richard Attenborough... Not forgetting the closing dinner of the Rugby World Championships in 1995! They have also won a number of titles, diplomas and medals, representing UK and South Africa in the in the biggest international culinary competitions. Today, they run their own kitchen school in the Loire Valley, "Le Calabash", for clients, students, experienced students, experienced and up-and-coming chefs from all over the world.

[FLORENT MARTIN](#)

Echanson de France, Best Sommelier of France 2021,  
Head Sommelier of the Peninsula Paris

Originally from Corsica, Florent tasted his first Saint Emilion at the age of 15 and decided that "Sommellerie" would be his profession. After his training, Florent made his first steps in various prestigious establishments on the Ile de Beauté, before moving on to Monaco and Alain Ducasse's XV of Alain Ducasse, then London and the Claridge's hotel with the chef Gordon Ramsay, (2 Michelin stars). After returning to the Louis XV, he settled in Paris, and joined the Le Cinq restaurant at the Four Seasons George V. He was there for almost twelve years and rising to become first Sommelier. In June 2021, he joined another palace, the Peninsula in Paris, as Head Sommelier and won the title of Best Sommelier of France.

*Gala Dinner  
Royal Château d'Amboise*

## *Menu*

*Potato Velouté  
Truffle Cream and Foie Gras*

*Salmon "Fume - Mi-cuit"  
With Horseradish Cream and Madagascar Caviar*

*Honey-roasted breast of duck  
With griottine cherries*

*Pear Belle Helene  
As per Alisson*

*Coffee and Tea  
and  
"A and a Visit to the French Candy Shop"*

*Food and wine pairing*



# SUNDAY

Sunday - 17th October, 2021 - Daytime

## THE WINES OF THE TOURAINE

The origins of the Touraine vineyards go back to antiquity and the region produced numerous amphorae. Then in the Middle Ages, the monasteries and abbeys established on the banks of the Loire developed the cultivation of vines, favoured by the transport of by river transport of wine. Much appreciated by the kings of France, the wines of Touraine wines were very popular with the kings of France and were served at court tables and in Paris. This was all the more so, since in 1577, a ruling by the Parliament of Paris prohibited Parisian wine merchants from buying wine within twenty leagues from their city. Thus, until the sad period of phylloxera, the wines continued to be successful. Replanted from grafts on American plants, the vineyard was restored between 1901 and 1905. Despite this, its decline was gradual, with successive crises caused by the collapse of prices and overproduction. It was not until the 1950s that the trend was reversed thanks to a clear improvement in quality.

11:00 am Meeting at Domaine de La Tortinière  
*Close to the hotel - no coach : carpooling*  
10 Route de Ballan, 37250 Veigné

OMGD of the Bailliage de France

11h15 Oenology course on Touraine wines,  
*by Florent Martin, Echanson de France*

12:00 noon Taste in motion  
Continuation of the course and lunch around the wines of the Touraine  
*by Florent Martin, Echanson de France*  
*and the Chef David Chartier*

2:00 pm Cigar moment  
*by Jules Julien, Bailli d'Alsace, Officier Grand Commandeur*  
*and President of the Earl of Monte-Cristo*

3:30 pm End du Grand Chapitre de France

*Each underlined name contains a link to the website*





# HÔTEL

## Le Château d'Artigny

The Bailliage of France has selected the most prestigious establishments in the Loire Valley

*15 km from Tours and 5 minutes from the other hotel chosen, the elegant Château d'Artigny & Spa \*\*\*\*\*, was built at great expense by the perfumer François Coty, on the foundation of an ancient fortress. Elegantly furnished in an 18th century style and surrounded by a twenty-five hectare French garden, the hotel received the "International Monetary Conference" from the Finance ministers of the five major world powers, and in 1976 a meeting took place there between the President of the Republic and his future successor, François Mitterrand.*

Accommodation in a single or twin room

The rooms are divided between the château, Ariane's pavilion (opposite the castle) and the city of perfumes (opposite the castle).

