



PRIME & CO

HÔTELLERIE • RESTAURATION • ÉVÉNEMENTIEL

CATERING CATALOG

VALID UNTIL 31.12.2022

event@primeandco.ch | +41 (0)22 343 08 08

Who are we?



PRIME & CO

Prime & Co is a quality caterer for the organisation of your private and professional events.

Our discrete and **professional team** guarantee the highest quality service from the reception to the waiting staff to the sommelier.

Our **solid experience in catering** ensures the creation of the finest in perfectly organised bespoke events..

We can manage events from just a few people to thousands through our different restaurants : Le Domaine 3 Stars, Genève Stadium, Vernets Arena Ice Rink but also just **wherever you wish us to be.**



WHAT WE DO

HOTELS

With **its 153 rooms**, our **Ramada Encore by Wyndham Geneva** hotel has an enviable location directly linked to **La Praille shopping centre** and **Geneva Stadium**.

CATERING

All of our many establishments **can be fully privatised**, each serve a different type of cuisine and have their own unique atmosphere : the **Prime's Fine Food & Sports Bar**, located at Vernets, or **The Hub Restaurant** in the Ramada Encore By Wyndham Geneva hotel.

EVENTS MANAGEMENT

Our teams **have it covered**, from menus to the decoration, table art and the logistics. We can create **bespoke events** in one of our establishments, or in our Conference Venue, with an exclusive view over Geneva Stadium, and a capacity of 10 to 1,000 people. We can also come to you to **create the event of your dreams**.



YOUR SATISFACTION, OUR PASSION

Prime & Co is dedicated to creating **bespoke, turnkey events**. Our wide range of services and facilities means **we can adapt to you**, to ensure your events are memorable experiences. All our teams are **at your disposal** to make your event unique, whether among friends, family or colleagues.

COMMITMENT

Prime & Co and all their teams are committed to **respecting the environment** every day, particularly in the **choice of their product and equipment**.

PASSION

For every event and every meal service, we are constantly **revising and reinventing our offer** to provide the most unique and best fine dining experience for our guests. Our objectives are to give our teams the opportunity to express themselves, to let them create appealing dishes using **fresh and quality products**.

RESPECT

Mutual respect and recognition form the basis of our relationships with our clients, partners and colleagues.

KNOW-HOW

Our experienced teams are well versed in **the art of receiving and serving**. All of our colleagues are qualified, highly professional and dedicated to their job, and above all remain attentive to the needs of our clients.

OUR SERVICES

We accompany our clients at **every step of their event**, from the choice of the menu to the organisation and even in the search for the perfect venue.

We provide the offer and services **adapted to your needs**, from start to finish.

FROM A TO Z

Concepts, location, entertainment, menus, table art, decoration, logistics, services...



Chefs



GILLES ROBERT , PHILIPPE BOURREL & PIERRE CHENEL

CATERING SERVICE

OUR CHEFS

Philippe Bourrel joined Prime & Co as **executive Chef** of the group on 1st May 2021 and since then has brilliantly risen to the challenge.

Chef Philippe Bourel uses **his curiosity, creativity and innovation**, renewing and refreshing the different Prime & Co establishments: Prime's, Ramada Encore by Wyndham Geneva Hotel & Conference Centre with its restaurant The Hub.

With his brigade, chef Philippe Bourrel works tirelessly on **developing the different catering services** of the group.

Accompanied by **Gilles Robert**, Banquet Chef, & **Pierre Chenel**, Pastry Chef, our executive chef and his brigade will do all they can to **respond to all your requests**.

Food intolerances & allergies : we adapt our offers according to your requirements and can provide vegan, vegetarian and gluten free menus. Do not hesitate to inform us of your dietary requirements and of those of your guests. Our teams can create alternative menus, as mouth-watering as those seen in this offer.

A collection of various cocktail canapés is displayed on a dark, textured slate tray. The canapés include round breads topped with cream and garnishes, some with skewers, and others with fresh vegetables and edible flowers. The background is dark, making the food stand out.

COCKTAIL CANAPÉS

We specialise in creating delicious cocktail events to suit all your dreams.

SAVOURY CANAPÉS

COLD CANAPÉS

PRICE : 4.- PER PERSON

MEAT

- Ham, sun-dried tomatoes & pesto wrap
- Millefeuille of dry cured Grisons beef & gruyere
- Curried chicken skewers
- Tataki beef with a spicy sauce
- Mini bread roll ham sandwiches
- Mini boursin and ham choux buns

FISH

- Smoked salmon with Philadelphia and herb wrap
- Salmon gravlax with dill
- Seared red tuna with 3 sesames
- Salmon and avocado sushi
- Mini bread roll salmon sandwiches
- Mini Philadelphia, herb and smoked salmon choux buns
- Mini avocado mayonnaise and tuna choux buns

