

CARTE CATERING

All these offers can be adapted according to your wishes.
Feel free to contact us for any information
or a "customised" order.



eldora

COFFEE BREAK

FORFAIT « WELCOME » CHF 7.50 (per person)

Assorted coffees « CAFE ROYAL »

Assorted teas « TWININGS »

Fairtrade orange juice 20 cl

Butter croissant (1 piece)

FORFAIT « LÉMAN » CHF 8.– (per person)

Assorted coffees « CAFE ROYAL »

Assorted teas « TWININGS »

Fairtrade orange juice 20 cl

Mini morning pastries (2 pieces)

FORFAIT « MONT-BLANC » CHF 9.– (per person)

Assorted coffees « CAFE ROYAL »

Assorted teas « TWININGS »

Fairtrade orange juice 20 cl

Assorted morning pastries (1 piece)

FORFAIT « AFTERNOON » CHF 7.50 (per person)

Assorted coffees « CAFE ROYAL »

Assorted teas « TWININGS »

Apple juice « Opaline » 25 cl.

Slice of cake of the day (lemon, marbled or chocolate)

PAUSE SUCRÉE

Seasonal fruit basket (3 pieces) CHF 3.50 (per person)

Butter croissant CHF 1.50 (per person)

Mini morning pastries (2 pieces) CHF 1.80 (per person)

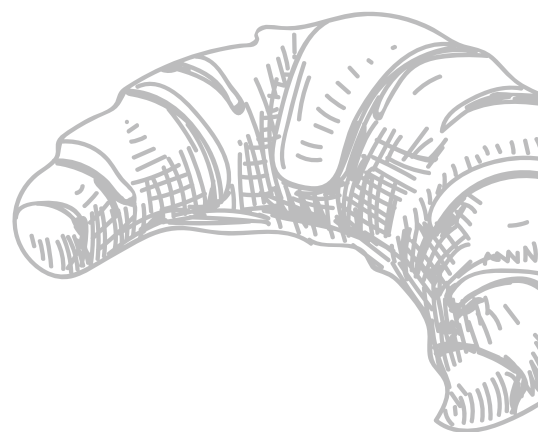
Chocolate Muffin CHF 2.80 (per person)

Slice of cake of the day (lemon, marbled or chocolate) CHF 1.50 (per person)

Whole cake of the day (lemon, marbled or chocolate)(10 pers.) CHF 3.50 (per cake)

Assorted Biscuits basket (5 pers.) CHF 3.50 (per person)

Birthday cake (to special order) CHF 3.50 (per person)



BEVERAGES

SOFT DRINKS

Glass of still water (in carafe at discretion)	CHF	0.50	(per person)
Apple juice Opaline 25 cl	CHF	2.50	(per person)
Fairtrade orange juice 20 cl	CHF	2.50	(per person)
Assorted soft drinks 20 cl	CHF	3.50	(per bottle)
Feldschlösschen non-alcoholic beer 33 cl	CHF	3.50	(per bottle)

WINE AND BEER

Swiss beer assortment 33 cl	CHF	4.-	(per bottle)
Clos Barin, Nyon, white wine 75 cl	CHF	20.-	(per bottle)
Clos Barin, Nyon, Red wine 75 cl	CHF	30.-	(per bottle)
Porta Leone brut bio Prosecco DOC 75 cl	CHF	29.-	(per bottle)
Nicolas Feuillatte Sélection brut Champagne AOC 75 cl	CHF	49.-	(per bottle)
Colligny brut bio Champagne AOC 75 cl	CHF	59.-	(per bottle)

COFFE AND TEA

Assorted tea « TWININGS »	CHF	2.30	(per Tea)
Assorted coffee « CAFE ROYAL »	CHF	2.80	(per coffee)



LUNCH AT THE RESTAURANT

The menu is served only in the cafeteria.

FORFAIT « LUNCH » CHF 19.50 (per person)

Seasonal green salad

Plate of the day (Speciality) or (Vegetarian), according to the Chef's suggestions

