



BROCHURE SÉMINAIRES EVENT BROCHURE

GRAND HOTEL
SUISSE MAJESTIC
MONTREUX



Seminar package

DAILY SEMINAR PACKAGE AT

CHF 105.-/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 beamer 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 beamer 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 peo-
ple) or finger-food buffet (from 30 people)
with coffee and mineral water

OR

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 beamer 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 Seasons (2 hand micros at your disposal)	CHF 500.–
Podium 2m x 1m & 40cm high	CHF 50.–
Laptop	CHF 100.–
Beamer 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 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.

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

Included in the package

MONDAY

Creamy forgotten vegetables (hot)
-
Marinated beef skewers, vegetables of the day and roasted potatoes
-
Nuts-Caramel tartlet

TUESDAY

Crumbled salmon and saffron mayonnaise, saladine in vinaigrette
-
Roasted chicken breast, tomato mini ratatouille, corn pancake and herbal juice
-
Lemon meringue tartlet

WEDNESDAY

Puff pastry tartlet with figs and goat cheese,
mixed salad with pine nuts
-
Baked Cod Steak, parsley potatoes and carrot mousseline,
sauce vierge with fresh herbs
-
Mocha à la Majestic

THURSDAY

Cesar salad and marinated chicken skewer
-
Lamb ragout with fine vegetables and wheat semolina
-
Gruyère meringue, double cream and exotic fruits

FRIDAY

Seasonal vegetable tart with spinach sprouts in vinaigrette
-
Fillet of trout with almond silvers, fennel & broccoli, rice cake
-
Majestic chocolate dessert

INFO

All our menus include coffee and sweets



Business lunch buffet (from 30 people)

Included in the package

Swiss buffet

STARTERS

Salad basket from the region
Wieners salad with Gruyère cheese
Selection of Swiss cold meats
Deep-fried savoury doughnut
Smoked fera fish and ramp salad
Leek and ham quiche from Valais
Valais Ham

MAIN DISHES TO CHOOSE FROM

Choice 1: Chalet soup
& Zurich-style veal stroganoff with crispy rösti
or
Choice 2: Shepherds' macaroni
& Char, seasonal vegetables, crushed potatoes with butter and herbs
in a Chasselas sauce

CHEESE

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

AFTERS

Buffet with a selection of desserts
Coffee and sweets

Buffet of our neighbours

STARTERS

Quiche Lorraine
Salad Niçoise
Antipasti of grilled vegetables
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, reduction jus, sautéed baby potatoes
and mixed root vegetables
or
Choice 2: Chicken breast with mushrooms, sautéed baby potatoes
and mixed root vegetables
& Market risotto

CHEESE

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

AFTERS

Buffet with a selection of desserts
Coffee and sweets



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

STARTERS

Deep-fried savoury doughnut
Antipasti of grilled vegetables
Quiche Lorraine
Potato salad with coarse-grained mustard
Greek-style vegetables
Oriental tabbouleh
Thai vegetable salad
Caesar salad
Tuny maki
Sea bass ceviche
Mezze: Humus, tzatziki, tarama, Melitzana
Cape Verde salad
Meat platter
Coleslaw salad with walnuts

MAIN DISHES TO CHOOSE FROM

Market risotto included
Choice 1: Roasted chicken from Gruyère, oven-baked potatoes
and seasonal vegetables
or
Choice 2: Cantonese-style shrimps in sake with rice & Papet vaudois

CHEESE

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

AFTERS

Buffet with a selection of desserts
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-sandwich (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)

Included in the package

Choice 1

COLD APPETIZERS

Le clouet (roll of toast bread and Parma ham with mustard butter)
Salmon chunks with horseradish cream
"Majestic" beef tartar
Avocado cream and ricotta, sweetcorn chips
Fine ham skewers and balsamic plums
Lentils with tarragon
Crumbled crab with saffron
Mini leek quiche

HOT APPETIZERS

Tempura of Perch fillet, spicy tartar sauce
Puffed rice, breaded shrimps, curry cream
Chicken wings, barbecue sauce
Creamy sweet potatoes 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 APPETIZERS

