



V
HOTEL VICTORIA

Banquets & Celebrations

COCKTAIL APPETIZERS for 15 people or more

Grissini, air-cured beef, cured ham, Alpine cheese, filled pretzel rolls (salami, cooked ham, cheese), bruschetta with tomatoes and herbs, spring rolls, baked prawns with tartare sauce, albondiga meatballs, antipasti skewers, Appenzeller cheese tartlet, smoked Basel sausage rolls, crostini, Cornets, quinoa salad with herbs, Panna cotta with fruit coulis

CHF

6 items per person 27.00

8 items per person 36.00

10 items per person 45.00



Our wine recommendations

CHF
Bottle

Prosecco di Conegliano Extra Dry 63.00
Carpenè Malvolti, Conegliano, Italy

Mauler Cordon Or Brut 59.00
Mauler & Cie SA, Môtiers, Switzerland

Arneis DOCG "Margherita" 41.00
Araldica Vini Piemontesi S.C.A., Castel Boglione, Italy

Tempranillo DO "T-Sanzo" 43.00
Rodriguez Sanzo S.L., Valladolid, Spain

À LA CARTE APPETIZERS

Cold

CHF

Raw ham (50g)	5.50	per portion
Bündnerfleisch (air dried meat) (40g)	5.50	per portion
Planed cheese (50g)	5.50	per portion
Bread sticks (40g)	3.00	per portion
Olives	4.00	per portion
Bruschetta with tomatoes and herbs	3.50	per piece
Antipasti skewers	5.00	per piece
Cornets with cream cheese or avocado tomatoes	5.00	2 pieces
Cornets with salmon tartar or beef tartar	6.00	2 pieces

Different rolls with various documents (lye, baguette, wholemeal, ciabatta)

Salami, ham, cheese	5.00	per piece
Egg and cucumber slices / Cottage cheese	5.00	per piece
Bündnerfleisch (air dried meat), raw ham, roast beef, salmon	6.00	per piece
Chicken breast with avocado	6.00	per piece
Tomatoes, mozzarella & basil	6.00	per piece
Parma ham & rocket	6.00	per piece
Salmon & Cream Cheese	6.00	per piece
Grilled vegetables with aubergine cream	6.00	per piece

Served in a glass

Chickpea Cocktail	6.00	per glass
Cream soup of the season	4.00	per glass
Quinoa herb salad	4.00	per glass
Cole slaw	4.00	per glass

Hot

CHF

Basel smoked sausage in puff pastry	8.00	6 pieces
Tarte flambée	17.00	8 pieces
Tarte flambée vegetarian	16.00	8 pieces
Ham croissant	3.50	per piece
Mini Appenzell cheesecake (50 g)	4.00	per piece
Albondigas with tomatoes and chili	3.50	per piece
Oven-baked prawns with tartare sauce	3.50	per piece
Spring rolls	2.50	per piece
Veganballs	2.50	per piece

Sweet

CHF

Mixed mini pâtisserie	3.50	per piece
Mini creme brûlée	4.50	per piece

Served in a glass

Panna cotta with fruit coulis	5.00	per glass
Fruit salad	5.00	per glass
Toblerone chocolate mousse – white or dark	5.00	per glass

SPRING MENUS

(March, April, May)

MENU 1

Spring salad with white and green asparagus, raw ham

Roasted outdoor-reared pork fillet medallions

With jus

Potato terrine

Baby leeks and mini carrots

Rhubarb tart with strawberry ice cream

3 courses for CHF 58.00

MENU 2

Salmon carpaccio with spring salad and herb salsa

Cream of asparagus soup with pine nuts

Emmental veal steak with hollandaise sauce

Rosemary new potatoes

White asparagus

Marinated strawberries with yoghurt mousse

4 courses for CHF 76.00

3 courses for CHF 66.00
(no soup course)

SUMMER MENUS

(June, July, August)

