

Sélection

TRAITEUR

COMPASS CATERING 2024





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

Station Live Cooking

Stands & Offices

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

You can also request our services quickly and simply on our [online catering shop](#).

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

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Sustainability at Compass Group Switzerland Ltd

Social and environmental initiatives

Achieving Net Zero by 2030

We want to be climate neutral by 2030 in our operations and by 2050 in our entire supply chain.

Reduce our food waste by 50% by 2027

Become a certified B-Corp company by 2024

This label is awarded to companies that have integrated social and ecological objectives into their business model and operational processes.

Invest in staff

Pay equal salaries and continue to invest in training.

Actions

We buy and process ungraded fruits and vegetables

We create menus with a low carbon footprint

We encourage meals without or with a minimum of animal protein (Plant Forward)

We measure food waste

We reduce overproduction through creative recipes

We collect organic waste to produce biogas

We ban single-use plastic and use reusable containers, glass bottles and other sustainable packaging.

Supply

+ 200 local producers

+ 20 Swiss organic producers

70% of products are delivered by a single supplier to reduce transport emissions.

Enrichment

We favor local and seasonal products















We are actively involved in various social projects in the cities of Lausanne, Geneva and their outskirts.



Statements

	Vegan		Pork
	Végétarian		Veal
	Plant based (vegetable)		Beef
	Climate friendly / Eaternity		Gluten-free prepared
	Seasonal		Lactose-free prepared

The 14 major food allergens

	Gluten		Nuts
	Seafood		Celery
	Egg		Mustard
	Fish		Sesame
	Peanuts		Sulfites
	Soybeans		Lupin
	Milk / lactose		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 (3%) 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)

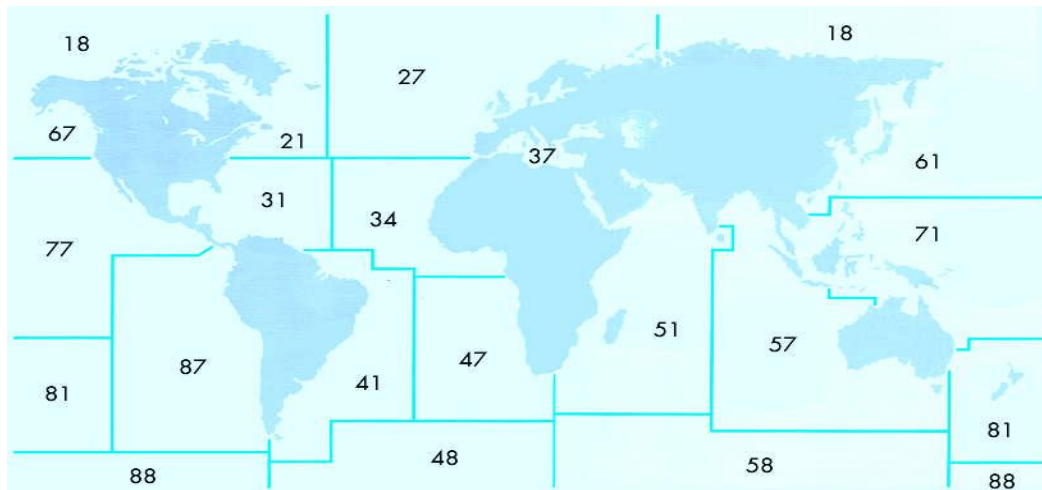
Fish

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 Mediterranean; Black 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

Order possible from 10 people.

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

THE CLASSICS

Price per person – CHF

Welcome Coffee Coffee, assortment of teas	4.00
Coffee & Juice Coffee, assortment of teas, fruit juices	5.00
Morning Classic Break Coffee, assortment of teas, fruit juices, mini danishes	8.00
Afternoon Classic Break Coffee, assortment of teas, fruit juices, mini sweet pieces	8.00
Continental Break Coffee, assortment of teas, fruit juices, 3 mini danishes Seasonal fruit top, granola bol with yogurt	12.00
Sweet and Salty Break Coffee, assortment of teas, fruit juices, assortment of cheese and jam spreads Seasonal fruit	10.00
Healthy break Coffee, assortment of tea, freshfruit squeezed in bottle. energy ball with dates toast wholemeal bread with avocado, Seasonal fruits	14.00
Swiss rustic break Coffee, assortment of teas, Ramseier apple products, assortment of sandwiches, Birchermuesli, Swiss pastry, local seasonal Swiss fruits	14.00



Coffee break

Order possible from 10 people.

