



PROPOSALS FOR APERITIFS, MENUS AND BEVERAGES

Aperitif tidbits

A variety of filled puff paste aperitif snacks
CHF 3.60 per person

A variety of puff paste aperitif snacks
CHF 4.50 per person
 Caraway seed, cheese, herbs, poppy seed

Cold tidbits
CHF 3.70 per piece
 Pineapple cubes with coconut espuma**
 Sbrinz cheese with nuts and grapes**
 Vegetable dip**
 Melon and air-dried ham skewers
 Tomato skewers, marinated with basil**
 Mini-pretzel buns with asparagus mousse**
 Crisp rosemary bread with olive tapenade**
 Salami tartar with vegetables on toast
 Sweet and sour filled "Pappadew"
 Small hot peppers filled with fresh cheese
 "Tzatziki" with crisp olive pastries**
 Whole grain toast with ham-watercress mousse**

Cold tidbits
CHF 4.50 per piece
 Shrimp with dill mayonnaise
 Salmon tartar
 Ratatouille salad with smoked salmon-cheese roll
 Smoked salmon with capers and sweet mustard
 Roast beef with asparagus
 Air-dried ham with melon
 Beef tartar with capers
 Asparagus mousse with ham
 Salad of boiled beef in herb broth with apple horseradish
 Wasabi "Panna Cotta" and hot smoked salmon

** denotes vegetarian tidbits

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Cold tidbits

CHF 6.50 per piece

Piece of smoked salmon with quail egg
Goose liver terrine with herbs
Jumbo shrimp on herb toast

Cold tidbits

CHF 8.90 per piece

Smoked halibut with caviar
Slipper lobster on white bread
Lobster medallions with pesto mayonnaise
Smoked "Serrano" ham with truffle slice

Warm tidbits

CHF 3.70 per piece

Mini-cheese tartlets**
Baked sour cream and air-dried Grison beef tidbits
Mini-spring rolls with soy dip**
Samosas (pasta) with spicy vegetable curry filling**
Lentil ragout with bacon and potato cubes
Mini-ham croissants
Baked jumbo shrimp

Warm tidbits

CHF 4.50 per piece

Breaded fried chicken strips with sweet chili sauce
Vegetable-chicken skewers with sesame
Asian dough pocket skewers**
Small curry foam soup, served in an espresso cup
Sautéed Pangasius strips with mango dip
Mini-wrap with vegetable
Shrimp with red curry sauce
Beef cubes with teriyaki sauce and sesame pastry
Corn fed chicken with vegetable-lemongrass stock and herb noodles

** denotes vegetarian tidbits

Potato chips and peanuts served with the aperitif are CHF 2.00 / person



ALL INCLUSIVE APERITIFS

Flying Food

per person and hour CHF 65.00 / CHF 35.00 for each additional half hour

Lively Spanish Albarino (white wine), tonic with cranberry (nonalcoholic),
Fruit juices and mineral water

Ratatouille salad with smoked salmon-cream cheese rolls
Pineapple cubes with coconut espuma
Boiled beef salad in herb broth with apple horseradish
Mini-pretzel bun with asparagus mousse
Corn fed chicken with vegetable-lemongrass stock and herb noodles
Lentil ragout with bacon and potato cubes
Beef cubes with teriyaki sauce and sesame pastries

CONTINENTAL APERITIF

per person and hour CHF 32.00 / CHF 17.00 for each additional half-hour

French and Italian aperitif beverages, Sherry, Port wine, white and red wine,
Beer, soft drinks, fruit and vegetable juices

Potato chips, salty puff pastries and vegetable dips

SWISS APERITIF

per person and hour CHF 34.00 / CHF 20.00 for each additional half hour

Light dry white wine from the lake of Zurich or from the lake of Geneva,
Fruit juices and mineral water

Mini-ramequins and mini-ham croissants, cured beef and Altendorfer cheese,
Fondue slice, pretzel buns with air-dried ham
Potato chips, pretzel sticks and dark bread

FRUIT PUNCH

Freshly made depending on the season with berries,
Pineapple, kiwis, apricots etc.

