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COFFEE BREAK PACKAGE

Our prices include meals, staff, as well as required standard material.

Service for a minimum of 100 guests.

30' SERVICE

CHF 9.50/guest

Coffee

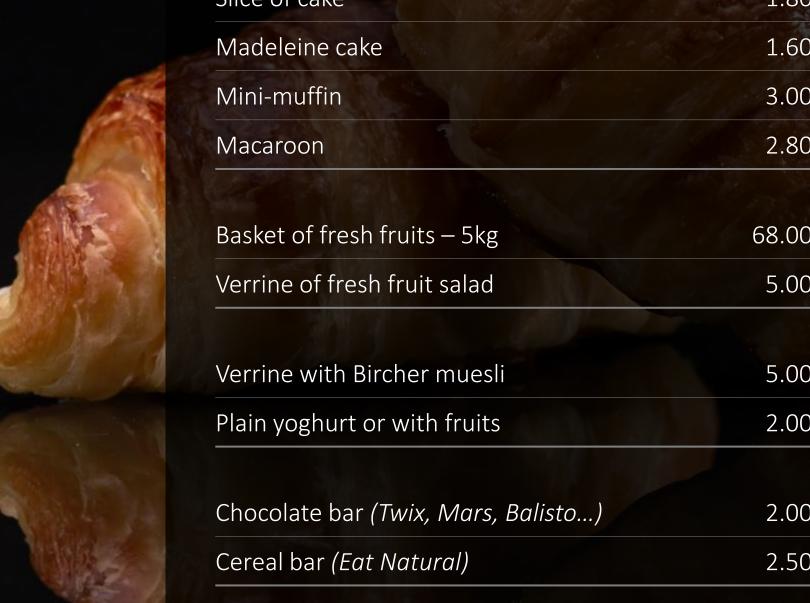
Selection of teas and herbal infusions

Mineral water

Fruit juices

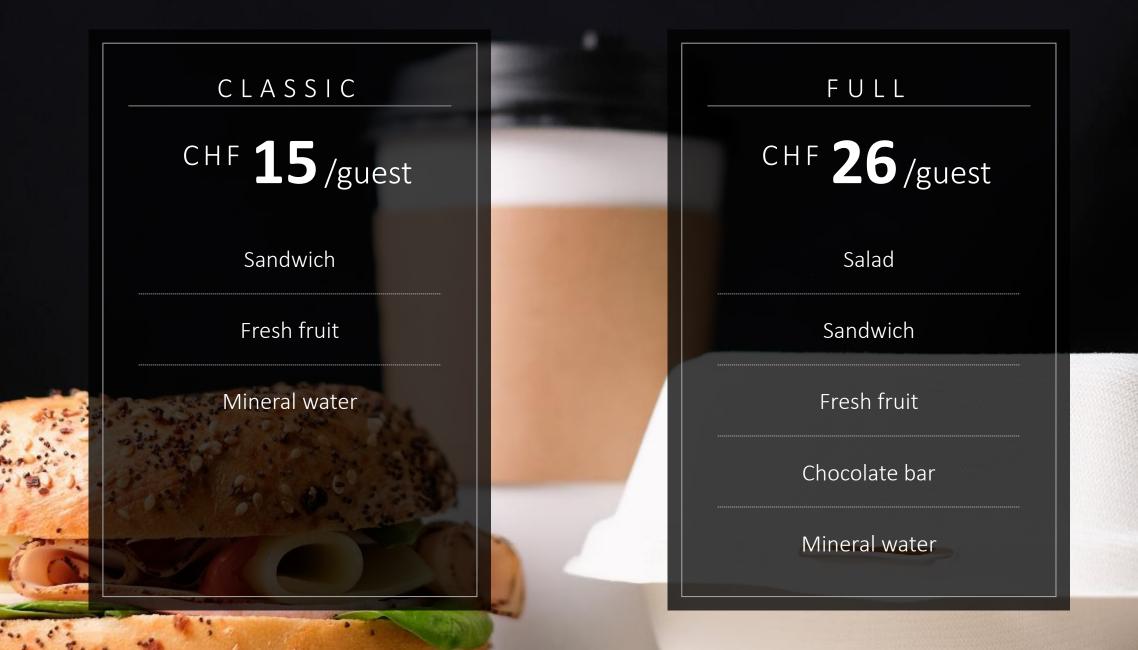
HALF-DAY (4H) CHF 19/guest Coffee Selection of teas and herbal infusions Mini danish pastries or assorted cakes Mineral water Fruit juices

