



**CATERING 2022-2023**  
**PRIVATE CRUISES**



### SHOWCASING SWISS GASTRONOMY

Café Léman: ambassador of Swiss excellence

From the producer to the plate, Café Léman's story is, above all, one of culinary delights, with people who are passionate about serving your private and professional events.

The authenticity of our cuisine is key to our philosophy, in addition to the seasonal produce selected by our Chefs from local suppliers, and our eco-friendly commitment to preserve the beauty of our lakes and local area.

To accompany our quality dishes, our wine merchants and sommeliers select the best wines from the region, to ensure a welcoming atmosphere.

### YOUR EVENT IS UNIQUE

Our commitment: to offer you an exceptional culinary experience and event.

CGN provides personalised support, tailored to each of its event services.

Whether for a wedding, a birthday, a company party, a product launch, a conference, a seminar or even a private concert, we will manage the overall organisation with creativity and professionalism.

A cruise on a CGN boat is a unique experience in itself, and we like to make it that extra bit special.

**Welcome aboard and let the magic happen!**



## OUR SERVICES

- Aperitifs and appetisers page 4
- Lunch and dinner cocktail events page 8
- Lunch and dinners page 11
- Live cooking page 16
- Buffets (Spring, Autumn, Winter) page 18
- Themed buffets page 24
- Brunch page 25
- Selection menu page 26
- Cakes and sweet treats for special events page 28
- Wine and drink selection packages page 30

Whatever your needs, we provide a personalised service  
to make your event truly unforgettable.

SPRING

from 20 March to 20 June 2022

SUMMER

from 21 June to 22 September 2022

AUTUMN / WINTER

from 23 September 2022 to 19 March 2023

Our services are available across the entire CGN fleet, with the exception of the boat "Montreux".

# APERITIFS AND APPETISERS



## APERITIF PACKAGES

### BEER & WINE PACKAGE - 1H

**CHF 26.-**

White wine - Château du Châtelard Grand Cru AOC, Lavaux - Café Léman Selection - P. Fonjallaz

Red wine - Le Rouge Amour Gamay Fruité AOC, La Côte - C. Berthaudin

Rosé wine - Pinot Noir "Rosé de Lune", Geneva - Domaine des Balisiers

Swiss Beers - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

### MURAILLES PACKAGE - 1H

**CHF 26.-**

2 glasses of Murailles Brut, Vaud - H. Badoux

Swiss Beers - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

### CHAMPAGNE & WINE PACKAGE -1H

**CHF 48.-**

2 glasses of Lombard "Référence" Brut champagne - Café Léman Selection

White wine - Petite Arvine AOC, Valais - J.R Germanier

Red wine - Pinot Noir Domaine des Balisiers, Geneva - Café Léman Selection

Swiss Beers - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

### CHAMPAGNE PACKAGE - 1H

**CHF 59.-**

Lombard "Référence" Brut Champagne - Café Léman Selection (unlimited)

Swiss Beers - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

### ALCOHOL-FREE PACKAGE - 1H

**CHF 12.-**

Mineral Water

Soft Drinks and Fruit Juice

**- Wider selection of wines and champagnes available**

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**Tailor-made aperitifs or welcome drinks upon request**

Our packages are scheduled to last for one hour; beyond that, a supplement will be charged per hour and per person.

# APPETISERS APERITIFS

## OUR COLD SELECTION

**Assorted nuts, almonds and dried fruit / CHF 3.- per person**

**Our platters (served with bread, butter, onions and pickles) / 10 people**

Lacustrine: smoked fera and trout, crayfish marinated in basil **CHF 150.-**

Alpine: Tête de moine, Gruyère and Venogette cheese **CHF 130.-**

Swiss: cured ham, dry-cured meat, farmer's bacon, and Fendant sausage **CHF 140.-**

**Platter of crunchy vegetables and dips (10 people) / CHF 40.-**

### Selection of your choice

Minimum 3 items per person – **CHF 4.-/item**

### Tartares on mini baguettes

Beef tartare with mustard seeds

Balik salmon tartare with lime

Vegetable tartare seasoned with truffle

Avocado tartare with Espelette pepper

### Canapés

Balik salmon savarin with cream cheese and dill

Mini tandoori chicken pitta, with vegetables and fresh mint

Bruschetta with tomato pesto, Tête de moine cheese and green herb-infused oil

California roll with foie gras, honey and roasted hazelnuts

Ham mini bun – Gruyère cheese, pistachios and Bénichon mustard

Bagel with grilled vegetables and saffron

Rice paper roll with avocado and grapefruit nori

Wrap with Praz-Romond sheep's cheese and quince marmalade



**We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.**

## APPETISERS APERITIFS

### OUR HOT SELECTION

#### Selection of your choice

Minimum 3 items per person – **CHF 4.-/item**

Pikeperch fillet fritter, tartar sauce

Feta cheese and mint samosa, tsatziki sauce

Mini Malakoff (20 g)

Rösti croquette with Gruyère cheese

Chicken brochette marinated in thyme and lemon juice

### SELECTION OF CAVIAR HOUSE & PRUNIER SPECIALTIES

#### Selection of your choice

Minimum of 3 items per person

#### Balik appetizers / CHF 5.- per item

**Tsar Nikolaj Balik salmon petal**

**Mini Tsarina**

Blinis, double cream, Balik salmon

**Balik maki**

Balik salmon, Balik salmon tartare, cream cheese, Balik pearls

**Balik Rose**

Balik Tradition, sweet mustard, carasau flatbread

**Exotic Balik**

Passionfruit, avocado, Balik salmon tartare

#### Prunier appetisers / CHF 10.- per item

**Caviar blinis**

Blinis, smetana cream and Prunier caviar



We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.



# LUNCH OR DINNER COCKTAILS





## LUNCH OR DINNER COCKTAILS

### COLD SELECTION

#### Vegetarian

Avocado choux - sun-dried tomatoes and poppy seeds  
Dill, caramelised fennel and pepper fondant cake  
Summer vegetable brunoise with feta cheese and peppermint  
Tomato macaroon with basil and Kalamata tapenade

#### Fish

Crab and mustard seed Tramezzini (Italian sandwich) on rye bread  
Balik Salmon Involtni with cream cheese and goji berries  
Smoked eel rillettes with horseradish and green apple mousse  
Crayfish tartare is summer marinade

#### Meat

Foie gras served on gingerbread, with guava and hazelnuts  
Cooked quail fillet with truffles served cold  
Smoked duck breast and orange macaroon  
Tataki roll with teriyaki beef, sesame and fresh coriander

### HOT SELECTION

#### Vegetarian

Fine ratatouille with lemon confit  
Mozzarella arancini, sun-dried tomatoes and saffron  
Roasted vegetable tatin, parmigiana-style  
Dauphiné ravioli, reblochon cream seasoned with truffle

#### Fish

Lobster cannelloni, vegetables and bisque reduction  
Anchovy and prawn fillet fritter with lovage  
Diced bluefin tuna seared in sesame, ginger and wakame  
Roasted scallops on caramelised leek, smoked potato foam

#### Meat

Chicken brochette marinated in savoury, Bex salt  
Mini veal medallion with a pistachio crust  
Duckling fillet with spicy strawberry and crushed hazelnut sauce  
Lamb medallion croustis with parsley

These dishes can be served with our signature Prunier caviar for an additional charge of CHF 3 per unit.

