



MEETINGS & EVENTS

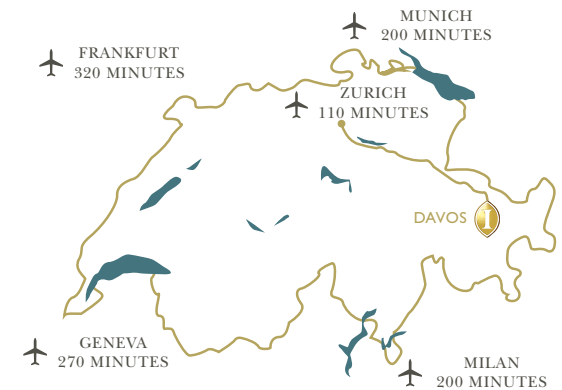


DESTINATION DAVOS

A cosmos vibrant with fascinating and well-balanced contrast: that's Davos. Sports Eldorado, health resort, business location and cultural metropolis amidst a superb Alpine landscape to make Europe's highest municipality a place of endless possibilities.



THE JOURNEY



Davos lies in the heart of the Grison Alps, yet can be reached easily and conveniently by car or train from Zurich Airport or other major airports.

The train station, located just a few minutes away from the hotel, has regular connections to Zurich main station.

To make this journey even more convenient for groups traveling by car or coach, we provide a waiting lounge at the Holiday Inn Express Zurich Airport.

For parking we offer 24 outdoor & 108 underground parking spaces with 6 electric vehicle charging stations and 4 bus parking spaces.



ALPINE GOLDEN MOMENTS

Thanks to its privileged location above Lake Davos at the entrance to the scenic Flüela mountain pass, the AlpenGold Hotel Davos combines seclusion with comfort. With its spectacular architecture, culinary diversity, spacious rooms and breathtaking panoramic views of the mountains, the AlpenGold Hotel Davos offers a truly unique setting for memorable events.

With great passion and attention to detail, our banqueting team works hand in hand with you to make your event an unforgettable experience.



ROOMS & SUITES

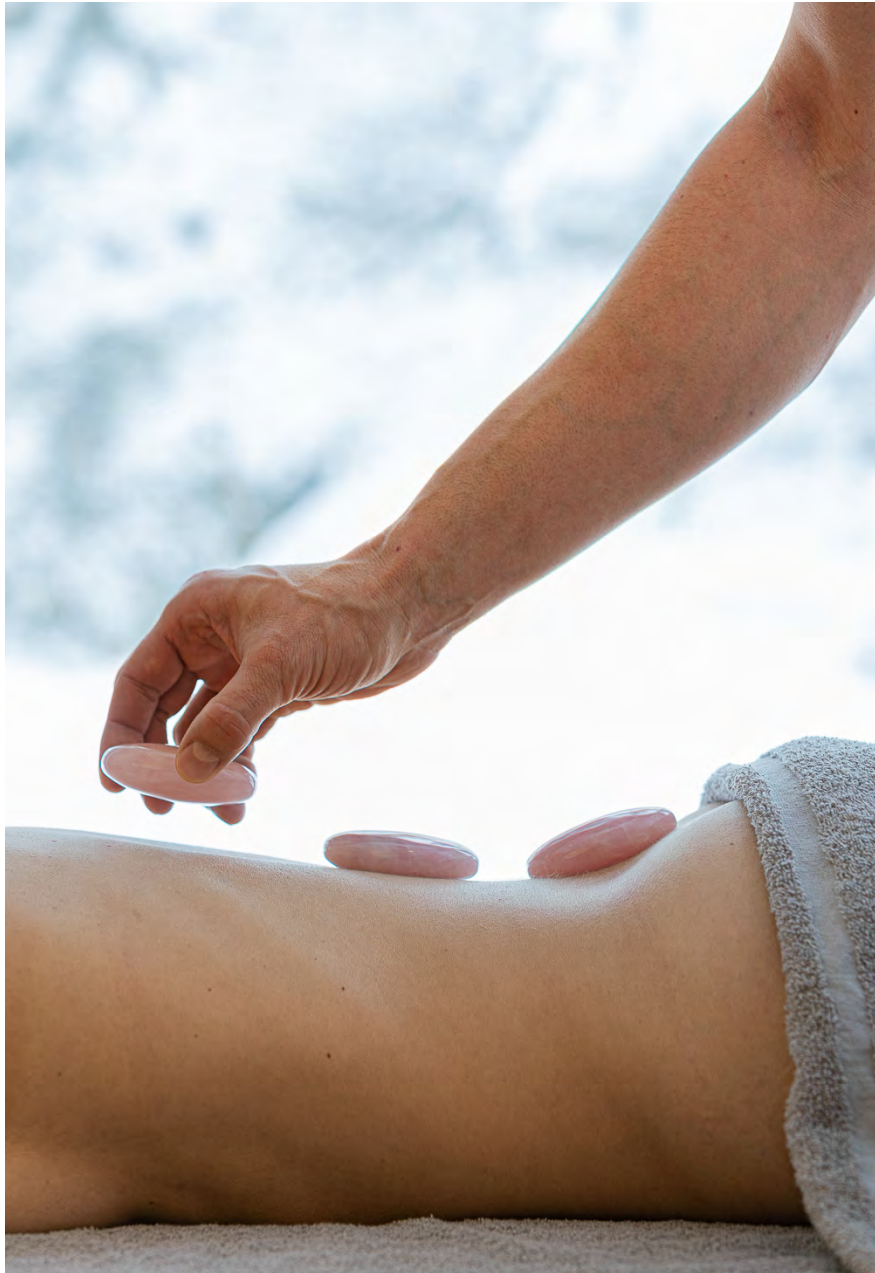
All our 216 spacious, tastefully furnished rooms and suites provide a private balcony or terrace, offering a breathtaking view of Davos and its mountains.



RESTAURANTS & BARS

For gastronomic experiences, we offer something special for every taste.