SIDE DISHES	U N I T (C H F)
Butter croissant	1.80
Mini-danish pastry	1.90
Slice of cake	1.80
Madeleine cake	1.60
Mini-muffin	3.00
Macaroon	2.80
	The same of the sa
Basket of fresh fruits – 5kg	68.00
Verrine of fresh fruit salad	5.00
Verrine with Bircher muesli	5.00
Plain yoghurt or with fruits	2.00
Chocolate bar (Twix, Mars, Balisto)	2.00
Cereal bar (Eat Natural)	2.50
Mini-sandwich	4.50



LUNCH-BOX PACKAGE

Our prices include single-use packaging, delivery, and service furniture.





Coleslaw salad

Tabbouleh salad with fresh mint

Quinoa salad with vegetables

Sandwich to be selected* – 1 piece

Chicken sandwich

Vegetarian sandwich

Ham and cheese sandwich

Fruit to be selected* – 1 piece

Apple

Banana

Seasonal fruit

Chocolate bar – 1 piece

Mineral water – 50 cl

* Subject to change according to seasonal products





SANDWICH-LUNCH PACKAGE

Our prices include staff, tableware, service furniture.

Service for a minimum of 100 guests.

60' SERVICE

CHF 41/guest

Salad to be selected

3 various mini-sandwiches

2 assorted desserts

Salad to be selected* – 1 box 500 ml

Coleslaw salad

Tabbouleh salad with fresh mint

Quinoa salad with vegetables

Assortment of mini-sandwiches* – 3 pieces

Chicken curry wrap

Mini-sandwich with swiss cheese

Mini-sandwich with country ham

Polar bread with smoked salmon

Selection of desserts* – 2 pieces

Fresh fruit salad

Assortment of mini-pastries





STANDING-LUNCH PACKAGE

Our prices include staff, tableware, service furniture.

Service for a minimum of 100 guests.

