



*Your wedding at Beau-Rivage Palace*

To make everything perfect on the D-Day !

Beau-Rivage Palace, Lausanne

wedding@brp.ch / +41 21 613 33 40

*Prices for 2023*



## « **GOLD** » **PACKAGE**

**CHF 250.-** per person  
VAT and service included

*Room rental fees will be charged in addition of the package*

### **APERITIF** **Served for 1 hour**

Local white and red wines, Beau-Rivage selection

Beers

Mineral waters

Fresh fruits juices

Soft drinks

Butter flûtes

### **DINNER**

Menu including :

2 starters

Main course

Dessert

Wedding cake of your choice created by our pastry Chef

One glass of Champagne

Coffee, tea & sweets

Mineral waters

#### ***Suggestions for the menu :***

Green pea delight, horseradish,

Smoked lake fera and its caviar, crayfish condiment

\*\*\*

Wild cod fillet, shellfish and samphire emulsion

\*\*\*

Roasted Swiss farm chicken breast,

Perigord sauce and plural carrot meunière

\*\*\*

Black forest delight refreshed with morello cherry

\*\*\*

Wedding cake

\*\*\*

Coffee & sweets

*Our menus are merely indicative.  
Our Chef is delighted to create a personalized menu to meet your wishes.*





## ***FLORALE DECORATION***

Table floral centrepiece

Our florist will create your arrangement according to your desires.

## ***ARTS DE LA TABLE***

We have the pleasure to suggest a large choice of table clothes and napkins

## ***MENUS AND SEATING PLANS***

We will print your menus, seating plans, place cards and table names according to your instructions

## ***SERVICE***

Private room of the appropriate size for the number of guests.

*Room rental in addition*

Installation and dismantling of the room.

Service in the room until 1.00 am.

After 1.00 am an additional CHF 500.- will be charged per hour for a number of guests until 100 persons.

Above 100 guests, CHF 800.- will be charged per hour, in order to cover service costs.

Music must stop at 3.30am and the event must end at 4.00am.

## ***BRIDAL BEDROOM***

The Beau-Rivage Palace is pleased to provide to the newly-weds the bridal bedroom with flowers and Champagne free-of charge and an American breakfast served in the room the next day.

You will have access to our SPA Guerlain

*Complimentary for a minimum of 80 adults.*

## ***TASTING***

The bride and groom are invited to experience their wedding menu at the Beau-Rivage Palace (from Monday to Friday for lunch).

The tasting will take place less than 30 days before the wedding day.

*Complimentary tasting for maximum 2 people, from 80 adults.*

## ***CHILDREN***

Packages for children at CHF 145.- with the same menu as the adults.

Packages for children with a special menu at CHF 80.-.

The menu is offered for children under 5 years old.

*Soft drinks are included in the packages.*





## « *DIAMOND* » PACKAGE

CHF 310.– per guest

VAT and service included

*Room rental fees will be charged in addition of the package.*

### **APERITIF** *Served for 1 hour*

Champagne Delamotte  
Kir Royal, Bellini, Mimosa  
Local white and red wines, Beau-Rivage selection  
Beers  
Mineral waters  
Fresh fruits juices  
Soft drinks

Butter flûtes  
Choice of 3 appetizers per person

### **DINER**

Menu including :  
2 starters  
Main course  
Dessert  
Wedding cake of your choice created by our pastry Chef  
One glass of Champagne per person  
Coffee, tea & sweets  
Mineral waters

### ***Menu suggestion :***

Duck foie gras cooked in its natural state,  
Strawberries and rhubarb with candied ginger from the Fiji Islands

\*\*\*

Sea bass back in plancha,  
Fiddled zucchini with sundried tomatoes and purple basil

\*\*\*

Roasted saddle of local veal,  
Green beans with morels, blackcurrant bud pepper jus

\*\*\*

Strawberry gariguetto pavlova – rhubarb

\*\*\*

Wedding cake

\*\*\*

Coffee & Sweets

*Our menus are merely indicative.  
Our Chef is delighted to create a personalized menu to meet your wishes*





## ***DECORATION***

High vase as « Martini glass »  
*Our florist will create the arrangements to your orders*

## ***ARTS DE LA TABLE***

We have the pleasure to suggest a large choice of table clothes and napkins

## ***MENUS AND SEATING PLANS***

We will print your menus, seating plans, place cards and table names according to your instructions

## ***SERVICE***

Private room of the appropriate size for the number of guests.  
*Room rental in addition*

Installation and dismantling of the room.

