**THE OLYMPIC EXPERIENCE**

**APERITIFS**

You are requested to choose one aperitif for all guests. Drinks are unlimited during the determined time.

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**Athletes’ aperitif**  
(minimum 20 people)

Local white and red wine Olympic Museum selection, orange juice and pineapple juice, mineral water, beers (with or without alcohol), Assorted Gruyère butter breadsticks and a selection of olives

CHF 20 / 1 hour / person  
CHF 8 / additional ½ hour

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**Champion’s aperitif**  
(minimum 20 people / 5 items per person)

Local white and red wine Olympic Museum selection, orange juice and pineapple juice, mineral water, beers (with or without alcohol), Assorted Gruyère butter breadsticks and a selection of olives

Assorted mini flaky pastries (2 items)  
Parma ham, fromage frais and rocket roulade  
Courgette mousse and confit tomatoes  
Salmon tartare with dill and wasabi

CHF 28 / 1 hour / person  
CHF 8 / additional ½ hour
THE OLYMPIC EXPERIENCE

APERITIFS

You are requested to choose one aperitif for all guests. Drinks are unlimited during the determined time.

**Olympic Rings aperitif**  
(minimum 20 people / 8 items per person)

Local white and red wine Olympic Museum selection, orange juice and pineapple juice, mineral water, beers (with or without alcohol), Assorted Gruyère butter breadsticks and a selection of olives

**Cold snacks**  
Roast beef finger with mustard-butter  
Smoked salmon finger with dill cream  
Mini chicken club sandwich  
Mini Parma ham ricotta and rocket wraps

**Hot snacks**  
Wild mushroom tortilla  
Chicken and ginger yakitori  
Vegetables samosa  
Mini spring rolls with sweet and sour sauce

CHF 38 / 1 hour / person  
CHF 8 / additional ½ hour

**Victory aperitif**  
(minimum 20 people / 3 items per person)

Deutz Champagne, local white and red wine Olympic Museum selection, orange juice and pineapple juice, mineral water, beers (with or without alcohol), Assorted Gruyère butter breadsticks and a selection of olives

Roast beef finger with mustard butter  
Smoked salmon finger with dill cream  
Mini chicken club sandwich

CHF 40 / 1 hour / person  
CHF 12 / additional ½ hour
THE OLYMPIC EXPERIENCE

COCKTAILS

You are requested to choose one cocktail for all guests. Drinks are unlimited during the determined time.

**Winner’s cocktail**
(finger food, minimum 30 people / 16 items per person)

Local white and red wine Olympic Museum selection, orange juice and pineapple juice, mineral water, beers (with or without alcohol), Assorted Gruyère butter breadsticks and a selection of olives

**Cold snacks**
Roast beef finger with mustard-butter
Smoked salmon finger with dill cream
Mini chicken club sandwich
Mini Parma ham ricotta and rocket wraps
Parmesan and tuna tapenade cracker

**Hot snacks**
Wild mushroom tortilla
Chicken and ginger yakitori
Vegetables samosa
Mini spring rolls with sweet and sour sauce
Assorted mini flaky pastries (3 items)
Vaud-style mini burger

**Sweets**
Assortment of mini desserts (3 pieces)

Nespresso coffee - tea

CHF 68 / person (1 ½ hours)
CHF 8 / additional ½ hour
You are requested to choose one cocktail for all guests. Drinks are unlimited during the determined time.

**Olympian's cocktail**
(finger food, minimum 30 people / 21 items per person)

Local white and red wine Olympic Museum selection, orange juice and pineapple juice, mineral water, beers (with or without alcohol), Assorted Gruyère butter breadsticks and a selection of olives

**Cold snacks**
Guacamole and coriander cornetto
Herby fromage frais and piquillos cornetto
Mini smoked salmon club sandwich
Beef *tartare* with capers
Mini tomato, mozzarella and basil skewer
Parmesan and tuna tapenade cracker
Eggplant and sun-dried tomato focaccia

**Hot snacks**
Chicken yakitori
Wild mushroom tortilla
Mini ramequins (2 pieces)
Prawn in a crunchy potato crust
Chicken pastilla with almonds and raisins
Mini spring roll with sweet and sour sauce
Vaud-style mini burger
Assorted mini flaky pastries (2 items)

**Sweets**
Assortment of mini desserts (4 pieces)

Nespresso coffee - tea

CHF 80 / person (2 hours)
CHF 8 / additional ½ hour
You are requested to choose one cocktail for all guests. Drinks are unlimited during the determined time.

