

Wedding Packages Bühlberg



Wedding Packages Bühlberg

Available from 40 persons (20 – 39 on request)

	Bronze	Silver	Gold	Platinum
Pre-arrival for the bridal couple including gourmet package				✓
Styling (hair & make-up) of the bridal couple at 7sources beauty & spa				✓
Trial package: trial dinner, trial make-up, trial night in advance				✓
Organization of the wedding reception	✓	✓	✓	✓
Transfer to Bühlberg and back to the village				✓
Welcome drink (mineral water, punch with and without alcohol)	✓		✓	
Champagne welcome				✓
Free ceremony (furniture & set-up)			✓	✓
Master of ceremonies				✓
Flower decoration for the free ceremony or the church			✓	✓
Aperitif with white wine, prosecco, water, orange juice + 2 snacks per person		✓		
Rich aperitif with white wine, champagne, beer, water, soft drinks, orange juice + 4 snacks per person			✓	
Rich aperitif with white wine, champagne, beer, water, soft drinks, orange juice + 5 snacks per person				✓
Flower decoration for aperitif		✓	✓	✓
4-course menu or BBQ	✓	✓		
5-course menu or BBQ			✓	
6-course menu or BBQ				✓
Wedding cake				✓
Menu card	✓	✓	✓	
Premium menu card				✓
White tablecloths & napkins, table setting, tables, bar tables and chairs	✓	✓	✓	✓
Flower decoration at dinner	✓	✓	✓	✓
Drinks package	✓	✓	✓	✓
Gift table		✓	✓	
Gift table and transfer of gifts to the bridal couple's room				✓
Beamer, screen, microphone and amplifier		✓	✓	✓
Staff costs until midnight	✓	✓		
Staff costs until 02:00 o'clock			✓	
Staff costs until 04:00 o'clock				✓
Midnight snack				✓
DJ until 04:00 o'clock				✓
Drinks including pre-defined cocktails and long drinks until 04:00 o'clock				✓
Childcare until midnight				✓
Give-aways for the guests				✓
Candy Bar				✓
Photo booth with props				✓
Fire bowls with firewood on the lawn		✓	✓	✓
Cleaning and disposal	✓	✓	✓	✓
Overnight stay for the bridal couple in a Junior Suite at hotel Lenkerhof		✓	✓	✓
Price per person in CHF	165.-	205.-	265.-	Ab 580.-

**The price of the "Platinum" package depends on the number of guests*

Bronze

Select your 4-course menu:

Starters

- white wine bread soup with fresh herbs and local cheese
- cream of tomato soup
- foamy herbal soup refined with cream
- small field salad with roasted bacon and diced apple
- small salad with Italian dressing, seeds, sprouts and croutons
- salad variation with local cheese, nuts and croutons
- marinated salmon with dill-mustard sauce

Main courses

- roasted corn chicken breast - carved - on porcini mushroom risotto with balsamic jus
- local veal - with morel cream sauce, vegetables and fine noodles
- Piccata Milanese of local organic veal with broccoli, spaghetti, tomato coulis and parmesan
- breaded pork cutlet with French fries and grilled vegetables
- grilled pork steak with herb butter, grilled vegetables and French fries
- "Zürcher Geschnetzeltes" (thin strips of meat in sauce) with fine noodles and vegetables

Desserts

- baked apple tartlets with warm vanilla sauce
- homemade Panna Cotta cream with wild berries
- variation of mousse au chocolat with fresh fruit

Choose your wines (one white and one red wine):

White wines

Chasselas, Domaine Rouvinez, Wallis, Switzerland

Verdejo, Jaro, Rueda, Spain

Chardonnay, Huarpe Wines, Mendoza, Argentina

Red wines

Garnacha & Tempranillo, Alvaro Palacios, Rioja, Spain

Lancatay Malbec, Huarpe Wines, Mendoza, Argentina

Merlot, Paladin, Veneto, Italy

Further drinks, that are included in this package

Carbonated mineral water, Bühlberg tap water, soft drinks and hot drinks without alcohol

Flower decoration

Our in-house florist is looking forward to your colour request as well as five sample photos, which she will use to create your flower arrangement appropriately.

