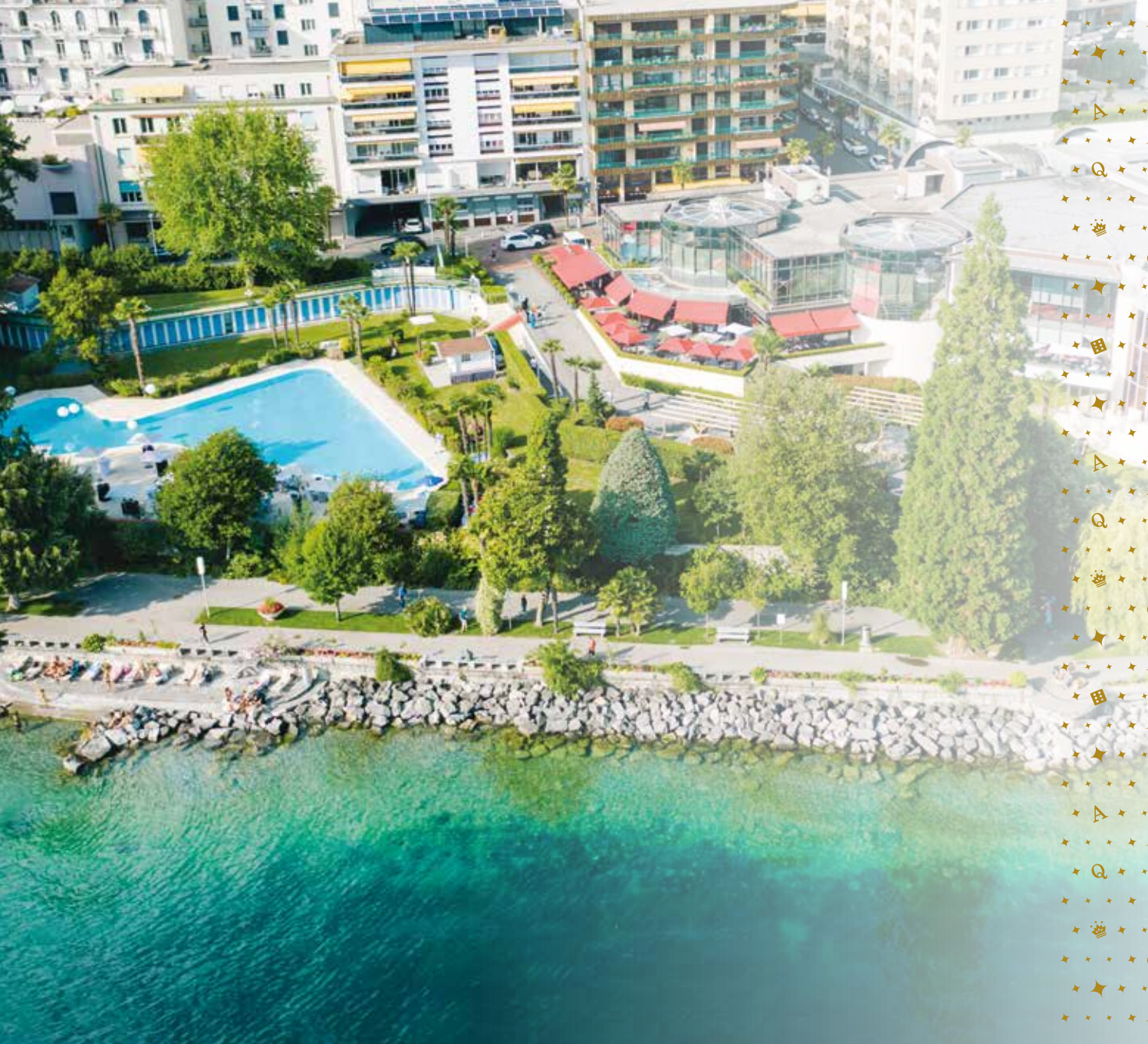




BARRIÈRE TRAITEUR & ÉVÉNEMENTS



2023 / 2024 Edition



An exceptional venue

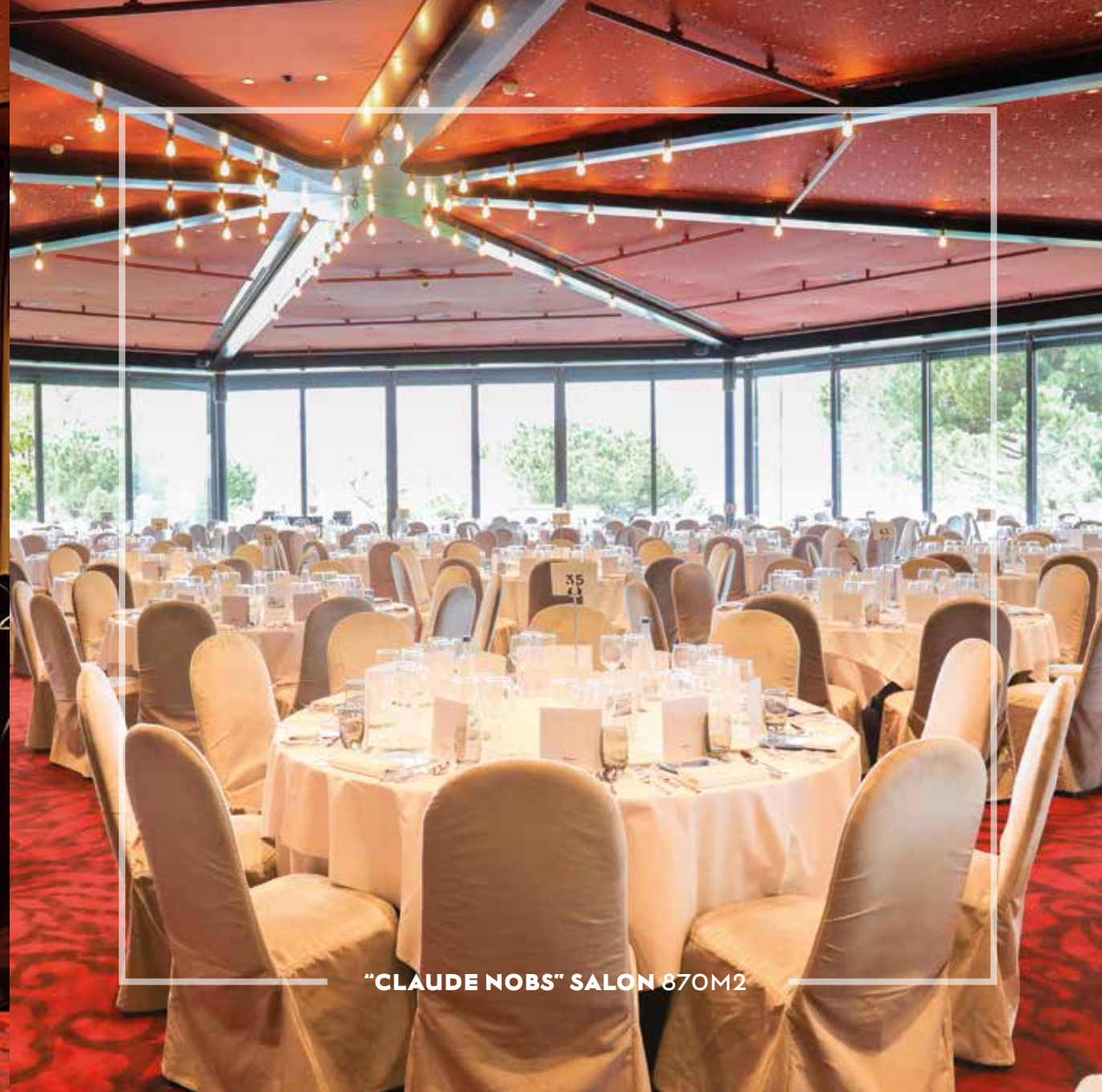
Seminars, conferences, exhibitions,
product launches, shows, culinary events, weddings,
garden parties, entertainment...

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 1,500 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,
dried meat from Valais, 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 feuillantine crunch

OR

Apple tarte tatin with Swiss double cream

OR

Pineapple carpaccio with a vanilla syrup / passion fruit sorbet

CHF 49.-

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 69.-

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 millefeuille 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 Madagascar vanilla

OR Large pistachio and raspberry macaron

OR Salted caramel poached pear

CHF 89.-

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 Tonka bean caramel parfait

OR Chocolate bar of Grand Cru Guanaja 70% and hazelnuts

CHF 129.-

BUFFET DENT DE JAMAN

Salad bar
Vaudois sausage in a crumb
Potted meat and terrine, farmhouse bread
Locally sourced cured meats
Mixed salad
Hot quiche or tart
♦ ♦ ♦ ♦ ♦
Typical Swiss chocolate Carac
Carrot and hazelnut mini muffin
Double cream meringue with red fruits coulis
Lemon meringue tarte

SUPPLEMENT - CHEESE BUFFET

CHF 15.-

