



# **BARRIÈRE**

## **TRAITEUR & ÉVÉNEMENTS**

# Your customized *Event*

From breakfast to cocktail receptions,  
or a full menu crafted by our Chefs, we bring your vision to life.  
Driven by our ISO 20121 and Swisstainable Level 3 certifications,  
we make eco-responsibility and sustainability  
the true hallmark of your events: an ethical standard  
of excellence that serves as our unique selling point  
and daily commitment.

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**



\* Non-exhaustive list. Tailor-made packages are created  
on request and quoted based on your selected venue.



GARDEN 350M<sup>2</sup>

## An Exceptional *Venue*

From high-impact seminars, conferences, and product launches to weddings, garden parties and culinary showcases—if you can dream it, we can host it.

Nestled right on the shores of Lake Geneva with breathtaking, panoramic views of the Swiss Alps, the modular reception rooms at Casino Barrière Montreux offer the perfect backdrop for any occasion.

Our flexible spaces comfortably welcome intimate gatherings of 10 to grand shows for up to 1,300 guests.

*Accredited caterer*

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

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**BAULE 320M<sup>2</sup>**



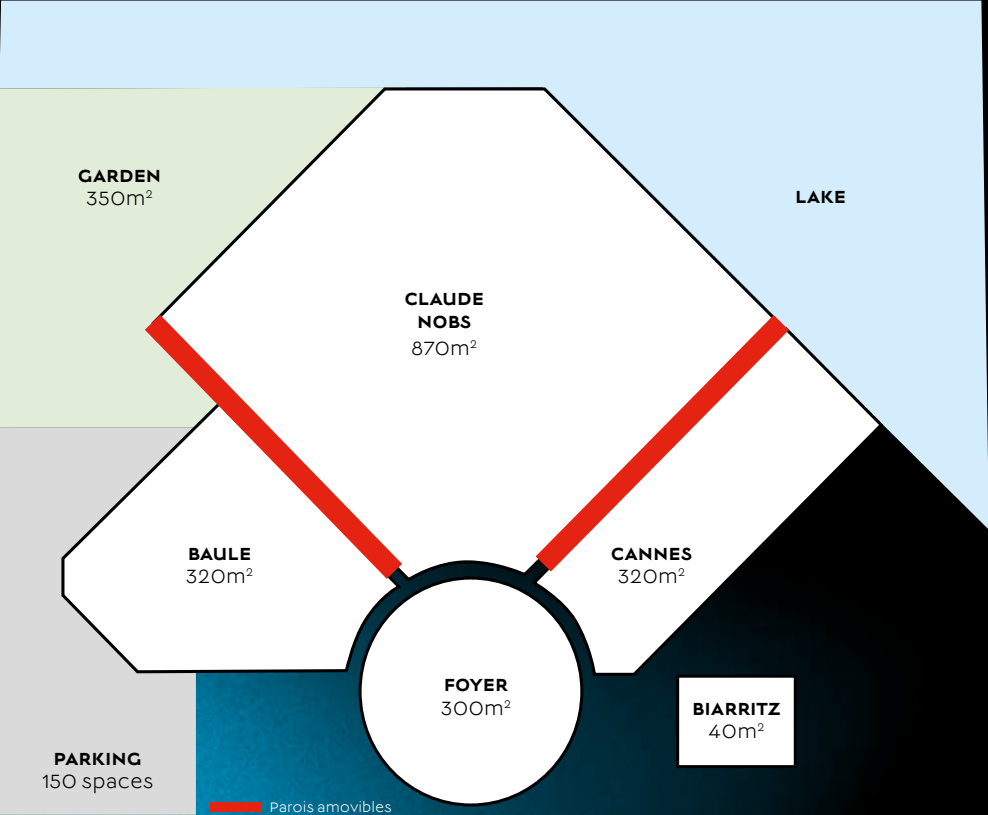
**CANNES 320M<sup>2</sup>**



**CLAUDE NOBS 870M<sup>2</sup>**



**BIARRITZ 40M<sup>2</sup>**



| CAPACITY      | CLAUDE NOBS | BAULE | CANNES | BIARRITZ | FOYER | GARDEN |
|---------------|-------------|-------|--------|----------|-------|--------|
| Cocktail      | 1300        | 300   | 200    | 40       | 280   | 300    |
| Style théâtre | 1000        | 200   | 200    | 40       | -     | -      |
| Banquet assis | 700         | 150   | 150    | 30       | -     | -      |
| Style école   | 500         | 170   | 120    | 20       | -     | -      |

