



SEEPARK THUN
CONGRESS
HOTEL****

BANQUET DOCUMENTATION

WELCOME TO THE HOTEL SEEPARK

Thank you very much for your interest in the Four-star Superior Hotel Seepark. We are pleased to help you to prepare and plan your event. We will do our best to offer you a wonderful festivity.

We shall be pleased to show you our various restauration possibilities on-site.

This offer is valuable until December 2020.

Your hosts

Anja Bühler and Jan-Niklas Borbeck

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APERIO SUGGESTIONS COLD

Small roastbeef rolls with marinated vegetables and black-garlic cream	4.–	per piece
Beef tatar with barbecue marinade on crostini	4.50	per piece
Raw-ham skewer with dried blue plums	4.–	per piece
Antipasti skewer with coppa, alpine cheese and marinated sweet peppers	4.–	per piece
Black tiger prawn with Asiatic vegetable salad and wasabi cream	4.50	per piece
Smoked-trout tatar with pumpernickel and sour cream	4.–	per piece
Sautéed tuna with kimchi vegetables and peanuts	5.–	per piece
Smoked-salmon roll stuffed with fresh cheese	4.50	per piece
Small cornet with goat fresh cheese and pear	3.50	per piece
Skewer with cherry tomatoes, mozzarella pearls and basil	3.50	per piece
Cream of goat fresh cheese and tomatoes with puff-pastry square	3.50	per piece
Mediterranean vegetable tatar in olive tartlet	3.–	per piece
Bruschetta with buffalo mozzarella and dried tomatoes	3.50	per piece
Home-made nut mixture and chips	2.50	per person
Butter stick Thun style	1.50	per piece
Parmesan splinters with fig mustard (40 g)	3.50	per person
Grissini with smoked bacon	2.50	per piece
Marinated olives (30 g)	3.50	per person
Mixed sandwiches with ham, cheese, salmon and egg	4.–	per piece

APERIO SUGGESTIONS WARM

Small flamed tart with bacon	3.50	per piece
Small ham croissants (2 pieces)	4.–	per person
Perch fritters with cucumber and lime sauce	4.–	per piece
Chicken-fillet skewer with barbecue dip	4.50	per piece
Steamed dim-sum turnover stuffed with crustacean paste	4.–	per piece
Dried blue plum with bacon	2.50	per piece
Home-made focaccia with bacon, herbs and cheese	2.50	per piece
Crispy giant prawn in panko panade, with pak-choi and sesame	3.50	per piece
Roesti-potato balls stuffed with fondue cheese, leek and herb quark (2 pieces)	3.–	per person
Small spring rolls with sour-sweet sauce (2 pieces)	4.–	per person
Home-made cheese tart	3.–	per piece
Roesti sticks with herb dip (2 pieces)	3.50	per person
Carrot and ginger soup in an espresso cup	4.50	per person

QUICK APERO

Home-made nut mixture and chips

Marinated olives with herbs

Bruschetta with buffalo mozzarella and dried tomatoes

8.50

Beef tatar with barbecue marinade on crostini (1 piece)

Crispy giant prawn in panko panade, with pak-choi and sesame

Perch fritters with cucumber and lime sauce

Cream of goat fresh cheese and tomatoes with puff-pastry square

15.-

Small ham croissants (2 pieces)

Smoked-trout tatar with pumpernickel and sour cream

Mediterranean vegetable tatar in olive tartlet

10.50

Small plate Seepark

Choice of regional meat and cheese

with home-made mixed pickles

16.50

RICH APERO

RICH APERO I

(calculated for about 1 hour)

Antipasti skewer with coppa, alpine cheese and marinated sweet peppers

Lye-bread sandwiches with "Niesenmöckli" cheese and sweet mustard

Mediterranean vegetable tatar in olive tartlet

Small ham croissants

Crispy giant prawns in panko panade, with pak-choi and sesame

Roesti-potato ball stuffed with fondue cheese, leek and herb quark

25.–

RICH APERO II

(calculated for about 1½ hours)