Tuna maki, Wasabi mayonnaise
Smoked trout tartar, sour apple
Foie gras, fig chutney
Crumbled cob with aioli sauce (garlic and olive mayonnaise)
Seasonal vegetables salad
Roasted fig and hot goat cheese
Vegetables tartar and herbal pesto
Herb & veal sausage meat salad

HOT APPETIZERS

Spicy beef empanadas
Chicken wings with mustard
Shrimps tails barded with shredded potatoes
Creamy parnship soup
Gruyère chesse croquette
Deep-fried savoury doughnut
Creamy Squash soup
Herbal Arancini

SWEETNESS

White chocolate mousse
Rice pudding
Chocolate cream
Brownies
Madeleines
Nuts-caramel tartlet
Fruit salad
Macarons

To compliment your finger food buffet

Live-cooking

CHF 12.- /person

Risotto with bresaola and rosemary
Risotto with fine ham, rucola and truffle oil
Vegetarian risotto
Dry sausage from Wallis in puff pastry
Large paella
Mini burger
Barbecue and 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



Team building - Flavor Casino*

Taste, smell and read, the Flavor Casino invites you to one of its unique game tables in the world! Halfway between game of luck and wine course, this ideal activity for the end of the year will delight your taste buds and your fictitious wallet. Indeed, no money is involved.

You do not drink wine? You will love to use your luck, your senses and your knowledge to raise chips, and win the game without having to drink the smallest sip!

Lay all your cards on the table, with the Flavor Casino there is something for everyone!

OBJECTIVES

Spend an entertaining and playful moment with your colleagues
Discover casino games in a responsible way
Sharpen your senses and be familiar with the basics of oenology

OUTFIT AND EQUIPMENT TO TAKE

According to your wishes, a theme and a dress code may be suggested

DETAILS

Target audience : everyone
Difficulty : accessible to all, no physical restraint
Duration : 1,5 hour
Period : all year round
Approach : recreational

*Price on request



Team building - City Play*

The city becomes your board game and the rules can suit your needs! The Pursuit Gaming is a digital rally of a new kind where each team must carry a maximum of challenges to earn points and win the game.

Equipped with touch pads provided by us, you will be immersed in a street race. Win the game by using your knowledge and creativity to meet the cultural and creative challenges. With a GPS system, the challenges are activated as you progress along the game.

OBJECTIVES

Test your general knowledge and creativity
Collaborate with colleagues in a playful and cheerful manner
(Re)discover a city and its nooks and crannies
To develop and live a constructive team spirit
Possibility to customize some or all of the game content (optional)

OUTFIT AND EQUIPMENT TO TAKE

Suitable clothing for outdoor activity and the day's weather of the day

DETAILS

Target audience : everyone
Difficulty : accessible to all, no physical restraint
Duration : 1,5 hour to 3,5 hours
Period : all year round
Approach : recreational and strategic

*Price on request



Team building - Escape Game*

This activity is in lineage with the «Escape Rooms», whose purpose is to exit a room by solving different types of riddles. Rather than moving from an Escape Room to another, this animation allows the Escape to come directly to you.

In order to fulfill its mission, each of the teams will receive a suitcase and will have to resolve the various riddles suggested to open the lockers protecting the different compartments of the latter.

Between action and reflexion, manipulation and observation, each and every team member will have the possibility to make the team benefit from his/her own experience to find the quickest way towards victory!

OBJECTIVES

To achieve a common goal thanks to the combined forces of each team member

To foster communication and exchange

To stimulate shared leadership

Live the experience of the Escape Rooms where it suits you for groups from 12 people

OUTFIT AND EQUIPMENT TO TAKE

A casual and comfortable outfit

DETAILS

Target audience : everyone

Difficulty : accessible to all, no physical restraint

Duration : 1,5 hours to 2,5 hours

Period : all year round

Approach : recreational and strategic

*Price on request



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 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

The choice of menus must be confirmed to us in writing no later than fourteen (14) days before the event. The Hotel reserves the right for the Executive Chef to choose menus if they are not confirmed within the required timescale. Furthermore, room service does not deliver orders to conference rooms.

MUSICAL EVENTS AND NOISE POLLUTION

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.

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 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 Vevey, 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.

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

GRETCHEN RUBIN

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