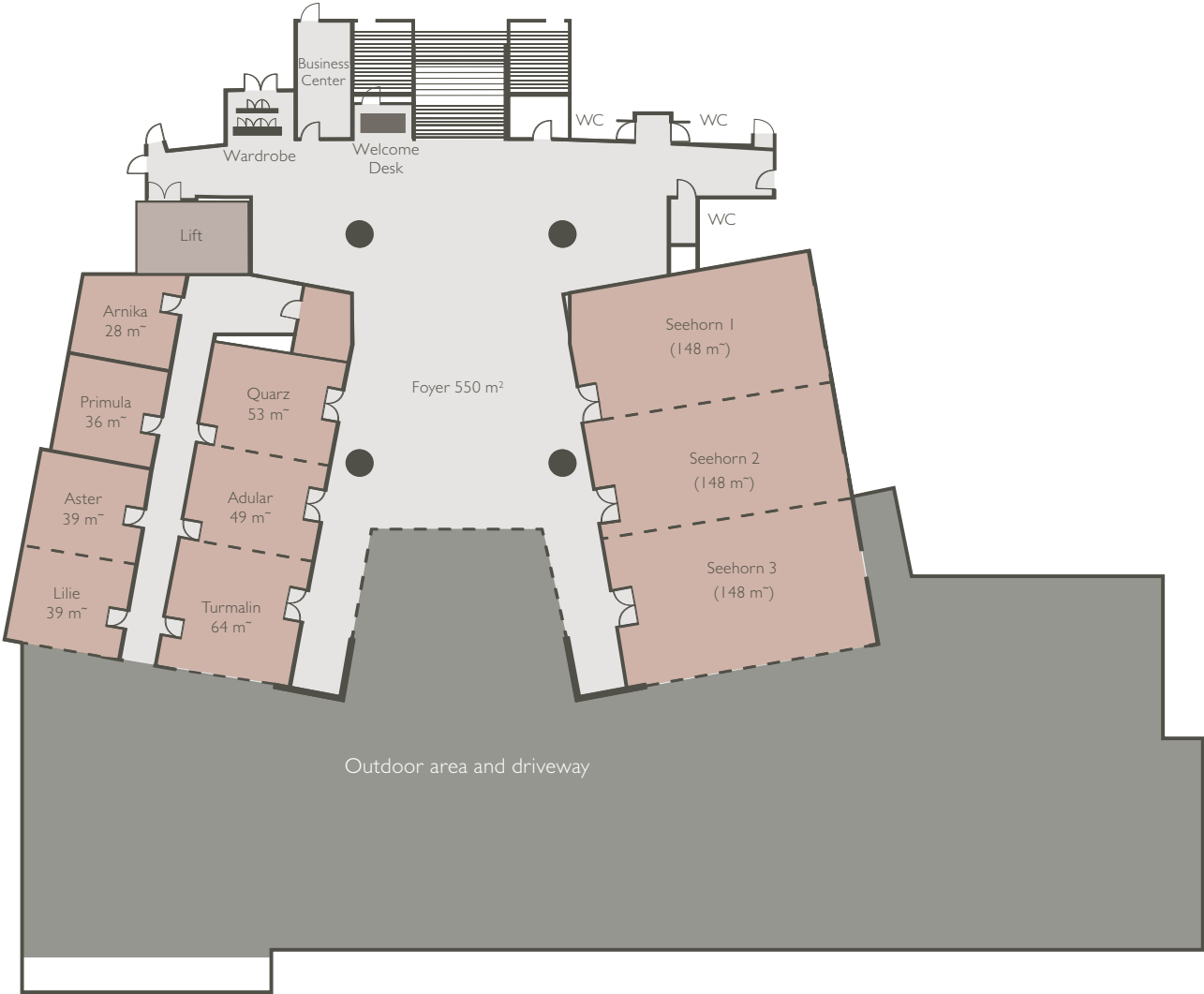
Nut's & Co Lounge, with hearty snacks & great cocktails, Al Pino, our Italian Restaurant based on "Mama's" recipes, Capricorn our Alpine brasserie with international cuisine, our Cheese Bubble with traditional Swiss Cheese specialties, or Studio Grigio, the only rooftop fine dining restaurant & bar in Davos. The choice is yours!



ALPINE SPA

There are moments when you wish time would simply stand still. That is just how you will feel in our Spa Necsens in front of a dreamlike mountain backdrop, spoiling your body and your soul. Renew your energy after an exhausting day on the ski slopes, hiking trails or after a long conference. The 1,200 m² wellness area promises you pure relaxation with an indoor and outdoor pool, a spacious sauna area, two wonderful steam baths, a fitness room and 14 treatment rooms including two luxury spa suites, each with a whirlpool and private sauna.

FACILITIES








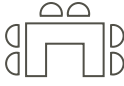
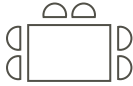

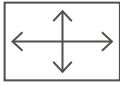

Our expansive conference center features 10 modern, sophisticated event spaces, from boardrooms to a ballroom, all equipped with state-of-the-art technology.

For receptions there's a large, naturally lit foyer, and outdoor areas are also available.

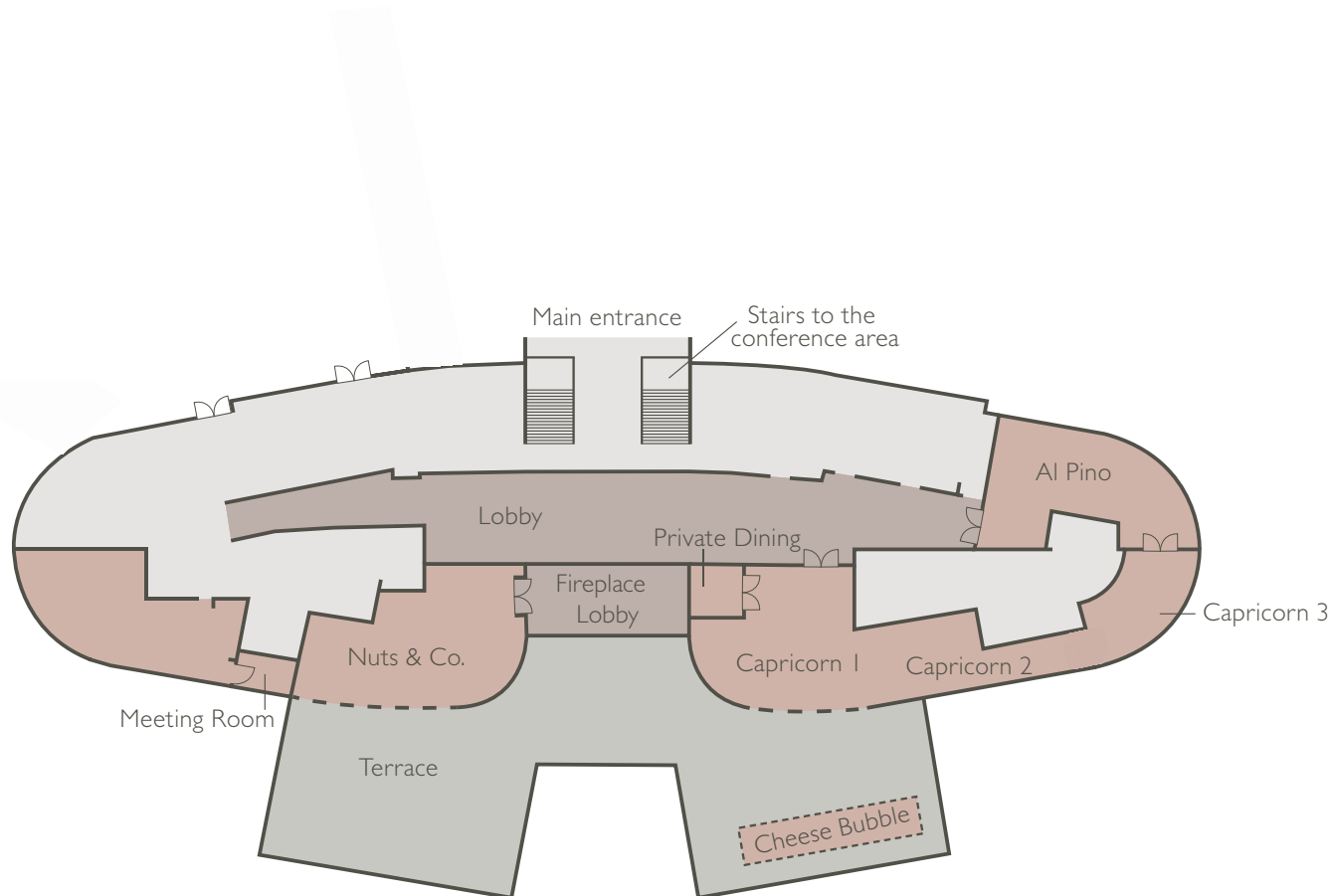
Due to its separate ground-level entrance our conference area is ideal for vehicle presentations, concerts & exhibitions.