SWEETS

Mini financier cake with white chocolate and tonka bean mousse  
Raspberry macaroon with pistachio and yuzu mousseline  
Caramelised pineapple with Thai basil  
Mini pistachio and sour cherry fondant cake  
Panna cotta with quince and hibiscus jelly  
Lemon tartlet with gianduja chocolate  
Tiramisu cake with crispy raspberry pieces  
Apple pie with thyme crumble  
Creamy raspberry marshmallow tartlet  
Mini pecan pie and double cream with resin  
Salted caramel fondant  
Assorted mini chocolate choux buns

COCKTAIL PACKAGES TO CHOOSE FROM

Selection of 8 items  
**CHF 40.- / per person**

Selection of 12 items  
**CHF 60.- / per person**

Selection of 16 items  
**CHF 80.- / per person**

Selection of 20 items  
**CHF 100.- / per person**

These prices do not include drinks.

There is a selection of cold, hot and dessert canapés for you to choose from.

Our Chef offers seasonal variations throughout the year.



A stylized illustration of a boat deck at night. The deck is illuminated by warm yellow lights, and a string of colorful lights (white, pink, and white) hangs along the railing. The sky is a deep purple with many small white stars. In the background, there are dark silhouettes of mountains and a body of water reflecting the lights. The entire scene is framed by a blue border.

# LUNCH & DINNER

## LUNCH AND DINNER

### WATERSIDE MENU

**CHF 85.- / per person**

4 courses + mini-pastries

#### Appetiser

Morel mushroom scrambled egg foam

#### Starter

Cold pea soup with almond milk  
and creamy ricotta seasoned with white truffle

#### Main course

Pike tournedos stuffed with baby vegetables,  
with green asparagus risotto in got  
Champagne sauce

#### Dessert

Warm thin apple tart,  
with homemade double cream ice cream  
and meringue

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Mini-pastries

### CAFÉ LÉMAN MENU

**CHF 100.- / per person**

4 courses + mini-pastries

#### Appetiser

Balik salmon opera cake with horseradish

#### Starter

Rhubarb foie gras finger  
and lavender madeleine

#### Main course

Veal tenderloin,  
mustard seed agria mousseline,  
glazed vegetables and Gamaret sauce

#### Dessert

Tonka bean chocolate

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Mini-pastries

Kid's menu available upon request.

These prices do not include drinks. Food and wine pairings can be suggested for each menu.

The menus can be adapted for specific dietary requirements (vegetarian, lactose or gluten free, or other allergies).

## LUNCH AND DINNER

### WATERSIDE MENU

**CHF 85.- / per person**

4 courses + mini-pastries

#### Appetiser

Burrata panna cotta,  
tomato basil jelly

#### Starter

Beef and smoked haddock tartare,  
sprout salad and mini baguette

#### Main course

Roasted pikeperch loin,  
summer vegetable cannelloni with basil,  
saffron beurre blanc sauce

#### Dessert

Vanilla macadamia choux

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Mini-pastries

### CAFÉ LÉMAN MENU

**CHF 100.- / per person**

4 courses + mini-pastries

#### Appetiser

Foie gras lollipops  
with morello cherry chutney

#### Starter

Lobster ravioli with tomatoes and basil,  
foamy bisque

#### Main course

Duckling fillet with roasted peaches  
and thyme-lemon crumble,  
Pommes Anna and oven-roasted cherry toma-  
toes

#### Dessert

Strawberry and raspberry Joconde tartlet,  
mouseline cream

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Mini-pastries

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## LUNCH AND DINNER

### WATERSIDE MENU

**CHF 85.- / per person**

4 courses + mini-pastries

#### Appetiser

Creamy cauliflower soup with Moléson cream

#### Starter

Marbled foie gras and wild boar,  
salad seasoned with sherry

#### Main course

Roasted corn-fed chicken breast,  
celery potato millefeuille

#### Dessert

Blood orange panna cotta,  
fresh citrus and cinnamon topping

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Mini-pastries

### CAFÉ LÉMAN MENU

**CHF 100.- / per person**

4 courses + mini-pastries

#### Appetiser

Cube of foie gras and kumquat confit

#### Starter

Poached egg, truffle vinaigrette,  
wild mushroom stir fry,  
with reduction of pan juices and walnuts

#### Main course

Beef tenderloin cooked at low temperature,  
soy milk, cumin carrots  
and confit grenaille potatoes

#### Dessert

Pistachio mirliton,  
white chocolate and lime mousse, exotic  
fruits coulis

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Mini-pastries

Kid's menu available upon request.

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## VEGETARIAN LUNCHES AND DINNERS

### WATERSIDE MENU

**CHF 85.- / per person**

4 courses + mini-pastries

#### Appetiser

Burrata panna cotta with tomato basil jelly

#### Starter

Chilled cauliflower soup with Vacherin fribourgeois,  
crunchy vegetables with truffle vinaigrette,  
crushed pistachios

#### Main course

Smoked tofu and vegetable stir fry,  
with green asparagus risotto ingot  
Champagne sauce

#### Dessert

Thin apple tart,  
homemade double cream ice cream  
and meringue

.....

Mini-pastries

### CAFÉ LÉMAN MENU

**CHF 100.- / per person**

4 courses + mini-pastries

#### Appetiser

Cream of celery soup with black truffle,  
chopped hazelnuts

#### Starter

Bruschetta with Taggiasca olives,  
sun-dried tomatoes seasoned  
with aged balsamic vinegar,  
crispy fennel and pistou sauce

#### Main course

Green asparagus ravioli with parmesan,  
basquaise of piquillos seasoned  
with saffron

#### Dessert

Strawberry-raspberry tartlet,  
vanilla mousseline

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Mini-pastries

Kid's menu available upon request.

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The menus can be adapted for specific dietary requirements (lactose or gluten free, or other allergies).



