

ROYAL PLAZA

★ ★ ★ ★ ★ MONTREUX & SPA

**Your event in front of Lake Geneva at the
Royal Plaza Montreux & Spa**

An ideal place for the organization and success of your event

BAR
RESTA
TERRA



The reasons to choose the Hotel Royal Plaza Montreux & Spa

- On the shores of lake Geneva
- 1 Conference center
- 11 Seminar rooms
Technical equipment
Free Wifi
- 154 Rooms & suites
- 135 Parking spots
Private & underground parking

The team of the Events and Conferences Department is at your disposal to help plan and accompany you throughout your event

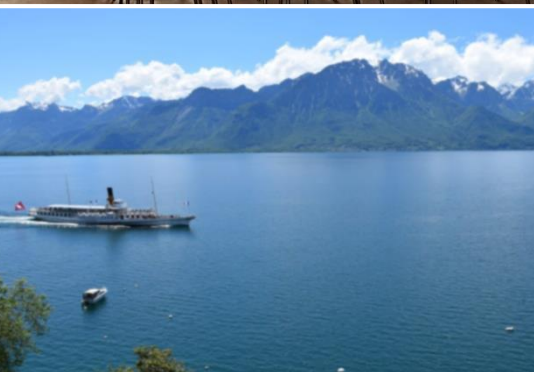
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WORLDHOTELS
deluxe

Our region & its sights

- Montreux Casino
- Rochers-de-Naye (altitude 2'042 m)
& Pléiades (altitude 1'348 m)
- Chillon Castle
- Cruise on the Geneva Lake
Aboard authentic boats
- The vineyards of Lavaux
Unesco World Heritage
- Houses Cailler and Gruyère
- The Salt Mines of Bex



Your Conference Package

Full day seminar - CHF 90.00 per person

Seminar | 2 « Classic » coffee breaks | 2 Course lunch

Half day seminar - CHF 75.00 per person

Seminar | 1 « Classic » coffee break | 2 Course lunch

Seminar

- Rental of the fully equipped plenary room
- Free wifi connection
- Mineral water & box of mint candy
- Pens & notepads
- Beamer, screen & 2 flipcharts
Additional material on demand, more information on page 9

Coffee break « Classic »

- 2 Coffee breaks – Full day seminar
- 1 Coffee break – Half day seminar

Lunch

Served at the Cafe Bellagio or directly in your seminar room

- **On the plate** : 2 course menu
1 Starter & 1 main course **OR** 1 main course & 1 dessert
Mineral water, Nespresso coffee & tea
OR
- **Buffet** : 5 Starters & 1 main course
Mineral water, Nespresso coffee & tea
(from 30 persons on)
OR
- **Finger Food** : Choice of 10 pieces
Mineral water, Nespresso coffee & tea included

Your Package PLUS

Additional charge CHF 20.00 per person

- Choice of a « Classic » **OR** « Wellness » coffee break
- Lunch
On the plate : 3 Course menu
Buffet : 5 starters, 2 Main courses & 3 desserts
Finger Food : Choice of 13 pieces
- 1 Breakout room included
- CHF 5.00 given to the Association « Save the Children »



Non-governmental association for the protection of children throughout the world

Your Royal Suite Package

CHF 110.00 additional fee per person

- Seminar in the Royal Suite : 250m² fully equipped
- Lunch
 - On the plate** : 3 course menu
 - Buffet** : 5 starters, 2 main courses & 3 desserts
 - Finger Food** : Choice of 13 pieces
- Closing Champagne cocktail with sushis
- Free underground parking



Cocktail

From CHF 25.00 additional fee per person

- Wine and/or Champagne
- Soft drink & mineral water
- Selection of salted mix & hors-d'œuvre



Relaxing break

CHF 110.00 additional fee

- Seated massages performed during the coffee break by a professional at your disposal for 30 minutes

CHF 220.00 additional fee

- 10 Relaxman session for 12 minutes at the Dr Burgener Spa

CHF 550.00 additional fee

- 10 massages of 20 minutes in individual cabins at the Dr Burgener Spa after your conference day



Your evening

CHF 96.00 additional fee per person

- 3 Course menu
- 3 dl of wine during the diner
- Mineral water, Nespresso coffee & tea



