

# COCKTAIL BROCHURE 2018



*un Chef dans  
votre Entreprise*



The Eldora team is very pleased to help you organize your cocktail and remain at your entire disposal for any request.

You will find in this brochure a thorough overview of our services:

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# BEVERAGE PACKAGES

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.

Moreover, 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

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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

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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

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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

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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

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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



# CANAPES PACKAGES

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

*In this package, we offer you a total of 6 pieces per person, with 12 different types ; it is not necessary to select cocktail pieces among the below assortment.*

## COLD ASSORTMENT

Smoked salmon wrap and spinach leaf, citrus fruit zest

Mini-club sandwich « black and red », Appenzeller and Swiss Gruyère cheese

Zucchini and tapenade canapé

Cube-shaped poultry with a Blanquette sauce and a round carrot

Organic tofu marinated in Eastern spices, red onion chutney and fried onions

## WARM ASSORTMENT

Cod fish cake

Onions, anchovy and feta cheese puff pastry

Spring roll filled with chicken and veggies

## SWEET ASSORTMENT

Assortment of mini-tarts :

chocolate cream, red berries and passion fruit, lemon meringue

Assortment of macarons

Duo of eclairs

Cheesecake



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

*In this package, we offer you a total of 7 pieces per person, with 15 different types ; it is not necessary to select cocktail pieces among the below assortment.*

### COLD ASSORTMENT

Salmon tartare with thai spices, sea lettuce and brioche  
Soft cake flavored with lemon and dill, avocado, tomato antipasti  
Cube-shaped poultry with a Blanquette sauce and a round carrot  
Tuna maki with preserved ginger  
Mini-club sandwich « black and red », Appenzeller and Swiss Gruyère  
Cabbage filled with hommos and tahini, cucumber slice

### WARM ASSORTMENT

Japanese shrimp  
Potato rösti with cheese  
Spring roll filled with chicken and veggies  
Tapenade on a puff pastry

### SWEET ASSORTMENT

Assortment of mini-tarts :  
chocolate cream, red berries and passion fruit, lemon meringue  
Assortment of macarons  
Duo of eclairs  
Cheesecake  
Pistachio and Morello cherry soft cake



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

*In this package, we offer you a total of 9 pieces per person, with 17 different types ; it is not necessary to select cocktail pieces among the below assortment.*

COLD ASSORTMENT

Lemon financier, yuzu cream and shrimp tail  
AOP Tête de moine cheese « girolle » with paprika  
Choux bun filled with goat foam flavored with cumin  
Unstructured paella, peas foam and dried beef  
Brioche, guacamole and crunchy cucumber  
Organic tofu marinated in Eastern spices, red onion chutney and fried onions  
Rose of smoked duck breast on a Grana Padano shortbread biscuit and apple chutney

WARM ASSORTMENT

Spinach and home-made feta cheese in a crust  
Shrimp wrapped in potatoe  
Falafel, yogurth and cumin sauce  
Spring roll filled with chicken and veggies

SWEET ASSORTMENT

Assortment of mini-tarts :  
chocolate cream, red berries and passion fruit, lemon meringue  
Assortment of macarons  
Duo of eclairs  
Cheesecake  
Pistachio and Morello cherry soft cake  
Toffee shortbread biscuit



« PLAISIR » COCKTAIL - 10 PIÈCES PAR PERSONNE - CHF 22.-

*In this package, we offer you a total of 10 pieces per person, with 17 different types ; it is not necessary to select cocktail pieces among the below assortment.*

COLD ASSORTMENT

Gravlax salmon canapé with bitter-sweet cocoa  
AOP Tête de moine cheese « girolle » with paprika  
Tuna maki with preserved ginger  
Veal mini-club sandwich, mustard from Meaux and cream cheese  
Cube-shaped poultry with a Blanquette sauce and a round carrot  
Zucchini and tapenade on a Swedish polar bread slice

WARM ASSORTMENT

Japanese shrimp  
Mini beef cheeseburger  
Comté cheese choux bun  
Pita bread filled with grilled veggies and hommos

SWEET ASSORTMENT

Assortment of mini-tarts :  
chocolate cream, red berries and passion fruit, lemon meringue  
Assortment of macarons  
Duo of eclairs  
Cheesecake  
Pistachio and Morello cherry soft cake  
Toffee shortbread biscuit  
Chocolate and coffee opera cake



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

*In this package, we offer you a total of 12 pieces per person, with 20 different types ; it is not necessary to select cocktail pieces among the below assortment.*

COLD ASSORTMENT

AOP Tête de moine cheese « girolle » with paprika  
Scallop on a blini and crab quenelle flavored with lime  
Verrine of local oyster mushrooms marinated in balsamic vinegar  
Tuna maki with preserved ginger  
Choux bun filled with goat foam flavored with cumin  
Veal mini-club sandwich, mustard from Meaux and cream cheese  
Salmon tartare with thai spices, sea lettuce and brioche  
Ricotta, mint, dried beef and poppy-seeds on a Swedish polar bread slice

