



HOTEL SEEPARK THUN

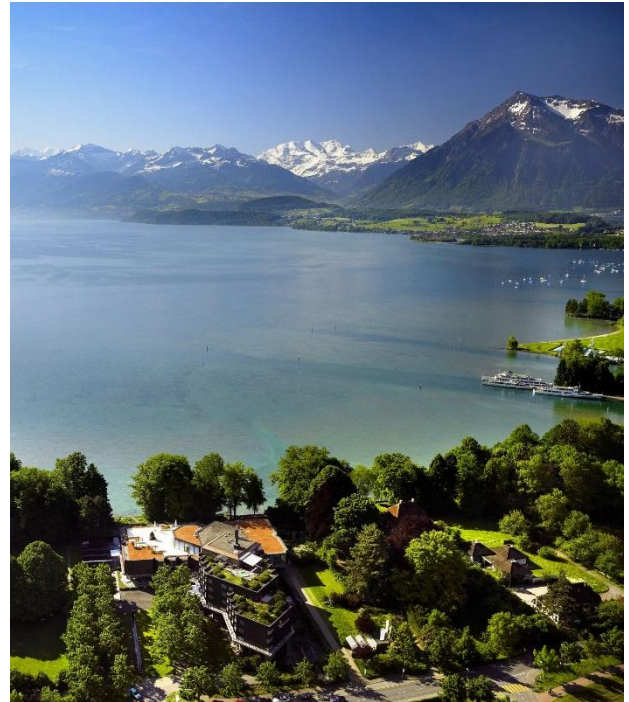
BANQUET DOCUMENTATION 2026



Welcome to Hotel Seepark Thun

Thank you for your interest in the 4-star superior Hotel Seepark Thun. We are delighted to assist you in planning and organizing your special event.

Our goal is to make your celebration an unforgettable experience – with personalized service, an inviting atmosphere and culinary highlights. To help you make your choice easier, we have compiled a comprehensive banquet documentation featuring a wide variety of dishes and menu suggestions, allowing you to choose according to your preferences.



We will be happy to advise you personally and work with you to create an individual menu for your event.

Additionally, explore our diverse dining options, which we would be pleased to present to you during a personal tour on site. Let yourself be inspired – we will create the perfect setting for your celebration.

This offer is valid until the end of December 2026.

We look forward to hearing from you and welcoming you soon.

Best regards
Your Hotel Seepark Team



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Cold aperitif suggestions

FOOD OFFER	UNIT	PRICE
Antipasti skewer with Bresaola, alpine cheese and marinated sweet pepper	per piece	4.50
Cherry tomato skewer with mozzarella and basil	per piece	4
Small cornet with fresh goat cheese, pear and walnut	per piece	4.50
Small cornet with smoked trout tartar, sour cream and radish	per piece	4
Small cornet with Mediterranean vegetable tartar and avocado herb cream	per piece	3.50
Beef tartar with potato espuma and chive	per piece	6
Bruschetta with tomato and buffalo mozzarella cream	per piece	4
Small Greek salad with feta, cucumber, red onions and date tomatoes	per piece	4
Parmesan splinters with fig mustard (40g)	per piece	3.50
Chips and homemade nut mixture	per person	3.50
Marinated olives (30g)	per person	3.50
Salty caramel popcorn	per person	3
Mixed vegetable tempura with Ponzu	per piece	3
Sesame grissini	per person	2.50
Butter sticks	per person	2.50
Soda pickled bread sandwich with "Niesenmöckli " or Brie with sweet mustard	per piece	4
Mixed Philadelphia canapés with salmon, raw ham and shaved cheese	per piece	6

All prices in CHF and incl. VAT.



Warm aperitif suggestions

FOOD OFFER	UNIT	PRICE
Crispy prawn coated in panko with pak-choi, sesame and wasabi mayonnaise	per piece	5.50
Chicken satay skewer with barbecue dip	per piece	5
Small flamed tart with bacon	per piece	4.50
Small ham croissants (2 pieces)	per person	5.50
Homemade focaccia with date tomatoes, herbs and Grana Padano	per piece	3.50
Roesti balls stuffed with fondue cheese, leek and herb curd (2 pieces)	per person	4.50
Deep-fried Wantan with duck, shrimp or vegetables and miso mayonnaise	per piece	5.50
Homemade cheese tart	per piece	4
Beetroot cappuccino with almond foam and black currant	per person	3.50
Small cheeseburger	per piece	4.50
Small pizza	per piece	4.50
Fire sausage	per piece	4.50
Midnight soup	per person	4.50

All prices in CHF and incl. VAT.