MENU 1

Summer salad with chanterelles

Zander fillet

New potatoes, leeks

Herb vinaigrette

Three kinds of sorbet with seasonal berries

3 courses for CHF 53.00

MENU 2

Summer salad with melon, avocado and pomegranate seeds

Chilled cucumber soup garnished with smoked salmon strips

Beef sirloin steak, chimichurri

Rosemary polenta

Grilled vegetables

Strawberry tiramisu

4 courses for CHF 68.00

3 courses for CHF 59.00
(no soup course)

AUTUMN MENUS

(September, October, November)

MENU 1

Carrot- ginger soup

Veal shoulder roast with porcini mushrooms
Croquettes
Two types of carrot

Leckerli parfait with warm cherries

3 courses for CHF 52.00

MENU 2

Home cured salmon with beetroot and lime

Pumpkin soup with roasted pumpkin seeds

Guinea fowl breast with jus
Risotto
Savoy

Chocolate tart with figs in port

4 courses for CHF 71.00

3 courses for CHF 61.00
(no soup course)

WINTER MENUS

(December, January, February)

MENU

Gratinated goat cheese with caramelized pear and lamb's lettuce

Braised beef with red wine sauce and herb croutons
Rosemary potato purée
Seasonal vegetables

Duo of Toblerone mousse

3 courses for CHF 58.00

MENU 2

Lamb's lettuce with sautéed mushrooms and raspberry vinaigrette

Horseradish soup

Roast fillet of beef with a mild pepper sauce
Risotto
winter vegetables

Tarte tatin with warm plums

4 courses for CHF 83.00

3 courses for CHF 71.00
(no soup course)

GOURMET MENU

Warm breast of quail with artichokes and marinated beetroot with wasabi

Frothy cress soup with crispy cubed veal sweetbreads

Pan-fried red mullet fillet with scallop timbale and almond cream

Lemon sorbet

Roasted fillet of Irish Angus beef with a port and butter sauce
Potato and celeriac purée and young vegetables

Truffled Brie de Meaux with grape chutney and home-made fruit loaf

Mango and passion fruit marquise with coconut mousse

7 courses for CHF 145.00

Our wine recommendations

White wine

CHF

Bottle

Perroy Grand Cru "Cuvée 48" <i>Caves de Jolimont SA, Mont-sur-Rolle</i>	Switzerland	39.00
Arneis DOCG "Margherita" <i>Araldica Vini Piemontesi S.C.A., Castel Boglione</i>	Italy	41.00
L'Hospitalet <i>G. Bertrand, Narbonne</i>	France	45.00
Verdejo Tamaral DO <i>Bodegas y Vinedos Tamaral, Rueda</i>	Spain	41.00

Rosé wine

Santa Cristina Rosato Toscana IGT <i>Antinori, Tuscany</i>	Italy	39.00
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Red wine

Wintersinger Pinot Noir <i>Siebe Dupf Kellerei, Liestal</i>	Switzerland	47.00
Barbera d'Asti "Superiore" DOCG <i>Bersano S.p.A., Nizza Monferrato</i>	Italy	56.00
L'Hospitalet <i>G. Bertrand, Narbonne</i>	France	47.00
Tempranillo DO "T-Sanzo" <i>Rodriguez Sanzo S.L., Valladolid</i>	Spain	43.00

All inclusive package

CLASSIC **FOR 20 PEOPLE OR MORE**

Appetizers

Prosecco
Arneis DOCG "Margherita"
Mineral water, orange juice
Crisps, nuts

Menu

Seasonal soup

Corn-fed chicken breast with honey and rosemary sauce
Tagliatelle
Duo of glazed carrots

Crème brûlée with seasonal fruit

Beverages

Mineral water, beer, coffee

White wine
Arneis DOCG "Margherita", Italy

Red wine
Primitivo Salento "Vecchia Torre" IGT, Italy

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 73.00 per person
This offer is valid for 3 hours.

