



GRUYÈRES · SWITZERLAND



LE SAINT GEORGES
GRUYÈRES

Weddings at Le Saint Georges

In the heart of the medieval town of Gruyères

2026
EDITION

Your wedding at Le Saint Georges

A unique venue in the heart of the medieval town of Gruyères, where every moment of your wedding becomes unforgettable.

Wedding ceremony

On our panoramic terrace overlooking the Pre-Alps.

Cocktail reception

Cocktail receptions, buffets, cocktail fountains and lounge areas.

Wedding dinner

Tailor-made menus served indoors or on the terrace.

Evening reception

Dance floor, sound system, DJ area and celebrations until 3:00 am.

Brunch

All-you-can-eat buffet.

Accommodation

14 guest rooms on site for the newlyweds and their guests.



Le Saint Georges

Reception hall



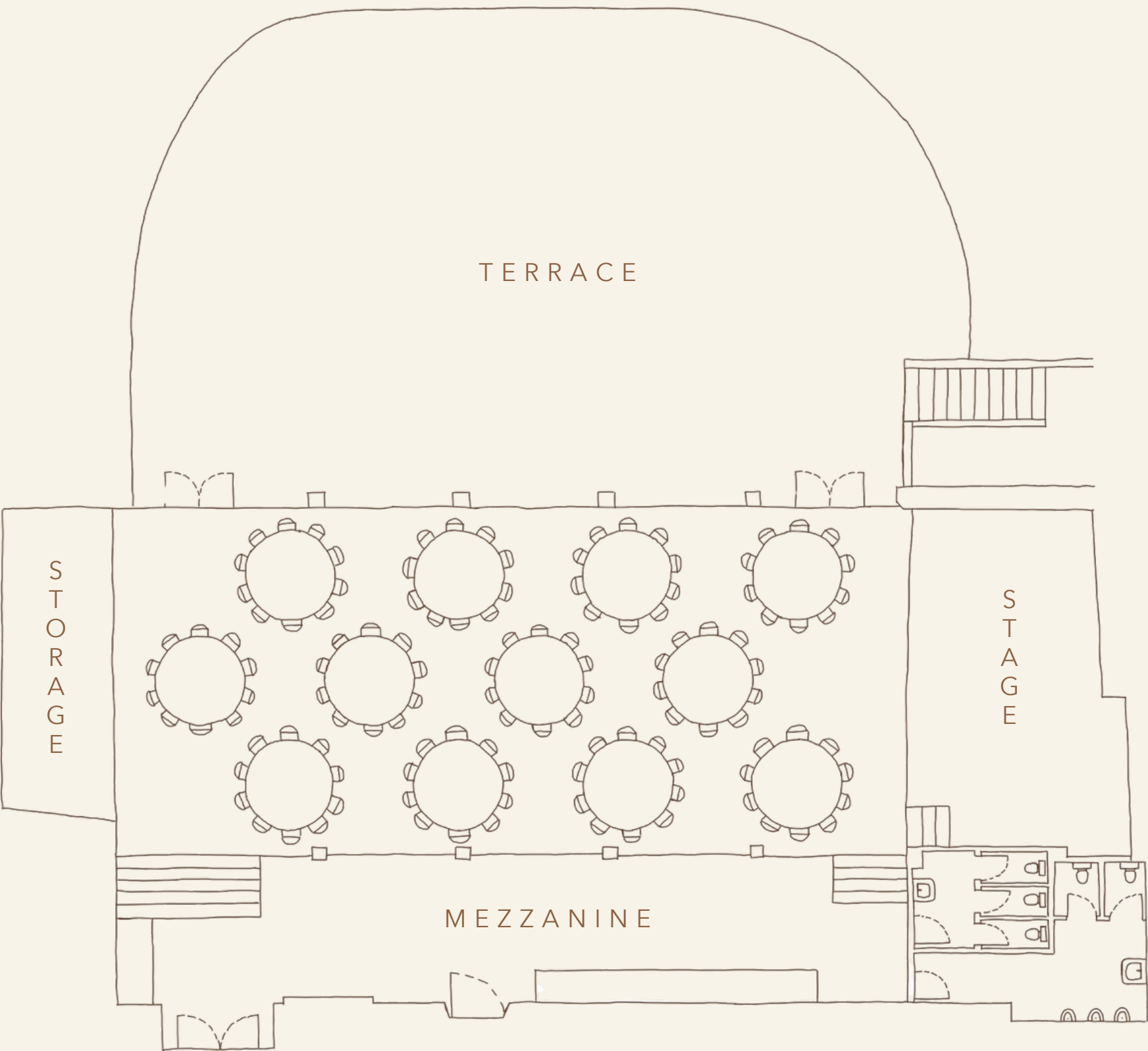
Our spacious event hall extends onto a panoramic terrace overlooking Gruyères Castle and the Pre-Alps, providing the perfect setting for every stage of your wedding celebration.

