



## *CATERING OFFER 2022*

# *ON THE MONTREUX STEAMBOAT*



Private cruises on the Montreux steamboat  
Available from May 1<sup>st</sup> to June 18<sup>th</sup> and from September 5<sup>th</sup> to October 2<sup>nd</sup> 2022  
VAT (7.7%) and service included

The Beau-Rivage Palace uses only fresh and seasonal products.  
Our Executive Chef might slightly modify your cocktail selection  
if some products are not available.

More personalized proposals are available, developed by our Chef R. Breton.

### **CAPACITY**

172 seated people including 100 places on the superior deck  
Cocktail style: 200 people

### **CONTACT**

*The Groups & Events team at the Beau-Rivage Palace is at your disposal  
for any information you may need:*

*E. [events@brp.ch](mailto:events@brp.ch)*

*T. +41 21 613 33 40*

*CGN is at your disposal to rent the boat*

*E. [exclusive@cg.ch](mailto:exclusive@cg.ch)*

*T. +41 21 614 62 18*



## ***APERITIF PACKAGE - BEVERAGES***

20 PEOPLE MINIMUM

### ***« LÉMAN » APERITIF***

Package for 1 hour : ***CHF 28.- per person***  
CHF 12.- per person, per ½ additional hour.

Local white and red wines  
Fruit juices, mineral water, soft drinks  
Swiss beers  
Salted snacks and olives

### ***« SANDOZ » APERITIF***

Package for 1 hour : ***CHF 50.- per person***  
CHF 20.- per person, per ½ additional hour.

Champagne  
Kir Royal, Bellini Mimosa  
Local white and red wines  
Fruit juices, mineral water, soft drinks  
Swiss and imported beers  
Salted snacks and olives  
Butter flutes



## *APERITIF – AMUSE-BOUCHES*

20 PEOPLE MINIMUM

Enhance your aperitif with refined canapé assortment served on trays during the aperitif.

Package 3 pieces per person	CHF 21.- per person
Package 5 pieces per person	CHF 32.- per person
Package 8 pieces per person	CHF 52.- per person

These appetizers have to be selected among cold amuse-bouche on the following suggestions:

### *MAY / JUNE*

Pea sphere with mint and fresh goat cheese

Sea bream tartare with mango and green papaya

Parma ham involtini, arugula salad and artichoke

### *SEPTEMBER / OCTOBER*

Grilled vegetables tartar, burrata straciatella

Red tuna millefeuille, grilled zucchini

Malakoff



## ***BUFFETS***

BUFFET (30 PEOPLE MINIMUM – 172 PEOPLE MAXIMUM)

THIS BUFFETS CAN ALSO BE PROPOSED STANDING

### ***BUFFET « GOURMAND »***

***CHF 120.- per person***

Red tuna tartare with grilled vegetables  
Culatello ham with green asparagus  
Seabass nigiri with yuzu and sesame wasabi  
Involtini of aubergine and smoked salmon  
Suisse quinoa salad with gambas  
Lebanese mezze assortments  
Tomatoes and burrata with basil  
Crispy fennel with grapefruit  
Green bean salad, Paris mushrooms with pesto rosso  
Taggiasche olives and confit tomatoes cake  
Rocket with tomato pesto and parmesan  
Sucrine lettuce with anchovy sauce  
Iced green pea soup with goat cheese  
Andalou gazpacho with Espelette pepper

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Stuffed zucchini flower with ricotta and chard  
Risotto mantecato with chanterelles mushrooms  
Garganelli with regional crawfish, Nantua sauce  
Roast chicken breast with Taggiasche olives and rosemary  
Filet of Fera from the lake in a creamy Savagnin sauce

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Dessert buffet

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Coffee



## ***LUNCH OR DINNER (SEATED)***

MENUS (20 PEOPLE MINIMUM – 100 PEOPLE MAXIMUM)

***MAY / JUNE***

***Menu I***

***CHF 108 - per person***

Red tuna terrine and grilled vegetables in basil oil

\*\*\*

“Alpstein” lamb fillet roasted with wild oregano and Taggiasche olive

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Gariguet strawberry - rhubarb delight