Dessert of the day

Soft drinks

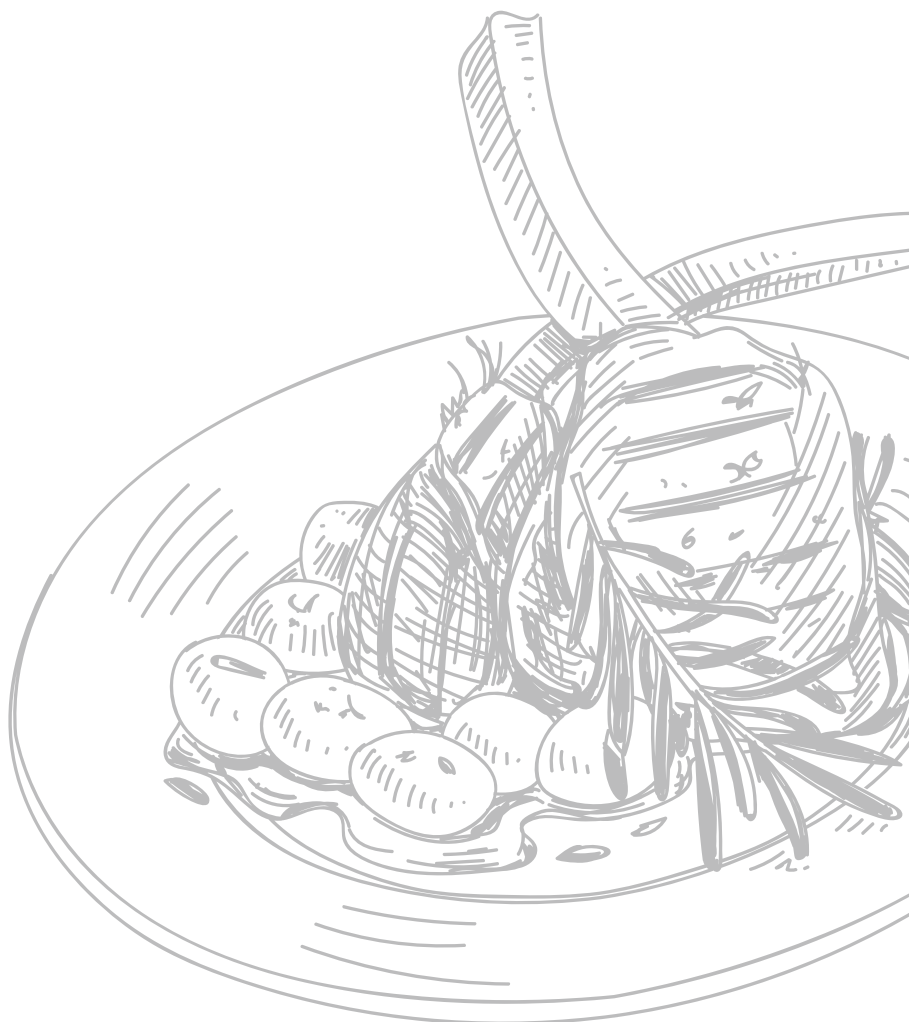
DAILY MENU « SPÉCIALITÉ » CHF 13.50 (per person)

Seasonal green salad

Plate of the day (Speciality) or (Vegetarian), according to the Chef's suggestions

Dessert of the day CHF 3.50 (per person)

Soft drinks CHF 3.50 (per person)



BUFFET LUNCH

From 15 guests

Buffets can be served in different places depending on availability (terrace, hall, conference room, etc.).

These prices do not include service and the dishes are delivered 15 minutes before the time indicated on the reservation.

BUFFET « LES MUIDS » CHF 25.– (per person)

Quiche with feta cheese, spinach and chickpeas

Quiche with bacon, alpine cheese and tomato

Quiche with smoked trout and grilled courgettes

Seasonal mixed salad

Panna cotta with fruit

Seasonal fruits salad

BUFFET « BASSINS » CHF 25.– (per person)

Focaccia with tomato and mozzarella cheese

Wrap with seasonal vegetables and cottage cheese

Sandwich with raw ham and arugula leaves

Seasonal mixed salad

Brownies with walnuts and caramel

Seasonal fruits salad

BUFFET « ARZIER » CHF 30.– (per person)

Quiche with feta cheese, spinach and chickpeas

Quiche with bacon, alpine cheese and tomato

Smoked trout and courgette quiche

Focaccia with tomato and mozzarella cheese

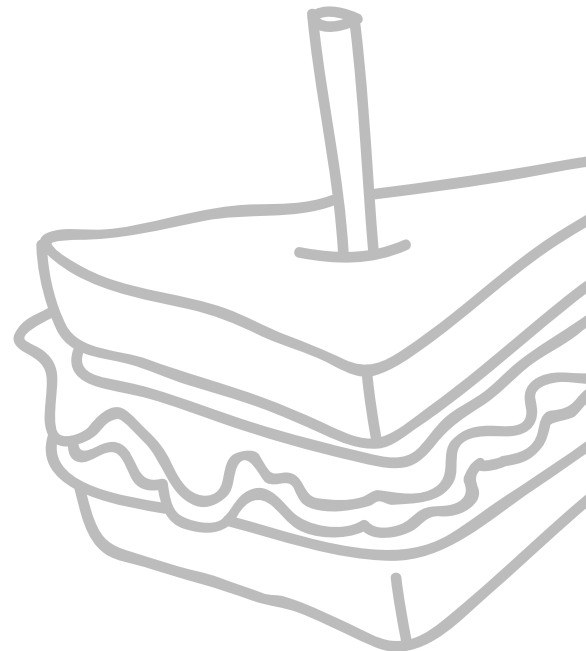
Wrap with seasonal vegetables and cottage cheese

