

# *THE ART OF* ENTERTAINING

MANDARIN ORIENTAL, GENEVA



MANDARIN ORIENTAL  
GENEVA

# REUNITE AND CELEBRATE

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Dear Guests,

Welcome to Mandarin Oriental, Geneva, a place where every event becomes an unforgettable experience. Our dedicated team is honoured to welcome you and offer its expertise to bring your celebrations to life.

Mandarin Oriental, Geneva is much more than just a venue, it is the choice of a bespoke experience, a celebration true to your desires and aspirations, where every detail is carefully designed to delight.

From the selection of food and wine, to the refined details of the tableware and floral decorations, our team is there every step of the way to support you and ensure that every moment of your event is extraordinary.

We're delighted to help create unique memories. Let us make your event exceptional.

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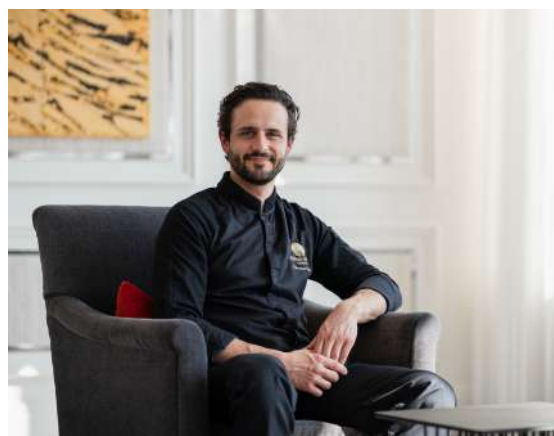
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# OUR CHEFS

## CLÉMENT DREVET BANQUETING CHEF

Clément Drevet began his career working alongside Meilleurs Ouvriers de France chefs at Paul Bocuse, then at the 5-star Hôtel Royal in Évian-les-Bains. He then moved to Switzerland to work in the kitchens of the Michelin-starred restaurant Le Floris, and then at Fairmont Grand Hôtel Geneva, where he worked in particular in the banqueting teams. In 2021, he joined the teams at Mandarin Oriental, Geneva as Banqueting Chef. Always striving for excellence and passionate about nature, he enjoys creating innovative menus that celebrate the richness of the seasons, local ingredients and the diversity of flavours.



