



Our establishment is the privileged partner for all your receptions in Aveyron. Weddings, Baptisms, Birthdays & other Celebrations, we are at your side to make your event a unique moment, through a three-part offer.

Accommodation, Reception & Catering.

Our accommodation offer - including taxes

99 € Double or single room for guests (from 3pm on the day to 11am the next day)
Rates subject to availability, decreasing according to quantity

Suite offered to the heroes of the day, from 9 a.m. on the day of the event to 11 a.m. the next morning (subject to catering service or reception at the hotel)



- 108 rooms including 10 suites
- 4 rooms for people with reduced mobility

Room equipment:

- Bathroom
- King Size Bed (180 x 200)
- Wifi
- TNT television

Hotel Facilities – Hotel completely renovated in 2022 and 2023

- Free parking
- Lift
- Bar with games and fireplace
- 8 meeting rooms
- 2ha park
- Multi-sports field
- Gym open 24 hours a day
- Indoor & heated swimming pool
- Jacuzzi
- Sauna Infrared
- 7 treatment cabins (extra charge)

Early check-in : (Supplement per room)
Arrival in the morning at 9 a.m.: 20 € incl. taxes
Arrival in the afternoon at 1 pm : 10 € incl. taxes
 Tourist tax: 0,90 € / person
(Tax 2024, subject to change in 2025)



Accessibility

- 10 minutes from Rodez SNCF train station (12 km)
- 40 minutes from the A75 motorway Toulouse (2h) – Montpellier (2h)
- 1 hour flight from Paris (Airport 20 minutes away)

In an estate in the heart of the Aveyron, a true haven of peace and greenery. Calm, relaxation and serenity are on the agenda at the **Hotel Causse Comtal**

In the heart of more than 30 hectares of nature, in the hills of the Causse, our hotel is located in the centre of the Aveyron, a few minutes from Rodez, between the Lot valley and the Aubrac park.

Our Opportunity Calendar

Take advantage of a **discount** on our accommodation, **room rental and catering** services for your banquets, **weddings and receptions** by choosing dates that are **not in demand**

Classic fare	-10 %	-20%	January	February	March	April	May	June
			July	August	September	October	November	December (Excluding 31/12)



Organize all your personal, professional and associative festive events at the
Causse Comtal – Hôtel, Restaurant & Spa



Our Reception – Room Rental offer incl. Taxes (wifi, cleaning, tables and chairs included - excluding tablecloth)

Prices of "only" spaces without catering, in case you simply wish to rent our spaces to us with your own caterer (against food discharge).	Rooms	M ² Surface	Capacity		Rental from Friday 2pm to Sunday 2pm, excluding night (2am-8am)	Rental from Saturday 10 am to Sunday 2 pm excluding night (2am-8am)
			Standing	Seated		
	Room Armagnac	180	150	100	2 000 €	1 000 €
	« 3C » with terrace under pergola	100	110	75	4 000 €	3 000 €
	Restaurant La Cazelle with terrace	210	200	170	7 000 €	4 500 €
	« 2C » with terrace under pergola	52	60	40	3 000 €	2 000 €
	The Park Gardening Chairs	2 ha	—	—	800 €	
	Room Bournazel extra room for the children, preparation...	30	—	—	300 €	200 €

Extra hour between 2 a.m. and 8 a.m. + 120 € incl. taxes
 Mandatory deposit of 1000 € on D-3, by cheque
 Obligation of a person Child manager more than 8 children
 Fireworks prohibited except approved professionals
 Outdoor furniture rental on estimate according to format and size Barnum with or without floor / Marquees with or without floor
 Tableware rental - 7 € incl. taxes per set
 1 set (1 fork, 1 knife, 1 small spoon, 1 small starter plate, 1 flat plate, 1 small cheese plate and small dessert plate, white cloth napkin, white topping)

Our options – Incl. Taxes (service providers subject to availability)

Your "Zen" organization					For children			An unforgettable evening				
Implementation Decorations of the customer 150 €	Wedding planner from 800 €	Florist from 1 000 €	Seating Plan on touch screen 400 €	Photographer from 1 000 €	Inflatable Games On quote	Multi-sports field 150 € Per day	Babysitter from 200 €	Video-projector 50 €	Corkage 15 € / opened bottle	Karaoke Service 300 €	Selfie machine 1 € / photo (pack of 100)	DJ from 1 200 €

In order to accompany you in the best possible way in your evenings and events, our chef and his team offer you a complete menu to satisfy you.



The rental of the adapted room (3C or Restaurant La Cazelle depending on your number) is offered to you as part of your meal.

Our event catering offer – Incl. Taxes – Minimum 20 people

RECEPTION, APERITIF DINNER & APERITIF LUNCH

Your choice of appetizers from the chef's proposal:
sweet and savory, hot and cold



8 pieces

10 pieces

12 pieces

18.50€
per person

23€
per person

26.50€
per person

Additional piece or single piece: 2.60€



Cold bites

Sea bream ceviche
Duck breast skewer with fig
Tropical salad
Pastrami sandwich
Octopus salad in a glass
Avocado guacamole with Espelette pepper
Mini crab navette mayonnaise & lime
Crunchy vegetable pita bread
Mini salmon tartare
Mini Smoked Salmon Pretzel
Aveyron salad
Caprese mini mozzarella, cherry tomato
Green tomato bagel duck confit