Quick aperitif

FOOD OFFER	UNIT	PRICE
Sesame grissini with chips Marinated olives with herbs Bruschetta with tomato and buffalo mozzarella cream	per person	9.50
Beef tartar with potato espuma and chive Mixed vegetable tempura with Ponzu Sesame grissini Small Greek salad with feta, cucumber, red onions and date tomatoes	per person	19.50
Small ham croissants (2 pieces) Small cornet with smoked trout tartar, sour cream and radish Parmesan splinters with fig mustard	per person	11
Seepark platter with butter twist Regional choice of dried meat and cheese with mixed pickles	per person	21

Afterwork aperitif

FOOD OFFER	UNIT	PRICE
Homemade focaccia with date tomatoes, herbs and Grana Padano Sesame grissini 1 glass Prosecco, orange juice or beer	per person	17.50

Fire bowl aperitif (November to April)

FOOD OFFER	UNIT	PRICE
Melted cheese with pepper on crispy baguette Chestnuts Garlic bread	per person	17.50

All prices in CHF and incl. VAT.



Apéro Riche I

FOOD OFFER	UNIT	PRICE
Antipasti skewer* with Bresaola, alpine cheese and marinated sweet pepper	per person	27.50
Small Greek salad with feta, cucumber, red onions and date tomatoes		
Small cornet with fresh goat cheese, pear and walnut		
Beetroot cappuccino with almond foam and black currant		
Roesti balls stuffed with fondue cheese, leek and herb curd		
Chicken satay skewer with barbecue dip		

Apéro Riche II

FOOD OFFER	UNIT	PRICE
Cherry tomato skewer* with mozzarella and basil	per person	35.50
Parmesan splinters with fig mustard (40g)		
Small cornet with fresh goat cheese, pear and walnut		
Small cornet with smoked trout tartar, sour cream and radish		
Crispy prawn coated in panko with pak-choi, sesame and wasabi mayonnaise		
Small flamed tart with bacon		
Deep-fried Wantan with duck, shrimp or vegetables and miso mayonnaise		
Two colored chocolate mousse		
Fruit salad with lemon balm		

*For larger groups, we reserve the right to serve the skewers in a glass.

All prices in CHF and incl. VAT.



Apéro Riche III

FOOD OFFER

Regional choice of dried meat and cheese with mixed pickles and butter twist (portion of approx. 120g meat ; cheese)

Small flamed tart with bacon

Small ham croissants (2 pieces)

Homemade cheese tart

Butter sticks

UNIT

per person

PRICE

44

Small patisserie

Dulce de Leche panna cotta with pear compote

Pineapple salad with passion fruit and peppermint

The flavors of the seasons

SPRINGTIME AWAKENING

From 11 people

FOOD OFFER

Seasonal vegetable garden with pickled vegetables, wild garlic espuma and "Belper Knolle"

UNIT

per person

PRICE

72

Soft cooked thick end of loin of veal with morrel and sauce

Foyot

Risotto with parmesan and green asparagus

Yoghurt panna cotta with rhubarb compote, Fior di latte and butter crumbles

Parsnip cream soup with champignons and lemon sour cream foam

per person

58

Sautéed trout with Yuzu beurre blanc

Venere rice and sour sweet spring vegetables

Lime quark mousse, duo of strawberries and oat hazelnut granola

All prices in CHF and incl. VAT.



SUMMER COMPOSITIONS

From 11 people

FOOD OFFER	UNIT	PRICE
Salmon carpaccio with flamed avocado, herb cream, citrus and Ponzu vinaigrette	per person	78
Whole roasted beef entrecôte with Sauce Béarnaise and veal juice Potato cream and baby carrots		
Coconut panna cotta with raspberry mousse, peach compote and raspberry ice-cream		
Mixed supper salad with sweet potato cream, cucumber, apricots, kernels and whey dressing	per person	62
Gilt head bream royale with olive and herb vinaigrette and white wine foam Fregola Sarda and caponata		
Chocolate mousse with passion fruit centre and vanilla ice-cream		

All prices in CHF and incl. VAT.



