



BEAU-RIVAGE HOTEL
NEUCHATEL

SEMINARS & COMPANIES

2026 Brochure



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Your events, our expertise

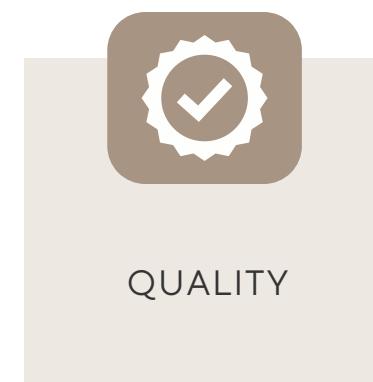
EVENT ROOMS & BESPOKE SERVICE

Whether you are planning a meeting, seminar, birthday party or private celebration, our hotel offers elegant, modular spaces accompanied by a dedicated events service.



THE HOTEL

The 5-star Beau-Rivage Hotel, located on the shores of Lake Neuchâtel with views of the Alps, is situated in the heart of the historic city centre, 5 minutes from the port and central station. It offers a gourmet restaurant, O'terroirs, and a brasserie, Véranda-Bar, both with terraces and lake views. The establishment also offers 66 rooms and suites, 7 event rooms, a B-SPA and a fitness area for a luxurious and relaxing stay.



Our rooms

Elegance and comfort

Choose from our spacious 1,150 sq ft suites, our elegant 765 sq ft junior suites or our 645 sq ft rooms, ranging from 300 to 485 sq ft, each offering a different view of the lake, the garden or Rue du Môle, to meet all your expectations.

- Services and VAT included
- Breakfast option
- Tourist tax of CHF 4.20 per adult
- Wi-Fi access included
- Soft drinks from the minibar included
- Access to the B-SPA and fitness room from 6:00 a.m. to 11:00 p.m.
- Massage on request
- Check-in from 3:00 p.m.
- Check-out until 12:00 p.m.

1

BUFFET PETIT DEJEUNER

Notre buffet matinal vous accueille de 7h00 à 10h0. avec une sélection généreuse de mets sucrés et salés.

2

STATIONNEMENT

Accès au parking privé situé devant l'hôtel au prix de CHF 35.00 par nuit.

Parking public Pury offrant 450 places avec un accès direct par ascenseur dans notre hall.



Elegance at the service of your wellbeing

Our elegant and spacious rooms offer a bright and comfortable atmosphere. A luxurious setting designed for your well-being, where escape is guaranteed.



ALFRED BOREL SUITE



ESPLANADE SUITE



EXECUTIVE SUITE



SUITE JUNIOR

Luxury designed for escape

Elegant, bright and generously spacious, they combine comfort and luxury. Let yourself be carried away by a unique experience, synonymous with guaranteed escape.



CHAMBRE DELUXE



CHAMBRE DELUXE BALCON



CHAMBRE SUPERIEUR



CHAMBRE STANDARD

Our spaces

Luxury by the lake

Immerse yourself in a world where comfort, well-being and relaxation come together, offering spaces designed to satisfy your every desire, whether it's gourmet dining, relaxation or invigorating activities.

- O'terroirs restaurant with terrace
- Véranda-Bar brasserie with terrace
- B-SPA area with massage and hammam facilities
- Fitness room