Rooms available by category, with preferential rates for the participants of the Grand Chapitre of France

Standard room: 150 € per night - 9 rooms

Superior room: 195 € per night - 8 rooms

Deluxe room: 250 € per night - 7 rooms

Junior Suite room: 300 € per night - 2 rooms

Breakfast: € 18 (instead of € 25 per person)

Tourist tax: € 1.40 per person per night

Château d'Artigny & Spa in Touraine

92 rue de Monts - 37250 Montbazou

Phone: 02 47 34 30 30

[artigny@grandsetapes.fr](mailto:artigny@grandsetapes.fr)

The Loire Valley



Château d'Artigny

Grandes Etapes Françaises

*Each underlined name contains a link to the website*





# HÔTEL

## Domaine de La Tortinière

The Bailliage of France has selected  
the most prestigious establishments in the Loire

*15 km from Tours and 5 minutes from the other selected hotel, the Domaine de la Tortinière is a charming family-run château hotel (for three generations) built in the 19th Century. The hotel has received a large number of personalities including: Georges Pompidou, Valéry Giscard d'Estaing, Audrey Hepburn, Gérard Depardieu, Pierre Richard, and many others. It is located in the middle of a charming English style park, overlooking the Indre river. It offers very comfortable rooms, each decorated differently, located either in the Castle or in charming old houses spread over the park. Tennis court, heated swimming pool and rowing boats on the peaceful countryside river are at your disposal.*

Accommodation in a single or double room  
The rooms are divided between the castle  
and the houses located in the English park

Rooms available by category, with preferential rates  
for the participants of the Grand Chapitre of France  
Single room: 195 € per night (breakfast included)  
Double room: 230 € per night (breakfast included)

Tourist tax: € 1.10 per person and per night

Route de Ballan Miré - 37250 Veigné - Montbazou  
Phone: 00 33 (0) 2 47 34 35 00  
Fax: 00 33 (0) 2 47 65 95 70  
contact@tortiniere.com  
The Loire Valley

  
Domaine de  
**La Tortinière**  
Château-Hôtel \*\*\*\* Restaurant

*Each underlined name contains a link to the website*





# ACCÈS

How to get there

## By road

At the crossroads of the following main roads:

- Nantes > Lyon
- Paris > Poitiers > Bordeaux > Spain
- Tours > Châteauroux

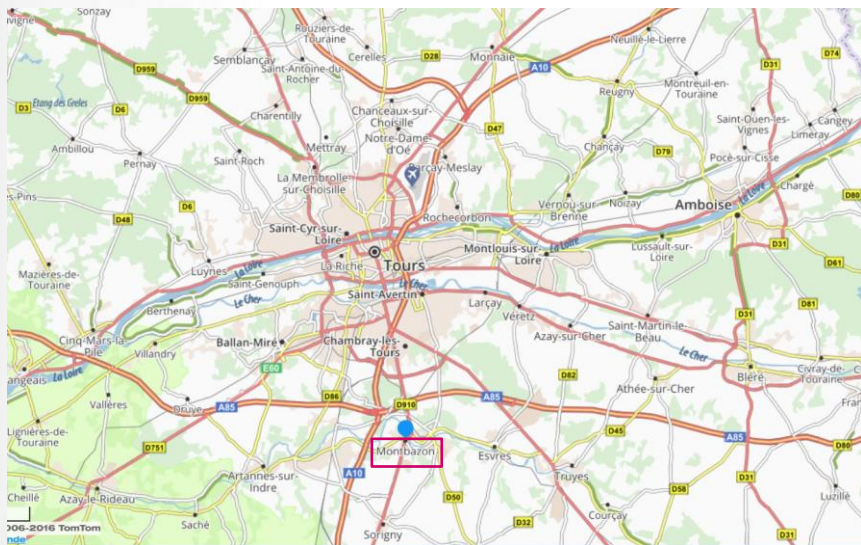
5 km from the A10 motorway, exit N° 23 from the North, or N° 24 from the South  
Municipalities of Montbazon and Veigné

## By Train

By TGV (high speed train) just 55 minutes from Paris Montparnasse, arrival at Tours or Saint-Pierre-des-Corps stations

## By Plane

Tours-St-Symphorien airport 25 km away  
Tours-Sorigny aerodrome 6 km away







# DRESS CODE

Including Chaîne insignia

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We thank you in advance for respecting the dress codes requested, as well as the schedules set.

