

Fairmont
LE MONTREUX PALACE





A dream **WEDDING**

On the Swiss Riviera

Dear Future Newlyweds,

Congratulations on your engagement from all of us at Fairmont Le Montreux Palace!

As you embark on the beautiful journey toward saying “I do,” we understand that finding the perfect place to celebrate your union is essential.

With the breathtaking Lake Geneva as a backdrop, a dedicated team of experts, and an array of enchanting venues, Fairmont Le Montreux Palace could be exactly what you’re looking for.

Our wedding specialists are here to accompany you, offering exceptional and personalized service, ensuring that every detail of your dream wedding is brought to life. From the timeless elegance of our Belle-Époque venues to the modern ambiance of Le Petit Palais, and even the possibility of a garden ceremony, we offer packages to suit any vision.

Our mission is to transform your dreams into reality, creating lasting memories at every moment of your special day.

We would be honored to be by your side, supporting you in making this day everything you’ve imagined and more.





the
VENUES



the
PACKAGES



WINES
& OPEN BAR



the
WEDDING CAKE



OPTIONS
& SERVICES



our
SUPPLIERS

A grand, ornate theater interior with a high, vaulted ceiling featuring intricate frescoes and sculptures. A large, multi-tiered crystal chandelier hangs from the center of the ceiling. The stage is visible through a large arched opening, with a backdrop depicting a cityscape. Several performers are on stage, illuminated by colorful spotlights. The walls are decorated with classical architectural elements, including columns and arched windows with decorative glass. The overall atmosphere is one of elegance and grandeur.

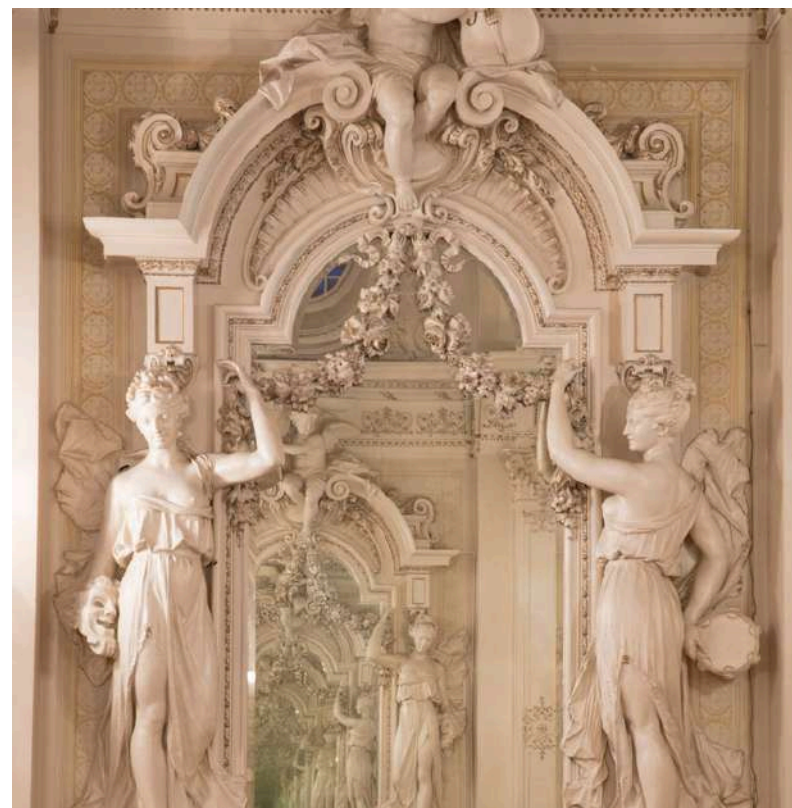
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the
VENUES

Belle ÉPOQUE

The **Salle des Fêtes** radiates elegance and classical charm, offering a magnificent 230m² Belle Époque space where, once upon a time, an orchestra played nightly on stage for our guests. This enchanting setting is ideal for hosting a wedding with up to 180 guests, or 150 with room for a dance floor.