3

EXCEPTIONAL VIEWS

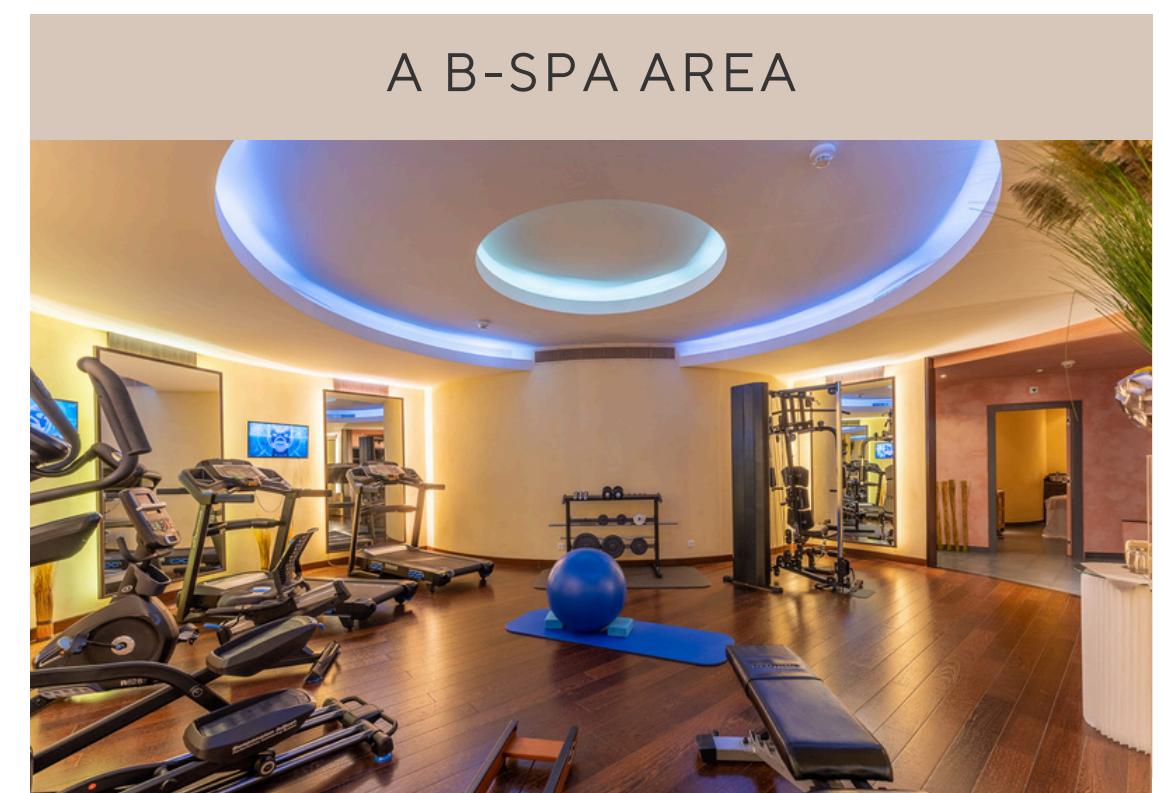
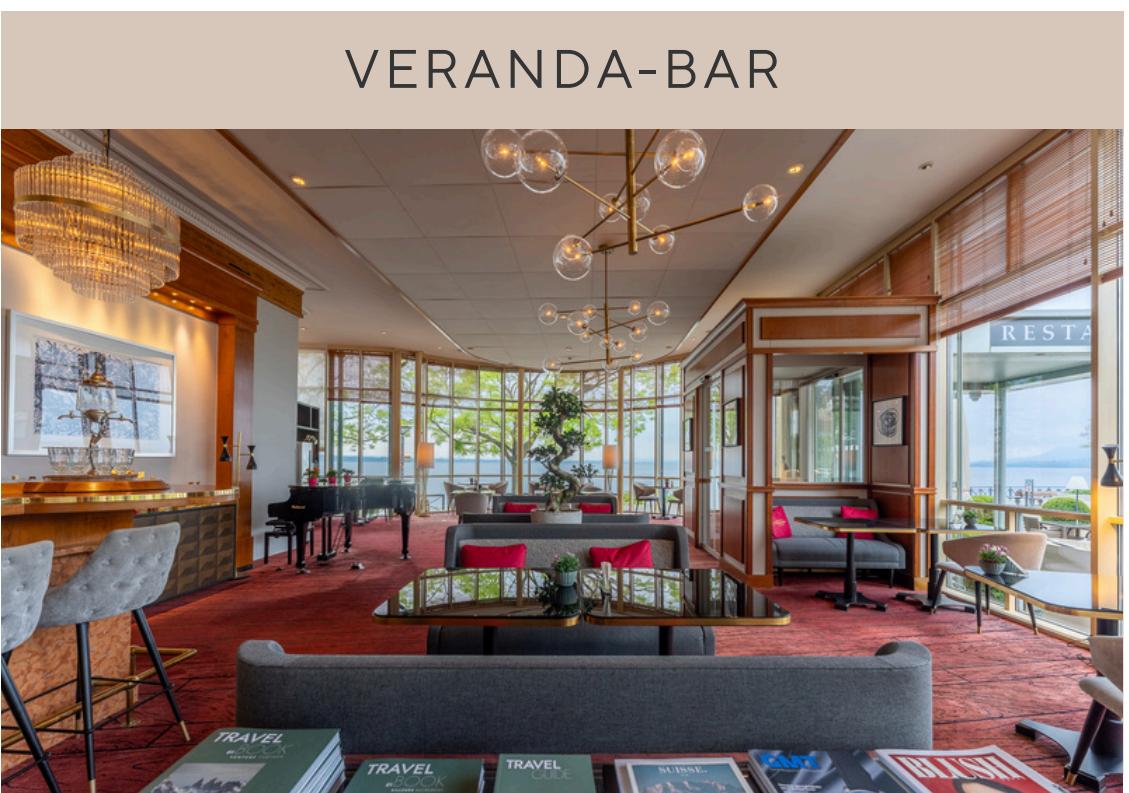
Bright spaces where every window opens onto breathtaking landscapes. You can enjoy stunning views, combining the natural beauty of the surroundings with the serenity of an environment designed for your comfort and well-being.

