



FOOD & BEVERAGE

2026-2027



Cocktail

LAVAUX

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

Package for 1 hour CHF 22.-/person

Package for 1 hour ½ CHF 31.-/person

Package for 2 hours CHF 39.-/person

TRADITION

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

Package for 1 hour CHF 35.-/person

Package for 1 hour ½ CHF 51.-/person

Package for 2 hours CHF 65.-/person

CHAMPENOIS

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

Package for 1 hour CHF 42.-/person

Package for 1 hour ½ CHF 61.-/person

Package for 2 hours CHF 79.-/person

OPEN BAR

White & red wine, beer, selection of aperitifs, whisky, gin, vodka, rum, fruit juices, mineral water

Package for 1 hour CHF 39.-/person

Package for 1 hour ½ CHF 57.-/person

Package for 2 hours CHF 73.-/person

ALCOHOL-FREE

Our selection of fruit juices, mineral water & soft drinks

Package for 1 hour CHF 12.-/person

Package for 1 hour ½ CHF 16.-/person

Package for 2 hours CHF 19.-/person

Drinks upon consumption

| | | | |
|-----------------------|------------------|-------------|-----------------|
| Fruit juices 20cl | CHF 6.5.-/glass | Long Drinks | CHF 17.-/ glass |
| Mineral water 75cl | CHF 8.5.-/bottle | Spirits | CHF 12.-/ glass |
| Sodas 20cl | CHF 8.-/ bottle | Cocktail | CHF 19.-/ glass |
| Beer 33cl | CHF 9.-/ bottle | Champagne | CHF 18.-/ glass |
| Traditional aperitifs | CHF 11.-/glass | | |



To enhance your cocktail

| | |
|--|----------------------------|
| VAUDOIS (4 pieces per person) Selection of savory puff pastries & cheese tartlets | CHF 12.- /person |
| FESTIVAL (5 pieces per person) Mini chicken skewer with five-spice & yogurt sauce Vinzelt fritter Beef tartare with whole-grain mustard Smoked salmon with horseradish cream* Shrimp tempura with sweet & sour sauce* | CHF 20.- /person |
| HEALTHY (6 pieces per person) Creamy cucumber with dill & Greek yogurt Sun-dried tomatoes & buffalo mozzarella bruschetta Preserved vegetable salad Charentais melon soup with peppermint Mini vegetarian spring roll* Tuna tataki with mango, coriander & lime | CHF 21.- /person |
| TRADITION (8 pieces per person) Gruyère & dried meat skewer Grilled tuna maki & wasabi* Mini smoked salmon roll Majestic beef tartare Mini vegetarian spring roll* Chicken lollipop with mustard sauce Perch fillet fritter* with spicy tartar sauce Fresh cheese stick | CHF 29.- /person |
| COMPLET (11 pieces per person) Sea bream ceviche with spicy coconut milk Parmesan & cured ham skewer with balsamic Dried meat & foie gras roll, seasonal chutney Mozzarella bruschetta, homemade pesto Smoked trout tartare with green apple on a focaccia toast Salmon mini blini, tangy cream Chicken Pojarski with celery mousseline & truffle oil Veal meatball, fennel sauce Breaded chicken wing, barbecue sauce Shrimp tempura, sweet & sour sauce* Vegetarian spring roll* | CHF 40.- /person |
| ENRICH YOUR APÉRITIF WITH THE FOLLOWING SUGGESTIONS | (Price based on 10 people) |
| Vegetable basket (selection of sliced vegetables & trio of sauces) | CHF 15.- /basket |
| Cheese tray (tomme Vaudoise, goat cheese, Vacherin Fribourgeois) | CHF 35.- /platter |
| Selection of charcuterie (dry sausage from Gruyère, dry bacon with herbs, spicy chorizo) | CHF 35.- /platter |



Banquet Menu

INFORMATION: Please choose one dish for each course from the following suggestions (minimum of 3 courses per person).
3-course meals from CHF 71.- per person. All of our menus include coffees & sweets.
Dishes may vary depending on seasonal availability.