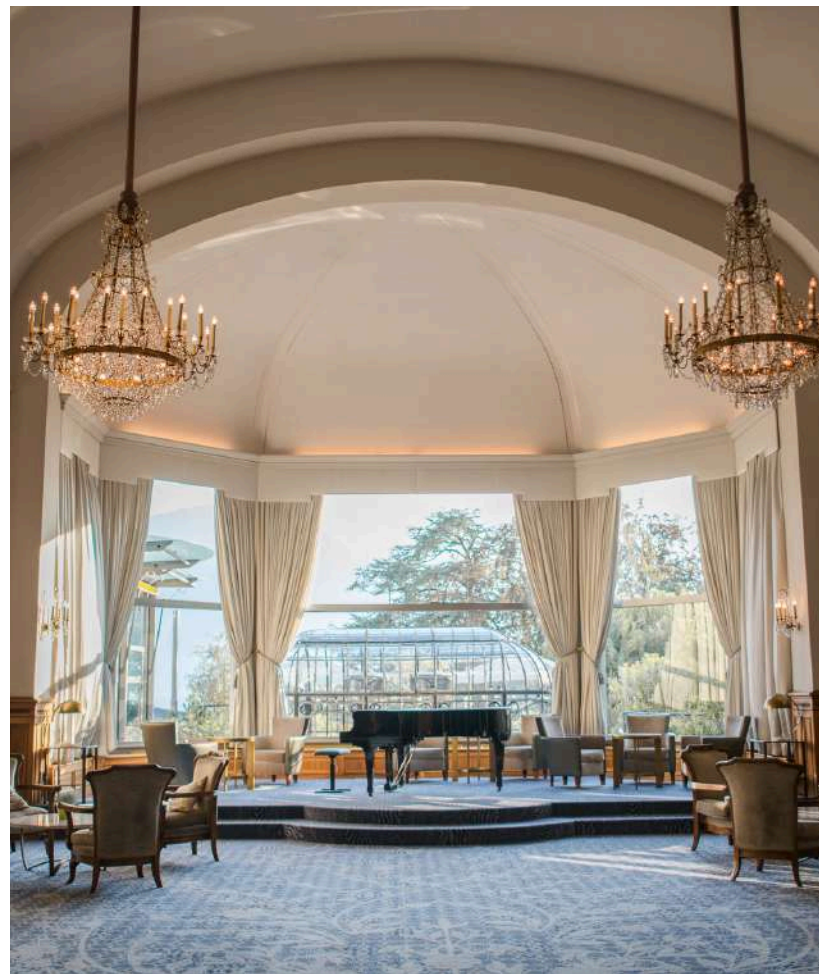
Adjacent to it is the **Salon Bridge**, a room that originally welcomed guests for lively bridge games. Today, it's a perfect venue for receptions of up to 120 guests -an ideal gathering space for toasts and celebrations, either before dinner or following the ceremony.



Belle ÉPOQUE

The **Salle des Congrès**, a splendid 370m² Belle Époque room, exudes elegance and classical charm—perfect for an unforgettable wedding celebration with seating for up to 340 guests.

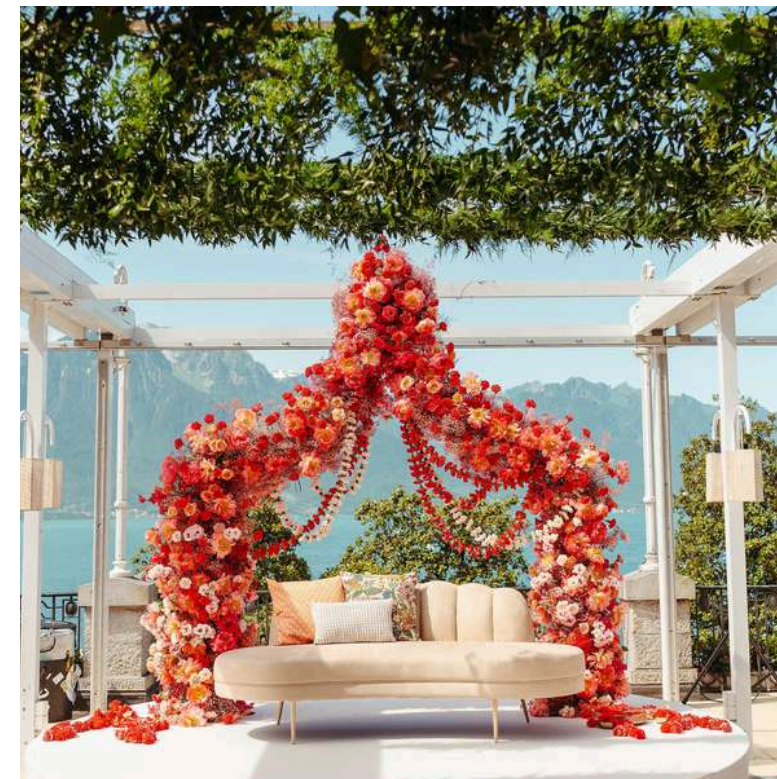
For a captivating cocktail reception, our majestic **Grand Hall**, spanning over 200m², can host up to 300 guests. With its grand fireplace, lofty ceilings, and impressive pillars, this venue creates an enchanting ambiance for any occasion.





Petit PALAIS

La Coupole, located on the upper level of Le Petit Palais, features a spacious terrace with breathtaking lake views. This beautiful and distinctive room combines Belle Époque charm with contemporary style, making it an ideal setting for weddings of up to 130 guests or 100 with a dance floor.