## LUNCH AND DINNER

### PRESTIGE MENU

**CHF 140.- / per person**

4 courses + mini-pastries

#### Appetiser

Bluefin tuna cornetto with Prunier caviar

#### Starter

Balik Sjomga Tradition salmon petals, creamy  
celery,  
floralie of crispy vegetables

#### Main course

Saddle of lamb stuffed with  
herb butter and black garlic,  
conchiglioni and morel mushrooms, reduction

#### Dessert

Roasted pineapple millefeuille  
with sweet spices,  
coriander caramel

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Mini-pastries

### EXPERIENCE MENU

**CHF 180.- / per person**

6 courses + mini-pastries

#### Appetiser

Lobster maki, orange bisque

#### Starter

Marbled duck foie gras and strawberries, warm brioche

#### Fish

Sole and pikeperch duo in a lemon crust,  
lettuce braised in marjoram butter

#### Meat

Filet of beef Wellington, Malvoisie sauce, creamy artichoke

#### Pre-dessert

Ice Malossol  
Vodka served with lemon sorbet and Prunier caviar

#### Dessert

Chocolate praline, passionfruit ganache,  
sesame crisp

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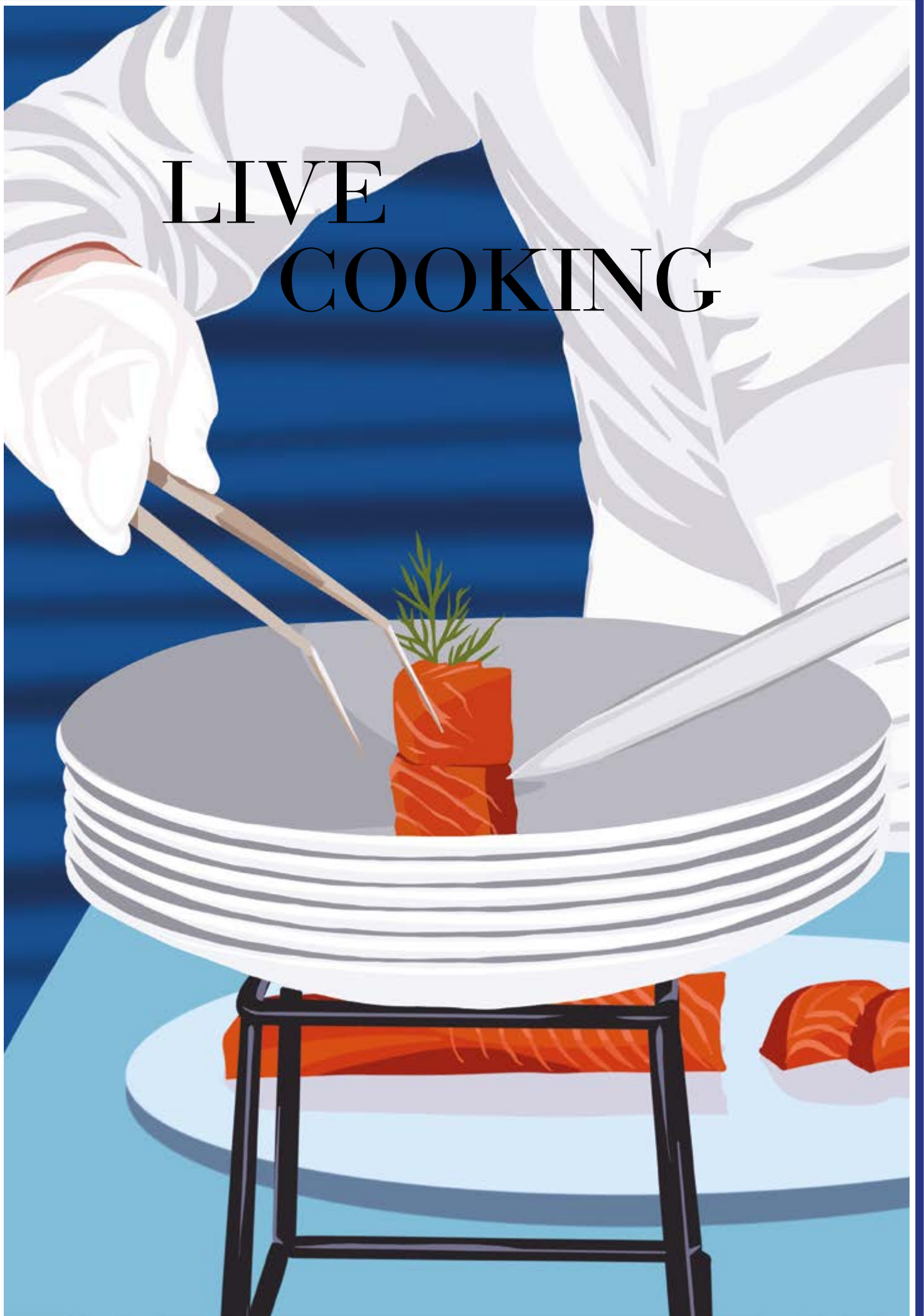
Mini-pastries

Kid's menu available upon request.

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# LIVE COOKING



## LIVE COOKING DEMOS


These prices are for a 2-hour session, and for a minimum of 50 people.


Additional hour: CHF 10.00 - per person.


For groups of less than 50 people, a supplement of CHF 10 per person will be charged.

### SEASONAL RISOTTO

**CHF 20.- / per person**

 Asparagus risotto

 Parmesan, tomato and basil risotto

 Risotto flavoured with truffle

### DUO OF BALIK SMOKED SALMON

**CHF 30.- / per person**

Balik Sjomga Orange (smoked salmon marinated in orange)

Balik Sjomga Tradition (smoked salmon marinated in dill)

### THE BUTCHER'S STAND

**CHF 45.- / per person**

Choice of:

Rack of veal cooked at low temperature, caramelised with bergamot honey and a meat glaze.

Shoulder and leg of Adrets lamb, caramelised in the oven, served with a fresh herb jus

Fore ribs of Bex salt-crusted beef, coated with a shallot jus

### CAVIARSHOT

1 Prunier Caviarshot 15 g

**CHF 20.- / per person**

2 Prunier Caviarshots 15 g

**CHF 35.- / per person**

### ROYAL CAVIAR TASTER

Our passionate team will introduce you to the world of 'black gold':

Prunier Tradition Caviar

**CHF 20.- / per person**

Prunier Saint-James Caviar

**CHF 40.- / per person**



# BUFFETS



# BUFFETS

## CAFÉ LÉMAN BUFFET

**CHF 100.- / per person**

6 starters, 2 main courses, 5 side dishes, cheese, 6 desserts

### Starters

Duo of asparagus with pink peppercorns  
Artichoke barigoule with broad beans  
Spinach salad with poached eggs and Valais bacon  
Dry-cured meat involtini with cream cheese and wild garlic  
Green bean salad with crayfish and caramelised shallots  
Wrap of smoked trout rillettes with horseradish

### Main courses

Teriyaki pikeperch fillet  
Shredded beef with Pinot Noir and baby onions

### Side dishes

Duo of glazed carrots  
Marjoram courgette gratin  
Fresh penne with butter  
Boulangère potatoes  
Basmati rice

### Cheese

Selection of mature Swiss cheeses

### Desserts

Orange and grapefruit salad  
Linzer torte  
Apple crumble with salted butter caramel  
Mini choux bun with cream  
Chocolate panna cotta  
Opera cake

These prices do not include drinks and are for a minimum of 50 people.

We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.

This service is not available on the "Lavaux", "Morges", or "Valais" boats.

