



GRAND CHAPITRE DE FRANCE 2026



Chaîne des Rôtisseurs
Bailliage de France

Grand Chapitre de France

To be a Gastronomer,
is to seek harmony,
is to love what is beautiful and good,
is to be refined.

Jean Valby, co-creator of the chaîne

The châteaux
of Île-de-France
from 7 to 12 October 2026

Château de Fontainebleau

Editorial

Laurent Poulter du Mesnil, *Bailli Délégué de France*



Dear Confreres and Friends,

We hope you are doing well and enjoying a very lovely summer.

It is with real pleasure that we send you our program for the Grand Chapitre de France, which will take place from October 7 to 12, 2026.

After introducing you to Versailles in 2024, we have chosen to take you on a discovery of little-known yet absolutely splendid châteaux in the Paris region, also called the Île-de-France region.

This region, encompassing Paris, corresponds to the former royal domain of our Capetian kings. The name Île-de-France comes from a medieval custom of calling a portion of territory bounded by rivers an "island." This is the case of the Île-de-France, which extends between the rivers: the Seine, the Oise, the Marne, and their tributaries.

This geography gives this "Island" beautiful and extremely varied landscapes; and its royal past, a fabulous artistic wealth, from architecture, to the art of gardens, of course including gastronomy.

This is why we have decided to introduce you to this magnificent region, through its craftsmanship, its gastronomy, and its châteaux; from Champs-sur-Marne, residence of foreign heads of state, to the royal Palace of Fontainebleau (and its 1500 rooms), passing through Ferrières, château of the Rothschilds, etc.

Hoping to have the pleasure of sharing great moments with you, we wish you the best of summers.

With my Best Regards

Laurent





Wednesday

Wednesday 7 October 2026 - Afternoon

- 16h00 Welcome cocktail at the hotel « Les Demeures de Varennes »
- 17h00 Departure by coach from the hotel, to the Château de Ferrières, built for Baron James de Rothschild and inaugurated in 1862 by Emperor Napoleon III.
- It was at Ferrières, during the siege of Paris, an episode of the Franco-German War of 1870, that on 19 and 20 September 1870 the famous meeting took place between Otto von Bismarck, who had set up his quarters there, and Jules Favre, Minister of Foreign Affairs of the very young Third Republic. The content of this meeting has always remained a mystery and a secret.
- The château served as a filming location for many films, from *Guignolo* and *La Banquière* to *The Count of Monte Cristo*, including *Palais Royal* and *Papy fait de la résistance*.
- This estate today houses the *Ecole Ferrières* which offers higher and professional training organised around three areas: gastronomy, hospitality and luxury.
- 17h40 Tour of the school and the château, *Listed as a Historic Monument*
- 19h30 Dinner at the restaurant Le Chai, located on the estate
- 22h00 Return by coach to the hotel « Les Demeures de Varennes »

N.B.: For logistical reasons, all journeys will be made every day by coach, without exception.

Wednesday

Wednesday, October 7, 2026 - Evening

Dinner at the restaurant **Le Chai**

led by Chef Patrick Juhel,
Meilleur Ouvrier de France 2000

Desty Brami
Pastry Chef

M E N U

Champagne
Jacquart « Signature Bo16 » Brut

Semi-cooked pressed duck foie gras
mandarin condiment and its gingerbread

Braised beef chuck
celery mousseline, glazed carrot, reduced beef jus

Lemon meringue tart

Breads made by the school's bakery

Vins

Château la Dorgonne, « Les Terrasses », 2024 - AOP Luberon, white
Château la Dorgonne, 2022, AOP Luberon, red





Thursday

Thursday, October 8, 2026 - Morning

9:00 a.m. Departure by coach from the hotel « Les Demeures de Varennes » for the visit of the château de Grosbois, *Listed as a Historic Monument*.

The château was built in the 16th century on a former royal estate, by Nicolas Harlay de Sancy, *Superintendent of the King's Finances and Buildings and Colonel General of the Hundred Swiss* ; then enlarged and completed by Charles de Valois-Angoulême, Duke of Angoulême, natural son of King Charles IX.

