



SELECTION

— 2025 —

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

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 PERSONS

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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
- Only if total CIGC privatization : Cleaning fees (2%) to be added to the displayed prices
- Service, material and delivery.

CIGC / 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)

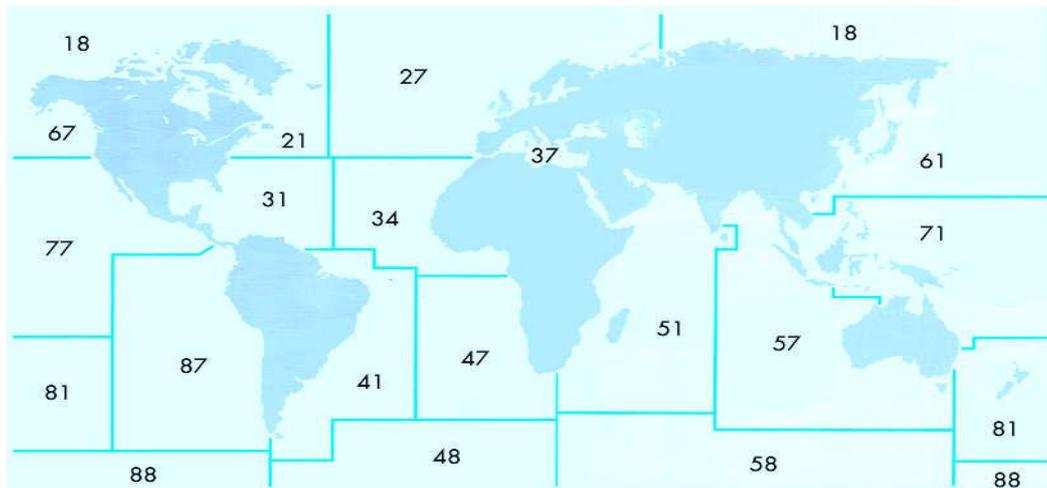
Fish

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

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	
Morning Classic Break	8.00
Coffee, assortment of teas, fruit juices, mini danishes	
Afternoon Classic Break	8.00
Coffee, assortment of teas, fruit juices, mini sweet pieces	
Continental Break	12.00
Coffee, assortment of teas, fruit juices, 3 mini danishes Seasonal fruit top, granola bol with yogurt	
Sweet and Salty Break	10.00
Coffee, assortment of teas, fruit juices, assortment of sweet and salty mini pieces Seasonal fruit	

EXTRAS A LA CARTE...

Price per piece – CHF

Fruit frais	1.00
Mini danish or Mini-sweet piece	2.00
Gluten Free Brownie	
Donut	
Yoghurt	
Cookie	
Assortment of nuts and dry fruits	3.00
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

3 verrines
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 28.00

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

49.00

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 two choices of vegetables and two 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 @ CIGG

Only valid at CIGG, 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 CIGG.

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 CIGG.

Customizable formula on request.

1 salad or 1 sandwich or 1 salty snack	18.00
1 individual dessert	
1 soft drink	

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.

PRIVATIZATION CAFE LE 6^{ème} 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.

CANAPES SELECTIONS

Price per person – CHF

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



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



Station Live Cooking

Price in CHF

SALTY

Mini burgers	per person	10.00
Mini Hot Dog	per person	10.00
Steam Ravioli	per person	10.00
Risotto	per person	9.00
Mushroom capuccino	per person	9.00
Bretzel	per person	10.00
Bao Buns pulled beef	per person	12.00
Raclette	per person	20.00
Fondue Balloon	per person	15.00

SWEET

Chocolate fountain and cut fruits	per person	14.00
Ice cream and sorbet bar	per person	13.00
Pancakes or crêpes	per person	8.00
Cannoli	per person	8.00



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.