2

PREMIUM SERVICE

Enjoy personalised attention with offers tailored to your needs, whether it's specific treatments, a personalised meal or an activity on request, for a unique and immersive experience.





Our event rooms

Our exceptional venues

Our spaces are specially designed to host your professional and private events. Whether for a seminar, a business meeting, a wedding or any other special occasion, we offer an elegant and flexible setting, where every detail is carefully considered to ensure the success of your event.

1

A VARIETY OF ATMOSPHERES

Each space is designed to offer a unique experience, combining refinement and conviviality, according to your needs and preferences.

2

A TAILOR-MADE EXPERIENCE

Spaces designed to suit all your desires, from tranquillity to conviviality, for a personalised experience.



Elegance at the service of your wellbeing

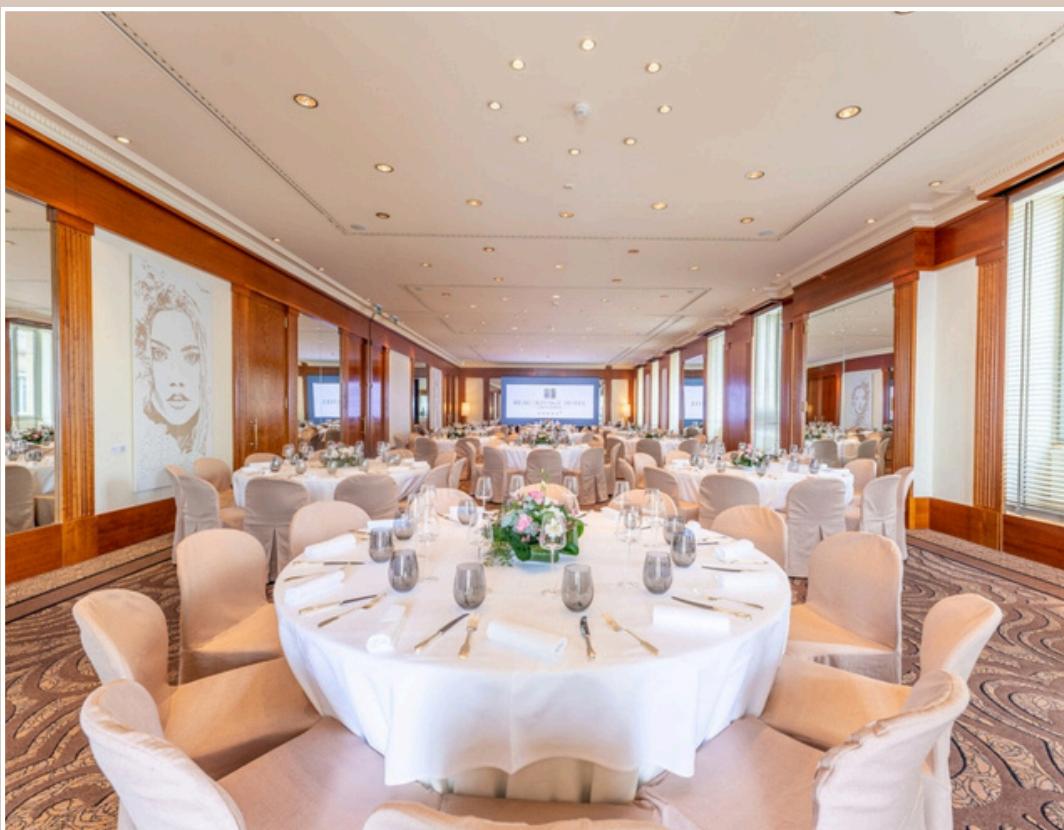
Our event rooms offer optimal soundproofing and precise lighting control. These modular spaces feature comfortable furniture and are designed for exclusive events and easy mobility.



