



GRUYÈRES · SWITZERLAND



LE SAINT GEORGES
GRUYÈRES

Group Dining at Le Saint Georges

In the Heart of the Medieval Town of Gruyères

2026
EDITION

Your Group Dining Experience

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.

Multiple event spaces

Panoramic veranda, Saint Georges hall, Poya room and terraces.

Cocktail receptions & aperitifs

Cocktail receptions, aperitifs and standing receptions.

Group dining

For associations, companies, clubs and organised groups.

Accommodation

14 rooms on site.



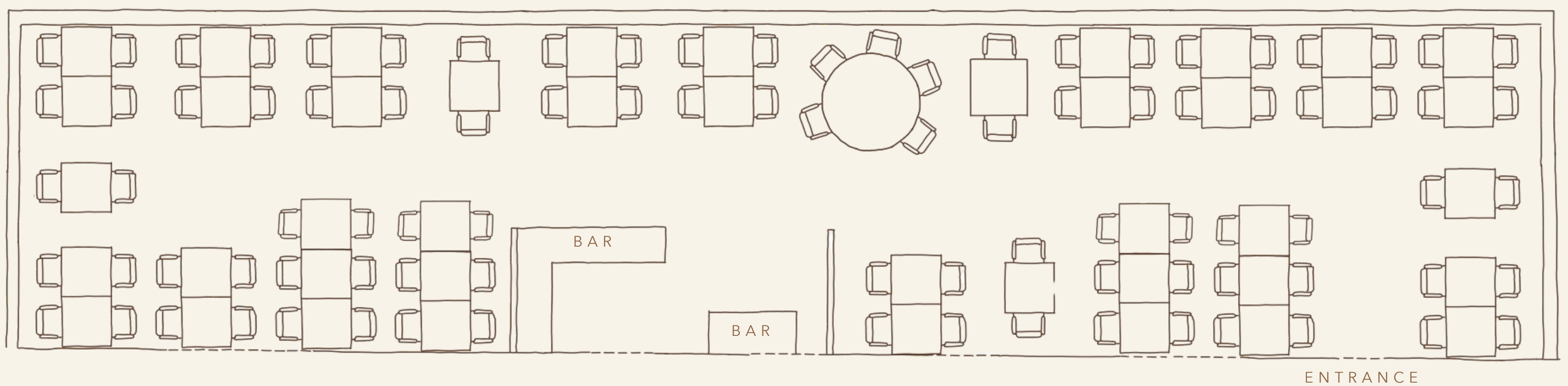
The Panoramic Veranda



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)



