

PLACID HOTEL ZURICH

CULINARY PLANNER

Christmas Special



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PLACID Parties & banquets

Your Christmas celebration in the Placid Hotel Zurich - our Conference rooms are suitable for every occasion, from festive dinners to extravagant receptions.

The three larger conference rooms on the ground floor can be combined, if necessary, into a 175 sq. large room, ideal for celebrations with up to 120 guests.

All rooms are equipped with the latest technology, so that the entertainment doesn't fall short.



PLACID HOTEL DESIGN & LIFESTYLE ZURICH



A place for cosmopolitans, for business, for pleasure. Hub for countless threads that converge and separate itself again. Urban lifestyle, modern design, real encounters. Deeply rooted in the quarter of Altstetten - and yet open to the world.

Height of 40 metres. Here, on the roof of the Placid Hotel, the views goes beyond Altstetten and the sights of Zurich.

115 rooms with stunning views are available if you do not want to drive home after the ceremony.

Restaurant BUCKHUSER

The Buckhuser is the ideal place for your Christmas celebration up to 100 guests.

Our team offers a festive, authentic cuisine. Vegetables and fresh products come directly from the producer to the kitchen and freshly processed on the table of the Restaurant Buckhuser.

True quality and honest homemade at a fair price.

Meet beforehand at the Buckhuser Bar for a cocktail or late in the evenings for a final nightcap.

For Seminar and Banquet requests please contact us under event@placid.ch.



Christmas Cocktails

SANTA CLAUSE
SPECIAL

Mulled wine and rum punch
Hot chestnuts and dates with bacon
Peanuts, tangerines and Christmas cookies

per person **16.50**



CHRISTMAS SPECIAL

Pumpkin soup
Smoked salmon & beef tartare
Canapé with truffle - Brie
Morel mushroom terrine with Cumberland sauce

per person **29.50**

Christmas Special Fondue Chinoise

**FONDUE CHINOISE
BUFFET
À DISCRETION**
from 14 persons

A variety of leaf and vegetable salads, croutons, seeds , dressings

Fondue Chinois buffet with chicken, beef and pork
different homemade sauces, served with rice and French fries

Various mini desserts in a glass
(2 pcs per person)

per person **52.00**

This offer is only valid in the buffet Restaurant Intermezzo.

The Restaurant Intermezzo is situated on the 1st floor and has a capacity up to 60 guests.

Christmas Menus

3 COURSE MENU WITH CHICKEN

minimum 8 persons

Salmon tartar, confit mushrooms, baby lettuce and herb sauce

Chicken breast Suprême with truffled Riesling foam,
Saffron tagliatelle and winter vegetables

Brittle, chocolate mousse and plums Granitée

per person **48.00**



3 COURSE MENU WITH CORDON BLEU

minimum 8 persons

Riesbächler white wine soup with grapes

Cordon Bleu with Zürcher Oberland cheese and smoked bacon with roesti fries

Chocolate brownie with vanilla ice cream and warm berries

per person **48.00**

Christmas Menus

**3 COURSE MENU
WITH ROAST BEEF**
minimum 8 persons

Essence of tomato with basil-ravioli

Roast beef slices with sauce béarnaise
with potato gratin and winter vegetables

Panna Cotta with warm plum compote and vanilla ice cream

per person **58.00**



**4 COURSE MENU
WITH SIRLOIN STEAK**
minimum 8 persons

Cauliflower soup with cinnamon and Cranberry

Consommé double with Morel mushroom dumplings

Sirloin steak with shallot jus,
Duchess potatoes and baby vegetables

Lemon tart with meringues

per person **68.00**

Christmas Menu



**4 COURSE MENU
WITH VEAL**
minimum 8 persons

Homemade pate with red cole slaw and a salad bouquet

Pea crème soup with smoked salmon and horseradish foam

Veal shoulder, cooked at low temperature with mushroom crème sauce,
truffled potato gratin, mashed carrots and vegetables

White chocolate mousse with cassis foam and homemade sour cream ice cream

per person **78.00**

Christmas Menus

**5 COURSE MENU
WITH ÜETLIBERGER
LIMOUSIN BEEF
TENDERLOIN**
minimum 8 persons

Goose liver terrine, cranberry confit and brioche

Poached eggs on fresh spinach with truffle foam

Lobster bisque with organic Eden shrimps

Pink roasted Uetliberger Limousin beef tenderloin with sauce béarnaise,
white wine risotto, baby turnips and mini pumpkin

Homemade chocolate blood orange tart
with ice cream from double cream and meringue

per person **120.00**

Appetizers Buffet Selection

APPETIZERS BUFFET
minimum 15 persons

Variety of leaf and vegetable salads, croutons, seeds, dressings
smoked fish variation with toast and a seasonal soup

per person **18.00**



APPETIZERS BUFFET
minimum 15 persons

Variety of leaf and vegetable salads, croutons, seeds, dressings,
cold roast beef with tartar sauce and homemade pâté with Cumberland sauce
smoked salmon-cream cheese crepes and a seasonal soup

per person **25.00**

Dessert Buffet Selection

**DESSERT BUFFET
6 COMPONENTS**
minimum 15 persons

For example
Blueberry cheese cake, exotic fruit platter, apple strudel with vanilla sauce
variety of mini desserts in glasses like Panna cotta, chocolate mousse and tiramisu

per person **25.00**



**DESSERT BUFFET
10 COMPONENTS**
minimum 15 persons

For example
Blueberry cheese cake, chocolate brownie with double cream,
exotic fruit platter, apple strudel with vanilla sauce,
variety of mini desserts in glasses like Panna cotta, chocolate mousse and tiramisu
variety of ice creams and sorbets

per person **35.00**



**ADDITIONAL
CHEESE BUFFET**

For example
A variety of Swiss cheeses
Fruit bread, fig chutney, honey and nuts

per person **8.00**
Surcharge

Origin meat:

Veal | Pork | Poultry: Switzerland

Beef: Switzerland, Uruguay and Argentina

Beverage Flat Rate

ECO

3 dl white or red wine per person
Mineral water still and sparkling
coffee and tea

per person **28.00**



LIFESTYLE

4dl Prosecco, 3dl red or white wine per person
Beer
Softdrinks
Mineral water still and sparkling
Coffee and tea

per person **42.00**