

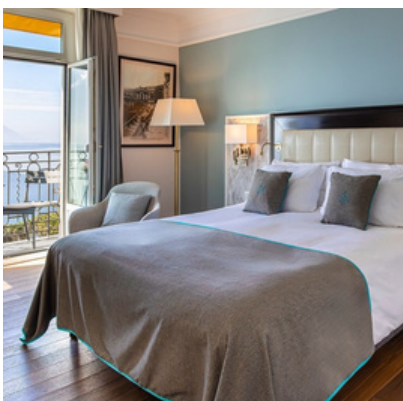
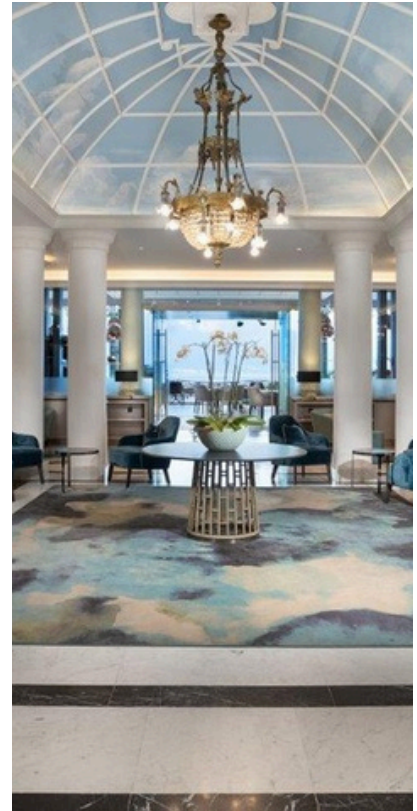
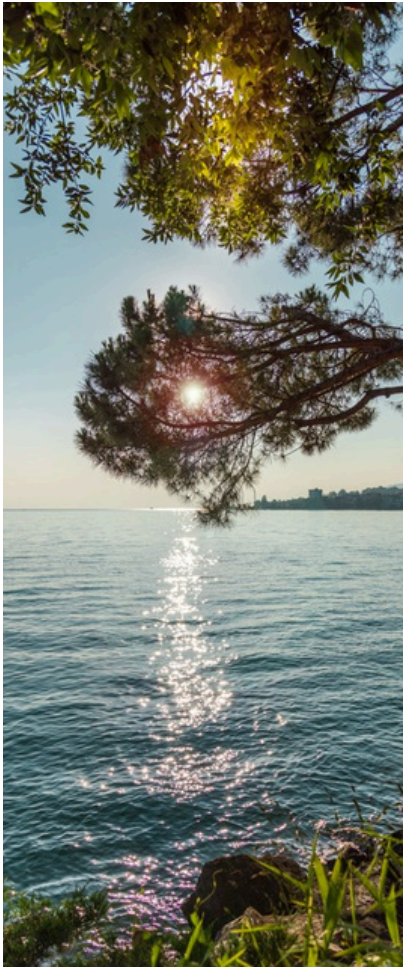


# WEDDINGS & CEREMONIES



GRAND HOTEL  
**SUISSE MAJESTIC**  
MONTREUX





“Exactly like  
nothing else”

AUTOGRAPH COLLECTION

# Choosing the Grand Hotel Suisse Majestic

It's about immersing yourself in the voluptuous and festive world  
of the Belle Epoque, an eternal Belle Epoque  
in which this listed building dating from 1870 plunges us.  
It also means sharing the vitality and joie de vivre of the inspiring  
destination of Montreux, where the palm trees flirt  
with the peaks and the lake with the sky, in the immensity of the blue.  
It's a timeless experience.

