



Your Events at EHL Hospitality Business School

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AN IMMERSION IN THE

World's Best Hotel School

Welcome to EHL Hospitality Business School, the international reference in hospitality education. Located in a quiet and green setting above the city of Lausanne, our school offers first-rate facilities to host your events and receptions.

Choosing EHL as the venue for your event guarantees a unique immersive experience within a dynamic campus. Our preparatory year students, under the supervision of their teachers, will be at your service. You will be able to savor the cuisine of our renowned Chefs, assisted by our students.

Let us provide you and your guests with a premium hospitality experience. Contact us now to organize your next event at EHL Hospitality Business School.

Portraits of our Chefs

At EHL, we are proud to work with talented chefs who are eager to share their knowledge with our students.

From starter to dessert, your menu will be designed and prepared by our awarded chefs who have operated in the world's most prestigious establishments.

The recipes are made with passion, using local and seasonal products.



THOMAS GUICHARD

Lecturer Practical Arts

Champion of the World in Catering 2015



CHRISTIAN SEGUI

Executive Chef of EHL

**Meilleur ouvrier de France
Delicatessen and Catering 2011**



JULIEN BOUTONNET

Senior Lecturer Practical Arts

**Meilleur ouvrier de France in Pastry and
Confectionery, 2015**

Your Event at EHL

Dive into an environment dedicated to implementing the best practices in hospitality by choosing EHL for your next event. Our experienced team will guide you through its planning and execution.

Whether for a business event, a conference or a meal, we have the necessary infrastructures to meet your expectations.



Our reception facilities

EHL Hospitality Business School offers a variety of reception spaces, for groups ranging from 10 to 2,000 people. We have an auditorium (the Aula) with seating for up to 680 people, conference rooms, and indoor and outdoor spaces for gatherings.

These areas have been designed to offer a warm and welcoming atmosphere, promoting interactions between participants. We welcome your guests for conferences, committees, and board meetings, but also for gala dinners, parties corporate events, cocktails, and more.

Aula



| | Surface (m²) | Theater | Lecture | U shape | Cabaret | Banquet | Cocktail |
|----------|--------------|---------|---------|---------|---------|---------|----------|
| Aula 1 | 225 | 250 | 80 | 45 | 72 | 160 | 250 |
| Aula 2 | 180 | 200 | 70 | 45 | 60 | 120 | 200 |
| Aula 3 | 123 | 100 | 50 | - | - | 60 | 60 |
| Aula 1-2 | 405 | 450 | 150 | 90 | 132 | 280 | 350 |
| Aula 2-3 | 303 | 300 | 120 | 65 | 100 | 180 | 250 |
| Aula | 530 | 680 | 200 | - | 170 | 340 | 510 |

Our largest room offers 530m² of space that is entirely modular, allowing us to adjust the setup according to your needs. Featuring natural lighting and the option to divide the space into three areas, the Aula is located in the heart of the campus.

It's the perfect setting for banquets, gala events, corporate evenings, seminars, and conferences.

EQUIPEMENTS



Screens



Beamer



Stage



Podium



Microsoft Teams



Handheld mic



Headset mic



Modular space



Natural light

Aula



Agora



| | Surface (m ²) | Banquet | Cocktail |
|-------|---------------------------|---------|----------|
| Agora | 2'000 (global) | 500 | 1800 |

This semi-privative space located on our new campus can accomodate events of all sizes thanks to a large usable area.

With direct access to outdoor space, bathed in daylight, and in direct proximity to our practical learning kitchens, this classy space will beguile your guests.

Executive floor



This calm, cozy and tastefully decorated space encourages discussion and exchanges. Here, we can offer your guests a coffee break, a cold buffet, an aperitif, or a cocktail. Adjacent to certain classrooms and meeting rooms, it is the ideal place to keep your participants in one place during your event in the school setting.

