

*BANQUET &
SEMINAR BROCHURE*

BANQUET & SEMINAR ROOMS



SALON 4 SAISONS
260m²



SALON GRIS
70m²



SALON VERT

20m²

SALON OR

45m²



SALON RIVIERA

155m²



*SALON LAVAUX
& DÉZALEY*

55+50m²

SALON CHABLAIS
40m²










RESTAURANT 45

TERRACE



MAXIMUM CAPACITY OF OUR MEETING ROOMS

Room	 Cocktail	 Banquets	 Cabaret (6p)	 School	 U	 Block	 Theater	Surface
4 Saisons	300	200	98	120	70	54	250	260m ²
Riviera*	120	-	60	100	44	40	120	155m ²
Gris	50	40	24	36	21	24	50	70m ²
Vert	10	10	-	6	9	10	12	20m ²
Or	40	30	12	18	15	18	25	45m ²
Lavaux*	-	-	18	30	27	24	40	55m ²
Dézaley*	-	-	18	24	27	24	30	50m ²
Chablais*	-	-	6	18	15	12	20	40m ²

* Rooms without daylight

N.b.: The rental of Salon 4 Saisons is included in the daily seminar package for any group above 50 people.
Below this number a rental price of CHF 1'000.-/day will be charged.

All Our Conference Rooms Have Air-Conditioning

SEMINAR PACKAGE

Main conference room with basic equipment	1 flipchart, 1 beamer and 1 screen Tables and conference chairs Desk blotter, pad and pens Phone (communication fees not included) Wireless connection
Mineral water	in the main conference room
Business lunch	3 course menu or buffet (from 30 people) with coffee and mineral water
Coffee break	in the morning and in the afternoon, including coffee, orange juice, a fruit basket with pastries (in the morning) or with an assortment of cakes (in the afternoon)

Daily Seminar Package at CHF 105.-/person Or
Half Day Seminar Package at CHF 85.-/person

PRICE LIST

Room	1/ 2 Day	Day	Exposition / Day
4 Saisons	CHF 600	CHF 1'000	CHF 2'000
Riviera*	CHF 400	CHF 600	CHF 1'000
Gris	CHF 250	CHF 400	CHF 500
Vert	CHF 250	CHF 400	CHF 500
Or	CHF 250	CHF 400	CHF 500
Lavaux*	CHF 250	CHF 400	CHF 500
Dézaley*	CHF 250	CHF 400	CHF 500
Chablais*	CHF 250	CHF 400	CHF 500

RENTAL OF ADDITIONAL EQUIPMENT

Basic sound system of the Salon 4 Saisons At your disposal 2 hand micro (and 1 clip-on microphone)	CHF 500.-
Basic sound system of the Salon Riviera At your disposal 2 hand microphones	CHF 200.-
Podium 2m x 1m & 40cm high	CHF 50.-
Laptop	CHF 100.-
Beamer and screen	CHF 100.-
Screen 2m / 1.5m	CHF 30.-
DVD player	CHF 50.-
TV	CHF 120.-
Laser Pointer	CHF 20.-
Flipchart, blocks and marker pens	CHF 20.-
Pinboard	CHF 50.-
Copy per page	CHF 0.40.-
Internet connection (ADSL) per day & connection	CHF 25.-
Wireless Connexion	Free of charge
Other equipments	on request
Technical assistance	on request

OTHER SERVICES

FLOWER ARRANGEMENTS

For your cocktail table: Simple arrangement	from CHF 15.-/piece
For your banquet table: Arrangement	from CHF 60.-/piece

We are at your disposal for any other specific request. Estimate on inquiry.

GENERAL TERMS & CONDITIONS

These terms and conditions of sale form an integral part of the event agreement provided to the customer for approval and signature. The contract can be amended only by written agreement between both parties. Client terms and conditions are not applicable.

