

COCKTAIL - 2019



*un Chef dans
votre Entreprise*



COCKTAIL 2019

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The Eldora team is very pleased to assist you with your cocktail and remains at your entire disposal for any request.

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A large, detailed purple and green flower is in the top left corner, and a smaller, similar flower is in the top right corner. Both are surrounded by small, golden-yellow droplets or petals scattered across the white background.

COCKTAIL

BEVERAGE PACKAGES



COCKTAIL

Our prices are based **on a-90 minutes reception**. Should your event last less time or longer, the price will be a pro rata of the below rates.

A reception must last 60 minutes minimum ; it includes all material needed and beverage service.

It is mandatory to order a beverage package in order to enjoy our services during your receptions. It is not possible to order drinks upon consumption.

Additional service fees will be applied after 20h, which will be as well a pro rata of the selected beverage packages.

OFFER N°1 - WITHOUT ALCOHOL - CHF 13.- PER PERSON FOR 90 MINUTES

Henniez still and sparkling mineral waters
GRTA apple juice, orange juice, tomato juice
Soft drinks

OFFER N°1 - WITH ALCOHOL - CHF 13.- PER PERSON FOR 90 MINUTES

Henniez still and sparkling mineral waters
GRTA apple juice, orange juice, tomato juice
Soft drinks, Swiss beers

OFFER N°2 - CHF 16.- PER PERSON FOR 90 MINUTES

Henniez still and sparkling mineral waters
GRTA apple juice, orange juice, tomato juice
Soft drinks, swiss beers
Rovernaz La Côte (Swiss white wine)
Rovernaz La Côte (Swiss red wine)

OFFER N°3 - CHF 25.- PER PERSON FOR 90 MINUTES

Henniez still and sparkling mineral waters
GRTA apple juice, orange juice, tomato juice
Soft drinks, swiss beers
Rovernaz La Côte (Swiss white wine)
Rovernaz La Côte (Swiss red wine)
Baccarat from Geneva (sparkling white wine)

PRESTATION N°4 - CHF 35.- PER PERSON FOR 90 MINUTES

Henniez still and sparkling mineral waters
GRTA apple juice, orange juice, tomato juice
Soft drinks, swiss beers
Rovernaz La Côte (Swiss white wine)
Rovernaz La Côte (Swiss red wine)
Champagne Laurent Perrier



COCKTAIL



CANAPES PACKAGES



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CANAPES N°1 - 6 PIECES PER PERSON - CHF 12.-

it is not necessary to select cocktail pieces among the below assortment.

COLD ASSORTMENT

Mini club sandwich with smoked salmon and lemon zest
Yellow tomato and mozzarella with pesto skewer
Black burger with guacamole and dried meat
Goat cheese, fig and thyme macaroon
Cucumber and coriander fresh roll, Organic tofu with honey and poppy seeds

WARM ASSORTMENT

Walnut and « bleu de Chatel » cheese pissaladière
Shrimps spring roll
GRTA Lamb homemade kebab

SWEET ASSORTMENT

Cinnamon apple macaroons
Homemade lemon meringue tartlet
Assortment of stuffed canelés
Hazelnut chocolate financier

The team remains at your entire disposal to customize your canapes package upon request.

Any special order must be confirmed at least 7 days prior to your event



COCKTAIL

CANAPES N°2 - 7 PIECES PER PERSON - CHF 14.-

It is not necessary to select cocktail pieces among the below assortment.

COLD ASSORTMENT

Mini Club Sandwich with Black and red Appenzeller and AOP Gruyère cheese
Cucumber and coriander fresh roll, Organic tofu with honey and poppy seeds
Litchi and Gravelax trout on a focaccia with herbs
Black burger, guacamole and dried meat
Tomato basil macaroon
Salmon tartare blinis with passionfruit and mango

WARM ASSORTMENT

Tomato mozzarella arancini
Chicken spring roll
Puffed rice crispy shrimp
Falafel with cumin yogurt sauce

SWEET ASSORTMENT

Cinnamon apple macaroons
Homemade lemon meringue tartlet
Assortment of stuffed canelés
Hazelnut chocolate financier
Shortbread biscuit with Bourbon vanilla

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Any special order must be confirmed at least 7 days prior to your event



COCKTAIL

« GOURMAND » COCKTAIL - 9 PIECES PER PERSON - CHF 18.-

It is not necessary to select cocktail pieces among the below assortment.