Wednesday, October 13, 2021

- Day: Smart casual <sup>1</sup>
- Dinner: Business attire <sup>2</sup> and Chaîne insignia

Thursday, October 14, 2021

- Annual General Meeting: Smart casual and Chaîne insignia
- Day: Smart casual
- Dinner: Business attire <sup>2</sup> and Chaîne insignia

Friday, October 15, 2021

- Day: Smart casual
- Dinner: Smart casual <sup>3</sup> and Chaîne insignia

Saturday, October 16, 2021

- Day: Smart casual
- Induction and Gala Evening: Black tie <sup>4</sup> and Chaîne insignia

Sunday, October 17, 2021

- Day: Casual and Chaîne insignia

<sup>1</sup> Smart casual: elegant casual

<sup>2</sup> City dress: suit and tie, suit or sober dress

<sup>3</sup> Plan to bring the Chaîne badges for the evening

<sup>4</sup> Black tie: tuxedo, long dress



# PRICE

In Euros €

EVENT	Price/Person	
<b>Wednesday 13 October 2021</b>		
Exploring the City of Tours <sup>†</sup>	35	
Dinner at Chateau d'Artigny	130	
<b>Thursday 14 October 2021</b>		
AGM of the Bailliage de France <sup>†</sup>	0	
Lunch and visit of Valençay <sup>†</sup>	80	
Dinner at Restaurant L'Evidence	130	
<b>Friday 15 October 2021</b>		
Tours of Chenonceau, lunch and visits <sup>†</sup>	90	
Visit and Dinner at Château de Beauregard <sup>†</sup>	145	
<b>Saturday 16 October 2021</b>		
Visits to Villandry and lunch <sup>†</sup>	70	
Visit, Inductions and Gala Evening <sup>†</sup>	245	
<b>Sunday 17 October 2021</b>		
Taste in Motion - Lunch and wine tasting	90	
<b>Registration fees</b>	<b>Before 23/08/21</b>	<b>After 23/08/2021</b>
<i>Membre de France (up to date with subscription)</i>	<b>Free of Charge</b>	
<i>Member of a foreign Bailliage</i>	20	40
<i>Non Member</i>	35	70

<sup>†</sup> Including obligatory coach transportation





# CONDITIONS

## 1. Registration by Internet, using the following link:

<https://www.weezevent.com/grand-chapitre-de-france-2021>

**This method of registration does not require the completion of the registration form** and formally records the acceptance of these special conditions. It also allows you to take out a cancellation insurance if desired. You will immediately obtain the E-Tickets confirming your registration.

## 2. Registration by electronic bank transfer (in Euros)

CRÉDIT MUTUEL : CCM LEVALLOIS HOTEL DE VILLE  
75 rue du Président Wilson, 92300 LEVALLOIS PERRET  
Bank code: 10278 Code Guichet : 06088  
Account number: 00020450601 Clé RIB : 40  
IBAN : FR76 1027 8060 8800 0204 5060 140 BIC : CMCIFR2A

Please indicate the name, surname and member number of the purchaser as well as CdF in the description for the recipient of the transfer.

The registration form (including the signed special conditions) must be sent to the email address [Argentier@chaine-france.fr](mailto:Argentier@chaine-france.fr)

Given the processing times for this type of payment method, registration will only be formally confirmed by sending the buyer the corresponding E-Tickets to the email address used to send the registration form.