ROOM CANCELLATION POLICY

Cancellation day	Penalty
From signature until 180 days prior to arrival.	All room nights (for whole room block and partial reductions) held may be cancelled without penalty.
From 179 days until 90 days prior to arrival.	20% of room nights held may be cancelled without penalty. Rooms cancelled in excess of this amount will be subject to a cancellation fee equal to 25% of the value of the room nights cancelled.
From 89 days until 60 days prior to arrival.	15% of room nights held may be cancelled without penalty. Rooms cancelled in excess of this amount will be subject to a cancellation fee equal to 50% of the value of the room nights cancelled.
From 59 days until 30 days prior to arrival.	10% of room nights held may be cancelled without penalty. Rooms cancelled in excess of this amount will be subject to a cancellation fee equal to 75% of the value of the room nights cancelled.
From 29 days until 72 hours prior to arrival.	A maximum of 3 room nights may be cancelled without charge.

NO SHOW AND LATE CANCELLATIONS

Cancellations received less than 72 hours prior to arrival and no-Shows will be charged 100% of the entire stay.

RELOCATION POLICY

If for any reason, the hotel is unable to provide all accommodation, it shall secure accommodation of similar or superior quality.

MEETINGS, EVENTS AND BANQUETS' CANCELLATION POLICY

Cancellations received less than 72 hours prior to arrival and no-shows will be charged 100% of the estimated amount. If the actual number of guests exceeds the stated number, the hotel will endeavor to cater for all guests and the bill will include a charge for the additional guests.

Cancellation day	Penalty
From signature until 90 days prior to arrival.	The entire event may be cancelled without penalty.
From 89 days until 60 days prior to arrival.	30% of the estimated number of participants may be cancelled without penalty. Cancellations in excess of this amount will be subject to a cancellation fee equal to 50% of the cancelled amounts.
From 59 days until 30 days prior to arrival.	20% of the estimated number of participants may be cancelled without penalty. Cancellations in excess of this amount will be subject to a cancellation fee equal to 75% of the cancelled amounts.
From 29 days until 72 hours prior to arrival.	5% of the estimated number of participants may be cancelled without penalty. Cancellations in excess of this amount will be subject to a cancellation fee equal to 100% of the cancelled amounts.

MEETINGS, EVENTS AND BANQUETS' ROOM ALLOCATION

Rooms are made available at the times stated in the agreement. Rooms must be vacated within one hour of the end of the event. The Hotel reserves the exclusive right to allocate the meeting, event and banquet spaces. The room allocation is made depending on the expected number of participants. The Hotel keeps the right to change the allocation after having informed the client. The amendments will be made according to the needs of the group as mentioned in this contract. Changes in room setup requested by the client during the event will be billed at a flat rate of CHF 500.- including taxes in addition to room hire.

CHOICE OF MENUS

In case of musical performance, the Grand Hotel Suisse-Majestic must be notified in writing no later than fourteen days before the event. The musical entertainment must stop at midnight. Extensions are possible from Monday to Thursday inclusive and Sunday until 01:00 am. Extension possible on Fridays and Saturdays on request until 2:00 am and until 4:00 am if a prior announcement has been made via "Sécurité Riviera" and a recognized private security service is scheduled from midnight to 4:00 am. The music broadcast must not exceed 93 dB. From midnight a night charge of CHF 250.- per hour will be charged.

MUSICAL EVENTS AND NOISE POLLUTION

The Hotel must be notified of live or recorded musical event no later than fourteen (14) days before the event. The musical animation has to stop at 3:30 AM, depending on the days and the event must end at 4:00 AM. From midnight (12:00 AM) a supplement of CHF 250.- per hour will be charged.

MEALS FOR EVENT HOSTS AND MUSICIANS

Meals for hosts and musicians will be taken in our restaurant and added to the master bill in compliance with displayed rates or as agreed prior.

STAFF PROVIDED AT THE ORGANIZER'S REQUEST

As a 4-superior-star property, the Hotel has to observe high quality standards that are specific to luxury hospitality and appropriate to the type of events. In case the client would need some extra staff, each employee will be charged CHF 45.-/hour.

