

CATERING
AUTUMN/WINTER 2022/2023
GROUP CRUISES



A TRIBUTE TO SWISS GASTRONOMY

Café Léman: ambassador of Swiss excellence

From the producer to the plate, Café Léman's story is, above all, one of culinary delights, with people who are passionate about serving your private and professional events.

The authenticity of our cuisine is key to our philosophy. In addition to the seasonal products selected by our Chefs from local suppliers, and our eco-friendly commitment to preserve the beauty of our lakes and local area.

To accompany our quality dishes, our wine merchants and sommeliers select the best wines from the region, to ensure a welcoming atmosphere.

YOUR EVENT IS UNIQUE

Our commitment: to offer you an exceptional culinary and event experience.

This document outlines various proposals for your event on board one of our boats with an hourly schedule. We are available to provide any advice you need.

Whether for a birthday, a party with friends or family, a company party, a seminar or an excursion, we will take care of the overall organisation with creativity and professionalism.

We have a specific catalogue "Private Cruises" that we would be happy to provide you with, for events with from 10 to 700 people, including private boat rental.

A cruise on a CGN boat is a unique experience in itself, and we would love to make it sublime for you.

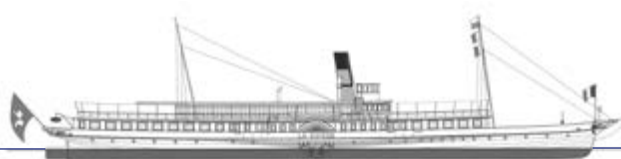
Welcome aboard and let the magic happen!



OUR SERVICES

- Aperitifs and appetisers page 4
- Lunch and dinners page 8
- Breaks and breakfasts page 13
- Cakes and sweet treats for special events page 15
- Wine and drink selection packages page 17

Whatever your request, we will provide you
with a tailor-made offer to make your event memorable.



Our services are available for a minimum of 10 people, and for the entire CGN fleet with the exception of the boat "Montreux"

APERITIFS AND APPETISERS



APERITIF PACKAGES

BEER & WINE PACKAGE - 1H APERITIF

CHF 26.-

White Wine - Château du Châtelard Grand Cru, Lavaux - Café Léman Selection - P. Fonjallaz

Red Wine - Le Rouge Amour Gamay Fruité, La Côte - C. Berthaudin

Rosé Wine - Pinot Noir Rosé de Lune, Geneva - Domaine des Balisiers

Swiss Beer - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

MURAILLES PACKAGE - 1H APERITIF

CHF 26.-

2 glasses of Murailles Brut - H. Badoux

Swiss Beers - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

CHAMPAGNE & WINE PACKAGE - 1H APERITIF

CHF 48.-

2 glasses of Lombard "Référence" Brut Champagne - Café Léman Selection

White Wine - Petite Arvine, Valais - J.R Germanier

Red Wine - Pinot Noir Domaine des Balisiers, Geneva - Café Léman Selection

Swiss Beers - Café Léman Selection

Mineral Water

Soft Drinks and Fruit Juice

ALCOHOL-FREE PACKAGE - 1H APERITIF

CHF 12.-

Mineral Water

Soft Drinks and Fruit Juice

- Tailor-made aperitifs or welcome drinks upon request -



Our packages are scheduled to last for one hour, beyond that a supplement of CHF 10.00 will be charged per hour and per person.

APPETISERS APERITIFS

OUR COLD SELECTION

Assorted nuts, almonds and dried fruit / CHF 3.- per person

Our platters (served with bread, butter, onions and pickles) / 10 people

Lacustrine: smoked fera and trout, crayfish marinated in basil **CHF 150.-**

Alpine: Tête de moine, Gruyère and Venogette cheese **CHF 130.-**

Swiss: cured ham, dry-cured meat, farmer's bacon, and Fendant sausage **CHF 140.-**

