



Grand Hotel
Belvedere

BANQUETING OFFER



OUR RESTAURANTS



Brasserie Belvedere



A contemporary take on a quintessentially Swiss brasserie, seducing all appetites with dishes that celebrate local ingredients. Elegant and opulent design touches bring our characterful brasserie to life.

CAPACITY — 130 Guests

WALDRAND



The more intimate Waldrand is a welcoming space, perfect for smaller events.

CAPACITY — 80 Guests

Sonnenbad

LOUNGE & TERRACE



A sociable spot perfect for hosting al fresco soirees and cocktail receptions. Watch the sunset while enjoying grilled meat and fish and homemade wood fired Pizzas.

CAPACITY — 80 to 150 Guests

OUR BARS



BERGWALD BAR



A Swiss-style counter to enjoy coffee and a delectable slice of homemade cake.

CAPACITY — 80 Guests

Belvi Salon



An intimate bar serving herbal and floral infusions from the garden, Swiss wines and spirits, and bespoke cocktails.

CAPACITY — 20 Guests

APÉRO OPTIONS

CLASSIC — 35 CHF / Guest

ELEVATED — 65 CHF / Guest

FINGER FOOD OFFER

2 CANAPES — 15 CHF pp

4 CANAPES — 30 CHF pp

6 CANAPES — 45 CHF pp



Classic

2 glasses of wine and/or sparkling wine
3 canapés

Elevated

4 glasses of wine and/or sparkling wine
4 canapés



Cold canapés

Alpine salmon gravlax, dill mustard, seed cracker
Bernese Beef tartar, Belper knolle, brioche
Shlossberger cheese & onion tart
Tomato & basil tart ∅
Textures of beetroot & cashew cheese ∅
Cheese or Charcuterie board, bread, chutney, fruit

Hot canapés

Fried Buttermilk chicken & wild garlic
Mountain cheese empanades & wild mushroom ketchup
Baked La Sanglee des couardise cheese with grilled
sourdough & truffle honey
Crispy oyster mushroom & honey mustard ∅
Pomme paillasson, Perch pate, pickled cucumber
Pumpkin cream soup, toasted seeds, sage espuma ∅

BANQUETING OFFER WITH TASTING MENU OPTION



3-COURSE MENU – 105 CHF / Guest
Starter / Main / Dessert

4-COURSE MENU – 120 CHF / Guest
Starter / First Main / Main / Dessert

Includes: water, coffee and tea.

The choice of menu will be the same for all guests.
Depending on your desires, you can personalize
your dinner.

→ Cheese supplement 15 CHF / guest



Starters

ENDIVE SALAD

Lenker blue cheese, candied
walnut, apple, House dressing

PERFECT ALPINE EGG

Potato, onion, smoked bacon,
gruyere cheese

TOMATO PANZANELLA ∅

Sourdough, basil consommé,
tomato pesto, roast garlic

First Mains

MOUNTAIN MUSHROOM RAGU ∅

Homemade Spatzli, charred
leek hollandaise, ponzu

EGG YOLK RAVIOLO

Alpine carbonara, speck,
mountain cheese

BBQ CAULIFLOWER ∅

Black forest miso, Red lentils,
Kafir Lime, Pickled Kohlrabi

Second Mains

XO ZANDER

Braised baby Leek, warm tartare
sauce, herbed new potato

BEEF CHEEK BOURGUIGNON

Bernese beef, mushroom, bacon,
onion, parsley

PURE ALPINE SALMON

Smoked tomato & bay leaf cream,
confit potato

LUMA BEEF FILLET ^[10 CHF SUPP]

XO porcini hollandaise, crispy
potato, wild mushroom, wilted
greens

Desserts

BELVEDERE "FRUIT SALAD" ∅

Seasonal fruit, compressed, fresh,
juiced, jellied, iced

68% CHOCOLATE MOUSSE ∅

Coffee walnut praline, Cascara
scented Chantilly

PEAR TART TATIN

Bay leaf Ice cream

FONDUE & RACLETTE OFFER



APÉRO / STARTER / MAIN / DESSERT
90 CHF / Guest

STARTER / MAIN / DESSERT
70 CHF / Guest

Apéro

ALPINE PLATTER

Cheese / Charcuterie / Chutney

Starters

Pumpkin Soup / Sage / Apple Balsamic

Chicory / Apple / Blue Cheese / Walnut

Mains

Raclette Cheese / BBQ Potatoes / Bread / Pickles

Alpermagronen / Belper Knolle / Apple Sauce

Plant-Based Cheese Fondue / Potatoes / Bread

Local hand selected Cheese Fondue / Potatoes / Bread

Desserts

Swiss Vermicelles / Cherry / Chestnut

Wild Blueberry Pie / Meringue / Lemon Chantilly

ALL MENUS SUBJECT TO SEASONAL CHANGES

TERRACE BBQ OFFER

PICK YOUR OPTIONS

75 CHF / Guest

Live cooking with the chef



Salads

(choose 3 options)