# BUFFETS

## CAFÉ LÉMAN BUFFET

**CHF 100.- / per person**

6 starters, 2 main courses, 5 side dishes, cheese, 6 desserts

### Starters

Selection of crudités

Tomato and Buffalo mozzarella with pistou sauce

Cesar salad

IGP\* cured ham and Valais melon

Smoked Balik salmon tartare on blinis

Crayfish with guacamole

### Main courses

One-side cooked salmon loin with a sauce vierge

Poultry breast cooked at low temperature with oregano

### Side dishes

Baby vegetable salpicon

Oven-roasted tomatoes

Venere rice

Rissolée potatoes with baby onions and mushrooms

Coconut beans, fresh tomatoes and coriander

### Cheese

Selection of mature Swiss cheeses

### Desserts

Panna cotta with berry sauce

Strawberry soup with balsamic vinegar

Thin apricot and almond tart

Coffee éclair

Milk chocolate and tonka bean mousse

Vanilla crème brûlée

\* Indication géographique protégée - Protected Geographical Indication

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# BUFFETS

## CAFÉ LÉMAN BUFFET

**CHF 100.- / per person**

6 starters, 2 main courses, 5 side dishes, cheese, 6 desserts

### Starters

Duo of avocado and sweet potato with lime  
Waldorf salad with Granny Smith apples  
Vaud sausage with finely sliced fried leeks  
Chalet soup and dry-cured meat  
Tabbouleh of quinoa and crayfish with peppermint  
Salmon terrine served two ways

### Main courses

Trout fillet goujons with Chasselas sauce  
Venison stew, Grand Veneur-style

### Side dishes

Braised chicory  
Medley of autumn vegetables  
Spätzle pasta  
Genevan gratin  
Wild rice pilaf

### Cheese

Selection of mature Swiss cheeses

### Desserts

Passionfruit panna cotta  
Pineapple salad with basil  
Creamy lemon dessert  
Toblerone mousse tartlet  
Chestnut muffin  
Speculoos biscuit cheesecake

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## BUFFETS

### PRESTIGE BUFFET

**CHF 140.- / per person**

6 starters, 2 main courses, 5 side dishes, cheese, 6 desserts

Welcome Prunier Caviarshot for each guest

#### Starters

Green papaya achard pickle  
Lobster salpicon with broad beans  
Richelieu-style pie  
Foie gras and Pata Negra ham tartlet  
California roll with salmon roe  
Dauphiné ravioli salad with truffle vinaigrette

#### Main courses

Loin of pikeperch roasted on crayfish, with a lovage and Johannisberg beurre blanc sauce  
Ballotine of "black-legged" chicken with Gruyère, persillade and spicy red Kampot pepper sauce

#### Side dishes

Crushed potatoes with olive oil  
Crozet gratin with Vacherin Fribourgeois cheese  
Roasted vine plum tomatoes with fresh oregano  
Basque-style caramelised vegetables  
Courgettes sautéed in garlic and curry

#### Cheese

Selection of mature Swiss cheeses

#### Desserts

Mango and passionfruit finger  
Apple fondant cake with maple syrup  
Opera cake  
Speculoos cheesecake with a Valais plum coulis  
Linzer torte  
Chocolate panna cotta

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This service is not available on the "Lavaux", "Morges", or "Valais" boats.

## BUFFETS

### EPICUREAN BUFFET

**CHF 180.- / per person**

Welcome Caviarshot, 6 starters, 2 main courses, 5 side dishes, cheese, 6 desserts

Welcome Prunier Caviarshot for each guest

#### Starters

Mini baguette with caviar and lemon butter  
Summer vegetable, truffle and parmesan tartare  
Sfoglia pastry, Balik salmon and seasonal tomatoes  
Whitefish ceviche from the lake with Sansho berries  
Selection of Valais charcuterie  
Foie gras crème brûlée

#### Main courses

Arctic char fillet meuniere, anchovy purée and sliced bottarga  
Roasted Jaman lamb stuffed with dried fruit, Beldi lemon and spice jus

#### Side dishes

Red rice steamed with argan oil  
Spelt pilaf with sun-dried tomatoes  
Ratte potatoes cooked with pink garlic  
Multicoloured cucurbit tian  
Medley of mini vegetables

#### Cheese

Selection of mature Swiss cheeses

#### Desserts

St. Honoré cake with dulce de leche  
Mascarpone finger with berries  
Almond blancmange with a yuzu coulis  
Chocolate served three ways  
Crème brûlée with grape jelly and roasted buckwheat  
Fresh fruit salad with Bourbon vanilla

**These prices do not include drinks and are for a minimum of 50 people.**

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**This service is not available on the "Lavaux", "Morges", or "Valais" boats.**

# THEMED BUFFET

CHF 120.- / per person

## ITALY

6 starters, 3 main courses, 4 side dishes, cheese, 4 desserts

### Starters

Selection of charcuterie, condiments and rosemary focaccia bread  
(Mortadella, Coppa and Bresaola)  
Varieties of tomatoes in pistou, Buffalo mozzarella and sliced parmesan  
Vitello Tonnato  
Penne salad with sun-dried tomatoes and confit lemons  
Rocket salad with red onions and pine nuts  
(Vinaigrettes: olive-lemon and olive-balsamic)  
Grilled vegetables marinated in balsamic vinegar

### Main courses

Milanesa beef stir fry  
Roasted trout fillets with oregano  
Lasagna with parmesan gratin

### Side dishes

Gorgonzola polenta  
Spaghetti in olive oil  
Fine ratatouille in marjoram  
Caramelised fennel with aniseed

### Cheese

Selection of Italian cheeses

### Desserts

Tiramisu  
Panna Cotta with raspberry coulis  
Fresh fruit minestrone with star anise  
Panettone

**Themed buffet of your choice upon request**

These prices do not include drinks and are for a minimum of 50 people.  
We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.  
This service is not available on the "Lavaux", "Morges", or "Valais" boats.

# BUFFET

## BRUNCH BUFFET

**CHF 59.- / per person**

Selection of plain/fruit yogurt

Bircher muesli

Scrambled eggs

Grilled bacon

Crayfish salad marinated in sweet spices

Coleslaw

\*\*\*\*\*

Roasted fillet of trout, mountain herbs beurre blanc sauce

Caramelized spare ribs with barbecue sauce

\*\*\*\*\*

Tomatoes in herbs

Crushed potatoes with olive oil

Long grain rice and vegetables

Sautéed courgettes with savory

\*\*\*\*\*

Fresh fruit salad

Pancakes (honey, maple syrup and jams)

Chocolate muffins

Donuts

These prices do not include drinks and are for a minimum of 50 people.

We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.

This service is not available on the "Lavaux", "Morges", or "Valais" boats.

