



Confrérie de la Chaîne des Rôtisseurs
Bailliage de France

Grand Chapitre de France

Normandy

from October 12 to 16, 2022

CARTE POSTALE

Dear Friends,

It is with great pleasure that we invite you to our Grand Chapitre of France, which will take place from October 12 to 16, 2022 in Normandy.

We want you to discover or rediscover Normandy by getting off the beaten track, through Calvados and its picture postcard landscapes.

Taking as a base the elegant Château d'Audrieu (Member of Relais et Châteaux), we will introduce you to very talented Chefs, passionate producers, places steeped in history, always with a desire to surprise you and to share with you great moments of conviviality.

Looking forward to seeing you there, I wish you a very nice Summer.

Sincerely,

Laurent

Laurent Poulter du Mesnil
Member of the Conseil Magistral
Bailli Délégué de France
Tél. : 06 03 61 00 62



GRAND CHAPITRE DE FRANCE

Bailliage de France

66 avenue des Champs Elysées - Lot 41

75008 PARIS

FRANCE



Discovery trip to Bayeux
Wednesday 12 October
Afternoon

CARTE POSTALE

Wednesday October 12 , afternoon

Bayeux is a charming city, full of history, located on the Aure river, 10 kilometers from the coast. Its pretty medieval historic center is made up of cobbled streets and pretty half-timbered houses, dominated by its magnificent Notre-Dame Cathedral.

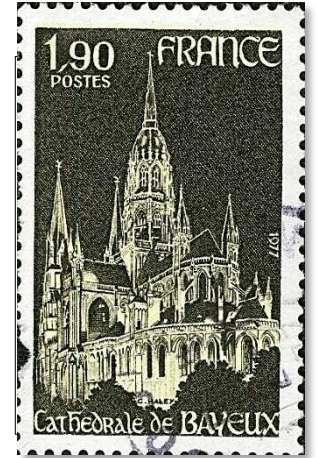
2:30 p.m. Arrival at Château d'Audrieu

4:00 p.m. Departure for Bayeux

4:30 p.m. Visit of the Baron Gérard Museum of Art and History, located in the former episcopal palace. Its collections are exceptional.

5:30 p.m. Visit of Notre-Dame Cathedral

6:30 p.m. Return to the Château d'Audrieu



DISCOVERY TRIP TO BAYEUX

Visit the Cathedral

Baron Gérard Museum of Art and History

14400 BAYEUX

Unformal evening
Wednesday, October 12,
Evening



CARTE POSTALE

Wednesday, October 12, evening

Benoît de Montlebert, Bailli Provincial of Normandy will receive us in his Château du Petit Livry for an aperitif, after which we will dine in his hunting lodge, with a dinner of local products.

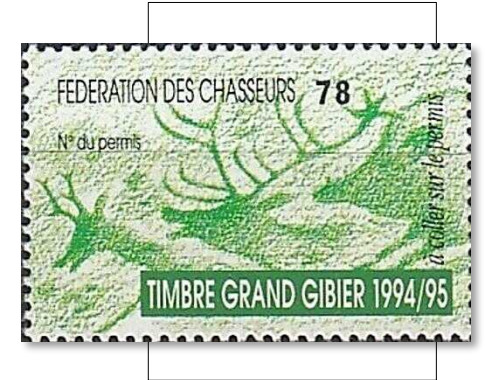
7:00 p.m. Departure from Château d'Audrieu

7:15 p.m. Aperitif at the Château du Petit Livry

8:00 p.m. Departure for the Restaurant Magma

8:30 p.m. Dinner at the Restaurant Magma in Caen

11:00 p.m. Return to Château d'Audrieu




AT HOME WITH THE BAILLI OF NORMANDY

Aperitif at the Château du Petit Livry

Dinner at the Restaurant Magma

14000 CAEN



MAGMA

Olivier Barbarin

Restaurant Magma
Wednesday, October 12
Dinner

CARTE POSTALE

Wednesday, October 12 Dinner

Olivier Barbarin, former Michelin-starred chef at the Château d'Audrieu, has agreed to return to officiate in these kitchens, at our request. Indeed, the Bureau of the Bailliage of France had the pleasure of discovering his very great talent, during a seminar in Normandy. Pleasure that we wanted to share with you.

Today, the Chef has just opened his own restaurant called "Magma" in Caen. A name that betrays the Auvergne origins of someone who wanted to become a Cutler or Cabinetmaker and "Work with my hands", but the lack of training courses closed the doors to the profession. His grandfather then recommended him to a starred chef in Besse-en-Chandesse. This was the trigger for Olivier, who progressed from his initial apprenticeship over the following years in 14 restaurants, all with Michelin stars.

In 2009, he settled down at the Château d'Audrieu and, through hard work, won his own star. Olivier Barbarin creates a "classic revisited" gastronomic cuisine, marked by an overflowing creativity.

The chef sticks to one watchword: "Cook! Take the time it takes to finish a dish."



RESTAURANT MAGMA

Chef Olivier BARBARIN

24 rue Saint Manvieu

14000 CAEN

MENU *

Wednesday, October 12

Restaurant Magma
Chef Olivier Barbarin

Appetizers

Starter

Local Scallops (if the season has started)
or local mussel velouté with saffron cream from the Guérard family

Main course

Grenadin of veal with flavours of the forest

Cheese

Bleu de Normandy cheese / whisky / prunes

Dessert

grand cru chocolate selection

Sweets

Coffee

Food and wine pairings

* Menu may change depending on seasonal products



Normandy Landings
Thursday October 13, morning

CARTE POSTALE

Thursday October 13 , morning

Absolutely unique in the world, the Bayeux Tapestry is actually an embroidery made in the 11th century. Almost 70 meters long and 50 centimeters high, it tells the story, in intricate detail, of the conquest of England in 1066 by William the Conqueror, Duke of Normandy. Remarkably well-preserved, the Bayeux Tapestry is listed in UNESCO's "Memory of the World" register.