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

THE PERMANENT

Prices per person – CHF

Supplement Permanent half-day break

3.00

Extension of the service of hot drinks at half day (within the limit of 4 hours) Supplement applicable per person and per break.

WANT MORE...

Would you like a personalized break with delicious à la carte options?

Price per person – CHF

Fresh fruit 

1.00

Birchermuesli

2.00

Brownie sans gluten / Gluten-free brownie

Donut

Granola

Yoghurt

Cupcake

Cookie

Assortment of nuts and dried fruits

3.00

Cereal bar

Fruit salad

Mini-sandwich



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.

SANDWICH FORMULA

Price per person – CHF

Order possible from 20 people.

Simple Sandwiches	21.00
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3 small sandwiches
1 mixed salad of the day
1 fruit

Premium Sandwiches	26.00
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4 mini VIP sandwiches
1 Chef's salad
1 dessert of the day
1 fruit



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.

FINGER LUNCH

Price per person – CHF

Order possible from 20 people.

Networking Lunch – 12 pieces	36.00
4 verrines	
4 mini sandwiches	
4 mini sweet pieces	
Lunch Cocktail – 12 pieces	48.00
3 cold pieces	
6 warm pieces	
3 sweet pieces	



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.

BENTO BOX

Price per person – CHF

Order possible from 20 people (multiple choices possible under conditions).

Inspired by Japanese culture, this multi-compartmentalized lunch box allows you to have a complete cold meal in a single box (recyclable).

Supplement of CHF 5.- for reusable VIP boxes, available on request.

Chef's Bento Box Chef's salad Cold dish of the day, meat, fish or vegetarian With its filling, Bread, Dessert of the day	25.00
Swiss Bento Box 🐟 Potato salad with Gruyère AOP, Pickles & herbs, pretzel, Trout fillet, virgin sauce and seasonal raw vegetables	28.00
Oriental Bento Box Bulgur tabbouleh, Eggplant caviar, pita bread Grilled chicken kebab, Carrots with cumin Oriental pastry	28.00
Asian Bento Box 🐟 Wakamé, salt edamame Shrimp with lemongrass, Wok of fried noodles with vegetables Coconut ball, candied ginger	28.00
Vegan Bento Box ♻️ Quinoa salad with seasonal vegetables, Tomatoes and cucumbers, Falafel, Naan Bread Brownie	28.00



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.

TABLE SERVICE

Price per person – CHF

Order possible from 15 people.

We will send you menu proposals among the suggestions of our Chef, our recipes being tailor-made, with local and seasonal products, and personalized according to your needs and desires.

A unique choice for all guests

2-course menu	49.00
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Appetizer
 Starter and main course
 or
 Main course and dessert

3-course menu	59.00
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Appetizer
 Starter-main course-dessert



Buffet @ CIGG

Our meal options always include mineral water. For events within the CIGG/CCV, coffee or tea is offered at the end of the meal. Order possible from 30 people.

CHEF'S BUFFET

Price per person – CHF

Starters

49.00

Fresh salad with vegetables of the moment

Assortment of mezze of the 4 horizons

Tabouleh

Cheese salad

Hot dishes

On the basis of a portion of

choice between a dish of meat, fish, or vegetarian,

With a portion of vegetables and a portion of starchy foods per person.

Desserts

Assortment of desserts and tarts

Seasonal fruit salad

Want more choice? Discover our selection Italian, Oriental, Asian, Light buffet, on request and with supplement.

BOCAL CORNER

Price per person – CHF

1 individual fresh salad

32.00

1 hot dish served in an individual jar

(meat, fish or vegetarian with side dishes)

1 individual dessert

Exceptional openings and privatizations of CIGG points of sale:

Restaurant La Ruche:

The opening of the Restaurant for your participants in free passage (meals at their expense) is subject to the contractualization of a minimum amount to be guaranteed. Contact us for more details.

Café Le 6^{ème} Continent :

From CHF 3'000.- per day. Cost and feasibility on request.



Lunch Tickets @ CICG

Meal vouchers valid only at CICG, Restaurant La Ruche or Café Le 6^{ème} Continent.

TICKET LUNCH LA RUCHE

Price per person – CHF

Order possible from 50 people.

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

No minimum order.

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

1 Buddha Bowl or 1 salad or 1 sandwich or 1 salty snack	17.00
1 individual dessert	
1 soft drink	

TICKET BOCAL

Price per person – CHF

No minimum order.

