



GRAND RESORT
BAD RAGAZ



THE GRAND *Signature*

WEDDING MENU SUGGESTIONS
A TREAT FOR A SPECIAL OCCASION

Enjoy this special day and create memories together. The Grand Signature brings everything together in one place and from a single source – for a wedding that feels harmonious, relaxed and personal.

To complement your wedding day, we have put together a selection of menu suggestions for you. We would be delighted to treat you and your guests to cuisine that perfectly complements your special occasion.

MENU 1

Marmande tomatoes | Buffalo mozzarella | Basil

Cashew and tomato cream | Pistachios

Sole fillet | Spinach | Truffle

Pan-fried veal fillet | Porcini mushrooms

Risotto | Port wine foam

Profiteroles | Coffee Chantilly | Blackcurrant sauce

or

Extensive dessert buffet with a cheese corner from our pastry team

Vegetarian

Marmande tomatoes | Buffalo mozzarella | Basil

Cashew and tomato cream | Pistachios

Lemon risotto | Mediterranean vegetables

Spinach and ricotta ravioli | Date and tomato sauce | Rocket

Profiteroles | Coffee chantilly | Blackcurrant sauce

oder

Extensive dessert buffet with a cheese corner from our pastry team

MENU 2

Marmande tomatoes | Buffalo mozzarella | Basil
Cashew and tomato cream | Pistachios

Turbot fillet | Basil and tomatoes | Balsamic sauce

Chateaubriand | Sauce béarnaise
Potato gratin | Baby carrots

Passion fruit and cream cheese mousse | Fleur de sel
Caramel sauce | Raspberry sorbet

or

Extensive dessert buffet with a cheese corner from our pastry team

Vegetarian

Malans Winemaker's Soup | Donatsch Chardonnay Yeast

Roasted Cauliflower from Lindenhof | Basil and Tomatoes | Tofu Cream

Rheintal Ribelmais | Truffles | Baby Carrots | Herbs

Passion fruit and cream cheese mousse | Fleur de sel
Caramel sauce | Raspberry sorbet

or

Extensive dessert buffet with a cheese corner from our pastry team

MENU 3

Beef carpaccio | Truffle aioli | Rocket | Parmigiano Reggiano

Scallops | Cauliflower purée | Red curry sauce

Roast whole saddle of veal | Potato mousseline

Vegetables | Gravy

Chocolate tart | Olive oil gelato | Fleur de sel

or

Extensive dessert buffet with a cheese corner from our pastry team

Vegetarian

Organic vegetable carpaccio | Truffle cream | Rocket | Alpine herbs

Parmesan risotto | Beetroot | Herb beurre blanc

Organic Onsen egg | Spinach | Truffle cream sauce

Chocolate tart | Olive oil gelato | Fleur de sel

or

Extensive dessert buffet with a cheese corner from our pastry team

Conditions

To ensure a smooth and well-timed procedure, we recommend selecting a single menu for seminars and banquets. Of course, we also offer vegetarian alternatives.

Individual courses from the various menus are interchangeable, though this does result in a new price calculation. We are pleased to make separate menu suggestions for children under the age of 12. Please inform us of your final menu and wine choice no later than ten days prior to your event.

Please also let us know the exact number of participants no later than ten days prior to your event. If the number of participants increases, the final number of people will be invoiced. In case of a reduction higher than 5 % of the original reported number of participants, we take the liberty to charge the original reported number of people after a deduction of 5 %.

Please inform us in advance about possible programme details, such as speeches and presentations during the meal, so that we can take these into account and guarantee a top-quality menu. Of course, we are pleased to adapt to your programme, taking into account the nature of your event.

The price calculations are based on working hours until midnight. After midnight, we will charge you for the services of our employees in accordance with the General Terms and Conditions of the Grand Resort Bad Ragaz.

The General Business Conditions apply to all events being held at the Grand Resort Bad Ragaz and to all catering associated with these events.

Guarantee

We guarantee you expert organisation, first-class, friendly service and only the very best from our kitchen and cellar.



Damian Olma
Executive Assistant Manager i/c of Food & Beverage

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