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INTRODUCTION

For nearly one hundred and fifty years, the Beau-Rivage Palace has been Switzerland's finest hotel and the world's most attractive palace resort. Entering the Beau-Rivage Palace transports you into another world. A world where one can enjoy extraordinary surroundings and quickly forget the hectic pace of everyday life. The hotel is located in Lausanne, a city known for its vibrant and attractive life style, on the shores of the magnificent Lake Geneva and facing the idyllic Alps.

The Beau-Rivage Palace remains at the forefront of The Leading Hotels of the World. The result of the restoration programme at the hotel, is an impressive and seamless synthesis of the best of the old and new.

The sparkling CINQ MONDES Spa and extraordinary views over Lake Geneva and the dramatic mountains beyond provide each guest with breathtaking surroundings. The hotel offers unique suites and rooms (some, like the Art Deco Suite, famous in their own right), fine dining, as well as the incomparable Beau-Rivage Palace service.





TRADITION

Arrive

The grand building – completed in 1861 – stands majestically against the skyline. From the moment you enter the Beau-Rivage Palace you are at home. The warm attentive staff, including Switzerland's only female chief concierge, will welcome you after your journey offering you an array of regional treasures including, museums, wineries, concerts, events, adventures or simply help you unwind.

Discover

The Beau-Rivage Palace is an oasis of grandeur, hospitality and unashamed luxury. Many of the rooms overlook the incomparable Lake Geneva, and the hotels picturesque park of ten acres. The hotel is now the proud owner of a sparkling new CINQ MONDES SPA, which offers a new concept in wellness.

Dining

The Beau-Rivage Palace is a true centre of dining excellence. The hotels restaurants include ANNE-SOPHIE PIC AU BEAU-RIVAGE PALACE which opened in April 2009 following an extensive refurbishment. Anne-Sophie Pic is the only female French chef to gain three stars, and her joining the Beau - Rivage Palace is the first time that this third generation of celebrated chefs has left her niche at the Drôme in Valence. In MIYAKO, guests can savour the finest sushi and sashimi freshly prepared by the Japanese chefs. Next door, L'ACCADEMIA, the Italian restaurant at the Hôtel Angletterre & Résidence (the sister hotel) invites guests to sample other delicacies. For a more informal atmosphere guests may enjoy the elegant brasserie CAFÉ BEAU-RIVAGE. During the summer months, “Le Montreux”, the steamboat where cuisine is served directly from the ovens of the Beau-Rivage Palace is a delectable treat.

From the careful selection of exquisite cocktails and noble cigars at the BAR to the Lobby Lounge's popular terrace, your every appetite will be catered for. The Beau-Rivage Palace's legendary wine cellar houses some of the world's most remarkable wine, numbering in the region of 600 crus and 75,000 bottles. In short, everything has been undertaken in order to transform your stay into a moment of sumptuous delight.

Relax

With 168 rooms, 34 of which are suites, three restaurants, two bars, a lavish ballroom, twelve banquet rooms, a conference center and the CINQ MONDES Spa, the Beau-Rivage Palace is a world unto itself. The hotel's immaculate leather bound guest books contains the names of such social luminaries as: Coco Chanel, Mary Pickford, Gary Cooper and the Duke and Duchess of Windsor. Noel Coward and Somerset Maugham not only stayed in the hotel but featured it in their writing and Emperor Hirohito, Nelson Mandela, Poincare, the President of Argentina and Lord Curzon are amongst the pantheon of world leaders who have stayed at the hotel.

Events

At the beginning of the 20th century the Beau-Rivage Palace was the site of international conferences about the reconstruction of Europe. Today the hotel caters for concerts, banquets, conferences and weddings as well as meetings and conventions held by modern corporations whose participants appreciate the efficiency of the high tech conference rooms in these beautiful surroundings.





A BRIEF HISTORY

Formative years

Intimately bound to the development of the small port of Ouchy, the history of the Beau-Rivage Palace began in 1857, the year when the local consortium bought back extensive tracts of land from the Allott family (English).

Achille de la Harpe and Jean-Baptiste Bartholoni won an architectural competition for building this magnificent hotel and the Beau-Rivage Hotel opened four years later on 24 March 1861. From the start the grand salons with 18th century frescos were home to lavish balls and galas. The unique site, the elegant furnishings and the quality of service quickly earned the hotel international recognition.