Le Saint Georges Hall



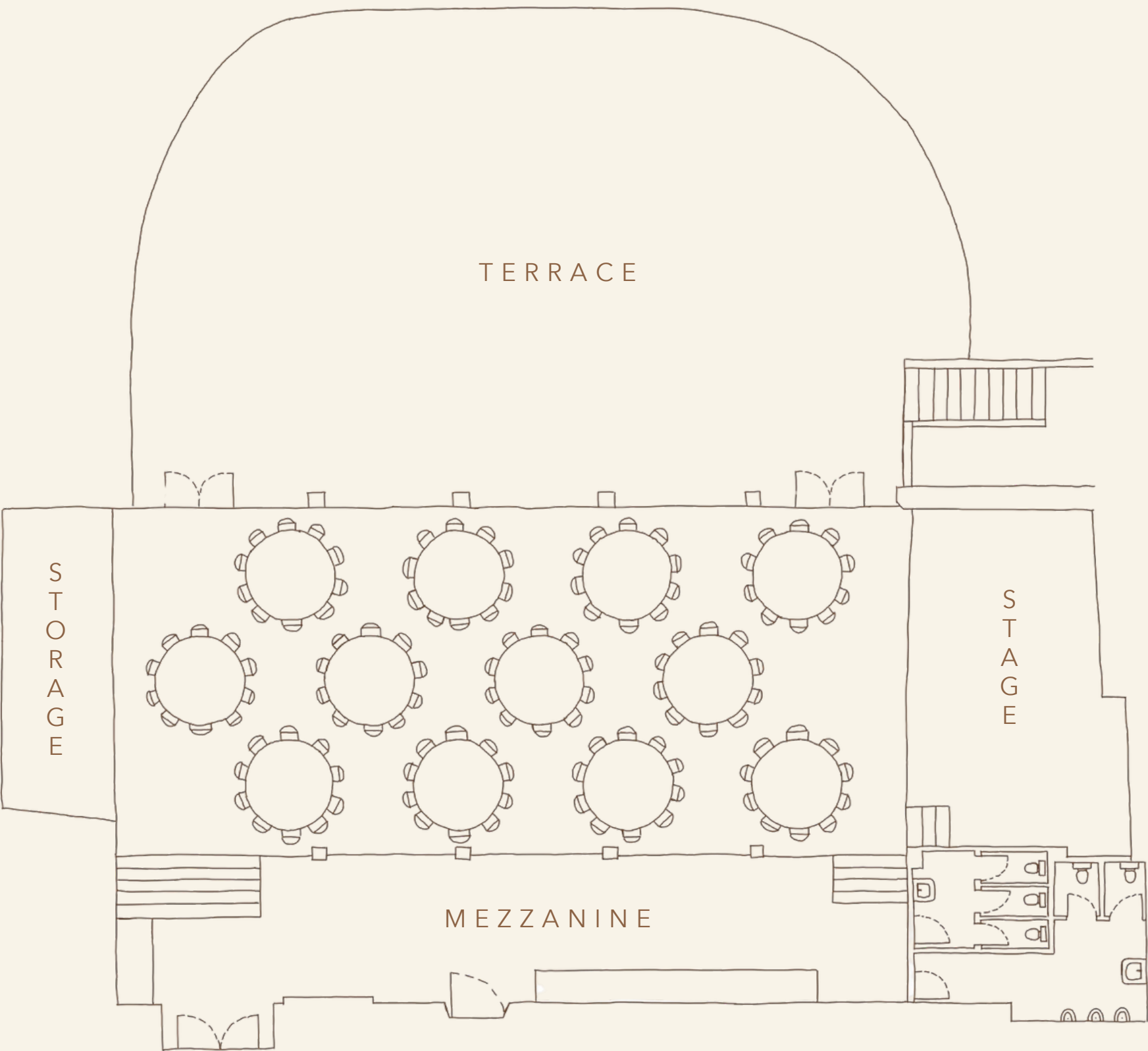
Our spacious event hall extends onto a panoramic terrace overlooking Gruyères Castle and the Prealps. Le Saint Georges Hall provides the ideal setting for all your celebrations.

Bright and welcoming, the hall opens directly onto its private terrace, allowing you to tailor the space to suit your event.

- Up to 120 guests with round tables
- Up to 160 guests with rectangular tables
- Up to 200 guests for a standing cocktail reception

