

Banquets

„Man soll die Feste feiern, wie sie fallen“

Dear guests,

We are delighted that you are planning to hold your event at Hotel Sedartis.

On the following pages, you will find various dishes created especially for you by our head chef Patrick Geyer. You can combine them to create your own menu. We serve a set menu from 12 persons.

We naturally take special dietary requirements into account. Please contact us for details.

A supporting programme, musicians, artists, decorations, flowers and much more can give your event a more personal touch. Arrange an appointment with our seminar and event coordinator, and we will take care of the details so that everything is in accordance with your wishes.




Banquet coordination

Herr Dominic Pinggera
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Tel: 043 388 33 86

Starters

Mixed Sedartis salad Leaf salad with wild herbs and caramelised walnuts, grapes with lime and ginger vinaigrette	14.00 
Duet of beef and vegetable tartare with finely shredded lettuce and toast	19.00
Asparagus salad with tomatoes and aceto balsamico with shallot vinaigrette (seasonal, spring)	18.00
Original Schangnau buffalo mozzarella on a bed of rucola with beef tomatoes and basil froth	15.00 
Lamb's lettuce with sautéed chanterelle mushrooms with pumpkin seed oil and balsamic vinegar (seasonal, autumn/winter)	17.00
Mixed leaf salad with figs in port wine with watercress and roasted pumpkin seeds (seasonal, autumn/winter)	19.00

Soups

Frothy white wine soup with cured ham from the Limmat valley	11.00
Cream of asparagus soup with deep-fried sorrel (seasonal, spring/summer)	12.00 
Tomato and cucumber gazpacho (cold)	11.00 
Cream of pumpkin soup with amaretto foam and pumpkin seed oil (seasonal, autumn/winter)	11.00 
Cream of sweet potato soup with strips of chorizo (seasonal, autumn/winter)	12.00

Entrées*

Lukewarm octopus salad with Mediterranean potatoes	15.00
Fregola sarda Sardinian pasta speciality with vegetable antipasti and parmesan	16.00 
Grilled tuna steak with melon and avocado salad	28.00
Sautéed crevettes with white wine risotto with cherry tomato confit and rucola	21.00
Asparagus ravioli with tomato confit and sage butter (seasonal, spring/summer)	18.00 
Asparagus salad with morels served with a baked egg (seasonal, spring/summer)	18.00 
Creamy wild mushroom ragout with fresh herbs in a filo parcel (seasonal, autumn/winter)	17.00 
Grilled scallops with saffron foam on beluga lentils	21.00

Entrées*

Entrées can be served as a main course at an extra cost.

Main courses

Thalwil veal rissoles with cognac cream sauce and green pepper creamed potatoes and vegetable garnish	36.00
Gently cooked shoulder of veal with thyme jus served with potato and celeriac puree and root vegetables	38.00
Breast of corn-fed chicken with lemon and herb jus with saffron risotto and tomato ragout	38.f00
Slices of veal in cream sauce, Zurich style with butter rösti or tagliatelle glazed vegetables	42.00
Duet of Zimmerberg veal Grilled steak and braised veal cheek with herb risotto and seasonal vegetables	48.00
Swiss prime entrecôte double carved, with a strong morel cream sauce served with potato and celeriac puree and baby carrots	49.00
Beer-fed pork cutlets with marsala jus on saffron risotto and spinach leaves	46.00
Medallions of venison with cream game sauce served with wild mushrooms and cranberries hazelnut noodles and red cabbage (seasonal, autumn)	45.00
Grilled tuna steak with chilies and tomato coulis with fried young potatoes and Mediterranean vegetables	44.00
Grilled char filet with white wine and herb foam served with lime risotto, glazed carrots and sugar peas	39.00

Desserts

Dark Toblerone mousse 12.00
with raspberries

Fruits of the forest panna cotta 12.00
with marinated fruits

Lukewarm chocolate pudding 14.00
with marinated orange slices and vanilla ice-cream

Crema Catalana 10.00
perfumed with elderberry

Baked apple rings 12.00
with cranberries and cinnamon ice-cream (seasonal, autumn/winter)

Lime sorbet 9.50
with fresh fruit salad

Dessert symphony 19.00
Dessert variation with four components served as a mini tavola

Dessert buffet as a menu option 22.00
From 20 guests upwards, we also serve you and your guests
a dessert buffet with five different components.
Price per person

Cheese as a menu option

Of course, you may supplement your menu with a choice of select Swiss hard and soft cheeses.

We serve this option from the cheese trolley or as a cheese platter if you have chosen a buffet.

We would be happy to offer you an individual price, depending on the chosen menu.

Important information from A - Z

Applicability

We take your special nutritional requirements into account as well as offering vegetarian alternatives. Please contact us for details.

The suggestions for banquet menus are for events from 12 persons.

Corkage

You are welcome to bring your own wine with you. We charge a corkage fee for wine and prosecco of CHF 35 per 75cl bottle of wine, and CHF 45 for champagne.

Country of origin of meat

Veal	Switzerland	Chorizo	Spain
Beef	Switzerland	Octopus	Italy
Pork	Switzerland	Tuna, crevettes	Vietnam
Corn-fed chicken	France	Char	Switzerland
Venison	Austria	Scallops	Scotland
Ham	Switzerland		

General terms and conditions

You can find our general terms and conditions with all legal details on our website at www.sedartis.ch. We would be happy to send them to you on request.

Midnight supplement

The midnight supplement is as follows for events with

10 - 50 persons	CHF 200 per hour
50 - 100 persons	CHF 350 per hour
100 - 150 persons	CHF 500 per hour


Number of guests

You must inform the hotel about the final number of guests at least 48 hours before the event. Any later changes will be charged to you.

Prices

The indicated prices are in CHF and include the statutory VAT of 7.7 %.

Special dietary requirements

In our menu suggestions, all vegetarian dishes are marked with the  symbol. If you know that members of your party have food intolerances, please let us know in advance so that we can adapt the menu to their needs.