

A UNIQUE PLACE FOR UNIQUE HOTELS

YOUR EVENTS
IN THE HEART OF GENEVA

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



SALON DE LA CIGOGNE

38 sqm













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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 DAY CHF 400.- CHF 650.-

TECHNICAL EQUIPMENT

Flip-chart, felt-pens
Conference telephone
Beamer with screen
WIFI access

CHF 50.CHF 500.Free

Particular services
 On request

COFFEE-BREAKS

• Simple coffee-break CHF 16.Coffee, tea, fruit juice, mineral water

Traditionnal coffee-break
 Coffee, tea, fruit juice, mineral water, Danish pastries or cakes

• The coffee-break

Coffee, tea, fruit juice, mineral water, Danish pastries or cakes

LUNCH & DINNERS

and fresh fruit basket

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.

On request

DRINKS & WINES

Drinks and wines lists at disposal.

On request

PACKAGES

BREAKFAST PACKAGE

MINIMUM 10 PERSONS

PER PERSON

CHF 60.-

- · 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

PER PERSON CHF 130.-

- · 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

1/2 DAY DAY
PER PERSON PER PERSON

CHF 120.-

- · 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 PER PERSON FROM:

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

FROM: CHF 70.-

CHF 135.-

Price in Swiss francs, service and VAT included.



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 3'500.-

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.
- · Drinks and wines lists at disposal.



SALON CROIX-D'OR

25 sqm













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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 350.- DAY

CHF 550.-

TECHNICAL EQUIPMENT

Flip-chart, felt-pensConference telephoneBeamer 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

· Traditionnal coffee-break

CHF 18.-

PER PERSON

CHF 16.-

Coffee, tea, fruit juice, mineral water, Danish pastries or cakes

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

and fresh fruit basket

CHF 20.-

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.

On request

WINES & DRINKS

Drinks and wines lists at disposal.

On request

PACKAGES

BREAKFAST PACKAGE

MINIMUM 10 PERSONS

PER PERSON

CHF 60.-

- 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

PER PERSON CHF 130.-

- 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

1/2 DAY

PER PERSON

CHF 120.-

DAY
PER PERSON
CHF 135.-

- 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



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

MINIMUM SPENDING

CHF 9'000.-

- · 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.