

YOUR SPECIAL EVENT

@moderntimeshotel



Please contact us directly

EVENTS@MODERNTIMESHOTEL.CH

+ 41 21 925 22 22



Prices in CHF, Service and VAT included



MODERN TIMES HOTEL
Chemin du Genévrier 20 • Case postale 139 • 1806 St-Légier/Vevey
www.moderntimeshotel.ch • info@moderntimeshotel.ch
T. 021 925 22 22 • F. 021 925 22 23



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*Menus from 12 people, excluding drinks.
The same starter, main course and dessert will be served to all the guests
Please ask for a tailored-made offer.
Seasonal menu, available until September 30, 2018.*

Menu **The Kid**

50.00

Crispy vegetables salad, balsamic vinegar of St-Légier, cheese of Jaman

Grilled poultry supreme with savory,
Ratatouille and white polenta from Ticino

Homemade Tiramisu with seasonal fruits

Menu **City Lights**

55.00

Cold soup of peas with mint,
Sérac cheese and radish

Grilled red tuna steak with pepper-lemon,
Hummus, grilled avocado and citrus fruit oil

Crumble red berries and Homemade sorbet

Menu **The Circus**

59.00

Parmesan cheese tart, grilled vegetables,
Basil coulis and St Légier's balsamic vinegar

Ribeye Limousine of Blonay, grilled, Bearnaise sauce,
Duchesses potatoes and fried spinach

Macaroon, raspberries and Gruyère Double cream



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Menu **Caught in a Cabaret**

65.00

Perfect egg at 62°C, chanterelles and green asparaguses,
Wild garlic foam

Grilled beef fillet, three peppers sauce,
Agria potatoes gratin and fresh vegetables

Lemon and white chocolate cake,
Homemade verbena sorbet

Menu **Modern Times**

75.00

Arctic char and lake trout,
Green and white asparaguses, sundried tomatoes with saffron aioli

Grilled veal filet mignon, morels and Vin jaune,
Peas, purple artichoke, carrots and crunchy risotto

Chocolate fondant, Homemade blackcurrant sorbet



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Menu **The Gold rush**

86.00

Foie gras and boletuses terrine, old Port wine, sweet bread

Grilled beef tenderloin "Angus Heritage", Syrah juice,
Potatoes and green asparaguses with Parmesan cheese

Strawberry declination

Menu **A King in New-York**

95.00

Grilled foie gras, raspberries and rhubarb

Red mullet filets with wild garlic,
Ravioli taggiasches and suggo of tomato

Grilled "dry aged" beef tenderloin, Kâmpôt pepper juice,
Agria potatoes gratin and green asparaguses

Chocolate-brown cracker,
Apricots in three textures and Tonka

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Seasonal Cocktail & Stay lunch

Available from 30 people, please contact us directly for any specific requirement.

Salty cold pieces

- Gazpacho with paprika, goat cheese foam and caraway
- Sérac cheese with olive oil, Chorizo & sundried tomatoes
- Etivaz cheese, dry meat and grapes
- Tzatziki and spicy shrimps
- Grilled vegetables with basil
- Mini brioche of foie gras and blackberries
- Tomme fraîche cheese, sundried tomatoes
- Mini sandwich, Salmon rillette and fresh herbs
- Parmesan cheese Panna cotta, figs and pistachio
- Salmon tartar and green asparagus

- Italian ham & sundried tomatoes
- Mini sandwich of Italian ham and dried tomatoes
- Tuna "Niçoise style"

Salty warm pieces

- Old Gruyère cheese quiche
- Tempura of king prawn with wasabi
- Grilled lamb skewer with fresh Harissa
- Poultry skewer with Satay
- Beef skewer with smoked paprika and Chimichuri
- Times Grill Burger
- Risotto with morels and Parmesan cheese
- Snails of Vallorbe, wild garlic, potato mousse

- Tarte flambee with leek and "Vaudois" pork sausage
- Marinated chicken wings with garlic sauce

Sweet pieces

- Mini chocolate tartlet
- Mini lemon tartlet
- Mini seasonal fruits tartlet
- Mini Opera cake
- Pistachio and Morello cherry fondant
- Banana and caramel tartlet
- Mini panna cotta with seasonal fruits
- « Toblerone » mousse
- White chocolate mousse
- Strawberry soup with Double cream



Cocktail 1	9.00 :	Homemade puff pastry (available from 10 people)
Cocktail 2	12.00 :	3 salty cold pieces, (available from 10 people)
Cocktail 3	25.00 :	6 salty cold pieces
Cocktail 4	35.00 :	6 salty cold pieces, 3 salty warm pieces
Cocktail 5	45.00 :	6 salty cold pieces, 3 salty warm pieces, 2 sweet pieces
Cocktail 6	55.00 :	6 salty cold pieces, 4 salty warm pieces, 3 sweet pieces
Cocktail 7	75.00 :	8 salty cold pieces, 6 salty warm pieces, 3 sweet pieces

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TERMS & CONDITIONS

Payment

1st deposit: 60% of the total sum of the reservation, upon signature of the contract.
Balance of the event is required after 10 days following the departure of the participants.

Conference cancellation

The conference rooms' renting can be cancelled, free of charge 6 weeks prior the event. Any other cancellation after the mentioned date will be charged

Food and beverage cancellation

The cancellation of a full banqueting service is possible two weeks prior to the event. After this date, the number of participant initially booked will be charged.

The number of participant per meal must be confirmed 1 week prior to the beginning of the event.
A difference of 5% of the number of participant announced would be accepted.

Special policies

The hotel is non-smoking.

All the rooms and meeting-rooms are put at your disposal in perfect conditions, any furniture and infrastructures damages will be charged.

Payment by wire transfer or by credit card

Wire transfer

Modern Times Hotelbetriebs AG,
8045 Zurich
Credit Suisse Zurich
Cpte N° 141798271000
IBAN CH38 0483 5141 7982 7100-0
Swift code CRESCHZZ80A
Clearing 04835

Timing

Any services end at 00h00. All additional hour will be charged for CHF 40.00 per waiter and CHF 20.00 each hour for the Police authorization.

Stamp of the company: « Read and approved »:

Date:

Person in charge:

Signature:

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