

APERITIFS & COCKTAILS IN THE VICTORIA-JUNGFRAU GRAND HOTEL & SPA

Cold appetizers

Tête de Moine with fig mustard

CHF 6.– / € 4

Grissini with air-dried ham from the Grisons

CHF 6.50 / € 4.30

Smoked breast of duck
with glazed balsamic apricots

CHF 6.50 / € 4.30

"Hobelkäse" (Alpine cheese wafers) rolled
and stuffed with truffle and herbs

CHF 7.– / € 4.60

Fiery avocado and tomato mole
with tortilla chips

CHF 7.– / € 4.60

Mille-feuille of grilled vegetables and
air-dried beef from the Grisons

CHF 7.– / € 4.60

Canapés

Herb focaccia with caviar of aubergines

CHF 5.– / € 3.30

San Daniele ham with fig mustard
served with tomato baguette

CHF 7.– / € 4.50

Tatar of beef with fried egg of quail

CHF 7.– / € 4.50

Smoked fillet of Scottish "Loch Fyne" salmon
with green asparagus and Japanese
horseradish

CHF 9.– / € 6

Terrine of goose liver
served with Calvados apples on brioche

CHF 9.– / € 6

Warm appetizers

Vegetarian vegetable skewer
backed in Tempura pastry
with pesto of black olives

CHF 6.50.– / € 4.30

Roasted chicken skewer with mango chutney

CHF 7.– / € 4.60

Mini burger of veal
with Pommery mustard sauce

CHF 7.50 / € 5

Quiche Lorraine with bacon chips

CHF 7.– / € 4.60

Balls of crab meat with light
garlic sauce and chili

CHF 7.50 / € 5

Prawns in potato coating
with spicy peanut sauce

CHF 7.– / € 4.50

Choice of 4 spicy puff pastries

Per person CHF 17.– / € 11.30

Our home-made sushi

Pressed sushi
with soy sauce and marinated ginger
3 pieces of each per person

Thai asparagus

Ama Ebi (shrimp)

BBQ eel

Tuna

CHF 7.– / € 4.60

Our creative Appetizers
for the tasteful moments of your event

Praline of French "Label Rouge" goose liver
and truffle in an Asian spice- bread coating
with mango
CHF 16.- / €10.60

Smoked sturgeon served with Blinis,
Keta caviar and sour cream
CHF 18.- / €12

Fillet of salmon served with Blinis
and Sevruga caviar
CHF 34.- / €22.60

Lobster with Sevruga caviar served with
tartines
CHF 38.- / €25.30

STAND-UP LUNCH – FLYING BUFFET

As a prelude

Cavallion melon sticks
with smoked raw ham

Rose of smoked salmon
with a horseradish Panna Cotta

Tuna with sesame, avocado puree
and Asian vinaigrette of radish

Small "Oberland" vitello with tuna sauce

Small Greek salad with feta cheese and
olives

A Spanish & Asian Intermezzo

Spicy Thai gazpacho with marinated
black tiger prawns

Warm & tasty treats from around the world

Cream cheese and dried tomato ravioli
with creamed leeks

Burger of pike with mango chutney
and tiny potatoes

Breast of chicken curry with perfume rice

Lamb saltimbocca with spinach, garlic jus
and cumin

Cubes of sirloin beef Stroganoff with beans
wrapped in smoked bacon and wasabi
"spätzle" (tiny dumplings)

perfected with a sweet temptation from our patisserie

Red berry compote with vanilla sauce

Spicy chocolate mousse
with orange fillets and tarragon

Amaretti with coffee Panna Cotta

Seasonal fruit with its froth

Pastries

Per person CHF 70.– / € 46.60

We are delighted to serve this
stand-up lunch from 30 persons

A FEW SUGGESTIONS FOR INDIVIDUAL NEW COMPOSITION

Hors d'oeuvres

Ratatouille terrine with Schangnau buffalo
mozzarella and king prawn kebab
CHF 27.- / €18

Smoked fillet of Scottish salmon
and peppered Saku tuna sashimi
with Asian pesto
CHF 28.- / €18.60

Chartreuse of prawn, avocado
with marinated cucumber
and cocktail sauce
CHF 29.- / €19.30

Marbre of quail and duck's liver
with wafer-thin slices of Pata Negra ham
CHF 34.- / €22.60

Soups

Essence of Hertenstein tomato
with a braised onion ravioli and a king prawn
CHF 17.- / €11.30

Truffled leek and potato soup
with Indian lamb meatball
CHF 18.- / €12

Scallop Royal
served in lemon-grass soup
CHF 18.- / €12

Foamy shellfish soup with fried langostino
and prawn wan tan
CHF 19.- / €12.60

Clear ox-tail soup with sherry,
its ravioli and vegetable
CHF 16.- / €10.60

Fish dishes (served as an entrée or main course)