POSTERS AND DECORATION

Posters and other notices may not be stuck or posted on room walls, doors or windows, unless agreed by the hotel. Scenery must be positioned such that:

- Individuals safety is not endangered
- The visibility of emergency exit signs is not obstructed
- Security lighting is not hidden or rendered effective
- Exits are neither closed or obstructed
- Fire detection and extinction systems (e.g manual alarm triggers, fire detectors, portable fire extinguishers, fire points and sprinklers) are not hidden nor their effectiveness or access to them reduces; they must be able to be set on fire by heat given off by lamps, heating equipment, motors or similar equipment, and not dangerous build-up of heat must be possible.

RESPONSIBILITY

The Hotel declines all responsibility for any losses incurred by the organizer, his staff or guests through intentional or unintentional negligence on the part of the hotel, its staff or representative agents.

SECURITY

Depending on the nature of the event, the Hotel may require security agents to be employed at the client's expense.

DAMAGE

The Hotel accepts no liability for items brought onto the premises for events. The banquet and conference rooms are provided to the organizer in perfect conditions, if the organizer causes any damage to the hotel, staff or guests it will be his responsibility and he will be invoiced for the damage. The Hotel will go through a meeting room check prior to the client's arrival and once the participants are gone, and the client will be notified of any potential damages caused during his stay.

FORCE MAJEURE

If either of the parties is unable to perform this agreement as a result of natural catastrophe, war, government regulations, disaster, strikes, civil unrest, restrictions of means transport (preventing 25% or more of delegates from attending your conference) or other emergencies that make it illegal or impossible to supply equipment or hold a conference, the agreement may be terminated by written notice from one party to the other provided that the reason given such termination is valid in Switzerland or neighboring countries and occurs 30 days before the date on which the first members of the group are due to arrive.

PLACE OF JURISDICTION

The agreement is entered into and will be performed in Montreux, Switzerland, and must be governed and interpreted in accordance with the laws of Switzerland. The place of jurisdiction is the place where the Grand Hôtel Suisse-Majestic is located.

DEPOSITS & PAYMENT

180 days prior to arrival	10 % of the total estimated amount
90 days prior to arrival	30 % of the total estimated amount
30 days prior to arrival	50 % of the total estimated amount

The final invoice will be issued after the end of the event. Payment of the final balance has to be made within 10 days of the invoice date. Late payment interest at an annual rate of 5% is billed with effect from 30 days after the invoice date.

The quoted prices include the legal value added tax which is presently valid. A statutory increase in value added tax after conclusion of the contract is charged to the organizer's amount.

FOOD & BEVERAGE

SPRING / SUMMER
2018

APERITIF AND COCKTAIL PACKAGES

LAVAUX

Including: local white and red wine, beer, fruit juices, mineral water
 Package for 1 hour CHF 22.-/person
 For every additional ½ hour CHF 6.-/person

FESTIVAL

Including: Fruit punch with and without alcohol, beer, fruit juices, mineral water
 Package for 1 hour CHF 20.-/person
 For every additional ½ hour CHF 5.-/person

TRADITION

Including: white and red wine, various traditional aperitifs, beer, fruit juices, mineral water
 Package for 1 hour CHF 35.-/ person
 For every additional ½ hour CHF 8.-/person

CHAMPENOIS

Including: our selection of champagne, Kir Royal, fruit juices and mineral water
 Package for 1 hour CHF 35.-/person
 For every additional ½ hour CHF 8.-/person

ALCOHOL FREE

Including: our selection fruit juices, mineral water and soft drinks
 Package for 1 hour CHF 12.-/ person

OPEN BAR

Including: white and red wine, beer, choice of aperitifs, whisky, gin, vodka, rum, fruit juices, mineral water
 Package for 1 hour CHF 39.-/person
 For every additional ½ hour CHF 8.-/person

All the drinks are accompanied by an assortment of chips and peanuts.

