

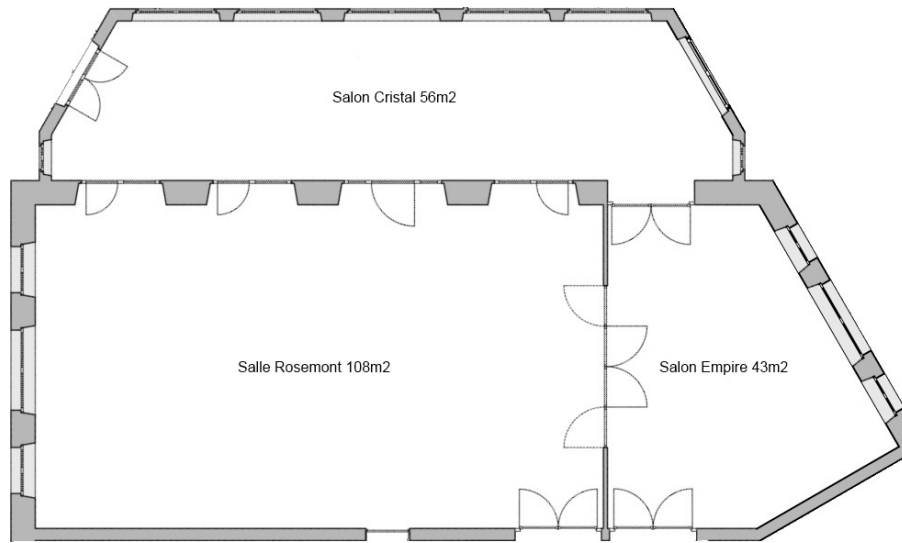
Hôtel  
Mirabeau  
LAUSANNE

**Our brochure**  
**« Banquet & Seminar »**



# OUR SALONS

## Layout



Salon Empire, Salon Cristal and Salon Rosemont are connected and Located on the ground floor, with natural daylight and air-conditioning

## Capacities

SALONS	Width in meters	Length in meters	Surface area in square meters	U Shape	School Style	Theater Style	Banquet (Round tables)
Empire	5	8.6	43	12+1	10	20	18
Cristal	4	14	56	to avoid	32	40	32
Rosemont	8	13.50	108	36	56	120	88

## OUR CONFERENCE PACKAGES

### All-day conference package at CHF 115.- per person including:

Air-conditioned conference room with natural daylight

\*\*\*

Welcome coffee

Morning coffee break

(coffee, tea, orange juice, grapefruit juice, fresh fruit, mini-viennoiseries)

Afternoon coffee break

(coffee, tea, orange juice, grapefruit juice, fresh fruit, mini pastries)

\*\*\*

3-course lunch

According to our seasonal menu suggestions attached

\*\*\*

Drinks included

Mineral water during the conference

Mineral water and coffee during lunch

\*\*\*

Technical equipment / supplies

Beamer, screen, flip chart

Moderator's case, laser pointer

Notepad, pen

### Half-day conference package CHF 90.- per person including:

Air-conditioned conference room with natural daylight

\*\*\*

Morning or afternoon

Welcome coffee

Coffee break: coffee, tea, orange or grapefruit juice, fresh fruit  
mini-viennoiseries (in the morning) and mini-dry pastries (in the afternoon)

\*\*\*

3-course lunch or dinner

According to our seasonal menu suggestions enclosed

\*\*\*

Beverages

Mineral water during the conference

Mineral water and coffee during meal

\*\*\*

Technical equipment / supplies

Beamer, screen, flip chart

Moderator's case, laser pointer

Notepad, pen

Packages valid for a minimum of 10 people

# OUR RESIDENTIAL PACKAGE

CHF 369.- per person including:

One night's accommodation in a superior room (single occupancy)

\*\*\*

Buffet breakfast

\*\*\*

Tourist tax

\*\*\*

Free wifi (fiber optic)

\*\*\*

3-course dinner (mineral and coffee included)

