

A UNIQUE PLACE FOR UNIQUE HOTELS

YOUR EVENTS
IN THE HEART OF GENEVA

invite, cele	ebrate, m	neet and h	nost all of	your privat	te and prof	the perfect essional eve our 2 restaur	nts in the



# **SALON DE LA CIGOGNE**

38 sqm













-

35

20

20

40



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.



# 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.

# 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.



# **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.



# **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.

# **PERSONALIZED EVENTS**

### **TECHNICAL EQUIPMENT**

· Flip-chart, felt-pens CHF 50.-· Conference telephone CHF 150.-· Beamer with screen CHF 500.- WIFI access Free

On request

## **COFFEE-BREAKS**

Particular services

PER PERSON · Simple coffee-break CHF 16.-Coffee, tea, fruit juice, mineral water

· Traditionnal coffee-break CHF 18.-

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

• The coffee-break CHF 20.-

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

### **LUNCH & DINNERS**

for any help you may need.

Menus created by the executive chef of Balila restaurant On request according to the seasonal products. We stay at your disposal

**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