



EVENT BROCHURE

AUTUMN-WINTER

Seminar package

DAILY SEMINAR PACKAGE AT

CHF 105.–/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector and 1 screen
Tables and conference chairs
Desk blotters, pads and pens
Phone (communication fees not included)
Wireless connection

MORNING COFFEE BREAK

tea, coffee, orange juice, fruit basket
accompanied with pastries

BUSINESS LUNCH

3 course menu or sitting buffet (from 30 people)
or finger-food buffet (from 30 people)
with coffee and mineral water

AFTERNOON COFFEE BREAK

tea, coffee, orange juice, a fruit basket
with an assortment of cakes

HALF DAY SEMINAR PACKAGE AT

CHF 85.–/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector and 1 screen
Tables and conference chairs
Desk blotters, pads and pens
Phone (communication fees not included)
Wireless connection

MORNING OR AFTERNOON COFFEE BREAK

tea, coffee, orange juice, fruit basket
accompanied with pastries (in the morning) or with an
assortment of cakes (in the afternoon)

BUSINESS LUNCH

3 course menu or sitting buffet (from 30 people)
or finger-food buffet (from 30 people)
with coffee and mineral water

OR

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector and 1 screen
Tables and conference chairs
Desk blotters, pads and pens
Phone (communication fees not included)
Wireless connection

APPETIZER

selection of salted “feuilletés” and cheese tartlets
(4 pieces per person)

BUSINESS DINNER

3 course menu or sitting buffet (from 30 people)
or finger-food buffet (from 30 people)
with coffee and mineral water

DAILY SEMINAR PACKAGE WITHOUT LUNCH AT








CHF 45.–/PERSON

HALF DAY SEMINAR PACKAGE WITHOUT LUNCH AT

CHF 35.–/PERSON



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	49	40	24	36	21	24	49	70m 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
Dézaley-Lavaux*	-	-	36	49	49	48	49	105m ²
Chablais*	-	-	6	18	15	12	20	40m ²

*Rooms without daylight

All our conference rooms have air-conditioning

Price List

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

* Rooms without daylight



Rental of additional equipment

Basic sound system of the Salon 4 Saisons (2 hand microphones at your disposal)	CHF 500.–
Podium 2m x 1m & 40cm high	CHF 50.–
Laptop	CHF 100.–
Projector and screen	CHF 100.–
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 connection	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.

Additional Coffee Break

WELCOME COFFEE "MAJESTIC"	CHF 10.–/person
Tea, coffee, orange juice, fruit basket accompanied with pastries	
COFFEE BREAK "HEALTH"	CHF 12.–/person
Tea, coffee, selection of fresh fruit juices, fruit salad, birchermuesli	
COFFEE BREAK "FRESH"	CHF 14.–/person
Tea, coffee, selection of fresh fruit juices, soft drinks, assortment of cakes	



Business lunch menus

CHF 65.-

Included in the package

MONDAY

Vegetable soup
-
Marinated beef skewers, vegetables and wedges potatoes
-
Almond and fig tartlet

TUESDAY

Niçoise salad with grilled red tuna
-
Skewers of marinated Swiss chicken, duo of carrots and basmati rice, thyme juice
-
Exotic fruit entremet

WEDNESDAY

Puff pastry tartlet with Swiss chards and Parmesan cheese, baby spinach leaves & cherry tomatoes
-
Baked cod steak, parsley potatoes, mashed fennel and creamy chorizo
-
Mont blanc dessert by Majestic

THURSDAY

Cesar salad and marinated shrimp
-
Roast top rump of veal and Gremolata sauce, creamy polenta, glazed vegetables
-
Chocolate praline entremet

FRIDAY

Raviole of the day, spinach and virgin tomato sauce
-
Fillet of gilt-head cooked on its skin with homemade candied lemon, mini ratatouille and potatoes skewers
-
Lemon meringue tartlet

INFO

All our menus include coffee and sweets



Business lunch buffet (from 30 people)

CHF 85.-

Included in the package

Swiss buffet

STARTERS

Morges lettuce salad with croutons and Bleuchâtel
Wiener salad with Gruyère cheese
Selection of Swiss cold meats
Malakoff balls
Local poultry salad with chanterelles and tarragon
Leek and ham quiche from Valais
Valais Ham

MAIN DISHES TO CHOOSE FROM

Choice 1: Grison soup with onions
& Zurich-style veal stroganoff, crispy rösti
or
Choice 2: Shepherds' macaroni
& Pan fried char, mashed fennel and roasted Grenaille potatoes,
beurre blanc sauce

CHEESE

Swiss cheese buffet (supplement of CHF 8.-/person)

AFTERS

Selection of dessert buffet
Coffee and sweets

Buffet of our neighbours

STARTERS

Quiche Lorraine
Niçoise salad
Grilled vegetable antipasti
Potato salad with coarse-grained mustard
Herb & veal sausage meat salad
Parma ham and mozzarella, garlic bread

