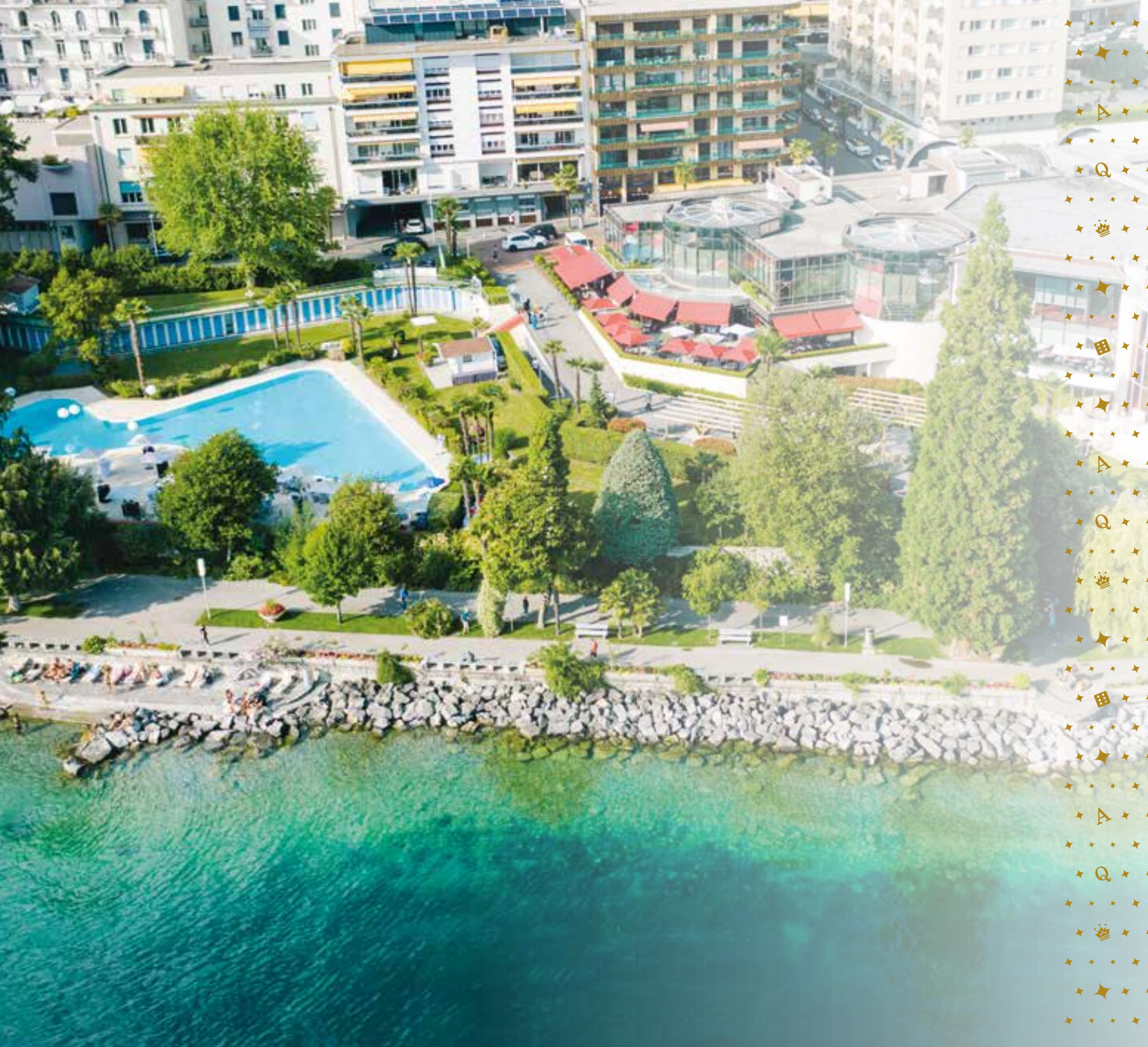




BARRIÈRE
TRAITEUR & ÉVÉNEMENTS



2023 Edition



An exceptional venue

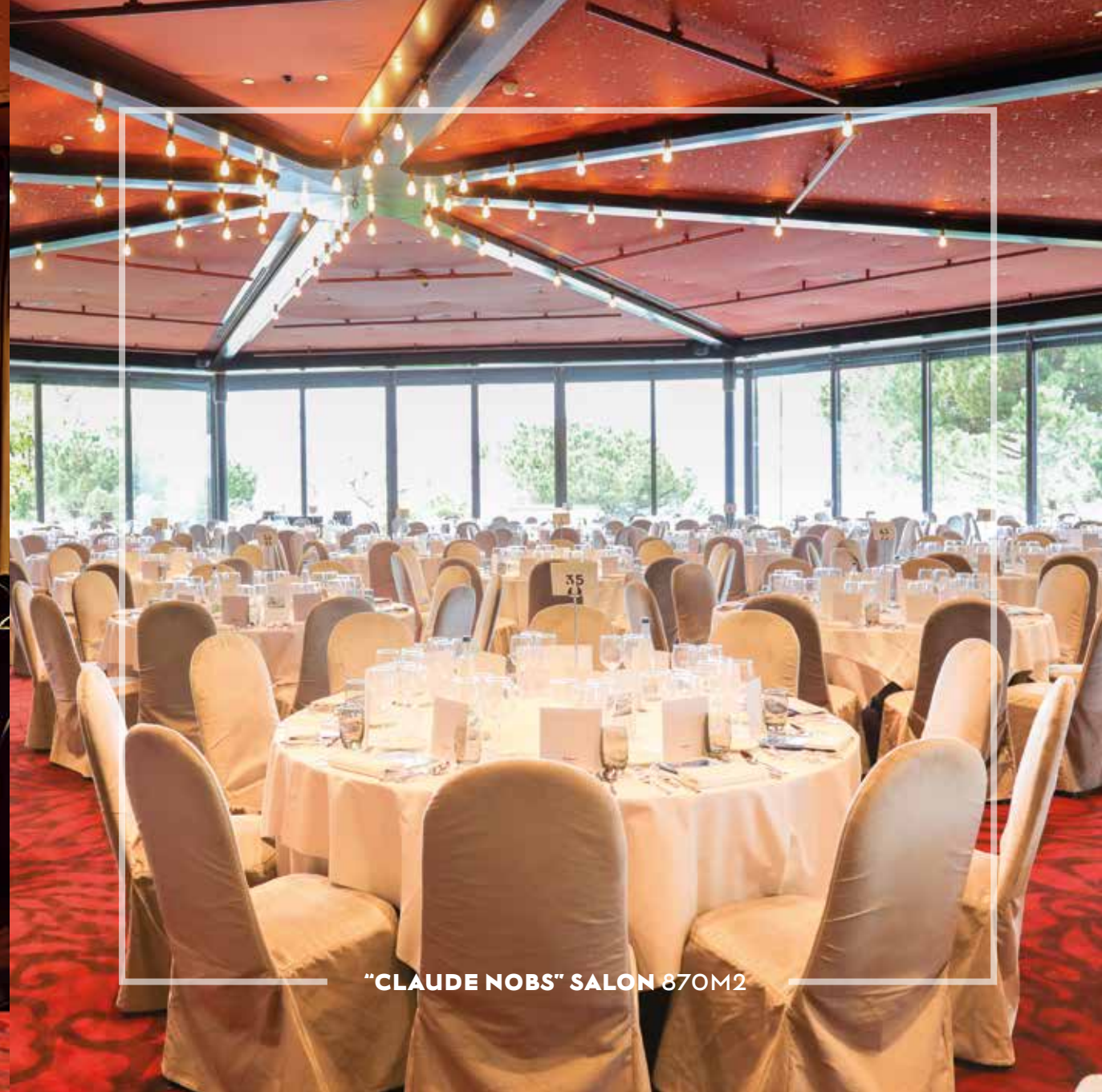
Seminars, conferences, exhibitions,
product launches, shows, culinary events, weddings,
garden parties, entertainment...

The completely renovated, modular salons
of the Montreux Casino, on the shores of Lake Geneva
with splendid views of the Alps, all have state-of-the-art
AV equipment and can accommodate anywhere
from 10 to 1,300 guests.





