



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 2023.

Your hosts

Anja Bühler and Marcel Simon

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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                          | 5.—  | per piece  |
| Antipasti skewer with coppa, alpine cheese and marinated sweet peppers | 4.50 | per piece  |
| Black tiger prawn with Asiatic vegetable salad and wasabi cream        | 4.50 | per piece  |
| Smoked-trout tatar with pumpnickel and sour cream                      | 4.—  | per piece  |
| Smoked-salmon roll stuffed with fresh cheese                           | 4.50 | per piece  |
| Small cornet with goat fresh cheese and pear                           | 4.—  | per piece  |
| Skewer with cherry tomatoes, mozzarella pearls and basil               | 4.—  | per piece  |
| Cream of goat fresh cheese and tomatoes with puff-pastry square        | 4.—  | per piece  |
| Mediterranean vegetable tatar in olive tartlet                         | 3.50 | per piece  |
| Bruschetta with buffalo mozzarella and dried tomatoes                  | 4.—  | per piece  |
| Homemade nut mixture and chips   | 3.50 | per person |
| Butter stick Thun style  | 2.50 | per piece  |
| Parmesan splinters with fig mustard (40 g)                             | 3.50 | per person |
| Grissini with smoked bacon   | 3.50 | per piece  |
| Marinated olives (30 g)  | 3.50 | per person |
| Mixed sandwiches with ham, cheese, salmon and egg                      | 5.—  | per piece  |

## APERIO SUGGESTIONS WARM

|  |      |            |
|--|------|------------|
| Small flamed tart with bacon   | 4.—  | per piece  |
| Small ham croissants (2 pieces)  | 5.—  | per person |
| Perch fritters with cucumber and lime sauce                                    | 5.—  | per piece  |
| Chicken fillet skewer with barbecue dip  | 5.—  | per piece  |
| Dried blue plum with bacon   | 3.50 | per piece  |
| Homemade focaccia with bacon, herbs and cheese                                 | 3.50 | per piece  |
| Crispy giant prawn in panko panade with pak-choi and sesame                    | 4.50 | per piece  |
| Roesti-potato balls stuffed with fondue cheese, leek and herb quark (2 pieces) | 5.—  | per person |
| Small spring rolls with sour-sweet sauce (2 pieces)                            | 5.—  | per person |
| Homemade cheese tart   | 4.—  | per piece  |
| Carrot and ginger soup in an espresso cup                                      | 4.50 | per person |

## QUICK APERO

Homemade nut mixture and chips

Marinated olives with herbs

Bruschetta with buffalo mozzarella and dried tomatoes

9.50

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

17.50

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 homemade mixed pickles

18.50

## RICH APERO

### RICH APERO I

Antipasti skewer with coppa, alpine cheese and marinated sweet peppers

Lye-bread sandwiches with "Niesenmöckli" meat 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

26.50

### RICH APERO II

Small roastbeef rolls with marinated vegetables and black-garlic cream

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

Homemade focaccia with bacon, herbs and cheese

Chocolate mousse in a glass

34.50

## RICH APERO III

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

Homemade 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

43.—

## PROPOSITIONS FOR MENUS IN SEASON

### JANUARY | FEBRUARY | MARCH

Beetroot carpaccio with caramelized goat fresh cheese,  
hazelnuts and herb salad

Chickpea pot-stew with vegetables  
Spice couscous and soya yoghurt dip

Burnt custard grandmother's style with almonds and puff pastry  
56. —

Leaf salad with kernels, sprouts and grissini

Stuffed loin of pork with dried fruit and red wine braising juice  
Potato puree and root vegetables

Apple crumble cake with vanilla ice-cream  
58. —

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  
67. —

Beef consommé with sherry, vegetable strips and chives

Fried pikeperch fillet with bacon mousse,  
small potatoes and sauerkraut

Sweet dish Seepark  
Catalan cream, milk-chocolate mousse, fruit skewer, vanilla ice-cream  
69. —

Field salad with bacon, grapes and mushrooms

Parsnip cream soup with smoked salmon

Rump of beef roasted in one piece with braising juice and bearnaise sauce  
Roesti croquettes and vegetables from the market

Panna cotta with berry compote and brownie

81.—

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  
Fried potatoes with rosemary and vegetables from the market