- 9:30 a.m. Departure from Château d'Audrieu
- 10:30 a.m. Visit of the Bayeux Tapestry Museum
- 12:00 p.m. Departure for Courseulles-sur-Mer
- 12:30 p.m. Seafood lunch in Courseulles at the restaurant La Maison Bleu



NORMANDY LANDINGS

Visit to the Bayeux Tapestry

Lunch at Restaurant La Maison Bleu

14400 BAYEUX



Normandy Landings
Thursday October 13, afternoon

CARTE POSTALE

Thursday October 13, afternoon

At the heart of the D-Day landing beaches of June 1944, Arromanches was a priority for the Allies who wanted to install an artificial port there, in order to be able to supply the disembarked troops with arms and ammunition. Many remains of the port are still visible, a structure very important for the liberation of Europe. The D-Day Museum was the first museum built to commemorate June 6, 1944 and the Battle of Normandy.

2:30 p.m. Departure for Arromanches

3:00 p.m. Visit of the D-Day Museum

4:30 p.m. Arromanches landing beaches

5:00 p.m. Return to Audrieu

With a stop at the British cemetery in Bayeux
*"We, once vanquished by William, have now liberated
the victor's homeland"*

6:00 p.m. Return to Audrieu

7:30 p.m. Departure for dinner in Caen



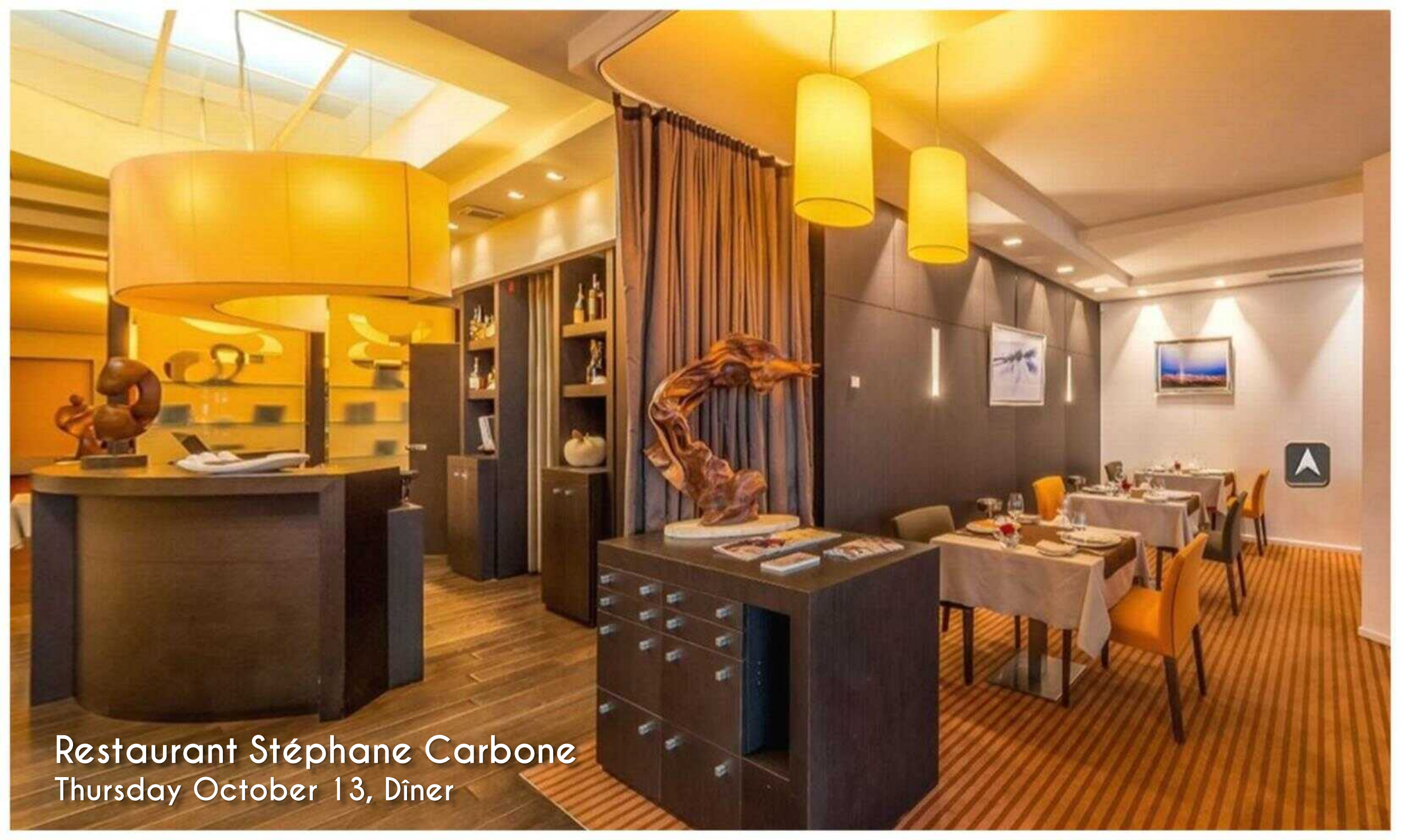
NORMANDY LANDINGS

Visit to the D Day Museum

Arromanches Landing Beaches

British Cemetery in Bayeux

14117 ARROMANCHES



Restaurant Stéphane Carbone
Thursday October 13, Dîner

CARTE POSTALE

Thursday October 13 , dinner

"We had big family meals every Sunday with my grandmother. My passion for cooking started when I was very young, with my uncles, my aunts, my parents, especially my grandmother, who educated me on real garden products, real local products.