Modular Classrooms

| | Theatee | Ecole | U shape |
|-------------------|---------|-------|---------|
| M 609 | 24 | 24 | 20 |
| M 610 | 24 | 24 | 18 |
| M 611 | 40 | 40 | 24 |
| M 612 | 40 | 40 | 36 |
| M 609 - 610 - 611 | 100 | 90 | 68 |
| M 610 - 611 | 60 | 66 | 44 |
| M 609 - 610 | 50 | 50 | 40 |

These classrooms, located in our “Executive” space, are ideal for the organization of workshops or seminars with breakout rooms for smaller groups. The space allows for coffee breaks outside of the room in a private setting.

EQUIPEMENTS



Screens



Beamer



Microsoft Teams



Modular space



Natural light

Terrace M_70



Our private terrace with panoramic view of the Alps, the lake and our new campus is the perfect place for cocktails and aperitifs.

It's the ideal place to unwind after a productive day in our classrooms or before dinner.



Our 248 seats auditorium allows you with complete organize your conferences with total peace of mind. Dedicated to teaching and seminars, it is equipped with audiovisual devices.

EQUIPEMENTS



Screens



Beamer



Podium



Microsoft Teams



Handheld mic



Headset mic



Natural light

Hotellerie Suisse



This room, located in our “Executive” area is ideal for your board meetings or smaller meetings (16 seats). Set up in a “boardroom” style, it is equipped with an integrated Teams video conferencing system.

EQUIPEMENTS



Screens



Beamer



Microsoft Teams



Natural light

Classrooms



Our classrooms are dedicated to interactive learning and have all the equipment necessary for your meetings. The capacity of our rooms varies between 40 and 80 seats. Depending on your requirements, we can change the setup to meet your needs. The surface of a room for 40 people is 75m².

EQUIPEMENTS



Screens



Beamer



Microsoft Teams



Natural light

Auditoriums



Our auditoriums can welcome up to 160 people with a surface area of 150m². These rooms are ideal for training, assemblies, lectures, and conferences.

EQUIPEMENTS



Screens



Beamer



Microsoft Teams



Natural light

Carnotzet



Our “Carnotzet” is the ideal place to welcome small groups for meals in a private setting. You can welcome your guests in the wine cellar for an aperitif, then enjoy a gourmet menu at the table.

Board Room



Our boardroom has 30 seats and is equipped with all the audiovisual equipment necessary for executive meetings. With its adjoining lounge and office, you will enjoy a private space for your breaks.

840-A



Our new pedagogical kitchens reflect our value of innovation. Organizing an event there will allow you to immerse yourself in the daily lives of our students over a meal prepared in front of you by our chefs.

Lausanne

Located in the heights of Lausanne, EHL is easily accessible by car just 5 minutes from the freeway exit and 20 minutes from the city center.

For your comfort, a visitor parking lot is available. If you prefer public transport, our campus is also accessible by bus, just 30 minutes from Lausanne train station.

Whether you come from near or far, we look forward to welcoming you to EHL for your next event.



Our Food & Drink Packages & Wine List

Conference Packages

Day-long Conference for CHF 110.-*

Half-day Conference for CHF 90.-*



Meeting room, auditorium or lounge space adapted to your needs

- Mineral water
- Notepads & pencils



Audiovisual equipment

- Screen
- Beamer
- Wi-Fi
- Microsoft Teams
- Launch support of your meetings



Coffee and a variety of Newby teas

(two per morning and one per afternoon)

- Newby coffee and a variety of teas
- Apple juice from the farm
- Flavored water
- Pastries during the morning by Thomas Marie, MOF* baker
- Sweet treats during the afternoon Julien Boutonnet MOF* pastry chef
- Fruits

**Meilleur Ouvrier de France*



According to your needs

- Business menu
- Cold buffet
- Lunch cocktail (18 pieces)

Our entire offer is developed by Thomas Guichard, Champion of the World in Catering, 2015



Dedicated contact person

**Minimum 20 people*

**Wine is not included in the conference package*

**Parking excluded. CHF 5.- per participant per day.*

Our chefs offer you a selection of gourmet appetizers made with seasonal ingredients and served by our students.

