



*Fairmont*  
GRAND HOTEL GENEVA

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*Experience*  
**the GRANDEST**  
*of MEETINGS*



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# CONFERENCE



## PACKAGES

### FULL DAY PACKAGE — at CHF 154.-

- Room rental
- Place mat, paper, pencil, flipchart
- LCD Projector and screen
- Mineral water
- Morning coffee break with coffee, tea selection, fruit juices and pastries
- Business lunch: light buffet, three-course menu or Bento box, water and coffee
- Afternoon coffee break with coffee, tea selection, fruit juices mini-pastries and fresh fruit skewers

### HALF-DAY PACKAGE — at CHF 139.-

- Room rental
- Place mat, paper, pencil, flipchart
- LCD Projector and screen
- Mineral water
- Morning or afternoon coffee break with coffee, tea selection, fruit juices and pastries
- Business lunch : light buffet, three-course menu or Bento box, water, tea and coffee

Rate per person in CHF, VAT & service included.  
 Valid for a minimum of 20 guests. For less than 20 confirmed participants, a room rental fee will be applied as an extra charge.



# COFFEE BREAKS

## WELCOME COFFEE BREAK — CHF 12.-

Coffee, tea, fruit juice

Selection of freshly baked pastries (croissants, chocolate croissants)

## CLASSIC MORNING COFFEE BREAK — CHF 18.-

Coffee, tea, fruit juice

Selection of sliced fresh fruits

Selection of freshly baked pastries (croissants, chocolate croissants, large selection of daily seasonal cakes)

## CLASSIC AFTERNOON COFFEE BREAK — CHF 18.-

Coffee, tea, fruit juice

Granola, macarons, financiers, smoothies, madeleines, cookies, chocolate lollipops, nougats

*Our coffee breaks vary according to the days of the week and the season.  
We also offer themed coffee breaks according to your personal tastes and dietary requirements*

*(chocolate-coffee, fruity, health food...)*

*Rate per person in CHF, VAT & service included.*



# CONFERENCE MENUS



*FF*



ORIGIN OF MEAT

Beef: Switzerland, France  
Veal: Switzerland, France  
Poultry: Switzerland, France  
Lamb: New-Zealand, Scotland



# CONFERENCE MENUS

Kindly select one of our three lunch options and then compose your menu

## 3-COURSE MENU

Menu of the month – 3-course

### BENTO BOX — beverage included

- 1 sandwich
- 1 starter
- 1 main course
- 1 dessert

### LIGHT BUFFET

- 3 sandwiches
- 3 starters or salads
- 3 main courses
- 3 desserts





## SANDWICHES

- Mini corn bread, chicken Mexican style
- Mini milk bread, semi cooked tuna, piquillos pepper
- Olive focaccia, crab, spring onions
- Tomato focaccia, eggplant caviar, marinated zucchini
- Rosemary focaccia, asparagus with parmesan cheese
- Quesadillas, pepper piperade
- Mini burger with fresh goat cheese, fresh tomatoes
- Geneva bread, mortadella, red onions and hummus
- Poppy seed bagel, marinated anchovy, hardboiled egg, Taggiasche olives
- Lemon bread, smoked salmon, herb cream
- Grilled buckwheat crepe, houmous, vegetables
- Beef carpaccio, corn bread

## STARTERS & SALADS

- Geneva mozzarella, raw zucchini and condiments
- Seasonal tomato salad, basil oil
- Caesar salad
- Pearl barley with pepper, marinated octopus
- Peppers tortilla
- Zucchini, radish and King prawns salad
- Coral lentil and artichoke salad
- Poultry scented with anise
- Classic Greek salad
- Zucchini, basil and roasted almond gazpacho
- Cucumber, beans and marinated salmon salad
- Asparagus, duck breast shavings, smoked paprika sauce

## MAIN COURSES

- Slowly cooked yellow pollock fish, spicy rougail
- Poached monkfish, pea cream, wasabi
- Eggplant parmigiana, mozzarella di bufala
- Beef sirloin, shallot sauce, potatoes
- Crispy poultry, vadouvan juice, piquillos pepper polenta
- Squid steak, chorizo and garlic sauce, candied eggplant
- Sautéed veal with onions and espelette pepper
- Orechiette with ceps
- Vegetable tajine, spicy bouillon, chick peas
- Cabbage gratin with gruyere cheese

## DESSERTS

- Strawberry tiramisu
- Raspberry tart
- Red berries panna cotta
- Gianduja chocolate and hazelnut cake
- Pistachio and raspberry delight
- Vanilla choux
- Chocolate brownie
- Grapefruit cheesecake
- Lemon pie
- Hazelnut and praline eclair



# COCKTAIL PIECES

*Our canapes are prepared with seasonal products to accompany your cocktails and dinners*



