
SIMONYE

SIMUNYE RESTAURANT

Geneva


SIMONYE
GENÈVE

KEY *info*

- **ADDRESS**

  Av. Pictet de Rochemont 15,
  1207, Geneva

- **PHONE**

  +41 22 313 08 20
  +41 79 579 24 54

- **CONTACT**

  geneve@simunye.com

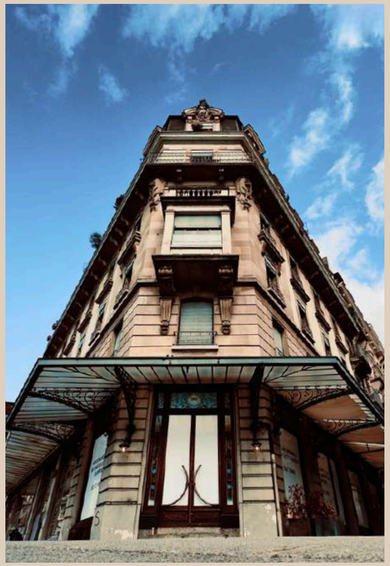
- **INSTAGRAM**

  @simunyegroup

- **WEBSITE**

  www.simunye.com

SIMUNYE
GENÈVE







RESTAURANT *capacity*

RESTAURANT CAPACITY GENEVA

Simunye's Indoor Central Dining Table: 32 seats

Other Indoor Tables: 38 seats

Terrace: up to 40 seats

*Total indoor capacity: 70 seats
*Total Capacity, including Terrace: 110 seats
*If you wish to host an event in a Cocktail standing format,
we can accommodate up to 100/120 People Indoors.

OPENING HOURS & DAYS

LUNCH
Monday - Friday (12- 4pm)

DINNER
Tuesday - Wednesday
(6pm – 12am)

Thursday, Friday and Saturday
(6pm – 2am)

SIMUNYE
GENÈVE

PRIVATE LUNCH *event*

TIMINGS
Monday to Saturday
(From 12pm – 17.00pm)

MINIMUM GUESTS
30 people

Seated capacity - Minimum 30 to Max 70
Standing lunch capacity - min 30 to max 120 people

VENUE PRIVATIZATION FEE

30 - 39 Guests - **1900 CHF**
40 - 49 Guests - **1,500CHF**
50 - 59 Guests - **1,000CHF**
60 - 69 Guests - **600CHF**
70+ Guests - **NO FEE**

FOOD MENU
Raices - **65CHF**
Simunye - **85CHF pp**
Iconics - **120CHF pp**

*See menu section on **Page 27***

BEVERAGES

*See **Page 32** for our standard beverage services & pricing*

SIMUNYE GENÈVE

AFTER WORK *event*

TIMINGS
Tuesday to Friday
Only from 5.30pm - 8pm

MINIMUM GUESTS
30 people

AREA
Whole Restaurant

VENUE PRIVATISATION FEES

Fixed amount **(800 -1300CHF)**

Tuesday & Wednesday
800 CHF + Menu per person +
Beverages forfait per person
Thursday & Friday
1300 CHF + Menu per person +
Beverages forfait per person

*See menu section on **Page 27***
please note that our **Iconics menu is not available for after work events.*

BEVERAGES OPTIONS

*See **Page 32** for our standard beverage services & pricing*

SIMONYE GENÈVE

PRIVATE DINING *event*

TIMINGS
6pm till Closing Time
Tuesday & Wednesday:
closing time - 12am
Thursday, Friday & Saturday:
closing time - 2am

MINIMUM GUESTS TO BE ELIGIBLE FOR PRIVATE EVENT
40 guests.
If less, there will be an extra 100CHF charge per person till the 40 guests minimum requirement is fulfilled on top of the Privatisation fee.