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Coffee and sweets

***Menu II***

***CHF 120.- per person***

Traditional duck foie gras terrine,  
rhubarb compote and Gariguet strawberries with old balsamic vinegar

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Turbot back cooked with green asparagus and wild garlic

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Saddle of local veal roasted with chanterelles, artichoke risotto and arugula

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Palet strawberry gariguet - basil with pistachios from Brontë

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Coffee and sweets



## **LUNCH OR DINNER (SEATED)**

MENUS (20 PEOPLE MINIMUM – 100 PEOPLE MAXIMUM)

### **SEPTEMBER/ OCTOBER**

#### **Menu I**

**CHF 108 - per person**

Traditional “Paté Croûte”, celery remoulade and green apple

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Line-caught sea bass a la plancha and stuffed zucchini flower, saffron emulsion

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Raspberry-Lime Pavlova

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Coffee and sweets

#### **Menu II**

**CHF 120.- per person**

Duck foie gras terrine and smoked local pollan, spring truffle

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Wild cod cooked with red curry and candied ginger

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Swiss Angus beef tenderloin roasted with candied shallots and vintage pepper

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100% Grand Cru chocolate and raspberry crispy biscuit

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Coffee and sweets



## WINE PACKAGES

### LÉMAN PACKAGE

White wine and / or Red wine

Mineral water (Henniez, still and sparkling), coffee and tea.

3 dl per person :

**CHF 26.- per person**

5 dl per person :

**CHF 34.- per person**

White wine

-Chasselas, Domaine de la Treille, Les Frères

Dutruy

-Féchy, la Colombe, R. Paccot

- Mont-sur-Rolle, Chasselas La Plantaz

Abbaye de Mont, Ville de Lausanne

Red wine

- Mont-sur-Rolle, Pinot Noir, Domaine

Crochet, M. Rolaz

-Pinot noir la Colombe, R. Paccot

- Mont-sur-Rolle, Abbaye de Mont, Ville de

Lausanne

### LAVAUX PACKAGE ★

White wine and / or Red wine

Mineral water (Henniez still and sparkling), coffee and tea.

3 dl per person :

**CHF 35.- per person**

5 dl per person :

**CHF 47.- per person**

White wine

-Calamin, Ilex, L. Bovard

-Dézaley, Guenietaz, Ch. Chappuis

-Sauvignon, H.Cruchon

Red wine

-Coteaux du Languedoc, Domaine de

l'Hortus, J. Orliac

-Humagne Rouge, John & Mike Favre

-Epresses, La Pressée, L. Bovard

### PALACE PACKAGE ★

White wine and / or Red wine

Mineral water (Henniez still and sparkling), coffee and tea.

3 dl per person :

**CHF 55.- per person**

5 dl per person :

**CHF 70.- per person**

White wine

-Humagne Blanc, C. Flaction

-Pouilly-Fuissé, Vers Cras, Château

Beauregard, J. Burrier

-Chardonnay Grande Réserve, Les

Romaines, Les Frères Dutruy

Red wine

-Saint-Saphorin, Barrique, P-L. Leyvraz

-Crozes-Hermitage, Cuvée Albéric Bouvet,

G. Robin

-Humagne Rouge, La Cave des Amandiers,

A. Delétraz

*\* Please note that our sommelier remains at your entire disposal to propose you alternative wine suggestions. Wine packages may be subject to change without notice depending on the availability.*



## GENERAL CONDITIONS

### PRICES

Our prices are valid for the current year and include VAT, taxes and services.

Minimum spent are requested for groups :

- Up to 50 people: CHF 3'500. -- minimum per cruise
- Over 50 people: CHF 70. -- minimum per person

### STAFF / SERVICE HOURS

In case of a displacement of the boat to reach another embarkation port than Lausanne, or a berthing alongside quay, a staff fee will be charged as follows:

One way CHF 800. - for Montreux / Vevey

One way CHF 1'400. - for Geneva

*Other destinations upon request.*

Also, for any cruise above 4 hours, CHF 500.- per hour may be charged.

