



## MEET IN THE HEART OF GENEVA

**At the *Bristol Hotel Geneva*, each event is a highly individual occasion, made even more memorable by the hotel's excellent service and superb food and beverage.**

Nestled in the Mont-Blanc Square, next to the lake and just a five-minute walk from the main train station where your attendees will reach the airport in only 6 minutes by train, our flexible meeting room can welcome up to 40 persons.

### Outstanding event space

Our five-star amenities symbolize our passion to provide you with the personalized attention necessary to create a unique and memorable event.

The St-James room is bathed in natural daylight and offers stunning park view, free high-speed & wireless Internet access, LCD projector, air conditioning and many others great facilities and services

### First class dining

We have exciting menus created by our Chef, Bruno Marchal, awarded 15/20 by the Gault & Millau guide for the restaurant Côté Square

### Bespoke service

Each event is managed by our Meetings and Events Team who will guide you through the planning stages. And, of course, our event services team will be on hand once you arrive at the hotel, ensuring that you have a smooth running and successful event

# HÔTEL BRISTOL GENÈVE



## DAILY CONFERENCE PACKAGE

*CHF 130.- per person and per day*

- ☆ Meeting room
- ☆ Flip-chart, overhead projector, screen, paper pad, pens and free wifi access (Fiber broadband)
- ☆ Mineral water on working tables
- ☆ Mid-morning coffee break with tea, coffee, orange juice, fresh fruits and croissants
- ☆ Afternoon coffee break with tea, coffee, orange juice, sweet assortments
- ☆ Business lunch choice:
  - Business lunch 3 courses served at the restaurant
- ☆ Mineral water, local white and red wine, coffee or tea

## HALF-DAY CONFERENCE PACKAGE

*CHF 115.- per person and per day*

- ☆ Meeting room
- ☆ Flip-chart, overhead projector, screen, paper pad, pens and free wifi access (Fiber broadband)
- ☆ Mineral water on working tables
- ☆ One break choice:
  - Mid-morning coffee break with tea, coffee, orange juice, fresh fruits and croissants, or
  - Afternoon coffee break with tea, coffee, orange juice, sweet assortments
- ☆ Business meal choice:
  - Business meal 3 courses served at the restaurant
- ☆ Mineral water, local white and red wine, coffee or tea

*Seminar room rate CHF 700.- per day/ CHF 450.- half-day  
Seminar room rate included in the package from 15 persons*

*Same menu for all guests  
Our rates are in Swiss francs, per day and per person – VAT included*

# HÔTEL BRISTOL GENÈVE



## STANDING BUFFET

BUFFET DÉCOUVERTE CHF 75.- PER PERSON

### Cold starters

- ✦ Verrines of tomatoes and mozzarella espuma
- ✦ Grilled vegetables with oregano and parmesan
- ✦ Beef Thai salad (sesame, shallot, Thai curry, soy sauce, fish sauce, olive oil, spring onions)
- ✦ Shrimp cocktails

### Hot dish

- ✦ Sliced chicken with Madras curry  
or
- ✦ Grilled sea bream, virgin sauce  
or
- ✦ Braised beef

### Two side dishes of your choice

- ✦ Rice
- ✦ Pan-fried potatoes
- ✦ Mix vegetables
- ✦ Pan-fried carrots and eggplants

### Assortment of Pastries

*All of our guests get to enjoy the hot dish  
Our rates are quoted in Swiss francs, per person – VAT included*

# HÔTEL BRISTOL GENÈVE



## MENU CHEMINS DES GOURMETS

CHF 76.- per person  
(Cheese trolley CHF 12.-)

Vanilla-infused carrot in all its splendour

\*\*\*\*

Pan-braised chicken and veal sweetbread, autumn vegetables,  
green parsley chlorophyll

\*\*\*\*

Orange and pumpkin fondant, Li Chu chocolate

*These menus are renewed every quarterly according to season  
Our rates are quoted in Swiss francs, per person – VAT included*

# HÔTEL BRISTOL GENÈVE



## 3-COURSE SET MENU SUGGESTIONS CHF 60.- PER PERSON

### Starters—Choose from...

Pan-fried shrimps with chestnuts and pumpkin

\*\*\*\*

Crabmeat and roasted scallops in seafood broth

\*\*\*\*

Nori rolled sea bass tartare, saffron-infused fish broth

\*\*\*\*

Pan-braised chicken and chanterelle mushrooms

### Mains—Choose from...

Quail ballotine, mushrooms, parsnip and celery

\*\*\*\*

Codfish, mussels, avruga and leek, melted potato, shellfish broth

\*\*\*\*

Rump of beef, lentils with Valais bacon

\*\*\*\*

Roasted sea bream, Belle de Fontenay pulp with Taggiasche olives, spinaches and virgin dressing

### Desserts—Choose from...

All about chestnuts...

\*\*\*\*

Almond-hazelnut gianduja entremets

\*\*\*\*

Orange and pumpkin fondant, Li Chu chocolate

*About every three months, as we change season, we change menu too  
All of our guests get to enjoy the menu*

# HÔTEL BRISTOL GENÈVE



## APERITIFS AND COCKTAILS APERITIFS

### **APERITIF « A »** (PRICE FOR 1 HOUR)

CHF 20.-

White and red wine, beer and kir  
Orange juice, tomato juice, mineral water

*Add CHF 10.- per half hour*

### **APERITIF « B »** (PRICE FOR 1 HOUR)

CHF 32.-

Whisky, gin, vodka and soft drinks  
White and red wine, beer and kir  
Orange juice, tomato juice, mineral water

*Add CHF 15.- per half hour*

### **APERITIF « C »** (PRICE FOR 1 HOUR)

CHF 40.-

Champagne  
Whisky, gin, vodka and soft drinks  
White and red wine, beer and kir  
Orange juice, tomato juice, mineral water

*Add CHF 20.- per half hour*

All our appetizers are accompanied by a selection of salted mix and olives

*Seminar room rate CHF 450.-  
Our rates are in Swiss francs, per person – VAT included*

# HÔTEL BRISTOL GENÈVE



## COCKTAILS

**CHF 4.- per piece, make your own assortment!**

### **Cold suggestion**

- Shrimp tartare ginger dressing and sun-dried tomatoes
- Smoked salmon with sesame and wasabi
- Beef tartar with olives and toast bread
- Guacamole
- Nori crab's nem
- Artichoke cream with hazelnuts
- Basil « Piperade » (pepper and onions) shortbread
- Grissini with Valais raw ham
- Tomato gazpacho and « mozzarelini »
- Cauliflower cream with dried meat

### **Warm suggestion**

- Chicken satay with peanut sauce
- Shrimps satay with peanut sauce
- Chicken winglet in parsley
- Samossa of vegetables
- Veal pojarski with herbs
- Crispy coconut shrimp sweet chili sauce
- Filet de perche tempura
- Beef brochette

### **Assortment of small pastries**

- Lemon tart
- Cône with caramelized apple
- Vanilla panacotta with seasonal fruit coulis
- Pistachio "crème brûlée"
- Chocolate and pecan nuts brownie
- Seasonal fruit clafouti
- Pineapple vanilla and mint "minestrone"