

In The Cities Magazine Article

Chateau Lamothe, 14351 Nicollet Court, Burnsville, MN 55306
(952) 435-7709
www.chateaulamotheevents.com

Escape to France

When you mix a talented catering chef, about 100 varietals of delightful wines, and a European-styled space in Burnsville, you get Chateau Lamothe – purveyor of delicious wines with all the lovely details to inspire you and your loved ones to get together for a fantastic evening out.

Fine Wines with Fun Conversation

Chateau Lamothe's founders, Chef Doris LaMott Hoel and her husband, David Hoel – the wine expert – bring the finer points of wining and dining to Twin Citizens. The Chateau features Marceal's Wine Bar, named for Doris's father, and Marguerite's Events Center, named for David's mother. "This is a place where adults come and converse," Hoel says. "We call it the adult date spot: no TVs, sports, or smoking. You will enjoy each other's company to the best it can be."

At Chateau Lamothe, you can savor the wines in flights, by the bottle, or by the glass. Relax in the warm, intimate atmosphere, modeled on the eateries of Europe with golden details, overstuffed sofas, and a fireplace. Dine on small plates, cheeses, or gourmet, hand-stretched pizza while you sip wines, spirits, and hand-crafted beers.

Events of All Stripes

Marguerite's, a fresh and airy banquet space, incorporates a raised stage and gleaming wood floor. This elegant space is perfect for your wedding reception, rehearsal dinner, and family event. Wine clubs can meet to discuss the fine points of oenophilia, while sports clubs, small theater productions, and art shows can enjoy the accommodations. For your next business meeting, seminar, or holiday party, let Chateau Lamothe host the occasion. You'll find a beautiful space, excellent service, and exceptional food and drink.

Marceal's Wine Bar Hours

Open Tuesday– Thursday from 4 – 10 pm, Fridays -Saturdays from 4 – 11 pm.
Closed Sundays & Mondays.

Call Chateau Lamothe at (952) 435-7709 to schedule your next event. Events are booked any day or time, for breakfast, lunch and dinner, from 30-150 guests. Fun Foods Catering LLC can provide off-site venue catering at your location as well. We customize for your needs!

MENU

COLD Canapes

Shrimp Brochetta

Greek seasoned mixture of baby shrimp, feta cheese, lemon, aioli dressing and green onion on crostini

SMALL PLATES of the Chateau

Beef Bourguignonne

Beef, mushrooms, and shallots in red wine sauce & pasta

Crab Cakes

Lump crabmeat cake on a bed of roasted corn salsa

Coq au vin

Chicken slices, mushrooms, onions & garlic in a red wine sauce over rice

Chateau Lamothe DESSERTS

Crepes de Lamothe

Thin crepes filled with a white chocolate mousse, smothered in a Signature Sauce topped with toasted almonds & whipped crème

Crème de Caramel

Rich custard with a classic caramel sauce set over the top