Facilities | Capacity | Ground Floor | 10th Floor | Additional Spaces | Exclusivity

CAPACITY

										
SEATING	THEATRE	CLASS-ROOM	COCKTAIL RECEPTION	BANQUET	CABARET	U-SHAPE	BLOCK TABLE	AREA (m ²)	LENGTH X WIDTH (m ²)	HEIGHT (m ²)
Seehorn	420	306	432	300	180	-	-	446	27 x 16.5	4.5
Seehorn 1	140	90	144	90	54	40	-	148	9 x 16.5	4.5
Seehorn 2	140	90	144	90	54	40	-	148	9 x 16.5	4.5
Seehorn 3	140	90	144	90	54	40	-	148	9 x 16.5	4.5
Turmalin+Adular+Quarz	160	108	185	100	60	64	54	169	22.5 x 7.5	3
Turmalin	60	36	70	40	30	26	22	64	8.5 x 7.5	3
Adular	40	27	55	32	18	18	14	49	6.5 x 7.5	3
Quarz	40	27	60	32	24	20	18	53	7 x 7.5	3
Lilie+Aster	72	42	100	70	36	36	30	78	13 x 6	3
Lilie	32	18	48	32	18	18	12	39	6.5 x 6	3
Aster	32	18	48	32	18	18	12	39	6.5 x 6	3
Primula	-	-	-	-	-	-	12	36	6.5 x 5.5	3
Arnika	-	-	-	-	-	-	10	28	5 x 5.5	3
Foyer	-	-	360	220	-	-	-	550	-	-

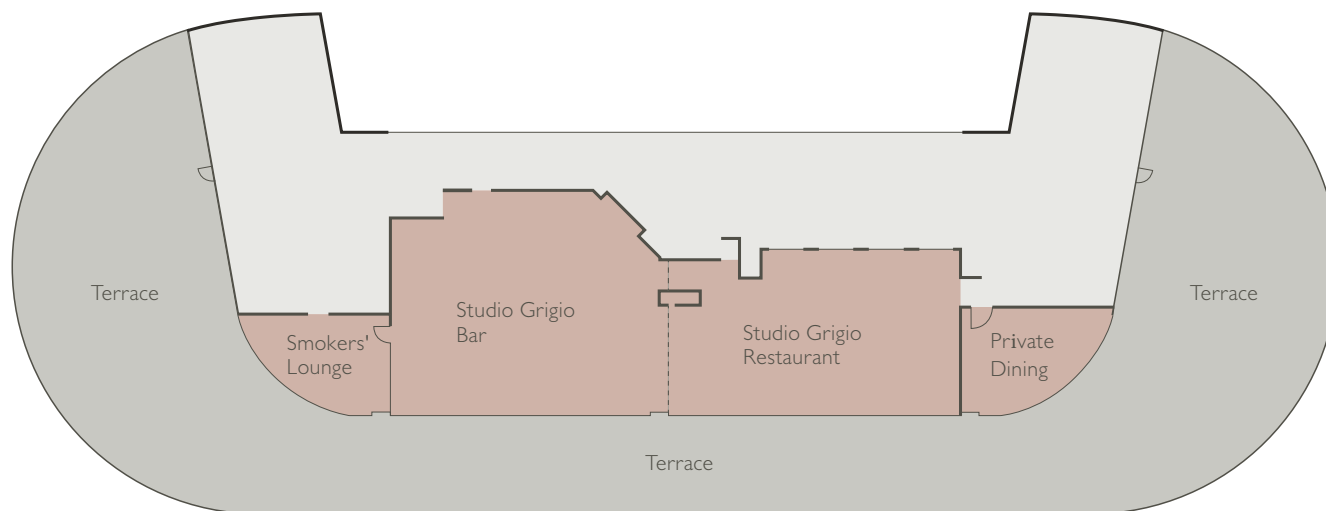
GROUND FLOOR



The ground floor houses our Al Pino and Capricorn Restaurants and our Nuts & Co. Lounge bar, both of which have direct access to a large sun terrace. During the winter season our Cheese Bubble Pop-up Restaurant opens on our terrace.

All our restaurants and our generous and impressive lobby prove itself as the perfect locations for events, cocktail receptions, stand-up lunches or buffets as well as group check-ins, hospitality desks or meeting points.