This is where I learned the taste and passion for cooking. I like to explore the terroirs and engage in constant back and forth between the Lyonnais and Bresse where I grew up and learned cooking, Normandy which welcomed me in 2003 and the native Calabria of my parents and grand- Italian parents. »

After 10 years with a Michelin star, he decided to retire from the race for stars, in order to "think of nothing but the pleasure of cooking, of satisfying, of sharing. To simply enjoy life! »

Today, Stéphane Carbone offers us a simple but demanding cuisine, always with the same desire to let the products take centre stage".



RESTAURANT STÉPHANE CARBONE

Chef Stéphane CARBONE

14 rue de Courtonne

14000 CAEN



Restaurant Stéphane Carbone
Dinner Menu - Thursday, October 13

DINNER MENU
Thursday, October 13, 2022

Chef Stephane Carbone

Aperitif bites

Medallion of smoked salmon, vegetable charcoal shortbread, spiced cream

Starter

Shredded Bresse poultry thigh with pommeau, Normandy saffron mayonnaise,
baby vegetables in sweet and sour apple vinegar

Main Course

Bresse poultry supreme cooked at low temperature with vin jaune sauce,
potato mousseline with truffles, roasted parsnips with herbs

Cheese

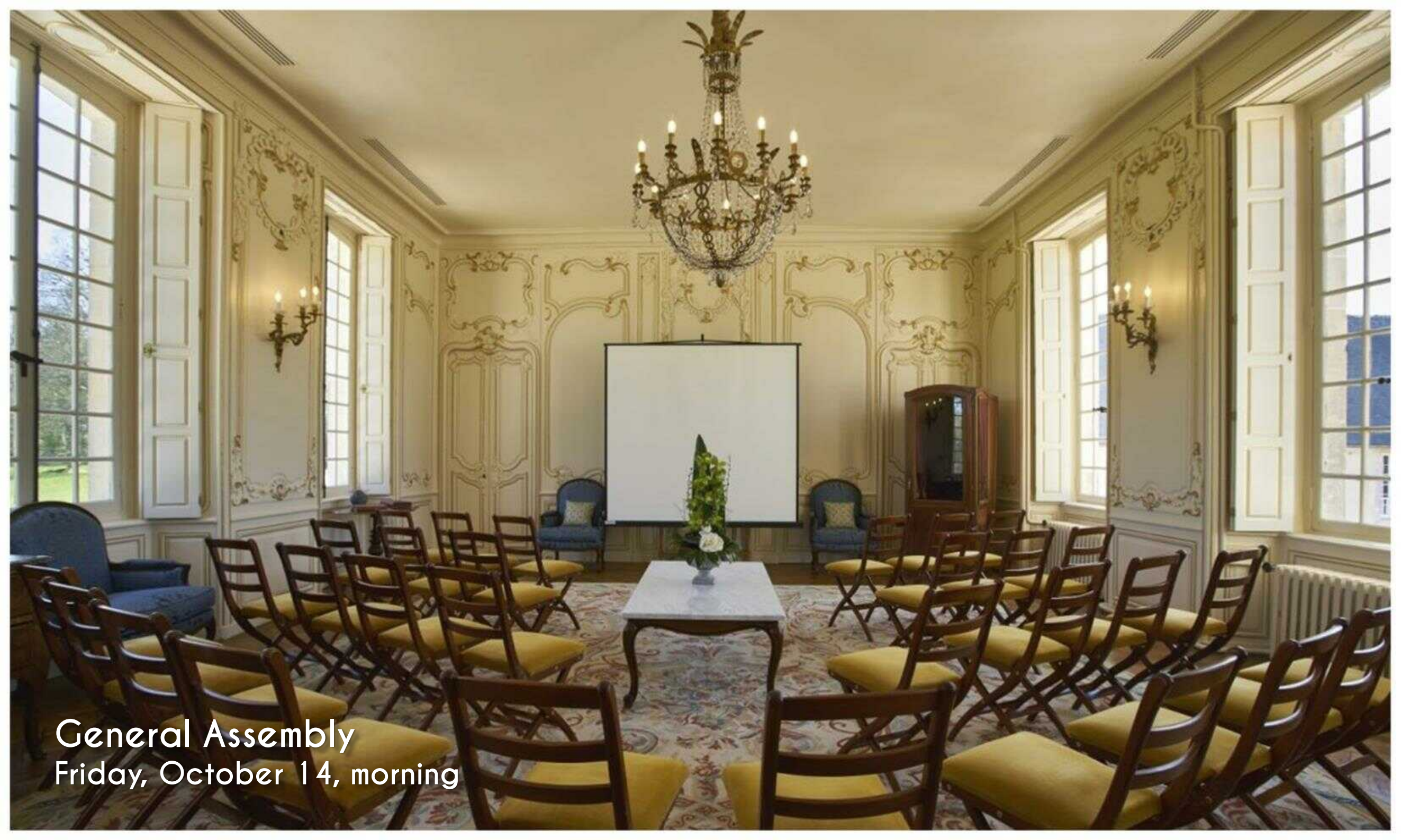
Camembert nougat, pear compote with ginger, gel and arugula sponge cake

Dessert

Normandy Chérie pepper biscuit, vanilla mousse,
Apple cider vinegar compote, pumpkin pulp, cinnamon foam, butternut ice cream, dulcety chocolate tuile

Sweets of the moment

Food and wine pairings



General Assembly
Friday, October 14, morning

CARTE POSTALE



Friday, October 14, morning

General Assembly of the Bailliage of France
at the Château d'Audrieu

9.00 a.m. General Assembly of the Bailliage of France

11:30 am Departure for Pont-l'Évêque

12:30 p.m. Meeting of the Brotherhood of the
Chevaliers du Pont-l'Évêque and Inductions

