

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

YOUR MENU OPTIONS

SERVED AT THE TABLE FOR A RELAXING EVENING

APPETIZERS

CHF 5.00 per Piece

Cold appetizers

- Canape
 - Roast beef | tartar sauce | caper
 - Salmon tatar | Shiso cress
 - Antipasti cream | parmesan
- Wrap Lollies
 - Cesar chicken
 - Smoked salmon | honey mustard sauce
 - Hummus | sun dried tomatoes | feta
- Crostini
 - Smoked ham | melon
 - Beef tatar | onion | caper
 - Tuna cream | chive
 - Salmon | horseradisch
 - Olive cream
 - Tomatoe mozzarella | basil
- Wrap | smoked turkey breast | sweet chili sauce
- Tuna | seaweed salad | glass noddles
- Pickled salmon | avocado | lime cream
- Puff pastry | smoked trout mousse | caviar
- Roast beef | truffeld mayonnaise | pumpernickel
- Skewer with parma ham and melon
- Focaccia | alpine cheese | fig mustard
- Hummus | vegetable sticks
- Tartlet | goat cheese | balsamic onions
- Gazpacho
- Lye bun | cole slaw | smoked chicken breast

Sweet appetizers

- Friandises
- Mini slice of cream cake
- Passion fruit tartlet
- Almond cake
- Mini raspberry chocolate cornet
- Mini cream puff
- Macarons
- Marriott praline

ZÜRICH MARRIOTT HOTEL®

NEUMÜHLEQUAI 42, 8006 ZÜRICH
T +41 44 360 7101 M zurich.events@marriott.com
zurichmarriott.com
In cooperation with mangosteen catering



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CHOICE OF MENU

3 course with chicken	CHF 78.00 per person
3 course with beef veal	CHF 88.00 per person
Surcharge 4 course	CHF 22.00 per person
Surcharge 5 course	CHF 22.00 per person

STARTERS

Cold starters

- Smoked duck | celery | sour cherry | tarragon
- Goat cheese | beet | thyme honey | walnuts | herbs
- Octopus | quinoa | peas | radish
- Buffalo mozzarella | zucchini | citrus fruits | cardamon

Warm starters

- Barley risotto | white wine | root vegetables | forest mushrooms
- Shrimp | saffron risotto | sun dried tomoatoes | baby spinach
- Sea bass | potatoes | onion | balsamic
- Char | lentils | curry

Soups

- Tomatoes essence | basil
- Oriental lentil soup | cumin espuma | sesame
- Corn cream | popcorn | cilantro
- Almond soup | roasted almonds | coco chips
- Cold tomatoe orange soup | parmesan sticks
- Cold cucumber soup | lemon sour cream
- Gazpacho | herbst | crostini

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MAIN COURSE

Main course with chicken

- Chicken breast | mushrooms | fennel | tarragon | bramata
- Corn poulard | pepper sauce | celery puree | crispy potatoes | peperonata
- Asian chicken breast (marinated) | sesame | lemon grass jus | carrot cilantro puree
wok vegetables | glass noodles
- Red curry | chicken | steamed rice

Main course with beef | veal

- Veal striploin | potatoes | button mushrooms | bacon | onion | artichokes
- Veal steak | herb parmesan crust | thyme jus | polenta | ratatouille
- Beef fillet | coloured potatoes | cauliflower mash | oven vegetables
- Beef cheek | sweet potatoe mash | rosmarin potatoes | romanesco

DESSERT

1 of the following plates or a dessert buffet with 3 components

- Raspberry lime | pistachios | coco crunch
- Chocolate brownie | Calamansi mousse | pear | sour cream | nuts
- Mango passion fruit slice | mango coulis | lime chips

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YOUR BUFFET OPTIONS

THE RIGHT CHOICE FOR EVERYONE

BUFFET OPTIONS

Buffet CHF 82.00 per person

STARTERS

Green salads (pick 2)

- Field salad
- Oak leaf salad
- Mixed greens
- Butterhead lettuce
- Romaine lettuce
- Spinach

Salad dressings (pick 2)

- Strawberry-mint
- French
- Italian
- 1000 island
- Honey-mustard
- Caesar

Condiments (pick 4)

- Croutons
- Corn
- Bacon
- Olives
- Cherry tomatoes
- Beans
- Feta cheese
- Tuna
- Roasted onions
- Mixed peppers
- Sbrinz cheese
- Capers
- Mozzarella

Mixed salads or starters (pick 4)

- Potatoes salad | sour cream | bacon | leek
- Chicken curry rice salad | fruits
- Quinoa | edamame | pomegranate
- Rice salad | scallops | spinach
- Cole slaw
- Lentil salad | apples
- Greek salad
- Endive salad | mandarins
- Spinach | feta cheese
- Tomatoes mozzarella salad
- Boiled Beef | apple horseradish dressing
- Cold cuts (meat and cheese)
- Smoked salmon | capers | horseradish | onions