In 1804 Emperor Napoleon bought it to hand it over to his loyal Marshal Berthier. The latter modified the interior of the château at great expense, created the library and the « Gallery of Battles ». Named *Grand Huntsman* by the Emperor, Berthier enlarged the estate to make it the finest « hunting ground » of the Empire, and held grandiose festivities there.

On the night of April 23, 1814, the château sheltered the King of Rome, son of the Emperor, taken to Vienna by his mother, the Empress Marie-Louise.

Today the château and its 450-hectare estate belong to the « Society for the Encouragement of French Horse Breeding ». Since June 2010, the château has housed a trotting museum, the largest in Europe. Many films are also shot there.

11:30 a.m. Departure for the Restaurant de la Ferme in Yerres

Thursday

Thursday, October 8, 2026 - Lunch

Lunch at the **Restaurant de la Ferme**

*located in the former farmhouse
of the Château du Maréchal de Saxe*

M E N U

Champagne

Mezze starters to share

Smoked salmon, homemade

Crayfish salad

Homemade country terrine

Assortment of grilled meats to share

Chimney-grilled beef flank steak

Marinated Secreto pork

Grilled prawns

Desserts of your choice

Homemade chocolate profiterole

Gourmet macarons by Yannick Lefort

Vins

(awaiting communication)





Thursday

Thursday, October 8, 2026 - Afternoon

2:15 PM Departure from the Restaurant de La Ferme for the visit of the Château de Champs-sur-Marne and its park, *Listed as a Historic Monument*.

The château was built for a financier of King Louis XIV, Paul Poisson de Bourvallais. On September 1, 1715, King Louis XIV died; and almost immediately the owner of the château was accused of financial malpractice and spent time in the Bastille. To avoid the worst (that is, death), the financier made a proposal to the Regent, guardian of the young King Louis XV. In exchange for his freedom, he ceded to the State his estate of Champs, consisting of nearly 2000 hectares of land and a mansion he owned in Paris. The latter was so splendid that it immediately became the residence of the *Chancellor of the Crown*, which has since become the Ministry of Justice, place Vendôme.

Over the centuries, illustrious owners and highly famous visitors would follow.

In 1934, Count Charles Cahen d'Anvers gave the French State his restored estate of Champs and its exceptional furniture. Immediately after the donation, guests of honor of the Presidency of the Republic were regularly received there.

From 1959, General de Gaulle made the Château de Champs a residence for heads of State on official visits.

5:15 PM Return by coach to the hotel « Les Demeures de Varennes »

Thursday

Thursday, October 8, 2026 - Evening

6:00 PM Departure from Les Demeures de Varennes to Château de Santeny

10:30 PM Return by coach to Les Demeures de Varennes

Cocktail

M E N U

Pro G Traiteur

Creamy Haddock,
Smoked potato espuma, fried capers, herb oil

Canadian Lobster Tail,
*Kasha buckwheat risotto with lovage, wilted leeks,
Shimeji & candied hibiscus flower, tarragon port sauce*

Cheesecake,
with Timut pepper & mango

Coffee
and petits fours

V I N S

Discovery of the various wines and appellations of Champagne
by Andreï Kmiec,
new *Bailli Provincial de Champagne,*
President of the Ambassade Champenoise





Friday

Friday 9 October 2026 - Morning

9h00 Departure from the hotel « Les Demeures de Varennes » to the Château de Courances, *Listed as a Historic Monument* and its Park awarded the label *Remarkable Garden*.

9h45 Visit of the château and its park.

Built around 1630, the Château de Courances is an imposing example of the Louis XIII style. It has magnificent salons and is richly furnished, but is above all famous for its park and the many flowing waters that run through it.

For a very long time presented as a work of Le Nôtre, the Park of Courances is in reality a century older. It is first and foremost a Renaissance water garden, a rare vestige of a little-known landscape style of the 16th century.