Possible upgrades

- food offer of silver package + 6.- per person
- drinks offer of silver package + 8.50.- per person
- staff costs for additional hours + 200.- per hour
- give away for guests CHF 10.- per person

Silver

Choose your two aperitif snacks:

- olives (black and green)
- nut mix
- crisps
- puff pastry sticks
- vegetable sticks with dip
- mixed puff pastry
- local dried meat

Choose your 4 course menu:

Starters

- white wine bread soup with fresh herbs and local cheese
- creamy beetroot soup with basil pesto
- foamy herbal soup refined with cream
- cold paprika soup refined with herb quark
- small field salad with roasted bacon and diced apple
- variation of pickled salmon and smoked trout on horseradish mousse with walnut bread
- Tortellini filled with herb cream cheese, olives and cherry tomatoes
- salad variation with local cheese, nuts and croutons
- fried pike-perch fillet in a dried meat coat on creamy sauerkraut

Main courses

- Piccata Milanese of local organic veal with broccoli, lemon risotto and parmesan cheese
- local veal with morel cream sauce, vegetables and fine noodles
- grilled pork steak with herb butter, grilled vegetables and French fries
- medium roasted lamb in a herbal crust with green beans and roasted potatoes
- Entrecôte of beef with herb butter, Rösti fries and green beans with bacon

Desserts

- baked apple tartlets with warm vanilla sauce
- homemade Panna Cotta cream with wild berries
- variation of mousse au chocolat with fresh fruit
- homemade tiramisu with coffee ice cream
- meringue with whisky ice cream and whipped cream
- apricot tart with apricot sorbet

Choose your wines (one white and one red wine):

White wine

Sauvignon Blanc, Sebastian Fargette, Loire, France
Weissburgunder, Schäfer Fröhlich, Nahe, Germany
Chasselas, Domaine la Colombe, Waadt, Switzerland
Riesling, Karthäuserhof, Mosel, Germany

Red wine

Tempranillo & Mazuelo & Graciano, Bodegas Amezola, Rioja, Spain
Barbera, Marchesi Alfieri, Piedmont, Italy
Tempranillo, Garcia Figuero, Ribera del Duero, Spain
Primitivo, Varvaglione, Apulien, Italy

Further drinks, that are included in this package

Carbonated mineral water, Bühlberg tap water, soft drinks, Prosecco, beer, hot drinks without alcohol

Flower decoration

Our in-house florist is looking forward to your colour request as well as five sample photos, which she will use to create your flower arrangement appropriately.

Possible upgrades

- aperitif offer of gold package + 12.- per person
- menu offer of gold package + 14.- per person
- drinks offer of gold package + 19.- per person
- staff costs for additional hours + 200.- per hour
- give away for guests CHF 10.- per person



Gold

Choose your 4 aperitif snacks:

- olives (black and green)
- vegetable sticks with dip
- puff pastry
- local dried meat
- 3 types of tarte flambé (a bit similar to pizza): classic, vegetarian, salmon
- local cheese with homemade pickled vegetable
- homemade nut mix with roasted hazelnuts, cashews and almonds

Choose your 5-course menu:

Starters

- white wine bread soup with fresh herbs and local cheese
- creamy beetroot soup with basil pesto
- cold paprika soup refined with herb quark
- foamy herbal soup refined with cream
- small field salad with roasted bacon and diced apple
- variation of pickled salmon and smoked trout on horseradish mousse with walnut bread
- tortellini filled with herb cream cheese, olives and cherry tomatoes
- salad variation with local cheese, nuts and croutons
- fried pike-perch fillet in a dried meat coat on creamy sauerkraut
- mushroom risotto with cherry tomatoes and cheese "Belper Knolle"
- local veal tartar with organic egg yolk and chives
- variation of Swiss salmon trout with cucumber and horseradish

Main courses

- Piccata Milanese of local organic veal with broccoli, lemon risotto and parmesan cheese
- local veal with morel cream sauce, vegetables and fine noodles
- grilled pork steak with herb butter, grilled vegetables and French fries
- medium roasted lamb in a herbal crust with green beans and roasted potatoes
- Entrecôte of beef with herb butter, Rösti fries and green beans with bacon
- grilled sea bass with saffron sauce, Mediterranean vegetables and polenta
- Swiss zander with white wine sauce, almond broccoli and mashed potatoes with chives
- duo of local beef with mashed potatoes and seasonal vegetables

Desserts

- baked apple tartlets with warm vanilla sauce
- homemade Panna Cotta cream with wild berries
- variation of mousse au chocolat with fresh fruit
- homemade tiramisu with coffee ice cream
- meringue with whisky ice cream and whipped cream
- apricot tart with apricot sorbet
- cheese plate with garnish
- fresh fruit salad
- "Bavarian cream" filled with raspberry pulp

Choose your wines (one white and one red wine):

White wine

Sauvignon Blanc, Sebastian Fargette, Loire, France
Weissburgunder, Schäfer Fröhlich, Nahe, Germany
Chasselas, Domaine la Colombe, Waadt, Switzerland
Riesling, Karthäuserhof, Mosel, Germany

Red wine

Tempranillo & Mazuelo & Graciano, Bodegas Amezola, Rioja, Spain

Barbera, Marchesi Alfieri, Piemont, Italy

Tempranillo, Garcia Figuero, Ribera del Duero, Spain

Primitivo, Varvaglione, Apulien, Italy

Further drinks, that are included in this package

Carbonated mineral water, tap water, soft drinks, champagne, beer, hot drinks without alcohol

Flower decoration

Our in-house florist is looking forward to your colour request as well as five sample photos, which she will use to create your flower arrangement appropriately.