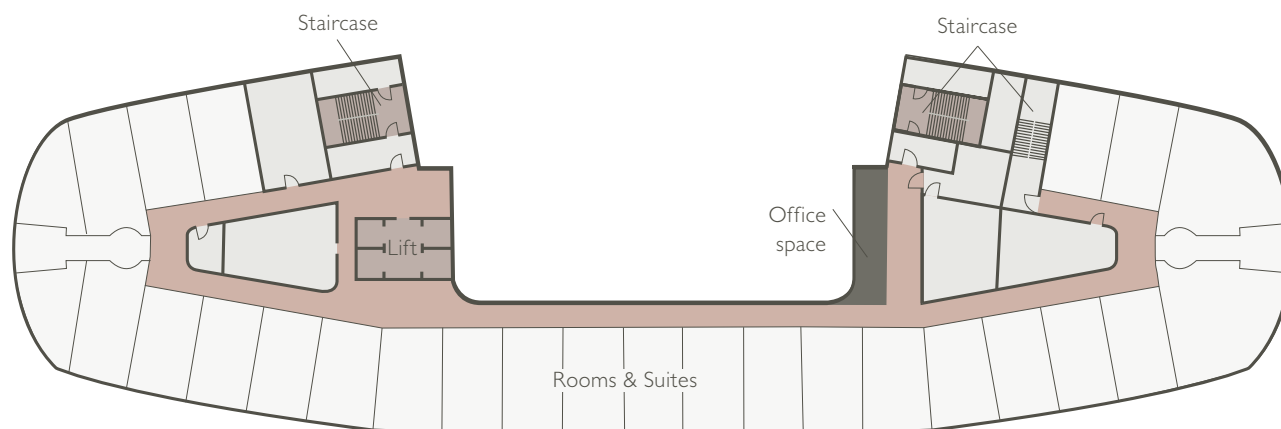
10TH FLOOR - STUDIO GRIGIO



Studio Grigio with its stylish design comprises of four areas: a bar & lounge, a dining room, a private dining and a smokers' lounge. The integrated light and sound system make Studio Grigio perfect for parties with a DJ or live music.

As the only rooftop Restaurant in Davos, Studio Grigio offers breathtaking views over the Alps.

ADDITIONAL SPACES



On our guest room floors we have the possibility to build up to 6 additional meeting spaces with a maximum capacity of twelve people.

These spaces can be used for small meetings, but also as an office, storage, cloakroom or for security.



EXCLUSIVITY

In order to assure the highest level of security and absolute discretion, we offer organizers a hire option not just for the entire conference area, but including the exclusive use of our entire hotel infrastructure for their group.

MEETING PACKAGES

MENUS

BEVERAGES

TECHNICAL
EQUIPMENT

ROOM
SET-UP

MEETING PACKAGES

Including: Room hire, basic equipment for the room, water,
coffee breaks and business lunch.

CLASSIC
CHF 130

PREMIUM
CHF 150

All our meeting packages are designed with a modular structure, which enables event organizers to tailor our services to their individual needs.

CULINARY
OFFER



BREAKS & APÉRO



STANDARD COFFEE BREAKS

Coffee / tea, mineral water, two types
of fruit juices and fruit basket

CHF 12,- p. p.

+ ADD ON:

Soft Drinks

CHF 5,- p. p.

Cereals with Davos milk

CHF 3,- p. p.

Healthy water

CHF 2,- p. p.

Cookies

CHF 3,- p. p.

Croissant

CHF 4,- p. p.

Crumb cake

CHF 5,- p. p.

Smoothie shot

CHF 3,- p. p.



THEMED COFFEE BREAKS (ADD ON TO THE STANDARD)

Grandma's Coffee Break

- Crumb cake
- Tomato and cream cheese sandwiches
- Assorted cookies and pastries

CHF 10,– p. p.

Milk Break

- Drinking chocolate
- Milchschnitte – milk based pastry
- Milk roll with onion salad
and mountain cheese

CHF 12,– p. p.

Fitness Break

- Crudités with broccoli cream
- Smoothie
- Cesar Salad wrap

CHF 10,– p. p.

Graubünden Break

- Engadine nut cake
- Salsiz (air-dried sausage)
and Davos mountain cheese
- Swiss twisted bread & local pear bread

CHF 14,– p. p.

The Thinker Break

- Nuts and raisins
- Cereal bar
- Crispbread with cream cheese

CHF 12,– p. p.

FOR THE SMALL APPETITE IN BETWEEN

ADDITIONAL OPTIONS

The following packages can be booked additionally to the themed or standard breaks:

After Meeting Apéro

- Soft drinks, juices, Prosecco, Beer

CHF 18,– p. p.

For your 5 A Day

- Small fruit basket (for 4)
- Medium fruit basket (for 10)
- Large fruit basket (for 25)

CHF 18,–

CHF 38,–

CHF 90,–

The Networking Finale

- House wine or mulled wine stand on the terrace
- Beer, soft drinks, mineral water
- Nuts and crisps
- Selection of dry-cured beef from the Grisons and Swiss cheese specialties served in a cheese wheel with Swiss twisted bread

CHF 35,– p. p. for 30 minutes

Sandwiches & Co.

- Selection of sandwiches with dry-cured beef from the Grisons, brie and smoked salmon

CHF 19,– p. p.

APÉRO

BASIC

Selection of nuts and chips	CHF 5,- p. p.
Marinated black and green olives	CHF 5,- p. p.
Grissini with raw ham	CHF 5,- p. p.
	all for CHF 11,- p. p.

STANDARD

Crostillant with pea	
Goat cheese with dried fruits and nuts	
Crostini with buffalo Mozzarella and tomato	
Antipasti mini-kebabs	
Crostini with air dried ham	
Crostini with assorted tapenades	
Gazpacho Andalus	
Selection of hearty puff pastries	
Poppadum with humus	
	Selection of 3 for CHF 13,- p. p.
	Selection of 5 for CHF 19,- p. p.
	Minimum 20 pax



DELUXE

Homemade smoked almonds and alpine herb flavored nuts
 Tartar of water buffalo with black truffle and tramizini Fried
 Gambero Rosso with yuzu
 Fin de Claire oyster with green apple
 Crostini of Balik salmon with saffron
 Prosciutto di Parma finely sliced on a 'Berkel' slicer and
 served with mild garlic crostini

Selection of 3 for CHF 35,- p. p.
 or all for CHF 50,- p. p.
 Minimum 20 pax

MENUS



CULINARY PERFECTION IN MINIATURE

One meal has to be defined for the whole group

COLD

Raw marinated tuna with cucumber and Tasmanian pepper

Caesars salad

Pumpkin with hazelnut and croquant

Cheese cake of Belper Knolle

Ceviche of sword fish

Truffled bean cream and roast beef

Steak tartar with egg yolk and chives

Cornetto filled with green peas and air-dried bacon

Spiced salmon with olive and cucumber

Radish with cream cheese and garden cress

Blauer Büffel (blue cheese) with walnut and fig

Crostini with cottage cheese, slices of radish and herbs

Crispy humus with dry-cured beef from the Grisons

Bruschetta with tomato and basil

Antipasti mini-kebabs



SOUPS

Cauliflower soup with curry

Cream of pea soup and porcini mushrooms

Hay flower soup with farmer bread

Carrot and ginger soup with cilantro

CULINARY PERFECTION IN MINIATURE

WARM

Fried pork belly with radish and pumpernickel
Loup de mer in hazelnut-coriander crust with coffee spinach
Mini beef burger with soubise mayonnaise
Herb flavored porridge with quail egg
Braised ox with potato foam and croutons
Pan-fried pike perch with pea and lemon
Pan-fried tiger prawns with sweet potato
Braised veal cheek with risotto Milanese
Lukewarm salmon trout with kohlrabi and mustard
Truffled risotto with Belper Knolle cheese and egg yolk
Emmer grain with parsley and Vacherin cheese
Tortellini with butter and sage