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## ***COCKTAIL DINNER PACKAGE***

from CHF 75.- per person

One live cooking  
Selection of 12 cocktail pieces

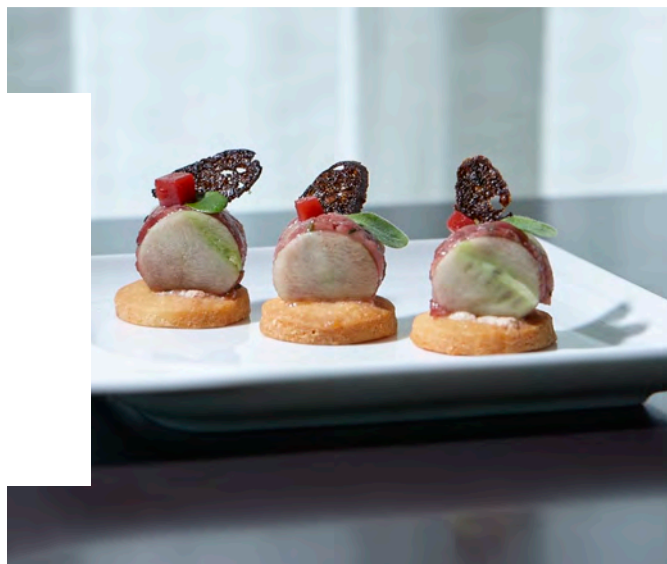
## CHF 5.- PER UNIT

- Salmon heart, wasabi powder
- Mini Vegetarian choux, pepper and candied garlic
- Marinated octopus, saffron mousseline, blinis
- Buckwheat shortbread, smoked mackerel fish and bean cream
- Melon and fresh mint gazpacho
- Focaccia, asparagus, hummus
- Avocado maki
- Cherry tomatoes, basil and olive cream
- Parmesan cheese, eggplant, black lemon shortbread
- Poultry with paprika, ginger touch
- Parma ham, grissini, country honey
- Wraps of beef pastrami



## CHF 5.50 PER UNIT

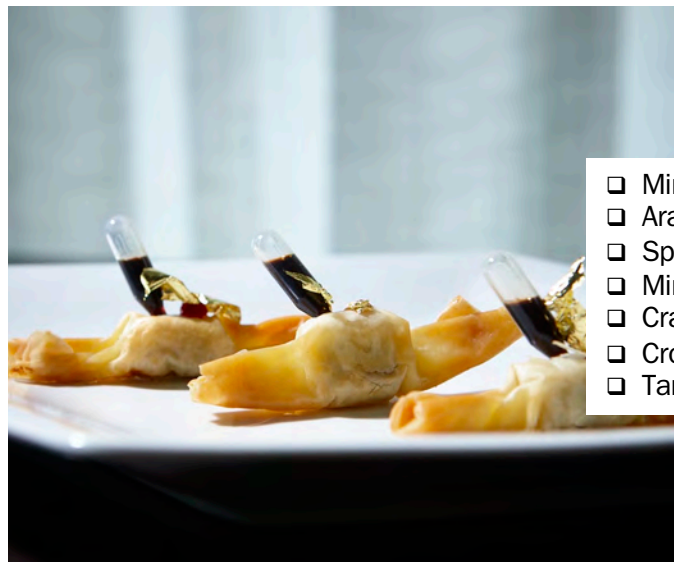
- Smoked duck breast maki
- Meagre fish fillet, lemon cream pie
- Poultry in puff pastry, porto cream
- Corn and squid pie
- Olive, marinated anchovy, tapenade mini cake
- Chorizo tortilla, piquillos jelly
- Zucchini, basil and roasted almond gazpacho
- Sushi bowl with dried flowers
- Cabbage tartlet, red onions pickles
- Beef tartar with wasabi sesame seeds
- Piquillos jelly, semi cooked tuna, crispy onions



## CHF 6.- PER UNIT

- Shrimp nigiri
- Coconut cream, lobster, carrot and ginger jelly
- Red mullet fish, candied tomatoes
- Foie gras with peach
- Marinated Mediterranean sea bass, thyme shortbread
- Pata negra ham, crispy tomato bread
- Marinated lobster, artichokes
- Shellfish balls, mashed peas with wasabi
- Smoked salmon roll with crab
- California sushi, mango, avocado, piquillos pepper
- Vegetable tartlet, truffle condiment
- Tartlet of beef carpaccio
- Semi cooked tuna, lemon and caviar condiment





