



EVENTS MENU

COFFE BREAK – MONDAY

CHF 14 PER PERSON

CHF 15 PER PERSON

MORNING

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Butter croissant | Lye croissant |
Whole – grain croissant
- Plain yoghurt with urban honey | Berries |
Crunch | Nuts

DAILY SPECIAL

- Ovo Drink
- Lye roll | Bavarian cheese spread
- Apricot croissant

AFTERNOON

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Root bread | Sour cream | Spring onions |
Cherry tomatoes

DAILY SPECIAL

- Homemade ice tea
- Smoothie
- Cookies

All dishes can be prepared lactose- or gluten-free if you wish so.

All mentioned rates are including 7.7% VAT and services charges on food and beverage costs.



ZURICH MARRIOTT HOTEL

Neumuehlequai 42, 8006 Zurich T. +41 (0)44 360 7101

meetings  imagined

COFFE BREAK – TUESDAY

CHF 14 PER PERSON

CHF 15 PER PERSON

MORNING

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Butter croissant | Lye croissant |
Whole – grain croissant
- Plain yoghurt with urban honey | Berries |
Crunch | Nuts

DAILY SPECIAL

- Smoothie
- Mini sandwiches
- Chocolate croissant

AFTERNOON

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Cheese and meat platter |
Pear bread | Whole – grain baguette

DAILY SPECIAL

- Homemade ice tea
- Sliced fruits
- Waffles | Honey | Whipped cream |
Chocolate sauce

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COFFE BREAK – WEDNESDAY

CHF 14 PER PERSON

CHF 15 PER PERSON

MORNING

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Butter croissant | Lye croissant |
Whole – grain croissant
- Plain yoghurt with urban honey | Berries |
Crunch | Nuts

AFTERNOON

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Parmesan focaccia | Egg salad

DAILY SPECIAL

- Ovo Drink
- Vegetable sticks | Dip
- Almond croissant

DAILY SPECIAL

- Homemade ice tea
- Energy bars
- Vanilla cherry pastry

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COFFE BREAK – THURSDAY

CHF 14 PER PERSON

CHF 15 PER PERSON

MORNING

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Butter croissant | Lye croissant |
Whole – grain croissant
- Plain yoghurt with urban honey | Berries |
Crunch | Nuts

DAILY SPECIAL

- Smoothie
- Tomato strudel
- Apricot croissant

AFTERNOON

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Bread roll | Olives | Dried meat |
Parmesan

DAILY SPECIAL

- Homemade ice tea
- Mini Donuts
- Sliced fruits

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COFFE BREAK – FRIDAY

CHF 14 PER PERSON

CHF 15 PER PERSON

MORNING

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Butter croissant | Lye croissant |
Whole – grain croissant
- Natural yoghurt with urban honey | Berries |
Crunch | Nuts

AFTERNOON

- Coffee
- Selection of teas
- Fruit juice
- Flavored water

- Mix of nuts and fruits
- Choice of fruits

- Vegetable puff pastry | Herb cream

DAILY SPECIAL

- Ovo Drink
- Bagel | Tomato cream cheese | Gruyere
- Chocolate croissant

DAILY SPECIAL

- Homemade ice tea
- Smoothie
- Chelsea bun

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AUTUMN - MENU

ALL MENUS CHF 55 PER PERSON

MENU 1

- Tuna | Avocado | Sesame | Peanuts | Coriander | Melon ^G
- Corn poulard | Citrus polenta | Sugar peas | Oven carrots | Riesling foam ^G
- Pina Colada | Pineapple chip | Coconut mousse | Coconut crunch ^V

MENU 2

- Tomato variation | Basil | Balsamic ^{V,G}
- Lamb | Eggplant puree | Eggplant | Tomatoes | Plum sauce ^G
- Amaretto mousse | Apricot thyme sorbet | Almond cake ^V

MENU 3

- Gazpacho | Anti Pasti | Garden cress ^{VE,G,L}
- Beef filet | Giant shrimp | Dried tomato-rocket risotto | Peppers | Herb pesto ^G
- Raspberry | Yoghurt terrine | Pistachio ice cream | Sponges ^V

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V = Vegetarian



VE = Vegan



L = Lactose-free



G = Gluten-free



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ECHO MENU

Menu suggestion – 59.00 CHF per person

Menu suggestion 1 – Meat

De Nüssli

Lamb lettuce | glazed sweetbread | Egg | Croutons | Honey mustard dressing with “Zürihonig” – honey from our rooftop

