



SELECTION — 2026 — TRAITEUR





YOUR EVENT, OUR PASSION

We make every performance an unforgettable experience.

The ingredients of the recipe for success? A mix of unique ideas, tasty concepts and a caring team, committed to exceeding your highest expectations.

In order to simplify our offer, we present you only some of our proposals.
Remember that your dreams have no limits: anything is possible.

Coffee break

Lunch & Dinner

Buffet @ CICG

Reception

Package Boisson

Stands & Offices

Let us know your needs and we will get back to you as soon as possible with a personalized offer.

For any special request or additional information relating to allergens, do not hesitate to contact us directly.

Please find all [our GTC by clicking on this link](#).

YOUR CONTACT PERSONS

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Statements



Vegan



Végétarian



Plant based (vegetable)



Climate friendly / Eaternity



Seasonal



Pork



Veal



Beef



Gluten-free prepared



Lactose-free prepared

The 14 major food allergens



Gluten



Seafood



Egg



Fish



Peanuts



Soybeans



Milk / lactose



Nuts



Celery



Mustard



Sesame



Sulfites



Lupin



Molluscs

On request, most of our offer is available in vegan or vegetarian version.

In case of allergies and intolerances, we can make you an individual offer adapted to your needs. We are at your disposal for any questions.

Our rates include:

- Elements mentioned in the offer
- Tablecloth and standard decoration of buffets.

Our prices do not include:

- VAT (8.1%) to be added to the prices displayed
- Management fees (5%) to be added to the displayed prices
- Service, material and delivery.

CICG / CCV :

- Facilities, equipment and services are included during the opening hours of the center.
- Coffee is offered in our Lunch & Dinner packages.

The images used in the offer are not contractual.

Declaration of origin

Meat and poultry

We always declare the origin of meat and poultry transparently on our menus. The ISO country code tells you directly about the country of origin of the meat and poultry.

If delivery difficulties lead us to make last-minute changes, our declaration is updated the same day when the menu is distributed.

Poultry	Switzerland (CH), France (FR)
Pork	Switzerland (CH)
Beef	Switzerland (CH)
Veal	Switzerland (CH)
Lamb	New Zealand (NZ)

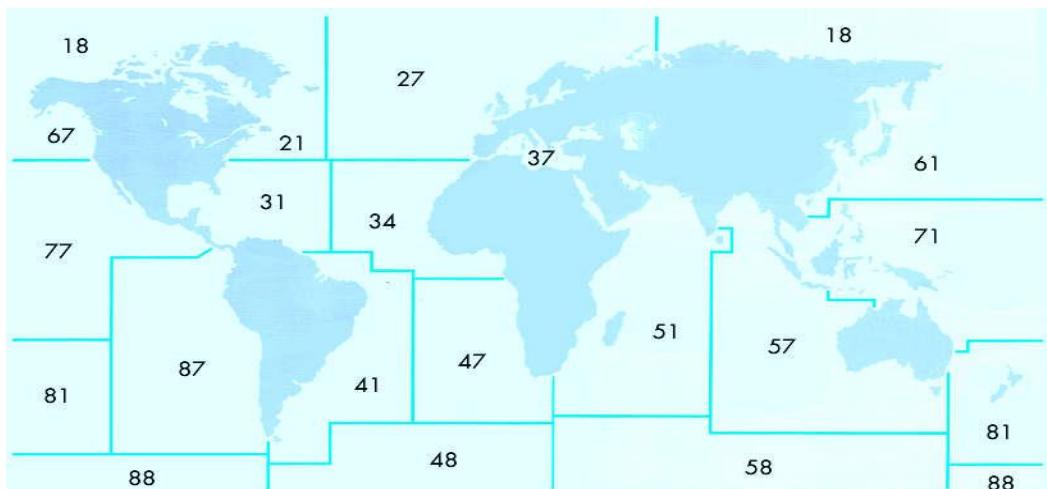
Fish

For the purchase of our fish, we work with selected suppliers who support us in our environmental approaches and offer us fish from sustainable resources (by WWF as acceptable or recommended).

Our menus always inform you about the origin of fish.

We refer to FAO for information on fishing areas:

(Food and Agriculture Organization of the United Nations)



18 Arctic Ocean
 21 Northwest Atlantic
 27 North-East Atlantic
 27 III d Baltic Sea
 31 West Central Atlantic
 34 East Central Atlantic
 37 Mediterranean; Black Sea
 41 Southwest Atlantic
 47 South-East Atlantic
 48 Southern Atlantic

51 Western Indian Ocean
 57 Eastern Indian Ocean
 58 Southern Indian Ocean
 61 Pacific Northwest
 67 Northeastern Pacific
 71 Western Pacific Ocean
 77 Eastern Pacific Ocean
 81 Pacific Southwest
 87 South-East Pacific
 88 Southern Pacific

Coffee break

All our coffee breaks are served for 30 minutes, on self-service buffets.

Standard service in paper cups. Porcelain possible with supplement on request.