VEGETARIAN

- Vegetable wraps
- Crispy vegetable tartlets
- Parmesan sablés, beetroot dome, pistachio, balsamic
- Mini olive, tomato, basil cupcakes



OUR PRICES ARE IN CHF, VAT INCLUDED.
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SAVOURY CANAPÉS

HOT CANAPÉS

PRICE : 4,5.- PER PERSON

MEAT

- Mini croque-monsieur
- Mini cheeseburger
- Chicken & roast pineapple skewers
- Chicken satay skewers
- Caramelised balsamic vinegar chicken wing
- Beef cheek fritters & creamed potatoes with rosemary
- Pork belly confit & creamy polenta

FISH

- Fish accra & ginger-lemongrass sauce

VEGETARIAN

- Cheese sticks
- Falafel sauce tahini



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SWEET CANAPÉS

PRICE : 4,5.- PER PERSON

MINIS FORMATS

- Chocolate-pistachio-raspberry financier
- Blueberry-vanilla financier
- Pineapple-coconut Financier
- Chou bun with 4 caramels
- Lemon & Yuzu meringue tart
- Strawberry-pistachio Tart
- Salted-butter caramel macaroon
- Peach & verbena Macaroon
- Chef's Mini snik'coeur

VERRINES

- Almond & apricot blancmange
- Funky chocolate mousse
- Fruit minestrone with a spiced sirop
- Red fruit Panna Cotta
- Crispy Pom' Kn'L



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A photograph of a formal dinner table setting. The table is covered with a white tablecloth. In the foreground, there are two sets of silverware (forks and knives) laid out on the table. To the right, a white napkin is folded into a decorative shape. In the background, there are several glasses and a bottle of water. A dark grey rectangular box is overlaid on the center of the image, containing the text "DINNER PARTIES" and a paragraph of text.

DINNER PARTIES

Our teams can provide fine dining for your banquets, evening events or other events of your choice.

39.- MENU

(Price per person, one option only for your guests)

OPTION 1

STARTER

Fish Tartare with Ginger and lime

MAIN COURSE

Roast yellow chicken and gravy served with mushroom lasagne

DESSERT

Minestrone with a vanilla syrup

OPTION 2

STARTER

Seasonal Buddha bowl salad

MAIN COURSE

Salmon steak served on a creamy risotto & seasonal vegetables

DESSERT

Vanilla & red fruit Panna Cotta



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49.- MENU

(Price per person, one option only for your guests)

OPTION 1

STARTER

Tartare of beetroot and avocado with raspberry vinegar

MAIN COURSE

Seared pollock served with spelt risotto and a celery and lemon vinaigrette

DESSERT

Pistachio-raspberry tart

OPTION 2

STARTER

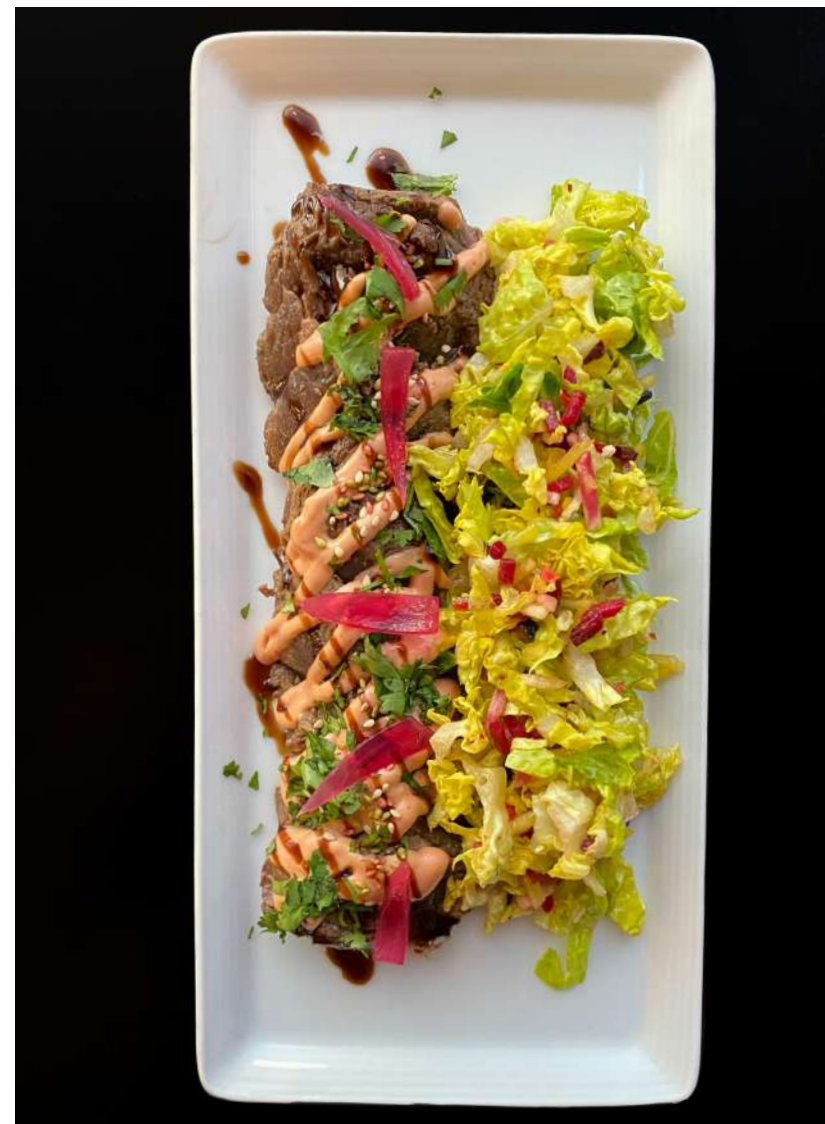
Ginger beef tataki & crispy vegetable salad