COLD ASSORTMENT

Goatcheese briochine and cumin seeds
Pineapple and chicken skewer with creamy curry
Mini club sandwich with Bresaola, old fashioned mustard and cottage cheese
Provencale style tomato mozzarella wrap
AOP Tête de moine cheese « girolle » with paprika
Shrimp nigari with wasabi mascarpone
Salmon tartare blinis with passionfruit and mango

WARM ASSORTMENT

Cod fish cakes
AOP Gruyère rösti
Mini cheeseburger with beef and Cheddar
Beetroot falafel with cumin yogurt sauce

SWEET ASSORTMENT

Blackcurrant macaroon
Assortment of choco-fruits tartlets
Éclair duet
Raspberry financier
Opera
Blueberry meringue tartlet

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Any special order must be confirmed at least 7 days prior to your event



COCKTAIL

« PLAISIR » COCKTAIL - 10 PIECES PER PERSON - CHF 22.-

It is not necessary to select cocktail pieces among the below assortment.

COLD ASSORTMENT

Gingerbread sable with chicken stuffed lytchee
AOP Gruyère with double cream, truffle pearls
Black burger, guacamole and dried meat
Zucchini and shrimps Canapain with curry sauce
Cucumber and smoked duck breast hosomaki, yuzu cream
Tomato and basil macaroon

WARM ASSORTMENT

Goatcheese and beef mini cheeseburger
Homemade GRTA Lamb mini kebab
Vegetarian spring roll
Shrimp wrapped in potato

SWEET ASSORTMENT

Blackcurrant macaroon
Assortment of choco-fruits tartlets
Éclair duet
Raspberry financier
Opera
Blueberry meringue tartlet
Shortbread biscuit with praline flavoured pana cotta

The team remains at your entire disposal to customize your canapes package upon request.

Any special order must be confirmed at least 7 days prior to your event



COCKTAIL

« SAVEURS » COCKTAIL - 12 PIECES PER PERSON - CHF 32.-

It is not necessary to select cocktail pieces among the below assortment.

COLD ASSORTMENT

Yellow tomato and mozzarella with pesto skewer
Cucumber and coriander fresh rolls, Organic tofu with honey and poppy seeds
AOP Tête de moine cheese « girolle » with paprika
Parmeggiano shortbread, smoked duck breast, apple chutney
Salmon tartare blinis with passionfruit and mango
Black burger, guacamole and dried meat
AOP Gruyère AOP with double cream and truffle pearls
Mini club sandwich with spinach, tomato and rucola
Goat cheese, fig and thyme macaroon

WARM ASSORTMENT

Cheeseburger with beef and cheddar
Spinach and GRTA Lamb puff pastry
Comté bun
Perche fritter with tartar sauce
Falafel with cumin yogurt sauce

SWEET ASSORTMENT

Speculoos macaroon
Green apple and cinnamon meringue tartlet
Paris Brest
Opéra
Chocolat shortbread biscuit
Soft cake assortment
Choco-fruits tartlets

The team remains at your entire disposal to customize your canapes package upon request.

Any special order must be confirmed at least 7 days prior to your event

A decorative header featuring a large purple and green flower on the left and a green leaf with a yellow flower bud on the right, both with small gold-colored specks scattered around them.

COCKTAIL

A LA CARTE COCKTAIL SERVICES



COCKTAIL



STANDING COCKTAIL LUNCH SUGGESTIONS

You're invited to add an extra touch to your cocktail package previously selected among the below suggestions from our Chef.

Please note that any order from the following suggestions must be placed at least 7 days prior to your cocktail.

THE "VERRINES" (Rate per item – minimum of 25 pieces per recipe)

Oriental style tabbouleh, fresh mint and sultana	4 CHF
Chickpeas hummus, Tahina and cumin, naan bread	4 CHF
Sea asparagus, rucola, smoked salmon, asparagus, lemon and olive oil dressing	5 CHF
Traditional tomato mozzarella with olive oil and basil	4 CHF
Cesar salad, grilled chicken, lettuce, croutons, tomato and Organic eggs, French dressing	4.5 CHF
Bleu de Chatel cheese, walnut, rucola, cherry tomato salad	4 CHF
Thai beef salad. GRTA soya sprout, tomato, sesame oil and seeds, honey and lemongrass	5 CHF