Sandwich with raw ham and arugula leaves

Seasonal mixed salad

Verrine of chia and coconut with exotic

Seasonal fruits salad



BUFFET LUNCH

From 15 guests

BUFFET « CHÈVRERIE » CHF 25.– (per person)

Seasonal green salad

Menu of the day (Speciality) or (Vegetarian), according to the chef's suggestions

Carrot and hazelnut cake

Seasonal fruits salad

BUFFET « ST-CERGUE » CHF 35.– (per person)

Mini beef burger with barbecue sauce

Chicken sticks Mexican style

Vegetarian samossa and sweet chili sauce

Blinis with «MSC» smoked salmon

Tomato and mozzarella focaccia

Sandwich with raw ham and arugula leaves

Verrine of quinoa tabbouleh with fresh mint

Seasonal vegetal cold soup

Cheesecake with red fruit coulis

Seasonal fruits salad

BUFFET « BBQ LA GIVRINE » CHF 35.– (per person)

Seasonal mixed salad

«Surf &Turf» skewers with wild shrimps and chicken, Chimichurri sauce

Organic tofu skewers and breadcrumbs, salsa verde

Roasted potatoes with rosemary

Bourbon vanilla crème brûlée

Seasonal fruit salad



APERÔ From 15 guests

These prices do not include service and the dishes are delivered 15 minutes before the time of your event and can be served in different places depending on availability (terrace, hall, conference room, etc.).

APERÔ « TRÉLEX » CHF 5.– (per person)
Chips, flutes, salted popcorn
Marinated olives

APERÔ « GIVRINS » CHF 7.50 (per person)
Puff flutes, salted popcorn
Marinated olives
Tortilla chips, guacamole and tomato salsa

APERÔ « GENOLIER » CHF 12.50 (per person)
Chips, puff flutes, salted popcorn
Mozzarella skewers with seasonal vegetables and homemade pesto
Toast with black olive tapenade and aubergine hummus
Ramequin with cheese from our mountains
Tortilla chips, guacamole and tomato salsa

APERÔ « SUS-CHÂTEL » CHF 17.50 (per person)
Chips, puff flutes, salted popcorn
Mozzarella skewers with seasonal vegetables and homemade pesto
Toast with black olive tapenade and dried tomato hummus
Ramequin with cheese from our mountains
Vegetable dips with herbs and curry sauce
Verrine of seasonal vegetable cold soup
Smoked trout «ASC» blinis and Philadelphia

APERÔ « LA JOY » CHF 25.– (per person)
Chips, puff flutes, salted popcorn
Mozzarella skewers with seasonal vegetables and homemade pesto
Toast with green olives tapenade and beetroot hummus
Vegetable dips with herbs and curry sauce
Ramequin with cheese from our mountains
Verrine of seasonal vegetables cold
Chicken and avocado in a whole wheat wrap
Smoked salmon «MSC» blinis and Philadelphia
Croissant with baked ham and béchamel sauce
Platter of fine deli meats and local cheeses, condiments and bread



GENERAL TERMS AND CONDITIONS

1. We receive your requests on site from Monday to Friday, from 8:00 am to 3:00 pm then we invite you to proceed to your orders directly online.
2. We will send you our offers within 48 hours, and within 5 days for events with more than 50 guests.
3. All orders must reach us within the following timeframes :
Coffee break, welcome coffee, mineral water package the day before at 2 p.m. (work day).
All other requests - 72 hours before the event (work days).
4. For any request for a specific diet (vegetarianism, food allergies, etc.), do not hesitate to contact us so that we can adapt the service.
5. All cancellations must reach us 72 hours before the event.
The above times refer to business days only.
After this deadline, the last number communicated by the client will be the one invoiced for the service.
6. Free delivery to the place requested (hall or conference room) only from Monday to Friday, from 7:30 a.m. to 3 p.m.
7. For all services outside the hours and working days indicated above, an amount of CHF 50 excl. VAT per hour and per service personnel will be invoiced.
8. Delivery is only free of charge to the requested venue (hall or conference room) from Monday to Friday, from 7:30 a.m. to 3 p.m.
9. The following services are not included in the price :
 - All orders outside our usual hours and the work days indicated.
 - Delivery with service.
 - Table setting.
 - Waiter service.

PRICES

All our prices are in Swiss Francs, exclusive of tax, detailed invoice payable within 30 days.

SWISS MEATS ONLY

We rely solely on Swiss producers and livestock farmers for our beef, veal and pork supplies, and for poultry except for certain speciality items from France.

QUALITY ASSURED FISH

We serve seafood that is certified in the majority of cases, guaranteeing sustainable fishing that protects the environment; our farmed freshwater fish comes from Switzerland and the European Union.

CONTACT

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