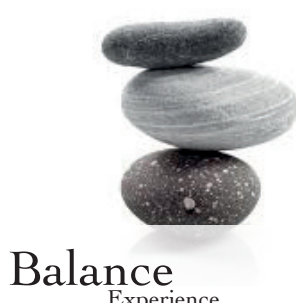


Thematic strength...
Give your event that extra edge.

Hotel Royal / Hotel N'vY



Suggestions



Contact

Madame Estelle Bernière
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Swiss Made Experience

A full day dedicated to discovering Swiss-made goodness...

The package includes:

- Welcome coffee; mid-morning break featuring home-made hot chocolate, chocolate fondue, and Bircher muesli...
- Discovery luncheon featuring local Swiss food and produces... A Swiss experience
- Afternoon break with sampling of Swiss cheeses and cured meats
- Throughout the day: Discover traditional Swiss products such as the Lächerli biscuits, Toblerone, and Rivella
- Room rental with technical material and Wi-Fi

Price: From CHF 139.- per person



Activities*

Visit watch manufacturer Frédérique Constant; design your own Victorinox Swiss Army knife; fondue workshop and dinner at Edelweiss restaurant.

(Activities with supplement, limited numbers of participants)

Activities+ Watchmaking Workshop

Exceptional visit to the prestigious manufacturer *Frédérique Constant*, flagship of luxury watchmaking in Geneva...

- Initiation workshop specifically tailor-made for you...
- Duration of activity: 2 hours
- CHF 50.- per person



Activities+ Swiss Knife Workshop

Enjoy a break during your day to visit the *Victorinox boutique* just a stone's throw from our hotels

- Swiss Army knife creation workshop
- Duration of activity: 2 hours
- CHF 35.- per person

Activities+ Fondue Workshop

Dive into the heart of Swiss cuisine and learn how to prepare cheese fondue...

- Preparation and tasting of this quintessentially Swiss dish...
- Duration of activity: 1 hour
- CHF 50.- per person



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Gourmet Experience

Enjoy a day filled with gourmet moments alongside Chef Armel Bedouet

The package includes:

- Welcome coffee with Chef Armel's special touch
- Gourmet morning and afternoon coffee breaks
- Lunch presented by the Chef with explanations on the ingredients and recipes used
- Home-made meringues, almond cakes, and other petit fours made by our Pastry Chef, Ludovic Dagrón
- Room rental including technical material and Wi-Fi

Price: From CHF 229.- per person

Activities+

Gourmet workshop, Cocktail workshop

(Activities with supplement, limited numbers of participants)



Activities+ Gourmand Workshop

Learn about, and participate in creating a recipe by Chef Armel Bedouet (*ranked 15/20 by Gault&Millau*)

- Inspired, tasty workshops
- Duration of the activity: 1 hour
- CHF 35.- per person

Activities+ Cocktail Workshop

Create your own cocktail

- Workshop with our barman advices
- Duration of the activity: 1 hour
- CHF 35.- per person



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Balance Experience

A day of meetings where breaks offer the opportunity to rebalance...

The package includes:

- Morning and afternoon coffee breaks based on the wellness theme. Discover our herbal tea collection as well as the freshly-made fruit and vegetable juices. "Balance"-themed lunch based on the chef's suggestions.
- Each participant receives a scented candle upon departure.
- Included: welcome coffee; room rental, technical material and Wi-Fi.

Price: From CHF 139.- per person



Activities*

Slackline

(Activities with supplement, limited numbers of participants)

Activities+ Slackline Workshop

Put some balance in your day with a *slackline* activity...

- Coached teambuilding activity to bring balance to your offsite day.
- Duration of the activity: 1 hour
- CHF 65.- per person, min. 10 persons degressive



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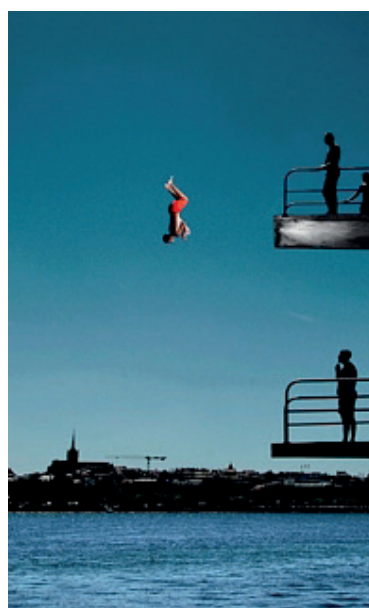
4 Seasons Experience

Enjoy the beauty *of every* season

The package includes:

- Morning and mid-afternoon coffee breaks based on seasonal products (for example: apple pie in autumn!).
- Lunch featuring seasonal and typical items: Squash in autumn, heritage vegetables in winter, asparagus and strawberries in the spring...
- Decoration (Christmas magic; spring-time's return; squash/pumpkins) and themed gifts (sunglasses, herbal winter teas, etc....).
- Welcome coffee, room rental including technical material and Wi-Fi.

Price: From CHF 139.- per person



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