Necessary expansion led to the construction of an annex, called “Le Chalet” in 1864. In 1908, the Palace wing, inspired by the neo-baroque movement and integrating key elements of Art Nouveau, was added to the hotel by architects Jost, Bezencenet and Schnell. It was connected to the BEAU-RIVAGE by ANNE-SOPHIE PIC AU BEAU-RIVAGE PALACE which served as a classical dining hall. Zurich artist HABERER painted the frescos in the Rotunda. CHIARA, who created the stained glass windows at the Ritz Hotel in Paris, was responsible for the stained glass windows around the hotel’s main staircase. The luxurious décor and neo-baroque design attracted guests from around the world.

Turn of the century

The First World War caused a temporary end to this splendid era of decadence. The hotel became a haven for refugees, many of whom were previously well-to-do guests who because of the situation were occasionally forced to leave their baggage behind as payment upon departure. After the onset of peace the Beau-Rivage Palace quickly rediscovered its magnificence and the hotel’s atmosphere inspired Albert Cohen to write *Belle du Seigneur*. The hotel also was host to several key international conferences, including, the signing of the armistice ending the war between Italy and Turkey in 1912 and the Treaty of Lausanne in 1923 with Lord Curzon, Poincaré and Mussolini.

Today

The Beau-Rivage Palace is now a private company; the Sandoz Family Foundation is the main shareholder. A major renovation of the hotel commenced at the beginning of the 1990’s with the goal of preserving the hotel’s authentic character and guaranteeing the excellence upon which the establishment’s impeccable international reputation was based. The first phase of the renovation lasted ten months. As one of Switzerland’s most important historical landmarks, the renovation was made in close collaboration with the Swiss Service of Historical Monuments. The complexity of the project necessitated the assistance of countless specialized craftsmen and artisans in order to restore the cupola of the grand salon, the extraordinary murals and paintings and the ceiling of the Salle Sandoz – not to mention the frescos, stained glass windows and other historical items. The second phase of renovation involved an investment of some 100 million Swiss Francs for renovating and refurbishing the 169 rooms and suites.



The CINQ MONDES Spa, inaugurated in the fall of 2005, cost some 12 million Swiss Francs and is the first of its kind in Switzerland.

Wellness

In today's hectic world it is more important than ever to nurture one's own well-being. It was for this reason that the Beau-Rivage Palace placed the development and construction of its Spa and Ritual Care Treatments into the capable hands of CINQ MONDES.

Exclusive care

This 15,000 square foot spa is the first of its kind in Switzerland. It is uniquely designed to offer the CINQ MONDES philosophy, which incorporates ancient health and beauty rituals "Rituels de Beauté du Monde ®" as well as design elements sourced from Japan, India, North Africa, China and Bali.

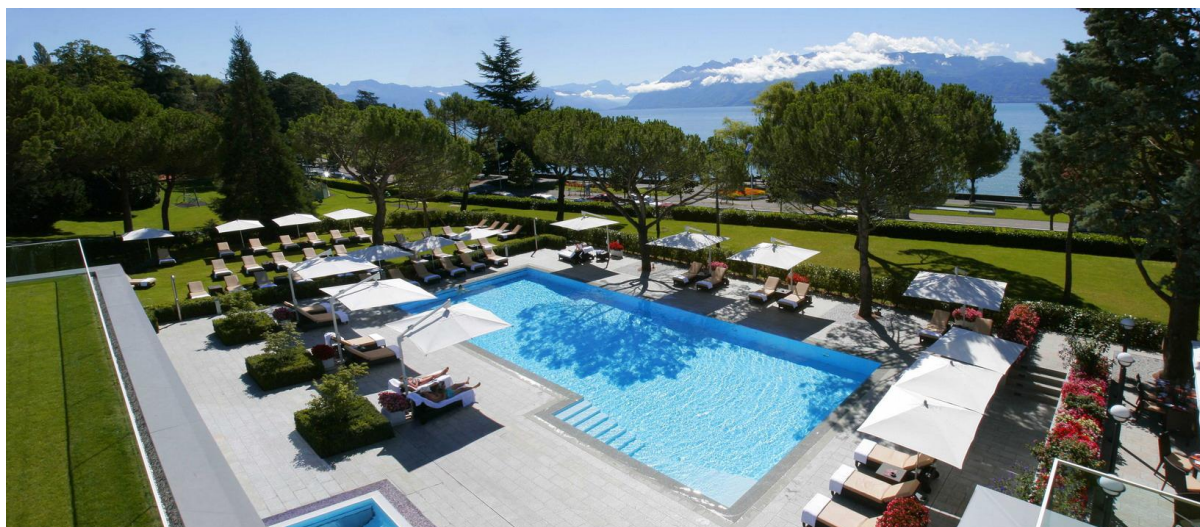
Ayurvedic massage, Balinese massage, Taoist facial massage, Body scrubs with natural papaya extracts ... A wonderful assortment of tempting treatments in a unique world of the senses.