Bright and welcoming, the hall opens directly onto the terrace, allowing your day to flow seamlessly, from an outdoor ceremony to a wedding dinner and an evening reception indoors.

- 120 guests, round table layout
- 200 guests, standing cocktail reception
- 160 guests, rectangular table layout

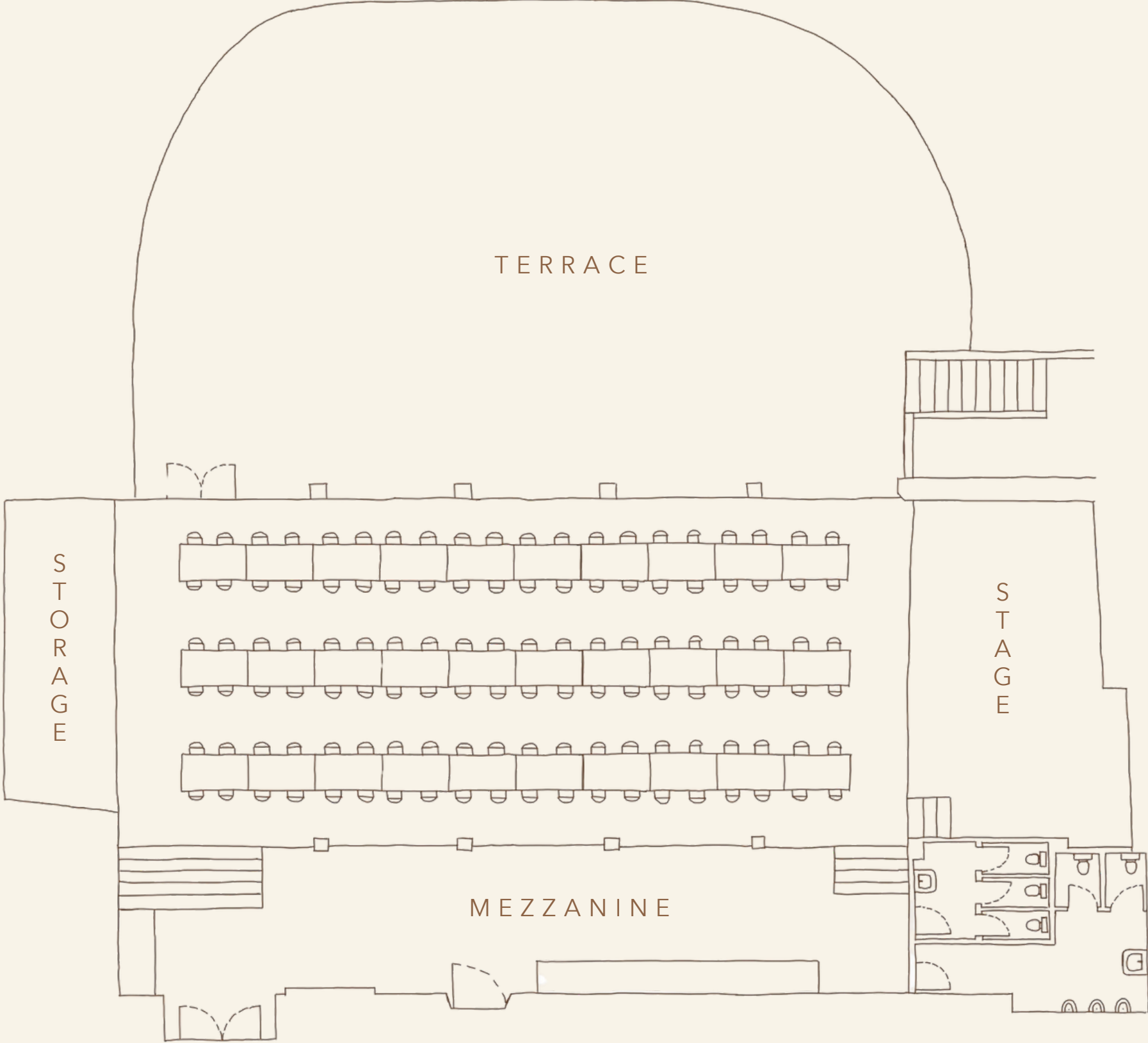
Floor plan

Round tables
180 cm



Up to 120 guests

Rectangular Tables
80 x 140 cm



Up to 160 guests

Venue rental rates

Full-day rental

CHF 800.-

Half-day rental

CHF 400.-

Venue hire is complimentary for events of 40 guests or more, subject to a minimum food and beverage spend of CHF 40.- per person.

