

M!

BANQUETS & MORE

END OF YEAR EVENTS

CONTACT US :

Events department
Hôtel Royal

41-43 Rue de Lausanne
1201 Genève

T: +41 22 906 14 71

royal.banquets@manotel.com

www.hotelroyalgeneva.com



★★★★★
HôtelRoyal



HÔTEL ROYAL

Seminars

Imagine 500 sq. m. immersed by natural light, a muted atmosphere, a person dedicated to create an event of your own, a cuisine inspired by Chef Armel Bedouet. Add the flexibility and expertise of our team. Be in peace of mind and confidence in entrusting us with the organization of your event.

A personalized offer

We are pleased to offer you our menu, cocktail and drink package suggestions for your end-of-year events.

We can also make tailor-made proposals according to your desires.

Our teams are at your entire disposal to assist and guide you in the organization of your event.



Awarded 17/20 in the Gault&Millau 2019 and now one star by the Michelin Guide for the cuisine of our Restaurant l'Aparté, our chef Armel Bedouet is also in charge of all the banquets and reception at the Hotel Royal. Along with Chef Armel Bedouet's imaginative and personalized cuisine for your event, we make sure you achieve the most out of your event.



TRADITION & GOURMET CUISINE

MENU

END-OF-YEAR



CHF 70.-

PER PERSON

One single menu choice for all guests with 1 starter, 1 main course and 1 dessert.

One vegetarian alternative can be offer for the main course.

Create your menu by selecting :

1 starter

1 main course

1 dessert

STARTERS

Duck foie gras ravioli, white truffle oil flavored emulsion

OR

Gravlax-marinated red label salmon, spicy crumble, untreated lemon paste

MAIN COURSES

Roasted Dombes guinea fowl supreme, potato compression, mini beetroot

OR

Arctic char, camus artichoke

DESSERTS

Yule log

OR

Mango entremet, pineapple heart



MENU

END-OF-YEAR



CHF 80.-

PER PERSON

One single menu choice for all guests with 1 starter, 1 main course and 1 dessert.

One vegetarian alternative can be offer for the main course.

Create your menu by selecting :

1 starter

1 main course

1 dessert

STARTERS

Snacked scallops, cauliflower cream, onions pickles

OR

Large shrimp ginger marinated, lime and citrus powder

PAIN COURSES

Valery Miéral chicken supreme, celeriac glazed with chicken jus

OR

Zander cooked on the skin, caramelized leeks with muscovado sugar

DESSERTS

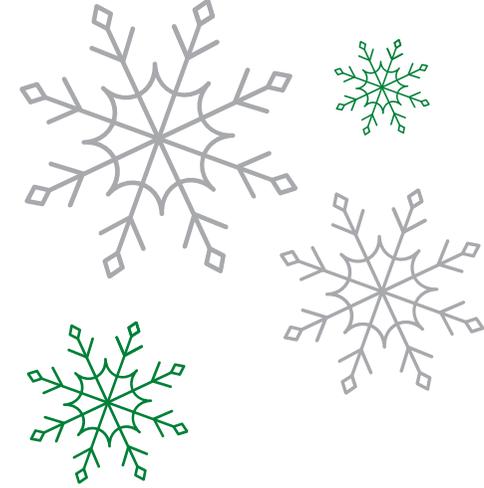
Yule log

OR

Citrus finger biscuit, crispy speculos and lemon sorbet

OR

Caramel biscuit, cream, pear balls and its sorbet



MENU

END-OF-YEAR



CHF 95.-

PER PERSON

One single menu choice for all guests with 1 starter, 1 main course and 1 dessert.

One vegetarian alternative can be offer for the main course.

Create your menu by selecting :

1 starter

1 main course

1 dessert

STARTERS

Crab meat in green papaya ravioli, shellfish emulsion

OR

Medallion lobster from Maine, chestnut cream, Melanosporum truffle powder

MAIN COURSES

Veal fillet cooked at low temperature, kale ravioli and mousseline truffled

OR

Stone bass, butternut squash, mousseline spinach, green curry emulsion

DESSERTS

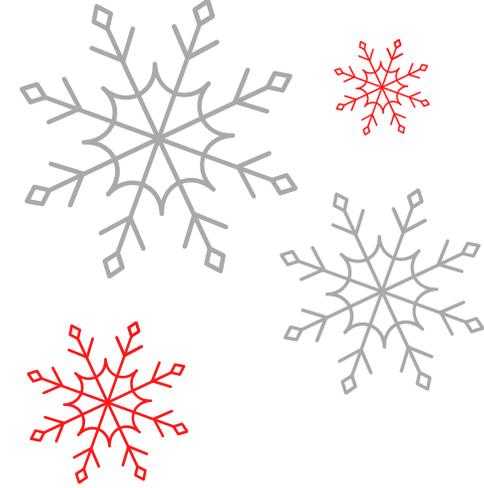
Yule log

OR

Chestnut parfait cake, crispy praline and vanilla ice cream

OR

Yuzu chocolate shortbread, granny apple and cocoa sorbet



DRINK PACKAGES



PACKAGE "LE SOFT"

Sparkling water

Still water

Coffee or Tea

CHF 12.- per person

PACKAGE "LE GENEVOIS"