Asiatic boiled-beef salad with soya sprouts and cashew nuts

Parmesan splinters with marinated olives

Smoked-salmon roll stuffed with fresh cheese

Skewer with cherry tomatoes, mozzarella pearls and basil

Chicken-fillet skewer with barbecue dip

Perch fritters with cucumber and lime sauce

Home-made focaccia with bacon, herbs and cheese

Chocolate mousse in a glass

32.–

RICH APERO III

(calculated for about 1½ hours)

Platters with regional meat and cheese, mixed pickles and bread twist
(portions of approx. 120 g meat | cheese)

Skewer with cherry tomatoes, mozzarella pearls and basil

Small ham croissants

Home-made cheese tart

Roesti-potato ball stuffed with fondue cheese, leek and herb quark

Chicken-fillet skewer with barbecue dip

Small pastry

Panna cotta with wild-berry compote

Pineapple salad with pomegranate and peppermint

38.–

PROPOSITIONS FOR MENUS IN SEASON

JANUARY | FEBRUARY | MARCH

Leaf salad with kernels, sprouts and grissini

Stuffed loin of pork with dried fruit and fig braising juice
Mustard potatoes and sauerkraut with champagne

Apple crumble cake with vanilla ice-cream

52.–

Field salad with bacon, egg and bread croutons

Glazed veal shoulder roast with calvados braising juice
Potato gratin and vegetables from the market

Cinnamon mousse with blue plums and almond tartlet

63.–

Field salad with bacon, grapes and mushrooms

Parsnip cream soup with smoked salmon

Beef rump roasted in one piece with braising juice and bearnaise sauce
Roesti croquettes and vegetables from the market

Panna cotta with berry compote and brownie

75.–

Variation of char with radish, rye bread and herb salad

Black-salsify cream soup with truffle foam and walnuts

Veal prime ribs roasted in one piece with portwine braising juice
Risotto and leek with white sauce

Chestnut terrine with confitted cranberries and chocolate ice-cream

90.–

APRIL | MAY | JUNE

Spring salad with beluga lentils and fig-mustard dressing

Breast of Swiss chicken, stuffed with ricotta and spinach
Polenta Ticinese style and fried courgettes with thyme

Caramel dessert cream grandmother's style with almonds and puff pastry
50.–

Green-asparagus soup with alpine-flower foam

Roastbeef cooked at low temperature with braising juice and bearnaise sauce
Roesti-potato croquettes and vegetables from the market

Passionfruit sorbet with warm chocolate cake
67.–

Spring salad with asparagus and strawberries

Morel soup with cognac foam

Lamb loin with wild-garlic crust and braising juice
Fried potatoes and beans with shallots

Rhubarb crumble cake with strawberry ice-cream
79.– (with beef loin 75.–)

Marinated salmon trout with asparagus and hazelnuts

Beef consommé with sherry and vegetable strips

Veal steak roasted in one piece with morel sauce
Tagliatelle and vegetables from the market

Strawberry quark slice with chocolate ganache and vanilla ice-cream
95.–

JULY | AUGUST | SEPTEMBER

Gazpacho with crostini, chorizo and feta

Fried chicken-leg steak wrapped in bacon with barbecue braising juice
Sweet-potato fries and oven vegetables

Ice-coffee with Willisau kirsch and whipped cream

50.–

Tomatoes with buffalo mozzarella, basil and balsamico vinegar

Pork-fillet piccata with marsala braising juice
Saffron risotto and stewed aubergines and sweet peppers

Poached peach with vanilla cream and raspberry sorbet

64.–

Beef carpaccio with shallot vinaigrette and fried mushrooms with parmesan cheese

Cold melon soup with portwine and mint

Veal-loin medallion wrapped in bacon with braising juice
Lime-quark gnocchi with confitted cherry tomatoes

Vanilla ice-cream with marinated berries and meringue crumbles

78.–

Vitello tonnato with red onions, caper berries and herb salad

White tomato soup with olive tapenade and basil

Entrecôte of Black-Angus beef with portwine braising juice
Lemon risotto and glazed sugar peas

Coconut-chocolate cake with banana ragout and mango sorbet

90.–

OCTOBER | NOVEMBER | DECEMBER

Leaf salad with pumpkin and kernels

Braised beef strips Stroganov with sour cream and pickled cucumbers
Tagliolini and bean bundle