1:00 p.m. Buffet lunch at the Auberge de la Toques,
2 place de l'Église, 14130 Pont-l'Évêque

DISCOVERING THE PAYS D'AUGE

Confrérie des Chevaliers du Pont-l'Évêque

Rue Saint Michel

14130 PONT L'ÉVÊQUE

Discovering the Pays d'Auge
Friday, October 14, afternoon



CARTE POSTALE

Friday, October 14, afternoon

A natural and traditional region of Normandy, the Pays d'Auge is known for the beauty of its landscapes and its pretty villages, including Honfleur, known for its Vieux Bassin and its houses with slate-covered facades. These have been immortalised many times by artists, such as Gustave Courbet, Eugène Boudin, Claude Monet, etc., who formed the School of Honfleur (which contributed to the appearance of the Impressionist movement).

2:30 p.m. Departure for Honfleur

3:00 p.m. Free time to explore Honfleur

4:30 p.m. Departure for Le Breuil-en-Auge

5:00 p.m. Visit of the Château du Breuil distillery

7:00 p.m. Departure for Beuvron-en-Auge
classified "Most Beautiful Villages of France"



DISCOVERING THE PAYS D'AUGE

Honfleur

Château du Breuil

Beuvron-en-Auge

14600 HONFLEUR

Restaurant le Pavé d'Auge
Friday October 14, dinner



CARTE POSTALE

Friday October 14, dinner

The pretty restaurant "Le Pavé d'Auge", located in the center of Beuvron-en-Auge is an institution. And for good reason, Chef Jérôme Bansard is the proud owner of the oldest Michelin star in Calvados.

Jérôme Bansard, then a restaurateur in Mayenne, heard about the Norman restaurant which obtained a star in 1987: "A stroke of luck, the mayor of Beuvron came to eat in my restaurant. When he knew I was interested in the village, he encouraged me to come."

The young man at the time did not lack audacity. In Beuvron, he started from scratch because "the star belongs to the chef". In two years, he restructured the operation, surrounded himself with a team and won the Grail in 1992. "I was destined for the star. I've always worked for this, for forty-four years."

Today Chef and Mayor of the village, Jérôme Bansard creates a constantly evolving cuisine, in which the terroir is always combined with creativity.



RESTAURANT LE PAVÉ D'AUGE

Chef Jérôme BANSARD

Le Bourg

14430 Beuvron-en-Auge



Restaurant Le Pavé d'Auge d'Auge
Dinner Menu, Friday October 14

DINNER MENU

Le Pavé d'Auge, Friday, October 14, 2022

Chef Jérôme Bansard

Kir royal

Starter

Scallops in three preparations

Main Course

Roast fillet of beef, marrow and snails

Cheese

Plate of Pays d'Auge cheeses

Dessert

Grand Marnier Soufflé

Coffee

Wines

White Côtes de Chalonnaise
Domaine Philippe Alliet, Chino



Terroir and Norman products
Saturday October 15, morning

CARTE POSTALE

Saturday October 15, morning

Cattle breeding country, the Normandy region is known for its cheeses and as the largest French orchard. But it does not stop there, because in recent years, a large number of young farmers and craftsmen innovate with new crops or new livestock, with real success and real values.

We will also find them on the Saint Patrice Market in Bayeux (Classified among one of the "most beautiful markets in France") which brings together a very large number of local traders and producers.

9:45 a.m. Departure for Nonant

10:00 a.m. Visit of the Bajocasse Farm

11:00 a.m. Departure for Bayeux

11:30 a.m. Visit of the Saint Patrice Market in Bayeux

12:30 p.m. Lunch with degustation of Market products, buffet, Restaurant La Table du Lion, 71 rue Saint-Jean in Bayeux



TERROIR AND NORMAN PRODUCTS

La Ferme du Bajocasse à Nonant

Market of Bayeux

14400 BAYEUX



Terroir and Norman products
Saturday October 15, afternoon

CARTE POSTALE

Saturday October 15, afternoon

Right next to the magnificent Château de Balleroy, a masterpiece of Louis XIII architecture (with its paintings by Mignard and its garden by Le Nôtre), the "Basse-Cour de Léon" is a small family farm, created in 2017, by Laurent Monteleon, then an IT Director. Following organic standards from the start, he began in an ancient farm.

Very respectful of his poultry and unlike industrial "farms" which raise tens of thousands of poultry, Laurent voluntarily limits his capacity to 300 chickens per month in order to ensure top-of-the-range organic quality, which is why they can be found on the tables of many starred restaurants in the region.

- 2:00 p.m. Departure for Balleroy
- 2:30 p.m. Visit of "La Basse Cour de Léon"
- 3:30 p.m. Visit of the Château de Balleroy (17th) formerly owned by Malcolm Forbes
- 4:30 p.m. Return to the Château d'Audrieu
- 6:30 p.m. Inductions at the Château d'Audrieu



TERROIR AND NORMAN PRODUCTS

Basse-Cour de Léon

Château du Balleroy

14490 BALLEROY



Gala Dinner and Casino Event
Saturday October 15

CARTE POSTALE

Saturday October 15, Gala Dinner

Attracted to Normandy by his ever smiling wife Caroline, Sébastien Rémy came from his native Vosges, to the delight of the bajocasses (inhabitants of Bayeux) and for our benefit too.