Züri Gschnätzlets

Sliced veal | Mushroom cream sauce | «Röschi» (available with kidneys)

Lava Schoggi

Choco cake with a liquid center | Sour cream – ice cream

Menu suggestion 2 – Vegetarian

A grüeni Suppä

Herb cream soup | fried «waadtländer» Tomme

Risotto us em Süde

Herb risotto from ticino «Alta Terra | Morrels | green & white Asparagus | Belper Knolle

Schwiizer Mousse

Ovomaltine mousse | Ovomaltine waffles | Ovo Rocks®

Menu suggestion 3 – Fish

Spring on a plate

Green and white Asparagus | Strawberries | «Girenbaderli» Cookies | Cresse | Spinach

Würkli us em Zürisee

Catch of the day (Chnusber) | Butterreis | sauté leaf spinach

Lozärner Chriesisuppä

Cherry soup | Dumplings | Egg liquer sphere

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WHITE ELEPHANT MENU

MENU 1 (VEGETARIAN):

CHF 65 PER PERSON

MENU 1

- **POH PIAH TOD**
Crispy fried spring rolls | Glass noodles | Mu – Err – mushrooms | Vegetables
- **GANG JEUDE WOONSEN**
Clear soup | Glass noodles | Stripes of vegetables
- **PAD KING JE**
Fried tofu | Spiced sauce | Ginger
- **GANG KEOW WAN PAK**
Thai tofu | Green curry sauce | Eggplant | Lemongrass
- **PAK PAK RUAMMIT**
Fried vegetables | Oyster sauce
- **KAO SEUY**
Steamed rice
- **DESSERT**
Exotic fruits

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WHITE ELEPHANT MENU

MENU 2:

CHF 75 PER PERSON

MENU 2

- **GUNG SARONG**
Deep fried shrimps | Golden potatoes
- **TOM GAI PRUNG**
Spicy soup | Chicken | Ginger | Lemongrass
- **GAI PAD MED MAMUANG HIMAPHAN**
Sliced chicken | Cashew – nuts
- **GANG PED NEUA**
Sliced beef | Red curry sauce | Small eggplant | Thai basil leaves
- **CHOM SUAN**
Fried vegetables
- **KAO SEUY**
Steamed rice
- **DESSERT**
Exotic fruits

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WHITE ELEPHANT MENU

MENU 3:

CHF 85 PER PERSON

MENU 3

- **GAI SATAY, POH PIAH TOD, YAM NEUA, SOM TAM GUNG**
Grilled chicken skewers | Peanut sauce | Marinated cucumber
Crispy spring rolls | Glass noodles | Mu – Err – Mushrooms | Vegetables
Spicy beef salad
Green papaya salad | Shrimps | Garlic | Chili | Palm sugar | Lemon | Fish sauce
- **TOM YAM GUNG**
Thai soup | Shrimps | Lemongrass | Galangal roots | Kaffir leaves
- **PED TOD**
Crispy fried duck | Thai cabbage
- **GANG PED NEUA**
Beef | Red curry sauce | Small eggplant | Thai basil leaves
- **GAI PAD MED**
Sliced chicken | Cashew nuts
- **CHOM SUAN**
Fried vegetables | Oyster sauce
- **KHAO SEUY**
Steamed rice
- **DESSERT**
Exotic fruits

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WHITE ELEPHANT MENU

MENU 4:

CHF 92 PER PERSON

MENU 4

- GUNG SARONG, YAM NEUA, POH PIAH TOD, TOD MAN PLA, SOM TAM GUNG
Deep fried shrimps | Golden potatoes
Spicy beef salad | Cucumber | Tomato
Crispy spring rolls | Glass noodles | Mu – Err – mushrooms | Vegetables
Fish tarte | Red curry paste | Kaffir leaves | Marinated cucumber
Green papaya salad | Shrimps | Garlic | Chili | Palm sugar | Lemon | Fish sauce
- TOM KAH GAI
Coconut soup | Sliced poultry | Galangal roots | Lemongrass
- PED TOD, GUNG HLONG RAI, NEUA PAD NAMAN HOI, GANG KEOW WAN GAI, CHOM SUAN, KHAO SEUY
Crispy fried duck served on thai cabbage
Giant shrimps | Mixed vegetables | Sweet – sour sauce
Marinated beef filet | Oyster sauce
Sliced chicken | Green curry sauce | Eggplant | Lemongrass | Thai basil leaves
Fried vegetables
Steamed rice
- DESSERT
Exotic fruits