Cinnamon ice-cream with red-wine blue plums

52.–

Pumpkin soup with chestnuts and amaretti

Fried chicken breast wrapped in bacon
Red-wine risotto and root vegetables

Gingerbread mousse with orange salad and pistachios

62.–

Field salad with wild-boar ham and fresh figs

Jerusalem-artichoke soup with fried shrimp and orange foam

Glazed veal-shoulder roast with bacon and pearl onions
Spaetzli and creamed savoy cabbage

Vermicelles (chestnut puree) with meringue, vanilla ice-cream and whipped cream

75.–

Fried black tiger prawns with pumpkin mousse, ginger and black sesame

Wild-mushroom risotto with mascarpone, garden rocket and parmesan-cheese chip

Deer entrecôte roasted in one piece with sour-cream sauce
Potato and herb terrine with brussels sprouts

Toblerone-chocolate mousse with fruit and sour-cream ice-cream

89.–

COMPOSE YOUR MENU YOURSELF – OUR PROPOSITIONS

SALADS

Mixed leaf salad with toasted kernels, sprouts and grissini	9.50
Leaf salad with vegetable strips, egg, tomatoes and bread croutons	12.–
Field salad with bacon, egg and bread croutons (winter speciality)	15.–
Tomatoes with buffalo mozzarella, basil and balsamico vinegar	16.–
Spinach salad with goat fresh cheese, figs and walnuts	16.–

COLD STARTERS

Creative amuse-bouche in season, adapted to your chosen menu	7.–
Melon variation with raw ham and portwine (summer speciality)	21.–
Beef carpaccio with garden rocket, parmesan cheese and toasted pine-nuts	21.–
Tatar of Swiss Prime Beef with "Belperknolle" cheese, marinated mushrooms and brioche toast	19.– 28.–
Vitello tonnato with red onions, caper berries and herb salad	19.–
Smoked Scottish salmon with horseradish, rye bread and cress	21.–
Hummus with olive oil, marinated sweet peppers and pita bread	18.–
Cottage-cheese terrine with pea salad and carrot cream	18.–

SOUPS

Carrot and ginger soup with fried black tiger prawn	12.50
Beef consommé with sherry and vegetable strips	9.50
Truffled potato and leek soup with cheese puff-pastry sticks	11.–
Maize cream soup with popcorn and curry foam	9.50
Riesling soup with beef sausage and flower foam	13.–
Tomato soup with oregano bread croutons and olives	9.50
Morel cream soup with cognac foam and bread croutons (spring speciality)	13.–
Asparagus cream soup with raw ham and wild-garlic foam (spring speciality)	13.–
Gazpacho with crispy crostini, chorizo and feta cheese (summer speciality)	12.50
Cold melon soup with portwine and mint (summer speciality)	9.50
Pumpkin cream soup with red curry and sesame (autumn speciality)	11.–

We shall be pleased to prepare your favourite soup, please inform us about your desires.

FISH DISHES AS STARTERS | MAIN DISHES

Fried pike-perch fillet with bacon foam Small potatoes and sauerkraut with champagne	24.– 38.–
Fillet of salmon trout from Rubigen with onion chutney Black venere rice and creamed leek	26.– 39.–
Bass fillet with olive-herb vinaigrette Fregola sarda with dried tomatoes and courgettes	23.– 36.–
Poached salmon slice with saffron sauce Risotto Ticinese style and leaf spinach with toasted hazelnuts	27.– 41.–

VEAL

Veal meatloaf with truffle cream sauce Potato puree and glazed carrots	36.–
Veal shoulder tip cooked at low temperature with calvados sauce Tagliolini and vegetables from the market	38.–
Veal prime ribs with herb wrapping and portwine braising juice Rosemary potatoes and vegetables from the market	49.–
Veal steak with balsamico-vinetgar braising juice Risotto with Taleggio cheese and lemon, glazed peas	54.–