## 3. Registration by cheque

In Euros, payable in France only to the order of:  
La Chaîne des Rôtisseurs - Bailliage de France  
sent, along with the entire registration file, to:

Chaîne des Rôtisseurs  
M. Stéphane TURPIN, Argentier National  
Lot 41 - 66 avenue des Champs Elysées,  
75008 PARIS  
FRANCE

Given the delivery and processing times, registration will only be formally confirmed by sending the corresponding E-Tickets to the email address provided by the buyer.





# REGISTRATION

Form to complete - 1/4

Nom : <i>Family name</i>	Prénom : <i>Given name</i>
Adresse : <i>Address</i>	
Code postal / ville : <i>Zip/Post code / City</i>	Profession :
Courriel : <i>Email</i>	Portable : <i>Mobile / Cell phone</i>
Grade dans la Chaîne <i>Chaîne grade</i>	Bailliage
Langues parlées : <i>Languages spoken</i>	Restriction alimentaires : <i>Dietary restrictions</i>

Sans véhicule, nous aurions besoin d'une solution de covoiturage pour les activités concernées  
*Without a vehicle, we would need a carpooling solution for the activities concerned*

Mme, Mlle ou M. <i>Mrs, Ms or Mr.</i>	Nom : <i>Family name</i>	Prénom : <i>Given name</i>	Si membre, n° d'adhérent <i>Membership Number, if applicable</i>
1			
2			
3			
4			
5			
6			
7			



# REGISTRATION

Form to complete - 2/4

EVENT	Price per person	Number of participants	Total
<b>Wednesday 13 October 2021</b>			
<b>Day</b> - Visit of Tours <sup>1</sup>	35		
<b>Evening</b> - Dinner at the Chateau d'Artigny	130		
<b>Thursday 14 October 2021</b>			
ACM of the Bailliage of France <sup>1</sup>	0		
<b>Day</b> - Lunch and visit of Valençay <sup>1</sup>	80		
<b>Evening</b> - Dinner at Restaurant L'Evidence	130		
<b>Friday 15 October 2021</b>			
<b>Day</b> - Trip to Chenonceau, lunch and visit <sup>1</sup>	90		
<b>Evening</b> - Visit and Dinner at the Château de Beauregard <sup>1</sup>	145		
<b>Saturday 16 October 2021</b>			
<b>Day</b> - Visits of Villandry and lunch <sup>1</sup>	70		
<b>Evening</b> - Visit, Inductions and Gala Evening <sup>1</sup>	245		
<b>Sunday 17 October 2021</b>			
<b>Day</b> - Taste in Motion - Lunch and wine tasting	90		
<b>Registration Fees</b>	<b>Before 23/08/2021</b>	<b>After 23/08/2021</b>	
<i>Member of the Bailliage de France</i>	PAID BY THE BAILLIAGE DE FRANCE		
<i>Member of a foreign Bailliage</i>	20	40	
<i>Non Member</i>	35	70	
			<b>TOTAL</b>

<sup>1</sup> Includes compulsory coach transportation



# REGISTRATION

Form to complete - 3/4

## Induction and Promotion Form

If you wish to be inducted during the Ceremony on Saturday October 16, 2021 at 6.30 p.m. at the Château Royal d'Amboise, please complete and return the form below clearly in capital letters, before September 24, 2021

By email: [argentier@chaine-france.fr](mailto:argentier@chaine-france.fr)

or by post:

Chaîne des Rôtisseurs - Mr. Stéphane TURPIN, Argentier National  
Lot 41 - 66 avenue des Champs Elysées, 75008 PARIS - FRANCE

<i>Mrs, Ms or Mr.</i>	<i>Family and given names of the persons to be inducted</i>	<i>New grade</i>
1		
2		
3		
4		
5		
6		
7		



# REGISTRATION

Form to complete - 4/4

## SPECIAL CONDITIONS OF SALE - Grand Chapitre de France

### Payment options

The e-tickets provide proof of registration for the various events that will take place during the "Grand Chapitre of France 2021" of the association of the "Bailliage of France de la Chaîne des Rôtisseurs". The purchase of e-tickets is reserved for members of the Chaîne des Rôtisseurs who may also have a limited number of non-member guests.

