

MEETINGS & EVENTS





THE JOURNEY

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

Zurich Airport is one of the world's most efficient airports. The train station, located just a few minutes away, has regular connections to Zurich main station and from there to Davos.

The hotel is just a short walk from the Davos Dorf station.

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

The hotel also offers underground parking with space for 115 vehicles.





DESTINATION DAVOS

Thanks to its geographical location, Davos enjoys an exceptionally healthy climate. At the same time it offers the infrastructure and the facilities of a city. The destination offers its guests a wide variety of leisure and sports activities as well as a wide range of cultural events.



ALPINE GOLDEN MOMENTS

Thanks to its privileged location above Lake Davos at the entrance to the scenic Flüela mountain pass, the InterContinental Davos combines seclusion with comfort.

With its spectacular architecture, culinary diversity, spacious rooms and breathtaking panoramic views of the mountains, the InterContinental Davos offers a truly unique setting for memorable events.

With passion and personal service, our banqueting team works hand in hand with you to make your event unique.



CULINARY DIVERSITY

Our three restaurants and two bars focus on a range of culinary influences from the simplicity of sophisticated Italian cuisine to classic bar food, a fresh, new take on Alpine classics, and a playful approach to authentic international dishes.

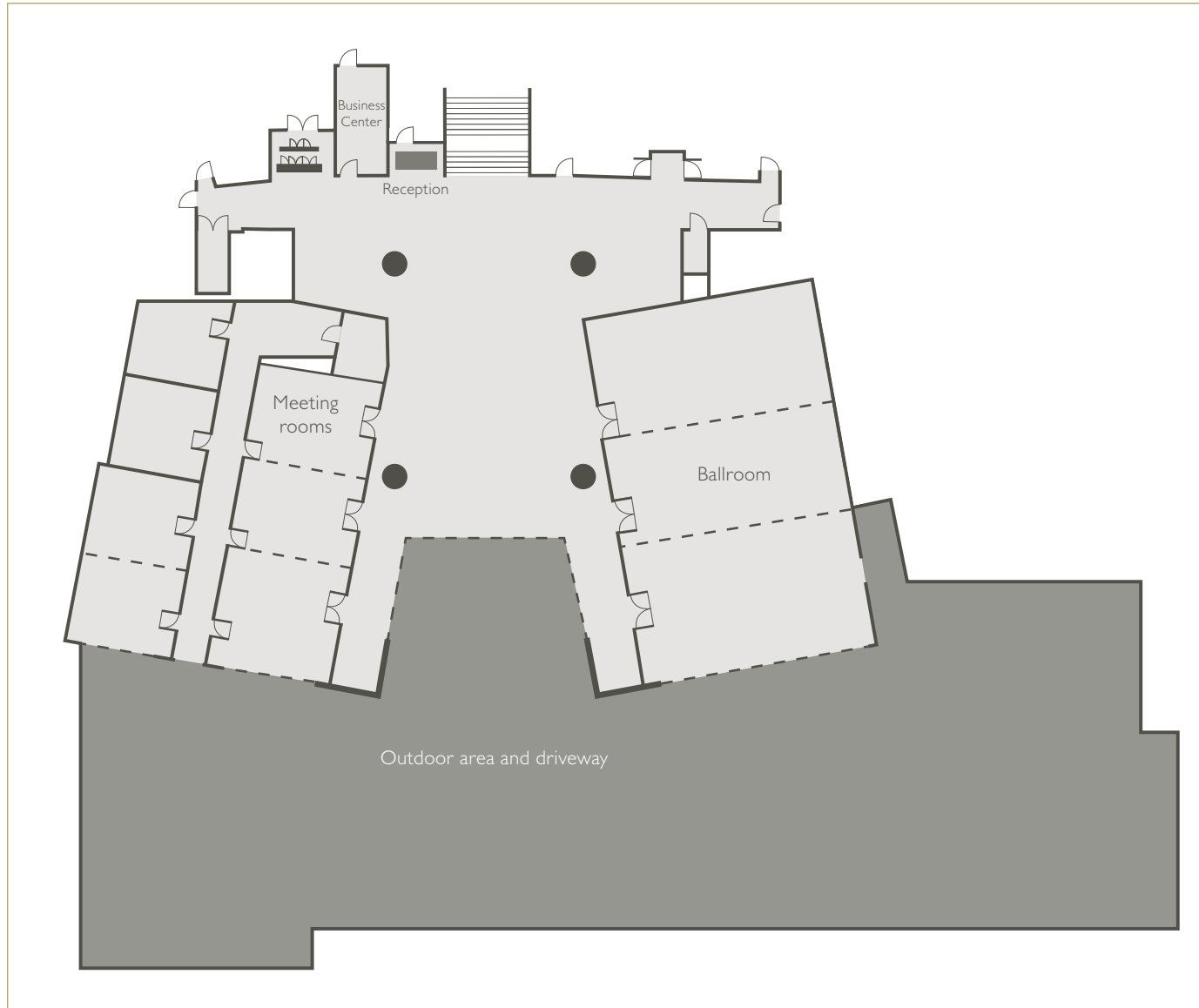


ROOMS & SUITES



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

CONFERENCE FACILITIES

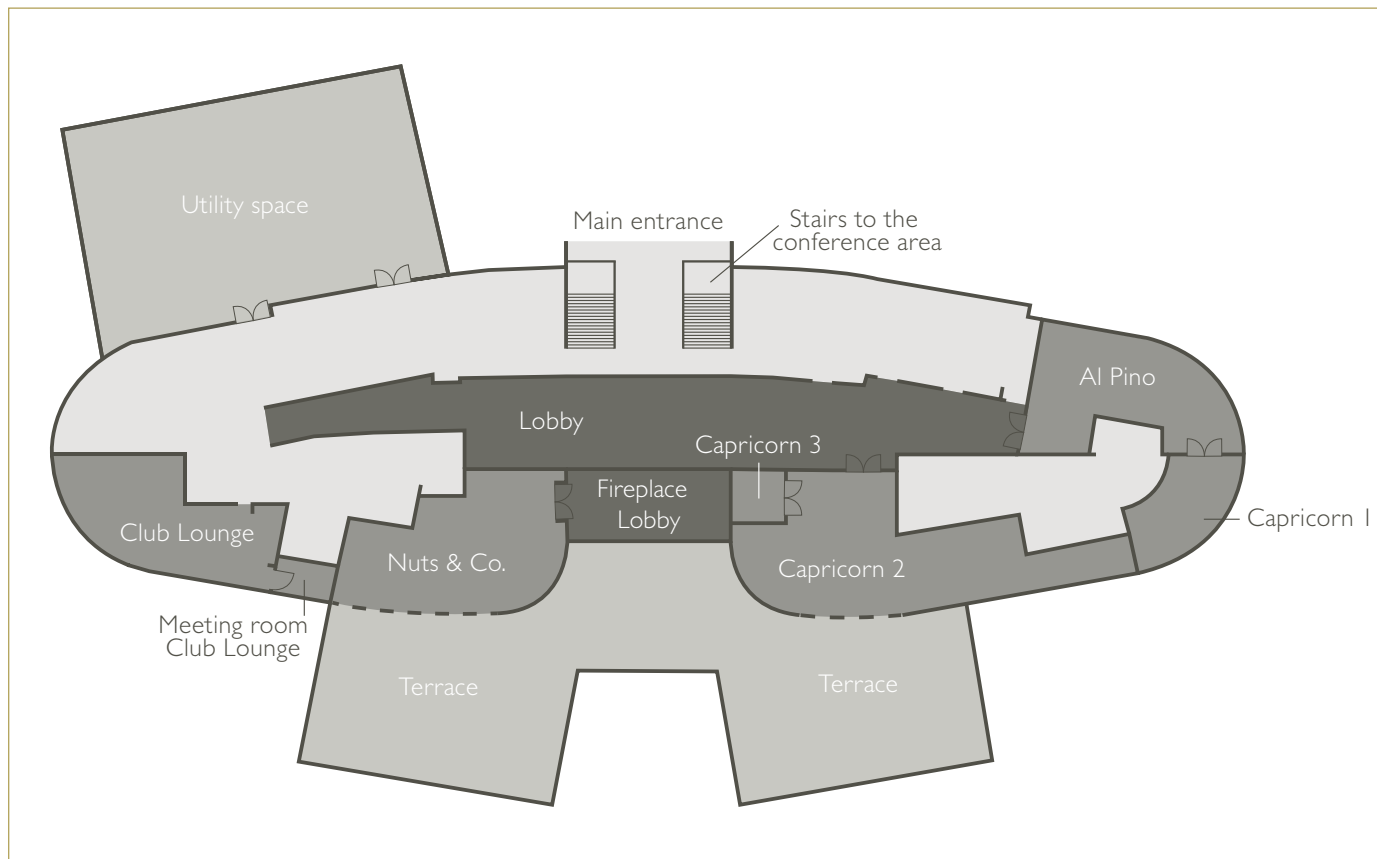


The elegant and spacious conference area with multi-functional rooms and state of the art technical equipment allows for fast and flexible set-ups.

