

Mövenpick Hotel & Casino Geneva
Meet & Dine
2011

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All of the prices in this brochure are in Swiss francs (CHF) and include tax and service charges.

General hotel information

GENEVA

Magnificently situated on the banks of Central Europe's largest lake and at the foot of the Jura mountains and the Alps, Geneva is nothing if not a seductive urban space, one which has always been popular with tourists the world over, who flock here to enjoy the reflections of Lake Geneva, the magnificence of Mont Blanc, the Côte region vineyards, mysterious Chillon Castle and many other sites besides. Geneva also offers a multitude of cultural attractions, including trade shows and conferences at Geneva Palexpo and Centre International de Conférences Genève (CICG), as well as concerts and other events at Geneva Arena.

MÖVENPICK HOTEL & CASINO GENEVA

Located near Geneva airport and Geneva Palexpo and less than 15 minutes from downtown Geneva, Mövenpick Hôtel & Casino Geneva is the ideal starting point for an excursion around Lake Geneva and a perfect venue for business meetings.

ROOMS

The 350 room/suite Mövenpick Hôtel & Casino Geneva offers a modern infrastructure that is notable for its tasteful elegance that guarantees guests a highly enjoyable stay in a superb hotel.

Spacious and calm, each room features individually adjustable air conditioning and heating, direct-line phone with voicemail, wireless internet connection, safe, hairdryer, minibar, a courtesy tray with coffee and tea, and an iron and ironing board. Come and discover the new Mövenpick bedding concept in our privilege rooms.

RESTAURANTS

At **Restaurant Latitude**, which seats 140, the chef de cuisine is given free rein to serve guests the savours of the world – or if they prefer, discover Swiss culinary specialities.

Opening hours: daily from 6:30 a.m. to 10 p.m.

Café Latitude, which seats 40, combines a congenial atmosphere with contemporary style and offers snacks all day long.

Opening hours: daily from 6:30 a.m. to 11:30 p.m.

At **Kamome**, a Japanese restaurant that seats 110, guests have the opportunity to discover the pleasures of Japanese cuisine at the restaurant's sushi bar or around a teppan yaki table.

Opening hours: daily noon to 2 p.m. (except Saturday and Monday) and 7 p.m. to 10 p.m. (closed Sunday)

Le Maraîcher, a self-service restaurant that seats 280, offers fresh market produce and a selection of cooked dishes that are made while patrons look on.

Opening hours: Monday through Thursday 7:30 a.m. to 5 p.m. and Friday from 7:30 a.m. to 3 p.m.

BAR

Alibi piano bar, which seats 60 and is open daily from 5 p.m. to 1 a.m., is a wonderful place to relax at the end of the day.

MEETINGS AND BANQUETS

19 modular rooms that can accommodate up to 800 persons are available for meetings. Thus more than 1,200 square metres of space with all the necessary equipment are available, as is technical support. The conference rooms, which have been completely redone in a contemporary style, offer top quality equipment. Some rooms have a permanently installed video projector and screen. Our Conference & Banquet team takes complete charge of the logistics, technical, decoration and entertainment aspects of your event, while our Meet & Dine team can create a themed evening for you by special order.

FITNESS AND BEAUTY

Sky Gym fitness centre

Located on the 14th floor, our new fitness centre offers a magnificent view of the Jura Mountains and overlooks the landing runway at Geneva airport.

Use of the Sky Gym fitness centre, which is open daily from 6 a.m. to 11 p.m., is free of charge for our guests and is the ideal venue for businesspersons who want to stay fit during their business trips.

Our staff will be more than happy to provide you with information concerning other nearby sports facilities such as jogging tracks, swimming pools, golf courses, riding stables, and tennis and squash courts.

Our hair, massage and beauty treatment salon is open Tuesday through Friday from 9 a.m. to 7 p.m. and Saturday from 8 a.m. to 2 p.m. All services are available by appointment only.

CASINO

Casino du Lac features 150 slot machines, classic gaming tables, a stylish lounge bar, a restaurant and even a cigar club.

HOW TO FIND US:

GPS position: 43.224889,6.100931

Mövenpick Hôtel & Casino Geneva is less than three minutes from Geneva International Airport, from which a free round trip shuttle service is available daily every 20 minutes from 5:30 a.m. to 11:30 p.m.

Driving directions: Exit autoroute N1/E4 at Vernier, Meyrin (“direction aéroport”).

Driving directions from the north: from Lausanne via autoroute A1, take “direction aéroport;” then take exit E1 at Meyrin and follow Route de Pré-Bois.

Driving directions from the south: from Lyon, take autoroute A1 toward Genève. Then follow the signs to Genève Aéroport and Lausanne. Take exit E1 at Meyrin and follow Route de Pré-Bois.

Driving directions from the east: from Annemasse, France, take autoroute A1 toward Genève. Then follow the signs to Genève Aéroport and Lausanne. Take exit E1 at Meyrin and follow Route de Pré-Bois.

Driving directions from the west: from Bellegarde follow the signs to Thoiry – Gex (France). Then follow the signs to Ferney-Voltaire and then to Meyrin. Follow the “direction aéroport” signs via Route de Pré-Bois.

By train: Disembark at the Aéroport Cointrin stop. Then take the free airport shuttle bus, which departs every 20 minutes between 5:30 a.m. and 11:30 p.m.

