



Catering Service



2020

The content of this brochure offers a glimpse of the services that we can provide to you.
We are available to cater any event.
Feel free to contact us for any information or a "customised" order.

A photograph of several bright yellow bell peppers in the bottom left corner. A green splash of liquid, possibly from a lime or lemon, is visible in the bottom right corner, extending upwards and to the left.

eldora



For your meetings, we propose the following packages.
These packages are delivered to the meeting room and do not include service.

COFFEE BREAK AND BEVERAGES

Assorted "CAFE ROYAL" coffee capsules	CHF	2.80
Assorted tea bags	CHF	2.30
"IUCN" package per person	CHF	7.50
<ul style="list-style-type: none">• Assorted "CAFE ROYAL" coffees and herbal teas• Orange juice• 1 croissant		
"Breakfast" package per person	CHF	8.–
<ul style="list-style-type: none">• Assorted "CAFE ROYAL" coffees and herbal teas• Orange juice• 2 mini-Viennese pastries		
"Afternoon" package per person	CHF	8.–
<ul style="list-style-type: none">• Assorted "CAFE ROYAL" coffees and herbal teas• Orange juice• Cake		
Fruit basket per person	CHF	3.50
<ul style="list-style-type: none">• 3 assorted fresh fruits		



To provide for your receptions, whether during the day or in the evening, we propose “Aperitif” packages.

These set menus are served in the area of your choice, in the atrium or lobby. These packages are delivered 15 minutes before your event is scheduled to begin and do not include service.

OUR SET MENUS *for a minimum of 15 guests*

<p>“Trélex” aperitif <i>per person</i></p> <ul style="list-style-type: none"> • Chips, Breadsticks, Peanuts • Spiced olives 	<p>CHF 5.–</p>
<p>“Givrins” aperitif <i>per person</i></p> <ul style="list-style-type: none"> • Chips, Breadsticks, Peanuts • Tomato and mozzarella skewers • Toast with tapenade and hummus 	<p>CHF 7.50</p>
<p>“Genolier” aperitif <i>per person</i></p> <ul style="list-style-type: none"> • Chips, Breadsticks, Peanuts • Tomato and mozzarella skewers • Toast with tapenade and hummus • Cheese tartlet • Vegetable sticks and dips 	<p>CHF 12.50</p>
<p>“Sus-Châtel” aperitif <i>per person</i></p> <ul style="list-style-type: none"> • Chips, Breadsticks, Peanuts • Tomato and mozzarella skewers • Toasts with tapenade and hummus • Cheese tartlet • Vegetable sticks and dips • Seasonal cold soup verrine • Chicken and avocado wrap 	<p>CHF 17.50</p>
<p>“La Joy” aperitif <i>per person</i></p> <ul style="list-style-type: none"> • Chips, Breadsticks, Peanuts • Tomato and mozzarella skewers • Toasts with tapenade and hummus • Vegetable sticks and dips • Cheese tartlet • Seasonal cold soup verrine • Chicken and avocado wrap • “MSC” smoked salmon blinis • Ham croissant • Cured meat and cheese platter 	<p>CHF 25.–</p>



To provide for your receptions, whether during the day or in the evening, we propose “Buffet Lunch” packages.

These set menus are served in the area of your choice, in the atrium or lobby. These packages are delivered 15 minutes before your event is scheduled to begin and do not include service.

BUFFET LUNCH *for a minimum of 15 guests*

“Les Muids” buffet *per person* CHF 25.–

- Feta, spinach and chick pea quiche
- Bacon, cheese and tomato quiche
- Smoked trout and courgette quiche
- Salad bar
- Fruit panna cotta
- Seasonal fruit salad

“Bassins” buffet *per person* CHF 25.–

- Tomato and mozzarella focaccia
- Vegetable and cottage cheese wrap
- Cured ham and rocket salad sandwich
- Salad bar
- Walnut and caramel brownies
- Seasonal fruit salad

“Arzier” buffet *per person* CHF 30.–

- Feta, spinach and chick pea quiche
- Bacon, cheese and tomato quiche
- Smoked trout and courgette quiche
- Tomato and mozzarella focaccia
- Vegetable and cottage cheese wrap
- Cured ham and rocket salad sandwich
- Salad bar
- Chia seed, coconut and mango verrine
- Seasonal fruit salad

“Chèvrerie” buffet *per person* CHF 30.–

- Salad bar
- Today’s dish (Specialty or Vegetarian), according to the day’s schedule
- Carrot cake
- Seasonal fruit salad



BUFFET LUNCH *for a minimum of 15 guests*

“St-Cergue” buffet *per person*

CHF 35.–

- Mini beef burger (Switzerland)
- Mexican chicken fingers
- Vegetarian samosa and sauce
- “MSC” smoked salmon blinis
- Tomato and mozzarella focaccia
- Cured ham and rocket salad sandwich
- Minty quinoa tabbouleh
- Seasonal cold soup verrine
- Fruit cheesecake
- Seasonal fruit salad

“La Givrine” buffet *per person*

CHF 35.–

- Salad bar
 - Surf&Turf (shrimp and chicken) skewers
- or
 - Organic tofu and paneer skewers
- Vanilla crème brûlée
- Seasonal fruit salad



GENERAL TERMS AND CONDITIONS

- 1 We take orders Monday to Friday, 8 a.m. to 3 p.m.
- 2 We send you our offers within 48 hours of your request (working days).
- 3 For events with more than 50 guests, we send you our offers within 5 days.
- 4 All orders must be placed in advance, no later than as follows:
 - Coffee break, welcome coffee, mineral water packages - 24 hours (working day)
 - Any other request - 72 hours (working days)
- 5 When placing your order, please specify: the name of the correspondent, the place of delivery and the delivery time.
- 6 For any request involving a specific diet (vegetarian, food allergies, etc.), please feel free to contact us so that we may adapt the menu accordingly.
- 7 Any cancellation must be sent to us 72 hours before the event. The preparation times above are expressed in working days. Once the time has elapsed, the last number of guests specified by the client will be applied to the service.
- 8 The prices of our services include delivery to the specified room, Monday to Friday, 7.30 a.m. to 3 p.m.
- 9 The following services are supplementary:
 - Any order for a time outside the indicated working hours and days.
 - Service.
 - Table settings.
 - Table service.

Prices

All prices are shown in Swiss francs, 7.7 % VAT included, detailed invoice payable within 30 days.

Contact

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