THE HOMEMADE MINI SANDWICHES (3.50 CHF/piece – minimum 10 items per recipe)

Flavors selection to be chosen:

Smoked salmon, dried beef meat, turkey, cheese, bresaola, vegetarian

The Chef will prepare the mini sandwiches with the most convenient bread among the following options : wraps, navette, pita bread, club sandwich

THE HOMEMADE PAINS SURPRISES (20 people approximately)

Countrystyle :

Salami, ham, raw ham, chorizo, AOP Gruyère

3 flavors to choose - 70CHF/piece

Mix :

Smoked salmon, AOP Gruyère, Appenzeller, ham, raw ham, chorizo,

3 flavors to choose - 70CHF/piece

Cheese :

Bleu de Châtel, goat cheese, AOP Gruyère, Appenzeller

3 flavors to choose - 70CHF/piece

Nordic :

Philadelphia cream and smoked salmon, lemon zest

90CHF/piece



COCKTAIL

CREATE YOUR OWN PLATE TO SHARE (Rate per person – minimum 10 pieces per recipe)

Selection of Swiss cheese (50g per pers.) – 6 CHF/pers.

Selection of cooked meats from our Charcutier's (50g per pers.) – 6 CHF/pers.

Additional bread assortment – 2CHF/pers.

THE PUFF PASTRY SELECTION (Rate per item – minimum 10 items per recipe)

- Cheese puff pastry – 2.50CHF
- Sesame puff pastry – 2.50CHF
- Poppy seeds puff pastry – 2.50CHF

THE VEGETABLE DIPS (portion for 10 people approximately)

Vegetable Dips

(carrot, cherry tomato, cucumber and cauliflower) – 25 CHF/portion

"Royal" Vegetable dips

(carrot, cucumber, cauliflower, yellow and red cherry tomatoes, broccoli) – 30 CHF/portion

THE SWEET CORNER (4 CHF /item – minimum 10 pieces per recipe)

- Chocolate mousse
- Homemade "Ile flottante"
- Seasonal fruits salad
- Vanilla Bourbon pana cotta



COCKTAIL

THE CHEF'S LIVE COOKING SUGGESTIONS

You're invited to add an extra touch to your cocktail package previously selected among the below suggestions from our Chef.

Please note that any order from the following suggestions must be placed at least 7 days prior to your cocktail.

THE MEAT OPTIONS (Rate per service based on the mentioned quantity per serving)

Warm ham (pork) cut in front of your attendees <i>Served with an assortment of breads and sauces</i> <i>Approx. 100g / person</i>	~ 80 people	385 CHF
Warm leg of lamb, cut in front of your attendees <i>Served with an assortment of breads and sauces</i> <i>Approx. 100g / person</i>	~ 30 people	220CHF
Warm sliced beef rack <i>Served with an assortment of breads and sauces</i> <i>Approx. 100g / person</i>	~ 30 people	500CHF

THE RISOTTOS (Rate per person – minimum 50 portions per recipe)

Grana Padano and seasonal vegetable risotto	16 CHF
GRTA Woodland mushrooms risotto	18 CHF
Shrimps, Grana Padana and asparagus tips risotto	20 CHF

THE DISHES (Served in chaffing dishes - price per person – minimum of 50 portions per recipe)

Arctic char with "beurre blanc", roasted potatoes with thyme	18 CHF
Perche filets fritter, crispy potatoes and tartar sauce	18 CHF
Geneva style pork, sautéed spätzlis	16 CHF
Zurichoise style minced chicken, rösti	16 CHF



COCKTAIL

THE CHEESE OPTIONS (Rate per person – minimum 50 portions per recipe)

Le Vacherin Fribourgeois	18 CHF
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Served with bread, cold cooked meats, small potatoes

(approx. 100g Vacherin and 50g cold cooked meat per portion – served in biodegradable plates)

Available only at the Delegates Restaurant or Serpent Bar

La Raclette	20 CHF
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Raclette cheese and cold cooked meats, condiments and small potatoes

(approx. 100g cheese and 50g cold cooked meat per portion – served in biodegradable plates)

THE SWEET OPTIONS (rate per person and based on the mentioned quantity)

Chocolate fountain with mini seasonal fruits skewers	approx.. 30 pers.	110 CHF
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Caramelized apple Tatin tart, iced double Gruyère cream	approx.. 30 pers	110 CHF
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Traditional « Ile flottante », custard cream and roasted almond shaves		
	approx.. 30 pers	110 CHF



COCKTAIL

SERVICES AND ADDITIONAL COSTS



COCKTAIL

The UN applies special fees for services that are described below.