Conference Packages

One-day meeting

The one-day meeting price includes the main meeting room configured for the number of attendees, plus standard meeting equipment.

The prices indicated here are available for a minimum of ten persons only.

* One-day meeting

CHF 135/person

- Rental of the plenary room
- Set up of your choice with desk blotters, notepads, pens, and candies
- Mineral water during the event
- Two coffee breaks with coffee, tea, orange juice, mini-viennoiseries, and savoury snacks in the morning and sweet snacks in the afternoon.
- Lunch: three-course meal, buffet, or trolley buffet near the plenary room
- Mineral water and coffee available during lunch

* Half-day meeting

CHF 120/person

- Rental of the plenary room for half a day
- Set up of your choice with desk blotters, notepads, pens, and candies
- Mineral water during the event
- One coffee break with coffee, tea, orange juice, mini-viennoiseries, and savoury snacks in the morning and sweet snacks in the afternoon.
- Lunch: three course meal, buffet, or trolley buffet near the plenary room
- Mineral water available during lunch

Conference Packages

Meeting equipment

The following standard meeting equipment is included in the rental fee:

- Overhead projector
- Flip chart
- Projection screen

Additional equipment:

Video:

- Video projector / Beamer
 - * 2000/2500 lumen LCD projector (for up to 50 people) CHF 350.00
 - * 3500 lumen LCD projector (for 50 to 300 people) CHF 600.00
- CD player/multi-zone DVD player CHF 100.00
- 42 inch (106 cm) plasma screen CHF 500.00
- Plasma screen pedestal CHF 100.00

Audio:

- Conference phone CHF 150.00
- Sound system including (*mixing console, enclosure, 1 HF microphone*)
 - * up to 50 people (2 enclosures) CHF 380.00
 - * more than 50 people (4 enclosures) CHF 550.00
- Additional hand-held HF microphone CHF 110.00
- Additional clip-on HF microphone CHF 110.00

Technicians:

- Technical support (per hour and technician) CHF 110.00
- Technical support (per day and technician) CHF 600.00

Degrassive rates with multiplier coefficient:

- 2 days: 1.6
- 3 days: 2
- 4 days: 2.3
- 5 days: 2.8

All prices include tax. Other equipments and services available on request.

Conference Packages

Coffee breaks

Morning coffee breaks:

- Selection of coffees
- Selection of teas
- Selection of fruit juices
- Mini-viennoiseries
- Savoury snacks

Afternoon coffee breaks:

- Selection of coffees
- Selection of teas
- Selection of fruit juices
- Sweet snacks

Subject to an additional charge:

Coffee on arrival:

CHF 10.00/person

- Selection of coffees
- Selection of teas
- Selection of fruit juices
- Mini-viennoiseries (cakes)

Morning or afternoon coffee break (per coffee break)

CHF 15.00/person

Continuous coffee break

CHF 7.00 per coffee break and person

Conference Packages

Swiss-speciality buffet (included in the one-day meeting price)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Smoked-salmon rillettes with crusty whole-grain bread
Regional cold-cuts plate
Open-faced meat sandwich with dried-fruit compote
Vaudoise sausage salad with potatoes
Crispy salad with seasonal vegetables
Lettuce heart with coarsely grated Sbrinz cheese

Warm dishes (choice of one fish or meat dish)

Zurich-style thinly sliced veal
Swiss Röesti
Seasonal vegetables in fresh butter
or
Poached filet of perch with Genevois chasselas cream sauce
Simmered wild mushrooms
Steamed potatoes

An additional main dish is available at CHF 10 per person

Desserts

Fruit baked in batter with cherries
Floating meringue, English custard with caramel sauce)
Chocolate cake
White cake with berry topping
Fresh fruit salad

Luncheon beverages

Mineral water and coffee are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Health buffet (included in the one-day meeting price)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Cucumber and shrimp tagliatelle with coriander
Crudités sticks with Greek yogurt
Crispy vegetable salad with virgin olive oil
Avocado and grapefruit salad
Salmon tartare with nut oil
Tomatoes stuffed with herb goat cheese mousse

Warm dishes (choice of one fish or meat dish)

Grilled free-range chicken
Steamed seasonal vegetables
Flavoured white rice
or
Salmon tournedos cooked in pot au feu
Wild brown rice
Court bouillon (poached) vegetables

An additional main dish is available at CHF 10 per person

Desserts

Lemon and mascarpone mousse
Pineapple carpaccio
Low-fat Madeleine with apple sauce
Berry verrine with coulis
Fresh fruit salad

Luncheon beverages

Mineral water and coffee are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Sustainable-development buffet (included in the one-day meeting price)

This buffet is made using local products with a view to reducing carbon emissions entailed by shipping raw materials and goods. This buffet is also available as part of our Sustainable Development meeting package.

