



Magnificent Palace Celebration

FOOD & DRINK TO INSPIRE

- One-hour cocktail reception
- Champagne, Kir Royal, selection of red and white wines from the region, Swiss beer, fruit juices and mineral water
- Three kinds of amuse-bouches, dry snacks and olives
- Four-course menu created by our Executive Chef
- Personalized wedding cake created by our Pastry Chef
- One flute of champagne per guest
- Coffee and tea break complemented by petits fours

FINISHING TOUCHES

- Deluxe Floral arrangement created by our Floral Artist
- Beige chair covers or palatial chairs ornamented with a stylish bow
- Personalized menus, easels and table plans
- Menu tasting arranged for the future couple with our wedding Experts
- Nuptial suite for the couple, including in-suite American breakfast
- Access to our Willow Stream Spa, including one complimentary treatment
- Valet parking by our Clefs d'Or Concierge for the couple's vehicle at all times
- Complimentary service till 2:00 AM

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- Rate for a wedding of 100 adults or more: CHF 289.– per person
 - Rate for a wedding of 80 to 99 adults: CHF 309.– per person

DELIGHT

Homemade foie gras terrine with raspberry gelée and honey crisp,
served with a warm brioche

Mediterranean sea bass with sea urchin emulsion and Madagascar pepper,
served with candied tomatoes and yellow zucchini

Roasted beef filet with truffle oil crisp, sarladaise potatoes and seasonal vegetables

Cheese plate with fresh nuts and fig bread

Wedding cake

Coffee, tea and petits fours

GOURMAND

Beef tataki marinated with yuzu ponzu, served with mini asparagus,
crunchy daikon, black truffle mayonnaise and purple shiso

Gambas roasted with green curry, carrot and ginger juice,
served with crispy julienne strips

Roasted veal filet with tarragon velouté, served with chartreuse zucchini,
grilled red peppers and spring vegetables

Creamy chocolate sphere with wild strawberry gelée, Genoa pistachio cake,
white peach sorbet and a crispy biscuit

Wedding cake

Coffee, tea and petits fours

EXTRAS

We also offer a range of additional services and food to further elevate your wedding:

Midnight snacks

Penne served with tomato, bolognese
and/or carbonara sauces
CHF 14.– per person

Club sandwich with chips
CHF 16.– per person

Veal sausage from St. Gallen and roasted potatoes
with onion sauce and mustard pots
CHF 18.– per person

Selection of cheese and cold cuts
CHF 22.– per person

Kids' menus

For children up to 12 years of age (CHF 50.–)

Kids' corner with games available upon request

Brunch

Extend the party into the next morning with
our family brunch on Sunday
CHF 89.– per person



Wine List

Fairmont
LE MONTREUX PALACE

Our wine packages have been created especially for you. They are composed of 3 dl (3 glasses) or 5 dl (5 glasses) of white or red wine, as well as unlimited mineral water.

TRADITIONAL PACKAGE

Composed of red and white wines from the region (selection by our sommelier)

- Package 3 dl at CHF 30.–
 - Package 5 dl at CHF 46.–
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CONNAISSEUR PACKAGE

Composed of red and white wines from Yvorne, Reserve du Fairmont Le Montreux Palace private label

- Package 3 dl at CHF 35.–
 - Package 5 dl at CHF 52.–
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DELUXE PACKAGE

Composed of prestigious red and white Swiss wines from Vaud and Valais regions

- Package 3 dl at CHF 42.–
- Package 5 dl at CHF 60.–

Would you like to select a particular wine? We can also customize your wine package according to your needs.