

Rebhüsli Recommendations

Raclette evening

Evening meal: Leave hotel at 7.30pm, arrive at 8.00pm
Catering at the Rebhüsli in Regensdorf ("Raclette" offer attached). Guests can walk to the venue (approx. 30-minute walk.) accompanied by one of our employees. Torches will be provided for the return to the hotel.

Evening meal offer: **Raclette buffet**

Salads: 3 green salads, gherkins in a dill yoghurt dressing, tomato and mozzarella salad, Niçoise salad, rice and vegetable salad, Zingara pasta salad

Side dishes: Chives, onions, croutons, bacon bits

Dressings: Italian dressing, French dressing, herb dressing

Main course

Raclette with potatoes or bread, selection of dried meats, pickled vegetables

Veal schnitzel with cured meats, satay chicken, Zingara chicken - beef on the spit, seasonal fish, chargrilled vegetables, rice

Sauces: herb butter, barbecue sauce

Dessert: Fresh fruit salad, pear and mascarpone tart, home-made black forest gateau, Vermicelles with meringue and whipped cream, grape and almond cream, biscuits

Wine & drinks: Welcome with a glass of Prosecco & non-alcoholic fruit punch

RxS, Watter, Fam. Zollinger (the wine produced in this vineyard)
Trend Selection Cabernet Sauvignon, Montes Wines, Curizo

We will also serve: mineral water, orange juice, beer, tea & coffee, fruit schnapps

VAT excluded: **Raclette evening**

Staff costs	CHF 95 / hr & empl.
Catering transport to Rebhüsli	CHF 80 / lump sum
Catering equipment lump sum	CHF 10 / person & day
Rebhüsli hire	CHF 250 / evening
Raclette (without drinks)	CHF 52 / person

VAT included:

Raclette evening

Trend wine selection & RxS Watter	CHF 49 / bottle
Non-alcoholic punch	CHF 9 / glass
Prosecco	CHF 63 / bottle

Fondue evening at the Rebhüsli

Evening meal: Depart hotel at 7.30pm, arrive at 8.00pm
Catering at the Rebhüsli in Regensdorf ("Raclette" offer attached) Guests can walk to the venue (approx. 30-minute walk) accompanied by one of our employees. Torches will be provided for the return to the hotel.

Evening meal offer: "Chinese" fondue

Salad: 3 green salads, gherkins in a dill yoghurt dressing, tomato and mozzarella salad, Niçoise salad, rice and vegetable salad, Zingara pasta salad

Side dishes: Chives, onions, croutons, bacon bits

Dressings: Italian dressing, French dressing, herb dressing

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Beef, veal, pork, chicken, ostrich, finely cut vegetables, fish and prawns

Various sauces

Side dishes such as French fries, rice and salad

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Desserts: Fresh fruit salad, pear and mascarpone tart, home-made black forest gateau, Vermicelles with meringue and whipped cream, grape and almond cream, biscuits

Wine & drinks: Welcome with a glass of Prosecco & non-alcoholic fruit punch

RxS, Watter, Fam. Zollinger (the wine produced in this vineyard)

Trend Selection Cabernet Sauvignon, Montes Wines, Curizo

We also serve: mineral water, orange juice, beer, tea & coffee, fruit schnapps

Exclusive of VAT:

Fondue evening

Staff costs	CHF 95 / hr & empl.
Catering transport to the Rebhüsli	CHF 80 / lump sum
Catering equipment lump sum	CHF 10 / person & day
Rebhüsli hire	CHF 250 / evening
Fondue evening meal	CHF 68 / person

VAT included:

Fondue evening

Prosecco	CHF 59 / bottle
Trend Selection wine & RxS Watter	CHF 49 / bottle
Non-alcoholic punch	CHF 9 / glass
Prosecco	CHF 63 / bottle

Cheese fondue evening

Evening meal: Depart hotel at 7.00pm, arrive at 8.00pm. Catering at the Rebhüsli in Regensdorf ("Raclette" offer attached) Guests can walk to the venue (approx. 30-minute walk) accompanied by one of our employees. Torches will be provided for the return to the hotel.

Evening meal offer: **Cheese fondue**

Salads: 3 green salads, gherkins in a dill yoghurt dressing, tomato and mozzarella salad, Niçoise salad, rice and vegetable salad, Zingara pasta salad

Side dishes: Chives, onions, croutons, bacon bits

Dressings: Italian dressing, French dressing, herb dressing

Main course

Cheese fondue

Dessert: Fresh fruit salad, pear and mascarpone tart, home-made black forest gâteau, Vermicelles with meringue and whipped cream, grape and almond cream, biscuits

Wine & drinks: Welcome with a glass of Prosecco & non-alcoholic fruit punch

RxS, Watter, Fam. Zollinger (the wine produced in this vineyard)
Trend Selection Cabernet Sauvignon, Montes Wines, Curizo

We also serve: mineral water, orange juice, beer, tea & coffee, fruit schnapps

VAT excluded:

Raclette evening

Staff costs	CHF 95 / hr & empl.
Catering transport to the Rebhüsli	CHF 80 / lump sum
Catering equipment lump sum	CHF 10 / person & day
Rebhüsli hire	CHF 250 / evening
Cheese fondue (without drinks)	CHF 42 / person

VAT included:

Raclette evening

Trend wine selection & RxS Watter	CHF 49 / bottle
Non-alcoholic punch	CHF 9 / glass
Prosecco	CHF 63 / bottle

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Team cooking

Arrival: Participant briefing at 6.00pm

Team cooking: 5 groups are formed, the groups are supervised by the kitchen brigade. The menu is put together and cooked by participants themselves. We will provide everyone with a recipe book.

Menu: Please find attached our recommendation; we will be pleased to adapt the menu to your requirements. We will also be pleased to put together something special for vegetarians.

Drinks: Trend Selection Chardonnay, Montes Wines, Curizo
Trend Selection Cabernet Sauvignon, Montes Wines, Curizo
Soft drinks, mineral water, beer, coffee, espresso

Please note: Please ask participants to bring jeans, T-shirts and trainers with them. Aprons, cloths and chef's hats will be provided by the Trend Hotel.

Aperitif & evening meal: After the strenuous preparation, participants have earned themselves a small aperitif which they can enjoy in the hotel bar. Then at approx. 8.00/8.15pm it is time for the participants to tuck into and enjoy their own creations.

Costs Aperitif depending on consumption

Team cooking
incl. 100 ml red wine, 100 ml white wine/
support/menu CHF 140 / person

Aperitif nibbles CHF 3 / person
Trend Selection wines CHF 49 / bottle

Dinner Cook Course

Head chef from the Trend Hotel
Andreas Feix

Dinner

Salad with cherry tomatoes and a bergamot-oil with home-smoked buffalo mozzarella from Salerno in Tuscany

Pumpkin and ginger soup with coriander orange shrimp

*Strozzapreti (Swiss Zöpfli, curly pasta)
Di Capua olive oil with fresh herbs and a selection of garlic and onions.*

Highland beef stew

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