



### WELCOME

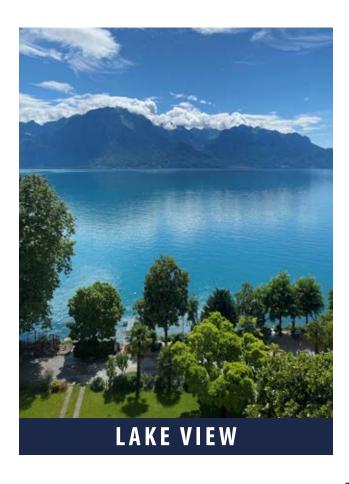
How to turn your lakeshore event into a real success!

The Royal Plaza Montreux is located on the shores of Lake Geneva with a panoramic view of the Alps. Close to the 2m2c congress Center & the train station, its location is ideal for your event. The hotel's Conference Centre and its 11 fully equipped seminar rooms can be privatised.

**Event Department** 

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**Royal Plaza Montreux** Avenue Claude Nobs 7 | CH-1820 Montreux





# THE PACKAGES

# Available for a minimum of 10 people Price per person & per day

	STANDARD	SUPERIOR	DELUXE
DAILY CONFERENCE PACKAGE	CHF 90	CHF 100	CHF 110
HALF-DAY CONFERENCE PACKAGE	CHF 75	CHF 85	CHF 95
SEMINAR			
Fully equipped plenary room rental Beamer, screen, 2 flipcharts & WIFI connection Mineral waters, notepads & pens Additional equipment upon request	/	/	/
1 complimentary breakout room  **Donation of CHF 5 to Save the Children	X	X	/
COFFEE BREAK			
Welcome coffee: in the morning or afternoon	X	X	/
Standard coffee break: morning &/or afternoon	/	/	/
LUNCH BREAK			
Mineral waters, Nespresso coffee & tea included	/	/	/
Menu	2-courses menu	3-courses menu upon Chef's choice	3-courses menu
Buffet (Starters   Main dishes   desserts)	3 1 2	3 2 2	5 2 3

Parking space			
Half-day	CHF 10	CHF 5	Complimentary
Day	CHF 15	CHF 10	Complimentary
ROYAL SUITE ADDITIONAL CHARGE	From CHF 30 & depending on availability		

# **COFFEE BREAKS**



### **WELCOME COFFEE**

Welcome your guests with tea &/or Nespresso coffee at the start of your event.

Do not hesitate to brighten up your participant's arrival with further food & beverage :

- Mineral waters & fruit juices for CHF 5
- Mini French pastries for CHF 5

### STANDARD BREAK

Morning
Selection of mini French pastries
Fruit basket
Nespresso coffee & tea
Fresh fruit juices

Afternoon | Sweet, salty or mixed Chef's mini-wrap or sandwich and/or Selection of sweet pastries of the Chef Fruit basket Nespresso coffee & tea

# **CONFERENCES ROOMS**



SALONS	M²	*****			<b>:::</b> :::::::::::::::::::::::::::::::::	<b>**</b> **	Y	• •
DEBUSSY	189	120	48	48	45	49	130	90
RENAISSANCE								
Salle 1	86	90	51	36	32	28	90	60
Salle 2	88	90	54	36	32	35	90	70
Salle 3	85	90	51	36	32	28	90	60
Salles 1 + 2	175	152	90	46	40	56	180	130
Salles 2 + 3	174	178	120	46	40	84	200	130
Salles 1 + 2 + 3	261	280	168	70	60	112	350	210
FLORENTIN								
Salle 1	29	24	18	18	14	-	-	-
Salle 2	53	56	27	26	20	20	-	-
Salles 1 + 2	82	95	54	38	32	30	-	60
Salle 3	15	-	-	-	8	-	-	-
Salle 4	23	-	-	-	10	-	-	
Salle 5	21	-	-	-	10	-	-	-
Salle 6	26		-	-	12	-	-	-
SUITE ROYALE	340	60	30	25	27	28	100	40

Visit royalplaza.ch/conferences to download our rooms plans









# **CONFERENCES ROOMS**



#### SALON DEBUSSY

189 m<sup>2</sup> | 3<sup>rd</sup> Floor, reception floor

The majestic chandelier & unique scenery transforms this room into the perfect place for a cocktail or a meeting. Its private terrace & panoramic view will prove to you the charm & warm atmosphere of the location.