# An historic venue

## THE 4 SAISONS BALLROOM

260sqm

200 persons with  
the dance floor

Round tables  
for 8 or 10 people

Minimum expenditure:  
CHF 18,000. - \*

\*rental fees will be charged  
below this amount



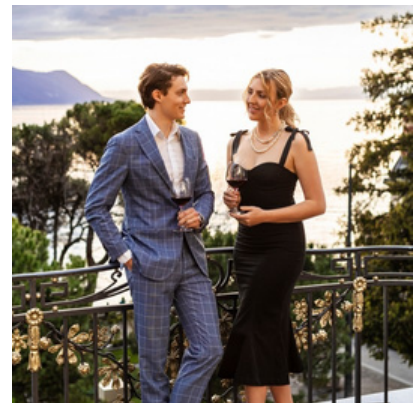
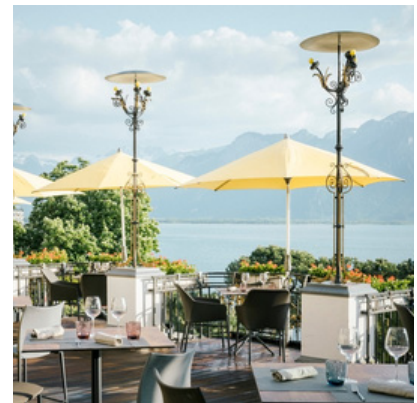
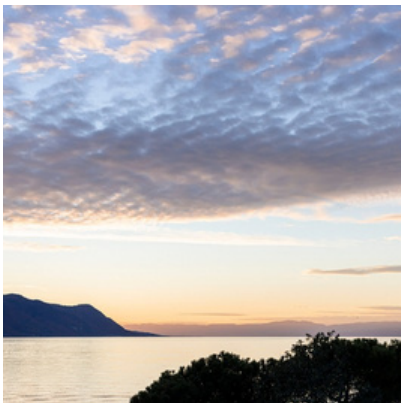
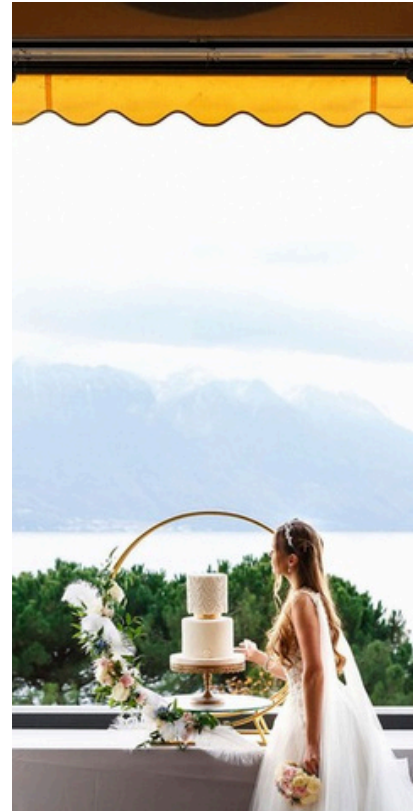
## AND THE PANORAMIC TERRACE

Weather permitting, the terrace is available free of charge for aperitifs.



For smaller weddings, other Belle Epoque-style salons are available.





‘Marriage  
is the prose translation  
of the love poem’.

ALFRED BOUGEARD



Design your ideal event thanks to our different packages.

Choose your aperitif, meal, drinks and party package for a wedding that suits you.

For less than 30 people, an à la carte offer will be discussed.



#### INCLUDED IN THE OFFER :

Room rate

Tasting of the dinner for two (CHF 100 per additional guest)

Standard printing of menus

One floral arrangement per table for the dinner

White chair covers

Access to the salon from 12 noon on the wedding day (for decoration) to 2 am on Friday and Saturdays nights

# Aperitif packages

Valid for a minimum of 50 people  
and for one hour, open bar with 3 appetizers per person.

## FESTIVAL

CHF 35. -/pers

Fruit punch with and without alcohol  
Beer  
Non-alcoholic drinks

Skewer of cherry tomatoes & mozzarella  
Red tuna tartar, coriander & lime mayonnaise  
Cream of avocado & ricotta, corn chips

Aperitifs after one hour, in 30-minute increments

CHF 10. -/pers

## LAVAUX

CHF 40. -/pers

Local red and white wines  
Beer  
Non-alcoholic drinks

Mini Bursin Malakoff  
Olive tapenade & grissini  
Smoked trout tartar & tangy green apple

Aperitifs after one hour, in 30-minute increments

CHF 10. -/pers

## SPARKLES

CHF 45.-/pers-

Champagne selection  
Kir Royal  
Non-alcoholic drinks

Salmon blini with lime cream  
Majestic beef tartar with truffle oil  
Cheese puff pastry

Aperitifs after one hour, in 30-minute increments

CHF 20. -/pers

Additional hot appetizers:

CHF 3. -/pièce

Fillet of perch tempura, tartar sauce  
Breaded prawns, curry cream  
Sweet potato & coconut milk soup  
Vegetarian spring roll

# Dinner packages

Valid for a minimum of 50 people

ELEGANCE

CHF 230. -/ pers

Homemade foie gras terrine with red fruit jelly, saladine  
& homemade brioche heart melting with chutney

or

Monkfish carpaccio with citrus oil & crunchy vegetables

\*\*\*

Duo of crispy langoustine tails, shellfish juice in espuma  
& courgette spaghetti

or

Courgette risotto & preserved cherry tomatoes

\*\*\*

Roasted lobster tail, bisque sauce & melting baby vegetables

or

Pan-fried veal fillet mignon, duo of sweet potatoes & glazed vegetables

or

Pan-fried scallops with asparagus, saffron white wine sauce, confit baby tomatoes