The Poya Room

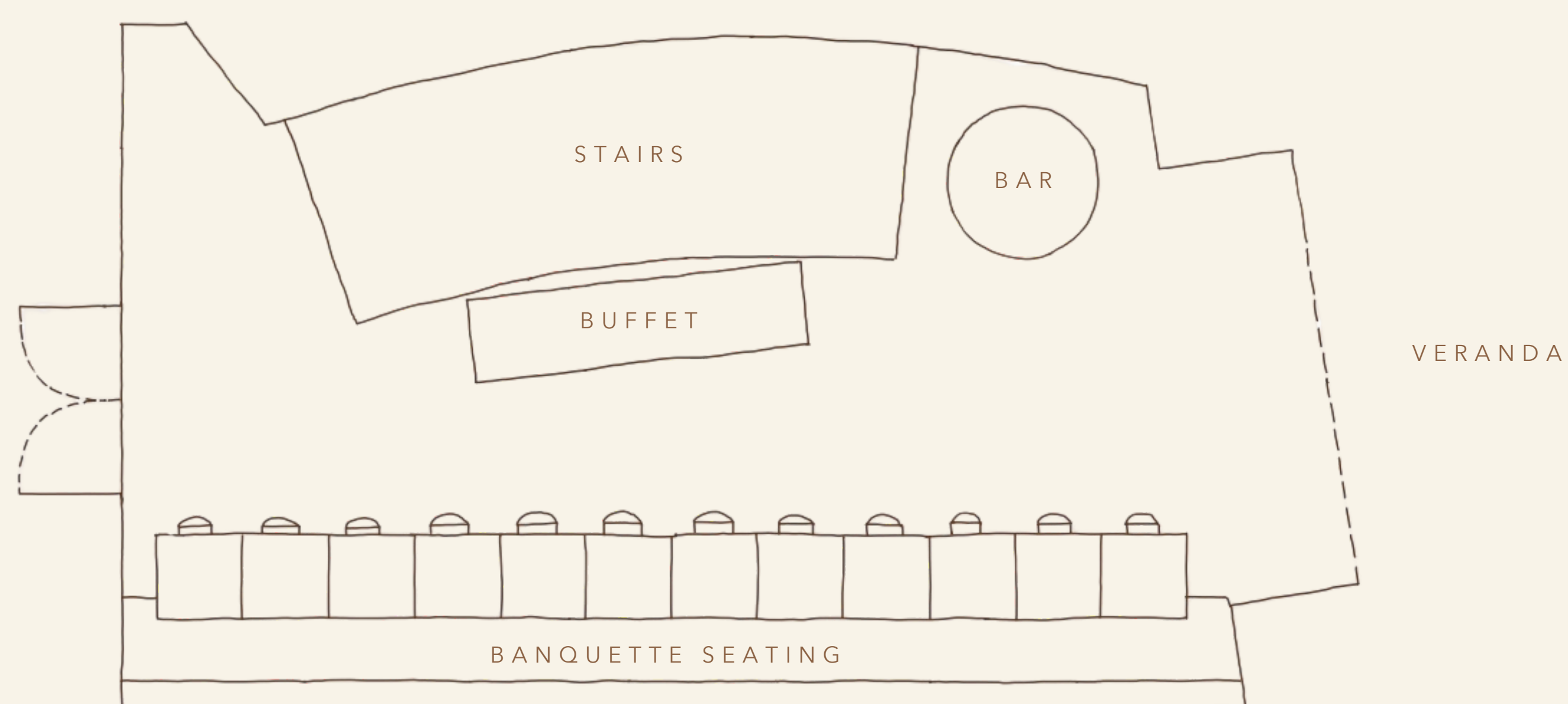


Connected to the Veranda by sliding doors and adorned with a traditional Poya mural stretching along the wall, the Poya room provides an intimate setting for smaller wedding celebrations, from elegant wedding dinners to cocktail receptions.

