



YOUR WEDDING

on the shores of Lake Geneva

M E N U S & P A C K A G E S



OUR MENUS

*Prices per person, for groups of 15 or more
Valid from 1 October 2026 to 31 March 2027*

Menu at CHF 95

drinks not included

*Homemade pâté en croûte
of Belle Luce poultry with foie gras*

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Soufflé pike quenelle, Nantua sauce

•

*Veal grenadin, wild mushroom sauce,
duchess potatoes and pan-fried vegetables*

•

Praline éclair

Menu at CHF 120

drinks not included

Semi-cooked foie gras marbled with truffle

•

Duo of scallops with citrus

•

*Whole-roasted beef fillet, pepper sauce,
smoked potato mousseline,
variations on carrot*

•

Cheese trolley

•

Rum baba

*Menus cannot be modified, except for dietary requirements or allergies.
In that case, our chef will be pleased to suggest alternatives.*



MORGET PACKAGE

CHF 145 per person
from 30 guests

Menu

*Seasonal vegetable terrine,
herb mayonnaise emulsion*

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*Fillet of Arctic char seared on the skin,
parsnip mousseline and vegetable sauce vierge*

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*Whole-roasted fillet of beef, aged on the bone,
“baies des Minorités” berry sauce,
potato croquettes, market vegetables*

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*Seasonal fruit or chocolate entremets
with fruit coulis or flavoured custard*

Drinks

*Unlimited white and red wine
Still and sparkling mineral water
Unlimited coffee and tea*

Decoration

Floral arrangements for tables of 8

or

Candelabra with candles and rose petals (colour of your choice)

or

Glass with roses, tealight holders and rose petals (colour of your choice)

Room hire included, with extension until 1:00 am

Prices subject to change



ALPES PACKAGE

CHF 170 per person

from 30 guests

Menu

*Semi-cooked duck foie gras
with seasonal chutney*

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*Roasted scallops,
buttered leeks and Noilly Prat emulsion*

•

Champagne sorbet

•

*Veal grenadin braised with mild spices,
Anna potatoes and vegetable-stuffed tomatoes*

•

*Matured cheeses from the region,
walnut rye bread*

•

Iced vacherin with red berry coulis

Drinks

*Unlimited white and red wine
Still and sparkling mineral water
Unlimited coffee and tea
One flute of champagne with dessert*

Decoration

Glass with roses, tealight holders and rose petals (colour of your choice)

or

Candelabra with candles and rose petals (colour of your choice)

Room hire included, with extension until 1:00 am

Prices subject to change



PAVOIS PACKAGE

CHF 190 per person

from 70 guests

Aperitif 1 hour

White wine from La Côte and Prosecco

Orange juice and tomato juice

Still and sparkling mineral water

Three assorted crostini per person

Menu

Starter buffet

Seasonal salad, Niçoise salad

Dill-marinated salmon, Greek-style tomato and feta salad

Tabbouleh, vitello tonnato

Homemade seasonal terrine, cold rouille and sautéed baby cuttlefish

Grilled and marinated aubergines and courgettes

Tomato and mozzarella with basil, cold ratatouille

Grilled chicken wings, barbecue sauce

King prawns, Roman-style calamari

Andalusian gazpacho or pistou soup

Sauces: Aurore, vinaigrette, yoghurt

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Oven-roasted fillet of veal, forest mushroom sauce,

market vegetables, Darphin potatoes

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Matured cheeses from the region, walnut rye bread

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The wedding cake

Drinks unlimited

White and red wine from the region

Still and sparkling mineral water

Coffee and tea

House digestifs (limoncello and eau-de-vie)

or a glass of Prosecco with dessert

Decoration

Cream table linen

Candelabra with candles and rose petals (colours of your choice)

or

Glass with roses, tealight holders and rose petals (colour of your choice)

Room hire included, with extension until 1:00 am

Prices subject to change