AREA
Whole Restaurant

VENUE PRIVATISATION FEE
Low Season
(Jan/Feb/April/May/August)
Group Privatisation fees
40 - 49 Guests **- 2,550CHF**
50 - 59 Guests **- 1,700CHF**
60 - 69 Guests **- 1000CHF**
70+ Guests **- NO FEE**

High Season
(Oct/Nov/Dec/Mar/June/July & September)
Group Privatisation fees
40 - 49 Guests - **3250CHF**
50 - 59 Guests - **2,400CHF**
60 - 69 Guests - **1700CHF**
70+ Guests - **NO FEE**

Tuesday/Wednesday
Regular Privatisation fee with 15% reduction
Thursday/Friday/Saturday
Regular Privatisation fee

MENU OPTIONS:

Raices - **65CHF** pp *light dinner
Simunye - **85CHF** pp
Iconics - **120CHF** pp
Custom Cocktail Menu Formula - from **85CHF** to **160CHF** pp

*See menu section on **Page 27***

BEVERAGES OPTIONS:

*See **Page 32** for our standard beverage services & pricing*

TO CALCULATE THE TOTAL COST:

Venue Privatisation fee of the day or month chosen when applicable.
+ Menu fee per person + Beverage forfait fee per person

SIMUNYE GENÈVE

EXCLUSIVE VENUE *partner*

SIMONNYE GENÈVE

Geneva


SIMONYE
GENÈVE
X
LES
CAVES







VENUE *information*

SIMUNYE x LES CAVES

Your event, our essence.

We're officially welcoming Les Caves Geneve as our event venue partner in the heart of Eaux-Vives.

Host your next celebration with Simunye's signature food, a professional bar offering, and unforgettable music performances - all in an exceptional venue with no noise limitations.

Immerse yourself in the enchanting atmosphere of the Caves de Geneve. Nestled in the historic Eaux-Vives district, these 17th-century cellars offer an authentic and charming setting for all your festive events. From corporate functions to your own personal events, we can help you accommodate all.

SIMUNYE GENÈVE

VENUE *information*

ADDRESS
Rue des Vollandes 73, 1207, Eaux Vives, Genève

MINIMUM GUESTS REQUIRED
60 pax

MUSIC OPTION
Oh Yes! Les Caves is fully licensed to host day and evening party events until 5am with Dj's, music live bands and other entertainment acts. Contact us for more information.

FORMULES ALL INCLUSIVE
(Privatisation of the venue + Staff + Simunye fixed Menu + Drinks forfait + Sound and Lights system)

Special Simunye Formula “Olé:
Pay **190CHF** per person & benefit from our "All inclusive formula" +Our Drinks Forfait Olé

Special Simunye Formula "Vamos":
Pay **220CHF** per person & benefit from our "All inclusive formula” + Our Drinks Forfait Vamos

See Catering Menu section on **Page 33 and Beverage service & pricing on **Page 38***

Others: At an extra cost, we can provide you with Menu or Drink Forfait upgrades, DJ’s, different music options and performers, event managers and designers, flower arrangements, team Building activities etc.

SIMONYE GENÈVE

SIMUNYE RESTAURANT

Coppet


SIMONYE
COPPET

KEY *info*

- ADDRESS

  Grand' Rue 20, 1296
  Coppet, Vaud

- PHONE

  +41 22 776 02 55
  +41 79 579 24 54

- CONTACT

  coppet@simunye.com

- INSTAGRAM

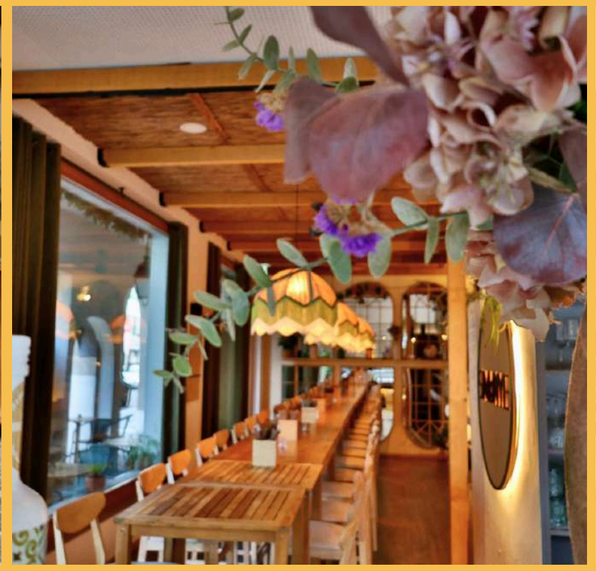
  @simunyegroup

- WEBSITE

  www.simunye.com

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RESTAURANT *capacity*

RESTAURANT CAPACITY COPPET

Simunye's Indoor 1st Central Dining Table: 28 seats

Simunye's Indoor 2nd Dining Table: 6 (8 for special occasions)

Simunye's couple tables (x 3) - total 6 seats.