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WHITE ELEPHANT BUFFET

CHF 149 PRO PERSON

- Glass noodle salad | Shrimps
- Spicy beef salad
- Chicken salad with lemongrass
- Seafood salad
- Leaf salad with Thai dressing

- Tom Kah Gai

- Tom Yam Gung

- Spring rolls | Chili dip
- Baramundi baked in a banana leaf | Vegetables | Ginger
- Pork filet | Oyster sauce
- Thai poultry satay | Peanut sauce
- Giant shrimps sweet – sour
- Chicken in green curry sauce
- Whole loup de mer “Thai style”
- Beef in red curry
- Tofu in yellow curry sauce | Vegetables

- Fried and steamed rice | Chop Suey

- Exotic Dessert buffet | Carved fruits

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 1:

CHF 39 PER PERSON

LAZY SUSAN SET 1 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 1

- **POH PIAH TOD**
Crispy spring rolls filled with Glass noodles | Mushrooms | Vegetables
- **TOM KHA GUNG**
Creamy coconut soup | Prawns | Galangal root | Lemon grass
- **GANG PHED PED**
Duck | Red curry sauce | Mini eggplant | Pineapple | Thai basil leaves
- **NEUA PAD NAMAN HOI**
Fried marinated sliced beef | Oyster sauce
- **PAD PAK RUAMMIT & KAO PAD**
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmin rice | Eggs | Vegetables
- **THAI DESSERT**

LAZY SUSAN SET 1 (VEGETARIAN)

- **PAK CHUB BANG TOD**
Crispy vegetables | Sweet – sour sauce
- **GANG CHEUD WOONSEN**
Clear soup | Glass noodles | Tofu | Vegetables
- **MUDCHA LUI KLONE**
Thai tofu | Green curry sauce | Mini eggplants | Lemon grass
- **SAKUNA PAD MED**
Soy bean curd | Cashew nuts
- **PAD PAK RUAMMIT & KAO SEUY**
Stir – fried mixed vegetables | Soy sauce
Steamed rice
- **THAI DESSERT**

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 2:

CHF 39 PER PERSON

LAZY SUSAN SET 2 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 2

- **GAI SATAY**
Grilled chicken satay | Peanut sauce | Pickled cucumbers
- **TOM YAM GUNG**
Hot – sour soup | Prawns | Lemon grass
- **GANG KEOW WAN GAI**
Chicken | Green curry sauce | Mini eggplant | Lemon grass | Thai basil leaves
- **MOO PAD KING**
Pork fried in spices | Ginger
- **PAD PAK RUAMMIT & KAO PAD**
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmin rice | Eggs | Vegetables
- **THAI DESSERT**

LAZY SUSAN SET 2 (VEGETARIAN)

- **DAU HOO TOD**
Crispy tofu | Sweet – sour sauce
- **TOM KHA JE**
Spicy soup | Lemon grass | Galangal root | Coconut milk
- **GANG GARI JE**
Thai tofu | Yellow curry sauce | Onions | Sweet potato
- **HUN SAH PAD MED MAMUANG HIMAPHAN**
Sliced tofu | Cashew nuts
- **PAD PAK RUAMMIT & KAO SEUY**
Stir – fried mixed vegetables | Oyster sauce
Steamed rice
- **THAI DESSERT**

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 3:

CHF 39 PER PERSON

LAZY SUSAN SET 3 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 3

- GUNG SARONG
Crispy prawns wrapped in potato vermicelli
- TOM KHA GAI
Creamy coconut soup | Sliced chicken | Galangal root | Lemon grass
- GANG PED NEUA
Sliced beef | Red curry sauce | Mini eggplants | Lemon grass | Thai basil leaves
- TALAY PAD BAI GRAPRAO
Seafood stir - fried | Spices | Deep fried Thai basil leaves
- PAD PAK RUAMMIT & KAO PAD
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmin rice | Eggs | Vegetables
- THAI DESSERT

LAZY SUSAN SET 3 (VEGETARIAN)

