



Making People Happier
Since 1877

CULINARY DELIGHTS. BANQUET MENU SUGGESTIONS



HOTEL SCHWEIZERHOF ZÜRICH
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COFFEE BREAK OFFER – MORNING AND/OR AFTERNOON

Coffee / Tea

Freshly squeezed orange juice

Croissants and/or seasonal fruit tart

17.00 / 34.00 per person

SWEET DELICACIES FOR YOUR COFFEE BREAK

Minimum order: 10 pieces per variety

Mini muffins: raspberry or chocolate

Assorted éclairs

Seasonal fruit salad

3.90 per piece

BEVERAGE PACKAGES IN THE MEETING ROOM

Half-day (up to 4 hours) / full-day (over 4 hours)

Specialty coffees, tea and mineral water

15.00 / 20.00 per person

OUR BUSINESS LUNCH

For up to 17 guests

Our Executive Chef creates a daily three-course business lunch with a choice of two starters, three main courses and one dessert.

Menus are presented on site, each guest may compose their own selection.

79.00 per person



OUR APÉRITIF CANAPÉS

COMPILE YOUR OWN APÉRO FROM THE FOLLOWING
COMPONENTS

COLD CANAPÉS

👑 Assorted sandwiches	4.50 per piece
👑 Smoked salmon tartare with mango	6.50 per piece
Wakame salad with red tuna	6.50 per piece
Cured beef tartare with *Belper Knolle* cheese	7.50 per piece
Mini tartelettes (salmon trout cottage cheese tartare)	4.80 per piece
Prawn cocktail	6.50 per piece
Smoked salmon on fresh baguette	6.50 per piece
Crostini selection on fresh baguette	4.20 per piece
🌿 Parmesan cubes with balsamic glaze	5.50 per piece
🌿 Tomato-mozzarella in *Weck* jar	5.80 per piece
👑🌿 Vegetable tartare with sun-dried cherry tomatoes	5.50 per piece
🌿 Vegetable tortilla	5.80 per piece
🌿 Couscous salad with fresh goat's cheese	5.80 per piece
Variety of sweet treats	4.50 per piece

WARM CANAPÉS

👑 Chicken skewers with peanut sauce	5.50 per piece
👑 Beef skewers with soy sauce	6.50 per piece
Prawns in potato crust	5.50 per piece
Ham croissants	4.50 per piece
Chicken cubes in curry sauce with rice	6.50 per piece
King prawns in curry sauce with rice	7.50 per piece
🌿 Tofu cubes in curry sauce with rice	6.00 per piece
🌿 Spring rolls with sweet chilli sauce	3.80 per piece
🌿 Mini cheese quiches	5.50 per piece
👑🌿 Japanese ravioli	5.50 per piece
👑🌿 Seasonal soup served in tea cups	5.50 per piece

Minimum order: 10 pieces per variety

APÉRO EXAMPLE 1: One appetizer per person, per variety

Assorted sandwiches	4.50 per piece
Mini tartelettes (salmon trout cottage cheese tartare)	4.80 per piece
Chicken skewers with peanut sauce	5.50 per piece
Spring rolls with sweet chilli sauce	3.80 per piece
Mini cheese quiches	5.50 per piece
Variety of sweet treats	4.50 per piece.

APÉRO EXAMPLE 2: One appetizer per person, per variety

Mini tartelettes (salmon trout cottage cheese tartare)	4.80 per piece
Prawn cocktail	6.50 per piece.
Smoked salmon on fresh baguette	6.50 per piece
Crostini selection on fresh baguette	4.20 per piece
Seasonal soup served in tea cups	5.50 per piece
Spring rolls with sweet chilli sauce	3.80 per piece
Mini cheese quiches	5.50 per piece
Variety of sweet treats	4.50 per piece

APÉRO EXAMPLE 3: Standing lunch or aperitif reception

Smoked salmon tartare with mango	6.50 per piece
Marinated beef tartare with Belper Knolle cheese	7.50 per piece
Mini tartelettes (salmon trout cottage cheese tartare)	4.80 per piece
Tomato-mozzarella in *Weck* jar	5.80 per piece
Chicken cubes in curry sauce with rice	6.50 per piece
King prawns in curry sauce with rice	7.50 per piece
Japanese ravioli	5.50 per piece
Seasonal soup served in tea cups	5.50 per piece
Variety of sweet treats	4.50 per piece

Minimum order quantity: 10 pieces

YOUR PERSONAL MENU

COMPILE YOUR MENU FROM THE FOLLOWING
COMPONENTS.