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Mövenpick beef tartare with condiments
Sliced mountain ham
Diced Gruyère salad with lardons
Vegetable pie with local vegetables
Green salad
Smoked salmon sandwich

Warm dishes (choice of one fish or meat dish)

Roast Swiss sirloin
Market vegetables
New potatoes cooked in their skin with chive cream dressing
or
Filet of lake trout
Celery mousse in garden herb broth
White basmati rice

An additional main dish is available at CHF 10 per person

Desserts

Waffle with sprinkled sugar and whipped cream
Tart with seasonal fruits
Crème brûlée “williamine” flavored
Chocolate cake with three types of chocolate
Fresh fruit salad

Luncheon beverages

Mineral water, coffee and tea are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Italian buffet (included in the one-day meeting price)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Tomato and mozzarella salad with pesto
Neapolitan pizza with ham and mixed greens
Artichokes, red bell pepper, olives, and tomato confit antipasti
Finely slice Parma ham with butter grissini
Calamari and spaghetti salad with basil
Calabrese Vitello tonato

Warm dishes (choice of one fish or meat dish)

Milanese pork osso bucco
Eggplant parmagian with Grappa tomatoes
Creamy polenta with Reggiano parmesan
or
Grilled bluefin tuna with dried tomatoes
Mushroom risotto

An additional main dish is available at CHF 10 per person

Desserts

Coffee-flavoured tiramisu
Chocolate torta della nonna (chocolate cake)
Crème brulée with Grappa
Pana cotta and berry puree
Fresh fruit salad

Luncheon beverages

Mineral water and coffee are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Buffet from various cuisines (included in the one-day meeting price)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Cherry-tomato cocktail with mini basil mozzarella
Guacamole and nachos
Chinese noodle salad with shrimp and coriander
Greek feta cheese with olives and red bell peppers
Caesar salad with Reggiano parmesan
Farfalle and artichoke salad with olive/anchovy vinaigrette

Warm dishes (choice of one fish or meat dish)

Chicken and shellfish paella
or
Escolar grilled à la plancha
Salsa cruda with mango and lime
Wok-sautéed crispy vegetables

An additional main dish is available at CHF 10 per person

Desserts

Passion fruit mousse
Rice with milk and crystallised fruits
White-chocolate mousse with raspberries
Lime tart with meringue
Fresh fruit salad

Luncheon beverages

Mineral water and coffee are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Sandwich buffet (included in the one-day meeting price)

Please note that the lunch buffets are available for a minimum of ten persons only.

Sandwiches

Marinated salmon with Swedish sauce on crispy bread
Tex-mex chicken wrap
Ciabatta bread, turkey ham, mayonnaise sauce
Caprese club sandwich with tomato, mozzarella and pesto
Open-faced coppa sandwich with onion preserves
Focaccia with raw mountain ham
Country bread with roast beef and Swiss gruyère
Pan bagna with salad nicoise
Salad bar/array of crudités

Desserts

Pistachio raspberry verrine
Tart with seasonal fruits
Chocolate cupcake with icing
Fruit salad with whipped cream and coulis
Fresh fruit basket

Luncheon beverages

Mineral water and coffee are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Chef's buffet (included in the one-day meeting price)

A special selection of goodies from our executive chef Didier Teraud, featuring seasonal market produce

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

- 5 types of greens or crudités
- Various accompaniments and sauces
- Assorted cold cuts, terrines and antipasti; or sandwiches

Warm dishes (choice of one fish or meat dish)

- 1 warm meat or fish dish
- Vegetables

An additional main dish is available at CHF 10 per person

Desserts

- 4 desserts and fresh fruits

Luncheon beverages

Mineral water, coffee and tea are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Meal platter (included in the one-day meeting price)

For up to 15 persons

Entrées

Crispy vegetable salad with Italian vinaigrette

or

Tomato cream soup with pesto

or

Platter of dried Valaisanne meat and gruyère sticks

Cold dishes

Pan Bagna with tuna and potato chips

or

English platter with potato chips

or

Vegetarian club sandwich with potato chips

Desserts

Fresh fruit salad

or

Chocolate brownies

or

Apple cake

Luncheon beverages

Mineral water, coffee and tea are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

One-day meeting menu (included in the one-day meeting price)

We kindly ask you to select the same entrée, main dish, and dessert for all your guests.

Entrées

Tomato soup with pesto oil
Artichoke velouté with coriander
Crispy vegetable salad
Beef carpaccio marinated in olive oil with coarsely grated parmesan
Flower-shaped avocado and citrus fruits with green salad
Shredded marinated salmon with horseradish sauce

Warm dishes

Meat

Slice of rosemary-grilled leg of lamb with vegetables served in an earthenware dish
Roast pork tenderloin with pepper, served with carrot puree and “Bouchon” potatoes
Haunch of poultry with mushrooms, wild oyster mushrooms with parsley, and white rice

Fish

Escolar with red-onion confit and celery mousse
Salmon tournedos, leek fondue, potatoes, and “grand mère” garnish
Medallion of grilled tuna, sauce “vierge” served with mashed potatoes

Vegetarian option

Crispy curried vegetable rissoles with mango chutney

Desserts

Oeufs à la neige (floating meringues) with caramel coulis and pistachio garnish
Black-chocolate brownies with crème anglaise
Orange marmalade tiramisu
Apple cake with bourbon vanilla sauce
Framboisier (raspberry dessert)
Crème parfumée with seared pistachio nuts

Luncheon beverages

Mineral water and coffee are included in the meeting price.