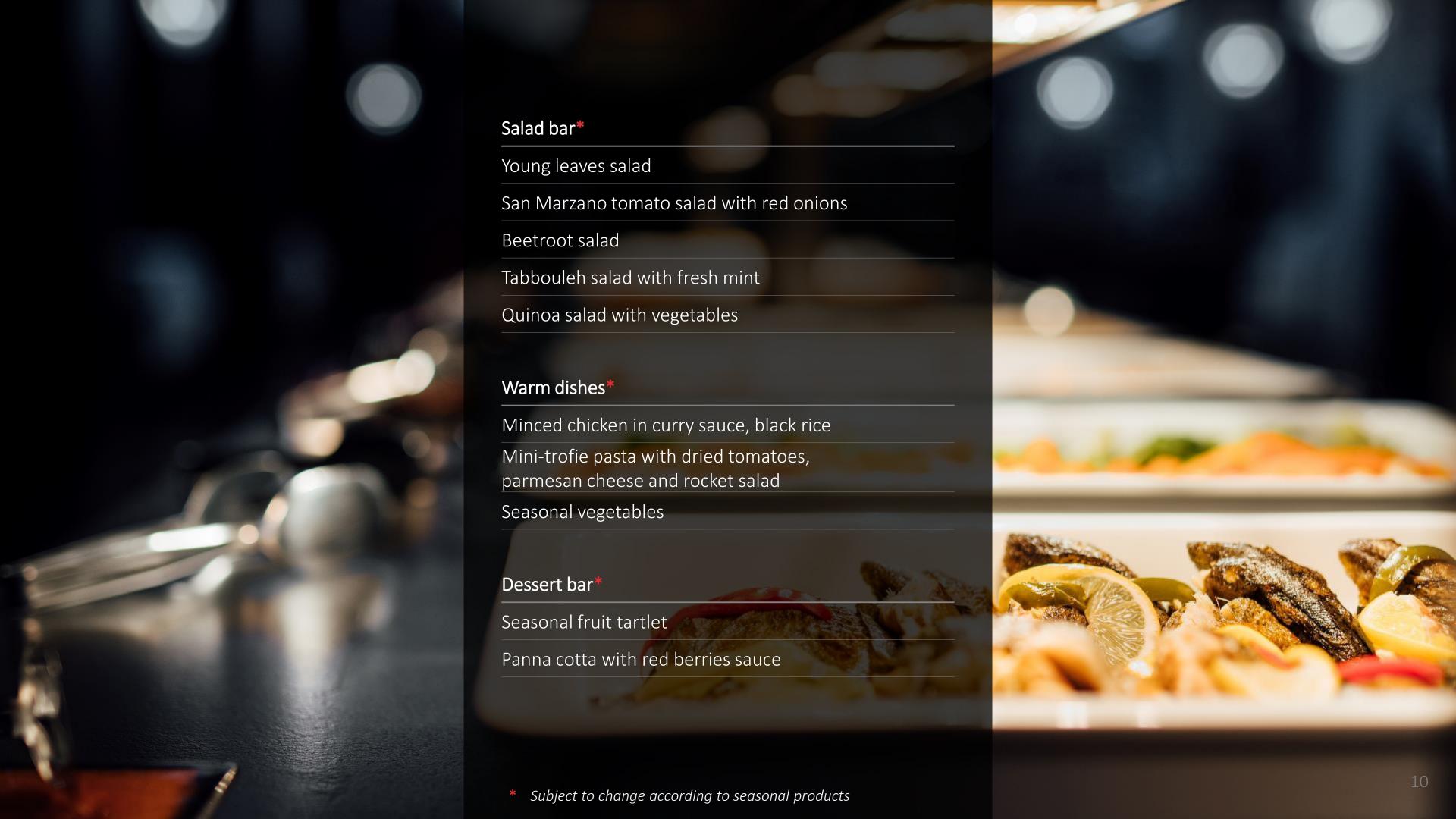
90' SERVICE

CHF 54/guest

Salad bar

Warm dishes

Dessert bar



BEVERAGES PACKAGE

Package served within the duration of a lunch.

Our prices include staff, tableware, service furniture.

Service for a minimum of 100 guests.

WITHOUT ALCOHOL

CHF 8 /guest

Sodas

Fruit juices

Mineral water

Coffee, tea or herbal infusions

WITH ALCOHOL CHF 16/guest White and red Swiss wine Sodas Fruit juices Mineral water Coffee, tea or herbal infusions

Sodas

Coca-cola

Coca zero

Sprite

Ice tea

Fruit juices

Apple juice

Orange juice

Mineral water

Plain

Sparkling

Warm beverages

Coffee

Selection of teas and herbal infusions

Swiss wines-2dl

White wine, Chasselas from Geneva

Red wine, Gamay from Geneva



APERITIF PACKAGE

Our prices include staff, tableart, service furniture.

Service for a minimum of 100 guests.

