

# M

BANQUETS, COCKTAILS & MORE

## Christmas Party or End of Year Event

Contact our EVENTS DEPARTMENT:

Event Department

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MANOTEL  
HOTEL GROUP GENEVA



## Our Reception places and «Savoir Faire»

The 4-star **Hotel Royal** holds the key to the success of your event with its 500 sq. m. full of natural light, a hazle-free environment and a contact person exclusively assigned to the customisation of your event in a warm and cozy environment. You can enjoy 3 dining options where Chef Armel Bedouet offers you.

## Tradition & Gourmet cuisine

Awarded with a **17/20 in the Gault&Millau 2018** 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.

## A Tailor Made Event....

We are delighted to propose you, for your end-of-year events our suggestion of Menus, Cocktail and Drink packages.

Our Teams are at your disposal to assist you and guide in organizing your event.



# Hôtel Royal



★★★★  
HôtelRoyal



## 3 courses menu

CHF 80.-

Menu proposal, to choose:

- 1 starter
- 1 main course
- 1 dessert

### Starters

Variation of Salsify, Pan Fried Scallops, Truffle powder

Or

Raviolis stuffed with Pulled legs of Quail, roasted breast with Sumac Spices

### Main courses

Breast of Poultry Valéry Miéral, stewed Old Style Vegetables

Or

Roasted Back of Zander, Young Spinach Leaves, Green Curry

### Desserts

Yule Log

Or

Pineapple flavoured with Lime, Exotic Fruits Cream

Or

Finger with Fresh Cheese, Citrus Fruits, Pear Marbles

1 same menu choice for all guests with 1 starter, 1 main course and 1 dessert

1 vegetarian alternative can be purpose for the main course.



# 3 course menu at

# CHF 95.-

Menu proposal, to choose:

- 1 starter
- 1 main course
- 1 dessert

## Starters

Shelled Spinous Spider Crab , Semolina of Cauliflowers, Shellfish Foam

Or

Isigny Salmon, marinated with marine Salt, Aquitaine Caviar, Citrus Fruits

## Main courses

Beef Filet, Rossini Style , Truffled Mousseline

Or

Sea Bream from Vendée, foam of Potatoes with Safron

## Desserts

Yule Log

Or

Chocolat Fondant with Vanilla Ice Cream

Or

Crunchy Praliné, Chestnut Cream, Vanilla Meringue

1 same menu choice for all guests with 1 starter, 1 main course and 1 dessert

1 vegetarian alternative can be purpose for the main course.



# Beverages packages

## Package «Le Soft»

Mineral Waters

Coffee and tea

CHF 12.- (per person)

## Packages «Le Genevois»

Mineral Waters

Swiss White wine- Chasselas Les Hutins, Domaine les Hutins 2016

Swiss Red wine- Gamay de Genève Velours de chez Eric Leyvraz, Domaine des Bossons 2016

Coffee and tea

CHF 29.- (per person)



# Cocktails & Apéritifs



## N°1: Create your menu

To choose in the following dishes selection:

### Canapés

Anchovy butter	CHF 2.50.-
Cucumber	CHF 2.50.-
Blue Cheese	CHF 3.-
Smoked Salmon	CHF 3.-
Fresh Cheese & Chive	CHF 3.-
Tapenade	CHF 3.-
Smoked Ham	CHF 3.50.-
Foie gras	CHF 3.50.-

### Desserts CHF 3.-

Chocolate Mousse
Viennese Chocolate
Coconut Biscuit
Toffee Puff
Almond Cake

### Cold dishes

Apple and smoked duck skewer	CHF 2.50.-
Red roots gaspacho	CHF 3.-
Pumpkin and nutmeg soup, ginger perfumed	CHF 3.-
Marinated salmon Gravlax style on pics	CHF 3.50.-
Beef tartare	CHF 3.50.-
Cube of sea trout with mango	CHF 3.50.-
Cod with fresh cheese with chives	CHF 3.50.-
Duck liver foie gras cook with wine on a toast	CHF 4.-
Salmon with avruga	CHF 4.-
Oyster Marenne d'Oléron N°3	CHF 4.-

### Warm dishes

Vegetables samosa with sweet spices	CHF 2.50.-
Cod fritter with sweet pepper	CHF 3.-
Chicken wings tandoori style	CHF 3.-
Honey chicken and ginger skewer	CHF 3.50.-
Tempura shrimp sweet and sour sauce	CHF 4.-
Risotto with white truffle perfumed	CHF 4.-

To create your cocktail:

- **Compose your menu**
- **Choose a beverages packages**
- **Add an option if needed**

The minimum of attendees for cocktail is 15.

