



YOUR WEDDING RECEPTION AT
GRAND HOTEL SUISSE MAJESTIC

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MONTREUX



Package from CHF 195.-/person

THE WELCOME DRINK	Served at discretion during 1hour and with a selection of appetizers
THE MENU	Including the wedding cake – coffee and sweets at the end of the dinner
WINES FROM OUR HOUSE SELECTION AND MINERAL WATER	Served at discretion during the dinner
A GLASS OF CHAMPAGNE	Served with the dessert
THE STANDARD PRINTING	Of the menus
A FLORAL ARRANGEMENT	Per table with candles
THE EXTENSION	Of the booking of the room and service until 4AM
THE BRIDAL ROOM WITH LAKE VIEW AND A TASTING DINNER	Free for the bride and groom – preferential prices for the guests

During the winter season (from November to March), you will benefit of a reduction of CHF 20.-/person



The venue of the reception

THE TERRACE/ PRIVATE ROOMS

In case of sunny weather, we welcome you on our terrace with its spectacular panoramic view facing the Geneva Lake and the Alps.

200sqm of lounge furniture will impress your guests and begin the evening on a good note.

In case of weather change, we would welcome you in our private rooms offering a comfortable and cozy atmosphere.

THE 4 SAISONS BALLROOM

Built in 1870 and entirely restored, our « Belle-Époque Style » Ballroom is the perfect place for an exceptional dinner.

The room is equipped with air conditioning and heating and offers a private balcony and a direct access to the terrace overlooking the lake. It can host up to 150 guests in banquet style.

After the dinner, the Ballroom turns into a dance floor and our LED lighting will enhance the mood and create the venue into a magical place, a festive ambience until the end of the night.

Room rental

BETWEEN 80 AND 100 ADULT S

a room rental equivalent to CHF 500.- is required.

LESS THAN 80 ADULT S

a room rental equivalent to CHF 1'000.- is required.

In order to guarantee our „4 Saisons“, a minimum spend of CHF 15'000.- is required.



Aperitif

THE WELCOME DRINK (1 HOUR SERVICE)

White, rosé and red wine of our house selection Included

Beer, fruit juices, mineral water

Cheese puff pastry, dried meat kebabs from Valais Included

Olive tapenade and grésini

Nuts and marinated olives

APERITIF BEYOND ONE HOUR

Beverages service extension, per additional ½ hour CHF 6.– /person

Appetizer per supplementary piece CHF 3.– /piece

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

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

Mini ham croissant

Mini vegetarian spring rolls



Dinner

Package from CHF 195.- /person (4 courses minimum)

1ST STARTER	Semi-cooked salmon, citrus fruits salad and sour cream/lemony cream	Included
	Flaky pastry cake, crunchy vegetables with balsamic sauce, mixed salad leaves with pickled tomatoes	Included
	Grilled scampies, thin ratatouille served cold, citrus fruits sauce	Supp CHF 5.- /person
	Pressed foie gras, seasonal chutney and homemade brioche	Supp CHF 8.- /person
	Gourmet salad (smoked salmon, foie gras and scampi)	Supp CHF 10.- /person
2ND STARTER	Small raviolis flavoured with lemon and Ricotta, olive oil sauce with cherry tomatoes and zucchini	Included
	Creamed green peas and truffle oil	Included
	Risotto with fresh goat cheese and truff	Supp CHF 5.- /person
	Crispy chicken oyster and mushrooms with Vacherin Fribourgeois	Supp CHF 5.- /person
	Pan-sautéed foie gras escalope, stewed red berries and toasted brioche	Supp CHF 8.- /person
FISH (OPTION)	Fillet of bass, mini fennels preserved with saffron, sweet red peppers sauce	Supp CHF 8.- /person
	Fillet of char with roasted almonds, pan-sautéed of vegetables and potatoes with chopped parsley	Supp CHF 15.- /person
	Thick pike-perch steak, rice and baby vegetables pot, crayfish cream sauce	Supp CHF 18.- /person
	Skewer of quick-sautéed scallops, lightly whipped carrot purée & aniseed-flavoured cream sauce	Supp CHF 20.- /person
	Roasted lobster tails, tender baby vegetables, smooth cream flavoured with curry	Supp CHF 22.- /person
MEAT	Breast fillet of guinea fowl stuffed with morel mushrooms, herbal juice, potatoes and seasonal vegetables	Included
	Roasted fillet of lamb, thin ratatouille and tender potatoes, gravy sauce	Included
	Top rump of veal with mushrooms, roasted potatoes skewer, seasonal vegetables	Supp CHF 10.- /person
	Quail stuffed with foie gras, polenta with parmesan and roasted vegetables, rosemary-flavoured sauce	Supp CHF 10.- /person
	Grilled fillet of beef, Périgourdine sauce, potato gratin and seasonal vegetables	Supp CHF 12.- /person
	Pan-sautéed Filet mignon of veal, thin baby vegetables tart, truffle sauce	Supp CHF 14.- /person
CHEESE (OPTION)	On-plate (3 kinds), served with chutney and fresh fruits	Supp CHF 10.- /person
	Buffet (5 kinds), served with chutney and fresh fruits	Supp CHF 12.- /person
TREATS (OPTION)	Buffet of desserts, served in addition to the wedding cake (3 pieces per person)	Supp CHF 10.- /person
	Complete buffet of dessert (6 pieces per person)	Supp CHF 18.- /person
DESSERT & COFFEE	Traditional wedding dessert	Included
	Wedding cake	Supp CHF 3.- /person
	Coffee & sweets	Included
DIGESTIF (OPTIONEL)	Trolley of after-dinners drinks (Grappa – Amaretto – Limoncello – Williamine – Abricotine)	Supp CHF 12.- /personne



