



APERITIFS

You are requested to choose one aperitif for all guests.
Drinks are unlimited during the determined time.

Athletes' aperitif

(minimum 20 people)

Local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

CHF 20 / 1 hour / person

CHF 8 / additional ½ hour

Champion's aperitif

(minimum 20 people / 5 items per person)

Local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

Assorted mini flaky pastries (2 items)
Parma ham, fromage frais and rocket roulade
Courgette mousse and confit tomatoes
Salmon tartare with dill and wasabi

CHF 28 / 1 hour / person

CHF 8 / additional ½ hour



APERITIFS

You are requested to choose one aperitif for all guests.
Drinks are unlimited during the determined time.

Olympic Rings aperitif

(minimum 20 people / 8 items per person)

Local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

Cold snacks

Roast beef finger with mustard-butter
Smoked salmon finger with dill cream
Mini chicken club sandwich
Mini Parma ham ricotta and rocket wraps

Hot snacks

Wild mushroom tortilla
Chicken and ginger yakitori
Vegetables samosa
Mini spring rolls with sweet and sour sauce

CHF 38 / 1 hour / person

CHF 8 / additional ½ hour

Victory aperitif

(minimum 20 people / 3 items per person)

Deutz Champagne,
local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

Roast beef finger with mustard butter
Smoked salmon finger with dill cream
Mini chicken club sandwich

CHF 40 / 1 hour / person

CHF 12 / additional ½ hour



COCKTAILS

You are requested to choose one cocktail for all guests.
Drinks are unlimited during the determined time.

Winner's cocktail

(finger food, minimum 30 people / 16 items per person)

Local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

Cold snacks

Roast beef finger with mustard-butter
Smoked salmon finger with dill cream
Mini chicken club sandwich
Mini Parma ham ricotta and rocket wraps
Parmesan and tuna tapenade cracker

Hot snacks

Wild mushroom tortilla
Chicken and ginger yakitori
Vegetables samosa
Mini spring rolls with sweet and sour sauce
Assorted mini flaky pastries (3 items)
Vaud-style mini burger

Sweets

Assortment of mini desserts (3 pieces)

Nespresso coffee - tea

CHF 68 / person (1 ½ hours)

CHF 8 / additional ½ hour



COCKTAILS

You are requested to choose one cocktail for all guests.
Drinks are unlimited during the determined time.

Olympian's cocktail

(finger food, minimum 30 people / 21 items per person)

Local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

Cold snacks

Guacamole and coriander cornetto
Herby fromage frais and piquillos cornetto
Mini smoked salmon club sandwich
Beef tartare with capers
Mini tomato, mozzarella and basil skewer
Parmesan and tuna tapenade cracker
Eggplant and sun-dried tomato focaccia

Hot snacks

Chicken yakitori
Wild mushroom tortilla
Mini ramequins (2 pieces)
Prawn in a crunchy potato crust
Chicken pastilla with almonds and raisins
Mini spring roll with sweet and sour sauce
Vaud-style mini burger
Assorted mini flaky pastries (2 items)

Sweets

Assortment of mini desserts (4 pieces)

Nespresso coffee - tea

CHF 80 / person (2 hours)

CHF 8 / additional ½ hour



COCKTAILS

You are requested to choose one cocktail for all guests.
Drinks are unlimited during the determined time.

The Medalist's cocktail

(finger food, minimum 30 people / 18 items per person, 2 food stands)

Local white and red wine Olympic Museum selection,
orange juice and pineapple juice, mineral water,
beers (with or without alcohol),
Assorted Gruyère butter breadsticks and a selection of olives

Cold snacks

Eggplant and mild spice cornetto
Fromage frais and herb cornetto
Scallops and oriental chutney
Verrine of guacamole and prawn cocktail
Courgette mousse and confit tomatoes
Smoked salmon mini club sandwiches
Vitello tonnato

Hot snacks

Chicken kebab with honey and soya
Crunchy chicken with dried fruit
Prawn in a crunchy potato crust
Mini cheeseburger
Kebab and mini pitta bread
Vegetable samosa

Stands

Wild mushroom risotto
Koulibiac salmon, saffron sauce

Sweets

Assortment of mini desserts (5 items)

Nespresso coffee – tea

CHF 100 / person (2 hours)