\*\*\*

5 cheese platter

\*\*\*

Wedding cake or traditional wedding dessert or croquembouche

\*\*\*

Coffee & sweets



REFINEMENT

CHF 200. -/pers

Carpaccio of beef, rocket, button mushrooms & white truffle oil

or

Ceviche of fera fish

\*\*\*

Lemon and ricotta ravioli, cherry tomato & courgette sauce

or

Pan-fried scallops, parmesan tile-shaped biscuit & saffron risotto

\*\*\*

Roast pike-perch steak, crayfish cream & rice cassalette with baby vegetables

or

Veal cooked at low temperature, lime sauce,  
baked potato skewer & vegetables of the moment

or

Beef fillet Rossini, truffle juice & gratin dauphinois

\*\*\*

Traditional wedding dessert or croquembouche

\*\*\*

Coffee & sweets

FINESSE

CHF 180. -/pers

Grilled semi-cooked salmon, citrus salad & sour cream

or

Superfood salad

\*\*\*

Crispy vegetable tartlet & saladine with vinaigrette

or

Creamy peas & truffle oil

\*\*\*

Guinea fowl supreme stuffed with morel mushrooms, herb juice,  
potatoes & vegetables of the moment

or

Roast duck breast with apples and blueberries, polenta & tomato confit

or

Skewer of prawns marinated in garlic and coriander, Thai vegetables & basmati rice

\*\*\*

Traditional wedding dessert or croquembouche

\*\*\*

Coffee & sweets

## INNOCENCE

CHF 45. -/pers  
Until 12 years old

Tomato & mozzarrella salad

\*\*\*

Home-made nuggets & fries

\*\*\*

Dessert of the wedding menu

Alcohol-free drinks included throughout the evening.

## PARTNERS

CHF 90. -/pers

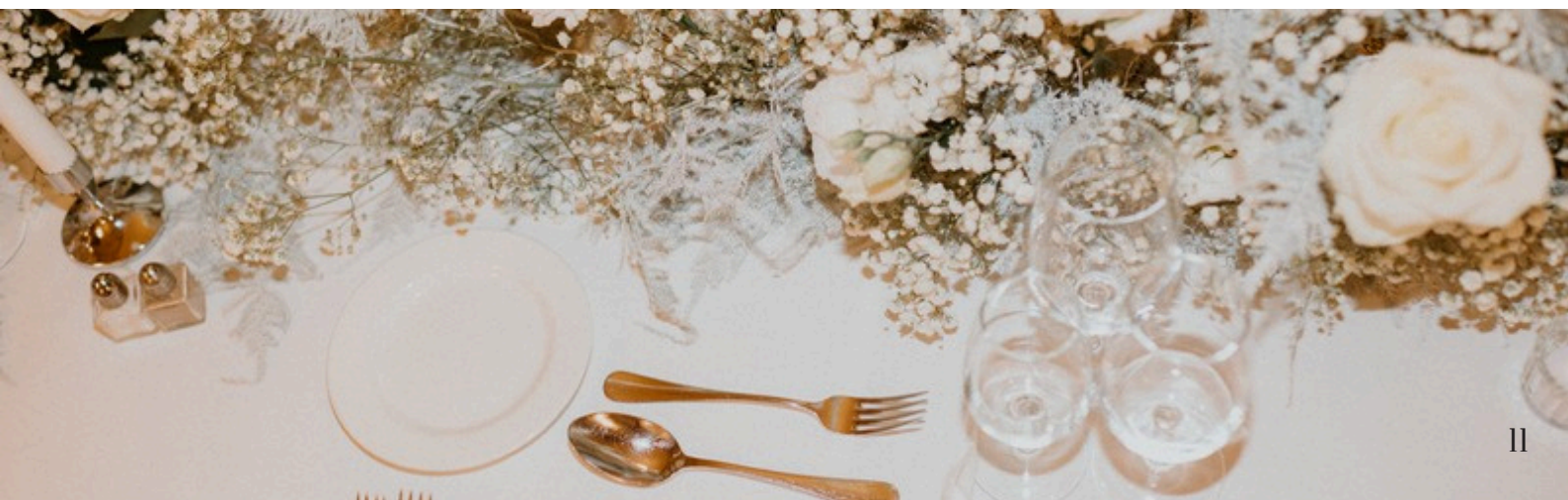
Cold starter, main course & wedding dessert

\*\*\*

Coffee

\*\*\*

Mineral waters





# Drinks packages

Valid for a minimum of 50 people

## ALCOHOL-FREE

20. -/pers

Non-alcoholic drinks (based on 4 dl)