Terrace: up to 25 seats

*Total indoor capacity: 40 seats (42 exceptionally)
*Total seated Capacity, including Terrace: 65 seats
*If you wish to host an Event in a Cocktail standing Format,
*we can fit up to 50 people Indoors + 25 extra outdoors

OPENING HOURS & DAYS

DINNER
Tuesday to Saturday
5:30pm - 00:00am

Exceptionally and under Special Requests, for Private Lunch or Evening Events only, Monday to Saturday

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PRIVATE LUNCH *event*

WHERE
Coppet

MINIMUM GUESTS
20 people
Seated capacity - Minimum 20 to Max 40
Standing lunch capacity - 20 to 50 people

TIMINGS
Tuesday to Saturday
(From 12pm – 17.00pm)

PRIVATIZATION FEE
750CHF (If above 30 Guests, No Privatisation fee will be applied)

FOOD MENU
Raices - **65CHF** pp
Simunye - **85CHF** pp
Iconics - **120CHF** pp
Cocktail Menu Formula - from **85CHF** to **60CHF** pp

See menu section on **Page 27*

BEVERAGES

*See **Page 32** for our standard beverage services & pricing*

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PRIVATE DINING *event*

LOCATION
SIMUNYE COPPET

TIMINGS
5.30pm till Closing Time (12am)

MINIMUM GUESTS
30 people

AREA
Whole Restaurant

VENUE PRIVATISATION FEE

Low Season
(Jan/Feb/April/May/August)
Venue Privatisation fees
30 - 40 Guests - **1000CHF**
40+ Guests - **NO FEE**

High Season
(Oct/Nov/Dec/Mar/June/July & September
Venue Privatisation fees
30 - 40 Guests - **1,200CHF**
40+ Guests - **NO FEE**
Tuesday
Regular Privatisation fee with special discount of 15%
Wednesday/Thursday/Friday &Saturday
Regular Privatisation fee

MENU OPTIONS:

Raices - **65CHF pp** *light dinner
Simunye - **85CHF pp**
Iconics - **120CHF pp**
Cocktail Menu Formula - from **85CHF to 160CHF pp**

**See menu section on Page 27*

BEVERAGES

*See **Page 32** for our standard beverage services & pricing*

A la carte Choose freely amongst our Beverage Menu proposition.

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EXCLUSIVE VENUE *partners*

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DOMAINE DEBLUË

VENUE *information*

LOCATION
Vigneron Domaine Deblüe, Founex

You want to have a DJ, a more informal set up for a cocktail dinatoire and eventually some Dance floor space to party? Privatize our Partner's Event's space in Founex - The Carnotz at Domaine Deblue. A gorgeous fully renovated wine cellar in the heart of Terre Sainte. For MORE information about the space, menu options and availability, Click Book the Carnotz

TIMINGS
6pm until Closing Time (midnight, unless agreed otherwise)

Minimum Guests - 30 people
Maximum Guests - 70 people

AREA
Whole Carnotz

Domaine Deblüe & Simunye Fixed Formula

100CHF per person (includes privatisation fee + Standard menu by Simunye + 1/2 Bottle of local Wine per person)

Other drinks and extras not included, but available upon request.

See Catering Menu section on **Page 33 and Beverage service & pricing on **Page 38***

Please check the website Domaine Deblue for more on menu proposals

Team Activities available upon request - Wine tasting, Blind tasting, Cocktail Workshop.

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SIMUNYE COLAB *venues*

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CAVES DU CHATEAU DE COPPET

PRIVATE DINING *event*

LOCATION
CAVES DU CHATEAU DE COPPET

You want to have a DJ, or live band with an incredible set up for a cocktail dinatoire and some Dance floor space to party? Privatize the Caves du Chateau de Coppet through us and we will take care of everything for you. For more information about the space, menu options and availability, please contact us to catering@simunye.com

TIMINGS
Day or Evening event, till Closing Time (3am)

Minimum Guests - 100 people,

Maximum Guests - 300 people

AREA

If you would like to use the main entrance and courtyard of the Chateau for your event, there is an extra cost of **1500CHF.**
If you would like to use only the main entrance alone, without the courtyard, to simply welcome your guests to the Chateau, there is an extra cost of **500CHF**.

