



EVENT BROCHURE

2024-2025



Seminar package *From 10 participants*

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

Thé, café, jus de fruits, corbeille de fruits
accompanied with pastries

BUSINESS LUNCH

3 course menu, or 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 & 1 screen
Tables & conference chairs
Desk blotters, pads & pens

MORNING OR AFTERNOON COFFEE BREAK

Thé, café, jus de fruits, corbeille de fruits
accompanied with pastries (in the morning) or
with an assortment of cakes (in the afternoon)

BUSINESS LUNCH

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

OR

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 vidéoprojecteur & 1 écran
Tables & chaises de conférence
Bloc-note & crayons (selon configuration), Wifi

APPETIZER

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

DINNER

3 course menu, or sitting buffet or
finger-food 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

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



Business lunch menus *From 15 participants*

Included in the package

MONDAY	Seasonal vegetable creamy soup - Marinated beef skewers, seasonal vegetables & potatoes wedges - 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 menus *Between 10 and 15 participants*

Included in the package

MENU 1

Seasonal Soup
-
Sea Bass Fillet, virgin sauce
Mashed potatoes & seasonal vegetables
-
Fruit salad

MENU 2

½ Beef Tartare with Aged Mustard
-
Ricotta & Lemon Ravioli,
spinach & lemongrass coulis, roasted pistachios
Mesclun
-
Exotic Fruit Cake

MENU 3

Caesar Salad
-
Salmon fillet, creamy spinach & lemongrass
Spinach & seasonal rice
-
Red Fruit cake

MENU 4

Super Food salad
-
Chicken Supreme, chimichurri sauce
Sautéed vegetables & Sarladaise potatoes
-
Chocolate cake

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 participants*

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	<u>Choice 1:</u> Grison soup ; & Zurich style minced veal, crunchy rösti Or <u>Choice 2:</u> “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	<u>Choice 1:</u> Penne with pesto, dried tomatoes ; & Roasted beef cut, intense gravy, roasted Grenaille potatoes, mixed vegetables Or <u>Choice 2:</u> 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
Cream puff pastry
Mini chocolate tartlet
Mini lemon tartlet
Mini raspberry cheesecake
Fruit salad



Choice 2 / Selection of the following cocktail pieces:

COLD APPETIZER:

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:

Tuna tataki, wasabi mayonnaise
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 :

Pistachio pannacotta
Passion fruit entremet
Mini caramel and dried fruit tartlet
Mini raspberry tartlet
Choice of cream puffs
Fruit salad

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.



Conference & Banquet rooms



Salon 4 Saisons
260 m²



Salon Gris
70 m²



Salon Or
45 m²



Salon Riviera
155 m²



Salon Lavaux
55 m²



Salon Dézaley
50 m²



Salon Chablais
40 m²



Event suppliers

FLORISTS

Our florist will be responsible for designing the floral arrangements for the dinner tables according to your wishes (included in the package) and will be happy to advise you on the following services (not included in the package):

- Decoration of the cocktail tables
- Floral arrangements for the cocktail buffets
- Decoration of the wedding car
- Bridal bouquet
- Beautification of the ceremony venue

Les Fleuridées Sàrl
Rue de l'Eglise
Catholique 6
1820 Montreux
021 963 01 01
www.fleuridees.ch
info@fleuridees.ch

TEAM BUILDING & DECORATION

Napkn events

Anthony & Miriam will take care of the decoration and technical equipment for your event, as well as organizing various types of activities (team building, sports outings, walks, tours, etc.).

anthony@napkn.ch & miriam@napkn.ch

076 630 78 68

<http://www.napkn.ch>

DJ

DJ Ludo – Mr. Ludovic Verdier

079 689 40 37

www.djludo.com

info@djludo.co

DJerem – Mr. Jérémy

Party

079 293 16 88

www.djerem.com

dj@djerem.com



MUSICAL SERVICES, PHOTOBOOTH & TECHNICAL EQUIPMENT

Nicola will handle all additional services for your events.

Nicola Meninno, Founder

Lausanne, Suisse

078 696 56 40

www.directdj.ch

nicola@directdj.ch

PHOTOGRAPHER & VIDEOGRAPHER

Look'art Studio – Monsieur Luca Carmagnola

079 224 23 43

www.looka.ch

info@looka.ch

Ultimedia – Monsieur Diego Carven

079 910 19 38

www.ultimedia.ch

diego.carven@ultimedia.ch

a.ch

PHOTOBOOTH

Red Monkeys – Monsieur

Yochen Patti

078 973 82 69

redmonkeys.ch

<http://redmonkeys.ch/portfolio-item/miroir-interactif/>

yochen@redmonkeys.ch

„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