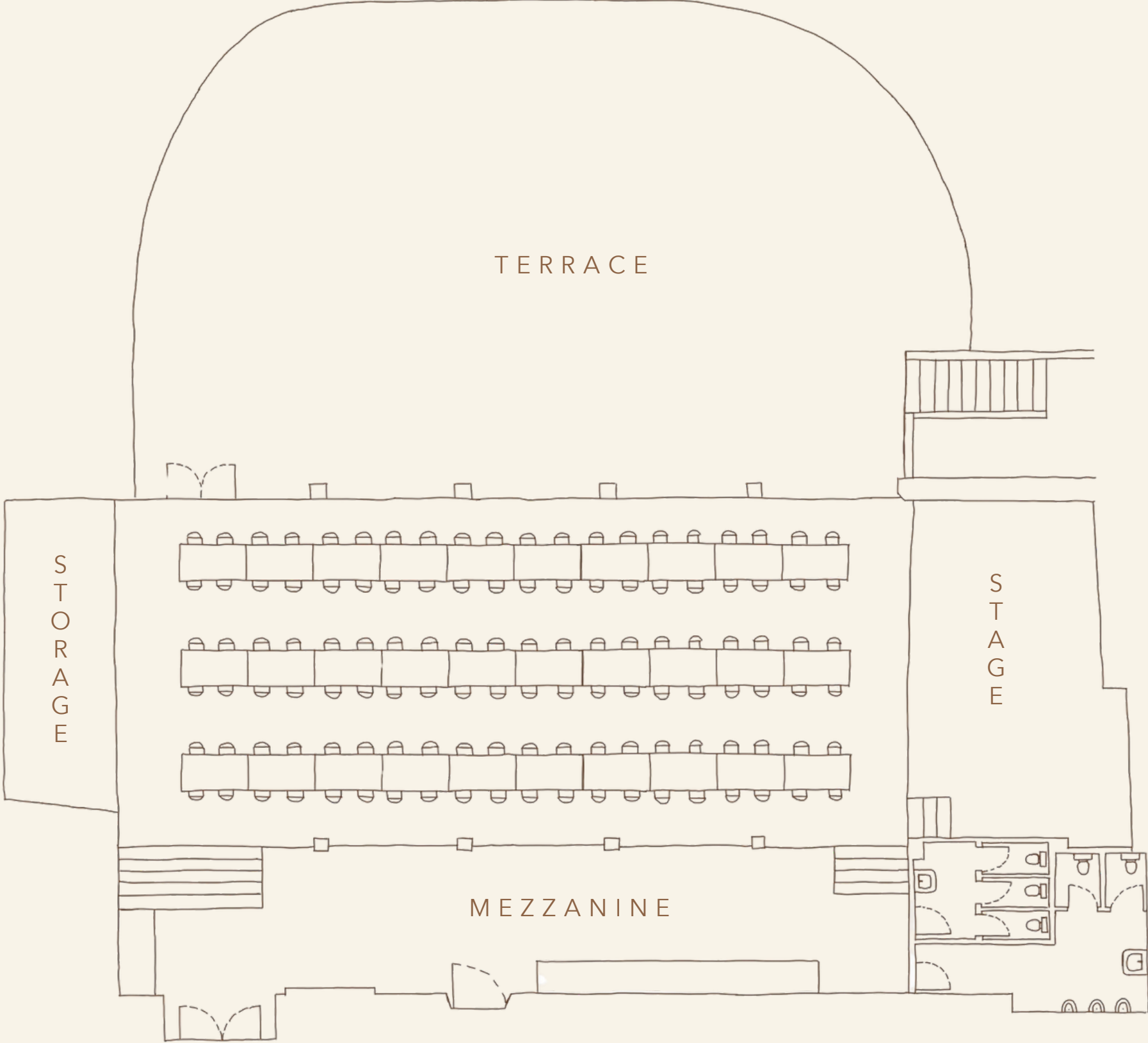
Floor plan

Round tables
180 cm



Up to 120 guests

Rectangular tables
80 x 140 cm



Up to 160 guests

Hall rental rates *including the terrace*

Full day

CHF 800.-

Half day

CHF 400.-

The hall rental is complimentary for groups of 40 guests or more, with a minimum food and beverage spend of CHF 40.- per person.

