

COCKTAILS, EVENTS & PARTIES

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EVENTS

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The size of the compagny allows Charles and Gislain Genecand to personally take care of your event. They are at your disposal to assist you in organizing your events.

Ask for advice and proposals.

“THE CLASSICAL” WITH AN ALL-INCLUSIVE PRICE

No worries, no surprises with a guaranteed fixed price.

Our package includes :

- > Salted appetizers and small sweets
- > Beverage
- > All glassware and necessary material, paper tablecloth and napkins
- > The service staff (1 person for 30 participants) for 3 hours (set up, service and clearing)

ASSORTED APPETIZERS

8 to 12 pieces per person

-
- > Shrimp tartlets with its curry cream
Choice of assorted canapés without jelly (5 different types)
Vitello tomato skewer
Fully stuffed surprising bread
-

- > Mini pizza
Vegetable samousa
Mini ham croissants
Chicken winglets Yakitori style
-

- > Fresh fruit tartlets
Fancy sweet biscuits
-

- > Peanuts, hazelnuts, salted almonds,
Black olives Greek style, green olives Cassita

ASSORTED BEVERAGES

Chasselas & Gamay, Clos de la Donzelle,
AOC Dardagny, Vuagnat-Mermier
Martini & Porto
Still and sparkling mineral water
Coca-Cola, Orange juice, Schweppes

From 20 to 40 persons

All-inclusive price for
12 pieces CHF 48.-

From 81 to 100 persons

All-inclusive price for
12 pieces per pers. CHF 38.-
8 pieces per pers. CHF 32.50.-

From 41 to 60 persons

All-inclusive price for :
12 pieces per pers. CHF 44.-
8 pieces per pers. CHF 38.-

From 101 to 120 persons

All-inclusive price for
12 pieces per pers. CHF 37.-
8 pieces per pers. CHF 31.50.-

From 61 to 80 persons

All-inclusive price for
12 pieces per pers. CHF 40.-
8 pieces per pers. CHF 35.-

From 121 persons upwards

All-inclusive price for
12 pieces per pers. CHF 34.-
8 pieces per pers. CHF 29.-

“THE PRESTIGIOUS” WITH AN ALL-INCLUSIVE PRICE

No worries, no surprises with a guaranteed fixed price.

Our package includes :

- > Salted appetizers and small sweets
- > Beverage
- > All glassware and necessary material, paper tablecloth and napkins
- > The service staff (1 person for 30 participants) for 3 hours (set up, service and clearing)

ASSORTED APPETIZERS

8 to 12 pieces per person

-
- > Fresh goose-liver patties and pear in a wine sauce
Avocado sushi on gingerbread
Small carrots with coconut
Millefeuille of vegetable and basil
Aspic of fillet of plaice on a bed of small mixed vegetables
Cep mushrooms Cappucino
-

- > Lam tajine skewer flavoured with prunes
Crab patties flavoured with lemon thyme
Veal and prawn skewer flavoured with green curry
Shrimp skewer with ginger and brown sugar
-

- > Panna cotta flavoured with orange flowers
Cubes of Opéra biscuit
Fresh fruit tartlets

ASSORTED BEVERAGES

Sauvignon blanc, 1^{er} cru, AOC Coteau de Lully, Dupraz, Lully Gamaret, Domaine de Quedan, AOC Genève, X. Bouvier, Perly Martini & Porto
Still and sparkling mineral water
Coca-Cola, Orange juice, Schweppes

From 20 to 40 persons

All-inclusive price for
12 pieces CHF 67.50.-

From 81 to 100 persons

All-inclusive price for
12 pieces per pers. CHF 56.50.-
8 pieces per pers. CHF 46.50.-

From 41 to 60 persons

All-inclusive price for :
12 pieces per pers. CHF 60.50.-
8 pieces per pers. CHF 50.50.-

From 101 to 120 persons

All-inclusive price for
12 pieces per pers. CHF 55.50.-
8 pieces per pers. CHF 45.50.-

From 61 to 80 persons

All-inclusive price for
12 pieces per pers. CHF 57.50.-
8 pieces per pers. CHF 47.50.-

From 121 persons upwards

All-inclusive price for
12 pieces per pers. CHF 54.-
8 pieces per pers. CHF 44.-

“THE AUTHENTIC” WITH AN ALL-INCLUSIVE PRICE

No worries, no surprises with a guaranteed fixed price.