## TAILOR-MADE SELECTION MENU

## APPETISERS

Prunier Caviarshot 15 g	CHF 20.-
Mini blinis with Balik salmon tartare (2 servings)	CHF 8.-
Tsar Nikolaj Balik salmon petal	CHF 5.-
Appetiser of the moment	CHF 5.-

## STARTERS

MEAT:

Thai beef salad and crunchy vegetables	CHF 25.-
Semi-cooked foie gras in Malvasia wine with blueberry chutney	CHF 27.-
Carpaccio of beef fillet with white truffle oil	CHF 31.-

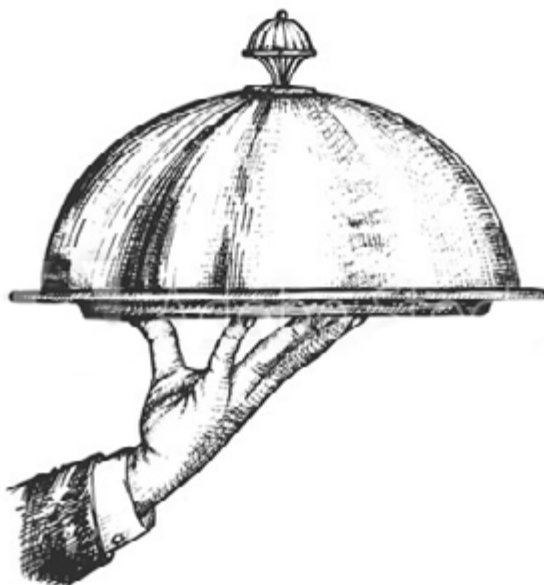
FISH:

Duo of Balik salmon, smoked and gravlax	CHF 32.-
Crispy vegetable tartare with lemon confit	
Burratina cheese with Prunier caviar and smoked olive oil	CHF 33.-
Half a lobster tail with baby vegetables and yuzu vinaigrette	CHF 38.-

VEGETARIAN:

Cold beetroot and horseradish soup with black garlic	CHF 14.-
Artichoke barigoule with baby vegetables	CHF 20.-

\* Genève Région - Terre Avenir (Certified produce of Geneva)



Please choose a selection of identical dishes for all of the guests.

## TAILOR MADE SELECTION MENU

### MAIN COURSES

#### MEAT:

Dombes confit duckling legs in fortified and Gamaret wine	CHF 32.-
Teppanyaki Swiss veal steak pan-fried teriyaki-style	CHF 45.-
Vaud beef tenderloin wellington revisited	CHF 55.-

#### FISH:

Cordon bleu of trout and Balik smoked salmon with an Etivaz cheese sauce	CHF 30.-
Poached pikeperch cheek with a creamy Jorat saffron sauce	CHF 38.-
Papillote of Arctic char with morel mushrooms	CHF 42.-

#### VEGETARIAN :

Seasonal cream soup (pea, tomato, Jerusalem artichoke)	CHF 15.-
Seasonal risotto (green asparagus, piquillo pepper, porcini mushroom)	CHF 25.-

#### **OUR SIDE DISHES** of choice, to accompany your main course CHF 8.-

- Fine ratatouille pan-fried in olive oil
- Duo of carrots in salted butter with lovage
- Potato gratin with Gruyère cream
- Steamed wild rice

### CHEESE

Selection of 4 mature Swiss cheeses	CHF 20.-
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### OUR DESSERTS

CHF 12.-

- Rhubarb tartlet with elderflower syrup
- Tiramisu mousse with speculoos biscuit crumb
- Dark chocolate panna cotta with white chocolate Chantilly cream
- Meringues with Gruyère double cream and fresh fruit
- Dark chocolate and Tonka bean éclair



Please choose a selection of identical dishes for all of the guests.

# CAKES AND SWEETS FOR SPECIAL EVENTS





## CAKES AND SWEETS FOR SPECIAL EVENTS

<b>The Chocolate Cake</b>	<b>CHF 12.- / per person</b>
Chocolate mousse, crispy wafer and hazelnut praline feuilletine	
<b>The Black Forest Cake</b>	<b>CHF 12.- / per person</b>
Chocolate genoise sponge cake, with Chantilly cream and morello cherries in kirsch	
<b>The Caramel Pear Cake</b>	<b>CHF 12.- / per person</b>
Plain genoise sponge and cocoa genoise sponge, with caramel mousse and cubes of pear	
<b>The Raspberry Cake</b> (from April to September)	<b>CHF 12.- / per person</b>
Genoise sponge cake, with vanilla mousse, raspberries and crushed pistachios	
<b>The Griotin Cake</b>	<b>CHF 12.- / per person</b>
Almond biscuit, with a morello cherry compote and mascarpone mousse	
<b>The Exotic Cake</b>	<b>CHF 12.- / per person</b>
Almond biscuit, with a mango and passion fruit compote and a white chocolate mousse	

Set portions or gift servings on request

### SELECTION OF SPARKLING WINE AND CHAMPAGNE

	Glass 10 cl	Bottle 75 cl
Baccarat Rosé, Cuvée Prestige Geneva	12.-	65.-
Murailles Brut Vaud, H. Badoux	10.-	55.-
"Référence" Brut Champagne - Café Léman Selection - Lombard	15.-	105.-
"Référence" Rosé Champagne - Café Léman Selection - Lombard	19.-	130.-

We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.

## WINE AND DRINK PACKAGES

To pair with your meal

### DISCOVERY PACKAGE - 2H

2 dl: CHF 19.- 3 dl: CHF 24.-

#### The Genevan

White wine - Riesling Sylvaner - Domaine des Balisiers

Red wine - Gamaret Cœur de Clémence - Cave de Genève

#### The Vaudois

White wine - Château du Châtelard Grand Cru AOC, Lavaux - Café Léman Selection - P. Fonjallaz

Red wine - Le Rouge Amour Gamay Fruité AOC, La Côte - C. Berthaudin

#### The Valais

White wine - Fendant, Pont de la Morgue - Thierry Constantin

Red wine - Gamay "Old Vine" - Thierry Constantin

### SPECIALIST PACKAGE - 2H

2 dl: CHF 22.- 3 dl: CHF 27.-

#### The Genevan

White wine - Chardonnay, Domaine de Sezenove - Bernard Bosseu

Red wine - Pinot Noir- Café Léman Selection - Domaine des Balisiers

#### The Vaudois

White wine - Mont sur Rolle Grand Cru "Un Air de Fête" - C. Berthaudin

Red wine - Garanoir AOC - Café Léman Selection - P. Fonjallaz

#### The Valais

White wine - Petite Arvine AOC - Domaine J.R. Germanier

Red wine - Humagne Rouge - Domaine J.R. Germanier



## WINE AND DRINK PACKAGES

To pair with your meal

### CONNOISSEUR PACKAGE - 2H

**2 dl: CHF 27.- 3 dl: CHF 32.-**

#### The Genevan

White wine – Sauvignon, Domaine des 3 étoiles, Peissy

Red wine – Esprit de Genève, Cave de Sezenove - Bernard Bosseau

#### The Vaudois

White wine – Aigle "Les Murailles" AOC - H. Badoux

Red wine – Aigle "Les Murailles" Pinot Noir - H. Badoux

#### The Valais

White wine – Petite Arvine AOC - Domaine J.R. Germanier

Red wine - Syrah "Les Larmes d'Héraclès", Valais - L.B. Emery

These drink packages can be served in servings of either 2 dl or 3 dl of wine per person.