The Poya Room

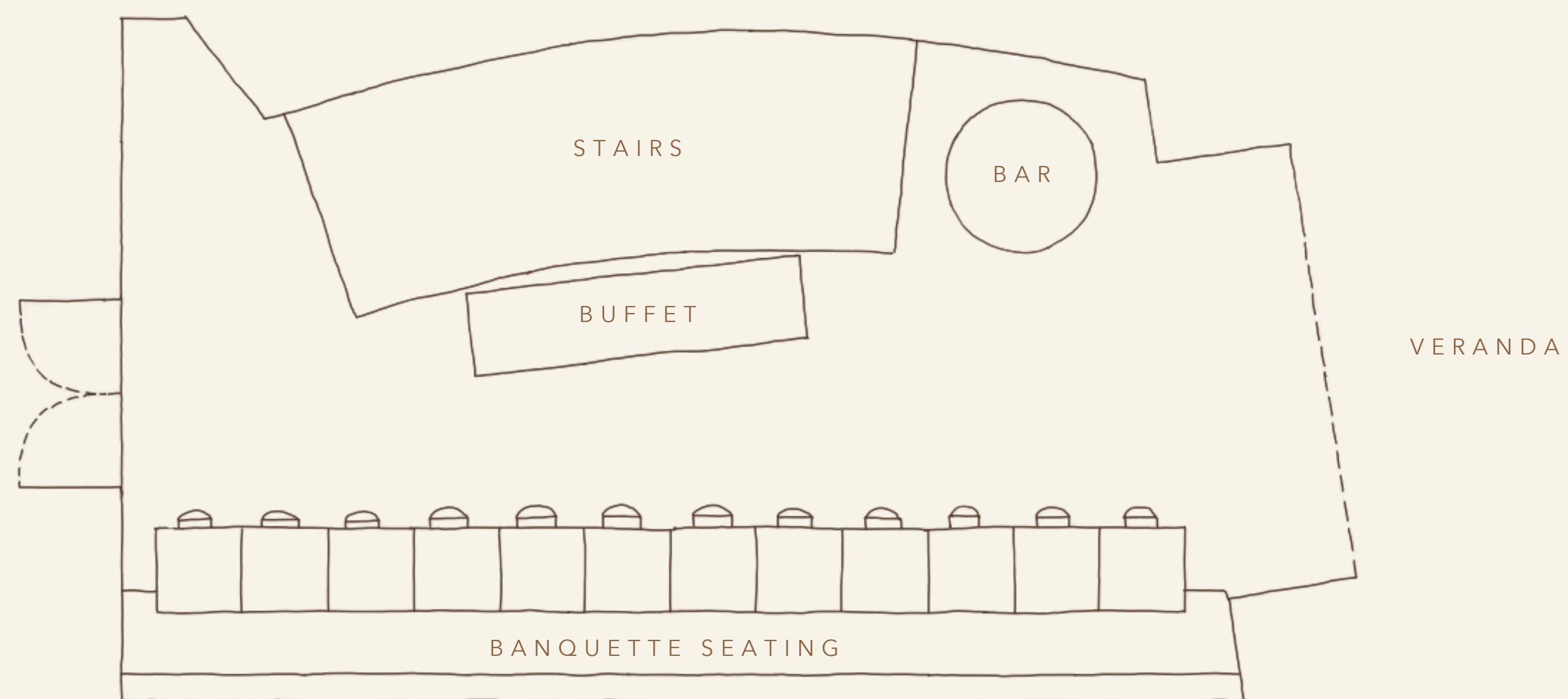


Connected to the Veranda by sliding doors and adorned with a traditional Poya mural stretching across the wall, the Poya room also provides a charming setting for your celebrations.

The room can be closed to ensure the privacy of a family gathering or birthday celebration, or opened onto the Veranda to accommodate a larger reception.