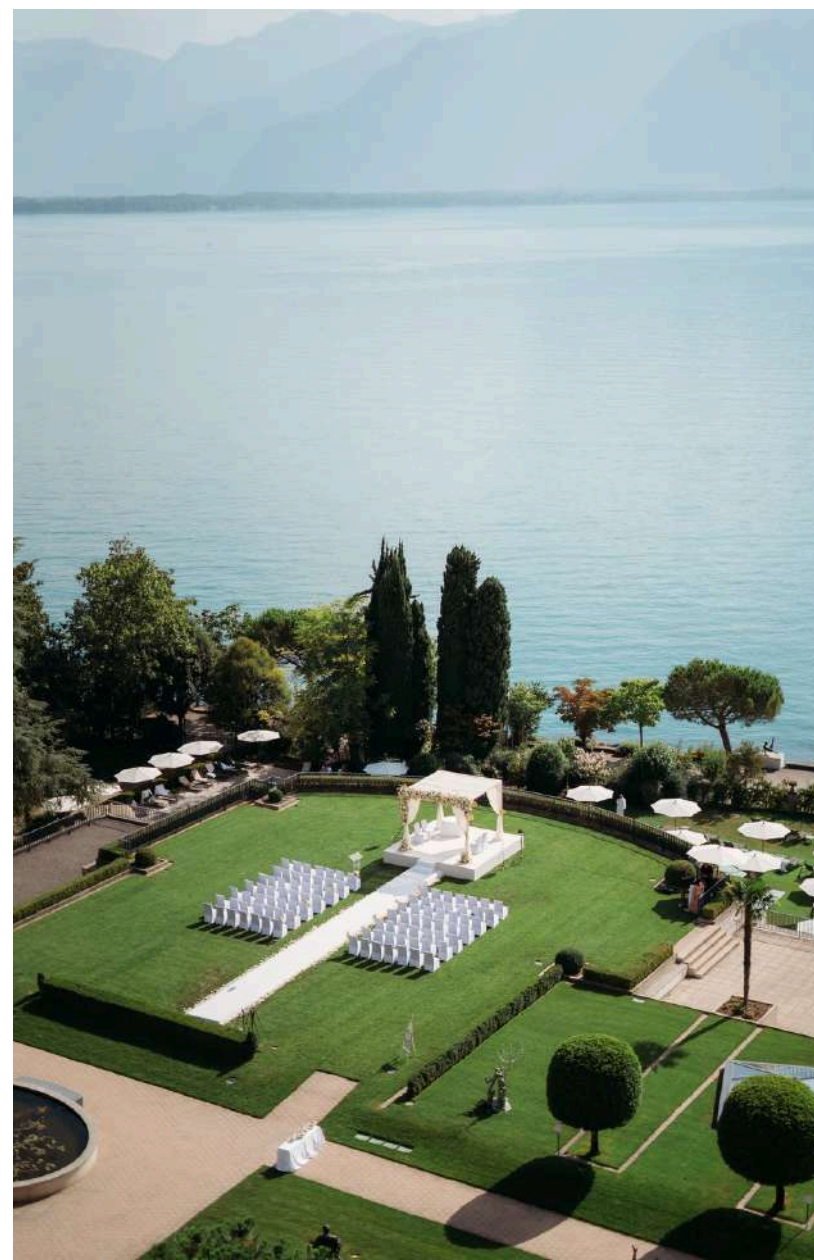
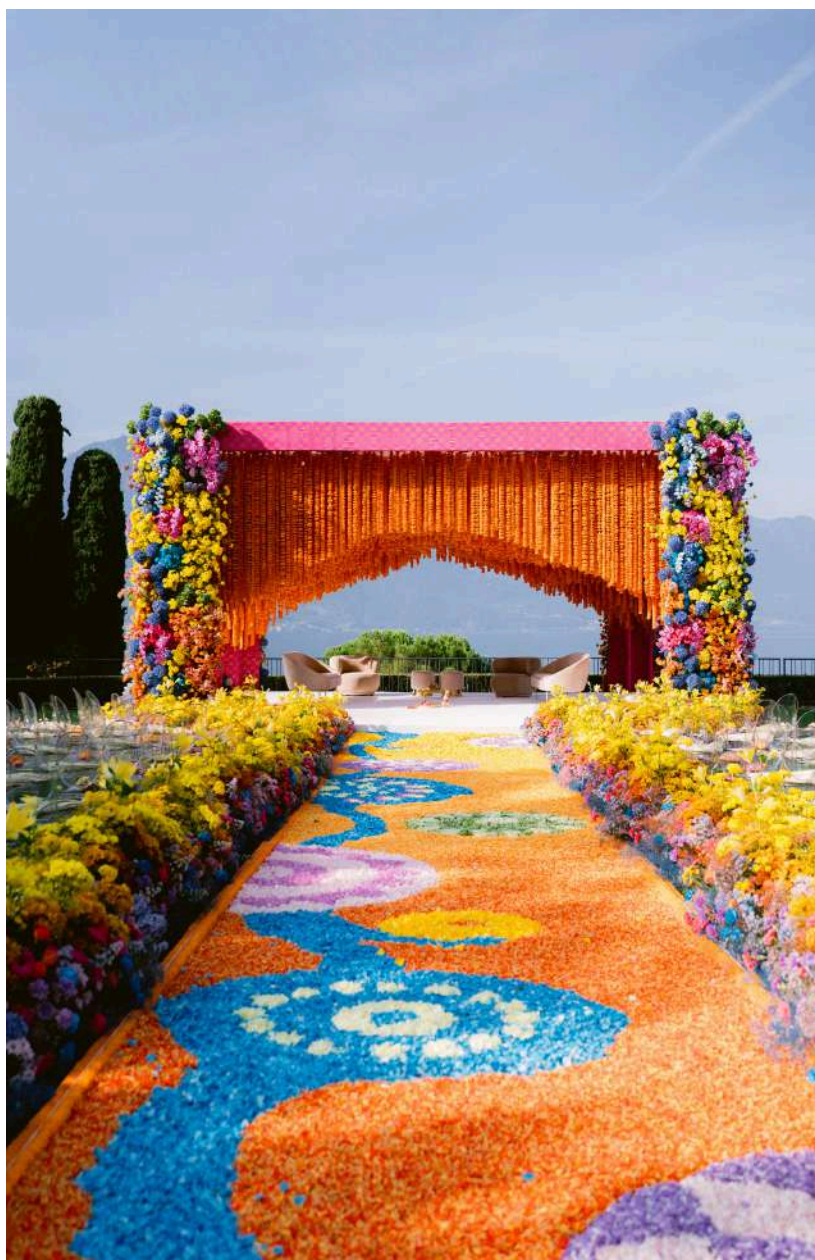
The **Terrasse** offers a breathtaking view over the Alps and Lake Geneva, making it the perfect spot for an outdoor wedding ceremony or a cocktail reception along the enchanting shores of the Swiss Riviera.