## Cocktails & Apéritifs



This offer is based for one 1 hour cocktails. Beyond 1 hour, we will add 50% on the drink package amount for each hour started.

We are pleased to offer you crackers, olives and home made feuilletés for each cocktail offer.

## N°2: Choose a Drink package

### Welcome Drink

1 Glass of Red or White Swiss Wine  
Mineral Waters

CHF 15.- (per person)

### Package «Le soft»

Fruits Juices Assortment & softs drinks  
Mineral Waters

CHF 15.- (par personne)

### Package «Le Suisse»

Red and White Swiss Wines  
Fruits Juices Assortment & softs drinks  
Mineral Waters

CHF 29.- (per person)

### Package «Le Suisse – Italie»

Red and White Swiss Wines  
Beer (With an without Alcohol)  
Fruits Juices Assortment & softs drinks  
Mineral Waters

CHF 39.- (per person)

### Package «Le Royal»

1 glass of Champagne «Perrier-Jouet»  
Red and White Swiss Wines  
Beer (With an without Alcohol)  
Fruits Juices Assortment & softs drinks  
Mineral Waters

CHF 49.- (per person)

## N°3: Add an option

CHF 150.- (per bottle)

Vodka, Gin, Whisky served with Soft drinks





# Our Suggestions of Thematic Party :

## «Swiss Christmas» Party

**Duration:** 2 hours

**Number of Attendees:** From 20

**Package per person at CHF 90.-, including:**

**White Wine:**

*Chasselas de Genève Belles Filles 2018*

**Red Wine:**

*Gamay de Genève Belles Filles 2018*

Carlsberg Beers, Draft or Bottle

**Soft Drinks:**

*Fruits Juices, Swiss Mineral Waters, Coca Cola, Ice-Tea, Fanta.*

Assortment of 12 cocktail pieces, swiss themed (Raclettes, Swiss Cheeses and Meats, Meringue, Crème double from Gruyère...) Home made feuilletés, olives and crackers, Stand with Grilled Chestnuts and Mulled Wine. Decoration of the room

*This package is proposed freely for two hours , then our distribution points will propose beverages upon consumption with direct billing.*

**Options Available:**

- Swiss Yoddl Singer from CHF 550.-
- Dancing party with DJ from CHF 1'500.-
- Cash Bar after the end of the package



# Our Suggestions of Thematic Party :

## «Gatsby» Party

**Duration:** 2 hours

**Number of attendees:** From 20

**Catering Budget Estimation:** To be selected in the menus proposals (Pages 4-9)

**Budget Estimation for the Game Tables and decoration :** From CHF 5'500.-, in addition of a Dinner or Cocktail dinner

Immerse Yourself in the atmosphere of the Roaring twenties and prohibition following the footsteps of «Gatsby the Magnificent»: Insouciance, prohibition, jazz and Discover our illegal gambling Hall. An Explosive Cocktail for you to travel in the America of the 20's!

### Options Available:

- Underground Casino in our Salon Voltaire
- Croupiers for the Entertainment
- Game Tables: French Roulette, English Roulette, Black-Jack, Poker, Poker texas Holdem, Stud Poker, Craps, Chuck and luck, Bacarat, 421, Wheel of fortune, Casino war (battle), Punto banco...
- Decoration of the Salons from CHF 1'500.-
- DJ entertainment after the Casino Games from CHF 1'500.-
- Photo booth with 100 printings at CHF 280.-



## Additional Informations

### Extension of the service after 23h30

Until 50 attendees **CHF 50.-** per hour, per waiter

From 51 invités **CHF 200.-** per hour

**Cloakroom Service** at the entrance of our salon Rousseau, **CHF 50.-** per hour

**Open Bar** with assortment upon consumption

**Cork Fees** **CHF 30.-** per bottle of Wine (75cl)

**CHF 60.-** per bottle of Champagne (75cl)

Photo booth with 100 printings at **CHF 280.-**

DJ entertainment from **CHF 1500.-**

### Tailor made Proposal:

We can also propose you some tailor made Solutions for your event, our team is at your entire disposal.



## Parking

The **Hôtel Royal Manotel** is offering a parking at **CHF 30.-** per place (Maximum of places:15).

Other public parkings are located near from the Hotel:  
Parking des Arcades, Parking Cornavin, Parking «Les Cygnes»

## On request....

Do not hesitate to share with us all your desires.

We offer you a large range of services with our partners for your event:

- . **Floral arrangements or Thematic Decoration**
- . **Technical providing, DJ and light entertainment**
- . **Photographer**
- . **Limousine rental**



# At your service !



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