



CHÂTEAU
Kirwan

GRAND CRU CLASSÉ EN 1855

MARGAUX

THE GOURMET BREAK

Embark on a gourmet adventure created just for you...








OUR RECEPTION VENUES

OFFICE

A 40 m² dining-room that can host up to 14 guests for a meeting as well as a business dinner. A lounge ambiance guaranteed for an intimate event.




-  40 square metres
-  14 people maximum
-  Half day renting fee
- Full day renting fee



PANORAMIC VENUE






An 80m² big meeting room, fully equipped, and which offers a view on the vineyard and the barrel cellar.

-  80 square metres
-  Cocktail : 80 people
- Conference : 70 people
- Seated meal : 60 people
-  Half day renting fee
- Full day renting fee

ORANGERIE

Your colleagues and clients will be charmed by the ancient/modern touch of this 220m² room and its terrace which offers a view on the vines.

-  220 square metres
-  Cocktail : 270 people
- Conference : 250 people
- Seated meal : 190 people
-  Half day renting fee
- Full day renting fee





COCKTAILS FOR MEDIUM SIZE COMMITTEES



THE 20 PIECES COCKTAIL TEMPTATION

The « Temptation » cocktail, it's a Chef in the reception room for the warm dish and 2 beautiful mini starters and a great mini dessert!

The tour of the winery is included. The cocktail is served with 3 wines
Signatures Bordeaux Blanc, Château Kirwan and Charmes de Kirwan

- 5 cocktail pieces "At your fingertips"
- 2 off beat pieces like mini starters (equivalent to 4 pieces)
 - 2 warm salty pieces
 - 2 pieces of our range to share
- 1 mini warm dish to the buffet (equivalent to 3 pieces)
- 1 mini dessert (equivalent to 2 pieces)
 - 2 delicacies
 - 1 warm drink

COMPOSITION EXAMPLE

THE COLD SALTY PIECES

Tortilla with 2 peppers and chorizo
Ossau Iraty cheese and black cherry
Spicy tuna, mango fresh cream cheese
Eggplant caviar tartlet, candied cherry tomato with honey
Lean tartare with citronella

THE OFF BEAT

Thai-style beef tartare
Small ravioli of Romans and chive sauce

THE WARM SALTY PIECES

The Gascon « Croq'! » (Toasted sandwich in the gascon style)
Crusty of breaded shrimp

THE SALTY PIECES TO SHARE

Hasselback style roasted vegetables casserole
Slate with 3 sorts of cheese and some dried fruits

THE MINI WARM DISH TO THE BUFFET

Chuck of beef Parmentier and sweet potato
Fish alternative: Sturgeon cooked like a Bourguignon

THE MINI DESSERT

Rice pudding in grandma's way

THE DELICACIES

2 fruit skewer
Breton shortbread like a lemon tart

Coffee, tea and infusion



COCKTAILS FOR MEDIUM SIZE COMMITTEES



THE 20 PIECES COCKTAIL ANIMATION

The "Animation" cocktail, it's a Chef in the reception room for the warm dish and the workshop of the house, a beautiful mini starter and a great gourmet workshop.

The visit of the winery is included. The cocktail is served with 3 wines
Signatures Bordeaux Blanc, Château Kirwan and Charmes de Kirwan

6 cocktail pieces "At your fingertips"

- 1 off beat piece like a mini starter (equivalent to 2 pieces)
 - 2 warm salty pieces
 - 2 pieces of our range to share
- 1 warm mini dish to the buffet (equivalent to 3 pieces)
 - 1 salty piece of the animation
 - 1 gourmet piece of the animation
 - 3 delicacies
 - 1 warm drink

COMPOSITION EXAMPLE

THE COLD SALTY PIECES

Tortilla with 2 peppers and chorizo
Ossau Iraty cheese and black cherry
Spicy tuna, mango fresh cream cheese

Eggplant caviar tartlet, candied cherry tomato with honey

Lean tartare with citronella
Southwest style tartare

THE OFF BEAT

Small ravioli of Romans and chive sauce

THE WARM SALTY PIECES

The Gascon « Croq'! » (Toasted sandwich in the gascon style)
Crusty of breaded shrimp

THE SALTY PIECES TO SHARE

Hasselback style roasted vegetables casserole
Slate with 3 sorts of cheese and some dried fruits

THE MINI WARM DISH TO THE BUFFET

Chuck of beef Parmentier and sweet potato
Fish alternative: Sturgeon cooked like a Bourguignon

CHOICE OF ANIMATIONS

The "Banc d'Arguin" to the buffet, oysters size N°3
Around citrus

DELICACIES

2 fruit skewer
Breton shortbread like a lemon tart

Coffee, tea and infusion



COCKTAILS FOR LARGE COMMITTEES



GOURMET FORMULA COCKTAIL

The visit of the winery is included. The 22 pieces cocktail is served with 3 wines

