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WEDDING PLANNER

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Dear Bridal Couple

Congratulations on your upcoming wedding!

We are delighted that you would like to celebrate this special day with us. The Placid Hotel Lifestyle & Design is a place for cosmopolitans and for connoisseurs. A hub for countless threads that converge here and separate again. Inspired by the urban architecture of the surrounding area, the house is built from a single mould. Exposed concrete, oak wood, clay plaster and glass set an example of honest, timeless design. Our hotel rooms are located on the five top floors, so a wonderful view for your overnight guests is guaranteed!



The Buckhuser is a restaurant with heart and soul, lively and open. Lounge, bar, bistro and restaurant in one, meeting point and favourite place in the heart of Zurich-Altstetten. On the table: newly interpreted classics made from regional ingredients. Ready to provide culinary accompaniment to your wedding celebration.

We would be happy to welcome you for a tour and an on-site consultation.

We look forward to seeing you!

Your Placid Team

Our Premises

Restaurant Buckhuser | Terrace

The Buckhuser is a restaurant with heart and soul, lively and open. Lounge, bar, bistro and restaurant in one, meeting point and favourite place in the heart of Zurich-Altstetten. On the table: newly interpreted classics made from regional ingredients. The restaurant is suitable for groups of up to 120 people. Exclusive rental of the restaurant is possible on request.







Banquet Hall

Whether a simple dinner or a sumptuous menu followed by a party - the light-flooded, multifunctional banquet hall, equipped with state-of-the-art technology, helps every type of wedding to be a success. Two partition walls and direct terrace access allow the room to be designed to suit any occasion. With banquet seating, the 173 m2 room is suitable for 100 people, with round tables for 64 people.







Hotelrooms

After an exciting party, your guests are welcome to rest in our hotel rooms. High above the rooftops of Zurich, the functionally designed rooms offer a beautiful view of the mountains and the city.







Oragnisational Information

Parking

All your guests' cars will find a safe place in our underground car park.

Hotel

- Check in from 3 pm, check out until 12 pm
- Four-legged friends are also welcome to stay with us.
 Costs per dog and night are CHF 15.
- Breakfast: Monday to Friday 06:30 10:00 a.m. | Saturday and Sunday – 06:30 – 11:00 a.m.

Tap fee

For self-organised drinks, we charge a tap fee for serving the wine of CHF 35.00 per 75cl bottle.

Vegetarians and allergies

Please let us know well in advance of any vegetarians or allergies so that we can suggest an appropriate alternative to the wedding menu.

Flower arrangements

We will be happy to help you organise the appropriate floral decorations. We recommend Mrs Frohofer and her flower shop <u>Vier</u> Jahreszeiten.

Contact person

To coordinate the big day, we need a contact person who, together with the service management, will determine the timetable for the evening. We need an internal schedule in advance in order to organise the evening optimally.



Wedding Reception

Apéro Buckhuser from 10 persons

Homemade Flûtes
Olives and parmesan, 3 kinds of vegetable sticks with sour cream dip

per Person 12.50

Apéro Bucki vegan from 10 persons

Olives, pita bread, 3 kinds of vegetable sticks, hummus, baba ganoush (eggplant puree)

per Person 14.50

Apero Classic from 10 persons

Antipasti wrap
Tomato and mozzarella skewer with pesto
Dates wrapped in bacon
Ham croissants, cheese cakes
and tarte flambée

per Person 24.50







Hochzeit-Menüs

Menu vegan from 10 persons

Chickpea salad with melon and mint

Lentil meatballs with grilled apple and aubergine served with Mediterranean vegetables

Tiramisu with exotic fruits

per Person 38.00

Menu with pork filett from 10 persons Tomato-buffalo mozzarella salad with rocket-salad and Balsamico

Pork fillet on Port wine jus
with duchess potatoes and beans in bacon wrap

Chocholate brownie with Grand Marnier mascarpone-cream

per Person 58.00







Menu with roastbeef from 10 persons

Mixed leaf salad with lukewarm mushrooms on cranberry jelly ***

Roast beef slice on sauce béarnaise with seasonal vegetables and potato gratin

Curd dumpling with plums compote and vanilla ice cream

per Person 58.00

Menu with maispoularde from 10 persons Green baby spinach salad with egg and caramelized goat's cheese

Herb-scallops on truffle risotto

Maispoularde with saffron-Tagliatelle herb puree, Vichy carrots ***

Chocolate brownie with walnut ice cream and raspberries

per Person 68.00

Menu with veal shoulder from 10 persons Poultry terrine with cumberland sauce, red cole slaw salad and salad-bouquet

Veal slice, cooked at low temperature with forest mushroom cream sauce, truffeld potatoe gratin, mashed carrots and seasonal vegetables

White chocolate mousse with cassis foam and sour cream ice cream

per Person 78.00

4 course menu with beef filet from 10 persons

Duet of smoked salmon and sturgeon tartar,
mixed salad and lime-aioli

Porcini essence with herb croutons

Pink roasted beef fillet with béarnaise sauce,

Duchess potatoes and baby vegetables

Homemade chocolate cake with white coffee mousse and roasted nuts

per Person 120.00