DESSERTS

Sour apple with ginger and cucumber
Sea buckthorn with buttermilk and passion fruit
Aargau carrot cake
Tarte tropézienne
Grisons nut cake with walnut ice cream
Pears with Earl Grey tea and roasted milk chocolate

Selection of 5 items CHF 38,– p. p.

Selection of 8 items CHF 55,– p. p.

CLASSIC

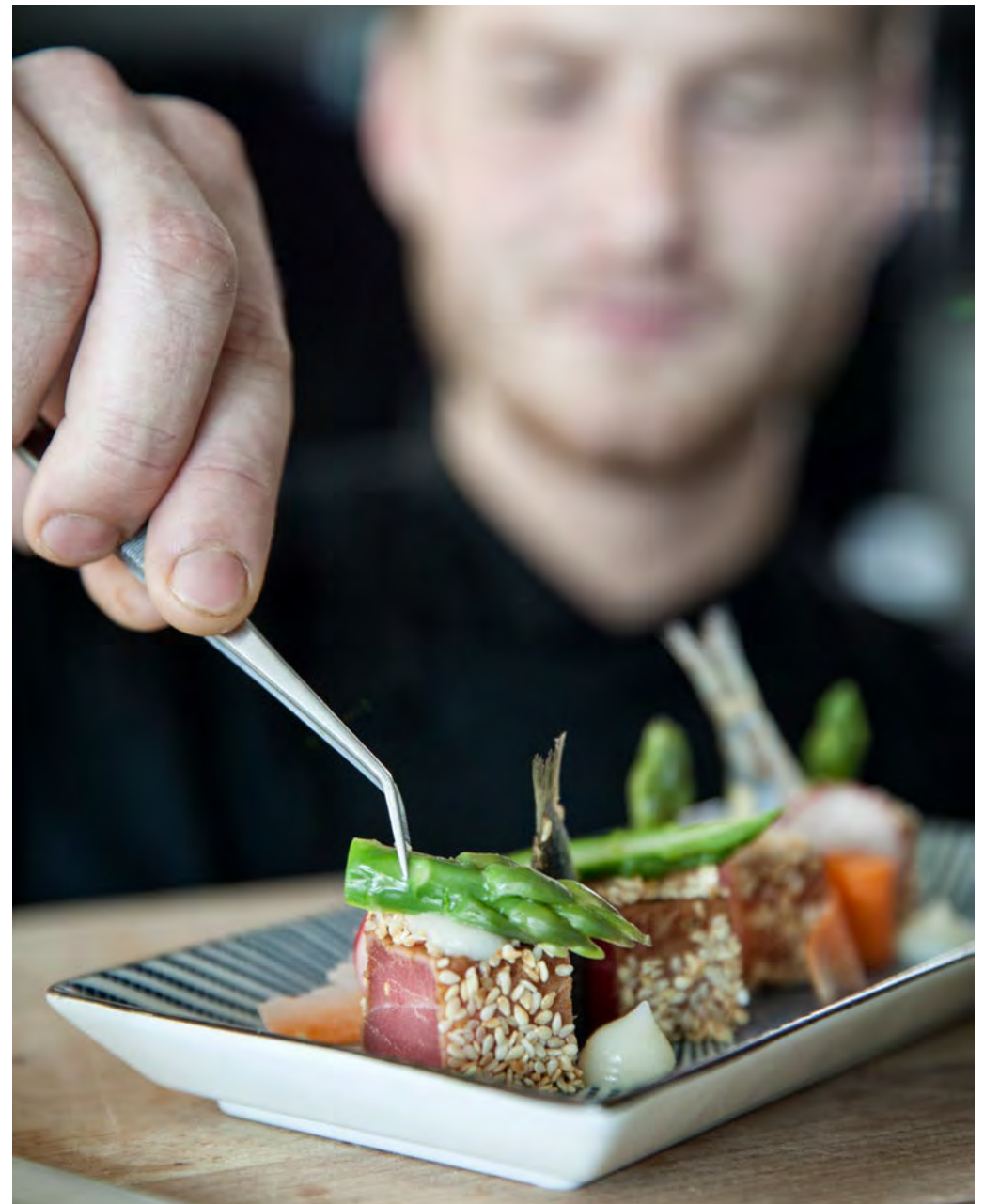
BASIC SELECTION

STARTERS

Lukewarm goat cheese with honey and rocket salad
Lamb's lettuce with goat cheese crostini and beet root
Brie with house apple mustard and herb salad
Swiss steak tartar with egg yolk
Tartar of house marinated salmon trout with courgette
Caesar salad with bacon from Davos Monstein and garden cress

SOUPS

Beef consommé with ravioli del plin and root vegetables
Cream soup of cauliflower with raspberry
Cream of pea soup and porcini mushrooms
Cream soup of hay flower with farmer bread
Carrot and ginger soup with sesame and garden cress



CLASSIC

MEAT

Beef entrecôte with braised vegetables and truffled potato purée
Zurich ragout with rösti and market vegetables
Corn fed chicken breast with celeriac, potato and smoked spinach
Tender fried lamb hip with Ducca, courgette and carrot pesto
Duck breast with humus, eggplant and beet root
Fillet of pork with barley, leek and fennel

FISH

Pan-fried salmon trout with potato, pea and passionfruit
Pan-fried fillet of pike perch with chorizo, cauliflower, and spinach
Fillet of sea bass with white polenta and green beans
Blackened salmon with fried asparagus and risotto
Sea bass in a hazelnut-coriander crust, coffee spinach, gnocchi and tomato



CLASSIC

VEGETARIAN

Polenta ticinese with cabbage, poached egg, Gruyère and truffle
Fried egg plant with humus, egg white and beet root
Spinach ricotta ravioli with buffalo mozzarella, rocket salad and sage
Risotto Milanese with tomato and mascarpone

VEGAN

Stuffed artichoke with quinoa, black olives and baby cos lettuce
Rice cassoulet with mushroom, spring onion and silken tofu
Potato curry with baked cauliflower, crispy potato and basmati rice

DESSERTS

Chocolate-ginger sublime with pear sorbet
Sour cream tart with basil sorbet
Delice of exotic fruits with passion fruit sorbet
Chocolate mousse with white chocolate, ice cream and apricot
Sour cherry tart with lavender and almond ice cream

2 courses CHF 58,– p. p.