Fruit punch without alcohol per liter CHF 35.00

Fruit punch with alcohol per liter CHF 47.00



MENU PROPOSALS

FIRST COURSES	CHF
Tuna fish "Makisushi" with ginger and soy sauce Smoked sesame tuna fish Tuna fish tartar	24.00
Salmon Carpaccio with chili shrimp, orange slice, apples with capers and warm brioche bread	21.00
Hot smoked Asia salmon steak Cucumber terrine and Wasabi sauce	21.00
Orange-ricotta ravioli, grilled sweet peppers with herbal essence	19.00
Beef carpaccio with garden rocket, Parmiggiano and olive-herb toast	21.00
Morel pâté with salad bouquet Celery-apple salad and dried apricot chutney	20.00
Small Vitello Tonnato Roastbeef with parsley vinaigrette Grilled and marinated vegetables	22.00
SOUPS	
Apple-horseradish cream soup	13.00
Lobster foam soup with tomato-saffron Crostini	18.00
Curry-Coconut Cappuccino with vanilla	14.00
Herb cream soup with cocktail shrimp	14.00
Carrot cream soup with a beef Carpaccio skewer	16.00

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MAIN COURSES

CHF

Meat

Beef tenderloin (Bra) roasted whole with Béarnaise sauce	41.00
Grilled beef tenderloin steak (Bra) with „au jus“ (SwissPrim + CHF 3.-)	40.00
Double veal steak (CH) roasted whole with morel mushroom sauce	45.00
Veal roll with air-dried ham, spinach and Swiss mountain cheese with „au jus“	37.00
Filet of „Ambassador“ saddle of lamb (Aus) with balsamic „au jus“	35.00
Roast beef (NZ) with Béarnaise sauce	39.00
Breast of corn fed chicken (F) with “Serrano” ham and mango-herb chutney	34.00
“Surf and Turf” chicken breast (CH) and jumbo shrimp with red curry sauce and pineapple pieces	39.00

Fish

Grilled red snapper on Italian vegetables with olive foam sauce	38.00
Poached Dover sole fillets with lobster foam sauce	46.00

To accompany the fish dishes we recommend perfumed rice
or mashed potatoes with olives.

A CHOICE OF ADDITIONAL SAUCES AND „AU JUS“

6.50

Truffle sauce

Butter foam sauce

Lime sauce (light brown)

Lobster foam sauce

Brown jus



CHF

SIDE DISHES

8.00

New roast potatoes with oregano

Perfumed rice

Mashed potatoes with olives

Egg pasta

Potatoes „au gratin“with truffle oil

Potatoes „au gratin“

VEGETABLES

Vegetables in season

6.50

VEGETARIAN MAIN COURSES

Grilled tofu steak
with red curry sauce, sprouts and rice

37.00

Vegetables and mushrooms, baked in a light tempura dough
Soy dip and Japanese rice

37.00

Green vegetable curry
with sautéed pineapple and banana and dry rice

36.00

Eggplant-zucchini strudel with Feta cheese,
Tomato foam and grilled sweet peppers;
Golden brown potato pearls, sautéed in butter

35.00

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DESSERTS

CHF

Pineapple marinated with thyme, Passion fruit "panna cotta" and almond pastries	14.00
Grand Cru chocolate tartlets with sour cream ice cream and raspberry purée	14.00
Praline tartlet with coffee sauce and vanilla ice cream	14.00
Brownie with caramel-pear slice and nut ice cream	14.00
Passion fruit terrine, banana cake and marinated fruits, Coffee sauce and vanilla ice cream	14.00

Die einzelnen Menukomponenten sind frei wähl- und auswechselbar. Finden Sie Ihr Wunschmenu nicht, dann stellt Ihnen unser Küchenchef gerne ein Menu nach Ihren persönlichen Wünschen zusammen.

The individual menu components can be chosen separately and combined. If you don't find your desired menu, our executive chef will be most pleased to compose a menu of your personal choice.