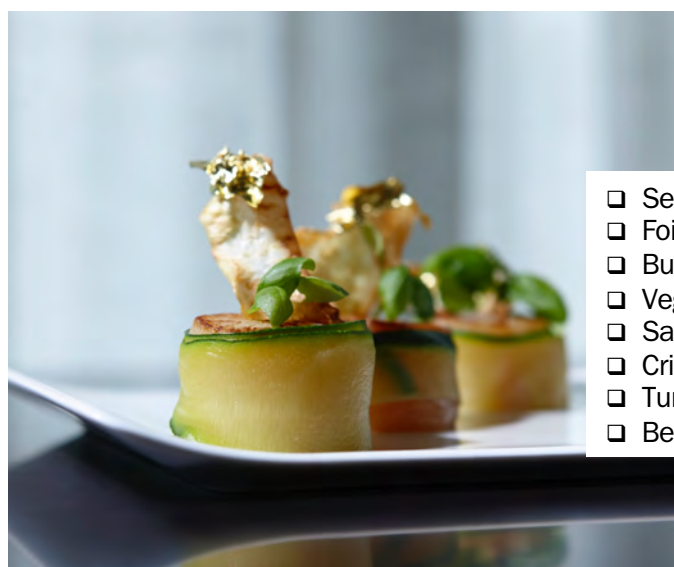
### CHF 5.- PER UNIT

- ❑ Mini lamb shawarma, yogurt sauce
- ❑ Arancini, asparagus and burrata
- ❑ Spring rolls, sweet and sour sauce
- ❑ Mini burger, fresh goat cheese, tomatoes
- ❑ Crab cake, smoked paprika and herb sauce
- ❑ Cromesquis gorgonzola and crunchy zucchini
- ❑ Tandoori poultry stick, peanut sauce



### CHF 5.50 PER UNIT

- ❑ Pea crème brûlée, dried meat powder
- ❑ Reblochon cheese spring roll, onion jam
- ❑ Shrimp gyoza, yakitori sauce
- ❑ Eggplant accra, burned avocado
- ❑ Poultry rolls, goat cheese, bacon from colonnata
- ❑ Foie gras candy, roasted apricot
- ❑ Lobster consommé, ginger and red curry



### CHF 6.- PER UNIT

- ❑ Semi cooked scallop pie, pea pulp, lime
- ❑ Foie gras croque-monsieur, peach and Timut pepper
- ❑ Burger, chia seed and quinoa, summer truffle
- ❑ Vegetable candy, quail egg with saffron
- ❑ Salmon burger with squid ink, 3-sesame mayonnaise
- ❑ Crispy veal and Geneva burrata
- ❑ Turbot scented with marjoram maki, olive powder
- ❑ Beef breaded with sesame, herb seasoning

## CHF 5.- PER UNIT

- Pistachio and raspberry delight
- Panna cotta with red berries coulis
- Lemon meringue pie
- Pistachio and hazelnut financier
- Exotic cake
- Fresh fruit salad
- Homemade macarons assortment
- 3-chocolate entremet



## CHF 5.50 PER UNIT

- Vanilla and raspberry Tropézienne
- Grapefruit cheesecake
- Apricot tiramisu
- Strawberries marinated with lemon, cottage cheese mousse verrine
- Raspberry pie
- Strawberry pie
- Rum baba, chantilly cream
- Opera cake
- Red berries soup



## CHF 6.- PER UNIT

- Red berries salad
- Double cream meringue and strawberry
- Strawberry cake verrine
- Exotic saint honoré
- Cherry clafouti
- Vanilla and strawberry mini roll
- Melba peach
- Chocolate cake, salted butter caramel heart





# LIVE COOKING



## COLD — CHF 15.- PER PERSON

- Hand cut tartare (choose one):
  - Fish
  - Meat
  - Vegetarian
- Sushi bar

## MOZZARELLA WORKSHOP (live preparation) – CHF 20.- PER PERSON

50 people min. and booking minimum 10 days before the event is required.

## IBERIAN HAM ANIMATION – CHF 15.- PER PERSON

50 people minimum

## WARM — CHF 15.- PER PERSON

- Sea bass fillet in a salt crust, fish sauce, mushrooms and chards
- Fregola sarda risotto, candied tomatoes, crispy vegetables
- Fresh pasta bar (sauces of your choices)
- Beef Wellington, stuffed with parsley mousseline

## SWEET — CHF 15.- PER PERSON

- Nitrogen meringue
- Ice cream and coulis bar
- Crepes

# TAILOR-MADE MENUS

Our menus are created every season to tickle your taste buds.



ORIGIN OF MEAT

Beef:	Switzerland, France
Veal:	Switzerland, France
Poultry:	Switzerland, France
Lamb:	New-Zealand, Scotland



# STARTER

## COLD

### **CHF 28.-**

- Marinated salmon, pepper variation
- Beef tartar with sesame, pak choy cabbage
- Puff pastry octopus, asparagus jelly and garlic cream
- Gazpacho, fresh goat cheese toast

### **CHF 31.-**

- Marinated fera fish, olive oil, mustard shoots
- Sea bream carpaccio, herb oil, candied citrus
- Veal slice, glazed eggplant with miso, mizuna salad
- Tomato ravioli, eggplant caviar, zucchini, dried olives

