



CICG/CCV 2022





WELCOME!

Thank you for your interest in our catering services. Here are a few of our ideas to help with your planning. There are many more possibilities we can bring to live for you...

- Breakfast & Breaks
- Lunches
- Aperitifs
- Dinners
- Banquets
- Events of any kind

We will design a catering offer in line with your wishes: in the restaurant or another room at any time you like.

As an experienced caterer, we would be delighted to provide you with a customized offer, specifically tailored to your event, guests, budget and program.

Order your catering online in our <u>Catering Webshop</u>, - easy and fast.

For special requests or further information to allergies do not hesitate to contact us.

YOUR CONTACT PERSON

Elodie Perez Senior Sales Manager

Phone: +41 79 419 13 97 cicg.sales@eurest.ch www.eurest.ch/cicg



DECLARATION



On your request most of our offers can also be prepared as **vegan** or **vegetarian**. In case of allergies and intolerances we can create an individual offer especially for you.

We are at your disposal for any special wishes and requests.

Our prices include:

- All mentioned items of the offer
- Set-up, equipment, service during the opening hours of CICG
- Event breakdown and cleaning

Our prices do not include:

- VAT (7.7%) is to be added to the price
- Service outside the regular opening hours of CICG

The pictures used in the offer are symbolic pictures. Your offer will not be presented exactly according to the pictures.



COFFEE BREAKS

Order as of 10 persons All breaks can be packed individually (extra CHF 2.- for preparation and packaging)

CLASSIC	Quantity	Price CHF HT
Welcome coffee Coffee, assorted teas	per person	4.00
Welcome coffee & juice V Coffee, assorted teas, choice of 2 juices	per person	5.50
Classic break Coffee, assorted teas, choice of 2 juices, served during 30 minutes	per person	8.00
Mini croissant & mini chocolate buns (morning) or cookies and cake slices (afternoon)		
Full morning break O Coffee, assorted teas, choice of 2 juices, Assorted 3 mini Danish pastries Seasonal fruit basket Granola bowl with yoghurt	per person	12.00
Toast breakImage: Constant of the second	per person	9.00
All breaks are served for 30 minutes Opt for the permanent option to extend the service of hot drinks		
<u>PERMANENT</u> Permanent break <u>supplement</u> (coffee and tea)		
Per half-day (4 hours)	per person	3.00
Per full day (8 hours)	per person	6.00
		TON



SPECIAL

	Quantity	Price CHF HT
Focus Break Coffee, assorted teas, Assorted nut and dried fruits Exotic fruit salad Homemade green tea with ginger	per person	10.00
Healthy Break O Coffee, assorted teas, Freshly squeezed bottled fruit juice Date energy ball Wholegrain avocado toast Seasonal fruit 📀	per person	12.00
Swiss rustic break Coffee, assorted teas, Ramseier Apple Juice Assorted mini sandwiches (cheese, vegetables, Birchermuesli Cuchole (morning) or linz tart or carrot cake (aff Seasonal local Swiss fruits		12.00

FOR MORE...

Want a more extended break with other delicious options?

Extra 2.00 per piece per person

Birchermuesli Gluten-free brownie Donut Granola Yogurt Cupcake Cookie Fresh fruit

Extra 3.00 per piece per person

Assorted nuts and dried fruit Cereal bar Fruit salad Mini-sandwich Fruit skewer



SANDWICH LUNCH BREAKS

Our lunch options always include mineral water, coffee and tea Order possible as of 10 persons		
	Quantity	Price CHF HT
Simple Sandwiches		
(vegetarian options possible)	per person	21.00
3 various sandwiches		
1 mixed salad of the day		
Yogurt or fruit (e.g., 10 people: 5 fruits, 5 yogurts)		
Premium Sandwiches <	per person	26.00

Assorted 4 mini VIP sandwiches Mixed salad of the Chef Dessert of the day and fruit

FINGER LUNCH

Our lunch options always include mineral water, coffee and tea Order possible as of 30 persons		
	Quantity	Price CHF HT
Networking Lunch 🔶		
(vegetarian option available)	per person	36.00
2 cold cocktail pieces		
2 verrines		
3 hot cocktail pieces		