CELLAR



MEETING ROOM



LARGE HALL



1/2 LARGE HALL 1

Every detail designed to enhance your events

Different atmospheres, controlled acoustics and adaptable lighting to enhance every event. Comfortable furniture and ease of movement guarantee a unique, high-end experience.



ROOM CURRENTLY UNAVAILABLE



1/2 LARGE HALL 2



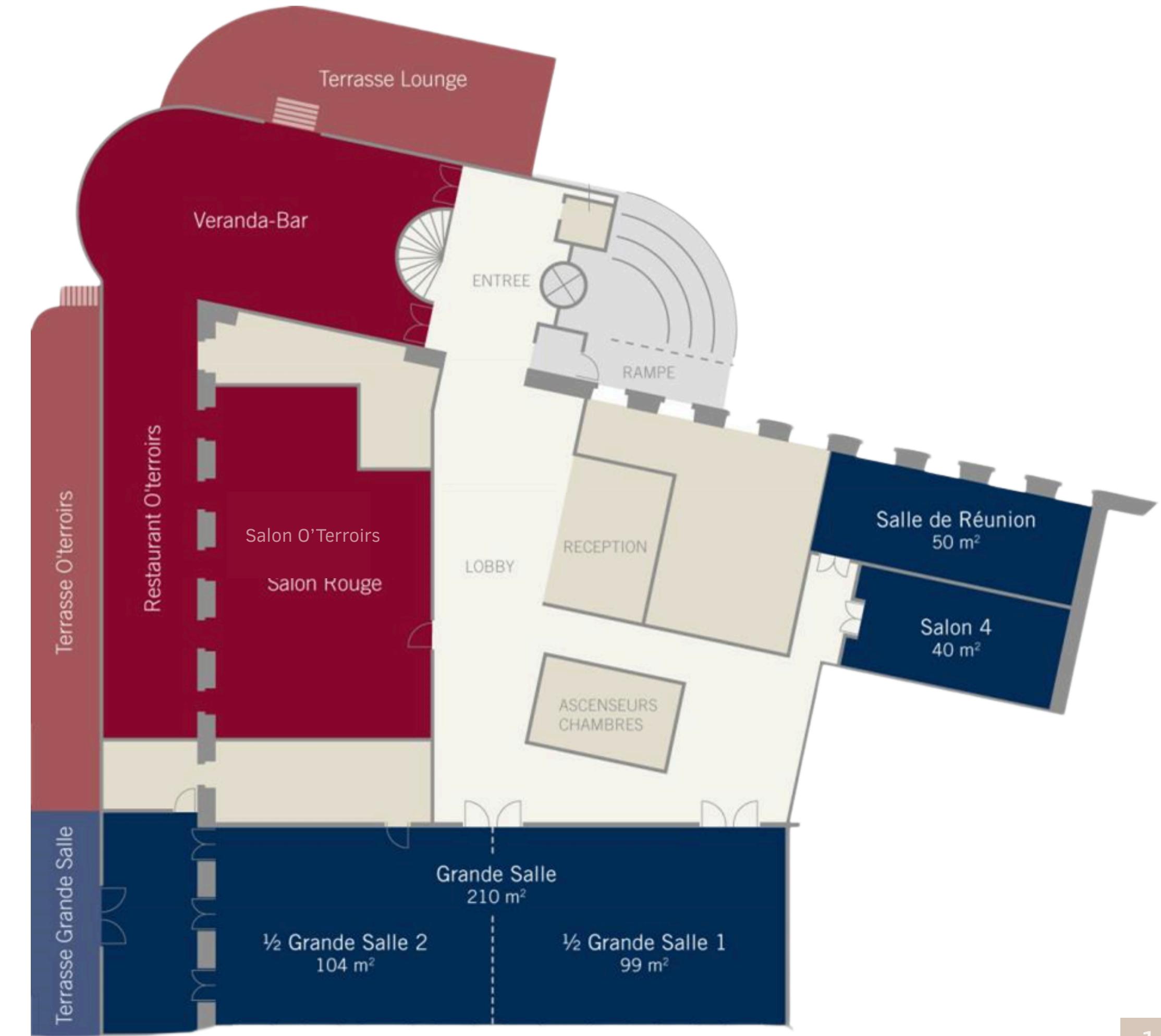
ROOM 4



ROOM 1

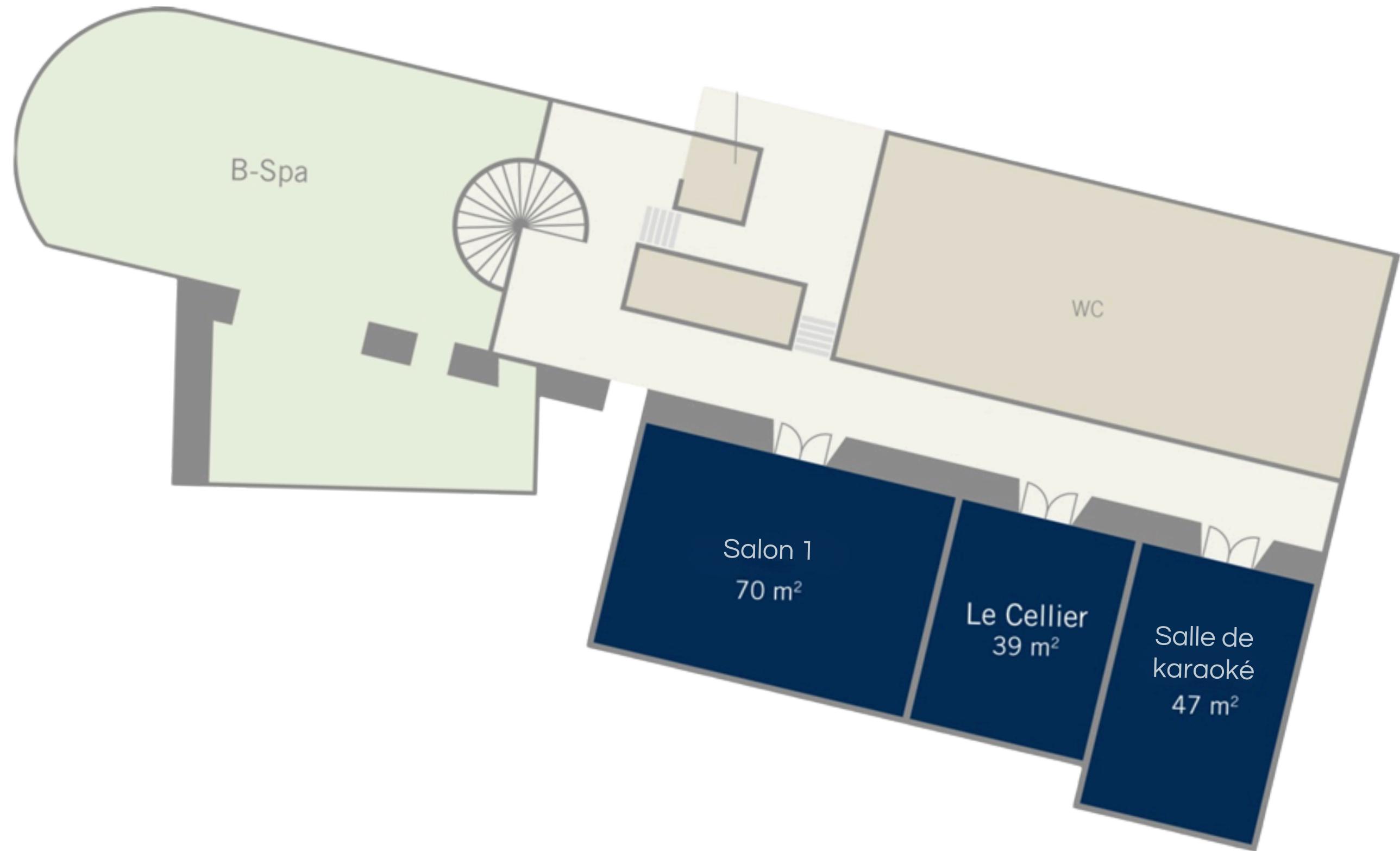
PLANS

Ground floor



PLANS

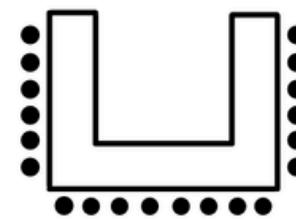
Basement



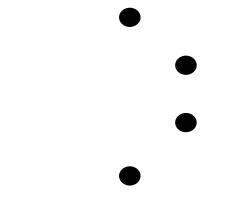
CAPACITY