### Registration Fees

For registration to be valid, payment must include the administrative fees for each participant in accordance with their status and the payment date, i.e., depending on the method of payment chosen:

- Weezevent Payment date,
- Bank Transfer date
- Date of receipt of the check by the Argentier (Anticipate delivery time).

Payment Day	Before August 23rd 2021	From August 23rd 2021
Member of a foreign Bailliage	20 €	40 €
Non-Member	35 €	70 €

### Accommodation, breakfasts and extras

Accommodation, breakfasts and extras are to be reserved, ordered and paid for directly by members to hoteliers / restaurateurs.

### Transportation

Unless specified in the program, coach transport is organized for ticket holders from the two hotels selected for the event. On the two evenings and Sunday morning when the events are near hotels, people without a car should request a carpool. The Bailliage of France will connect the members but will not intervene as an intermediary in terms of responsibility.

### Terms of cancellation

Any cancellation by the ticket holder as of September 26, 2021, cannot be reimbursed, even partially.  
An optional insurance is proposed when ordering using weezevent.

**In the event of force majeure such as government measures that would make it impossible to hold the event, it will be fully reimbursed.**

### Sanitary constraints

The ticket holder must comply with the health regulations in force on the dates of the events. Otherwise, the ticket holder will be refused access and cannot claim any refund or compensation.

### Disclaimer

By attending the event organized by the Bailliage of France of the Chaîne des Rôtisseurs, the ticket holder acknowledges being covered by civil liability insurance and declares to waive recourse vis-à-vis the organizer or to third parties contributing to, or participating in, the event .

### Image rights

By agreeing to participate in the event, the ticket holder accepts the conditions associated with the Image Rights for the benefit of the Bailliage of France, namely that he expressly authorizes the taking of one or more photograph(s) (fixation, recording, digitization) as well as the reproduction, distribution and publication, by all means and on all media of one or more photograph(s) representing him within the framework(s) strictly stated hereafter:

- Placing online on the website of the Associations "La Chaîne des Rôtisseurs Bailliage de France" or "la Confrérie de la Chaîne des Rôtisseurs" or the social networks of the said associations
- Illustration of press articles (print and internet) about the event
- Any external communication medium (presentations ...), and internal (newsletter, e news relating to the Association La Chaîne des Rôtisseurs or the Confrérie de la Chaîne des Rôtisseurs ...)

This authorization is given without time limit.

### Personal Data

You have the right to access and rectify your personal data at any time with the association "Bailliage de France de la Chaîne des Rôtisseurs" concerning the data it collects and keeps in the context of its own obligations (art. 34 of the law "Informatique et Liberté" of 6 January 1978). You just have to send a request by mail to : Bailliage de France - Chaîne des Rôtisseurs - Lot 41, 66 Av. des Champs Elysées, 75008 Paris, FRANCE.

The people who bought the named tickets on weezevent have accepted these Special conditions of sale on behalf of all the designated persons.

**The persons using another payment method must accompany their registration form with a signed copy of these Terms and Conditions dated and signed preceded by the handwritten mention " read and approved ".**

Date : .....

Signature

*Preceded by the handwritten mention "read and approved"*



# REGISTRATION

Form to complete - 4/4

## CONDITIONS PARTICULIERES DE VENTE - Grand Chapitre de France

Leur règlement peut s'effectuer sur weezevent, par virement ou par chèque selon les modalités pratiques incluses dans le programme au chapitre règlement.

### Options de règlement

Les e-ticket attestent de l'inscription aux différents événements qui auront lieu lors de la tenue du « Grand Chapitre de France 2021 » de l'association du Bailliage de France de la Chaîne. L'achat de e-ticket est réservée aux membres de la Chaîne des Rôtisseurs qui peuvent éventuellement avoir des invités non-membre en nombre limité.

### Frais d'inscription

Pour que l'inscription soit valable, le paiement doit inclure les frais de dossier pour chaque participant conforme à son statut et à la date de règlement soit, selon le mode de paiement retenu :

- Date de paiement weezevent,
- Date du virement bancaire,
- Date de réception du chèque par l'Argentier (prévoir les délais d'acheminement).