Shrimps braised in "Rubli" bacon
served with mousseline of cauliflower
and chick-pea nage
Starter: *CHF 40.- / €26.60*
Main course: *CHF 55.- / €36*

Medallion of monkfish braised
with Mediterranean flavours, aubergine tartar
and nettle froth
Starter: *CHF 36.- / €24*
Main course: *CHF 54.- / €36*

Fried fillet of Dover sole stuffed with
pineapple in a Japanese panko coating, with
oriental rice and a lemon-grass nage
Starter: *CHF 40.- / €25*
Main course: *CHF 55.- / €35*

Crisp fried pike-perch
with champagne, cream sauerkraut
and a mustard & sweet pepper sauce
Starter: *CHF 40.- / €25*
Main course: *CHF 58.- / €38.60*

Meat dishes

Stuffed breast of Aargau chicken with
rosemary jus, market vegetable
and white Ticino polenta slices
CHF 54.- / €36

"A duet of veal"
Veal crepinette (fillet) and involtini (saddle)
with port wine jus, market vegetable and
potato cannelloni
CHF 60.- / €40

Fillet of US-beef, pepper gravy,
potato tart "Bernese style" and vegetable
in season
CHF 65.- / €43.30

Saddle of Irish lamb in a crisp white-bread coating, mustard-seed, balsamic sauce and young beans
CHF 55.- / € 35

Saddle of veal fried in herbs with spinach olive risotto, confided shallots and a balsamic sauce
CHF 58.- / € 38.60

Vegetarian dishes

Baked cigar of Arborio rice with creamy leeks and feta cheese
CHF 36.- / € 24

Baked tofu and grilled pineapple served with an Indian vegetable curry
CHF 38.- / € 25.30

Cheese

Cheese specialities from the "JUMI" dairy and master cheese maker Rolf Beeler, served with fig mustard, grapes and fruit bread
CHF 20.- / € 13.30 per plate

Desserts

Charlotte of maracuja cream served with chocolate sauce
Bourbon vanilla ice-cream
CHF 23.- / € 15.30

Baked chocolate tart served with marinated strawberries
Yoghurt and mascarpone ice-cream
CHF 24.- / € 16

Crème brûlée with Tahiti vanilla and sorbet trilogy on a chocolate leaf
CHF 20.- / € 13.30

Variation of "Felchlin" chocolate
CHF 22.- / € 14.60

Cultivated yoghurt with strawberries and elderflower
Dark Grand Cru chocolate
CHF 16.- / € 10.60

Hazelnut Royal of Grand Cru chocolate on crisp, frozen raspberries and a glint of gold
CHF 24.- / € 16

BUFFETS

Buffet 1

Carpaccio of beef with
Parmesan wafers and
fried mushrooms

Vitello of "Oberland" veal with tuna sauce

Parma ham sliced at the buffet,
served with melon

Marinated Mediterranean vegetable

Roma tomato mousse
with chive sauce

Cocktail prawns and pineapple in a glass

Pie of smoked salmon with its grilette

Smoked and peppered fillets of trout
with horseradish mousse and lemon

Apple and celery salad
with smoked breast of duck

King prawns and pesto bread
on a garden rocket and tomato salad

Assorted leaf and vegetable salads
with smoked breast of duck

Selection of assorted bread
and farmer's butter

Seasonal cream soup or consommé
with garnish

Salmon slice with a braised fennel,
potato and olive ragout, confided tomatoes
White wine sauce

Roast beef with a creamy pepper sauce,
beans wrapped in bacon and potato gratin

Crisp leg of "Oberland" pork with a caraway
and dark beer sauce,
creamy savoy cabbage and quark pizokel

Penne (live station) with garden rocket,
cherry and dried tomatoes, garlic,
cream and Parmesan

Cheese specialities from the "Jumi" dairy
and master cheese maker Rolf Beeler, served
with fig mustard, grapes and fruit bread

Our ice cream trolley with streusel and crisp

Seasonal fruit with its froth

Passion fruit crème brûlée

Thurgau apple duet in a glass

Orange mousse on chocolate sponge

Tiramisu with frosted strawberries

Chocolate and hazelnut Royal

Red berry compote in a glass with vanilla
sauce

CHF 168.- / €112 per person

We are delighted to serve this buffet from 45
persons

Buffet 2

Salmon terrine with pickled cucumber and confided tomatoes

Smoked salmon and marinated young vegetable flan

Prawn cocktail with mango and cognac sauce

Scallop, king prawn and tuna salad with green Thai papaya salad

Roma tomato mousse with basil sauce

Duck liver terrine with toasted brioche served in a glass with its mousse
Pear and port wine jelly

Salmon gilette pie

Czar fillet of salmon with green asparagus

Pulpo carpaccio with citrus fruits

Hot marinated fillet of char with vegetable and mushrooms

Terrine of "Bregenz" chicken with apple and celery salad

Seasonal cream soup or consommé with garnish

Rolled Dover sole stuffed with dried tomatoes and basil, served with spinach and potato risotto