Service in the room until 1.00 am.  
After 1.00 am an additional CHF 500.– will be charged per hour for a number of guests until 100 persons.  
Above 100 guests, CHF 800.– will be charged per hour, in order to cover service costs.

Music must stop at 3.30am and the event must end at 4.00am.

## ***BRIDAL BEDROOM***

The Beau-Rivage Palace is pleased to provide to the newly-weds the bridal bedroom with flowers and Champagne free-of charge and an American breakfast served in the room the next day.

You will have access to our SPA Guerlain  
*Complimentary for a minimum of 50 adults.*

## ***TASTING***

The bride and groom are invited to experience their wedding menu at the Beau-Rivage Palace (from Monday to Friday for lunch).  
The tasting will take place less than 30 days before the wedding day.  
*Complimentary tasting for maximum 2 people, from 50 adults.*

## ***CHILDREN***

Packages for children at CHF 165.– with the same menu as the adults.  
Packages for children with a special menu at CHF 80.–.  
The menu is offered for children under 5 years old.

*Soft drinks are included in the packages.*



## « *PLATINIUM* » *PACKAGE*

**CHF 360.–** per guest

VAT and service included

*Room rental fees will be charged in addition of the package*

### ***APÉRITIF***

***Served for 1 hour***

Champagne Delamotte

Kir Royal, Bellini, Mimosa

White and red local wines, selected by the Beau-Rivage

Aperitive choices including :

Campari, Martini, Porto, Tequilla, Anisés

Vodka, Whisky, Gin, Rhum

Beers

Mineral waters

Fresh fruits juices

Soft drinks

Butter flûtes

Choice of five appetizers

### ***DINER***

Menu including :

2 starters

Granité

Main course

Dessert or dessert buffet

Wedding cake of your choice created by our pastry Chef

One glass of Champagne

Coffee, tea & sweets

Mineral waters

### ***Menu Suggestion :***

Thin slices of marinated amberjack

Crunchy fennel with anise and yellow peach

\*\*\*

Lobster from Maine with artichokes and chanerelles

Saffron emulsion

\*\*\*

Champagne Granité

\*\*\*

Roasted Swiss Angus beef tenderloin

With Humagne reduction and Sarawak pepper

\*\*\*

Thine raspberry Grand cru chocolate tart

\*\*\*

Wedding cake

\*\*\*

Coffee and sweets

*Our menus are merely indicative.*

*Our Chef is delighted to create a personalized menu to meet your wishes*





## ***DECORATION***

High vase « Martini glass » & Chandeliers

*Our florist will create the arrangement to your orders.*

## ***ARTS DE LA TABLE***

We have the pleasure to suggest a large choice of table clothes and napkins

## ***MENUS AND SEATING PLANS***

We will print your menus, seating plans, place cards and table names according to your instructions

## ***SERVICE***

Private room of the appropriate size for the number of guests.

*Room rental in addition*

Installation and dismantling of the room.

Service in the room until 1.00 am.

After 1.00 am an additional CHF 500.- will be charged per hour for a number of guests until 100 persons.

Above 100 guests, CHF 800.- will be charged per hour, in order to cover service costs.

Music must stop at 3.30am and the event must end at 4.00am.

## ***BRIDAL BEDROOM***

The Beau-Rivage Palace is pleased to provide to the newly-weds the bridal bedroom with flowers and Champagne free-of charge and an American breakfast served in the room the next day.

