

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



Charlie Chaplin TM

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*Menus from 30 people, excluding drinks.
The same starter, main course and dessert will be served to all the guests
Please ask for a tailored-made offer for group under 30 persons.
Seasonal menu, available until March the 30th 2019*

Menu **The Kid**

Lamb lettuce salad, dressing with bacon
Poached egg and croutons

Grilled pork filet and BBQ sauce glazed
Creamed sweet potatoes and wok of vegetables

Apple and rhubarb shortbread, fresh milk ice cream

Menu **City Lights**

Parsnip cream soup, "grand cru" ham flakes
Soft tomme cheese and cumin puff pastry

Grilled sander filet, carrot and yuzu sauce
Sauteed spinach and potatoes with coriander

Crumble red berries and Homemade sorbet

Menu **The Circus**

Egg "parfait" to 62°C, jerusalem artichoke cream
Ceps, foie gras, peanut foam and bits

Grilled ribeye Limousine of Blonay, Peppercorn sauce,
Lorette potatoes and root vegetables

Mango cheesecake,
Homemade sorbet, flakes of coconut and lime

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Menu **Caught in a Cabaret**

Grilled half quail, Mesclun salad, mushrooms bits
"Hauteville" honey and cranberry dressing

Grilled beef fillet served with its 2 sauces
Grilled "charlotte" potatoes and new vegetables

Raspberry macarons and heavy cream from Gruyère

Menu **Modern Times**

Venison tartar with rare peppers

Grilled veal filet mignon, morels and Vin jaune,
Fresh tagliolini and root vegetables

Chocolate fondant, Homemade blackcurrant sorbet



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Menu **The Gold rush**

Slow cooked foie gras
Quince, pineapple, ginger and small brioche

Grilled beef tenderloin "Angus Heritage", Syrah juice,
Potatoes and truffle in puff pastry, forgotten vegetables

Chocolate sphere with mandarin surprise
Crust and ice cream of praline

Menu **A King in New-York**

Homemade duck and foie gras "pâté"
Pickles of vegetables and mushrooms

Sauteed langoustine, sand carrots
Coconut milk foam infused red curry

Grilled "dry aged" beef tenderloin, Truffled jus
Slow cooked agria potatoes in duck fat and forgotten vegetables

Cherry and pistachio choux pastry
Cream and sorbet of cherry

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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

Homemade puff pastry (available from 10 people)

Cocktail 2

3 salty cold pieces, (available from 10 people)

Cocktail 3

6 salty cold pieces

Cocktail 4

6 salty cold pieces, 3 salty warm pieces

Cocktail 5

6 salty cold pieces, 3 salty warm pieces, 2 sweet pieces

Cocktail 6

6 salty cold pieces, 4 salty warm pieces, 3 sweet pieces

Cocktail 7

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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