

# LA MICHELINE

*Watches & Wonders 2025*



## **Watches & Wonders 2025**

### *Geneva*

Thank you for choosing La Micheline restaurant to host your special event during Watches & Wonders 2025!

Organizing an event of such importance can often be complex, but we strive to make the process as seamless as possible. We encourage you to work closely with our event team throughout the planning to ensure a remarkable experience for both you and your guests.

In the enclosed folder, you will find information about our group dining program, various privatization options, and the customizable services offered by La Micheline restaurant.

Our team is dedicated to making your evening not only exceptional but also a fully personalized experience, from the very first call to the moment your last guest departs.





## **Events & private parties at La Micheline**

La Micheline offers an exclusive setting for your events, welcoming between 8 and 70 seated guests in a refined, intimate, and warm atmosphere.

Since its opening in 2020, La Micheline has been under the expert direction of young Basque chef Andrés Arocena. Under his culinary leadership, the restaurant has been honored with a Michelin star, a testament to the exceptional experience and quality that awaits you.

For your convenience, secure parking with over 300 spaces is available within La Micheline's building, and a dedicated taxi station is located directly in front of the restaurant, where private drivers may also await your guests in comfort.

Perfectly located, the restaurant is easily accessible from the city center, Cointrin Airport, and Cornavin Station, as well as from France via the Léman Express. A cab rank and bicycle stand are situated just opposite the entrance, ensuring seamless access by all means of transport.



## Menu

### Pintxos

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Avocado aguachile, lime and jalapeño / tomato-chipotle / charcoal peanut

...

Seabass à la plancha / piperade with Espelette pepper /  
panceta ibérica de Bellota

...

Swiss «Angus» beef filet / salsa verde and piparrak

...

First Gariguettes strawberries / 4-herbs sorbet

...

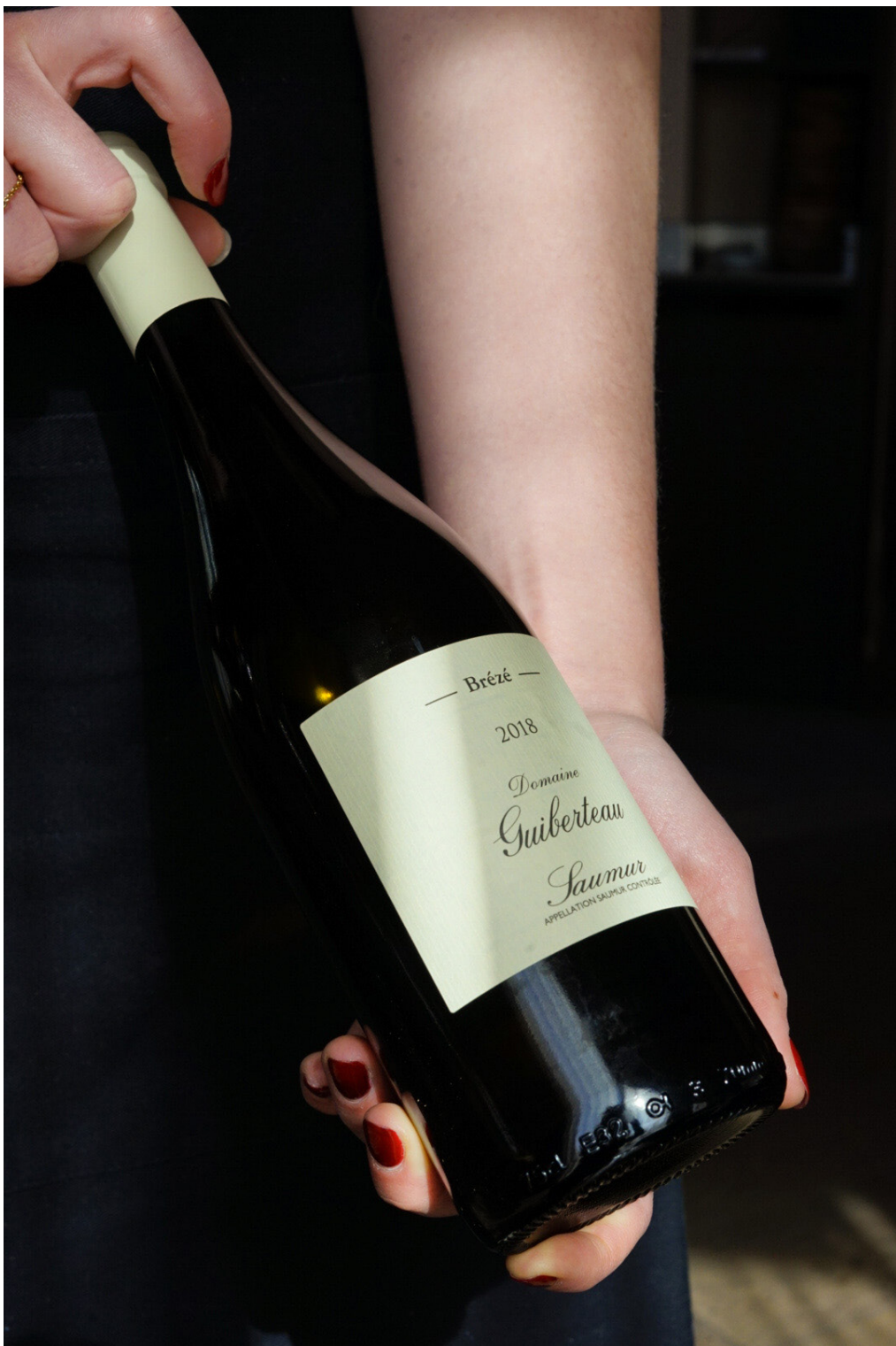
Moon stones with lemon and black sesame

...

