



EVENT BROCHURE

2026-2027



Seminar packages *For a minimum of 10 participants*

DAILY SEMINAR PACKAGE

CHF 115.-/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector & 1 screen,
tables & conference chairs,
desk blotters, notepads & pens

MORNING COFFEE BREAK

Tea, coffee, fruit juice, fruit basket
with an assortment of pastries

BUSINESS LUNCH

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

AFTERNOON COFFEE BREAK

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

HALF DAY SEMINAR PACKAGE

CHF 95.-/PERSON

MAIN CONFERENCE ROOM
WITH BASIC EQUIPMENT

1 flipchart, 1 projector & 1 screen,
tables & conference chairs,
desk blotters, notepads & pens

MORNING OR AFTERNOON
COFFEE BREAK








Tea, coffee, fruit juice, fruit basket
with an assortment of pastries (morning)
or of cakes (afternoon)

BUSINESS MEAL

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



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

Sound system of the Salon 4 Saisons (maximum 2 hand microphones)	CHF 500.-
Podium (2m x 1m & 40cm high)	CHF 50.-
Video conference system (tv, camera, microphone)	CHF 150.-
Laptop	CHF 50.-
Beamer & screen	CHF 100.-
Laser pointer	CHF 20.-
Flipchart, paper sheets & marker pens	CHF 20.-
Pinboard	CHF 50.-
Copy per page	CHF 0.40
Wi-Fi Internet connection	Free of charge
Other equipment	on request
Technical assistance	on request

Other services

FLOWER ARRANGEMENTS

For your cocktail tables: a simple floral arrangement	From CHF 15.- per item
For your banquet tables: a floral centerpiece	From CHF 60.- per item

We are at your disposal for any other specific request. Quotes available for all requests.

Additional coffee break

“MAJESTIC” WELCOME COFFEE	CHF 10.-/person
Tea, coffee, fruit juice, fruit basket & assortment of pastries	
”HEALTH” COFFEE BREAK	CHF 12.-/person
Tea, coffee, selection of fresh fruit juices, fruit salad, Bircher muesli	
“FRESH” COFFEE BREAK	CHF 14.-/person
Tea, coffee, selection of fresh fruit juices, soft drinks & assortment of cakes	

Wine packages

	1 dl of wine	2 dl of wine	3 dl of wine
Seasonal selection	9.- CHF	18.- CHF	23.- CHF
Suisse Majestic Chasselas & Pinot Noir	10.- CHF	21.- CHF	28.- CHF
Grand Cru The Sommeliers' selection	14.- CHF	27.- CHF	36.- CHF

INFORMATION Quantity & availability of wines is subject to stock and seasonal conditions.



Business lunch menus *From 15 participants*

Included in the package

MONDAY	Seasonal vegetable creamy soup - Sliced beef, sautéed vegetables & roasted baby potatoes - Three-chocolates dessert*
TUESDAY	Salmon tartare with pastis & green pepper - Garlic & coriander marinated shrimp skewers, basmati rice & Asian vegetables - Exotic fruits dessert*
WEDNESDAY	Market's Ravioli & baby spinach, cherry tomato olive oil sauce - Oven-baked salmon steak, mashed potatoes & green vegetables, homemade preserved lemon olive oil sauce - Majestic profiteroles*
THURSDAY	Lettuce heart salad with croutons, walnuts & cherry tomatoes, Roquefort dressing - Slow-cooked veal, glazed vegetables & Lyonnaise potatoes, chimichurri sauce - Lemon vanilla dessert*
FRIDAY	White beet & parmesan cheese tart, crispy fennel salad & thinly-chopped red chicory, herb vinaigrette sauce - Sea bream fillet, homemade candied lemon, mini ratatouille & baby potato skewers - Lemon tart*
INFO	All of our menus include coffee & sweets. Menu items may vary according to seasonal availability without notice.



Business lunch menus *Less than 15 participants*

Included in the package

MENU 1

Seasonal soup
-
Sea bream fillet, mashed potatoes
& seasonal vegetables,
olive oil sauce with Taggiasca olives
-
Fruit salad

MENU 2

Beef tartare with aged mustard
-
Seasonal risotto & mixed salad leaves
-
Lemon vanilla dessert*

MENU 3

Caesar Salad
-
Salmon fillet, spinach & seasonal rice,
chimichurri sauce
-
Passion fruit & mango dessert*

MENU 4

Superfood salad
-
Chicken Suprême, sautéed vegetables
& seasonal potatoes, Valle Maggia black pepper sauce
-
Three-chocolate dessert*

INFO

All of our menus include coffee & sweets.
Menu items may vary according to seasonal availability without notice.