**The Medalist’s cocktail**  
(finger food, minimum 30 people / 18 items per person, 2 food stands)

Local white and red wine Olympic Museum selection,  
orange juice and pineapple juice, mineral water,  
beers (with or without alcohol),  
Assorted Gruyère butter breadsticks and a selection of olives

**Cold snacks**  
Eggplant and mild spice cornetto  
Fromage frais and herb cornetto  
Scallops and oriental chutney  
Verrine of guacamole and prawn cocktail  
Courgette mousse and confit tomatoes  
Smoked salmon mini club sandwiches  
Vitello tonnato

**Hot snacks**  
Chicken kebab with honey and soya  
Crunchy chicken with dried fruit  
Prawn in a crunchy potato crust  
Mini cheeseburger  
Kebab and mini pitta bread  
Vegetable samosa

**Stands**  
Wild mushroom risotto  
Koulibiac salmon, saffron sauce

**Sweets**  
Assortment of mini desserts (5 items)

Nespresso coffee – tea

CHF 100 / person (2 hours)  
CHF  8 / additional ½ hour
**Tokyo Buffet**  
(minimum 50 people)

**Cold dishes**
- Seasonal raw vegetables
- Cream of pumpkin soup or Andalusian gazpacho (in season)
- Penne salad with olives and sun-dried tomatoes
- Taboulé with fresh mint
- Greek salad
- Caesar salad
- Tomato and mozzarella with basil oil
- Beef carpaccio with black pepper
- Smoked salmon

**Hot dishes**
- Chicken tagine with lemon and ginger, spicy semolina  
  or
- Roast sirloin of beef in a pinot noir sauce

- Fillet of bass braised on a bed of fennel  
  or
- Scottish salmon en croûte with herb stuffing

- Risotto with parmesan and white truffle oil  
  or
- Vegetable couscous with fresh coriander

**Cheese**
- Fresh and fine cheese selection

**Dessert**
- Pastries assortment

CHF 90 / person

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**Drinks package suggestion (drinks are served from the beginning of the buffet until coffee time):**

« Vaud »
- White wine: Vufflens-le-Château « Réserve du Musée », AOC La Côte
- Red wine: Assemblage rouge « Réserve du Musée », Vaud AOC (pinot noir, gamaret, garanoir, gamay)
- Mineral water, Nespresso coffee or tea

CHF 32 / person
Five Continents Buffet (evening only)
(minimum 100 pax. / approx. 25 items per person and five buffets)

Asia
Hoso-Maki
Sweet and sour vegetable spring rolls
Shanghai salad
Prawn crackers
Wok-fried prawn and crunchy vegetables (buffet)

Europe
Greek salad
Stuffed vine leaves
Vegetable confit focaccia
Vitello tonnato
Spanish omelette
Risotto with Reggiano parmesan (buffet)

America
Caesar salad
Jalapenos stuffed with cheese
Spicy guacamole and tacos
Mini burger
Chili con carne (buffet)

Africa
Humus
Moutabal
Mini kebab in pita bread
Fattoush salad
Chicken tagine with ginger and lemon confit (buffet)

Oceania
Scallops and mango chutney
Mahi-mahi with vanilla and coconut milk
Kangaroo kebab with Tasmanian pepper and sweet potatoes (buffet)

Desserts
Dessert buffet

CHF 110 / person
Price includes decoration of the buffet with various objects symbolising the five continents.

Drinks package suggestion (drinks are served from the beginning of the buffet until coffee time):
« Vaud »
White wine: Vufflens-le-Château « Réserve du Musée », AOC La Côte
Red wine: Assemblage rouge « Réserve du Musée », Vaud AOC (pinot noir, gamaret, garanoir, gamay)
Mineral water, Nespresso coffee or tea
CHF 32 / person
You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

**Vancouver menu** (lunch only)

- Italian salad (rocket leaves, parmesan and sun-dried tomatoes)
  - or
- Seasonal soup (gazpacho, pumpkin, pea or asparagus)
  - ***
  - Crawfish risotto, seafood emulsion
    - or
  - Roast chicken wing with rosemary
  - Potato gratin
  - Seasonal vegetables
    - ***
  - Chocolate mousse
    - or
  - Apple strudel

CHF 40 / person

**London menu** (lunch only)

- Beef carpaccio with extra virgin olive oil and parmesan shavings
  - or
- Smoked trout and Puy green lentils, horseradish foam
  - or
- Caesar salad with slivers of smoked duck breast
  - ***
- Fillet of Scottish salmon in a saffron bouillabaisse
- Vegetable mirepoix
  - or
- Glazed chicken teriyaki
- Vegetable chop suey
- Aromatic rice
  - or
- Veal saltimbocca with sage
- Creamy parmesan risotto
  - ***
- Chocolate feuillantine
  - or
- Nougat ice cream and red fruit coulis
  - or
- Passion fruit cheesecake