Since the start of 2012, Sébastien Rémy has infused his cuisine with high standards and a respect for the products that has been handed down to him from the past. Former cook for the Alain Ducasse group, he learned alongside the multi-starred chef, the precision and the duty of excellence, which can be found in his delicious kitchen, rewarded by the Michelin and Gault-Millau guides

In his restaurant « L'Angle Saint Laurent » in Bayeux, « Here, it is Mother Nature who decides on the changes of dishes, the menu follows the seasons. The kitchen team works in close collaboration with many local producers & breeders, often organic or from sustainable agriculture. In short, there are aesthetics, taste, precision and even values in the Chef's dishes. »

The Chef will cook specialy for us at the Château d'Audrieu for our greatest pleasure.



GALA DINNER IN CHÂTEAU D'AUDRIEU

Chef Sébastien RÉMY

Chef of the Restaurant L'Angle Saint Laurent

Château d'Audrieu

14250 AUDRIEU

*Casino Event after the Gala Dinner



Gala Dinner
Menu

CARTE POSTALE

Saturday October 15, lunch

Attracted to Normandy by his ever smiling wife Caroline, Sébastien Rémy came from his native Vosges, to the delight of the bajocasses (inhabitants of Bayeux) and and for our benefit too.

Since the start of 2012, Sébastien Rémy has infused his cuisine with high standards and a respect for the products that has been handed down to him from the past. Former cook for the Alain Ducasse group, he learned alongside the multi-starred chef, the precision and the duty of excellence, which can be found in his kitchen.

“Here, it is Mother Nature who decides on the changes of dishes, the menu follows the seasons. The kitchen team works in close collaboration with many local producers & breeders, often organic or from sustainable agriculture. In short, there are aesthetics, taste, precision and even values in the Chef's dishes. »

An address as friendly as it is gourmet, from a Chef who has joined our Association, for our greatest pleasure.



CHÂTEAU D'AUDRIEU

Chef Sébastien RÉMY

14250 AUDRIEU

GALA DINNER

MENU

Saturday October 15, 2022

Chef Sebastien Remy

Cocktail

Amuse bouche

Marinated mackerel fillet,
cauliflower, seaweed & trout eggs

Parsnips from the gardens of Vaux sur Aure cooked in truffle foil,
Autumn truffle, truffle cream & reduced juice

Roast free-range pork tenderloin from La Manche,
Snails from la ferme de Vailly, "Garlic & parsley" potato gnocchi

Fresh Bayeux goat cheese "finger" with herbs,
Tangy condiment with Kalamansi

Orange,
Brulée-smoke-poached, refreshing orange sorbet

Coffee

Wines from the "Allied Countries" selected by Florent Martin,
Echanson de France, Best Sommelier of France 2020, Head Sommelier of the Peninsula

This gala dinner will be followed by a Casino Evening, in the Château



Abbaye of Mondaye
Sunday October 16, morning

CARTE POSTALE

Sunday 16 October, morning

Saint-Martin de Mondaye Abbey is an abbey of the Premonstratensian Order founded in 1200. Most of its buildings date from the 18th century, when extensive reconstruction work took place on the abbey complex.

Eustache Restout, a famous French architect, engraver and painter, member of the religious community, is the author of most of the paintings, including those that adorn the dome of the church on the facade, typical of the "Jesuit" style. The church contains other famous decorations, including the large altarpiece of the Assumption.

The Order of Premonstratensian Friars was founded by Saint Norbert in the 12th century, to form communities of canons observing the rule of Saint Augustine and dedicated to the service of their contemporaries.

12:00 p.m. Visit of the Abbey (after the office of 11:00 p.m.)

1:00 pm Lunch in the Hunting Lodge of
Benoît de Montlebert, Bailli of Normandy
Joanne and Alistair Assheton Wine Tasting

3:00 p.m. End of the Grand Chapitre of France



ABBAYE SAINT MARTIN DE MONDAYE

14250 JUAYE-MONDAYE



Hotels:
1. Château d'Audrieu

CARTE POSTALE

Le Château d'Audrieu

Located between Caen and Bayeux, the Château d'Audrieu invites us on a journey through time. This 18th century building, Classified as a Historic Monument, offers the endearing friendliness of a family home.

A member of Relais et Châteaux, Audrieu has been beautifully furnished in keeping with the elegant spirit of the Age of Enlightenment.

A vast wooded park of 25 hectares and gardens of elegant proportions surround the castle.

Negotiated rates reserved for Grand Chapitre participants:

- 11 Classic Rooms at a rate of €280.00 per night, breakfast included for two people.
- 9 Deluxe Rooms at a rate of €305.00 per night, breakfast included for two people.
- 4 Junior Suites at a rate of €395.00 per night, breakfast included for two people.
- 1 Deluxe Cabin perched at the rate of €410.00 per night, breakfast included for two people.
- 5 Deluxe Suites at a rate of €495.00 per night, breakfast included for two people.