Hot bites

Shrimp tempura
Mini burger
Vegetable samosas
Mini pizza
Caramelized chicken skewers
Chicken Samosa
Creole steamer cap with kaffir lime
Cod Accras
Aligot grilled sausage
Mini croque-monsieur with truffle oil
Mini focaccia with vegetables
Mini quiche lorraine
Mini Puff Pastry of « Farsous »



Sweet bites

Fruit skewers
Mini Pana Cotta
Matching macaron
Mini seasonal tartlet
Passion fruit apple crumble
Sour cherry chocolate mousse
Key lime tartlet
Assortment of chocolate bites
Fruit salad
Catalan cream
Mini tropezienne
Vanilla and chocolate éclair
Stuffed chouquette

FESTIVE DRINKS – For any other drink, do not hesitate to contact us



Marquissette, Sangria or Mojito basin – 12L	199 €
Champagne soup basin – 12L	350 €
Tap + B12 beer keg – 20L	199 €
Bottle of rum – 70cl with a fruit juice – 1L	85 €
Jack Daniels Whiskey Bottle – 70 cl	85 €
Bottle of Schreiber tradition champagne – 75 cl	59 €
Bottle of champagne "La rencontre" Lequien – 75 cl	69 €
Cocktail machine (additional deposit)	1500 €
(10 bottles of alcohol, unlimited soft drinks, capacity 200 cocktails, waiter)	

Beverage package 16€

1 still water, 1 sparkling water, 1/4 Barandelles wine, 1 coffee per person



Child package 5€

2 glasses of fruit juice per child



Corkage fee 15€

per bottle opened. We manage your stock and will keep it cool



HÔTEL CAUSSE COMTAL RODEZ



THE ORIGINALS RELAIS

Banquets,
Weddings
& Receptions



The ORIGINALS RELAIS



Prix TTC – service compris

Discover our Gala menu for all your biggest events as well as our "Brunch" for the day after your holidays.



FINE BOUCHE GALA MENU
49 € Incl. Taxes per person

Single choice for all guests, excluding allergies and food prohibitions (contact us)

Towel and white tablecloth included on request

Supplements are provided for the choice of certain dishes

Aperitif

3 pieces of savory cocktails and a glass of champagne (16€)

Starter

Sea bream and salmon ceviche with Thai lemon, avocado guacamole and Espelette pepper

Tradition bouquet of Aveyron salad, duck breast petal and foie gras pan-fried with Himalayan salt

Cannelloni fish mousse from our rivers, star anise, emulsion of green vegetables

Tropical salad with pineapple banana crouton and plantain

Duck foie gras terrine with charrette rum, mango pineapple chutney, toasted milk bread (7€)

Main Course

Piece of tournedos d'Aubrac with herbs from the garigues of the Causse Comtal, béarnaise juice with marrow

Pan-fried Black Tiger prawns flambéed with Ricard, lemongrass, vegetable risotto

Grilled marinated sea bass and scallop fillet, Creole style, small lemon caviar rougail

Duck breast with porcini mushrooms

Sautéed early vegetables with a crunchy vitamin

Braised rack of lamb in a spice crust, velvety squeezed juice with tamarind and curry leaf (8€)

Trou Aveyronnais

Ratafia – Sorbet fruit rouge (7€)

Assortments of Cheeses from Aveyron and elsewhere

Dessert

Baba with rum, grape, fruit, mousseline cream and turmeric caviar

Mont Blanc with fresh coconut, lime and cinnamon wood

Pavlova meringue with red fruits, griottine infusion,

Strawberry and cherry sorbet scoop

Dessert with champagne vanilla delight, hibiscus jelly, chocolate crunch (5€)

Wedding cake (please contact us for the supplement)

Choice of toppings

1 vegetable + 1 starch for the main course

Supplement of 4 € incl. Taxes for a third garnish

Vegetable Planter

Seasonal

Pan-fried vegetables like a ratatouille

Homemade vegetable flan

Provençal vegetable Tian

Artichoke à la barigoule

Plain or vegetable risotto

Gratin dauphinois

Mashed potatoes

Aligot

Fresh homemade fries

Sweet potato fries

Sarladaise potato

New potatoes



LA CAZELLE'S BRUNCH
39 € Incl. Taxes par personne

Brunch buffet with an assortment of salads and raw vegetables according to the seasons

Supplements are provided for the addition of certain dishes



Salty

Varied pies and quiches

Gravlax Salmon

Cold cuts, cheeses and

Dairy products

Eggs and bacon

Aligot sausage

Lamb sweetbreads with

marbling (8€)

Calf's head gribiche sauce (6€)

Tripoux Aveyronnais (5€)



Sweet



Various pastries

Cakes

Pastries

Pancake

Fouace

Fresh fruit



Hot drinks

Coffee

Tea

Hot chocolate

Milk



Cold drinks

Carbonated water

Still water

Orange juice

Apple juice

Multivitamin juice

The Brunch de la Cazelle is a set of sweet and savory dishes and drinks, to be enjoyed in our large restaurant room and on our terrace.

Discover our buffet composed of our great savory and sweet classics and our typical Aveyron dishes



Children's Menu (- 12 years old)

Main course, dessert, soft drink

20 € TTC Incl. Taxes per person



Main course

Salmon steak,

Mashed potatoes

or

Roast free-range chicken thigh

French fries



Dessert

Homemade brownie

or

Two scoops of ice cream

INFORMATIONS & RESERVATIONS

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