

M'

BANQUETS & MORE

**TRADITION
& GOURMET
CUISINE**

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★★★★★
HôtelRoyal



HOTEL 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.

Testimonial

« I personally, found everyone, from the welcome team at Reception, to the banqueting team for the conference room and lunches, extremely friendly, and helpful. This made my experience organizing the event smooth and therefore thank you to you and the team for making this event such a pleasurable week. »

Jodi Gillon
Procter & Gamble, Geneva



Awarded 17/20 in the Gault&Millau 2019, 2020 & 2021 and one star by the Michelin Guide in 2020 & 2021 for the cuisine of our Restaurant l'Aperté, 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

SUMMARY

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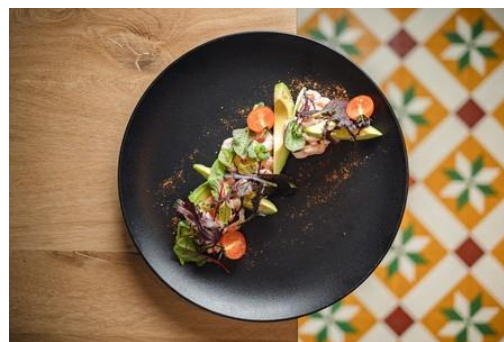


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MENU

FALL - WINTER



CHF 50.-

PER PERSON

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

One vegetarian alternative can be offer for the main course.

Create your menu by

- ♦ selecting : 1 starter
- ♦ 1 main course
- ♦ 1 dessert

STARTERS

Marrow creamy velouté and hazelnut cappuccino

OR

Marinated gravlax salmon, mesclun salad and farmhouse bread toasted

MAIN COURSES

Iceland arctic char, Espelette pepper butter, leeks fondue and boiled potatoes

OR

Green curry supreme poultry breast served with steamed vegetables and rice

DESSERTS

Passion fruit cake served with spiced mango sorbet

OR

Pistachio crème brûlée

OR

Pistachio dacquoise biscuit

MENU

FALL - WINTER



CHF 65.-

PER PERSON

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

One vegetarian alternative can be offer for the main course.

Create your menu by

- ♦ selecting: 1 starter
- ♦ 1 main course
- ♦ 1 dessert

STARTERS

Green lentils and almond creamy soup served with slices of smoked salmon

OR

Papaya, mango and fresh coriander salad served with Espelette pepper shrimps skewer

MAIN COURSES

Roasted cod loin, mashed potatoes with parsley, limequat butter

OR

Roasted duckling breast served with quince candied and mashed Vitelotte potatoes

DESSERTS

Passion fruit cake served with spiced mango sorbet

OR

Pistachio crème brûlée

OR

Pistachio dacquoise biscuit

OR

Dried fruits and praline biscuit

MENU

FALL - WINTER



CHF 80.-

PER PERSON

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

One vegetarian alternative can be offer for the main course.

Create your menu by

- ♦ selecting : 1 starter
- ♦ 1 main course
- ♦ 1 dessert

STARTERS

Poultry and duck foie gras terrine served with herbs salad and farmhouse bread toasted

OR

Half-cooked USA scallops served with mashed salsify and almonds

MAIN COURSES

Organic salmon served with parsnip glazed with jus and crispy celery julienne

OR

Veal loin low temperature cooked, mashed potatoes with black olives, sucrine salad with mustard

DESSERTS

Passion fruit cake served with spiced mango sorbet

OR

Pistachio crème brûlée

OR

Pistachio dacquoise biscuit

OR

Dried fruits and praline biscuit

OR

Roasted pears mille-feuille served with peanut foamy and toffee ice cream

MENU

FALL - WINTER



CHF 95.-

PER PERSON

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

One vegetarian alternative can be offer for the main course.

Create your menu by selecting : 1 starter

- 1 main course
- 1 cheese

Old Gruyère 18 month, mixed sals leaves

- 1 dessert

STARTERS

Shrimps ravioli and crustacean emulsion

OR

Duck foie gras from Vendée sprinkled with gingerbread and farmhouse bread toasted

MAIN COURSES

Sea bass, shallots confit with citrus fruit, limequat butter and braised chicory

OR

Venison noisette served with pepper sauce, wine coloured pear, caramelized pumpkin and cranberries

DESSERTS

Chocolate Royal cake served with bourbon whiskey

or

Passion fruit cake served with spiced mango sorbet

or

Pistachio dacquoise biscuit

or

Pistachio dacquoise biscuit

or

Roasted pears mille-feuille served with peanut foamy and toffee ice cream

BUFFET

FALL - WINTER



CHF 65.-

PER PERSON

Create your buffet by selecting :

- ♦ 5 Starters
- ♦ 1 Fish & 1 Meat
- ♦ 4 Desserts

STARTERS

- Seasonal salad with hazelnut vinaigrette
- Cauliflower and broccoli carpaccio on toast, broccoli semoule
- Jerusalem artichoke creamy soup and roasted pistachio
- Rillettes of quail with curry and apples
- Feta cheese and penne salad, mustard dressing
- Beetroot salad with sardine skewer
- Fine mousseline of squash and parsnip in verrine
- Chicken Caesar salad and parmesan
- Chinese cabbage salad, lemon yogurt dressing with shrimps

FISH MAIN COURSES

- Iceland arctic char, Espelette pepper butter, leeks fondue and boiled potatoes
- Steamed plaice fillet served with steamed broccoli and cauliflower, vegetables and wheat in "jardiniere" style and satay sauce