BEEF

Beef and veal fillet roasted in one piece with bearnaise sauce Croquettes and vegetables from the market Second course: with braising juice, parmesan risotto and confitted tomatoes	65.– 70.–
Beef fillet roasted in one piece with braising juice and bearnaise sauce Truffled potato and herb terrine and vegetables from the market	54.–
Entrecôte of Black-Angus beef with giant prawn and chimichurri sauce Small potatoes and oven vegetables	52.–
Underdone roastbeef with portwine braising juice and bearnaise sauce Potato gratin and vegetables from the market	49.–
Braised beef strips Stroganov with sour cream and pickled cucumbers Tagliolini and bean bundle	38.–

PORK

Veal-fillet piccata with marsala braising juice Risotto Ticinese style and stewed aubergines and sweet peppers	41.–
Pork loin studded with dried blue plums, with fig braising juice Potato puree and vegetables from the market	36.–
Pork steak with bacon and rosemary braising juice Boletus-mushroom polenta and ratatouille	38.–

LAMB

Lamb rack with herb crust and Provence sauce Fried potato terrine and peperonata	43.–
Roasted lamb fillet with ras-el-hanout braising juice Couscous and stewed artichokes and tomatoes	38.–

POULTRY

Massaman curry with chicken-leg meat and shallots Basmati rice and pak-choi	34.–
Chicken breast wrapped in bacon with barbecue braising juice Fried young potatoes and oven vegetables	36.–

MEATLESS

Whole-wheat spaghetti with garlic, olives, tomatoes and Cironé cheese	24.–
Vegetable curry with tofu, jasmine rice and papadam	24.–
Wild-musroom risotto with mascarpone, garden rocket and parmesan-cheese chip	26.–
Chick-pea pot-stew with vegetables, spice couscous and yoghurt dip	24.–

GARNISHINGS

If you don't agree with the suggested garnishing, please choose one of the following garnishings:
roesti croquettes, potato gratin, french fries, tagliolini, spaetzle, polenta Ticinese style, sweet-potato fries, risotto
or basmati rice

SWEET DISHES

Sweet dish Seepark Catalan cream, milk-chocolate mousse, fruit skewer, vanilla ice-cream	16.50
Caramel dessert cream grandmother's style with almonds and puff pastry	10.–
Home-made caramel flan garnished with fruit and tuile	9.50
Panna cotta with mango sauce and chocolate brownie	12.50
Toblerone-chocolate mousse with fruit and sour-cream ice-cream	13.50
Apple strudel with vanilla sauce	11.50
Coffee ice-parfait with chocolate cake and vanilla cream	13.50
Warm chocolate cake with mango and vanilla ice-cream	16.50
Yoghurt mousse with pistachio cake and fior-di-latte ice-cream	14.50
Three kinds of sorbet in season with fruit	9.50
Friandises (2 pieces)	2.–

BUFFETS

STARTER BUFFET 1

Smoked-salmon roll stuffed with fresh cheese

Black tiger prawn with Asiatic vegetable salad and wasabi cream

Beef carpaccio with marinated mushrooms and parmesan cheese

Veal-meat terrine with pistachios and dried fruit

Skewer with cherry tomatoes, mozzarella pearls and basil

Leaf salad, three vegetable salads with appropriate garnishings and dressings, crunchy bread rolls

27.-

STARTER BUFFET 2

Beef tatar with barbecue marinade on crostini

Marinated salmon trout with radish and hazelnuts

Small cornet with goat fresh cheese and pear

Small roastbeef rolls with marinated vegetables and black-garlic cream

Wrap with avocado, feta cheese and garden rocket

Riesling soup with flower foam

Leaf salad, three vegetable salads with appropriate garnishings and dressings, crunchy bread rolls

31.-

SWEET-DISH BUFFET 1

Mixed ice-cream (1 sorbet and 1 ice-cream)

Meringue with whipped cream

Tablerone-chocolate mousse with almond tuile

Apple-juice cream

Fruit salad

Home-made chocolate cake

21.–

SWEET-DISH BUFFET 2

Tonka-bean panna cotta

Berry gratin

Chocolate brownie

Tiramisu

Mixed ice-cream (2 sorbets and 2 ice-creams)