*Possibility of privatization subject to availability and fees



The gardens of the **PALACE**

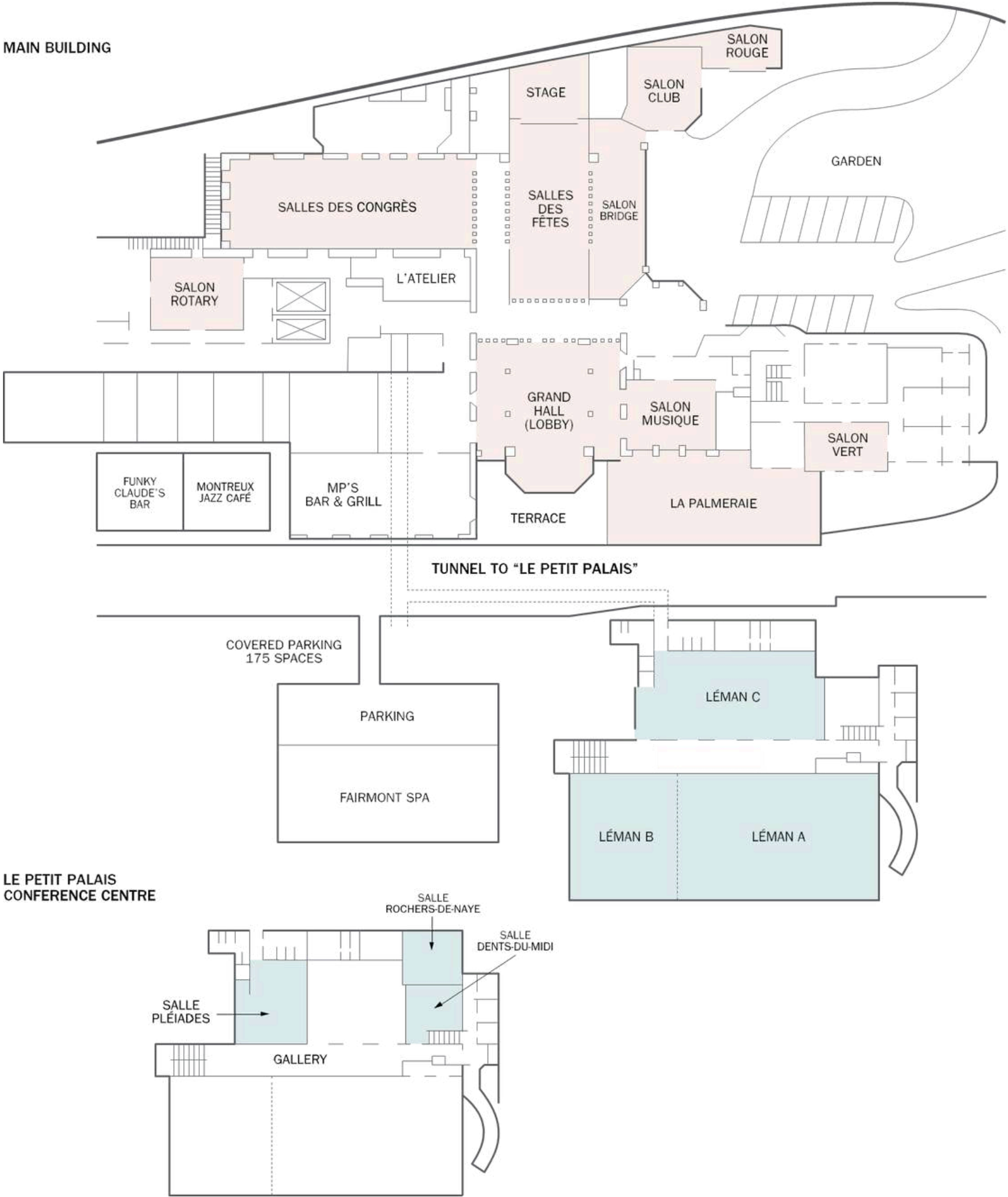
Our beautiful **gardens** can host your wedding ceremony or cocktail party. On the shores of Lake Geneva, facing the Alps, it is an ideal place to celebrate this very special day. *



