



# SHERATON

Zurich Hotel

## Daily delegate rates

### SHERATON BOARD MEETING

Room rental of plenary room

Unlimited beverages in plenary room  
flavored & mineral water, coffee

Lunch at the restaurant  
main course upon our Chef's choice (excl.  
beverages)

Technical equipment  
plasma TV with sound for presentations, note-  
pads, pens & WLAN

75 per Person  
Bookable for 5 to 10 people

### DAILY DELEGATE RATES

#### HALF DAY

Our half day packages will be offered  
with a CHF 20 reduction per person &  
per day:

BOARD MEETING from 55 per person

SHERATON from 79 per person

DELUXE from 139 per person

### SHERATON

Room rental of plenary room

Morning break  
including coffee, tea & a seasonal snack

3-course business lunch  
upon our Chef's choice

Afternoon break  
including coffee, tea & a seasonal snack

Unlimited beverages in plenary room  
flavored water & mineral water

Technical equipment  
LCD projector, screen, flipchart, notepads &  
pens, WLAN internet for all attendees

Starting from 99 per Person  
Bookable for 10 people or more

### DELUXE

Room rental of plenary room

Morning break  
including coffee, tea & a seasonal snack

3-course business lunch  
upon our Chef's choice

Afternoon break  
including coffee, tea & a seasonal snack

Unlimited beverages in plenary room  
flavored water, mineral water, soft drinks &  
coffee

Technical equipment  
LCD projector, screen, flipchart, notepads &  
pens, WLAN internet for all attendees

Additional break-out room

Starting from 159 per person  
Bookable for 10 people or more



# SHERATON

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## Technical Inventory

Flipchart	35	Presenter	30	Podium	65
White board	35	Handheld microphone	150	Conference telephone	250
Pinboard small	35	Headset microphone	150	Soundsystem for microphones	250
Pinboard wide	50	Mobile screen	150	Dance floor	250
Moderator's case	65	Mobile TV 42 inches	200		
Lectern	65	Mobile beamer	200		

On request we can provide you with details on further equipment.



# SHERATON

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## Breakfast

### CONTINENTAL BREAKFAST

#### Beverages

Coffee, tea, orange juice & apple juice

#### Bread and pastries

Assortment of bread & rolls, muffins, croissants and Danish pastries

Selection of preserves, honey, Nutella, butter & margarine

#### Cold cuts and fruit

Smoked ham & Swiss cheese with pear bread  
Sliced seasonal fruit

28 per person

Minimum of 12 people

### SWISS BREAKFAST

#### Beverages

Coffee, tea, orange juice & apple juice

#### Bread and pastries

Assortment of bread & rolls, muffins, croissants and Danish pastries

Selection of preserves, honey, Nutella, butter & margarin

#### Fruit, yoghurt and cereal

Selection of cereal with garnish, natural & fruit  
yoghurt, Birchermuesli  
Sliced seasonal fruit

#### Warm dishes

Scrambled eggs, crispy bacon, veal chipolata,  
grilled tomatos, mushrooms and hashbrowns

38 per person

Minimum of 20 people

The above mentioned breakfast options will be served as a buffet in the function space area.



# SHERATON

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## Coffe breaks

### VARIATION I

Herb & fruit infused detox water  
Mini croissant  
Natural yoghurt, honey & granola  
Watermelon & mint smoothie  
Seasonal fruit  
16 per person

### VARIATION II

Herb & fruit infused detox water  
Smoked salmon, cream cheese & watercress on sesame bagel  
Quinoa, citrus & spinach salad  
Mini cupcakes  
Seasonal fruit  
21 per person

### ENHANCEMENTS

Fruit basket 25  
Welcome coffee & tea with a snack, as per our chef's choice 15  
Orange juice per liter 18  
Freshly-baked puff pastries (2 pieces)  
5 Assorted mini muffins (2 pieces) 5  
Finger sandwiches (2 pieces) 7  
Assorted filled mini-buns (2 pieces) 8

The above detailed variations are an indication of what can be provided.  
It would be our pleasure to provide you with an individual coffee break variation.



