

M'

BANQUETS & MORE 2022

ARTY
COSY
TRENDY

For tailor-made offers please contact:

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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



To elaborate your cocktail:

1. Select a cocktail pieces package
2. Make up your menu
3. Select a drink package

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

COCKTAILS & APERITIFS

FINGER FOODS



To elaborate your cocktail:

1. Select a cocktail pieces package
2. Make up your menu
3. Select a drink package

Cold pieces

- Shrimps marinated in ginger and lime
- Codfish marinated in kaffir lime
- Beef tataki with sesame seeds
- Tuna, mango dressing
- Thai poultry salad
- Cream of pumpkin soup, squash seeds
- Cream of cauliflower soup with truffle oil
- Quinoa and feta
- Small ravioli with beetroot, sherry vinegar
- Focaccia tomato and mozzarella
- Cucumber finger

Hot pieces

- Parmesan or mushrooms risotto
- Mini N'vY Burger
- Beef skewer, red wine sauce
- Shrimps sautéed in coriander
- Chicken marinated in lime and rosemary
- Vegetables samossa

Sweet pieces

- Sweet chocolat
- Selection of macarons
- Chocolate mousse
- Pineapple and coconut finger
- Red fruits shortbread
- Selection of cream puff pastries (chocolate, caramel, vanilla, raspberry, lemon and pistachio)

BUFFET

AUTUMN - WINTER



CHF 65.-
per person

Please choose 5 starters, 1 fish, 1 meat,
4 sides and 3 desserts

One vegetarian alternative can be
offered for the main course

- Green salad, vinaigrette sauce
- Shrimps marinated in ginger and lime
- Smoked salmon
- Cream of pumpkin soup, squash seeds
- Cesar salad with chicken or prawn
- Cream of cauliflower soup with truffle oil
- Spicy poultry minced
- Thai beef salad

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- Grilled chicken breast
 - Minced turkey with curry
 - Salmon steak
 - Seabass fillet
 - Potatoes grenaille
 - Quinoa
 - Vegetables wok
 - Leeks fondue
 - Basmati rice
 - Broccoli
 - Panfried zucchini

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- Fruits salad
 - Sweet chocolate
 - Selection of macarons
 - Raspberry sponge cake
 - Red fruits meringe

MENU

AUTUMN – WINTER



CHF 65.-
per person

One single menu choice for all guests with :
1 starter, 1 main course and 1 desert.

One vegetarian alternative can be offered
for the main course.

Velvety pumpkin soup
and squash seeds

Red label salmon, stewed onions,
baked oven carrots and leeks, carrots and lime foam

Passion fruits cheesecake,
mango sauce

MENU

AUTUMN – WINTER



CHF 75.-
per person

One single menu choice for all guests with :
1 starter, 1 main course and 1 desert.

One vegetarian alternative can be offered
for the main course.

Wild mushrooms, broth infused
with rosemary

Guinea fowl breast, corn purée, braised chicory,
roasted potatoes

French molten chocolate cake,
vanilla ice cream

MENU

AUTUMN – WINTER



CHF 89.-
per person

One single menu choice for all guests with :
1 starter, 1 main course and 1 desert.

One vegetarian alternative can be offered
for the main course.

Pressed foie gras, blackberries in aspic,
chanterelle mushrooms with sherry vinegar

Beef fillet, carrots purée, tops of vegetables,
crispy vitelotte, red wine sauce

French molten chocolate cake,
salted butter caramel ice cream

DRINKS PACKAGE

AUTUMN - WINTER



Please ask for our wine list and/
or soft drinks menu

Wine package

Sparkling water (at will)

Still water (at will)

Chasselas from domaine de la mermière (1/3 bottle per person)

Gamay from domaine de la mermière Soft drinks (1/3 bottle per person)

Tea and coffee (at will)

CHF 25.- per person

Star wine package

Sparkling water (at will)

Still water (at will)

Star wines (1/3 bottle per person)

Soft drinks (at will)

Tea and coffee (at will)

CHF 35.- per person

At your Service!

Hôtel N'vY – 18 Rue de Richemont -
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Hôtel **N'vY** ^{★★★★★}



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