



GRUYÈRES · SWITZERLAND



LE SAINT GEORGES
GRUYÈRES

Group Dining at Le Saint Georges

In the Heart of the Medieval Town of Gruyères

2026
EDITION

Votre repas au Saint Georges

In the heart of the medieval town of Gruyères, discover a selection of private event spaces designed to host your group meals, celebrations and special occasions.

Group dining

For associations, companies, clubs and organised groups.

Panoramic veranda

Overlooking the Fribourg Pre-Alps.



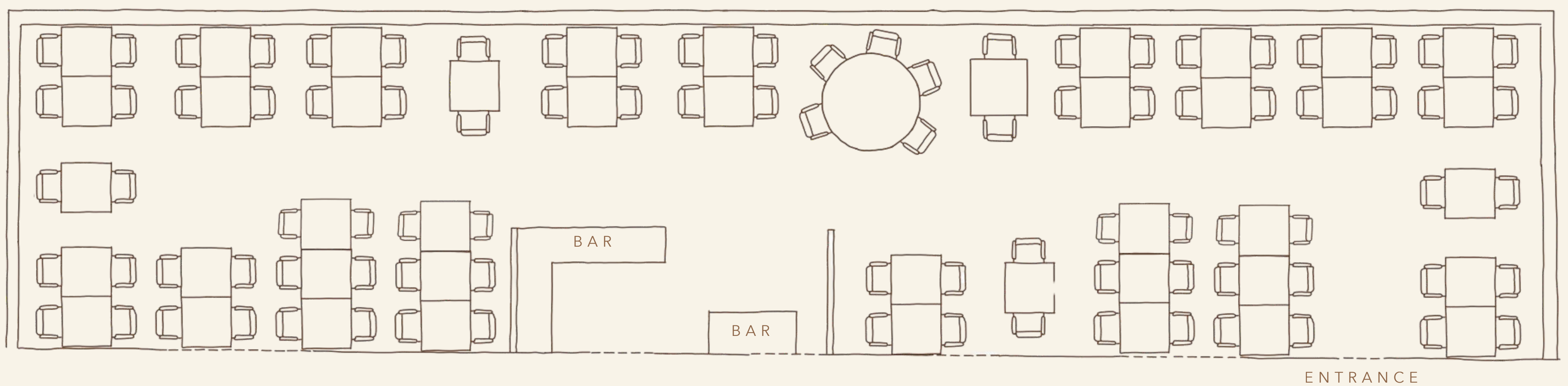
The Panoramic Veranda



Bright and overlooking the Prealps, the Veranda offers panoramic views of the Fribourg Alps. Modern yet welcoming, it provides the perfect setting for group dining throughout the year.

Floor plan

Dining for up to 90 guests
(114 guests when combined with the Poya Room)



Group Dining

Menus

You may choose up to two different menus for groups of up to 29 people. For groups of 30 or more, a single menu must be selected for the entire group.

Menu 1 Air-dried beef Traditional Moitié-Moitié cheese fondue Meringues with Gruyère double cream	CHF 41.-
Menu 2 Mixed salad Cheese rösti Meringues with Gruyère double cream	CHF 37.-
Menu 3 Mixed salad Cheese crust (Croûte au fromage) Meringues with Gruyère double cream	CHF 35.-
Menu 4 Air-dried beef Gruyère quiche with Gruyère AOP, and diced ham Meringues with Gruyère double cream	CHF 40.-

Optional extras	
Air-dried meat or country-style charcuterie platter	CHF 19.-
Pickles & pearl onions	CHF 3.-
Ham supplement for rösti or cheese crust	CHF 3.-
Egg supplement for rösti or cheese crust	CHF 3.-
Additional potatoes per person	CHF 2.-

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Menu 5

CHF 37.-

Mixed salad

Pizza of your choice

Pizza selection below

Meringues with Gruyère double cream

Menu 6

CHF 37.-

Mixed salad

Chalet macaroni

Meringues with Gruyère double cream

Menu 7

CHF 38.-

Mixed salad

Pesto tagliatelle

Meringues with Gruyère double cream

Menu 8

CHF 37.-

Mixed green salad

Pea & Parmesan risotto

Meringues with Gruyère double cream

Pizza selection

Menu 1

Margherita

Mozzarella, oregano, basil

Hawaiian

Mozzarella, ham, pineapple, oregano

Vegetarian

Mozzarella, mushrooms, bell peppers, cherry tomatoes, onions

Molésón

Mozzarella, walnuts, goat cheese, honey, rocket, oregano

Reine

Mozzarella, oregano, ham, mushrooms

Saint Georges

Mozzarella, Gruyère AOP, bacon, goat's cheese, honey, oregano

Tonno

Mozzarella, tuna, red onions, olives, oregano

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Menu 9

CHF 30.-

Oven-baked potato topped with traditional Moitié-Moitié cheese fondue, crispy bacon, tartare sauce, and green salad