The Park of Courances has never ceased to be modified over the centuries, each owner wishing to leave their mark upon it. The classical French park of the 17th century, the « à la française » style of the 19th century or Japonism, coexist in one and the same place.

The whole creates a unique and romantic atmosphere, awarded the label « Remarkable Garden ».

12h00 Lunch at the château's fulling mill, in the form of a buffet (wines from owners, members of the Chaîne).

13h30 Departure by coach for the visit of the royal Château de Fontainebleau

Friday

Friday 9 October 2026 - Afternoon

2:00 pm Visit of the royal château of Fontainebleau. The château, together with its park, is part of the **UNESCO World Heritage**.

A landmark of French history, the château of Fontainebleau is one of the principal residences of the French sovereigns from King Francis Ist, who made it his favourite residence, up to Napoleon III.

From the medieval origins of the château, the old keep remains. Francis Ist spectacularly renovated the medieval palace and expanded it into an Italian-style palace, reflecting the power of a learned king who loved the arts.

His successors continued his work: the favourite château of Henry IV, reviving a time of splendour, Louis XIII would establish it as the cradle of the Bourbon dynasty. The young Louis XIV would assert his absolute power there, while Louis XVI and Marie-Antoinette, on the eve of the French Revolution, would create enchanting spaces of escape away from the splendours of Versailles.

Having become an imperial palace after the Revolution, Fontainebleau bears witness to the renovations of Napoleon Ist and preserves, among other things, the only Napoleonic Throne Room still in existence. It is at the château that Napoleon Ist abdicated, and, after a famous farewell speech to his old guard in the Court of Honour, departed into exile on the island of Elba.

"True home of kings, house of the centuries", as Napoleon Ist liked to say, the château would continue to be a place of residence for the French sovereigns until the last of them, Napoleon III, offering an incomparable glimpse of several centuries of French history, power, tastes, and the arts.

5:00 pm Departure for the organic watercress farm Sainte Anne.





Friday

Friday, October 9, 2026 - Evening

- 5:30 PM Arrival at the Sainte Anne watercress farm
7:00 PM Departure for the Manoir des Roches
7:30 PM Dinner at the Manoir des Roches
11:00 PM Return to the hotel Les Demeures de Varennes

M E N U

*Champagne Prince Axel de Bourbon-Parme
Grande Réserve, Premier Cru*

The perfect egg,
mushroom cream and smoked bacon chips
Château de Malherbes Blanc, 2020, Bordeaux Blanc

Veal rump,
morel sauce, creamy polenta
*Château d'Abzac, Bordeaux Supérieur 2021, served in magnum,
Gold Medal of the Concours Mondial de Bruxelles*

Homemade Fontainebleau,
lemon herb salad
Blanc de Lunier 2020, from Château Vieux Robin, Bordeaux

Pavlova with seasonal fruits
Champagne Bruno Paillard Rosé, Première Cuvée

Coffee

Saturday

Saturday, October 10, 2026 - Morning

9:00 AM **For the Members of the Bailliage of France**

- Departure by coach from the hotel *Les Demeures de Varennes*, for the General Assembly of the Bailliage of France in Yerres

or

Option for the other Members who wish to

- Departure by coach from the hotel *Les Demeures de Varennes* to enjoy the Park and the *Domaine Caillebotte*

9:30 AM **General Assembly of the Bailliage of France,**
for the Members of the Bailliage of France

12:00 PM Departure by coach from the hotel *Les Demeures de Varennes*,
for the *Domaine Caillebotte* in Yerres

12:20 PM End of the General Assembly of the Bailliage of France

and

Arrival at the *Domaine Caillebotte* in Yerres

12:30 PM Buffet-style lunch, at the *Chalet Suisse of the Domaine Caillebotte*





Saturday

Saturday, October 10, 2026 – Afternoon

2:00 PM Welcome by the Mayor of the Town of Yerres

Visit of the Caillebotte House, the museums and the park

The Estate, awarded the « Maison des Illustres » label, belonged to the family of the famous Impressionist painter and collector Gustave Caillebotte and to his brother, the composer Martial Caillebotte.