Valid at Café Le 6^{ème} Continent (ground floor) or Restaurant La Ruche (first floor).

1 individual fresh salad	30.00
1 hot dish served in individual jars (meat, fish or vegetarian with side dishes)	
1 individual dessert	
1 soft drink	
1 coffee or 1 tea	



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.

CANAPES SELECTIONS

Price per person – CHF

<p>Salted assortment</p> <p>Swiss chips, olives & peanuts</p> <p><i>Supplement of CHF 2 .00 with almonds and flaky flutes.</i></p>	3.00
<p>XXL Boards</p> <p>Available choices (or assortment of different varieties on the same board):</p> <p>Gardener's board: Vegetable dips, pita bread, vegetable wrap, Mediterranean croissant...</p> <p>Cheesemaker's board: Gruyère, vacherin fribourgeois, parmesan, avocado triangle, fried onions...</p> <p>Butcher's board: dried meat, turkey ham, tomato focaccia...</p> <p>Churn board : Soft butter and creative sweet and/or salty decorations, assorted breads...</p>	10.00
<p>Aperitif package 3 canapés</p> <p>3 pieces cold and salty cocktail</p>	12.00
<p>Cocktail package 5 canapés</p> <p>3 pieces cold and salty cocktail</p> <p>2 pieces sweet cocktail</p>	20.00
<p>Cocktail package 8 canapés</p> <p>2 pieces cold and salty cocktail</p> <p>2 cold and salty verrines</p> <p>2 hot and salty cocktail pieces</p> <p>2 pieces sweet cocktail</p>	30.00
<p>Cocktail dinner 12 canapés</p> <p>3 pieces cold and salty cocktail</p> <p>2 cold and salty verrines</p> <p>4 pieces hot and salty cocktail</p> <p>3 pieces sweet cocktail</p>	45.00



Package Boissons

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	19.00
Service for 120 minutes	per person	30.00	24.00

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



Station Live Cooking

Order for a minimum of 40 people.

A fixed amount of CHF 180.- per station is charged for equipment and 1 service employee.

Price in CHF

THE SALES

Station Mini burgers	per person	10.00
Mini Hot Dog Station	per person	10.00
Station Trilogy of salmon	per person	12.00
Risotto station	per person	9.00
Sushi station	per person	15.00
Station Black & Red Pancakes	per person	12.00
Cheese fountain	per person	15.00
Galette of quinoa	per person	9.00
Bao Buns Steam	per person	8.00
Raclette	per person	20.00
Fondue Balloon	per person	15.00

SUGARS

Juice bar with seasonal fruit and vegetables	per person	9.00
Cut fruit station	per person	8.00
Pancakes or pancakes station	per person	8.00
Eclair'O'meter	per person	8.00



Stands & Offices

A LA CARTE TRAYS

Price in CHF

Assorted tray of mini-pastries (20 pieces)	per tray	30.00
Homemade cookie tray (20 pieces)	per tray	40.00
Platter of bread and cheese and/or jam (10 pieces)	per tray	20.00
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

