

CUSTOMIZE YOUR EVENT

Customize your event by adding the following items:
Price per person, per break.

Welcome coffee break

CHF 8.- per person per break including:
coffee, tea, orange juice, water, fresh fruits

In room permanent coffee break

CHF 24.- per person per day including:
coffee, tea, juices, water, fresh fruits, yoghurts, cakes and pastries

Morning coffee break

CHF 11.- per person per break including:
coffee, tea, juices, water, fresh fruits, Actimel and pastries

Afternoon coffee break

CHF 12.- per person per break including:
coffee, tea, juices, water, fresh fruits and selection of cookies and verrines

Supplement for your coffee break

Inspiring breaks by making your event even more successful and unique!

1 | Keep up the boost | CHF 11.-

Needing a pick-me up during an intense meeting?

Fresh smoothies, yoghurts, seasonal fruit platters and fruit salad, energy drinks and cereals bars.

2 | Chocolate lovers | CHF 8.-

Life is like a chocolate box! Enjoy the chocolate delight of a majestic chocolate fondue with some seasonal fruit skewers or marshmallow dipped in it.

3 | Best of Switzerland | CHF 14.-

Selection of cheese platters from Switzerland and close foreign regions.

Variety of Swiss charcuteries and dry meat. Served with one glass of Swiss wine.

4 | Ninth Hole - Golfers take a break! | CHF 17.-

You require a straight shot to reach the green.

Enjoy a great golf contest with a large selection of white chocolate balls, several scones with fruits jelly and butter and marshmallow golf balls. The best scorecard wins the game!

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgeva.ch | www.cpgva.ch

COCKTAIL PACKAGES

Price per person

Alcohol-free aperitif	30 min CHF 9	1 hour CHF 14	2 hours CHF 20
Flavored waters Fruit juices Soft drinks Mineral water Alcohol-free beer Dealcoholated mousseux (non-alcoholic sparkling wine)			
Swiss aperitif	30min CHF 11	1 hour CHF 16	2 hours CHF 21
Swiss white/red wines Kir Swiss beers Fruit juices Soft drinks Mineral water			
Champagne aperitif	30 min CHF 35	1 hour CHF 40	2 hours CHF 45
Louis Roederer Brut Premium Champagne Fruit juices Mineral waters White/Red wines Kir royal Soft drinks			
All inclusive aperitif	30 min CHF 19	1 hour CHF 27	2 hours CHF 38
Louis Roederer Brut Premium Champagne Fruit juices Mineral waters White/Red wines Kir royal Soft drinks Martini Bianco/Rosso Port Wine, Sherry Gin, Vodka, Rhum, Whiskey Swiss beers Kir/Kir royal			

All our aperitifs and cocktails are served with crisps, olives and pretzels.

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgva.ch | www.cpgva.ch



CANAPÉS

Pick up the canapés of your choice from the list:

After meeting cocktail | CHF 11.- including 3 cold/sweet canapés

Gourmand cocktail | CHF 24.- including 5 cold/sweet and 2 hot canapés

Finger Food cocktail | CHF 48.- including 9 cold/sweet and 6 hot canapés

Price per additional piece CHF 4.-

Cold canapés

Terrine of féra and char

Crayfish cocktail

Blinis with smoked trout

Blinis with smoked salmon

Sashimi tuna with sesame

Cube of marinated salmon with yuzu

Carpaccio of St-Jacques with lime

Seabass tartar with seaweed

Air dried beef tray

Pata negra ham on pastry

Verrine of foie gras mousse

Verrine of poultry from Perly with pears

Tonneau cheese with cumin

Tomato tartar with basil

Verrine of humus

Pissaladière

Potato tortilla

Verrine of Roquefort mousse with endive and walnuts

Verrine of guacamole and tacos

Pimientos piquillo with goat cheese

Grilled eggplant with fresh cheese

Plantain chips with star anise

Hot canapés

Skewer of longeole

Lamb skewer from Vessy

Shrimps skewer with coriander

Goujonette of monkfish with virgin oil

Tandoori chicken wing

Spring roll with shrimp

Vegetarian spring roll

Cod fritters

Chicken satay

Red snapper fried with spices

Mini ham croissant

Mini pot of cheese

Fried calamari

Chicken with lemongrass

Galician octopus with smoked salt

Onion rings

Vegetable tempura

Sweet canapés

Mini lemon pie

Red fruits gazpacho

Mango tartar

Mini opéra

Fresh cream cheese and fruits verrine

Surprise bread with about 50 garnished individual soft breads CHF 180.- per item

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpghva.ch | www.cpgva.ch

BUSINESS LUNCH OR DINER MENU SELECTIONS

Choose between the multiple options and compose the menu of your choice.