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WINE RECOMMANDATIONS

CL

CHF

CHAMPAGNE

Jacquart Brut

75

85.00

„PROSECCO“

Ca` Vittoria

75

53.00

WHITE WINES

Switzerland

Leutschner Riesling x Sylvaner, Gebrüder Kümin, Freienbach

75

49.00

Rosenberger Sauvignon blanc, Gebrüder Kümin, Freienbach

75

56.00

Chardonnay Wangner, Gebrüder Kümin, Freienbach

75

56.00

Aigle les Murailles, Henry Badoux, Chablais

75

59.00

Saint Saphorin Roches Vignes, Bernhard Bovy, Lavaux

75

55.00

Italy

Vernaccia di San Gimignano, Toskana

75

53.00

Sartori Pinot Grigio/Chardonnay, Arco dei Giovi, Venezien

75

51.00

France

Chablis 1er Cru AC, Louis Latour, Chablis

75

79.00

Viognier Via Domitia, Gérard Bertrand, Languedoc

75

45.00

Spain

Viña Esmeralda, Penedès do Torres, Catalonia

75

49.00

Overseas

Chardonnay/Semillon Cawarra, Lindemans, Australia

75

48.00

ROSÉ WINE

Cabernet Sauvignon Mulderbosch, Stellenbosch, South Africa

75

46.00

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RED WINES	CL	CHF
Switzerland		
Leutschner Clevner Spätlese, Gebrüder Kümmin, Freienbach	75	54.00
Cornalin du Valais, Adrian Mathier, Salgesch	75	75.00
Italy		
Anarkos Rosso Puglia IGT, Racemi, Apulien	75	49.00
Chianti Classico Tenute Marchese Antinori Riserva, Toskana	75	67.00
Barolo Batisiolo DOCG, Beni di Batisiolo, Piemont	75	69.00
Amarone Tedeschi, Veneto	75	95.00
Ripasso Campofiorin, Masi, Veneto	75	63.00
France		
Château Chasse Spleen, Moulis	75	85.00
Spain / Portugal		
Rioja Puelles, Puelles, Rioja	75	59.00
Castaño Collección, Spain	75	68.00
Syrah Nerola, Torres, Catalonia	75	59.00
Argentina / Chile		
Malbec Catena, Bodega Catena Zapata, Mendoza	75	67.00
Australia / South Africa		
Shiraz / Cabernet Cawarra, Lindemanns South Eastern Australia	75	59.00
Cabernet Sauvignon / Merlot Delaire, Stellenbosch South Africa	75	58.00
USA		
Cabernet Sauvignon McManis, California	75	69.00

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BEVERAGE RECOMMANDATIONS

NONALCOHOLIC BEVERAGES

CL

CHF

Mineral waters / soft drinks

"Valser" mineral water with bubbles or without bubbles	75	7.50
Coca-Cola, Rivella, Apfel-Shorly	33	5.00
Coffee / Tea		4.60

BEER

Heineken	33	6.00
Ittinger Klosterbräu	33	6.00
Erdinger Weissbier	50	7.00
Stange Heineken	25	5.50

APERITIF

Martini bianco (Vol. 16%)	4	7.00
Campari (Vol. 23%)	4	7.00
Appenzeller (Vol. 29%)	4	7.00

DIGESTIVES – GRAPPA / FRUIT BRANDIES / LIQUEURS

Grappa Brunello Aldobrandini (Vol. 43%)	2	9.50
Williams Morand (Vol. 41%)	2	7.50
Dettling Kirsch (Vol. 41%)	2	8.00
Bailey's Irish Cream (Vol. 17%)	4	7.00

LIQUOR

Rhum

Bacardi blanca (Vol. 37.5%)	4	8.50
Havanna Club 7 (Vol. 40%)	4	9.50

Vodka

Vodka Skyy (Vol. 40%)	4	8.50
Red Russian (Vol.24%)	4	8.50

Whisky / Gin

Jonney Walker Red Lable (Vol. 40%)	4	9.50
Gordon's London Dry Gin (Vol. 37.5%)	4	8.50

ADDITIONAL BEVERAGES

Coca-Cola, Schweppes Tonic, Lemon	20	5.00
Orangensaft	20	5.00
Red Bull	20	5.50

Prices do not include the value added tax and might be subject to change