Château or Lavaux Wine Tour

CHF 80.00 additional fee per person

Duration : 2h30 – Minimum of 30 persons

Visit of the Château d'Aigle (Swiss Wine Museum) or of the Lavaux (UNESCO) wine domain

- Pickup & Drop-off from the Hotel
- Swiss Wine tasting with cheese & chocolate
- Surprise cellar visit in Yverne
Only in Château Tour
- Private wine guide - English, German or French





« Classic » coffee break For the Conference Package

In the morning

- Selection of mini French pastries
- Seasonal fruit skewers
- Nespresso coffee, tea, fresh fruit juice & Nestlé LC1

In the afternoon

- Chef's mini wrap or sandwich selection
- Pastry chef's sweet selection
- Seasonal fruit salad
- Nespresso coffee & tea

« Wellness » coffee break For the Package **PLUS** & Royal Suite Package

It gives you maximum concentration and the energy you need during your conference day.

In the morning

- Fruit basket
- Mousse | Yogourt, mango & lime
- Energy bars | Black chocolate & dried fruits
- Nespresso coffee, tea, fresh fruit juice & Nestlé LC1
- Homemade iced-tea

In the afternoon

- Mini pita raïta bread with yogourt, mint, tomatoes & cucumbers
- Green tea cake
- Chef's vegetables & fruits cocktail selection
- Fruit lassi
- Nespresso coffee & tea
- Homemade iced-tea



Lunch served on the plate at the Café Bellagio

The drinks (mineral water, Nespresso coffee & tea) are included in the 3 Packages.

For the Conference Package

Selection of a 2 course menu – 1 Starter & 1 main course or 1 main course & 1 dessert

For the Package ^{PLUS} & Royal Suite Package

Selection of a 3 course menu

Cold starter

Vitello tonnato with capers of Pantelleria
 Tuna ceviche | Wakame cucumbers
 Frisee salad | Fresh goat cheese cromesquis ✓
 Eggplant & Parma ham involtini | Rucola pesto | « Cœur de bœuf » tomatoes
 Summer vegetable terrine ✓

Warm starter

Risotto Verde & calamaretti
 Truffle scented celeri cream | San Daniel ham grissini
 Egg cooked at 64°C | Green pea cream | Smoked duck breast
 Eggplant parmigiano & ricotta al forno ✓

Main course

Vegetable pad thai ✓
 Penne all'arrabbiata ✓
 Grilled sea bass | Fennel & lemon cooked barigoule style | Dried tomato virgins
 Half-cooked salmon | Steamed pak choi
 Yellow curry squid | Okra & jasmine rice
 Ginger beef tataki & shiitakes | Spring onion fried rice
 Roasted poultry from Gruyère & black olives | Vegetable tajine style
 Veal saltimbocca | Creamy polenta | Candied tomatoes & rucola

Dessert

Verbena fruit minestrone | Bulgarian yogurt ice cream
 Modern Belle-Hélène pear
 Yuzu cheesecake | Exotic coulis
 Seasonal tiramisu
 Guanaja chocolate cake | Coconut english custard

Maximum number of guests : 30 | Dietary restriction, as well as your unique choice of menu, for all the guests, must be communicated to us no later than 14 days before the event.

Buffet served at the Café Bellagio

The drinks (mineral water, Nespresso coffee & tea) are included in the 3 Packages.

For the Conference Package

Choice : 5 Starters & 1 main course

For the Package **PLUS** & Royal Suite Package

Choice : 5 Starters, 2 main courses & 3 desserts

Cold & warm starter

- Beef tartar & condiments
- Crusted Vaudois sausage
- Whitefish & leek pressee
- Beef carpaccio | Parmesan | Rucola
- Grilled vegetables with lemon ✓
- Plate of Italian cut meats
- Rice noodle salad | Calamaretti | Chili peppers
- Half cooked salmon with saffron fennel
- Vitello tonnato | Capers | Candied lemons
- Fattouche salad ✓
- Yakitori skewers
- Eggplant dip with sesame paste ✓
- Poultry mini nem
- Vegetable minestrone ✓
- Kefta balls | Coriander yogourt
- Dim sum assortment
- Selection of sushis, makis & sashimis
- Lamb's lettuce | Bacon | Croutons | Poached eggs
- Mediterranean salad | Grilled tuna | Artichokes | Crunchy fennel | Grilled eggplants | Zucchini
- Mozzarella di bufala & candied San Marzano tomatoe ✓
- Sea food salad with wild oregano
- Beef salad with fresh coriander
- Orecchiette pasta salad with artichokes & bacon
- Hummus ✓

