

WEDDING PARTY - all inclusive - 2010

To facilitate the financing plan of your wedding, we offer an „all-inclusive-wedding party“.

Wedding menu

Fine terrine of Scottish salmon and prawns with yoghurt-Noilly Prat sauce
Salad bouquet and crispy pastry cigar stuffed with saffron flavoured fennel
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Champagne risotto with Pecorino Vecchio cheese, dried tomatoes and basil
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Lemon sorbet and melon marinated in port wine
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Roast veal with mushrooms and cream
Potato gratin and vegetables
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White chocolate pudding and lime-pineapple salad with a scoop of raspberry ice cream

Dessert buffet of our pastry chef (instead of above mentioned dessert)

Wedding dessert buffet with 12 different sweets, additional cost SFr. 12.00

Wedding dessert buffet with 12 different sweets, plus cheese buffet, additional SFr. 17.00

Drinks à discretion

White wine Rioja blanco, Baron de Ley, 75 cl Espana

Red wine Tempranillo Miralvalle, 75 cl, Espana

also included Mineral water (sparkling and still), coffee, espresso, tea

Price

SFr. 110.00 per person

Wedding parties consisting of at least 30 people will be hosted on the 1st floor

Wedding parties consisting of more than 60 people in the guild hall

Children's menu: 4 - 12 years SFr. 69.00 for the above mentioned menu (we could also created a special children menu)

Additional costs

Not included are all not mentioned drinks like champagne, Prosecco, beer, soft drinks and liquors. Prices for flowers, technique, after midnight supplement, etc. please consult our price list and general business terms.

Room rental and cleaning fee are included.

This offer is valid on Saturdays between 6 p.m. and midnight. Consumptions after midnight will be charged separately. For the „all-inclusive-offer“ we do not reimburse the rehearsal dinner.