30' SERVICE

CHF 16/guest

Swiss wines and beer

Cold beverages

Savoury dishes

60' SERVICE

CHF 22/guest

Swiss wines and beer

Cold beverages

Savoury dishes



Swiss wines and beer

White wine, Chasselas from Geneva

Red wine, Gamay from Geneva

Cardinal Spéciale beer

Cold beverages

Coca-cola

Coca zero

Sprite

Ice tea

Mineral water

Fruit juice

Savoury dishes

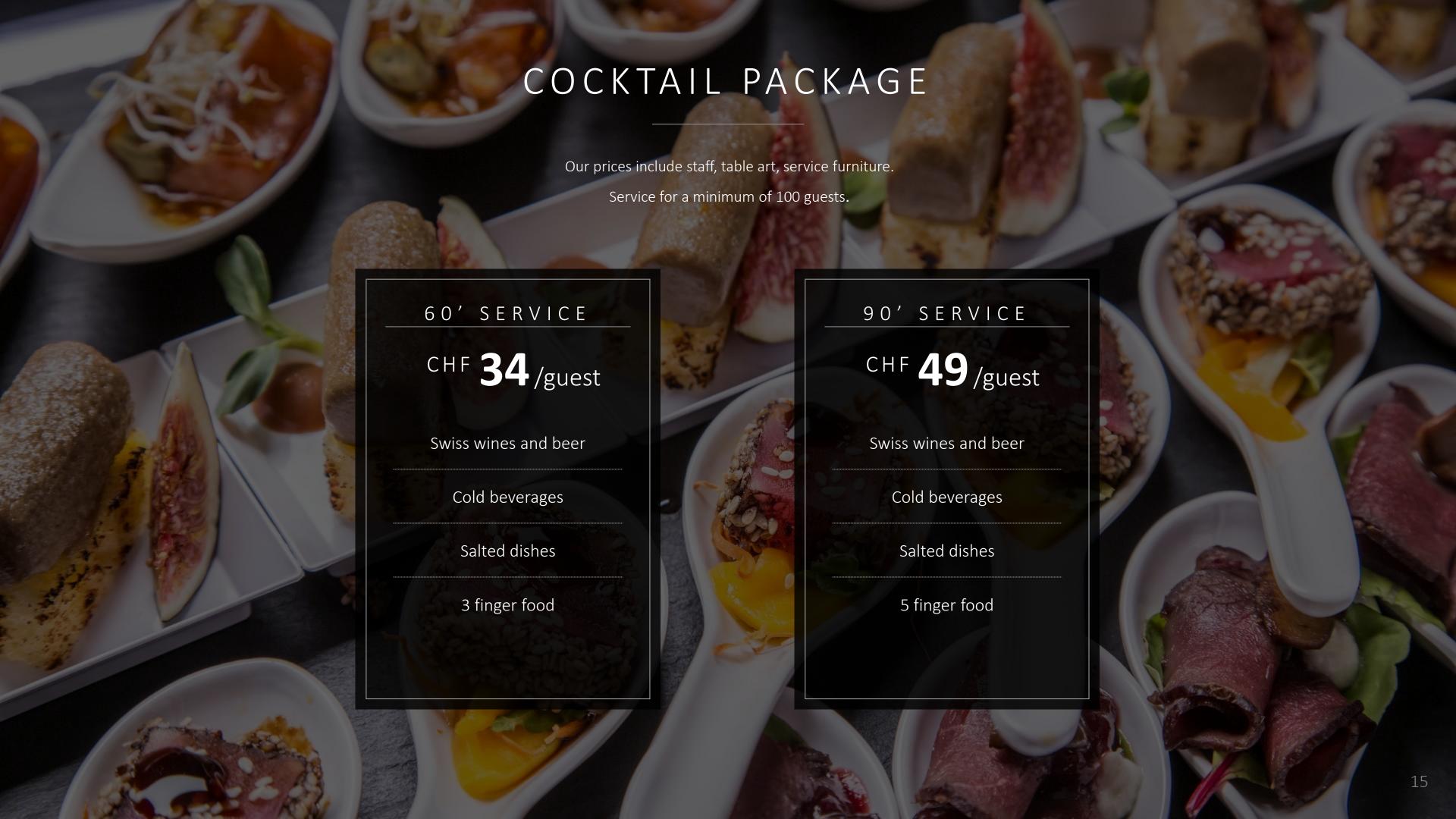
Salted flutes from the confectioner

Roasted peanuts

Various types of olives

Salted and paprika chips







Swiss wines and beer

Chasselas from Geneva

Gamay from Geneva

Cardinal Spécial beer

Cold beverages

Coca-cola

Coca zero

Sprite

Ice tea

Apple juice

Orange juice

Savoury dishes

Salted flutes from the confectioner

Roasted peanuts

Various types of olives

Salted and paprika chips

Examples of finger food*

Gourmet canape with salmon and shrimps

Polenta skewer and smoked duck magret

Blinis with salmon and creamy horseradish

Crunchy cucumber and fresh cheese with mint

Involtini of marinated beef, roasted pine nuts and basil

Duck foie gras with fig chutney and salted shortbread biscuit

Tuna Saku served like a tataki, sesam seeds with wasabi

Butterfly shrimp with crunchy radish

Suggestion of finger food according to the seasons



SANDWICH-LUNCH

CHF 68/guest

Welcome coffee

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Coffee break

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Mini-danish pastries / Assorted cakes

Sandwich-lunch

Salad to be selected

3 various mini-sandwiches

2 assorted desserts

Beverages without alcohol

Sodas, fruit juices, mineral water Coffee, selection of teas and herbal infusions

½ DAY PACKAGE (6H)

Our prices include staff,
tableware, service furniture.
Service for a minimum of 100 guests.



½ DAY PACKAGE (6H)

Our prices include staff,

tableware, service furniture.

Service for a minimum of 100 guests.

STANDING LUNCH

CHF 78/guest

Welcome coffee

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Coffee break

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Mini-danish pastries / Assorted cakes

Standing lunch

Salad bar Warm dishes Dessert bar

Beverages without alcohol