*5000 CHF for the privatization of the gardens upon availability

EF

Floor
PLAN





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the
PACKAGES

Romantic PALACE

FOR A MINIMUM OF 80 ATTENDEES

- One hour cocktail reception including
Local white & red wine, Kir, Swiss beer
Assorted fruit juices, soft drinks, mineral water
Dry snacks & olives
- **4-course menu** from our Executive Chef's suggestions
- Personalized wedding cake created by our Pastry Chef
- Complemented by one glass of champagne per guest
- Coffee, tea & mignardises
- **Standard floral arrangements** created by our floral artist according to your preferences
- Personalized menus, and table plans standard
- Menu tasting arranged for the couple before the wedding day (with the Palace's experts)
- Screen and projector set-up for your diaporama
- Valet parking service for the newlyweds
- Service until 2 am (Friday & Saturday)
- Access to our Fairmont Spa, including one complimentary 1 hour Spa treatment for the couple
- Complimentary Signature Suite for the couple, including in-suite American breakfast or at the buffet

CHF 280.-
per person

Please note that the rental fees for the ceremony in the gardens or banquet rooms are not included in the price mentioned above.



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Romantic PALACE

OUR CHEF'S SELECTION, 4 COURSE MENU WITH COFFEE, TEA, MIGNARDISES AND WEDDING CAKE

COLD STARTER

Albacore tuna steak, Asian spices seasoning,
Kombawa cream & green tea broth

Snow crab, Datterino tomatoes and crunchy zucchini,
Basil oil vinaigrette

Homemade foie gras terrine, Raspberry gel, honey
tuile & warm brioche

HOT STARTER

Seasonal mushrooms Carnaroli risotto
Truffle sauce, lovage espuma & parmesan cracker

Quail from Promasens
Foie gras aiguillette and escalope
Carrot and parsley pot au feu

Mediterranean sea bass
Sea urchin emulsion and Madagascar pepper
Tomato confit and yellow zucchinis

MAIN COURSE

Sautéed veal tenderloin, Cream of tarragon, grilled
zucchini and red peppers , Spring root vegetables

Skillet-roasted beef filet, Herb crisps, Sarladaise
potatoes purée and baby vegetables

Roasted duck filet with lemon zest and citrus juice,
Summer vegetable stew and artichoke

DESSERT

Meringue spiral, raspberry seeds, Red fruits sorbet,
Double cream, Raspberry and strawberry purée

Chocolate cake with soft Guanaja Namélaka, Orizaba
biscuit, Toblerone ice cream and cacao streusel