Atmosphere

The experience of the CINQ MONDES Spa awakens the five senses: gentle fragrances welcome the guest upon arrival, the sensorial and tactile experience of walking through the "Promenade de Pluie Tropicale ®" (tropical rain promenade), the delight of savoring teas from around the world, relaxing music, a zen atmosphere...

The sense of design behind the spa is unparalleled: vast rooms, simple, functional, pure in line and space, the use of natural materials. Eight treatment rooms, a VIP suite, two swimming pools (indoor and outdoor) and a sparkling new fitness room...

Here guests will experience a sensorial journey of healing and deep relaxation in the ultimate comfort and luxury of the Beau-Rivage Palace.



A PARADISE FOR YOUNG GUESTS

Welcome

Each child is a unique guest at the Beau-Rivage Palace and is greeted with a personalized welcome. Orchestrated around the hotel's new mascot, Bori, each child's stay is planned according to age and any particular needs articulated by the parents.

Amenities

From the moment of settling into the room (crib, chest of toys, DVD's...) to the various learning and discovery activities (floral workshop, pastry class, treasure hunt throughout the hotel...) or the supportive services available (special menus, babysitting, skiing trips...), nothing is left to chance in order to guarantee a stay that families will never forget. The hotel caters for babies through to teenagers... There is no age limit to feeling at home at the Beau-Rivage Palace!



LOBSTER AND RED GOLD

The combination of Anne-Sophie Pic au The Beau-Rivage Palace and the Café Beau-Rivage makes the Beau-Rivage Palace a centre of dining excellence. Guests may sample lobster, St. Jacques, bar de ligne, poularde de Bresse or ris de veau at Anne-Sophie Pic's restaurant or a selection of the mouthwatering dishes at the luxurious brasserie Café Beau-Rivage. Executive Sommelier Tony Decarpentrie offers a selection of the most outstanding wines; more than 600 different crus in total, 150 available in half-bottles and more than a dozen by the glass. The wine cellar houses some 75,000 bottles all of which have been meticulously cellared and aged. While the wines from Bordeaux remain the most popular, the other major European wine centres have not been neglected, starting with Switzerland, which represents for many foreign guests something of a curiosity. Haut-Brion, Cheval Blanc, Romanée Conti, or Humagne from Valais, Merlot from Tessin, Brunello from Tuscany or Rioja from Spain...the greatest labels find place next to more modest but nonetheless interesting wines. "Today I enjoy discovering more and more regions like Languedoc," notes Tony Decarpentrie, "or the earthy terroirs home to Pinot Noir."

Certain gourmets will attest that a fine meal is only properly concluded with a first-rate digestif. Whether eaux-de-vie blanches from the cellar, whiskies from the BaR or the Lobby



Lounge (where guests can relax every evening to live music), finely-aged Armagnacs at Anne-Sophie Pic at The Beau-Rivage Palace, or Grappas at L'Accademia (the Italian restaurant around the corner at the Hôtel Angleterre & Résidence), the most demanding palettes will leave the table entirely satisfied.



AT A GLANCE

Contact

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Access From Genève International Airport

35 minutes by car
40 minutes by train
From Paris
3h 40m by train (TGV)
From Milan
3h by train (Cisalpino)

Transportation A limousine service for transport to the airport as well as for excursions is available upon request. The hotel is located only five minutes from the Lausanne train station by bus or metro. The concierge is at your service for all transfer requirements.