Sparkling water

Still water

Swiss white wine – Chasselas from Geneva Belles-Filles 2018

Swiss red wine – Gamay from Geneva Belles-Filles 2018

Coffee or Tea

CHF 29.- per person

EXTRACT OF OUR WINE LIST

White wines

2018 Chasselas, Belle-Filles, Cave from Geneva 36.-

2017 Aligoté, Domaine Mermoud 40.-

2018 Chardonnay AOC 1er Cru, Domaine des Hutins 50.-

2013 Chenin Blanc, Domaine des Balisiers 60.-

2015 Sauvignon Blanc, Domaine Dugerdil 60.-

Red wines

2018 Gamay, Belle-Filles, Cave from Geneva 36.-

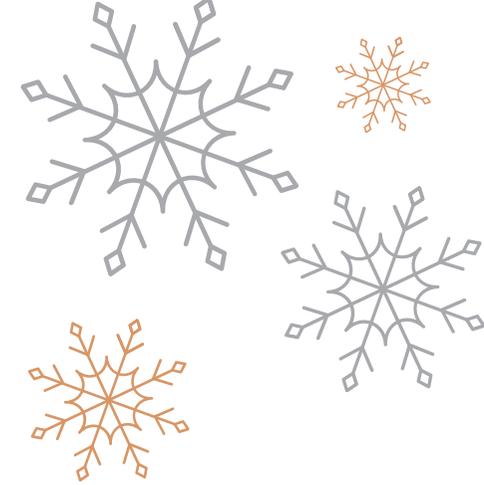
2018 Pinot Noir, Domaine des Hutins 50.-

2017 Pinot Noir, Domaine Mermoud 60.-

2016 Garanoir, Domaine Dugerdil 60.-

2016 Merlot, Domaine Dugerdil 60.-

Do not hesitate to ask us for our wine and / or soft drinks menu.



COCKTAILS & APPETIZER

COCKTAIL PIECES PACKAGE



To elaborate your cocktail:

1. Select a cocktail pieces package
2. Make up your menu
3. Select a drink package
4. Add an option if desired

5 PIECES PACKAGE

- 1 canapé
 - 2 cold appetizers
 - 1 hot appetizer
 - 1 sweet piece
- CHF 19.- per person**

9 PIECES PACKAGE

- 2 canapés
 - 3 cold appetizers
 - 2 hot appetizers
 - 2 sweet pieces
- CHF 32.- per person**

15 PIECES PACKAGE

- 3 canapés
 - 5 cold appetizers
 - 4 hot appetizers
 - 3 sweet pieces
- CHF 46.- per person**

7 PIECES PACKAGE

- 2 canapés
 - 2 cold appetizers
 - 2 hot appetizers
 - 1 sweet piece
- CHF 26.- per person**

12 PIECES PACKAGE

- 2 canapés
 - 4 cold appetizers
 - 3 hot appetizers
 - 3 sweet pieces
- CHF 39.- per person**

18 PIECES PACKAGE

- 4 canapés
 - 6 cold appetizers
 - 4 hot appetizers
 - 4 sweet pieces
- CHF 52.- per person**



All our cocktail packages are served with some feuilletés, salted crackers and olives

Our cocktail packages are proposed for a minimum of 10 persons.

COCKTAILS & APERITIFS

MENU



To elaborate your cocktail:

1. Select a cocktail pieces package
2. Make up your menu
3. Select a drink package
4. Add an option if desired

CANAPÉS

- Smoked salmon
- Radish
- Blue cheese
- Fromage frais and chive
- Tapenade

- Anchovy butter
- Cucumber
- Cured ham
- Foie gras



COLD DISHES

- Red roots gazpacho
- Salted cod, fromage frais with chives
- Squash soup with ginger perfumed
- Rutabaga and Jerusalem artichoke in verrine
- Apple and smoked duck breast fillet skewer
- Salmon with avruga caviar
- Gravlax style marinated salmon on skewer
- Beef tartare
- Sea trout ceviche with mango in verrine
- Smoked lake white fish rillettes in verrine
- Duck foie gras terrine cooked with wine on farmhouse bread toasted
- Oysters Marenne d'Oléron N°3
- Marinated scallops

WARM DISHES

- Vegetables samosa with sweet spices
- Salted cod fritter with sweet pepper
- Honey and ginger chicken skewer
- Chicken wings tandoori style
- Tempura shrimp, sweet and sour sauce
- White truffle perfumed risotto

DESSERTS

- Chocolate mousse
- Viennese chocolate
- Coconut biscuit
- Toffee choux
- Financier

COCKTAILS & APERITIFS

BEVERAGE PACKAGES



To elaborate your cocktail:

1. Select a cocktail pieces package
2. Make up your menu
3. Select a drink package
4. Add an option if desired

THE WELCOME DRINK

Sparkling water
Still water
1 glass of red or white Swiss wine
CHF 15.- per person

THE SWITZERLAND

White and red Swiss wines
Fruit juices & soft drinks
Sparkling water
Still water
CHF 29.- per person

THE ROYAL

1 glass of Champagne «Perrier-Jouet»
White and red Swiss wines
Beers (with and without alcohol)
Fruit juices & soft drinks
Mineral waters
CHF 49.- per person

THE SOFT

Sparkling water
Still water
Fruit juices & soft drinks
CHF 15.- per person

THE SWITZERLAND-ITALY

Prosecco
White and red Swiss wines
Beers (with and without alcohol)
Fruit juices & soft drinks
Mineral waters
CHF 39.- per person

OPTION

Add an option to your beverage package:

- Vodka
- Gin
- Whisky

Served with soft drinks.
CHF 150.- per bottle

All our cocktail packages are served with some feuilletés, salted crackers and olives

This offer is based for one hour cocktail.

Beyond one hour, we will add 50% supplement on the drink package amount for each hour started.

A VOTRE SERVICE !



CÉCILE ESTIBALS

Event Coordinator

Tél. +41 22 906 14 71

royal.banquets@manotel.com



CLARA GOUSSET

Event Coordinator

Tél. +41 22 906 14 92

royal.banquets@manotel.com

