



YOUR EVENT AT
BARON TAVERNIER
HÔTEL, RESTAURANTS & SPA

«DRINKS»



DEAR GUEST,

We much appreciate your interest towards our establishment.

Here are our suggestions for food and drinks' menus. With the best possible service in mind we would kindly ask you to choose a single menu for the attending guests.

The menu selection is interchangeable. We can however accommodate some special requests to the extent of our ability (vegetarian & vegan menu, allergies, etc.).

For children up to 12 years old we can offer a complete menu (starter, main and dessert),
at the price of 25.– CHF.

The Deck, restaurant and Lounge bar areas, are available for private hire throughout the year. The terrace Les Marronniers, east side of the restaurant Le Deck, can be privately hired. Bearing in mind these are open air spaces, we reserve the right to, depending on weather conditions, moove your event to one of the indoor spaces .

The restaurant Le Baron is at your disposal for events all year round. When you book a service with us, we will ask for credit card details in order to open a pre-autorisation. Your reservation will be confirmed as soon as this is received. In order to ensure the best service organization, any changes to the guest list must be made untill 72 hours prior to the date of the event or else these cannot be assured.

Le Baron Tavernier and it's team are at your disposal for any additional information or query, and we would be delighted to host your event.



DRINK PACKAGES

« RIVIERA »

Kir – White wine (chasselas)
with blackcurrant liquor

Local Red Wine

Beer

Mineral water

Soft drinks

1 Hour – CHF 24.– / Person

Additional ½ hour – CHF 10.– / Person

« EFFERVESCENCE »

Champagne (fruit liquor)

Beer

Mineral water

Soft Drinks

1 Hour – CHF 38.– / Person

Additional ½ hour – CHF 14.– / Person

« SHAKE IT »

*Kindly choose a non-alcoholic cocktail and
alcoholic cocktail among the proposals on the next page.*

Alcoholic cocktail

Non-alcoholic cocktail

Beer

Mineral water

Soft Drinks

1 Hour – CHF 34.– / Person

Additional ½ hour – CHF 12.– / Person



« SHAKE IT »

PROPOSALS

Please kindly choose a non-alcoholic cocktail and alcoholic cocktail among the following proposals:

ALCOHOLIC COCKTAILS

Le Deck

Vanilla liquor, spicy rum and mango juice

Le Reflet des Iles

Dark rum, coconut batida, pineapple, mango, orange and banana.

Le Léman Bleu

Rum, triple sec, blue curacao and lemon.

NON-ALCOHOLIC COCKTAILS

Smily kiwi

Strawberries, kiwi with orange juice and mango.

Zoé

Strawberry and raspberry creamy with cranberry juice



WINE PACKAGES

« LEMAN »

White wine from Lavaux
Red wine from Lavaux
Mineral water on consumption

*3DL of wine per person – CHF 24.–
4DL of wine per person – CHF 32.–
5DL of wine per person – CHF 40.–*

« SWISS CELLAR »

Swiss white wine (Depending on the area selected by customer)
Swiss red wine (Depending on the area selected by customer)
Mineral water on consumption

*3DL of wine per person – CHF 27.–
4DL of wine per person – CHF 35.–
5DL of wine per person – CHF 45.–*

« AROUND THE WORLD »

International white wine
International red wine
Mineral water on consumption

*3DL of wine per person – CHF 38.–
4DL of wine per person – CHF 48.–
5DL of wine per person – CHF 58.–*

« BYO – BRING YOUR OWN »

Bring your finest wines for this unique occasion
Corkage Fee :

*Bottle of wine CHF 25.– per bottle of 75 cl
Bottle of champagne CHF 45.– per bottle of 75 cl*

« MINERAL »

Mineral water - Still or sparkling
Coffee

*1 bottle of mineral water
+ 1 coffee per person – CHF 15.–*



« LEMAN » (1/2)

WHITE WINE - VAUD

Villette – Les Echelettes – Jean-Daniel Porta	2016
Epesses – La Réserve du Vigneron – Philippe Rouge	2017
St-Saphorin – Les Blassinges – Pierre-Luc Leyvraz	2016
St-Saphorin – Le Timbalier – Jean-François Chevalley	2017
St-Saphorin – Vieilles Vignes - Domaine Bovy	2017
Calamin Grand Cru – Frédéric Hegg	2017
Calamin Grand Cru – Louis Porchet	2017
Dézaley Grand Cru – Philippe Rouge	2016
Dézaley Grand Cru – Grotte des Moines – Louis Porchet	2016
Yvorne – Château Maison Blanche – Réserve du Domaine	2016
Chardonnay de Villette - Alain Chollet	2018
Chardonnay d'Epesses – Frédéric Blondel	2017
Pinot gris de St- Saphorin – Domaine Chaudet	2015

ROSÉ WINE - VAUD

Epesses La Ronde – Blondel-Duboux	2017
Œil de Perdrix Vaud – Christelle Conne	2017



« LEMAN » (2/2)

RED WINE - VAUD

Pinot Noir Amarante Chardonne – Les Fils Rogivue	2017
Dôle d'Epesses – Blondel-Duboux	2017
Vilette Plan Robert – Jean-Daniel Porta	2016
Jomini Assemblage de nobles cépages vaudois – C. Jomini	2015
St-Saphorin Brumaire – Pierre-Luc Leyvraz	2017
St-Saphorin Barrique – Pierre-Luc Leyvraz	2016
St-Saphorin Pinot Noir – Pierre-Luc Leyvraz	2017