Chestnut terrine with confitted cranberries and chocolate ice-cream

92.—

APRIL | MAY | JUNE

Carrot and ginger soup with vegetable samosa and sesame foam

Asparagus risotto with taleggio cheese,  
mini-carrots and wild garlic

Panna cotta with strawberries and brownie  
50.—

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

Burnt custard grandmother's style with almonds and puff pastry  
63.—

Green asparagus soup with alpine-blossoms foam

Black Angus roastbeef with braising juice and bearnaise sauce  
Roesti croquettes and vegetables from the market

Warm chocolate cake with mango and raspberry sorbet  
74.—

Smoked-salmon tatar with sour cream and dill,  
herb salad and toasted focaccia

Lamb loin with herb crust, Provence sauce,  
spring potatoes and green asparagus

Strawberry tiramisu  
76.—

Spring salad with asparagus and strawberries

Morel soup with Cognac foam

Beef fillet with wild-garlic hollandaise sauce and braising juice  
Potato and herb terrine and vegetables from the market

Rhubarb crumble cake with strawberry ice-cream

92.—

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

98.—

## JULY | AUGUST | SEPTEMBER

Ramato tomatoes with buffalo mozzarella from Schangnau,  
toasted pine-nuts and herb salad

Planted chicken curry with vegetables,  
basmati rice and papadam

Three kinds of sorbets in season with fruits  
52.—

Gazpacho with crostini, chorizo and feta cheese

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  
56.—

Colored leaf salad with vegetable strips, berries and alpine blossoms

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

Poached peach with vanilla cream and raspberry sorbet  
64.—

Melon variation with Grisons raw ham,  
portwine and herb salad

Bass fillet with olive and herb vinaigrette  
Fregola Sarda with dried tomatoes and fried zucchini

Vanilla ice-cream with fresh berries and meringue crumbs  
71.—

Beef carpaccio with parmesan, fried mushrooms and garden rocket

Cold melon soup with portwine and mint

Veal-loin medallion wrapped in raw ham with braising juice

Lime-quark gnocchi with confitted cherry tomatoes

Yoghurt mousse with apricots and chocolate sprinkles

91.—

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

98.—

## OCTOBER | NOVEMBER | DECEMBER

Humus with olive oil,  
mediterranean vegetables and pita bread

Wild-mushroom risotto with mascarpone,  
pumpkin, brussels sprouts and parmesan chips

Warm chocolate cake with blue plums and vanilla ice-cream  
52. —

Leaf salad with pumpkin and kernels

Braised beef strips Stroganov with sour cream and pickled cucumbers  
Tagliolini and beans

Mulled-wine caramel flan with orange salad and pistachios  
58. —

Pumpkin soup with chestnuts and amaretti

Fried chicken breast wrapped in bacon  
Lemon risotto and root vegetables

Gingerbread mousse with mulled-wine pear and chocolate ganache  
62. —

Fillet of salmon trout from Rubigen with onion chutney  
Venere rice and creamed leek

Beef and veal filet roasted in one piece with Bearner Sauce and juice  
Potato terrine with herbs and market vegetables

Passions fruit ice-parfait with chocolate cake and mango salad  
98. —

Field salad with wild-boar ham and fresh figs

Jerusalem-artichoke soup with fried shrimp and orange foam

Glazed veal-shoulder roast with Calvados braising juice  
Roesti croquettes 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)   | 16.— |
| Ramato tomatoes buffalo mozzarella from Schangnau,<br>toasted pine nuts and herb salad (summer speciality) | 16.— |

### COLD STARTERS

|   |      |
|---|------|
| Creative amuse-bouche in season, adapted to your chosen menu                      | 7.—  |
| Melon variation with Grisons raw ham, portwine and herb salad (summer speciality) | 19.— |
| Beef carpaccio with garden rocket, parmesan cheese and toasted pine nuts          | 23.— |
| Vitello tonnato with red onions, caper berries and herb salad                     | 21.— |
| Humus with olive oil, mediterranean vegetables and pita bread                     | 17.— |

## SOUPS

|  |       |
|--|-------|
| Carrot and ginger soup with fried black tiger prawn                        | 12.50 |
| Beef consommé with sherry and vegetable strips                             | 12.—  |
| Morel cream soup with Cognac foam and bread croutons (spring speciality)   | 13.—  |
| Gazpacho with crispy crostini, chorizo and feta cheese (summer speciality) | 12.50 |
| Pumpkin cream soup with red curry and sesame (autumn speciality)           | 10.50 |