Our package includes :

- > Salted appetizers and small sweets
- > Beverage
- > All glassware and necessary material, paper tablecloth and napkins
- > The service staff (1 person for 30 participants) for 3 hours (set up, service and clearing)

ASORTED APPETIZERS

8 to 12 pieces per person

-
- > Gruyère cheese from the Alps on leaven bread
Brie de Meaux on French baguette
Beef sausage from the Oberland on bread with walnuts and apricots
Air dried Grison meat on multi cereal bread
Fresh goat cheese and dried tomatoes on olive bread
Salmon tartare with dill on Swedish bread

 - > Splinters of Parmesan and raisins served in its hollow crust
Artichokes hearts with small onions and balsamic vinegar
Grilled mushrooms with herbs
Vegetable sticks with tapenade of mused eggplants and humus

 - > Savièse leek pie, Gratinated polenta flavoured with pesto

 - > Small apple pies flavoured with cinamon
Chocolate Brownies
Fresh fruit basket

> ASSORTED BEVERAGES

Aligoté Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier
Pinot noir, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier
Still and sparkling mineral water
Apple juice

“THE AUTHENTIC” WITH AN ALL-INCLUSIVE PRICE

No worries, no surprises with a guaranteed fixed price.

For a more generous offer we suggest *:

> Risotto with cep mushrooms cooked in a red wine sauce and served in a Parmesan crust of cheese (from 61 pers. Upwards 7.-)

or A buffet of salmon Tartare and beef Tartare (from 61 pers. Upwards 12.-)

or A seafood market stall (from 101 pers. upwards 14.-)

* Those extra dishes require the presence of a cook which will be charged 40.- /hour.

From 81 to 100 persons

12 pieces per pers. 46.- (HT)

8 pieces per pers. 41.- (HT)

From 41 to 60 persons

12 pieces per pers. 50.- (HT)

8 pieces per pers. 45.- (HT)

From 101 to 120 persons

12 pieces per pers. 45.- (HT)

8 pieces per pers. 40.- (HT)

From 61 to 80 persons

12 pieces per pers. 48.- (HT)

8 pieces per pers. 43.- (HT)

From 121 persons upwards

12 pieces per pers. 44.- (HT)

8 pieces per pers. 39.- (HT)

PLEASANT GET-TOGETHER

From 18 to 30 persons

A simple way to enjoy a get-together without hassle.

- > Fully stuffed surprising bread (1 kg)
Assorted canapés (90 pieces)
Tartlets Niçoise style (27 pieces)
 - or** Vitello tonato skewers (27 pieces)
-

- > Shrimp tartlets with curry cream (27 pieces)
 - or** « Presskopf » tartlets (27 pieces)
(salmon, black olives, red peppers, dill)
-

- > Fresh fruit tartlets (27 pieces)
Fancy sweet biscuits (27 pieces)

Package rate for 360.- instead of de 377.20 (HT)

For a total of approx. 250 pieces

For a more generous offer

- > Vegetables dips
Curry & Calypso sauce
Traditionnal home made meat pie (1 piece per person.)
-

- > Triangle of Tortilla (1 piece per person.)
Falafel pancake (chickpeas and dried beans) (1 piece per person.)
-

Supplement per person 9.50

BUTCHER'S SPECIAL

From 8 to 12 persons

Presented on a plate, ready to eat

Swiss salami Milano type
Air dried beef meat from the Grisons
Tête de Moine cheese flowers
Gruyère sticks
Raw country ham
Bacon bread
Smoked beef sausage from the Oberland

Package rate 89.- (HT)

CHOICE OF COLD APPETIZERS

			PER PIECE (HT)
> Assorted canapes without jelly (5 different types)	Dish with 45 pieces		1.60
> Fully stuffed surprising bread (from 1kg to 1,5 kg)	price per kg		55.-
> Shrimp tartlet with its curry cream	min.	12 pieces	1.60
> Niçoise style tartlet	min.	12 pieces	1.60
> « Presskopf » tartlet (salmon, black olives, red peppers, dill)	min.	12 pieces	1.60
> Marinated fresh sardines (served on spoons)	min.	24 pieces	2.90
> Angler-fish patties with vinaigrette sauce Gribiche style (served on spoons)	min.	24 pieces	2.90
> Small aspic of fillet of plaice on a bed of small mixed vegetables	min.	24 pieces	2.60
> Pink crab tartlet with lump eggs	min.	12 pieces	2.-
> Cucumber raita perfumed with caraway (served in a small glass)	min.	24 pieces	2.60
> Small anchovies blinis with red onions	min.	12 pieces	1.60
> Crayfish skewer perfumed with vanilla and gourmand peas	min.	12 pieces	2.-
> Vitello tonato skewer	min.	12 pieces	1.60
> Skewer of dates and smoked duck fillet	min.	12 pieces	1.90
> Veal carpaccio with basil (served on spoons)	min.	24 pieces	2.90
> Fresh goose-liver patties and pear in a wine sauce	min.	24 pieces	3.90
> Leek and avocado sushi	min.	24 pieces	2.60
> White mushrooms stuffed with feta cheese	min.	24 pieces	2.60
> Zucchini stuffed with tapenade	min.	12 pieces	1.60
> Belgian endives leaves covered with Bleu de Bresse cheese	min.	12 pieces	1.60
> Cherry tomatoes with ricotta cheese and chive	min.	12 pieces	1.60
> Mini carrots with coconut	min.	24 pieces	2.-
> Cep mushroom Cappuccino (served in a small glass)	min.	24 pieces	2.60
> Millefeuille of vegetable and basil	min.	24 pieces	2.90
> Vegetable dips, mashed eggplants, humus and tapenade	min.	per kg	41.-
> Vegetable pyramid (height approx. 60 cm)		approx. 300 pieces	260.-

