



# *Au Parc Hotel*

FAMILLE SURCHAT - FRIBOURG



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## DRINKS RECEPTIONS AND COCKTAIL DINNERS

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## WELCOME

Au Parc Hôtel is the ideal venue for any occasion: wedding drinks receptions, conferences, exhibitions, fashion shows, cocktail dinners or official presentations.

From 10 to 450 guests, we have the rooms you need.

We pride ourselves on responding to your every need. We are on hand to help you organise musical and other entertainment, and any special decorations you might wish. Check out our brochure for some inspiring ideas.

## VENUES

### LE CLUB

#### 6-35 PERSONS

Welcome drinks reception, with waiter service  
Choice of coffee tables & standing tables  
*\*Subject to availability*

### LE BACCARA

#### 35-200 PERSONS

Welcome drinks reception, with waiter service  
Choice of coffee tables & standing tables  
*\*Subject to availability*

### ROOMS

#### 35-500 PERSONS

Welcome drinks reception, with waiter service  
Choice of coffee tables & standing tables  
*\* Subject to availability and room hire*

### RESTAURANT

#### 35-200 PERSONS

Welcome drinks reception in La Terrasse restaurant (summer only), with waiter service  
Choice of coffee tables & standing tables  
*\*Subject to availability*

## DRINKS MENU

Our wine list boasts more than 142 bottles of white, red and rosé wine, champagne and other sparkling wines.

Cheyres "L'envol" Assemblage blanc Vineyard Fribourgeois	75 cl.	39.00
Cheyres Assemblage de nobles cépages rouge Vineyard Fribourgeois	75 cl.	36.00
Bière Cardinal Spéciale (lager)	33 cl.	4.90
Henniez verte, bleue (sparkling/still water)	50 cl.	4.80
Soft drinks (cola, Rivella, tonic water)	33 cl.	4.80
Granini fruit juices	20 cl.	4.70
Coffee/tea		3.80

*Other beverages on request/charged at restaurant rates*

## DRINKS RECEPTION

<b>DRINKS</b>	Cheyres “L’envol” Assemblage blanc et Cheyres Assemblage de nobles cépages rouge Vineyard Fribourgeois Orange juice, multifruit juice, still and sparkling mineral water * * * <i>45 minutes; CHF 5.00 per 15 minutes extension</i>	14.00
<b>SIMPLE</b>	Puff-pastry straws: red curry, smoked ham, salmon and dill wild herb pesto, anchovies	6.00
<b>SARINE</b>	Mini smoked Gottéron trout quiche with horseradish Smoked ham and roasted vegetables * * * Cheese tartlet and savoury ham croissant * * * <i>Minimum 10 persons. Orders must be placed 24 hours in advance.</i>	13.00
<b>TASTE OF ASIA</b>	Firecracker prawn Sweet and sour king prawn skewer Cured salmon with a soy-ginger glaze * * * Chicken satay skewer Spring rolls served with three dips * * * <i>Minimum 10 persons. Orders must be placed 24 hours in advance.</i>	18.00
<b>BOWL FOOD AND SPOONS</b>	Smoked salmon and horseradish mousse spoon Foie gras on a bed of fig and Pinot Noir jam King prawn on a bed of diced and spiced avocado Soy and wasabi salmon sashimi spoon Fresh vegetable crudités and dips Melon with port and mint Wholewheat bread sticks * * * <i>Minimum 20 persons. Orders must be placed 24 hours in advance.</i>	22.00
<b>CLASSIC</b>	Smoked salmon tartlet Cherry tomato and mozzarella skewer Verrine of melon with port and mint Prawn cocktail verrine Tartlet of duck on a bed of spiced lentil mousse * * * Spring roll skewer Seared beef skewer * * * <i>Minimum 20 persons. Orders must be placed 24 hours in advance.</i>	24.00

All prices and serving sizes are per person.

