



CATERING OFFER 2021 ON THE MONTREUX STEAMBOAT

Private cruises on the Montreux steamboat
Available from May 1st to June 19th and from September 6th to October 03rd 2021
VAT (7.7%) and service included

F&B proposal are subject to changes.

The Beau-Rivage Palace uses only fresh and seasonal products.
Our Executive Chef might slightly modify your cocktail selection
if some products are not available.

More personalized proposals are available, developed by our Chef R. Breton.

CAPACITY

172 seated people including 100 places on the superior deck
Cocktail style: 200 people

CONTACT

*The Groups & Events team at the Beau-Rivage Palace is at your disposal
for any information you may need:*

E. events@brp.ch

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APERITIF

20 PEOPLE MINIMUM

« LÉMAN » APERITIF

Package for 1 hour : **CHF 28.- per person**
CHF 12.- per person, per ½ additional hour.

Local white and red wines
Fruit juices, mineral water, soft drinks
Swiss beers
Salted snacks and olives

« SANDOZ » APERITIF

Package for 1 hour : **CHF 50.- per person**
CHF 20.- per person, per ½ additional hour.

Champagne
Kir Royal, Bellini Mimosa
Local white and red wines
Fruit juices, mineral water, soft drinks
Swiss and imported beers
Salted snacks and olives
Butter flutes



APERITIF – AMUSE-BOUCHES

20 PEOPLE MINIMUM

Enhance your aperitif with refined canapé assortment served on trays during the aperitif.

Package 3 pieces per person	CHF 19.- per person
Package 5 pieces per person	CHF 30.- per person
Package 8 pieces per person	CHF 46.- per person

These appetizers have to be selected among cold amuse-bouche on the following suggestions:

May / June

Pea sphere with mint and fresh goat cheese

Whitefish roll, green asparagus and piquillos

Vitello tonnato and flower caper

September

Grilled vegetables tartar, burrata straciatella

Red tuna millefeuille, grilled zucchini

Parma ham involtini, arugula salad and artichoke



BUFFETS

BUFFET (30 PEOPLE MINIMUM)

THIS BUFFETS CAN ALSO BE PROPOSED STANDING

BUFFET « GOURMAND »

CHF 110.- per person

Octopus carpaccio with candied lemon
Goat cheese terrine with confit tomatoes
Provencal vegetables in greek style
Lardo di Colonnata panini
Beef carpaccio with arugula pesto and parmesan shavings
Vitello tomato with caper flower
Mezze : hummus, tabloueh, moutabal, falafel, vine leaves
Sweet pepper with tuna mousse
Seafood and octopus salad with olives and basil
Mesclun, arugula, dandelion, tomatoes and buffala

Green peas soup with mint

Castle potatoes with parsley
Shellfish casareccia and saffron pistil
Poulard fricassée, zucchini-dried tomatoes
Local pollan with grilled almond
Seasonal vegetables
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Dessert buffet

Coffee and sweets



BUFFET « BEAU-RIVAGE »

CHF 118.- per person

Red tuna tartare with grilled vegetables
Culatello ham with green asparagus
Seabas nigiri with yuzu and sesame wasabi
Involtini of aubergine and smoked salmon
Suisse quinoa salad with gambas
Libanese mezze assortments
Toamtoes and burrata with basil
Crispy fennel with grapefruit

Green bean salad, Paris mushroom with pesto rosso
Taggiasche olives and confit tomatoes cake
Rocket with tomato pesto and parmesan
Sucrine lettuce with anchovy sauce
Iced green pea soup with goat cheese
Andalou gazpacho with espelette pepper

Stuffed zucchini flower with Provençal vegetables
Risotto mantecato with asparagus and chanterelles mushrooms
Garganelli with regional crawfish
Roasted lamb fillet in olive and rosemary crust
Red mullet fillet « à la plancha » with bouillabaisse emulsion

Vanilla panna cotta, apricot compotee
Grand cru chocolate-raspberry entremet
Morellos-verveina delight
Strawberry-rhubarb saint honoré
Red fruit and marshmallow tart
Seasonal fruit gazpacho



LUNCH OR DINNER (SEATED)

MENUS (20 PEOPLE MINIMUM)