Main course

- Minced Zürich veal | Rösti | Zucchini
- Orange flavoured duck breast | Glazed turnips
- Sea bream cooked in a white wine sauce | Braised fennel | Pilaf rice
- Fried prawn rice & Thai basil
- Red poultry curry | Jasmine rice
- Veal saltimbocca | Milanese risotto | Spinach
- Sea bass fillet with thyme and candied lemon | Caponata | Arancini
- Prawn couscous | Zucchini | Turnips
- Rigatoni all'arrabiata ✓
- Ginger beef tataki | Green vegetable wok | Miso mashed potatoes

Dessert

- Swiss fruit platter
- Double cream meringue | Stewed raspberries
- Redcurrant tart
- Paris-Brest
- Thin crisp waffle & vanilla mousseline
- Mango & cardamom lassi
- Exotic fruit nem | Fresh wild mint coulis
- Seasonal fruit tart
- Orange crème brûlée
- Floating island
- Bordeaux cannellé | English custard
- Tiramisu
- Ricotta tart
- Red fruit panna cotta
- Citrus fruit with star anise

Finger Food served at the Café Bellagio or directly in your seminar room

The drinks (mineral water, Nespresso coffee & tea) are included in the 3 Packages.

For the Conference Package

Choice : 10 pieces

For the Package ^{PLUS} & Royale Suite Package

Choice : 13 pieces

Cold glass

- Fattouche salad ✓
- Green mango & papaya salad | Chili pepper ✓
- Black olive squid
- Tuna cube | Coriander guacamole
- Tomato & pequillos gaspacho ✓
- Shrimp cocktail | Mango & mild peppers
- Duck foie gras | Green apple jelly | Gingerbread
- Peking duck « Plum sauce » | Crunchy cucumbers

Warm glass

- Chicken & coconut milk soup | Galanga
- Mushroom risotto ✓
- Greek style mushrooms ✓
- Seasonal soup ✓
- Risotto Verde ✓
- Provençal ratatouille ✓

Cold piece

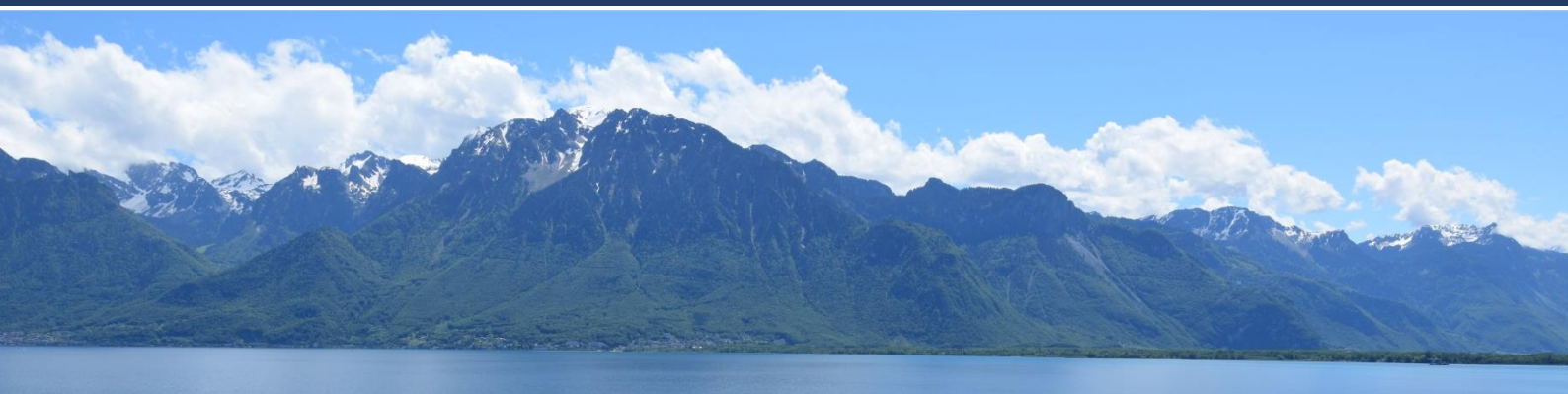
- California roll
- Futomaki | Crispy prawns
- Pan Bagnat | Tuna & green olives
- Spicy chicken wing
- Fresh mint falafel | Tarator sauce ✓
- Duck foie gras & seasonal truffle
- Scotland smoked salmon blini
- Dried duck breast grissini | Acacia honey
- Grilled vegetable skewer | White vinegar ✓
- Tomato & mozzarella skewer | Rucola pesto ✓
- Knife cut classic steak tartare
- Caprese bruschetta ✓
- Chicken wrap | Avocado | Mild harissa
- Eggplant involtini | Parma ham | Ricotta
- Smoked whitefish rillettes toast
- Duck foie gras toast | Thai mango chutney