## MITSURU TSUKADA SACHI CHEF

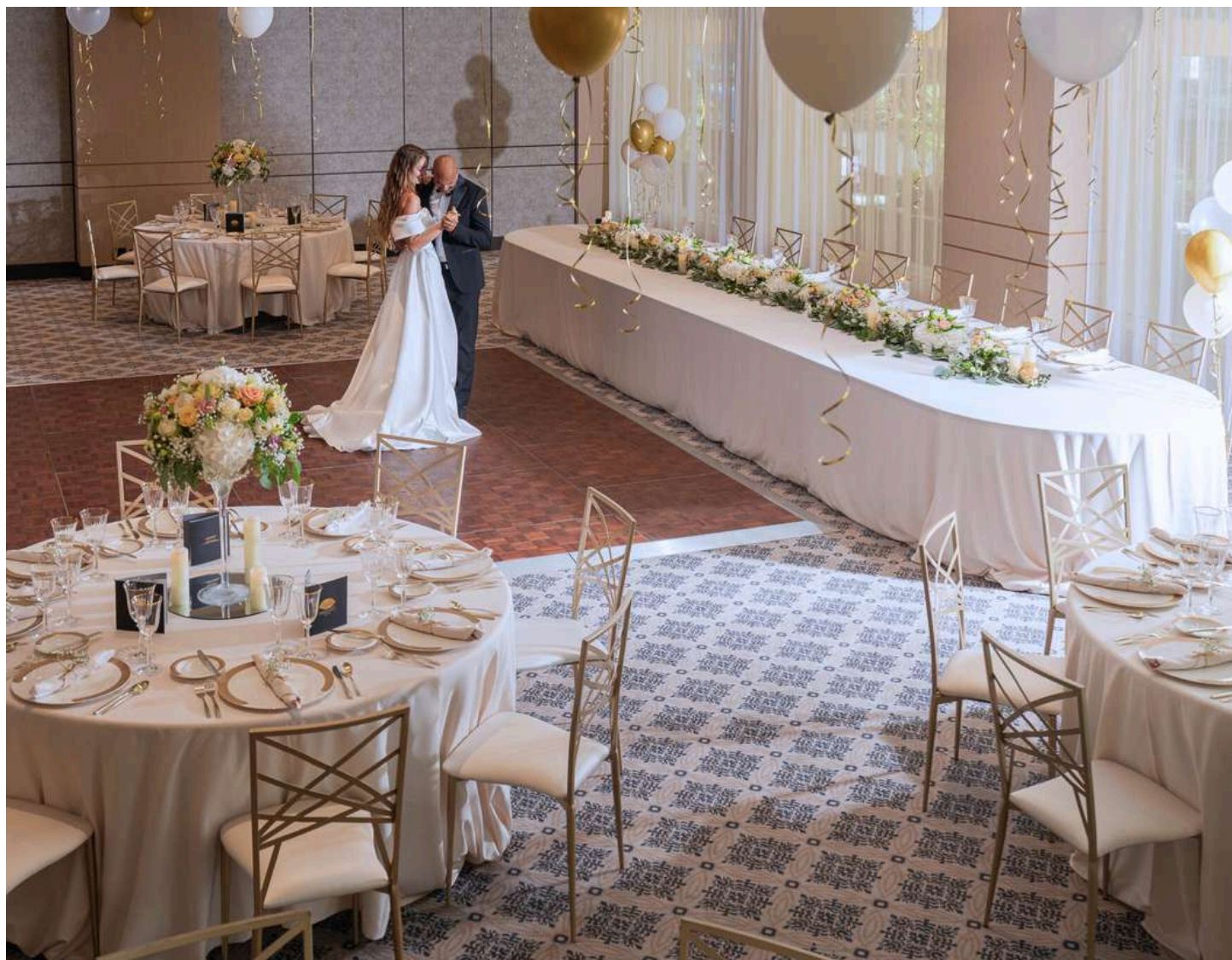
Mitsuru Tsukada, known as "Chef Mitsu", was trained by Master Nobu Matsuhisa at his restaurant in Kumamoto, Japan. He moved to Switzerland in 2013 as Chef of the Izumi restaurant at the Four Seasons Hotel des Bergues Geneva. A few years later, he opened SACHI in 2022 at Mandarin Oriental, Geneva, where he continues to express his commitment to excellent Japanese cuisine. By carefully selecting top-quality ingredients and local suppliers, he offers SACHI and the Omakase Bar exceptional Japanese cuisine in the signature dishes for which he is renowned.

## MICHAËL PERRICHON PASTRY CHEF

Chef Michaël Perrichon started out working alongside Philippe Chevrier at Châteauevieux, before continuing his culinary journey in other renowned establishments. Building on his extensive experience, he was appointed second pastry chef at the Hôtel de la Réserve in Geneva, and since 2011 has been head pastry chef at Mandarin Oriental, Geneva. His creations are inspired by French pastry classics, the seasons and his encounters with pastry chefs from all over the world.



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# WEDDINGS

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## *THE PERFECT SETTING FOR YOUR WEDDING*

We can help you make all the arrangements, ensuring that your special day is an unforgettable experience. Whether you are dreaming of an intimate ceremony with a small group or a large reception, our spaces can accommodate all types of configurations and our dedicated team is on hand to create the wedding of your dreams. Our in-house florist transforms every space with poetry and originality, and our Concierges are on hand to help with any requests before, during and after the wedding. For your meal, our Chef will create a refined menu according to your wishes, which will fully satisfy your guests, and your "pièce montée" will be the subject of a tailor-made creation by our Pastry Chef. Finally, our magnificent suites overlooking the Rhône and the Old Town will be the ideal place for your preparations.