Meringues with Gruyère double cream

Menu 10

CHF 43.-

Mixed salad

Tagliatelle with arrabbiata sauce & burrata

Meringues with Gruyère double cream

Menu 11

CHF 37.-

Mixed salad

Fish & chips, rösti fries, tartare sauce, green salad

Meringues with Gruyère double cream

Menu 12

CHF 37.-

Mixed salad

Tagliatelle Bolognese

Meringues with Gruyère double cream



Group Dining

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Menu 13

CHF 48.-

Warm goat cheese salad

Beef bourguignon with jacket potatoes

Meringues with Gruyère double cream

Menu 14

CHF 48.-

Mushroom puff pastry

Crispy fish with beurre blanc sauce

Lemon pie

Menu 15

CHF 39.-

Warm goat cheese pastry

Chicken supreme in pastry

Lemon pie

Menu 16

CHF 70.-

Salmon tartare

Wild mushroom velouté

Beef fillet with Port wine sauce, mashed potatoes, and vegetables

Meringues with blueberries and Gruyère double cream



Wine Selection

A curated selection to accompany every menu.
Choose according to your preferences and your desired food pairings.

White wines

Administrateur Valais AOC – Cave St-Pierre <i>Johannisberg · 75 cl</i>	52.-
Réserve du Château de Gruyère <i>Chasselas · 75 cl</i>	55.-
Vully Blanc <i>Chasselas · 75 cl</i>	52.-
Primus Classicus AOC Valais <i>Petite Arvine · 75 cl</i>	52.-
Dahu Blanc Amigne <i>Petite Arvine, Muscat · 75 cl</i>	48.-
Chablis 1er cru Vaillons <i>Chardonnay · 75 cl</i>	87.-
Sancerre Les Clés d'Or <i>Sauvignon Blanc · Domaine Prieur · 75 cl</i>	50.-

Red wines

Primus Classicus AOC Valais <i>Cornalin · 75 cl</i>	59.-
Grivevin Cheyres <i>Garanoir, Gamaret, Galotta · 75 cl</i>	52.-
Clos du Château <i>Pinot Noir, Merlot · 75 cl</i>	35.-
St-Saphorin Grand Cru – Réserve du Château <i>Pinot Noir · 75 cl</i>	67.-
Dahu Noir <i>Pinot Noir, Syrah, Merlot · 75 cl</i>	47.-
Lichten <i>Cornalin, Humagne, Syrah · 75 cl</i>	75.-
Montepulciano d'Abruzzo <i>Italie · 75 cl</i>	55.-
Demoiselle Sociando Mallet <i>Merlot, Cabernet · 75 cl</i>	75.-



Beverage Packages

Packages are available during the meal only and are priced per person.
Outside of these packages, mineral water, soft drinks, and coffee are available à la carte.

CLASSIC	SOFT DRINKS	COMPLETE
CHF 16.-	CHF 16.-	CHF 19.-
<i>per guest</i>	<i>per guest</i>	<i>per guest</i>
Unlimited still and sparkling mineral water	Unlimited still and sparkling mineral water	Unlimited still and sparkling mineral water
Unlimited coffee and tea	Unlimited Coca-Cola, lemon iced tea, and lemonade	Unlimited Coca-Cola, lemon iced tea, and lemonade
		Unlimited coffee and tea

Non-alcoholic beverages

Still & Sparkling Water	10.-
<i>75 cl</i>	
Coca-Cola, lemon iced tea & lemonade	19.-
<i>1,5 L</i>	
Coffee / espresso	4.90
<i>Per cup</i>	
Tea	6.-
<i>Per cup</i>	
Red Bull	100.-
<i>24 cans</i>	

Sparkling wine & Champagne

Prosecco De Stefani	49.-
<i>75 cl</i>	
Laurent-Perrier Brut	110.-
<i>75 cl</i>	

Beers

Cardinal blonde (draft)	260.-
<i>20 L</i>	
Alcohol-free beer	6.-
<i>33 cl</i>	
Corona	8.-
<i>33 cl</i>	
Schneider weisse	7.-
<i>33 cl</i>	
Fou du Roi · blonde, white or amber	9.-
<i>33 cl</i>	

Spirits & Cocktails

Aperitifs 1 L

Campari	90.-
Martini Bianco & Rosso	70.-
Suze	70.-

Gin 70 cl

Bombay Sapphire	90.-
Hendrick's	130.-

Vodka 70 cl

Smirnoff	90.-
Grey Goose	140.-
Belvedere	140.-

Rum 70 cl

Havana Club white · 3 years	90.-
Bacardi	90.-
Zacapa · 23 years	170.-

Whisky 70 cl

Johnnie Walker Red	90.-
Jameson	100.-
Jack Daniel's	100.-
Chivas · 12 years	130.-
Chivas · 18 years	220.-
Glenmorangie Nectar d'Or	170.-

Cognac 70 cl

Rémy Martin VSOP	190.-
Rémy Martin Royal	220.-

Fruit brandies 70 cl

Raspberry	140.-
Apricot	140.-
Williamine	140.-
Kirsch	140.-
Génépi d'Anniviers	120.-
Grappa Fior di Vite	110.-

Aperol Spritz fountain

CHF 60.- per litre

Approximately 5 Aperol Spritz per litre

Mojito fountain

CHF 72.- per litre

Approximately 6 Mojitos per litre



Start planning *your event with us*

Whether you already have a date in mind or simply wish to discover our venue, our team is at your disposal to help you plan every detail of your event.

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