The generous conference area covers over 1,500 square metres (16,000 square feet). It comprises 8 multi-functional rooms, 2 elegant boardrooms, a ballroom and a spacious foyer with direct access to a large outdoor area. All rooms are equipped with a sound and projection system.

With its separate ground-level entrance, the conference area is also ideal for vehicle presentations or concerts.

GROUND FLOOR

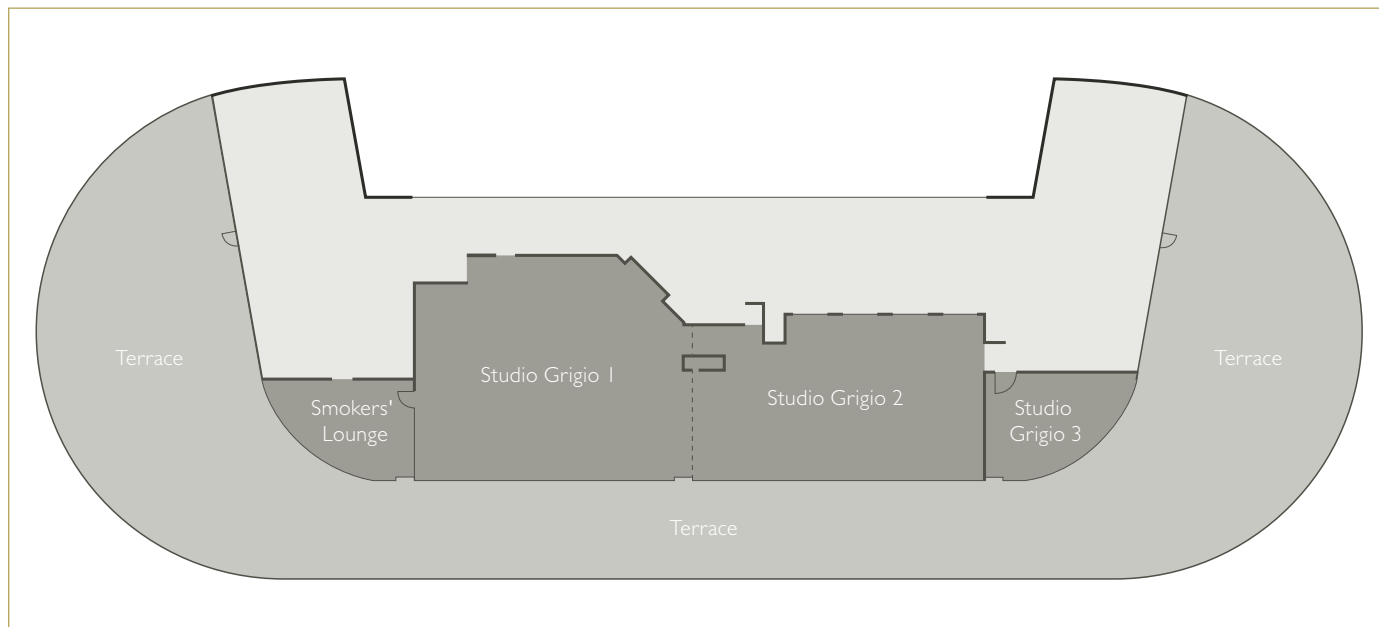


The ground floor houses the Al Pino restaurant as well as the Capricorn restaurant and Nuts & Co. lounge bar, both of which have direct access to a large sun terrace.

The InterContinental Club Lounge with its private meeting room is also on the ground floor.

The generous and impressive lobby offers itself for cocktail receptions, stand-up lunches or buffets as well as group check-ins, hospitality desks or meeting points.









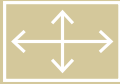

TOP FLOOR



Studio Grigio with its cool, stylish design comprises three areas: a dining room, bar & lounge and a smokers' lounge. From Studio Grigio itself, just as on the large terrace, you have fantastic views of the mountains around Davos.

The integrated light and sound system make Studio Grigio perfect for parties with a DJ or live music.