DRINKS

Fruit juices	CHF 6.-/glass	Rum	CHF 12.-/glass
Mineral water	CHF 6.-/bottle	Long Drinks (Gin, Vodka, Rum, Whisky)	CHF 15.-/glass
Sodas	CHF 7.-/bottle	Liquors (Amaretto, Grappa, Limoncello)	CHF 12.-/glass
Beer	CHF 7.-/bottle	Cognac, Armagnac, Calvados VSOP	CHF 13.-/glass
Traditional aperitifs: vermouth, aniseed, porto...	CHF 8.-/glass	Cocktail (Mojito, Caïpirinha)	CHF 17.-/glass
Whisky	CHF 12.-/glass	Champagne Pommery Brut Apanage	CHF 16.-/glass
Deluxe whisky	CHF 15.-/glass		
Gin	CHF 12.-/glass		
Vodka	CHF 12.-/glass		

WINES

SWISS WINES - WHITE

FROM CANTON OF VAUD

Chardonnay, Domaine des Evouettes, Grognuz Frères et Fils	CHF 45.–
Epesses, Les Chapelles, J. Vogel	CHF 47.–
Pinot Blanc, Maison du Moulin, Réverolle	CHF 50.–
Saint-Saphorin, Planète de Château de Glérolles	CHF 51.–
Aigle, Les Murailles, H. Badoux	CHF 54.–
Villeneuve, Les Terreaux, Grognuz Frères et Fils, Sélection Suisse-Majestic MAGNUM	CHF 80.–

SWISS WINES - RED

FROM CANTON OF VAUD

Château des Crêtes, Cave Vevey-Montreux	CHF 36.–
Salvagnin, Eminence, H. Badoux	CHF 39.–
Clos du Château, Barrique, C. Bonvin et Fils	CHF 57.–
Merlot, Domaine de la Pierre Latine, P. Gex	CHF 79.–
Villeneuve Pinot Noir, Grognuz Frères et Fils, Sélection Suisse-Majestic MAGNUM	CHF 90.–

FROM CANTON OF VALAIS

Pinot Noir, Soleil de Sierre, Imesch	CHF 47.–
FAVI, Assemblage de Cépages Rouges, les Fils de C. Favre	CHF 51.–
Humagne Rouge, C. Bonvin et Fils	CHF 55.–
Cornalin, Grognuz Frères et Fils	CHF 56.–

FRENCH WINES - RED

Château Cambon La Pelouse, Haut-Médoc, Cru Bourgeois, 2006	CHF 67.–
Château Clauzet, St-Estèphe, 2009	CHF 76.–
Château d'Aiguilhe, 2009	CHF 110.–
Château Pibran, 2009	CHF 107.–
Château Seguin, 2009	CHF 130.–
Château Seguin, 2009 MAGNUM	CHF 260.–

CHAMPAGNES

Pommery Brut Apanage	CHF 110.–
Pommery Brut Apanage Magnum	CHF 200.–
Pommery Rosé Apanage	CHF 140.–

CORKAGE FEE

Swiss wine	CHF 20.–/bottle
Foreign wine	CHF 30.–/bottle
Champagne	CHF 50.–/bottle

Our complete wine list is available upon request.
Quantity and availability of these wines are subject to condition.

DRINK PACKAGES

Include swiss wines and mineral water	2 dl of wine	3dl of wine	5dl of wine
Seasonal selection	CHF 15.–	CHF 20.–	CHF 33.–
Suisse Majestic Chasselas & Pinot Noir	CHF 18.–	CHF 25.–	CHF 38.–
Grand Cru The Sommeliers selection	CHF 24.–	CHF 33.–	CHF 49.–

FINGER FOOD

A LA CARTE (Minimum order: 10 people or 120 pieces)

Create your own cocktail by selecting various items from the following choice:

Variation of 6 cold pieces and 3 hot pieces + 3 sweet pieces:

CHF 35.-/person

Variation of 9 cold pieces and 6 hot pieces + 3 sweet pieces:

CHF 55.-/person

Variation of 12 cold pieces and 8 hot pieces + 5 sweet pieces:

CHF 75.-/person

COLD APPETIZERS

Le clouet (roll of toast bread and Parma ham with mustard butter)