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# LUNCHEES AND DINNERS

*A UNIQUE SETTING FOR  
YOUR SPECIAL OCCASIONS*



For your professional events, business meals, private dinners or family celebrations, our private event spaces welcome you in an intimate and elegant setting with a magnificent view of the Rhône River. They are designed to suit your occasion perfectly. Every event is unique, which is why we tailor your experience to your needs. Your menu, devised with one of our chefs according to your wishes, will be carefully selected according to your preferences to delight your guests. The decoration and choice of flowers will also be tailor-made.



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# RECEPTION SPACES

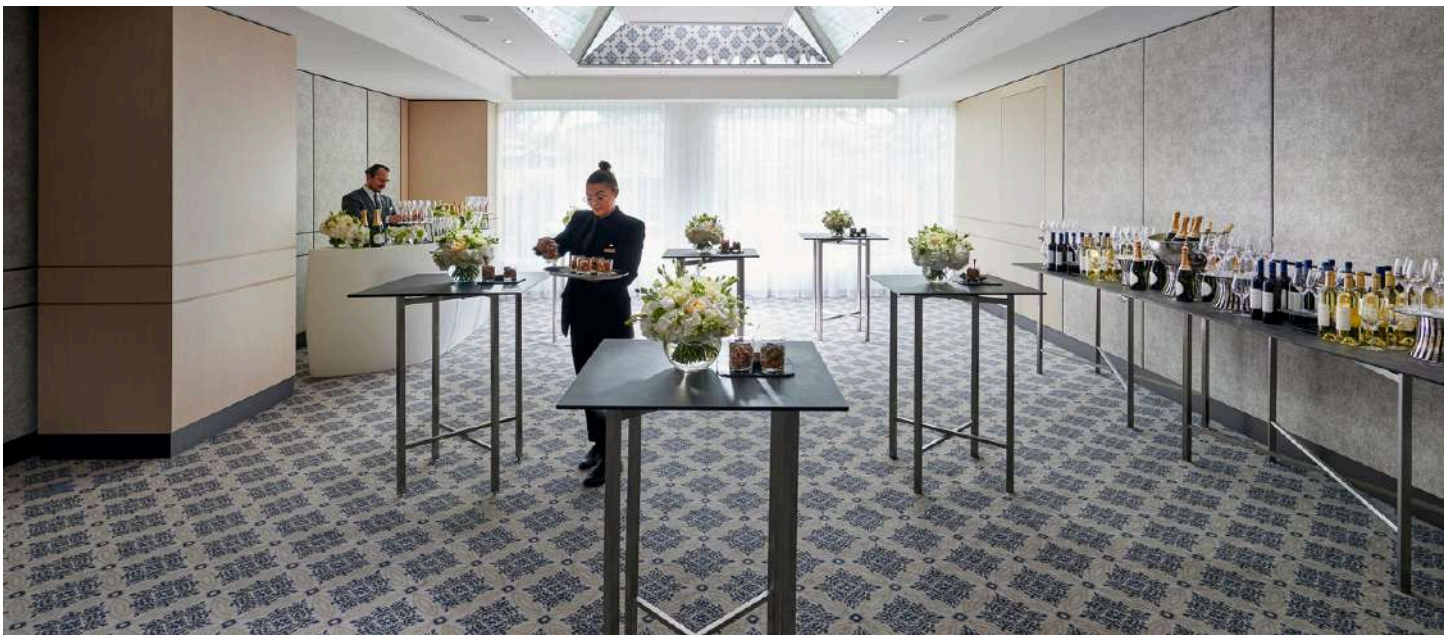
*CELEBRATE IN STYLE*

Our reception spaces, located on the ground floor, can accommodate both large corporate events in cocktail format and family gatherings in sit-down dinners. Their unique charm and wide spaces offer a versatile setting, creating an atmosphere to suit your event: festive with a dance floor or more studious with a podium and audiovisual facilities. Our dedicated team will guide you in your choices to make your event unique.