	Great Hall	1/2 Large Room 1 or 2	Meeting Room	Room 4	Room 1	Karaoke Room	Cellar	O'terroirs Restaurant	Lounge restaurant	Terrace O'terroirs	Veranda Bar	Veranda Terrace Bar
Banquet	120	45	-	16	40	-	-	44	40	-	60	80
Banquet with stage	100	-	-	-	-	-	-	-	-	-	-	-
Conference	70	25	22	18	30	-	10	-	20	15	-	-
Cocktail	300	150	-	30	60	15	15	50	70	40	120	150
Theatre	200	100	-	25	55	-	-	-	-	-	-	-
School / Amphitheatre	100	50	-	18	30	-	-	-	-	-	-	-
U-Shape	45	24	-	15	27	-	-	-	-	-	-	-
Cabaret	65	25	-	8	25	-	-	-	-	-	-	-

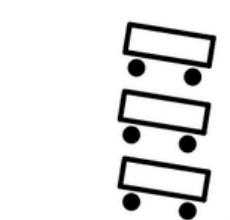
Number of people in the room.



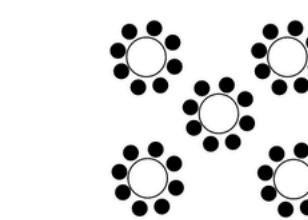
U-Shape



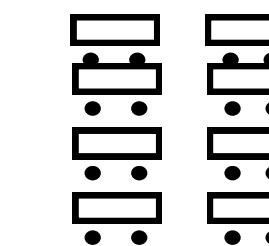
Cocktail