May / June

Menu I

CHF 98 - per person

Alaskan crab cannelloni with fresh herbs, candied lemon sauce

French asparagus assortment, wild cod in bear's garlic emulsion

Roasted veal hindsaddle with chanterelles, sweet clover sauce

Breton shortbread with Gariguettes strawberry and rhubarb

Coffee and sweets

Menu II

CHF 110.- per person

Traditional duck foie gras terrine, rhubarb compote and Gariguettes strawberries with old balsamic vinegar

Turbot back cooked with beetroot and cinnamon leaf

Swiss chicken breast, asparagus and morels with Vin Jaune

Thin tart with black cherries and sweet almond

Coffee and sweets



LUNCH OR DINNER (SEATED)

MENUS (20 PEOPLE MINIMUM)

September/ October

Menu I

CHF 98 - per person

Pressed red tuna and grilled vegetables with basil olive oil

Red mullet fillet « à la plancha », coffee and saffron foam

Duckling breast cooked with spices and honey from our garden

Yellow peach, honey and verbena delight

Coffee and sweets

Menu II

CHF 110.- per person

Duck foie gras terrine and smoked local pollan, spring truffle

Gilthead bream fillet, zucchini with wild oregano and preserved

Swiss Angus beef tenderloin roasted with shallots and tarragon

100% Grand Cru chocolate and raspberry crispy biscuit

Coffee and sweets



WINE PACKAGES

LÉMAN PACKAGE

White wine and / or Red wine

Mineral water (Henniez bleue ou verte), coffee and tea.

3 dl per person :

CHF 26.- per person

5 dl per person :

CHF 34.- per person

White wine

-Chasselas, Domaine de la Treille, Les Frères

Dutruy

-Féchy, la Colombe, R. Paccot

- Mont-sur-Rolle, Chasselas La Plantaz

Abbaye de Mont, Ville de Lausanne

Red wine

- Mont-sur-Rolle, Pinot Noir, Domaine

Crochet, M. Rolaz

-Pinot noir la Colombe, R. Paccot

- Mont-sur-Rolle, Abbaye de Mont, Ville de

Lausanne

LAVAUX PACKAGE ★

White wine and / or Red wine

Mineral water (Henniez bleue ou verte), coffee and tea.

3 dl per person :

CHF 35.- per person

5 dl per person :

CHF 47.- per person

White wine

-Calamin, Ilex, L. Bovard

-Dézaley, Guenietaz, Ch. Chappuis

-Sauvignon, H.Cruchon

Red wine

-Coteaux du Languedoc, Domaine de

l'Hortus, J. Orliac

-Humagne Rouge, John & Mike Favre

-Epresses, La Pressée, L. Bovard

PALACE PACKAGE ★

White wine and / or Red wine

Mineral water (Henniez bleue ou verte), coffee and tea.

3 dl per person :

CHF 55.- per person

5 dl per person :

CHF 70.- per person

White wine

-Humagne Blanc, C. Flaction

-Pouilly-Fuissé, Vers Cras, Château

Beauregard, J. Burrier

-Chardonnay Grande Réserve, Les

Romaines, Les Frères Dutruy

Red wine

-Saint-Saphorin, Barrique, P-L. Leyvraz

-Crozes-Hermitage, Cuvée Albéric Bouvet,

G. Robin

-Humagne Rouge, La Cave des Amandiers,

A. Delétraz

** Please note that our sommelier remains at your entire disposal to propose you alternative wine suggestions. Wine packages may be subject to change without notice depending on the availability.*



GENERAL CONDITIONS

PRICES

Our prices are valid for the current year and include VAT, taxes and services.

Minimum spent are requested for groups :

- Up to 50 people: CHF 3'500. -- minimum per cruise
- Over 50 people: CHF 70. -- minimum per person

STAFF / SERVICE HOURS

In case of a displacement of the boat to reach another embarkation port than Lausanne, or a berthing alongside quay, a staff fee will be charged as follows:

One way CHF 800. - for Montreux / Vevey

One way CHF 1'400. - for Geneva

Other destinations upon request.

Also, for any cruise above 4 hours, CHF 500.- per hour may be charged.