CHF 49.-

BUFFET ROCHERS DE NAYE

Salad bar
Locally sourced cured meats
Mixed salad
Glazed vegetables
Cured salmon
Hot quiche or tart
♦ ♦ ♦ ♦ ♦
Thinly sliced veal
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 69.-

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 19.-

5 PCS CHF 30.-

9 PCS CHF 55.-

12 PCS CHF 69.-

SHOW COOKING FROM CHF 10.- PER PERSON

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 15.-

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



HEARTY BREAK CHF 18.-

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 25.-

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

PACKAGE LAVAUX

Montreux 1820, Montreux Grand Cru, Lavaux AOC, Cave Obrist

AND / OR

Montreux 1820, Lavaux AOC, Cave Obrist

+ Mineral water and coffee

2DL CHF 22.- / 3DL CHF 27.-



PACKAGE VALAIS

«La Guérite» Johannisberg, Valais AOC, Maurice Gay

AND / OR

Assemblage rouge «La Perle Noire», Domaine du Mont d'Or

+ Mineral water and coffee

2DL CHF 27.- / 3DL CHF 37.-



PACKAGE MURAILLES

Aigle Les Murailles, Chablais AOC, Chasselas, Henri Badoux

AND / OR

Aigle Les Murailles, Chablais AOC, Pinot Noir, Henri Badoux

+ Mineral water and coffee

2DL CHF 30.- / 3DL CHF 39.-



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"

Sales Department • Rue du Théâtre 9 • 1820 Montreux
commercial-montreux@groupebarriere.com

T. +41 (0)21 962 83 39

www.barriere-events.ch