The following additional beverages are available at an extra charge:

Soft drinks:	CHF	7.00/person
2 dl of wine:	CHF	9.00/person
Soft drinks + 2 dl of wine:	CHF	11.00/person

Conference Packages

Aperitif at the Alibi bar

Why not round off your day by reserving space at our Alibi bar, where from 5 p.m. on our bartender will be happy to welcome you in a convivial atmosphere. Note: Reservations can be made for up to 30 persons. For a larger party, a private room will be supplied and we will provide you with our cocktail-hour menus.

Alibi Suisse aperitif – 2 drinks per person

CHF 17.00/person

- Red wine: Le Vieux Clocher Pinot noir aged in oak barrels (Geneva, Switzerland)
- White wine: Les Perrières Chardonnay Suisse
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks
- 2 special savoury snacks from our chef

American alibi aperitif – 2 drinks per person

CHF 24.00/person

- Red wine: Le Vieux Clocher Pinot noir aged in oak barrels (Geneva, Switzerland)
- White wine: Les Perrières Chardonnay Suisse
- Spirits and accompaniments (Smirnoff, Gordon's gin, red label)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks
- 2 special savoury snacks from our chef

Alibi aperitif - 1 drink per person

CHF 27.00/person

- 1 cocktail à la carte
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks
- 2 special savoury snacks from our chef

Alibi Champagne aperitif – 2 drinks per person

CHF 32.00/person

- Red wine: Le Vieux Clocher Pinot noir aged in oak barrels (Geneva, Switzerland)
- White wine: Les Perrières Chardonnay Suisse
- Glass of Laurent Perrier Champagne
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks
- 2 special savoury snacks from our chef

Incentive events

We would be more than happy to organise the following types of activities for your event by way of a motivational experience or an activity at a location other than our hotel:

Note: The prices indicated here are “starting from” prices and do not include bus transfer from the hotel.

Autumn and summer season

Treasure hunt on Lake Geneva starting from CHF 305.00/person

Location: Lake Geneva

Number: 20 to 40 persons

Time: 2 to 3 hours

Objectives: Each team will take their boat out on Lake Geneva (no boating license required) in search of a hidden treasure. To this end, the participants will learn how to read nautical charts.

Discover Geneva starting from CHF 90.00/person

Location: Geneva

Number: 15 persons or more

Time: 3 hours

Objectives: This activity will take each team along a route that will enable them to discover some of the many attractions Geneva has to offer. The participants will be asked to respond to questions they will find on signs and an itinerary sheet.

Autumn/winter

Magical dive under the ice starting from CHF 150.00/person

Location: Montriond Lake

Number: 10 to 300 persons

Time: half a day

Objectives: Located at an altitude of 1,064 metres, this 334,000 square metre lake gets no sun at all during the winter. Following an initiation into sub-ice diving, the participants will be immersed in an enchanting underwater environment, where a professional will be on hand to help the participants to discover the beauty of the air bubbles rising to the surface. A heated tent will be available for you to wait in.

The “Great North” starting from CHF 225.00/person

Location: Montriond Lake

Number: 20 to 300 persons

Time: half a day

Objectives: Each team will be allowed to choose four outdoor activities from an extensive list including snow golfing, making Swiss watches, sledding and so on. This activity will also include an 8-foot dive under the snow.

We would be more than happy to offer you other activities that meet the needs of your meeting.

A la carte dishes

Aperitifs

All aperitifs are served with assorted snacks and crudités with cocktail sauce.

Swiss aperitif

CHF 21.00/person

30 minutes:

- Swiss white wine: Domaine des Bossons Chasselas de Peissy (Geneva)
- Swiss red wine: Le Fétiche Gamay de Peissy (Geneva)
- Kir, orange juice, beer, and a selection of mineral water and soft drinks

American aperitif

CHF 26.00/person

30 minutes:

- Gin, vodka, whisky, rum, white or red vermouth, Campari, port, beer
- White wine: Pinot Gris, Valle de Uco, Mendoza, Argentina
- Red wine: El Parrón Cabernet Blend (Errazuriz, Chile)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Champagne aperitif

CHF 30.00/person

30 minutes:

- Champagne Laurent Perrier brut
- Gin, vodka, whisky, rum, white, red and dry vermouth, Campari, Suze, Ricard, port, beer; peach, raspberry or blackcurrant liqueur
- White wine: Domaine des Bossons Chasselas de Peissy (Geneva)
- Red wine: Le Fétiche Gamay de Peissy (Geneva)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Our selection of three snacks per person

CHF 10.00/person

- Grison ham tart with dried apricots
- Guacamole verrine with sweet and sour coulis
- Smoked salmon blinis with a tangy sauce

A la carte dishes

Business lunch menu

CHF 70.00/person

(Valid for lunch only)

We kindly ask you to select the same entrée, main dish, and dessert for all your guests.