You will have access to our SPA Guerlain

## ***TASTING***

The bride and groom are invited to experience their wedding menu at the Beau-Rivage Palace (from Monday to Friday for lunch).

The tasting will take place less than 30 days before the wedding day.

*Complimentary tasting for maximum 2 people.*

## ***CHILDREN***

Packages for children at CHF 180.- with the same menu as the adults.

Packages for children with a special menu at CHF 80.-.

The menu is offered for children under 5 years old.

*Soft drinks are included in the packages.*



## ***US WEDDING CAKE***

### **VANILLA**

Vanilla sponge cake, vanilla mousse.

The whole cake is covered with butter cream and then sugar paste.

### **CHOCOLATE**

Chocolate sponge cake, chocolate mousse. The whole cake is covered with butter cream and sugar paste.

### **FRUIT**

Vanilla sponge cake, vanilla mousse, flavored marmalade of your choice.

The whole thing is covered with butter cream and then sugar paste.

## ***PASTRIES***

### **RASPBERRY CAKE**

Light vanilla cream, fresh raspberry

### **STRAWBERRY CAKE**

Light vanilla cream, fresh strawberries,  
exposed strawberries

### **CHOCOLATE —PASSION BAVAROIS**

Chocolate mousse, passion fruit insert

### **RASPBERRIES BAVAROIS**

Raspberry mousse, insert raspberry

### **STRAWBERRY MILLE—FEUILLE**

Puff pastry, vanilla pastry cream, fresh strawberries,  
whipped cream

*Non contractual photo*





## ***WINE PACKAGES***

Wines recommended by our sommelier,  
mineral waters (Henniez bleue / verte),  
coffee & tea, ½ Bottle per person

### ***LEMAN PACKAGE***

CHF 35.-

#### ***White Wine***

Chasselas, Domaine de la Treille, Les Frères Dutruy  
Féchy, la Colombe, R. Paccot  
Chasselas, La Plantaz, Ville de Lausanne

#### ***Red Wine***

Gamay, Domaine de la Treille, Les Frères Dutruy  
La Côte, Clos du Roussillon, Berthaudin 2019  
Pinot Noir, La Colombe, R. Paccot

### ***LAVAUX PACKAGE***

CHF 50.-

#### ***White Wine***

Villette, Les Farennes, Domaine Bujard  
Dézaley, Guenietaz, Ch. Chappuis  
Saint-Saphorin, Meridien, L. Bovard

#### ***Red Wine***

Lavaux, Gama Nera, Domaine du Daley  
Saint-Saphorin, Les Vergers, Domaine du Burignon, Ville de Lausanne  
Dézaley, Ambroisie, Ch. Chappuis

### ***PALACE PACKAGE***

CHF 75.-

#### ***White Wine***

Valais, Petite Arvine en Anzé, Cave des Amandiers  
Chardonnay Grande Réserve, Les Romaines, Les Frères Dutruy  
Dézaley, Médinette, L. Bovard  
Pouilly-Fumé, Petit F, Redde  
Saint-Véran, Les Cornillaux, Domaine Chardigny

#### ***Red Wine***

Saint-Saphorin, Ornatus, P-L. Leyvraz  
Crozes-Hermitage, Cuvée Albéric Bouvet, G. Robin  
Colombe Rouge, R. Paccot  
Haut-Médoc, Château Belle-Vue  
Valais, Humagne Rouge, Cave des Amandiers



*The wines are given as an indication. Our head sommelier is at your disposal  
for any other proposal.*

*These prices are per person. VAT and service charges are included.*



## **OPEN BAR PACKAGES**

### **CELEBRATION PACKAGE – CHF 35.-**

Between two and three glasses per person

Proposition of four different alcohols  
*Vodka, Whisky, Rhum and Gin*  
*Soft drinks*

*Please note that Champagne, wines and cocktails are not included in this package*

### **SPARKLE PACKAGE – CHF 45.-**

Between two and three glasses per person

Proposition of four different alcohols  
*Vodka, Whisky, Rhum and Gin*  
*Soft drinks*

