



BEAU-RIVAGE HOTEL
— NEUCHÂTEL —

BANQUET OFFER

BEVERAGES

White wines

Chasselas

Domaine Bouvet-Jablor 75cl	CHF 50.00
Domaine Chambleau 75cl	CHF 45.00

Pinot Gris

Domaine de Chambleau 75cl	CHF 64.00
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Chardonnay

Domaine Chambleau 75cl	CHF 68.00
Domaine Bouvet-Jablor	CHF 80.00

Rosés wines

Œil-de-Perdrix

Domaine Chambleau, Colombier	CHF 50.00
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Red wines

Pinot noir

Domaine Bouvet-Jablor	CHF 80.00
Domaine de Chambleau 75cl	CHF 69.00

Gamaret, Garanoir

« Métissage » Domaine de Chambleau 75cl	CHF 70.00
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Merlot

Domaine Bouvet-Jablor	CHF 95.00
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Bordeaux

Margaux, La Dame de Malescot	CHF 97.00
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These prices include services and VAT

Champagnes

Bollinger Brut 75cl.	CHF 110.00
Bollinger Rosé 75cl.	CHF 130.00
Taittinger Rosé	CHF 140.00
Vranken Diamant brut	CHF 110.00

Sparkling wines

Domaine Mauler, Cuvée Louis Edouard 75cl.	CHF 80.00
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Fruit Juices

Orange juice 1l.	CHF 14.00
Grapefruit juice 1l.	CHF 14.00
Tomato juice 1l.	CHF 14.00
Pineapple juice 1l.	CHF 14.00

Minerales

Blue Henniez (still) 75 cl	CHF 9.00
Green Henniez (sparkling) 75 cl	CHF 9.00
Sodas 33cl.	CHF 7.00

Beers & Ciders

BFM La Salamandre Blanche 5.5 Vol. 33 cl	CHF 8.00
Docteur Gab's La Houleuse 5.5 Vol. 33 cl	CHF 8.00
Heineken Blonde 5.5 Vol. 33 cl	CHF 8.00
Corona 4.5 Vol. 35.5 cl	CHF 8.00
Cidre Somersby Apple Original 4.5 Vol. 33 cl	CHF 8.00

These prices include services and VAT

BEVERAGE PACKAGES

From 8 to 100 people

Appetizer

Red and white wines from Neuchâtel,
Regional beers in bottle
Water, fruit juices and sodas.
Assortment of puff pastries and olives

Package for one hour service
Per extra ½ hour of service

CHF 29.00 per person
CHF 14.00 per person

Open Bar

Red and white wines from Neuchâtel
Martini, Campari, Porto, Pastis, beers
Whisky, Vodka, Gin, Rhum
Water, fruit juices and sodas.
Assortment of puff pastries and olives

Package for one hour service
Per extra ½ hour of service

CHF 42.00 per person
CHF 17.00 per person

VIP

Red and white wines from Neuchâtel
Martini, Campari, Porto, Pastis, beers
Whisky, Vodka, Gin, Rhum
Champagne
Water, fruit juices and sodas.
Assortment of puff pastries and olives

Package for one hour service
Per extra ½ hour of service

CHF 55.00 per person
CHF 21.00 per person

These prices include services and VAT

APPETIZER PACKAGES

From 8 to 100 people

« Classic » (1 piece of each)

CHF 27.00 per person

Smoked salmon, citrus beads
Mini duck brioche with Asian flavors
Italian beef tartar
Fresh goat's cheese mousse with walnuts and apples

« Superior » (1 piece of each)

CHF 32.00 per person

Prawns served cold on an avocado mousse
Smoked salmon, citrus beads
Raw ham with mustard served as a canapé
Smoked duck breast with citrus fruits
Mini ratatouille, balsamic jelly

« Deluxe » (1 pièce de chaque)

CHF 43.00 per person

Brioche with foie gras and onion compote
Ceviche of scallops with citrus fruits
Canneloni cake, celery and green apples
Breaded prawns with sesame sauce
Smoked salmon, lemon cream
Cromesqui of risotto with chorizo

« Finger Sandwiches »

CHF 21.00 per person

Ham and Mustard Cheese Sandwich
Smoked salmon and lemon Sandwich
Vegetarian sandwich with cream cheese .
Potato chips and salad served on the side

« Feuilletés »

CHF 9.00 per person

Selection of puff pastries and marinated olives

These prices include services and VAT

COCKTAIL RECEPTION

From 8 to 100 people
Served in small bites

« The Chef's choice »

