



  
**CROWNE PLAZA**<sup>®</sup>  
AN IHG<sup>®</sup> HOTEL  
GENEVA

## 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 to make your event even more successful  
and unique!

**1 | Keep up the boost** | CHF 11.-

Need 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 | The 9<sup>th</sup> 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 !

# CANAPÉS

Pick up the canapés of your choice from the list

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

**Finger Food cocktail** | CHF 48.- including 9 cold or sweet and 6 hot canapés | Price per piece CHF 4.-

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

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## 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

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## 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

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## Sweet canapés

Mini lemon pie

Red fruits gazpacho

Mango tartare

Mini Opéra

Fresh cream cheese and fruits verrine

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

# COCKTAIL PACKAGES

Price per person

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

# MENU SELECTION

## BUSINESS LUNCH OR DINER

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

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### Cold starters selection

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

### Warm starters selection

Lake fish soup with cumin and croutons  
Peas soup  
Sea bream fillet, olive oil dressing  
Trio of fish  
Red mullet fillets

### Main courses selection

Pike maki with ginger sauce  
Cod fish with saffron sauce  
Poached sole fillet with white butter sauce  
Roasted salmon fillet 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 with balsamic sauce  
Quail ballotine with dried tomato sauce  
Roasted rack of lamb with thyme juice

### Cheeses selection

Selection of three cheeses  
Brie stuffed with herbs  
Goat cheese cigar

### Desserts selection

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

# 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. The Chef proposes you a delicious 5-courses menu with local seasonal products from the region. Coffee and tea included.

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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

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Chicken broth with bergamot orange

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

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Lemon meringue tart

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Coffee and tea

## Gala Menu

CHF 122.-

Foie gras terrine with Port, candied onions

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Roasted sea bass fillet with vanilla sauce

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Lemon sherbet

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Grilled veal tenderloin, honey and lemon confit sauce  
Potato Charlotte and glazed vegetables

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Goat cheese cigar

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Chocolate dessert

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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

# BUFFETS

Price per person | Minimum 30 persons

## Classic Buffet

Standing or seated served CHF 61.-

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

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

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Assortment of 3 mini pastries  
Fruits salad

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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

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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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Banana fritters  
Mango tartare  
Black Forest gateau  
Tatin tart  
Red fruits bavarois  
Chocolate mousse

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Coffee and green tea

## 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

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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

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Meringue with double cream  
Plum tart  
Apple clafoutis  
Fruit salad

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Coffee and tea

\*seasonal

# SANDWICH BUFFETS

CHF 59.- per person | From 6 to 20 persons

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

## Soups

Tomato cream  
Peas velvety  
Lentils soup with lime

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## Salads

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

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## 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

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## Dessert

Assortment of mini desserts and verrines

Supplement : CHF 9.- for any additional sandwich

# FOOD ANIMATIONS

TO COMPLETE YOUR BUFFET OR COCKTAIL

Inspiring food animations to make your event even more successful and unique ! The Chef proposes you to give some spice to your event by selecting one of the live activities from the list below.

As from 25 people | Price per person.

## **Viva Italia Risotto animation** | CHF 8.-

Parmigiani risotto

Mushroom risotto

Vegetables risotto

## **Fishermans' Friend animation**

Fish tartare | 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.-

# 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

**Suppléments** | CHF 15.- par personne

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)