### **CHF 34.-**

- Foie gras, peach chutney, French toast
- Semi cooked tuna, fennel with pine nuts, roasted scallions
- Lobster and tomatoes variation
- Grilled red mullet, artichokes variation
- Artichokes variation, summer truffle

## HOT

### **CHF 15.-**

- Snacked squids, stuffed peppers, eggplant mutabal
- Zucchini cream scented with mint, pissaladiere, olive powder

### **CHF 19.-**

- Scallop risotto, green espuma, radish pickles
- Snacked red mullet, tomato rougail, barigoule artichoke
- Perfect egg, green asparagus, lemongrass, sponge cake

### **CHF 24.-**

- Lobster, fennel condiment, lemon caviar, crunchy vegetables
- Snacked foie gras with red berries, raspberry vinegar
- Open ravioli, fennel Sauerkraut with saffron, candied bell pepper, truffle cream



# MAIN COURSE



## CHF 41.-

- Laqued pork pressa with miso, candied pak choy cabbage, sautéed noodles, grenade juice
- Mackerel fish fillet, smoked yogurt, spinach gnocchi, seasonal vegetables
- Fera fish fillet, colonnata bacon, poultry juice, crozet
- Candied beef, onions from Cevennes, endive tatin
- Miso market vegetables, pak choy cabbage, Asian noodles, grenade juice
- Crispy brick sheet, smoked tofu

## CHF 45.-

- Duck fillet, raspberry and coffee breadcrumb, apple, roasted zucchini
- Tuna with herbs, sesame juice, violet artichoke, fried panisse
- Crispy Guinea fowl, candied leg parmentier, Albufera sauce, candied eggplant
- Fillet of saint-pierre fish, fregola sarda risotto, beans and peas, citron espuma
- Potato disk, herb cream, asparagus variation
- Stuffed zucchini flower, country carrots, bergamot espuma

## CHF 47.-

- Slowly cooked sole fish, black rice with candied lemon, lobster espuma
- Beef fillet, potato pancakes, asparagus variation and blackcurrant juice
- Turbot fish in cabbage leaves, cockle juice, zucchini flower stuffed with shellfish, pea arancini
- Roasted veal, garlic cream, pepper stuffed with eggplant caponata, saffron juice
- Fregola sarda risotto, white truffle oil
- Artichoke poivrade, parsnip slice, seasonal vegetables

# PRE DESSERT

## CHF 6.-

- Red berries soup

## CHF 9.-

- Pina colada granita with aged rum

## CHF 12.-

- Strawberry and basil gazpacho, crispy citrus biscuit

# DESSERT

## CHF 18.-

- Rhubarb pie, verbena and lime mousse, orange blossom biscuit
- Chocolate, crispy biscuit, tonka cream
- Tiramisu entremet, chocolate crispy

## CHF 21.-

- Exotic saint-honoré
- Almond and pine nut biscuit, apricot jam, almond milk mousse
- Candied strawberry roll cake, tonka cream, raspberry jelly

## CHF 24.-

- Traditional strawberry cake
- Iced vacherin (seasonal fruits)
- Bread from Genoa, pistachio, cherry, Tahiti vanilla mousse



# BUFFETS





# SIGNATURE BUFFET

CHF 81.- PER PERSON

## COLD

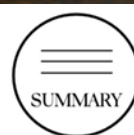
- Marinated salmon with sesame
- Pearl barley salad, peppers, marinated octopus
- Chorizo tortilla
- Zucchini and basil gazpacho, roasted almonds
- Caesar salad with poultry
- Antipasti mozzarella, marinated zucchini and condiments
- Seasonal tomato salad

## WARM

- Roasted guinea fowl supreme with wild garlic, candied eggplant
- Slowly cooked beef, reduced juice
- Poached pike perch, and crayfish bisque
- Crozet gratin with mushrooms
- Sautéed vegetables
- Roasted potatoes with thyme

## DESSERT

- Strawberry & pistachio delight
- Fresh fruit salad
- Pistachio or hazelnut financier
- Grapefruit cheesecake
- Panna cotta with red berry coulis
- Chocolate brownies
- Lemon meringue pie
- Three chocolate entremet
- Chocolate verrine, cacao crumble
- Red berry soup





# SWISS BUFFET

CHF 87.- PER PERSON



## **STARTERS**

- Smoked trout from Estavayer
- Dried bacon
- Cured ham and dried meat from Valais

## **SALAD**

- Lentil salad, old style mustard
- Celery remoulade, local nuts
- Farfalle pasta, white cabbage & Appenzeller cheese
- Potatoes with chives and crispy onions
- Beef snout salad
- Beetroots, mustard from Meaux, pickles

## **SOUP**

- Pumpkin soup

## **WARM DISHES**

- Veal strips Zurich style
- Zander fish, lake crayfish bisque

## **SIDE DISHES**

- Rösti with onions
- Cheese Macaroni
- Woodland mushrooms fricassee
- Geneva cardoon gratin
- Buttered root vegetables