Entrées

Tomato soup (served warm) with pesto oil
Artichoke velouté with coriander
Crispy vegetable salad
Beef carpaccio marinated in olive oil with coarsely grated parmesan
Flower-shaped avocado and citrus fruits with green salad
Shredded marinated salmon with horseradish sauce

Warm dishes

Meat

Rosemary-grilled leg of lamb with vegetables served in an earthenware dish
Roast pork tenderloin with pepper, served with carrot puree and “Bouchon” potatoes
Haunch of poultry with mushrooms accompanied by wild oyster mushrooms with parsley, and white rice

Fish

Escolar with red-onion confit and celery mousse
Salmon tournedos, leek fondue, potatoes, and “grand mère” garnish
Medallion of grilled tuna, sauce “vierge” served with mashed potatoes

Vegetarian option

Crispy curried vegetable rissoles with mango chutney

Desserts

Oeufs à la neige (floating meringues) with caramel coulis and pistachio garnish
Dark-chocolate brownies with crème anglaise
Orange marmalade tiramisu
Apple cake with bourbon vanilla sauce
Framboisier (raspberry dessert)
Crème parfumée with seared pistachio nuts

Luncheon beverages

Mineral water, coffee and a selection of teas

A la carte dishes

Business lunch buffet

CHF 80.00/person

(Valid for lunch only)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Smoked-salmon rillettes with crusty whole-grain bread
Regional cold-cuts plate
Open-faced meat sandwich with dried-fruit compote
Vaudoise sausage salad with potatoes
Crispy salad with seasonal vegetables
Lettuce heart with coarsely grated Sbrinz cheese

Warm dishes (choice of one fish or meat dish)

Zurich-style thinly sliced veal
Röesti dorés (hash browns)
Seasonal vegetables in fresh butter
or
Poached filet of perch with Genevois chasselas cream sauce
Simmered wild mushrooms
Steamed potatoes

An additional main dish is available at CHF 10.00 per person

Desserts

Clafoutis (fruit baked in batter) with cherries
Oeufs à la neige (floating meringue), crème anglaise au caramel (English custard with caramel sauce)
Chocolate cake
Miroir aux fruits rouges (white cake with berry topping)
Fresh fruit salad

Luncheon beverages

Mineral water, coffee and a selection of teas

A la carte dishes

Discovery menu

CHF 80.00/person

(Valid for lunch or dinner)

We kindly ask you to select the same entrée, main dish, and dessert for all your guests.

Entrées

Clam chowder with leeks and potatoes
Sliced Iberico ham with tomato-confit focaccia
Swordfish tartare, marinated-fennel salad with lime
Gourmet salad with smoked-duck breast and duck pâté
Beet and smoked salmon mousse with creamy horseradish sauce
Bluefin tuna tataki with seaweed, cucumber and soy sauce salad

Warm dishes

Meat

Slow-cooked veal loin served with tomato-confit ravioli
Duckling with an herb and spice glaze, served with basmati rice and crispy vegetables
Whole roast filet of beef with reduced meat juice and young vegetable confit

Fish

Filet of John Dory grilled à la plancha with broccoli mousse and brown red-beet sauce
Filet of char (trout) with carrot mousse and clam sauce
Roast cod, Basque-style simmered vegetables with raw ham

Vegetarian option

Artichoke and tomato confit tart

An assortment of cheeses is available at CHF 13.00 per person

Desserts

Crème brûlée with raspberries and almond cookie
Pineapple carpaccio, passion fruit sorbet
Pastry from our head pastry chef, served around a seasonal fruit
Chocolate mousse flavoured with Brittany-style shortbread cookie
Raspberry lime muffin
Warm cupcake with Guanara chocolate icing

The following beverages are included:

Mineral water, coffee and a selection of teas

A la carte dishes

Discovery buffet – Italian style

CHF 90.00/person

(Valid for lunch or dinner)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Tomato and mozzarella salad with pesto
Neapolitan pizza with ham and mixed greens
Artichoke, red bell pepper, olive, and pickled tomato antipasti
Finely slice Parma ham with butter grissini
Calamari and spaghetti salad with basil
Calbrese Vitello tonato

Warm dishes (choice of one fish or meat dish)

Milanese pork osso bucco
Eggplant parmagian with grappa tomatoes
Creamy polenta with Reggiano parmesan
or
Grilled bluefin tuna with dried tomatoes
Mushroom risotto

An additional main dish is available at CHF 10.00 per person

Desserts

Coffee-flavoured tiramisu
Chocolate torta della nonna (chocolate cake)
Crème brulée with Grappa
Pana cotta and berry puree
Fresh fruit salad

The following beverages are included:

Mineral water, coffee and a selection of teas

A la carte dishes

Discovery buffet, various cuisines

CHF 90.00/person

(valid for lunch or dinner)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Cherry-tomato cocktail with mini basil mozzarella
Guacamole and nachos
Chinese noodle salad with shrimp and coriander
Greek feta cheese with olives and red bell peppers
Caesar salad with Reggiano parmesan
Farfalle and artichoke salad with olive/anchovy vinaigrette

Warm dishes (choice of one fish or meat dish)

Chicken and shellfish paella
or
Escolar grilled à la plancha
Salsa cruda with mango and lime
Wok-sautéed crispy vegetables

An additional main dish is available at CHF 10.00 per person

Desserts

Passion fruit mousse
Rice with milk and crystallised fruits
White-chocolate mousse with raspberries
Lime tart with meringue
Fresh fruit salad

Luncheon beverages

Mineral water, coffee and a selection of teas

A la carte dishes

Gala menu

CHF 100.00/person

(Valid for lunch or dinner)

We kindly ask you to select the same entrée, main dish, and dessert for all your guests.