Oriental Stroganoff of lamb with spicy aubergines and oriental rice

Saddle of Oberland veal in a herb coating, with a creamy mushroom sauce, carrots and "spätzlie"

Arborio risotto (live station) with saffron, market vegetable and shitake mushrooms

Cheese specialities from the "Jumi" dairy and master cheese maker Rolf Beeler, served with fig mustard, grapes and fruit bread

Selection of assorted bread and farmer's butter

Frangipani tartelettes with exotic fruit

Mille-feuille with white chocolate mousse

Lime and quark mousse with a melon salpicon

Pistachio lollipops in a fruit soup

Sour-cream tart with a banana and passion fruit ragout

Orange mousse with chocolate sponge

Cream custard strudel with cherry compote

Chocolate fountain with strawberries and pineapple

Our ice cream trolley with croquants

CHF 187.- / €124.60 per person

We are delighted to serve this buffet from 45 persons

VARIOUS OPTIONS

Wedding arrangement ‚VICTORIA‘

- ½ bottle aperitif au Champagne
- Delightful 4-course menu
 - starter
 - soup
 - main dish
 - served dessert(extra charge for a dessert buffet CHF 20.– p.p.)
- ½ bottle Swiss white or red wine
- 1 liter mineral water
- Coffee or tea à discrétion with friandises
- Festive flower decoration
- Menu printing
- Wedding cake
- White scurtings with loop
- Midnight surcharge till 2 hrs

for a package price of
CHF 245.– / € 163.30 per person

or

Wedding arrangement ‚JUNGFRAU‘

- Delightful 4-course menu
 - Starter
 - Soup
 - Main dish
 - served dessert(extra charge for a dessert buffet CHF 20.– p.p.)
- ½ bottle Swiss white or red wine
- 1 liter mineral water
- Coffee or tea à discrétion with Friandises
- Festive flower decoration
- Menu printing
- Midnight surcharge till 2 hrs

at a package price of
CHF 190.– / € 126.60 per person

Menu printing

(with title and company logo)
CHF 5.50 / € 3.60 per card

Coffee or tea à discrétion

CHF 7.50 / € 5 per person

Coffee or tea à discrétion

With dainty confectionery
CHF 9.50 / € 6.30 per person

Mineral water/ Soft drinks 3dl

CHF 7.50 / € 5 per person

Table decoration

CHF 12.– / € 8 per person

Room decoration

According to costs

Chair couverture with loop

CHF 22.– / € 14.60 a chair

5-light candelabra

CHF 180.– / € 113 incl. flowers

Piano rental (tuned)

CHF 450.– / € 300

Grand piano rental (tuned)

CHF 1600.– / € 1066.60



TERMS OF AGREEMENT

1. The Hotel VICTORIA-JUNGFRAU shall receive the **final choice** of menu and wines no later than 14 days before the function

2. The Hotel VICTORIA-JUNGFRAU shall receive the **seating plan** no later than 72 hours before the function.

3. The Hotel VICTORIA-JUNGFRAU shall receive 48 hour advance notice of the **number of persons** attending an event. The invoice will be based on this given number of persons. The final invoice will include any number of persons above this given figure. All invoices for food and beverage functions will be charged on the daily house count, irrespective of whether guests actually participate or not.

4. Function organizers shall provide the Hotel VICTORIA-JUNGFRAU with **full details** of the proceedings (speeches, entertainment etc.) at least 24 hours before the event is due to take place.

5. The Hotel VICTORIA-JUNGFRAU is only able to **guarantee perfect quality of food and beverages** (i.e. coffee breaks, meals etc.) if participants arrive at the time agreed, or if the organizers give at least one hour's notice of any change of starting time.

6. Corkage

A corkage fee of CHF 55.-/ €34.40 per 7dl bottle will be levied for wines and champagne not purchased at the hotel. Additional beverages on request.

7. Fireworks and sparklers

For reasons of safety, no fireworks or sparklers are permitted inside the hotel. Any outdoor firework display requires permission from the local authority.

8. Midnight surcharge

We are pleased to make the necessary arrangements for events extending beyond midnight.

The following surcharge per hour or part of hour will be made:

up to 60 persons

CHF 350.- / €233.30

61 to 100 persons

CHF 450.- / €300

101 to 150 persons

CHF 550.- / €366.60

151 to 200 persons

CHF 650.- / €433.30

from 201 persons

CHF 7500.- / €500

DECLARATION OF ORIGIN

Veal	Switzerland
Pork	Switzerland
Poultry	Switzerland
Lamb	New Zealand
Beef fillet	Switzerland
Beef entrecote	Switzerland
Venison	Austria
Duck	France
Guinea fowl	France

Euro prices have been calculated at an exchange rate of €1 = CHF 1.50 and are intended as guidance only. The prevailing exchange rate will apply.