



FOOD & BEVERAGE

2024-2025



Cocktail

FESTIVAL

Fruit punch with and without alcohol, beer, fruit juices, mineral water

Package for 1 hour CHF 20.-/person

Package for 1 hour and half CHF 28.-/person

Package for 2 hours CHF 35.-/person

LAVAUX

Local white and red wines, beer, fruit juices, mineral water

Package for 1 hour CHF 22.-/person

Package for 1 hour and half CHF 31.-/person

Package for 2 hours CHF 39.-/person

TRADITION

White and red wines, various traditional aperitifs, beer, fruit juices, mineral water

Package for 1 hour CHF 35.-/person

Package for 1 hour and half CHF 51.-/person

Package for 2 hours CHF 65.-/person

CHAMPENOIS

Our selection of champagne, Kir Royal, fruit juices and mineral water

Package for 1 hour CHF 42.-/person

Package for 1 hour and half CHF 61.-/person

Package for 2 hours CHF 79.-/person

OPEN BAR

White and red wine, beer, choice of aperitifs, whisky, gin, vodka, rum, fruit juices, mineral water

Package for 1 hour CHF 39.-/person

Package for 1 hour and half CHF 57.-/person

Package for 2 hours CHF 73.-/person

ALCOHOL FREE

Our selection of fruit juices, mineral water and soft drinks

Package for 1 hour CHF 12.-/person

Package for 1 hour and half CHF 16.-/person

Package for 2 hours CHF 19.-/person

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

Drinks for consumption

Fruit juices 20cl	CHF 6.5.-/glass
Mineral water 75cl	CHF 8.5.-/bottle
Sodas 20cl	CHF 8.-/ bottle
Beer 33cl	CHF 9.-/ bottle
Traditional aperitifs	CHF 11.-/glass

Long Drinks	CHF 17.-/ glass
Liquors	CHF 12.-/ glass
Cocktail	CHF 19.-/ glass
Champagne	CHF 18.-/ glass



To compliment your cocktail

VAUDOIS (4 pieces per person) Selection of salted “feuilletés” and cheese tartlets	CHF 12.- /person
FESTIVAL (5 pieces per person) Tuna tartar, coriander and lime mayonnaise Fine ham skewers and balsamic plums Avocado cream and ricotta, sweetcorn chips Breaded shrimp, curry cream Mini cheese burger	CHF 19.- /person
HEALTHY (6 pieces per person) Creamy peas with mint & coconut milk Cauliflower & lemon confit tartar Olive tapenade and crispy toast Artichoke and fresh cheese tartar Eggplant caviar Mini vegetarian spring rolls	CHF 21.- /person
TRADITION (8 pieces per person) Smoked salmon fingers Small chunks of mature Gruyère Le clouet (Toasted bread & Parma ham roll with mustard butter, pickle) Smoked trout tartar with sour green apple Sweet potato soup with coconut milk Mini watercress butter delicacy Malakoff balls Tempura of perch fillet, spicy tartar sauce	CHF 28.- /person
COMPLET (11 pieces per person) Sea bass tartare, vodka & orange zest Fine ham skewers and balsamic plums Sweet potato soup with coconut milk Candied vegetables Cauliflower tartar with preserved lemon Smoked trout tartar with sour green apple Tomato & mozzarella skewer with pesto Mini vegetarian spring rolls Breaded shrimp, curry cream Malakoff balls Mini cheese burger	CHF 39.- /person
EMBELLISH YOUR APERITIF WITH THE FOLLOWING SUGGESTIONS	(Price based on 10 people)
Vegetable basket (selection of sliced vegetables & sauces)	CHF 15.- /basket
Cheese tray (tomme Vaudoise, goat cheese, Vacherin Fribourgeois)	CHF 35.- /slate
Selection of charcuterie (dry sausage from Gruyère, dry bacon with herbs, spicy chorizo)	CHF 35.- /slate



Banquet Menu

INFORMATION : Please choose one dish for each course from the following suggestions (minimum 3 courses person).
3 course meals from CHF 71.- per person.
All of our menus include coffees & sweets.
The proposed dishes are likely to be modified according to the seasonality of the products.

COLD STARTERS

Antipasti from Riviera Dei Fiori (grilled vegetables, mozzarella and cured ham)	CHF 22.-
Monkfish carpaccio, citrus oil & crunchy vegetables	CHF 20.-
Caesar salad with glazed chicken skewers	CHF 22.-
Niçoise Salad with grilled red tuna	CHF 23.-
Beef carpaccio with rocket, button mushrooms and truffle oil	CHF 25.-
Foie gras, seasonal fruit chutney and warm brioche	CHF 28.-
« Majestic » gourmet salad (foie gras, scampis & smoked salmon)	CHF 36.-