CAPACITY

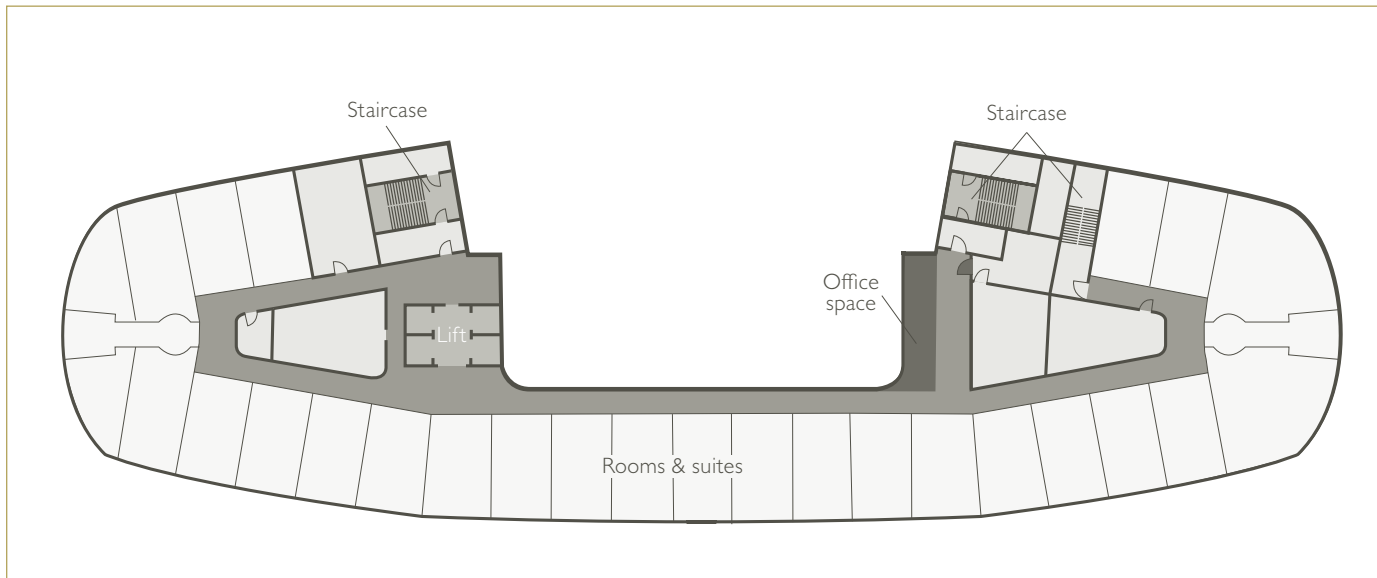
Seating	 Theatre	 Classroom	 Cocktail Reception	 Banquet	 Cabaret	 U-Shape	 Block Table	 Area (m2)	 Length x Width (m)	 Height (m)
Seehorn	420	306	432	300	180	-	-	446	27 x 49.5	4.5
Seehorn 1	140	90	144	90	54	40	-	148	9 x 16.5	4.5
Seehorn 2	140	90	144	90	54	40	-	148	9 x 16.5	4.5
Seehorn 3	140	90	144	90	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	-	-



RESTAURANTS & BARS

Thanks to their multifunctional design, the restaurants are also available for banquets. In some cases, event organisers can also enjoy the exclusive use of restaurants and bars.

ADDITIONAL ROOMS



The floors with guest rooms have three additional rooms, each able to seat up to sixteen people.

These rooms can be used for small meetings or team work, but also as an office, cloakroom or for security.



EXCLUSIVE USE OPTION

For the highest level of security and absolute discretion, we offer organisers of major events a hire option not just for the entire conference area, but including the exclusive use of all rooms and restaurants for their group.

PACKAGES

DISHES

BEVERAGES

TECHNICAL
EQUIPMENT

ROOM SET-UP

BASIC FLAT RATE

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

CLASSIC CHF 130	PREMIUM CHF 150
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Our packages are designed with a modular structure. In this way, event organisers can tailor services to their individual needs and keep costs under control.

Aside from the basic flat rate, we also offer flat rates for technical equipment, room set-up, and food and beverages.



COFFEE BREAKS

Our services range from the classic break with coffee specialities, as well as high-quality teas, pastries and cookies, to numerous variations on themed snacks.



LUNCH

Over lunch-time, event organisers can choose from a wide range of dishes to create a personalised, simple and uncomplicated business lunch.



EVENING

In the evening, event organisers can draw on the large banquet menu to create a personalised themed evening or their very own individual and exquisite gala dinner.



BEVERAGES

We offer clear and combinable beverage flat rates for a wide range of budgets.

