

BANQUETS & MORE 2024

ARTY COSY TRENDY

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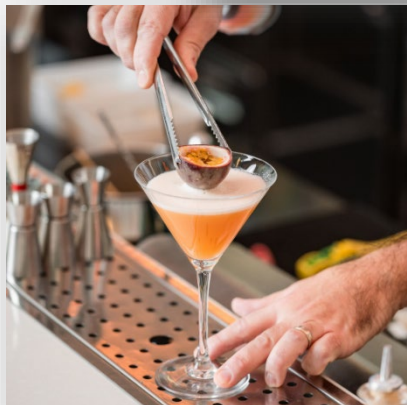
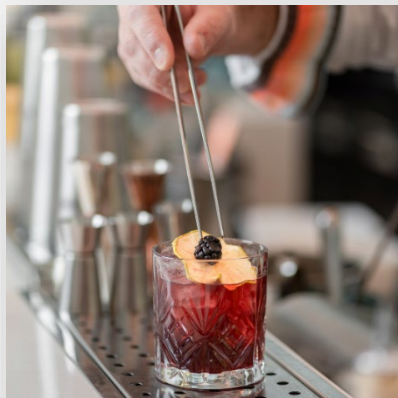
www.hotelnygeneva.com

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 20.- per person

Big Apple

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

CHF 40.- per person

Brooklyn

Cocktails
white and red wine from Geneva
beers
fruit juices, soft drinks
mineral waters
peanuts and olives

CHF 35.- per person

Rockefeller

Prosecco, white and red wine from
Geneva
Beers
fruit juices, soft drinks
mineral waters
peanuts and olives

CHF 30.- per person

Our cocktail packages are prepared per person for 1 hour.

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 24.- per person

4.-chf each (available in 6 veg pieces)

9 pieces package

- 4 Cold pieces
- 3 Hot pieces
- 2 Sweet pieces

CHF 36.- per person

4.-chf each (available in 9 veg pieces)

12 pieces package

- 5 Cold pieces
- 4 Hot pieces
- 3 Sweet pieces

CHF 48.- per person

4.-chf each (available in 12 veg pieces)

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, rawberry, lemon and pistachio)

COCKTAILS USA



**CHF 30.-
per person**

To elaborate your cocktail:

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

6 pieces

Mini hot dog

Mini cheeseburger

Mini club sandwich

Pop corn

Cinnamon rolls

Donut's marschmallow

5.-chf piece

COCKTAILS USA



**CHF 45.-
per person**

To elaborate your cocktail:

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

9 pieces

Coleslaw Salad

Mini hot dog

Mini cheeseburger

Mini club sandwich

Chicken kebab with BBQ sauce

Pop corn

Cinnamon rolls

Donut's marshmallow

Pecan pie

5 -chf pieces

BUFFET USA

AUTUMN - WINTER



**CHF 59.-
per person**

The buffet should contain 4 starters, 1 burger
and 3 desserts.

A vegetarian alternative is possible

Coleslaw salad
Chicken Caesar salad
American salad (lettuce, tomato, pecan bacon)
Green salad with mustard dressing

Compose your own burger

Steak, fish, vegan

Bread

Brioche bun, wholemeal bun, cereal bun

Sauces

Chef's sauce, Cajun sauce, vegan sauce, guacamole

Condiments

Tomatoes, cucumbers, red onions, onion crisps, lettuce, gherkins,
vegetable pickles, olives, jalapenos, corn, cheddar cheese

Toppings

Steak house fries, herb potatoes, vegetables of the moment

Cookies
Donut's
Cinamonrolls

BUFFET

AUTUMN - WINTER



**CHF 65.-
per person**

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

A 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

MEAT

Grilled chicken breast
Minced turkey with curry

FISH

Salmon steak
Seabass fillet

SIDE

Potatoes grenaille, Quinoa
Vegetables wok. Leeks fondue
Basmati rice, Broccoli
Panfried zucchini

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

MENU

AUTUMN – WINTER



**CHF 49.-
per person**

One single menu choice for all guests with 1 starter, 1 main course and 1 desert.
A vegetarian alternative can be offered for the main course.

Mixed salad

Or

Cream of the moment soup

N'vY cheeseburger, matchstick apple

Or

Fish and chips, matchstick apples, tartar sauce

Cheesecake, mango coulis, passion sorbet

Or

Brioche perdu, maple syrup, vanilla ice cream

Vegetarian option: Vegan Chef's Burger

MENU

AUTUMN – WINTER



**CHF 79.-
per person**

One single menu choice for all guests with 1 starter, 1 main course and 1 desert.
A vegetarian alternative can be offered for the main course.

Appetizer

Leeks cooked at low temperature, mustard vinaigrette, watercress coulis

Or

Sea bass tartar with citrus fruit, crunchy black radish

Pan-fried chicken supreme, ginger carrot purée, roasted baby vegetables, pepper sauce

Or

Pan-fried salmon fillet, ginger carrot purée, roasted baby vegetables, lime beurre blanc

Chocolate cake, vanilla ice cream

Or

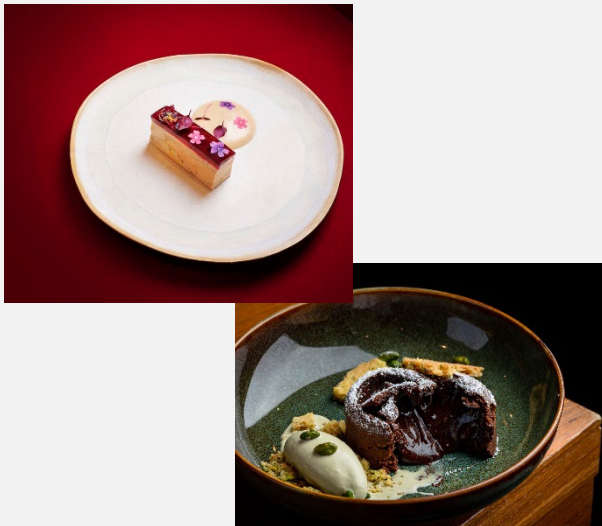
Double cream, meringues, fresh fruit Veggie

option Vegetarian

risotto of the moment

MENU

AUTUMN – WINTER



**CHF 109.-
per person**

The choice of menu must be unique for all guests. A vegetarian alternative may be offered for the main course.

Appetizers

Pan-fried scallops with cabbage. Port sauce

Duck foie gras terrine, hibiscus jelly, vanilla pear purée

Pan-fried fillet of beef, caramelised onion purée, coloured fennel
carrots, truffle sauce

Moelleux au chocolat, crumble and pistachio ice cream

only served in the restaurant for a maximum of 30 to 40 people

This menu is also available as a vegetarian menu

DRINKS PACKAGE

AUTUMN - WINTER



Please ask for our Winelist and/or soft drinks menu

Wine package

Sparkling water
Still water
Geneva white wine
Geneva red wine
Soft drinks
Tea and coffee

CHF 20.- per person

Star wine package

Sparkling water
Still water
Star wines
Soft drinks
Tea and coffee

CHF 35.- per person