**2 dl corresponds to 2 glasses of wine per person**

**3 dl corresponds to 3 glasses of wine per person**

Mineral water, soft drinks, fruit juice and coffee are included

#### **- CORKAGE FEES -**

**If you would like to share a bottle from the cellar with your guests,  
our sommelier will be delighted to serve it to you at the perfect temperature.**

**CHF 35.- / per 75 cl bottle of wine**

**CHF 55.- / per 75 cl bottle of champagne**

**Prices for other volumes are available upon request**



## AFTER-DINNER DRINKS

### OPEN BAR

**CHF 45.- per person and per hour**

Campari  
Martini, Ricard  
White wine  
Kir  
Swiss Féchy "Allan's Gold" whisky  
Bettems  
J&B Rare  
Swiss Xellent Vodka  
Hendricks Gin  
Rhum Havana Club (7-year-old)  
Jose Cuervo Tequila  
Hennessy VSOP Cognac  
Limoncello  
Amaretto  
Get 27  
Grappa  
Williamine  
Morand Abricotine

### COCKTAIL BAR

**Cocktail: CHF 15.-**

Mojito  
Punch  
Bloody Mary  
Tequila sunrise  
Cuba libre  
Caipirinha  
Mimosa  
Spritz  
Café Léman Cocktail  
(glass of prosecco, fresh raspberry and raspberry kir)

**Cocktail CHF 12.- as of the third serving**



## DRINKS SELECTION

### MINERAL WATER

Henniez Natural / Light 50 cl 4.50

### JUICE & SOFT DRINKS

Nectar / Iris Swiss fruit juice 25 cl 7.-  
 Apricot, strawberry, apple  
 Rivella blue / red 33 cl 5.-  
 Coca-Cola / Diet Coke / Coke Zero 33 cl 5.-  
 Sprite / Orange Fanta 33 cl 5.-  
 Kinley Tonic / Bitter Lemon 20 cl 5.-  
 Ice Tea peach / lemon 33 cl 5.-  
 Sanbitter 10 cl 5.-

### HOT DRINKS

Coffee / Decaffeinated coffee 4.-  
 Double espresso 6.-  
 Espresso 4.-  
 Ristretto 4.-  
 Cappuccino 5.-  
 Milky coffee 5.-  
 Latte macchiato 5.-  
 Hot chocolate 5.-  
 Glass of Swiss milk 2.-  
 Soya milk available  
 Teas and Herbal teas (selection on request) 4.50

### BOTTLED BEER

Swiss Beers - Café Léman Selection 33 cl 7.-  
 Blonde NavAle, Blanche Écume  
 Erdinger alcohol-free beer 7.-

### DRAUGHT BEER

Swiss Beers - Café Léman Selection 30 cl 50 cl 6.- 8.-  
 Blonde Calanda Ice, Ambrée Ittinger

### CIDER

La Pépité Real Swiss Cider 33 cl 9.-

### PROSECCO & CHAMPAGNE

"Enjoy" Prosecco Pico Maccario glass 75 cl btle 7.- 46.-  
 "Référence" Brut Champagne Lombard 15.- 105.-  
 Café Léman Selection  
 "Référence" Rosé Champagne Lombard 19.- 130.-  
 Café Léman Selection

### APERITIFS

Café Léman Cocktail 13.-  
 Prosecco, raspberry liqueur and fresh raspberry  
 Apérol Spritz 12.-  
 Spritz Royal 19.-  
 Aperol and Champagne  
 White wine kir 7.-  
 Ricard 7.-  
 White / Red Martini 7.-  
 Campari 7.-

### SPIRITS

EAU DE VIE 2 cl  
 Morand Williamine 8.-  
 Morand Abricotine 8.-  
 Damassine eau de vie 14.-  
 Grappa Fior di Vite 4 cl 12.-  
LIQUEURS 4 cl  
 Limoncello 8.-  
 Amaretto Disaronno 8.-  
 Get 27 8.-  
 Green Chartreuse 14.-

### COGNAC

Hennessy VSOP 2 cl 15.-  
 Rémy Martin XO 29.-

### WHISKIES

Swiss Féchy "Allan's Gold" whisky, Bettems 4 cl 14.-  
 J&B Rare 14.-  
 Lagavulin (10-year-old) 22.-

### VODKA

Swiss Xellent vodka 4 cl 12.-

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Calvados Morin Selection father and son 14.-  
 Armagnac Marquisa 14.-  
 Hendricks Gin 15.-  
 Rhum Havana Club (7-year-old) 16.-

## WINE LIST

## SWISS WHITE WINES

10 cl Btle 70 cl ou 75 cl

## GENEVA

Riesling-Sylvaner Domaine des Balisiers	7.-	49.-
Aligoté Domaine des Balisiers		49.-
Chardonnay Domaine de Sezenove Bernard Bosseau		49.-
Pinot. Chardonnay Domaine Grand Cour J.P Pellegrin		59.-
Sauvignon de Peissy AOC Domaine des Trois Etoiles	9.-	59.-

## LA CÔTE



Mont sur Rolle Grand Cru " Un Air de Fête " C. Berthaudin		39.-
La Colombe " Organic " Famille Pacot	7.-	48.-
Chardonnay Les Frères Dutruy		65.-

## LAVAUUX

Château du Châtelard Grand Cru AOC Sélection Café Léman P. Fonjallaz	7.-	47.-
Fleurettes " Aux 4 plants " AOC Domaine de la Croix Duplex	37,5 cl 33.-	64.-
Epresses Grand Cru " La République " AOC P. Fonjallaz		53.-
Calamin Grand Cru Terres de Lavaux		69.-
Dézaley " La Dezaleyre " Grand Cru AOC Domaine Butticaç		65.-
Dézaley Grand Cru " Chemin de Fer " AOC Massy		78.-
Chardonnay " Fût de Chêne " Terres de Lavaux	50 cl 48.-	77.-

## CHABLAIS

Aigle " Les Murailles " AOC H. Badoux	8.-	55.-
Yvorne Grand Cru " Petit Vignoble " AOC H. Badoux		59.-

## VALAIS

Fendant " Promesse d'amitié " Caves des Promesses	6.-	39.-
Petite Arvine AOC Domaine J.R. Germanier	9.-	57.-
Humagne Blanche Terre Natale		55.-
Johannisberg " Promesse de typicité " Caves des Promesses		55.-
Amigne Picoło Vendanges Tardives Domaine Butticaç	37,5 cl 78.-	

## SPARKLING WINE &amp; CHAMPAGNE

10 cl Btle 75 cl

Murailles Brut Vaud, H. Badoux	10.-	55.-
Prosecco " Enjoy " Pico Maccario	7.-	46.-
Champagne " Référence " Brut Lombard Café Léman Selection	15.-	105.-
Champagne " Référence " Rosé Lombard Café Léman Selection	19.-	130.-

## FRENCH WHITE WINES

10 cl Btle 75 cl

Chardonnay Caviar House Selection Bourgogne, Maison Chanzy	9.-	55.-
Chablis " Vieilles Vignes " P. Bouchard		65.-
Mercury 1er Cru Clos du Roi Maison Chanzy		89.-
Sancerre " Panseillot " Domaine Guilleraut 2019		69.-

## SWISS RED WINES

10 cl Btle 70 cl ou 75 cl

## GENEVA



Gamay. Garanoir Domaine Grand Cour AOC J.P Pellegrin		59.-
Gamaret Cœur de Clémence Cave de Genève	9.-	59.-
Pinot Noir- Café Léman Selection Domaine des Balisiers	9.-	59.-
Pierre noire Cave de Sezenove Bernard Bosseau		65.-
Esprit de Genève Cave de Sezenove Bernard Bosseau		62.-
Syrah Domaine du Clos des Pins Dardagny, Marc Ramu		79.-

