

**MAKE THIS FESTIVE SEASON
ONE TO REMEMBER
AT CHÂTEAU DE BOSSEY**

*Celebrate the festive season in a unique, peaceful and
enchanted setting.*

*Whether for a company celebration, a family gathering or
a larger reception, the festive season at Château de
Bossey is a time to come together and share a special
moment.*

*Our team invites you to discover thoughtfully crafted
festive menus and will be delighted to assist you in
creating an event that reflects your needs and wishes.*

*Reserve one of our private spaces or part of the estate
and enjoy the charm of a historic property, ideally located
between Geneva and Lausanne.*

*Bring together your colleagues, family or friends in the
heart of our extensive park, overlooking Lake Geneva and
the Alps, and let the magic of the festive season unfold at
Château de Bossey.*

3-Course Menus: CHF 65 | CHF 89

Wine Selection & Water: CHF 19 per person

RESERVATIONS : +41 22 960 73 00 | BOSSEY@WCC-COE.ORG

Offer valid from 1 November 2026 to 20 January 2027, for lunch and dinner,
subject to availability and advance reservation, for groups of 20 to 140 guests.

Wine Selection & Water: 2 glasses of Vaud wine per person (Pinot Gris,
Domaine de la Treille 2025 and Gamaret-Garanoir, Domaine de Belle-Ferme
2024), with water.

Room hire and parking included. Guests are welcome to add personalised
decorations and musical entertainment to make the celebration their own.

Festive *Menu*

To Start

A Glass of Vaud Rosé Sparkling Wine, with Our Compliments

Smoked Salmon Cannelloni

Ricotta & Rocket

Crunchy Vegetable Bruschetta

Lemon Guacamole

Choice of Starter

Butternut Squash & Wild Mushroom Cheesecake

Creamy Burrata, Toasted Pumpkin Seeds, Herb Oil

Seasonal Creamy Risotto

Flambéed King Prawns, Baby Leaves

Choice of Main Course

Roasted Sea Bass Fillet, Lime & Vanilla Beurre Blanc

Sweet Potato Mousseline, Confit Vegetables

Seared Beef Fillet

Truffle Jus, Potato Mousseline, Roasted Carrots

Ricotta & Spinach Ravioli

Brown Butter, Crispy Sage Leaves

Choice of Dessert

Three-Chocolate Crunch

Praline Mousse

Saint-Honoré

Light Vanilla Cream, Caramel

65 CHF

3-COURSE MENU, SUBJECT TO AVAILABILITY AND ADVANCE RESERVATION. AVAILABLE
FROM 1 NOVEMBER 2026 TO 20 JANUARY 2027, FOR GROUPS OF 20 TO 140 GUESTS.
CHÂTEAU DE BOSSEY'S TERMS AND CONDITIONS APPLY.

COMPLIMENTARY PARKING & VENUE HIRE.

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Signature

Menu

To Start

A Glass of Domaine Vesselle Grand Cru Champagne, with Our Compliments

Caprese Arancini

Goat's Cheese Mousse, Crispy Basil Leaves

Crispy Prawns

Sweet Chili Sauce

Choice of Starter

Slow-Cooked Egg

Wild Mushroom Cream, Aged Parmesan, Buckwheat Crisp

Parsnip Velouté & Seared Scallops

Toasted Hazelnuts, Sage Oil

Choice of Main Course

Roasted Veal Medallion with Morels

Celeriac Mousseline & Glazed Carrots

Seared Bluefin Tuna

Sauce Vierge, Confit Peppers, Beetroot Mousseline

Truffle Fagottini

Light Parmesan Cream

Choice of Dessert

Intense Dark Chocolate Opera Cake

Silky Ganache, Coffee Cream

Dessert Selection

Macaron, Eclair, Fruit Tartlet

89 CHF

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