

1807 m



38 km

**MAISON DES DRUS**  
CHAMONIX-MONT-BLANC  
74400 - FRANCE

• GROUP BROCHURE SUMMER 2024 •

**CHAMONIX GOLF**





# HOUSE OF DRUS



18 RESTAURANTS  
D'ALTITUDE



AN OFFER  
FOR ALL TASTES



HOMEMADE CUISINE  
IN OUR WORKSHOP



PASSIONATE EMPLOYEES  
RESPECTFUL OF THEIR LAND

## THE PARENT COMPANY OF 18 HIGH-ALTITUDE RESTAURANTS

### TAKEAWAY

Foehn  
SANDWICHERY  
1,891 M

3842  
Summit  
SANDWICHÉRIE  
74 400

le  
Comptoir  
SANDWICHÉRIE  
2,000 M

le Spot  
SANDWICHÉRIE  
1,975 M

Chara  
SANDWICHÉRIE  
1,850 M

le petit  
Repère  
SANDWICHÉRIE  
1,891 M

Plan-Jo  
SANDWICHÉRIE  
1,923 M

### TABLE SERVICE

RESTAURANT ALPIN  
HAUT PERCHE  
3842

l'Adret  
• LA BONNE ADRESSE •  
ALPINE

REFUGE  
DE LA FLÈGÈRE  
RESTAURANT & TERRASSE  
1877 M

B  
BERGERIE DE PLANPAZ  
RESTAURANT / HAUTE  
SAVOIE Alt. 2,000.M

LE REPÈRE  
CUISINE DES CIMES  
®

CLUB HOUSE  
LE CHALET  
BAR - RESTAURANT

LA TABLE DE  
PLAN JORAN  
RESTAURANT

### SELF + INTERNAL FEET

PLAN  
JORAN

RESTAURANT SELF  
CHARAMILLON  
BAR & TERRASSE

### DRINKS & PIZZA + PETITE VAE

BREV'BAR

### CORNER FEET

LE R CORNER  
FOOD



## **GOLF**

### **AN UNALTERABLE MEMORY!**

The Chamonix Golf swings between its reputation as a course cradled in magic and the views offered on the impressive verticality of its peaks.

Classified by specialist guides as one of the most beautiful mountain courses, it has the particularity of being completely flat. You will discover excellence in green, white and blue.

It is in the middle of the world capital of mountaineering that this rare pearl is nestled. Imagine yourself hitting the fairway of hole No. 17; in focus, to put your ball in play, the north face of Mont-Blanc and this cascade of seracs formed by the Bossons glacier.

You are at the foot of the Drus -3754 m- and the Aiguille Verte -4122 m-, the Aiguille du Midi -3842 m- and the Mont-Blanc -4810 m-.





The Club House Chalet is an exceptional haven of relaxation, welcoming you in a warm setting before or after your round of golf.

Nestled in the heart of the estate, between the tees of hole no. 10 and hole no. 15, its terrace offers a breathtaking view of the green of hole no. 18, with the majestic Mont-Blanc in the background.

Our menu will delight your taste buds during lunch or at the end of the day, by being tempted by a convivial moment around an aperitif with cocktails and platters to share.

A range of snacks completes the experience, discover our delicious homemade bread sandwiches made by our own bakery, as well as a tempting variety of snacks and drinks to satisfy all your cravings.



Chamonix Golf Open to all, golfer or non-golfer



Capacity 80 seats under veranda, 120 on terrace



Interior space and terrace



Open summer

#### THE EVENTS

Privatization Group meal, Birthday

#### OFFERS

Brunch Aperitif Lunch Evening (dinner, cocktail, dance evening)





# THE SPACES





# BREAKFASTS

*BUFFET ONLY*



**THE CLASSIC**  
**€5 per person**

- Coffee, tea and hot chocolate and a pastry



**THE FRUITY**  
**€8 per person**

- Coffee, tea, hot chocolate, pastries
  - fruit juice and fruit salad
- 
- Charcuterie and cheese board option at €32 (for 5 people)