## LA CÔTE

Le Rouge Amour Gamay Fruité AOC C. Berthaudin	7.-	45.-
Pinot Noir " La Côte " Domaine de la Colombe		65.-

## LAVAUUX

Garanoir AOC - Café Léman Selection P. Fonjallaz	7.- 50 cl 28.-	47.-
Syrah " District d'Aigle " Domaine de la Croix Duplex		72.-
4C " Prestige " Barrique Assemblage de quatre cépages nobles, Terres de Lavaux		85.-

## CHABLAIS

Aigle " Les Murailles " Pinot Noir AOC H. Badoux	9.-	57.-
Merlot Prestige Barrique AOC H. Badoux		78.-

## VALAIS

Gamay " Vieilles Vignes " Thierry Constantin	7.-	48.-
Rouge de Terre Domaine J.R. Germanier	7.-	49.-
Humagne Rouge Domaine J.R. Germanier		69.-
Pinot Noir " Clos Beauregard " Thierry Constantin		73.-
Cornalin " Aguares " Thierry Constantin	37,5 cl 48.-	92.-
Syrah " Les Larmes d'Héraclès " L.B. Emery		74.-
Syrah Henri Valloton		99.-

## SWISS ROSÉ WINES

10 cl Btle 75 cl



Pinot Noir " Rosé de Lune " Geneva Domaine des Balisiers		49.-
Rosé de Gamay AOC - Café Léman Selection Vaud, P. Fonjallaz	6.- 50 cl 28.-	39.-

## FRENCH RED WINES

Btle 75 cl



Pinot Noir Caviar House Selection Bourgogne, Maison Chanzy	9.-	55.-
Nuits-Saint-Georges Domaine Nudant 2018		125.-
Crozes Hermitage Organic " Les Meysonniers " M. Chapoutier 2019		69.-
Château Sociando-Mallet Haut-Médoc 2007		125.-
Château Larmande Grand-Cru Saint-Emilion		128.-



## LOGISTICS AND OTHER INFORMATION

### PRICING AND ADDITIONAL CHARGES

A minimum of expenditure is required for cruises of 3 hours or more: CHF 90.- per person.

We will consider each request that is for a duration of less than 3 hours.

Below a minimum budget of CHF 90.- per person, additional charges may be added depending on the duration of the cruise and the number of people.

Our prices include, the table setting, the equipment, the VAT and the staff for a maximum duration of 4 hours. Beyond 4 hours of cruise time, the additional hours will be charged according to the necessary personnel at the rates indicated as follows:

Event manager	CHF 65.00 per hour
Executive Chef	CHF 65.00 per hour
Chef	CHF 60.00 per hour
Commis Chef	CHF 50.00 per hour
Head Waiter	CHF 60.00 per hour
Waiter and Cloakroom Staff	CHF 50.00 per hour

Please note that the additional hours charged do not take into account the time spent setting up and cleaning the event room before and after the presence of the guests on board.

From midnight onwards, a surcharge of CHF 5.00 per hour will be added to the above-mentioned rates.

If you require additional staff, their hourly rate will be charged according to the above-mentioned rates.

Any additional charges relating to time staff must spend on the boat to travel to the place of boarding, logistics, additional cleaning, equipment, furniture or tableware will be adapted according to the event location, the number of guests and the choice of services.

### TERMS AND CONDITIONS

The agreed additional charges are specified in the contract confirmation. Charges for any additional services provided after the contract has been confirmed will be invoiced separately.

## CONFIRMATION AND PAYMENT

### CONFIRMATION

The confirmation of our services will be considered fixed and binding upon receipt of the signed letter indicating your "agreement" and once a deposit of 30% of the estimated amount of the final invoice has been paid.

We must receive this event contract, including the attached general terms and conditions, signed and dated, no later than 30 days before the start of the event. Please refer to point 4 of the general terms and conditions for the deposit amounts that apply after this date.

### BILLING

Billing is based on the assumption that the number of participants is communicated to us at least 5 working days prior to the event, even if the actual number of guests is lower. In the event where the actual number of guests is higher than the number originally indicated, the final number will be used for billing purposes.

### PAYMENT

Invoices shall be paid within 10 days net.



# GENERAL TERMS AND CONDITIONS

Café Léman SA - 17 avenue de Rhodanie, 1007 Lausanne

Café Léman SA and the Customer hereby agree on the terms and conditions hereinafter.

In the case where the Customer is acting as an intermediary, they undertake to ensure that their staff and contractors are informed of and comply with the provisions of this agreement. The Customer shall be held liable for any breach of obligations pertaining to themselves, their staff, contractors or guests.

## 1. SUBJECT OF THE CONTRACT

### **1.1 Pricing information**

Prices are provided with the description of services included with the contract confirmation.

All prices are indicated in Swiss francs. Unless otherwise stated, prices are inclusive of VAT.

These prices are indicative only. They are subject to change at any time by Café Léman SA, upon informing the Customer.

### **1.2 Composition**

The contract comprises the confirmation of the quotation and the general terms and conditions, which form an integral part thereof and which the Customer shall undertake to duly read, these being provided with the quotation.

The general terms and conditions specify the applicable conditions and payment terms.

The contract confirmation stipulates the event date, the event type, the catering services to be provided (drinks and food), the service staff, equipment and furniture required, the event location, the number of participants and all other details concerning the services required.

### **1.3 Entry into force**

The contract is deemed valid and final when the confirmation of the quotation has been signed by both parties and the deposit has been paid. Café Léman SA is free to consider other offers until this date.

## 2. NATURE OF SERVICES

### **2.1 Exclusivity**

Catering services are provided exclusively by Café Léman SA unless otherwise stated and according to a specified price. The boat hired is determined according to the booking made between the Customer and CGN SA. This booking is the Customer's responsibility.

### **2.2 Amount invoiced**

The amount invoiced is determined by the service required. It includes:

- Catering services (food and drinks)
- Equipment for the service (not including furniture property of CGN)
- Service staff
- The costs of one-way or return journeys without passengers, when boarding takes place at a port other than Lausanne.

### **2.3 Additional Charges**

Additional charges, not included in the basic service charges, may include:

- Hours worked by staff in the case where the event overruns the agreed schedule
- Additional cleaning services required in the case of non-standard damage
- Broken service equipment
- Any other service requested by the Customer

The charges for any additional services requested are specified in the contract confirmation. Charges for any other additional services provided after the contract has been confirmed will be invoiced separately.

## 3. NUMBER OF GUESTS

For ordering and invoicing purposes, Café Léman SA must be informed of any changes made to the number of participants for whom payment has been confirmed, in writing, at least 5 working days before the event. After this deadline, the services will be charged at 100%. Café Léman SA will check the actual number of participants during the event.

If the number of people present is lower than the number of people confirmed on the specified date, the Customer accepts that Café Léman SA will charge for the confirmed number of people, for both food and beverages, as per the arrangement.