Warm piece

- Thai satay chicken skewer
- Steamed shrimp ravioli
- Prawn tempura with Sichuan pepper
- Poultry nem & imperial sauce
- Beef samosa | Fresh mint
- Beef meat ball | Tomato sauce with taggiasche olives
- Cheese tartlet ✓
- Pissaladière with Collioure anchovies
- Mini cheeseburger
- Crispy shrimps | Smoked & spicy sauce
- Kefta ball | Coriander yogourt
- Artichoke & oregano calzone ✓
- Mini mushroom crust ✓

Sweet piece

- Chocolate mousse
- Mini seasonal fruit puff pastry
- Amaretto tiramisu
- Fruit minestrone
- Fruit panna cotta
- Cannelé from Bordeaux
- Mini yuzu lemon tartlet
- Rhum Baba



Supplement

Indoor car park Package (135 parking spaces)

Preferred seminar rate:

Half-day seminar : CHF 10.00 per car








Full day seminar : CHF 15.00 per car

24 Hours : CHF 25.00 per car

Technical equipment rental

Items	Price per unit - CHF
Beamer	300.00
Television	60.00
Telephone (excluding phone calls)	60.00
Conference phone (excluding phone calls)	100.00
Flipchart or Pinboard	25.00
Salon Renaissance sound system (1 microphone included)	220.00
Salon Debussy sound system (1 microphone included)	220.00
Hand microphone	60.00
Tie microphone	60.00
Lectern	100.00
Podium	300.00