Platter of crunchy vegetables and dips (10 people) / CHF 40.-

Selection of your choice

Minimum 3 items per person – **CHF 4.-/item**

The assortment of pieces chosen must be the same for each guest

Tartares on mini baguettes

Beef tartare with mustard seeds

Balik salmon tartare with lime

Vegetable tartare seasoned with truffle

Avocado tartare with Espelette pepper

Canapés

Balik salmon savarin with cream cheese and dill

Mini tandoori chicken pitta, with vegetables and fresh mint

Bruschetta with tomato pesto, Tête de moine cheese and green herb-infused oil

California roll with foie gras, honey and roasted hazelnuts

Ham mini bun – Gruyère cheese, pistachios and Bénichon mustard

Bagel with grilled vegetables and saffron

Rice paper roll with avocado and grapefruit nori

Wrap with Praz-Romond sheep's cheese and quince marmalade



We adapt our offer according to your tastes and specific requests of your guests.

APPETISERS APERITIFS

OUR HOT SELECTION

Selection of your choice

Minimum 3 items per person – **CHF 4.-/item**

Pikeperch fillet fritter, tartar sauce
 Feta cheese and mint samosa, tsatziki sauce
 Mini Malakoff (20 g)
 Rösti croquette with Gruyère cheese
 Chicken brochette marinated in thyme and lemon juice

SELECTION OF CAVIAR HOUSE & PRUNIER SPECIALTIES

Selection of your choice

Minimum of 3 items per person

Balik appetizers / CHF 5.- per item

Tsar Nikolaj Balik salmon petal

Mini Tsarina

Blinis, double cream, Balik salmon

Balik maki

Balik salmon, Balik salmon tartare, cream cheese, Balik pearls

Balik Rose

Balik Tradition, sweet mustard, carasau flatbread

Exotic Balik

Passionfruit, avocado, Balik salmon tartare

Prunier appetisers / CHF 10.- per item

Caviar blinis

Blinis, smetana cream and Prunier caviar



We adapt our offer according to your tastes and specific requests of your guests.



LUNCH & DINNER

LUNCHES AND DINNERS

AUTUMN-WINTER
5 September 2022
to 31 March 2023

"MONT BLANC" MENU

CHF 45.- / pers.

Starter

Green beans marinated in shallots and roasted smoked bacon

Main course

Simmered pike-perch cheeks with lemongrass, rice flavored with vegetables
or
Simmered beef paupiette with shallots, rösti and cumin carrots

Dessert

Seasonal fruit tart

"CAFÉ LÉMAN" MENU

CHF 55.- / pers.

Bimonthly menu suggestions on the following pages

"MONT ROSE" MENU

CHF 65.- / pers.

Starter

Homemade marbled foie gras and wild boar cake, saladine with sherry dressing

Main course

Supreme of yellow chicken roasted, mille-feuille of celery and potatoes
or
Fillet of sea bream cooked on skin, crayfish risotto and aniseed bisque

Dessert

Blood orange panna cotta, citrus fruit and cinnamon accompaniment

Prices do not include drinks

Wine and dish pairing suggestions for each menu are available on request.

Menus can be adapted to special dietary requirements (vegetarians, lactose-free, gluten-free or other allergies).

For children, we invite you to choose from the existing menus. They will be served in 1/2 portions and charged at half price.

"CAFÉ LÉMAN" MENU

CHF 55.- / pers.

FROM 5 SEPTEMBER TO 18 SEPTEMBER 2022

Starter

Cream of cauliflower soup with Fribourg vacherin cheese and dried meat shavings

Main course

Cod with lemongrass, beurre blanc with liquorice
 Pan-fried Jerusalem artichoke and mangetout

Dessert

Chestnut and nougat chunk tartlet

FROM 19 SEPTEMBER TO 2 OCTOBER 2022

Starter

Tartar with two salmon and dill, avocado quenelle
 Baby leaf salad with rosemary focaccia toast

Main course

Monkfish cheek, scallop and saffron seafood nage,
 Steamed potatoes and stewed vegetables

Dessert

Walnut and salted butter caramel tartlet

FROM 3 OCTOBER TO 16 OCTOBER 2022

Starter

Woodland mushroom puff pastry and chicken oyster
 Mixed salad leaves with walnut oil

Main course

Duck breast with cranberries and horseradish
 Gala potato and chestnuts in jus

Dessert

Autumn delight with flaky praline and butternut cream

Menus from mid-October 2022 to March 2023 are available on request.