Prices are quoted per pieces, VAT excluded

CHOICE OF WARM APPETIZERS

			PRIX UNITAIRE (HT)
>	Mini pizza	min.	12 pieces 1.60
>	Mini quiche	min.	12 pieces 1.60
>	Mini cheese tartlets	min.	12 pieces 1.60
>	Mini falafel pancakes	min.	12 pieces 1.60
>	Rolled omelette flavoured with coriander and fresh mint	min.	24 pieces 1.90
>	Leek tartlets	min.	12 pieces 1.60
>	Mini vegetable samousa	min.	12 pieces 1.60
>	Gratinated polenta with pistou	min.	12 pieces 1.60
>	Fried potatoes vitelotte style with cep mushrooms and Shallots (served in a small glass)	min.	24 pieces 3.10
>	Diamond-shaped polenta flavoured with apricots and ginger	min.	24 pieces 2.-
>	Mini arrancini with tomato and safran	min.	24 pieces 2.-
>	Vegetable pacoras	min.	24 pieces 2.-
>	Quinoa risotto with safran and Parmesan cheese (served in a small glass)	min.	24 pieces 3.10
>	Chicken skewer Yakitori	min.	12 pieces 1.90
>	Chicken winglets Yucatan	min.	24 pieces 1.90
>	Chicken winglets flavoured with oriental spices	min.	12 pieces 1.90
>	Lamb papadum	min.	24 pieces 2.60
>	Lamb tajine skewer and birdseeds	min.	24 pieces 2.-
>	Ham croissants	min.	12 pieces 2.-
>	Mini vol-au-vent of Saint-Jacques	min.	12 pieces 2.-
>	Small seafood purses	min.	12 pieces 2.-
>	Shrimp skewer flavoured with ginger and brown sugar	min.	24 pieces 2.90
>	Shrimp skewer Byriani style (curry)	min.	24 pieces 2.90
>	Swordfish skewer flavoured with coconut milk	min.	24 pieces 2.90
>	Veal and prawn skewer flavoured with green curry	min.	36 pieces 3.60

Prices are quoted per pieces, VAT excluded

HOT PASTRY DISHES, EASY TO SLICE

		PRIX UNITAIRE (HT)	
>	Load of sausage in puff pastry	per piece	33. -
>	Load of fish in short pastry	per piece	35. -

SNACKS
& PUFF PASTRIES

		PRIX UNITAIRE (HT)	
>	Green olives, Black olives Greek style without stones	per kg	35. -
>	Almonds, peanuts. Hazel-nuts	per kg	35. -
>	Small homemade salted puff pastries	per kg	57. -
>	Butter pastry flutes	per kg	57. -

SMALL SWEETS

		PRIX UNITAIRE (HT)	
>	Fancy sweet biscuits	min. 12 pieces	1.70
>	Fresh fruit tartlets	min. 12 pieces	1.70
>	Sweet puffed pastries	per kg	57. -
>	Fresh fruit pyramid de fruits (hight approx 60 cm, about 300 pieces)	per piece	250.-
>	Cold Irish coffee (served in a glass)	min. 24 pieces	2.60
>	Lychee and coconut skewer	min. 12 pieces	1.90
>	Lavender flavoured custrard	min. 24 pieces	2.60
>	Libanese flan flavoured with pistachio nuts (served in a glass)	min. 24 pieces	2.-
>	Gewürztraminer shervet (water ice) and fresh mint (served in a glass)	min. 24 pieces	2.60
>	Panna cotta flavoured with orange flower (served in a glass)	min. 24 pieces	2.60
>	Mini « Opéra » (chocolate and coffee pastry)	min. 24 pieces	2.-