Conference rooms

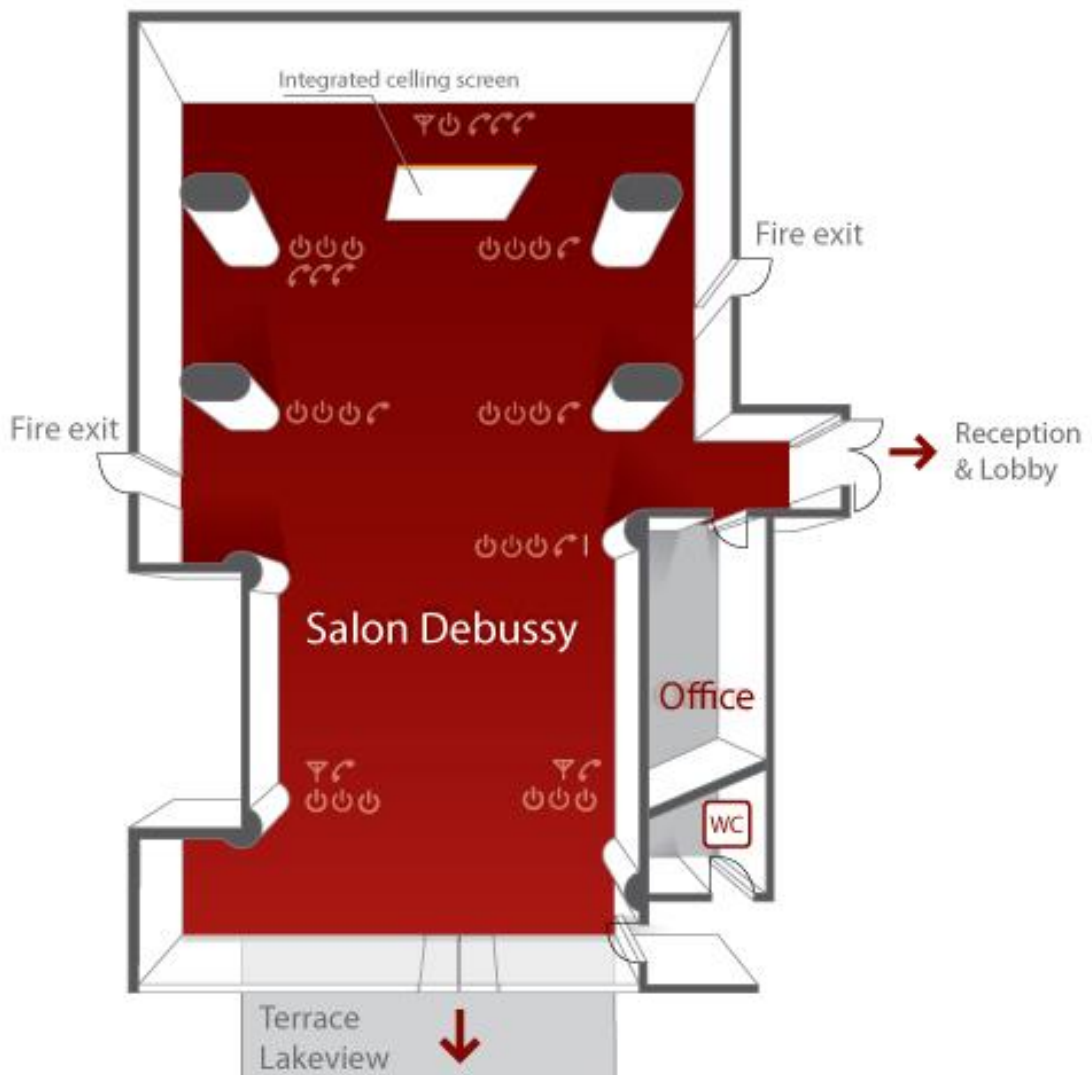
		Capacity in number of people						
Salons	Area m ²	Theatre	School	U	Bloc Table	Cabaret	Cocktail	Banquet
								
Debussy	189	90	70	40	38	50	130	90
Renaissance								
R.I	85.9	80	50	30	30	25	90	60
R.II	87.7	80	50	35	30	30	90	60
R.III	84.7	80	50	30	30	25	90	60
R. I+II	174.8	110	90	40	50	50	180	120
R. II+III	173.63	140	100	40	50	50	180	120
R. I+II+III	260.75	250	140	60	75	80	350	200
Florentin								
F.I	28.65	20	12	10	10	-	20	-
F.II	53.5	40	24	18	16	20	50	-
F.I + II	82.1	70	44	30	28	30	80	60
F.III	14.85	-	-	-	8	-	-	-
F.IV	22.95	-	-	-	10	-	-	-
F.V	20.55	-	-	-	10	-	-	-
F.VI	26.45	-	-	-	12	-	-	-
Royale Suite	340	50	30	20	25	20	100	30

Room rental price

	Debussy	Renaissance R.I R.II R.III	Renaissance R I+II	Renaissance R II+III	Renaissance R I+II+III	Florentin F.I F.III F.IV F.V F.VI	Florentin F.II	Florentin F.I + II
Full day CHF	1'500.00	900.00	1500.00	1800.00	2'500.00	400.00	600.00	900.00
Half-day CHF	750.00	450.00	750.00	900.00	1'250.00	200.00	300.00	450.00