Prices do not include drinks

Wine and dish pairing suggestions for each menu are available on request.

Menus can be adapted to special dietary requirements (vegetarians, lactose-free, gluten-free or other allergies).

For children, we invite you to choose from the existing menus. They will be served in 1/2 portions and charged at half price.

"MONT BLANC" MENU

VEGETARIAN

CHF 45.- / pers.

AUTUMN-WINTER

5 September 2022

to 31 March 2023

Starter

Green beans marinated in shallots, tomato and parsley tartar

Main course

Dish of the Day

Dessert

Seasonal fruit tart

"CAFÉ LÉMAN" MENU

VEGETARIAN

CHF 55.- / pers.

Starter

Tapenade bruschetta, dried tomatoes with basil and crispy fennel

Main course

Tofu and herb picatta, ratatouille with preserved lemon, baby red chard

Dessert

Seasonal Café Léman dessert

"MONT ROSE" MENU

VEGETARIAN

CHF 65.- / pers.

Starter

Chilled pea velouté with almond milk, black truffle infused ricotta

Main course

Smoked tofu wok, green asparagus risotto, champagne sauce

Dessert

Apple pie, artisan double cream ice cream and meringue

Prices do not include drinks

Wine and dish pairing suggestions for each menu are available on request.

Menus can be adapted to special dietary requirements (vegetarians, lactose-free, gluten-free or other allergies).

For children, we invite you to choose from the existing menus. They will be served in 1/2 portions and charged at half price.

LUNCHES AND DINNERS

CHF 16.- / pers.

MOUSSAILLON MENU

Choice of cordial

*

Main course

Sliced yellow chicken with new onions,
roasted potatoes and seasonal vegetables

or

Fresh from the market, 1/2 portion

Dessert

Choice of 1 scoop ice-cream

or

Seasonal fruit salad

For children, we invite you to choose from the existing menus.
They will be served in 1/2 portions and charged at half price.



Prices do not include drinks

Menus can be adapted to special dietary requirements (vegetarians, lactose-free, gluten-free or other allergies).

BREAKS & BREAKFASTS



BREAKS AND BREAKFASTS

Continental Breakfast

CHF 15.-

1 hot drink of your choice
1 croissant
Selection of bread, butter, honey and jams
1 fresh orange juice