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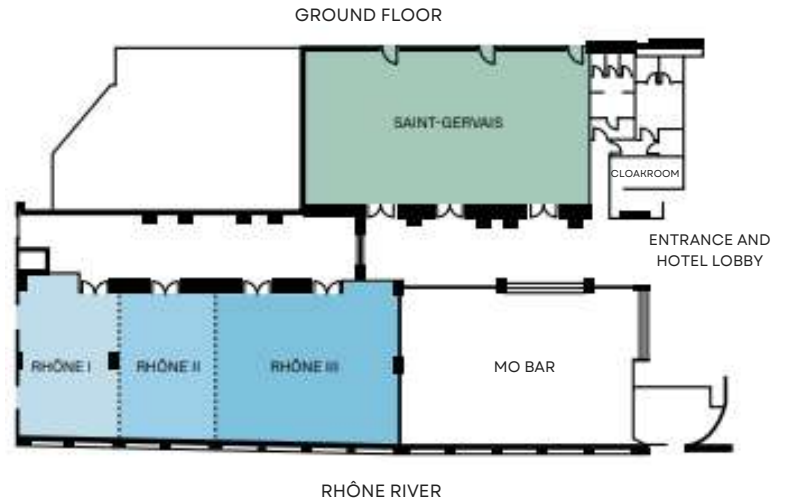




# FLOOR PLANS

## GROUND FLOOR

The ground floor event spaces are bathed in natural light and offer spacious areas for events of all sizes. Their soothing ambience is enhanced by the use of light wood materials and sound-absorbing wall fabrics, as well as adjustable lighting. Discreet presentation screens are built into the ceiling of each event space and can be made available on request. The larger rooms, with their uninterrupted views over the Rhône River, can be adapted to suit different formats using partitions.



Discover the virtual tours of our event spaces :

- [Saint-Gervais](#)
- [Rhône](#)



Function Rooms	Lenght m/ft	Width m/ft	Size sq.m/sq.ft	Height m/ft	Cocktail Reception	Banquet Dinner	Meeting Theatre	Meeting Classroom	Meeting U-Shape	Boardroom	Cabaret
GROUND FLOOR											
Rhône I	10 / 32.8	6.5 / 19.6	65 / 700	2.6 / 8.5	40	30	50	30	25	25	25
Rhône II	10 / 32.8	6.5 / 19.6	65 / 700	2.6 / 8.5	40	30	50	30	25	25	25
Rhône III	10 / 32.8	13 / 42.6	130 / 1399	2.6 / 8.5	100	80	100	60	40	40	65
Rhône II - III	20 / 65.6	10 / 32.8	195 / 2099	2.6 / 8.5	160	140	160	84	50	50	100
Rhône I - II - III	26.5 / 85.3	10 / 32.8	265 / 2852	2.6 / 8.5	250	230	230	108	50	50	100
Saint-Gervais	19.1 / 62.3	10 / 32.8	193 / 2077	3.6 / 11.8	200	160	200	90	50	50	105





# FLOOR PLANS

## FIRST FLOOR



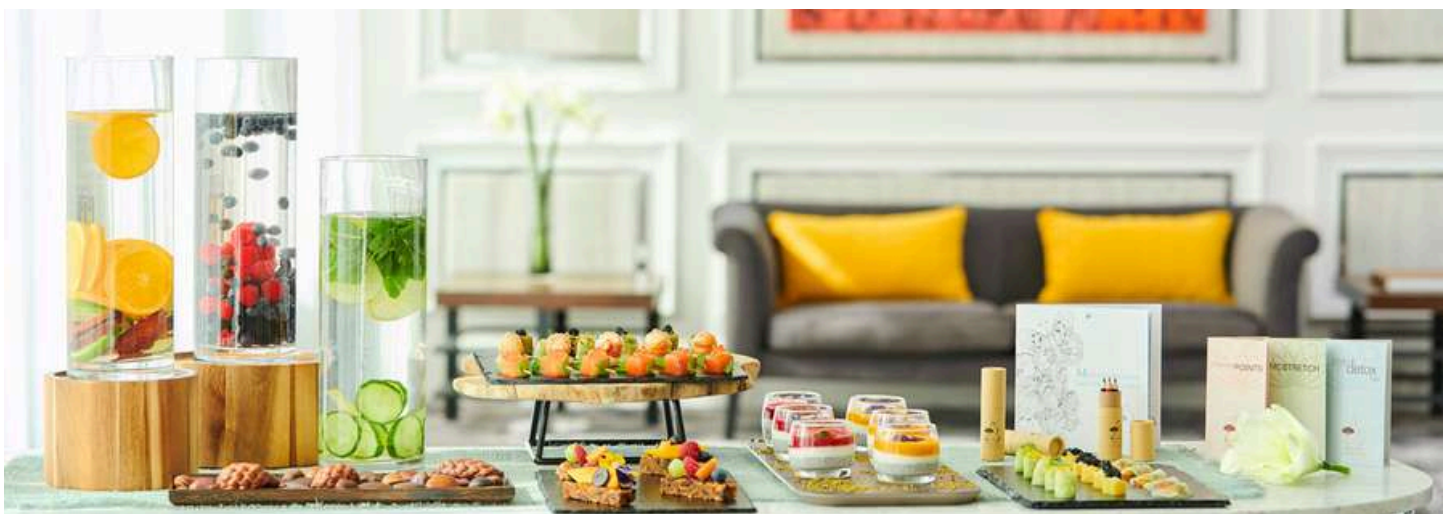
On the first floor, the event spaces invite you to enjoy an unobstructed view of the Rhône or the city. They come in a range of sizes to suit all types of event. The Foyer is the ideal place to take a break and refresh between meetings.