COLD STARTERS

| | |
|---|----------|
| Antipasti from Riviera Dei Fiori (grilled vegetables, mozzarella & cured ham) | CHF 23.- |
| Red tuna tartare with candied ginger | CHF 26.- |
| Chicken or shrimps Caesar salad | CHF 22.- |
| Niçoise salad with grilled red tuna | CHF 23.- |
| Beef carpaccio with rucola & button mushrooms, white truffle oil | CHF 24.- |
| Foie gras & warm brioche, seasonal fruit chutney | CHF 26.- |
| Majestic gourmet salad (foie gras, scampi & smoked salmon) | CHF 34.- |
| Beef tataki with marinated Chinese cabbage | CHF 22.- |

WARM STARTERS

| | |
|---|----------|
| Creamy seasonal vegetable soup | CHF 18.- |
| Thin tart* with preserved tomatoes, mozzarella & mesclun salad with pine nuts | CHF 21.- |
| Grilled semi-cooked Scottish salmon, salad with citrus fruits, yogurt, honey & lime | CHF 20.- |
| Ricotta & lemon tortelloni*, cherry tomato & zucchini olive oil sauce | CHF 21.- |
| Zucchini risotto, confit cherry tomatoes | CHF 18.- |
| Crispy vegetable tartlet*, salad with vinaigrette dressing | CHF 20.- |

MEATS

| | |
|---|----------|
| Filleted free-range chicken, fondant potatoes & seasonal vegetables, thyme gravy | CHF 36.- |
| Swiss chicken upper-thigh skewers, vegetable tagliatelle & Creole rice | CHF 34.- |
| Roasted duck breast, creamy yellow carrots & roasted baby potatoes, bitter orange sauce | CHF 38.- |
| Roasted lamb fillet, boulangère potatoes & grilled vegetables, thyme gravy | CHF 42.- |
| Slow-cooked veal, creamy sweet potatoes & baby vegetables | CHF 46.- |
| Grilled fillet of beef, baby potatoes & seasonal vegetables, morel sauce | CHF 54.- |

FISH

| | |
|--|----------|
| Pan-seared bream fillet, green vegetables & potato skewers, olive oil sauce | CHF 36.- |
| Trout fillet with grilled almonds, selection of root vegetables, roasted sweet potatoes, saffron cream | CHF 37.- |
| Shrimp skewers "à la plancha", vegetable chop-suey & soba noodles | CHF 40.- |
| Pan-seared salmon steak, Thai style vegetables & basmati rice | CHF 41.- |
| Roasted pike-perch, mashed Agria potato, fresh herbs & creamed yellow carrots, chimichurri sauce | CHF 42.- |
| Pan-seared scallops, saffron risotto & parmesan biscuit | CHF 44.- |
| Sautéed prawns, creamy fennel & melting potatoes, red curry sauce | CHF 40.- |

CHEESE PLATE

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

DESSERTS

| | |
|--------------------------|----------|
| Lemon meringue tart* | CHF 19.- |
| Three-chocolate dessert* | CHF 17.- |
| Exotic fruit dessert* | CHF 17.- |
| Revisited profiteroles* | CHF 19.- |
| Lemon vanilla dessert* | CHF 17.- |

VEGETARIAN DISHES

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

(It can't be chosen for the entire group, to be considered as an alternative for vegetarian guests, not as a full menu option)



Seated buffet (Minimum 30 people)

CHF 85.-

Swiss buffet

STARTERS

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

MAIN DISHES TO CHOOSE FROM

Choice 1:
Grison soup
&
Zurich-style minced veal, crunchy rösti potatoes
Or
Choice 2:
"Mountain cabin" 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 people)

CHF 85.-

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 & sun-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 (supplement of CHF 12.-/person)

DESSERTS

Dessert buffet
Coffee & sweets



Seated buffet (Minimum 30 people)

CHF 105.-

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:
Deluxe paella
&
Roasted Black-foot chicken, baked potatoes,
seasonal vegetables
Or
Choice 2:
Braised Bome ham with honey & mustard,
diced pineapple, glazed potatoes
& sautéed vegetables, Madeira sauce
&
Traditional veal blanquette
& Creole rice

CHEESE

Cheese buffet from Switzerland & abroad

DESSERTS

Dessert buffet
Coffee & sweets

INFORMATION

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



Finger Food buffet - standing (Minimum 30 people)

CHF 68.-

Selection 1 / Selection of the following cocktail bites:

COLD APPETIZERS :

Creamy pea purée with fresh mint & coconut milk
Smoked salmon fillet & blini
Majestic beef tartare with truffle oil
Avocado & ricotta cream, corn chips
Dried meat & 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 tartlet*
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 or pork, or with shrimps or with vegetables
(to choose in advance)

INFORMATION:

Menu items may vary according to seasonal availability without notice.