If the number of people present at the event is higher than the number communicated in writing, the Customer accepts that Café Léman SA will invoice for the actual number of people present.

#### **4. CONFIRMATION OF THE EVENT, DEPOSIT AND PAYMENT TERMS**

Sums due to Café Léman SA for additional costs and catering services must be paid in Swiss francs, to the Café Léman SA bank account, as indicated on the invoices.

- **The Customer must pay Café Léman SA a non-refundable deposit of the amount of:**
  - **30% of the confirmed contract price for customers based in Switzerland and 70% of the confirmed contract price for customers based abroad if the contract is concluded more than 30 days before the event.**
  - **50% of the confirmed contract price for customers based in Switzerland and 70% of the confirmed contract price for customers based abroad if the contract is concluded 29 to 10 days before the event.**
  - **100% of the event price if the contract is concluded less than 10 days before the event.**
- Café Léman SA fully reserves the right to unilaterally terminate the present contract if the customer fails to pay the deposit due.
- After the event, an invoice will be sent to the Customer; indicating the balance due, as well as the total additional charges and VAT.
- The final invoice is due within 10 days of receipt. After this period, and in case of non-payment, a late payment interest rate of 5% per year shall be payable.
- For any customer whose domicile or registered office is outside Switzerland, a valid credit card number may be requested to cover the total service fee. In addition, the balance of the invoice for the event, including VAT, will be invoiced 20 days before the event. Any additional charges will be invoiced after the event.

#### **5. CANCELLATION OF THE EVENT**

Café Léman SA shall be informed of the cancellation of an event by registered letter (date of receipt prevailing).

If the Customer cancels the booking, they agree to pay the following cancellation fees, in compensation to Café Léman SA:

- more than 30 days before the event, the Customer must pay 30% of the confirmed contract price.
- 29 to 10 days before the event, the Customer must pay 50% of the confirmed contract price.
- less than 10 days before the event, the Customer must pay the total amount of the confirmed contract price.
- Any service not used by the customer, for whatever reason, will not be reimbursed.  
The total amount of the overall contract shall be payable and invoiced.

This excludes cases of cancellation by the Customer due to public health measures put in place by the authorities in connection with epidemics or pandemics. In this case, the Customer will be able to move the cruise to a later date without paying cancellation fees. The deposit paid will be retained and carried forward with no time limit on its validity.

#### **6. FORCE MAJEURE**

Café Léman SA shall not be held liable for its obligations or for suspending their execution if it is unable to fulfil them due to force majeure, adverse weather conditions, hazardous safety conditions or technical problems.

#### **7. INSURANCE, LOSS AND DAMAGE**

Café Léman SA shall be liable to the Customer and third parties only for damages that may result from an act by one of its employees while carrying out their duties.

Café Léman SA assumes no liability in the case of theft, loss, damage or bodily injury relating to the Customer's property, or those of the customer's family, friends or relatives. The Customer is advised to check that they are covered for these risks by an adequate insurance policy.

Café Léman SA reserves the right to request that the Customer take out special liability insurance at the Customer's expense, to cover any damages that may occur during the event. The Customer shall inform Café Léman SA of having done so no later than 15 days before the event.

The Customer shall be held liable and undertakes to compensate Café Léman SA and any third parties for any costs, loss, damage or injury due to wilful misconduct, or gross or minor negligence, on the part of the Customer or any of their guests.

#### **8. USE OF THE NAME AND LOGO**

Authorisation is required to use the "Café Leman" name and logo in any communication and printed materials of any kind. The Café Léman logo must comply with the graphic charter. All printed and digital materials must be approved by Café Léman SA.

## **9. CUSTOMER RESPONSIBILITY AND SAFETY**

### **9.1 Maintaining order**

The Customer is responsible for maintaining order during the event. If an event is considered out of control, the Café Léman SA representative is authorised to intervene to restore order. The Customer shall comply with local police laws regarding disturbance of the peace. Depending on the type of event, Café Léman SA may require the customer to use a specialised company to provide security. Children are welcome. However, they shall remain under the responsibility of the Customer, who undertakes to organise adequate supervision throughout the entire event.

### **9.2 Cloakrooms and toilets**

Café Léman SA shall not be held liable in the case of theft or damage to personal belongings left in the cloakrooms or toilets. Staff may be hired, at the Customer's expense, for the cloakroom.

### **9.3 Authorisation and closing hours**

The Customer is obliged by law to apply for all the permits required for the event to take place. Failure to comply with these permits is the responsibility of the Customer. Café Léman SA shall not be held liable for any complaints related to noise, from neighbours in the surrounding areas.

### **9.4 Protection of premises equipment**

Customers (in reference to their employees, subcontractors, agents and guests) shall not move or remove furniture or equipment without the authorization of Café Léman SA.

The use of candles and gas is on no account authorised on any of the entire fleet of CGN's boats.

## **10. FOOD ALLERGIES**

Our dishes are prepared daily in kitchens where various allergenic substances are used. Our team remains at your disposal if you require any information about ingredients that may cause food allergies. In spite of all our precautions, we cannot completely exclude the possibility of cross-contamination with an allergen.

## **11. SALE OF ALCOHOL AT LEAST 18 YEARS OLD**

For the protection of young people, Swiss law prohibits the sale of wine, beer and cider to young people under the age of 16, as well as spirits, aperitifs and alcopops to young people under 18. The Customer must ensure the safety of their guests by informing Café Léman SA of the age of the clientele. Café Léman SA disclaims all liability relating to guests, if not provided with this information in advance.

## **12. CLAIMS**

Any claim shall be sent by registered letter to Café Léman SA - 17 avenue de Rhodanie, 1007 Lausanne, within ten days following receipt of the final invoice. After this deadline, the claim will not be taken into account.

## **13. NON-ASSIGNABILITY**

The rights and obligations relating to this contract are non-transferable, subject to express authorisation in the case of external services approved by Café Léman SA.

## **14. JURISDICTION**

Swiss law alone shall apply to this contract. Any dispute between the parties in relation to the present terms and conditions will be submitted to the exclusive jurisdiction of the competent courts of Lausanne in Switzerland for Café Léman SA.



Café Léman is a company based in French-speaking Switzerland, founded specifically to meet your highest expectations.

Our mission: to further develop the success and history of one of the most prestigious lake fleets in the world.

Subsidiary of Caviar House Airport Premium Suisse SA and a travel industry specialist, for over 50 years, we have been passionately serving more than 3 million customers a year.

Our team of experts in catering and event organisation provide a service combining personalised expertise with impeccable products to delight and surprise you, whatever your needs...  
and more!

For the organisation of your event  
your Café Léman SA contact is  
Stéphanie Saad Hirschy  
Mobile no.: +41 (0)78 757 23 03  
E-mail: [stephanie.saad@cafeleman.ch](mailto:stephanie.saad@cafeleman.ch)

To reserve your boat  
your CGN contact number is  
Tel.: +41 (0)21 614 62 18  
E-mail: [exclusive@cg.ch](mailto:exclusive@cg.ch)