- POH PIAH THOD
Crispy spring rolls filled with glass noodles | Mushrooms | Vegetables
- TOM YAM JE
Spicy soup | Lemon grass | Galangal root
- PED CHAM LANG
Tofu | Red curry sauce | Mini eggplants | Thai basil leaves
- SAKUNA PAD KING
Stir – fired sliced tofu | Ginger
- PAD PAK RUAMMIT & KAO SEUY
Stir – fried mixed vegetables | Oyster sauce
Steamed rice
- THAI DESSERT

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 4:

CHF 39 PER PERSON

LAZY SUSAN SET 4 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 4

- **TOD MAN PLA**
Traditional Thai fish cakes | Red curry paste | Kaffir leaves
- **GANG LIANG**
Hot - sour soup | Prawns | Straw mushrooms | Baby corn | Vegetables
- **PANANG MOO**
Pork | Panang curry
- **GAI PAD MED MAMUANG HIMAPHAN**
Stir – fried sliced chicken | Cashew nuts
- **PAD PAK RUAMMIT & KAO PAD**
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmin rice | Eggs | Vegetables
- **THAI DESSERT**

LAZY SUSAN SET 4 (VEGETARIAN)

- **PUEK TOD**
Taro Tempura | Sweet – sour sauce
- **GANG CHUED WOONSEN**
Clear soup | Glass noodles | Tofu | Vegetables
- **MUDCHA LUI KLONE**
Thai tofu | Green curry sauce | Mini eggplant | Lemon grass
- **HUN SAH PAD SIEUW**
Fried Thai tofu | Soy sauce
- **PAD PAK RUAMMIT & KAO SEUY**
Stir – fried mixed vegetables | Oyster sauce
Steamed rice
- **THAI DESSERT**

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 5:

CHF 39 PER PERSON

LAZY SUSAN SET 5 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 5

- GRA THONG THONG PLA
Golden cups | Spicy tuna
- GANG CHUED WOONSEN
Clear soup | Glass noodles | Tofu | Vegetables
- GANG GARI GAI
Chicken | Yellow curry sauce | Onions | Sweet potatoes
- PED PAD BAI GRAPRAO
Sliced duck | Spices | Deep fried Thai basil leaves
- PAD PAK RUAMMIT & KAO PAD
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmine rice | Eggs | Vegetables
- THAI DESSERT

LAZY SUSAN SET 5 (VEGETARIAN)

- PAK CHUB BANG TOD
Deep – fried vegetables in dough
- TOM KAH JE
Spicy soup | Lemon grass | Galangal root | Coconut milk
- PED CHAM LANG
Tofu | Red curry sauce | Mini eggplants | Thai basil leaves
- HUN SAH PAD PRIG PAU
Fried Thai tofu | Chili paste
- PAD PAK RUAMMIT & KAO SEUY
Stir –fried vegetables | Oyster sauce
Steamed rice
- THAI DESSERT

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 6:

CHF 39 PER PERSON

LAZY SUSAN SET 6 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 6

- **GAI SATAY**
Grilled chicken Satay | Peanut sauce | Pickled cucumbers
- **TOM GAI PRUNG**
Spicy – sour soup | Chicken | Ginger | Lemon grass
- **PANANG NEUA**
Beef | Panang curry
- **GUNG PREAW WAN**
Prawns | Fresh vegetables | Sweet – sour sauce
- **PAD PAK RUAMMIT & KAO PAD**
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmin rice | Eggs | Vegetables
- **THAI DESSERT**

LAZY SUSAN SET 6 (VEGETARIAN)

- **POH PIAH THOD**
Crispy spring rolls filled with Glass noodles | Mushrooms | Vegetables
- **GANG CHUED WOONSEN**
Clear soup | Glass noodles | Tofu | Vegetables
- **MUDCHA LUI KLONE**
Thai tofu | Green curry sauce | Mini eggplants | Lemon grass
- **SAKUNA PIROT**
Fried Thai tofu | Deep fried basil leaves
- **PAD PAK RUAMMIT & KAO SEUY**
Stir – fried mixed vegetables | Oyster sauce
Steamed rice
- **THAI DESSERT**

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WHITE ELEPHANT – LAZY SUSAN

LAZY SUSAN SET 7:

CHF 39 PER PERSON

LAZY SUSAN SET 7 (VEGETARIAN):