Finger Food buffet - standing (Minimum 30 people) CHF 68.-

Selection 2 / Selection of the following cocktail bites:

COLD APPETIZERS:

Tomato & mozzarella bruschetta, homemade 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 tartare & 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 by Mauro
Malakoffs from Bursins
Mini Vacherin cheese tartlet*
Arancino with zucchini, tomato coulis

DESSERTS:

Coffee panna cotta
Lemon vanilla mousse cake*
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 with shrimps or with vegetables
(to choose in advance)

INFORMATION:

Menu items may vary according to seasonal availability without notice.



Finger Food buffet - standing (Minimum 30 people)

CHF 68.-

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 & confit 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 seeds
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 cake*
Fruit salad

To enhance your finger food buffet

Live-cooking selection

CHF 22.-/person/live-cooking

Vegetarian risotto
Or
Bao with vegetables

INFORMATION:

Menu items may vary according to seasonal availability without notice.



Wines

SWISS WINES - WHITE

FROM CANTON OF VAUD

| | |
|---|-----------------|
| Epesses, Les Chapelles, J. Vogel - Chasselas | CHF 50.- 70cl |
| Petit Vignoble, Henri Badoux - Chasselas | CHF 71.- 70cl |
| Chardonnay, Domaine des Evouettes, Cave des Rois – Grognuz Marco & François | CHF 58.- 75cl |
| 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.- 75cl |
| Merlot, Domaine de la Pierre Latine, P. Gex | CHF 85.- 75cl |
| Villeneuve Pinot Noir, Cave des Rois – Grognuz Marco & François, | CHF 114.- 150cl |
| Sélection Suisse-Majestic MAGNUM | |

FROM CANTON OF VALAIS

| | |
|--|---------------|
| Clos du Château, Pinot Noir Merlot, C. Bonvin et Fils | CHF 60.- 75cl |
| FAVI, Assemblage de Cépages Rouges, les Fils de C. Favre | CHF 62.- 75cl |
| Cornalin, Cave des Rois – Grognuz Marco & François | CHF 69.- 75cl |
| Humagne Rouge, C. Bonvin et Fils | CHF 78.- 75cl |

FRENCH WINES - RED

| | |
|---|---------------|
| Crozes - Hermitage - Les Launes – Domaine Delas Frère | CHF 69.- 75cl |
| Château d'Anglès – La Clape | CHF 69.- 75cl |

CHAMPAGNES

| | |
|---------------------------------|----------------|
| Selection of Champagne Majestic | CHF 92.- 75cl |
| Laurent-Perrier Ultra brut | CHF 152.- 75cl |
| Laurent-Perrier Cuvée Rosé | CHF 170.- 75cl |

Drink packages

(Include Swiss wines & mineral water)

| | 2 dl of wine | 3 dl of wine | 5 dl of wine |
|--|--------------|--------------|--------------|
| Seasonal selection | CHF 18.- | CHF 23.- | CHF 36.- |
| Suisse Majestic Chasselas & Pinot Noir | CHF 21.- | CHF 28.- | CHF 41.- |
| Grand Cru The Sommeliers' selection | CHF 27.- | CHF 36.- | CHF 52.- |

INFORMATION

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



Event suppliers

FLORISTS

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

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

Les Fleuridées Sàrl
Rue de l'Eglise Catholique 6
1820 Montreux
021963 01 01
www.fleuridees.ch
info@fleuridees.ch

TECHNICAL & ARTISTIC SERVICES

AGENCE PAPILLON

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

- Audiovisual: sound systems, LED screens & walls, video projection, video recording & livestreaming, Lighting & stage design.
- Entertainment: DJs, live musicians, magicians, photobooths, themed parties & interactive activities.

Nicola Meninno
nicola@directdj.ch
nicola@agence-papillon.com
078 696 56 40

ENCORE

Complete production from A to Z for in-person, hybrid & virtual events, provided by local or regional experts. They take care of event creation, production & technology, whatever your wishes & needs.

Pierre POURCHER
Senior Sales Manager Switzerland
M +4179 558 46 34



DJ

Nicola Meninno
nicola@directdj.ch
078 696 56 40
www.directdj.ch

DJerem – Mr. Jérémy Party
079 293 16 88
www.djerem.com
dj@djerem.com

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

PHOTOBOOTH

Red Monkeys - Monsieur Yochen Patti
078 973 82 69
redmonkeys.ch
<http://redmonkeys.ch/portfolio-item/miroir-interactif/> yochen@redmonkeys.ch

Banquet rooms



Salon 4 Saisons
260 m²



Salon Or
45 m²



«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
MONTREUX**

Avenue des Alpes 45 | 1820 Montreux – Switzerland
T +41 21 966 33 39 | Fax +41 21 966 33 00 | events.suisse-majestic@brhhh.com
brhhh.com/suisse-majestic