# Menus

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## Wellness

 Fresh garden salad

or

 Sweet potato soup  
with curry and coconut milk

\*\*\*

Marinated cod fillet, puttanesca sauce,  
steamed vegetables and potatoes

or

 Smoked tofu pot-au-feu  
with coriander and lemongrass

\*\*\*

Exotic rice pudding

or

Pineapple carpaccio  
with lemon sorbet

## Léman

Traditional Malakoff

or

  Confit vegetable tatin, Etivaz cheese shavings  
and fig vinaigrette

or

 Rhône Valley vegetable terrine,  
side green salad and condiments

\*\*\*

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

or

 Swiss beef slow-cooked 12 hours in red wine,  
mashed potatoes, sautéed broccoli, and carrots

or

 Herb-crusted salmon fillet, Pilaf rice, and ratatouille

or

 Stewed tofu with seasonal vegetables

\*\*\*

Crispy feuillantine slice

or

Apple tart with salted butter caramel

or

Seasonal fruit cheesecake

## Riviera

Herb salmon tartlet  
wasabi cream and pickles

or

 Local farm beef Tataki, "Vigneronne" style

or

 Citrus and coconut milk  
sweet potato freshness

\*\*\*

Sea bream fillet, lemon cream,  
fine vegetable tart, and new potatoes

or

  Garden cauliflower risotto  
with seasonal vegetables

or

 Tender pasture-raised veal with tarragon,  
pilaf rice, and vegetables

\*\*\*

Vanilla, mango, and passion fruit delight

or

Tarte Tatin served with "double crème" flavoured  
ice cream and crumble

or

Chocolate Elegance

## Jazz

Chef's Amuse-Bouche

\*\*\*

Tuna tataki marinated in coriander  
and sesame, crunchy vegetables

or

 Ricotta ravioli with truffle cream, sauce

or

Smoked duck breast, herb carrot hummus  
and orange reduction

\*\*\*

 Beef fillet, morel mushroom cream sauce,  
Anna potatoes and garden vegetables

or

 Pike-perch fillet, dill beurre blanc,  
Noville leek fondue and potato mousseline