Signatures Bordeaux Blanc, Château Kirwan and Charmes de Kirwan

1 workshop (equivalent to 2 pieces per person)

The workshop is available only for groups larger than 80 people

12 salty pieces per person

1 mini warm dish (equivalent to 3 pieces)

1 piece based on cheese

4 sweet pieces per person

COMPOSITION EXAMPLE

CULINARY WORKSHOP

(led by a Chef)

Slicing of Serrano ham

THE COLD SALTY PIECES

Vegetable spring roll

Sweet potato Tortilla

Radish and butter

Mimosa eggs and raw vegetables

Spring roll of prawns, thaï sauce

Crusty of marinated tuna with lemon

Crab

Mini club sandwich with rillettes of sardine

Duck foie gras Opera with Port

Benedict egg, pieces of cebo de campo ham

Beef tartare with capers, parmesan shortbread

Mini wrap of veal, parmesan, rocket salad and black olives

THE WARM SALTY PIECES

Nem of vegetables

Gascon Puit d'amour cake

MINI WARM DISH

Fall/Winter season

Ox cheek cooked in wine from Bordeaux, parsnip mousseline

Spring/Summer season

Hake fillet, chorizo emulsion, oven-grilled asparagus

CHEESE

Platter of pre-cut ewe's milk cheese

Black cherry jam

Country bread

THE SWEET PIECES

Mini canelé

Tartlet with seasonal fruits

Creamy of exotic fruits

Cocoa Breton cake

Coffee, tea



COCKTAILS FOR LARGE COMMITTEES



GALA FORMULA COCKTAIL

The visit of the winery is included. The 22 pieces cocktail is served with 3 wines

Signatures Bordeaux Blanc, Château Kirwan and Charmes de Kirwan

2 workshops (equivalent to 4 pieces per person)

The two workshops are available only for groups larger than 100 people.

10 salty pieces per person

1 mini warm dish (equivalent to 3 pieces)

1 piece based on cheese

4 sweet pieces per person

COMPOSITION EXAMPLE

CULINARY WORKSHOPS

(led by a Chef)

Slicing of duck foie gras

Presented on bread crips with raisins and nuts

&

Oysters of Arcachon Bay

Selection of 3 oysters/pers./ butter from Echiré / lemon

And toasts of rye

THE COLD SALTY PIECES

Thin tartlet of seasonal vegetables

Rolled omelet with herbs

Crusty of mushrooms and truffle oil

Vegetables, wasabi cream

Crusty of lean fillet marinated with lime

Heart of trout marinated in combawa

Spring roll of crab

Crispy quail egg and truffled butter

Beef Tataki, wasabi cream / parmesan shortbread

Small log cake of duck breast with fig

THE WARM SALTY PIECES

Small cheese chou-pastry, comté cream

Small pâté

MINI WARM DISH

Veal fillet, strong juice, truffled mousseline

Or

*Cod fish glazed with honey, seasonal mousseline,
parsley juice with fresh garlic*

CHEESE

Platter of pre-cut ewe's milk cheese

Black cherry jam

Country bread

SWEET PIECES

Mini madeleine with honey

Chocolate truffle

Creamy of lemon

Tartlet with seasonal fruits

Coffee, tea

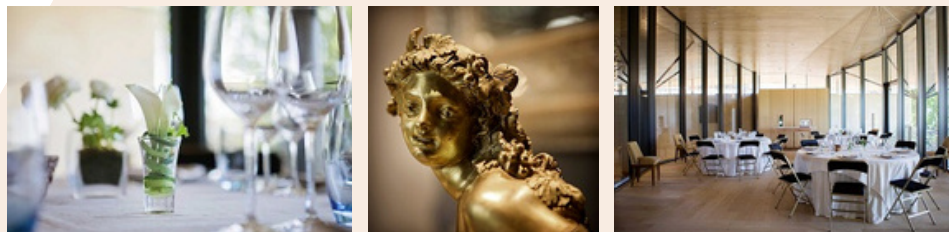


MEALS FOR SMALL COMMITTEES

CLASSIC MENU

created by Chef Frédéric Bozzo

The guests are required to pick the same menu for the entire group, based on the following suggestions.
Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé
with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

Duck foie gras terrine and mixed salad leaves
Salmon carpaccio marinated with fennel seeds and dill
Cod fillet with saffron cream

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Veal loin with cepe mushrooms cream
Preserved duck Parmentier
Roasted guinea fowl with its duck foie gras sauce

Selection of fine cheese

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Warm apple pie
Raspberry Bavarois
Pear poached with white Lillet (local dessert wine)