Grilled tuna maki

Quinoa maki, avocado and crunchy vegetables

Majestic beef tartar

Grilled zucchini cannelloni and fresh cheese

Smoked trout, green apple and celery tartar

Mini blinis with smoked salmon and tzatziki

Melon and strawberry tartar with balsamic vinegar

Sour avocado cream with corn chips

Mini roll of dried beef with foie gras and chutney (supp. of CHF 2.- /piece)

HOT APPETIZERS

Tempura of Perch fillet, spicy tartar sauce

Poultry porjaski, mousseline of celery and truffle

Chicken kefta

Roasted chicken wings, barbecue sauce

Mini pizza "Margherita"

Empanadas of spicy beef

Arancini of Vaudois sausage

Pan-fried scallops, red chicory braised with oranges (supp. of CHF 2.- /piece)

LIVE-COOKING (supplement of CHF 12.- /person)

Homemade cheeseburger, wedge potatoes

Zucchini risotto and fresh goat cheese

Risotto with arugula, Parma ham and truffle oil

Majestic beef tartar

Tuna tartar with candied ginger

Barbecue and grilled beef, poultry, shrimp and sausage from the region (depending on the weather conditions)

SWEETNESS

Whipped cream puffs

Praline cream

Duo of chocolate

Vanilla-raspberry mousse verrine

Passion fruit mousse

Lemon meringue tartlet

Chocolate lollipop

APPETIZER PACKAGES

VAUDOIS

Selection of salted "feuilletés" and cheese tartlets (4 pieces per person)

CHF 8.- /person

LAVAUX

Selection of Swiss cheeses and cured meats with bread, salted "feuilletés"

CHF 12.- /person

FESTIVAL

Yakitori chicken with soy sauce and honey, tomato and mozzarella skewers, seabass tartar with orange vodka (5 pieces per person)

CHF 15.- /person

TRADITION

Trio of fingers (smoked salmon, parma ham and fresh goat cheese), dried meat skewers, parmesan with balsamic vinegar (7 pieces per person)

CHF 19.- /person

WE CAN EMBELLISH YOUR PACKAGE WITH

Basket of vegetables (Selection of sliced vegetables with a trio of sauces)

Cheese tray

Countryside tray

Price depending on the number of guests

SURPRISE BREAD

Vegetarian Bread or Majestic Bread

CHF 75.- /piece

SELECTION OF MINI-SANDWICHES

Cheese

Tomato-mozzarella

Tuna and sweetcorn mousse

Raw ham

Salami

Dried meat

Grilled vegetables

CHF 4.- /sandwich

COFFEE BREAK PACKAGES

COFFEE BREAK "MAJESTIC"

Tea, coffee, orange juice, fruit baskets accompanied of pastries (in the morning) or an assortment of cakes (in the afternoon)

CHF 10.-/person

COFFEE BREAK "HEALTH"

Tea, coffee, selection of fresh fruit juices, fruit salad, birchermuesli

CHF 12.-/person

COFFEE BREAK "FRESH"

Tea, coffee, selection of fresh fruit juices, soft drinks, assortment of cakes

CHF 14.-/person

BUSINESS LUNCH MENUS

Please choose one dish in each category for the whole group

STARTERS

Andalou gazpacho with toast
 Niçoise salad with grill tuna
 Greek salad
 Riviera antipasti
 Lake trout ceviche, arugula and toast
 Tartlet with chard stalks
 Tomato and bavarian basil
 Crunchy mushroom with Porto cream
 Tomato carpaccio, mesclun and pecorino chips

MAIN COURSES

Chicken skewers marinated with thyme, zucchini spaghetti
 Ribs shank with honey and four spices
 Beef tataki with coriander and perfumed rice
 Fillet of Provençal roasted lamb with vegetables stuffed and spinach
 Fillet of bream, ratatouille and potatoes skewer
 Lemongrass prawn skewer
 Pan-sautéed sea bass, fennel caviar and carrot fane
 Grilled Salmon filet, zucchini and piquillos