WARM STARTERS

Creamy seasonal vegetable soup	CHF 18.-
Mushroom and hazelnut parcel, creamy port soup	CHF 20.-
Crispy vegetable tartlet, vinaigrette salad	CHF 22.-
Ricotta and lemon tortelloni, cherry tomato & courgette “sauce vierge”	CHF 24.-
Courgette risotto, candied cherry tomatoes	CHF 26.-
Grilled half-cooked Scottish salmon, mango tartar, citrus avocado & coriander	CHF 28.-

MEATS

Filleted free-range chicken, potatoes, seasonal vegetables and thyme gravy	CHF 36.-
Upper-thigh Swiss chicken skewers, vegetable tagliatelle & Creole rice	CHF 38.-
Duck breast with apple and cranberry, yellow carrots cream & roasted Grenaille potatoes	CHF 40.-
Roasted lamb fillet, thyme gravy, cranberry bean & potato skewers	CHF 42.-
Slow cooked veal, Gremolata, polenta toasts & small vegetables	CHF 46.-
Grilled beef fillet, morel sauce, Grenaille potatoes & seasonal vegetables	CHF 54.-

FISH

Pan-seared bream fillet, green vegetables, “sauce vierge” & potato skewers	CHF 36.-
Trout fillet with grilled almonds, selection of root vegetables & saffron cream	CHF 38.-
Shrimp skewers “à la plancha”, vegetable chop-suey & Soba noodles	CHF 40.-
Pan-seared salmon steak, vegetables thai style & basmati rice	CHF 41.-
Roasted pike-perch, Agrilla potatoe & fresh herbs, yellow carrots cream	CHF 42.-
Pan-seared scallops, saffron risotto and parmesan biscuit	CHF 44.-

CHEESES

3 types (from here & there)	CHF 12.-
5 types (from here & there)	CHF 17.-

DESSERTS

Lemon tartlet	CHF 19.-
Chocolate & raspberry cake	CHF 17.-
Passion fruit tartlet	CHF 17.-
Saint Honoré cake	CHF 19.-
Opéra cake	CHF 17.-

VEGETARIAN DISHES

Vegetable and broccoli cream parcel	CHF 22.-
Vegetable conchiglioni	CHF 23.-
Vegetarian variation (mashed root vegetables, mix of seasonal veggies & soy milk polenta)	CHF 24.-



Seated buffet (From 30 people)

CHF 85.-

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 95.-

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 CHOOSE FROM

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

INFORMATION

All of our menus include coffee and sweets.

Please choose in advance your formula for the dishes (Choice 1 or Choice 2).

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



Finger Food buffet - standing (From 30 people)

CHF 65.-

Formula 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



Formula 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
Mini burger

INFORMATION:

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



Wines

SWISS WINES - WHITE

Bottle 75cl

FROM CANTON OF VAUD

Epesses, Les Chapelles, J. Vogel - Chasselas

CHF 50.-

Petit Vignoble, Henri Badoux - Chasselas

CHF 71.-

Chardonnay, Domaine des Evouettes, Cave des Rois – Grognuz Marco & François

CHF 58.-

Villeneuve, Les Terreaux, Cave des Rois – Grognuz Marco & François,

CHF 114.- (150cl)

Sélection Suisse-Majestic - Chasselas

SWISS WINES - RED

FROM CANTON OF VAUD

Château des Crêtes, Cave Vevey-Montreux

CHF 52.-

Merlot, Domaine de la Pierre Latine, P. Gex

CHF 85.-

Villeneuve Pinot Noir, Cave des Rois – Grognuz Marco & François,

CHF 114.-

Sélection Suisse-Majestic MAGNUM

FROM CANTON OF VALAIS

Clos du Château, Pinot Noir Merlot, C. Bonvin et Fils

CHF 60.-

FAVI, Assemblage de Cépages Rouges, les Fils de C. Favre

CHF 62.-

Cornalin, Cave des Rois – Grognuz Marco & François

CHF 69.-

Humagne Rouge, C. Bonvin et Fils

CHF 78.-

FRENCH WINES - RED

Crozes - Hermitage - Les Launes – Domaine Delas Frère

CHF 69.-

Gigondas - Reserve du Domaine

CHF 108.-

CHAMPAGNES

Selection de Champagne Majestic

CHF 92.-

Laurent-Perrier Ultra brut

CHF 152.-

Laurent-Perrier Cuvée Rosé

CHF 162.-

CORKAGE FEE PER BOTTLE

Swiss wine

CHF 20.-

Foreign wine

CHF 30.-

Champagne

CHF 50.-

Drink packages

(Include swiss wines and mineral water)

2 dl of wine 3 dl of wine 5 dl of wine

Seasonal selection

18.- CHF

23.- CHF

36.- CHF

Suisse Majestic Chasselas & Pinot Noir

21.- CHF

28.- CHF

41.- CHF

Grand Cru The Sommeliers selection

27.- CHF

36.- CHF

52.- CHF

INFORMATION

Quantity & availability of these wines are subject to condition.



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

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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
MONTREUX

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