Coffee, tea and canelés

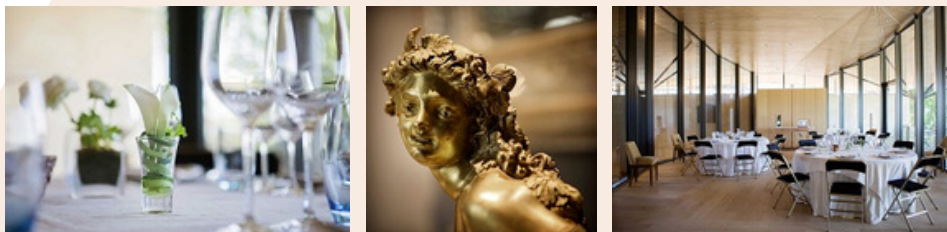
MEALS FOR SMALL COMMITTEES



TRADITION MENU

created by Chef Frédéric Bozzo

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

Sea bass tartare with chives

Dublin Bay prawn risotto with morels and asparagus

Sturgeon steak and its fricassee of cepe mushrooms

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Duckling fillet with pure sea salt

Roasted rack of lamb with thyme

Quick smoked pigeon filet with Provence herbs

Selection of fine cheese

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Hot dark chocolate fondant and its red fruits sauce

Candied apple with acacia honey and its crisp sesame dessert

Dark chocolate or mango or strawberry charlotte according to the season

Coffee, tea and canelés



MEALS FOR MEDIUM SIZE COMMITTEES



BISTRO MENU

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

Lacoste-style egg casserole, Beaufort cheese, bacon bits and croutons

Stew-style beef terrine and its mustard flavor quenelle

Vegetarian alternative: Like a floating island with truffle, pumpkin soup

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Poultry stuffed with small vegetables, juice of roasted chicken, seasonal vegetables and mashed potatoes

Soy and coconut marinated salmon, trilogy of carrots

Glazed pork belly, green lentil stew

Duet of fine cheese

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Pralin Succès with blueberries

The authentic Paris-Brest of Chef Jean-Louis (ring of chou pastry filled with praline pastry cream)

Floating island with cardamom and coffee crumble

Coffee, tea



MEALS FOR MEDIUM SIZE COMMITTEES



RESTO MENU

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

Compression of prawns, passion fruit, mango

Creamy crab with herbs, fruit vinaigrette sauce

Vegetarian alternative: Cepe and mushroom soup with oyster flavors, chestnut chips

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Rump of veal with curcuma butter, strong juice, creamy parsnip and candied carrot

The cod steak and its variation of beetroots

Chuck of beef preserved for 24 hours and its roasted seasonal vegetables

Duet of fine cheese

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Tonka chocolate and salted butter caramel millefeuille

Creamy lemon, supreme of citrus fruits marinated in honey and lime, buckwheat

Pear poached with red wine and orange segments

Coffee, tea



MEALS FOR MEDIUM SIZE COMMITTEES



GASTRO MENU

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

Prawn tartare with peanut oil, corn emulsion and popcorn

Roasted scallops, spinach and grilled buckwheat crisps

Vegetarian alternative: Thin tarte "tutti crunchy vegetables", creamy of vegetables of the moment

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Beef fillet in a cereal crust, seasonal purée and small vegetables

Anglerfish cooked like a Bourguignon, spring oignon and candied carrot, mashed potatoes

Pigeon fillet, the thigh in kromesky, mini brocolis, medjoul dates and saffron emulsion, red wine mirror

Duet of fine cheese

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Optical illusion: jivara/passion fruit canelés from Maison Lacoste

Grapefruit in rosé champagne jelly, light kalamansi cream, pink and lime marshmallow

The gourmet Pavlova goes into winter mode: meringue, exotic fruits and passion fruit sorbet

Coffee, tea

MEALS FOR LARGE COMMITTEES



GOURMET FORMULA

FALL | WINTER

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

Sea bream tartare with brown mushrooms

Ravioli from the undergrowth, pumpkin cream with chestnut honey

Vegetarian alternative: Seasonal vegetables Millefeuille and young flowering sprouts, citrus broth

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Ox cheek cooked in wine, sauce with fatty bacon chips, parsnip mousseline and candied leeks with gingersauce

Rolled veal fillet with pepper and its spinach crispy, hazelnut celery madeleine

Vegetarian alternative: Triptych of vegetable ravioli, candied carrot with orange

Trio of cheese, beetroot sprouts in Greek oil

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Coconut small sponge biscuit cake and spicy roasted ananas

Roasted fruit with honey, nougat mousse, pistachio ice cream

Chocolate and hazelnut praline rock, vanilla sorbet

Coffee, tea and delicacies

MEALS FOR LARGE COMMITTEES



GOURMET FORMULA SPRING | SUMMER

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Signatures, Bordeaux Blanc

White asparagus in 3 different textures (velvety, raw, cooked), poached egg and hollandaise sauce
Crab and broad bean remoulade, green tomato gazpacho
Vegetarian alternative: Seasonal vegetables Millefeuille and young flowering sprouts, citrus broth