The room can be closed to ensure complete privacy during your event 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



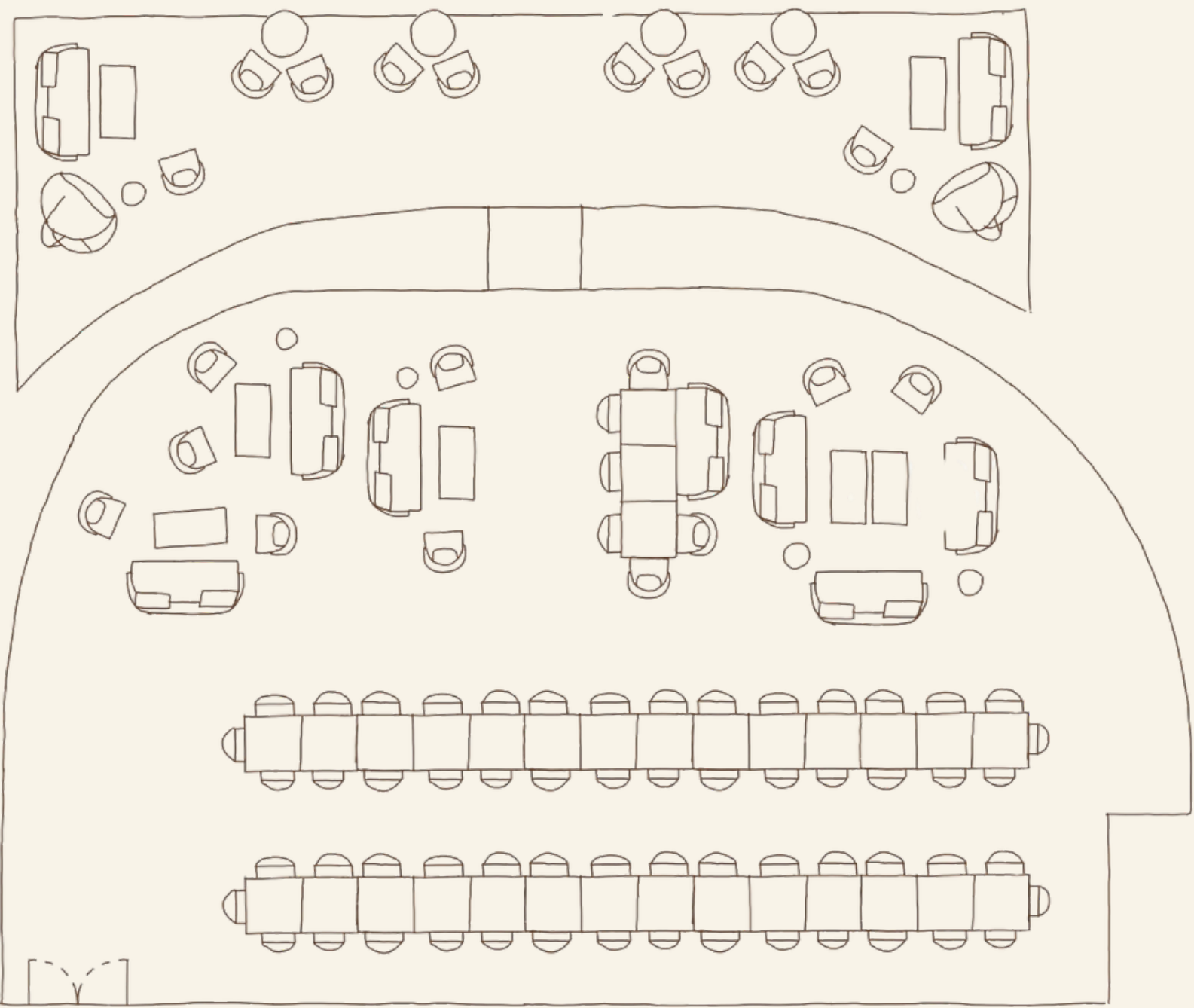
Connected to Le Saint Georges Reception Hall, our panoramic terrace provides the perfect setting for every stage of your wedding celebration.

