



Weddings & Receptions

IN AVEYRON

In a hotel domain in the
heart of Aveyron

Discover the Causse Comtal Hotel

Welcome to a true haven of peace and sale

At the crossroads of the Lot valley and
Aubrac parc, just 10 minutes from Rodez

ACCESS


Train station: Rodez train station
SNCF 12 km)

Airport : Rodez Airport (22 km)

Road: Highway A75 (40 min) –
Toulouse (1h30) – Montpellier (2h)

Free parking





RECEPTION RESTORATION ACCOMODATION

Calm, service and serenity are on the program of the Causse Comtal Hotel
In the heart of more than 30 hectares of nature, in the hills of the Causses, our hotel is located in the center of Aveyron, a few minutes from Rodez, between the Lot valley and the Aveyron park.



Welcome to Causse Comtal

Our establishment is the privileged partner of all your receptions in Aveyron.
Wedding, Baptism, Birthday & other celebrations, we are at your disposal to make
your event a unique moment, through a three-part offer
Reception, Catering & Accommodation.

... to choose the Causse Comtal

1. The organization of all your events

Weddings, baptisms and other celebrations: all your events are welcome at the Causse Comtal Hotel.

Only 1 hour from Paris by plane, all your guests can reach us easily and quickly.



2. Privatized spaces

Do you want to organise an event bringing together a large number of guests? We can privatize our reception room, our large dining room and our 2 hectare garden. Our free parking at your disposal.



3. A complete solution, à la carte

You are not obligated to use all of our services!

All our offers is « à la Carte ». Reception, catering or accommodation can provide solutions to all your problems.



4. Many relaxation areas

With our Spa, our 2-hectare garden and our multi-sports ground, offers your guests a real moment of relaxation. We also help you organize your activities outside the hotel.



5. A gastronomic moment

Our chef Serge Bousquet and his team invites you to discover the great French classics.

Cocktail, vin d'honneur, lunch, dinner or brunch, we offer the formula that will necessarily suit you



The Causse Comtal Hotel provides you an offer in three distinct sections: Receptions, Catering and Accommodation. You are thus free to trust us for your reception without staying at the hotel. Everything is à la carte.

Reception

Rental of room and outdoor space.
Access to relaxation area
Decoration
Secular ceremonies

Please contact us for the price

Catering

A Vin d'honneur
Gala meal (lunch and dinner)
Brunch

Please contact us for the price

Accommodation

Single, twin and double room rental
Suites offered for the brides.
No risk on the road

Please contact us for the price

All your events at Causse Comtal Hotel



Weddings & Unions



Baptisms & Communion



Birthdays



Celebrations



Parties & Receptions

Our concept: à la carte services

For all your receptions, we offer a wide range of "à la carte" services. Tell us your budget, your number of participants and your desires and we will make you a tailor-made quote.

Your space
You need the minimum, we put a room at your disposal.




Your equipment
Enjoy the hotel and its Spa



Your services
We take care of everything to make your moment unique

Minimum 30 convives

 Privatisation of our reception room and terrace (upto 70 people)

Please contact us for the price

 Privatisation of our restaurant room and its terrace (more than 70 people)


Please contact us for the price

 Access to the 2 hectare park


Please contact us for the price

 Providing a projector


Please contact us for the price

 Provision of our touch screen "86"


Please contact us for the price

 Access to the relaxation area for all (not privatised)


Please contact us for the price

 Secular ceremony in our garden (tables, chairs, arch, lay officer)

Please contact us for the price

 A spa treatment for 2 brides or the hero of the day (birthday, communion, etc.)

Please contact us for the price

 Visuals, interactive seating plan and photo booth offered (depending on the amount of the quote)

Discover all our "à la carte" additional services on page 6 and photos of our spaces on page 7.

Our options à la carte

In addition to our three formulas, we can offer you a large number of complementary à la carte presentations to make your event really unique.



Kitchen workshop-
parcours, gastronomic
journey without chef



Musical entertainment
DJ
Accordion
Local group



Privatization species
relaxation +
independent care
Day or hour bases



Outdoor entertainment -
Contact us for the price



Dedicated room rental for
children



Karaoke service
Selfie machine



Photographer



Inflatable games



Multisport field

Our reception areas

Depending on your number, our hotel provides you with two indoor spaces as well as our 2-hectares park.

The spaces are more available to you **the night before or the morning of your event for decoration**, then all day of your event, until 4 a.m. Beyond that, each additional hour is invoiced for 90 €

Less than 70 guests



Our reception hall



More than 70 guests

Our large dining room



The hotel garden (2 hectares)



Our catering offer

For all your receptions, we offer a range of services
Gala lunch and dinner, cocktails and Sunday morning Brunch, in three different
price ranges: **Essential, Stopover or Experience**

Our lunch and gala dinner formulas

Essential Formula
Starter– Main course –
Dessert to be chosen in
advance from our
reception menu + %
water + Hot drink

Please contact us for
the price

Stopover Formula
Essential formula
+ 1 glass of
champagne
+ 3 cold appetizers as
an aperitif

Please contact us for
the price

Experience Formula
Stopover formula
+ Access to premium
dishes + Cheeses
+ Big cakes

Please contact us for
the price

Our vins d'honneurs and cocktails

Soft drinks &
alcohol
Proposal on page
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Pleasure Range
Tasty and economical,
the pleasure range
takes you through a
festival of flavours

Please contact us for
the price

Gourmet Range
Refined and delicious,
the **gourmet range**
accompanies your
biggest events

Please contact us for
the price

Our Sunday Lunch Brunch

A set of sweet and savory
dishes with assortment of fruit
juices and hot drinks. Do not
hesitate to ask for our
dedicated card.

