



*Your Wedding at
Fairmont Le Montreux Palace*



In order to realize your dream and as this is a unique moment for you, your wedding needs to be planned carefully down to the smallest details.

We are able to meet your highest standards and handle your requests, with the following propositions especially thought out for you.



Wedding package

The wedding package includes:

- ✧ *Cocktail served during 1 hour :*

Fairmont Montreux Palace white and red wine selection

Or Kir

Fruit juice Cocktail

Fruit juice, mineral water, Swiss beer

Accompanied with dried snacks and olives

- ✧ *4-course menu*
- ✧ *Wedding cake*
- ✧ *1 glass of champagne served with the wedding cake*
- ✧ *Floral decoration and candles on the tables*
- ✧ *Menu prints, name cards and table plan*
- ✧ *Valet parking for the brides*
- ✧ *One treatment offered to the bride and groom at Willow Stream Spa*
- ✧ *Cloakroom, room set-up and service until 02.00 am*
- ✧ *Wedding suite offered by Fairmont Le Montreux Palace, American breakfast served in your room, free access to the Willow Stream Spa.*

Rate : CHF 180.- per person

This offer is available for a minimum of 100 guests.



The « Real Dream »

Menu Amour

*Summer vegetables terrine
Lemon cream and goat cheese sushi
and marinated tomato*

*Stir fried scallops
Sweet potatoes and white beans,
Light poultry jus perfumed with basil*

*Roast veal loin with olives
Light veal sauce flavored with thyme
Summer vegetables and caramelized potatoes*

*Raspberry on a crunchy chocolate biscuit
Mascarpone ice cream and golden leaves*

Coffee and petits fours

Menu « Honeymoon »

*Layered foie gras and quail fillet terrine
Date marmalade
and Abricotine jelly*

*Gild crayfish
Served in light beef consommé
Seasonal vegetables*

*Roast beef sirloin
Light jus and crystallized shallot
Potatoes and vegetables*

*Frozen red berries mousse
Pudding with rice empress style*

Coffee and petits fours

Menu Cupidon

*Pan-fried foie gras
Slow cooked figs with honey
Crunchy cacao tuile*

*Pan-fried sea bass
Roast green asparagus, morel mushrooms emulsion*

*Roast veal rib loin
Light veal jus
Braised potatoes and glazed seasonal vegetables*

*« All chocolate » cake
With ivory white chocolate chip*

Coffee and petits fours

Fairmont Le Montreux Palace

Grand-Rue 100, 1820 Montreux www.fairmont.com/montreux



Wedding package

The wedding package includes:

- ✧ *Cocktail served during 1 hour :*

*Veuve Clicquot champagne
Fairmont Montreux Palace white and red wine selection
Fruit juices Cocktail
Different fruit juice, mineral water, Swiss beer
Accompanied with 2 “feuilletés” and 2 canapés*

- ✧ *5-course menu*
- ✧ *Wedding cake*
- ✧ *1 glass of champagne served with the wedding cake*
- ✧ *Floral decoration and candles on the tables*
- ✧ *Champagne colored table dressing and chandeliers*
- ✧ *Menu prints, name cards and table plan*
- ✧ *Valet parking*
- ✧ *One treatment offered to the bride and groom at Willow Stream Spa*
- ✧ *Cloakroom, room set-up and service until 02.00 am*
- ✧ *Wedding suite offered by Fairmont Le Montreux Palace, American breakfast served in your room, free access to Willow Stream Spa.*

Rate : CHF 225.- per person

This offer is available for a minimum of 100 guests.



