



VERSAILLES PARTY

Wear on your best baroque costume and let yourself be carried away in the refined and festive atmosphere of a VERSAILLES evening. The elegant neoclassical decor of the Hotel Royal will dive you in the footsteps of the greatest names of the XVIIIe century..

An extraordinary moment awaits you!

COMPOSE YOURSELF YOUR EVENT

Package Deal CHF 170.-

MENU

Press Swiss poultry with duck foie gras

Medaillon of monkfish from Roscoff, candied shallot with citrus,
press style potatoes

Venison fillet, pepper sauce, hunting garnish

Royal chocolate praline

Drinks

Aperitif: champagne, beer or a glass of wine or soft drink

Dinner: 3 glasses of wine, water

Our fully costumed waiters and waitresses will be honored to offer you a French service for your dinner.

DECORATION

A royal and emblematic decoration awaits you in the reception room: large round tables, candelstick, crown, throne... welcome to the world of Versailles.

ENTERTAINMENT

- A « fou du roi » juggler, magician
- A musician and violinist
- Champagne cascade or sparkling wine cascade (on request)
- Photobooth – (with 100 prints)
- Throne

COMPOSE YOURSELF YOUR EVENT

Package Deal CHF 110.-

MENU

Press Swiss poultry with duck foie gras

Venison fillet, pepper sauce, hunting garnish

Royal chocolate praline

Drinks

Aperitif: 2 glasses / pers, blanc de blanc or baccarat de Genève, beer, wine or soft drink.

Dinner: 2 glasses of wine, water

Our fully costumed waiters and waitresses will be happy to offer you a "service à l'assiette" for your dinner.

DECORATION

A royal and emblematic decoration awaits you in the reception room: large round tables, candelstick, crown ... welcome to the world of Versailles.

AVAILABLE OPTIONS

- A « fou du roi » juggler, magician CHF 1000.-
- A musician and violinist CHF 800.-
- Champagne cascade or blanc de blanc (on request)
- Photobooth – CHF 280.- (with 100 prints)
- Throne - CHF 200.-



Your evenings are in good hands with the Chef Armel Bedouet and his brigade. Awarded with a 17/20 in the Gault & Millau 2019-2022 and one star-michelin 2020 & 2021 for the cuisine of our Restaurant l'Aparté, our Chef is also in charge of the banquets and reception at the Hotel Royal.

It's imaginative and personalized cuisine, will delight your guests and we will make sure you achieve the most out of your event

Number of participants : from 60 to 150 guests.

Contact : Frédéric Boyer, Conference & Banqueting Coordinator
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