Welcome

CHF 5.-

1 hot drink of your choice
1 croissant

Morning Break

CHF 10.-

Hot drinks
2 mini Viennese pastries

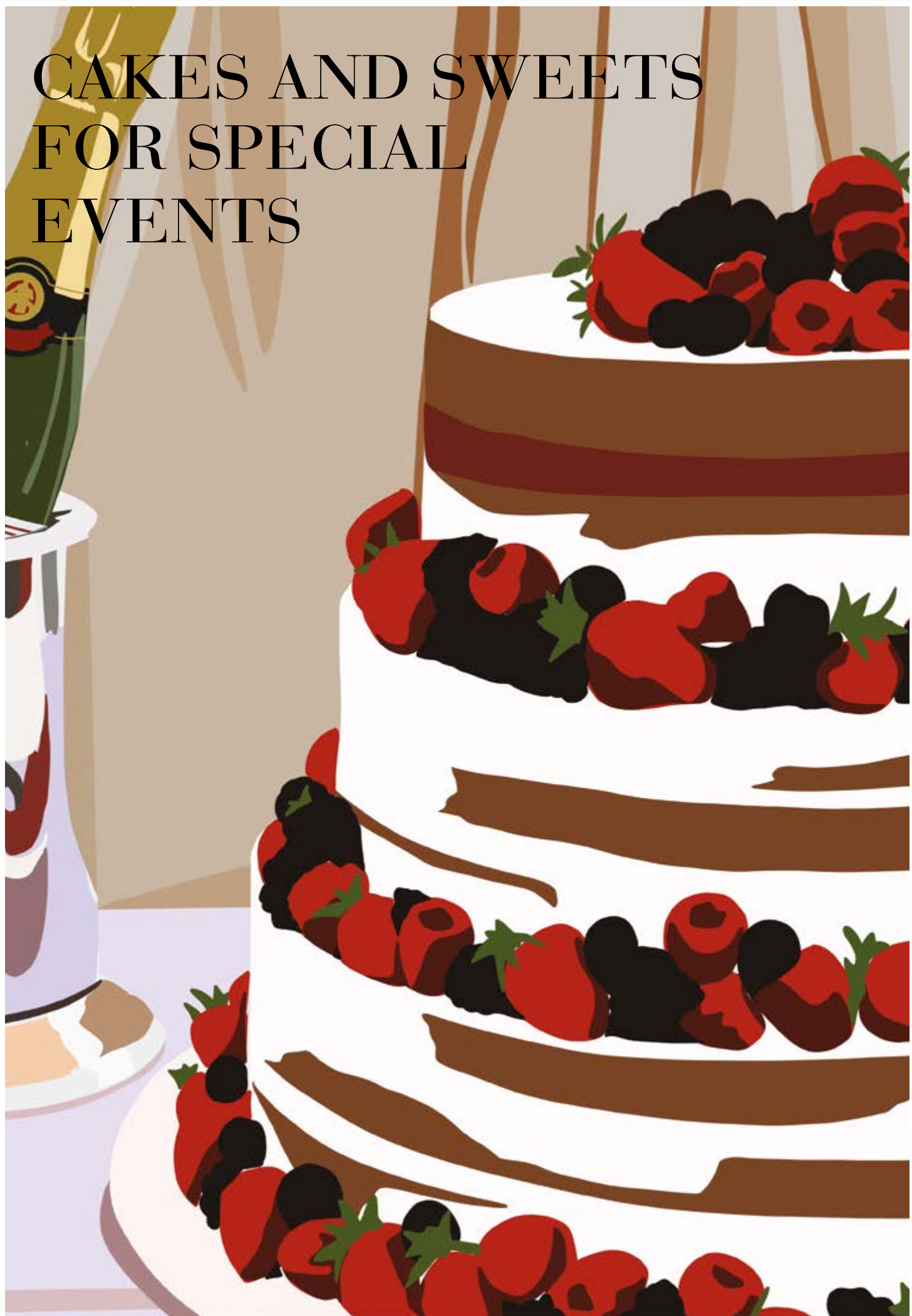
Afternoon Break

CHF 10.-

Hot and cold drinks
2 sweet snacks (cakes or madeleines)



CAKES AND SWEETS FOR SPECIAL EVENTS



CAKES AND SWEETS FOR SPECIAL EVENTS

The Chocolate Cake	CHF 12.- / per person
Chocolate mousse, crispy wafer and hazelnut praline feuilletine	
The Black Forest Cake	CHF 12.- / per person
Chocolate Genoise sponge cake, with Chantilly cream and morello cherries in kirsch	
The Caramel Pear Cake	CHF 12.- / per person
Plain Genoise sponge and cocoa genoise sponge, with caramel mousse and cubes of pear	
The Raspberry Cake (from April to September)	CHF 12.- / per person
Genoise sponge cake, with vanilla mousse, raspberries and crushed pistachios	
The Griotin Cake	CHF 12.- / per person
Almond biscuit, with a morello cherry compote and mascarpone mousse	
The Exotic Cake	CHF 12.- / per person
Almond biscuit, with a mango and passion fruit compote and a white chocolate mousse	

Set portions or gift servings on request

SELECTION OF SPARKLING WINE AND CHAMPAGNE

	Coupe 10 cl	Bouteille 75 cl
Baccarat Rosé, Cuvée Prestige Genève	12.-	65.-
Murailles Brut Vaud, H. Badoux	10.-	55.-
Champagne " Référence " Brut - Sélection Café Léman - Lombard	15.-	105.-
Champagne " Référence " Rosé - Sélection Café Léman - Lombard	19.-	130.-

We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.