MAIN DISHES TO CHOOSE FROM

Choice 1: Penne with pesto and dried tomatoes
& Roasted cut of beef, gravy sauce, sautéed baby potatoes
and mixed root vegetables
or
Choice 2: Chicken breast with mushrooms, sautéed baby potatoes
and mixed root vegetables
& sicilian style agnolotti

CHEESE

Swiss cheese buffet (supplement of CHF 8.-/person)

AFTERS

Selection of dessert buffet
Coffee and sweets



Buffet from near and far (supplement of chf 10.-/Person)

STARTER

Malakoff balls
Grilled vegetable antipasti
Quiche Lorraine
Potato salad with old-fashioned mustard
Coleslaw salad with nuts
Greek-style vegetables
Oriental Tabbouleh
Caesar salad
Thai vegetable salad
Tuna Maki
Mezze: Hoummous, tzatziki, tarama, melitzana
Avocado carpaccio with shrimp
Variety of cold cuts
Ceviche of Féra
Panzanella salad

MAIN DISHES TO CHOOSE FROM

Market risotto
Choice 1: Paella & roasted blackfoot chicken,
Baked potatoes & vegetables of the moment
or
Choice 2: Veal stew, creole rice
& Papet vaudois

CHEESE

Swiss cheese buffet (supplement of CHF 8.-/person)

AFTERS

Selection of dessert buffet
Coffee and sweets

Express buffet

For your arrival or departure date, or for a quick lunch in the meeting room, we suggest you the Express Buffet formula, including:

Individual salad

Variation of mini-sandwiches (3x)

Mini desserts and fruit salad

INFO

Please choose your buffet among our 3 selections and select the main course (choice 1 or choice 2).



Finger Food buffet (from 30 people)

CHF 65.-

Included in the package

Choice 1

COLD APPETIZER

Le clouet (roll of toast bread and Parma ham with mustard butter)
Smoked salmon heart and blinis
"Majestic" beef tartar
Avocado and ricotta cream, corn chips
Fine ham skewers and balsamic plums
Lentil salad with tarragon
Crumbled crab with saffron
Focaccia, cured ham and rocket, truffle oil

HOT APPETIZERS

Perch fillet tempura, spicy tartar sauce
Puffed rice breaded shrimps, curry cream
Baked chicken wing with barbecue sauce
Creamy sweet potatoe soup with coconut milk
Citrus lobster tail
Mini ham croissant
Mini vegetarian spring rolls
Mini quiche Lorraine

SWEETNESS

Chocolate mousse
Lemon tartlet
Coffee tartlet
Cream puffs
Mini cookie
Mini donuts
Praline cream
Fruits mousse



Choice 2

COLD APPETIZER

Tuna maki, wasabi mayonnaise
Tomato and mozzarella bruschetta, traditional pesto
Foie gras and fig chutney
Crumbled cob with aioli sauce (garlic and olive mayonnaise)
Seasonal vegetable salad
Smoked ricotta and vegetable smoothie
Smoked trout tartar with tangy green apple
Veal sausage salad

HOT APPETIZER

Local pork atriaux with candied lentils
Chicken wings with mustard
Shrimps tails barded with shredded potatoes
Creamy parnship soup
Warm goat cheese toast with fig and honey glaze
Malakoff balls
Creamy pumpkin soup
Arancini and tomato coulis

SWEETNES

Chocolate mousse
Rice pudding
Chocolate cream
Brownie
Madeleines
Nuts-caramel tartlet
Seasonal fruit tartlet
Macarons

To compliment your finger food buffet

Live-cooking

CHF 17.- /person

Chorizo and arugula risotto
Fine ham risotto, rucola and truffle oil
Vegetarian risotto
Dry sausage from Wallis in puff pastry
Large paella
Mini burger
Barbecue with grilled beef, chicken, shrimps, sausages from the region (Upon availability)

Banquet & Seminar Rooms



Salon 4 Saisons

260m²



Salon Gris

70m²



Salon Or

45m²



Salon Riviera

155m²



Salon Lavaux

55m²



Salon Dézaley

50m²



Salon Chablais

40m²

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
Between contract signature until 90 days prior to arrival	No penalty. All room nights held can be cancelled without penalty.
Between 89 days and 60 days prior to arrival.	20% of room nights held can be cancelled without penalty. The rest being charged at 100%.
Between 59 days and 45 days prior to arrival.	15% of room nights held can be cancelled without penalty. The rest being charged at 100%.
Between 44 days and 30 days prior to arrival.	10% of room nights held can be cancelled without penalty. The rest being charged at 100%.
Between 29 days and 72 hours prior to arrival.	5% of room nights held can be cancelled without penalty. The rest being charged at 100%.