Burrata, peach, hazelnut, alpine honey
Marinated tomato, red onion, cucumber, balsamic dressing ∅
Traditional Alpine potato salad ∅ add crispy bacon
Garden leaves ∅
Pesto pasta salad, rocket aged Parmesan



Carbs

(choose 2 options)

New potatoes cooked over the fire ∅
Chargrilled polenta with garlic & parsley dressing ∅
Penne with garlic & Extra virgin olive oil ∅
Toasted burger buns
BBQ piquillo pepper risotto ∅
Homemade gnocchi & alpine herb pesto

Veggies

(choose 1 option)

BBQ Miso cauliflower ∅
Braised pack choy, garlic & extra virgin olive oil ∅
Grilled baby broccoli, lemon, sesame dressing ∅
Ratatouille (v)
BBQ corn & smoked butter ∅
Chargrilled peppers & courgette dressing in sherry vinaigrette ∅

Main dish

(choose 2 options)

Charred Alpine Salmon fillet with lemon & dill
Black garlic steamed zander fillet cooked over the fire in newspaper
Chargrilled butterflied corn fed chicken breast
Flame grilled Wagyu Burgers
Flame grilled homemade vegan burgers ∅
Crispy mushroom "shawarma" with honey mustard glaze

Desserts buffet

(choose 3 options)

Chocolate mousse, walnut and coffee praline, cascara cream ∅
Tiramisu
Tonka beans pannacotta, wild berry coulis, meringue
Compressed fruit salad Compressed strawberry/peach/melon
in lemongrass and verbena broth, fennel pollen
Fried mini donuts, orange blossom cream, orange candied
Lemon meringue Pie ∅

BUFFET OFFER



PICK YOUR OPTIONS
60 CHF / Guest

Buffet available for groups of 20 guests or more.

Salads

(choose 3 options)

Burrata, peach, hazelnut, alpine honey
Marinated tomato, red onion, cucumber, balsamic dressing ∅
Traditional Alpine potato salad ∅ add crispy bacon
Garden leaves ∅
Pesto pasta salad, rocket aged Parmesan



Carbs

(choose 2 options)

New potato with herb butter
Spatzli & mountain cheese
Swiss Mac & Cheese ∅
Potato rosti
Seasonal risotto ∅
Olive oil mash potato ∅

Veggies

(choose 1 option)

Braised pack choy, garlic & extra virgin olive oil ∅
Chargrilled baby broccoli, lemon, sesame dressing ∅
Aubergine parmigiana
Steamed courgette with basil emulsion ∅
Mushroom ragu ∅
Miso glazed cauliflower ∅

Main dish

(choose 2 options)

Roast Alpine Salmon fillet with lemon & dill
Beer battered zander & tartar sauce
Roast corn fed chicken breast with garlic and thyme
Braised beef cheek & red wine sauce
Portobello mushroom steak & garlic sauce ∅
Aubergine schnitzel & sweet tomato sauce ∅

Desserts buffet

(choose 3 options)

Chocolate mousse, walnut and coffee praline, cascara cream ∅
Tiramisu
Tonka beans pannacotta, wild berry coulis, meringue
Compressed fruit salad ∅
Fried mini donuts, orange blossom cream, orange candied
Lemon meringue Pie ∅

ALL MENUS SUBJECT TO SEASONAL CHANGES

FOOD STALL & LIVE COOKING



PICK YOUR OPTIONS
150 CHF / Guest



The BBQ

BBQ Pine Tortilla, Crispy Mushroom Shawarma, Honey Mustard, Alpine Salsa Verde
Bratwurst Hot Dog, Honey Mustard & caramelized onions

Raw & Cured

Swiss Beef Tartar & Alpine Egg yolk
Smoked Trout «Club Sandwich»

Hot & Crispy

Potato & Leek Croquettes with Aged Mountain Cheese
Wild Mushroom Arancini & Cashew Cheese

Salad Bowls

Textured Beetroot Salad, Cashew cheese, Walnut, green apple
Tomato Panzanella, Sourdough Crouton, Lovage, Aged Balsamico

The Fire Pit

Flame Grilled Swiss Black Angus Rib Eye & XO butter
Umami Maitake Mushroom & Ponzu Charcoal Sauce
Both choices are Served with Fresh Black Truffle Risotto

Wood Fired Flammkuchen

Smoked Bacon, Crème Fraiche, Slow cooked onion
Smoked Carrot, Cashew cream cheese, pickled cucumber & Dill

Sweets

Soft Serve Homemade Ice cream
Freshly Made Warm Donuts & Mountain
Berry Jam

ALL MENUS SUBJECT TO SEASONAL CHANGES



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