5-pieces Cocktail

Taste the many facets of our Chefs' culinary know-how

Horseradish mini-waffle, cucumber,
granny smith apple and soy mascarpone

Tartare style vitello tonato

Asparagus «royale», brunoise with lemon, caviar

Salmon marinated in soy sauce, sweet potato,
black garlic and lime mayonnaise

Watermelon Nigiri with tarragon

10-pieces Cocktail

*Celebrate your experience at EHL
with a gastronomic moment*

5- Pieces Cocktail, plus:

Chicken empadao with confit tomato

Malakoff

Goat cheese and green peas tartlet, herbs oil

Lime and strawberry macaron

Lemon meringue tartlet

18-Pieces Cocktail

Enjoy a light meal and a discovery tour of our Chefs' finest cuisine

Horseradish mini-waffle, cucumber, granny smith apple and soy mascarpone

Tartare style vitello tonato

Asparagus «royale», brunoise with lemon, casette

Salmon marinated in soy sauce, sweet potato, black garlic and lime mayonnaise

Watermelon Nigiri with tarragon

Chicken empadao with tomato confit

Malakoff

Goat cheese and green peas tartlet, herbs oil

Roasted octopus with corn

Confit lamb samosa, harissa

Crispy salmon with green shizo, sour cream

N°. 5 oysters, spicy seasoning

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Lime and strawberry macaron

Lemon meringue tartlet

Puff of the season

Verbena and apricot macaron

Mini «tarte tatin»

Chocolate surprise

24-Pieces Cocktail

Offer your guests a unique mix of fun and culinary delights

Savoury

Horseradish mini-waffle, cucumber, granny smith apple and soy mascarpone

Tartare style vitello tonato

Asparagus «royale», brunoise with lemon, casette

Salmon marinated in soy sauce, sweet potato, black garlic and lime
mayonnaise

Watermelon Nigiri with tarragon

Chicken empadao with tomato confit

Malakoff

Goat cheese and green peas tartlet, herb oil

Roasted octopus with corn

Slow cooked lamb samosa, harissa

Crispy salmon with green shizo, sour cream

N°. 5 oysters, spicy seasoning

Live cooking

Selection of 3 live cooking of your choice

Sweet

Lime and strawberry macaron

Lemon meringue tartlet

Praline and chocolate meringue

Puff of the season

Verbena and apricot macaron

Mini «tarte tatin»

Red fruit tartlet

Chocolate surprise

Iced dessert from the trolley

Live cooking menu

Watermelon ceviche, lime and coconut milk

Marbled foie gras, peach marmelade

Gazpacho bar: melon; traditional; roma tomato, anise and almond

Vegetables and duck bao, peanut sauce

Marinated multi-colored tomatoes, mozzarella and olive texture

Warm focaccia, crushed tomato and Swiss pata Negra

Live cooking available from 20 people

All our menus are prepared by our students under the supervision of our chefs.

Business Menu

*Created by our catering World Champion Chef,
bakery and pastry Meilleur Ouvrier de France*

Starter

Sea bass ceviche, «leche de tigre» and grilled corn

Green asparagus, citrus vinaigrette

Crispy burratina, spicy tomato syrup and cabernet vinegar

Duck foie gras, melba toast and rhubarb chutney

Main

Cod ramen, egg confit with soy and spring onions

Blanquette-style salmon, spring vegetables

Pulled lamb with spices, harissa and tajine-style roasted vegetables

Chicken oysters sautéed with Amigne, green asparagus and mushrooms

Dessert

Iced coffee*

Lime and ginger iced Parfait, raspberry coulis

Red fruits tiramisu

Caramel and vanilla Saint-Honoré

Meringue and double cream from Gruyère with raspberry

**available only at lunch time*

We kindly ask you to choose a single menu for all guests and inform us of your guests' dietary restrictions 7 working days before your event.