Mignardises

**Menu à 180.- CHF**

*\*For vegetarians and special diets, alternatives will be offered.*



### **Wine and food pairing n°1 - 40.- per person**

- 1 glass of Cava for aperitif
- 1 glass of white wine to match your menu
- 1 glass of red wine to match your menu

### **Wine and food pairing n°2 - 50.- per person**

- 1 glass of Champagne for the aperitif
- 1 glass of white wine to match your menu
- 1 glass of red wine to match your menu

### **Wine and food pairing n°3 - 65.- per person**

- 1 glass of Champagne for the aperitif
- 2 glasses of white wine to match your menu
- 1 glass of red wine to match your menu

### **Wine and food pairing n°4 - 80.- per person**

- 1 glass of Champagne for the aperitif
- 2 glasses of white wine to match your menu
- 2 glasses of red wine to match your menu

### **Choice by the bottle**

For individual or large bottles, please ask for our wine menu.

### **Minerals & coffees at 15.- per person**

Mineral waters, sparkling waters, coffees and teas as much as you like  
Mandatory for 8 people and more



## **Groups of 8 to 12 people**

For groups of 8 to 12 people, with no particular privatization requirements, your group will be seated on a long table on the ground floor in our main dining room. The aperitif will be served seated, as other guests will also be using the same room.

## **Privatization of the mezzanine**

For groups of 12 to 30 people, we recommend our private mezzanine on the first floor of La Micheline, in a warm and cosy setting.

- 12 to 20 people: long royal table
- 20 to 30 people: 2 to 3 long royal tables OR separate round tables between 4 and 6 people

The mezzanine can be privatized for a minimum consumption of CHF 5'000.00 incl. VAT.

## **Privatization of the main room**

For groups of 30 to 50 people, we recommend the privatization of our main room, entirely reserved for you (excluding WC), which can be configured with tables from 4 to 10 people.

The room can be privatized for a minimum consumption of CHF 9,000.00 incl. VAT.

## **Privatization of the whole restaurant**

For guests seeking an intimate and unparalleled luxury experience, we recommend the exclusive privatization of our entire restaurant. Both floors will be reserved solely for your event and can be configured in various layouts to suit your needs. The full privatization is available with a minimum spend of CHF 15,000.00, including VAT.



## **Customization**

For partial or full privatizations, the décor of the restaurant and table settings can be customized to reflect the unique identity of your brand, tailored meticulously to meet your specific needs.

## **Flowers**

Allow us to enhance your event with exquisite floral arrangements tailored to your aesthetic. Our offerings include a stunning floral centerpiece designed to elevate the ambiance of your gathering, as well as an opulent large reception bouquet, perfect for welcoming your guests in style.

## **Menus & table names**

Should you wish, personalized menus can be elegantly placed on the tables, along with your guests' names. Kindly provide us with your seating plan at least 7 days prior to the event to ensure every detail is perfectly arranged.







La Micheline\*

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# LA MICHELINE

## Modalités relatives à l'organisation de votre événement Watches & Wonders

Un acompte bancaire de 150.- CHF par personne est demandé afin de valider votre réservation. Le paiement est à faire par virement bancaire pour valider votre événement.

Le nombre de convives doit impérativement être validé 7 jours avant l'événement

**Convives absentes** : Si une convive est communiquée comme absente moins de 5 jours avant l'événement, le prix de l'acompte de 150.- CHF par personne reste facturé.

**Annulation de l'événement** : Si l'événement est annulé moins de **2 semaines** avant l'événement, l'acompte versé ne sera pas remboursé.

## Conditions de réservation

- Tout changement de menu après validation se pourra être additionné de frais supplémentaires
- Tout régime alimentaire non communiqué en avance ne pourra pas forcément être respecté
- Une facture finale peut être envoyée après l'événement pour règlement dans les 30 jours
- Tout dégât ou débordement engendré au sein du restaurant La Micheline se verra être facturé, ou pris en charge par votre assurance RC
- Nous déclinons toute responsabilité de vol au sein de notre vestiaire durant l'événement, ce dernier n'étant pas sécurisé
- Pour toute animation musicale, une demande doit être faite à la Police du Commerce par nos soins, au moins 60 jours avant l'événement
- Notre établissement ferme habituellement ses portes à minuit. Toute demande de prolongation doit être faite en amont.

En effectuant une réservation pour votre événement au sein de notre restaurant, vous reconnaissez avoir pris connaissance de l'intégralité des présentes conditions, et vous engagez à les respecter

*\*nombre de convives initialement indiqué au début de l'organisation de l'événement*

Nom, Prénom : \_\_\_\_\_

Entreprise : \_\_\_\_\_

Signature : \_\_\_\_\_