"LA BAULE" SALON 320M2



"CLAUDE NOBS" SALON 870M2



"CANNES" SALON 320M2



"BIARRITZ" SALON 50M2



L'ESCADRILLE



Fouquet's



SWIMMING POOL 500M2



GARDENS 350M2

MENU LÉMAN

Home-made salmon rillettes with dill,
pink peppercorn, and lime

OR

Cappuccino of seasonal vegetables, served with whipped cream
with fine herbs and a spiced crumble

OR

Baked eggs with sautéed mushrooms,
Grisons meat, and rustic bread

◆ ◆ ◆ ◆ ◆

Roast chicken supreme drizzled with brown gravy
and served with mashed potatoes

OR

Cod fillet served with braised cranberry beans
with chorizo and a herb salad

OR

Tomato confit risotto,
baby rocket leaves and pine nuts

◆ ◆ ◆ ◆ ◆

Chocolate feuellantine crunch

OR

Apple tarte tatin with Swiss double cream

OR

Pineapple carpaccio with a vanilla syrup

CHF 45.-

MENU RIVIERA

Crunchy roasted vegetable tart
with Parmesan shavings and a rocket pistou

OR

Smoked Chamby trout on black bread
with a green apple gel and a celeriac relish

OR

Smoked duck breast with Bleuchâtel
and pear confit and a nut crumble

◆ ◆ ◆ ◆ ◆

Roasted sea bream fillet, served with a shellfish cream and creamed leeks

OR

Cauliflower risotto with truffle oil, Parmesan tuile
and baby rocket leaves drizzled with balsamic vinegar

OR

Tender beef stew with mushrooms
and sweet onions, served with mashed potatoes

◆ ◆ ◆ ◆ ◆

Baba with a Williamine pear compote
served with vanilla cream

OR

Lime and white chocolate tart

OR

Hazelnut/almond Paris Brest

CHF 65.-

MENU JAZZ

Appetiser



Beef tataki with mild spices, served with a sesame tuile

OR

Smoked salmon cannelloni, citrus
and cream wr

Open ravioli with foie gras
with a cep velouté and baby spinach leaves



Pavé steak with morel cream sauce
served with a truffled potato pancake and seasonal vegetables

OR

Sea bass fillet à la plancha with a Mediterranean vegetable tart,
drizzled with tapenade oil

OR

Fondant of singed leeks
served with a potato brunoise and walnut slivers



Saint Honoré with Grand Cru chocolate

OR Large pistachio and raspberry macaron

OR Salted caramel poached pear

CHF 85.-

MENU QUEEN

Appetiser



Open lobster ravioli with bisque foam

OR

Duck foie gras mi-cruit, served with fruit chutney and brioche toast

OR

Beetroot cured salmon, served with lemon gel and a fennel and citrus tuile

OR

Salad of classic artichokes barigoule, garnished, shaved garden vegetables and herbs



Arctic char fillet with chanterelle mushrooms, baby spinach and potato leaves

OR

Guinea fowl supreme with crayfish, wild rice and a champagne emulsion

OR

Veal filet mignon drizzled, cream sauce with vin jaune, cep fricassé, crispy polenta

OR

Seasonal vegetables with an almond cream sauce



Local cheese selection



Pavlova with seasonal fruit OR Cheesecake with exotic fruit and a tangy glaze

OR Iced kaffir lime and caramel parfait

OR Chocolate bar of Grand Cru Guanaja 70% and hazelnuts

CHF 125.-

BUFFET DENT DE JAMAN

Salad bar
Locally sourced cured meats
Mixed salad
Hot quiche or tart
◆◆◆◆◆
Refreshing verrine
Seasonal tartlet
Pre-dessert 2 choc
Cheesecake

SUPPLEMENT - CHEESE BUFFET

CHF 15.-

CHF 42.-

BUFFET ROCHERS DE NAYE

Salad bar
Locally sourced cured meats
Mixed salad
Glazed vegetables
Cured salmon
Hot quiche or tart
◆◆◆◆◆
Veal osso buco
Potato gratin
Baked cod with a vegetable sauce vierge
Seasonal vegetables
◆◆◆◆◆
Refreshing verrine
Seasonal tartlet
Pre-dessert 2 choc
Cheesecake
Praliné choux puffs
Mini macarons