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<br>Small potatoes and sauerkraut                     | 27.—   42.— |
| Fillet of salmon trout from Rubigen with onion chutney<br>Black venere rice and creamed leek | 26.—   41.— |
| Bass fillet with olive-herb vinaigrette<br>Fregola sarda with dried tomatoes and courgettes  | 24.—   39.— |

## VEAL

|   |      |
|---|------|
| Glazed veal shoulder roast with Calvados sauce<br>Potato gratin and vegetables from the market                        | 38.— |
| Veal prime ribs roasted in one piece with portwine braising juice<br>Rosemary potatoes and vegetables from the market | 49.— |
| Veal steak roasted in one piece with mushroom sauce<br>Risotto with Taleggio cheese and lemon, glazed peas            | 52.— |

## BEEF

|  |      |
|--|------|
| Braised beef strips Stroganov with sour cream and pickled cucumbers<br>Tagliolini and roots vegetables                                 | 36.— |
| Low-temperatures cooked roastbeef with portwine braising juice and bearnaise sauce<br>Roesti croquettes and vegetables from the market | 44.— |
| Roastbeef with braising juice and bearnaise sauce<br>Potato gratin and vegetables from the market                                      | 52.— |

## PORK

|  |      |
|--|------|
| Pork fillet piccata with Marsala braising juice<br>Saffron risotto and stewed aubergines and sweet peppers             | 41.— |
| Pork loin stuffed with dried blue plums and with redwine braising juice<br>Potato puree and vegetables from the market | 36.— |
| Pork steak with bacon and rosemary braising juice<br>Boletus-mushroom polenta and ratatouille                          | 38.— |

## LAMB

|   |      |
|---|------|
| Lamb loin with herb crust and Provence sauce<br>Fried potatoes and peperonata | 46.— |
|---|------|

## POULTRY

Breast of Swiss chicken stuffed with ricotta and spinach 36.—  
Polenta Ticinese style and fried courgettes with thyme

## MEATLESS

Chickpea pot-stew with vegetables 28.—  
Spice couscous and soja-yoghurt dip

Wild-musroom risotto with mascarpone 26.—  
Mini-carrots and parmesan-cheese chip

Planted chicken curry with vegetables 32.—  
Basmati rice and papadam (vegan)

## GARNISHINGS

If you do not 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<br>Catalan cream, milk-chocolate mousse, fruit skewer, vanilla ice-cream | 16.50 |
| Burnt custard grandmother's style with almonds and puff pastry                              | 11.50 |
| Warm chocolate cake with mango and raspberry sorbet   | 16. — |
| Toblerone-chocolate mousse with pear salad and sour-cream ice-cream                         | 15.50 |
| Three kinds of sorbet in season with fruit  | 10.50 |
| Friandises (2 pieces)   | 2. —  |

## BUFFETS

### STARTER BUFFET I

Smoked salmon roll stuffed with fresh cheese

Meat specialties (3 kinds) from master butcher Muster, Thun

Beef carpaccio with marinated mushrooms and parmesan cheese

Fresh cheese terrine with confitted vegetables and hazelnuts

Skewer with cherry tomatoes, mozzarella pearls and basil

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

31.—

### STARTER BUFFET II

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

Carrot and ginger soup with sesame foam

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

36.—

## SWEET-DISH BUFFET I

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

Meringue with whipped cream

Tablerone-chocolate mousse with almond tuile

Apple-juice cream

Fruit salad

Homemade chocolate cake

25.—

## SWEET-DISH BUFFET II

Panna cotta

Berry gratin

Chocolate brownie

Tiramisu

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

Meringue with whipped cream

Mousse of bittersweet chocolate with vanilla-flavoured cream and tuile

Burnt custard grandmother's style with almonds

Fruit salad

Pear jealousy with vanilla sauce

33.—

## 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 "Niesenmöckli" meat 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 or Roastbeef from the Oberland with braising juice and bearnaise sauce  
Potato gratin and bean bundle

### Sweet-dish Buffet

Homemade chocolate cake

Burnt custard grandmother's style with almonds

Ice-cream and meringue with whipped cream

Toblerone-chocolate mousse and pear ragout

Fruit salad

Rump of Beef 89. — / Roastbeef 96. —

## BARBECUE BUFFET

(bookable for 30 people or more, season: May – September)