A typical 19th century property, the Estate comprises:

- A neoclassical-style Casin, very elegantly refurbished as in its day. It houses a museum on the painter's life.
- Two painting exhibition spaces
- A pretty English-style park including a chapel, orangery, ice house and bandstand

4:00 PM Departure by coach for the hotel *Les Demeures de Varennes*

4:30 PM Arrival by coach at the hotel *Les Demeures de Varennes*

6:00 PM Departure by coach for the Château du Maréchal de Saxe

Saturday

Saturday, October 10, 2026 - Evening

6:00 PM Departure by coach from the hotel *Les Demeures de Varennes*, to the *Château du Maréchal de Saxe*

6:30 PM Arrival at the Château du Maréchal de Saxe

Surrounded by moats, this elegant château was built during the reign of King Louis XIII. Several famous owners contributed to the renown and history of the estate.

Thus, Pierre-Nicolas Gaudion, *Keeper of the Royal Treasury, Councillor of the Council, Administration and Finances of the King's Household*, owner during the Regency, was the origin of the legend of a hidden treasure.

Then came the famous Marshal of Saxony, Maurice de Saxe, *Marshal General of the armies of King Louis XV*, who developed the splendid Louis XV gallery and the Golden Salon, *Listed* just like the château and the estate, *Historical Monument*.

6:30 PM Enthronement Ceremony

8:00 PM Gala Dinner

12:00 AM Return by coach from the hotel *Les Demeures de Varennes*



MENU

Château du Maréchal de Saxe

Gala Dinner of Saturday, October 10, 2026
placed under the High Patronage
of H.R.H. Prince Axel de Bourbon, Prince of Parma

MISE EN BOUCHE

Scallop studded with truffle
and smoked egg yolk paste

ENTRÉE

Flower of smoked trout from L'Eclimont,
sweet and sour kohlrabi and beurre nantais with fish roe

POISSON

Sea bass fillet cooked on the skin, black rice with squid ink
like a sea risotto and smoked leeks

VIANDE

Pork belly from the chestnut grove cooked for 12 hours,
spiced crapaudine mousseline and beetroot pickles

DESSERT

Valrhona chocolate finger in different textures,
mango passion fruit sorbet

Coffee

VINS

Food and wine pairing created by Sarah Genty,
new Echanson of the Bailliage of France

Saturday

Saturday, October 10, 2026 - Dinner



Thomas DECOCK, Maître Rôtisseur

Immersed in the trade from a young age (his parents were hoteliers and restaurateurs), Thomas Decock has a very fine professional background: a former member of the team of triple-Michelin-starred Chef Eric Fréchon at the Bristol, he then joined the Coutanceau establishments, before taking charge of two institutions on the Île de Ré, La Baleine Bleue

and the Chat Botté.

From the Atlantic Coast, he headed to Liechtenstein, where he was called upon to lead the opening of two restaurants. It was at that time that he joined the Chaîne des Rôtisseurs, and was inducted by our Confrère Daniel Jaeggi, Honorary Bailli Délégué of Liechtenstein.

Following this fine adventure, he returned to France to lead two prestigious establishments in Barbizon, before settling at the Château du Maréchal de Saxe, where he creates a signature cuisine inspired by the vegetable garden and the seasons, always with a precise touch.

Thomas brilliantly combines the talents of Head Chef and Pastry Chef. His philosophy: to magnify local products into sincere emotions, with true precision and technical mastery, in order to create an ephemeral work of art that leaves you with a genuine memory of a moment of great French cuisine.

