



CUISINE & BOISSONS FOOD & BEVERAGE

GRAND HOTEL
SUISSE MAJESTIC
MONTREUX



Aperitif

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

LAVAUX

Including: local white and red wines, beer, fruit juices, mineral water

Package for 1 hour CHF 22.-/person

For every additional ½ hour CHF 6.-/person

TRADITION

Including: white and red wines, 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 42.-/person

For every additional ½ 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

ALCOHOL FREE

Including: our selection of fruit juices, mineral water and soft drinks

Package for 1 hour CHF 12.-/person

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

Drinks

Fruit juices	CHF 6.-/glass
Mineral water	CHF 6.-/bottle
Sodas	CHF 7.-/bottle
Beer	CHF 7.-/bottle
Traditional aperitifs: vermouth, aniseed, porto...	CHF 8.-/glass
Whisky	CHF 12.-/glass
Deluxe whisky	CHF 15.-/glass
Gin	CHF 12.-/glass
Vodka	CHF 12.-/glass

Rum	CHF 12.-/glass
Long Drinks (Gin, Vodka, Rum, Whisky)	CHF 15.-/glass
Liquors (Amaretto, Grappa, Limoncello)	CHF 12.-/glass
Cognac, Armagnac, Calvados VSOP	CHF 13.-/glass
Cocktail (Mojito, Caïpirinha)	CHF 17.-/glass
Champagne Laurent-Perrier	CHF 16.-/glass



To compliment your cocktail

VAUDOIS (4 pieces per person)

CHF 8.- /person

Selection of salted "feuilletés" and cheese tartlets

FESTIVAL (5 pieces per person)

CHF 15.- /person

Tuna tartare, wasabi mayonnaise
Fine ham skewers and balsamic plums
Avocado cream and ricotta, sweetcorn chips
Puffed rice, breaded shrimps, curry cream
Mini double cheese burger

HEALTHY (6 pieces/person)

CHF 17.- /person

Gaspacho
Marinated tofu
Preserved vegetables in olive oil
Artichoke and fresh chesse tartar
Eggplant caviar
Mini vegetarian spring rolls

TRADITION (8 pieces per person)

CHF 21.- /person

Fingers of smoked salmon
Small chunks of mature Gruyère
Fine raw ham
Smoked trout tartare, sour apple
Creamy sweet potatoe soup with coconut milk
Fingers of candied vegetables
Malakoff balls
Tempura of Perch fillet, spicy tartar sauce



To compliment your cocktail

COMPLET (12 pieces/person)

CHF 35.- /person

Tuna maki, Wasabi mayonnaise
Fine ham skewers and balsamic plums
Gaspacho
Candied vegetables
Artichoke and fresh chesse tartar
Smoked trout tartare, sour apple
Eggplant caviar
Marinated tofu
Mini vegetarian spring rolls
Puffed rice, breaded shrimps, curry cream
Malakoff balls
Mini double cheese burger

EMBELLISH YOUR APERITIF

Price based on 10 persons

Basket of vegetables (selection of sliced vegetables with trio of sauces) CHF 8.- /basket
Cheese tray (tomme Vaudoise, goat's cheese, Vacherin Fribourgeois) CHF 35.- /slate
Countryside trayde charcuteries (dry sausage from Gruyère, dry bacon with herbs, spicy chorizo) CHF 35.- /slate

SELECTION DE MINI-CLUB

CHF 6.- /piece

Mini club sandwich with turkey, smoked salmon or vegetarian variation



Banquet menus

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

3 courses menu from CHF 64.–

4 courses menu from CHF 74.–

COLD STARTERS

Caesar salad and marinated chicken skewer	CHF 18.–
Smoked char, sour cream dumplings and crispy vegetable salad	CHF 21.–
Small Alaskan crab cakes, celery remoulade, lamb's lettuce salad with Granny Smith apple	CHF 22.–
Foie gras, fig chutney and warm brioche	CHF 26.–
Majestic gourmet salad (foie gras, crayfish and smoked salmon)	CHF 34.–

HOT STARTERS

Hearty cream of mushroom soup with hazelnut oil, mushroom stroganoff and crispy toast	CHF 20.–
Herb risotto and slices of smoked duck breast	CHF 22.–
Grilled shrimp skewers with glazed onion puff pastry, fine saffron cream	CHF 24.–
Chicken oysters in pastry baskets, mushrooms and Vacherin Fribourgeois, port jus	CHF 24.–
Half-cooked julienne salmon, candied red endives and cream of Gruyère cheese with citrus fruits	CHF 19.–

MAIN COURSES - MEAT

Rabbit ground meat, lentils salad and reduction jus	CHF 34.–
Breast of farmyard chicken, potato gratin, braised pak-choï cabbage with reduced jus	CHF 38.–
Grilled fillet of lamb, borlotti beans and roasted grelot onions, thyme jus	CHF 40.–
Oven-roasted loin of veal, polenta cake, mushroom stroganoff, reduction jus	CHF 44.–
Grilled fillet of beef, morel sauce, baby potato skewers, seasonal vegetables	CHF 52.–

MAIN COURSES - FISH

Fillet of gilthead bream fried in its skin, lemon fennel, couscous, saffron cream	CHF 38.–
Shrimp skewer à la plancha, creamy and cauliflower rosette, coconut curry sauce	CHF 38.–
Trout fillet with almonds and glazed carrots and potato skewers	CHF 39.–
Fried fillet of zander, vegetable rice, crayfish cream	CHF 40.–
Scallops St Jacques with walnuts and parsnip muslin, variety of fresh seafood	CHF 42.–

CHEESE

3 types (From near and far)	CHF 10.–
5 types (From near and far)	CHF 15.–

DESSERTS

Lemon tartlet with egg white crest	CHF 12.–
Nut & caramel tartlet	CHF 14.–
Gruyère meringue, double cream and exotic fruits	CHF 15.–
Chocolate dessert	CHF 16.–
Paris-Brest	CHF 16.–

VEGETARIAN DISHES

Conchiglioni with vegetables	
Aumônière of vegetables with Brussels sprouts cream sauce	
Vegetarian variation (root vegetable cream sauce, choice of seasonal vegetables and polenta cooked with soya milk)	

INFO

All our menus include coffee and sweets



Seated buffet (from 30 people)

Swiss buffet

CHF 80.- /person

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

CHF 80.- /person

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

CHF 90.- /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: Large paella & 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

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)

Choice 1

CHF 60.– /person

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

CHF 60.- /person

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 parsnip 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)



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.–
Pinot Noir, cuvée du Léopard, H. Badoux	CHF 49.–
Clos du Château, Pinot Noir Merlot, 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 L'escurac, La Pelouse, Haut-Médoc, 2009	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

Delamotte Brut	CHF 90.–
Laurent-Perrier Ultra brut	CHF 150.–
Laurent-Perrier Cuvée Rosé	CHF 160.–

CORKAGE FEE PER BOTTLE

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

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.–

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

GRETCHEN RUBIN

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