3 courses CHF 68,– p. p.

4 courses CHF 86,– p. p.

GOURMET

STARTERS

Baked Brillat safarin with carrot pesto and lemon
Fried chard with cauliflower and apricot
House marinated salmon trout with cucumber,
green asparagus and saffron
Water buffalo tartar with lettuce and buffalo mozzarella dressing
Vitello Tonnato with raw tuna and herb salad

SOUPS

Champagne velouté with crostini and smoked trout
Essence of oxtail with ravioli al brasato and Monstein whisky
Cream soup of garden herbs with its own crostini

ENTRÉES

Sea bass in a hazelnut-coriander crust with coffee spinach and tomato
Risotto Ticinese with rocket salad and Mimolette cheese
Lukewarm salmon trout with kohlrabi and mustard
Marennnes oyster with white chocolate and broccoli
Poached Davos egg with spinach, truffle and potato



GOURMET

MAINS

Pan-fried Swiss entrecôte with sweet potato, shiitake and pak choi

Saddle of veal with chervil crust, vegetable garni, potato ragout and beetroot

Lamb entrecôte with potato, green asparagus and mountain pepper vinaigrette

Grisons salmon with umami nage, tarragon, salmon roe and spinach pie

Miso marinated black cod with artichoke and salicorn

VEGAN

Stuffed artichoke with quinoa, black olives and baby cos lettuce

Rice cassoulet with mushroom, spring onion and silken tofu

Potato curry with backed cauliflower, crispy potato and basmati rice

DESSERTS

Nut butter cake with green apples and sunflower seeds

Juicy banana cake with passion fruit, rum and salted popcorn ice cream

Chocolate Délice with Darjeeling, lychee and raspberry sorbet

“Davos pear” with Williams chocolate and pear sorbet

3 courses CHF 85,– p. p.
4 courses CHF 110,– p. p.
5 courses CHF 125,– p. p.

Mediterranean | Intercontinental | Regional | Add On

BUFFETS



MEDITERRANEAN

MENU 1

SALADS

Fresh green and mixed salads and crudités

Served with virgin olive oil, balsamic vinegar, a selection of dressings and choice of condiments

Assorted breads with butter

MAINS

Pork saltimbocca

Red mullet with tomato salsa

Polenta

Ratatouille

Rigatoni with fried mushrooms, green asparagus and freshly grated Grana Padano

DESSERTS

Tiramisù alla Nonna

Ricotta crème with forest berries

CHF 48,- p. p.



MEDITERRANEAN

MENU 2

STARTERS

Beef carpaccio with rocket salad and Grana Padano

Salad of grilled vegetables

SALADS

Fresh green and mixed salads with crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and a choice of condiments

Assorted breads with butter

MAINS

Tender fried lamb hips with tomato sugo and capers

Fillet of sea bass with black olive and lime

Polenta

Saffron risotto with rocket

Ratatouille

Rigatoni with fried mushrooms, green asparagus and freshly grated Grana Padano

DESSERTS

Tiramisù alla Nonna

Ricotta crème with forest berries

Strawberries with basil and mascarpone

CHF 68,– p. p.

MEDITERRANEAN

MENU 3

STARTERS

Beef carpaccio with rocket salad and Grana Padano

Sea food salad with celery and herbs

Greek salad with olives, red onions and feta

SALADS

Fresh green and mixed salads and crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and choice of condiments

Assorted breads with butter

MAINS

Scalopini with lemon, capres and mushrooms

Pan-fried fillet of gilthead bream

Sage gnocchi

Truffle risotto

Mediterranean fried vegetables

Agnolotti with artichokes, mushrooms, glazed tomatoes and ricotta Salad

DESSERTS

Tiramisú alla Nonna

Torta di Mandola

Mascarpone mousse with nectarines and pistachio

CHF 73,– p. p.

INTERCONTINENTAL

MENU 1

SALADS

Fresh green and mixed salads and crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and a choice of condiments

Assorted breads with butter

MAINS

Beef entrecôte with Café de Paris

Grilled salmon fillet with white tomato cream and basil

Camargue rice

Root vegetables

Spinach-ricotta ravioli with mushroom vegetables, rocket and pine nuts

DESSERTS

Chocolate brownie with calamondin

New York cheese cake

CHF 58,- p. p.



INTERCONTINENTAL

MENU 2

STARTERS

Sweet potato salad with baked cauliflower and 'raz el hanout'

Caesar salad with Grana Padano and dried apricots

SALADS

Fresh green and mixed salads with crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and choice of condiments

Assorted breads with butter

MAINS

Tender fried lamb hip with Ducca

Chicken tikka masala with cashew nuts

Fried crouper fillet with parsley and lime

Braised sweet potatoes

Camargue rice

Baked cauliflower with pomegranate

Spicy oven potato

Couscous with nuts, spinach and goat cheese

DESSERTS

Chocolate brownie with calamondin

Peanut banana cake

Buckwheat with white chocolate and red currant

CHF 79,- p. p.

INTERCONTINENTAL

MENU 3

STARTERS

Tuna tataki with radish and carrot salad

Tofu and bean sprout salad

Pak choi salad with mushroom and cabbage

SALADS

Fresh green and mixed salads and crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and a choice of condiments

Assorted breads with butter

MAINS

Sichuan-style stir-fried chicken

Beef stripes with wood ear mushrooms

Rainbow monkfish with fresh vegetables

Baked sweet potato with spring onion and lotus root

Basmati rice

Fried kohlrabi with pak choi and bell pepper

Carrot and kimchi vegetable

Juicy coconut and curry vegetables with tofu

DESSERTS

Apricot with Sake and almond

Sticky rice with mango

Raspberry and lychee

CHF 85,– P. P.

REGIONAL

MENU 1

SALADS

Fresh green and mixed salads and crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and choice of condiments

Assorted breads with butter

MAINS

Zurich ragout of corn-fed poulard with wild mushrooms Fillet of pike perch with lemon and Buerre Blanc

Rösti (hash brown)

Fresh market vegetables

Pizokel (soft egg noodles) au gratin with Davos mountain cheese and root vegetables

DESSERTS

Aargau carrot cake with carrot crème

Crème caramel

CHF 49,- p. p.



