

# 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		✓	✓	✓
<b>Price per person in CHF</b>	<b>165.-</b>	<b>205.-</b>	<b>265.-</b>	<b>Ab 580.-</b>

\*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 + 9.- per person
- menu offer of platinum package (6<sup>th</sup> 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.