CHF 37 PER PERSON

LAZY SUSAN SET 7

- GUNG SARONG
Crispy prawns wrapped in potato vermicelli
- TOM YAM PLA
Hot – sour soup | Red snapper | Lemon grass | Galangal roots
- GANG KEOW WAN MOO
Pork | Green curry sauce | Mini eggplants | Lemon grass | Basil leaves
- GAI PAD BAI GRAPRAO
Stir – fried chicken | Spices | Deep fried Thai basil leaves
- PAD PAK RUAMMIT & KAO PAD
Stir – fried mixed vegetables | Soy sauce
Stir – fried Jasmin rice | Eggs | Vegetables
- THAI DESSERT

LAZY SUSAN SET 7 (VEGETARIAN)

- PUEK TOD
Taro Tempura | Sweet – sour sauce
- TOM KHA JE
Spicy soup | Lemon grass | Galangal roots | Coconut milk
- GANG GARI JE
Thai tofu | Yellow curry sauce | Onions | Sweet potatoes
- HUN SAH PAD SIEUW
Fried Thai tofu | Soy sauce
- PAD PAK RUAMMIT & KAO SEUY
Stir – fried mixed vegetables | Oyster sauce
Steamed rice
- THAI DESSERT

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COCKTAILS – Summer 2018

CHF 35 PER PERSON

CASUAL

- Cucumber mango cocktail | Shrimps ^G
- Herb turkey breast | Chervil tarragon cream ^G
- Cous cous salad | Mint yogurt dip ^{V,G}

- Gnocchi | Dried tomatoes | Herb sauce ^V
- Salmon | Lime | Beetroot ragout ^L
- Chicken skewer | Coriander pesto ^{G,L}

- Bounty mousse | Passion fruit | Coconut ^V

We calculate with 7 pieces per person

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COCKTAILS – Summer 2018

CHF 39 PER PERSON

BUSINESS

- "Ceasar Salad Wrap" | Lettuce | Chicken | Bacon
- Grilled eggplant | Hummus ^{VE,G,L}
- Tomato Pana Cotta | Avocado | Smoked trout ^G

- Falaffle | Eggplant puree ^{VE,G,L}
- Shrimp jacket potato | Hoisin dip ^L
- Lamb Cevapcici | Mint yogurt dip

- Apricot trifle | Almond brittle ^{G,V}
- Chocolate cake | Cherry ^V

We calculate with 8 pieces per person

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COCKTAILS – SPRING 2018

CHF 49 PER PERSON

Black Tie

- Cucumber shot | Celery ^{V,G}
- Pickled char tatar | Beetroot mango salad | Coriander crème fraiche ^G
- "Valais" bread rolls | Roast beef | Tarragon cream

- Spinach gnocchi | Gorgonzola | Pear | Walnut ^V
- Pikeperch | Creamy savoy cabbage
- Pulled pork | Carrot puree | Caramelized onions

- Lemon roulade | Raspberries ^V
- Berry tartlet | Vanilla cream ^V
- Mango | Passion fruit | Pistachios ^V

We calculate with 9 pieces per person

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APÉRO RICHE – Summer 2018

CHF 59 PER PERSON

- Cucumber shot | Celery ^{V,G}
- Pickled char tatar | Beetroot mango salad | Coriander crème fraiche ^G
- Tomato pana cotta | Avocado | Smoked trout ^G
- "Ceasar salad wrap" | Lettuce | Chicken | Bacon

- Gnocchi | Dried tomatoes | Herb sauce ^V
- Chicken skewer | Coriander pesto ^{G,L}
- Lamb cevapcici | Mint yoghurt dip
- Shrimp jacket potato | Hoisin dip ^L
- Salmon | Lime | Beetroot ragout ^L

- Apricot trifle | Almond brittle ^{G,V}
- Chocolate cake | Cherry ^V
- Lemon roulade | Raspberry ^V

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CLASSIC BUFFETS – Summer 2018