\*\*\*

All-day conference package

## Day conference package includes

Air-conditioned conference room with natural daylight

\*\*\*

Welcome coffee

Morning coffee break

(coffee, tea, orange juice, grapefruit juice, fresh fruit, mini-viennoiseries)

Afternoon coffee break

(coffee, tea, orange juice, grapefruit juice, fresh fruit, mini pastries)

\*\*\*

3-course lunch

According to our seasonal menu proposals attached

\*\*\*

Drinks included

Mineral water during the conference

Mineral water and coffee during lunch

\*\*\*

Technical equipment / supplies

Beamer, screen, flip chart

Moderator's case, laser pointer

Notepad, pen

# "A LA CARTE" CONFERENCE

## Our salons

Empire Room, Crystal Room, Rosemont Room  
Located on the first floor, with natural daylight and air conditioning.

For conferences, seminars or banquets for 2 to 120 people.

## Our prices

Room rental prices	Half day	Day
Salon Empire (43m <sup>2</sup> )	300.-	500.-
Salon Cristal (56m <sup>2</sup> )	400.-	600.-
Salle Rosemont (108m <sup>2</sup> )	500.-	800.-

## Technical equipment

Flip-chart		included
Screen (3m x 3m)		included
Beamer		included
Laser pointer		included
Moderator case		included
Notepad, pen		included
Sound system, microphones		from 280.-

## Coffee break or welcome coffee

Coffee, tea, orange and grapefruit juice, fresh fruit, mini-viennoiseries (morning)  
and mini dry goods (afternoon)

10 per person per break

## Mineral

Sparkling and still mineral water (75cl)

8.- par bottle

## Menu proposals

Your choice of menu must be made in advance  
and based on a single proposal for all participants.

Please find below our seasonal menu suggestions.

# OUR SEMINAR MENU SELECTION

## April to September

### Menu A

Salmon tartar with fine herbs and sour sauce

\*\*\*

Guinea fowl supreme with tarragon, rösti, vegetables of the day

\*\*\*

« Guayaquil » chocolate mousse

### Menu B

Cold cucumber soup with mint

\*\*\*

Parisian beef entrecôte, café de Paris sauce

Hazelnut apples, vegetables of the day

\*\*\*

Yuzu and lemon meringue delight

### Menu C

Tomato burrata and arugula salad

\*\*\*

Sliced pork, lemon sauce, darphin apples, vegetables of the day

\*\*\*

Fresh fruit salad with almond tuile

### Menu D

Fresh fruit salad with almond tuile

\*\*\*

Sea bream fillets, sauce vierge, rice timbale, vegetables of the day

\*\*\*

Iced plate, fruit coulis, almond tuile

### Vegetarian menu

Cold melon soup

\*\*\*

Tomato mozzarella and arugula

\*\*\*

Tarte Tatin, vanilla ice cream

# OUR SEMINAR MENU SELECTION

## October to March

### Menu A

Mirabeau" bowl (Raw vegetables and hard-boiled egg)

\*\*\*

Chicken breast with rosemary, gratin dauphinois, vegetables of the day

\*\*\*

Chocolate hazelnut crumble

### Menu B

Endive salad with walnut oil, walnut kernels and Roquefort cheese

\*\*\*

Beef flank steak with shallots and red wine

Hazelnut apples, vegetables of the day

\*\*\*

Yuzu and lemon meringue delight

### Menu C

Pink grapefruit and avocado cocktail

\*\*\*

Pan-fried pork medallions, two-mustard sauce

Darphin apples, vegetables of the day

\*\*\*

Apple strudel with whipped cream

### Menu D

Fricassee of fresh mushrooms in parsley sauce

\*\*\*

Grenoble-style trout fillets, rice timbale, vegetables of the day

\*\*\*

Madagascar vanilla infiniment

### Vegetarian menu

Scottish smoked salmon, horseradish cream

\*\*\*

Fresh mushroom fricassee with parsley and parmesan risotto

\*\*\*

Caramel custard

# OUR CLASSIC APPETIZERS

## Luxury appetizers

Roast beef with tartar sauce, duck foie gras on gingerbread  
Fresh goat's cheese with saffron  
4.50 piece