### SALONS RENAISSANCE

261 m<sup>2</sup> | Conferences Center's ground floor

The Renaissance room can be divided in 3 separate spaces. It benefits from the lake view & an access to the garden thanks to a wide patio door. It is the ideal place for all your events!

### **SALONS FLORENTIN**

15 to 82 m<sup>2</sup> | -1 floor of the Conferences Center

The 6 rooms located on the lower floor of the Conference Center will help to accommodate perfectly a big group's every need: back office or conference call meeting room. The Florentin rooms 1 & 2 can be combined to create a larger 82 m<sup>2</sup>-room

#### **ROYAL SUITE**

460 m<sup>2</sup> | 2<sup>nd</sup> Floor

Enjoy a « Royal » conference day in a 340 m² modern and fully equiped room. Invite your guests for an appetizer or cocktail on the 120 m²-terrace with the view of the lake to perfectly end the day.

## MENU



#### **STARTERS**

Sun-dried tomatoes, mozzarella, basil & focaccia
Salmon tartare & avocado with lime
Chef's beef tartare
Cream of parsnip soup & white truffle oil
Cream of carrot soup with coriander
Roasted shrimps
Sweet potato cream with coconut milk
Ricotta & lemon confit raviole
Sauce vierge with Taggiasche olives

### **DESSERTS**

Chocolate Mi-cuit, melting heart & vanilla ice cream
Seasonal fruit tartare, sorbet & crispy tuile
Vanilla mousse, mango confit
Sorbet coco & almond biscuit
Frozen nougat entremet & crispy meringue
Chocolate sphere, praline biscuit & cacao crunch

#### MAIN COURSES

Seared sea bream fillet & lemon cream Mashed potatoes & fresh herb salad

Salmon steak & Hoi Sin sauce Sweet potato cream & vegetables

Trout filet

Buckwheat risotto with vegetables & salad

Chicken supreme & Parmesan cream Mushrooms fricassee & Pommes Pont-Neuf

Veal & marrowbone pot-au-feu Seasonal vegetables & horseradish cream

Crispy tofu

Seasonal vegetable wok & Teriyaki sauce

Upon request, a choice of buffets is available from 50 people

## CLOSING APERITIF

### Served during 1 hour | Price per person



### **VAUDOIS APERITIF**

Chardonnay Romand - Cave Dizerens, Lutry Rosé de Gamaret - Cave Dizerens, Lutry Swiss beer, Kir Mineral waters, fruit juices & sodas

Mix of homemade salted crackers Maréchal cheese | Saucisson Vaudois Nuts & dried fruits

CHF 25 | CHF 10 per additional 30 minutes

#### a truits

### ITALIAN APERITIF

Pinot Grigio - Istituto Agrario, San Michele All'Adige, Trentin Le Roselle, Ripasso Classico Sup. - Cantina Negrar, Vénétie Prosecco, Aperol & Hugo Spritz Mineral waters, fruit juices & sodas

Olives | Parmigiano Reggiano cubes Sun-dried tomatoes | Focaccia with wild oregano

CHF 30 | CHF 12 per additional 30 minutes

#### ROYAL APERITIF

Champagne Théophile - Louis Roederer, Reims Chardonnay Romand - Cave Dizerens, Lutry Assemblage Vignefol - Cave Dizerens, Lutry Kir Royal with Champagne Théophile Mineral waters, fruit juices & sodas

Plate of mixed charcuterie | Seasonal soup Foie gras terrine & gingerbread Blinis with smoked salmon & sour cream CHF 39 | CHF 15 per additional 30 minutes