2 sweet pieces





BENTO BOX LUNCH BREAKS

Dur Bento Box lunch options always include mineral water, co Drder possible as of 10 persons	offee and tea	
	Quantity	Price CHF HT
Chef's Bento Box Chef's salad Dish of the day (meat, fish or vegetarian) Bread Dessert of the day	per person	25.00
Swiss Bento Box Potato salad with AOP Gruyere cheese, pickles & Pretzel Frout fillet, olive oil dressing with seasonal crudités Carac		28.00
Driental Bento Box Tabouleh with bulgur Eggplant caviar and pita bread Grilled chicken kebab Carrots with cumin Assorted oriental pastries	per person	28.00
Asian Bento Box Wakame salad Edamame with salt Sautéed noodle wok with vegetables Coconut ball, candied ginger	per person	28.00
Vegan Bento Box Quinoa salad with seasonal vegetables Tomatoes and cucumbers Falafel, naan bread Brownie	per person	28.00



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Our lunch options always include mineral water, coffee and tea Order possible from 30 people

	Quantity	Price CHF HT
Self-service at the restaurant Can be organised with vouchers for a minimum of meals served g	per person guaranteed	30.00
Starters Choice of mixed salads Cold cuts (with or without pork) Proteins (tuna, chicken, eggs, etc.) Main dishes Choice of 2 main dishes (meat and fish) with 1 vegeta Vegetarian protein options available Desserts Choice of desserts Fruits Fruits Fruit salad	able componer	nt and 1 garnish
Chef's Buffet Can be organized in the restaurant or near your conference space	per person	49.00
Starters Fresh salad with seasonal vegetables Assortment of mezes from around the world Tabbouleh from the 6th continent Cheese salad		
Main dishes Catch of the day, grilled and its virgin sauce Chicken casserole with flavors from around the world Garnished pasta with vegetable Pomodoro, homemac	de pesto	
Desserts Seasonal fruit salad Crispy Panna Cotta with CICG's honey Assortment of tartlets		
Fancy more choices ? Discover our Buffet Italian, Oriental, Asian, Light, upor	n request and	with supplement.



PLATED LUNCH MENUS

Our lunch options always include mineral water, coffee and tea

We will send you menu proposals from our Chef's suggestions, our recipes are tailor-made, with local and seasonal products, and personalized according to your needs and desires.

Order possible from 20 persons

Unique choice for all guests

	Quantity	Price CHF HT
Menu 2 plats Appetizer	per person	49.00
Starter-main dish or main dish-dessert		
Menu 3 plats	per person	59.00

Appetizer Starter-main dish-dessert





RECEPTIONS

A detailed seasonal selection of cold, hot and sweet canapés is available upon request

SELECTION OF CANAPÉS

	Quantity	Price CHF HT
Savoury selection	per person	3.00
Swiss crisps, olives & peanuts		
Aperitif package 3 canapés	per person	12.00
3 cold savoury cocktail pieces		
Aperitif package 5 canapés	per person	20.00
3 cold savoury cocktail pieces	por porcorr	20.00
2 sweet cocktail pieces		
Aperitif package 8 canapés	per person	30.00
3 cold savoury cocktail pieces		
3 warm savoury cocktail pieces		
2 sweet cocktail pieces		
Cocktail dinner 12 canapés	per person	45.00
5 cold savoury cocktail pieces		
4 hot savoury cocktail pieces		

3 sweet cocktail pieces

BEVERAGE PACKAGE

With alcohol: Swiss wine, beer, soda, fruit juice and water Without alcohol: soda, fruit juice and water

		Price CHF HT		
		With alcohol	Without alcohol	
Service during 30 minutes	per person	13.00	8.00	
Service during 60 minutes	per person	20.00	14.00	
Service during 90 minutes	per person	25.00	19.00	
Service during 120 minutes	per person	30.00	24.00	



LIVE COOKING STATIONS

Order for a minimum of 40 people

A fixed amount of 180.- per station is charged for equipment and 1 service employee.

