Wedding package «Deluxe»

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

DELUXE PACKAGE

Package cost per person

CHF 300.00

(From the age of 16 up)

CULINARY

Cocktail reception incl.

Sparkling wine, white wine, non-alcoholic sparkling wine
Beer
Home blended fruit juice cocktail
Mineral water and soft drinks by the glass
6 pcs. canapés
Home made puff pastry with roasted salty almonds

4-5- course dinner (Selection from our Deluxe menu suggestions) incl.

Wine, mineral water, soft drinks and beer
Coffee/tea and home made friandises
Digestif served with the coffee (Grappa ,Cognac and clear fruit spirits)
Beverages incl. until 02.00am

Food and beverage for artists/photographer (only non-alcoholic)

DECORATION AND SETUP

-Hall rental with rectangular or round tables for 8-10 people.
-Setup of the hall and dancing area
-White table clothes and slipcovers
-Personally printed menu cards
-One lovely flower arrangement per table
-One silver candle stick with white candles per table
-One glass lantern and flower head per high table (cocktail reception)
-Extension until 02.00am

Menu Deluxe 1

Vitello tonnato
***
Parsley root soup
with crêpe stripes
***
Ricotta ravioli with sage
***
Pepper coated prime beef fillet steak
Gratinated potatoes
Vegetable Bouquet
***
Panna cotta with berries

Menu Deluxe 2

Variation of fresh tuna
***
Clear Asparagus Soup "Royale"
***
Champagne risotto with artichokes
***
Sautéed veal steak and glazed veal head cheek
Mousseline potatoes with saffron
Vegetable Bouquet
***
Crepe Suzette

Menu Deluxe 3

Glazed quail breasts with mango salad
***
Sole Consommé with strudel
***
Mascarpone Risotto with rocket salad
***
Loin of lamb with herb crust
Braised beans
Shallot tarte tatin
***
Chocolate Marquise with Lemon Pearls

Menu Deluxe 4

Pikeperch and salmon terrine with Russian salad
***
Shitake mushroom Consommé
***
Fried calamari rings on spicy tomatoes
***
Oven roasted Veal chops
Spelt Spaetzli
Rich vegetable Bouquet
***
Caramel custard Swiss style

Menu Deluxe 5

Andalusian Gazpacho
***
Endive salad with raspberries
and fried milks
***
Duo of sea fish in puff pastry pillow
***
Zwischenrippenstück doppeltes
Sauce Bearnaise
Berny Potatoes
Glazed vegetables
***
Pineapple Carpaccio with Lemongrass
Ice Cream

Menu Deluxe 6

Lukewarm served Wild Salmon with
snow peas Salad
***
Riesbächler wine soup
***
Asparagus Maltese
***
Veal medallions with spring mushrooms
Mohnschupfnudeln
Vichy Carrots and savoy
***
Strawberry fans with melon sorbet

Menu Deluxe 7

Carpaccio of smoked duck breast
with Waldorf salad
***
Minestrone
***
Sole fillets with artichokes ragout
***
Pepper Steak
Homemade noodles
Provençal tomatoes
***
Soufflé Glace Grand Marnier

Menu Deluxe 8

Grilled scallop with papaya salad
***
Zuchetti soup with olive crostini
***
Cannelloni al Brasato
***
Veal fillet in puff pastry
Rich vegetable set
***
St. Honore Cuts

White wine

Zurich

Stadt Zürich Räuschling AOC 75cl
Winery Landolt, Zurich

Compleo Cuvée Blanc
Staatskellerei Zürich,
Pinot gris, Chardonnay

Tessin

Ratti Bianco Ticino DOC 70cl
Cantina Ratti, winemaker Guido Brivio
Sauvignon blanc, Semillon, Chardonnay

Valais

Aphrodine Petite Arvine AOC." 75cl
Albert Mathier et Fils, Salgesch

South Tyrol

448 Cuvée Bianco IGT 75cl
Cantina Girlan
Chardonnay, Pinot Blanc, Sauvignon Blanc

Emilia Romagna

Biancolo Toscana IGT75cl
Gagliole Italy, Toscana
Trebbiano, Chardonnay

Loire

Sauvignon Blanc " Les Deux Toures " Touraine AC 75cl
Baron de Ladoucette, Château du Nozet, Pouilly-sur-Loire

Sancerre "Le Chêne" AC 75cl
Lucien Crochet, Bué, Sancerre
Sauvignon Blanc

Red wine

Zurich

«Zunftwein» 70cl (changes every year)
Pinot Noir

Grisons

Zizerser Pinot Noir AOC 75cl
Cantina Ratti, winemaker Daniel Marugg,

Piedmont

Barbera d'Alba DOC "Piani" ° 75cl
Giorgio Pelissero, Treiso

Tuscany

"Sélection Zunfthaus zur Meisen" 75cl
Birillo IGT Tenuta Marsiliana
Merlot, Cabernet Sauvignon

Marsiliana IGT ° 75cl
Tenuta Marsiliana
Merlot, Cab. Sauvignon, Petit Verdot

Bordeaux

Château Les Haut de Smith 75cl
Pessac-Léognan
50% Cabernet Sauvignon, 50% Merlot

Spain

Muga Rioja DOCa Reserva75cl
Bodegas Muga in Haro
Garnacha, Mazuelo, Graciano, Tempranillo

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