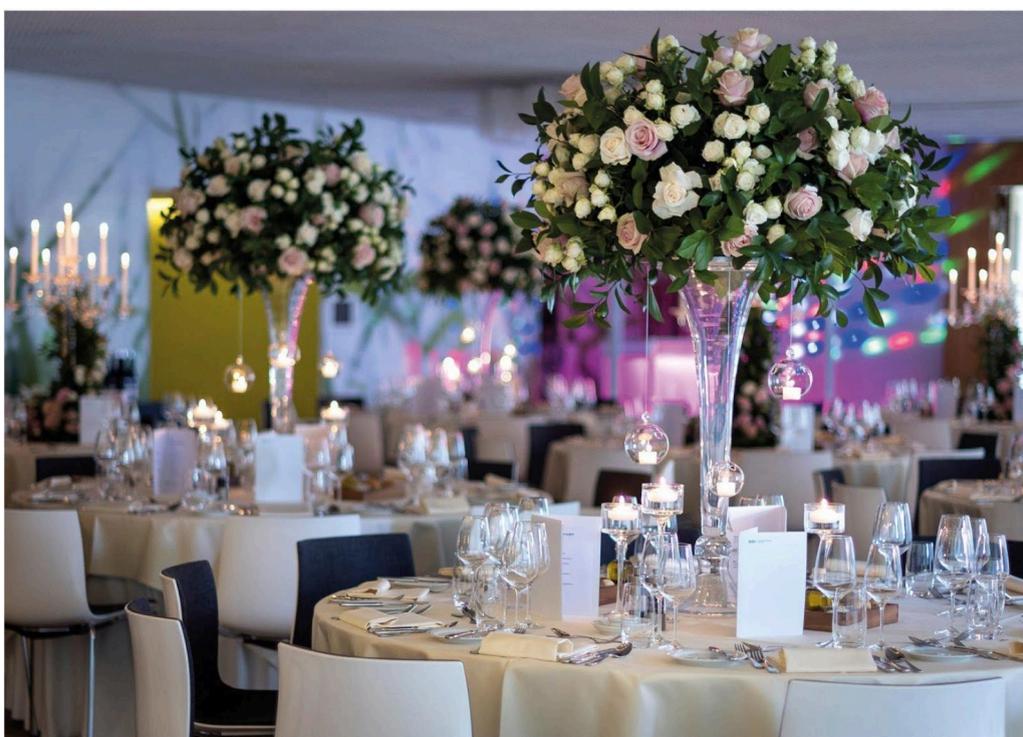


FESTIVE FOOD FOR YOUR WEDDING





Dear bridal couple

We look forward to supporting your celebration at the “GDI Gottlieb Duttweiler Institute” with culinary delights and our heartfelt hospitality and making it an unforgettable experience!

Headed by Kevin Ashbrook, our kitchen crew prepares all dishes using fresh, seasonal produce, sourced regionally whenever possible, and herbs from our own garden. We view our suppliers as partners and cultivate a relationship with them based on trust and openness, selecting them carefully on the basis of clear-cut criteria. We attach great importance to ethical conduct and sustainability.

For our vegetarian and vegan dishes we are always open to inspiration. This is how we create new and delicious creations.

Do you have any specific requests or ideas? We would be pleased to assist you in planning the menus for your wedding.

Please feel free to ask our staff for information regarding any ingredients in our meals that may trigger allergic reactions or food intolerance.

With our best and most hospitable regards,

A handwritten signature in black ink that reads "K. Ashbrook". The signature is fluid and cursive.

Kevin Ashbrook
Executive Chef

A handwritten signature in black ink that reads "R. Müller". The signature is fluid and cursive.

Rudi Müller
Head of Food and Beverage



«FLAT RATE APERITIFS»

Choose an apéro selection that meets your needs.

All canapés are served individually on small plates – for each guest.

«Premium» selection from 20 persons

Your composition | 7 items

CHF 42 per person

«Riche» selection from 20 persons

Your composition | 12 items

CHF 69 per person

«Individual» selection

Your composition | your choice of number of items

CHF 6.50 per item per person

«Snack» selection

Trio of farmer chips | BBQ sweetcorn | marinated olives | crudités | herb dip

CHF 9 per person

All prices include 8.1 % VAT

Key



vegan



lactosefree



glutenfree

**Would you like all the canapés served from the start and a little more quickly?
All the food can be served on plates as an assortment – fast slow food.**

«BUSINESS APÉRO»

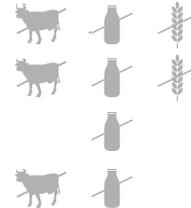
«Easy four» apéro

Seasonal soup

Potato | cucumber | watercress

Jumbo prawns (VNM) | mango | chili

Spring roll | sweet chili



CHF 19 per person

«Easy six» apéro

Seasonal soup

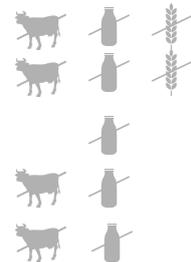
Potato | cucumber | watercress

Jumbo prawns (VNM) | mango | chili

Spring roll | sweet chili

New roots soft white | fruit cake | celery

Cake pop | chocolate



CHF 29 per person

All prices include 8.1 % VAT.



«MENU SUGGESTIONS»

STARTERS

Salmon tartare | Scotland

Avocado | dill | apple | garden cress



Raw ham | Switzerland

Bell pepper | farmers bread | cucumber



Buffalo mozzarella

Oxheart tomato | basil | black olive



Summer salad

Vegetable chips | raspberry dressing | croûtons



INTERMEDIATE COURSES

Gazpacho soup

Mini pizza | rocket salad | artichoke



Tagliatelle

Summer truffle | Grana Padano

Saffron risotto

Seabream (GRC) | pea | cress

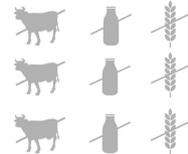


Sorbet (plus CHF 8 per person)

Sorrel

Raspberry

Lemon



MAIN COURSES

Beef entrecote | Switzerland

Market vegetables | melting potato | thyme jus



Roast veal | Switzerland

Ratatouille | citrus mashed potatoes | port wine jus



Sea bass filet | Greece

Leek cannelloni | broccoli | pine nut | tomato

Sweet potato

Spring onion | curry | cashew nut | bell pepper | sesame

DESSERTS

Strawberry

Almond | peppermint | meringue



Chocolate

Nut crumble | raspberry | poppy seed

Fruit salad

Sorbet | peppermint



You have the choice between one served dessert or two small desserts from the buffet.
Would you like an additional dessert (CHF 6 per person) at your buffet? Then let yourself be inspired by our seasonal food and drink menu.

3-courses CHF 88 per person

4-courses CHF 103 per person

5-courses CHF 117 per person (Complete your menu with an additional starter or intermediate course)

CHILDREN MENUS

Chicken-nuggets (CH) | fries | ketchup

CHF 17



Spaghetti Napoli | parmesan cheese

CHF 15



Chicken schnitzel (CH) | fries | ketchup

CHF 17



Chocolate ice cream | vanilla ice cream | smarties | whipped cream

CHF 7



MIDNIGHT SNACKS

Gulash soup (CH)

CHF 10



Sandwich (CH)

CHF 10

Chilli con carne (CH)

CHF 10



Grison barley soup (CH)

CHF 10

Frankfurter (CH) with bread

CHF 10

All prices include 8.1 % VAT.

GDI GOTTLIEB DUTTWEILER
INSTITUTE

CREATING

FUTURES