

MEETING PACKAGES

Price per person

Board & Burger Meeting Package

CHF 109.- per day, CHF 99.- per ½ day including lunch

From 6 to 14 guests:

- Meeting room rental from 8:00-18:00 (8:00-14:00 / 11:00-18:00 for ½ day)
- Audiovisual equipment: 1 screen, 1 flipchart, Beamer 2300 lumens or TV
- Still and sparkling mineral water, note pads and mints
- 2 lunch options (1 choice per group):
 - 1 Lunch in snack menu served in the room (to be choose upon arrival)
 - 2 Lunch "Terroir menu" 3 courses served at Seventy5 Restaurant including soft drinks and coffee/tea (a supplement of CHF 20.- per person per day is requested)
- In room permanent coffee break: coffee, tea, juices, water, fresh fruits, yoghurts, cakes and pastries.
- Free daily parking for all guests upon availability
- Free internet access
- Fridge with soft drinks served included

Easy Meeting Package

CHF 84.- per day, CHF 74.- per ½ day

As of 10 guests including:

- Meeting room rental from 8:00-18:00 (8:00-14:00 / 11:00-18:00 for ½ day)
- Meeting equipment: 1 screen, 1 flipchart, beamer 2300 lumens or TV
- Welcome coffee: coffee, tea, orange juice, water, fresh fruits.
- Buffet lunch selection served in the restaurant le Jardin including soft drink and coffee
- Still and sparkling mineral water, note pads and mints
- Free internet access
- Free parking for two organizers

Classic Meeting Package

CHF 95.- per day , CHF 85.- per ½ day

As of 10 guests including:

- Meeting room rental from 8:00-18:00 (8:00-14:00 / 11:00-18:00 for ½ day)
- Audiovisual equipment: 1 screen, 1 flipchart, beamer 2300 lumens or TV
- Still and sparkling mineral water, note pads and mints
- Buffet lunch selection served in the restaurant le Jardin including soft drinks and coffee.
- 1 morning coffee break: coffee, teas, juices, water, fresh fruits, Actimel and pastries.
- 1 afternoon coffee break : coffee, tea, juices, water, fresh fruits and selection of cookies and verrines.
- Free parking for two organizers
- Free internet access

Supplement for lunch in private room

Looking for lunch alternatives? Customize your lunch from the selection below:

- Seated 2 courses menu served CHF 25.-
- Seated 3 courses menu served CHF 40.-
- Classic buffet: standing or seated served CHF 35.- (min 30 persons)
- Sandwich buffet: CHF 33.- (max 40 persons)

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

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

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!

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AV EQUIPMENT

Price per day, per item:

• Beamer 2500 Lumens	CHF 200.-
• Beamer HDMI	CHF 250.-
• Beamer 6000 Lumens	CHF 400.-
• Sound System - Speakers	CHF 25.-
• Microphones Wired	CHF 75.-
• Microphones Wireless/Tie	CHF 75.-
• Technical Assistance:	CHF 150.- per hour week day CHF 250.- per hour weekend days
• Flipcharts	CHF 25.-
• Laser Pointer	CHF 30.- (caution)
• Laptop	CHF 150.-
• Teleconferencing System excl. phone calls	CHF 150.-
• High speed internet line	CHF 75.-
• LCD screen 40'	CHF 250.-
• Screen 3mx3m	CHF 50.-
• Screen 3mx4m	CHF 250.-
• Lectern / Podium / Dancefloor	is offered complimentary
• WIFI 512Kbps	Free
• High speed internet line	CHF 75.-

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COCKTAIL PACKAGES

Price per person

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

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 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

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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 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

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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

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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 and aloe vera salad
Black Forest gateau
Tatin tart
Red fruits bavaois
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 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

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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

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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.-

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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, 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)

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MEETING FLOORS PLAN

MEETING ROOMS	AREA (SQM)	DIMENSIONS (M) (L X W)	HEIGHT (M)	THEATRE STYLE	CLASSROOM STYLE	"U" SHAPE	BOARDROOM STYLE	BANQUET STYLE	COCKTAIL STYLE	LOCATION FLOOR
INTERNATIONAL	558	38 x 14.7	4.6	800	500	130	190	500	800	-2
ZURICH	182.22	14.7 x 12.6	4.6	250	130	60	60	150	200	-2
LONDRES	188.16	14.7 x 12.8	4.6	250	130	60	60	150	200	-2
NEW YORK	185.22	14.7 x 12.6	4.6	250	130	60	60	150	200	-2
EUROPE	245.76	25.6 x 9.6	2.8	300	120	80	80	160	250	-2
LISBONNE	65.28	9.6 x 6.8	2.8	60	30	25	28	40	60	-2
COPENHAGUE	61.44	9.6 x 6.4	2.8	60	30	25	28	40	60	-2
PARIS	61.44	9.6 x 6	2.8	60	30	25	28	40	60	-2
MÜNICH	57.60	9.6 x 6	2.8	60	30	25	28	40	60	-2
GENÈVE *	162.68	21.85 x 5.7	2.8	-	-	-	-	100	180	-1
COINTRIN *	53.52	11.9 x 6.15	2.8	40	20	12	18	40	40	-1
MEYRIN *	35.91	6.3 x 5.7	2.8	30	15	-	18	24	30	-1
CORNAVIN *	35.91	6.3 x 5.7	2.8	30	15	-	18	24	30	-1
SERVETTE *	37.33	6.55 x 5.7	2.8	30	15	-	18	24	30	-1
MONT-BLANC *	15.39	5.7 x 3.05	2.8	-	10	-	10	-	-	-1
A / B / C / D / E	15	5 x 2	2.8	-	-	-	8	5 breakout rooms		-1

* Natural Daylight
All measurements are in meters