Gala Menu

*Created by our catering World Champion Chef, bakery
and pastry Meilleur Ouvrier de France*

Starter

Cherry tomatoes confit in lemon, tomato water infused with cabernet vinegar,
black shallots seasoning, mozzarella mousse

Swiss beetroot salad, goat cheese from Forel

Marinated salmon, cucumber and granny smith apple, sour cream

Tuna tataki, gaspacho jelly, «Rouille» sauce

Main

Pan fried monkfish, «genevoise» sauce, carrots and fried kale

Guinea fowl filet, roasted white asparagus with poultry jus, chive sauce

Gratinated pollack with sweet garlic, confit potatoes and
smoked parsley emulsion

Confit veal breast, olive «duxelles» and tomato seasoning

Cheese assortment: *at CHF12.- per person*

Dessert

Meringue and double cream from Gruyère with raspberry

Deconstructed red fruit tart

100% chocolate

Seasonal yellow fruit tart

*We kindly ask you to choose a single menu for all guests and inform us of your guests' dietary
restrictions 7 working days before your event.*

Signature Menu

*Created by our catering World Champion Chef,
bakery and pastry Meilleur Ouvrier de France*

«Provencal» tomato stuffed with tomato confit, braised tomato sauce

White asparagus with nori,
black garlic emulsion, red onion pickles and sour cream

Lobster stew with rosemary,
roasted claws and elbows with creamy coral

Creamy Sainte-Maure-de-Touraine,
aged « crottin » shavings,
shallots confit, fresh herbs salad

or

Tailor-made pre-dessert*

Tailor-made dessert for you*

**made with our pastry chef*

*Please select a unique starter, main and dessert that will be serve to all of your guests.
We invite you to provide us with the dietary restrictions of your guests 7 days prior your event.*

A photograph of a modern building with large windows and a rooftop garden in the foreground. The building has a curved facade with large windows and a dark roof. The rooftop garden is filled with various plants and flowers. The text is overlaid on the image.

Carte Blanche Menu

Are you passionate about gastronomy?

Would you like to participate in the creation of a tailor-made menu in collaboration with our chefs?

The “Carte blanche” option offers you this possibility.

Immerse yourself in the heart of EHL and the kitchens, and meet the Chefs who teach their passion to our students.

You will have the opportunity to discuss **with Chef Guichard, World Catering Champion of 2015, and Chef Boutonnet, Meilleur ouvrier de France in Pastry.**

Attentive to your wishes, they will be happy to support you in the creation of a menu that will exceed your guests' expectations.

Our wine selections

Selection of EHL for CHF 30.- per person

White Wines

Chasselas Tradition, Domaine de la Colombe, AOC La Côte 2022

Roero Arneis, Domaine Prunotto, AOC Langhe, Piémont 2021

Château de Chamilly "Les Bassets", AOC Montagny 2019

Red Wines

Pinot Noir, Henri Cruchon, AOC La Côte 2022

Mas Laval "Les Pampres", AOC Terrasses du Lersac 2019

Château Jalousie Beaulieu, AOC Bordeaux Supérieur 2019

Selection of the Sommelier for CHF 45.- per person

White Wines

Chasselas 1^{er} Grand Cru, Le Clos de la George, AOC Yverne 2020

Païen Haida, Thierry Constantin, AOC Valais 2019

Red Wines

Les Trois Chênes, Emmanuelle Darnaud, AOC Crozes-Hermintage 2018

Merlot, Domaine de la Pierre Latine, Philippe Gex AOC Yverne 2018

Tempo d'Angelus, AOC Bordeaux 2019

**Our wines and vintages are subject to change*

Accommodation

Our campus offers you the possibility of on-site accommodation in our student residences.