Please
contact us for
the price

Children 's table

An individual menu for
the youngest
Please contact us for
the price

Our dishes available in our lunch and dinner formulas

Compose your menu directly from the dishes offered on this page.

Premium dishes are available in the experience formula only.

(Our "essential" dishes are accompanied by a vegetable and starch of the customer's choice.)

Do you want to taste a particular dish ? Do not hesitate to let us know, in order to make a special menu for you.

Starters

Duck cannelloni with trumpets of death

Aubrac beef carpaccio

Sea bass ceviche and prawns with pomegranate

Braised cabbage with bacon

Lamb sweetbreads puff pastry, sweet garlic butter with parsley

Gravlax tuna on a bed of jelly cucumbers

Salmon mosaic with spinach and matcha tea

Sea bass ceviche and smoked salmon, papaya sauce

Sweetbreads fricassee with morels

Foie gras opera

Pan-fried red mullet, zucchini cream, roasted tomato

Scallops in gravlax with yuzu and vodka

Perigord Salad

Duck terrine with smoked duck breast mille-feuille,

Trilogy around the "Black Tiger"

Main course

Veal chop with chimichurri sauce

Chicken fillet, stuffed brick and cream of corn

Duck breast with tamarind

Duck Parmentier

Lamb steak with thyme sauce

Marinated Tuna Steak

Trout from the Aubrac mountains, risotto with black rice, cream of peas with seaweed

Lamb sirloin steak, Tarbais beans and vegetable tian

Fillet of John Dory with summer vegetables and marjoram, acorn-fed chorizo,

Veal grenadin in herb crust, pico de gallo in virgin

Sea bass, watercress sauce, fregola sarda with zucchini

Rossini duck breast, gratin dauphinois, cocktail tomato

Lamb sweetbreads with parsley, homemade aligot

Scallop risotto with asparagus, almond gremolata, parsley oil, citrus vinaigrette

Desserts

Chocolate Feuillantine

Chocolate hazelnut finger cake Strawberry

Large macaron (chocolate, raspberry, pistachio or vanilla)

Wonderful with coconut

Chocolate Gourmet Nun

Amandine tartlet

Red fruit tartlet crumble

Mandarin chocolate dome

Apricot sweetness

Dessert 3 chocolates

Crispy red fruit and lychee ingot

Mont-Blanc

Opera

Volcano of the moment

Not to mention...

The great of our pastry chef

Our mouthfuls offered in our cocktails and vin d'honneur

Refined and delicious, our mouthfuls accompany your vins d'honneur and your cocktails. The golden bites are those of the gourmet range.

Cold mouthfuls

Hummus patty with yoghurt sauce and mint

Mini Greek skewer (olive, tomato, salami, artichoke)

Salmon rillettes & blini

Rolled salmon with goat cheese

Homemade country terrine on toast

Ham, tomato, mozzarella, pesto toast

Tortilla chorizo

Gazpacho verrine & ham chips

Teriyaki Chicken Skewer

Duck, goat cheese and fig skewer

Blini Prawns, Coconut & Tandoori

Mini choux mousse foie gras

Mini salmon mousse puffs

Foie gras in a terrine on a bed of gingerbread

Melon tartare and ham with port wine

Salmon tartare

Hot mouthfuls

Cod Accra

Meatball in tomato sauce

Country ham croquette

Spiced chicken and potato nuggets

Mini croque-monsieur

Mini slice of pizza queen

Mini slice of quiche lorraine

Tuna Samosa

Marinated duck aiguillette

Lambsweetbreads casserole with parsley

Cromesquis with Roquefort cheese and pear compote

Snail cromesquis

Apple-onion pudding croquette with yoghurt sauce

Pan-fried foie gras, apple puff pastry

Mini Hamburger Aveyronnais

Salmon and shrimp pizza with cream sauce

Sweet mouthfuls

Mini Brownie

Mini Financial

Mousse 3 chocolates

Raspberry mousse

Mango mousse

Seasonal fruit tartlet

Chocolate tartlet

Lemon meringue tartlet

Fruit salad verrine

Light Coffee Verrine

Sweet passion, raspberry & pineapple

Crunchy praline and chocolate Crème brûlée

Cream puffs

Coffee & almond desserts

Mini baba

Apricot tartlet

Amandine tartlet

Tartlet with various fruits

Verrine de Pana Cotta

Our alcohol services

To accompany your wines of vins d'honneurs, aperitifs and gala dinners we offer several alcohol formulas