CHÂTEAUX D'AUDRIEU

Monsieur Fabien MOUILLÉ

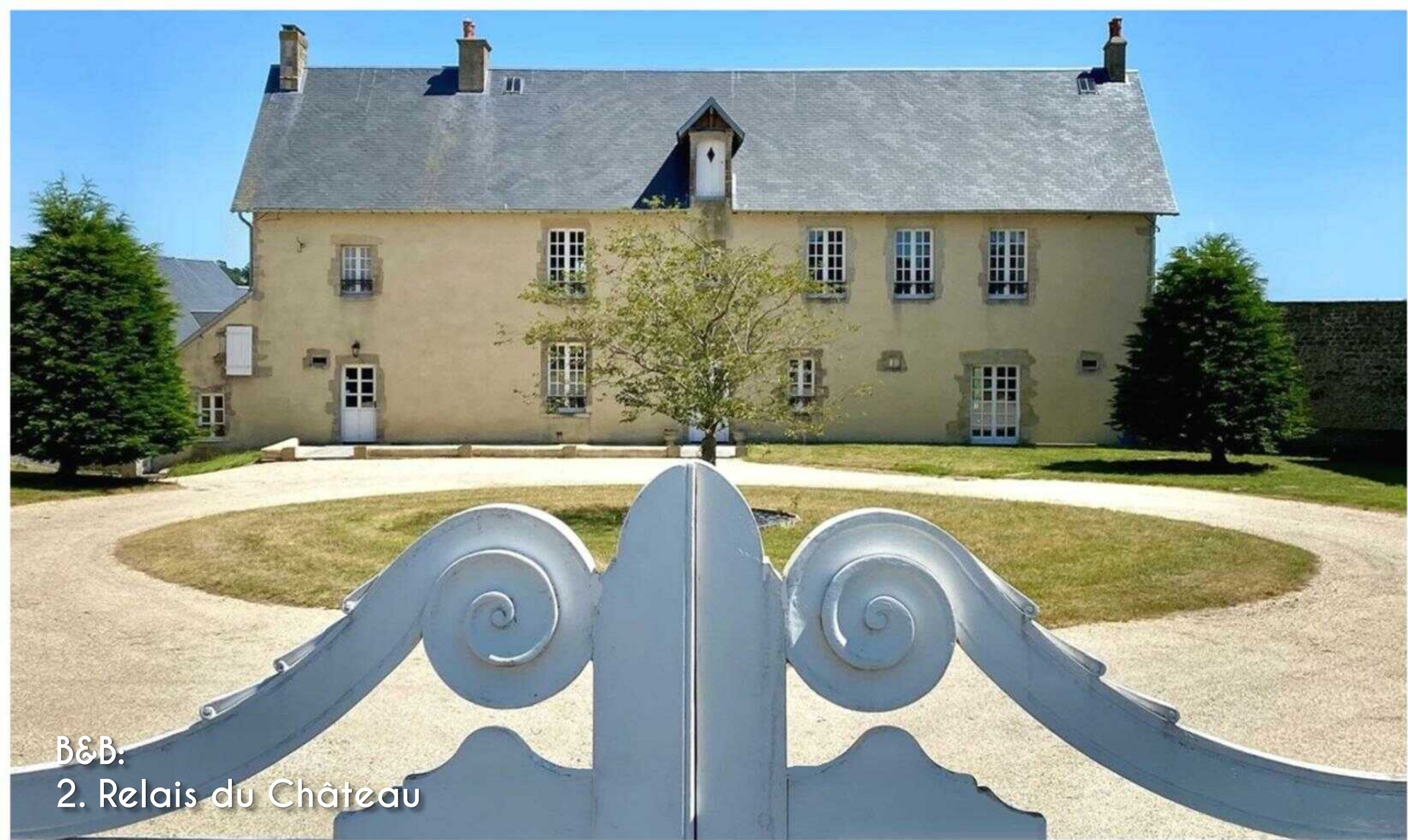
Front Office Manager

14250 AUDRIEU

+33 (0)2 31 80 21 52

fabienmouille@chateaudaudrieu.com

www.chateaudaudrieu.com



B&B:
2. Relais du Château

CARTE POSTALE

Les Relais du Château

Situated in the vicinity of the Château d'Audrieu, les Relais du Château is a charming and beautifully decorated guest house that our Bailli Provincial de Normandie, Benoît de Montlebert has graciously agreed to make available for us for the duration of our Grand Chapitre.

Special rates for participants of the Grand Chapitre :

Antoinette:

4 bedroom gite reduced to 2
- Large master bedroom, dressing room and private bathroom (bath, shower and WC).

Package 4 nights: 550€

- Room with private bathroom (bath, shower and WC):

Package 4 nights: 450€

Monica:

Independent privatized gite
- Bedroom with private shower room, WC, living room and kitchen.

Package 4 nights: 450€

Breakfast provided every morning (tea, Nespresso, milk, orange juice, yogurt, fresh bread, butter and pastries).

Chantal:

- Independent privatized gite
- Bedroom with private shower room WC living room and kitchen:
package 4 nights: 400€

The annex of the château:

- 4 bedroom gite reduced to 2
- Large bedroom with private bathroom 4-night package: €450.
- Room with private bathroom, 4-night package: €400.



