

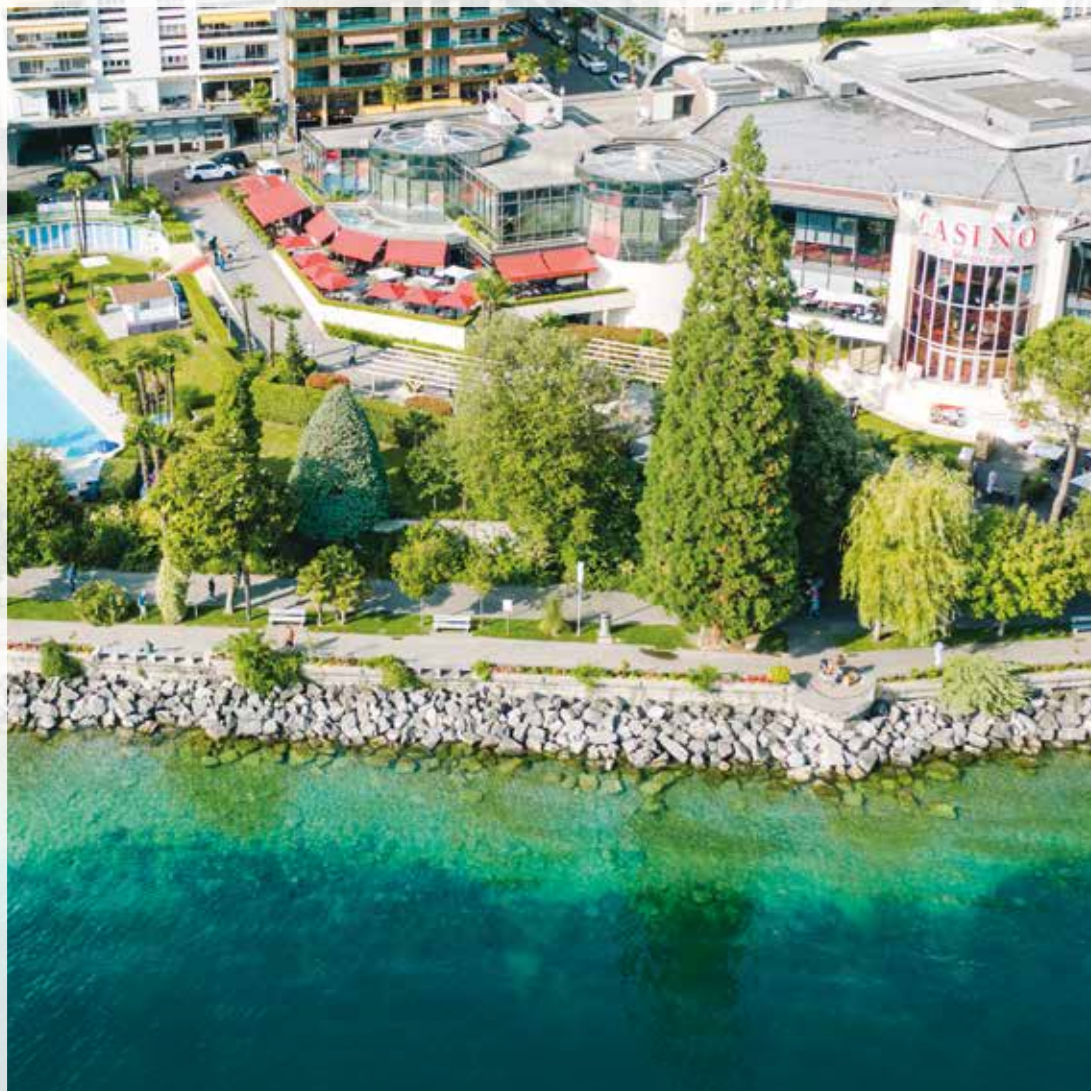


BARRIÈRE

TRAITEUR & ÉVÉNEMENTS



2026 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



" SALON CLAUDE NOBS " SALON 870M2



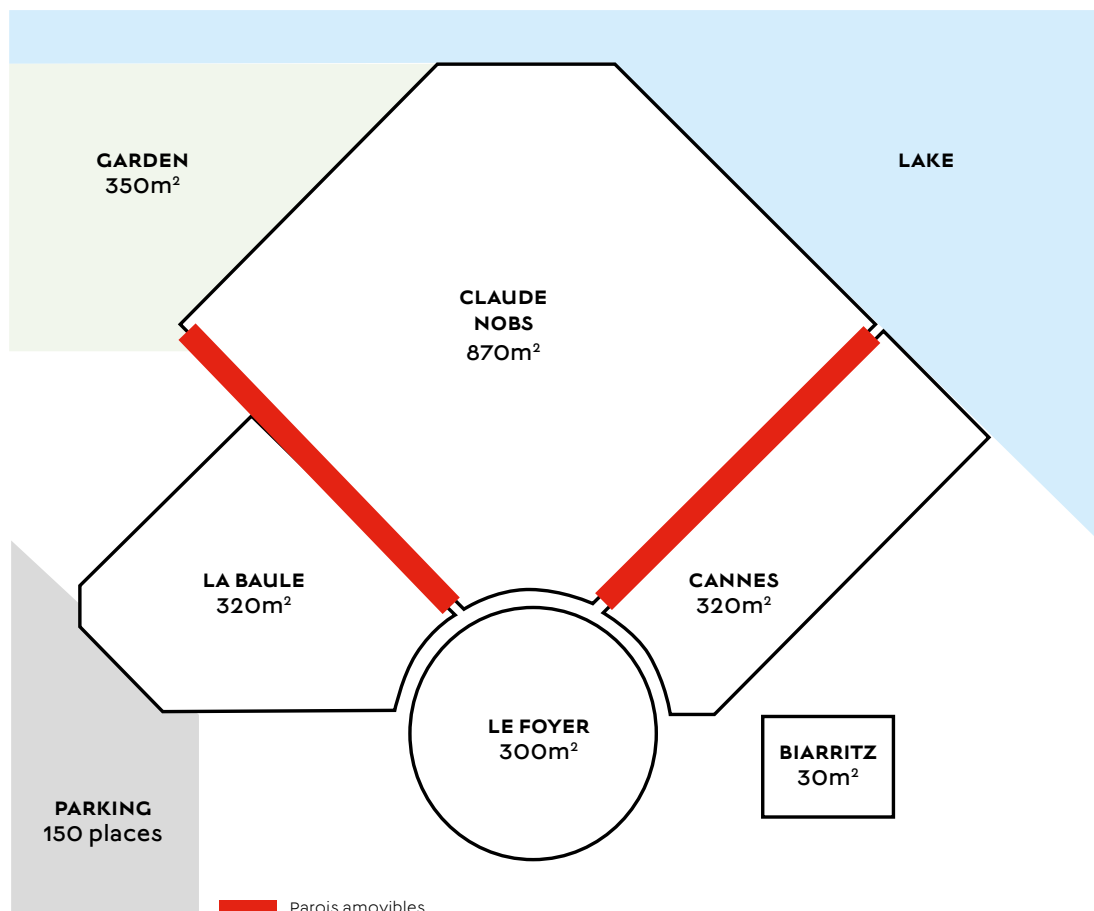
" SALON CANNES " SALON 320M2



" SALON BIARRITZ " SALON 50M2



GARDEN 350M2



CAPACITY	CLAUDE NOBS	LA BAULE	CANNES	BIARRITZ	LE FOYER	JARDINS
Cocktail	1300	300	200	40	280	300
Theater style	1000	200	200	40	-	-
Banquet style	700	150	150	30	-	-
classroom style	500	170	120	20	-	-

your customized event

Indulge from a delicious breakfast to a timeless aperitif cocktail
or an entirely tailor made menu created by our Chef.
And to surprise your guests,
let yourself be inspired by one of our activities*

**MAGICIAN OR MENTALIST
PHOTOGRAPHER OR FAKE PAPARAZZI
PHOTOCALL
PORTRAITIST
KARAOKE
DJ, LIVE MUSIC OR ORCHESTRA
INTRODUCTION TO TABLE GAMES
BLIND TEST, QUIZ OR ESCAPE GAME**

Caterer listed for

**2M2C • CHAPLIN'S WORLD • CHÂTEAU DE CHILLON • CHÂTEAU DE L'AILE
CHÂTEAU DU CHÂTELARD • CHÂTEAU D'AIGLE**

* Price on demand.

The list of places is not exhaustive. Catering offers are on request and are subject
to an adapted quote depending on the location of the selected venue.