Express buffet *Maximum 10 participants*

Included in the package

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

Individual salads (3 types)
Variation of mini sandwiches (3 types)
Mini desserts (2 types) & fruit salad

Seated buffet *Minimum 30 participants*

Included in the package

Swiss buffet

STARTERS

Morges lettuce salad with croutons & Bleuchâtel cheese
Saveloy salad with aged Gruyère cheese
Dried meat platter with herb-cured bacon & cured ham from Valais
Malakoffs from Bursins
Local poultry salad with chanterelle mushrooms & tarragon
Onion & Gruyère tart*
Beef carpaccio
Roasted potato salad with lovage

MAIN DISHES TO CHOOSE FROM

Choice 1:
Soup from Grisons
&
Zurich-style minced veal, crunchy rösti potatoes

Or

Choice 2:
"Mountain style" macaroni
&
Pan-fried char with stewed fennel & roasted baby potatoes,
white Chasselas butter sauce

CHEESE

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

DESSERTS

Dessert buffet
Coffee & sweets



Seated buffet *Minimum 30 participants*

Included in the package

European buffet

STARTERS

Octopus salad with white beans
Egg & bacon quiche*
Niçoise salad
Salad with rucola, parmesan cheese & Parma ham
Potato salad with whole-grain mustard
Parma ham & mozzarella with garlic toast
Frisée salad with smoked duck breast & quail eggs

MAIN DISHES TO CHOOSE FROM

Choice 1:
Penne with pesto & dried tomatoes
&
Roasted beef cut, roasted baby potatoes
& mixed vegetables, rich gravy

Or

Choice 2:
Sicilian style agnolotti
&
Saltimbocca alla romana,
creamy risotto, sautéed zucchini in olive oil

CHEESE

Cheese plate selection (supplement of CHF 12.-/person)

DESSERTS

Dessert buffet
Coffee & sweets



Seated buffet *Minimum 30 participants*

CHF 20.- extra for the seminar package

International buffet

STARTERS

Caesar salad
Grilled vegetable appetizers
Cheese quiche
Potato salad with whole-grain mustard
Beef tataki with marinated Chinese cabbage
Assortment of cured meats
Greek-style salad
Piquillo peppers stuffed with tuna
Malakoff from Bursins
Green bean salad with bacon & quail eggs
Mezze: hummus, tzatziki, tarama, melitzana*
Avocado carpaccio with shrimps
Coleslaw salad with nuts
Smoked salmon & blini
Panzanella salad

MAIN DISHES TO CHOOSE FROM

Choice 1:
Paella;
&
Roasted Black-foot chicken, baked potatoes,
seasonal vegetables

Or

Choice 2:
Braised Borgne ham with honey & mustard,
diced pineapple, glazed potatoes
& sautéed vegetables, Madeira sauce
&
Traditional veal blanquette

CHEESE

Cheese buffet from Switzerland

DESSERTS

Dessert buffet
Coffee & sweets

INFO

All of our menus include coffee & sweets.
Please select your preferred menu option in advance (Choice 1 or 2).
Menu items may vary according to seasonal availability without notice.



Finger Food buffet *Minimum 30 participants*

Included in the package

Selection 1 / Selection of the following cocktail bites:

COLD APPETIZERS :

Creamy pea purée with fresh mint & coconut milk
Smoked salmon fillet & blini
Majestic beef tartar with truffle oil
Avocado & ricotta cream, corn chips
Dried meat and foie gras roll with tomato & pineapple chutney
Zucchini & goat cheese cannelloni, tomato coulis
Minced crab with saffron, focaccia toast
Focaccia, cured ham & rucola, truffle oil
Lobster tail with citrus fruit jelly in a verrine

HOT APPETIZERS :

Perch fillet tempura, green sauce*
Breaded shrimp, hoisin mayonnaise
Baked chicken wing, Tyrolean sauce
Creamy sweet potato soup & local bacon
Mini ham croissant
Vegetarian spring roll *
Mini egg & bacon quiche

DESSERTS:

Vanilla mousse
Cream puff*
Dark chocolate raspberry dessert*
Lemon tartlet
Mini raspberry cheesecake*
Fruit salad

To enhance your finger food buffet

Live-cooking selection

CHF 22.-/person/live-cooking

Chorizo & rucola risotto
Or
Cured ham, rucola & truffle oil risotto
Or
Vegetarian risotto
Or
Deluxe paella
Or
Burger
Or
Bao with caramelized duck, pork, vegetables or shrimps

INFO

Menu items may vary according to seasonal availability without notice.