WINE AND DRINK PACKAGES

To pair with your meal

DISCOVERY PACKAGE - 2H

2 dl: CHF 19.- 3 dl: CHF 24.-

The Genevan

White wine - Riesling Sylvaner - Domaine des Balisiers

Red wine - Gamaret Cœur de Clémence - Cave de Genève

The Vaudois

White wine - Château du Châtelard Grand Cru AOC, Lavaux - Café Léman Selection - P. Fonjallaz

Red wine - Le Rouge Amour Gamay Fruité AOC, La Côte - C. Berthaudin

The Valais

White wine - Fendant, Pont de la Morgue - Thierry Constantin

Red wine - Gamay "Old Vine" - Thierry Constantin

SPECIALIST PACKAGE - 2H

2 dl: CHF 22.- 3 dl: CHF 27.-

The Genevan

White wine - Chardonnay, Domaine de Sezenove - Bernard Bosseau

Red wine - Pinot Noir- Café Léman Selection - Domaine des Balisiers

The Vaudois

White wine - Mont sur Rolle Grand Cru "Un Air de Fête" - C. Berthaudin

Red wine - Garanoir AOC - Café Léman Selection - P. Fonjallaz

The Valais

White wine - Petite Arvine AOC - Domaine J.R. Germanier

Red wine - Humagne Rouge - Domaine J.R. Germanier



We are happy to adapt our selection according to your tastes and to accommodate any special requests from your guests.

WINE AND DRINK PACKAGES

To pair with your meal

CONNOISSEUR PACKAGE - 2H

2 dl: CHF 27.- 3 dl: CHF 32.-

The Genevan

White wine – Sauvignon, Domaine des 3 étoiles, Peissy

Red wine – Esprit de Genève, Cave de Sezenove - Bernard Bosseau

The Vaudois

White wine – Aigle "Les Murailles" AOC - H. Badoux

Red wine – Aigle "Les Murailles" Pinot Noir - H. Badoux

The Valais

White wine – Petite Arvine AOC - Domaine J.R. Germanier

Red wine - Syrah "Les Larmes d'Héraclès", Valais - L.B. Emery

These drink packages can be served in servings of either 2 dl or 3 dl of wine per person.

2 dl corresponds to 2 glasses of wine per person

3 dl corresponds to 3 glasses of wine per person

Mineral water, soft drinks, fruit juice and coffee are included

- CORKAGE FEES -

If you would like to share a bottle from the cellar with your guests,
our sommelier will be delighted to serve it to you at the perfect temperature.