CHF 8 / additional ½ hour



THE OLYMPIC EXPERIENCE

BUFFET

Suitable for either a seated meal or a drinks buffet

Tokyo Buffet

(minimum 50 people)

Cold dishes

Seasonal raw vegetables

Cream of pumpkin soup or Andalusian gazpacho (in season)

Penne salad with olives and sun-dried tomatoes

Taboulé with fresh mint

Greek salad

Caesar salad

Tomato and mozzarella with basil oil

Beef carpaccio with black pepper

Smoked salmon

Hot dishes

Chicken tagine with lemon and ginger, spicy semolina

or

Roast sirloin of beef in a pinot noir sauce

Fillet of bass braised on a bed of fennel

or

Scottish salmon en croûte with herb stuffing

Risotto with parmesan and white truffle oil

or

Vegetable couscous with fresh coriander

Cheese

Fresh and fine cheese selection

Dessert

Pastries assortment

CHF 90 / person

Drinks package suggestion (drinks are served from the beginning of the buffet until coffee time) :

« Vaud »

White wine: Vufflens-le-Château « Réserve du Musée », AOC La Côte

Red wine Assemblage rouge « Réserve du Musée », Vaud AOC (pinot noir, gamaret, garanoir, gamay)

Mineral water, Nespresso coffee or tea

CHF 32 / person



THE OLYMPIC EXPERIENCE

BUFFET

Suitable for either a seated meal or a drinks buffet

Five Continents Buffet (evening only)

(minimum 100 pax. / approx. 25 items per person and five buffets)

Asia

Hoso-Maki
Sweet and sour vegetable spring rolls
Shanghai salad
Prawn crackers
Wok-fried prawn and crunchy vegetables (buffet)

Europe

Greek salad
Stuffed vine leaves
Vegetable confit focaccia
Vitello tonnato
Spanish omelette
Risotto with Reggiano parmesan (buffet)

America

Caesar salad
Jalapenos stuffed with cheese
Spicy guacamole and tacos
Mini burger
Chili con carne (buffet)

Africa

Humus
Moutabal
Mini kebab in pita bread
Fattoush salad
Chicken tajine with ginger and lemon confit (buffet)

Oceania

Scallops and mango chutney
Mahi-mahi with vanilla and coconut milk
Kangaroo kebab with Tasmanian pepper and sweet potatoes (buffet)

Desserts

Dessert buffet

CHF 110 / person

Price includes decoration of the buffet with various objects symbolising the five continents.

Drinks package suggestion (drinks are served from the beginning of the buffet until coffee time):

« Vaud »

White wine: Vufflens-le-Château « Réserve du Musée », AOC La Côte
Red wine: Assemblage rouge « Réserve du Musée », Vaud AOC (pinot noir, gamaret, garanoir, gamay)
Mineral water, Nespresso coffee or tea
CHF 32 / person



MENUS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Vancouver menu (lunch only)

Italian salad (rocket leaves, parmesan and sun-dried tomatoes)

or

Seasonal soup (gazpacho, pumpkin, pea or asparagus)

Crawfish risotto, seafood emulsion

or

Roast chicken wing with rosemary

Potato gratin

Seasonal vegetables

Chocolate mousse

or

Apple strudel

CHF 40 / person

London menu (lunch only)