REGIONAL

MENU 2

STARTERS

Zug buffalo mozzarella with plum tomatoes

Swiss veal carpaccio with Sbrinz and rocket salad

SALADS

Fresh green and mixed salads and crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and choice of condiments

Assorted breads with butter

MAINS

Zurich ragout with wild mushrooms

Fillet of Grisons salmon

Rösti (hash brown)

Almond potato purée

Fresh market vegetables

Capuns with sauerkraut and Davos mountain cheese

DESSERTS

Grisons nut cake with vanilla crème

Aargau carrot cake with carrot crème

Meringue with Gruyère double cream

CHF 76,– p. p.

REGIONAL

MENU 3

STARTERS

Swiss veal carpaccio with Sbrinz and rocket salad

Zug buffalo mozzarella with plum tomatoes

Rustic stone buffet with dry-cured Grisons meat, air dried ham, Davos mountain cheese and root bread

SALADS

Fresh green and mixed salads and crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and a choice of condiments

Assorted breads with butter

MAINS

Swiss Rib Eye medaillon with marjoram

Pan-fried salmon trout

Herb potatoes

Risotto Ticinese

Root vegetables

Oven carrots

Pizzoccheri with potato, savoy, mushrooms and Gruyère cheese

DESSERTS

Crème caramel

Aargau carrot cake with carrot crème

Meringue with Gruyère double cream

CHF 88,– p. p.

ADD ON

All starting from 30 persons

Buddha bowl live station
Quinoa, chickpea, sweet potato, beet root,
carrot, green vegetables, sprouts, chicken
and prawns

CHF 12,– p. p.

Risotto Parmigiano
with asparagus, rocket, tomato
and mushrooms

CHF 14,– p. p.

Raclette
Raclette with dark bread, potatoes
and pickled vegetables

CHF 12,– p. p.

Live carvery station
Swiss beef entrecôte with Café de Paris

CHF 16,– p. p.

Sushi live station
Sushi rolls with salmon trout,
chicken and vegetarian

CHF 35,– p. p.

Crêpes
Crêpe Suzette with vanilla ice cream

CHF 11,– p. p.

Chocolate fontaine
with fresh fruit skewers

CHF 10,– p. p.

SOUP STATION

Basic

- Cream soup of celeriac with farmer bread croutons
- Soup of chickpea with fried pollets
- Minestrone di verdure
- Carrot and ginger soup with cilantro

Selection of 1 for
CHF 5,– p. p.

Gourmet

- Truffled potato cream soup with spring onion
- Champagner velouté with cured salmon trout
- Miso soup with silken tofu and sea weed
- Beef essence with Ravioli del Plin
- Hay flower soup with farmer bread croutons

Selection of 1 for
CHF 8,– p. p.

Foodmarket | Alpine Churrasco BBQ | Swiss Cuisine | Midnight Snack | Children's Menu

SPECIALS



FOODMARKET

China:

- Chinese steamed bun with tuna tataki and fried tofu
- Jian Bing with pork belly (or vegetarian with tofu)
- Fried vegetarian Gyoza with ponzu

France:

- Quiche Loirrairie
- Selection of French cheese, grapes, and white bread

Greece:

- Mini tiropita with feta and spinach
- Roasted chicken or halloumi pita with black tsatsiki
- Selection of Greek olives

India:

- Vegetable pakora with yoghurt dip
- Cauliflower and potato curry
- Chicken tikka masala
- Spicy rice with cashew and onios
- Naan bread

Italy:

- Homemade Focaccia
- Grissini
- Different tapenade's
- A variety of antipasti
- Air dried salami and bacon
- Prosciutto di Parma
- Parmino cheese served in its own wheel
- Ricotta ravioli with spinach and truffle

Switzerland:

- Raclette with small potato, farmer bread and pickled vegetables
- Rustic stone buffet with dry-cured Grisons meat, air-dried specialties, Davos mountain cheese, pickled vegetables and Swiss twisted bread
- Mini Cervelat with mustard sauce and cress

USA:

- Beef burger with soubise mayonnaise and white onion salad
- Vegetable and Quinoa burger with rocket salad
- Potato wedges with different sauces and dips

FOODMARKET

Desserts:

- Ile Flottante with mango, sesame seed and cardamom
- The Magnum Davos
- Donut live station
- Walnut cake
- Chocolate crispy and soft
- Mini pear with Swiss chocolate
- Chocolate fountain with fresh fruit skewers

CHF 115,- p. p.
5 stand as of 100 persons
6 stand as of 150 persons
7 stand as of 200 persons
8 stand as of 250 persons



ALPINE CHURRASCO BBQ

Available only in Restaurant Capricorn for 70-150 Pax

Starters:

- Raw fried tuna with bell pepper salsa and crispy spring onion salad
- Mesclun salad with different dressings (passionfruit, bellpepper, housedressing, vinegar and olive oil) and condiments
- Red onion and corn salad
- Green bean salad
- Bell pepper salad with parsley and kumquat
- Tomato salad with onion and coriander
- Salad of white and brown quinoa with sugar snap
- Herb salad with cucumber, chickpea and queso blanco



ALPINE CHURRASCO BBQ

Available only in Restaurant Capricorn for 70-150 Pax

Side Dishes:

- Sweet potato fries
- Lukewarm vegetable salad with eggplant, tomato and potato
- “Papas Arrugadas”
- Traditional rice from Venezuela
- Pimientos with braised tomato
- Spicy bell pepper
- Grilled corn
- Garlic and herb buttered bread

Fish & Meat components:

- Swiss rib eye
- Pork neck from Davos
- Marinated chicken breast
- Lamb hip with Gremolata
- Fried tiger prawns
- Salmon fillet cooked in a banana leaf

Desserts

- Ile Flottante with passionfruit
- Cheesecake with strawberries
- Wide range of fresh exotic fruits
- Coconut milk rice with pineapple

CHF 95,— p. p.

SWISS CUISINE

STARTERS

Swiss veal carpaccio with Sbrinz and rocket salad

Home cured salmon trout with honey-mustard sauce and horseradish

Stone buffet with air-dried Grisons meat specialities with pickled vegetables and Swiss twisted bread

SALADS

Fresh green and mixed salads with crudités, served with virgin olive oil, balsamic vinegar, a selection of dressings and a choice of condiments

Assorted breads with butter

SOUP

Cream soup of hay flower with farmer bread crouton



SWISS CUISINE

MAINS

Zurich ragout with mushrooms
Fillet of Swiss beef from the live cooking station with Café de
Paris and Béarnaise sauces
Brüggli salmon trout
Market vegetables
Rösti (hash brown)
Oven carrots
Risotto Ticinese
Pizokel (soft egg noodles) with cabbage, chanterelle
mushrooms and Gstaader Bergtaleggio cheese
Pizzoccheri with potato, savoy, mushrooms and Gruyère cheese
Raclette with dark bread, potatoes and pickled vegetables

DESSERTS

Buffet of Swiss cheese specialities with Davos pear bread and
fig mustard
Crème caramel, Aargau carrot cake, Grisons nut cake,
Chocolate fountain with fresh fruit skewers, ice cream cart

CHF 145,– p. p.