FLAVORS OF THE GOLDEN SEASON

From 11 people

FOOD OFFER	UNIT	PRICE
Smoked trout tartar with sour cream, horseradish, beetroot, buttermilk and brioche	per person	72
Whole roasted venison entrecôte with almond foam Potato cream, red cabbage and cherries		
Chestnut brownie with chestnut Bavarian cream, roasted plum ice-cream and meringue		
Pumpkin cream soup with Amaretto, orange foam and pumpkin seeds	per person	58
Poached cod with Pommery mustard sauce and veal juice Roasted potatoes with bacon and leaf spinach		
Homemade apple strudel with vanilla sauce		

All prices in CHF and incl. VAT.



CULINARY WINTER WONDERLAND

From 11 people

FOOD OFFER	UNIT	PRICE
Kale salad with parmesan, duo of fits and vanilla balsam dressing	per person	68
Soft cooked pork loin with onion cream and sauce Foyot Schupfnudeln and creamy savoy cabbage		
Burnt custard with toffee candy, whipped cream and meringue		
Carrot and ginger cream soup with lemongrass, whipped cream and croutons	per person	64
Roasted pike-perch with bacon foam Sweet potato cream, sauerkraut and leek straw		
Apple crumble tart with almond crumble and cinnamon ice-cream		

All prices in CHF and incl. VAT.



Create your own menu

OUR SUGGESTIONS

From 11 people

FOOD OFFER	UNIT	PRICE
Salads		
all salads available with French dressing, Italian dressing or whey dressing		
Mixed leaf salad with roasted kernels, garden cress and grissini	per person	9.50
Mixed market salad with fresh vegetables, egg, date tomatoes and croutons	per person	12.50
Field salad with bacon, croutons and Onsen egg from Steffisburg	per person	17
Colorful tomatoes with burrata, roasted pine kernels and herb salad	per person	18
Kale salad with figs, parmesan and oat hazelnut granola	per person	14
FOOD OFFER	UNIT	PRICE
Cold starters		
Creative seasonal amuse-bouche tailored to your menu	per person	8
Creative seasonal amuse-bouche from SUSU tailored to your menu	per person	16
Beef tomato with buffalo mozzarella from Schangnau, herb salad and Parma ham	per person	21
Pulpo carpaccio with jalapeño, herb salad, tomato and yuzu vinaigrette	per person	18
Veal carpaccio with baby lettuce, quail egg, bacon and nut butter mayonnaise	per person	24
Baked beetroot carpaccio with herb cream, fresh goat cheese and honey vinaigrette	per person	17
Chickpea bowl with fresh goat cheese from Meiringen, baby spinach, peas, apricot and humus	per person	16
Trout brandade with alpine caviar, grape, currant, yeast and cucumber	per person	24

All prices in CHF and incl. VAT.



Vitello tonnato with cucumber, red onions, capers and mustard seeds	per person	22
Smoked salmon tartar with sour cream dill and toasted focaccia	per person	18
Melon variation with Bresaola, port wine and herb salad	per person	16

FOOD OFFER	UNIT	PRICE
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Soups

Lentil cream soup with chorizo and sour cream	per person	12.50
Roasted cauliflower cream soup with smoked salmon	per person	12
Celery and apple foam soup with barley	per person	10
Bread soup with Gruyère foam, bacon and truffle	per person	12.50
Tomato cream soup with basil foam and croutons	per person	11
Beetroot cappuccino with almond foam	per person	12
Pumpkin cream soup with Amaretto, orange foam and pumpkin seeds	per person	12.50
Carrot and ginger soup with lemongrass, black tiger prawn and sesame	per person	13
Tom Kha Gai soup with chili and Sancho	per person	11.50
Morel cream soup with Cognac and lemon foam	per person	13.50
Watermelon cold soup with cucumber, Thai basil and chili	per person	11

FOOD OFFER	UNIT	PRICE
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Intermediate course

Potato espuma with creamy leek shallots and ash	per person	9
Baked cauliflower cream soup with smoked trout and croutons	per person	8
Truffle sacchetti with mushroom cream and parmesan foam	per person	12
Roasted salmon trout with duo of spinach and crustacean foam	per person	16

All prices in CHF and incl. VAT.