### OUTSIDE FOOD AND BEVERAGES

The Hotel does not allow the introduction of food and / or beverages by participants into its premises. Any exception must be the subject of a signed agreement and must comply with the hygiene standards in force. The hotel is not responsible for this.

### PARTIAL CANCELLATION CONDITIONS

In the table below, you will find the percentage of reduction of bookings that you may cancel without late cancellation fee at the Beau-Rivage Palace (designated the hotel)

*Cancellation percentages are non cumulative.*

Number of days before arrival	Reduction of reservations without late cancellation fees
From the signature date until 45 days before the event	50% of the total contracted amount
From 44 to 30 days before the event	30% of the total contracted amount
From 29 to 10 days before the event	20% of the total contracted amount
From 10 to 2 days before the event	5% of the total contracted amount
2 days or less before the event	0% of the total contracted amount

If you cancel more than the percentages determined above, you will have to pay the hotel cancellation fees that equal to the difference between the contracted amount and the percentage you were allowed to cancel without fees.

### TOTAL CANCELLATION CONDITIONS

In the case of total cancellation of the event, the hotel will apply the following rules in terms of late cancellation billing.

Cancellation date	Cancellation fee owed to the Hotel
From the signature date until 365 days before the event	10% of the total contracted amount
365 to 181 days before the event	25% of the total contracted amount
180 to 91 days before the event	50% of the total contracted amount
90 to 31 days before the event	85% of the total contracted amount
30 days or less before the event	100% of the total contracted amount

### DEPOSIT

To guarantee the reservation, the hotel may require partial or total payment in advance. The reservation will become definite once the hotel receives the requested payment.

### BILLING

Our bills are payable within 10 days. After this time limit, the hotel may add an interest of 5% per year.

### POLICE AUTHORIZATION

The hotel must request an authorization from the "Police de Commerce de Lausanne" for any event as below:

- That broadcasts music (the maximum number of decibels allowed is 93)
- Organizes a collection, raffle, paid games
- Requests an entry fee from its customers

This statement must be made at least 30 days before the event, and the associated cost is out of our control.

### TECHNICAL EQUIPMENT

Any technical equipment brought by the organizer or an outside service should be announced to our banqueting department. These items should be in accordance with the law and respect the prevailing standards.

All deliveries of equipment must be made to the delivery dock during opening hours. The hotel declines all responsibility in the event of theft or damage to the equipment which has been supplied, delivered and ordered by the organizer himself.

The hotel reserves the right to charge logistical costs, room rental and package management, from CHF 70.- per hour.

All external service providers and subcontractors must accept the general conditions of the hotel, the health and safety rules and all other applicable rules and regulations. The hotel reserves the right, in its sole discretion, to request the departure of any external service provider or subcontractor from the hotel, if they do not meet the required criteria.

### KOSHER SUPERVISION FEE

The preparation of your event will be supervised by a member of the Israeli Community of Lausanne. The fee amounts to CHF 250.— for up to 20 participants and CHF 500.— plus CHF 1.— per person for more than 20 participants. Please note that the fee is charged to us by the Rabbin and that the hotel does not add any extra fee.

### USE OF THE NAME AND LOGO OF THE BEAU-RIVAGE PALACE

The right to use the logo and/or the name of the hotel may be obtained only by a written request.

Any document, invitation or poster mentioning the logo and/or the name of the hotel has to be approved by the hotel's management.

### SECURITY

The hotel may ask the organizer to hire a professional security company, at his own cost.

### RESPONSIBILITIES AND INSURANCE OF GOODS AND PERSONS

The hotel declines any responsibility for theft or damage to goods and property. The organizer is responsible for any damage caused by his employees, guests or mandatory. The hotel may ask the organizer to acquire appropriate insurance, in accordance to the event, at his own cost. The hotel reserves the right to charge cleaning fees and / or to charge the costs related to the recycling of items brought in and left by the customer.

### APPROVAL AND SIGNATURE

General conditions are fully integrated in the contract of the event sent for your approval and signature.

The contract, along with the general conditions, should be returned to us duly signed at latest 14 days before the date of the event.

For any lawsuit, the juridical venue is the city of Lausanne.