## DELUXE FINGER BUFFET

<b>GLÂNE</b>	<p>Mini smoked Gottéron trout quiche with horseradish                  Saucisson sec d'Ependes                  Platter of three Fribourg cheeses                  Wholewheat bread sticks                  * * *</p> <p>Savoury ham croissant                  Cheese tartlet                  Crispy rolls with a ham, gruyère and kirsch filling                  Spicy meatball skewer                  * * *</p> <p>Panna cotta served with two fruit coulis                  Villars chocolate pots with raspberries                  * * *</p> <p><i>Minimum 20 persons. Orders must be placed 72 hours in advance.</i></p>	25.00
<b>VAUDAIRE</b>	<p>Gravlax tartlet with mustard and dill                  * * *</p> <p>Savoury ham croissant                  Cheese tartlet                  King prawns in blankets                  Tex-mex chicken drumstick                  Spring roll with sweet and sour dip                  Spicy meatball skewer                  Chili chicken and olive skewer                  Cauliflower tempura                  * * *</p> <p>Panna cotta served with two fruit coulis                  Villars chocolate pots with raspberries                  * * *</p> <p><i>Minimum 20 persons. Orders must be placed 72 hours in advance.</i></p>	35.00
<b>FLAVOURS OF THE WORLD</b>	<p>Mini foie gras crème brûlée                  Verrine of steak tartare                  Verrine of feta cheese and olives served on a tomato coulis                  Verrine of salmon with cucumber and a dill and mustard dressing                  Soy and wasabi salmon sashimi spoon                  Bloody Mary with a tomato and prawn skewer garnish                  Olive, sun-dried tomato and Serrano ham skewer                  * * *</p> <p>Verrine of chicken wings topped with a Roquefort cream                  Andalusian-style seared beef skewer                  Mini prawn and sweet-pepper risotto pot                  Vegetable tempura with soy dressing                  * * *</p> <p><i>Minimum 20 persons. Orders must be placed 72 hours in advance.</i></p>	35.00

*All prices and serving sizes are per person.*

## DELUXE FORK BUFFET

<b>PAYS D'EN HAUT</b>	<p>Selection of local cheeses and wholewheat breadsticks                  Leek mousseline with a saucisson vaudois skewer                  Mini smoked Gottéron trout quiche with horseradish                  Macaroni salad with vacherin fribourgeois cheese                  Selection of Swiss cured, air-dried cold cuts                  * * *</p> <p>Soupe de chalet served with a smoked ham skewer                  Chicken skewer accompanied by a Gruyère double-cream sauce                  Cheese pinwheels                  Seared beef skewer with alpine herbs                  Mini potato gratin with vacherin cheese                  * * *</p> <p>Villars chocolate mousse with raspberries                  Gruyère double cream and meringue finger                  Cardinal beer-infused custard with caramel apple confit                  Chestnut and chocolate mousse                  Seasonal fresh fruit skewer with alpine honey drizzle                  * * *</p> <p><i>Minimum 30 persons. Orders must be placed four days in advance.</i></p>	45.00
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All prices and serving sizes are per person.



## DRINKS RECEPTIONS AND COCKTAIL DINNERS

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<b>JORAN</b>	Melon, porto and mint verrine Verrine of avocado and prawns with olive oil Verrine of marinated salmon with finely diced cucumber and mustard Verrine of vegetable crudités and dips Greek salad * * * Tex-mex chicken drumstick Vegetable tempura Sun-dried tomato and Serrano ham crostini Tex-mex meatball skewer King prawns in blankets with sweet and sour dip * * * Fresh fruit skewer with spiced honey drizzle Panna cotta with a duo of fruit coulis Villars chocolate mousse with raspberries	42.50
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<b>THAI</b>	Green papaya and peanut salad Verrine of chicken coconut soup Spring rolls with a chili dip Verrine of spice-crustured cured salmon Chicken satay skewer * * * Sweet and sour chicken skewer Lemongrass-infused prawn skewer Green curry beef skewer Red curry squid skewer Crispy baked tofu skewer with soy dip Tom yam risotto * * * Verrine of caramelised banana infused with Thai rum Verrine of tapioca pearls with coconut milk and fresh fruit Verrine of mango sorbet with a sugar tuile Verrine of caramelised pineapple and cashew nuts Verrine of coconut ice cream with chocolate sauce * * * <i>Minimum 30 persons. Orders must be placed four days in advance.</i>	45.00
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*All prices and serving sizes are per person.*