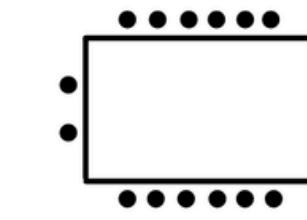
Amphithéâtre



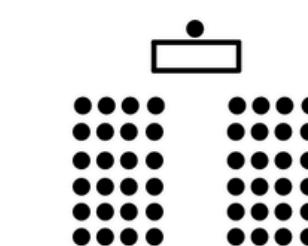
Banquet



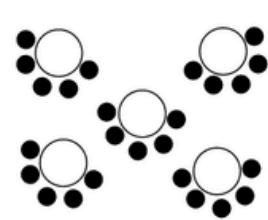
School



Conference



Theatre



Cabaret

PRICES

	Day	Half Day
Great Hall	2200	1100
1/2 Large Hall 1	1100	550
1/2 Large Room 2 with terrace	1100	550
Meeting Room	850	425
Room 4	450	225
Room 1	350	175
Karaoke room	400	200
Cellar	500	250
O'terroirs Restaurant	Upon request	Upon request
Lounge O'terroirs	Upon request	Upon request
O'terroirs Terrace	Upon request	Upon request
Veranda Bar	Upon request	Upon request
Terrace Veranda Bar	Upon request	Upon request

Price in CHF.