Possible upgrades

- wine offer of platinum package + 10.- per person
- menu offer of platinum package (6th course) + 29.- per person
- staff costs for additional hours + 200.- per hour
- give aways for guests + 10.- per person



Platinum

Choose your 4 aperitif snacks:

- olives (black and green)
- vegetable sticks with dip
- puff pastry
- local dried meat
- 3 types of tarte flambé (a bit similar to pizza): classic, vegetarian, salmon
- local cheese with homemade pickled vegetable
- homemade nut mix with roasted hazelnuts, cashews and almonds
- soup, according to your wishes, in small glasses

Choose your 5-course menu:

Starters

- white wine bread soup with fresh herbs and local cheese
- creamy beetroot soup with basil pesto
- cold paprika soup refined with herb quark
- foamy herbal soup refined with cream
- small field salad with roasted bacon and diced apple
- variation of pickled salmon and smoked trout on horseradish mousse with walnut bread
- tortellini filled with herb cream cheese, olives and cherry tomatoes
- salad variation with local cheese, nuts and croutons
- fried pike-perch fillet in a dried meat coat on creamy sauerkraut
- mushroom risotto with cherry tomatoes and cheese "Belper Knolle"
- local veal tartar with organic egg yolk and chives
- variation of Swiss salmon trout with cucumber and horseradish

Main courses

- Piccata Milanese of local organic veal with broccoli, lemon risotto and parmesan cheese
- local veal - with morel cream sauce, vegetables and fine noodles
- grilled pork steak with herb butter, grilled vegetables and French fries
- medium roasted lamb - in a herbal crust with green beans and roasted potatoes
- Entrecôte of beef with herb butter, Rösti fries and green beans with bacon
- grilled sea bass with saffron sauce, Mediterranean vegetables and polenta
- Swiss zander with white wine sauce, almond broccoli and mashed potatoes with chives
- duo of local beef with mashed potatoes and seasonal vegetables

Desserts

- baked apple tartlets with warm vanilla sauce
- homemade Panna Cotta cream with wild berries
- variation of mousse au chocolat with fresh fruit
- homemade tiramisu with coffee ice cream
- meringue with whisky ice cream and whipped cream
- apricot tart with apricot sorbet
- cheese plate with garnish
- fresh fruit salad
- "Bavarian cream" filled with raspberry pulp

Choose your wines (one white and one red wine):

White wine

Sauvignon Blanc, Domaine Brock, Loire, France
Chardonnay, Merryvale Vineyards, Napa Valley, USA
Heida, Charles Bonvin, Wallis, Switzerland

Red wine

Merlot, Angelo Delea, Tessin, Switzerland

Cabernet Sauvignon & Merlot & Petit Verdot, Tenuta die Sette Cieli, Tessin, Switzerland

Tempranillo, Leda, Castilly y Leon, Spain

Nebbiolo, Rochhe Costamagne, Piemont, Italy

Further drinks, that are included in this package

Carbonated mineral water, tap water, soft drinks, champagne, beer, hot drinks without alcohol, defined long drinks and spirits

Flower decoration

Our in-house florist is looking forward to your colour request as well as five sample photos, which she will use to create your flower arrangement appropriately.

Choose your midnight snack:

- make your own hot dog
- barley soup
- bouillon with thinly cut pancakes
- pizza
- mini burger
- buffet with cheese and dried meat
- currywurst

Choose your give away:

- caramel sweets
- 3 homemade pralines per person
- small bags with chocolate pieces



BBQ instead of menu

Salad

Salad buffet with five raw vegetable salads, three leaf salads, two different dressings, croutons, seeds, bread and baguette

From our smoker

veal steak, spare ribs

From our grill

pork steaks, beef steaks, chicken skewers, "Bühlberg sausage" filled with cheese, salmon in foil

Vegetarian

local grill cheese, vegetable skewers

Sides

grilled vegetables, grilled corn on the cob, rosemary potatoes, fries

Dips & sauces

herbal butter, onion sauce, cocktail sauce, curry sauce, BBQ sauce, guacamole, sour cream dip

Dessert

Dessert in little glasses (choose from bronze package)

price reduction

silver package =	-6.- per person
gold package =	-20.- per person
platin package =	-56.- per person

We reserve the right to make changes to the offer. The conditions of the contract offer apply.