WARM ASSORTMENT

Mini beef cheeseburger  
Grilled eggplant and local lamb ballotine  
Potato rösti with cheese  
Japanese shrimp  
Pita bread filled with grilled veggies and hommos

SWEET ASSORTMENT

Assortment of mini-tarts :  
chocolate cream, red berries and passion fruit ball, lemon meringue  
Assortment of macarons  
Eclairs duo  
Cheesecake  
Pistachio and Morello cherry soft cake  
Toffee shortbread biscuit  
Chocolate and coffee opera cake



# A LA CARTE COCKTAIL

You can complete your canapes package described above with the below cocktail pieces (minimum 25 pieces per sort) and live-cooking animations:

## COLD ASSORTMENT

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Smoked salmon toast	per piece	CHF 2.50.-
Shrimps with fresh herbs	per piece	CHF 3.00.-
Tête de moine cheese rosette with paprika	per piece	CHF 2.80.-
Vegetable dips with sauce	~ 10 pax	CHF 25.-
Puff pastry	per piece	CHF 2.50.-

## WARM ASSORTMENT

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Cheese tartlet	per piece	CHF 2.50.-
Mini pizza	per piece	CHF 2.50.-
Fallafel with sauce	per piece	CHF 3.00.-
Mini spring roll: vegetarian or chicken	per piece	CHF 3.00.-
Shrimp wrapped in potatoe	per piece	CHF 3.00.-
Spinach and home-made feta in a crust	per piece	CHF 2.50.-

## SWEET ASSORTMENT

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Assortment of petits fours	per piece	CHF 2.50
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## HALLAL PIECES

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Club-sandwich with hallal turkey, tandoori spices, lettuce and tomato	per piece	CHF 4.00.-
Pastry filled with hallal turkey, cumin carrott hommos	per piece	CHF 4.00.-

## HOMEMADE « PAIN SURPRISE » (~ 20 PEOPLE)

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Mix pain surprise (turkey, cheese and smoked salmon)	CHF 70.-
Country-style pain surprise (ham shoulder turkey, salami) - <i>pork</i>	CHF 70.-
Vegetarian pain surprise	CHF 70.-



## HOMEMADE MINI SANDWICHES

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Per piece CHF 3.50  
(minimum 10 pieces per flavour)

5 flavours at choice: smoked salmon, cheese, dried beef, turkey or vegetarian

6 types of bread: white bread, sandwich-club, wrap, polar bread, milk bread, pita bread

## LIVE COOKING - SAVOURY

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In order to liven up your receptions, you can choose a live-cooking animation among the below proposals. Rates include the service of a Chef on site.

Warm ham (pork), cut in front of your attendees <i>Served with an assortment of breads and sauces</i>	~ 80 people	CHF 385.-
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Warm leg of lamb, cut in front of your attendees <i>Served with an assortment of breads and sauces</i>	~ 30 people	CHF 220.-
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Risotto with Grana padano and vegetables <i>Minimum 50 people</i> <i>Cooked in front of guests, served in disposable plate</i>	per person	CHF 16.-
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Risotto with local mushrooms <i>Minimum 50 people</i> <i>Cooked in front of guests, served in disposable plate</i>	per person	CHF 18.-
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## LIVE COOKING - SWEET

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Chocolate fountain and fresh seasonal fruits	~ 30 people	CHF 110.-
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# UN SPECIAL FEES

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

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Security fees apply for any event after 5pm :

For cocktails

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

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

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

## SERPENT BAR

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

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

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Mic and sound system	CHF 70.-
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TV Screen	CHF 160.-
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Technical assistance before 17h	CHF 70.-/h
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Technical assistance after 17h	CHF 105.-/h
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N.B. : Please note that the use of a mic is not allowed in public spaces during the day.



# ADDITIONAL SERVICES

## DISPOSABLE DISHES

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In order to be environment friendly, we do not use disposable dishes or tableware, all of our cocktails are displayed 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

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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

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We usually set up 2 to 4 high tables per event, depending on the activity. Should you wish more an exact number or more high tables, we can rent it for you to our accredited supplier :

High table with white tablecloth	per table	CHF 63.-
Delivery / pick up		CHF 386.-

Please let us know for a personalized quotation should you like any other furniture.

## SERVICE

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



## CORKAGE FEES

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

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|------------------------------|-----------------|----------|
| - 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](mailto:onu@eldora.ch).

## EXTERNAL FOOD

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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).

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.



# TERMS & CONDITIONS

## CONFIRMATION AND CANCELLATION

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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).

Same timings apply in the case of a cancellation.

## PRICES

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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

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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

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