Technical equipment

Included	In addition	Prices
Full HD screen + HDMI connection Cloakroom Flipchart or whiteboard Writing pads, notepads & pens Mineral water, coffee & tea Wi-Fi	Lectern with built-in microphone Microphones Speaker Projectors & projection screens Additional screens Webcam Conference telephone Laptop Stage and podium Numbered cloakrooms with hostess	80 CHF 25 CHF / per piece 50 CHF 60 CHF / per piece Price according to selected size 25 CHF 80 CHF 80 CHF 200 CHF 45 CHF / time / hostess

Our screens: 200 inches, 114 inches, 84 inches, 80 inches, 54 inches.





Our meal plans & packages

CHEF MICKAEL LAVOISIER

Gault&Millau  15



Buffet

COLD BUFFET

- Marinated vegetables
- Italian-style beef tartare
- Swiss salmon tartare
- Charcuterie and cheese platter
- Thinly sliced smoked salmon
- Assorted seasonal salads

HOT BUFFET

- Meat of the day with gravy
- Fish of the day with lemon beurre blanc sauce
- Stuffed vegetables
- Gratin dauphinois or baby potatoes
- Risotto of the day
- Seasonal soup

DESSERT BUFFET BY OUR HEAD PASTRY CHEF

- Fruit basket
- Selection of tartlets and pastries

CHEESE SELECTION



CHF 85.00 per person.

Buffet service is available for groups of 10 or more.

Delicious takeaway meals

SANDWICHES

- Ham: Ham, lettuce, tomato and wholegrain mustard sandwich
- Salmon: Smoked salmon, cream cheese, avocado, lettuce and tomato sandwich
- Vegetarian: Cucumber, cream cheese, tomato, avocado and lettuce sandwich

CHF 10.00 per person

PUFF PASTRIES

- Selection of puff pastries and marinated olives

CHF 9.00 per person

TAKE-AWAY MENU

- Sandwich
- 50 cl bottle of mineral water
- Fruit
- Drinkable yoghurt

CHF 17.00 per person



Cocktail

COLD DISHES

- Foie gras canapés
- Ham and old-fashioned mustard canapés
- Smoked salmon canapés
- Philadelphia cream cheese and sun-dried tomato canapés
- Cucumber and mint canapés
- Italian-style beef tartare
- Salmon tartare

PIECES CHAUDES

- Seared scallops & bisque
- Prawn skewers
- Mini beef burgers with BBQ sauce
- Risottos with market vegetables
- Pan-fried foie gras with Calvados apples
- Mini perch fillets burgers with curry sauce
- Soup of the day
- Chorizo arancini

SWEETS

- Chef's selection of pastries
- Seasonal fruit tartlets



5 pieces/person. CHF 25.00

7 pieces/person. CHF 37.00

9 pieces/person. CHF 49.00

12 pieces/person. CHF 62.00

14 pieces/person. CHF 79.00



Dessert

CAKE:

Are you celebrating a special occasion? We would be delighted to make the cake of your dreams. Please let us know your preferences in terms of flavor and decoration. Our pastry chef can also offer suggestions to help you and confirm the feasibility of your cake.

Our cake prices may vary depending on the technical complexity and decorations requested.



Prices from CHF 10.00 per person

Only one main course and one dessert may be selected when composing your meal.

Our Seminar Menus

PERFECT PAIRINGS

3 COURSES : 68 CHF.-

STARTERS

Sea bream ceviche
or
Mushroom puff pastry

DISHES

Salmon fillet, tarragon mashed potatoes, lemon beurre blanc
or
Duck breast, creamy polenta, full-bodied jus

DESSERTS

Madagascar vanilla and walnut dessert
or
Pavlova with seasonal fruit

AWAKENED FLAVOURS

3 COURSES : 78 CHF.-

STARTERS

Beef carpaccio, truffle ricotta
or
Sea bream ceviche

DISHES

Red mullet fillet Provençal style
or
Duck breast, creamy polenta, full-bodied gravy

DESSERTS

Madagascar vanilla and walnut dessert
or
Pavlova with seasonal fruits
or
Choux pastry, chocolate and hazelnut variations