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Hake fillet, chorizo emulsion, oven-grilled asparagus, shallot seared in cider
Smoked Challans duck, carrot mousseline with turmeric and vegetables
Vegetarian alternative: Triptych of vegetable ravioli, candied carrot with orange

Trio of cheese, beetroot sprouts in Greek oil

Served with Charmes de Kirwan, Margaux

Our choice of desserts

Ganache cream made with Tainori chocolate, iced mousse with red fruits
Raspberry opaline, citrus honey sauce
Chocolate and hazelnut praline rock, vanilla sorbet

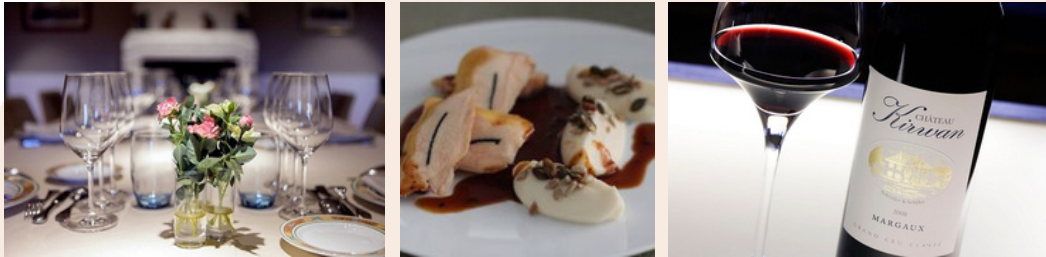
Coffee, tea and delicacies

MEALS FOR LARGE COMMITTEES



GALA FORMULA FALL | WINTER

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with Château Kirwan, Grand Cru Classé

Scallops carpaccio, rocket oil, grated lime

Duck foie gras poached in wine from Bordeaux, sweet spices and nuts, raisins and dried fruits

Vegetarian alternative : Asparagus gazpacho, vinaigrette sauce sorbet, yuzu zest and roasted seeds

Our choice of main courses

Served with Château Kirwan, Grand Cru Classé

Landes poultry, cognac sauce, celery risotto with morels, candied carrot

Glazed cod with chestnut honey, Jerusalem artichoke mousseline, parsley juice with fresh garlic

Vegetarian alternative: Variety of small vegetables, vegetable juice, plum & sesame thin lace biscuit

Selection of cheese

Served with Charmes de Kirwan, Margaux

Farmhouse Saint Nectaire or ewe's milk cheese vertical (Manchego, Ossau Iraty, Bleu basque)

Our choice of desserts

Seasonal fruit fondue, macadamia nuts, vanilla ice cream, chocolate sauce

Citrus crepe, vanilla chiboust, candied kumquat, citrus honey sauce

Belle-Hélène pear

Coffee, tea and delicacies

MEALS FOR LARGE COMMITTEES



GALA FORMULA SPRING | SUMMER

The guests are required to pick the same menu for the entire group, based on the following suggestions. Are included: a private guided tour and the tasting of a vintage of Château Kirwan, Grand Cru Classé with 3 appetizers / person.



Our choice of starters

Served with *Château Kirwan, Grand Cru Classé*

Cold soup of peas and roasted Dublin Bay prawns, shavings of cebo de campo

Fresh tomato and blue lobster, combava ginger sorbet

Vegetarian alternative : Asparagus gazpacho, vinaigrette sauce sorbet, yuzu zest and roasted seeds

Our choice of main courses

Served with *Château Kirwan, Grand Cru Classé*

Veal fillet from the Pyrenees, strong juice with morels, truffle au gratin truffé and vegetable ravioli

Lean fillet, citrus sauce, lemon mousseline and young vegetables

Vegetarian alternative: Variety of small vegetables, vegetable juice, plum & sesame thin lace biscuit

Selection of cheese

Served with *Charmes de Kirwan, Margaux*

Farmhouse Saint Nectaire or ewe's milk cheese vertical (Manchego, Ossau Iraty, Bleu basque)

Our choice of desserts

Seasonal fruit fondue, macadamia nuts, vanilla ice cream, chocolate sauce

Strawberry tartare, basil scum, coconut sorbet

Seasonal fruit with spices, verbena sorbet

Coffee, tea and delicacies



CONTACT

Tel : +33 (0)557 88 7100
mail@chateau-kirwan.com
www.chateau-kirwan.com

We are open

From November to April, Monday to Friday, from 9:30 to 12:30 am and from 1:30 to 5:50 pm
From May to October, Monday to Saturday, from 9:30 to 12:30 am and from 1:30 to 5:50 pm