NO SHOW AND LATE CANCELLATIONS

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

LINK USE FOR INDIVIDUAL ROOM RESERVATIONS

If individual room reservations link is requested by contract signing customer, in order to proceed to participants self-booking, the following conditions are applied:

Cancellation received in writing	Penalty
Between the reservation and 7 days prior to arrival	1 night charged for any cancellation
From 6 days prior to arrival date to arrival	100% of the stay charged in case of cancellation

On the other hand and in case of a total cancellation of the event and stay, contract signing customer is responsible for the penalties mentioned above.

In order to minimize risks, the quota of blocked rooms will be released two months before the arrival date, in agreement with the contract signing customer. Regular check-ups will be made between the Hotel and the contract signing client in order to evaluate the filling of the room quota and to re-evaluate the needs.

Event cancellation policy

Cancellation day	Penalty
Between contract signature until 90 days prior to arrival	No penalty. The entire event can be cancelled without penalty.
Between 89 days and 60 days prior to arrival.	20% of the total contracted amount can be cancelled without penalty. The rest being charged at 100%.
Between 59 days and 45 days prior to arrival.	15% of the total contracted amount can be cancelled without penalty. The rest being charged at 100%.
Between 44 days and 30 days prior to arrival.	10% of the total contracted amount can be cancelled without penalty. The rest being charged at 100%.
Between 29 days and 72 hours prior to arrival.	5% of the total contracted amount can be cancelled without penalty. The rest being charged at 100%.

NO SHOW AND LATE CANCELLATIONS

Cancellation received less than 72 hours prior to arrival and No-Shows will be charged 100% of the entire event contracted.

RELOCATION POLICY

If for any reason, the Hotel is unable to provide the rooms, the Hotel guarantees to provide guests with rooms of similar or superior quality in a similar or superior establishment according to the Swiss Hotel classification.

MEETINGS, EVENTS AND BANQUETS' ROOM ALLOCATION

The meeting rooms are made available to clients at the times mentioned in this contract. The rooms must be released within one hour of the end of the event. The hotel reserves the exclusive right to allocate meeting, events and banqueting areas. Rooms are allocated according to the expected number of participants. Therefore, the hotel reserves the right to change the room allocation after notifying the guest. The allocation will be made according to the group's needs as mentioned in this contract. In case of a set up change requested by the customer less than 72 hours before the event, the hotel will charge a fixed fee of CHF 500.00 for staff costs.

A key allowing access to the seminar room(s) will be given by the Reception desk to the organizer or the person in charge on site. This card must be handed over at the Reception upon departure. Once the key has been given, the hotel declines all responsibility in case of theft or loss inside the lounge.

ROOM RATES AND SERVICES

Rates are available for the number of rooms and persons stipulated in the contract. Any change in the number of rooms or persons may imply rate changes for all services. If the actual number of participants exceeds the initially contracted number, the Hotel will do its best to serve the additional participants (as far as possible). Charges for additional participants will be included to the final invoice.

CHOICE OF MENUS

Menu choices must be confirmed to the Hotel in writing form no later than ten (10) business days prior to the event. After this deadline, the Hotel reserves the right to choose the menus.

MUSICAL EVENTS AND NOISE POLLUTION

The Hotel must be notified of live or recorded musical event no later than fifteen (15) business days before the event. The musical animation has to stop at 1:30 AM and the event must end at 2:00 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 lightning is not hidden or rendered effective
- Exits are neither closed or obstructed
- Fire detection systems are not hidden, nor is its effectiveness.

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.

COMPLAINTS, CONTESTATION

Any contestation or complaint can only be taken into consideration if it is made in writing and sent to the management of the establishment within a maximum of 5 business days after the end of the event.

EXTRAS PAYMENT

All extras (bar, telephone, ...) must be paid by/for each participant on site and before departure. Otherwise the remaining amount due to extras charges, will be invoiced to the contract signing client, who is jointly and severally liable for their payment.

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.

Please note that all deliveries will have to be made through our supplier entrance.



Deposits & Payments

UPON CONTRACT SIGNING	50% of the total estimated amount
30 DAYS PRIOR TO ARRIVAL	40 % of the total estimated amount

The deposit amount may be recalculated according to the increase or decrease in the overall service requested by the customer. (Please note that this diminution must be included in the services that the customer can cancel without charge).

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.

BANK ACCOUNT DETAILS

Should the hotel's bank details change in the unlikely event that the hotel's bank details change, the hotel will send you an official communication. If you receive a notice concerning changes to these details, we strongly recommend that you contact your sales or event management contact by telephone to verify the accuracy of the notice before making any payment.

**„A LITTLE STEP MAY BE THE BEGINNING
OF A GREAT JOURNEY“**

GRETCHEN RUBIN

GRAND HOTEL SUISSE MAJESTIC

Avenue des Alpes 45 | 1820 Montreux - Switzerland
T +41 21 966 33 33 | F +41 21 966 33 00 | events.suisse-majestic@brhhh.com
brhhh.com/suisse-majestic