LES RELAIS DU CHÂTEAUX

Monsieur Benoît de MONTLEBERT

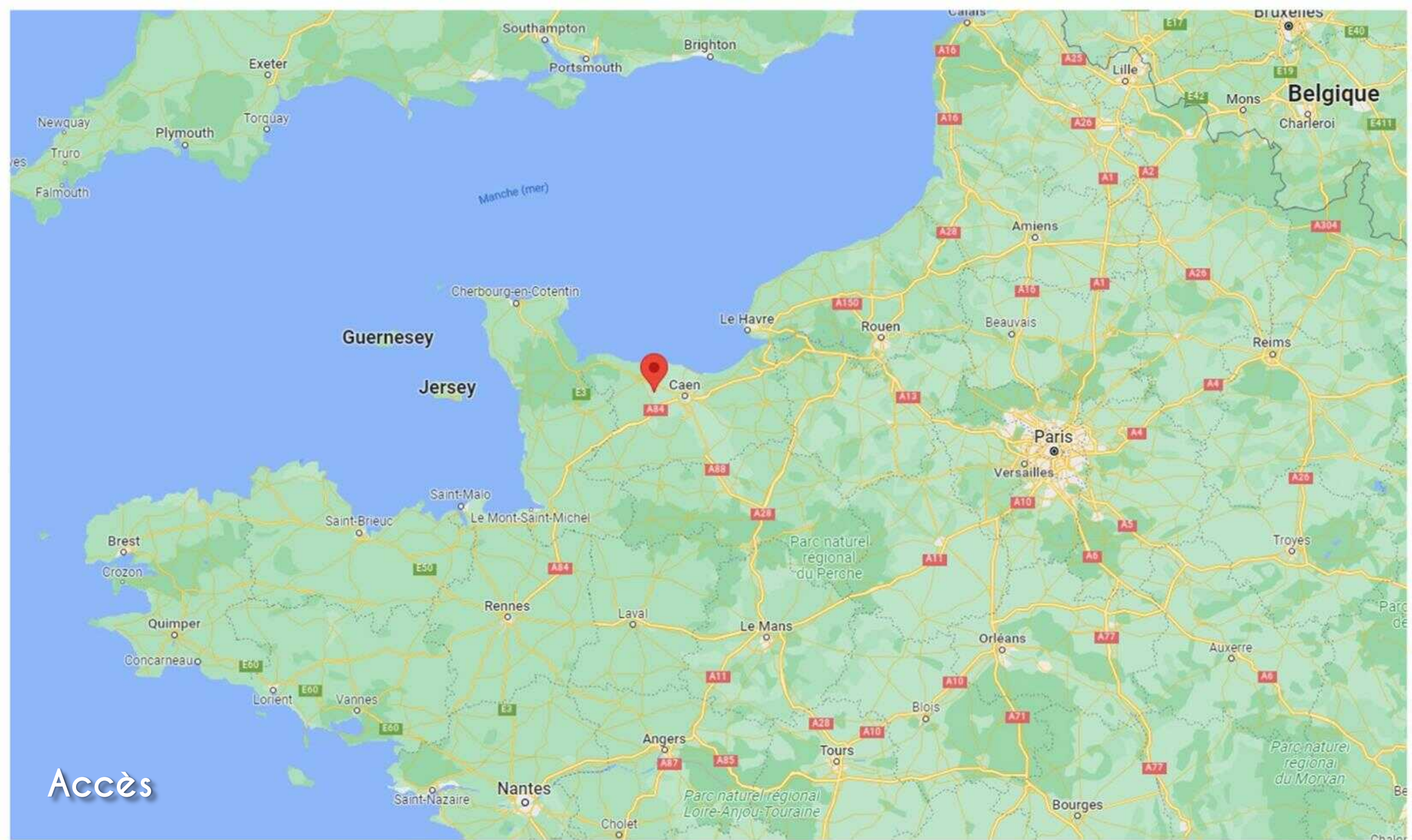
Bailli Provincial de Normandie

14250 LINGÈVRES

+33 (0)6.21.53.38.49

bdemont@orange.fr

www.le-relais-du-chateau-bayeux.com/fr



Guernsey

Jersey

Belgique

Accès

CARTE POSTALE

Access by car:

From the N13 take the D158B exit
towards Loucelles/Coulombs/Audrieu
Turn left onto Rue du Moutier/D82
Turn left at Château d'Audrieu.

Access by train:

- Bayeux station (20 minutes)
- Caen train station (35 minutes)

Access by plane:

- Caen Carpiquet Airport (20 minutes)
- Paris Orly Airport (3 hours)
- Paris CDG airport (3 hours)



ACCES

Château d'Audrieu

+33 (0)2 31 80 21 52

www.chateaudaudrieu.com

14250 AUDRIEU



Dress code

CARTE POSTALE

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

Wednesday, October 12, 2022

- Day: Smart casual¹
- Dinner: White² and Chaîne insignia

Thursday, October 13, 2022

- Day: Smart casual
- Lunch: Smart casual and Chaîne insignia
- Dinner: Business attire² and Chaîne insignia

Friday, October 14, 2022

- Day: Smart casual
- Lunch: Smart casual and Chaîne insignia
- Dinner: Smart casual³ and Chaîne insignia

Saturday, October 15, 2022

- Day: Smart casual
- Lunch: Smart casual
- Induction and Gala Evening: Black tie⁴ and Chaîne insignia

Sunday, October 16, 2022

- Day: Casual and Chaîne insignia

¹ Smart casual: elegant casual

² City dress: suit and tie, suit or sober dress

³ Plan to bring the Chaîne badges for the evening

⁴ Black tie: tuxedo, long dress



DRESS CODE

Registration



Château de Balleroy



Grand Chapitre de France 2022

How to complete your registration form

In the case of a registration outside Weezevent, it is imperative to complete, sign and send this registration form to the Argentier.

The person making the registration and payment must enter their details as Participant #1 (1) and indicate the details of the other participants on the lines below.

It is to him that the confirmation of registration will be sent to the email address indicated, for all the participants listed. If one of the participants wishes to be inducted or should receive a promotion, the corresponding box "Induction" (4) should be ticked

If for a given event on the list, not all the identified participants register and therefore the number of participants reported in column (3) is less than the number of participants listed at the top of the registration form, it will be necessary to specify the index (1) of the participants who register in addition in column (3)

Registration fees

For the registration to be valid, the payment must include the registration fees (5) for each participant in accordance with his status and on the payment date as defined in the special conditions of sale.