CHF 55 PER PERSON

PROPOSAL 1

- Rocket ^{VE,L,G} | Cherry tomatoes ^{VE,L,G} | Basil ^{VE,L,G} | Pink pepper ^{VE,L,G} | Cucumber ^{VE,L,G} | Melon ^{VE,L,G} |
- Roasted corn ^{VE,L,G} | Mozzarella ^{V,G} | Balsamic ^{VE,L,G} | Olive oil ^{VE,L,G}
- Watermelon feta salad | Mint ^{V,G}
- Salmon | Mango-Chili-Chutney | Coriander ^L
- "Coppa" dried meat | Olive | Stuffed peppers ^{L,G}
- Vitello Tonato | Capers ^G
- Mini Ciabatta | Anti pasti cream | Parmesan cheese ^V

- Gazpacho soup | Grissini ^{VE,L,G}

- Sliced veal | Morels | Spring onions | Herbs
- Pike-perch | Peppers | Tomatoes ^{L,G}
- Agnolotti Pecorino fig | Herb sauce | Caramelized pear ^V
- Swiss hash browns ^{VE,L}
- Oven carrots ^{VE,L,G}

- Chocolate tart | Berries ^V
- Rice milk | Sour cherries ^V
- Lemon cake | Meringue | Crumble ^V

All dishes can be prepared lactose- or gluten-free if you wish so.

All mentioned rates are including 7.7% VAT and services charges on food and beverage costs.

V = Vegetarian



VE = Vegan



L = Lactose-free



G = Gluten-free



ZURICH MARRIOTT HOTEL

Neumuehlequai 42, 8006 Zurich T. +41 (0)44 360 7101

meetings  imagined

CLASSIC BUFFETS – Summer 2018

CHF 55 PER PERSON

PROPOSAL 2

- Herb salad ^{VE,L,G} | Beetroot ^{VE,L,G} | Bacon ^{L,G} | Goat cheese ^{V,L,G} | Garlic croutons ^V | Peppers ^{VE,L,G} | Egg ^{V,L,G} | Raspberry dressing ^{V,L,G}
- Quinoa salad | Grapefruit | Avocado | Coriander ^{VE,L,G}
- Smoked halibut | Wasabi cream | Lime ^G
- Beef carpaccio | Rocket | Truffle cream ^G
- Veal pate | Sour vegetables
- Bread rolls | Herb butter ^V

- Cold cucumber bowl | Shrimps | Garden cress ^G

- Corn poulard | Braised onions | Herb butter ^G
- Salmon | Courgette | Lime sauce
- Eggplant tortellini | Tomato olive ragout | Basil ^V
- Whole grain rice | Raisins ^{VE,L,G}
- Beans | Red onions ^{VE,L,G}

- Peanut butter cake | Raspberries ^V
- Peach | Mascarpone | Biscuit ^V
- Yoghurt ice cream | Berries ^{V,G}

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CLASSIC BUFFETS – Summer 2018

CHF 55 PER PERSON

PROPOSAL 3

- Frisée lettuce ^{VE,L,G} | Shiitake mushrooms ^{VE,L,G} | Spring onions ^{VE,L,G} | Carrots ^{VE,L,G} | Pickled cucumbers ^{VE,L,G} | Edamame ^{VE,L,G}
- Shrimps ^{L,G} | Sesame ginger dressing ^{V, L,G}
- Glass noodle salad ^{V,L,G}
- Tomato salad | Lemon | Coriander ^{VE,L,G}
- Teriyaki tuna tartare | Wakame | Ginger
- Wraps | Duck | Leek
- Bread rolls | Curry dip ^V

- Tom Kha Kai soup ^L

- Beef | Red onions | Hoisin sauce | Thai basil ^G
- Sea bass | Sweet and sour vegetables ^G
- Vegetable curry ^{V,L,G}
- Jasmine rice ^{VE,L,G}
- Sesame broccoli ^{VE,L,G}

- Stracciatella mousse | Strawberries | Pistachios ^{V,G}
- Mango | Carrot cake | Carrot jelly ^V
- Pineapple | Papaya salad ^{VE,L,G}

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LIGHT LUNCH

CHF 30 PER PERSON / CHF 35 PER PERSON / CHF 40 PER PERSON

SELECTION 1 – THE SMALL ONE

- Leaf-, vegetable and Pasta salad
- Soup at the chef's choice
- Sandwiches (meat, fish or vegetarian)

SELECTION 2 – MIDSIZE

- Leaf-, vegetable and Pasta salad
- Soup at the chef's choice
- Sandwiches (meat, fish or vegetarian)
- Sweet selection from our patisserie

SELECTION 3 – MAKE IT LARGE

- Leaf-, vegetable and Pasta salad
- Soup at the chef's choice
- Sandwiches (meat, fish or vegetarian)
- Pasta dish (meat, fish or vegetarian) at the chef's choice
- Sweet selection from our patisserie

All the dishes will be defined seasonally by our executive chef.

