

## WEDDING PARTY - all inclusive - 2012

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 sirloin with cognac sauce, mushrooms and double cream  
Potato gratin and vegetables  
\* \* \*

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. 13.00

Wedding dessert buffet with 12 different sweets, plus cheese buffet, additional SFr. 18.00

### **Drinks à discretion**

White wine    Château Fleurs Grandchamps, Sauvignon blanc, Bordeaux  
Red wine      Tempranillo Miralvalle, 75 cl, Espana  
also included Mineral water (sparkling and still), coffee, espresso, tea

### **Price**

SFr. 125.00 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.