



SEEPARK THUN
CONGRESS
HOTEL****

WEDDINGS – IDEAS FOR YOUR BIG DAY

WEDDING MENU I

Tapas Variation

Tomato with buffalo-mozzarella pearls and basil, parmesan-cheese splinters with fig mustard, smoked salmon with cucumber and dill, antipasti vegetables with olives, regional meat specialities with mixed pickles

Beef consommé with sherry, vegetable strips and cheese puff pastry

Fried fillet of salmon trout from Rubigen, Venere rice and sugar peas

Passionfruit sorbet with Prosecco

Prime ribs of Swiss veal with herb crumble and portwine braising juice

Potato gratin and vegetables from the market

Choice of regional cheese with dried-fruit bread and chutney

Sweet-dish Buffet

Mixed ice-cream (1 sorbet and 1 ice-cream)

Meringue with whipped cream

Toblerone-chocolate mousse with pear

Caramel dessert cream grandmother's style with almonds

Fruit salad with berries

Carrot cake

134.–

WEDDING MENU II

Carpaccio of Swiss alpine salmon with citrus fruit, avocado and quinoa

Champagne cream soup with fried black tiger prawn

Tagliolini with truffle cream sauce and leek

Passionfruit sorbet with Prosecco

Beef fillet roasted in one piece with braising juice and bearnaise sauce

Crispy potato balls with almonds and vegetables from the market

Three kinds of regional cheese with dried-fruit bread and chutney

Coconut chocolate cake with banana ragout and mango sorbet

123.– complete menu | 113.– without cheese

WEDDING MENU III

Veal-meat terrine with dried fruit and pistachios, mushrooms and cranberries

Maize cappuccino with milk foam and chicken fritters

Pike-perch saltimbocca with pea risotto and bacon foam

Lemon sorbet with vodka

Veal loin roasted in one piece with truffle cream sauce

Tagliolini and vegetables from the market

Sweet-dish Buffet

Mixed ice-cream with whipped cream and meringue

Mousse of bitter-sweet chocolate with crunchy tuile

Panna cotta with berry compote

Pistachio cake

Stracciatella cream with puff pastry

136.-

WEDDING CAKES

Chocolate cake

Vanilla cake

Black-Forest cake

Stracciatella cake

Quark cake with fruit

Yoghurt cake with fruit

Flavours: strawberry, raspberry, lemon, passionfruit, mango

Ice-cream cake with biscuit

Flavours: vanilla, chocolate, mocha, pistachio, strawberry

Decoration: coating of white sugar fondant, marchpane roses and sugar decoration

On request, bride figurine available

Diametre	Number of persons	Cake price
24 cm 18 cm	20	260.-
35 cm 18 cm	30	390.-
35 cm 24 cm 18 cm	40	520.-
40 cm 28 cm 18 cm	50	650.-
35 cm 28 cm 22 cm 18 cm	54	702.-
40 cm 28 cm 22 cm 18 cm	60	780.-
40 cm 35 cm 24 cm 18 cm	68	884.-
40 cm 35 cm 28 cm 22 cm 18 cm	80	1040.-