City _____

Date ___ / ___ / ___

Signature of the participant #1 :

| Participants | (1) | N° member <i>Member#</i> | Nom <i>Family name</i> | Prénom <i>Given name</i> | Bailliage | Courriel <i>Email</i> | Portable <i>Cell phone</i> | Intronisation (4) |
|---|-----|-----------------------------|---------------------------|-----------------------------|--|-----------------------------|-------------------------------|----------------------|
| | #1 | | | | | | | |
| | #2 | | | | | | | |
| | #3 | | | | | | | |
| | #4 | | | | | | | |
| | #5 | | | | | | | |
| E V E N E M E N T (2) Compulsory bus transport included | | | | | | Price/person | Number of participant (3) | Total |
| Wednesday October 12, 2022 | | | | | | | | |
| Day - Discovery trip to Bayeux | | | | | | 30 € | | |
| Dinner - Dinner Restaurant Magma | | | | | | 110 € | | |
| Thursday October 13, 2022 | | | | | | | | |
| Day – Normandy Landings, lunch and visit (2) | | | | | | 95 € | | |
| Dinner – Dinner Restaurant Stéphane Carbone (2) | | | | | | 110 € | | |
| Friday October 14, 2022 | | | | | | | | |
| General Assembly | | | | | | 0 | | |
| Day – Discovering the Pays d’Auge, lunch and visit (2) | | | | | | 95 € | | |
| Dinner - Dinner Restaurant Pavé d’Auge(2) | | | | | | 110 € | | |
| Saturday October 15, 2022 | | | | | | | | |
| Day – Terroir and Norman products, visit and lunch (2) | | | | | | 65 € | | |
| Dinner – Inductions and Gala Dinner | | | | | | 230 € | | |
| Sunday 16 October, 2022 | | | | | | | | |
| Day – Lunch in the Hunting Lodge | | | | | | 55 € | | |
| Registration fees (5) | | | | | Before 08/28/2022 | After the 08/29/2022 | | |
| <i>Member of the Bailliage de France</i> | | | | | Offert par le Bailliage de France | | | |
| <i>Member of other Country</i> | | | | | 20 € | 40 € | | |
| <i>Non Member</i> | | | | | 35 € | 70 € | | |
| TOTAL GÉNÉRAL | | | | | | | | |



SPECIFIC CONDITIONS OF SALE

Grand Chapitre de France 2022

Settlement options

Payment can be made on Weezevent, by bank transfer or by check according to the following practical methods:

1. By Internet, using the following link:

<https://www.weezevent.com/grand-chapitre-de-france-2022>

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

2. By electronic bank transfer

CRÉDIT MUTUEL : CCM LEVALLOIS HOTEL DE VILLE

75 rue du Président Wilson, 92300 LEVALLOIS PERRET

Code Banque : 10278 Code Guichet : 06088

Numéro de Compte : 00020450601 Clé RIB : 40

IBAN : FR76 1027 8060 8800 0204 5060 140 BIC : CMCIFR2A

Indicate the Surname, First name and membership number of the buyer as well as CdF in the wording for the recipient of the transfer. The completed and duly signed registration form must be sent to the email address Argentier@chaînefrance.fr

3. By check

In Euros, payable in France only to the order of:

La Chaîne des Rôtisseurs – Bailliage of France

Addressed, along with the completed and duly signed registration form to:

Chaîne des Rôtisseurs - Mr. Stéphane TURPIN, National Treasurer

Lot 41 - 66 avenue des Champs Élysées, 75008 PARIS

Given the delivery and processing times, in the case of payment by check or bank transfer, registration will only be formally confirmed by sending the corresponding E-Tickets to the email address provided by the Buyer

Registration fees

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

- Weezevent payment date,
- Date of bank transfer,
- Date of receipt of the check by the Argentier (plan for delivery times).

| Settlement date | Before the 08/28/2022 | After the 08/29/2022 |
|-----------------------------------|----------------------------------|----------------------|
| Member of the Bailliage de France | Offer by the Bailliage of France | |
| Other Country | 20 € | 40 € |
| Non Member | 35 € | 70 € |

The e-tickets certify registration for the various events that will take place during the “Grand Chapitre de France 2022” of the Bailliage de France de la Chaîne association. The purchase of e-tickets is reserved for members of the Chaîne des Rôtisseurs who may have non-member guests in limited numbers.

Accommodation, breakfasts and extras

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

Transport

Except when specified in the program, transportation by coach is organized for ticket holders from the hotel selected for the event. When the events are near the hotel, people who do not have a car must request carpooling. The Bailliage of France will connect the members but will not intervene as an intermediary in terms of liability.

Terms of cancellation

Any cancellation from September 26, 2022 cannot be refunded, even partially. You can take out cancellation insurance when placing your Weezevent order.

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

Sanitary constraints

The ticket holder must comply with any health rules in force on the dates of the event. Otherwise, the ticket holder will be denied access and will not be entitled to any refund or compensation.

In case of food allergy or intolerance, he will have to report it before each meal to the professional who will welcome him.

Waiver of recourse

By attending the event organized by the Bailliage de France de la Chaîne des Rôtisseurs, the ticket holder acknowledges that they are covered by civil liability insurance and declares that they waive any recourse vis-à-vis the organizer, third parties contributing or participating to the event whether as a legal person or a natural person.

Image rights

By agreeing to participate in the event, the ticket holder accepts the conditions associated with the RIGHT TO THE IMAGE for the benefit of the Bailliage of France, namely that he expressly authorizes the taking of one or more photograph(s) (fixation, recording, digitization) the representative as well as the reproduction, distribution and publication, by any means and on any medium, of one or more photographs representing him within the framework(s) strictly stated herein -after :

Posted 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 press and internet) concerning the event

All external (presentations, etc.) and internal (newsletter, e.news, etc.) communication media relating to the La Chaîne des Rôtisseurs Association or the Confrérie de la Chaîne des Rôtisseurs.

This authorization is given without time limit.

Personal data

You have at any time a right of access and rectification of the data concerning you with the association Bailliage de France de la Chaîne des Rôtisseurs concerning the data that it is brought to collect and keep within the framework of its obligations. own (art.34 of the “Informatique et Liberté” law of January 6, 1978). Simply send a request by post to: Bailliage de France - Chaîne des Rôtisseurs - Lot 41, 66 avenue des Champs Élysées, 75008 Paris, FRANCE.

The people who bought the nominative tickets on Weezevent have accepted these conditions for all the designated people. Registration and participation in the event are valid for acceptance of the associated special conditions of sale.