Candied grapefruit, macaroon with milk foam,
Fig sorbet, crystallized violets





Magnificent PALACE

FOR A MINIMUM OF 80 ATTENDEES

- Cocktail reception, one-hour free-flow including **Champagne, Kir Royal**, local white & red wine, Swiss beer
Assorted fruit juices, soft drinks, mineral water
- **3 Amuse-bouche**, dry snacks & olives
- **5-course menu** from our Executive Chef's suggestions
- Personalized wedding cake created by our Pastry Chef
- Complemented by one glass of champagne per guest
- Coffee, tea & mignardises
- **Deluxe floral arrangements** created by our floral artist according to your preferences
- **Beige chair covers or the Palace's traditional chairs**
- Personalized menus, and table plans standard
- Menu tasting arranged for the couple before the wedding day (with the Palace's experts)
- Screen and projector set-up for your diaporama
- Valet parking service for the newlyweds
- Service until 2 am (Friday & Saturday)
- Access to our Fairmont Spa, including one complimentary 1 hour Spa treatment for the couple
- Complimentary Signature Suite for the couple, including in-suite American breakfast or at the buffet

CHF 345.-
per person

Please note that the rental fees for the ceremony in the gardens or banquet rooms are not included in the price mentioned above.



Magnificent PALACE

OUR CHEF'S SELECTION, 5 COURSE MENU WITH COFFEE, TEA, MIGNARDISES AND WEDDING CAKE

COLD STARTER

Highland salmon tartar
Cucumber gel, black radish and lemon pearls

Beef tataki marinated in Yuzu ponzu, Baby asparagus
and crispy daikon , Black truffle and purple shiso
mayonnaise

Marbled foie gras, thin slices of smoked whitefish
with tea aromas, Cherry gel and butter brioche

HOT STARTER

Aquarello risotto with strands of safran
Butterfly shrimp, shellfish sauce and cajun spices

Roasted gambas with green curry, Crispy julienne
carrot and ginger sauce

Saint-Pierre fillet 'à la plancha',
Red basil emulsion, cherry tomatoes and olives

MAIN COURSE

Pigeon supreme, Honey and white balsamic
reduction, Cabbage confit with barberry and spring
vegetables

Guinea fowl ballotin, Ancient mustard seed sauce
Pan-seared mushrooms, sage and fresh vegetables

Roasted beef filet, Black truffle crust,
Sarladaise potato purée and seasonal vegetables

CHEESE SELECTION

Served with Fresh fig Bread or Walnut Bread or
Fig/Walnut Bread

DESSERT

Meringue spiral, raspberry seeds, Red fruits sorbet,
Double cream, Raspberry and strawberry purée

Chocolate cake with soft Guanaja Namélaka, Orizaba
biscuit, Toblerone ice cream and cacao streusel

Candied grapefruit, macaroon with milk foam,
Fig sorbet, crystallized violets



Enchanting PALACE

FOR A MINIMUM OF 80 ATTENDEES

- Cocktail reception, one-hour free-flow including
Prestige Champagne, Kir Royal, local white & red wine
Selection of spirits (Campari, Martini, Porto, Tequila,
Aniseed flavored Spirits, Vodka, Whisky, Gin, Rum)
Assorted fruit juices, soft drinks, mineral water, Swiss beer
- **6 types of amuse-bouche**, dry snacks & olives
- **6-course menu** from our Executive Chef's suggestions
- Personalized wedding cake created by our Pastry Chef
- Complemented by one glass of champagne per guest
- Coffee, tea & mignardises
- **Platinum floral arrangements** created by our floral artist according to your preferences
- **Beige chair covers or Palace chairs with white knots**
- Personalized menus, and table plans standard
- Menu tasting arranged for the couple before the wedding day (with the Palace's experts)
- Screen and projector set-up for your diaporama
- Valet parking service for the newlyweds
- Service until 2 am (Friday & Saturday)
- Access to our Fairmont Spa, including one complimentary 1 hour Spa treatment for the couple
- Complimentary Signature Suite for the couple, including in-suite American breakfast or at the buffet
- 3 course menu romantic dinner for two on your first Wedding Anniversary

CHF 395.-
per person

Please note that the rental fees for the ceremony in the gardens or banquet rooms are not included in the price mentioned above.



Enchanting PALACE

OUR CHEF'S SELECTION, 6 COURSE MENU WITH COFFEE, TEA, MIGNARDISES AND WEDDING CAKE

COLD STARTER

Thinly sliced smoked duck on crispy celery,
Seasonal black truffle cream

Lobster, crunchy raw vegetables,
Tasmanian pepper vinaigrette

Pressed foie gras, quail filet
Red plum jelly and cocoa tuile

HOT STARTER

Sautéed scallops with creamy shell broth,
Pan-fried chanterelles & purple shiso sprouts

Duck foie gras escalope
Green cabbage leaves, full bodied broth, fresh beans

Roasted crayfish with tandoori spices, Butternut &
lemongrass purée with a light and creamy green curry