Sodas, fruit juices, mineral water Coffee, selection of teas and herbal infusions



SANDWICH-LUNCH

CHF 79/guest

Welcome coffee

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Morning coffee-break

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Mini-danish pastries

Sandwich-lunch

Salad to be selected

3 various mini-sandwiches

2 assorted desserts

Beverages without alcohol

Sodas, fruit juices, mineral water Coffee, selection of teas and herbal infusions

Afternoon coffee-break

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Assorted cakes

DAY PACKAGE (9H)

Our prices include staff,
tableware, service furniture.
Service for a minimum of 100 guests.



DAY PACKAGE (9H)

Our prices include staff,

tableware, service furniture.

Service for a minimum of 100 guests.

STANDING LUNCH

CHF 89/guest

Welcome coffee

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Morning coffee-break

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Mini-danish pastries

Standing lunch

Salad bar Warm dishes Dessert bar

Beverages without alcohol

Sodas, fruit juices, mineral water

Coffee, selection of teas and herbal infusions

Afternoon coffee-break

Coffee, selection of teas and herbal infusions Mineral water and fruit juices

Assorted cakes



BARISTA BOOTH*

Barista services must be provided exclusively by Palexpo Restaurants

8 HOURS

CHF 1'500/day

SPECIALITIES

Espresso, Doppio, Americano, Decaf

Macchiato, Latte Macchiato, Cappuccino

Caffè Goloso

(coffee, hazelnut or chocolate coffee)

Hot or cold chocolate and "Dammann" tea

Full-cream milk, skimmed milk, soy milk

INCLUDING

1 barista

1 conventional machine
Disposable material



SMOOTHEE BOOTH

8 HOURS

CHF **1'490**/day (100 drinks)

3 RECIPES

Cranberry, raspberry, strawberry, fresh mint foam

Mango, orange, lime, vanilla foam

Apple, kiwi, orange, Pineapple foam

INCLUDING

1 professional barman

1 smoothie bar

All equipment

Glasses

STAFF AND LOGISTIC

STAFF

The staff is included in the packages within the alloted hours. For any overtime, the following rates will apply:

> Head waiter CHF 52 / hour Waiter CHF 42 / hour

Head Chef CHF 52 / hour Cook CHF 42 / hour Multi-skilled staff CHF 40 / hour

TABLEWARE

Tableware is included in the packages.