Naturally, we can also customise the range of beverages on offer as desired.



ROOM FOR RELAXATION

As a destination, Davos and the hotel offer a stunning setting with many activities to choose from which are ideal for preparing for a long day at a conference or relaxing after an intensive seminar.



CULINARY
OFFER

BREAKS & APÉRO

MENUS

BUFFETS

SPECIALS

BEVERAGES

CONFERENCE



BREAKS & APÉRO

COFFEE BREAKS

STANDARD

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

CHF 14 – p. p.

THEMED BREAKS

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.

Graubünden

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

CHF 14 – p. p.

Western Switzerland

- Tarte flambée
- Petits Fours
- Bouchon Vaudois

CHF 12 – p. p.



COFFEE BREAKS

THEMED BREAKS

Fitness Break

- Crudités with broccoli cream
- Smoothie
- Cesar Salad wrap

CHF 10 – p. p.

Chilling

Ice-cream cart complete with sauces, sprinkles and more

CHF 8 – p. p.

The Thinker

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

CHF 12 – p. p.

COFFEE BREAKS

ADDITIONAL OPTIONS

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

Mini Magnum

Selection of Mini Magnum ice cream

CHF 4 – p. p.

For your 5 a Day

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

CHF 18 – p. p.

CHF 38 – p. p.

CHF 90 – p. p.

Sandwiches & Co.

Selection of sandwiches

With air-dried Bündnerfleisch, brie and house marinated salmon trout

CHF 19 – p. p.

The Networking Finale

- House wine or mulled wine stand on the terrace
- Beer, soft drinks, mineral water
- Nuts and crisps
- Selection of air-dried Bündnerfleisch and Swiss cheese specialities served in a cheese wheel with Swiss twisted bread

CHF 35 – p. p.
for 30 minutes

APÉRO

STANDARD

Sbrinz cheese served in its own wheel

Selection of nuts and crisps

Marinated black and green olives and capers

Antipasti mini-kebabs

Grissini with alpine herbs

Crostini with assorted tapenades

Gazpacho Andalus

Selection of hearty puff pastries

Poppadum with humus

Selection of 3 snacks

CHF 11 – p. p.



DELUXE

Oysters served with Chester bread and shallot vinaigrette

Sturgeon caviar with house marinated salmon trout and blini

Lobster foam soup with tarragon

Truffle risotto with egg yolk crème and Belper Knolle cheese

Prosciutto di Parma finely sliced on a Berkel slicer and served with mild garlic crostini

CHF 83 – p. p.

BREAKS & APÉRO

MENUS

BUFFETS

SPECIALS

BEVERAGES

CONFERENCE

MENUS



CULINARY PERFECTION IN MINIATURE

COLD

Steak tartare with egg yolk and chives

Cornetto filled with green peas and air-dried bacon

Spiced salmon with olive and cucumber

Caesar Salad wrap

Blauer Büffel (blue cheese) with walnut and fig

Crostini with cottage cheese, slices of radish and herbs

Crostini with hummus

Bruschetta with avocado, cucumber, tomato and olive

Antipasti mini-kebabs



SOUPS

Cauliflower cappuccino with ras el hanout

Cream of pea soup and porcini mushrooms

Foam soup of Davos Alpine hay and air-dried bacon

Carrot and ginger soup with tiger prawns

CULINARY PERFECTION IN MINIATURE

WARM

- Corn-fed poulard rissole with broccoli potato purée
- Rösti served in a glass
- Braised ox cheek with potatoes and croutons
- Red snapper with lemon pepper and peas
- Pan-fried tiger prawns with sweet potato
- Pan-seared scallops with saffron risotto and green pea salsa
- Trofie al pesto with glazed tomato
- Risotto with Belper Knolle cheese and Alpine herbs
- Tortellini with butter and sage

DESSERTS

- Sour apple with ginger and cucumber
- Sea buckthorn with buttermilk and passion fruit
- Aargau carrot cake
- Apricots with peperoni and smoked almond
- Grisons nut cake with walnut ice cream
- Pears with Earl Grey tea and roasted milk chocolate

Selection of 5 items	CHF 33 – p. p.
Selection of 8 items	CHF 45 – p. p.