Simunye Fixed Formula - All in one + Forfait Drinks "Ole".
180CHF per person (includes venue rental privatisation fee + Signature Simunye Cocktail Menu with Recena + Drinks Forfait“Vamos” + Standard FOH Service Up to 12am)

Simunye Fixed Formula - All in one + Forfait Drinks Open Bar "Vamos".
200CHF per person (includes venue rental privatisation fee + Signature Simunye Cocktail Menu with Recena + Drinks Forfait“Vamos” + Standard FOH Service Up to 12am)

See Catering Menu section on **Page 33 and Beverage service & pricing on **Page 38***

An extra fee per server or bartender engaged will be invoiced after midnight.

50CHF per server per hour
60CHF per barman per hour
35CHF per cleaner per hour.
120CHF per security agent per hour.

Extras available upon request - Wine tasting, flower arrangements, technical support, blind tasting, event management, cocktail workshop, flamenco dance workshop, DJ, live band.

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SALLE COMMUNALE
DE COPPET

PRIVATE DINING *event*

LOCATION
SALLE COMMUNALE DE COPPET

Do You want to have a DJ, a conference speaker, a show or a live band's concert on a great stage? we will take care of everything for you. For MORE information about the space, menu options and availability, please contact us to catering@simunye.com

TIMINGS
Day or Evening event, till Closing Time (1am)

Minimum Guests - 80 people

Maximum Guests - 250 people

AREA
La Salle Communale de Coppet / indoors with a terrasse with lake view, near the CGN Boat Stop.

Simunye Fixed Formula - All in one + Forfait Drinks "Ole".
160CHF per person (includes venue rental privatisation fee + Signature Simunye Cocktail Menu with Recena + Drinks Forfait"Vamos" + Standard FOH Service Up to 12am)

Simunye Fixed Formula - All in one + Forfait Drinks Open Bar "Vamos".
180CHF per person (includes venue rental privatisation fee + Signature Simunye Cocktail Menu with Recena + Drinks Forfait"Vamos" + Standard FOH Service Up to 12am)

See Catering Menu section on **Page 33 and Beverage service & pricing on **Page 38***

An extra fee per server or bartender engaged will be invoiced after midnight.

50chf per server per hour
60chf per barman per hour
35chf per cleaner per hour.
120Chf per security agent per hour.

Extras available upon request - DJ, live band, technical light or sound, wine tasting, flower arrangements, technical support, blind tasting, event management, cocktail workshop, dance workshop.

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SET *menus*

SIMONYE

AFTER WORK *menu*

AFTER WORK EVENTS ONLY

Mixed Platter
(Jamon Iberico, Lomo Iberico, Manchego cheese) with our homemade Tumaca Bread

Mixed homemade Croquetas

Patatas Bravas

Fried Padron Peppers

*Price pp **30CHF** (8.1% VAT inclusive)
**Drinks excluded*

SIMONYE

RAICES *menu*

LIGHT DINNER

SPECIALLY SUITABLE FOR AFTERWORK
AND LIGHT LUNCH EVENTS

**It is possible to reinforce the menu with some "a la carte" options if you wish to make the menu slightly more powerful.*

"Raciones" to Share

Mixed Platter
(Jamon Iberico, Lomo Iberico, Manchego cheese)
with Pan Tumaca
Mixed homemade Simunye Croquetas
Patatas Bravas
Fried Padron Peppers
Our iconic "Pepito" Sandwhich with Beef Tenderloin

Dessert
Churros with Chocolate

Price pp **65CHF** (8.1% VAT inclusive)
*Drinks excluded

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SIMUNYE *menu*

AVAILABLE ON OUR CATERING SERVICES, AS WELL AS ON
OUR AFTERWORK, LUNCH AND DINNER EVENTS

“Raciones” to Share

Mixed Platter
(Jamon Iberico, Lomo Iberico, Manchego cheese) with Picos
Mixed homemade Simunye Croquetas
Patatas Bravas
Pimientos de Padron
Lightly Fried Calamari Rings with Nori Tonata Sauce
Open fire grilled Artichoke, Cauliflower cream, Umami
Denmiso glazed Eggplant with grilled Goat Cheese
Our iconic “Pepito” Sandwhich with Beef Tenderloin

Dessert Mix
Churros with Chocolate
Orange glazed cake **or** Chocolate mousse/meringue cake (GF)