or

 Garden curry with tofu

\*\*\*

Poached pear with salted caramel and crispy feuillantine

or

Nougat and red berry entremet

or

Double-lemon meringue tart



# *Buffets*

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## **SALADS**

Niçoise

Seafood

 Pasta or chicken

 Potato or Swiss sausage & Gruyère

 Tabbouleh or chicken

 Lentil plain or with vaudois sausage

 Coleslaw

 Celery remoulade

 Greek-style mushrooms

 Citrus carrot salad

## **SALAD BAR**

Mixed greens - Julienned vegetables - Tomatoe - Diced beetroot

Sweetcorn - Olives - Artichoke quarters - Cucumber

Red onions - Bell peppers - Boiled egg - Tuna - Chicken - Croutons - Seed mix

## **PLATTERS**

Smoked salmon

Cured meats

 Cheese

 Mixed meat & cheese

 Roasted confit vegetables

## **WARM SIDES**

 Cheese or spinach ramekins

Onion and anchovy tart

Provençal vegetable tatin

Soup of the day

## **HOT DISHES & SIDES**

 Vegetable lasagna

 Tofu and vegetable curry

 Chicken supreme, choice of sauce

Mushroom, Peppercorn or Basquaise

 Veal Marengo

 Salmon fillet with saffron and lemon cream sauce

Cod fillet with virgin olive oil dressing

## **STARCHES**

Potato gratin - Pilaf rice, pasta - Roasted potatoes

Ratatouille - Seasonal vegetable mix - Vichy carrots

Garlic sautéed green beans - Sautéed broccoli

## ***DESSERTS***

Carac  
Carrot-hazelnut financier  
Meringue with double cream & red berry coulis  
Lemon meringue tart  
Fruit cheesecake  
Assorted macarons  
Mille-feuille  
Cannelé  
Apple tatin

Create your own buffet  
to suit your taste

# **Cocktail *Reception***

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## ***GOLD***

Prawn ceviche

Salmon blinis

Smoked salmon club sandwich

Salmon and condiment tartine

Tuna tataki

Chicken club sandwich

 Beef tartare

 Chicken wrap

 Bleuchâtel cheese & cured meat tartlet

Tomato-mozzarella-cured ham verrine

 Burrata foam with tomato gel

 Wakame & shiitake with toasted sesame

 Savory goat cheese-fig-thyme macaron

 Greek-style cucumber

 Fennel panna cotta

 Tomato-avocado tartare

## ***HOT***

Lobster cream ravioli

Cod fritters with ginger-chili mayo

 Perch fritter with tartar sauce

Spiced golden prawns

Mini cheeseburgers

Mini hot dogs

 Grilled poultry, rösti and mushroom cream sauce

Chicken skewers with curry-mango sauce

Duck parmentier

 Vegetable gyozas

 Tomato polenta

 Spiced chickpea bites

 Tofu and vegetable curry

 Mini spinach/cheese ramekins

## ***DESSERTS***

Carac

Financier

Meringue, double cream and red berries

Lemon tart

Fruit cheesecake

Macaron selection

Mille-feuille

Cannelé

Apple tatin

Seasonal fruit tartlet

Chilled fruit verrine

Almond tartlet

Chocolate cream puffs

Live  
*Stations*

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### ***COLD***

Berkel ham slicing  
Smoked salmon/gravlax slicing  
Gourmet dip bar  
Hummus, guacamole, tapenade, rillettes

### ***HOT***

Paella  
Parmesan risotto  
Gourmet egg foam siphon  
Truffle, crispy bacon  
Swiss sausage baked in pastry

### ***OUTDOOR BBQ CORNER***

*For outdoor use only*

-  Beef skewers
-  Prawn skewers
- Grilled sausages
-  Grilled vegetables

# Drink *Packages*

## **LAVAUX**

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

## **MURAILLES**

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

## **VALAIS**

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

## **CONFERENCE PACKAGE**

Function space + lunch + 2 coffee breaks  
Half day chf 95.- (1 coffee break)

## **WELCOME COFFEE**

Coffee, tea, fruit juice, pastries, fruit

## **GENTLE BREAK**

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

## **GOURMET BREAK**

Coffee, tea, fruit juice, choice of 2 snacks, fruit

### **SAVORY SNACKS**

Assortment of mini rolls (tuna, cheese, or ham), club sandwich (chicken or smoked salmon), focaccia (confit vegetables or cured ham), wrap (smoked salmon, chicken or falafel)

### **SWEET SNACKS**

Yogurt, pineapple and mint salad, chocolate pot de crème, crème brûlée, fruit compote, mini muffins, macaron, madeleine, chocolate cornflake cluster, cookie, financier, canelé

## **LOCAL COFFEE BREAK**

Coffee, tea, Opaline fruit juice, fera terrine,  
the legendary MontreuZienne

## **TASTING BREAK**

Charcuterie and cheese board

# BARRIÈRE

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Rue du Théâtre 9 • 1820 Montreux

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[www.barriere-events.ch](http://www.barriere-events.ch)

