

# 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 and now one star by the Michelin Guide 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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MENUS 3 & 4 COURSES



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BUSINESS LUNCH



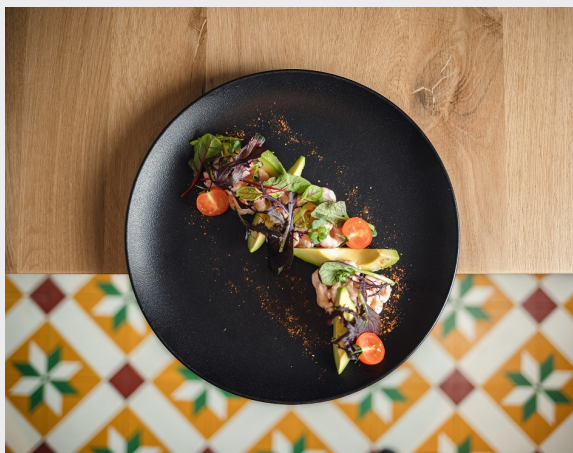
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COCKTAILS & APERITIFS



# MENU

SPRING - SUMMER



# 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

Fried Camus artichoke with fresh coriander and dried tomatoes

**OR**

Green and white asparagus, Hollandaise sauce with citrus fruits (only during the season)

**OR**

Courgette flowers stuffed with salmon, limequat butter (starting from May)

## MAIN COURSES

Sea bream served with Agria potatoes from Yverdon with parsley and steamed leeks

**OR**

Supreme guinea fowl breast served with Cartigny oyster mushrooms and reduced poultry gravy

## DESSERTS

Savarin fruits mousse on pistachio biscuit

**OR**

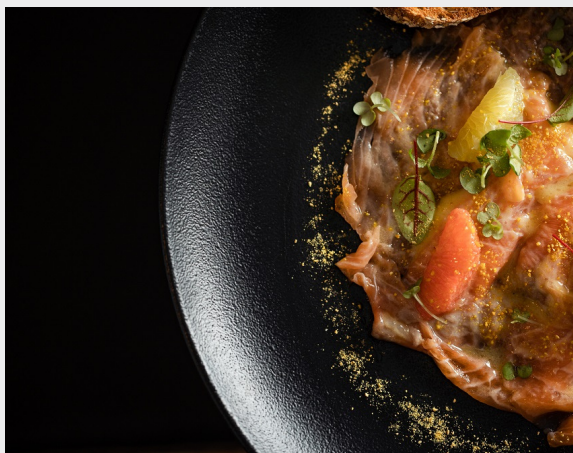
Pyramid of chocolate mousse

**OR**

Shortbread biscuit, light pistachio cream and roasted apricots

# MENU

SPRING - SUMMER



# 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

Cod loin gravelax marinated, radish carpaccio, grated kaffir lime and shiso

**OR**

Crumbled crab with sour sauce, brunoise of vegetables with herbs

**OR**

Green asparagus and duck foie gras terrine served with hazelnut oil toast

## MAIN COURSES

Pollack loin, courgette flowers with stewed Mediterranean vegetables

**OR**

Best-end rack of lamb served with julienne of vegetables grilled on toast with niçoise mash

## DESSERTS

Dacquoise biscuit with red berries

**OR**

Strawberry-vanilla macaroon and whipped cream

**OR**

Shortbread biscuit, light pistachio cream and roasted apricots

# MENU

SPRING - SUMMER



# 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  
Gruyere 18 month, mesclun salad, hazelnuts oil dressing
- 1 dessert

## STARTERS

Fried shrimp with white sesame, marinated mango with rice vinegar and fresh coriander

**OR**

Hamachi seriola marinated served with crunchy vegetables

**OR**

Green asparagus creamy soup, chopped morels, duck foie gras terrine sprinkled with gingerbread, farmhouse bread toasted

## MAIN COURSES

Rack of veal low temperature cooked served with small stuffed of vegetables

**OR**

Fillet of lake white fish roasted served with stewed bok-choy cabbage, balls of vegetables and fresh verbena foam