Price pp **85CHF** (8.1% VAT inclusive)
**Drinks excluded*

SIMUNYE

ICONICS *menu*

AVAILABLE ON OUR CATERING SERVICES, AS WELL AS
ON OUR LUNCH AND DINNER EVENTS

“Raciones” to Share

Jamon Iberico de Bellota 75% (Pork) or Cecina de Leon (Beef)
with Picos
Special Seasonal Croquetas
Open fire grilled Artichoke, Cauliflower cream, Umami
Denmiso glazed Eggplant with grilled Goat Cheese
Huevos Rotos, Tuna Tartar with Sesame dressing
Lobster Tempura
Our iconic “Pepito” Sandwhich with Beef Tenderloin

Desserts Mix
Churros with Chocolate
Orange glazed cake **or** Chocolate mousse/meringue cake (GF)
or basque cheesecake with biscuit

*Price pp **120CHF** (8.1% VAT inclusive)
**Drinks excluded*

SIMONYE

BEVERAGE *service*

À LA CARTE
Choose directly from our Restaurant standard Drinks Menu offer and pay based only on consumption.

FORFAIT OLÉ
CHF 40pp
Unlimited Softs, House Wines, Beer, Cava, Prosecco, Sangria, Water and Coffee for the duration of the event.

FORFAIT VAMOS
CHF 80pp
Our Exclusive Unlimited Open Bar Forfait for the duration of the event is based on a combination of our Forfait Olé + Longdrinks + Cocktails from our standard Drinks Menu offer; excluding our most premium Brands (e.g Tequila Don Julio, Macallan 12 Years, etc.)

SIMONYE

SIMUNYE *catering*

SIMUNYE

AUTUMN/WINTER 2026

SIMUNYE *menu*

AVAILABLE IN COCKTAIL OR SEATED FORMAT

“Raciones” to Share

Mixed Platter
(Jamon Iberico, Lomo Iberico, Manchego cheese) with Picos
Mixed homemade Simunye Croquetas
Patatas Bravas
Pimientos de Padron
Lightly Fried Calamari Rings with Nori Tonata Sauce
Open fire grilled Artichoke, Cauliflower cream, Umami
Denmiso glazed Eggplant with grilled Goat Cheese
Our iconic “Pepito” Sandwhich with Beef Tenderloin

Dessert Mix
Churros with Chocolate
Orange glazed cake **or** Chocolate mousse/meringue cake (GF)

Price pp **85CHF** (8.1% VAT inclusive)
**Drinks excluded*

SIMUNYE

ICONICS *menu*

AVAILABLE IN COCKTAIL OR SEATED FORMAT

“Raciones” to Share

Jamon Iberico de Bellota 75% (Pork) or Cecina de Leon (Beef) with Picos
Special Seasonal Croquetas
Open fire grilled Artichoke, Cauliflower cream, Umami
Denmiso glazed Eggplant with grilled Goat Cheese
Huevos Rotos, Tuna Tartar with Sesame dressing
Lobster Tempura
Our iconic “Pepito” Sandwhich with Beef Tenderloin

Desserts Mix
Churros with Chocolate
Simunye Orange glazed cake

*Price pp **120CHF** (8.1% VAT inclusive)
**Drinks excluded*

SIMUNYE

PERSONALISED COCKTAIL STYLE *menu*

PRIVATE LUNCH EVENTS IN SIMUNYE VENUES | PRIVATE DINNER EVENTS IN SIMUNYE VENUES | CATERINGS

LEGEND

O Premium items - not included in the formulas of *85/100/125CHF

Simunye's Favourites - Try not to miss them!

"YOU ARE WELCOME" PLATTER

INCLUDED IN ALL FORMULAS

Premium Iberico Cold Meats & Cheese Platter: Jamon Iberico , Lomo Iberico, Spanish Manchego with our Warm Pan Tumaca.