## Sils bread or gluten-free mini sandwiches

Ham, salami, cheese, Scottish smoked salmon, cured ham  
4.50 piece

## Hot appetizers

Mini ham croissant  
Mini cheese and bacon ramekin, mini vegetable ramekin  
Mini malakov, mini spring rolls & mango sauce  
Shrimp potatoes  
4.- piece

## Surprise breads with fillings (40 pieces)

Butterfly, autumn leaf  
80.- bread

## The sweets

Chocolate mousse verrine, crème brûlée verrine, fresh fruit salad verrine  
Mini mocca éclair, mini cream puff, chouquette  
Mini lemon tartlet, mini fruit tartlet  
4.- piece

# THE CHEF'S APPETIZERS

## The cold ones

Nordik with smoked lake trout  
Mini blinis with horseradish cream and red caviar  
Wrap with Scottish smoked salmon, guacamole and sun-dried tomato  
Verrine of guacamole and Calypso prawns  
Paprika shortbread, smoked duck and mango mousse  
Canapé with dried meat, mustard butter and pickles  
Raw ham sablé with ricotta and fine herbs  
Scottish smoked salmon sablé with horseradish and wasabi sauce  
4.50 piece

## The vegetarian corner

Mini nordik with philadelphia cream, herbs and walnuts  
Vegetarian wrap with vegetables and guacamole  
Goat's cheese, sun-dried tomato and pesto blinis  
Vegetable dips  
4.- piece

## The hot ones

Falafels, menthol sauce  
Mini hot dog, mustard - ketchup  
4.- piece



## **The sharing corner**

(Approx. for 4 people)

Tapenade and toasted bread  
Guacamole, sun-dried tomato and doritos  
Fish rillettes and toast  
30.- tray

## **OUR DRINKS PACKAGES**

### **«Mirabeau package»**

Vaud white and red wine, Swiss beer  
Orange juice, mineral water  
Flutes, peanuts, olives

CHF 18.- per person per hour  
After this hour, surcharge of CHF 6.- per person per half-hour

### **«Open-bar package»**

Vaud white and red wine, Swiss beer  
Martini, Campari, Cynar, Pastis, Sherry, Porto  
Orange juice, mineral water  
Flutes, peanuts, olives

CHF 24.- per person per hour  
After this hour, surcharge of CHF 8.- per person per half-hour

### **«Champagne package»**

Champagne Soutiran  
Vaud white and red wine, Swiss beer  
White and red martinis, campari, suze, pastis, port wine  
Whisky, gin, vodka  
Orange juice, mineral water  
Flutes, peanuts, olives

CHF 35.- per person per hour  
After this hour, surcharge of CHF 12.- per person per half-hour

# OUR SELECTION OF BANQUET MENUS

## Menu I 64.-

### **Black tiger shrimps, curry sauce, salad**

Riesenkrevetten an einer Currysauce, Salat

\*\*\*

### **Loin of veal cooked at low temperature, Voronov sauce, darphin potatoes, vegetables**

Kalbslende im Niedertemperaturgaren, Voronov Sauce, Darphin Kartoffeln, Tagesgemüse

\*\*\*

### **Plate of sorbets and red fruit coulis, almond tuile**

Teller mit Sorbet und Coulis aus roten Früchten, Mandeltuile

## Menu II 69.-

### **Shrimps cocktail**

Garnelencocktail

\*\*\*

### **Roasted chicken breast, fresh wild mushrooms sauce, darphin potatoes, vegetables**

Gebratene Hühnerbrust, Sauce mit frischen Waldpilzen , Darphin Kartoffeln, Tagesgemüse

\*\*\*

### **Coffee served with three different little sweet**

Kaffee serviert mit drei Hausgemachte Mignardises

## Menu III 71.-

### **French duck liver, brioche**

Entenleberterrinen, Brioche

\*\*\*

### **Roasted chicken breast, taragon sauce, darphin potatoes, vegetables**

Gebratene Hühnerbrust an einer Estragonsauce, Darphin Kartoffeln, Tagesgemüse

\*\*\*

### **Traditional Paris-Brest, bourbon vanilla ice cream**

Paris-Brest «traditionell»