Meringue with whipped cream

Mousse of bitter-sweet chocolate with vanilla-flavoured cream and tuile

Caramel dessert cream grandmother's style with almonds

Fruit salad

Pear jealousy with vanilla sauce

29.–

CHEESE BUFFET

2 sorts of hard, soft and half-hard cheese from the region, dried-fruit bread and chutney

18.–

As addition to your sweet-dish buffet

8.–

BUFFET-MENU "REGIONAL"

Starter Buffet

Smoked trout from the Blausee with horseradish foam and red onions

Slices of dried meat "Niesenmöckli" with barley vinaigrette

Schlossberg cheese with fig mustard

Meat specialities from master butcher Muster, Thun

Leaf and vegetable salads with two dressings and garnishings

Ramato tomatoes with buffalo mozzarella from Schangnau

Potato salad with Bernese tongue sausage

Soup of Riesling from Spiez with flower foam

Served Main Dish

Rump of beef from the Oberland with braising juice and bearnaise sauce

Potato gratin and bean bundle

Sweet-dish Buffet

Home-made chocolate cake

Caramel dessert cream grandmother's style with almonds

Ice-cream and meringue with whipped cream

Toblerone-chocolate mousse and pear ragout

Fruit salad

78.–

BARBECUE BUFFETS

(bookable for 30 persons or more)

SEEPARK BARBECUE

Buffet of salads in season with leaf salad, vegetable salads and garnishings

Melon with Grisons raw ham

Tomato and mozzarella salad

Vitello tonnato

Maize chips with guacamole

Steaks of beef prime ribs with herbs and garlic

Chicken-leg steaks with curry and sesame

Pork-neck steaks with unfiltered beer and mustard

Small fried sausages

Shrimp skewers with lemon grass and coriander

Salmon-fillet slices with lime and olives

Stuffed champignons with gorgonzola and herbs

Ratatouille

Baked potatoes with herb quark

Spice rice with raisins

Fried maize kernels with honey and chili

Garlic bread

Herb butter, mustard, garlic mayonnaise, ketchup, barbecue sauce

Mixed ice-cream, carrot cake, fruit salad with berries, apple-juice cream

72.-

SEEPARK BARBECUE DELUXE

Seasonal salad buffet with leaf salad, vegetable salads and garnishings

Melon with Grisons raw ham

Tomato and mozzarella salad with basil and olives

Vitello tonnato

Smoked salmon with cucumber and mustard

Shellfish salad with dried tomatoes

Maize chips with guacamole

Wrap with beef pastrami and cole slaw

Gazpacho with oregano bread croutons

Entrecôte of Black-Angus beef with herbs and garlic

Spare-ribs with honey and rosemary

Chicken-leg steaks with curry and sesame

Pork-neck steaks with unfiltered beer and mustard

Halloumi cheese and vegetable skewer

Small fried sausages

Lamb rib chops with herbs and garlic

Shrimp skewers with lemon grass and coriander

Salmon-fillet slices with lime and olives

Ratatouille

Baked potatoes with herb quark

Sweet-potato fries

Spice rice with raisins

Fried maize kernels with honey and chili

Garlic bread

Herb butter, mustard, garlic mayonnaise, ketchup, barbecue sauce

Mixed ice-cream, carrot cake, fruit salad with berries, apple-juice cream, yoghurt mousse with pomegranate

96.–

WEDDINGS – IDEAS FOR YOUR BIG DAY

WEDDING MENU I

Tapas Variation

Tomato with buffalo-mozzarella pearls and basil, parmesan-cheese splinters with fig mustard, smoked salmon with cucumber and dill, antipasti vegetables with olives, regional meat specialities with mixed pickles

Beef consommé with sherry, vegetable strips and cheese puff pastry

Fried fillet of salmon trout from Rubigen with venere rice and sugar peas

Passionfruit sorbet with Prosecco

Prime ribs of Swiss veal with herb crumble and portwine braising juice

Potato gratin and vegetables from the market

Choice of regional cheese with dried-fruit bread and chutney

Sweet-dish Buffet

Mixed ice-cream (1 sorbet and 1 ice-cream)