## BRUNCHES



### **BUFFET BRUNCH** **During the day only**

*Included water, hot drink in termos*

*Option of barrel wine (5€/pers) or choice à la carte*

### **SWEET BRUNCH**

25 € per person

- Pastries, Sweet Cakes, Chouquettes, Bread, Brioches and Homemade Spreads (salted butter caramel, spread, jam)

### **SALTY BRUNCH**

30 € per person

- Cold meats, Cheese, Scrambled eggs, Marinated pink trout
- Vegan spread (mushroom duxelles / chickpea hummus)
- Quiche

### **COMPLETE (sweet with tart and not pastries + savory)**

48€ per person supplement for hot dish of your choice (10€ served as a buffet)

- Confited pork belly with BBQ potato sauce
- Beef chuck with red wine sauce and puree





## LUNCHES



### THE MENUS

*Included in the menus, 50cl mineral water and hot drink per person*

**THE MENU MUST BE COMMON TO THE WHOLE GROUP**

### BBQ MENU (MEAT OR FISH FORMULA)

€35 per person. Min. 50 persons

Entrance buffet option (€8/pers)

- Marinated poultry or Lean Mediterranean sauce in a virgin sauce with Sarladaise potatoes and vegetables.
- Dessert buffet (mignardises or pie to share or dessert in a salad bowl)

### MENU CLUB HOUSE

Starter + Main course + Dessert €37 per person Starter + Main course or Main course +

Dessert €31 per person

Choice of entry

- Artichoke salad
- Vegetable Tian and his smoked ham
- Vitello tonnato

Meal of your choice

- Beef tataki
- Caesar salad revisited
- Grilled eggplant with BBQ sauce (vegan)

Choice of dessert

- Homemade iced Vacherin
- Fruit tart
- Entremet Chocolate





## THE FORMULAS



### THE FORMULAS

On voucher or on course available depending on the periods and size of the group

#### QUICK FORMULA (ON VOUCHER)

€25 per person Includes a glass (wine, 25cl or soft beer) + coffee/tea

Meal of your choice)

- Pipe Rigate with red pesto
- Cesar salad

#### GIANT FRYING PAN (ON COURSE ONLY)

€29 per person

included buffet of non-alcoholic drinks + coffee/tea

- Basquaise chicken or Lamb shank and summer vegetables or Tartiflette
- Fruit tart





## THE EVENINGS



### THE MENUS

*Included in the menus, kir or punch + water (50cl/pers) + hot drink + génép*

#### MENU BBQ

€40 per person

- Starter buffet (supplement 8€/pers)
- Marinated poultry or Lean Mediterranean sauce in a virgin sauce  
With Sarladaise potatoes and vegetables.
- Dessert buffet (mignardises or pie to share or dessert in a salad bowl)

#### MENU YOU GOLF

€55 per person

Choice of entry

- Octopus pesto Rosso, candied tomato and grilled eggplant with virgin sauce
- Yuzu vinaigrette trout carpaccio
- Creamy burrata gremolata and marinated summer vegetables

Meal of your choice

- Saddle of lamb tian with vegetable juice infused
- Red mullet sauce like bouillabaisse and roasted fennel
- Tomato tart on parmesan shortbread with onion confit and stracciatella

Choice of dessert

- Homemade iced Vacherin
- Fruit tart
- Entremet Hazelnut chocolate





## COCKTAILS



### COCKTAIL DINNERS

Buffet includes one drink per person (25cl beer, glass of wine or soft drink)

#### Classic

10€/person Toasts, quiches, pizzas  
 Supplement for sweet treats Price?

#### Prestige

15€/person Assorted appetizers (what to see?)