FOOD OFFER	UNIT	PRICE
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Poultry

Corn-fed poulard with veal juice	per person	44
Taleggio bramata with zucchini and dried tomatoes		

FOOD OFFER	UNIT	PRICE
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Beef

Braised beef with onions and sour cream, Potato cream and red cabbage	per person	42
Soft cooked roast beef with sauce Foyot and juice, Potato cream and baby carrot	per person	54
Beef rump steak with onion and sauce Choron, Country Pommes and lettuce	per person	44
Beef Stroganov with sour cream, Tagliatelle and pickled vegetables	per person	38

FOOD OFFER	UNIT	PRICE
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Veal

Soft cooked thick end of loin of veal with and sauce Bénaise	per person	56
Parsnip cream and coco beans with dried tomatoes		
Veal loin with port wine juice, Rosemary potatoes and root vegetables	per person	49

FOOD OFFER	UNIT	PRICE
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Pork

Whole roasted loin of pork with Sherry foam, Schupfnudeln and duo of onions and lettuce	per person	38
Pork fillet roulade with onion and Sherry foam, Parmesan risotto and creamy savoy cabbage	per person	46

FOOD OFFER	UNIT	PRICE
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Lamb

Lamb loin with herb crust and juniper juice, Potatoes and garden beans	per person	48
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All prices in CHF and incl. VAT.



FOOD OFFER	UNIT	PRICE
Fish		

Cod with mustard sauce and veal juice	per person	38
Roasted potatoes with bacon and spinach		
Trout from Belp with white wine foam,	per person	48
Venere rice and spring vegetables		
Salmon from Lostallo with fish foam, Dauphine potatoes and	per person	46
wild cauliflower		
Gilt head bream royale with olive vinaigrette and parmesan	per person	41
foam, Caponata with artichokes		

FOOD OFFER	UNIT	PRICE
Vegetarian Vegan		

Penne with pear, walnuts, Gruyère and	per person	29
white wine foam		
Lentil Dal with labneh, papadam and cashew	per person	28
Chickpea curry with lemongrass, Panisse fries, sweet peppers	per person	36
and cilantro		
Barley risotto with mushrooms, grapes, purslane and white	per person	32
wine foam		
Ricotta potato gnocchi with roasted hazelnuts, sage and	per person	34
Pecorino		
Acquarello saffron risotto with courgette, taleggio, herbsalad	per person	35.50
and mushroom foam		

FOOD OFFER

Side dishes

If the suggested side dish does not meet your preference, you are welcome to choose your preferred option:

Rösti croquettes, potato gratin, French fries, tagliolini, spätzli, Ticino polenta, sweet potato fries, risotto or fragrant rice



All prices in CHF and incl. VAT.

FOOD OFFER

Sweet temptation

	UNIT	PRICE
Dessert plate Seepark Catalan cream, milk chocolate mousse, fruit compote (seasonal), vanilla ice-cream	per person	17.50
Burnt custard Grandmother's style with oat crumble and toffee candy	per person	12.50
Warm chocolate cake with basil compote and mango sorbet	per person	17
Pear compote served in a glass (seasonally interchangeable) with Toblerone mousse and sour cream foam	per person	15.50
Tartlet filled with passion fruit and orange cream and yoghurt ice-cream (ideal for large groups)	per person	15
Seasonal sorbet with marinated fruit and yoghurt-coconut foam	per person	10.50
Friandises (2 pieces)	per person	3

All prices in CHF and incl. VAT.