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

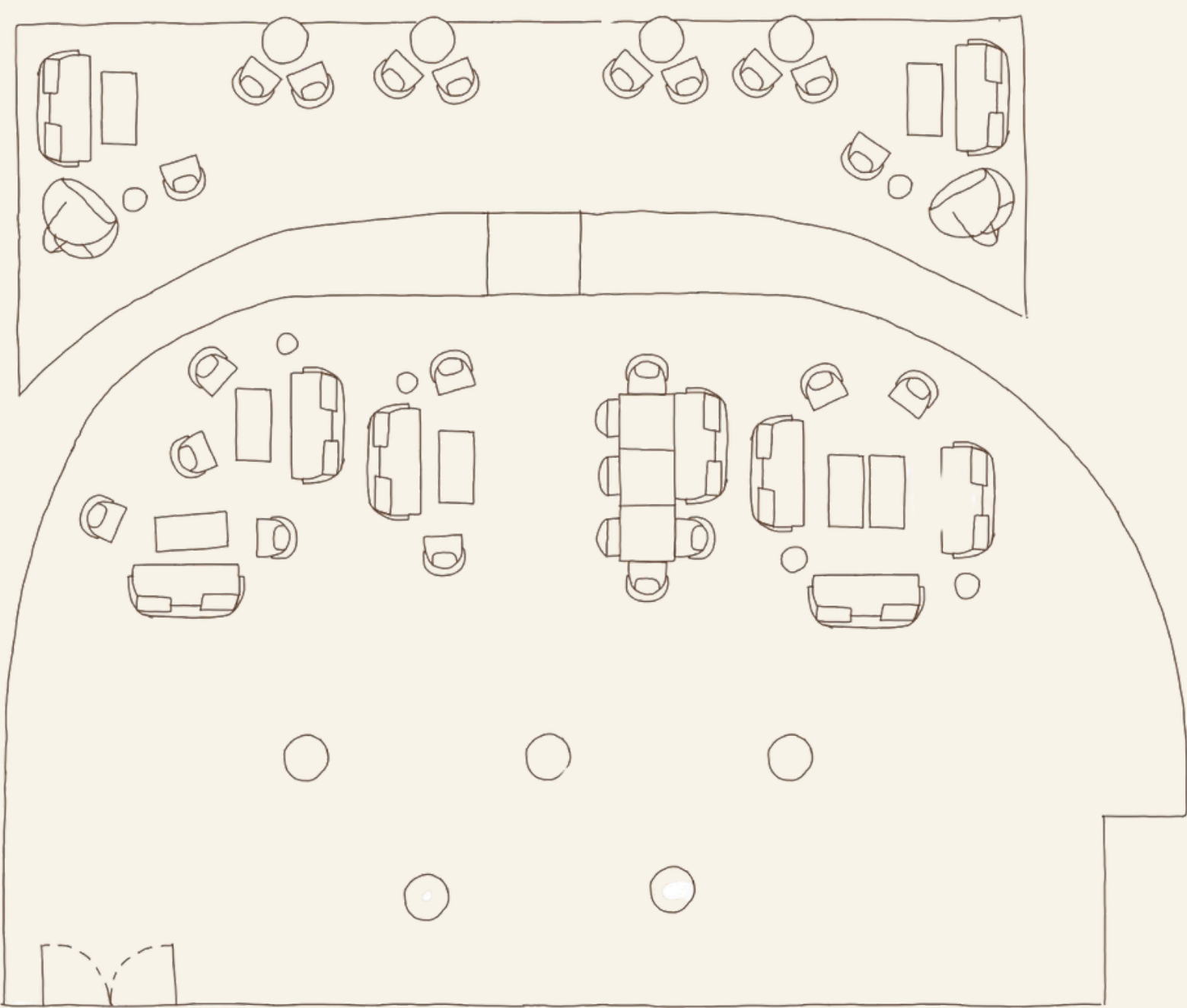
Floor plan

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 tasting 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 tasting spoons
- Fresh vegetable crudités & dips

Cheeseballs

4 pieces CHF 16.-



Signature Menus

Discover our selection of signature menus.
A variety of menus, tailored to your preferences and the flow of your wedding day.

Primeur du
Printemps

CHF 69.-

Warm goat cheese pastry with raspberry vinaigrette

Chicken supreme with wild mushroom sauce, mashed potatoes and seasonal vegetables

Dessert buffet

Notre
Enfance

CHF 79.-

Lentil salad with marinated salmon and shellfish sauce

Cream of wild porcini mushroom soup

Pork tenderloin with Port wine sauce, seasonal vegetables and gratin dauphinois

Dessert buffet

Primeur du Saint Georges

CHF 89.-

Duo of salmon and tuna tartare

Mushroom puff pastry

Beef fillet with morel sauce, olive oil mashed potatoes and seasonal vegetables

Dessert buffet



Signature Menus

Discover our selection of signature menus.
A variety of menus, tailored to your preferences and the flow of your wedding day.

Menu du
Château

CHF 85.-