All inclusive package

HELVETIA FOR 20 PEOPLE OR MORE

Appetizers

Prosecco
Perroy Grand Cru "Cuvée 48"
Mineral water, orange juice
Crisps, nuts

Menu

Seasonal soup

Roast veal with a mild pepper sauce
Rosemary potatoes
Ratatouille

Duo of Toblerone chocolate mousse

Beverages

Mineral water, beer, coffee

White wine

Perroy Grand Cru "Cuvée 48", Switzerland

Red wine

Wintersinger Pinot Noir, Switzerland

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 83.00 per person
This offer is valid for 4 hours.

All inclusive package

RUSTICO **FOR 30 PEOPLE OR MORE**

Appetizers

Prosecco
Riesling d'Alsace AOC
Mineral water, orange juice
Crisps, nuts

Buffet

Cream of tomato soup (served at the table)

Air-cured beef, cured ham and coppa ham
Smoked trout and salmon with horseradish mousse
Cold roast beef with tartare sauce
Various raw vegetable and leaf salads

Meat loaf with onion sauce, marinated pork roast
Pike perch deep fried with tartare sauce
Fried potatoes, herb rice, seasonal vegetables

Cheese platter, fruit basket

Dessert buffet

Beverages

Mineral water, beer, coffee

White wine
Riesling d'Alsace AOC, France

Red wine
Cuvée Rouge l'Hospitalet IGP, France

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 93.00 per person
This offer is valid for 4 hours.

All inclusive package

VICTORIA FOR 20 PEOPLE OR MORE

Appetizers

Prosecco
Verdejo Tamaral DO
Mineral water, orange juice
Crisps, nuts

Menu

Salmon tartare with Noilly Prat sauce
Seasonal salad, brioche

Seasonal soup

Roast saddle of beef with Béarnaise sauce
Potato croquettes
Seasonal vegetables

Duo of Toblerone mousse

Beverages

Mineral water, beer, coffee

White wine

Verdejo Tamaral DO, Spain

Red wine

Tempranillo T Sanzo DO, Spain

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 103.00 per person
This offer is valid for 5 hours.

All inclusive package

BELLA ITALIA FOR 30 PEOPLE OR MORE

Appetizers

Prosecco
Villa Antinori Toscana Bianco IGT
Mineral water, orange juice
Crisps, nuts

Buffet

Cream of porcini soup (served at the table)

Salad buffet

Coppa ham, salami, beef carpaccio, smoked fish platter, prawn cocktail,
tomato salad with mozzarella, grilled aubergines,
peppers, green and black olives, green sauce, pesto, garlic mayonnaise

Risotto Milanese
Penne Amatriciana
Saltimbocca Romana
Braised beef with Barolo wine sauce
Fried potatoes, seasonal vegetables

Cheese platter, fruit basket

Dessert buffet

Beverages

Mineral water, beer, coffee

White wine

Villa Antinori Toscana Bianco IGT, Italy

Red wine

Primitivo del Salento IGT, Italy

Wines according to availability.
We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 128.00 per person
This offer is valid for 5 hours.

All inclusive package

ROYAL FOR 20 PEOPLE OR MORE

Appetizers

Chardonnay Koonunga Hill, prosecco
Mineral water, orange juice
Crisps, nuts

Menu

Seasonal salad with two types of bruschetta

Seasonal soup

Fried pike-perche fillet on rosemary polenta with salsa verde

Beef fillet medallion with fresh horseradish
Mascarpone risotto
Seasonal vegetables

Kiwi carpaccio with quark mousse and berries

Beverages

Mineral water, beer, coffee

White wine

Chardonnay Koonunga Hill, Penfolds, Australia

Red wine

Shiraz/Cabernet Sauvignon, Koonunga Hill, Penfolds, Australia

Wines according to availability.

We are happy to adapt the wine selection to suit your preferences.
A surcharge will be made for superior wines.

CHF 145.00 per person
This offer is valid for 6 hours.