- 24 guests, rectangular table layout
- 35 guests, standing cocktail reception

Floor plan



Up to 24 guests



Le Saint Georges

Terrace



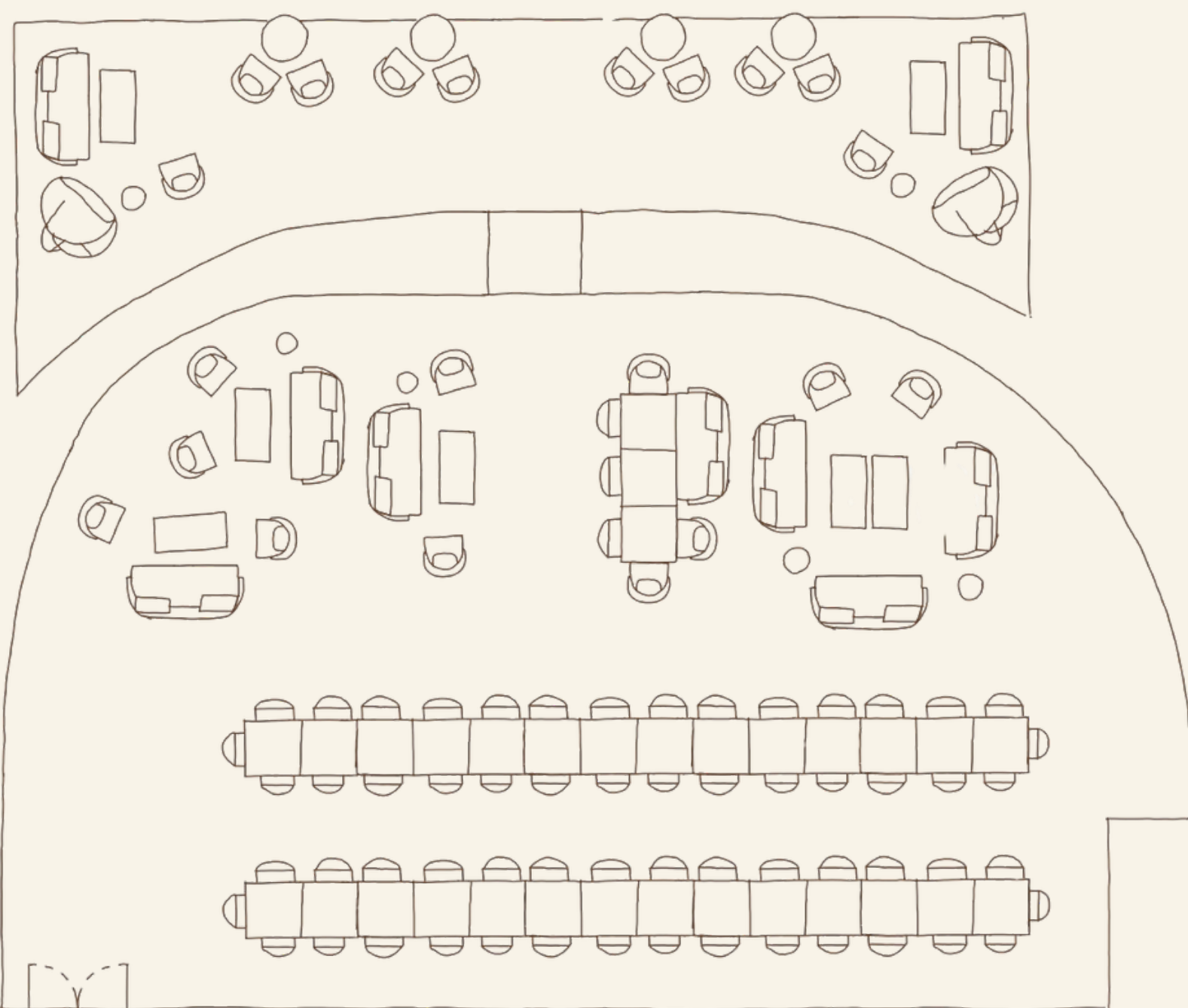
Connected to Le Saint Georges Reception Hall, our panoramic terrace provides the perfect setting for every stage of your wedding celebration.

Designed to suit your event, the terrace can be arranged as an elegant cocktail reception with lounge seating, a festive outdoor dinner, or a wedding ceremony overlooking the mountains. Nestled in the heart of Gruyères yet entirely private, it offers an exclusive setting for you and your guests.