## DESSERTS

Dacquoise biscuit with red berries

**OR**

Strawberry-vanilla macaroon and whipped cream

**OR**

Shortbread biscuit, light pistachio cream and roasted apricots



# BUFFET

SPRING - SUMMER



# CHF 65.-

PER PERSON

Create your buffet by selecting :

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

## STARTERS

- Seasonal salad with hazelnuts vinaigrette
- Tomato soup with basil
- Green and white asparagus tips with mustard vinaigrette
- Grilled vegetables on toast with mashed eggplant
- Tuna ceviche and passion fruit
- Chicken ceasar salad
- Chinese cabbage salad with shrimp and basil vinaigrette
- Cod loin marinated with lemon
- Beef salad with lemongrass
- Spring minestrone with lemon thyme

## MAIN COURSE FISH

- Sea bream served with stewed green asparagus and mashed potatoes with basil
- Mackerel served with sweet pepper coulis and courgettes pastilla

## MAIN COURSE MEAT

- Supreme swiss poultry breast roasted with herbs served with potatoes and chive, black olive jus
- Best-end lamb chops served with vegetables tian and potato

## DESSERTS

- Red berries millefeuille
- Rhubarb compote with strawberry juice
- Watermelon cream in a cone
- Rhubarb salad with vanilla and redcurrant
- Raspberry savarin
- Strawberry cream cake in verrine
- Red berries with whipped cream
- Orchard fruits tartlet
- Lemon biscuit with melon balls
- Apricot mousse with biscuit of Sicily

# BUFFET

SPRING - SUMMER



# CHF 80.-

PER PERSON

Create your buffet by selecting :

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

## STARTERS

- Seasonal salad with hazelnuts vinaigrette
- Tomato soup with basil
- Green and white asparagus tips with mustard vinaigrette
- Grilled vegetables on toast with mashed eggplant
- Tuna ceviche and passion fruit
- Chicken Caesar salad and parmesan
- Chinese cabbage salad with shrimp and basil vinaigrette
- Cod loin marinated with lemon
- Beef salad with lemongrass
- Spring minestrone with lemon thyme

## MAIN COURSE FISH

- Sea bream served with stewed green asparagus and mashed potatoes with basil
- Mackerel served with sweet pepper coulis and courgettes pastilla

## MAIN COURSE MEAT

- Supreme swiss poultry breast roasted with herbs served with potatoes and chive, black olive jus
- Best-end lamb chops served with vegetables tian and potato

## DESSERTS

- Red berries millefeuille
- Rhubarb compote with strawberry juice
- Watermelon cream in a cone
- Rhubarb salad with vanilla and redcurrant
- Raspberry savarin
- Strawberry cream cake in verrine
- Red berries with whipped cream
- Orchard fruits tartlet
- Lemon biscuit with melon balls
- Apricot mousse with biscuit of Sicily



# BUSINESS LUNCH

SPRING - SUMMER



CHF 50.-  
PER PERSON

## SANDWICHES

Foccacia 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

SPRING - SUMMER



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

SPRING - SUMMER



# 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

SPRING - SUMMER



## 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 & APPETIZER

## 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

- Tomato and mozzarella skewer
- Melon soup with mint
- Seabass tartare marinated with ginger
- Creamy green asparagus with crab crumble
- Marinated gravlax salmon
- Beef tartare
- Sea trout ceviche with mango
- Salted cod, fromage frais with chives
- Shrimps tartare with coriander, olive oil and lemon
- Smoked lake fish rillettes with lemongrass
- Diced lobster with herbs
- Beef tataki, crisp vegetables

## WARM DISHES

- Vegetables samosa with sweet spices
- Salted cod fritter with sweet pepper
- Shrimp ravioli, lemongrass sauce
- Honey and ginger chicken skewer
- Provencal style lamb skewer
- Tempura shrimp, sweet and sour sauce
- Risotto perfumed with white truffle

## DESSERTS

- Pistachio-raspberry dacquoise
- Blueberry choux bun
- Red berries pana cotta
- Raspberry tartlet
- Apricot mousse



# 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 SWISSTZERLAND

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**

Event coordinator

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