## **CHEESE**

- Sweet Gruyère
- Appenzeller
- Tête de Moine
- Geneva tomme cheese

## **DESSERT**

- Jealousy of pears
- Toblerone Tart
- Meringue, Gruyère cream and chestnuts
- Puff pastry with almonds and plums
- Pressed caramelized apples
- 3-Chocolate Entremet



# DISCOVERY BUFFET

CHF 93.- PER PERSON

## COLD

- Beef carpaccio, extra virgin olive oil, parmesan shavings
- Milk bread, Mexican style chicken
- Eggplant mutabal, Lebanese bread
- Lentil salad with spices, poultry with gomasio
- Cranberry bean salad, piquillos and chive
- Salmon marinated with sesame, soy bean sprouts
- Quinoa, prawns and red onions salad
- Smoked salmon
- Homemade focaccia and condiments

## WARM

- Sea bream fillet, verbena and shellfish juice
- Meagre fillet, tomato and chorizo virgin sauce
- Slowly cooked beef, candied onions
- Rigatoni, burrata and bresaola
- Potato gratin
- Glazed carrot with cumin, radish pickles
- Grilled ceps

## DESSERT

- Vanilla raspberry tropézienne
- Homemade macarons assortment
- Strawberry and raspberry pie
- Vanilla choux
- Strawberry pie
- Fresh fruit salad
- Coconut exotic cake
- Opera cake
- Meringue, strawberry, cream from Gruyere
- Toblerone pie





## COLD

# GALA BUFFET

CHF 114.- PER PERSON

- Smoked, bellevue marinated salmon variation
- Lobster, citrus gel
- Sushi, nigiri and hosomaki assortment
- Foie gras, seasonal chutney
- Asparagus salad, dried duck breast condiment and paprika sauce
- Red mullet salad, Taggiasche olives and parmesan verrine
- Sweet potato, wakame algae, prawns and crab verrine
- Pata negra ham, grilled farmhouse bread
- Beef carpaccio, arugula and balsamic vinegar

## WARM

- Gnocchetti sardi gratin, asparagus and gorgonzola
- Veal filet mignon, summer truffle juice
- Slowly cooked cod fish, saffron and chives juice
- Creamy polenta with garlic, sautéed mushrooms
- Vegetable couscous, sumac spice
- Roasted duck fillet and peaches

## DESSERT

- Vanilla roll cake, candied strawberries
- Saint-honoré
- Strawberry cake verrine
- Apricot tiramisù
- Gianduja cake, hazelnut and chocolate
- Eclair with Praline from Piedmont
- Strawberry marinated with lemon, cottage cheese mousse verrine
- Melba peach



# DRINKS



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# APERITIFS

## SIGNATURE

White and red wine "Terroir"	1h CHF 30.-
Swiss beer	2h CHF 48.-
Fruit juices	h. suppl CHF 16.-
Soft drinks	
Mineral waters, still and sparkling	

## MEDITERRANEAN

Prosecco	1h CHF 32.-
White and red wine "Terroir"	2h CHF 52.-
Swiss beer	h. suppl CHF 17.-
Fruit juices	
Soft drinks	
Mineral waters, still and sparkling	

## CHAMPAGNE

Champagne Brut Mont d'Hor	1h CHF 40.-
White wine and red wine "Terroir"	2h CHF 60.-
Swiss Beer	h. suppl CHF 18.-
Fruit juices	
Soft drinks	
Mineral waters, still and sparkling	

## OPEN BAR

Whisky J&B, Gin Gordon's, Vodka Absolut, Rhum Bacardi White	1h CHF 49.-
wine and red wine "Terroir"	2h CHF 65.-
Swiss beer	h. suppl CHF 20.-
Fruit juices	
Soft drinks	
Mineral waters, still and sparkling	

## HOMEMADE PUNCH FAIRMONT (alcohol-free) CHF 5.-

Served as part of an aperitif package  
selected (*Minimum of 30 guests required*)



# BEVERAGES PACKAGE

## MINERAL WATERS CHF 12.-

Mineral waters, still and sparkling  
Coffee and tea

## SOFT DRINKS CHF 15.-

Soft drinks and fruit juices  
Mineral waters, still and sparkling  
Coffee and tea

## LUNCH DRINK PACKAGE (only for lunch) CHF 18.-

Soft drink package with a glass of Swiss white or red wine

## SOMMELIER CHF 49.-

White wine\* to choose between:

- Chablis 1er cru, "Fourchaume", Domaine Alain Geoffroy, Burgundy, France
- Sancerre, Domaine Mozay, vin biodynamique, Loire, France
- Sauvignon Blanc, Santa Digna, Central valley, Chile

Red wine\* to choose between:

- Gamaret La Clémence, Geneva, Switzerland
- Malbec Terrazas de los Andes, Mendoza, Argentina
- Saint-Joseph, "Les Challeys", Domaine Delas, Côtes-du-Rhône, France
- Crozes-Hermitage, Domaine Pierre Gaillard, Côtes-du-Rhône, France

Mineral waters, still and sparkling  
Coffee and tea

## TERROIR CHF 32.-

White wine\* to choose between:

- Belles Filles, Riesling-Sylvaner/Pinot Blanc AOC, Geneva, La Cave de Geneva, Switzerland
- Petite Cavale Blanc AOP, Luberon, France
- Chardonnay, Riebeek Cellars, Swartland, South Africa
- "Damarino" Bianco DOC, Sicilia, Italy

Red wine\* to choose between:

- Petite Cavale Rouge AOP, Luberon, France
- Garanoir de Satigny, Domaine du Paradis, Geneva, Switzerland
- Pinot Noir 1er Cru, Château de Collex, Geneva, Switzerland
- Côtes-du-Rhône, Saint-Esprit, Domaine Delas, France
- "Sherazade" Nero d'Avola DOC, Sicilia, Italy

Mineral waters, still and sparkling  
Coffee and tea





# BEVERAGES À LA CARTE

## SWISS WHITE WINE (70CL. - 75 CL.)

Chasselas de Genève AOC, Cave de Genève, Switzerland	CHF 47.-
Le Mélomane, assemblage de cépages genevois, Geneva, Switzerland	CHF 48.-
Pinot Blanc, Domaine du Paradis, Geneva, Switzerland	CHF 59.-
La Tornale, Valais, Switzerland	CHF 60.-
Chasselas, Aigle les Murailles, Vaud, Switzerland	CHF 65.-

## FRENCH WHITE WINE (75CL.)

Petite Cavale Blanc AOP, Luberon, France	CHF 44.-
« La Pierrelée » La Chablasienne, Bourgogne, France	CHF 68.-

## FOREIGN WHITE WINE (75CL.)

Chardonnay, Riebeek Cellars, Swartland, South Africa	CHF 59.-
Sauvignon Blanc, Santa Digna, Central Valley, Chile	CHF 60.-

## SWISS RED WINE (70CL. - 75 CL.)

Pinot Noir 1er Cru, Château de Collex, Geneva, Switzerland	CHF 55.-
Garanoir de Satigny, Domaine du Paradis, Geneva, Switzerland	CHF 57.-
Gamaret La Clémence, Geneva, Switzerland	CHF 63.-
Château d'Allaman, Vaud, Switzerland	CHF 65.-
Merlot di Gudo, Tenuta Sasso, Tessin, Switzerland	CHF 72.-

## FRENCH RED WINE (75 CL.)

Château Greysac AOC, Cur Bourgeois, Médoc, Bordeaux, France	CHF 72.-
Bordeaux de Maucaillou, Bordeaux supérieur, France	CHF 58.-
Petite Cavale Blanc AOP, Luberon, France	CHF 52.-

## FOREIGN RED WINE (75CL.)

Malbec Terrazas de Los Andes, Mendoza, Argentina	CHF 75.-
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## SWISS ROSÉ WINE (75CL.)

Oeil de perdrix, Cave de Genève, Switzerland	CHF 37.-
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## FRENCH ROSÉ WINE (75CL.)

Château Paradis, Côtes de Provence, France	CHF 55.-
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## CHAMPAGNE

Mont d'Hor Brut, Maison Lemaire	CHF 110.-
Mont d'Hor Rosé, Maison Lemaire	CHF 120.-
Moët et Chandon Brut	CHF 140.-
Moët et Chandon Rosé	CHF 170.-

# BEVERAGES À LA CARTE

## SOFT DRINKS

Mineral water Valser 75cl.	CHF 8.-
Soft drinks 33cl.	CHF 8.-
Red Bull 25cl.	CHF 10.-
Beer 33cl.	CHF 10.-
Fruit juice 1l.	CHF 18.-
Coffee, tea	CHF 6.-

## CORKAGE FEE

*In case you wish to bring your own bottles, kindly note that the hotel will apply the following corkage fees:*

Bottle of wine (75cl.)	CHF 35.-
Bottle of champagne & liquor (75cl.)	CHF 49.-
Magnum of wine	CHF 60.-
Magnum of champagne & liquor	CHF 89.-

*VAT & service included.*



# OTHER ENHANCEMENT





# ADDITIONAL SERVICES

## **KOSHER CUISINE**

Under the surveillance of Grand Rabbin Schlézinger

## **FLOWERS**

We propose a variety of floral decorations to enhance your event.

## **TECHNICAL EQUIPMENT**

Our appointed company Dorier SA will be glad to assist you with their extensive know-how during your event.

## **TENT CARDS**

Included in the offer.

## **MENU**

3 printed menus per table of 10 guests included.