SORBET

Mirabelle sorbet with 40% iced elixir

Raisin sorbet with 40% iced elixir

Pear sorbet with 40% iced elixir

MAIN COURSE

Roasted veal tenderloin, ancient mustard seeds
Tarragon juice, creamy sweet potatoes, sautéed
morels and baby vegetables, Wild pansies

Quail roulade with mushrooms,
Sauce with black truffle pearls, Vonassienne mini
crêpes, Seasonal vegetables

Sautéed beef "Chateaubriand"
Morel sauce, potato gratin with leek,
Seasonal vegetables

CHEESE SELECTION

Served with Fresh fig Bread or Walnut Bread or
Fig/Walnut Bread

DESSERT

Café liégeois
Soft chocolate biscuit, Arabica coffee mousse,
Pure chocolate ganache, crispy cocoa beans & coffee
ice cream

Diced lime, roasted pineapple
Coconut biscuit and sesame shortbread

Rose crisp, Red fruit jelly, almond milk cream,
rosé champagne sorbet





Cheese SELECTION

La Riviera

Gruyère, Tilsiter, Tomme Vaudoise, Fresh goat cheese, Reblochon
CHF 14.- per person

Le Léman

Gruyère, Appenzeller, Tilsiter, Goat cheese, Maréchal, Tomme Vaudoise, Brie
CHF 15.- per person

Assiette Pléiades

Gruyère de l'Etivaz, Tomme Vaudoise, Brie from Meaux, Vacherin from Fribourg
CHF 15.- per person

Assiette Dents du Midi

Marechal, Gruyère de l'Etivaz, Tomme Vaudoise, Bleu de Châtel
CHF 15.- per person

Assiette Les Paccots

Tête de moine affinée, Gruyère, Smoked goat cheese, Reblochon
CHF 15.- per person

Le Vaudois

Gruyère Etivaz AOC, Maréchal, Tomme de Rougemont, Brie de Meudon, Bleu de Châtel, Artisanal goat cheese, Vacherin from Fribourg
CHF 16.- per person

Royale des Alpes

Gruyère Etivaz AOC, Maréchal, Tomme de Rougemont, Brie de Meudon, Bleu de Châtel, Crottin de chèvre, Vacherin Mont d'or de Joux, Tête de moine
CHF 17.- per person

Assiette Rochers de Naye

Tilsiter, Brie de Meudon, Gruyère, Fresh peppered goat cheese
CHF 12.- per person

**Please note that the cheese selection can be served plated or as a buffet*

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WINE
& PACKAGES





Wine PACKAGES

Our wine packages are composed of 3dl (3 glasses) or 5dl (5 glasses) of white and red wine, as well as mineral water (still & sparkling).

Do you like a particular wine?
We also have the possibility of creating a personalized package according to your preferences.

DISCOVERY Package

Composed of local red and white wine. Selected by our sommelier.

- Package 3dl CHF 34.-
- Package 5dl CHF 54.-

DELUXE Package

Composed of red and white wine from Yvorne, Réserve of Fairmont Le Montreux Palace.

- Package 3dl CHF 40.-
- Package 5dl CHF 64.-

PREMIUM Package

Composed of prestigious Swiss and international red and white wines

- Package 3dl CHF 47.-
- Package 5dl CHF 75.-



Open BAR

You can also take advantage of our "Upon consumption bar" option for dancing after the meal. Invoicing is on a per-glass basis, and the list of drinks and spending limits are to be agreed with the couple in advance of the event.

Local white wine	CHF 11.-	Grand Marnier	CHF 16.-	Fruit juices	CHF 7.-
Local red wine	CHF 11.-	Bailey's	CHF 16.-	Coca Cola	CHF 7.-
Cardinal	CHF 8.-	Amaretto	CHF 16.-	Coca Cola Zero	CHF 7.-
Heineken	CHF 10.-	Cointreau	CHF 16.-	Schweppes Tonic	CHF 7.-
J&B Rare	CHF 16.-	Grappa	CHF 11.-	Schweppes Bitter	CHF 7.-
Jack Daniel's	CHF 19.-	Williamine	CHF 11.-	Ginger Ale	CHF 7.-
Rhum	CHF 17.-	Cognac VSOP	CHF 18.-	Henniez	CHF 9.-
Gin	CHF 17.-	Hennessy XO	CHF 24.-	Red Bull	CHF 10.-
Vodka	CHF 17.-	Calvados Père Magloire VSOP	CHF 11.-		
Porto Sandeman	CHF 11.-				