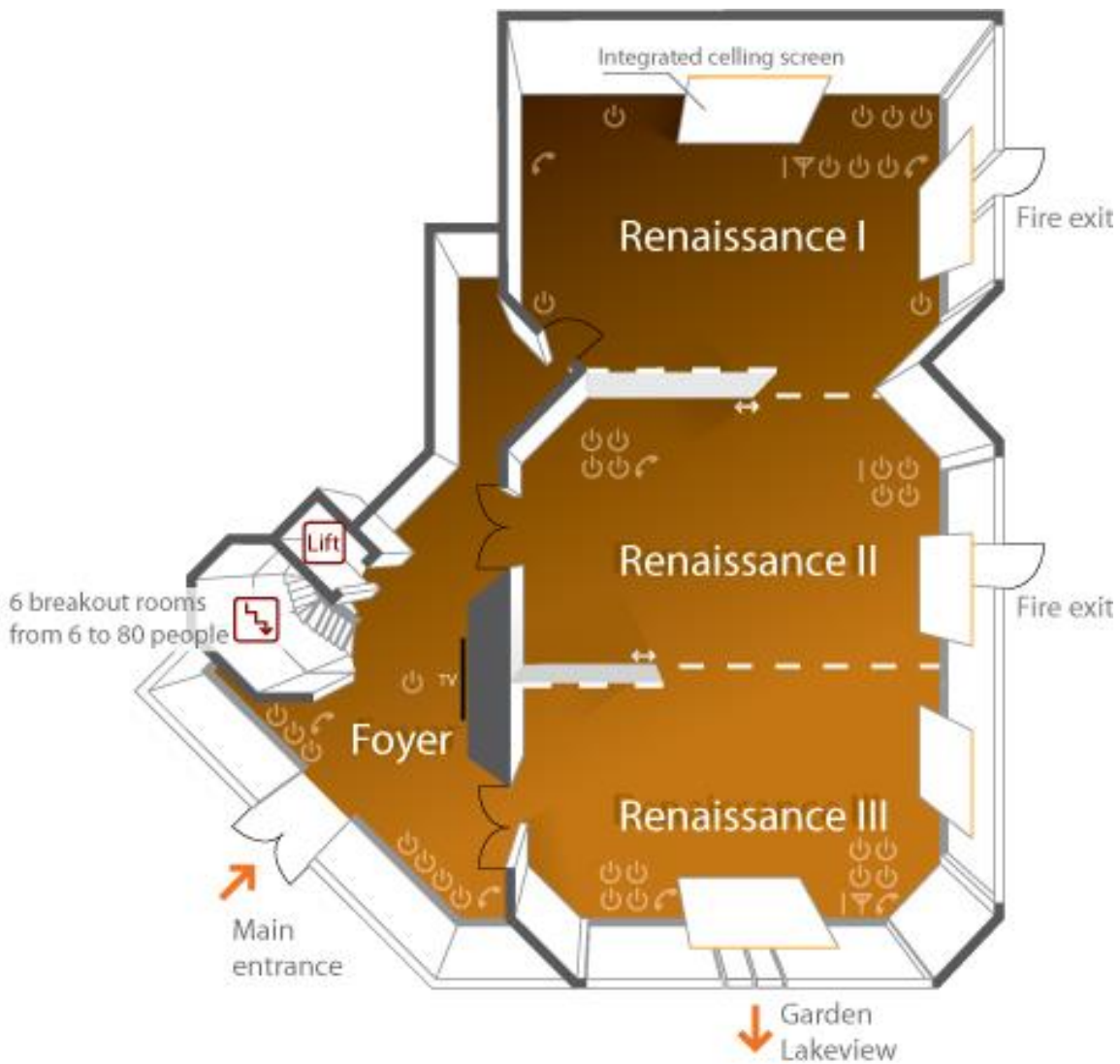


Salon Debussy



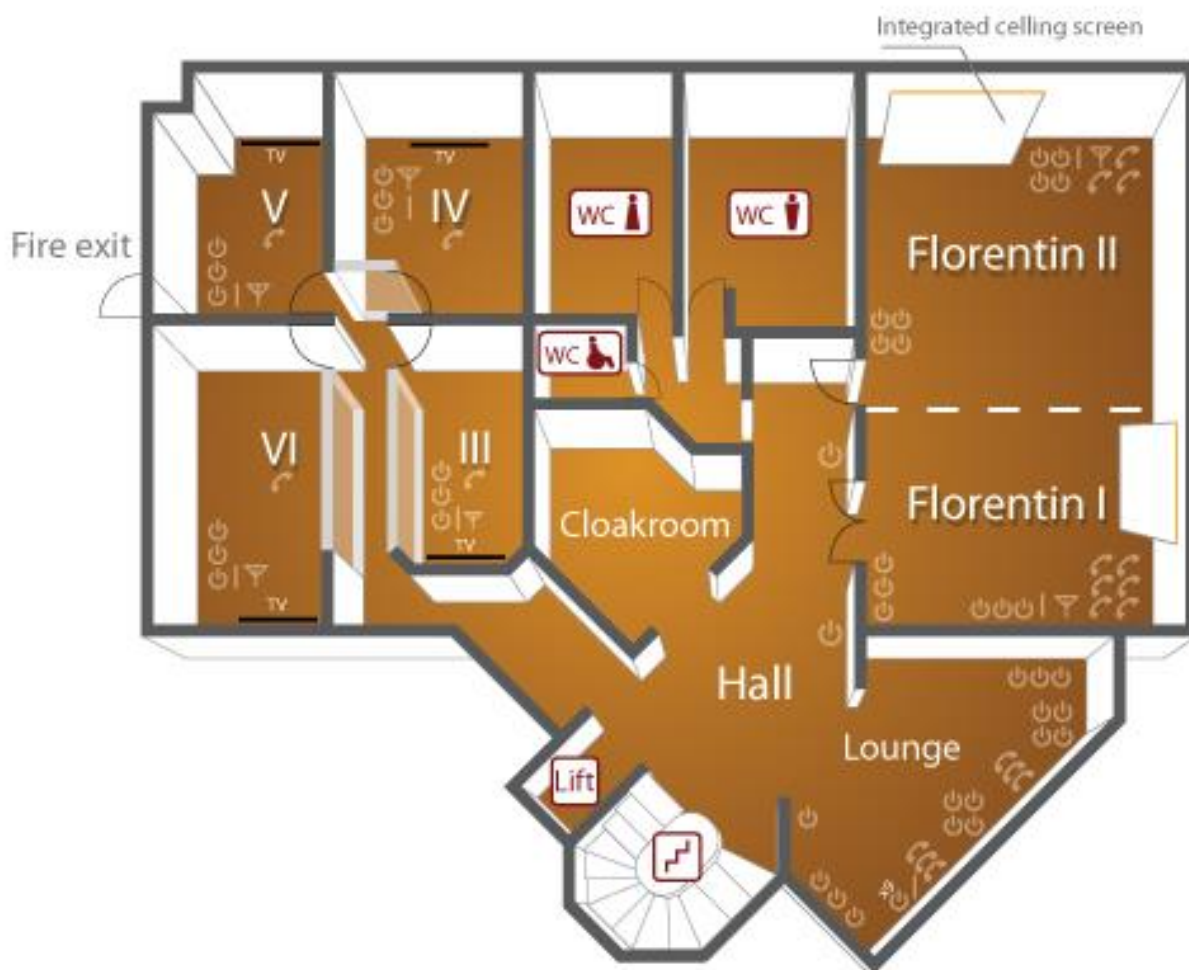


Salons Renaissance





Salons Florentin





Royale Suite



Business gifts

Would you like to offer a quality gift to all the participants of your event ? We have the solution !

Our partner SWISS WINE SELECTION, the business gift specialist in rare and exceptional Swiss wines, offers you different concepts of innovative tasting in order to thank and win the loyalty of your customers and co-workers.

As a brand specializing in the promotion, selling and knowledge of quality Swiss wines, our partner has selected for you some wines coming exclusively from winemaking craftsmen from all the wine producing regions of Switzerland.



Mystery

The fun and blind wine tasting

Your clients taste the selected bottle and try to recognize it using an indication sheet. Then they uncover the wine and discover the mystery bottle.

From CHF 60.00



Discovery

Discovering exceptional Swiss wines

Made in 3 chapters, you make your clients travel in the world of the winemaking craftsmen thanks to the selected wines and some accessories to enhance the tasting.

From CHF 60.00



Epicurious

A novel tasting journey through Switzerland

Offer your clients a unique 100% Swiss experience mixing chosen local produce and exceptional Swiss wines.

From CHF 80.00

For any further information, different customization possibilities and a tailored result, contact directly :

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