*Pork free / Vegetarian options available

"START OFF WITH THE RIGHT FOOT"

Assorted Croquetas
(Roasted Chicken/ Jamon Iberico/ Blue Cheese/ Truffle Mushroom, Squid or Black Tiger Shrimp/ Dried Age Beef)

Homemade Poultry broth shot with Jamon Iberico and boiled egg

Gazpacho

"BEG FOR YOUR VEGS"

Patatas Bravas

Pimientos de Padron

Halloumi Fried Sticks with local Spicy Tomato Jam

Caramelized Eggplant Denmiso

Bites of Spanish Artichokes in Tempura with Aji Amarillo

Tortilla de Patata bites with Mayo

"GO FISHING"

Our lightly fried Fresh Calamari with Nori Tonata sauce

"Cazon en adobo" (Andalusian Marinated Fried Fish)

Octopus Galician Style (Smoked Paprika, Potato Base, and Olive Oil)

O # Spicy Lobster tempura

Salmon Ceviche

Tuna tartar with sisho tempura

"Merluza a la Romana" with Homemade Paris Butter

O Scallop with Foie Gras, White Miso, Vanilla Essence

O Onigiri of Crispy Paella Rice with Shrimp

"MEAT" US

O "Txistorra" Hotdog Bao (Smoked Sausage from Spain)

Caneloni of Braised Pork Iberico Cheeks topped with Truffle Manchego Cheese

Our iconic Pepito (Delicious Tenderloin Beef Sandwich with Garlic Confit and Olive Oil)

Our Iconic Pepito + truffle and fried egg

O Mini Crispy Taco with foie gras, miso and Orange jelly

Pincho of Chicken "Moruno"

"HAPPY ENDING"

Our Famous Layered Meringue Chocolate cake (GF)

Our iconic Orange Glazed Cake

Churros con chocolate

O Spanish Basque Cheesecake

Pineapple with basil sorbet

SIMUNYE

PERSONALISED COCKTAIL MENU *prices*

PERSONALISED COCKTAIL MENU

Prices per person

(TVA included in the prices below):

“You are Welcome Platter” + 5 Raciones + 1 Dessert	= **85 CHF**
“You are Welcome Platter” + 6 Raciones + 2 Dessert	= **100 CHF**
“You are Welcome Platter” + 7 Raciones + 2 Desserts	= **125 CHF**
“You are Welcome Platter” + 8 Raciones + 2 Desserts	= **140 CHF**
“You are Welcome Platter” + 10 Raciones + 3 Dessert	= **160 CHF**

SIMONYE

BEVERAGE *service*

À LA CARTE
Choose directly from our Restaurant standard Drinks Menu offer and pay based only on consumption.

FORFAIT OLÉ
CHF 40pp
Unlimited Softs, House Wines, Beer, Cava, Prosecco, Sangria, Water and Coffee for the duration of the event.

FORFAIT VAMOS
CHF 80pp
Our Exclusive Unlimited Open Bar Forfait for the duration of the event is based on a combination of our Forfait Olé + Longdrinks + Cocktails from our standard Drinks Menu offer; excluding our most premium Brands (e.g Tequila Don Julio, Macallan 12 Years, etc.)

SIMONYE

CATERING *policies*

Minimum guests - 35 people
Booking in advance - Compulsory, at least 10 - 14 days
Canton de Vaud or Canton Geneva
Travel costs - 1km = **1CHF** (Starting Point, the closest production kitchen to the address - Geneva or Coppet)
Menu propositions include: Food & Kitchen staff. **Excludes** any Drinks, additional crockery/tableware and service staff (unless agreed otherwise)
Menu based on our fixed Seasonal Menu proposition (Simunye or Iconics Menu) or our Seasonal Personalised Menu.
Dining Event Formulas: Cocktail / Buffet / Live Cooking / Seated

Service staff = **50CHF** per Hour per Person
Cleaning staff = **35CHF** per Hour per Person
Barmen = **60CHF** per Hour per Person

Please contact us for our Seasonal Catering Menus catering@simunye.com

SIMUNYE

PAYMENT & CANCELLATION *policies*

PAYMENT TERMS

PRIVATE EVENTS AT SIMUNYE RESTAURANTS

100% Payment of the equivalent of our max privatisation fee in advance (At least 15 days prior to the event) via bank transfer or payment by card directly in the restaurant.

SIMUNYE CATERING SERVICE

50% payment on the total agreed to be paid in advance via bank transfer.

CANCELLATION PENALTIES

Up to 15 days prior to the event's date, we will refund the full amount.

Up to 5 days prior to the event's date, we will retain 100% of the advance payment already done.

Cancellations last minute (less than 5 days before the event's date), we will retain 100% of the privatisation fee + a penalty equivalent to an additional 50% of the total food cost. If there is a venue rental fee already engaged, 100% of that fee will have to be covered as well by the client.

Please note that no cause will exempt a client from complying with the terms above.

SIMUNYE

thank *you*

website
www.simunye.com

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