1 choice per group served for a minimum 10 persons

- 2 Courses Menu CHF 52.-** seated served, composed of 1 starter + 1 main course or 1 main course + 1 dessert
- 3 Courses Menu CHF 67.-** seated served, composed of 1 starter, 1 main course, 1 dessert or cheese
- 4 Courses Menu CHF 81.-** seated served, composed of 2 starters, 1 main course, 1 dessert or cheese
- 5 Courses Menu CHF 99.-** seated served, composed of 2 starters, 1 main course, 1 cheese, 1 dessert

Selection of cold starters

- Tomato tartar and mozzarella
- Marinated salmon with citrus
- Goat cheese mousse with chive
- Lake terrine, salad and sour cream
- Ballotine of quail with dry fruits

Selection of warm starters

- Lake fish soup with cumin and croutons
- Peas soup
- Sea bream fillet, olive oil dressing
- Trio of fish
- Grilled red mullet fillet

Selection of main courses

- Pike maki, ginger sauce
- Cod fish with saffron sauce
- Poached fillet of sole, white butter sauce
- Roasted fillet of salmon with mango sauce
- Pike perch fillet with lemon thyme
- Piece of beef with Sichuan pepper
- Thick veal steak with candied lemon
- Chicken breast with honey sauce
- Duck fillet, balsamic sauce
- Quail ballotine with dried tomato
- Roasted rack of lamb, thyme juice

Selection of cheeses

- Selection of three cheeses
- Brie stuffed with herbs
- Goat cheese cigar

Selection of desserts

- Lemon tart with soft meringue
- Opéra cake
- Pear and caramel dessert
- Chocolate crunchy
- Red fruits dessert

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgeva.ch | www.cpgva.ch

DINNER MENUS

1 choice per group served for a minimum 10 persons
Price per person - seated menu served

Terroir Menu | CHF 79.-

Enjoy the Swiss heritage of what the land and nature offer you the best.
Chef proposes you a delicious 5-courses menu with local seasonal products from the region.
Coffee and tea included.

For example: Perch fillets, longeole sausage, lamb from Vessy, lentils, cardoons, Geneva's pumpkin.

Deluxe Menu | CHF 82.-

Lake Geneva terrine and mesclun bouquet, sour cream with chives
Chicken broth with bergamot orange

Pan fried beef with Sichuan pepper
Sautéed potatoes with herbs
Medley of glazed vegetables

Lemon meringue tart

Coffee and tea

Gala Menu | CHF 122.-

Foie gras terrine with Port, candied onions
Roasted fillet of sea bass with vanilla sauce
Lemon sherbet
Grilled veal tenderloin, honey and lemon confit sauce, potato Charlotte and glazed vegetables
Goat cheese cigar
Chocolate dessert
Coffee and tea

Nothing is impossible!

If you are looking for something which is not on the brochure,
please contact our dedicated Meeting & Events Team

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgva.ch | www.cpgva.ch

BUFFETS

Price per person | Minimum 30 persons

Classic Buffet | standing or seated served CHF 61.-

Tomatoe and mozzarella
Greek Salad
Vegetarian terrine
Marinated salmon with citrus
Lake Geneva fish terrine
Mesclun
Coleslaw salad
Green asparagus
Vine leaves
Shrimps cocktail

Sauteed of beef with olives
Mini fillet of codfish with saffron sauce
Pan fried provençal vegetables
Basmati rice
Wok of vegetables with green curry

Assortment of 3 mini pastries
Fruits salad

Coffee and tea

World Discovery Buffet | standing or seated served CHF 103.-

Bean sprout salad
Greek salad
Tabbouleh
Smoked eggplant purée
Mesclun
Marinated salmon with citrus
Vongole clam pasta salad
Vine leaves
Guacamole
Tomato and mozzarella
Geneva fish terrine
Caesar Salad
Sea bass ceviche
Gazpacho
Chicken soup with lemongrass

Banana fritters
Mango and aloe vera salad
Black Forest gateau
Tatin tart
Red fruits bavarois
Chocolate mousse

