

M'

BANQUETS & MORE 2023

ARTY
COSY
TRENDY

For tailor-made offers, cocktails or book
please contact:

Alba Gjakova

Hôtel N'vY

18 Rue de Richemont

1201 Genève

T: +41 22 544 66 66 / +41 22 544 66 71

agjakova@manotel.com

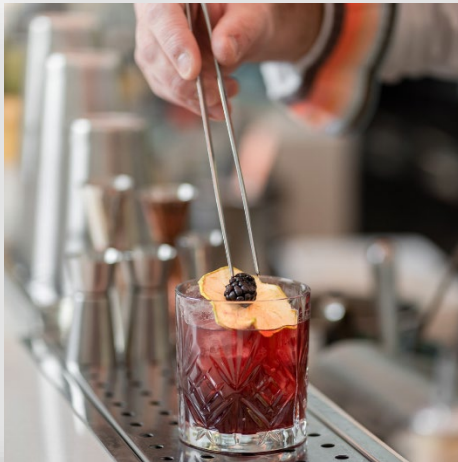
www.hotelnyygeneva.com

Hôtel **N'vY** ★★★★★



COCKTAILS & APERITIFS

DRINKS PACKAGES



Broadway

White and Red wine from Geneva,
beers, fruit juices, soft drinks, mineral
waters, peanuts and olives

CHF 25.- per person

Big Apple

Champagne Perrier Jouët,
White and red wine from Geneva,
beers, fruit juices, soft drinks
mineral waters, peanuts and olives

CHF 45.- per person

Brooklyn

Cocktails, White and Red wine from
Geneva, beers, fruit juices, soft drinks,
mineral waters, peanuts and olives

CHF 40.- per person

Rockefeller

Prosecco, White and Red wine from
Geneva, beers, fruit juices, soft drinks,
mineral waters, peanuts and olives

CHF 33.- per person

Beyond one hour, we will add 50% supplement on the drink package amount for each hour started.

COCKTAILS & APERITIFS

FINGER FOODS



6 pieces package

3 Cold pieces
2 Hot pieces
1 Sweet piece

CHF 21.- per person

9 pieces package

4 Cold pieces
3 Hot pieces
2 Sweet pieces

CHF 32.- per person

12 pieces package

5 Cold pieces
4 Hot pieces
3 Sweet pieces

CHF 42.- per person

Buffet

SPRING – SUMMER



CHF 65.-

per person

Please choose 5 starters, 1 fish, 1 meat, 4 sides and 3 desserts
One vegetarian alternative can be offer for the main course.

Green salad, vinaigrette sauce
Melon balls and feta cheese
Green asparagus, vinaigrette sauce and parmesan
Cesar salad with chicken or prawn
Pea's cream with basil
Spicy poultry minced
Tomato, basil

MEAT

Grilled chicken breast
Minced turkey with curry

FISH

Salmon steak
Seabass fillet

SIDE

Potatoes grenaille
Quinoa
Vegetables wok
Green peas
Basmati rice
Broccoli
Panfried zucchini

Fruits salad
Sweet chocolate
Exotic finger
Raspberry sponge cake
Red fruits meringue

MENU

SPRING – SUMMER



CHF 65.-

per person

One vegetarian alternative can be offer for the main course

Pea's cream with thai basil

Chicken breast, mashed carrots, seasonal mushroom, grenaille potatoes, poultry juice

New-York cheesecake, Raspberry sorbet

MENU

SPRING – SUMMER



CHF 75.-
per person

One vegetarian alternative can be offer for the main course

Mediterranean salmon tartare

Roast duckling fillet, mashed sweet potatoes, honey and
rosemary vegetables, crispy vitelotte

Iced dessert, strawberry and bergamot

MENU

SPRING – SUMMER



CHF 85.-

per person

One vegetarian alternative can be offer for the main course

Citrus prawns, mashed carrots, lemon paste, grapefruit foam

Beef fillet, candied shallots, baked potatoes, red wine sauce

Chocolate fondant, vanilla ice scream

DRINKS PACKAGES

SPRING - SUMMER



Please ask for our Winelist and/or soft drinks menu

Wine package

Sparkling water
Still water
Chasselas from domaine de la mermière
Gamay from domaine de la mermière
Soft drinks
Tea and coffee

CHF 25.- per person

Star wine package

Sparkling water
Still water
Star wines
Soft drinks
Tea and coffee

CHF 35.- per person