Menu Passion

*Rock lobster salad
Slow oven baked tomato
Lobster bisque vinaigrette*

*Steamed sole fillet
Broad beans and gnocchi, lobster cream sauce*

*Roast veal loin
Light veal jus with a reduction
of balsamic vinegar
Baked potato cake and seasonal vegetables*

*Cheese plate and
Freshly baked bread*

*« Délice » of chocolate and caramel cake
Accompanied with hazelnut tuile
Lemon sherbet and emulsion of milk*

Coffee and petits fours

Menu Délice

*Foie gras terrine
Cristallized ginger and citrus jelly
Crispy sesame tuile*

*Pan-fried fresh scallop
Petals of marinated tomato
Raviolis stuffed with zucchini and lemon*

*Roast rib loin
Green « Madagascar » pepper sauce
Glazed potatoes and new vegetables*

*Cheese plate and
Freshly baked bread*

*Light mousse with crystallized fruit
Marinated with Grand Marnier
Soft almond biscuit, mandarin syrup*

Coffee and petits fours

Menu Elégance

*Smoked Scottish salmon
With avocado mousse, citrus vinaigrette*

*Pan-fried sea bass fillet
Sun-dried tomatoes, lemon jam
Extra virgin olive oil and balsamic vinaigrette*

*Crust lamb fillet with mixed aromatic herbs
Lamb jus
Provençal vegetables with spices and gnocchi*

*Cheese plate and
Freshly baked bread*

*Crispy biscuit and fresh strawberry
Light cream and vanilla syrup*

Coffee and petits fours



✧ *Canapé proposals*

Salmon tartar éclair
Cherry tomato with mozzarella and pesto sauce
Parma ham and black olives
Foie gras mousse
Smoked trout mousseline canapé with green pepper
Guinea-fowl canapé with mango chutney
King shrimp blini sautéed with sesame
Smoked salmon and horseradish canapé
Guinea-fowl canapé with mango chutney

5 canapés of your choice per person,

Supplement of CHF 18.- per person

✧ *Room rate for your guests*

We are pleased to propose you a special rate for your guests.

✧ *Cancellation fees*

<i>Prior to function :</i>		
<i>From 120th to 61st day :</i>	<i>25%</i>	<i>of estimated revenue</i>
<i>From 60th to 31st day :</i>	<i>50%</i>	<i>of estimated revenue</i>
<i>From 30th to 16th day :</i>	<i>75%</i>	<i>of estimated revenue</i>
<i>From 15th day before the function :</i>	<i>100%</i>	<i>of estimated revenue</i>

✧ *Surcharge for service after 02.00 am :*

<i>Up to 60 participants:</i>	<i>CHF 250.-/Hour</i>
<i>From 61 to 100 participants:</i>	<i>CHF 350.-/Hour</i>
<i>From 101 to 150 participants:</i>	<i>CHF 450.-/Hour</i>
<i>From 151 to 200 participants:</i>	<i>CHF 550.-/Hour</i>
<i>For 201 participants and over:</i>	<i>CHF 650.-/Hour</i>



❖ General conditions

- *Seating plan should be finalized 10 days prior to the event.*
- *The final number of participants (+/- 10% from the original number) must be confirmed 4 days prior the function at the latest. These numbers will be used for invoicing. The hotel can in no way be held responsible, if the number of participants is inferior to the number confirmed. If the number of participants were to exceed the number confirmed, the hotel will do its utmost to satisfy all the participants and bill the extra number of participants according to the prices confirmed in the contract. If the number of participants initially confirmed were to diminish in a significant way, the cancellation charges mentioned below in these general conditions will apply.*
- *The choice of menus must be communicated to the hotel in a minimum of 20 days prior to the event.*
- *Flower arrangements must be of the highest standards. To this effect Fairmont Le Montreux Palace employs a professional florist.*
- *Function rooms are accessible according to the times stated in the function contract. Function rooms must be vacated in maximum 1 (one) hour after the official end.*
- *Entertainer and musicians' meals taken in our restaurants will be charged to the Master Account.*
- *Upon confirmation of a function to be held at Fairmont Le Montreux Palace, a deposit of 80% of the estimated total is to be paid by the client.*
- *Fairmont Le Montreux Palace declines all responsibility for loss or damage on any material brought by the organizer on the premises. Any damages caused by the organizer, his staff or guests during the function will be charged to the organizer.*
- *We suggest a special menu for children up to 6 years old at CHF 35.- per child. We will serve the wedding menu in small quantities for children from 7 to 11 years old at CHF 50.- per child.*