



EVENT BROCHURE



Seminar package

DAILY SEMINAR PACKAGE AT

CHF 115.-/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector & 1 screen
Tables & conference chairs
Desk blotters, pads & pens

MORNING COFFEE BREAK

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

BUSINESS LUNCH

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

AFTERNOON COFFEE BREAK

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

HALF DAY SEMINAR PACKAGE AT

CHF 95.-/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector and 1 screen
Tables and conference chairs
Desk blotters, pads & pens

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 ; sitting buffet (from 30 people)
or finger-food buffet (from 30 people)
with coffee & mineral water

OR

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector and 1 screen
Tables and conference chairs
Desk blotters, pads & pens

APPETIZER

Selection of salted "feuilletés" &
cheese tartlet (4 pieces per person)

DINNER

3 course menu or sitting buffet (from 30 people)
with coffee & mineral water

DAILY SEMINAR PACKAGE WITHOUT LUNCH AT

CHF 55.- /PERSON

HALF DAY SEMINAR PACKAGE WITHOUT LUNCH AT

CHF 45.- /PERSON



Maximum capacity of our meeting rooms

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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

Renting fees (Breakout rooms)

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



Additional equipment rental

Basic sound system of the Salon 4 Saisons (2 hand microphones)	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 wifi	Free of charge
Other equipments	on request
Technical assistance	on request

Other services

FLOWER ARRANGEMENTS

For your cocktail tables : a simple arrangement	from CHF 15.-/piece
For your banquet tables : a centerpiece arrangement	from CHF 60.-/piece

We are at your disposal for any other specific request. Estimates upon inquiry

Additional coffee break

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



Business lunch menus

Included in the package

MONDAY

Seasonal vegetable creamy soup

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Marinated beef skewers, seasonal vegetables
& potatoes wedges

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Chocolate & raspberry cake

TUESDAY

Sea bream ceviche, spiced coconut milk
& coriander oil toast

-

Marinated Swiss chicken skewers, duo of carrots,
basmati rice & thyme gravy

-

Exotic fruit cake

WEDNESDAY

Ravioles of the day, baby spinach & candied cherry
tomatoes

-

Roasted cod, parsley potatoes with chopped,
stewed fennels, chorizo cream & rocket gravy

-

“Saint-Honoré” cake

THURSDAY

Cesar salad & marinated shrimps

-

Slow cooked veal & Gremolata, creamy polenta,
glazed vegetables

-

“Opera” cake

FRIDAY

Crispy vegetable tartlet & parmesan cheese, crispy fennel
salad & thinly-chopped red chicory

-

Sea bream fillet cooked on it skin with homemade candied
lemon, ratatouille & Grenaille potatoes skewers

-

Lemon tartlet

INFO

All of our menus include coffee and sweets.

The proposed dishes are likely to be modified according to the seasonality of the products.



Business lunch buffet (From 30 people)

Included in the package

Swiss buffet

STARTER

Morges lettuce salad with croutons & Bleuchâtel
Saveloy salad with Gruyère cheese
Assortment of Swiss cured meats
Malakoffs from Bursins
Local poultry salad with chanterelles & tarragon
Leek quiche
Valais cured ham

MAIN DISHES TO CHOOSE FROM

Choice 1: Grison soup ;
& Zurich style minced veal, crunchy rösti
Or
Choice 2: “Mountain cabin” macaroni ;
& Pan-fried char with white butter sauce,
stewed fennel & roasted Grenaille potatoes

CHEESE

Swiss cheese buffet (supplement of CHF 12.–/person)

DESSERTS

Dessert buffet
Coffee & sweets

Buffet of our neighbours

STARTER

Egg & bacon quiche
Niçoise salad
Grilled vegetables appetizers
Potato salad with old-fashioned mustard
Herbs & veal sausage salad
Parma ham & mozzarella, garlic bread

MAIN DISHES TO CHOOSE FROM

Choice 1: Penne with pesto, dried tomatoes ;
& Roasted beef cut, intense gravy, roasted Grenaille potatoes,
mixed vegetables
Or
Choice 2: Sicilian style agnolotti ;
& Chicken breast with mushrooms,
roasted Grenaille potatoes, mixed vegetables