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## Appetizers

### COLD SNACKS

#### Meat

Herb turkey breast  
chervil-tarragon-cream

Caeser salad wrap  
lettuce | chicken | bacon

Beef carpaccio  
truffle cream | rocket | capers

“Bündner” ham  
melon | basil

Smoked duck breast  
onion confit

Boiled beef salad  
wild herbs

Smoked saddle of lamb  
olive hummus

#### Fish

Salmon | pumpernickel  
herbal cream | cress

Tuna tataki  
seaweed salad | wasabi cream

California roll  
ginger | soy-chili-dip

Char tartare  
beetroot-mango-salad | coriander

Smoked trout  
cucumber-dill-sauce

Mini “Pastetli”  
smoked trout mousse

Cream cheese-salmon-pralines  
herb coating

#### Vegetarian

Cous cous salad  
mint yoghurt dip

Gazpacho shot  
celery

Tomato bread  
goat cheese cream | apple

Herb baguettes  
tomato cream | chervil

Quinoasalad  
avocado | pomegranate

Lentilsalad  
Currycream | pomegranate

Cherry tomatoes  
mozzarella | basil pesto

### WARM SNACKS

#### Meat

Beef meat balls  
herbal mashed potatoes

Chicken yakatoori  
sweet sour sauce

Mini pulled pork burger  
fried onions

Chicken skewer  
coriander pesto

BBQ chicken  
mashed sweet potatoes

#### Fish

Crevettes  
tempura coat | wasabi mayo

Crevettes  
mango-chili-chutney

Dim sum  
sesame-ginger-sauce

Salmon  
saffron fennel

Fried fish  
tartar sauce

#### Vegetarian

Vegetable spring rolls  
vegetables | sweet sour sauce

Falafel  
curry-coriander-hummus

Raclette ravioli  
Sbrinz sauce | tarragon

Spinach gnocchi  
Gorgonzola sauce | pear | walnut

Spinach quiche  
onion cream

### DESSERTS

Strawberry tiramisu

Mini donuts

Mini eclairs

Panna cotta  
wild berries

Brownie  
vanilla cream | strawberries

Mini cheesecake

Tartelette  
vanilla cream | Oreo crumbles

Toblerone mousse  
chocolate

Snickers mousse  
granola crunch

Chocolate-coconut cake

Individual offers can be made on request.

4 items 18 per person

7 items 27 per person

9 items 32 per person

\*All menus are prepared with seasonal and local products whenever possible. Prices are in CHF inclusive VAT and subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.  
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# SHERATON

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## Buffets

### LIGHT LUNCH

Mixed leaf salad  
with cucumber, tomato & garden cress with  
italian or french dressing

Tomato salad  
with basil & red onions

Carrot salad  
with fresh herbs

Wraps  
filled with chicken breast & avocado cream,  
grilled vegetables with mozzarella cheese &  
rocket salad, smoked salmon & cream cheese

Sandwiches  
filled with roastbeef, cured ham, brie &  
cucumber

34 per person

### SWISS

Starters  
Swiss sausage salad  
Warm potato salad with crisp alp salami  
Dried beef from the canton Grisons & raw ham  
Smoked trout fillet with celeriac & apple

Main courses  
Trout fillet served canton Zug style  
Saucisson from the canton Vaud with leek Sliced  
veal with morels and cognac cream sauce &  
hashbrowns  
Macaroni alpine style with onions,  
Appenzell cheese & apple sauce

Desserts  
Toblerone chocolate mousse  
Williams cream with caramelized puff pastry  
Mini vanilla cream slice

58 per person

### MEDITERRANEO

Starters  
Parma ham with pepper melon  
Grilled vegetables with rocket &  
balsamic vinegar  
Mozzarella pearls with cherry tomatoes,  
vitello tonnato & truffle creme fraiche

Main courses  
Grilled sea bass fillet served on saffron fennel  
Entrecôte with bramata polenta & fig jus Chicken  
with sage panchetta crisps Mushroom risotto  
Seasonal vegetables

Desserts  
Panna cotta with seasonal fruit skewer  
Crème brûlée with amaretti cookies

62 per person



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## Menu Selection

### Menu I

CHF 52.-

Lamb's lettuce salad  
bacon | egg | potato sauce

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Sirloin steak  
baked potatoes | pepper | tomatoes  
chervil sour cream

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Pecan nut brownie  
caramel cream | raspberries

### Menu IV

CHF 63.-

Beef carpaccio  
truffle cream | frisée | capers | parmesan

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Saddle of lamb  
herb crust | rosemary potatoes | baked vegetables  
olive sauce

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Lemon grass panna cotta  
cherry ragout | butter crumbles

### Menu VI

CHF 68.-

Antipasti  
melon | bresaola

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Salmon filet  
dried tomato risotto | snow pea | chervil sauce

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Chocolate cake  
mango | sour cream ice cream

### Menu II

CHF 52.-

Tomato-mozzarella-salad  
cherry tomatoes | mozzarella | rocket

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Stewed breast of veal  
potato gratin | ratatouille | port wine sauce

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Crème Brulée  
fresh berries

### Menu V

CHF 68.-

Tuna tataki  
wakame seaweed salad | avocado | wasabi creme  
pomegranate

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Beef entrecote  
variety of sweet corn | purple carrots | herb-sauce

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White chocolate mousse  
mango-mint-ragout | strawberries | hazelnuts

### Menu VII

CHF 73.-

Scallops  
pea purée | tomatoes | saffron foam

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Surf & Turf  
loin of veal | prawns | mashed potatoes  
pepper | sage sauce

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Cheesecake  
berry ragout | chocolate chips

### Menu III

CHF 58.-

Cold melon soup  
puff pastry sticks | cured ham | basil

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Corn-fed chicken  
herb-mashed potato | colorful carrots  
forest mushroom ragout

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Pineapple carpaccio  
chocolate ice cream | meringue | passion fruit