THE OLYMPIC MUSEUM

GOLD MEDAL

Whole-day seminar
CHF 110 per person (if less than 20 people, room rental fees will apply)

Services included in the Gold Medal package

- Private air-conditioned conference room
- Mineral water, paper pads and pens
- Technical equipment: screen, beamer, flipchart. Speaker’s lectern with mic *(Auditorium)*
  * A technician must be present in the Auditorium control room: CHF 860 per day
  * Technical start for Olympia room: CHF 100
- Wi-Fi internet access
- Olympic Museum entry voucher for each person (valid the day of the event)
- Morning and afternoon coffee breaks
  (coffee, tea, fruit juice, iced tea, soft drinks, mini pastries/selection of desserts)
- Three-course lunch with mineral water, coffee, and tea
- or Lunch cocktail with mineral water, fruit juice, coffee and tea

Create your own menu by choosing a starter, a main course and a dessert.

**Starters**
- Seasonal soup
- Rocket salad with confit tomatoes and parmesan shavings
- Seasonal salad and vegetable samosa

**Main courses**
- Crayfish risotto with seafood sauce
- Roast chicken breast, rosemary jus, potato mille-feuilles and seasonable vegetables
- Fillet of salmon with sesame seeds, pan-fried vegetables and parsley potatoes

**Desserts**
- Mini lemon tart
- Chocolate brownie
- Cheesecake
- Coffee or tea
- Mineral water

We invite you to choose one menu for all your guests and inform us of any dietary restrictions that you are aware of.

**Lunch cocktail**
- 13 appetisers per person
- Drinks service period: 1 hour
- CHF 6 per person for the first additional 30 minutes of service
- CHF 4 per person for each subsequent 30 minutes of service
- Mineral water, fruit juice, soft drinks
- Coffee or tea
- ***

**Cold appetisers**
- Roast beef finger with mustard butter
- Smoked salmon finger with dill cream
- Aubergine and dried tomato focaccia
- Mini chicken club sandwich
- Mini wraps with Parma ham, ricotta and rocket

**Hot appetisers**
- Tail-on tempura prawns
- Chicken brochette with satay sauce
- Vegetable samosa
- Fried Korean ravioli
- Cheese ramequin
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**Sweet course**
- Selection of mini desserts (3 items)
THE OLYMPIC MUSEUM

SILVER MEDAL

Half-day seminar
CHF 90 per person (if less than 20 people, room rental fees will apply)

Services included in the Silver Medal package

- Private air-conditioned conference room
- Mineral water, paper pads and pens
- Technical equipment: screen, beamer, flipchart. Speaker’s lectern with mic (Auditorium)
  * A technician must be present in the Auditorium control room: CHF 460 per half-day
  * Technical start for Olympia room: CHF 100
- Wi-Fi internet access
- Olympic Museum entry voucher for each person (valid the day of the event)
- Morning or afternoon coffee break
  (coffee, tea, fruit juice, iced tea, soft drinks, mini pastries/selection of desserts)
- Three-course lunch with mineral water, coffee, and tea
  or Lunch cocktail with mineral water, fruit juice, coffee, and tea
  or “Victory” aperitif with wine, beer, mineral water, fruit juice and soft drinks

Create your own menu by choosing a starter, a main course and a dessert

**Starters**
- Seasonal soup
- Rocket salad with confit tomatoes and parmesan shavings
- Seasonal salad and vegetable samosa

**Main courses**
- Crayfish risotto with seafood sauce
- Roast chicken breast, rosemary jus, potato mille-feuilles and seasonable vegetables
- Fillet of salmon with sesame seeds, pan-fried vegetables and parsley potatoes

**Desserts**
- Mini lemon tart
- Chocolate brownie
- Cheesecake

**Mineral water/ coffee or tea**

We invite you to choose one menu for all your guests and inform us of any dietary restrictions that you are aware of.

Lunch cocktail

13 appetisers per person
CHF 6 per person for the first additional 30 minutes of service
- Mineral water, fruit juice, soft drinks
- Coffee or tea

**Cold appetisers**
- Roast beef finger with mustard butter
- Smoked salmon finger with dill cream
- Aubergine and dried tomato focaccia
- Mini chicken club sandwich
- Mini wraps with Parma ham, ricotta and rocket

**Hot appetisers**
- Tail-on tempura prawns
- Chicken brochette with satay sauce
- Vegetable samosa
- Fried Korean ravioli
- Cheese ramequin

**Sweet course**
- Selection of mini desserts (3 items)

“Victory” aperitif

(included in the Silver Medal package)
- 8 appetisers per person
- Drinks service period: 1h ½
- Vaud white and red wine (Olympic Museum selection, beer with or without alcohol, orange juice, iced tea, soft drinks (Coca Cola, Sprite, Fanta), still and sparkling mineral water
- Selection of aperitif biscuits
- Smoked salmon and herb involtini
- Confit vegetable and rocket focaccia
- Mini chicken club sandwich

**Vegetable samosa**
- Prawns with potato croustillant
- Wild mushroom tortilla
- Chicken brochette with satay sauce
- Mini hamburger
THE OLYMPIC MUSEUM

BRONZE MEDAL

End-of-day seminar
CHF 75 per person (if less than 20 people, room rental fees will apply)

Services included in the Bronze Medal package

- Welcome drinks (30 minutes)
  Vaud white and red wine (Olympic Museum selection), mineral water
  Or coffee, tea, mineral water, fruit juice, iced tea
- Private air-conditioned conference room
- Mineral water, paper pads and pens
- Technical equipment: screen, beamer, flipchart. Speaker’s lectern with mic (Auditorium)
  * A technician must be present in the Auditorium control room: CHF 460 per half-day
  * Technical start for Olympia room: CHF 100
- Wi-Fi internet access
- Olympic Museum entry voucher for each person (valid the day of the event)
- “Victory” aperitif with wine, beer, mineral water, fruit juice and soft drinks
  or “Olympic Torch” cocktail (additional charge applies)

“Victory” aperitif
(included in the Bronze Medal package)

8 appetisers per person
Drinks service period: 1 hour

CHF 6 per pers. for the first additional 30 minutes of service
CHF 4 per pers. for each subsequent 30 minutes of service

Vaud white and red wine (Olympic Museum selection, beer with or without alcohol, Orange juice, iced tea, soft drinks (Coca Cola, Sprite, Fanta), still and sparkling mineral water

Selection of aperitif biscuits

Cold appetisers
Smoked salmon and herb involtini
Confit vegetable and rocket focaccia
Mini chicken club sandwich

Hot appetisers
Vegetable samosa
Prawns with potato croustillant
Wild mushroom tortilla
Chicken brochette with satay sauce
Mini hamburger

“Olympic Torch” cocktail
(CHF 27 supplement per person)

13 appetisers per person
Drinks service period: 1h ½

CHF 6 per pers. for the first additional 30 minutes of service
CHF 4 per pers. for each subsequent 30 minutes of service

Vaud white and red wine (Olympic Museum selection, beer with or without alcohol, orange juice, iced tea, soft drinks (Coca Cola, Sprite, Fanta), still and sparkling mineral water

Coffee or tea

Selection of aperitif biscuits

Cold appetisers
Smoked salmon and herb involtini
Confit vegetable and rocket focaccia
Mini chicken club sandwich
Parmesan sablé with tuna tapenade
“Traditional” beef tartare

Hot appetisers
Vegetable samosa
Coconut-crust prawns
Wild mushroom tortilla
Chicken brochette with satay sauce
Mini hamburger
Mini crab spring roll

Sweet course
Selection of mini desserts (3 items)