CLASSIC

BASIC SELECTION

STARTERS

Buffalo mozzarella, plum tomatoes and basil leaves

Vitello tonnato with rocket, focaccia and parsley

Lamb's lettuce with beef fillet tips, porcini mushrooms, pumpkin seeds and cranberries

Brie with house apple mustard and herb salad

Swiss steak tartare with herb cream, tomato jam and sweet potatoes

Tartare of house marinated salmon trout with avocado and braised cucumber

Pan-seared tuna with bread salad, onion-tomato sauce and algae



SOUPS

Beef consommé with ravioli del plin and root vegetables

Cauliflower cappuccino with ras el hanout and falafel

Cream of pea soup and porcini mushrooms

Foam soup of Davos Alpine hay with puff pastry and air-dried bacon

Guinea fowl essence with root vegetables

Carrot and ginger soup with tiger prawns

CLASSIC

MEAT

Beef entrecôte with braised vegetables and truffled potato purée

Zurich ragout with rösti and market vegetables

Swiss poulard with lemon-thyme strudel and mascarpone carrots

Lamb entrecôte with truffled savoy cabbage, Ticino polenta and braised tomatoes

Duck breast with chick peas, orange and pan-fried asparagus

Herb crusted pork fillet with green beans and bacon and shallot potato purée

FISH

Pan-fried Bruggli salmon trout with saffron rice, green pea salsa and spinach

Pan-fried fillet of zander with almond potato purée, lamb's lettuce and saffron

Fillet of gilthead bream with frigola sarda, rocket and citrus fruit

Blackened salmon with fried asparagus and risotto

Sea bass in a hazelnut-coriander crust, coffee spinach, gnocchi and tomato

CLASSIC

VEGETARIAN

- Potato strudel with herb and cheese filling, green asparagus and chives
- Eggplant Cordon Bleu filled with goat's cheese with vegetarian spinach and king oyster mushroom
- Tagliarini with gorgonzola, rocket and walnut
- Trofie al Pesto with pecorino romano
- Risotto with Belper Knolle cheese and egg yolk

VEGAN

- Stuffed artichoke with quinoa, black olives and baby cos lettuce

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 Valais 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 Savarin cheese with avocado and tomato

Pan-seared tuna with wakame and miso

House marinated salmon trout with cucumber, green asparagus and saffron

Swiss steak tartare with egg yolk, grilled sweet corn and herb cream

Prosciutto di Parma with truffled bean crème, tomato jam and focaccia

SOUPS

Lobster foam soup with tarragon

Essence of oxtail with ravioli al brasato and Monstein whisky

Exotic essence of guinea fowl with shiitake mushrooms and miso royal

Lamb's lettuce foam soup with cod flakes and grapefruit



ENTRÉES

Saffron risotto with pan-seared scallop, green peas and fennel

Lukewarm salmon trout with kohlrabi and mustard

Turbot with cauliflower, egg and chorizo nage

Potato duet with egg yolk, truffle and spinach

GOURMET

MAINS

- Pan-fried Hereford entrecôte with potato and sweet corn purée, shiitake and miso
- Saddle of veal with chervil crust, vegetable garni, potato ragout and beetroot
- Poulet noir with roasted almond crust, green peas, carrots and potato purée
- Scottish salmon with umami nage, tarragon, salmon roe and spinach pie
- Pan-fried loup de mer with gnocchi, artichokes, rocket and sweet pepper nage

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 pear and chocolate

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

BREAKS & APÉRO

MENUS

BUFFETS

SPECIALS

BEVERAGES

CONFERENCE

BUFFETS



MEDITERRANEAN

OPTION I

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 Davos butter

SOUP

Minestrone di verdure with focaccia croutons

MAINS

Pork saltimbocca

Red mullet with tomato salsa

Polenta

Saffron risotto with rocket

Ratatouille

Rigatoni with fried mushrooms, green asparagus and freshly grated Parmesan



DESSERTS

Tiramisù alla Nonna

Ricotta crème with forest berries

CHF 48 – p. p.

MEDITERRANEAN

OPTION 2

STARTERS

Vitello tonnato with caper berries and dried tomatoes

Antipasti with Parmesan and rocket

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 Davos butter

SOUP

Parmesan foam soup with focaccia croutons

MAINS

Veal saltimbocca

Red mullet with tomato salsa

Polenta

Saffron risotto with rocket

Ratatouille

Rigatoni with fried mushrooms, green asparagus and freshly grated Parmesan

DESSERTS

Tiramisù alla Nonna

Ricotta crème with forest berries

Strawberries with basil and mascarpone

MEDITERRANEAN

OPTION 3

STARTERS

Mediterranean bread salad with seafood

Antipasti with Parmesan and rocket

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 Davos butter

SOUP

Cream of porcini mushroom soup with focaccia croutons and marjoram

MAINS

Parma ham-wrapped fillet of pork with olives and pepperoni

Pan-fried fillet of gilthead bream

Sage gnocchi

Trofie al pesto

Peperonata

Agnolotti with artichokes, mushrooms, glazed tomatoes and ricotta salad

DESSERTS

Semi-baked olive cake with lemon thyme

Leche frita – caramelised semolina slices with candied orange

Burrata mousse with nectarines and pistachio

CHF 75 – p. p.