(ALLERGENS AND ALTERNATIVE DIETS WILL BE ADJUSTED BY US TO YOUR SELECTION)

STARTERS

 Mixed seasonal garden salad	14.00
 Beetroot carpaccio with orange vinaigrette, goat's cheese and puff pastry	28.00
Smoked salmon tartare with mango chutney and sesame cracker	32.00
Seasonal starter (varies, we are happy to provide information)	

SOUPS

 Carrot-curry soup with cashews	16.00
 Tomato cream soup with herb oil	16.00
Clear consommé (vegetable / sherry / plain)	16.00
Seasonal soup (varies, we are happy to provide information)	

MAIN COURSES - MEAT

 Butter chicken with rice and seasonal vegetables	52.00
 Zurich-style sliced meat with golden brown butter rösti	54.00
 Entrecôte double with parsley root purée and green beans with bacon	56.00
Veal steak with cognac cream sauce, tagliatelle and glazed carrots	56.00
Seasonal meat main course (varies, we are happy to provide information)	

MAIN COURSES - VEGETARIAN

 Beetroot gnocchi with Taleggio cheese and caramelised walnuts	36.00
 Seasonal ravioli	36.00
Green spelt risotto with leek, mountain cheese crumble and black garlic	38.00

MAIN COURSES - FISH

 Char fillet on lemon risotto with cherry tomato ragout	52.00
Pike-perch on beetroot gnocchi with horseradish foam and peas	54.00
Salmon trout fillet on a potato-leek bed with champagne sauce and parsley oil	54.00

DESSERTS

 Limoncello tiramisu	12.00
Apple and champagne compote with vanilla ice cream	12.00
 Nougat tart with hazelnut ganache, sour cream ice cream and caramelised hazelnuts	16.00
Moelleux au chocolat with whipped cream and love	16.00
Baked apple mousse on caramel crumble with chocolate twig (seasonal)	16.00

Can't find exactly what you're looking for?

We are delighted to accommodate your **individual wishes** wherever possible, always with the utmost care and genuine pleasure. After all, "Making people happier" is not only our promise, it is our way of life.

MENU EXAMPLE 1:

Beetroot carpaccio with orange vinaigrette, goat's cheese and puff pastry	28.00

Zurich-style sliced meat with golden brown butter rösti	54.00

Nougat tart with hazelnut ganache, sour cream ice cream and caramelised hazelnuts	16.00

MENU EXAMPLE 2: with fish components

Smoked salmon tartare with mango chutney and sesame cracker	32.00

Char fillet on lemon risotto with cherry tomato ragout	52.00

Limoncello tiramisu	12.00

MENU EXAMPLE 3: Vegetarian

Beetroot carpaccio with orange vinaigrette, goat's cheese and puff pastry	28.00

Green spelt risotto with leek, mountain cheese crumble and black garlic	38.00

Moelleux au chocolat with whipped cream and love	16.00

MENU EXAMPLE 4: 4 courses

Mixed seasonal garden salad	14.00

Carrot-curry soup with cashews	16.00

Entrecôte double with parsley root purée and green beans with bacon	56.00

Apple and champagne compote with vanilla ice cream	12.00

Dear Guests,

Sustainability begins with mindful use of resources. We work closely with our suppliers to ensure the provenance and quality of our ingredients in a responsible manner.

Unless otherwise stated, all our eggs, bread, meat and fish products are sourced from Switzerland. Sole: Atlantic / Turbot: Atlantic / Sea bass: Mediterranean / Caviar: Switzerland.

Our fish comes from environmentally friendly, species-appropriate aquaculture.

We do not serve endangered species.

Imported meat and meat products from Australia or the USA may have been produced with the aid of non-hormonal growth promoters such as antibiotics.

All our dishes may contain traces of allergens.

All prices in CHF, including VAT.

* Mindestbestellmenge 10 Stück

 Vegetarisch

 Unsere Favoriten