CHF 35.- / per 75 cl bottle of wine

CHF 55.- / per 75 cl bottle of champagne

Prices for other volumes are available upon request



DRINKS SELECTION

MINERAL WATER

Henniez Natural / Light 50 cl 4.50

JUICE & SOFT DRINKS

Nectar / Iris Swiss fruit juice 25 cl 7.-
Apricot, strawberry, apple

Rivella blue / red 33 cl 5.-

Coca-Cola / Diet Coke / Coke Zero 33 cl 5.-

Sprite / Orange Fanta 33 cl 5.-

Kinley Tonic / Bitter Lemon 20 cl 5.-

Ice Tea peach / lemon 33 cl 5.-

Sanbitter 10 cl 5.-

HOT DRINKS

Coffee / Decaffeinated coffee 4.-

Double espresso 6.-

Espresso 4.-

Ristretto 4.-

Cappuccino 5.-

Milky coffee 5.-

Latte macchiato 5.-

Hot chocolate 5.-

Glass of Swiss milk 2.-

Soya milk available

Teas and Herbal teas (selection on request) 4.50

BOTTLED BEER

Swiss Beers - Café Léman Selection 33 cl 7.-

Blonde Nav/Ale, Blanche Écume

Erdinger alcohol-free beer 7.-

DRAUGHT BEER

Swiss Beers - Café Léman Selection 30 cl 6.- 50 cl 8.-

Blonde Calanda Ice, Ambrée Ittinger

CIDER

La Pépité Real Swiss Cider 33 cl 9.-

PROSECCO & CHAMPAGNE

"Enjoy" Prosecco Pico Maccario glass 7.- 75 cl btle 46.-

"Référence" Brut Champagne Lombard 15.- 105.-
Café Léman Selection

"Référence" Rosé Champagne Lombard 19.- 130.-
Café Léman Selection

APERITIFS

Café Léman Cocktail 13.-
Prosecco, raspberry liqueur and fresh raspberry

Apérol Spritz 12.-

Spritz Royal 19.-
Aperol and Champagne

White wine kir 7.-

Ricard 7.-

White / Red Martini 7.-

Campari 7.-

SPIRITS

EAU DE VIE 2 cl

Morand Williamine 8.-

Morand Abricotine 8.-

Damassine eau de vie 14.-

Grappa Fior di Vite 4 cl 12.-

LIQUEURS 4 cl

Limoncello 8.-

Amaretto Disaronno 8.-

Get 27 8.-

Green Chartreuse 14.-

COGNAC 2 cl

Hennessy VSOP 15.-

Rémy Martin XO 29.-

WHISKIES 4 cl

Swiss Féchy "Allan's Gold" whisky, Bettems 14.-

J&B Rare 14.-

Lagavulin (10-year-old) 22.-

VODKA 4 cl

Swiss Xellent vodka 12.-

Calvados Morin Selection father and son 14.-

Armagnac Marquisa 14.-

Hendricks Gin 15.-

Rhum Havana Club (7-year-old) 16.-

WINE LIST

SWISS WHITE WINES

10 cl Btle 70 cl ou 75 cl

GENEVA

Riesling-Sylvaner Domaine des Balisiers	7.-	49.-
Aligoté Domaine du Clos des Pins Dardagny, Marc Ramu		49.-
Chardonnay Domaine de Sezenove Bernard Bosseau		49.-
Pinot. Chardonnay Domaine Grand Cour J.P Pellegrin		59.-
Sauvignon de Peissy AOC Domaine des Trois Etoiles	9.-	59.-

LA CÔTE



Mont sur Rolle Grand Cru " Un Air de Fête " C. Berthaudin		39.-
La Colombe " Organic " Famille Pacot	7.-	48.-
Chardonnay Les Frères Dutruy		65.-

LAVAUX

Château du Châtelard Grand Cru AOC Sélection Café Léman P. Fonjallaz	7.-	47.-
Fleurettes " Aux 4 plants " AOC Domaine de la Croix Duplex		64.-
Epeses Grand Cru " La République " AOC P. Fonjallaz		53.-
Calamin Grand Cru Terres de Lavaux		69.-
Dézaley " La Dezaleyre " Grand Cru AOC Domaine Butticaaz		65.-
Chardonnay " Fût de Chêne " Terres de Lavaux 50 cl	48.-	77.-

CHABLAIS

Aigle " Les Murailles " AOC H. Badoux	8.-	55.-
Yvorne Grand Cru " Petit Vignoble " AOC H. Badoux		59.-

VALAIS

Fendant " Promesse d'amitié " Caves des Promesses	6.-	39.-
Petite Arvine AOC Domaine J.R. Germanier	9.-	57.-
Humagne Blanche Terre Natale		55.-
Johannisberg " Promesse de typicité " Caves des Promesses		55.-
Amigne Pico Vendanges Tardives Domaine Butticaaz	37,5 cl	78.-

SPARKLING WINE & CHAMPAGNE

10 cl Btle 75 cl

Murailles Brut Vaud, H. Badoux	10.-	55.-
Prosecco " Enjoy " Pico Maccario	7.-	46.-
Champagne " Référence " Brut Lombard Café Léman Selection	15.-	105.-
Champagne " Référence " Rosé Lombard Café Léman Selection	19.-	130.-

FRENCH WHITE WINES

10 cl Btle 75 cl

Chardonnay Caviar House Selection Bourgogne, Maison Chanzy	9.-	55.-
Chablis " Vieilles Vignes " P. Bouchard		65.-
Mercury 1er Cru Clos du Roi Maison Chanzy		89.-
Sancerre " Panseillot " Domaine Guillaud 2019		69.-

