



Wedding package «Classic»

Zunfthaus zur Meisen, Münsterhof 20, CH-8001 Zurich

Restaurant Zunfthaus zur Meisen

One of the most beautiful locations in Zurich with spectacular view on the river «Limmat» and the old town.

An experienced team, excellent cooking and competent advice.

We help you to organize and look after you to make your special day one of the most beautiful days in your life.

With our experience and connections we support you during your planning and realization of your dream wedding.

As individually your special day should be
As individually we will organize your wedding.

Our «get married» packages can facilitate your planning.

**Discover our
«get married»
packages**



CLASSIC- PACKAGE

CULINARY

Cocktail reception incl.

- White wine, beer
- Orange juice, mineral water (still and sparkling)
- Soft drinks served by the glass
- 3 pcs. of canapés
- Home made puff pastry with roasted salty almonds

4- course menu (selection from our Classic menu suggestions) incl.

- Wine, mineral water, soft drinks and beer
- Coffee and digestif with the coffee (Grappa and clear fruit spirits)
- Home made biscuits
- Beverages included until 23.30h
- (Beverages incl. until 01.00am additional CHF 15.00/person)

DECORATION AND SETUP

- Hall rental with rectangular tables for 8-10 people
(round tables upon request: additional CHF 7.00 per person)
- Setup of the hall and dancing area
- White table clothes and slipcovers
- Personally printed menu cards
- One lovely flower arrangement per table
- Glass storm lanterns «Pointe à la Ligne» (5 pcs. per table)
- One glass lantern and flower head per high table (cocktail reception)
- Extension until 01.00am

Package cost per person

CHF 235.00

(From the age of 16 up)



Menu Classic 1

Summer Provençale vegetables
with olive bread

Tomato Consommé with Marjoram Royale

Double Angus Beef sirloin steak
With green pepper
Lorette Potatoes
Peas French style

Cold Champagne Sabayon
with Pistachio Ice Cream

Menu Classic 2

Variations of smoked fish specialties with
its side dishes

Green pea soup with Riesling wine and
peppermint

Veal steak with morel cognac sauce
Tagliolini
Garden vegetables

Apricot puff pastry with vanilla foam

Menu Classic 3

Seasonal leaf salads
with fried fish strips

Homemade Bresaola Ravioli

Oven roasted lamb
with chili honey glaze
Herbs Juice
Potato-leek gratin

Russian Charlotte

Menu Classic 4

Avocado tartare with salad pan cakes

Saffron Soup

Marinated venison loin with forest
mushrooms
Juniper Gin Sauce
Quark Spätzli
Red Cabbage with apples

Oranges salad with egnog ice cream

Menu Classic 5

House Terrine with Pears Celery Salad
Currant Sauce

Lemongrass Soup

Sautéed Dover sole fillets with capers
and lemon juice
Ratatouille
Florentine potatoes

Small quark strudel with compote

Menu Classic 6

Asian glass noodle salad with sautéed
giant shrimps

Parmesan Foam Soup

Roasted Angus beef
Rich gravy
Yorkshire Pudding
Green peas

Eaton Mess

Menu Classic 7

Caesar salad with chicken

Sweet peppers soup with semolina
dumplings

Grilled sea bream fillet on homemade
noodles
Horseradish Sauce
Glazed root vegetables

White almond cream with peach compote

Menu Classic 8

Cream cheese terrine in nut coat

Cress foam soup

Glazed veal knuckle with thyme
Mashed potatoes with sun-dried tomatoes
Sugar peas

Cappuccino Mousse with vanilla cookies

White wine

Switzerland

Mythos Weiss VdP Suisse 75cl

Winery Landolt, Zurich

Kerner (Trollinger/Riesling), Riesling x Sylvaner

Zurich

Stadt Zürich Räuschling AOC 75cl

Winery Landolt, Zurich

Compleo Cuvée Blanc

Staatskellerei Zürich,

Pinot gris, Chardonnay

Vaud

Epesses "Calamin Grand Cru" , AOC Lavaux" 70cl

Domaine Crêt-Dessous

Chasselas

Tessin

Ratti Bianco Ticino DOC 70cl

Cantina Ratti, winemaker Guido Brivio

Sauvignon blanc, Semillon, Chardonnay

South Tyrol

448 Cuvée Bianco IGT 75cl

Cantina Girland

Chardonnay, Pinot Blanc, Sauvignon Blanc

Loire

Sauvignon Blanc " Les Deux Toures " Touraine AC 75cl

Baron de Ladoucette, Château du Nozet, Pouilly-sur-Loire

Red wine

Grisons

Zizerser Pinot Noir AOC 75cl

Cantina Ratti, winemaker Daniel Marugg

Zurich

Compleo, Cuvée Noire

Staatskellerei Zürich

Pinot Noir, Cornalin, Gamaret

Piedmont

Barbera d'Alba DOC "Piani" 75cl

Giorgio Pelissero, Treiso

Tuscany

Sélection Zunfthaus zur Meisen 75cl

Birillo IGT Tenuta Marsiliana

Merlot, Cabernet Sauvignon

Rioja

Valduero Cosecha D.O. 75cl

Bodegas Valduero, Gumiel de Mercado,, Ribera del Duero

Tempranillo, Barriqueausbau

Austria

St. Laurent "Zantho". 75cl

Burgenland,

St. Laurent, Vegan



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