Appetiser from the Market

Entrées

Lobster bisque with saffron sauce

Duck sautéed with endives, caramel port and spiced-bread croutons

Daurade tartare with lime, served with mixed greens and a wasabi vinaigrette dressing

Duck foie gras, served with apricot confit puree

First courses

Linguini with wild mushrooms served with parsley and garlic garnish with olive oil

Prawn tempura with mango and pineapple cubes

Smoked and marinated salmon roll with orange mustard, young shoots

Shelled scallops with shellfish-essence risotto

Second courses

Filet of veal with boletus mushrooms, with mini-vegetables sautéed in butter

Medallion of roast beef, “Bouchon” potatoes, simmered vegetables and meat juice

Roast “corn” poultry; risotto pancake with tomato, onions and balsamic confit

Limousin farm lamb with vegetables confit and meat essences

An assortment of cheeses is available at CHF 15.00 per person

Desserts

A fruit pastry from our head pastry chef

Berry and mascarpone mousse with blueberry coulis

Chocolate dome served with pear mousse

Creamy and crunchy dessert with pistachio and “grand cru” chocolate

Delicacies

The following beverages are included:

Mineral water, coffee and a selection of teas

A la carte dishes

Gala buffet

CHF 110.00/person

(valid for lunch or dinner)

Please note that the lunch buffets are available for a minimum of ten persons only.

Entrées

Thinly sliced bluefin tuna marinated in tomato confit and black olives
Duck pâté mousse verrine with pear chutney
Cherry tomatoes, mozzarellini, and basil pesto
Smoked salmon tartare with laurel berries
Shrimp cocktail buisson with calypso sauce
Caesar salad with coarsely grated Parmigiano Reggiano
Bouquet de mesclun (green salad made of young shoots and leaves of wild plants) with shaved radish in truffle oil
Finely sliced Iberico ham with red tapenade and butter gressini
New-potato salad with smoked breast of duck
Norwegian smoked-salmon rillettes with lemon cream sauce
Beef carpaccio with coarsely grated parmesan
Fennel-seed salad with lemon and anise

Warm dishes

Swiss beef filet with morel mushrooms, reduced meat juice
Salmon and scampi tournedos with a light champagne sauce
Tagliatelle rolls with pesto and diced tomato, sautéed in mushrooms flavoured with thyme
Gratin dauphinois, seasonal vegetables sautéed in salted butter, served with a mixture of wild and basmati rice

An assortment of cheeses is available at CHF 15 per person

Desserts

Crème brûlée on a bourbon vanilla pod
Rich dark truffles
Citrus fruit salad
Chocolate and raspberry millefeuilles
White-cheese mousse with berry coulis
White-chocolate religieuse (choux pastry cake) with blackcurrants
A creation from our head pastry chef
Fresh fruit salad

Small pastries

The following beverages are included:

Mineral water, coffee and a selection of teas

A la carte dishes

Beverages

Business package

3 dl per person

CHF 21.00/person

5 dl per person

CHF 31.00/person

❖ White wines

- Domaine des Bossons *Chasselas de Peissy* (Geneva)
- Les Grenouilles *Fendant* (Valais)

❖ Red wines

- Le Fétiche *Gamay de Peissy* (Geneva)
- La Mouette *Dôle AOC* (Valais)

Discovery package

3 dl per person

CHF 24.00/person

5 dl per person

CHF 36.00/person

❖ White wines

- Domaine des Bossons *Riesling Sylvaner* (Peissy, Geneva, Switzerland)
- Sauvignon Petit Bourgeois, Loire valley, France
- Pinot Gris, Valle de Uco, Mendoza, Argentina

❖ Red wines

- Le Vieux Clocher *Pinot Noir de Peissy AOC* (Geneva, Switzerland)
- Médoc AOC Moueix (Bordeaux, France)
- El Parrón Cabernet Blend (Errazuriz, Chile)

Gala package

3 dl per person

CHF 31.00/person

5 dl per person

CHF 47.00/person

Unlimited mineral water, coffee and tea

❖ White wines

- Domaine les Perrières Chardonnay (Peissy, Geneva, Switzerland)
- En Travertin Henri Bourgeois Pouilly Fumé (Loire valley, France)
- Danzante Pinot Grigio (Venice, Italy)

❖ Red wines

- Moser et Schutz Clos de Céligny Gamaret Garanoir (Céligny, Switzerland)
- Château d'Escurac Médoc (Bordeaux, France)
- Clos de los Siete (Mendoza, Argentina)

A la carte dishes

White wines

Swiss white wines:

Domaine des Bossons <i>Chasselas de Peissy</i> (Geneva)	CHF 40.00
Domaine les Perrières Chardonnay (Peissy, Geneva, Switzerland)	CHF 56.00
Domaine des Bossons <i>Riesling Sylvaner</i> (Peissy region, Geneva)	CHF 38.00
Les Grenouilles <i>Fendant</i> ; selection from the Mövenpick wine cellars (Valais)	CHF 48.00

French white wines:

Sauvignon Petit Bourgeois (Loire valley)	CHF 55.00
En Travertin Henri Bourgeois Pouilly Fumé (Loire valley)	CHF 74.00

White wines from around the world:

Danzante Pinot Grigio (Venice, Italy)	CHF 52.00
Pinot Gris, Valle de Uco, Mendoza, Argentina	CHF 45.00