Champagne and local wines  
or one cocktail per person

### **GLITTER PACKAGE – CHF 55.-**

Between two and three glasses per person

Proposition of four different alcohols  
*Vodka, Whisky, Rhum and Gin*  
*Soft drinks*

Champagne and local wines  
One cocktail per person

*Beyond these packages, billing will be based on consumption.*

*Packages available for a minimum of 20 persons.*





## OPTIONS

### OVERTIME RATES FOR COCKTAIL

« Gold »	CHF 15.- per 30 minutes per guest
« Diamond »	CHF 30.- per 30 minutes per guest
« Platinum »	CHF 35.- per 30 minutes per guest

### APPETIZERS

Additional cost for 3 appetizers: CHF 21.- per guest.



### CULINARY STAND FOR COCKTAIL OR DINNERS

1 culinary declination without chef	CHF 22.- per person
2 culinary declinations without chef	CHF 40.- per person
Or	

1 culinary animation with chef	CHF 30.- per person
1 culinary animation with chef and 1 culinary declination without chef	CHF 50.- per person

### SPECIAL DIET REQUIREMENTS

Our Chef is happy to adapt the menus for guests with special dietary restrictions

The Beau-Rivage Palace is habilitated by the Rabbinate of Lausanne to prepare and serve kosher menus. See our general conditions for the expenses of kosher slaughter

### BUFFET

Following your wishes we can create a special buffet and/or a dessert buffet for your wedding feast.  
Ask us for details and prices



### BRUNCH

We remain at your disposal to organize a brunch or a lunch in one of our private lounges on the day following the wedding.  
Brunches are available from CHF 120.- per person for a minimum of 30 adults.  
*Room rental fees will be charged.*

### CORKAGE FEES

Please let us know the references and vintages of the bottles you wish to bring. We will provide you with the price list of the corresponding corking fees.



## ***CHILDREN'S LOUNGE***

Subject to availability  
We can put at your disposal a room for young children, arranged as a playroom, under your own responsibility. Do not hesitate to inquire us for more details and prices

Room rental and amenities from CHF 1500.-

## ***ACCOMMODATION***

On request and upon availability, we can give preferential rates to your guests wishing to stay at the Beau-Rivage Palace\*\*\*\*\*, or at Angleterre & Résidence\*\*\*\*.

## ***CAR PARK***

The Beau-Rivage Palace has an underground car park. If you would like to cover the charges of your guests' cars. We propose a package at *CHF 15* per car, for the duration of your wedding.  
We cannot guarantee the availability of the parking spots.

## ***TRANSPORT***

Our concierge team will be delighted to help you with your travelling arrangements such as transfers, limousine or coaches

We can also take care about your wedding limo and its decoration.  
Price and service on request

## ***EQUIPMENT AVAILABLE***

A dance floor and podium can be set up upon request







## ***THE CEREMONY***

We can organize your wedding ceremony in our hotel, in one of our terraces with an alternative in case of bad weather.

*There will be an additional charge for room hire and chair hire.*



## **GUERLAIN** PARIS

The Beau-Rivage Palace and the house of guerlain to combine their 355 years' experience of pampering

Beau-Rivage Palace and Guerlain, houses more than a hundred years old and world-renowned for the excellence of mastered luxury, are combining their histories to create an enchantment of the senses and elevate Beauty to an Art

The rates are available upon request



## ***FLORAL ARRANGEMENTS***

Floral arrangements must be as unique as the prestige of our hotel. This is why our florist ensures all the floral decorations and arrangements so your wedding is as exceptional as it can be.

In addition to the arrangement included in our wedding programmes, we also provide the following services to order :

Bride's bouquet « rond »

Bride's bouquet « en cascade »

Bridesmaids's Bouquets

Bride's hair garland

Button holes

Car flowers

Wedding ceremony decoration :

Altar,

Huppa, chairs et benches

Bride and groom staging

Do not hesitate to contact us for more details and prices.

