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BANQUETS & MORE

**TRADITION
& GOURMET
CUISINE**

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Events department

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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'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

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MENU

SPRING - SUMMER



CHF 65.-

PER PERSON

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

One vegetarian alternative can be offered 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 dessert.

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 dessert.

One vegetarian alternative can be offered 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 carrot 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

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