MIDNIGHT SNACK

Hay soup with bread and butter	CHF 12,– p. p.
Goulash soup with bread and sour cream	CHF 21,– p. p.
Mini-hot dog with pickle relish and fried onions	CHF 13,– p. p.
Mini-burger of Swiss beef with soubise mayonnaise, lettuce, cucumber and tomato	CHF 18,– p. p.



CHILDREN’S MENU

BUFFET

Green salad with various dressings, tomato salad, cucumber
salad and carrot-apple salad
Penne Bolognese sauce and Parmesan
Chocolate brownie

CHF 22,– p. p.

SET MEAL

Cream of tomato soup
Fish fingers with potato purée, peas and carrots
Bowl of assorted ice cream with Smarties and berries

CHF 26,– p. p.

BEVERAGES



STANDARD BEVERAGE PACKAGE

APÉRO

Water, soft drinks, house white wine and house red wine, beer
1 hour, CHF 25,- p. p.

- Cocktail for Apéro CHF 8,- p. p.
- Aperol Spritz
 - Moscow mule
 - Americano Cocktail

DINNER

Water, soft drinks, house white wine and house red wine, beer
3 hours, CHF 50,- p. p.

DINNER WITHOUT WINE

Water, soft drinks, beer, coffee and tea
3 hours, CHF 32,- p. p.

NIGHT CAP

Water, soft drinks, beer, white wine, red wine, Gordon’s Gin,
Moskovskaya Vodka, Johnnie Walker Red Label Whisky,
Havanna Club Rum (3 años), coffee and tea
This is only available in combination with a dinner or after
10.00pm
1 hour, CHF 35,- p. p.

COMBINATIONS

Apéro and Dinner	CHF 65,- p. p.
Dinner and Night Cap	CHF 75,- p. p.
Apéro, Dinner and Night Cap	CHF 95,- p. p.

EXECUTIVE BEVERAGE PACKAGE

APÉRO

Water, soft drinks, beer, one white wine and one red wine, prosecco

White Wine

- Cuvée 3, Pinot Bianco, Chardonnay, Merlot, Tamborini, Ticino, Switzerland
- Verdejo, Real Compania, Tierra de Castilla, Spain

Red Wine

- Cuvée 1, Merlot, Tamborini, Ticino, Switzerland
- Tempranillo, Real Compania, Tierra de Castilla, Spain

1 hour, CHF 30,— p. p.

Cocktail for Apéro

- Aperol Spritz
- Moscow mule
- Americano Cocktail

1 hour, CHF 8,— p. p.

DINNER

Water, soft drinks, beer, one white wine and one red wine, coffee and tea

White Wine

- Cuvée 3, Pinot Bianco, Chardonnay, Merlot, Tamborini, Ticino, Switzerland
- Verdejo, Real Compania, Tierra de Castilla, Spain

Red Wine

- Cuvée 1, Merlot, Tamborini, Ticino, Switzerland
- Tempranillo, Real Compania, Tierra de Castilla, Spain

3 hours, CHF 60,— p. p.

EXECUTIVE BEVERAGE PACKAGE

NIGHT CAP

Water, soft drinks, beer, white wine, red wine, prosecco, Bombay Sapphire Gin, Absolut Vodka, Johnnie Walker Black Label Whisky, Havana Club Rum (7 años), 2 cocktails, Baileys Irish Cream, coffee and tea

1 hour, CHF 40,- p. p. (after 10:00pm)

COMBINATIONS

Apéro and Dinner	CHF 80,- p. p.
Dinner and Night Cap	CHF 90,- p. p.
Apéro, Dinner and Night Cap	CHF 115,- p. p.



PREMIUM BEVERAGE PACKAGE

APÉRO

Water, soft drinks, one Grisons white wine and one Grisons red wine, beer, Prosecco and apéro snacks

Aperol Spritz, Lillet Spritz and Campari Orange

White Wine

- Riesling x Sylvaner, Obrecht, Bündner Herrschaft, Switzerland
- Schiller, Von Salis, Bündner Herrschaft, Switzerland

Red Wine

- Pinot Noir, Von Salis, Bündner Herrschaft, Switzerland
- Capinero, J.J. Rohner Vinery, Misox Switzerland

1 hour, CHF 40,– p. p.

Cocktail for Apéro

- Aperol Spritz
- Moscow mule
- Americano Cocktail

1 hour, CHF 8,– p. p.

DINNER

Water, soft drinks, beer, one choice of white and one red wine, coffee and tea

White Wine

- Riesling X Sylvaner, Obrecht, Bündner Herrschaft, Switzerland
- Esporão Reserva, Antão Vaz, Roupeiro, Arinto, Portugal
- Heideboden, Chardonnay, Pinot Blanc, Sauvignon Blanc, H. Reeh, Neusiedlersee, Austria

Red Wine

- Pinot Noir, Von Salis, Bündner Herrschaft, Switzerland
- Poggio al Sole Chianti Classico, Sangiovese, Johannes & Kathrin Davaz, Chianti, Italy
- L’Inconscient, Carignan, Grenache, Cabernet Sauvignon, Les Cousins, Priorat, Spain

3 hours, CHF 75,– p. p.

PREMIUM BEVERAGE PACKAGE

NIGHT CAP

Water, soft drinks, beer, white wine, red wine, Gordon's Gin, Moskovskaya Vodka, Johnnie Walker Black Label Whisky, Havanna Club Rum (7 años), Rémy Martin VSOP, Oban 14 Year Single Malt Whisky, Grappa and selection of digestifs, Baileys Irish Cream, 3 cocktails, coffee and tea

1 hour, CHF 50,- p. p.
after 10:00pm

COMBINATIONS

Apéro and Dinner	CHF 100,- p. p.
Dinner and Night Cap	CHF 110,- p. p.
Apéro, Dinner and Night Cap	CHF 140,- p. p.





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The hotel is owned by wiss Hotels Properties AG. The hotel is operated by Weriwald AG and managed by Michel Reybier Hospitality.

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