Discover the virtual tours of our event spaces :

- [First floor event spaces](#)



Function Rooms	Lenght m/ft	Width m/ft	Size sq.m/sq.ft	Height m/ft	Cocktail Reception	Banquet Dinner	Meeting Theatre	Meeting Classroom	Meeting U-Shape	Boardroom	Cabaret
1 <sup>st</sup> FLOOR											
Dalcroze	5.5 / 16.4	6.5 / 19.6	36 / 387	2.6 / 8.5	-	-	-	-	-	12	-
Hodler	4.5 / 13.1	9.5 / 29.5	43 / 462	2.6 / 8.5	40	33	40	20	15	25	28
Calvin	6.5 / 19.6	6.8 / 19.6	44 / 473	2.6 / 8.5	25	30	30	20	18	15	21
Dunant	6 / 19.6	6.8 / 21.3	42 / 452	2.6 / 8.5	25	25	30	20	18	15	18
Fazy	6 / 19.6	6.8 / 21.3	42 / 452	2.6 / 8.5	25	20	20	18	10	12	12
Dunant + Fazy	6 / 19.6	13.6 / 42.6	84 / 904	2.6 / 8.5	60	50	60	30	30	30	35
Voltaire	4.7 / 13.1	7.8 / 22.9	37 / 398	2.6 / 8.5	-	-	-	-	-	12	-
Rousseau	5 / 16.4	9.5 / 29.5	48 / 516	2.6 / 8.5	35	33	35	24	20	25	28
Foyer	8 / 26.2	9 / 29.5	72 / 775	2.6 / 8.5	50	-	-	-	-	-	-



# CELEBRATIONS IN SUITE



## *THE COMFORT OF OUR SUITES*

Discover the art of celebration in our suites, creating an intimate and luxurious environment. Whatever the event, each offers a unique ambience and unrivalled comfort. These spaces are designed for personalised celebrations, where every detail is carefully considered to create an unforgettable experience.



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## *ROYAL TERRACE SUITE*

For an even greater experience, our Royal Terrace Suite rises in majesty, offering a sumptuous setting with breathtaking views of Geneva and Mont Blanc. Ideal for exclusive events, this prestigious suite and its terrace create an exceptional backdrop for extraordinary celebrations.



# EXCEPTIONAL DISHES







# CULINARY EXPERIENCE

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## *SMALL GATHERING*

SACHI, with its covered terrace, and MO Bar, with its summer terrace, are perfect for small-scale events.

### **SACHI**

The innovative design of SACHI, the NOBU group's Japanese fine dining restaurant, provides a sleek setting where diners can share exquisite combinations of modern Japanese dishes.

Chef Mitsu, a former student of the master Nobu Matsuhisa, is a famous local figure in Japanese gastronomy. He will guide guests through a range of unique and surprising flavours.