## SELECTION OF THE MOMENT

40. -/pers

4 dl of wine (white & red)

Mineral water served at discretion

Flute of champagne with the dessert

## SUISSE MAJESTIC

55. -/pers

4 dl of Suisse Majestic wine (Chasselas & Pinot Noir combined)

Mineral water served at discretion

Flute of champagne with dessert

## CHAMPAGNE

70. -/pers

4 dl of champagne during the meal

Mineral water served at discretion

Champagne flute with dessert

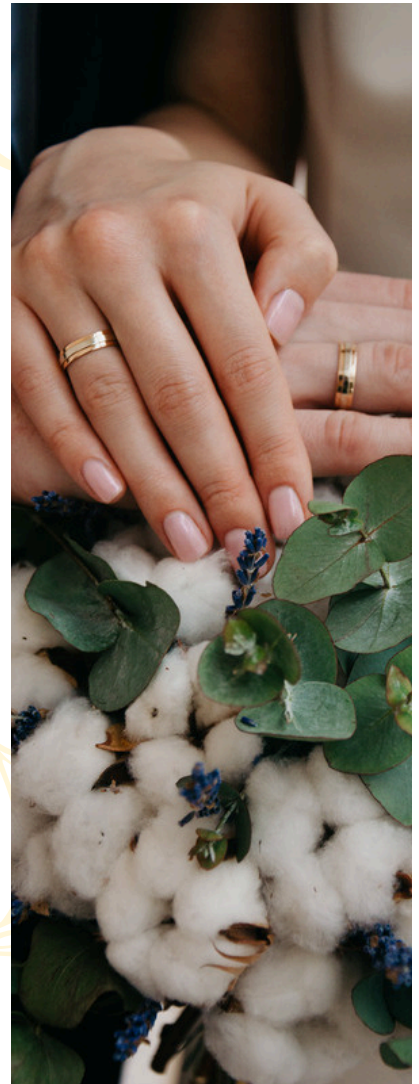
## GRAND CRU

75. -/pers

4 dl of “grands crus” wines selected by our sommelier

Mineral water served at discretion

Flute of champagne with dessert



# Party

Valid for a minimum of 50 people

Party included until 1am on weekdays and 2am on Fridays and Saturdays.

Possibility of extending the party to 4am, with music stopped at 3.30am, on Fridays and Saturdays only.

(+ CHF 500 per additional hour).

## OPEN BAR

Minimum consumption: CHF 1,500

Possibility of setting a maximum budget

Fruit juices	CHF 6,50/glass
Mineral Waters 75cl	CHF 8,50/bottle
Sodas	CHF 8.-/bottle
Beer	CHF 9.-/bottle
Wine Suisse Majestic (Chasselas or Pinot Noir)	CHF 9.-/glass
Champagne	CHF 18.-/glass
Long Drinks (Gin, Vodka, Rhum, Whisky)	CHF 17.-/glass
Liqueurs (Amaretto, Grappa, Limoncello)	CHF 12.-/glass
Cocktails (choice of two cocktails maximum)	CHF 19.-/glass

## MIDNIGHT SNACK

CHF 35.-/pers

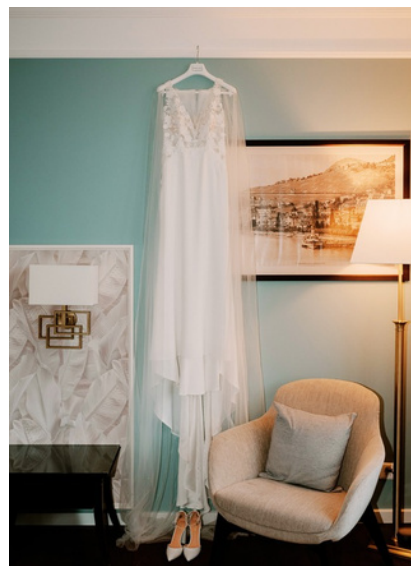
Focaccia, assorted cold meats, grilled vegetable antipasti,  
mini-baos & fruit brochettes



# Bedrooms

The Grand Hotel Suisse Majestic has 155 rooms, more than half of them which have a lake view.

We will be happy to provide you with rates for your guests.



All prices quoted above are in CHF, including VAT and service.



GRAND HOTEL  
**SUISSE MAJESTIC**  
MONTREUX

Information and bookings:  
+41 (0)21 966 33 29  
[events.suisse-majestic@brhhh.com](mailto:events.suisse-majestic@brhhh.com)  
[www.brhhh.com/suisse-majestic](http://www.brhhh.com/suisse-majestic)