« SWISS CELLAR » (1/2)

WHITE WINE - VAUD

Villette – Les Echelettes – Jean-Daniel Porta	2016
Epesses – La Réserve du Vigneron – Philippe Rouge	2017
St-Saphorin – Les Blassinges – Pierre-Luc Leyvraz	2016
St-Saphorin – Le Timbalier – Jean-François Chevalley	2017
St-Saphorin – Vieilles Vignes - Domaine Bovy	2017
Calamin Grand Cru – Frédéric Hegg	2017
Calamin Grand Cru – Louis Porchet	2017
Dézaley Grand Cru – Philippe Rouge	2016
Dézaley Grand Cru – Grotte des Moines – Louis Porchet	2016
Yvorne – Château Maison Blanche – Réserve du Domaine	2016
Chardonnay de Villette - Alain Chollet	2018
Chardonnay d'Epesses – Frédéric Blondel	2017
Pinot gris de St- Saphorin – Domaine Chaudet	2015

ROSÉ WINE - VALAIS

Humagne Blanche Excelsus Valais – Mabillard-Fuchs	2016
Petite Arvine – Valentina Andrei	2017

ROSÉ WINE – VAUD & VALAIS

Epesses La Ronde – Blondel-Duboux	2017
Œil de Perdrix Vaud – Christelle Conne	2017



« SWISS CELLAR » (2/2)

RED WINE – VAUD

Pinot Noir Amarante Chardonne – Les Fils Rogivue	2017
Dôle d'Epesses – Blondel-Duboux	2017
Villette Plan Robert – Jean-Daniel Porta	2016
Jomini Assemblage de nobles cépages vaudois – C. Jomini	2015
St-Saphorin Brumaire – Pierre-Luc Leyvraz	2017
St-Saphorin Barrique – Pierre-Luc Leyvraz	2016
St-Saphorin Pinot Noir – Pierre-Luc Leyvraz	2017

RED WINE – VALAIS

Dôle Sion – Marie-Bernard Gillioz	2015
Humagne Rouge – Deffayes - Crettenand	2016
Cornalin de Leytron – Desfayes-Crettenand	2017
Syrah de Sierre – Mabillard-Fuchs	2014

RED WINE – TESSIN

Moncucchetto Merlot Ticino DOC – Fattoria Moncucchetto	2015
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RED WINE – SCHAFFHOUSE

Pinot Noir – R – Oberhallau – Ruedi Baumann	2014
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« AROUND THE WORLD » (1/3)

FRENCH WHITE WINE

Bourgogne

Hautes-Côtes de Nuits – Clos St-Philibert – Méo-Camuzet 2015

Pouilly-Fuissé – Les Hauts des Crêts – Saumaize-Michelin 2016

Provence

Bandol – Domaine de Terrebrune – Delille 2014

FRENCH ROSÉ WINE

Provence

Bandol Château de Pibarnon Rosé – Comte de Saint Victor 2016

FRENCH RED WINE

Loire

Chinon Coteau de Noiré – Philippe Alliet 2012

Bourgogne

Rully 1er Cru Les Cloux – Paul & Marie Jacqueson 2014

Rhône

Gigondas – Domaine de Cabasse 2015

Châteauneuf-du-Pape – Clos du Roi – Château Gigognan 2015

Provence

Bandol – Château de Pibarnon – Comte de Saint Victor 2012



« AROUND THE WORLD » (2/3)

Médoc et Haut-Médoc

La tour de By	2012
Château Sociando-Mallet	2012

Moulis

Château Chasse-Spleen	2012
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St-Emilion

Château Grand Corbin Despaigne	2011
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Pomerol

Château Bourgneuf	2011
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Fronsac

Château La Rousselle	2008
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« AROUND THE WORLD » (3/3)

ITALIAN RED WINE

Piémont

Barolo Serralunga d'Alba 2014

Toscane

Le Volte dell'Ornellaia Toscana IGT – Ornellaia Bolgueri 2016

PORTUGUESE & SPANISH RED WINE

Duas Quintas – Douro DOC – Ramos Pinto 2015

Sardon Del Duero 2014

Abadia Retuerta, Vino de la Tierra de Castilla y León



GENERAL CONDITIONS

MENUS

We will be pleased to print your menus for your event.
This service is graciously offered.

FLORAL ARRANGEMENT

The restaurant has standard decoration that will be at your disposal at no extra cost. For any specific request, we will gladly introduce you with our floral designer Sophie.

EXTENDED HOURS

Closing time of your event is 2:00 AM. At midnight, an extra fee of CHF 300.– per hour and hour started will be charged.

CORKAGE FEE

Bottle of Wine	CHF 25.– per bottle of 75 cl
Bottle of Champagne	CHF 45.– per bottle of 75 cl
Price for magnum and other: On request.	

DIETARY

Our Executive Chef, remain at your entire disposal to create and adapt your menu in regard your dietary.

CAR PARK

The hotel has 22 car park places under cover and 23 outside.
These car parks are free of charge.

RESPONSABILITY

The Baron Tavernier is declining any responsibility for damages or claimed resulted from lost property or stealing. The organizer is responsible for any damage that he, contributors or his guests could generate during the event. The Baron Tavernier is in right to require an insurance provided by the organizer according to the type of event

CANCELLATION POLICY

Any cancellation of room or event must be sent in writing to the Hotel. Please take note of the delays and conditions of the following deposits:

- 15 days before the event	50% of the estimated total
- 7 days before the event	80% of the estimated total
- 48 hours before the event	100% of the estimated total