



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)

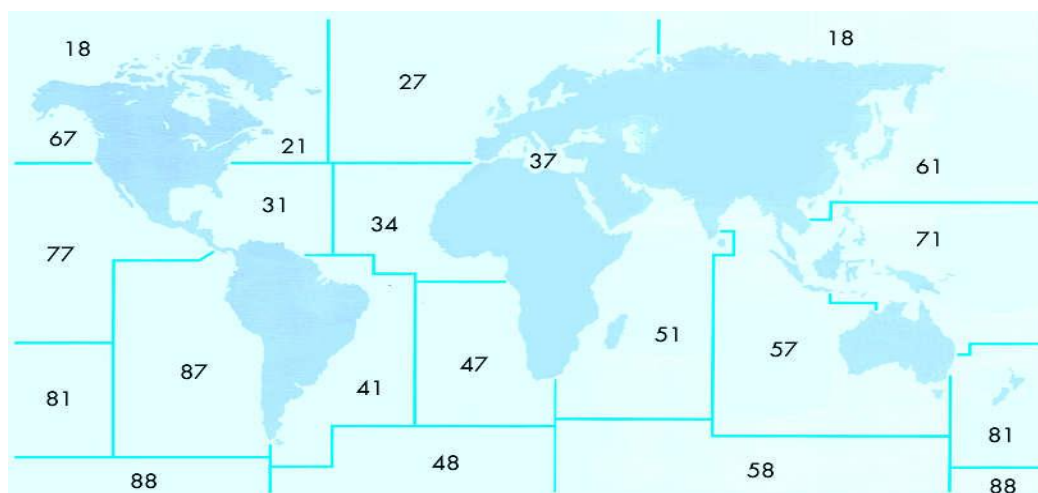
Fish

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 I l l 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

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	4.00
Coffee, assortment of teas	
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 cheese and jam spreads Seasonal fruit	
Healthy break	14.00
Coffee, assortment of tea, freshfruit squeezed in bottle. energy ball with dates toast wholemeal bread with avocado, Seasonal fruits	
Swiss rustic break	14.00
Coffee, assortment of teas, Ramseier apple products, assortment of sandwiches, Birchermuesli, Swiss pastry, local seasonal Swiss fruits	



Coffee break

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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

3 small sandwiches

1 mixed salad of the day

1 fruit

Premium Sandwiches

26.00

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
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4 verrines

4 mini sandwiches

4 mini sweet pieces

Lunch Cocktail – 12 pieces	48.00
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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	25.00
Chef's salad Cold dish of the day, meat, fish or vegetarian With its filling, Bread, Dessert of the day	
Swiss Bento Box 🐟	28.00
Potato salad with Gruyère AOP, Pickles & herbs, pretzel, Trout fillet, virgin sauce and seasonal raw vegetables	
Oriental Bento Box	28.00
Bulgur tabbouleh, Eggplant caviar, pita bread Grilled chicken kebab, Carrots with cumin Oriental pastry	
Asian Bento Box 🐟	28.00
Wakamé, salt edamame Shrimp with lemongrass, Wok of fried noodles with vegetables Coconut ball, candied ginger	
Vegan Bento Box 🌱	28.00
Quinoa salad with seasonal vegetables, Tomatoes and cucumbers, Falafel, Naan Bread Brownie	



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 @ CICG

Our meal options always include mineral water. For events within the CICG/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 CICG 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 6ème 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 6ème 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 6ème 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

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



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

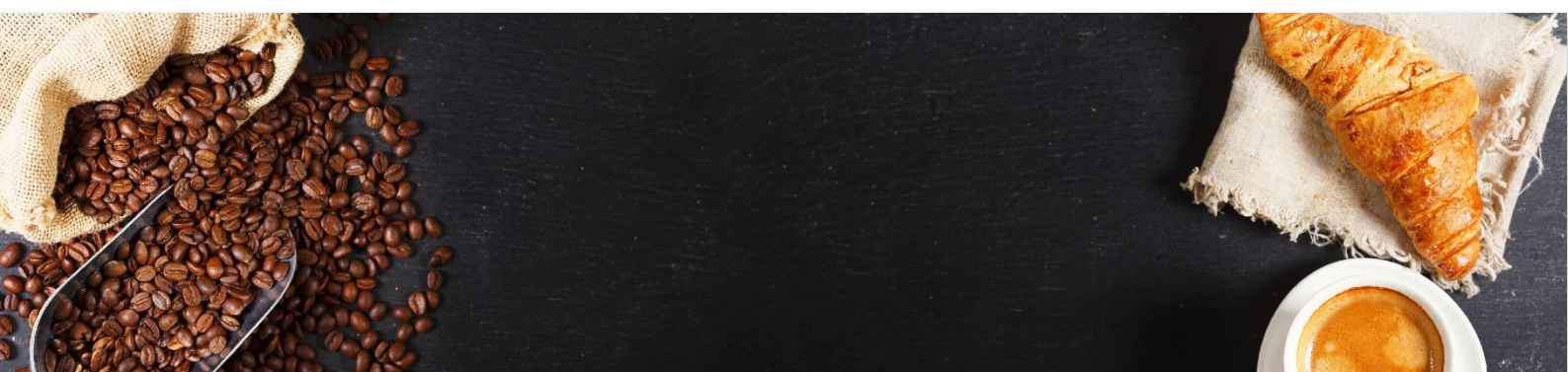
Price per person – CHF

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.