Meringue with whipped cream

Tablerone-chocolate mousse with pear

Caramel dessert cream grandmother's style with almonds

Fruit salad with berries

Carrot cake

134.–

WEDDING MENU II

Carpaccio of Swiss alpine salmon with citrus fruit, avocado and quinoa

Champagne cream soup with fried black tiger prawn

Tagliolini with truffle cream sauce and leek

Passionfruit sorbet with Prosecco

Beef fillet roasted in one piece with braising juice and bearnaise sauce

Crispy potato balls with almonds and vegetables from the market

Three kinds of regional cheese with dried-fruit bread and chutney

Coconut chocolate cake with banana ragout and mango sorbet

123.– complete menu | 113.– without cheese

WEDDING MENU III

Veal-meat terrine with dried fruit and pistachios, mushrooms and cranberries

Maize cappuccino with milk foam and chicken fritters

Pike-perch saltimbocca with pea risotto and bacon foam

Lemon sorbet with vodka

Veal loin roasted in one piece with truffle cream sauce

Tagliolini and vegetables from the market

Sweet-dish Buffet

Mixed ice-cream with whipped cream and meringue

Mousse of bitter-sweet chocolate with crunchy tuile

Panna cotta with berry compote

Pistachio cake

Stracciatella cream with puff pastry

136.-

WEDDING CAKES

Chocolate cake

Vanilla cake

Black-Forest cake

Stracciatella cake

Quark cake with fruit

Yoghurt cake with fruit

Flavours: strawberry, raspberry, lemon, passionfruit, mango

Ice-cream cake with biscuit

Flavours: vanilla, chocolate, mocha, pistachio, strawberry

Decoration: coating of white sugar fondant, marchpane roses and sugar decoration

On request, bride figurine available

Diametre	Number of persons	Cake price
24 cm 18 cm	20	260.-
35 cm 18 cm	30	390.-
35 cm 24 cm 18 cm	40	520.-
40 cm 28 cm 18 cm	50	650.-
35 cm 28 cm 22 cm 18 cm	54	702.-
40 cm 28 cm 22 cm 18 cm	60	780.-
40 cm 35 cm 24 cm 18 cm	68	884.-
40 cm 35 cm 28 cm 22 cm 18 cm	80	1040.-

BUFFET SUGGESTIONS CARNOTZET

(bookable for 15 to 45 persons)

PASTA Buffet	Spaghetti buffet with three different sauces and small salad buffet		37.–
FONDUES	Cheese fondue standard, with potatoes and bread	per person	28.–
	Cheese fondue with boletus mushrooms, potatoes and bread	per person	31.–
	Fondue chinoise	per person	53.–
FONDUE FUN	Small plate Seepark	per person	51.–
	Cheese fondue standard		
	Fruit salad with lime sorbet		
CHINOISE FUN	Mixed salad	per person	63.–
	Fondue chinoise with beef, veal, chicken and pork meat (200 g per person) Various garnishings and home-made sauces *		
	Lemon sorbet		
	Ad libitum:	additional charge	7.–
	* French fries and rice with diced vegetables, pickled artichokes and tomatoes, marinated olives, pickled cucumbers, pearl onions, baby maize, mustard fruits, litchis, fresh pineapple and marinated wild mushrooms		
	Green-pepper sauce, cocktail sauce, barbecue sauce, garlic sauce, Asiatic sesame sauce, peanut sauce with coriander, curry sauce, Tatar sauce, horseradish and herb vinaigrette		
RACLETTE	Raclette from the table oven	per person	32.–
	Raclette wiped off at the oven	per person	32.–
	Additional charge for external workers	per person	60.–
	With pickled vegetables, fruits, onions, small bacon dice, potatoes in their skin and spices		

BEVERAGES

MINERALWATER

Adelbodner with without carbonic acid	100 cl	9.80
Various sweet beverages	33 cl	4.80
Various sweet beverages	150 cl	15.-
Home-made lemonade	100 cl	23.-
Fruit bowl without with alcohol	100 cl	22.- 32.-