## SEEPARK BARBECUE

Seasonal salad buffet with leaf salad, vegetable salads and garnishings

Melon with Grisons raw ham

Ramato tomatoes with buffalo mozzarella from Schangnau, with basil and olives

Vitello tonnato

Smoked salmon with cucumber and mustard

Maize chips with guacamole

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

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

Oven-potatoes with herb quark

Sweet potato fries

Pilaf rice with small vegetable dice

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 apricot

81.—

## WEDDINGS – IDEAS FOR YOUR BIG DAY

### WEDDING MENU I

Chicken terrine in carrot wrapping with dried fruit and pistachios,  
deep-fried beetroots, herb cream and bread chips

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

Burnt custard 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

Bittersweet chocolate mousse with pineapple salad and raspberry sorbet

142.— complete menu | 132.— without cheese

## BUFFET SUGGESTIONS CARNOTZET

(bookable for 15 to 45 people)

|                 |  |                   |      |
|-----------------|--|-------------------|------|
| PASTA<br>Buffet | Spaghetti buffet with three different sauces<br>and small salad buffet   |                   | 39.— |
| FONDUES         | Cheese fondue standard, with potatoes and bread  | per person        | 31.— |
|                 | Cheese fondue with boletus mushrooms, potatoes<br>and bread  | per person        | 36.— |
|                 | Fondue chinoise  | per person        | 56.— |
| FONDUE FUN      | Small plate Seepark<br>Cheese fondue standard<br>Fruit salad with lime sorbet  | per person        | 57.— |
| CHINOISE FUN    | Mixed salad<br>Fondue chinoise with beef, veal, chicken<br>and pork meat (200 g per person)<br>Various garnishings and homemade sauces*<br>Lemon sorbet  | per person        | 72.— |
|                 | Ad libitum:  | additional charge | 7.—  |
|                 | * French fries and rice with diced vegetables, pickled artichokes<br>and tomatoes, marinated olives, pickled cucumbers, pearl onions, baby maize,<br>mustard fruits, litchis, fresh pineapple and marinated wild mushrooms |                   |      |
|                 | Cocktail sauce, garlic sauce, asiatic sesame sauce, peanut sauce with coriander,<br>curry sauce, Tatar sauce, horseradish and schallot-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,<br>small bacon dice, potatoes in their skin and spices  |                   |      |
| RACLETTE FUN    | Small plate Seepark<br>Raclette from the table oven<br>Ice-coffee with Willisau kirsch and whipped cream   | per person        | 62.— |

## BEVERAGES

### MINERALWATER

|   |        |             |
|---|--------|-------------|
| Adelbodner with   without carbonic acid | 100 cl | 10.80       |
| Various sweet beverages                 | 33 cl  | 5.30        |
| Various sweet beverages                 | 150 cl | 16.—        |
| Homemade lemonade                       | 100 cl | 23.—        |
| Fruit bowl without   with alcohol       | 100 cl | 23.—   32.— |

### BEER

|                                    |       |      |
|------------------------------------|-------|------|
| Rugenbräu special pale             | 30 cl | 5.20 |
| Rugenbräu without alcohol          | 33 cl | 5.—  |
| Rugenbräu Alpenperle               | 33 cl | 5.20 |
| IPA Liberis 2+3, without alcohol   | 33 cl | 6.80 |
| Schneider Weisse (wheat beer)      | 50 cl | 8.80 |
| La Brouette, BFM                   | 33 cl | 8.80 |
| Märzen, Simmentaler Braumanufaktur | 33 cl | 8.80 |
| New England IPA, Thunbier          | 33 cl | 7.80 |

### WARM BEVERAGES

|   |        |      |
|---|--------|------|
| Espresso   coffee   tea                         |        | 5.30 |
| Cappuccino   coffee with milk   latte macchiato |        | 5.50 |
| Chocolate warm   cold                           |        | 5.—  |
| Ovomaltine warm   cold                          |        | 5.—  |
| Punch (apple   orange)                          | 100 cl | 13.— |
| Hot wine (white   red)                          | 100 cl | 19.— |

# OUR RESTAURANT CAPACITIES

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

## ORGANIZATIONAL MATTERS

### OPENING TIMES

Our restauration is daily open for you.

### 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 people 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 PEOPLE

Please indicate the number of people until at the least 7 working days before the event. Until 48 hours before the event, the number of people 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 of wine and CHF 45.— per bottle of 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 people 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.