## **LOGO**

Personalize one of your desserts with your logo and initials.

## **DJ AND ENTERTAINMENT FOR YOUR PARTY**

Our suppliers will be able to advise you depending on your taste and budget.

## **ACCOMMODATION**

412 rooms and Suites to welcome your guests.

## **VALET SERVICE AND TRANSFERS**

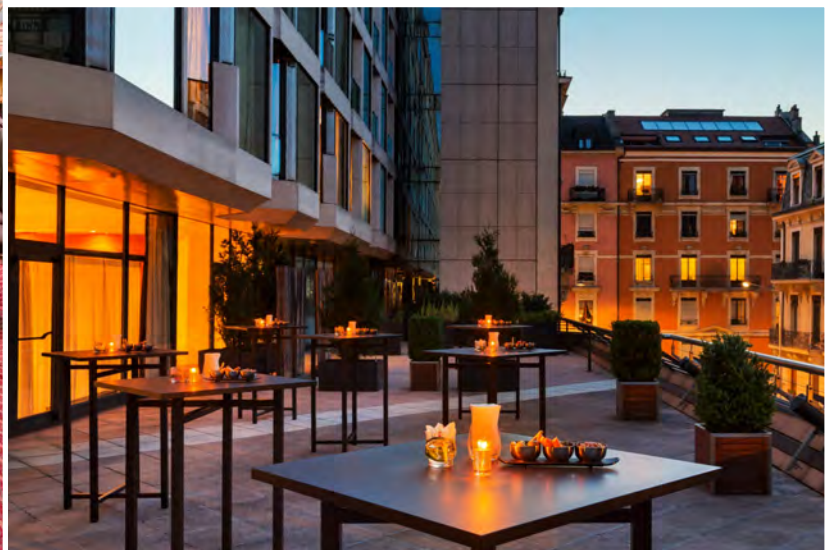
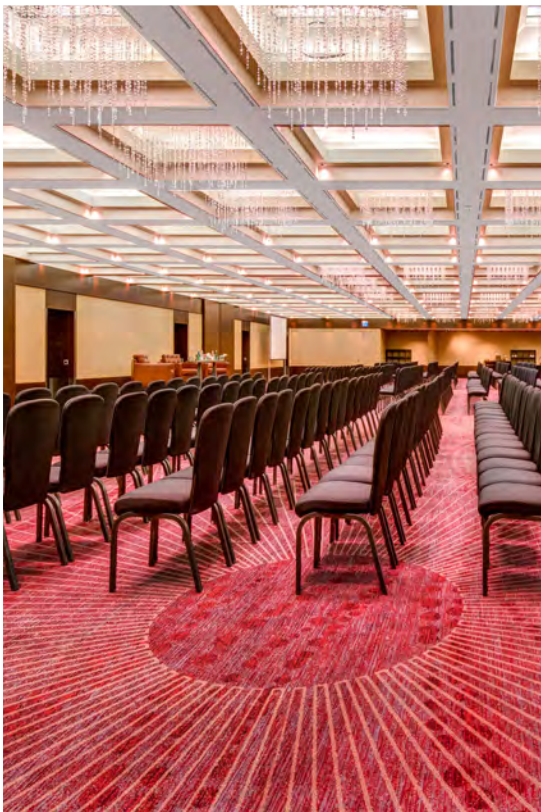
## **OVERTIME PACKAGE**

Service and room charges are included in our package until midnight.

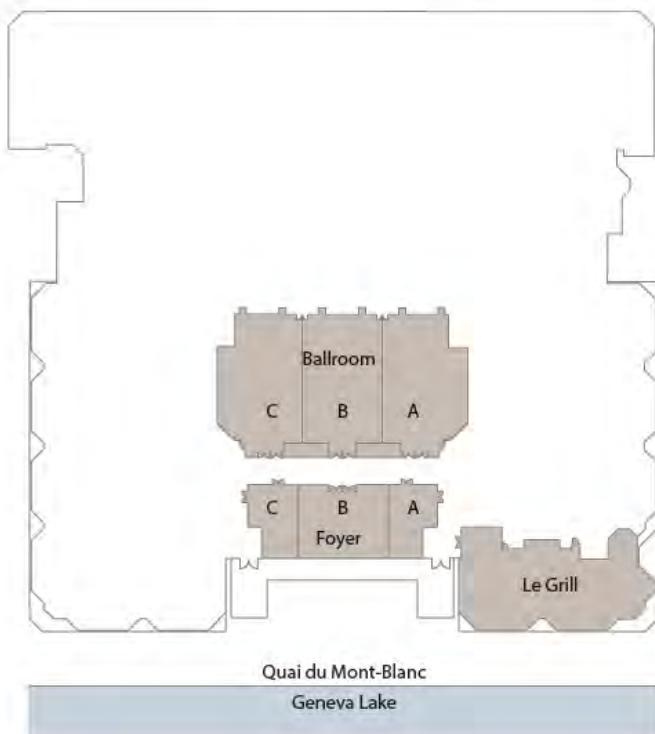
From midnight onwards, an hourly rate for the service and infrastructure will apply as following:

From 1 to 150 guests	CHF 200.- per hour
From 151 to 250 guests	CHF 330.- per hour
251 guests or more	CHF 450.- per hour

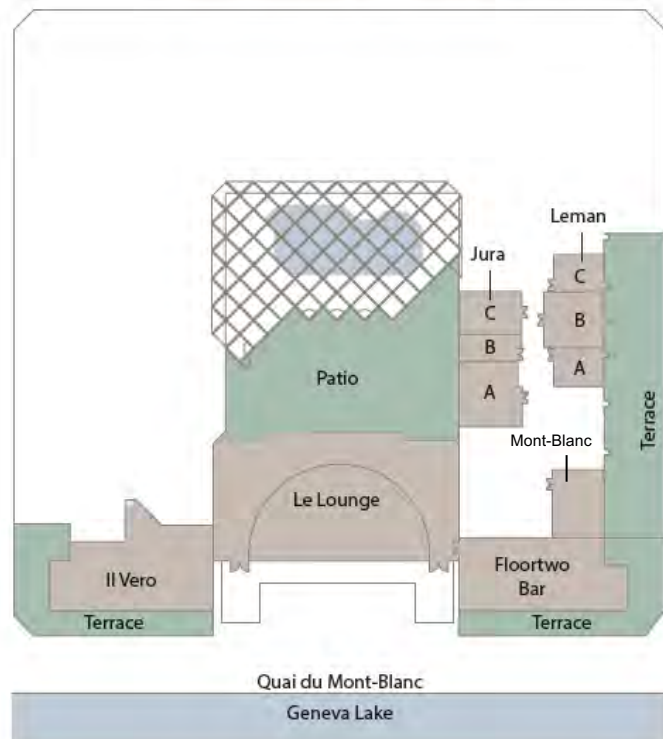
# OUR VENUES



# First Floor



# Second Floor





Rooms	Floor Area sq.m / sq.ft.	Length m / ft	Width m / ft	Height m / ft	Classroom 	Cabaret 	Theatre 	U-Shape 	Banquet 	Reception 
Ballroom ABC	630 / 6781	35 / 114	19 / 62	2.7 / 6.6	400	220	600	-	450	800
Ballroom A	210 / 2260	12 / 39	19 / 62	2.7 / 6.6	120	75	150	55	150	200
Ballroom B	215 / 2314	11 / 36	19 / 62	2.7 / 6.6	150	80	170	55	120	180
Ballroom C	210 / 2260	12 / 39	19 / 62	2.7 / 6.6	120	75	150	55	150	200
Foyer ABC	250 / 2690	27 / 88	10 / 32	2.8 / 6.6	60	56	80	-	180	200
Foyer A	67 / 721	7 / 22	10 / 32	2.8 / 6.6	24	21	40	18	40	50
Foyer B	118 / 1270	13 / 42	10 / 32	2.8 / 6.6	50	42	80	30	70	100
Foyer C	67 / 721	7 / 22	10 / 32	2.8 / 6.6	24	21	40	18	40	50
Jura ABC	145 / 1560	22 / 72	6.3 / 19.7	2.4 / 6.6	60	54	70	30	80	100
Jura A	70 / 753	8 / 26	8 / 26	2.4 / 6.6	27	28	30	18	50	50
Jura B	30 / 322	6.8 / 19.7	3.5 / 9.8	2.4 / 6.6	12	7	20	-	-	15
Jura C	45 / 484	8.1 / 26.2	5 / 16	2.4 / 6.6	18	21	25	15	30	25
Leman ABC	128 / 1377	18 / 59	6.8 / 19.7	2.8 / 6.6	50	40	65	25	90	120
Leman A	45 / 484	6.6 / 19.7	6.8 / 19.7	2.8 / 6.6	18	16	40	15	30	40
Leman B	38 / 409	4.8 / 13.1	6.8 / 19.7	2.8 / 6.6	-	-	-	-	12	20
Leman C	45 / 484	6.6 / 19.7	6.8 / 19.7	2.8 / 6.6	18	16	40	15	30	40
Mont-Blanc	65 / 699	9.2 / 29.5	6.9 / 19.7	2.8 / 6.6	24	21	40	18	40	50
Théâtre du Léman							1324			





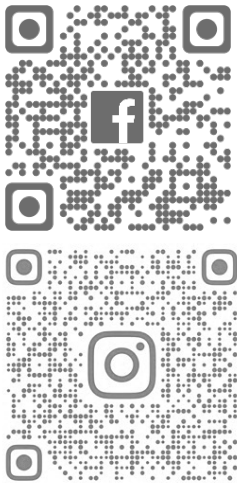
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