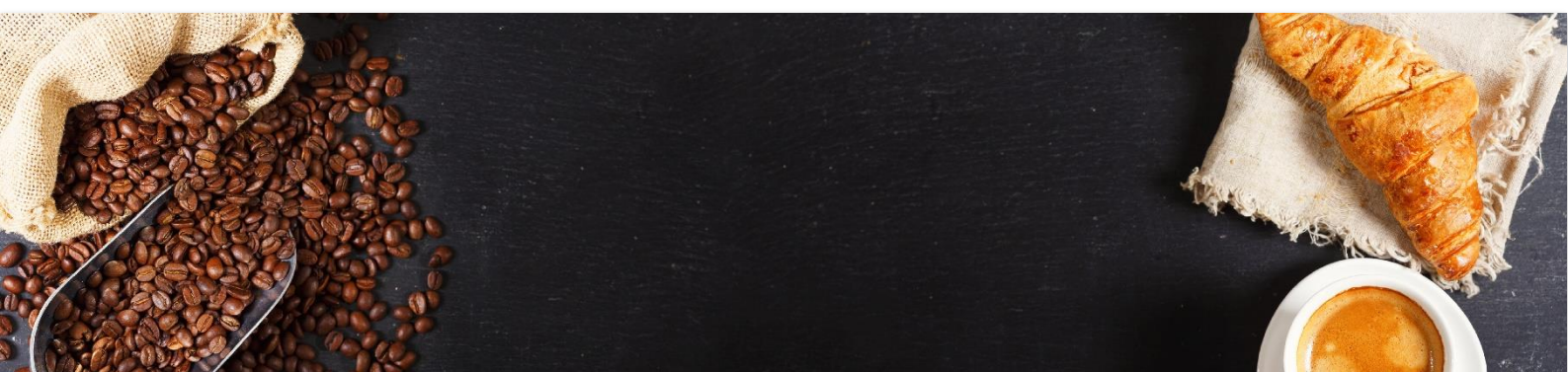
Price per person – CHF

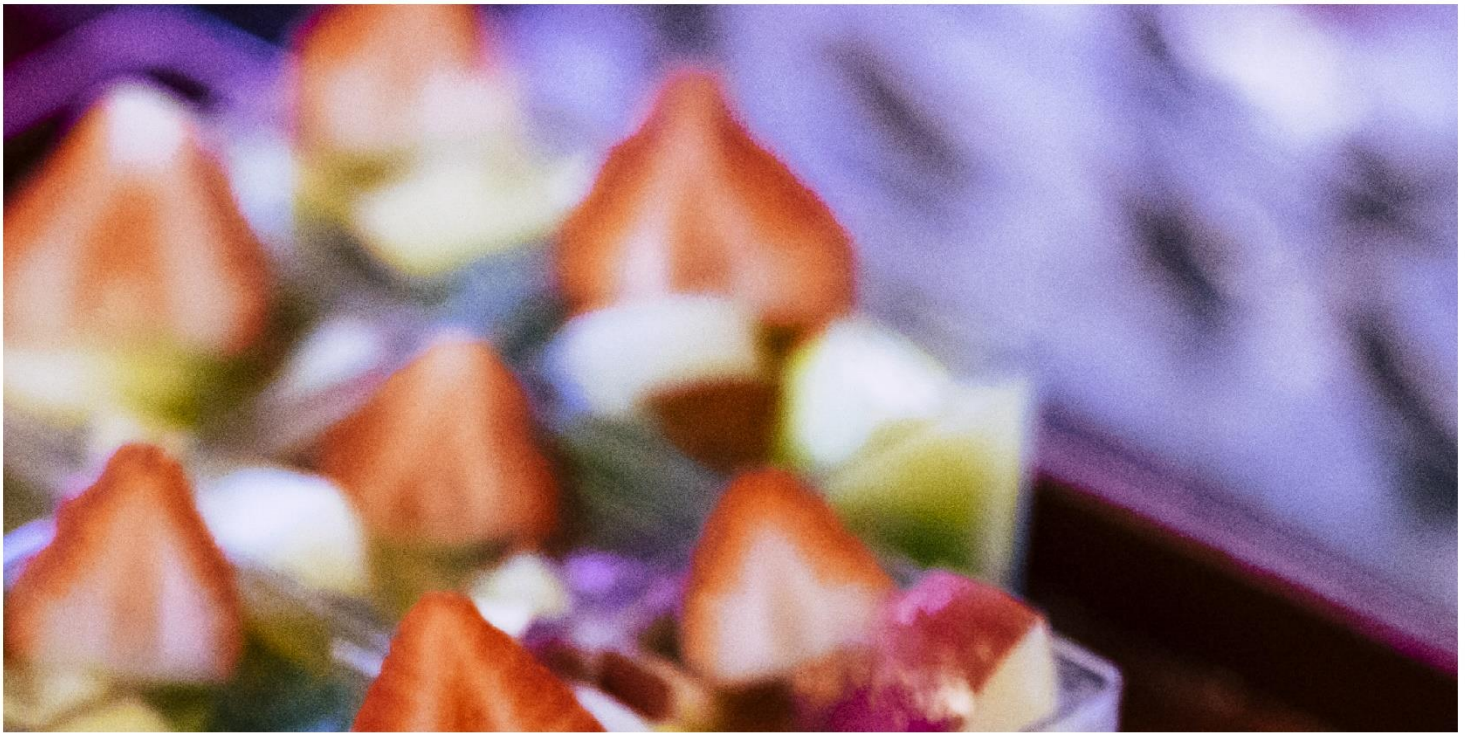
Still mineral, PET	5dl	3.50
Still, carbonated mineral, glass	1 l	5.00

NESPRESSO MACHINE RENTAL

Price per day – CHF

Nespresso Pro machine rental	Up to 20 pers.	50.00
Nespresso pods	per pods	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.