4 pieces

CHF 23.00 per person

7 pieces

CHF 37.00 per person

9 pieces

CHF 49.00 per person

12 pieces

CHF 62.00 per person

« Royale » (14 pieces)

CHF 79.00 per person

Cold

Breaded prawns with sesame sauce
Smoked duck breast with citrus fruits
Tuna skewer with soy and sesame seeds
Tomatoes stuffed with fresh goat cheese
Selection of small sandwiches
Italian beef tartar
Mini ratatouille, balsamic jelly

Warm

Brochette of Scallop snacked with crispy polenta
Brochette of Poultry and pineapple
Brochette of Grilled vegetable
Brochette of duck breast and prune

Sweet

Selection of sweets
Seasonal fruit tartlet
Fresh cut fruits

These prices include services and VAT

BUFFET BEAU-RIVAGE

From 30 to 100 people

« 3 courses Buffet »

CHF 78.00 per person

*Cold Buffet

Mini duck brioche with Asian flavours
Italian beef tartar
Fresh goat's cheese mousse with walnuts and apples
Cold cuts and cheese board
Various terrines of meat and fish.
Thin slice of smoked salmon
Smoked Halibut
Various seasonal salads (5 kinds)
Shrimps with pineapple.
Raw vegetables

*Warm Buffet

Yellow poultry fillets, herb juice
Snacked scallops and skimmed lobster
Seasonal vegetables
Mushroom Risotto

Dessert Buffet of our Pastry Chef

*can be modified according to the season and availability

Cheese Selection

extra cost of CHF 16.00 per person

These prices include services and VAT

MENUS

From 8 to 100 people

Menu 1

CHF 79.00 per Person

Cannelloni of smoked salmon, stuffed with a citrus fruit mousse, salad

or

Marbled duck liver and smoked duck breasts, compote of seasonal fruits

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Roasted guinea fowl supreme, herb juice and crispy polenta

or

Fillet of pike-perch roasted on one side, potato gnocchi and seasonal vegetables, Pinot Noir sauce from Neuchâtel

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Ice cream Parfait according to seasonal fruits

or

Creamy dessert mango & passion fruit, coconut mousse

Menu 2

CHF 119.00 per person

Pressed red mullet fillets and candied ratatouille, pesto with rocket salad

or

Marbled duck foie gras in soft cooking

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mix of mushrooms from the undergrowth in a creamy risotto

or

Pan-fried St. Pierre aiguillette, virgin sauce, eggplant caviar

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Roasted can supreme with Szechuan pepper and local honey, spinach fondue, homemade gnocchi

or

Roasted rack of lamb in a herb crust, tarragon sauce, melting potatoes and mini vegetables

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Supreme Grand Cru Guanaja and Jivara chocolate cookie, Guanaja mousse, jivara whipped cream and raspberry sorbet

or

Ice-cream parfait, depending on seasonal fruits

These prices include services and VAT

MENUS

From 8 to 100 people

Menu 3

CHF 159.00 per person

Smoked salmon roulade, horseradish sour cream

or

Blue lobster from Brittany in salad, citrus vinaigrette with spices

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Italian risotto with snaked scallop & shellfish

or

Pan-fried duck foie gras with seasonal fruit compote and bread crumble

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Pan-fried veal fillet, juice with fresh herbs, vegetables from our market gardeners

or

Pan-fried fillet of beef with a Pinot Noir sauce from Neuchâtel, candied shallots and potato mille-feuille

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Trilogy of matured cheeses from Mister Sterchi, muesli bread

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“Le mont blanc” revisited, sweet dough, blackcurrant and blueberry confit, almond and blackcurrant cream, brown mousse, whipped cream and meringue.

or

Chocolate orange cookie delight, orange nougatine crème brûlée, chocolate mousse, orange sorbet

These prices include services and VAT

LARGE GROUPS

From 100 people

For reasons of space and organization within our establishment, the banqueting office is at your disposal to send you a specific offer for your group of more than 100 people.
Tasting is offered for 2 persons for groups over 100 guests.

« PRIVATE CHEF »

Starting from 4 people

With the "Private Chef" service, enjoy a sumptuous menu composed by our Chef.

Our team will come to your home a few hours before your lunch or dinner and prepare the ingredients in your kitchen for the guarantee of a faultless quality.

Live a unique experience of having a team of professionals at your home that will bring you The know-how of a 5-star hotel.

This service is available all year round upon reservation.

The Bureau Banquet is at your disposal to send you a specific offer for your "Private Chef "

These prices include services and VAT