Managing Director François Dussart

Hotel Manager Lucas Johansson

Executive Chef Didier Schneiter

Accommodation 168 luxuriously decorated rooms,
34 of which are suites with views of the lake,
23 deluxe rooms

Comfort Central heating and air conditioning

Room features

- Modem with wireless Internet access (Wi-Fi)
- Cable and satellite television, Pay TV
- Minibar
- Jacuzzi [in the majority of rooms]
- Welcome products Bulgari Thé Blanc
- Remote control blinds and lighting
- In-room safe
- Balcony [in the majority of rooms]
- Fax line and fax upon request

Other services

- Laundry
- Dry cleaning
- Express pressing service
- Shoeshine service
- Maid service twice daily
- Baby-sitting [upon request]
- Limousine service with chauffeur
[Rolls-Royce, Mercedes, Audi and others]
- Hairdresser [upon request]
- Luxury boutiques
- International newspapers and magazines
- 24 hour room service
- 24 hour concierge
- Underground parking

CINQ MONDES Spa

- Exclusive wellness concept based on a variety of rituals and ancient traditions:

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« Rituel Revivifiant Corps et Esprit® » (Body & Spirit Revitalization Ritual)

« Rituel Royal du Siam® »

(Royal Siam Ritual)

« Rituel Royal du Maghreb® »

(Royal Maghreb Ritual)

« Rituel Anti-Stress Anti Jet-Lag® »

(Anti-Stress & Anti-Jetlag Ritual)

« La Journée Céleste® »

(Celestial Journey)

- Treatments:

Ayurvedic massage

Body scrub with natural papaya extracts

Balinese massage

Taoist facial massage

- Facilities:

« Félicité à Deux® » Suite

(private VIP suite with a its own garden)

2 « Suites Pluie de Fleurs® »

6 treatment rooms

« Bain Japonais d'Arômes et de Fleurs® »

(Japanese Bath with aromas and flowers)

Hammam Aromas and Colours

« Promenade Pluie Tropicale® »

2 swimming pools (indoor and outdoor)

Jacuzzi

Hamam

Fully equipped gym and fitness studio

• Cosmetic products crafted by CINQ MONDES
based on five guidelines:

- Dermatologically tested
- Without silicone
- Without mineral oils
- Without artificial coloring
- Without primary animal matter





Bars & restaurants

Anne-Sophie Pic au The Beau-Rivage Palace [50 seated, 40 on terrace]

Opened in April 2009, gourmet restaurant with two Michelin Stars located in a magnificent park with an extraordinary view of the lake and the Alps. Large selection of grand crus and aged Armagnacs. Service on the terrace in the summer.



Café Beau-Rivage [90 seated, 100 on terrace]

Luxurious brasserie-style restaurant with a relaxed, sophisticated atmosphere and a large outdoor terrace facing the lake. Its contemporary interior design has made it one of the most popular spots in Lausanne.



Miyako Lausanne [34 seated, 38 on terrace]

In a contemporary and comfortable setting overlooking a beautiful terrace facing the lake, this Sushi Restaurant offers a traditional Japanese cuisine with its Sushi and Sashimi prepared on the spot.





The BAR [30 seated]

Our brand new BAR opened in April 2012. It is specialised in the realisation of the cocktails and gives a real experience, visual as well as tasteful, based on the art of the movement, creation and showmanship. Retro-chic atmosphere. Beautiful terrasse facing the lake.



Lobby Lounge

Complete with terrace and uninterrupted view of the lake. An ideal location for professional meetings in a discreet atmosphere or for a moment of relaxation.



Conferences & Banquets

- 12 banquet and conference rooms for a maximum of 600 persons, equipped with air conditioning and access to direct natural lighting, including:
- The grand ballroom [Salle Sandoz]
- High tech conference center with translation booths
- Private cruises on “Le Montreux”, a steamboat that tours the lake throughout the year [except in July and August when it is employed for public cruises]



The Suites

The Napoleon Suite [140 m2]

The Presidential Suite in the style of Napoleon III. It is distinguished by an opulent décor and warm colors. It is located on the fourth floor in the Beau-Rivage wing looking out over the gardens and Lake Geneva. It consists of a large salon with a guest toilet, a mezzanine with direct access to the private roof-top terrace, a bedroom and a bathroom with a Jacuzzi and separate shower.

