



# CATERING OFFER 2018 ON THE MONTREUX STEAMBOAT

Private cruises on the Montreux steamboat  
Available from May 1<sup>st</sup> to June 16<sup>th</sup> and from September 3<sup>rd</sup> to September 30<sup>th</sup> 2018  
VAT (7.7%) and service included

F&B proposal are subject to changes.

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)

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## APERITIF

### « LÉMAN » APERITIF

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

Champagne  
Kir Royal, Bellini Mimosa  
Local white and red wines  
Campari, white & red Martini, Sherry Porto, Tequila  
Anise, whisky de marque, gin, vodka & rum  
Fruit juices, mineral water, soft drinks  
Swiss and imported beers  
Salted snacks and olives  
Butter flutes

### CAPTAIN SPECIAL OFFER “AU FIL DE L’EAU”

Package for 1 hour : **CHF 42.- par personne**

Local white and red wine  
Fruist juice, minerals, soft drinks  
Swiss beers  
Choice of salted snacks and olives  
Butter flutes

3 amuse-bouches per person:  
Local trout tartar  
Zucchini-ricotta and dried tomatoes cannelloni  
Bresaola involtini with artichoke and burrata

*Price per person, VAT and service included. Minimum 20 people.*



## APERITIF – AMUSE BOUCHE

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

Package 3 pieces per person	CHF 19.- per person
Package 5 pieces per person	CHF 30.- per person
Package 8 pieces per person	CHF 46.- per person

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

- Red mullet fillet, eggplant and feta tart flavored with mint
- Seabream and white peach tartar, bellini espuma
- Focaccia with Pata Negra ham and rocket
- Tapas (artichoke, octopus, preserved tomatoes, mushrooms)
- Grilled vegetable tartar, straciatella with burrata
- Beef carpaccio with parmesan shavings-artichoke
- Gazpacho and prawns skewer with pesto
- Pollan « roulade », green asparagus and piquillos
- Zucchini-ricotta and dried tomatoes cannelloni
- Prawns tart, Provençal flavors
- Veal carpaccio with crispy celeri and green apple
- Burrata softcake, preserved tomatoes
- Focaccia with olives, artichokes and Parma ham
- Bresaola involtini with artichokes and burrata
- Red tuna millefeuille, grilled zucchini and piquillos
- Green pea fondant, candied rhubarb
- Focaccia with Pata Negra ham and rocket
- Melon soup with mint espuma

*Price per person, VAT and service included. Minimum 20 people.*



## BUFFETS

BUFFET (30 PEOPLE MINIMUM)

THIS BUFFETS CAN ALSO BE PROPOSED STANDING

### BUFFET « GOURMAND »

CHF 88.- per person

Goat cheese terrine with confit tomatoes  
Provencal vegetables in greek style  
San Daniele ham with fig chutney  
Beef carpaccio with arugula pesto and parmesan shavings  
Vitello tomato with caper flower  
Mezze : hummus, moutabal, falafel, vine leaves  
Sweet pepper with tuna mousse  
Seafood and octopus salad with olives and basil  
Mesclun, arugula, dandelion, tomatoes and buffala

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Green peas soup with mint

\*\*\*

Panzerotti di radicchio (red chicory ravioli, grilled vegetables)  
Shellfish casareccia and saffron pistil  
Poulard fricassée, zucchini-dried tomatoes  
Local pollan with grilled almond  
Seasonal vegetables

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Dessert buffet

\*\*\*

Coffee and sweets



## **BUFFET « BEAU-RIVAGE »**

**CHF 115.- per person**

Red tuna tart with grilled vegetables  
Culatello ham with green asparagus  
Seabas nigiri with yuzu and sesame wasabi  
Involtini d'aubergine et saumon fumé  
Vermicelli and green papaya salad with pecan nuts  
Libanese mezze assortments  
Toamtoes and burrata with basil  
Crispy fennel with grapefruit  
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 Provencal vegetables  
Risotto mantecato with asparagus and chanterelles mushrooms  
Orecchiette with cherry tomatoes, artichoke and basil  
Roasted lamb fillet in olive and rosemary crust  
Red mullet fillet « à la plancha » with bouillabaisse emulsion

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Vanilla panna cotta, apricot compotee  
Grand cru chocolate-raspberry entremet  
Morellos-verveina delight  
Strawberry-rhubarb saint honoré  
Red fruit and marshmallow tart  
Seasonal fruit gazpacho



## LUNCH OR DINNER (SEATED)

MENUS (10 PEOPLE MINIMUM)

### Menu I

CHF 98.- per person

Spicy tomato juice, Pata Negra ham with fig chutney  
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Marinated cod fillet with yuzu and ginger from Fidji island, red curry  
\*\*\*  
Glazed duckling breast with spices and honey  
\*\*\*  
Blackcurrant-violet delight  
\*\*\*  
Coffee and sweets

### Menu II

CHF 120.- per person

Duck foie gras terrine and smoked pollan with truffle dressing  
\*\*\*  
Seabass fillet « à la plancha » with pine seed and taggiasche olive oil  
\*\*\*  
Roasted veal saddle with chanterelle mushrooms  
\*\*\*  
Grand Cru chocolate-raspberry finger  
\*\*\*  
Coffee and sweets

Tomme de Rougemont : supplement of CHF 9.-



## WINE PACKAGES

### LÉMAN PACKAGE

White wine and / or Red wine

Mineral water (Henniez bleue ou verte), 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, 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

### LAVAUZ PACKAGE ★

White wine and / or Red wine

Mineral water (Henniez bleue ou verte), 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

-Epesses, La Pressée, L. Bovard

### PALACE PACKAGE ★

White wine and / or Red wine

Mineral water (Henniez bleue ou verte), 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.*



## GENERAL CONDITIONS

### PRICES

*Our prices are valid for the current year including V.A.T, taxes and services.*

*Food & Beverage:*

*Up to 50 people:*

*CHF 3'000. -- minimum per cruise*

*Over 50 people:*

*CHF 60. -- minimum per person*

### GUARANTEE

*The exact number of participants must be communicated 15 days before the event. A 5% variation will be admitted till 48 hours before the event. Any cancellation beyond these 5% will be charged*

### INVOICE AND PAYMENT

*Our bills are payable upon receipt.*

### DEPOSITS

*To guarantee the reservation, the hotel may require partial or total payment in advance.*

*The event prepayment schedule is as follows:*

- When the agreement is signed: 60% of the estimated total amount (including a non-refundable 20%)*
- 90 days before the event: 30% of the estimated total amount*

### CANCELLATION POLICY

*In case of cancellation, the hotel may require a payment:*

- 30 days before the event 20% of the total estimated amount*
- 20 days before the event 50% of the total estimated amount*
- 10 days before the event 80% of the total estimated amount*
- 48 hours before the event 100% of the total estimated amount*

*In case of very bad weather, technical problems or other major force, the services can be changed, modified or cancelled.*

### STAFF

*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:*

*Package CHF 500. - for Montreux*

*Package CHF 1'000. - for Geneva*

### EXTENDED HOURS

*We kindly inform you that after 1:00 am, we will charge CHF 500. - each extra started hour.*

### APPROVAL AND SIGNATURE

*The general conditions are part of the confirmation sent for your approval and signature.*

*The Beau-Rivage Palace declines any responsibility for theft and damages of goods and property*