SWISS RED WINES

10 cl Btle 70 cl ou 75 cl

GENEVA



Gamay. Garanoir Domaine Grand Cour AOC J.P Pellegrin		59.-
Gamaret Cœur de Clémence Cave de Genève	9.-	59.-
Pinot Noir- Café Léman Selection Domaine des Balisiers	9.-	59.-
Pierre noire Cave de Sezenove Bernard Bosseau		65.-
Esprit de Genève Cave de Sezenove Bernard Bosseau		62.-
Syrah Domaine du Clos des Pins Dardagny, Marc Ramu		79.-

LA CÔTE

Le Rouge Amour Gamay Fruité AOC C. Berthaudin	7.-	45.-
Pinot Noir " La Côte " Domaine de la Colombe		65.-

LAVAUX

Garanoir AOC - Café Léman Selection P. Fonjallaz	7.- 50 cl	28.- 47.-
Syrah " District d'Aigle " Domaine de la Croix Duplex		72.-
4C " Prestige " Barrique Assemblage de quatre cépages nobles, Terres de Lavaux		85.-

CHABLAIS

Aigle " Les Murailles " Pinot Noir AOC H. Badoux	9.-	57.-
Merlot Prestige Barrique AOC H. Badoux		78.-

VALAIS

Gamay " Vieilles Vignes " Thierry Constantin	7.-	48.-
Rouge de Terre Domaine J.R. Germanier	7.-	49.-
Humagne Rouge Domaine J.R. Germanier		69.-
Pinot Noir " Clos Beauregard " Thierry Constantin		73.-
Cornalin " Aguares " Thierry Constantin	37,5 cl	48.- 92.-
Syrah " Les Larmes d'Héraclès " L.B. Emery		74.-
Syrah Henri Valloton		99.-

SWISS ROSÉ WINES

10 cl Btle 75 cl



Pinot Noir " Rosé de Lune " Geneva Domaine des Balisiers		49.-
Rosé de Gamay AOC - Café Léman Selection Vaud, P. Fonjallaz	6.- 50 cl	28.- 39.-

FRENCH RED WINES

Btle 75 cl



Pinot Noir Caviar House Selection Bourgogne, Maison Chanzy	9.-	55.-
Nuits-Saint-Georges Domaine Nudant 2018		125.-
Crozes Hermitage Organic " Les Meysonniers " M. Chapoutier 2019		69.-
Château Sociando-Mallet Haut-Medoc 2007		125.-
Château Larmande Grand-Cru Saint-Emilion		128.-



GENERAL CONDITIONS FOR GROUPS FROM 10 PEOPLE

Café Léman SA - 17 avenue de Rhodanie, 1007 Lausanne

Café Léman SA and the customer hereby agree on the terms and conditions hereinafter, which supplement the general conditions issued by CGN.

1. GENERALITIES

All arrangements for groups of at least ten passengers shall be governed by these general conditions. If the customer is acting as an intermediary, he shall make sure that the final customer or any third party concerned is informed about the content and is respecting them. Any deviation from these general conditions must be agreed in writing form.

2. CONFIRMATION

2.1. Contract

Groups from 10 passengers must be notified to CGN via the online form, by e-mail or by telephone. A written offer including the number of passengers, the cruise schedule and prices as well as the catering and drinks order will be sent to the client by the CGN. Modifications regarding the number of passengers or any specific request with regards to the catering must be communicated a minimum of 5 business days prior to the cruise.

If the request is made less than 5 business days prior to the event, Café Léman SA reserves the right to accept the request and to submit a catering offer taking into account the number of participants and the availability of products.

2.2. Reservation

The reservation is only valid once the client has returned the signed transportation and catering offer to the CGN. Seats and tables will be reserved if an offer includes food and beverage services.

2.3. Staff costs

Apart from the lunch and evening service hours, staff costs may apply for groups of 40 people or more, depending on the type of catering service.

3. PAYMENT TERMS

3.1. Down payments

Café Léman S.A can both request the payment of a deposit or of the total amount in advance. Reservations will not be maintained if the advance payment is not received.