The Contemporary Suite [91 m2]

In a radically different style, this suite is characterized by a resolutely modern décor. The majority of furniture reflects the esthetics of the 1930's with the BAUHAUS and LE CORBUSIER at the lead. It consists of a large salon, a bedroom, a guest toilet and a bathroom with Jacuzzi and a separate shower

The Art Deco Suite [120 m2]

Situated on the fourth floor of the Beau-Rivage wing, the Art Deco suite is composed of a large salon, a bedroom, a guest toilet, and a bathroom with a Jacuzzi and separate shower.

The Imperial Suite [140 m2]

The Imperial Suite is a true paradise for lovers of classicism. Located on the first floor in the Beau-Rivage wing, it is conceived in "Empire Style" and enjoys refined furnishings. It consists of an immense salon, a bedroom, a terrace of some 60 m2, a guest toilet, and a bathroom with a Jacuzzi. The Jacuzzi is designed for two persons and is located in the center of the bathroom with a magnificent view of Lake Geneva and the French Alps.

The Royal Suite [140 m2] &

The Malmaison Suite [140 m2]

These two suites are situated in the central section of the Beau-Rivage wing on the second and third floors. In Directoire style, they offer a classic image and refined furnishing. They consist of a large salon, a toilet for guests, a bedroom and a bathroom with a Jacuzzi for two persons.

The Duplex Suite [120 m2]

Ideal for a family, the Duplex Suite is located on the fifth floor of the hotel. It looks out over the lake and the gardens. It is composed of a salon with a bar, a guest toilet, and two bedrooms with bathrooms and separate showers.





Sports & Relaxation

- Fitness centre
- 2 outdoor tennis courts
- Outdoor swimming pool [20 m]
- Indoor swimming pool [15 m]
- Swimming and tennis lessons
- Table tennis and giant chess board
- Children's playground
- Various 18-hole golf courses nearby
- Hiking and jogging paths
- Boat excursions
- Water sports
- Olympic Museum just three minutes away

Awards

- "Best Hotel in Switzerland" in the Bilanz rating 2009
- "Best Hotel in Switzerland and #20 in Europe" in the "Top 500 World's Best Hotels 2008" by Travel & Leisure
- "3rd Best Spa in Europe for the Cinq Mondes Spa" and "The Beau-Rivage Palace is listed as 1 of 8 best Hotels in Switzerland" by the Condé Nast Traveller Gold List 2008
- "Best Swiss City Hotel 2007" by SonntagsZeitung
- "Wellbeing Hotel of Switzerland" by Carpe Diem Wellbeing Award 2006
- "Best Hotel of The Year 2006" by GaultMillau
- The Beau-Rivage Palace was selected as one of the "Top Ten European Resort Hotels" in 2004. Top ten European Spas for the Cinq Mondes Spa and #15 of the Top 75 hotels in Europe by Condé Nast Traveller
- Was selected as one of the "500 Best Hotels in the World" by Travel & Leisure in 2005
- "Top Ten European Spas for the Cinq Mondes Spa at the Beau-Rivage Palace" by Travel & Leisure in 2006
- "Best Hotel in Switzerland", #20 in Europe and #80 at the top 100 Hotels overall by Travel & Leisure in 2007
- Designated a "Historical Swiss Hotel" in 1999 by ICOMOS (International Council on Monuments and Sites)
- "Top Ten Most Luxurious Spas" by Forbes.com

Rates 2012

Comfort room (Garden view)

CHF 520.- per night

Superior room (Complete lake view)

from CHF 660.- per night

Deluxe room (Garden or lake views)

CHF 830.- per night

Junior suite (Facing the lake)

from CHF 1'150.- per night

Suite (Facing the lake)

from CHF 4'000.- per night



All prices include VAT and service. All major credit cards are accepted. City guest tax CHF 3.40 per person per day.