Red wines

Swiss red wines:

Le Fétiche <i>Gamay de Peissy</i> (Geneva)	CHF 39.00
Le Vieux Clocher <i>Pinot Noir de Peissy AOC</i> (Geneva)	CHF 48.00
Moser et Schutz Clos de Céligny Gamaret Garanoir (Céligny, Switzerland)	CHF 68.00
La Mouette <i>Dôle AOC</i> ; selection from the Mövenpick wine cellars (Valais)	CHF 47.00

French white wines:

Médoc AOC Moueix (Bordeaux)	CHF 55.00
Château d'Escurac Médoc (Bordeaux)	CHF 88.00

Red wines from around the world:

Clos de los Siete (Mendoza, Argentina)	CHF 80.00
El Parrón Cabernet Blend (Errazuriz, Chile)	CHF 54.00

Champagne

Pol Roger, Brut	CHF 140.00
Laurent Perrier, Brut	CHF 140.00
Laurent Perrier, Rosé	CHF 200.00

Cocktail gatherings

Business cocktail gathering

7 items per person

Cold snacks

Grison ham tart with dried apricots
Guacamole verrine with sweet and sour coulis
Smoked salmon blinis with a tangy sauce
Cherry tomatoes with bamboo shoots and mozzarella

Sweet snacks

Chocolate profiteroles with whipped cream
Passion and exotic fruit verrine
Chocolate brownie

Business cocktail gathering with Swiss wine (around 60 minutes)

CHF 51.00/person

Served with:

- Swiss white wine: Domaine des Bossons *Chasselas de Peissy* (Geneva)
- Swiss red wine: Le Fétiche *Gamay de Peissy* (Geneva)
- Kir, orange juice, beer, and a selection of mineral water and soft drinks

American business cocktail gathering – around 60 minutes

CHF 59.00/person

Served with:

- Gin, vodka, whisky, rum, white or red vermouth, Campari, port, beer
- White wine: Valle de Uco Pinot Gris (Mendoza, Argentina)
- Red wine: El Parrón Cabernet Blend (Errazuriz, Chile)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Business champagne cocktail gathering

CHF 65.00/person

Served with:

- Champagne Laurent Perrier brut with peach, raspberry, or blackcurrant liqueur; orange juice
- Gin, vodka, whisky, rum, white or red vermouth, Campari, Suze, Ricard, port, beer
- White wine: Domaine des Bossons *Chasselas de Peissy* (Geneva)
- Red wine: Le Fétiche *Gamay de Peissy* (Geneva)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Cocktail gatherings

Discovery cocktail gathering

15 items per person

Cold snacks

Iberico ham canapé
Mini-turkey ham club sandwich
Tartare of cured Swedish style salmon (gravad lax)
Terrine of tomato confit petals with fresh goat cheese
Grilled-vegetable tart with balsamic caramel

Warm snacks

Melted Vaudois tomme cheese
Breaded shrimp with mango salsa
Glazed chicken wing with smoked pepper
Mini mushroom pizza
Vegetable spring roll

Sweet snacks

Mini berry tart
Crème brûlée with bourbon vanilla sauce
Chocolate brownie
White-chocolate mousse verrine
Mascarpone and berry verrine

Discovery cocktail gathering with Swiss wine (around two hours)

CHF 89.00/person

Served with:

- Swiss white wine: Domaine des Bossons *Chasselas de Peissy* (Geneva)
- Swiss red wine: Le Fétique *Gamay de Peissy* (Geneva)
- Kir, orange juice, beer, and a selection of mineral water and soft drinks

American discovery cocktail gathering (around two hours)

CHF 97.00/person

Served with:

- Gin, vodka, whisky, rum, white or red vermouth, Campari, port, beer
- White wine: Valle de Uco Pinot Gris (Mendoza, Argentina)
- Red wine: El Parrón Cabernet Blend (Errazuriz, Chile)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Champagne cocktail gathering (around two hours)

CHF 105.00/person

Served with:

- Champagne Laurent Perrier brut with peach, raspberry, or blackcurrant liqueur; orange juice
- Gin, vodka, whisky, rum, white or red vermouth, Campari, Suze, Ricard, port, beer
- White wine: Domaine des Bossons *Chasselas de Peissy* (Geneva)
- Red wine: Le Fétique *Gamay de Peissy* (Geneva)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Cocktail gatherings

Gala cocktail gathering

24 items per person

Valid for a minimum of 30 persons

Cold snacks

Carpaccio of beef marinated in lemon and olive oil
Butter flûte and Italian coppa
Smoked-salmon goat cheese snack
Grison raw ham canapé
Artichoke heart barigoule
Mini salade niçoise verrine
Quail's egg and cherry tomato kebab
Shrimp cocktail with avocado
Tomato confit tartare with olives

Warm snacks

Filet of beef cube with peanut sauce
Cheese and pear ramekin
Smoked-salmon and herb quiche
Yakitori chicken kebab
Goat cheese ravioli with sauce vierge (olive oil, lemon juice, chopped tomatoes and chopped basil)
Curry mussels
Slightly spicy Indonesian crabcake
Steamed dumplings with shrimp

