YOUR EVENTS IN THE HEART OF GENEVA

A UNIQUE PLACE FOR UNIQUE HOTELS

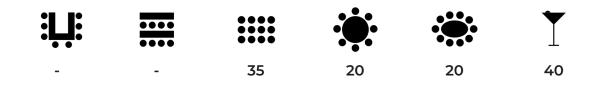


The Hôtel de la Cigogne and the Hôtel Longemalle are the perfect places to invite, celebrate, meet and host all of your private and professional events in the centre of Geneva. Discover our 2 unique meeting spaces and our 2 restaurants.



SALON DE LA CIGOGNE

38 sqm





This elegant private room gives you the spirit of the Hôtel de la Cigogne. Comfort, refinement and polyvalency make this space the ideal place to welcome your guests in a very confidential atmosphere.

PERSONALIZED EVENTS

ROOM HIRING

 Salon de la Cigogne 	1/2 DAY CHF 350	day CHF 600
 TECHNICAL EQUIPMENT Flip-chart, felt-pens Conference telephone Beamer with screen 		CHF 50 CHF 150 CHF 500
 WIFI access Particular services 		Free On request
COFFEE-BREAKS		
 Simple coffee-break Coffee, tea, fruit juice, mineral water 		PER PERSON CHF 14
 Traditionnal coffee-break Coffee, tea, fruit juice, mineral water, Danish pas 	tries or cakes	CHF 16
• The coffee-break		CHF 18

• The coffee-break Coffee, tea, fruit juice, mineral water, Danish pastries or cakes and fresh fruit basket

LUNCH & DINNERS

Menus created by the executive chef of the Restaurant de la Cigogne according to the seasonal products. We stay at your disposal for any help you may need.

DRINKS & WINES

Drinks and wines lists at disposal.

On request

On request

PACKAGES

BREAKFAST PACKAGE

MINIMUM 10 PERSONS

- Salon de la Cigogne hiring
- Paper and pens
- Beamer and screen
- Mineral water on the table
- · A continental breakfast: coffee, tea, chocolate, fruit juice, assortment of honey and jams, basket of bread and pastries, fresh fruit salad, yogurt

BUSINNES LUNCH & DINNER PACKAGE

FROM MONDAY TO FRIDAY · MINIMUM 10 PERSONS

- Salon de la Cigogne hiring
- Beamer and screen
- A welcoming drink: Swiss white and red wine, fruit juice, mineral water and feuilletes
- A lunch or dinner: 3 meals, a glass of wine (1,5dl of Swiss white or red wine), mineral water, and coffee, tea or infusion

CONFERENCE PACKAGE

MINIMUM 10 PERSONS · MAXIMUM 14 PERSONS

- Salon de la Cigogne hiring
- Paper and pens
- Beamer and screen
- Mineral water on the table
- · 2 traditionnal coffee-breaks

· A lunch at the Restaurant de la Cigogne: 3 meals, a glass of wine (1,5dl of Swiss white or red wine), mineral water, and coffee, tea or infusion

COCKTAIL PACKAGE

MINIMUM 10 PERSONS

- · Salon de la Cigogne hiring
- Swiss aperitif
- · Canapés (12 pieces), selection on request

PER PERSON FROM: CHF 64.-

PER PERSON CHF 120.-

PER PERSON CHF 55.-

1/2 DAY PER PERSON CHF 110.-

DAY PER PERSON CHF 125.-



RESTAURANT DE LA CIGOGNE

Cuisine gastronomique française



This unique and lovely setting is matched by the simplicity, ingenuity and refinement of our cuisine. A feast for the tastebuds; excellent pairings of ingredients; a wine list featuring over 240 vintages to compliment the flavours – enjoy a delicious gastronomic journey in the warm and friendly surroundings inside the Restaurant de la Cigogne.

PRIVATE EVENTS

RESTAURANT

MAXIMUM 32 PERSONS MINIMUM SPENDING

CHF 3'000.-

TERRACE

MAXIMUM 32 PERSONS MINIMUM SPENDING March 1

to October 31 CHF 4'500.-

• Menus created by the executive chef of the Restaurant de la Cigogne according to the seasonal products. We stay at your disposal for any help you may need.