CHF 50 / person
You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

**Lillehammer menu**

- Red tuna marinade and crunchy vegetables with coriander
  - or
- Wild prawn salad with a citrus-fruit vinaigrette
  - or
- Parma ham, fromage frais and rocket roulade
  ***
- Roast sirloin of beef with pinot noir sauce
- Potato gratin
- Sautéed vegetables
  - or
- Roast Challans duck breast with mild spices, Seville orange sauce
- Scalloped Potatoes
- Seasonal vegetables
  - or
- Fillet of char with tarragon
- Mashed potatoes
- Vegetables confit
  ***
- Chocolate feuillantine
  - or
- Coffee and chocolate gateau
  - or
- Passion fruit cheesecake

CHF 65 / person
THE OLYMPIC EXPERIENCE

MEÊNUÊS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Nanjing menu

Medaillons of rabbit terrine with duck foie gras
or
Fillet of sea bass pressed with basil and sun-dried tomatoes
or
Scottish salmon marinated in aniseed and lemon confit
Fennel carpaccio with dill
***
Guinea fowl breast with morel mushrooms
Potato cake
Bouquet of vegetables
or
Braised fillet of gilthead bream with vegetables and virgin olive oil
Herby mashed potatoes
or
Noisette of lamb with the flavours of Provence
Polenta with Mediterranean vegetables
***
Apple tart, vanilla ice cream
or
Dark chocolate truffle
or
Crunchy dome with a raspberry centre

CHF 70 / person
You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

**Sochi menu**

Gourmand salad (foie gras, green beans, duck fillet, mixed salad, forestière terrine)

or

Scallop salad with Passion fruit vinaigrette

or

Escalope of fried duck foie gras

Puy lentils and balsamic vinaigrette

***

Fillet of beef in pinot noir

Lyonnaise potatoes (fried with onions)

Seasonal vegetables

or

Oven roasted veal

Wild mushroom risotto

or

Steamed fillet of sea bass with pistachio oil and a tangy sauce

Rushed potatoes with herbs

***

Tarte Tatin (apple pie) and cinnamon ice cream

or

Chocolate dome with mandarin

or

Dark chocolate truffle

CHF 80 / person
THE OLYMPIC EXPERIENCE

MENUS

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.

Lausanne menu

Marble slice of duck foie gras glazed in red port
or
Maine lobster with artichokes and sweet peppers

***

White turbot with parsley cream
or
Braised fillet of sole with mushrooms and lemon emulsion

***

Roast veal fillet with sweet marjoram
Potato purée
Vegetable confit
or
Beef fillet with morel mushrooms
Potato gratin
Mixed seasonal vegetables

***

Choice of dessert (from all the other menus)

CHF 105 / person
Minimum 15 people
All the set prices include mineral water and Nespresso coffee or tea.
Wine is served from the beginning of the lunch/dinner until coffee time.

"La Côte"
White wine: La Licorne Blanche, AOC Vaud
Red wine: La Licorne, pinot noir, AOC Vaud
CHF 34.- / person

"Le Lavaux"
White wine: Cure d'Attalens Grand cru Chardonne, AOC Lavaux
Red wine: Les Dioscures, AOC Vaud (gamaret, garanoir)
CHF 35 / person

"Museum"
White wine: Vufflens-le-Château “Réserve du Musée”, AOC La Côte
Red wine: Assemblage rouge “Réserve du Musée”, Vaud AOC (pinot noir, gamaret, gamay)
CHF 32 / person

"Vaud"
White wine: Bolle 1865, AOC La Côte
Red wine: Etoile de la Côte (gamay), AOC La Côte
CHF 33.- / person

"Foreign wines"
White wine: Pinot Grigio Gaierhof, Trentino DOC Italie
Red wine: « Si mon père savait », Côte du Roussillon AC
CHF 37.- / person
THE OLYMPIC EXPERIENCE

COFFEE BREAKS

You are requested to choose one coffee break for all guests. Drinks are unlimited during the determined time.

Minimum 15 people
Duration: ½ hour

Drinks break

Nespresso coffee, tea, orange juice and pineapple juice, mineral water

CHF 10 / person
CHF 4 / additional ½ hour

Mini-pastries / cake break

Nespresso coffee, tea, orange juice and pineapple juice, mineral water

Mini-pastries in the morning (assortment of croissants, chocolate bread, grapes bread – 2 pieces / person)
Cake in the afternoon

CHF 12 / person
CHF 4 / additional ½ hour

«Fitness» break

Nespresso coffee, tea, orange juice, multivitamins juice, mineral water

Mini fruit salad
Cereal bar

CHF 15 / person
CHF 4 / additional ½ hour