



LE MIRADOR
RESORT & SPA



*Your wedding at
Le Mirador Resort & Spa*

Ch. de l'Hôtel Mirador 5
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Suisse

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THE LEADING HOTELS
OF THE WORLD®



SWISS DELUXE HOTELS



Prestige Wedding

CHF 260.- /pers.

Aperitif (1 hour)

Local white wine and red wine

Prosecco

Soft drinks

3 cocktail pieces

Menu

2 starters & 1 main course

Wedding cake

Drinks

Still & sparkling water

Tea & Coffee

Wine packages

Terroir Package

3 dl of white / red wine

CHF 45.- /pers.

Mirador Package

3 dl of white / red wine

1 glass of champagne

CHF 60.- /pers.

Package available from 30 to 80 adults.
Price per person, including TVA & service



Your package includes

Mise en place

- Room rental
- Existing screen and projector
- Cloackroom (unsupervised)
- Dance floor
- Staff until 1 am

Decoration

- Menu printing
- White tablecloths
- Beige or white chair covers
- Name tags on tables
- Flower centerpiece

Discovery

- Tasting of the menu for the bride and groom

Stay

- Bridal suite (check-in from 3:00pm)
- Breakfast buffet
- VIP welcome
- Unlimited access to our wellness area

Parking

- Outdoor seats
- Indoor seats
- (CHF 25.- per car per night)
- Chauffeur-driven transfers available on request

Your wedding menu

STARTERS

Line-caught sea bass carpaccio, crunchy vegetables, tiger's milk
Red tuna tataki, green papaya salad, avocado with coconut milk
Seared or terrine foie gras, mango variations, passion fruit caramel
Soft sérac cheese, pink Berne tomatoes, basil sorbet
Green zucchini panna cotta, vegetable medley with wild thyme
Fennel velouté with Vadouvan, seaweed chutney
Smoked trout, baby potatoes, chervil yogurt, iodized pearls

MAIN COURSES

Beef fillet, artichoke variations, potato purée, blackberry jus
Lamb fillet, eggplant variations, potato purée, cherry ketchup
Almond-crusted salmon, spinach purée, capers and preserved lemon
Roasted broccoli, baba ganoush, lovage and truffle sauce
Cajun-spiced cauliflower, oyster mushroom purée, ginger broth
Scallops, vegetable chop suey, verjuice butter
Rockfish, baby vegetables, bouillabaisse, focaccia with rouille



Your Wedding cake

Chocolate crisp

Feuillantine / Chocolate ganache
Chocolate mousse / Chocolate decoration

Coconut Mango Passion

Feuillantine / Coconut cream
Sesame biscuits / Mango passion fruit mousse
Fresh fruit decoration

Lemon or vanilla cheesecake

Speculoos puff pastry / Cheesecake mousse
Red fruit decoration

Strawberry and/or raspberry cake.

White chocolate

Decoration upon request



Options

To be enjoyed

- Additional cocktail piece
- Cheese & charcuterie plate
- Mini sandwiches & mini burgers
- Chocolate fountain
- Candyfloss animation

Price per pers.

CHF 5.-
CHF 20.-
CHF 10.-
CHF 10.-
CHF 10.-

To be tasted

- Soft drinks package (Coca Cola etc..)
- 1 extra champagne glass
- 2 dl of extra wine
- 1 additional hour of aperitif (excluding canapés)

Price per pers.

CHF 15.-
CHF 20.-
CHF 20.-
CHF 20.-

To benefit

- Staff after 1 am

CHF 800.-/h

Rooms

- Preparation room, on request*
from 12pm to 4pm on the wedding day
- Early check-in for bridal suite*
at 12:00 instead of 15:00
- Guest rooms on request*

CHF 300.-

CHF 300.-

*to book via reservations@miraodr.ch



Your dancing party

Drinks on consumption

By glass

- White / red wine from CHF 12.-
- Long drinks from CHF 20.-
- Cocktail with alcohol from CHF 25.-

By bottle

- Soft drinks from CHF 10.-
- Beer from CHF 12.-

Corkage fee: on request



Children

Package menus

Price per child

- From 0 to 3 years old Free (dish on request)
- From 4 to 12 years old 1/2 adult price (smaller portions)
- From 12 years old Adult price

Children's menu

From CHF 45.-

Perch fillets, vegetables, fries

or

Chicken nuggets, vegetables, fries

Dessert of the moment or ice cream



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