CHEESE

Swiss Cheese buffet (supplement of CHF 12.–/person)

DESSERTS

Dessert buffet
Coffee & sweets



Buffet from near and far

CHF 10.- extra for the seminar package

STARTERS

Malakoffs from Bursins
Grilled vegetables appetizers
Egg & bacon quiche
Potato salad with old-fashioned mustard
Coleslaw salad with nuts
Greek-style vegetables
Oriental tabouleh
Caesar salad
Thai vegetable salad
Tuna maki
Mezze: hoummous, tzatziki, tarama, melitzana
Avocado carpaccio with shrimps
Assortment of cured meats
Whitefish ceviche
Panzanella salad

MAIN DISHES TO

Choice 1: Paella ;
& Roasted blackfoot chicken, baked potatoes,
seasonal vegetables

CHOOSE FROM

Or
Choice 2: “Papet Vaudois” ;
Veal stew in white sauce, creole rice

CHEESE

Cheese buffet from here & abroad (supplement of CHF 12.-/person)

DESSERTS

Dessert buffet
Coffee & sweets

INFO

All of our menus include coffee and sweets.
The proposed dishes are likely to be modified according to the seasonality of the products.
Please choose in advance your formula for the dishes (**Formula 1 or Formula 2**).

Express buffet

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

Individual salad (3 types)
Variation of mini-sandwiches (3 types)
Mini desserts & fruit salad



Finger Food buffet (from 30 people)

Included in the package

Choice 1 / Selection of the following cocktail pieces:

COLD APPETIZER:

Le clouet (Toasted bread & Parma ham roll with mustard butter, pickle)
Smoked salmon fillet & blinis
"Majestic" beef tartar with black truffle oil
Avocado & ricotta cream, corn chips
Cured ham skewers & balsamic plums
Zucchini goat cheese & cannelloni, tomato coulis
Minced crab with saffron
Focaccia, cured ham, rocket & black truffle oil
Lobster tail with citrus fruits

HOT APPETIZER:

Perch fillet tempura, tartare sauce
Breaded shrimp, curry cream
Baked chicken wings & barbecue sauce
Creamy sweet potato soup, local dry lard
Mini ham croissant
Vegetarian spring rolls
Mini egg & bacon quiche

SWEETNESS:

Chocolate mousse
Mini lemon meringue tartlet
Mini coffee eclair
Cream puff pastry
Chocolate tartlet
Raspberry cream tartlet



Choice 2 / Selection of the following cocktail pieces:

COLD APPETIZER:

Breaded tuna maki, wasabi mayonnaise
Tomato & mozzarella bruschetta, traditional pesto
Foie gras verrine with red onion chutney & grenadine syrup
Minced cob with aioli sauce (garlic & olive oil mayonnaise)
Seasonal vegetable salad
Smoked ricotta & vegetable smoothie
Smoked trout tartar with tart green apple
Veal sausage salad

HOT APPETIZER:

Poultry lollipop with mustard
Shrimp tail breaded with shredded potatoes
Creamy vegetable soup
Warm goat cheese toast & tapenade black olives
Malakoffs from Bursins
Mini Vacherin cheese tartlet
Arancini & tomato coulis

SWEETNESS :

Chocolate mousse
Mini fruit tartlet
Raspberry tartlet
Macaron
Chocolate tartlet

To compliment your finger food buffet

Live-cooking to choose CHF 22.-/person/live-cooking

Chorizo and arugula risotto
Or
Cured ham, rucola and truffle oil risotto
Or
Vegetarian risotto
Or
Dry sausage from Wallis in puff pastry
Or
Giant paella
Or
Burger

INFO : The proposed dishes are likely to be modified according to the seasonality of the products.

Salles de conférence & banquet



Salon 4 Saisons

260m²



Salon Gris

70m²



Salon Or

45m²



Salon Riviera

155m²



Salon Lavaux

55m²



Salon Dézaley

50m²



Salon Chablais

40m²

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

GRETCHEN RUBIN

GRAND HOTEL SUISSE MAJESTIC

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