### COCKTAIL DINNERS

€5 Amuse-Bouche per variety (2 pieces)

#### SALTED

- Mini Buns
- Verrine of artichokes, Piedmont hazelnuts, lemon and tarragon
- Skewer of marinated and grilled vegetables
- Tomato gaspacho, siphon mozzarella
- Pink trout tartare in a glass
- Fool leaves it there lacquered with ginger and lime soy sauce
- Marinated eggplant, barbecue sauce
- Quesadillas, pesto rosso, candied tomatoes and Comté
- Reblochon cromesquis
- Cromesquis of paleron
- Focaccia Gremolata burrata
- Focaccia with red pesto and cup
- Cow serac focaccia and condiments
- Gougère
- Pissaladière
- Tomato foccacia

#### SWEET

- Chocolate ganache brownie
- Praline cabbage
- Caramel chocolate dessert
- Lemon tartlet
- Fruit tartlet
- Raspberry pistachio financier
- Red fruit soup
- Raspberry speculoos tiramisu
- Breton shortbread mousseline verbena
- Walnut tartlet
- Pink praline tartlet





# GENERALES SALES CONDITIONS

These General Conditions of Sale are sent to the customer at the same time as the quote, to enable them to make their reservation. Any reservation therefore implies full and unreserved acceptance by the customer of these conditions, to the exclusion of any other document such as prospectus, commercial documents, etc.

## **Article 1: GROUP**

Any entity of more than 20 people or calculated on the minimum basis of 20 people is considered a group. The chosen menu must be common to the entire group unless there is a specific diet.

## **Article 2: BOOKING GUARANTEE**

When the customer makes a first request, the establishment makes a pre-reservation called an option. The option is a limited-time booking which gives customers time to think about committing to the contract. The option binds neither the client nor the establishment. The date for exercising the option is set by the establishment. The option only becomes reservation after payment of a deposit corresponding to 30% of the total estimated amount. The customer's confirmation of reservation implies his unreserved acceptance of these general conditions of sale. Any payment as a deposit will remain forfeited in the event of cancellation by the customer. A replacement solution must be validated between the two parties if in the meantime a confirmation cancels the option.

## **Article 3: PAYMENT TERMS**

All invoices are payable either: by full pre-payment before the group's arrival, or upon receipt and at the latest within 30 days following their date of issue.

## **Article 4 : ASSURANCES**

The establishment declines all responsibility for damage suffered, of whatever nature, loss or theft concerning effects or materials brought by the customer during their visit. The organizer is responsible for any direct or indirect damage that he or his guests may cause during the event.

## **Article 5: RESTORATION**

The number of place settings must be confirmed in writing (mail, email or telephone) no later than 72 hours before the date of the service.

Unless specifically agreed between the two parties, this number will be used as the minimum billing basis. On the day of the service, the group must arrive at the restaurant at the agreed time and with the number of people. In the event of a delay, the restaurant reserves the right to make the group wait. If this delay is more than 1 hour the reservation will no longer be guaranteed.

Corkage fee (champagne or wine): €15 per bottle.

## **Article 6: CONDITIONS AND CHANGES IN PRICES**

The rates in effect on the date of reservation are firm and final from payment of the deposit.

## **Article 7: TOTAL CANCELLATION**

In the event of withdrawal 2 weeks or more before the date of the service, no penalty will be charged.

Less than a week before the scheduled date will be invoiced at 50%. The full price including tax will be required in the event of cancellation on the same day.

## **Article 8: PARTIAL CANCELLATION**

If the partial cancellation occurs less than 72 hours before the scheduled date, the service will be billed at 50% for the missing people. If the partial cancellation takes place on the same day, all reservations initially planned are due.

## **Article 9: CASE OF FORCE MAJEURE**

Depending on weather conditions (snow, wind, etc.) or other force majeure (technical breakdown, etc.), Compagnie Du Mont Blanc may be required to cancel the ski lift service on the day of your arrival. As a result, the catering service may be canceled the same morning. The deposit will therefore be refunded to the customer.

## **Article 10: DISPUTE**

In the event of a dispute and without an agreement reached with the establishment, you can call on the consumer mediator: AME, 11 Place Dauphine, 75001 Paris. [www.mediationconso-ame.com](http://www.mediationconso-ame.com)





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