- 45 guests, lounge layout
- 180 guests, standing cocktail reception
- 144 guests, ceremony layout
- 60 guests, rectangular table layout

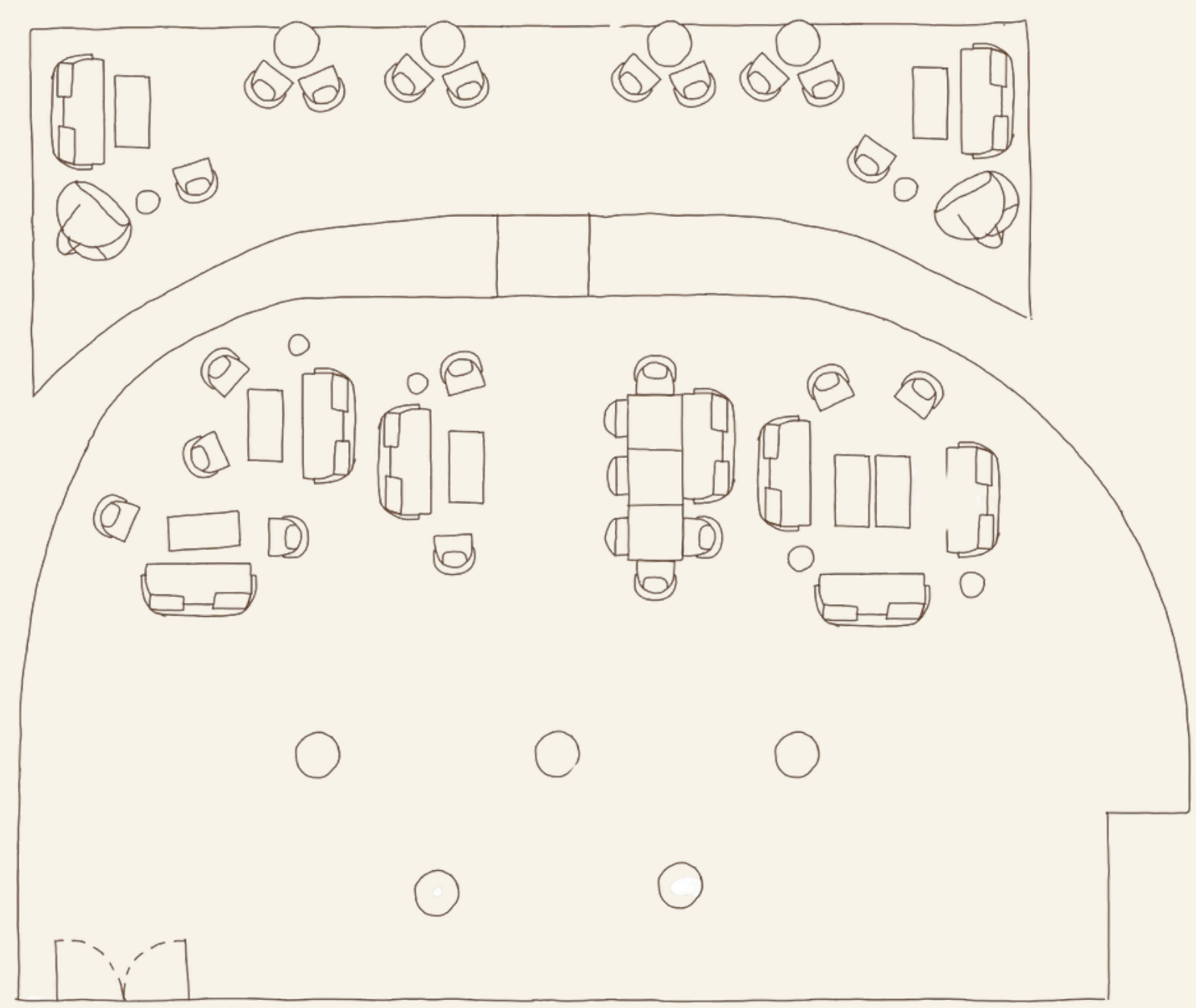
Floor plan

Dining layout, up to 60 guests



SAINT GEORGES RECEPTION HALL

Cocktail reception layout, up to 180 guests



SAINT GEORGES RECEPTION HALL



Cocktail Receptions

Choose from a selection of cocktail reception packages.
A selection of cheeses and cured meats, puff pastries, canapés and fresh vegetable crudités.