Coffee or green tea

Chilli con carne
Milanese style sautéed veal
Chicken Colombo
Méchoui-style leg of lamb
Tandoori cod fillet
Snapper fritters and fried onions
Basmati rice
Penne with sundried tomatoes
Sautéed new potatoes
Couscous
Vegetable couscous
Buttered green beans
Ratatouille

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgeva.ch | www.cpgva.ch

BUFFETS

Price per person | Minimum 30 persons

Geneva Terroir Buffet | standing or seated served CHF 94.-

Crayfish cocktail
Lentil and longeole sausage salad
Baby spinach
Two seasonal vegetables
Mesclun
Quail ballotine
Vegetable terrine
Char and fera fish terrine
Roasted beef with tartar sauce
Trout smoked fillet
Lake Geneva fish and crayfish soup

Duo of crayfish and Lake Geneva fish
Vessy lamb stew
Supreme of guinea fowl with Geneva Pinot Noir sauce
Cardoon gratin
Pan fried local vegetables
New potatoes

Meringue and double cream
Plum tart
Apple clafoutis
Fruit salad

Coffee or tea

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgva.ch | www.cpgva.ch

SANDWICH BUFFETS

CHF 59.- per person | From 6 to 40 persons

Please select one soup, one salad and two sandwiches from the list
Served with one soft drink

Soups

Tomato cream
Peas velvety
Lentils soup with lime

Salads

Greek salad
Vegetarian Caesar salad
Lentils and coriander salad
Carrots and pine seed salad

Sandwiches

Nordic bread with smoked salmon
Mini baguette with pork ham and butter
Turkey, salad and tomato in club style
Tomato and mozzarella with cereals bread
Tuna mayonnaise sandwich
Club roastbeef
Gruyere, butter and gherkin sandwich

Dessert

Assortment of mini desserts and verrines

Supplement: CHF 9.- for any additional sandwiches

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgva.ch | www.cpgva.ch

FOOD ANIMATIONS

To complete your buffet or cocktail

Inspiring food animations and make your event even more successful and unique!
 Chef proposes you to give some spice to your event by selecting one of the live activities from the list below. Let him make you discover and introduce you delicious products of your choice.
 As from 25 people. Price per person.

Viva Italia Risotto animation	CHF 8.-
Parmigiani-Reggiano risotto	
Mushroom risotto	
Vegetables risotto	
Fishermans' Friend animation	
Fish tartar	CHF 13.-
Smoked and marinated fish on blinis	CHF 14.-
Wok n' Roll animation	
Prawn curry stir-fry	CHF 13.-
Chicken and vegetable stir-fry	CHF 9.-
Oyster trolley animation	CHF 12.-
Swiss dry meat animation	CHF 11.-
Cheese trolley animation	CHF 9.-
Sushi animation	CHF 16.-
Chocolate fondue animation	CHF 8.-

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgva.ch | www.cpgva.ch

BEVERAGE PACKAGES

Meal Beverage Package | CHF 21.- per person

or

Meal + 1 hour Cocktail Beverage Package | CHF 36.- per person

With 1 hour cocktail

- White wine kir
- Fruit juice, sodas, mineral water
- Swiss beer

Meal only

- 1 bottle of white wine Chasselas for 4 persons
- 1 bottle of red wine Gamay for 4 persons
- Mineral water
- Coffee, tea

Supplements | CHF 5.- per person

- Pinot blanc instead of Chasselas
- Chardonnay instead of Chasselas
- Pinot noir instead of Gamay
- Gamaret instead of Gamay

Meal Non-alcoholic Beverage Package | CHF 19.- per person

or

Meal + 1 hour Cocktail Non-alcoholic Beverage Package | CHF 31.- per person

With 1 hour cocktail

- Dealcoholated mousseux
- Fruit juice, sodas, mineral water
- Beer without alcohol

Meal only

- 1 bottle of dealcoholated wine for 4 persons
- Sodas, mineral water
- Coffee, tea

Supplements | CHF 15.- per person

- Special non-alcoholic cocktails

Cork Fee Rates:

- Soft drinks CHF 3.- per bottle (50cl)
- Wines CHF 25.- per bottle (75cl)
- Champagne CHF 40.- per bottle (75cl)
- Hard drinks CHF 100.- per bottle (70cl)

All mentioned rates are in Swiss Francs currency and VAT included.

Version as from January 16th 2015. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | banquets@cpgeva.ch | www.cpgva.ch