Prices are quoted per pieces, VAT excluded

BEVERAGE

> SWISS WHITE WINES

Chasselas, Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier	75 cl	13.-
Gewürztraminer, AOC Dardagny, Vuagnat-Mermier	75 cl	16.-
Aligoté, Clos de la Donzelle, AOC Dardagny, Vuagnat-Mermier	75 cl	17.-
Chardonnay, Le Bruant, AOC Genève, La Cave de Genève, Satigny	75 cl	19.50
Chasselas, Yvorne "Pré Roc", AOC Yvorne, Obrist, Vevey	75 cl	21.-
Sauvignon blanc, 1 ^{er} cru, AOC Coteau de Lully, Dupraz, Lully	75 cl	24.90

> SWISS RED WINES

Gamay, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier	75 cl	13.-
Pinot noir, Le Damoiseau, AOC Dardagny, Vuagnat-Mermier	75 cl	17.-
Gamaret, AOC Dardagny, Vuagnat-Mermier	75 cl	17.50
Gamaret, La Clémence, AOC Genève, La Cave de Genève, Satigny	75 cl	23.-
Pinot noir, AOC Genève, Sébastien Dupraz, Soral	75 cl	23.-
Peissy rouge, Domaine Grand'Cour, AOC Pessy, J.-P. Pellegrin	75 cl	23.-
Gamaret, Domaine de Quédan, AOC Genève, X. Bouvier, Perly	75 cl	25.-
Peissy noir, Domaine Grand'Cour, AOC Peissy, J.-P. Pellegrin	75 cl	26.50

All our rates are quoted VAT excluded

BEVERAGE

> FOREIGN RED WINES

St-Amour, Henri de Villamont, Négociant Eleveur AC St-Amour, Savigny-les-Beaune, Côte d'Or		75 cl	22.-
Chianti Classico Riserva Villa Antinori	2001	75 cl	31.30-
Château Greyssac, mis en bouteille au château Grand Cru Bourgeois	2003	75 cl	28.-
Crozes Hermitage « Les Meysonniers », AOC Crozes Hermitage, Chapoutier	2005	75 cl	30.50-

> CHAMPAGNE

Francois Fagot 1 ^{er} cru Brut	Rilly-la-Montagne		39.-
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> NON ALCOHOLIC BEVERAGES

Mineral water, still or sparkling		1 liter	4.50
Sodas, Coca-Cola		1 liter	5.50
Orange juice Granini		1 liter	7.-

Bottles which have not been opened are not charged. Beverages are delivered in an isothermic container ; thus they keep an ideal temperature during the whole length of service.

> APERITIFS, ALCOHOLS, LIQUEURS

Cardinal Draft beer		33 cl	3.50
Heineken beer		33 cl	4.-
Martini		100 cl	25.-
Porto		75 cl	25.-
Whisky VAT 69		70 cl	50.-
Gin Gordon's		70 cl	50.-
Vodka Smirnoff		70 cl	50.-
Liqueurs		per glass	8.-

All our rates are quoted VAT excluded

RENTAL OF EQUIPEMENT

> To enhance the quality of your buffets, you can rent our nicely decorated market stalls :

1 stall	250.-
2 stalls	300.-
3 stalls	400.-
4 stalls	600.-

FROM 6 TO 24 PERS. FROM 25 PERS. UPWARDS

> Glassware	3.50	2.50
> Glassware washing	1.50	1.-
> Full tableware and glassware	6.-	5.-
> Tableware and glassware washing	3.-	2.-
> Linen napkins		2.-
> Linen tablecloth		18.-
> Flanel table protection		5.-
> High quality paper tablecloth and napkins		2.50
> Table	165 cm or 220 cm	20.-
> Round table Ø	150 cm (8 à 10 persons)	20.-
> Round table Ø	70 cm	15.-
> High round table Ø	70 cm	35.-
> Chair		6.50
> Bench for table	165 cm or 220 cm	8.-
> Wardrobe with hangers for 30 persons		50.-

All our rates are quoted VAT excluded

DELIVERY

(until 6.30 pm from Monday to Saturday and until 12.00 noon on Sunday)

> Food and beverage	DELIVERY	PICK UP
In the canton of Geneva	50.-	50.-
For a meal (first course, main course and dessert)		
From 45 persons upwards		free of charge
Out of the canton of Geneva		according to offer
> Tableware and furniture	DELIVERY	PICK UP
Charged per hour	65.-/ h	65.-/ h

SERVICE STAFF

- > **Our highly skilled service staff is charged separately except in a case of package offer.**

Per hour with a minimum of 3 hours	36.- / hour
Transport fees per person	36.-
- > **There is no surcharge after midnight.**

GENERAL CONDITIONS

- > **VAT % are added to the invoices as follows :**
 - 2,4%** on food and beverage without alcohol
 - 7,6%** on equipment and beverage with alcohol
 - 7,6%** on the total bill when service staff is involved
- > **The invoice will be made according to the number of participants confirmed 48 hours before the event takes place.**