DESSERTS

White chocolate tartlet, lime juice
 Sliced cream with vanilla
 Red fruits mousse, raspberry sorbet
 Chocolate dome „Majestic“, crispy praline
 Bourbon Vanilla crème brûlée
 Red fruits salad, apricot sorbet
 Meringue

These menus may be served out of the daily package at CHF 60.–/person

DIET MENUS

STARTERS

Watermelon and melon salad with basil and goat cheese (Gluten free, vegetarian)	CHF 18.–
Tomato and strawberry tartar, rocket juice, parmesan chips (Gluten free, vegetarian)	CHF 21.–
Bulgur tabbouleh, crispy vegetables (Gluten free, vegan)	CHF 19.–

MAIN COURSE

Paper casing of summer vegetables and lemon confit (Gluten free, vegetarian)	CHF 21.–
Poached cod, Chinese bouillon and Jasmin perfumed rice (Gluten free, vegetarian)	CHF 32.–
Frayed lake fish, minestrone (Gluten free, vegetarian)	CHF 28.–
Vegetarian quinoa maki (Gluten free, vegetarian, vegan)	CHF 26.–

BANQUET MENUS

Please choose one dish in each category for the whole group (minimum of 3 courses)

COLD STARTERS

Riviera Antipasti	CHF 21.-
Greek salad	CHF 19.-
Niçoise salad and grilled tuna	CHF 22.-
Alaska crab with creamy avocado and Mexican spices	CHF 22.-
Lake fish ceviche, crusty vegetables	CHF 21.-
„Pressé de foie gras“ with figs and toast	CHF 28.-
Sicilian tomato tartare with strawberries and arugula dressing	CHF 19.-
Melon carpaccio with mozzarella and fresh basil	CHF 19.-
Salad „Majestic“	CHF 39.-
Beef carpaccio, salsa verde and parmesan shavings	CHF 28.-

HOT STARTERS

Ginger crisp prawns, asparagus and cauliflower tartar	CHF 22.-
Dry bacon risotto with creamy spinach	CHF 19.-
Chard and pecorino tartlet	CHF 21.-

MAIN COURSES

Fillet of beef, morel sauce and melting potatoes	CHF 44.-
Chicken skewers marinade with garden thyme, perfumed rice	CHF 36.-
Supreme of stuffed guinea fowl with mushrooms, yellow and green zucchini spaghetti	CHF 38.-
Fillet of roasted veal, gremolata and Niçoise stuffed vegetables	CHF 39.-
„Majestic“ burger with Pont-Neuf fried potatoes	CHF 37.-
Char, spinach mash & turnip confit	CHF 36.-
Filet of sea-bream with candied lemon, Niçoise ratatouille	CHF 34.-
Filet of sea bass with tapenade, stuffed rondini	CHF 34.-
Pan-sautéed filet of Pike-perch and aubergine caviar	CHF 36.-
Cheese trio served on a plate	CHF 12.-

DESSERTS

Strawberry tartlets, vanilla ice cream	CHF 21.-
Meringue, double cream and red fruits	CHF 21.-
Cream tartlets, chantilly and fruits	CHF 18.-
Apricots and raspberry cake, biscuits	CHF 18.-
Fresh fruit salad with citrus fruit syrup	CHF 16.-
Chocolate entremets and chocolate ice cream	CHF 18.-

INFO

All our menus include coffee and sweets

BUSINESS LUNCH BUFFETS

SWISS BUFFET

STARTERS

Salad basket from the region
Wieners salad with Gruyère cheese
Lettuce from Morges with bacon
Selection of Swiss cold meats, Bursins Malakoffs
Smoked fera fish and ramp salad
Leek and ham quiche from Valais

MAIN DISHES

Option 1: Macaroni and cheese (vegetarian dish on request)
Option 2: Green vegetables and braised lettuce
Option 3: Val de Bagne raclette
Option 4: Sliced veal with mushroom sauce, golden rösti
Option 5: Pan-sautéed char

CHEESE

Buffet of Swiss cheese (supplement of CHF 10.-/person)