Salmon tartare with mango and lime

Melon and strawberries with Port wine, served with
cured ham

Duck breast with orange sauce, gratin dauphinois and
seasonal vegetables

Dessert buffet

Menu
Fraîcheur

CHF 79.-

Vegetable tartare with cured ham and balsamic cream

Tomato gazpacho

Sea bream fillet, truffle mashed potatoes, Noilly
Prat sauce and seasonal vegetables

Dessert buffet



Vegetarian Menus & Cheese Buffet

Discover our two vegetarian menu options and our cheese buffet.
A variety of menus, tailored to your preferences and the flow of your wedding day.

Three-Course
Vegetarian Menu

CHF 69.-

Cream of wild porcini mushroom soup

Crispy fish with beurre blanc and chive sauce, served with seasonal vegetables

Dessert buffet

Four-Course
Vegetarian Menu

CHF 85.-

Warm goat cheese pastry with raspberry vinaigrette

Mushroom puff pastry

Pesto tagliatelle

Dessert buffet

Cheese Buffet

CHF 10.-

4 pieces per person · To be added to your menu

Gruyère AOP, Vacherin Fribourgeois, Bleu de la Gruyère, Brie Saint Benoît



Next-day Brunch

After an emotion-filled day, gather with your loved ones the next day for a buffet brunch.
One last moment to share in a warm and friendly atmosphere.

