



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
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
Spirits	CHF 12.-/ glass
Cocktail	CHF 19.-/ glass
Champagne	CHF 18.-/ glass



To enhance your cocktail

VAUDOIS (4 pieces per person)

CHF 12.– /person

Selection of savory puff pastries & cheese tartlets

FESTIVAL (5 pieces per person)

CHF 20.– /person

Mini chicken skewer with five-spice & yogurt sauce

Vinzel fritter

Beef tartare with whole-grain mustard

Smoked salmon with horseradish cream*

Shrimp tempura with sweet & sour sauce*

HEALTHY (6 pieces per person)

CHF 21.– /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

TRADITION (8 pieces per person)

CHF 29.– /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

COMPLET (11 pieces per person)

CHF 40.– /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*

ENRICH YOUR APERITIF 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 Borneo 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.-

COLD APPETIZERS :

Selection 1 / Selection of the following cocktail bites:

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
Framboisier*
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
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TECHNICAL & ARTISTIC SERVICES

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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
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MONTREUX

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