CHF 65.-

STANDING BUFFET

COLD BUFFET - SAVOURY

Avocado mousse, tomato tartare and crackers
Whipped feta, cucumber and mint
Savoury goat cheese, fig and thyme macaron
Smoked salmon and lemon gel wrap
Tuna and wasabi mayonnaise wrap
Smoked Chamby trout with green apple,
with a sauerkraut and mustard seed relish
Fennel and smoked salmon panna cotta
Smoked salmon blini with Avruga caviar cream
Crayfish and wakame, with roasted sesame seeds
Finger sandwich
Chicken club sandwich
Foie gras bite
Smoked duck breast with grapes
Beef tartare, capers, and baby rocket leaves
Bleuchâtel and Grisons meat tartlet



COLD BUFFET - SWEET

Selection of macarons
Seasonal fruit tartlet
Amandine tartlet
Choux puffs/choc
Pina Colada verrine
Vanilla mille-feuilles
Lemon meltaway

STANDING BUFFET

HOT BUFFET - SAVOURY

Bite-sized vegetable appetiser
Truffle croque monsieur
Cheese sticks
Cheese gougère
Crispy perch with persillade,
served with a potato and absinthe emulsion
Prawn tempura with sweet and sour sauce
Bite-sized scallop and leek appetiser
Crispy shrimp with tartar sauce
Mini cheeseburger
Chicken Masala skewer with curry sauce

3 PCS CHF 18.-

5 PCS CHF 30.-

9 PCS CHF 50.-

12 PCS CHF 65.-

STUDY DAY CHF 110.-

Salon + Lunch + 2 Coffee breaks

1/2 DAY CHF 90.- (1 COFFEE BREAK)



WELCOME COFFEE CHF 9.-

Coffee, tea, fruit juice, pastries, fruit



SWEET BREAK CHF 13.-

Coffee, tea, fruit juice, cake and beignets, fruit



HEARTY BREAK CHF 15.-

Coffee, tea, fruit juice, refreshing verrine of your choice, sweet of your choice, fruit

Verrine : Drinking yoghurt, pineapple and mint salad, chocolate cream pots, crème brûlée, fruit compote

Sweet treats : Mini muffin, macaron, madeleine, rose des sables, cookie, financier, cannelé



TASTY BREAK CHF 20.-

Platter with cured meats and Swiss cheese
paired with a glass of wine

DRINK PACKAGE LAVAUX

Montreux white and/or red
+ Mineral water and coffee

200 ML CHF 20.- / 300 ML CHF 25.-



DRINK PACKAGE VALAIS

La Perle Noire and/or Johannisberg "Maurice Gay"
+ Mineral water and coffee

200 ML CHF 25.- / 300 ML CHF 34.-



DRINK PACKAGE MURAILLES

Aigle les Murailles white and/or red
+ Mineral water and coffee

200 ML CHF 28.- / 300 ML CHF 36.-



Your custom event

Whether you are hosting a breakfast or a cocktail, or a full lunch or dinner, prepared by our chef in line with your wishes and requirements, our team is happy to take care of the catering and all the logistical aspects of your event.

Barrière Traiteur takes care of everything, catering to your tastes and wishes, whether you are hosting an event in our legendary private venues or in a place or event of your own choosing.

Selected caterer for

**THE CHÂTEAU
DU CHÂTELARD**



**THE CHAPLIN'S
WORLD**



**THE CHÂTEAU
DE CHILLON**



**THE CHÂTEAU
DE L'AILE**



**The list of venues is non-exhaustive.
Catering quotes are established on request and are based on estimates,
depending on the location of the selected venue.**



CASINO
BARRIÈRE
MONTREUX



RECEPTION VENUES
RESTAURANT & BARS
CATERING & EVENTS SERVICE
SWIMMING POOL AND LAKESIDE GARDEN
PLAYGROUND

•18 You must be an adult to enter and may not have been excluded. ID mandatory.

"QUEEN STUDIO EXPERIENCE"

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www.barriere-events.ch