Culinary journey of the region

OUR BUFFET SUGGESTIONS*

FOOD OFFER

Starter buffet

Ceviche of salmon trout from Rubigen with lime foam, dill and red onions
Sliced «Niesenmöckli» with barley vinaigrette
Cheese from Amsoldingen with fig mustard
Meat specialities from master butcher Muster, Thun
Leaf and vegetable salads from Uetendorf with two dressings and garnishing
Ramato tomatoes with Buffalo mozzarella from Schangnau
Potato salad with Bernese tongue sausage

Served main course

Veal or beef rump from the «Oberland» or roast beef with sauce Foyot and juice
Potato cream and coco beans with dried tomatoes

Dessert buffet

Homemade brownie
Burnt custard grandmother's style with oat crumble and toffee candy'
Ice-cream with meringue and whipped cream
Chocolate panna cotta with pear, plum or peach
Fruit mousse with seasonal fruit compote and pineapple salad with mint

BEEF RUMP 92 p.p. | ROAST BEEF 98 p.p. | VEAL RUMP 102 p.p.

*Buffet for groups of 25 or more. For groups of fewer than 25, the courses will be served.

All prices in CHF and incl. VAT.



Fire bowl grill adventure

OUR SUGGESTIONS

from 30 people, from May to September

Starter buffet

Seasonal salad buffet with leaf salads, vegetables salads and garnishes
Melon with Grisons raw ham
Ramato tomatoes with buffalo mozzarella from Schangnau, basil and olives
Corn chips with guacamole
Gazpacho with oregano croutons
Pasta salad

From the grill

Black Angus beef entrecôte with herbs and garlic
Spareribs with honey and rosemary
Chicken thigh steaks with curry and sesame
Small sausages
Lamb cutlets with herbs and garlic
Prawn skewer with lemongrass and cilantro
Salmon fillet slices with lime and olives
Halloumi and vegetable skewer

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

Grilled vegetables
Oven potatoes with herb curd
Sweet potato fries
Spiced rice with raisins and pomegranate
Grilled corncob with honey and chili

Dessert buffet

Mixed ice-cream, carrot cake, fruit salad with berries, sweet apple juice cream, chocolate mousse with apricot

Grill adventure 92 per person

Please note that, in the event of a local fire restriction, meals will be grilled in the kitchen.

All prices in CHF and incl. VAT.





Special menus

CENTRAL DELIGHT: YOUR GOURMET JOURNEY (up to 20 people)

FOOD OFFER

Trout brandade with fennel, Aemme shrimps, currant and roasted yeast mayonnaise

Beef consommé double with char roe and potato

Boiled beef ravioli with apple, garden cress and spinach

Soft cooked beef fillet with truffle and smoked sauce Bénaise, parsnip cream and Faux Gras

White chocolate mousse with citrus and whipped caramel ganache

Gourmet delight 136 per person

A CELEBRATORY CULINARY EXPERIENCE

FOOD OFFER

Mixed leaf salad with kernels, sprouts, egg and grissini

Piccata Milanese with veal juice, tagliolini with Napoli sauce and broccoli

Blueberry cheesecake with double cream and Fior di Latte

Culinary delight 48 per person

All prices in CHF and incl. VAT.



Buffet in the Carnotzet

OUR SUGGESTIONS

from 15 to 45 people

Pasta

Spaghetti buffet with three different sauces and a small salad buffet

UNIT	PRICE
per person	39

Fondue

Standard cheese fondue with potatoes and bread
Cheese fondue with boletus, potatoes and bread
Fondue Chinoise

UNIT	PRICE
per person	31
per person	36
per person	56

Fondue fun

Seepark platter
Standard cheese fondue
Fruit salad with lime sorbet

UNIT	PRICE
per person	57

Fondue chinoise fun

Mixed salad
Fondue chinoise with beef, veal, poultry and pork (200g per person)
Various side dishes and homemade sauces*
Lime sorbet

UNIT	PRICE
per person	72

All you can eat supplement

per person	7
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*French fries and rice with vegetable dices, pickled artichokes and tomatoes, marinated olives, pickled cucumbers, pearl onions, baby corn in vinegar, fresh pineapple and marinated wild mushrooms

Cocktail sauce, garlic sauce, Asian sesame sauce, peanut and cilantro sauce, curry sauce, tartar sauce, horseradish sauce and shallot herb vinaigrette

All prices in CHF and incl. VAT.