Soups (pick 1)

- Tomatoes Gazpacho
- Cold melon mint soup
- Coconut corn cream
- Cauliflower soup
- Almond soup | garlic crouton

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BUFFET OPTIONS

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MAIN DISH

Meat (pick 1)

- Corn poulard breast | potatoes leek ragout | truffles
- Gai Pad Med (chicken | mixed peppers | cashews | chili)
- Beef entrecote | tomatoes mixed pepper ragout
- Veal shoulder 24hrs simmered | tomatoes spring leek ragout
- Lambs loin | coco beans
- Corn chicken leg | curry | wok vegetables
- Pot roast | root vegetables
- Turkey breast sous vide | cooked mushrooms
- Chicken curry

Fish (pick 1)

- Sea bass | wok vegetables
- Gilthead | ratatouille
- Pikeperch | champagne Sauerkraut
- Char | fennel | oranges
- Salmon | saffron fennel
- Trout | savoy cabbage vegetable
- Seafood all' arrabiata

Vegetarian dish (pick 1)

- Penne | gorgonzola sauce | pear
- Arugula ravioli | cream cheese sauce
- Sweet potatoes | figs | sour cream
- Vegetable Spätzle dish
- Fried noodles | vegetables | tofu
- Pizzokel | leek | tomatoes
- Lentil Agnolotti | tomatoes sauce | arugula (vegan)
- Vegetable lasagna

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SIDE DISHES

Side dishes (pick 2)

- Fried rice
- Steamed rice
- Couscous
- Tagliatelle
- Potatoes dumplings (Schupfnudeln)
- Gnocchi
- Potatoes gratin
- Butter Spätzli
- Rosemary potatoes
- Saffron raisins rice
- Polenta Bramata

Vegetables (pick 2)

- Broccoli
- Cauliflower
- Beans with bacon
- Ratatouille
- Glazed carrots
- Turnip cabbage
- Corn | peas
- Oven vegetables
- Zucchini Provencal

DESSERT

Desserts (pick 4)

- Chocolate coconut cake
- Streusel cake
- Lemon pie
- Fruit tartelette
- Mango panna cotta
- Toblerone mousse
- Mini donuts
- Ice cream
- Wedding cake (single portions)
- Apple pie | vanilla sauce
- White chocolate mousse | strawberries
- Yoghurt lime mousse
- Vanilla crème brûlée
- Tiramisu
- Rock slide brownies
- Cheesecake | fruit coulis

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YOUR MIDNIGHT SNACK

FOR THE LATE-NIGHT CRAVINGS

MIDNIGHT SNACKS

• Goulash soup with homemade bread	CHF 10.00	per person
• Hot dog sausages bun mustard	CHF 8.00	per person
• Mini tarts from Alsace	CHF 11.50	per person
• Beef meetballs aioli	CHF 8.00	per person
• Variety of cheeses condiments chutney bread station	CHF 12.00	per person
• Chili con Carne sour cream baguette	CHF 10.00	per person
• Cheese tarts	CHF 5.00	per person
• Ham croissants	CHF 5.00	per person
• Hot dog sausages wrapped in puff pastry	CHF 5.00	per person
• Beef meatballs spicy Mexican salsa (available from 5 servings)	CHF 5.50	per person
• Puffpastry Mediterranean Vegetables	CHF 4.50	per person
• Vegetarian mini spring rolls chili-dip	CHF 3.50	per person
• Chicken Yakitori skewers honey soy sauce	CHF 4.50	per person
• King prawns potato coat (available from 10 servings)	CHF 4.50	per person

Do it yourself

• Hot dog station Hot dog sausages buns roasted onions pickle-relish mustard ketchup mayonnaise	CHF 8.50	per person
• Burger station Beef patty brioche bun tomatoes pickles red onions eisberg lettuce cheddar BBQ-sauce spicy cocktail sauce onion confit mustard ketchup mayonnaise	CHF 14.00	per person
• Taco station Minced beef taco shells tortilla chips eisberg lettuce tomato salsa corn guacamole sour cream	CHF 12.00	per person

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YOUR COCKTAIL OPTIONS

TO PARTY ALL NIGHT LONG

COCKTAILS

Included in the beverage package are mocktails (non-alcoholic) or based on consumption starting from CHF 12.00 per drink

INCLUDED COCKTAILS

Cocktails with alcohol

- Malibu Beach
Malibu rum | raspberries | passion fruit | pineapple juice | passion fruit juice
- Lenox Gin & Tonic
Lenox Gin | Thomas Henry Tonic Water | cucumbe
- Lori & Angel
Wodka | vanilla licor | Coco Tara | cream | passion fruit juice

Mocktail

- Sour Happiness
Orange juice | grapefruit juice | cranberry juice | lemon juice | honey