



*Grand hôtel du lac*  
VEVEY

# *Bespoke Banquet Experiences*

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Events Department

[www.ghdl.ch](http://www.ghdl.ch)





## *The Art of Hospitality at Grand Hôtel du Lac*

Immerse Yourself in the Timeless Elegance of Grand Hôtel du Lac,  
Where Every Event Is an Invitation to Savor Excellence.

Under the expert guidance of Chef Guy Ravet, our cuisine showcases authentic flavors through seasonal creations designed to elevate your receptions. Let our expertise lead the way as you discover refined menus that blend generosity and creativity, all within an exceptional lakeside setting.

### *Our restaurants*

#### *EMOTIONS BY GUY RAVET*

GOURMET RESTAURANT  
17/20 Gault & Millau points  
Grandes Tables Suisses

#### *LA VÉRANDA*

CHIC BRASSERIE  
15/20 Gault & Millau points  
A Legacy of French Culinary Art

#### *BUDDHA-BAR BEACH*

BY BUDDHA-BAR PARIS TM  
The Must-Visit Address of the Summer







# Venues

## *An Intimate & Serene Setting*

*Event Spaces for 8 to 120 Guests*

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### *Our venues*

Available for groups of 8 and more

Exclusive venue hire upon request, based on guest numbers

SAISONS ROOM

*up to 40 guests*

VERANDA ROOM

*up to 28 guests*

SECHARD ROOM

*up to 20 guests*

JORAN ROOM

*up to 10 guests*

VAUDAIRE ROOM

*up to 60 guests*

VIENNESE ROOM

*up to 120 guests*

# À la Carte Menu | *A Tailored Menu with a Minimum of 3 Courses*

## Starters

Langoustine Carpaccio	G	24
Marinated with berries and pink radish, citrus-ginger condiment		
Torchon-Style Foie Gras	G	32
Fig chutney, toasted bread		
Caesar Salad		24
Baby butterhead lettuce, eggs, Gruyère cheese, and croutons		
Leeks in Vinaigrette	V, G, L	18
Herb-infused condiment		
Argenteuil Velouté	V, G	18
Asparagus and roasted hazelnut oil		
Ricotta Ravioli	V	30
Sautéed oyster mushrooms and truffle emulsion		



## Main Courses

Chamby Arctic Char Fillet	G	44
Agria potato mousseline, peas, and lemon emulsion		
Pan-Seared Sea Bass	G	48
Forbidden rice, parsley cream, and chive beurre blanc		
Thermidor Lobster Tail		62
Morel risotto and grilled broccoli shoots		
Appenzell Poularde Supreme		46
Wheat pearls, fennel, caramelized onions, and Soubise sauce		
Herb-Roasted Veal Tenderloin	G	54
Crispy polenta, carrot variations		
Roast Beef Filet Tournedos	G	54
Baby potatoes, artichoke, and Madeira jus		
Morel Risotto	V	42
Sautéed peas and parmesan shavings		

V : Vegetarian   G : Gluten-free   L: Lactose-free



# À la Carte Menu

## Desserts

Swiss Cheese Plate Fruit chutney	VG	25
Strawberry & Verbena Tartlet Mara des Bois sorbet	G	20
Stewed Pink Rhubarb, light yogurt mousse Green Apple Sorbet	G	20
Maracaibo Chocolate Crunch Tahitian vanilla cream, puffed rice, and chocolate sorbet	G, L	20
Lemon & Praline Religieuse Lime sorbet		20





# Cocktail Bites

## Cold Cocktail Bites

Smoked Trout Rillettes from the Region with Tarragon and Blini		7
Blonay Beef Tartare with Chive Oil		8
Crispy bread and fresh herbs		
Semi-Cooked Duck Foie Gras with Fig Mostarda		8
Chilled Tomato & Roasted Pepper Gazpacho	V, G, L	7
Cucumber condiment		
Avocado Toast with Avocado, Mimosa Egg, and Fresh Cream	V	7

## Warm Cocktail Bites

Vol-au-Vent with Creamed Poultry and Mushrooms		7
Selection of Dim Sum with Choice of Teriyaki Sauce	V	7
Smoked Beef, Green Curry Vegetables, Salmon, Peking Duck, Shrimp		
Cauliflower Velouté Velouté with Chive oil	V, G	7
Mini Wagyu Swiss Burger with Truffle Mayonnaise		9
Grisons Salmon Roll with Grenoble-style Sauce	G	9
Celery mousseline		



## Sweet Cocktail Bites

Strawberry & Pistachio Swiss Roll	G	7
Pecan Crunch, Tonka bean and Tahitian vanilla		7
Bourdaloue Tartlet with Pear, Chocolate, and Cinnamon		7
Coconut & Lime Baba		7
Paris-Brest, toasted almonds and hazelnuts		7



# Our Menus

## *Vegetal Menu | 80.-*

Leek Vinaigrette

Morel Risotto

Stewed Pink Rhubarb, Light Yogurt Mousse

## *Delight Menu | 100.-*

Langoustine Carpaccio

Herb-Crusted Veal Fillet

Maracaibo Chocolate Crunch

## *Sensation Menu | 106.-*

Foie Gras au Torchon

Roasted Beef Tenderloin Tournedos

Strawberry & Verbena Tartlet

## *Epicurean Menu | 122.-*

Leek Vinaigrette

Ricotta Ravioli

Roasted Beef Tenderloin Tournedos

Lemon & Praline Religieuse







# *Simplified Terms and Conditions*

## **Price Validity**

Our conditions are based on the projected number of paying guests. This proposal is non-binding and subject to availability and validity at the time of your confirmation. Conditions may be revised if there is a decrease in the total projected revenue for your event.

## **Price Variations**

Every effort is made to ensure that the prices provided are accurate and up to date. Should any changes occur due to circumstances beyond our control, you will be promptly notified once your reservation has been confirmed.

## **Deposit**

A deposit of 20% of the total confirmed arrangement may be required at the time of signing the booking contract.

## **Cancellation Policy**

Cancellations can be made without charge up to 90 days prior to your event date, except for a flat fee of CHF 500 for administrative costs, which will be deducted from the deposit refund.





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# Contact

For any inquiries or to schedule an appointment, please contact:

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