OUTSIDE FOOD AND BEVERAGES

The Hotel does not allow the introduction of food and / or beverages by participants into its premises. Any exception must be the subject of a signed agreement and must comply with the hygiene standards in force. The hotel is not responsible for this.

PARTIAL CANCELLATION CONDITIONS

In the table below, you will find the percentage of reduction of bookings that you may cancel without late cancellation fee at the Beau-Rivage Palace (designated the hotel)

Cancellation percentages are non cumulative.

Number of days before arrival	Reduction of reservations without late cancellation fees
<i>From the signature date until 45 days before the event</i>	50% of the total contracted amount
<i>From 44 to 30 days before the event</i>	30% of the total contracted amount
<i>From 29 to 10 days before the event</i>	20% of the total contracted amount
<i>From 10 to 2 days before the event</i>	5% of the total contracted amount
<i>2 days or less before the event</i>	0% of the total contracted amount

If you cancel more than the percentages determined above, you will have to pay the hotel cancellation fees that equal to the difference between the contracted amount and the percentage you were allowed to cancel without fees.

TOTAL CANCELLATION CONDITIONS

In the case of total cancellation of the event, the hotel will apply the following rules in terms of late cancellation billing.

Cancellation date	Cancellation fee owed to the Hotel
<i>From the signature date until 365 days before the event</i>	10% of the total contracted amount
<i>365 to 181 days before the event</i>	25% of the total contracted amount
<i>180 to 91 days before the event</i>	50% of the total contracted amount
<i>90 to 31 days before the event</i>	85% of the total contracted amount
<i>30 days or less before the event</i>	100% of the total contracted amount

DEPOSIT

To guarantee the reservation, the hotel may require partial or total payment in advance. The reservation will become definite once the hotel receives the requested payment.

BILLING

Our bills are payable within 10 days. After this time limit, the hotel may add an interest of 5% per year.

POLICE AUTHORIZATION

The hotel must request an authorization from the "Police de Commerce de Lausanne" for any event as below:

- That broadcasts music (the maximum number of decibels allowed is 93)
- Organizes a collection, raffle, paid games
- Requests an entry fee from its customers

This statement must be made at least 30 days before the event, and the associated cost is out of our control.

TECHNICAL EQUIPMENT

Any technical equipment brought by the organizer or an outside service should be announced to our banqueting department. These items should be in accordance with the law and respect the prevailing standards.

All deliveries of equipment must be made to the delivery dock during opening hours. The hotel declines all responsibility in the event of theft or damage to the equipment which has been supplied, delivered and ordered by the organizer himself.

The hotel reserves the right to charge logistical costs, room rental and package management, from CHF 70.- per hour.

All external service providers and subcontractors must accept the general conditions of the hotel, the health and safety rules and all other applicable rules and regulations. The hotel reserves the right, in its sole discretion, to request the departure of any external service provider or subcontractor from the hotel, if they do not meet the required criteria.

KOSHER SUPERVISION FEE

The preparation of your event will be supervised by a member of the Israeli Community of Lausanne. The fee amounts to CHF 250.— for up to 20 participants and CHF 500.— plus CHF 1.— per person for more than 20 participants. Please note that the fee is charged to us by the Rabbin and that the hotel does not add any extra fee.

USE OF THE NAME AND LOGO OF THE BEAU-RIVAGE PALACE

The right to use the logo and/or the name of the hotel may be obtained only by a written request.

Any document, invitation or poster mentioning the logo and/or the name of the hotel has to be approved by the hotel's management.

SECURITY

The hotel may ask the organizer to hire a professional security company, at his own cost.

RESPONSIBILITIES AND INSURANCE OF GOODS AND PERSONS

The hotel declines any responsibility for theft or damage to goods and property. The organizer is responsible for any damage caused by his employees, guests or mandatory. The hotel may ask the organizer to acquire appropriate insurance, in accordance to the event, at his own cost. The hotel reserves the right to charge cleaning fees and / or to charge the costs related to the recycling of items brought in and left by the customer.

APPROVAL AND SIGNATURE

General conditions are fully integrated in the contract of the event sent for your approval and signature.

The contract, along with the general conditions, should be returned to us duly signed at latest 14 days before the date of the event.

For any lawsuit, the juridical venue is the city of Lausanne.