For each person two sandwiches will be provided.

Please find the choice of sandwiches on the following page.

All dishes can be prepared lactose- or gluten-free if you wish so.

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LIGHT LUNCH – SANDWICHES

VEGETARIAN

- Whole wheat baguette | Antipasti | Feta cream | Rocket salad ^V
- Club sandwich (vegetarian) | Tomato | Cucumber | Cheese | Egg ^V
- Olive baguette | Basil cream | Tomato | Mozzarella | Pesto ^V

FISH

- Lye baguette | Smoked salmon | Horseradish cream | Onion sprouts
- Parmesan focaccia | Tuna salad | Corn spread

MEAT

- Baguette | Herb ham | Cheese | Cucumber | Tomato | Mustard cream
- Pesto focaccia | Dried meat | Lettuce | Pickle parsley cream
- Ciabatta | Turkey | Curry mayonnaise | Fruit ^L

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AMERICAN BREAKFAST

10 – 25 PERSONS: CHF 49 PER PERSON
25 – 35 PERSONS: CHF 45 PER PERSON
FROM 35 PERSONS: CHF 39 PER PERSON

- Selection of fruit juices:
Orange | Grapefruit | Multivitamin | Tomato
- Coffee | Tea | Ice water
- Selection of breakfast pastry:
Bread rolls | Croissants | Muffins | Whole – grain bread | White bread | Crisp bread | Rusk
- Brownies | Vanilla pastry
- Butter | Margarine | Marmalade | Honey
- Selection of cereals | Traditional Birchermüsli
- Fruit yoghurt | Plain yoghurt
- 3 sorts of hand fruits | Sliced fruits
- Dried fruits: Apricots | Figs | Apples | Plums
- Cold meat and cheese platter:
Salami | Ham | Raw ham | Turkey breast
Local and international cheese delicacies
- Scrambled eggs | Bacon | Sausages | Ham
- “Rösti” | Baked beans | Champignons

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CONTINENTAL BREAKFAST

UP TO 15 PERSONS:	CHF 35 PER PERSON
15 – 25 PERSONS:	CHF 29 PER PERSON
FROM 25 PERSONS:	CHF 24 PER PERSON

- Selection of fruit juice:
Orange | Grapefruit | Multivitamin | Tomato
- Coffee | Tea | Ice water
- Selection of breakfast pastry
Bread rolls | Croissants | Muffins | Whole – grain bread | White bread | Crisp bread | Rusk
- Brownies | Vanilla pastry
- Butter | Margarine | Marmalade | Honey
- Traditional Birchermüsli
- Additional
Small selection of cold meat and cheese at the chef's choice
+ CHF 5 pro Person

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HEALTHY BREAKFAST

UP TO 15 PERSONS:	CHF 39 PER PERSON
15 – 25 PERSONS:	CHF 36 PER PERSON
FROM 25 PERSONS:	CHF 31 PER PERSON

- Selection of fruit juice:
Orange | Grapefruit | Multivitamin | Tomato
- Coffee | Tea | Ice water
- Selection of breakfast pastry:
Bread rolls | Croissants | Muffins | Whole – grain bread | White bread | Crisp bread | Rusk
- Brownies | Vanilla pastry
- Butter | Margarine | Marmalade | Honey
- Fruit yoghurt | Plain yoghurt
- Selection of cereals
Traditional Birchermüsli
- Dried fruits: Apricots | Figs | Apples | Plums
- 3 kinds of hand fruit | Fruit compote

All dishes can be prepared lactose- or gluten-free if you wish so.

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PERFORMERS BREAKFAST

2 – 40 PERSONS:

CHF 35 PER PERSON

- Coffee | Tea | Ice water
- Orange juice
- Smoothie
- Fresh fruit salad
- Traditional Birchemüsli
- Butter | Margarine | Marmalade | Honey | Chocolate spread
- Cold meat and cheese platter
Salmon | Smoked trout | Whipped cream with horseradish | Cracker
- Butter croissant | Whole – grain croissant | Bread roll | Vanilla pastry (one each)

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