Show cooking

See next page

Sweet snacks

Lemon meringue pie
Mini liquorice-flavoured crème brûlée
Mini coffee éclair
Nougat tiramisu verrine
Chocolate-coated fresh strawberry
Mini chocolate-coated Paris Brest praliné
Pecan brownies

Gala cocktail gathering with Swiss wine (around three hours)

CHF 129.00/person

Served with:

- White wine: Domaine les Perrières Chardonnay (Peissy, Geneva, Switzerland)
- Red wine: Moser et Schutz Clos de Céligny Gamaret Garanoir (Céligny, Switzerland)
- Kir, orange juice, beer, and a selection of mineral water and soft drinks

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(continued)

American gala cocktail gathering (around three hours)

CHF 140.00/person

Served with:

- Gin, vodka, whisky, rum, white or red vermouth, Campari, port, beer
- White wine: Valle de Uco Pinot Gris (Mendoza, Argentina)
- Red wine: Clos de los Siete (Mendoza, Argentina)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Gala Champagne cocktail gathering (around three hours)

CHF 150.00/person

Served with:

- Champagne Laurent Perrier brut with peach, raspberry, or blackcurrant liqueur; orange juice
- Gin, vodka, whisky, rum, white or red vermouth, Campari, Suze, Ricard, port, beer
- White wine: Domaine des Bossons *Chasselas de Peissy* (Geneva)
- Red wine: Le Fétiche *Gamay de Peissy* (Geneva)
- Orange juice, grapefruit juice, and various types of mineral water and soft drinks

Cocktail gatherings

Other options for your cocktail gatherings

Sushi

From our in-house Kamome restaurant

CHF 14.50 / 3 pieces p.p.

CHF 28.00 / 6 pieces p.p.

- Cucumber kappa maki
- Tuna tekkamaki
- Futomaki deluxe
- Sake sushi with salmon
- Maguro sushi with tuna
- Ebi sushi with shrimp
- Hamachi sushi with amberjack

Sushi bar with sushi chef

Futomaki, tekkamaki, sashimi and California roll made while you watch.

Our sushi chef is in attendance for parties of 50 or more.

Deluxe snacks/show cooking

CHF 15.00/person

30 persons or more

Risotto

Arborio Italian risotto prepared while you watch using a selection of fresh market produce, seafood, and a variety of sauces

Tartare dishes

Selection of tartare dishes prepared while you watch, including beef, fish and vegetable tartare.

Assortment of breads, toasted over a wood fire

Oysters

Selection of Marennes d'Oléron oysters opened just before serving and served with shallot vinegar and lemon

Whole grain bread, lightly salted butter and condiments

Smoked salmon

Scottish smoked salmon, sliced while you watch and served with blinis and condiments

Cheese

Selection of Swiss and imported cheeses; selection of breads; crispy vegetables; halved walnuts

Seasonal fruits

A fruit presented in its natural form and transformed into various items including mousses, tartes, sculptured fruit, fruit salad, and fruit puree

Checklist

The following checklist will help you to plan your event.

Type of event

- Meeting/training
- Presentation
- Discussion
- Meeting
- Special event
- Banquet
- Group work
- Gala evening

Dates

Event date:

Participants

Number:

Minimum/maximum:

Deadline for confirming the number of persons:

Programme

- Meeting programme
- Group outings programme
- Free time
- Breaks

Budget

- Fixed: amount per person
- Variable:

Miscellaneous

- Badges
- Smoking/non-smoking policy
- Room reservations
- Flag/banner
- Signs

Transport schedules

- Planes
- Trains
- Miscellaneous
- Directions to the hotel

Hotel rooms

Types of rooms for participants, guests, companions, VIPs and so on

Number of double rooms

Number of single rooms

Number of suites requested

Equipment

- Installation of meeting rooms
- Classroom style
- Parliament style
- Horseshoe
- Theatre
- Round tables
- Open round tables
- Gathering/reception with no seating
- Speaker's table/podium
- Venue
- Number of persons

Decorations

- Flowers
- Table linens
- Thematic colour
- Candles, candelabras

Audiovisual equipment

- Video projector
- Back projector
- Flip chart
- Bulletin board
- Slide projector
- VCR
- TV
- Screen
- Whiteboard
- Plasma screen
- Microphone
- Interpreter's cubicle
- Headphones

- DVD player
- Podium
- Dance floor

Electrical equipment

Number of sockets needed per room

Extension cords and power strips

- ADSL/WIFI line
- Analogue/ISDN line
- Universal plug adapters
- 220V/110 V transformer

Phone/fax

- Number
- Direct access

Coffee breaks

- Times
- Choice of breaks

During conferences

- Beverages
- Food
- Sweets

Lunch

- Menu
- A la carte
- Menu on table with logo
- Schedules
- Vegetarian dish
- Allergies

Dinner

- Menu
- A la carte
- Menu on table with logo
- Schedules
- Vegetarian dish
- Allergies

Office supplies

- Glue stick
- Adhesive tape
- Scissors
- Paperclips
- Post-Its
- Thumbtacks and blue-tack
- Map of Geneva
- Calendar of local events
- Newspapers
- Postage stamps

Billing instructions

- Participants
- Speakers
- Guests
- Trainers
- Miscellaneous expenses
- Authorised signatories
- Billing address

Miscellaneous needs

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