MENU LÉMAN

Niçoise Salad

OR

Country Style “terraine de campagne”, small green salad and condiments

OR

 Candied vegetable tatin, Parmesan shavings and pesto



Roasted chicken breast, thyme jus, potato gratin and seasonal vegetables

OR

12-hour beef in red wine,
mashed potatoes, pan-fried broccoli and carrots

OR

Cod steak with herbs,
seasonal vegetables and Provencal potatoes

OR

 Stewed with small seasonal vegetables



Feuillantine square

OR

Fine salted butter caramel apple tart

OR

Orange marmalade with Cointreau, almond tile

CHF 59.- / PERSON

MENU RIVIERA

Gravelax salmon tartlet with fine herbs,
fresh horseradish cheese, lemon freshness and pickels

OR

Beef tataki à la vigneronne

OR

🌿 Fresh sweet potato with citrus and coconut milk

+ + ✦ + +

Sea bream fillet, virgin oil and fine vegetable tart

OR

Veal tenderloin with tarragon, Pilaf rice and vegetables

OR

🌿 Cauliflower risotto with vegetables

+ + ✦ + +

Paris Brest almond-hazelnut praline

OR

Double cream and crumble tart tatin

OR

Chocolate elegance

CHF 79.- / PERSON

MENU JAZZ

Appetizer



Tuna tataki marinated with coriander and sesame, crunchy vegetables

OR

Smoked duck breast, carrot hummus with herbs and orange reduction

OR

 Ricotta ravioli and truffle cream



Beef steak, Chef's sauce, Anna potato, seasonal vegetables

OR

Marinated salmon steak, lemon saffron sauce,
leek and new apple fondue

OR

 Vegetable curry, tofu and coconut milk



Madagascar vanilla flavoured St-Honoré

OR

Poached pear with crispy fleur de sel feuillantine caramel

OR

Two lemon and lychee tart

CHF 99.- / PERSON

MENU MONTREUX

Appetizer



Semi-cooked duck foie gras, fruit chutney and golden brioche

OR Gravlax salmon opera with herbs, horseradish cream and lemon gel

OR Avocado, tomato and prawn tartlet marinated in yuzu

OR  Crispy chickpea, creamy sesame and grilled cauliflower



Grilled sea bass fillet, shellfish juice, glazed vegetables and Vénéré rice

OR Low temperature veal, balsamic reduction,
vegetables fricassee and potato strips

OR Duck leg confit, foie gras jus,
duo of mousselines and roasted vegetables

OR  Crunchy vegetable garden, sweet potato cream



Selection of Swiss cheeses



Pavlova with seasonal fruits

OR Madagascar vanilla iced parfait and salted butter caramel

OR Branch grand cru Guanaja 70%

OR Le Dôme vanilla, seasonal fruit

CHF 139.- / PERSON

BUFFET
ROCHERS DE NAYE
FROM CHF 69.- / PERSON

MIXED SALADS / 2 OF YOUR CHOICE

Niçoise salad

Gruyère potato salad and cervelas

🌿 Tuscan salad

🌿 Carrot salad with tahini, cumin and black sesame

🌿 Lentil salad with vegetables

🌿 Tabbouleh

🌿 Coleslaw salad

🌿 Celery remoulade

🌿 Greek mushrooms



SALAD BAR / 5 OF YOUR CHOICE

Green salad, Julienne of vegetables, Tomatoes, Diced beets,

But, Olives, Artichoke wedges, Cucumber, Red onions

Peppers, Egg, Tuna, Chicken, Crouton



PLATTERS / 2 OF YOUR CHOICE

Smoked salmon or gravlax OR Charcuterie and cheese

Country Style “terrine de campagne”

🌿 Grilled and candied vegetable platter

SELECTION OF HOT STARTERS

Cheese or spinach ramekin
Onion and anchovy tart
Soup of the moment



SELECTION OF MAIN COURSE

🌿 Vegetable lasagna
🌿 Tofu and vegetable curry
Poultry supreme with mushrooms
Marengo Veal
Salmon steak with lemon and saffron cream
Cod steak, virgin oil

SIDES

Potato gratin, Rice Pilaf **OR** Butter pasta

VEGETABLE GARNISHES

Ratatouille, Stir-fried vegetables of the moment **OR** Smashed carrots



DESSERTS / 2 OF YOUR CHOICE

Swiss carac
Mini carrot and hazelnut muffin
Meringue with double cream and red fruit coulis
Lemon meringue tart
Seasonal fruit cheesecake