Finger Food buffet *Minimum 30 participants*

Included in the package

Selection 2 / Selection of the following cocktail bites:

COLD APPETIZERS :

Tomato & mozzarella bruschetta, pesto
Foie gras verrine, brioche toast & red onion chutney with grenadine syrup
Flaked salmon with yogurt & thinly sliced pak choi
Seasonal vegetable salad
Andalusian gazpacho
Smoked trout tartar & tart green apple
Beef tataki with marinated Chinese cabbage

HOT APPETIZERS :

Breaded red tuna, wasabi mayonnaise
Poultry lollipop with mustard
Sautéed shrimp, guasa sauce
Seasonal creamy vegetable soup
Warm goat cheese tart, black olive tapenade*
Malakoffs from Bursins
Mini Vacherin cheese tartlet*
Arancino with zucchini, tomato coulis

DESSERTS:

Coffee panna cotta
Lemon vanilla dessert*
Caramel & mixed nut tartlet*
Strawberry tartlet
Cream puff*
Fruit salad

To enhance your finger food buffet

Live-cooking selection

CHF 22.-/person/live-cooking

Chorizo & rucola risotto
Or
Cured ham, rucola & truffle oil risotto
Or
Vegetarian risotto
Or
Deluxe paella
Or
Burger
Or
Bao with caramelized duck or pork or shrimps or vegetables

INFO

Menu items may vary according to seasonal availability without notice.



Finger Food buffet *Minimum 30 participants*

Included in the package

Selection 3 / Selection of the following vegetarian cocktail bites:

COLD APPETIZERS:

Blini with tofu & hummus
Creamy cucumber, coconut milk & coriander
Greek-style mini verrine
Creamy feta & candied cherry tomatoes, reduced balsamic
Fava bean hummus with tahini & pita bread
Eggplant caviar with garlic toast
Mozzarella & grilled zucchini skewer, balsamic vinegar
Aged Gruyère, onion & pickle skewer
Mini salad of confit vegetables

HOT APPETIZERS:

Bao with caramelized onion & crunchy vegetables
Seasonal vegetable creamy soup
Malakoffs from Bursins
Vegetable gyoza* with soy & toasted sesame
Falafel, tzatziki sauce
Mini margherita pizza
Niçoise-style stuffed zucchini
Mini vegetable spring roll*

DESSERTS:

Vanilla panna cotta
Cream puff*
Chocolate raspberry tartlet*
Lemon tartlet*
Mini Opéra*
Fruit salad

To enhance your finger food buffet

Live-cooking selection

CHF 22.-/person/live-cooking

Vegetarian risotto
Or
Bao with vegetables

INFO

Menu items may vary according to seasonal availability without notice.



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 partner will be responsible for designing the floral arrangements for the dinner tables according to your wishes and will be happy to advise you on the following services :

- Decoration of the cocktail tables
- Floral arrangements for the cocktail buffets

Les Fleuridées Sàrl
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TECHNICAL & ARTISTIC SERVICES

AGENCE PAPILLON

A specialist in high-end audiovisual & event entertainment, Agence Papillon provides turnkey solutions for your conferences, seminars & corporate evenings.

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«Fait Maison»

"The Label Fait Maison distinguishes restaurants whose dishes are prepared entirely or mostly in their own kitchens.

It promotes Swiss gastronomic expertise in order to meet consumers' desire for transparency.

It combats the standardization of tastes & encourages local sourcing, sustainability & seasonality.

"The dishes on this menu are prepared on site using raw and traditional products in accordance with the criteria of the Label Fait Maison, except those marked with an asterisk (*)

Disclaimer

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Please note that in the case of severe allergies.

We cannot guarantee 100% that our kitchen is allergen-free.

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

GRETCHEN RUBIN

GRAND HOTEL SUISSE MAJESTIC

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