Beverage

THE BEVERAGES SERVED AT DISCRETION DURING THE DINNER

The wines from our house selection (Chasselas & Pinot Noir, Cave des Rois – Grognoz frères et fils)

1 glass of Champagne with the dessert

Henniez mineral water

Any change of wine compared to the initial proposal will be charged

From CHF 5.– /person

CORKAGE FEE

Swiss wine, 75cl bottle

CHF 20.– /bottle

Wine from abroad (France, Italy, Spain...), 75cl bottle

CHF 30.– /bottle

Champagne, 75cl bottle

CHF 50.– /bottle

Artisanal production alcohol only allowed, 75cl bottle

CHF 50.– /bottle

The specific packages

MENU SAMPLING

Full menu – wines

CHF 100.– /person

ALCOHOL FREE

Same menu but served with non-alcoholic drinks

From CHF 150.– /person

PROVIDERS

Same menu (coffee and mineral water included)

CHF 90.– /person

LITTLE GOURMET (UNDER 12 YEARS OLD)

Tomato-mozzarella salad

CHF 50.– /person

Pan-fried chicken fillet, french fries

Dessert of the wedding menu

Soft drinks included during the whole evening



Party

PRIVATE BAR

Possibility to set a maximal limit of consumption (CHF 1'000.- / CHF 1'500.- / CHF 2'000.- / etc...)

Minimum CHF 500.- of consumption

or an Open Bar package served at discretion the whole night (CHF 15.-/person and per hour)

Fruits juices	CHF 6.-/glass	Rum	CHF 12.-/glass
Mineral water 50cl	CHF 6.-/blt	Long Drinks (Gin, Vodka, Rhum, Whisky)	CHF 15.-/glass
Sodas	CHF 7.-/blt	Liquors (Amaretto, Grappa, Limoncello)	CHF 12.-/glass
Beer	CHF 7.-/blt	Cocktail (Mojito, Caïpirinha)	CHF 17.-/glass
Whisky	CHF 12.-/glass	Champagne	CHF 16.-/glass
Gin	CHF 12.-/glass		
Vodka	CHF 12.-/glass		

Information

The musical animation has to stop at 3:30 in the morning and the event must end at 4:00 in the morning

Rooms

For your guests, we offer attractive room rates on the wedding's night* :

(*Subject to availability at the signing of the contract and excluding Montreux Jazz Festival)

PARTIAL LAKE

Single room	From de CHF 180 .- /night
Double room	From CHF 200 .- /night

LAKE VIEW

Single room	From CHF 200 .- /night
Double room	From CHF 220 .- /night

Breakfast	Included instead of CHF 29 .- /person
City tax in addition	CHF 4 .- /person et per night
Convetion tax in addition	CHF 3 .- /person et per night
Check-in time	3:00PM
Check-out time	12:00PM

Le brunch

The breakfast is included in the price of the room and is served until 10.30 in our Restaurant 45 Grill & Health.

From 30 guests, we suggest that you organize a brunch on the terrace or in private room depending on the weather, including a full breakfast, a main course and all the non-alcoholic beverages served during the whole brunch.

Package at CHF 50.-/person for 2h of service.

The breakfast included in the room rates is not deductible of the brunch package.



The partners

FLORIST

Brönnimann SA à Noville se chargera d'élaborer les arrangements floraux sur les tables du dîner en fonction de vos envies (inclus dans le forfait) et se fera un plaisir de vous conseiller sur les prestations suivantes (non incluses dans le forfait):

- Décoration des tables d'apéritif
- Arrangements floraux sur les buffets d'apéritif
- Décoration de la voiture des mariés
- Bouquet de la mariée
- Mise en beauté du lieu de la cérémonie

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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.

NO SHOW & 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.

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 12 months prior to arrival	The entire event may be cancelled without penalty.
From 12 months until 3 months 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 100% of the cancelled amounts.
From 3 months until 30 days prior to arrival	10% 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.
From 29 days until 4 days 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.
Beyond 3 day prior to arrival	100% of the cancelled amounts will be charged.

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.



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.

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

Upon signature	15 % of the total estimated amount
6 months prior to arrival	40 % of the total estimated amount
3 months prior to arrival	40 % 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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