3.2. Billing

The final number of passengers must be communicated to the CGN a minimum of 5 business days prior to the cruise and will be used as a base for the final invoice, even if the number of passengers on the day of the cruise will have decreased. The invoice will be issued based on the higher number, should the actual number of passengers increase (subject to availability).

3.3. Payment options

The CGN and Café Léman SA accept the following payment methods:

- By bank transfer
- Cash
- Debit/credit card
- Par Twint
- CGN gift card
- REKA Checks

4. CANCELLATION CONDITIONS

4.1. By the customer

If the customer cancels his order less than 20 business days before the cruise, cancellation fees will be applied as follows:

- If the written cancellation notice is received by the CGN between 10 and 20 business days prior to the cruise, 25% of the price mentioned in the offer will be billed.
- If the written cancellation notice is received by the CGN between 5 and 9 business days prior to the cruise 50% of the price mentioned in the offer will be billed
- If the written cancellation notice is received less than 5 business days prior to the cruise, 100% of the price mentioned in the offer will be billed.
- If the client is absent without any notice, 100% of the price mentioned in the offer will be billed.

4.2. By the Café Léman SA

Café Léman SA shall not be held liable for its obligations or for suspending their execution if it is unable to fulfil them due to force majeure, adverse weather conditions, hazardous safety conditions or technical problems making cruising impossible.

The group is requested to take meals on the ship on dockside whenever it is reasonably possible. For any further information, refer to the CGN general conditions.

5. ON BOARD SAFETY AND TICKET CONTROL

All passengers on board are subject to the Captain's authority. The Captain can refuse access on board or disembark any person who:

- Is drunk or is under the influence of narcotics
- Behave indecently
- Does not observe the rules applicable on board, or does not respect the Captain's orders.

If necessary the Captain can request the help of the police.

He may interrupt the cruise to hand over a person to the police.

The ship's crew only receives orders from the Captain.

The group ticket must be shown on board during the ticket inspection. Every participant must be provided with a pass-check that he must present to the ticket inspector during the cruise.

6. SALE OF ALCOHOL TO MINORS

For the protection of young people, Swiss law prohibits the sale of wine, beer and cider to young people under the age of 16, as well as spirits, aperitifs and alcopops to young people under 18. The Customer must ensure the safety of their guests by informing Café Léman SA of the age of the clientele. Café Léman SA disclaims all liability relating to guests, if not provided with this information in advance.

7. CLAIMS

Under penalty of foreclosure, any possible claim shall be sent by registered letter to Café Léman SA - 17 avenue de Rhodanie, 1007 Lausanne, within ten days following receipt of the final invoice. After this deadline, the claim will not be taken into account.

8. RESPONSABILITY

8.1. The customer is responsible for any damage that he or any passenger from his group could cause to the Café Léman SA or to third parties.

8.2. The Café Léman SA is not responsible for theft, loss or damage to passenger's clothing or belongings.

8.3. The Café Léman SA is not responsible for any damage caused to equipment brought on board by the customer.

9. JURISDICTION

Any dispute between the parties relating to the present contract will be subject to the exclusive competence of the tribunals of Lausanne, Switzerland for Café Léman SA.



Café Léman is a company based in French-speaking Switzerland, founded specifically to meet your highest expectations.

Our mission: to further develop the success and history of one of the most prestigious lakefleets in the world.

Subsidiary of Caviar House Airport Premium Suisse SA and a travel industry specialist, for over 50 years, we have been passionately serving more than 3 million customers a year.

Our team of experts in catering and event organisation provide a service combining personalised expertise with impeccable products to delight and surprise you, whatever your needs... and more!

For the organisation of your event
and any special requests,
your Café Léman SA contact is
Eric Moncorgé
Tél. +41 21 546 86 76 - Mobile +41 76 481 89 55
E-mail : eric.moncorgé@cafeleman.ch

To reserve your cruise,
your CGN contact number is
Tel. +41 (0)21 614 62 00
E-mail: groupes@cgn.ch