Cocktail Gruyérien

8 pieces per guest CHF 19.-

Selection of cheeses
Selection of cured meats
1 Delicacy · 2 Puff pastries
Fresh vegetable crudités & dips

10 pieces per guest CHF 22.-

Selection of cheeses
Selection of cured meats
2 Delicacies · 3 Puff pastries
Fresh vegetable crudités & dips

Cocktail du Château

10 pieces per guest CHF 25.-

Selection of cheeses
Selection of cured meats
1 Delicacy · 2 Puff pastries · 2 Canapés
Choice of 1 verrine or appetizer spoon
Fresh vegetable crudités & dips

14 pieces per guest CHF 28.-

Selection of cheeses
Selection of cured meats
2 Delicacies · 2 Puff pastries · 2 Canapés
Choice of 2 verrines or appetizer spoons
Fresh vegetable crudités & dips

Cheeseballs

4 pieces CHF 16.-



Group Dining

Menus

Guests 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

CHF 45.-

Mixed salad

Pizza of your choice
See the pizza selection below.

Meringues with Gruyère double cream

Menu 2

CHF 45.-

Mixed salad

Cheese crust (Croûte au fromage) or cheese rösti

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



Group Dining

Menus

Guests 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 3

CHF 45.-

Green salad

Chalet macaroni

Lemon pie

Menu 4

CHF 45.-

Mixed salad

Tagliatelle with Napolitana or Bolognese sauce

Meringues with Gruyère double cream

Menu 5

CHF 48.-

Mixed salad

Moitié-Moitié fondue, bread, and potatoes

Meringues with Gruyère double cream

Menu 6

CHF 56.-

Goat cheese puff pastry

Chicken supreme in a crispy pastry crust

Lemon pie



Group Dining

Menus

Guests 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 7

CHF 69.-

Warm goat's cheese salad

Beef Bourguignon with jacket potatoes

Meringues with Gruyère double cream

Menu 8

CHF 69.-

Mushroom puff pastry

Crispy fish fillet with beurre blanc sauce

Lemon pie

Menu 9

CHF 69.-

Prawn skewer with orange reduction

Crispy duck breast on a bed of apples, mashed potatoes and seasonal vegetables

Tatin pie

Menu 10

CHF 85.-

Salmon tartare

Cream of porcini mushroom soup

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

Meringues with Gruyère double cream, and blueberries



Wine

Selection

White wines	75 cl Bottles
FRIBOURG - SWITZERLAND	
Vully Chasselas – Cave Simonet, Môtier <i>Chasselas · Vully AOC</i>	41.–
VAUD - SWITZERLAND	
Réserve du Château de Gruyères – St-Saphorin <i>Chasselas · Lavaux AOC</i>	52.–
Untitled No. 03 – Domaine Les Dryades <i>Chasselas · St-Saphorin Grand Cru</i>	62.–
VALAIS - SWITZERLAND	
Fendant sans Culotte – Charles Bonvin <i>Chasselas · Valais AOC</i>	36.–
Dahu Blanc – Les Celliers de Sion <i>Petite Arvine, Muscat</i>	43.–
Réserve des Administrateurs – Cave St-Pierre <i>Johannisberg · Chamoson · Valais AOC</i>	46.–
Primus Classicus – Petite Arvine <i>Petite Arvine · Valais AOC</i>	52.–
Petite Arvine Nez Noir – Domaines Rouvinez <i>Petite Arvine · Valais AOC</i>	55.–
Amigne de Vétroz – Charles Bonvin <i>Amigne · Valais AOC</i>	64.–
Heida Les Fleurs – Domaines Rouvinez <i>Savagnin · Valais AOC</i>	70.–
BOURGOGNE - FRANCE	
Chablis 1 ^{er} Cru Vaillons – Domaine Fourrey <i>Chardonnay · Chablis Premier Cru AOC</i>	72.–
LOIRE - FRANCE	
Réserve aux Clefs d'Or – Bruno & Thierry Prieur <i>Sauvignon Blanc · Sancerre AOC</i>	49.–
PIÉMONT - ITALY	
Bujet – Franco Conterno <i>Chardonnay · Langhe DOC</i>	49.–
Red wines	
FRIBOURG - SWITZERLAND	
Les 3 Grappes – Cave et Domaine du Petit Château <i>Garanoir, Gamaret, Pinot Noir · Vully AOC</i>	52.–
Grivevin – La Cave de Cheyres <i>Gamaret, Galotta, Garanoir · Cheyres AOC</i>	53.–