Sunday

Sunday, October 11, 2026 - Dinner

12:00 PM Brunch at the hotel Les Demeures de Varennes

2:00 PM Inductions into the Cigar Club of the Chaîne France,
Comte de Monte-Cristo, by Jules Julien, *Peer of the Chaîne*,
Officer of National Missions, Provincial Bailli of Alsace

4:00 PM End of the Grand Chapter of France

We invite you to save the date for our next
Grand Chapter of France 2027.
It will take place from October 6 to 10, in Saint-Emilion



Access

Hôtel les Demeures de Varennes

Les Demeures de Varennes, BW Signature Collection
2 rue de Brie, 91480 Varennes-Jarcy

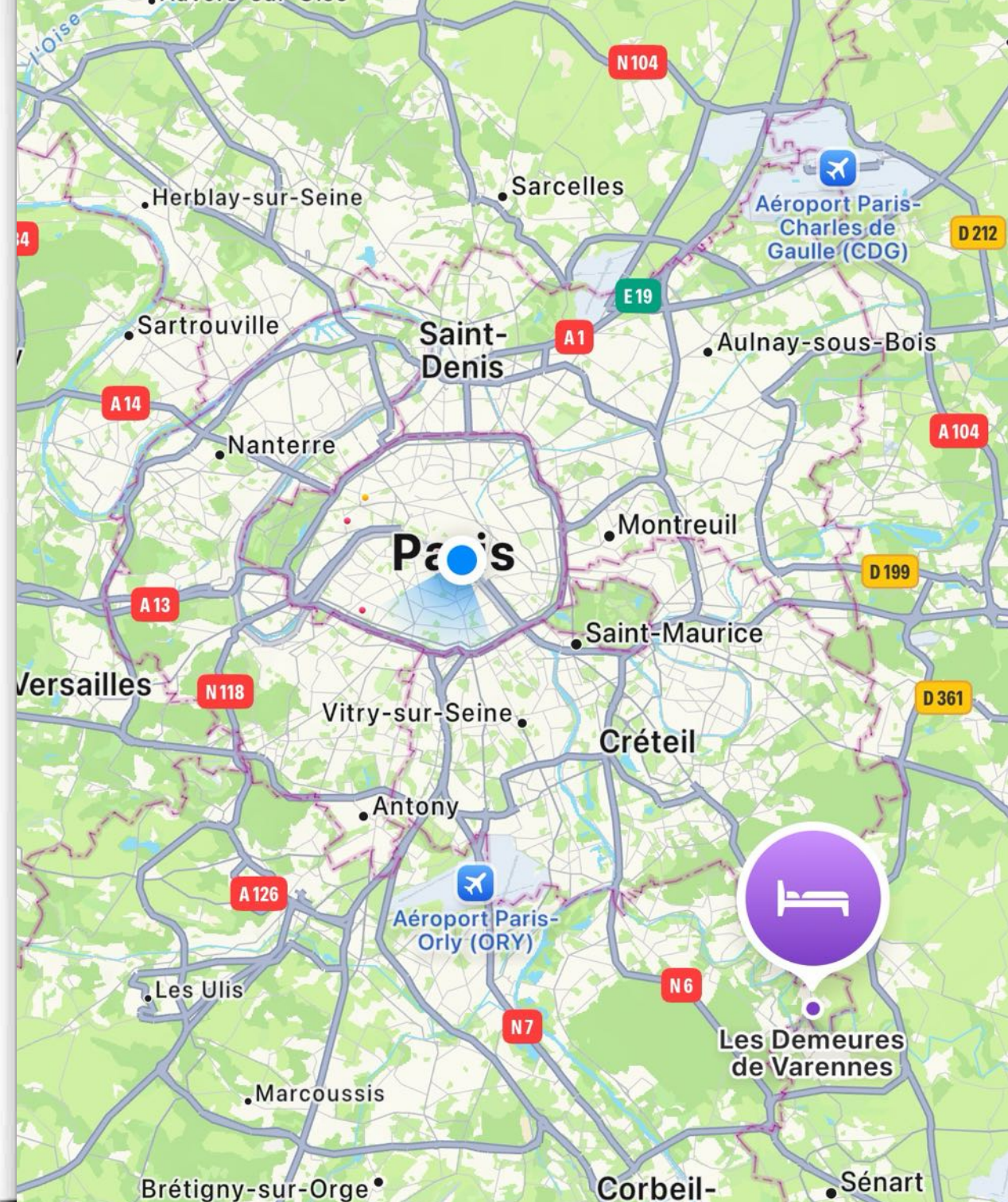
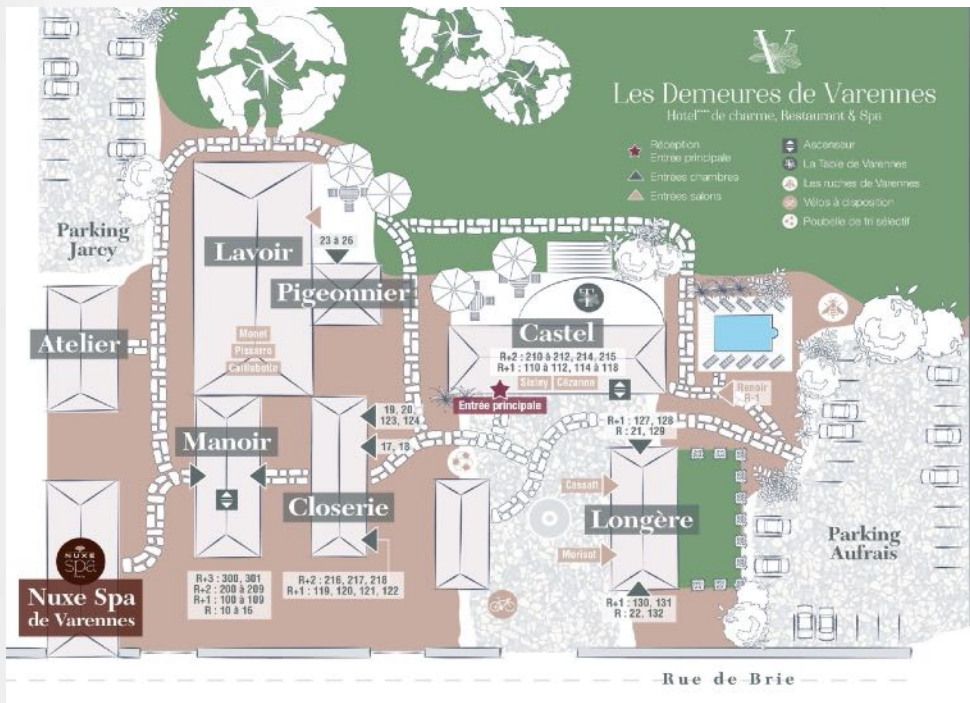
Distances:

½ hour from Orly

¾ hour from Paris-Centre

¾ hour from Roissy-Charles-de-Gaulle

RER Combs-la-Ville-Quincy



Hotel

Les Demeures de Varennes

The establishment « Les Demeures de Varennes » **** - BW Signature Collection by Best Western, is set in a peaceful and green estate, at the entrance of the village of Varennes-Jarcy.

Located in the heart of a two-hectare wooded park, whose century-old gardens date back to 1740, the hotel consists of an 18th-century Castel, a lovely longère, and various more recent buildings.

The atmosphere is inspired by the world of the Impressionist painter and collector Gustave Caillebotte.

The estate has a Nuxe Spa.

Contact details of the establishment:

Les Demeures de Varennes, BW Signature Collection
2 rue de Brie, 91480 Varennes-Jarcy

<https://www.demeuresdevarennes.com>

Negotiated rates for the Members of the Chain:

Single Room 200 €

Breakfast(s) included

Note: rates and rooms are held until the end of July

Your dedicated hotel contact:

Mathilde RIBEIRO

meetings@demeuresdevarennes.com

Tel.: +33 6 77 49 72 11



Attire

Requested ribbons and insignia

We thank you in advance for kindly respecting the requested dress codes, as well as the set schedules.

Wednesday, October 7, 2026

- Daytime: *Smart casual*¹
- Dinner: *Smart casual*¹ and insignia of *La Chaîne*

Thursday, October 8, 2026

- Daytime: *Smart casual*
- Dinner: *Formal attire*² and insignia of *La Chaîne*

Friday, October 9, 2026

- Daytime: *Smart casual*
- Dinner: *Smart casual*¹ and insignia of *la Chaîne*³

Saturday, October 10, 2026

- General Assembly: *Smart casual*¹ and insignia of *la Chaîne*
- Daytime: *Smart casual*¹
- Induction and Gala Evening: *Black tie*⁴ and insignia

Sunday, October 11, 2026

- Daytime: *Casual and insignia of La Chaîne*

¹ *Smart casual: elegant casual*

² *Formal attire: suit and tie, tailored suit or sober dress*

³ *Remember to bring the insignia of la Chaîne for the evening*

⁴ *Black tie: tuxedo, long dress*





Grand Chapitre de France 2026

<https://my.weezevent.com/grand-chapitre-de-france-2026>

How to fill your Registration Form

In the case of a registration outside Weezevent, it is mandatory to complete, sign and send this registration form to the Argentier.

The person making the registration and payment must enter their details as Participant #1 (1) and it is mandatory to provide the details of the other participants on the lines below.

It is to him (#1) that the confirmation of registration for all the participants listed will be sent to the email address indicated.

If one of the participants wishes to be inducted or should receive a promotion, the corresponding box "Induction" (4) should be ticked.

If for a given event on the list, not all the identified participants register and therefore the number of participants reported in column (3) is less than the number of participants listed at the top of the registration form, it will be necessary to specify the index (1) of the participants who register in addition in column (3)

Registration fees

For the registration to be valid, the payment must include the registration fees (5) for each participant in accordance with his status as defined in the special conditions of sale.

City _____

Dated ___ / ___ / ____

Signature of the participant #1 :

Participants	(1)	N° membre <i>Member #</i>	Nom <i>Family name</i>	Prénom <i>Given name</i>	Bailliage	Courriel <i>Email</i>	Portable <i>Cell phone</i>	Intronisation <i>(4)</i>
	#1							
	#2							
	#3							
	#4							

E V È N E M E N T		(2) Compulsory bus transport included	Price/person	Number of participants (3)	Total
Grand Chapitre Package (Excluding Brunch)			1200 €	internet exclusifs	
Wednesday october 7th 2026					
Welcome – Les Demeures de Varennes ⁽²⁾			40 €		
Evening - Diner Château de Ferrière ⁽²⁾			195 €		
Thursday october 8th 2025					
Day – Champs-sur-Marne, Grosbois ⁽²⁾			175 €		
Soirée – Diner ⁽²⁾			250 €		
Friday october 9th 2025					
Day – Courances et Fontainebleau ⁽²⁾			165 €		
Soirée – Diner au Manoir des Roches ⁽²⁾			120 €		
Saturday october 10th 2025					
Bailliage de France General Assembly (French member only)			0		
Day –Lunch and Visit			110 €		
Soirée - Inductions and Gala Evening ⁽²⁾			290 €		
Sunday october 11th 2025					
Day –Brunch (Not included in the package)			95 €		
Registration Fees (5)					
<i>Bailliage de France Members</i>			Offered		
<i>Spouse of Bailliage de France Members</i>			20 €		
<i>Foreign Bailliage</i>			100 €		
<i>Member Guest (By invitation only)</i>			150 €		
GRAND TOTAL					



SPECIFIC CONDITIONS OF SALE Grand Chapitre de France 2026

Settlement options

Payment can be made on Weezevent, by bank transfer or by check according to the following practical methods:

1. **By Internet, using the following link:**

<https://my.weezevent.com/grand-chapitre-de-france-2026>

This method of registration does not require the completion of the registration form and formally records the acceptance of these special conditions.

It allows you to take out cancellation insurance. You will immediately obtain the E-Tickets confirming your registration.