Bourbon-Vanille-Eis

## Menu IV 80.-

### **Scottish smoked salmon, horseradish sauce, salad**

Schottischer Räucherlachs, Meerrettichsauce, Salat

\*\*\*

### **Roasted duck breast, orange sauce, darphin potatoes, vegetables**

Gebratene Entenbrust an einer Orangensauce, Darphin Kartoffeln, Tagesgemüse

\*\*\*

### **Three-cheese platter**

Teller mit drei Käsesorten

\*\*\*

### **Exotic fruit salad with crunchy almond tuile**

Exotischer Fruchtsalat , knuspriger Mandeltupfer

### **Menu V 88.-**

#### **Calf's sweetbreads, light curry vinaigrette, salad**

Kalbsbries an einer leichte Curry Vinaigrette, Salat

\*\*\*

#### **Pan fried sea bass fillets, lobster sauce, rice**

Seebarschfilets an einer Hummersauce, Reis

\*\*\*

#### **Roast beef low cooking temperature, sauce Café de Paris, darphin potatoes, vegetables**

Roastbeef niedriges Braten, Kräuterbutter, Darphin Kartoffeln, Tagesgemüse

\*\*\*

#### **Tarte Tatin, bourbon vanilla ice cream**

Tarte Tatin, Bourbon-Vanille-Eis

### **Menu VI 94.-**

#### **Roast quail, salad, raspberry vinegar**

gebratene Wachtel, Salat, Himbeeressig

\*\*\*

#### **Fillet of char, vegetable, rice**

Seesaiblingfilet, Gemüse, Reis

\*\*\*

#### **Medallions of veal, truffle sauce, noisette potatoes, vegetable**

Kalbsfiletmedaillon, Trüffelsauce, Haselnusskartoffeln, Tagesgemüse

\*\*\*

#### **Crispy Grand Cru chocolate truffle, raspberry sorbet**

Knuspriges Truffé aus Grand-Cru-Schokolade, Himbeersorbet

### **Menu VII 97.-**

#### **French duck liver, brioche**

Entenleberterrinen, Brioche

\*\*\*

#### **Red mullet fillets, shrimps butter, rice**

Rotbarbefilets, Garnelenbutter, Reis

\*\*\*

#### **Tenderloin of beef in medallions, redwine sauce, shallots, noisette potatoes, vegetable**

Rinderfiletmedaillons, Rotweinsauce, Schaloten, Haselnusskartoffeln, Tagesgemüse

\*\*\*

#### **Madagascar vanilla floating island**

Schwimmende Insel

### **Menu VIII 100.-**

#### **Malakov, vegetables, salad**

Malakov, Gemüse, Salat

\*\*\*

#### **Scallops, butter sauce, spinach**

Jakobmuscheln an einer Buttersauce, Spinat

\*\*\*

#### **Loin of veal, duck liver sauce, noisette potatoes, vegetables**

Kalbskarree an einer Entenleberrahmsauce, Haselnusskartoffeln, Tagesgemüse

\*\*\*

#### **Ice soufflé Limoncello, supreme of grapefruit**

Eissoufflé Limoncello, Supreme von Grapefruit

The proposed menus (I to VIII) are valid all year round.  
The various dishes with their respective prices can be arranged  
as you wish.

# OUR CONDITIONS

## Cancellation fees

Aperitifs, meals, conferences and room hire :

- from the 30th to the 16th day before the event  
**50% of estimated invoiced sales**

- from 15 to 3rd day before the event  
**75% of estimated invoiced sales**

- 48 hours before the event  
**100% of estimated invoiced sales**

## Terms of payment

No pre-payment required (except in special cases)

Payment on site or on invoice within 30 days (we do not send invoices abroad)

## Number of participants

Please confirm the number of guests  
**3 working days in advance**

We accept a **5%** cancellation margin on the **same day**  
if the number of participants is lower than announced