CHEESE BUFFET SUPPLEMENT CHF 15.- / PERSON



COCKTAIL DINNER

3 PIECES CHF 19.- / PERSON
5 PIECES CHF 30.- / PERSON
9 PIECES CHF 55.- / PERSON
12 PIECES CHF 69.- / PERSON
15 PIECES CHF 85.- / PERSON

COLD SELECTION

Prawn ceviche

Lemon salmon blinis

Smoked salmon club sandwich

Salmon toast and condiments

Tuna tataki with coriander

Poultry club sandwich

Beef tartare

Poultry wrap

Bleuchâtel tartlet and dried meat

Verrine of tomato, mozzarella, basil and raw ham

🌿 Wakame and shiitake with grilled sesame

🌿 Savory goat cheese, fig and thyme macaron

🌿 Freshness of Greek cucumber

🌿 Fennel panna cotta

🌿 Tomato tartare, avocado and crispy corn

HOT SELECTION

- 🌿 Vegetable gyoza
- 🌿 Tomato polenta
- 🌿 Crispy chickpea with spices
- 🌿 Tofu and vegetable curry
- 🌿 Mini spinach or cheese ramekin
- Ravioli and lobster cream
- Cod accras, ginger and chili mayonnaise
- Perch fritter, tartar sauce
- Golden shrimp, spice sauce
- Mini cheeseburgers
- Mini hot dogs
- Grilled poultry rosti and mushroom cream
- Chicken skewer, curry and mango sauce
- Duck parmentier with tarragon



SWEET

- Assortment of macaroons
- Seasonal fruit tartlet
- Amandine tartlet
- Cabbages/shock
- Verrine shaken Pina Colada style
- Vanilla mille-feuille
- Lemon diamond

LIVE
COOKING
FROM CHF 15.- / PERSON

COLD SELECTION

Berkel-style ham cutting

Cut of smoked salmon **OR** Gravlax

Spreads workshop (hummus, guacamole, tapenade, rillettes...)



HOT SELECTION

Paella

Parmesan Risotto

Crusted sausages

Egg siphon and condiments (truffle, crispy bacon...)

CORNER BBQ

Beef skewers

Shrimp skewers

Grilled sausages (veal sausage / merguez / Schublig / chipolatas)

 Grilled vegetables

 Marinated tofu

OUTDOORS ONLY

CONFERENCE PACKAGE

Function space + lunch + 2 coffee breaks

CHF 115.-

HALF DAY CHF 95.- (1 COFFEE BREAK)



WELCOME COFFEE

Coffee, tea, fruit juice, pastries, fruit

CHF 10.-



GENTLE BREAK

Coffee, tea, fruit juice, cake and donut, fruit

CHF 15.-



GOURMET BREAK

Coffee, tea, fruit juice, verrine of your choice,
delicacies of your choice, fruit

CHF 19.-



TASTING BREAK

Tasting board of Swiss cold meats and cheeses
paired with a glass of wine

CHF 25.-

LAVAUZ PACKAGE

Montreux 1820 white AND / OR red
+ Mineral waters and coffee

2DL CHF 22.- / 3DL CHF 29.-



MURAILLES PACKAGE

Aigle Les Murailles white AND / OR red
+ Mineral waters and coffee

2DL CHF 28.- / 3DL CHF 36.-



VALAIS PACKAGE

La Perle Noire AND / OR La Petite Arvine
+ Mineral waters and coffee

2DL CHF 32.- / 3DL CHF 39.-



QUEEN PARTY

**YOUR EXCLUSIVE AND
PRIVATIZED EVENT**

**BLIND TEST, QUIZ OR ESCAPE GAME
DJ OR KARAOKE
PHOTO CORNER
QUEEN WINE MENU INCLUDED**

**OPTION:
ADDITIONAL GAME, COVER BAND "QUEEN", DECORATION**

* Price valid for minimum 100 people.

**129.-
/PERSON**

A burlesque performer with blonde hair, wearing a red sequined corset and a large, voluminous red feathered costume, is performing on a stage. The background is dark with blue and purple stage lighting. The text "MONTREUX BURLESQUE SHOW" is overlaid in large white letters.

MONTREUX BURLESQUE SHOW

Celeste
TALENTS

FROM DECEMBER 6, 2025
TO FEBRUARY 14, 2026

PRIVATIZATION ON REQUEST,
STARTING FROM 150 PEOPLE.

FROM
49.-