SEVEN SEAS

Salmon tartare with lime  
 Tuna maki with wasabi  
 Salmon rilette spoon  
 Crab & avocado cocktail verrine  
 Verrine of vegetable crudités and dips  
 \* \* \*

48.50

Soy-glazed salmon skewer  
 Panang chicken curry skewer  
 Provençale-style squid skewer  
 Prawn skewer  
 Andalusian-style baked horse mussel  
 Red curry and coconut milk risotto  
 \* \* \*

Oriental-infused jelly studded with candied citrus fruit  
 Verrine of lemongrass-infused mango soup  
 Ginger crème brûlée  
 Verrine of caramelised bananas infused with Caribbean rum, with a puff-pastry palmier  
 Verrine of pineapple with brown sugar and cachaça  
 \* \* \*

*Minimum 30 guests. Orders must be placed four days in advance.*

*All prices and serving sizes are per person.*





## TERMS & CONDITIONS

### QUOTATIONS

#### CONFERENCES – SEMINARS

For all quotations, Au Parc Hôtel will hold a provisional booking for a period of 15 days. A 10% reduction or increase in the quantities advised at the time of the quotation is permitted up to one month prior to the event. If the number of participants is lower than previously advised, the price quoted for the package may be adapted accordingly.

### ORDER CONFIRMATION

#### CONFERENCES – SEMINARS

Changes in the number of participants advised at the time of the order/confirmation are permitted up to seven days prior to the event. Changes in the number of participants within six days prior to the event: The final invoice will be based on the number of participants advised at the time of the order/confirmation. If the number is lower, Au Parc Hôtel will calculate the invoice based on the number of participants advised at the time of the confirmation. If the number is higher, Au Parc Hôtel will calculate the invoice based on the number of participants present at the event. In the event that one or more of the services included in the package is not used, the agreed package price will nonetheless remain unchanged

### FINAL CONFIRMATION

#### CONFERENCES – SEMINARS

The contract is deemed valid upon receipt (also via email) of the contract signed by Au Parc Hôtel.

### FINAL CONFIRMATION

#### CONFERENCES AND SEMINARS WITH OR WITHOUT OVERNIGHT STAY/CANCELLATION OF THE EVENT OR PARTIAL REDUCTION

Should the event be cancelled or the number of room reservations reduced, Au Parc Hôtel reserves the right to charge the following fees:

From confirmation date to 30 days prior to the event: 10% of the estimated booking value;

From 29 to 21 days: 30% of the estimated booking value;

From 20 to 14 days: 50% of the estimated booking value;

From 13 to 8 days: 80% of the estimated booking value;

From 7 to 0 days: 100% of the estimated booking value.

Au Parc Hôtel must be provided with a complete participant list no later than 15 days prior to the event.

Guests may check in from 2 pm onwards. Check out is at 12 noon.

The hotel board tax – CHF 3.10/person/night – is not included in the quoted room rates.

### GENERAL

#### CANCELLATION CONDITIONS

Au Parc Hôtel must be advised of any cancellations – conferences, seminars, room reservations and room rentals – by email: [raymond.surchat@auparc-hotel.ch](mailto:raymond.surchat@auparc-hotel.ch)

### CANCELLATION OR REDUCTION

#### CONDITIONS IN THE EVENT OF A CANCELLATION OR BOOKING REDUCTION

of room reservations “reservation of 1–5 rooms”:

Payment of the first overnight stay (excl. hotel board tax) or a NO SHOW

“Reservation of 6+ rooms”:

Cancellations made no later than 30 days prior to the advised arrival date will be penalty-free.