2. **By electronic bank transfer**

CRÉDIT MUTUEL : CCM LEVALLOIS HOTEL DE VILLE
75 rue du Président Wilson, 92300 LEVALLOIS PERRET
Code Banque : 10278 Code Guichet : 06088
Numéro de Compte : 00020450601 Clé RIB : 40
IBAN : FR76 1027 8060 8800 0204 5060 140 BIC : CMCIFR2A

Indicate the Surname, First name and membership number of the buyer as well as CdF in the wording for the recipient of the transfer. The completed and duly signed registration form must be sent to the email address Argentier@chaînefrance.fr

3. **By check**

In Euros, payable in France only to the order of:

La Chaîne des Rôtisseurs – Bailliage of France

Addressed, along with the completed and duly signed registration form to:

Bailliage de France de la Chaîne des Rôtisseurs
Mr. Stéphane TURPIN, National Treasurer
Lot 41
66 avenue des Champs Elysées,
75008 PARIS

Given the delivery and processing times, in the case of payment by check or bank transfer, registration will only be formally confirmed by sending the corresponding E-Tickets to the email address provided by the Buyer

Registration fees

For the registration to be valid, the payment must include the administration fees for each participant in accordance with his status :

Member of the Bailliage de France	Offered by the Bailliage of France
Spouse of a member of the Bailliage de France	20€
Other Country Member	100 €
Non Member (On invitation only)	150€

Confirmation d'inscription

The e-tickets certify registration for the various events that will take place during the "Grand Chapitre de France 2026" organized by the Bailliage de France de la Chaîne association (Here after "the organizer")

The purchase of e-tickets is reserved for members of the Chaîne des Rôtisseurs who may have non-member guests in limited numbers. Registrations are **nominative and non-transferable** without written authorization from the organizer.



Transport

Coach transport is organized for ticket holders from the hotel selected for the Grand Chapitre only **when it is duly mentioned in the program.**

Accommodation, breakfasts and extras

Accommodation, breakfasts and extras are to be booked, ordered and paid for directly by members to hoteliers. The Organizer does not intervene in the commercial relationship between members and the hoteliers who accommodate them.

Terms of cancellation

Any registration is final and cannot be refunded, even partially. You can take out cancellation insurance when placing your Weezevent order.

Rules of behavior

The ticket holder must respect the Chaîne's values in terms of politeness and good manners. It must comply with the safety and health rules in force on the dates it is held. Otherwise, the ticket holder will be refused access and will not be able to claim any refund or compensation.

In the event of a food allergy or intolerance, they must formally report it when registering and remind the professional who will welcome them before each meal.

Waiver of recourse

By attending the event organized by the Bailliage de France de la Chaîne des Rôtisseurs, the ticket holder acknowledges that they are covered by civil liability insurance and declares that they waive any recourse vis-à-vis the organizer, third parties contributing or participating. to the event whether as a legal person or a natural person.

Image rights

By agreeing to participate in the event, the ticket holder accepts the conditions associated with the RIGHT TO THE IMAGE for the benefit of the Bailliage of France, namely that he expressly authorizes the taking of one or more photograph(s) (fixation, recording, digitization) the representative as well as the reproduction, distribution and publication, by any means and on any medium, of one or more photographs representing him within the framework(s) strictly stated herein -after :

Posted on the website of the Associations "La Chaîne des Rôtisseurs Bailliage de France" or "La Confrérie de la Chaîne des Rôtisseurs" or the social networks of the said associations.

Illustration of press articles (print press and internet) concerning the event

All external (presentations, etc.) and internal (newsletter, e.news, etc.) communication media relating to the La Chaîne des Rôtisseurs Association or the Confrérie de la Chaîne des Rôtisseurs.

This authorization is given without time limit.

Personal data

You have at any time a right of access and rectification of the data concerning you with the association Bailliage de France de la Chaîne des Rôtisseurs concerning the data that it is brought to collect and keep within the framework of its obligations. own (art.34 of the "Informatique et Liberté" law of January 6, 1978). Simply send a request by post to: Bailliage de France - Chaîne des Rôtisseurs - Lot 41, 66 avenue des Champs Élysées, 75008 Paris, FRANCE.

The people who bought the nominative tickets on Weezevent have accepted these conditions for all the designated people. Registration and participation in the event are valid for acceptance of the associated special conditions of sale.