Beef carpaccio with extra virgin olive oil and parmesan shavings

or

Smoked trout and Puy green lentils, horseradish foam

or

Caesar salad with slivers of smoked duck breast

Fillet of Scottish salmon in a saffron bouillabaisse

Vegetable mirepoix

or

Glazed chicken teriyaki

Vegetable chop suey

Aromatic rice

or

Veal saltimbocca with sage

Creamy parmesan risotto

Chocolate feuillantine

or

Nougat ice cream and red fruit coulis

or

Passion fruit cheesecake

CHF 50 / person



THE OLYMPIC EXPERIENCE

MENUS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Lillehammer menu

Red tuna marinade and crunchy vegetables with coriander

or

Wild prawn salad with a citrus-fruit vinaigrette

or

Parma ham, fromage frais and rocket roulade

Roast sirloin of beef with pinot noir sauce

Potato gratin

Sautéed vegetables

or

Roast Challans duck breast with mild spices, Seville orange sauce

Scalloped Potatoes

Seasonal vegetables

or

Fillet of char with tarragon

Mashed potatoes

Vegetables confit

Chocolate feuillantine

or

Coffee and chocolate gâteau

or

Passion fruit cheesecake

CHF 65 / person



THE OLYMPIC EXPERIENCE

MENUS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Nanjing menu

Medaillons of rabbit terrine with duck foie gras

or

Fillet of sea bass pressed with basil and sun-dried tomatoes

or

Scottish salmon marinated in aniseed and lemon confit

Fennel carpaccio with dill

Guinea fowl breast with morel mushrooms

Potato cake

Bouquet of vegetables

or

Braised fillet of gilthead bream with vegetables and virgin olive oil

Herby mashed potatoes

or

Noisette of lamb with the flavours of Provence

Polenta with Mediterranean vegetables

Apple tart, vanilla ice cream

or

Dark chocolate truffle

or

Crunchy dome with a raspberry centre

CHF 70 / person



THE OLYMPIC EXPERIENCE

MENUS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Sochi menu

Gourmand salad (foie gras, green beans, duck fillet, mixed salad, forestière terrine)

or

Scallop salad with Passion fruit vinaigrette

or

Escalope of fried duck foie gras

Puy lentils and balsamic vinaigrette

Fillet of beef in pinot noir

Lyonnaise potatoes (fried with onions)

Seasonal vegetables

or

Oven roasted veal

Wild mushroom risotto

or

Steamed fillet of sea bass with pistachio oil and a tangy sauce

Rushed potatoes with herbs

Tarte Tatin (apple pie) and cinnamon ice cream

or

Chocolate dome with mandarin

or

Dark chocolate truffle

CHF 80 / person

THE OLYMPIC EXPERIENCE



MENUS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Lausanne menu

Marble slice of duck foie gras glazed in red port

or

Maine lobster with artichokes and sweet peppers

White turbot with parsley cream

or

Braised fillet of sole with mushrooms and lemon emulsion

Roast veal fillet with sweet marjoram

Potato purée

Vegetable confit

or

Beef fillet with morel mushrooms

Potato gratin

Mixed seasonal vegetables

Choice of dessert (from all the other menus)

CHF 105 / person



DRINKS PACKAGES

Minimum 15 people

All the set prices include mineral water and Nespresso coffee or tea.

Wine is served from the beginning of the lunch/dinner until coffee time.

"La Côte"

White wine : Château de Chatagneréaz, Premier cru Mont-sur-Rolle, AOC La Côte

Red wine : La Licorne, Pinot Noir, AOC Vaud

CHF 33 / person

"Le Lavaux"

White wine: Cure d'Attalens Grand cru Chardonne, AOC Lavaux

Red wine: Les Dioscures, AOC Vaud (gamaret, garanoir)

CHF 35 / person

"Vaud"

White wine: Vufflens-le-Château "Réserve du Musée", AOC La Côte

Red wine: Assemblage rouge "Réserve du Musée", Vaud AOC (pinot noir, gamaret, garanoir, gamay)

CHF 32 / person

"Valais"

White wine: Johannisberg de Chamoson "Réserve des Administrateurs", AOC Valais

Red wine: Syrah du Valais AOC, "Réserve des Administrateurs" (aged in oak barrels)

CHF 37 / person

"French wines"

White wine: Domaine Les Salices, vin du pays d'Oc (viognier)

Red wine: Château Réaut, Côtes de Bordeaux A.C.

CHF 37 / person



COFFEE BREAKS

You are requested to choose one coffee break for all guests.
Drinks are unlimited during the determined time.

Minimum 15 people

Duration: ½ hour

Drinks break

Nespresso coffee, tea, orange juice and pineapple juice, mineral water

CHF 10 / person

CHF 4 / additional ½ hour

Mini-pastries / cake break

Nespresso coffee, tea, orange juice and pineapple juice, mineral water

Mini-pastries in the morning (*assortment of croissants, chocolate bread, grapes bread – 2 pieces / person*)

Cake in the afternoon

CHF 12 / person

CHF 4 / additional ½ hour

« Fitness » break

Nespresso coffee, tea, orange juice, multivitamins juice, mineral water

Mini fruit salad

Cereal bar

CHF 15 / person

CHF 4 / additional ½ hour