À la carte

Free access for your guests to our different menus with a special rate depending on your number

Alcohol card

Many bottled beers, draft or cask as well as an assortment of aperitifs, by the glass or by the bottle

Wine menu

An assortment of local and national wines, in the glass, bottle or in a jug

Cocktail Card

All our creations in order to make your event even more festive, with our Mixologiq machine

From 30 to 50 people : 10% of discount

From 50 to 100 people : 15% of discount

More than 100 people: 20% of discount

Availability

A volume of alcohol made available by our teams for your event, according to your number

Festive aperitiv

A keg of beer (20L), a bowl of sangria or marquissette & a bottle of soft drink per 20 people

Prestigious aperitif

Festive aperitif+ a cocktail per person, & and a bottle of aperitif alcohol (pastis, etc.) per 20 people

Cocktail machine

Our cocktail machine, 10 bottles of alcohol, a server and unlimited soft drinks (capacity : 200 cocktails)

Please contact us for the price

Please contact us for the price

Please contact us for the price

Corkage

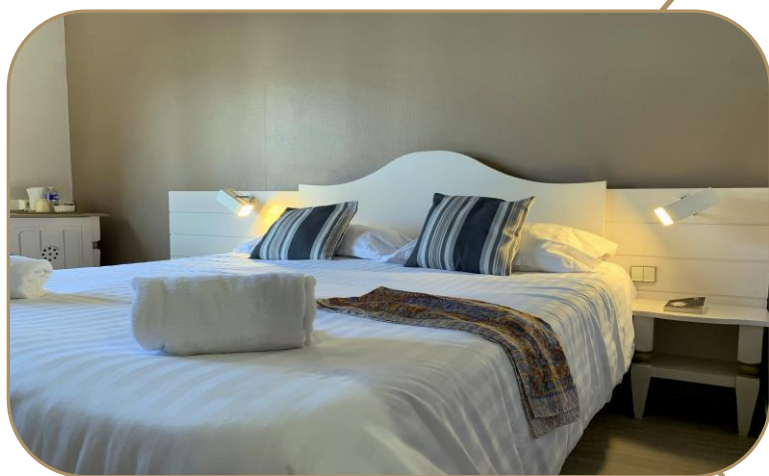
Causse Comtal Hotel propose you 108 rooms and suites

A courtesy tray is at your disposal in each room

Spend the night at the place of your event. It is a guarantee of being able to make the most of it and take no risks on the road.

10 suites – 4 of them are adapted to people with reduced mobility

Queen size bed – Shower or bathtub – TV – 30 m²
For single person or couple



20 chambres supérieures

Lit Queen Size – Douche ou baignoire – TV – 16 m²
Pensées comme des chambres single, elles peuvent aussi accueillir des couples. Avec peignoirs et machine à café

78 modular rooms

In twin mode : 2 twin beds 90x200
In dual mode: 1 King Size bed 180x200

Shower or bathtub – TV – 15 m²

Designed as twin or double rooms (depending on your needs), they can also be used as singles



Our accommodation tariffs for weddings & receptions

Judging from the season, we offer you three different tariffs for weddings and other events

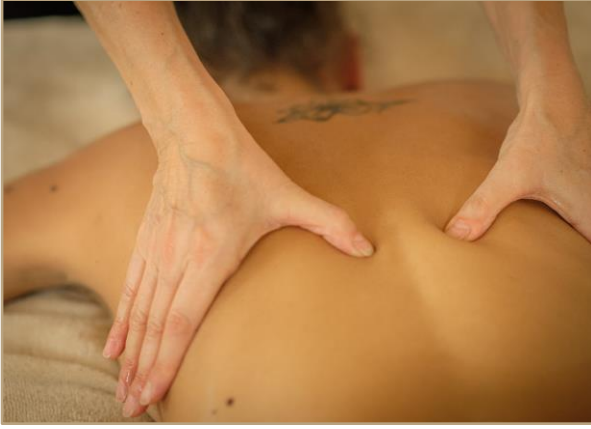
Accommodation price Room and per night price	Base season (from october to may, except school holidays)	Average season (june, september and school holidays except summer)	High season (july, august and transhumance)
Single, twin or double room – 15 m ²	Please contact us to consult the prices for your needs. These vary depending on the date and demand		
Suite – 30 m ²			
Breakfast			
Supplement 3 rd bed			
Supplement animal			
Tourist tax			

From 30 guests, we offer suite accommodation to the bride and groom (as part of a wedding) or to the hero of the day (as part of a birthday or a celebration)





Pictures





Our contact

Commercial service
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commercial@caussecomtal.com

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12630 – Gages Montrozier
www.caussecomtal.com

We will respond to all your requests in less than 24 hours and a personalized request in less than 48 hours

Weddings & Receptions

CONTACT-US



CAUSSE COMTAL
EVENTS

The **ORIGINALS**
HUMAN HOTELS & RESORTS



Our website and our social networks

Discover the hotel from the sky in video