AFTERS

Buffet with a selection of desserts
Coffee and sweets

FRENCH BUFFET

STARTERS

Greek style vegetables
Caesar Salad
Salad with tomatoes, boiled eggs, pickles and white ham
Salad of beans and smoked turkey
Smoked salmon & blinis
Quiche Lorraine
Avocado carpaccio and shrimp cocktail
Black tapenade and rustic toast

MAIN DISHES

Option 1: Penne with pesto (vegetarian dish on request)
Option 2: Herb roasted beef
Option 3: Mediterranean fish flamed in pastis
Option 4: Roasted chicken "Patte Noire"

CHEESE

Buffet of French cheese (supplement of CHF 8.-/person)

AFTERS

Buffet with a selection of desserts
Coffee and sweets

ITALIAN BUFFET**STARTERS**

Arugula salad, parmesan and bresaola
 Beef Carpaccio with pesto
 Vitello tonnato
 Insalata di salmone
 Antispasti
 Melon salad with tomato and mozzarella
 Fusilli salad with shrimps and confit tomatoes
 Mozzarella di Buffala and tomatoes from Sicily
 Fresh tomatoes cream with basil

MAIN DISHES

Agnolotti alla siciliana (Vegetarian dish included)
 Milanese style picatta
 Option 1: Seafood risotto
 Option 2: Chicken Panini with mozzarella and spinach
 Option 3: Filet of sea bream with pesto and arugula

CHEESE

Buffet of Italian cheese (CHF 8.-/person)

AFTERS

Buffet with a selection of desserts
 Coffee and sweets

ORIENTAL BUFFET**STARTERS**

Grilled salmon with yoghurt and honey
 Greek salad
 Tabbouleh with fresh mint and tomatoes
 Mechouai with grilled peppers
 Mezze: tarama, hummus, tzatziki, melitzana, pita and falafel
 Rustic bread and grated tomatoes with oregano
 Cauliflower and carrot salad

MAIN DISHES

Option 1: Vegetable Couscous (vegetarian dish on request)
 Option 2: Egyptian style rice
 Option 3: Chicken stir-fry with figs and Kalamata olives
 Option 4: Moussaka
 Option 5: Grilled tuna skewer
 Option 6: Steamed cod with oriental virgin sauce

AFTERS

Buffet with a selection of desserts
 Coffee and sweets

WORLD BUFFET (supplement of CHF 15.-/person)**EUROPE**

Tomato and mozzarella carpaccio
 Niçoise Salad (various salads with tuna and anchovy)
 Piquillos (small red peppers) stuffed with tuna

AFRICA

Humus, tzatziki, tarama (fish egg paste), pita bread and Melitzana
 Mechouia salad (paste of grilled vegetables)
 Cap Vert Salad (shrimp salad with lime and lemongrass)
 Falafel
 Greek salad

AMERICA

Coleslaw salad with walnuts
 Guacamole and nachos
 Chicken caesar salad
 Fish ceviche with coriander

ASIA

Spring rolls
 Tuna maki with wasabi
 Shrimp dim sum

Option 1: Grilled vegetables and mascarpone risotto (vegetarian dish on request)

Option 2: Beef hamburger "Majestic" and thin wedge potatoes

Option 3: Giant paella

Option 4: Tiger prawns cooked in a wok, Cantonese rice

Option 5: Beef and tuna tartar

DESSERT BUFFET

Mini fruits tart
 Whipped cream puffs
 Limoncello baba
 Red berries pana cotta
 Swiss meringue with double cream
 Chestnut mousse with whipped cream
 Chocolate entremet

Coffee and sweets

EXPRESS BUFFET

For the day of your arrival, departure or for a quick lunch in the meeting room, we propose you an Express Buffet:

Individual salad
 Mariation of mini-sandwich (3x)
 Mini desserts and fruit salad

INFO

The following buffets are available from 30 participants on.

Please choose one option for the main course. Two main courses, supplement of CHF 10.-/person

These buffets may be served for dinner at CHF 80.-/person with one main course.

CONTACT

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