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the
WEDDING
CAKE



The WEDDING CAKE

THE SELECTION

Pistachio vanilla strawberry cake	Pistachio Geneva bread sponge cake, vanilla cream and fresh strawberries <i>Also available in raspberry</i>
All chocolate	64% soft dark chocolate biscuit, intense chocolate cream
Lemon	Lemon madeleine cake with lemon & bergamot cream and fresh raspberries
Chocolate raspberry	Soft chocolate biscuits, creamy earl grey chocolate, raspberry confit and fresh raspberry
Exotic	Soft coconut sponge cake, creamy mango passion fruit and pan-fried mango
Chocolate Cara	Soft pecan biscuit, creamy caramel, dark chocolate ganache 70%
Praline	Soft hazelnut biscuit, yuzu cream, intense hazelnut praline with fleur de sel & mousse Gianduja

**Subject to change for non-artificial tiered cakes*
**Decorations, number of tiers, and design created in collaboration with our Pastry Chef*
**Depending on your needs, additional fees may apply*





Sweet SELECTION

Let yourself be tempted by one of our sweet workshops specially designed by our Pastry Chef*.

«Fête foraine» workshop

Choice of crêpes, toffee apple, cotton candy and popcorn on our stand

CHF 15.- per person

Fresh seasonal fruit tarts

Our chefs will create tarts in front of you

CHF 15.- per person

Flambéed fruits

Seasonal fruits flambéed with regional fruit spirits

CHF 15.- per person

Chocolate fountain

The chocolate fountain grand cru Jivara with seasonal fruit skewers and small sweets on lollipops

CHF 12.- per person

The macarons

Macaroons with different flavours topped with your choice of cream by our Chefs

CHF 16.- per person

The Palace candy bar

Selection of colorful candies & sweets

Price upon request

Ice cream & sorbet trolley

Venetian ice cream and sorbets with choice of toppings depending on the season

CHF 8.- per personne

**In addition to the package you have chosen*





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OPTIONS
& SERVICES



Our OPTIONS

Menu suggestions

Don't hesitate to ask our executive chef for menu suggestions, or let us know your preferences so we can create a menu to suit you.

Wedding à la carte

If you're planning a more intimate reception (fewer than 100 adults), we'll be happy to prepare a customized offer for you.

Extended aperitif

If you'd like to enjoy a longer drink with your loved ones before sitting down to dinner, we can extend the duration of the aperitif.
Prices and specifications on request.

Service provider menu

We offer a 3-course menu (mineral water, coffee/tea included) for your wedding suppliers (DJ, photographer...) at CHF 60.00 -on request.

For kids

On request, we offer a selection of dishes that will appeal to the youngest guests. *Menu price CHF 50.00.*

A room close to your dining room can be reserved for a Kids Corner with toys, coloring and TV (subject to availability)
Price: CHF 450.-.

Baby-sitters can also be organized by us.
Rate: CHF 55 per hour per baby-sitter

Brunch

You can extend the festivities by attending our Sunday brunch.
CHF 105 per person (excluding certain dates).
With the availability of renting out a full private area (for more than 40+ guests).

Our SERVICES

Staff cost

Service is included until 2am. After this time, you will find below the surcharge to be taken into account for each hour started:

Up to 60 people CHF 300/hour

61 to 100 people CHF 400/hour

101 to 150 people CHF 500/hour

151 to 200 people CHF 600/hour

From 201 people CHF 700/hour

Tasting

The future bride and groom are invited to a tasting meal, during which they can discover the food, wine, pièce montée and floral arrangements chosen for their big day. It's free for the couple. A one-off fee of CHF 150 (excluding beverages) will be charged for close relations wishing to attend (up to a maximum of 4 people).

Accommodation

We offer special rates for guests staying at the Fairmont Le Montreux Palace on the night of your wedding. Rates vary according to period and availability. On request.

Parking

A special rate of CHF 28.- upon availability per self parking vehicle is offered to your guests on the evening of your wedding. Please reserve the required number of seats in advance.

Flowers

Our florist is at your service to create customized arrangements according to your preferences and chosen package. You can contact her at the following address Fleuriste.Bronimann@Fairmont.com

Audio-visual

Our technical partner is at your disposal for any request for specific sound or lighting equipment. Please contact us with your requests.

Spa

On the eve of the big day, once all the preparations are complete, it's time to relax. The Fairmont Spa invites you to take advantage of its facilities and special packages. Tel : + 41.21.962.17.00 - spa.montreux@fairmont.com

Photoshoot

We'll be happy to give you access to our spaces before, during or after the wedding (engagement shoot, couple shoot, etc.), subject to availability.





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Service
SUPPLIERS

Our PARTNERS

For all the ancillary services that will make your day unforgettable, we're happy to share with you our portfolio of trusted service providers: wedding planners, artistic direction & decoration, videographers & photographers, invitations, celebrants, dresses & suits, bridal beauty, entertainment, music, DJs, transport...

Don't hesitate to ask!



Once upon a time, there was,
the WEDDING
of your DREAMS





Contact INFORMATION

Events team

meetingmontreux@fairmont.com

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