Permanent coffee and tea supplement (limited to 4 hours): CHF 3.00 per person.

THE CLASSICS

Price per person – CHF

Coffee & Juice 5.00

Coffee, assortment of teas, fruit juices

Classic Break 8.00

Coffee, assortment of teas, fruit juices, mini danishes in the morning (~1,5 pièce)

Mini sweet pieces in the afternoon (~1,5 pièce)

Gluten free Coffee Break 9.00

Coffee, assortment of teas, fruit juices, mini brownie or muffin (~1 pièce)

Seasonal fruit (~1 pièce)

Continental Break 12.00

Coffee, assortment of teas, fruit juices, 3 mini danishes (~1,5 pièce)

Seasonal fruit top, granola bol with yogurt

Sweet and Salty Break 10.00

Coffee, assortment of teas, fruit juices, assortment of sweet (~1 pièce) and salty mini pieces (~1 pièce), Seasonal fruit (~1 pièce)

EXTRAS A LA CARTE... Price per piece – CHF

Fresh fruit 1.00

Mini danish or Mini-sweeet piece 2.00

Gluten Free Brownie or Muffin

Donut, Yoghurt, Cookie

Assortment of nuts and dry fruits 3.00
Home-made cereal bar, Fruits salad

Mini-sandwich 4.00



Lunch & Dinner

Our meal options always include mineral water.

For events within the CICG/CCV, coffee or tea is offered at the end of the meal.

Self-service catering formula, with food and drinks arranged on buffets.

FINGER LUNCH

Price per person – CHF

Simple Sandwiches

24.00

3 small sandwiches

1 mixed salad of the day

1 fruit or 1 yoghurt

Premium Sandwiches

26.00

3 small sandwiches

1 mixed salad of the day

1 dessert of the day

Networking Lunch – 10 pieces

38.00

1 salad

2 salty pieces

4 mini sandwiches

3 mini sweet pieces

Lunch Cocktail – 12 pieces

48.00

3 cold pieces

6 warm pieces

3 sweet pieces

BENTO BOX

Price per person – CHF

In a divided box, a complete cold meal.

Bento Box du Chef

29.00

Chef's salad

Cold dish of the day, meat, fish or vegetarian

With its filling, Bread,

Dessert of the day



Lunch & Dinner

Our meal options always include mineral water.

For events within the CICG/CCV, coffee or tea is offered at the end of the meal.

TABLE SERVICE

Price per person – CHF

A unique choice for all guests.

Menu prepared by the Chef with local and seasonal products.

2 course menu

49.00

Appetizer

Starter (vegetarian)-Main course (meat OR fish, with vegetarian alternative)

or

Main course (meat OR fish, with vegetarian alternative)-Dessert

3 course menu

59.00

Appetizer

Starter (vegetarian) - Main course (meat OR fish, with vegetarian alternative) – Dessert

BUFFETS CHAUDS

Price per person – CHF

Stand up or sit down, as per feasibility.

Chef's Buffet

52.00

Starters

Assortment of vegetarian and cold starters and appetizers

Hot dishes

*Based on one portion per person from 2 choices: meat or fish and vegetarian,
With 1 choices of vegetables and 1 choices of starchy foods.*

Desserts

Assortment of tartlets, desserts and seasonal fruit salad

Bocal Corner

32.00

1 individual fresh salad

1 hot dish served in an individual jar (meat, fish or vegetarian with side dishes)

1 individual dessert





Restaurant & Café @ CICG

Only valid at CICG, Restaurant La Ruche or Café Le 6ème Continent.

TICKET LUNCH LA RUCHE

Price per person – CHF

Order possible from 100 people. Customizable formula on request.

Valid at the restaurant La Ruche, located on the first floor of the CICG.

1 starter from choice available at the buffet	35.00
1 hot dish (meat, fish, or vegetarian with side dishes)	
1 individual dessert	
1 soft drink	
1 coffee or 1 tea	

TICKET SNACK CAFÉ

Price per person – CHF

Valid at Café Le 6ème Continent, located on the ground floor of the CICG.

Customizable formula on request.

1 salad or 1 sandwich or 1 salty snack	20.00
1 individual dessert	
1 soft drink	
1 coffee or tea	

OPENING RESTAURANT WITH INDIVIDUAL PAYMENT

The opening of the Restaurant for your participants with individual payment (meals at their charge) is subject to the contractualization of a minimum sales amount to be guaranteed. Contact us for more details. As of 100 persons.

PRIVATIZATION CAFE LE 6ème CONTINENT

From CHF 1,500.- per day. Price and feasibility on request.



Reception

A detailed seasonal selection of cold, warm and sweet canapés is available upon request.

Food trays are available on self-service buffets.

Drinks are served at the bar by our service team.

