THE OLYMPIC EXPERIENCE

GOLD MEDAL

Full day seminar package (from 8am to 6pm)

CHF 105 per person
Package available for a minimum of 20 people

From 20 to 50 people in the Olympie meeting room
From 50 to 175 people in the Auditorium*
* technician mandatory, invoiced separately

Services included in the Gold Medal package:

- Air-conditioned conference room
  (with daylight in the Olympie meeting room)
- Mineral water
- Notebooks and pens
- Technical equipment: screen, beamer, flip chart, lectern with microphone (Auditorium)
- Internet access (Wi-Fi)
- Voucher for one entrance ticket for The Olympic Museum (valid for one year)
- Coffe breaks: morning & afternoon
  (Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)
- Three-course lunch with mineral water and Nespresso coffee or tea

Gold Medal menu
Seasonal soup
or
Rustic salad (egg, bacon cubes and croutons)
or
Italian salad (rocket leaves, parmesan and sun-dried tomatoes)
***
Roast chicken wing with rosemary
Potato gratin and seasonal vegetables
or
Shrimp risotto, lobster sauce
or
Char fillet braised in white wine with tarragon
Crushed potatoes and seasonal vegetables
or
Zurich-style pork filet
Rösti and seasonal vegetables
***
Pear and salted butter caramel delight
or
Passion fruit cheesecake
or
Chocolate feuillantine

You are requested to choose one menu for all guests and to let us know of any dietary restrictions you are aware of.
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Additional services, not included in the Gold Medal package:

- Welcome coffee: CHF 12
  (Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)
- Wine during lunch: CHF 10
  (2 dl, local white and red wine Olympic Museum selection)

London menu
(extra charge: CHF 10 / person)

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

Lillehammer menu
(extra charge: CHF 25 / person)

- Red tuna marinade and crunchy vegetables with coriander
- Wild prawn salad with a citrus-fruit vinaigrette
- Parma ham, fromage frais and rocket roulade
- Roast Challans duck breast with mild spices, Seville orange sauce
- Potato and rosemary skewer
- Seasonal vegetables
- Fillet of char with tarragon
- Crushed potatoes
- Vegetables confit
- Chocolate feuillantine
- Coffee and chocolate gateau
- Pear and salted butter caramel delight

Olympian’s cocktail
(extra charge: CHF 25 / person)

- Finger food, minimum 30 people
- 21 items per person
- Duration: 1 ½ hours
- CHF 8 / additional ½ hour
- 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)
- Prawns 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)
- Chocolate feuillantine
- Nespresso coffee - tea
Half day seminar package (from 8am to 1pm or from 1pm to 6pm)

CHF 85 per person
Package available for a minimum of 20 people

From 20 to 50 people in the Olympie meeting room
From 50 to 175 people in the Auditorium*
* technician mandatory, invoiced separately

Services included in the Silver Medal package:

- Air-conditioned conference room
  (with daylight in the Olympie meeting room)
- Mineral water
- Notebooks and pens
- Technical equipment: screen, beamer, flip chart,
  lectern with microphone (Auditorium)
- Internet access (Wi-Fi)
- Voucher for one entrance ticket for The Olympic Museum (valid for one year)
- Coffee break: morning or afternoon
  (Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)
- Three-course lunch with mineral water and Nespresso coffee or tea
  or
  1 ½ hr aperitif with unlimited drinks

Silver Medal menu
(included in the Silver Medal package)

Seasonal soup
or
Rustic salad (egg, bacon cubes and croutons)
or
Italian salad (rocket leaves, parmesan and sun-dried tomatoes)
***
Roast chicken wing with rosemary
Potato gratin and seasonal vegetables
or
Shrimp risotto, lobster sauce
or
Char fillet braised in white wine with tarragon
Crushed potatoes and seasonal vegetables
or
Zurich-style pork filet
Rösti and seasonal vegetables
***
Pear and salted butter caramel delight
or
Passion fruit cheesecake
or
Chocolate feuillantine

Olympic Rings aperitif
(included in the Silver Medal package)

(Minimum 25 people / 8 items per person)
Duration: 1 ½ hr
CHF 8 / additional ½ hour

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

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Additional services, not included in the Silver Medal package:

- Welcome coffee: CHF 12.-
  (Nespresso coffee, tea, orange juice and pineapple juice, mineral water, mini-pastries/cake)
- Wine during lunch: CHF 10.-
  (2 dl, local white and red wine Olympic Museum selection)

Menu London
(extra charge: CHF 10 / person)

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

Menu Lillehammer
(extra charge: CHF 25 / person)

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
Potato and rosemary skewer
Seasonal vegetables
or
Fillet of char with tarragon
Crushed potatoes
Vegetables confit
***
Chocolate feuillantine
or
Coffee and chocolate gateau
or
Pear and salted caramel delight

Olympian’s cocktail
(extra charge: CHF 25 / person)

Finger food, minimum 30 people
21 items per person
Duration: 1 ½ hours
CHF 8 / additional ½ hour

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 Italian pastries (2 items)
***

Sweets
Assortment of mini desserts (4 pieces)
***
Nespresso coffee - tea
THE OLYMPIC EXPERIENCE

BRONZE MEDAL

Evening seminar (from 6pm to 10pm)

CHF 75 per person
Package available for a minimum of 50 people

From 50 to 175 people in the Auditorium*
From 175 to 300 people in the Club Coubertin*
*technician mandatory, invoiced separately

Services included in the Bronze Medal package:

- Welcome drink (½ hour)
  Local white wine and red wine Olympic Museum selection, mineral water
  or
  Nespresso coffee, tea, mineral water, orange juice and pineapple juice
- Air-conditioned conference room
  (with daylight in the Olympie meeting room)
- Mineral water
- Notebooks and pens
- Technical equipment: screen, beamer, flip chart,
  lectern with microphone (Auditorium)
- Internet access (Wi-Fi)
- Voucher for one entrance ticket for The Olympic Museum (valid for one year)
- 1h aperitif, unlimited drinks

Olympic Rings aperitif
(included in the Bronze Medal package)

8 items per person
Duration: 1 hour
CHF 8 / additional ½ hour

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
Additional service, not included in the Bronze Medal package:

- Access to the exhibitions (levels -1, 0, +1)

Winner's cocktail
(extra charge: CHF 30 / person)

- Finger food, minimum 30 people
- 16 items per person
- Duration: 1 ½ hours
- CHF 8 / additional ½ hour
- 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
- Prawn tempura
- 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

Olympian’s cocktail
(extra charge: CHF 37 / person)

- Finger food, minimum 30 people
- 21 items per person
- Duration: 1 ½ hours
- CHF 8 / additional ½ hour
- 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