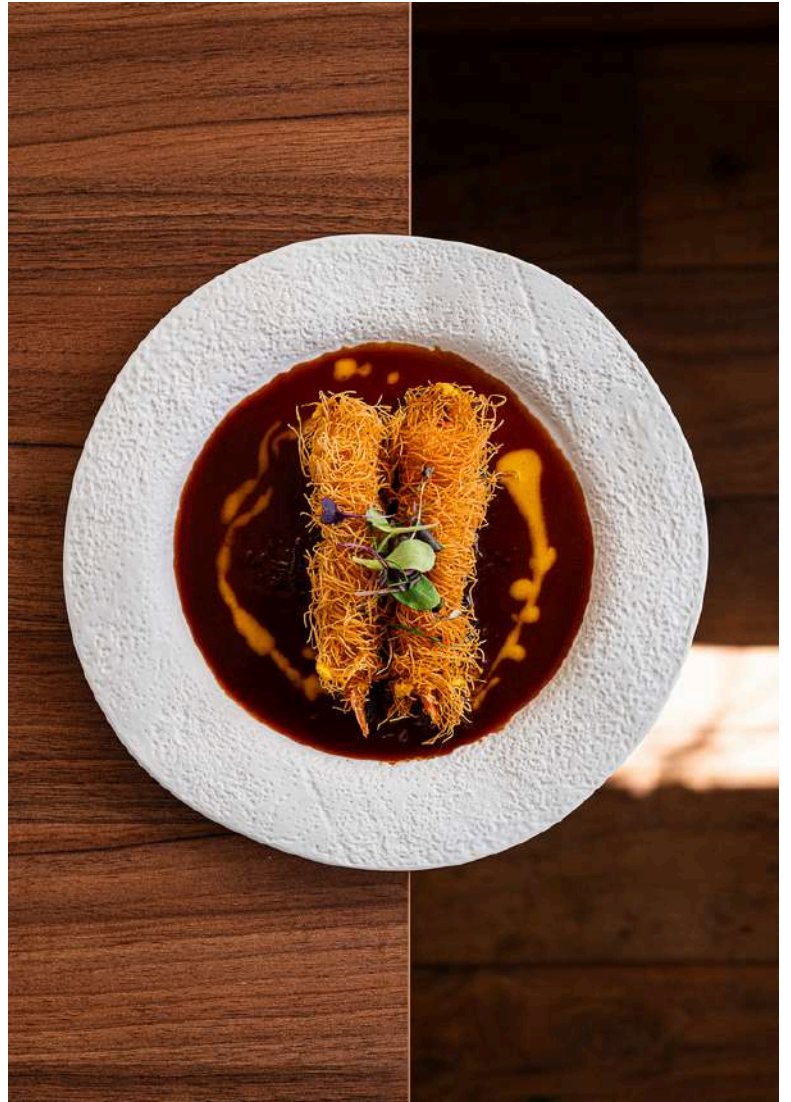
### **MO BAR**

MO Bar is an elegant and sophisticated place to discover a delicious selection of innovative cocktails and mocktails, featuring ingredients with international flavours, for an invitation to travel along the Silk Road.

In the kitchen, we offer a selection of exceptional tapas and a varied menu.













# CATERING

The expertise of Mandarin Oriental, Geneva will help you make the most of your events, whether at home or away from home.

## *BANQUETS*

From a cocktail reception to a gala, from an intimate event to a grand reception, we are delighted to offer you the services of Mandarin Oriental, Geneva at your home or at prestigious venues in Geneva and the surrounding area. Our team uses its know-how with passion to ensure the success of every occasion. Our chefs will adapt to your space and offer refined cuisine that will delight your guests.



## *SACHI*

SACHI now offers an exceptional catering service. For private receptions or corporate events, treat your guests to an incomparable gastronomic experience with a menu devised by Chef Mitsu.

## *BENTO BOX*

Enjoy a delicious meal wherever you are with our Bento Box to go, featuring several compartments ideal for cold dishes. This culinary solution offers you a balanced gourmet break, wherever you go.



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