CANAPÉS SELECTIONS

Price per person – CHF

Salted assortment	3.00
Swiss chips, olives & peanuts	
XXL Boards	15.00
Available choices (or assortment of different varieties on the same board): Cold cuts, cheeses, vegetarian (about 200 grams per person)	
Aperitif package 3 canapés	12.00
3 pieces cold and salty cocktail	
Cocktail package 5 canapés	20.00
3 pieces cold and salty cocktail 2 pieces sweet cocktail	
Cocktail package 8 canapés	30.00
3 pieces cold and salty cocktail 3 hot and salty cocktail pieces 2 pieces sweet cocktail	
Cocktail dinner 12 canapés	45.00
4 pieces cold and salty cocktail 5 pieces hot and salty cocktail 3 pieces sweet cocktail	



Beverage Package

Our meal plan options always include mineral water.

For your receptions or other tailor-made services, please choose from our beverage packages, depending on the format or duration of your event.

COCKTAIL DRINKS PACKAGE

Price in CHF HT

Served at your discretion for the duration of your reception.

With alcohol: Swiss wines, beer, soda, fruit juices and mineral waters.

Alcohol-free: Soda, fruit juices and mineral waters.

		With alcohol	Without alcohol
Service for 30 minutes	per person	13.00	8.00
Service for 60 minutes	per person	20.00	14.00
Service for 90 minutes	per person	25.00	17.00
Service for 120 minutes	per person	30.00	19.00

LUNCH DRINKS PACKAGE

Price in CHF HT

Served in pairing with your dishes during your lunch.

		With alcohol	Without alcohol
Wines, soft drinks and fruit juices, coffee	per person	12.00	7.00

DINNER DRINKS PACKAGE

Price in CHF HT

Served in pairing with your dishes during your dinner.

		With alcohol	Without alcohol
Wines, soft drinks and fruit juices, coffee	per person	19.00	13.00



Stands & Offices

A LA CARTE TRAYS

Price in CHF

Assorted tray of mini-danishes (20 pieces)	per tray	30.00
Homemade cookie tray (20 pieces)	per tray	40.00
Platter of mini-sandwiches (10 pieces)	per tray	40.00
Assorted cheese platter (CH, FR, IT) - 400g Walnuts, grapes, figs, various breads	per tray	40.00
Varied charcuterie platter (CH, FR, IT) - 400g Pickles, pickled onions, various breads	per tray	50.00
Platter of vegetable dips - 400g	per tray	35.00

WATER SERVICE

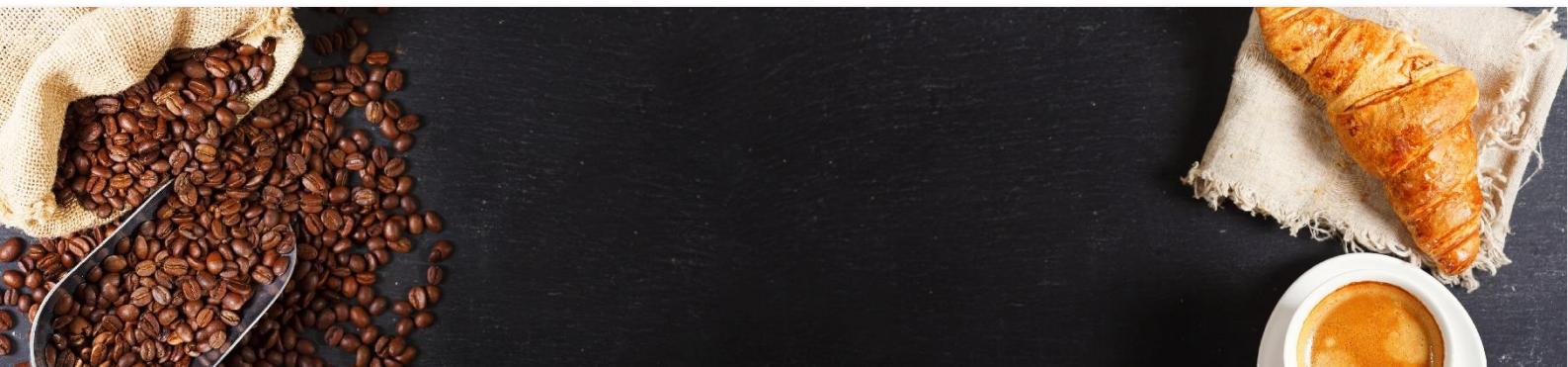
Price per person – CHF

Still and sparkling mineral, glass bottle	4 dl	3.50
Still and sparkling mineral, glass bottle	1 l	5.00

NESPRESSO MACHINE RENTAL

Price per day – CHF

Nespresso Pro machine rental	Up to 20 pers.	50.00
Nespresso pods	per pods	3.00
Tea bags	per bag	1.80





Thank you

Thank you for your interest in our company and our services.

A catering service provided by Compass catering is always tailor-made, because no event is the same!

We are characterized by a personal approach in which we like to exchange to find the best solution to your event.

Do not hesitate to contact us if you have any questions or if you would like to receive a personalized quote. Our team is at your disposal.

We look forward to helping you make your event a success.

Your Event, our passion.