BEER

Rugenbräu special pale Zwickel (unfiltered)	30 cl	4.80
Rugenbräu without alcohol	33 cl	4.70
Schneider Weisse (wheat beer)	50 cl	8.00
Red Ale, Simmentaler Braumanufaktur	33 cl	8.50
Mountain Pale Ale, Simmentaler Braumanufaktur	33 cl	8.50
Pale Ale, Thunbier	33 cl	8.-
Indian Pale Ale, Thunbier	33 cl	8.-
Porter, Thunbier	33 cl	8.-
Straight Apple Cider, Möhl Cider Clan	33 cl	6.50

WARM BEVERAGES

Espresso coffee tea		4.50
Cappuccino coffee with milk latte macchiato		5.20
Chocolate warm cold		4.70
Ovomaltine warm cold		4.70
Punch (apple orange)	100 cl	8.-
Hot wine (white red)	100 cl	15.-

OUR RESTAURANT CAPACITIES

ROOM GENÈVE	Banquet (round tables)	up to 104 persons
	Banquet (long tables)	up to 250 persons
LAKE ROOM	Banquet (round tables)	up to 76 persons
	Banquet (mixed tables)	up to 90 persons
PARK ROOM	Banquet (round tables)	up to 96 persons
	Banquet (mixed tables)	up to 120 persons
RUSTICAL CARNOTZET	Banquets (long tables)	from 15 persons
		up to 50 persons
PARK TERRACE	Banquets (long tables)	up to 80 persons
FUN BOWL (3 alleys)		up to 30 persons
HALL GROUND FLOOR	Apero	up to 150 persons
ROOF TERRACE	Apero	up to 150 persons
LAKE TERRACE	Apero	up to 60 persons

ORGANIZATIONAL MATTERS

OPENING TIMES

Our restauration is daily ready for you, except during the staff holiday at Christmas and New Year.

MEETING TIME

Please set up a meeting with our sales team as soon as possible so that we can prepare your event optimally. We are looking forward to your visit.

CHOICE OF MENU

For more than 10 persons we recommend a single menu. We shall be pleased to help you to choose your menu corresponding to your ideas.

BEVERAGES

Beverages will be charged according to consumption. For an administration fee of CHF 90.– a mobile beer-dispensing equipment can be hired.

FINALE IN THE BAR

Our hotel bar is at your disposal until 0.30 in the morning. An own bar is possible in the Room Genève gainst additional charge.

WEDDING SPECIAL (SEPARATE DOCUMENT)

Discover our Wedding-Special for your very special day.

FLOWERS

We shall be pleased to organize for you the flower decoration in cooperation with local partners.

CHAIR COVERS

Do you wish a festive ambiance with white chair covers? You can hire our tailor-made chair covers for CHF 14.– per cover incl. ribbon in your preferred colour. Additional lump sum for delivery, installing and cleaning.

DECORATION

We shall be pleased to help you with the decoration. We are invoicing a decoration charge of CHF 5– per person according to expenditure (except flowers and menu cards).

NUMBER OF PERSONS

Please indicate the number of persons until at the least 7 working days before the event. Until 48 hours before the event, the number of persons can be adapted. This indication serves as basis for production and invoicing.

WINE LIST (SEPARATE DOCUMENT)

Vintages and prices noted in the wine list are subject to changes.

If the wine is brought along by the event organizer, we invoice a corkage fee of CHF 35.– per 75-cl bottle (wine | champagne).

SECOND SERVICE

On request, a second service of the main dish is possible, for a small additional charge.

CHANGES OF THE MENU

For changes of the menu or dishes we invoice the additional expenditure.

PROLONGATIONS

You are allowed to celebrate until two o'clock in the morning. After midnight we invoice CHF 60.– per employee and per hour, also official fees for overtime or exceptional authorizations.

ROOM RESERVATION

The rooms are available at the agreed time. Prolongations of assembly and disassembly works are possible upon consultation.

TECHNIQUE

Hiring of technical equipment for your event is possible. Please do not hesitate to contact us and inform us about your ideas and wishes.

EVENT CONTRACT, DEPOSIT

For your event (for 30 persons or more) we present to you the event contract and the General Business Terms for signature and require a deposit.

INVOICE, COLLECTION

If payment with invoice is agreed, you are asked to control and to sign the cash voucher on site.

PRICES

All prices are per person and in Swiss Francs, incl. VAT. Additional charges and price adjustments remain reserved.