 $\cdot\,$ Drinks and wines lists at disposal.



SALON CROIX-D'OR

25 sqm





The Salon Croix-d'Or offers an intimate atmosphere on the first floor of the Hôtel Longemalle. It uses cutting-edge technology as being conducive to confidential working meetings.

PERSONALIZED EVENTS

ROOMS HIRING

• Salon Croix-d'Or hiring	1/2 DAY CHF 300	DAY CHF 500
TECHNICAL EQUIPMENT		
 Flip-chart, felt-pens Conference telephone Beamer with screen WIFI access Particular services 		CHF 50 CHF 150 CHF 500 Free On request
COFFEE-BREAKS		
 Simple coffee-break Coffee, tea, fruit juice, mineral water 		PER PERSON CHF 14
 Traditionnal coffee-break Coffee, tea, fruit juice, mineral water, Danish pastries or ca 	akes	CHF 16
• The coffee-break		CHF 18

Coffee, tea, fruit juice, mineral water, Danish pastries or cakes and fresh fruit basket

LUNCH & DINNERS

Menus created by the executive chef of Balila restaurant according to the seasonal products. We stay at your disposal for any help you may need.

WINES & DRINKS

Drinks and wines lists at disposal.

On request

On request

PACKAGES

BREAKFAST PACKAGE

MINIMUM 10 PERSONS

- Room hiring
- Paper and pens
- Beamer and screen
- Mineral water on the table
- A continental breakfast: coffee, tea, chocolate, fruit juice, assortment of honey and jams, basket of bread and pastries, fresh fruit salad, yogurt

BUSINESS LUNCH AND DINNER PACKAGE

FROM MONDAY · MINIMUM 10 PERSONS

- Room hiring
- Beamer and screen
- · A welcoming drink: Swiss white and red wine, fruit juice, mineral water and feuilletes
- A lunch or dinner: 3 meals according to suggestions, a glass of wine (1,5dl of Swiss white or red wine), mineral water, and coffee, tea or infusion

CONFERENCE PACKAGE

MINIMUM 10 PERSONS · MAXIMUM 14 PERSONS

- Room hiring
- Paper and pens
- Beamer and screen
- Mineral water on the table
- 2 traditionnal coffee-breaks

• A lunch: 3 meals according to the suggestions, a glass of wine (1,5dl of Swiss white or red wine), mineral water, and coffee, tea or infusion

1/2 DAY PER PERSON CHF 110.- day per person CHF 125.-

PER PERSON CHF 55.-

PER PERSON CHF 120.-



BALILA & SALON BLEU

Fine lebanese cuisine



At Balila, indulge in a unique experience where flavours of the East are revisited from a unique Western perspective. Tahini dressing, a pinch of spice and fresh pomegranate add a special flavour to the dishes: a harmonious marriage of Eastern traditions and touches.

PRIVATE EVENTS

MAXIMUM 60 PERSONS

CHF 9'000.-

 $\cdot\,$ Menus created by the executive chef of Balila, lebanese restaurant. We stay at your disposal for any help you may need.

• Drinks and wines lists at disposal.



SALON BLEU

Fine lebanese cuisine



At Balila, indulge in a unique experience where flavours of the East are revisited from a unique Western perspective. Tahini dressing, a pinch of spice and fresh pomegranate add a special flavour to the dishes: a harmonious marriage of Eastern traditions and touches.

PRIVATE EVENTS

UP TO 25 PERSONS MINIMUM SPENDING

CHF 3'500.-

UP TO 35 PERSONS MINIMUM SPENDING

CHF 4'500.-

• Menus created by the executive chef of Balila, lebanese restaurant. We stay at your disposal for any help you may need.

• Drinks and wines lists at disposal.

Price in Swiss francs, service and VAT included.

Dedicated contact: Jacques MILLET 13-17, place Longemalle - CH-1204 Genève +41 22 818 40 34 | commercial@longemallecollection.com www.longemallecollection.com