

**SCHWEIZER NATIONALFEIERTAG
FETE NATIONAL SUISSE
FIESTA NATIONALE SVIZZERA
FESTA NAZIUNALA SVIZRA**



The Swiss Club Shanghai is cordially inviting all members, Swiss nationals in China and friends of Switzerland to the

Swiss National Day Party 2011

Date: Saturday, July 30th, 2011

Time: From 14:00 till late (please note that the music will have to stop playing at 21:30 due to noise restrictions in the Garden Pavilion)

Venue: Hongqiao Millenium Hotel, Garden Pavilion (indoor area air-conditioned; layout see below)
2588 Yan An Xi Road, Shanghai 201103, P.R. China

(detailed map:

<http://www.millenniumhotels.com/cn/millenniumshanghai/attractions/index.html>)

Prices:	Members:	CNY 350.— **
	Non-Members:	CNY 500.—
	Kids 6 – 12 years:	CNY 100.—
	Kids below 6:	free of charge

Included in above prices: Swiss style buffet (see below; subject to minor adjustments), free flow of drinks (wine, beer, soft drinks), live entertainment, kids play corner

**member price is subsidized by the Swiss Club Shanghai

Please send your registration until July 28th, 2011 by email to:
rsteffen@daetwyler.com.cn

With the generous support of Consulate General of Switzerland Shanghai

Don't miss this great event!

Please note:

- **The National Day Party 2011 is the deadline for paying the Membership Fee 2011/2012. If you have not yet paid you may do so at the event. Members, who have failed to settle the fee until or at the registration of this event, are not eligible to enjoy the member price for this or any future events until the fee has been paid!**
- **Walk-in's are subject to non-member price!**
- **Cancelations until July 28th, 2011, otherwise full amount is due (no show)!**
- **The participation at this event is at your own risk. The Swiss Club Shanghai will not take any responsibility whatsoever for losses, damages or injuries which may occur during the event!**



MILLENNIUM
HONGQIAO HOTEL
SHANGHAI
上海千禧海鸥大酒店

You are the Centre of Our World

Swiss National Day Menu 30th July 2011

On the table

Bread and pastry

Rye, wholemeal, zopf breads, lavosh
Selection of soft rolls and crusty rolls
With butter and preserves

On the table

Assorted Cold cuts with Dijon mustard, gherkins and crostini sticks

Salami, bresola, parma ham

Cheese platter

Emmental, Brie, Gruyère,
With grapes, celery batons, cheese biscuits

Seafood platter

Smoked salmon and smoked mackerel
With lemon, horseradish cream, finely chopped onions and capers

Composed salad

Potato salad
Tomatensalat
Fresh asparagus spears wrapped with pastrami
Wurstsalat (Sausage Salad with Swiss cheese)
Assorted salad leaves with dressings
Cherry tomatoes, sliced cucumber, olives, chopped spring onions, onion rings,
Dijon mustard, coarse grain mustard

Soup of the day

Cream of tomato and basil

Raclette station

Boiled new potatoes

Served with pickled onions, gherkins, grilled mushrooms, celery batons, paprika, black pepper

Garnish

Broccoli florets, baby carrots and sweetcorn with a garlic and herb butter
Char-grilled peppers, zucchini and red onions with pesto

BBQ station

Marinated lamb chops with Dijon mustard

Beef tenderloin

Veal sausages

Chicken wings with BBQ sauce

Pork spare ribs

Fillet of sea bass

Grilled herbed butter potatoes with parmesan

Corn on the cob with BBQ butter

Selection of sauce:

Onion jus, tomato and basil, smoked salmon cream

Selection of garnish:

Herb and garlic butter, sour cream, crisp bacon and chives

Fruits

Exotic fruit selection

Dessert

Swiss carrot cake

Open faced apricot pie

Zuger Kirschtorte

Assorted fruit tarts

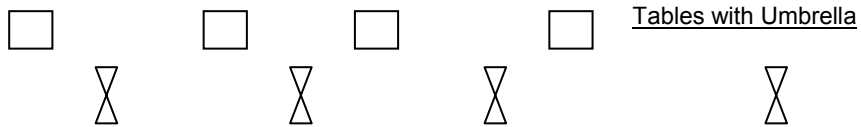
Swiss chocolate cake

Rhubarb pie

Wild berries with meringue, ice cream and fresh mint

Promenade

Layout Garden Pavilion



BBQ

BBQ

