THE OLYMPIC EXPERIENCE





Full day seminar package (from 8am to 6pm)

CHF 105 per person

Package available for a minimum of 20 people

From 20 to 50 people in the Olympie meeting room From 50 to 175 people in the Auditorium*

* technician mandatory, invoiced separately

Services included in the Gold Medal package:

- Air-conditioned conference room (with daylight in the Olympie meeting room)
- Mineral water
- Notebooks and pens
- Technical equipment: screen, beamer, flip chart, lectern with microphone (Auditorium)
- Internet access (Wi-Fi)
- Voucher for one entrance ticket for The Olympic Museum (valid for one year)
- Coffe breaks: morning & afternoon
 (Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)
- Three-course lunch with mineral water and Nespresso coffee or tea

Gold Medal menu

Seasonal soup

or

Rustic salad (egg, bacon cubes and croutons)

or

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

Roast chicken wing with rosemary

Potato gratin and seasonal vegetables

or

Shrimp risotto, lobster sauce

or

Char fillet braised in white wine with tarragon

Crushed potatoes and seasonal vegetables

10

Zurich-style pork filet

Rösti and seasonal vegetables

Pear and salted butter caramel delight

or

Passion fruit cheesecake

or

Chocolate feuillantine

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

Additional services, not included in the Gold Medal package:

Welcome coffee: CHF 12

(Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)

• Wine during lunch: CHF 10

(2 dl, local white and red wine Olympic Museum selection)

London menu

(extra charge: CHF 10 / person)

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

Lillehammer menu

(extra charge: CHF 25 / person)

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

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Roast Challans duck breast with mild spices, Seville orange

sauce

Potato and rosemary skewer

Seasonal vegetables

or

Fillet of char with tarragon

Crushed potatoes

Vegetables confit

Chocolate feuillantine

or

Coffee and chocolate gateau

or

Pear and salted butter caramel delight

Olympian's cocktail

(extra charge: CHF 25 / person)

Finger food, minimum 30 people

21 items per person Duration: 1½ hours CHF 8 / additional ½ hour

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)

Prawns 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)

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Sweets

Assortment of mini desserts (4 pieces)

Nespresso coffee - tea

THE OLYMPIC EXPERIENCE





Half day seminar package (from 8am to 1pm or from 1pm to 6pm)

CHF 85 per person

Package available for a minimum of 20 people

From 20 to 50 people in the Olympie meeting room From 50 to 175 people in the Auditorium* *technician mandatory, invoiced separately

Services included in the Silver Medal package:

- Air-conditioned conference room (with daylight in the Olympie meeting room)
- Mineral water
- Notebooks and pens
- Technical equipment: screen, beamer, flip chart, lectern with microphone (Auditorium)
- Internet access (Wi-Fi)
- Voucher for one entrance ticket for The Olympic Museum (valid for one year)
- Coffe break: morning or afternoon (Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)
- Three-course lunch with mineral water and Nespresso coffee or tea or

11/2 hr aperitif with unlimited drinks

Silver Medal menu

(included in the Silver Medal package)

Seasonal soup

or

Rustic salad (egg, bacon cubes and croutons)

or

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

Roast chicken wing with rosemary
Potato gratin and seasonal vegetables

or

Shrimp risotto, lobster sauce

or

Char fillet braised in white wine with tarragon Crushed potatoes and seasonal vegetables

or

Zurich-style pork filet

Rösti and seasonal vegetables

Pear and salted butter caramel delight

or

Passion fruit cheesecake

or

Chocolate feuillantine

Olympic Rings aperitif

(included in the Silver Medal package)

(Minimum 25 people / 8 items per person)

Duration: 11/2 hr

CHF 8 / additional ½ hour

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

Additional services, not included in the Silver Medal package:

• Welcome coffee: CHF 12.-

(Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)

• Wine during lunch: CHF 10.-

(2 dl, local white and red wine Olympic Museum selection)

Menu London

(extra charge: CHF 10 / person)

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 Veqetable 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

Menu Lillehammer

(extra charge: CHF 25 / person)

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 $\ensuremath{^{\star\star\star}}$

Roast sirloin of beef with pinot noir sauce Potato gratin

Sautéed vegetables

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Roast Challans duck breast with mild spices, Seville orange

sauce

Potato and rosemary skewer

Seasonal vegetables

or

Fillet of char with tarragon

Crushed potatoes

Vegetables confit

Chocolate feuillantine

or

Coffee and chocolate gateau

or

Pear and salted caramel delight

Olympian's cocktail

(extra charge: CHF 25 / person)

Finger food, minimum 30 people

21 items per person Duration: 1 ½ hours CHF 8 / additional ½ hour

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)

<u>Sweets</u>

Assortment of mini desserts (4 pieces)

Nespresso coffee - tea

THE OLYMPIC EXPERIENCE



BRONZE MEDAL

Evening seminar (from 6pm to 10pm)

CHF 75 per person

Package available for a minimum of 50 people

From 50 to 175 people in the Auditorium*
From 175 to 300 people in the Club Coubertin*
*technician mandatory, invoiced separately

Services included in the Bronze Medal package:

Welcome drink (1/2 hour)
 Local white wine and red wine Olympic Museum selection, mineral water or

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

- Air-conditioned conference room (with daylight in the Olympie meeting room)
- Mineral water
- Notebooks and pens
- Technical equipment: screen, beamer, flip chart, lectern with microphone (Auditorium)
- Internet access (Wi-Fi)
- Voucher for one entrance ticket for The Olympic Museum (valid for one year)
- 1h aperitif, unlimited drinks

Olympic Rings aperitif

(included in the Bronze Medal package)

8 items per person Duration: 1 hour CHF 8 / additional ½ hour

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

<u>Hot snacks</u>

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

Additional service, not included in the Bronze Medal package:

Access to the exhibitions (levels -1, O, +1)

Winner's cocktail

(extra charge: CHF 30 / person)

Finger food, minimum 30 people 16 items per person Duration: 11/2 hours CHF 8 / additional 1/2 hour

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

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

<u>Sweets</u>

Assortment of mini desserts (3 pieces)

Nespresso coffee - tea

Olympian's cocktail

(extra charge: CHF 37 / person)

Finger food, minimum 30 people 21 items per person Duration: 11/2 hours CHF 8 / additional 1/2 hour

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