All-you-can-eat brunch : CHF 49.- per person

The Essentials

- Selection of artisan breads, pastries and brioches
- Butter, artisan jams, honey and Nutella
- Selection of cereals and dried fruits
- Fresh fruit
- Hot drinks and fruit juices
- Artisan yoghurts from the region

Savoury Selection

- Selection of regional cheeses, including Gruyère AOP and Vacherin Fribourgeois AOP
- Selection of artisan cold cuts
- Smoked salmon and accompaniments
- Boiled and scrambled eggs
- Grilled bacon and veal sausages
- Quiches and savoury tarts of the day
- Mixed salads and selection of raw vegetables
- Selection of gourmet sandwiches and wraps

Sweet Selection

- Mini pastries and petits fours
- Gourmet verrines
- Homemade cakes and sweet treats



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.–
Amigne de Vétroz – Charles Bonvin <i>Amigne · Valais AOC</i>	64.–
Petite Arvine Nez Noir – Domaines Rouvinez <i>Petite Arvine · 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 <i>Gamay, Gamaret, Galotta · Lavaux AOC</i>	62.–
VALAIS - SWITZERLAND	
Dahu Noir - Les Celliers de Sion <i>Pinot Noir, Syrah, Merlot</i>	43.–
Clos du Château - Charles Bonvin <i>Pinot Noir, Merlot · Valais AOC</i>	48.–
Primus Classicus - Cornalin <i>Cornalin · Valais AOC</i>	52.–
Nez Noir Bio - Domaines Rouvinez <i>Merlot, Syrah, Gamaret · Valais AOC</i>	55.–
Château Lichten - Domaines Rouvinez <i>Cornalin, Humagne Rouge, Syrah · Valais AOC</i>	70.–
LANGUEDOC - FRANCE	
L'Air de Rien - Domaine Lignères-Lathenay <i>Syrah, Mourvèdre, Grenache, Carignan · Minervois AOP</i>	34.–
BORDEAUX - FRANCE	
La Demoiselle de Sociando-Mallet <i>Merlot, Cabernet Sauvignon, Cabernet Franc · Haut-Médoc AOP</i>	75.–
ABRUZZES - ITALY	
Montepulciano d'Abruzzo - Collefrisio <i>Montepulciano · Montepulciano d'Abruzzo DOC</i>	48.–
Passatella Sticca <i>Montepulciano</i>	52.–
Rosé wines	
PROVENCE - FRANCE	
Petite Raphaëlle - Domaine Terres Destel <i>Cinsault, Grenache, Mourvèdre · Côtes de Provence AOP</i>	62.–
Minuty Prestige - Château Minuty <i>Grenache, Syrah, Rolle, Cinsault · Côtes de Provence AOP</i>	84.–
SICILY - ITALY	
T.V.B. Ti Voglio Bere - VinB <i>Nero d'Avola · Terre Siciliane IGT</i>	59.–

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

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

Services & Amenities

Projector & screen	130.-	Cake cutting fee · wedding cake	6.- per guest
Integrated sound system and microphone	350.-	Table linen & setup	23.- Rectangular table for 4 guests 39.- Round table for 8 or 10 guests
White chair covers	4.- per chair	Authorisation until 3:00 am	35.-
Uplighting projector	20.- per projector 140.- Set of 8 projectors	Late-night service staff	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
Corkage fee	30.- per wine bottle 70-75cl 40.- per champagne bottle 70-75cl 50.- per spirit bottle 70-75cl		



Gallery





Start planning *your wedding with us*

Whether you already have a date in mind or would simply like to visit our venue and explore the possibilities, our team will be delighted to assist you.

PHONE

+41 26 921 83 00

WEBSITE

www.lesaintgeorges.ch

EMAIL

info@lesaintgeorges.ch

ADDRESS

Rue du Bourg 22, 1663 Gruyères, Switzerland

LE SAINT GEORGES
GRUYÈRES