A reduction of 5% in the total number of room reservations will be penalty-free. Cancellations made after this period will be subject to the following fees:

From 29 to 21 days: 30% of the estimated booking value;

From 20 to 14 days: 50% of the estimated booking value;

From 13 to 8 days: 80% of the estimated booking value;

From 7 to 0 days: 100% of the estimated booking value.

### CANCELLATION CONDITIONS

#### HALL ONLY

Conditions in the event of a cancellation of a conference room reservation

Au Parc Hôtel reserves the right to charge the following cancellation fees:

From 29 to 21 days: 30% of the estimated booking value;

From 20 to 14 days: 50% of the estimated booking value;

From 13 to 8 days: 80% of the estimated booking value;

From 7 to 0 days: 100% of the estimated booking value.

Administrative costs of CHF 100.00.

### MEETINGS – CONFERENCES – SEMINARS

The person in charge of the seminar shall notify the front desk of his/her arrival prior to using the seminar room. He/she shall also notify the front desk of his departure.

### PAYMENT

To guarantee the seminars, overnight stays, banquets and aperitifs:

21 days before the service date, you will receive a pro forma invoice with the amount you have to pay in advance.

14 working days before the service date, 50% of the total amount must be paid.

The invoices will be sent to the company by post with the balance to be paid within 10 days.


Please tell us the complete billing address. Please note that we do not send invoices abroad.

All services are charged. All invoices are paid within 10 days.

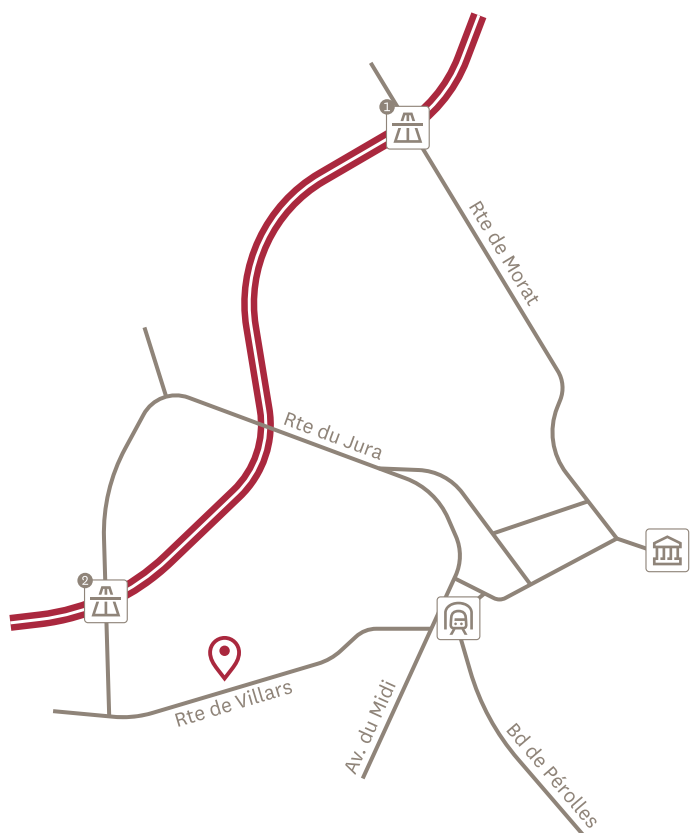
## SWITZERLAND



 Geneva Airport  
Zurich Airport  
EuroAirport Basel Mulhouse Freiburg

 30 km – Bern  
130 km – Basel  
140 km – Geneva  
160 km – Zurich  
240 km – St Gallen

## FRIBOURG



 Fribourg Sud exit  
 Fribourg Nord exit  
 Fribourg train station  
 Fribourg Cathedral

### AU PARC HOTEL

Route de Villars 37, CH-1700 Fribourg  
T +41 26 429 56 56 - F +41 26 429 56 57  
info@auparc-hotel.ch - www.auparc-hotel.ch



**LE CLUB**  
Bar lounge



**LA TERRASSE**  
Restaurant Brasserie



**LA COUPOLE**  
Thai Restaurant



**LE TRAITEUR**  
100 - 1500 guests