For any particular request,

we remain at your disposal.

WATER FOUNTAIN

Upon request.

GENERAL TERMS AND CONDITIONS

THE CONTRACT

Prices

A description of the services including prices is mentioned in the booking confirmation.

All prices are expressed in Swiss francs (CHF).

Unless otherwise stated, VAT of 7.7% is not included.

These prices are indicative. They may be modified at any time by Palexpo SA, subject to prior notification to the client.

Billing address

The invoicing address must be communicated to us in writing before the date of the event, together with any order number you wish to appear on the invoice.

Confirmation of the order

The contract is confirmed when the booking confirmation is signed by both parties and the deposit for the service has been paid. The contract must reach us at least 1 month before the event takes place (by e-mail or post).

Palexpo SA is free to consider other offers until this date.

BANQUETING ROOMS

Room allocation

Palexpo SA reserves the right to allocate exhibitions other than those mentioned above. The names of the exhibitions listed above are not contractual and may be changed at any time. Palexpo SA will notify the client in writing, before any change is made.

If the number of participants decrease more than 50% of the maximum reserved (in the chosen layout), Palexpo SA reserves the right to move the event to another room and will inform the client in writing prior to any modification.

On the same basis, any increase in the number of participants compared to the number indicated in the booking confirmation may not exceed the capacity of the rooms and allocated areas.

If the number of participants increases substantially, thereby exceeding the legally allowed room capacity, Palexpo will attempt, but cannot guarantee, to find a suitable alternative room.

NUMBER OF GUESTS

A realistic number of guests must be communicated to us 15 working days before the event.

This number will be taken into account for final billing purposes. Should the actual final number be higher than the one communicated to Palexpo SA, the client must acknowledge this fact and the final invoice will be adjusted accordingly. Palexpo SA cannot guarantee that upward adjustment made less than 5 days prior to the event ca be catered for.

FOOD AND DRINKS PROVIDED BY THE CLIENT

The client may not bring in any food and/or beverages without the prior approval of Palexpo SA. Should Palexpo SA agree, a charge for service and cleaning costs will be applied. Furthermore, Palexpo SA cannot be held responsible for the quality of the food and/or beverages provided by the client. A waiver must be signed by the client to this regard.

OBLIGATIONS

The client is responsible for the settlement of all unpaid extras prior to departure of the participants. The client is also responsible for any breach of his obligations, as well as for his staff, his contractors and his guests. The client is liable for respecting the schedule and timetable. In case of non observance with the pre-established schedules, the client will be accountable for all hours worked and any extra services provided by Palexpo SA.

CANCELLATION / CHANGES TO THE EVENT

Cancellations and changes must be communicated to us in writing at least 10 days before the event.

For the cancellation of the event a cancellation fee will be charged as follows: Upon signature of the contract: 5% of the estimated total amount of the event will be charged as a processing fee.

- 10 working days before the event: 40% of the estimated total amount of the event will be charged.
- 5 working days before the event: 60% of the estimated total amount of the event will be charged.
- 48 working hours before the event: 100% of the total estimated cost of the event will be charged.

Any service not consumed by the client, for whatever reason, will not be refunded.

TERMS OF PAYMENT

To guarantee the event, we ask you to make the following deposits:

- After finalizing confirmation of your order, we will send a contract with a request for a 60 % deposit. The deposit must be paid before the event takes place.
- After the event, a final statement will be sent to the client, including the balance and the total of the additional costs and, unless otherwise indicated, the additional VAT.

CLAIM

Any complaint must be sent by registered letter to Palexpo SA, 10 days after receipt of the final invoice. After this period, no appeal will be taken into consideration.