	Quantity	Price en CHF HT
Mini burgers station	per person	10.00
Tartare station (fish, meat, vegetables)	per person	12.00
Risotto station	per person	9.00
Sushi station	per person	15.00
Seasonal fruit & vegetable juice bar	per person	8.00
Cut fruit station	per person	8.00
Pancake or crêpes station	per person	8.00

STAND BOARDS

Delivered and installed directly on your stand at the time of your choice, during CICG opening hours

	Quantity	Price en CHF HT
Board of assorted mini pastries (20 pieces)	per board	30.00
Board of homemade cookies (20 pieces)	per board	40.00
Board of bread slices with Gruyère and/or Philadelphia with herbs (10 pieces)	per board	18.00
Cheese board (CH, FR, IT) - 400g Nuts, grapes, figs, various breads	per board	35.00
Assorted charcuterie board (CH, FR, IT) - 400g Pickles, pickled onions, various breads	per board	50.00



COLD BEVERAGES

	Quantity	Price CHF HT
Still bottled water	50 cl	3.50
Fruit juice or smoothie	1 litre	15.00
Still or sparkling water	1 litre	5.00
Orange juice, apple juice	1 litre	7.00
Soft drinks, Coca-Cola, Coca-Cola Zero	1 litre	6.00
White wine – Chasselas (Geneva)	75 cl	29.00
Red wine – Gamay (Geneva)	75 cl	29.00
Champagne	75 cl	80.00
Prosecco	75 cl	35.00
Bottled beer	25 cl	7.00

BOISSONS CHAUDES Nespresso coffee machine with 20 capsules Extra capsule Unit 1.80



TERMS & CONDITIONS

	Quantity	Price CHF HT
Staff costs		
Event manager / Chef Outside the conventional opening hours of the CICG/CCV (7 am – 7 pm)	per hour	55.00
Service associate / Cook Outside the conventional opening hours of the CICG/CCV (7 am – 7 pm)	per hour	45.00

Our staff hours are only billed outside normal working hours. For large events, additional storage and cleaning times are also billed. We apply the night rate for Sundays and public holidays.

Any missing or damaged material will be charged

Restaurant opening upon request

The opening of the Restaurant for your participants (meals at their expense) is subject to the contractualisation of a minimum amount to be guaranteed by the customer.

For your events with up to 200 participants, the guaranteed minimum corresponds to 30% of the total number of participants, based on a CHF 30.- meal plan per participant.

Beyond 200 participants, the calculation will be made upon request according to your needs.

Le 6^{ème} Continent café opening upon request

The opening of the Café for your participants (consumption at their expense) is subject to the contractualisation of a minimum amount to be guaranteed by the customer.

For your events with up to 100 participants, the guaranteed minimum corresponds to CHF 100.- per opening hour, based on a minimum of 4 hours.

Beyond 100 participants, the calculation will be made on request according to your needs.

Le 6^{ème} Continent coffee privatisation

Cost and feasibility upon demand

Please read about our general Terms & Conditions here - Link.



ORIGIN OF OUR MEATS AND FISH

Bœuf / Beef	СН
Porc / Pork	CH
Volaille / Poultry	CH, FR
Agneau / Lamb	NZ
Saumon ASC / ASC Salmon	NO
Saumon fumé MSC / MSC smoked salmon	FAO67
Thon à l'huile MSC / MSC tuna in oil	ТН
Thon FOS / FOS tuna	PH
Bar (loup de mer) ASC / ASC bass (wolffish)	TR
Truite / Trout	CH (BIO), IT (ASC)
Cabillaud MSC / MSC cod	FAO27
Daurade ASC / ASC sea bream	TR
Crevettes ASC / ASC shrimp	VN
Poulpe MSC / MSC octopus	ES
Sushi , maki	
Thon FOS / FOS tuna	PH
Crevettes ASC / ASC shrimp	VN
Kingfish ASC / ASC kingfish	DK
Saumon BIO / Organic salmon	IE