INTERCONTINENTAL

OPTION I

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 Davos butter

SOUP

Carrot ginger soup with fresh coriander

MAINS

Beef entrecôte with Cafe de Paris sauce

Grilled salmon fillet with white tomato cream and basil

Braised sweet potatoes

Camargue rice

Root vegetables

Vichy carrots

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

DESSERTS

Chocolate brownie with calamondin

Ponzu peanut cake

CHF 58 – p. p.

INTERCONTINENTAL

OPTION 2

STARTERS

Waldorf salad with orange, walnut and radish

Pink roast beef with remoulade sauce, green asparagus and red onions

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 Davos butter

SOUP

Carrot ginger soup with fresh coriander

MAINS

Beef entrecôte with Cafe de Paris sauce

Grilled salmon fillet with white tomato cream and basil

Braised sweet potatoes

Camargue rice

Root vegetables

Vichy carrots

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

DESSERTS

Chocolate brownie with calamondin

Ponzu peanut cake

Apricots with sake and almonds

INTERCONTINENTAL

OPTION 3

STARTERS

Shrimp cocktail with cherry tomatoes and green asparagus

Waldorf salad with orange, walnut and radish

Selection of pastries with Cumberland sauce and lamb's lettuce

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 Davos butter

SOUP

Lemongrass soup with tiger prawns and lime oil

MAINS

Corn-fed poulard basted with a ginger-soya marinade

Red snapper with lemon pepper

Sweet potato purée

Basmati rice

Kohlrabi

Coconut curried vegetables

Baked cauliflower with ras el hanout and couscous

DESSERTS

Éclairs with assorted fillings

Sticky rice with mango

Raspberry and lychee slices

REGIONAL

OPTION I

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 Davos butter

SOUP

Davos hay soup with fresh Alpine herbs and dark bread croutons

MAINS

Zurich ragout of corn-fed poulard with wild mushrooms

Zander fillet

Rösti (grated fried potatoes)

Almond potato purée

Fresh market vegetables

Baked beetroot

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

DESSERTS

Aargau carrot cake with carrot crème

Crème caramel

CHF 54 – p. p.

REGIONAL

OPTION 2

STARTERS

Zug buffalo mozzarella with plum tomatoes

Swiss beef carpaccio with Parmesan and rocket

Valais tarte flambée

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 Davos butter

SOUP

Davos hay soup with fresh Alpine herbs and dark bread croutons

MAINS

Zurich ragout with wild mushrooms

Fillet of zander

Rösti (grated fried potatoes)

Almond and potato purée

Fresh market vegetables

Beetroot

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

DESSERTS

Grisons nut cake with vanilla crème

Aargau carrot cake with carrot crème

Meringue with Gruyère double cream

REGIONAL

OPTION 3

STARTERS

Pink-fried salmon shark with pumpkin seeds, lamb's lettuce and radish

Zug buffalo mozzarella with plum tomatoes

Variations on regional smoked fish with horseradish and honey-mustard sauce

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 Davos butter

SOUP

Davos hay soup with fresh Alpine herbs and dark bread croutons

MAINS

Braised veal cheeks

Pan-fried salmon trout

Pizokel with mushrooms and mountain Taleggio cheese

Herb potatoes

Risotto ticinese

Root vegetables

Oven carrots

Capuns (soft egg noodle with dry cured bacon in a mangold leaf), Davos Bergkäse cheese and fried onions

DESSERTS

Crème caramel

Aargau carrot cake with carrot crème

Meringue with Gruyère double cream

EXTRAS

LIVE COOKING STATION

A live cooking station can be added to any of the buffets.

Cesar Salad

Caesar Salad with shrimps, chicken, Davos dry-cured bacon, croutons and sbrinz cheese

CHF 16 – p. p.
(minimum of
20 people)

Risotto

Risotto parmigino with asparagus, rocket, tomato and mushrooms

CHF 14 – p. p.
(minimum of
20 people)

Raclette

Raclette with dark bread, potatoes and pickled vegetables

CHF 14 – p. p.
(minimum of
20 people)



Carvery

Dry-aged Côte de Boeuf with Café de Paris and Béarnaise sauces

CHF 33 – p. p.

