

## CUSTOMIZE YOUR EVENT

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

**Welcome coffee break** | CHF 8.-  
coffee, tea, orange juice, water, fresh fruits

**In room permanent coffee break** | CHF 28.- (per day)  
coffee, tea, juices, water, fresh fruits, yoghurts, cakes and pastries

**Morning coffee break** | CHF 11.-  
coffee, tea, juices, water, fresh fruits, Actimel and pastries

**Afternoon coffee break** | CHF 12.-  
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, per person, per day and VAT included.  
Version as from January 2017. Previous rates and versions are not valid.

Meetings & Events Department | tel+ 41 (0)22 710 30 21 | [banquets@cpgva.ch](mailto:banquets@cpgva.ch) | [www.cpgva.ch](http://www.cpgva.ch)

## COCKTAIL PACKAGES

Price per person

<b>Alcohol-free aperitif</b>	<b>30 min   CHF 9</b>	<b>1 hour   CHF 14</b>	<b>2 hours   CHF 20</b>
Flavored waters Fruit juices Soft drinks Mineral waters Alcohol-free beer Dealcoholated mousseux (non-alcoholic sparkling wine)			
<b>Swiss aperitif</b>	<b>30min   CHF 11</b>	<b>1 hour   CHF 16</b>	<b>2 hours   CHF 21</b>
Swiss white/red wines Kir Swiss beers Fruit juices Soft drinks Mineral waters			
<b>Champagne aperitif</b>	<b>30 min   CHF 28</b>	<b>1 hour   CHF 35</b>	<b>2 hours   CHF 42</b>
Louis Roederer Brut Premium Champagne Fruit juices Mineral waters Swiss white/red wines Kir royal Soft drinks			
<b>All inclusive aperitif</b>	<b>30 min   CHF 33</b>	<b>1 hour   CHF 40</b>	<b>2 hours   CHF 45</b>
Louis Roederer Brut Premium Champagne Fruit juices Mineral waters Swiss white/red wines 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.

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# 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 piece CHF 4.-

## Cold canapés

Terrine of féra and char

Crayfish cocktail

Blinis with smoked trout

Blinis with smoked salmon

Tuna sashimi with sesame

Cube of marinated salmon with yuzu

Carpaccio of Saint-Jacques with lime

Seabass tartare 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 quiche

Fried calamari

Chicken with lemongrass

Galician octopus with smoked salt

Onion rings

Vegetable tempura

## Sweet canapés

Mini lemon pie

Red fruits gazpacho

Mango tartare

Mini Opéra

Fresh cream cheese and fruits verrine

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

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## 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 tartare and mozzarella
- Marinated salmon with citrus
- Goat cheese mousse with chive
- Lake fish 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
- Red mullet fillets

### 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 sauce
- 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

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## 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

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## 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 tartare  
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

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## 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 salads  
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

## SANDWICH BUFFETS

CHF 59.- per person | From 6 to 20 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



## 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.

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

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## 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, soft drinks, 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, soft drinks, mineral water
- Beer without alcohol

### Meal only

- 1 bottle of dealcoholated wine for 4 persons
- Soft drinks, 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)

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