Packages

- Only for You
- Discovery
- Romantic
- Sunset Cruise
- Saint Valentine
- Pure Inspiration
- Béjart Ballet Lausanne
- Hermitage Foundation

The packages are regularly adapted to the current calendar, the seasons and popular demand; information regarding packages currently available can be obtained from our reception or website at any time www.brp.ch

All prices include VAT and service. All major credit cards are accepted. City guest tax CHF 3.40 per person per day.



FRANÇOIS DUSSART Managing Director

François Dussart was appointed General Manager of the Beau-Rivage Palace and the Hotel Angleterre & Residence on 1 September 2003.

After receiving his diploma from the Ecole Hôtelière in Lausanne he joined the Hyatt International Hotel Company and rapidly rose through the ranks while acquiring international experience. Before joining the Beau-Rivage Palace he had been the General Manager of the Hyatt Regency Belgrade where he successfully motivated the staff and supervised the extensive renovation of the hotel.

His career has taken him around the world and contributed to his passion for intercultural exchange as well as his demand for quality service. Following various residencies at hotels in Switzerland he assumed his first position as corporate trainee at the Hyatt Regency Tahiti. Various positions with increasing responsibility resulted in his appointment as the director of renovation and the General Manager's assistant at the Hyatt Cancun in Mexico and then his appointment as personnel manager at the Hyatt Regency La Manga in Spain.





DIDIER SCHNEITER Executive Chef

Didier Schneiter began his culinary career as an apprentice at the Hotel de France in Arbois (1 Michelin star) in 1976. He rounded off his experience at various eminent establishments such as the Hotel de Paris in Arbois, where he worked with Jean-Paul Geunet (2 Michelin stars) and La Grappe d'Or in Lausanne, where he was sous-chef under Peter Baermann (1 Michelin star).

Didier Schneiter first arrived at the Beau-Rivage Palace in 1979, working as sous-chef for one year before departing for Canada for a number of years. Upon his return to Lausanne in 1987 he was appointed Executive Chef at the Beau-Rivage's sister establishment, the Residence Hotel. Shortly thereafter he was appointed Executive Chef of the Beau-Rivage Palace.

Didier Schneiter's culinary style is greatly influenced by his international experience; it is characterized by a passion for authenticity and detail. Menus correspond to the rhythms of the season and the freshness of the produce available. Didier Schneiter is in constant search for new ingredients and recipes. He directs a brigade of more than 50 chefs and is responsible not only for the cuisine served in the two restaurants at the Beau-Rivage Palace and on the "Montreux", the steamboat that tours Lake Geneva during the summer, but also for private meals and room service.





THIBAUT PANAS Master Sommelier

Thibault Panas started his career in 2002 in Epernay, France with the prestigious LVMH Group. As sommelier he has notably devoted his time to constantly seeking out the best food and wine combinations, his mentor being the famous Cellar Master Richard Geoffroy.

In 2005 he left behind his native country, France, to improve his English in Brighton at the South Lodge Hotel. From Sommelier he rapidly became Assistant Head Sommelier then Head Sommelier. An exemplary progress that undeniably underlines a passion that started very early on.

Thibault Panas wished to quickly complete his experience by joining the world of star awarded establishments. In 2008, he found himself in the “Manoir aux Quatre Saisons” working alongside Raymond Blanc (2 Michelin stars); then in 2009 he arrived at Crissier, Switzerland in the world famous Philippe Rochat restaurant (3 Michelin stars). He moved from being Assistant Head Sommelier to Head Sommelier in the space of six months and collaborated with the team of the Hotel de Ville restaurant until Chef Philippe Rochat retired.

In 2012 he joined the Beau-Rivage Palace as the Head Sommelier of the gastronomic restaurant “Anne-Sophie Pic at the Beau-Rivage Palace” (2 Michelin stars).

Thibault Panas is now enjoying an extremely rewarding experience as he has joined the small group of stars working at the heart of a prestigious establishment and has added to his duties the task of buying all the wines for the Beau-Rivage Palace Ltd.

What Thibault Panas loves above all about his job is the direct contact with the wine producers that he meets regularly to make new discoveries.

Thibault is the guardian of more than 1000 vintages on the wine menu and he looks after a cellar of more than 75,000 bottles.