Crêpes

Crêpe Suzette flambéed with vanilla ice cream

CHF 14 – p. p.
(minimum of
20 people)

BREAKS & APÉRO

MENUS

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CONFERENCE

SPECIALS



SWISS CUISINE EVENING

STARTERS

Pink-fried salmon shark with pumpkin seeds, nut salad and radish

Variations on regional smoked fish with horseradish and honey-mustard sauce

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

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 Davos butter

SOUP

Davos Alpine hay and air-dried bacon soup

SWISS CUISINE EVENING

MAINS

Fillet of Swiss beef from the live cooking station with Café de Paris and Béarnaise sauces

Brüggli salmon trout

Root vegetables

Rösti (grated fried potatoes)

Oven carrots

Risotto ticinese

Pizokel (soft egg noodles) with cabbage, chanterelle mushrooms and Gstaader Bergtaleggio cheese

Capuns (soft egg noodle with dry cured bacon in a mangold leaf), Davos Bergkäse cheese and fried onions

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 with milk chocolate and hay, Engadine nut cake, meringue with Gruyère double cream, ice cream cart

CHF 145 – p. p.

MIDNIGHT SNACK

Goulash Goulash soup with bread and sour cream	CHF 21 – p. p.
Hot Dog Mini-hot dog with pickle relish and fried onions	CHF 12 – p. p.
Burger Mini-burger of Swiss beef with soubise mayonnaise, lettuce, cucumber and tomato	CHF 14 – p. p.

CHILDREN’S MENU

BUFFET

Green salad with various dressings, tomato salad, cucumber salad and carrot-apple salad

Penne with tomato sauce, Bolognese and Parmesan

Chocolate brownie

CHF 22 – p. p.

SET MEAL

Cream of tomato soup

Fish fingers with potato purée and peas and carrots

Bowl of assorted ice cream with Smarties and berries

CHF 26 – p. p.

BREAKS & APÉRO

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CONFERENCE

BEVERAGES



OPTION 1

APÉRO

Water, soft drinks, white wine and red wine

1 hour
CHF 25 – p. p.

DINNER

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

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

1 hour
CHF 25 – p. p.

COMBINATIONS

Apéro and Dinner	CHF 65 – p. p.
Dinner and Night Cap	CHF 65 – p. p.
Apéro, Dinner and Night Cap	CHF 85 – p. p.

OPTION 2

APÉRO

Water, soft drinks, beer, choice of white and red wine
Plus beer, prosecco and apéro snacks

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.

DINNER

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

White Wine

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

DINNER

Red Wine

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

3 hours
CHF 60 – p. p.

NIGHT CAP

Water, soft drinks, beer, white wine, red wine, prosecco, Bombay Sapphire Gin, Absolut Vodka, Johnnie Walker Black Label Whisky, Havanna Club Rum (7 años), 2 cocktails, 1 mocktail, Baileys Irish Cream, coffee and tea

1 hour
CHF 30 – p. p.

COMBINATIONS

Apéro and Dinner	CHF 80 – p. p.
Dinner and Night Cap	CHF 80 – p. p.
Apéro, Dinner and Night Cap	CHF 105 – p. p.

OPTION 3

APÉRO

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

Plus Aperol Spritz, Lillet Spritz and Campari Orange

White Wine

- RieslingXSylvaner, Obrecht, Bündner Herrschaft, Switzerland
- Blanc de Noir, Von Salis, Bündner Herrschaft, Switzerland

Red Wine

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

1 hour
CHF 40 – p. p.

DINNER

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

White Wine

- RieslingXSylvaner, Obrecht, Bündner Herrschaft, Switzerland
- Pinot Grigio, A. Lageder, Friaul, Italy
- Heideboden, Chardonnay, Pinot Blanc, Sauvignon Blanc, H. Reeh, Neusiedlersee, Austria

Red Wine

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

3 hours
CHF 75 – p. p.

OPTION 3

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, 1 mocktail, coffee and tea

1 hour
CHF 40 – p. p.

COMBINATIONS

Apéro and Dinner	CHF 100 – p. p.
Dinner and Night Cap	CHF 100 – p. p.
Apéro, Dinner and Night Cap	CHF 130 – p. p.