GORUMET MOMENTS

3 COURSES : 88 CHF.-

STARTERS

Asian-style tuna tataki
or
Beef carpaccio with ricotta and truffle

DISHES

Swiss beef fillet
or
Red mullet fillet Provençal style

DESSERTS

Madagascar vanilla and pear dessert
or
Seasonal fruit tartlet
or
Choux pastry, chocolate and hazelnut variations

CULINARY HARMONY

4 COURSES : 98 CHF.-

STARTERS

Perfect seasonal egg
Gravlax salmon, dill ricotta

DISHES

Poultry ballotine with mushrooms
or
Trout fillet Neuchâtel style

DESSERTS

Madagascar vanilla and pear dessert
or
Seasonal fruit tartlets
or
Choux pastry, chocolate and hazelnut variations



The menus shown apply to the period from April to September.

Only one dessert may be selected when composing your meal.

Our exceptional menus

CHEF'S SYMPHONY

5 COURSES : 115 CHF.-

STARTERS

Foie gras, seasonal chutney

Seared scallops, lobster bisque

DISHES

Swiss beef fillet

CHEESE

Cheese selection by Maison Sterchi

DESSERTS

Tahitian vanilla and seasonal fruit dessert

or

Assortment of refined sweet treats (+CHF 5)



GASTRONOMIC HIGH POINT

6 COURSES : 130 CHF.-

STARTERS

Perfect egg, beluga lentils, watercress,
Petrosian caviar

Lobster ravioli

DISHES

Saffron risotto, haddock fillet

Swiss beef fillet

CHEESE

Cheese selection by Maison Sterchi

DESSERTS

Creation based on chocolate and amber rum

or

Assortment of refined sweet treats (+CHF 5)

Our Seminar Packages

HALF-DAY PACKAGE



NESPRESSO

- Room hire for the day including provision of technical equipment, set-up and cleaning.
- Mineral water and self-service coffee machine.
- Morning coffee break with pastries, cakes, fruit basket, juice, coffee and tea.
or
- Afternoon coffee break with compote or fruit salad, cake, fruit basket, juice, coffee and tea.
- Lunch or dinner - Savoury menu or buffet -

CHF 145.00 per person

DAY PACKAGE



NESPRESSO

- Room hire for the day, including provision of technical equipment, set-up and cleaning.
- Self-service mineral water and coffee machine.
- Morning coffee break including pastries, cake, fruit basket, juice, coffee and tea.
- Afternoon coffee break including fruit compotes or salads, cake, fruit basket, juice, coffee and tea.
- Lunch or dinner - Savoury menu or buffet -

CHF 165.00 per person

Our Beverage Packages

THE PERFECT AGREEMENT PACKAGE

2 glasses of Neuchâtel wine, half a bottle of mineral water, one coffee or tea per person

CHF 32.00 per person

THE SYMPHONY OF FLAVOURS PACKAGE

3 glasses of Neuchâtel wine, half a bottle of mineral water, one coffee or tea per person

CHF 43.00 per person

THE ESSENCE OF THE TERROIR PACKAGE

4 glasses of Neuchâtel wine, half a bottle of mineral water, one coffee or tea per person

CHF 54.00 per person

SUPREME ELEGANCE PACKAGE

1 glass of Vranken Brut Champagne, 3 glasses of Neuchâtel wine, half a bottle of mineral water, one coffee or tea per person

CHF 60.00 per person



ACTIVITÉS ENTREPRISE

We offer our expertise to organise your activities, guaranteeing you a unique and personalised experience.

Here are a few suggestions for activities we offer:

- Create your own watch: Immerse yourself in the world of watchmaking and design your own watch.
- Visit the Zenith watch factory in Neuchâtel: Discover Swiss watchmaking expertise through an exclusive tour.
- Golf in Neuchâtel: Enjoy a round of golf in the heart of nature for a moment of relaxation and conviviality.
- Indoor golf in Neuchâtel: Perfect your swing indoors, whatever the weather.

Contact us to find out more and personalise your experience!



Organisation d'activités sur mesure - Devis sur demande

DISTRIBUTION CHANNELS



WEBSITE



INSTAGRAM



NEWSLETTER
SUBSCRIPTION



LINKEDIN



FACEBOOK

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