Please note that the UN charges are an estimate in CHF at the time of the offer.

The amount on the final invoice will be calculated based on the exchange rate USD/CHF that will be provided by the UN and that will be applicable the month of your event.

SECURITY AGENT

Security fees apply for any event after 5.00pm :

For cocktails

Up to 250 guests	CHF 150.-
From 251 to 400 guests	CHF 300.-
More than 401 guests	CHF 450.-

For diners :

Up to 200 guests	CHF 275.-
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N.B.1 : Security fees do not apply to the UN organizations and internal departments.

N.B.2 : Should your event have specificities, the UN Security might draw a personalized cost estimate.

SERPENT BAR

Fees for removing the existing furniture and setting up the space apply for the Serpent Bar :

Up to 100 guests	CHF 200.-
From 101 to 400 guests	CHF 300.-

SOUND SYSTEM

Mic and sound system	CHF 225.-
TV Screen	CHF 155.-
Technical assistance before 17h	CHF 70.-/h
Technical assistance after 17h	CHF 105.-/h

N.B. : Please note that the use of a mic is not allowed in public spaces during the day.



COCKTAIL

DISPOSABLE DISHES

In order to be environment friendly, we do not use disposable dishes or tableware, all of our cocktails are set up as finger food, which therefore do not require any plate or silverware.

However, we can provide it for you should you prefer :

Disposable plates	per person	CHF 2.00.-
Disposable plates and plastic flatware (fork, spoon)	per person	CHF 4.00.-

FLORAL DECORATIONS

Should you like floral decoration, we can arrange this service with an accredited florist :

High table center	per piece	CHF 40.-
Buffet table bouquet	per piece	CHF 110.-
Delivery / pick up		CHF 25.-

Please note that rates may vary depending on the type of flowers and colors that you would prefer.

FURNITURE

Please let us know should you like to receive a personalized quotation for specific furniture.

SERVICE

We serve drinks from the bars that are set up for your cocktails. Cocktail pieces are set up on buffet tables.

Should you like to have waiters passing around with drinks and/or food (recommended for VIP events or a high number of guests), we can hire additional servers at CHF 50 an hour, for a minimum of 3 hours.

Depending on your event and in order to guarantee the quality of service, additional staff may be added.



COCKTAIL

CORKAGE FEES

Should you like to bring your own bottles, corkage fees will apply :

- Wine	per open bottle	CHF 10.-
- Champagne / sparkling wine	par open bottle	CHF 15.-

These fees include appropriate glasses and service.

For any beverage delivery via Eldora delivery platform, please note that **a form has to be filled out at least 48 hours prior the event** and sent back to onu@eldora.ch.

EXTERNAL FOOD

Should you like to bring your own food (for example typical local dishes), fees of CHF 4 per person will apply, which include the set up of buffet tables with table cloth, service and clearing out, as well as warming devices if needed (2 to 3 maximum, depending on the activity).

For this service, please inform us in advance about the type of food and quantities so that we can plan furniture accordingly.

Please note that cold dishes will have to be already set up on your own trays, and warm dishes will have to be already hot, as our devices enable to keep them warm only.

Please note that it is compulsory to book a beverage package in order to benefit from our services for your external food.



COCKTAIL

TERMS & CONDITIONS

CONFIRMATION AND CANCELLATION

The minimum number of guests for a cocktail reception is 25. The final number of guests must be confirmed 48 working hours prior the day of your event for less than 200 guests, one week prior your event for over 200 guests (with the possibility to adjust to + or – 50 guests up to 48 hours before).

Any special order must be confirmed 7 days prior to your event. Cancellation fees may apply.

Same timings apply in the case of a cancellation.

PRICES

All of our prices are in Swiss francs, VAT included (7.7%).

Rates include :

- the use of the space for your event
- the set up of furniture and material
- service

BILLING

Your final invoice will be based on the number of guests confirmed 48h prior your event. In order to ease the process, please give us all the required information such as billing address and a potential split between several partners.

We thank you for your trust and will do our best to satisfy you.

Your Eldora SA team