Wine

Selection

Red wines

75 cl Bottles

VAUD - SWITZERLAND

Réserve du Château de Gruyères - St-Saphorin

62.–

Gamay, Gamaret, Galotta · Lavaux AOC

VALAIS - SWITZERLAND

Dahu Noir - Les Celliers de Sion

43.–

Pinot Noir, Syrah, Merlot

Clos du Château - Charles Bonvin

48.–

Pinot Noir, Merlot · Valais AOC

Primus Classicus - Cornalin

52.–

Cornalin · Valais AOC

Nez Noir Bio - Domaines Rouvinez

55.–

Merlot, Syrah, Gamaret · Valais AOC

Château Lichten - Domaines Rouvinez

70.–

Cornalin, Humagne Rouge, Syrah · Valais AOC

LANGUEDOC - FRANCE

L'Air de Rien - Domaine Lignères-Lathenay

34.–

Syrah, Mourvèdre, Grenache, Carignan · Minervois AOP

BORDEAUX - FRANCE

La Demoiselle de Sociando-Mallet

75.–

Merlot, Cabernet Sauvignon, Cabernet Franc · Haut-Médoc AOP

ABRUZZES - ITALY

Montepulciano d'Abruzzo - Collefrisio

48.–

Montepulciano · Montepulciano d'Abruzzo DOC

Passatella Sticca

52.–

Montepulciano

Rosé wines

PROVENCE - FRANCE

Petite Raphaëlle - Domaine Terres Destel

62.–

Cinsault, Grenache, Mourvèdre · Côtes de Provence AOP

Minuty Prestige - Château Minuty

84.–

Grenache, Syrah, Rolle, Cinsault · Côtes de Provence AOP

SICILY - ITALY

T.V.B. Ti Voglio Bere - VinB

59.–

Nero d'Avola · Terre Siciliane IGT

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 CHF 16.- per guest Unlimited still and sparkling mineral water Unlimited coffee and tea	SOFT DRINKS CHF 16.- per guest Unlimited still and sparkling mineral water Unlimited Coca-Cola, lemon iced tea, and lemonade	COMPLETE CHF 19.- per guest Unlimited still and sparkling mineral water Unlimited Coca-Cola, lemon iced tea, and lemonade Unlimited coffee and tea
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Non-alcoholic beverages

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

Sparkling wine & Champagne

Prosecco De Stefani	49.-
75 cl	
Laurent-Perrier Brut	110.-
75 cl	

Beers

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

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

Services & Amenities

Projector & screen	130.-	Uplighting projector	20.- per projector
Integrated sound system and microphone	350.-		140.- Set of 8 projectors
Corkage fee	30.- per wine bottle 70-75cl 40.- per champagne bottle 70-75cl 50.- per spirit bottle 70-75cl	Late-night service staff 12:00 am - 3:00 am	45.- per hour, per staff member For 10-20 guests: 2 staff members For 21-40 guests: 3 staff members For 41-60 guests: 4 staff members For 61-80 guests: 5 staff members From 81 guests: 6 staff members
Authorisation until 3:00 am	35.-		



Accommodation

14

HOTEL ROOMS

33

GUESTS ON SITE

Up to 133

GUESTS IN TOTAL

With our partner hotels in the village



Our room *categories*

14 ROOMS · 33 GUESTS

9	Double rooms Up to 2 guests per room · One room can accommodate a third guest	● VILLAGE VIEW
1	Deluxe double room Up to 2 guests	● MOUNTAIN VIEW
2	Junior suites Up to 3 guests per suite	● MOUNTAIN VIEW
1	Family room Up to 3 guests	● VILLAGE VIEW
1	Deluxe family room Up to 3 guests	● MOUNTAIN VIEW



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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