Raclette

Raclette from the table grill

Raclette scraped from the oven

Additional staff costs (external)

UNIT	PRICE
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per person	34
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per person	34
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per hour	60
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With pickled vegetables, fruits, onions, bacon, potatoes and spices

UNIT	PRICE
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Raclette fun

Seepark platter

Raclette from the table grill

Iced coffee with Kirsch from Willisau and whipped cream

per person	62
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All prices in CHF and incl. VAT.



Enjoy breakfast with us

VITAL BREAKFAST BUFFET

(Monday to Saturday)

Choice of fresh fruits and berries:

for example pine apple, seasonal fruits, marinated plums, berry compote and cooked apple slices

Cereals and flakes : Dairy products:

Corn flakes, choco crispies, body balance muesli, Bircher muesli, glut free muesli, yoghurt, choice of cheese, choice of dried fruits, nuts, kernels and seeds

Bread and spreads:

with a variety of breads, croissants, bread rolls, selection of jams, marmalades and honey

Cold cuts:

Salami, ham, Seepark breakfast sausage, dried sausage, dried meat, pastrami and turkey slices

Vegetables:

Cucumber and tomatoes

Warm dishes : Egg dishes:

Bacon, scrambled eggs and boiled eggs

Beverages:

Coffee, tea, mineral water, various fruit and vegetables juices

Breakfast (Monday to Saturday) 38 per person

Breakfast (Sunday) 42 per person *

Note:

These are our basic components on the daily breakfast buffet (seasonal variations and changes are subject to availability)

All prices in CHF and incl. VAT.



VITAL BREAKFAST BUFFET

Additional dished on the breakfast buffet

Apple tart with whipped cream, Toblerone mousse and pear ragout, burnt custard grandmother's style, ice-cream and meringue with whipped cream

UNIT PRICE

per person 14

Rösti sticks, small veal sausages, shrimp cocktail, roast beef with tartar sauce, smoked salmon and vitello tonnato
(*included in the vital breakfast offer on Sundays)

per person 16

House pâte with sauce Cumberland, antipasti vegetables, three vegetable salads and three leaf salads, beef tartar in a tartlet, braised beef strips Stroganov, whole roasted pork loin with Sherry foam, tagliatelle, vegetabels

per person 32

All prices in CHF and incl. VAT.



Beverage offer

Mineral water and soft drink

	UNIT	PRICE
Seepark mineral water with ; without gas	100cl	8.50
Mixed soft drinks	33cl	5.30
Mixed soft drinks	150cl	16
Homemade lemonade	100cl	23
Fruit bowl with ; without alcohol	100cl	23 32

Beer

	UNIT	PRICE
ON TAP		
Feldschlösschen Hopfenperle	30cl	5.60
Feldschlösschen seasonal beer	30cl	5.60

FROM THE BOTTLE

Feldschlösschen Braufrisch	33cl	6.50
Brooklyn Defender IPA	33cl	7.80
Valaisanne Pale Ale	33cl	7.80
Valaisanne Zwickel	33cl	7.80
Gurten Zähringer Amber	33cl	6.50
1664 Blanc	33cl	7.80
Schneider Weissbier, TAP 7	50cl	8.50
Feldschlösschen non-alcoholic	33cl	5.50

Warm drinks

	UNIT	PRICE
Espresso ; coffee ; tea		5.50
Cappuccino ; milk coffee ; latte macchiato		6
Hot ; cold chocolate		5
Hot ; cold Ovomaltine		5
Punch (apple ; orange)	100cl	13
Mulled wine (white ; red)	100cl	19

All prices in CHF and incl. VAT.



Our restaurant capacities

ROOM/SPACE	SEATING ARRANGEMENT	MAX. PEOPLE
Genève Hall	Round tables	104 people
	Mixed tables	250 people
Seesaal	Round tables	76 people
	Mixed tables	90 people
Parksaal	Round tables	100 people
	Mixed tables	120 people
Rustic Carnotzet	Table rows	50 people
Park terrace	Table rows	100 people
	Standing	150 people
Fun Bowling		30 people
Foyer ground floor	Aperitif	150 people
Roof top terrace	Aperitif	150 people
Lake terrace	Aperitif	80 people

All prices in CHF and incl. VAT.



Further information

OPENING HOURS

Our restaurant is open for you daily.