Date de règlement	Avant le 23/08/2021	A partir du 23/8/2021
Membre du Bailliage de France	Offert par le Bailliage de France	
Membre d'un Bailliage Étranger	20 €	40 €
Non Membre	35 €	70 €

### Hébergement, petits déjeuners et extras

L'hébergements les petits déjeuners et les extras sont à réserver, commander et régler directement par les membres aux hôteliers.

### Transports

Sauf lorsque cela est précisé au programme, Le transport par autocar est organisé pour les détenteurs de billets à partir des deux hôtels retenus pour l'événement. Les deux soirées où les événement sont à proximité des hôtels, les personnes n'ayant pas de voiture doivent solliciter un covoiturage. Le Bailliage de France mettra en relation les membres mais n'interviendra en tant qu'intermédiaire en termes de responsabilité.

### Conditions d'annulation

Toute annulation à compter du 26 septembre 2021, ne pourra faire l'objet d'un remboursement, même partiel. Il vous est possible de souscrire une assurance annulation lors de votre commande weezevent.

**En cas de force majeure, comme des mesures gouvernementales qui rendraient impossible la tenue de l'événement, celui-ci sera intégralement remboursé.**

### Contraintes Sanitaire

Le détenteur de billets devra se conformer aux règles sanitaires en vigueur aux dates de tenue de celui-ci. Dans le cas contraire, Le détenteur de billets se verra refuser l'accès et ne pourra prétendre à aucun remboursement ou dédommagement.

### Renonciation à recours

En assistant à l'événement organisé par le Bailliage de France de la Chaîne des Rôtisseurs, Le détenteur de billets reconnaît être couvert par une assurance responsabilité civil et déclare renoncer à recours vis-à-vis de l'organisateur, des tiers contribuant ou participant à l'événement que ce soit en tant que personne morale ou personne physique.

### Droit à l'image

En acceptant de participer à l'événement, Le détenteur de billet accepte les conditions associées au DROIT A L'IMAGE au profit du Bailliage de France à savoir qu'il autorise expressément la prise d'une ou plusieurs photographie(s) (fixation, enregistrement, numérisation) le représentant ainsi que la reproduction, la diffusion et la publication, par tous moyens et sur tous supports d'une ou plusieurs photographie(s) le représentant dans le(s) cadre(s) strictement énoncé(s) ci-après :

- Mise en ligne sur le site internet des Associations « La Chaîne des Rôtisseurs Bailliage de France » ou « la Confrérie de la Chaîne des Rôtisseurs » ou les réseaux sociaux des dites associations
- Illustration d'articles de presse (presse papier et internet) concernant l'événement
- Tout support de communication externe (présentations...), et interne (lettre d'information, e news relatif à l'Association La Chaîne des Rôtisseurs ou la Confrérie de la Chaîne des Rôtisseurs...)

Cette autorisation est donnée sans limitation de durée

### Données Personnelles

Vous disposez à tout moment d'un droit d'accès et de rectification des données vous concernant auprès de l'association *Bailliage de France de la Chaîne des Rôtisseurs* concernant les données qu'elle est amenée à collecter et conserver dans le cadre de ses obligations propres (art.34 de la loi " Informatique et Liberté " du 6 Janvier 1978). Il suffit d'en faire la demande par courrier à : Bailliage de France - Chaîne des Rôtisseurs – Lot 41, 66 Avenue des Champs Élysées, 75008 Paris, FRANCE.

Les personnes ayant acheté les billets nominatifs sur weezevent ont accepté ces conditions pour l'ensemble des personnes désignées.

**Les personnes utilisant un autre moyen de paiement doivent accompagner leur bulletin d'inscription de ces conditions Particulières datées et signées, précédé de la mention manuscrite « lues et approuvées »**

Date : .....

Signature

Précédée de la mention manuscrite « lues et approuvées »