MAIN COURSE

Smoked salmon ballotine, served with endives à l'orange

DESSERT

Passion fruit & milk chocolate in finger style



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59.- MENU

(Price per person, one option only for your guests)

OPTION 1

STARTER

Tuna & avocado tartare with wasabi cake

MAIN COURSE

Roasted tenderloin of Swiss beef served with potato fritters & seasonal vegetables

DESSERT

Peach & verbena macaroon

OPTION 2

STARTER

Salmon sashimi with lime, green-vegetable and grilled sweetcorn gazpacho

MAIN COURSE

Butterflied chicken, gravy, polenta sticks & seasonal vegetables

DESSERT

Pistachio-raspberry tart



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BUFFET MENUS

A gourmet buffet is appreciated for meals with a large number of guests , is sure to delight.

45.- BUFFET

(per person)

OPTION 1

STARTERS

- Seasonal salad, crispy vegetables & vinaigrette
- Citrus salmon rillettes
- Greek salad
- Seasonal soup or gazpacho

MAIN COURSES

- Chicken cooked in a coconut curry sauce
- White rice
- Stir-fried vegetables

DESSERTS

- Minestrone with a vanilla sirop
- Deconstructed strawberry gateau
- Vanilla-apricot Panna cotta



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45.- BUFFET

(per person)

OPTION 2

STARTERS

- Green bean salad, hard-boiled eggs and smoked duck magret
- Duck and grain mustard rillettes
- Baby-leaf salad with crispy vegetables
- Seasonal soup or gazpacho

MAIN COURSES

- Baked salmon with dill
- Rice and white grapes
- Braised fennel & tender carrots

DESSERTS

- Strawberry-pistachio verrine
- Passion fruit & milk chocolate finger
- Lemon meringue tartlet



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60.- BUFFET

(per person)

OPTION 1

STARTERS

- Citrus salmon Gravlax & wakamé salad
- Fennel, cucumber & pickled onion salad
- Vitello tonato
- Seasonal soup or gazpacho

MAIN COURSES

- Emincé of veal with tomato
- Steamed pollock & chimichurri sauce
- Roasted potatoes with rosemary
- Steamed green vegetables

DESSERTS

- Toblerone Financier, milk chocolate Chantilly cream & almond chips
- Strawberry-pistachio tartlet
- Peach & verbena verrine



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60.- BUFFET

(per person)

OPTION 2

STARTERS

- Seared sesame tuna & crispy vegetables
- Farmhouse terrine
- Seasonal salad
- Seasonal soup or gazpacho

MAIN COURSES

- Emincé of beef
- Seabream & sauce vierge
- Creamed potatoes
- Stir-fried vegetables

DESSERTS

- Pear & chocolate 72% entremet
- Raspberry-pistachio tart
- Fruit minestrone with a spiced syrup



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OUR OPTIONS

DRINKS

PRICES : ON DEMAND

Beers, local Geneva wine, non-alcoholic beverages, coffee, cocktails, spirits...
Feel free to ask about our drinks packages, we can adapt to all your needs.

PERSONNEL

PRICES : ON DEMAND

Our professional staff are all qualified, officially declared and insured..

Staffing is not included in our meal prices and is calculated depending on the number of guests and type of event.

ENTERTAINMENT

PRICES : ON DEMAND

We have a number of DJs, music groups and entertainment offers to tailor to your event.



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OUR OPTIONS

VENUE

PRICES : ON DEMAND

We can help you find the best venue for your meals and events of 10 to 1,000 people.

FLOWERS & TABLE ART

PRICES : ON DEMAND

Our professional florists can create bespoke decoration for your tables, buffets and venues.

MATERIAL

PRICES : ON DEMAND

We have all the equipment necessary available for hire, from high tables, tents, tables, chairs, table coverings, cutlery, glassware and plates.



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MORE INFORMATION & BESPOKE OFFERS

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