



## Wedding package «Standard»

Zunfthaus zur Meisen, Münsterhof 20, 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**



# STANDARD PACKAGE

## CULINARY

### Cocktail reception incl.

White wine, beer  
Orange juice, mineral water (still and sparkling)  
Soft drinks served by the glass  
Potato chips and salty peanuts

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

Wine, mineral water, soft drinks and beer  
Coffee / tea  
Home made biscuits  
Beverages until 23.30h

## DECORATION AND SETUP

- Hall rental with rectangular 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
- 5 Glass storm lanterns «Pointe à la Ligne»
- One glass lantern and flower head per high table (cocktail reception)
- No** extension after midnight

Package cost per person

**CHF 175.00**

(From the age of 16 up)



### Menu Standard 1

Asparagus salad in an herb vinaigrette,  
served in a Parmesan basket

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Glazed Cherry Valley duck breast

Honey Orange Sauce

Potato galettes with vegetable brunoise

Leaf spinach Italian style

\*\*\*

Seasonal fruit mousse with mini meringues

### Menu Standard 3

Scottish smoked salmon on buckwheat  
blinis

Sauce Smetana

\*\*\*

Veal steak with tomato concassé and  
baked basil

Farfalle with black olives

Ratatouille

\*\*\*

Champagne tartlets with fresh fruits

### Menu Standard 5

Puff pastry patties with Provencal  
vegetables

\*\*\*

Pike-perch medallion with herb crust

White butter sauce

Linguini

Leaf spinach with almonds

\*\*\*

Peach Carpaccio with homemade Ice  
Cream

### Menu Standard 7

Marple syrup glazed goat cream cheese  
with rocket salad and walnuts

\*\*\*

Oven roasted lamb rack with rosemary  
juice

Bakers Potatoes

Candied tomatoes and green beans

\*\*\*

Royal Charlotte with raspberry sauce

### Menu Standard 2

Frothy zucchini soup with pretzel croûtons

\*\*\*

Fillet of Appenzell Alpine pig filled with  
forest mushrooms

Apfelrösti

Glazed carrots and sugar peas

\*\*\*

Vanilla-Caramel Ice Cream Slices with  
Chocolate Cubes

### Menu Standard 4

Vichyssoise with truffle oil and pesto

\*\*\*

Swiss prime chicken breast filled with  
tomatoes and mozzarella cheese

Lemon Risotto

Mediterranean grilled vegetables

\*\*\*

Grand cru chocolate mousse with dwarf  
oranges

### Menu Standard 6

Marinated vegetables with cream  
cheese Quenelles

\*\*\*

Poached veal fillet with port wine juice

Braised leek

Parisian potatoes

\*\*\*

French crème brûlée

### Menu Standard 8

Swiss air-dried specialties

\*\*\*

Sliced veal Zurich style  
(on request also with kidneys)

Crispy Butter Rösti

\*\*\*

Rectory slices with yogurt ice cream

## White wine

### Switzerland

**Mythos Weiss VdP Suisse 75cl**

Winery Landolt, Zurich

*Kerner (Trollinger/Riesling), Riesling x Sylvaner*

**Akkurat Weiss 75cl**

Staatskellerei Zürich,

*Pinot Noir, Riesling-Sylvaner und Muscat*

### Vaud

**Epesses "Calamin Grand Cru" 70cl**

Families Gay & Pestalozzi, Epesses

*Chasselas*

### South Tyrol

**448 Cuvée Bianco IGT 75cl**

Cantina Giralan

*Chardonnay, Pinot Blanc, Sauvignon Blanc*

### Austria

**Grüner Veltliner Zantho 75cl**

Burgenland Zantho, Vegan

## Rose wine

### Zurich

**Stadt Zürich Rosé AOC 75cl**

Winery Landolt, Zurich

*Pinot Noir*

## Red wine

### Switzerland

**Mythos Rot VdP Suisse 75cl**

Winery Landolt, Zurich

*Granaoir Pinot Noir*

### Zürich

**"Zunftwein 2022/23", 75cl**

*Zweigelt "Stäfa AOC Zürichsee"*

**Akkurat, Rot 75cl**

*Staatskellerei Zürich, Blauburgunder*

### Tuscany

**"Sélection Zunft Haus zur Meisen" Birillo IGT**

*Merlot, Cabernet Sauvignon*

### Languedoc

**La Croisade Réserve 75cl**

U.P de Cruzy, Languedoc-Roussillon

*Cabernet - Syrah*



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