APPOINTMENT FOR CONSULTATION

To guarantee the best possible preparation for your event, we kindly ask you to arrange a meeting with our event team at your earliest convenience. We look forward to your visit!

MENU SELECTION

For groups of 11 people or more we serve a set menu. We are happy to assist you in selecting a menu tailored to your preferences.

ALLERGIES AND INTOLERANCES

If you have any intolerances or allergies we will create a personalized, custom menu for you. Please feel free to contact us.

BEVERAGE SERVICE

Beverages are charged based on consumption. A mobile beer tap system can be rented for a service fee of CHF 90.

NIGHT CAP

Our hotel bar is open until 12:30 am. A private bar in the Genève Hall is available at an additional cost.

WEDDING PACKAGE (separate document)

Discover our wedding package for your special day.

FLOWERS

We are happy to arrange floral decorations for you in collaboration with local partners.

BALLOON DECORATION

Would you like to create a festive atmosphere with stylish balloons? Our partner Swissballon designs various balloon decorations such as balloon garlands, elegant balloon columns or atmospheric balloons to release into the sky – perfectly matched to your color scheme and your wishes. Individual quotes available on request.

DECORATION

We are happy to assist with decorations and may charge a decoration fee of CHF 5 per person, depending on the effort required (excluding flowers and menu cards).



NUMBER OF GUESTS

We kindly ask you to provide the final number of guests at least 7 business days before your event. This number serves as the basis for production and billing.

WINE LIST (separate document)

The vintages and prices listed in the wine list are subject to change. If the organizer provides their own wine, a corkage fee of CHF 35 per 75cl wine bottle and CHF 45 per champagne bottle will be charged.

SECOND SERVING

Upon request, we are happy to offer a second serving of the main course for an additional fee of CHF 12 per person. This includes meat and side dishes.

MENU CHANGES

If menus or dishes are modified, we reserve the right to charge for any additional effort required.

COVER CHARGE

For self-brought food, a cover charge of CHF 4.50 per person applies. Free for children up to 11 years old.

EXTENDED HOURS

You may celebrate with us until 12:30 am! Upon request, an extension until 3:30 am is possible, with an additional charge of CHF 60 or CHF 80 per staff member per hour from midnight onwards. Official fees for extended hours or special permits will be charged to the organizer.

ROOM RESERVATION

The reserved rooms are available for the booked time period. Extensions for setup and setdown are possible upon request.

MINIMUM CONSUMPTION

The minimum consumption must be met through food and beverages. Any shortfall will be charged as a room rental fee.

May to September:

Parksaal: CHF 6,000

Seesaal: CHF 5,000

Genève Hall: CHF 9,000

October to April:

Parksaal: CHF 3,000

Seesaal: CHF 2,000

Genève Hall: CHF 6,000



CLEANING

Standard room cleaning is included in the minimum consumption. For extensive cleaning due to heavy soiling, scattered rose petals, rice, confetti, etc., a fee of CHF 60 per person per hour will be charged.

SET-UP AND TAKEDOWN OF THE ART EXHIBITION (GALERIA 21)

By enquiry only: The gallery charges the following flat rates for the set-up and dismantling of the current art exhibition in the banquet rooms and the foyer:

Seesaal/Parksaal: CHF 200.– | Foyer (ground floor/first floor): CHF 500.–

GIFT TABLE

We are happy to provide a gift table in the room. However, we do not assume liability for gifts before, during or after the event; the responsibility for supervision lies with the guests. If you wish to store gifts overnight, we offer a secure storage option in a locked cabinet or room. A responsible person from both the wedding party and the hotel must be present during storage and retrieval. Otherwise, we do not assume liability.

TECHNICAL EQUIPMENT

You can rent technical equipment for your event. Please let us know your requirements.

EVENT CONTRACT & DEPOSIT

For events with 11 or more guests, we will provide an event contract along with our general terms & conditions for your signature, as well as we request a deposit to secure your booking.

INVOICING & PAYMENT

If payment by invoice has been agreed upon, we kindly ask you to check and sign the receipt on-site.

PRICES

All prices are per person and in Swiss francs, including VAT. Surcharges and price adjustments remain reserved.