MEAT MAIN COURSES

- Green curry supreme poultry breast served with steamed vegetables and rice
- Veal breast confit served with wok of old-style vegetables, mashed Agria potatoes and parsley

DESSERTS

- Meringue and chestnut pastry
- Chocolate macaroon and fried banana
- Gingerbread served with citrus fruits jam and roasted fig
- Toffee choux
- Apples compote and cinnamon crumble
- Pear claffoutis
- Passion fruit-toffee cream

BUFFET

FALL - WINTER



CHF 80.-

PER PERSON

Create your buffet by selecting :

- ♦ 7 Starters
- ♦ 1 Fish& 1 Meat
- ♦ 5 Desserts

STARTERS

- Seasonal salad with hazelnut vinaigrette
- Cauliflower and broccoli carpaccio on toast, broccoli semoule
- Jerusalem artichoke creamy soup and roasted pistachio
- Rillettes of quail with curry and apples
- Feta cheese and penne salad, mustard dressing
- Beetroot salad with sardine skewer
- Fine mousseline of squash and parsnip in verrine
- Papaya, mango and fresh coriander salad, shrimps in soy sauce skewer
- Mustard potatoes, herring julienne
- Smoked fish assortment and condiments
- Chicken Caesar salad and parmesan
- Chinese cabbage salad, lemon yogurt dressing with shrimps

FISH MAIN COURSES

- Iceland arctic char, Espelette pepper butter, leeks fondue and boiled potatoes
- Steamed plaice fillet served with steamed broccoli and cauliflower, vegetables and wheat in "jardiniere" style and satay sauce
- Roasted thick slice of salmon served with carrots "à la vichyssoise", parsley potatoes
- Roasted sea bream served with wilted spinach and creamy risotto

MEAT MAIN COURSES

- Green curry supreme poultry breast served with steamed vegetables and rice
- Veal breast confit served with wok of old-style vegetables, mashed Agria potatoes and parsley
- Shoulder of lamb confit served with stir fried mushrooms, baked potato, pearled jus

DESSERTS

- Meringue and chestnut pastry
- Chocolate macaroon and fried banana
- Gingerbread served with citrus fruits jam and roasted fig
- Toffee choux
- Apples compote and cinnamon crumble
- Pear claffoutis
- Passion fruit-toffee cream

BUSINESS LUNCH

FALL - WINTER



CHF 50.-

PER PERSON

SANDWICHES

Focaccia Romani with cured ham
White sesame bun stuffed with fromage frais
Baguette stuffed with shrimps in cocktail sauce
Smoked salmon sandwich

VERRINES AND SALADS

Vegetables dips with dressing assortment
Chicory petals with Roquefort cheese
Seasonal soup (cold or warm service)
Lemon carrots julienne
Mozzarella and tomato skewers
Seasonal Salad
Assortment of smoked fishes
Swiss and French cheese platter

DESSERTS

Chocolate mousse
Red berries mousse
Passion fruits cake

BUSINESS LUNCH

FALL - WINTER



CHF 55.-

PER PERSON

SANDWICHES

Balloon bread carrots, chia seeds, feta cheese and cucumber
Balloon bread tomato, mozzarella and basil
Balloon plain bread tuna and mayonnaise Fig
bread, salad, blue cheese and walnuts

VERRINES AND SALADS

Vegetables dips with dressing
Quinoa salad, sun-dried tomatoes and cucumber
Seasonal soup (cold or warm service)
Celeriac julienne, Granny Smith apple
Seasonal salad
Assortment of smoked fishes
Swiss and French cheese platter

DESSERTS

Panna cotta with red berries coulis
Dacquoise pistachio biscuit
Pineapple in vanilla syrup
Apple crumble

BUSINESS LUNCH

FALL - WINTER



CHF 60.-

PER PERSON

SANDWICHES

B'Break chorizo, dried tomatoes, mozzarella and pesto

B'Break muesli, cucumber, sprouted seeds

B'Break olive and rosemary, grilled vegetables

Ballon carot bread, chia seeds, vegetables julienne

VERRINES AND SALADS

Vegetables dips with dressing

Wheat salad and crisp vegetables

Seasonal soup (cold or warm service)

Vegetables julienne, olives and lemon

Seasonal salad

Antipasti assortment

DESSERTS

Orange and grapefruit segments

Pineapple in vanilla syrup

Apple crumble

Red berries with coulis

DRINK PACKAGES

FALL - WINTER



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.

MASTER CLASS



Take part in a Master class in a friendly atmosphere with one of our specialists and discover their secrets and techniques!

PRESTATIONS

We are delighted to propose you two group activities:

Cooking class & Wine tasting class

These two Master classes will be led either by our Chef Armel Bedouet or by our Sommelier.

We propose you a demonstration of the preparation of two plates and / or the presentation of wines under the expert advice of our specialists.

We also offer you the recipe at the end of the cooking class.

DURÉE & NOMBRE DE PARTICIPANT

These activities are offered for a duration of one hour.

We can welcome a group of 10 people maximum in the kitchen. For larger groups, we will organize the master class in one of our private rooms.

TARIFS

CHF 15.- per person

In addition to a conference package - Subject to availability

CHF 100.- per person

In our Kitchen - Subject to availability

AT YOUR SERVICE !



Frédéric Boyer

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