



# BANQUETS, MEETING AND SEMINARS SPRING & SUMMER 2019



SCHWEIZERHOF  
HOTEL & SPA  
BERN

# SEMINAR PACKAGES

## 1-DAY PACKAGE «CLASSIC»

- Meeting room rental
- Two coffee breaks
- 2-course business lunch including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: 1x 4dl mineral water (sparkling and still) per participant
- Standard technology: video projector, screen, telephone and Internet connection, pin board, flipchart, lectern, notepads, pens and writing pads

**Flat rate** including VAT

**CHF 145.-** per person (for 10 - 49 participants)

**CHF 135.-** per person (from 50 participants)

## 1-DAY PACKAGE «SUPERIOR»

- Meeting room rental
- Two coffee breaks
- 3-course business lunch including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: mineral water (sparkling and still)
- Standard technology: video projector, screen, telephone and Internet connection, pin board, flipchart, lectern, notepads, pens and writing pads

**Flat rate** including VAT

**CHF 165.-** per person (for 10 - 49 participants)

**CHF 155.-** per person (from 50 participants)

## 1-DAY PACKAGE «DELUXE»

- Meeting room rental
- Welcome coffee
- Two coffee breaks
- 3-course business lunch including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: mineral water (sparkling and still)
- Standard technology: video projector, screen, telephone and Internet connection, pin board, flipchart, lectern, notepads, pens and writing pads
- Closing aperitif

**Flat rate** including VAT

**CHF 210.-** per person (for 10 - 49 participants)

**CHF 200.-** per person (from 50 participants)

## HALF DAY PACKAGE

- Meeting room rental
- One coffee break
- 3-course business lunch including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: mineral water (sparkling and still)
- Standard technology: video projector, screen, telephone and Internet connection, pin board, flipchart, lectern, notepads, pens and writing pads

**Flat rate** including VAT

**CHF 130.-** per person (for 10 - 49 participants)

**CHF 120.-** per person (from 50 participants)

# LAYOUT



## SALON TRIANON & SALON I, II, III MEETING ROOMS



Room	m <sup>2</sup>	Concert	U-Shape	Cabaret	Seminar	Block Table	Banquet without stage	Banquet with stage	Cocktail with bistro tables
Salon Trianon	350	300	56	120	123	56	190	160	250
Salon I (S I)	60	45	24	24	24	21	36	24	50
Salon II (S II)	60	45	24	24	24	21	36	24	50
Salon III (S III)	45	30	16	18	19	15	24	16	30
Meeting Room III (MR III)	35	10	12	-	12	12	16	-	20
Meeting Room IV (MR IV)	30	-	-	-	-	10	-	-	-

*Equipment Salon Trianon & Salon I, II, III: Daylight, screen, WiFi (2 Mbit), pin board, flipchart, pens and notepads, laser pointer, presentation case, mineral water. Equipment Meeting Room: Daylight, TV Screen, WiFi (2 Mbit), pin board, flipchart, pens and notepads, presentation case, soft drinks from the minibar, mineral water, Nespresso coffee.*

## COFFEE BREAKS – HEALTHY THROUGHOUT THE DAY

### VITAMIN BOOST BREAK CHF 35.—

Selection of coffee and tea  
Freshly squeezed orange juice and seasonal fruit juice  
Mineral water (still / sparkling)  
Carrot-ginger shot  
Green power smoothie  
Mixed nuts (pistachios, walnuts, cashews)  
Yoghurt-fruit bread rolls with cottage cheese and chives  
Selection of dried fruits and nuts

Rich in vitamin C, pro-vitamin A, vitamin B6, vitamin B, omega 3 acids, vitamin E and folic acid. Just the right vitamin boost for a successful meeting.

### MUESLI POWER BAR CHF 30.—

Coffee, tea and/or milk-based drink  
Freshly squeezed orange juice and seasonal fruit juice  
Plain yoghurt with whole grain-honey brittle  
Cereals, vegan smoothie bowls, dried fruits ranging from gojiberries to banana chips  
Mixed nuts

### AFTERNOON COFFEE BREAK CHF 25.—

Selection of coffee and tea  
Freshly squeezed orange juice and seasonal fruit juice  
Mineral water (still / sparkling)  
Selection of sweet and savoury snacks  
Fruits

### MORNING COFFEE BREAK CHF 25.—

Selection of coffee and tea  
Freshly squeezed orange juice and seasonal fruit juice  
Mineral water (still / sparkling)  
Mini-croissants  
Fruits

### WELCOME COFFEE CHF 20.—

Selection of coffee and tea  
Freshly squeezed orange juice and seasonal fruit juice  
Mineral water (still / sparkling)

On demand, we would also be happy to prepare your coffee breaks as vegetarian, lactose or gluten-free breaks as well.

## BREAKFAST BUFFETS

The entire breakfast offer is available as a buffet or served at the table (turntable) on our Bel Etage. We are happy to consider special requests.

### **BUSINESS BREAKFAST** **CHF 35.—**

Coffee, tea and/or milk-based drink  
Freshly squeezed orange juice and seasonal fruit juice  
Bread rolls, mini-croissants and a selection of pastries  
Butter, jam and honey  
Yoghurt and Birchermüesli  
Small selection of cheese and meat specialities

### **ENERGY BREAKFAST WITH VITAMINS** **CHF 45.-**

Coffee, tea and/or milk-based drink  
Freshly squeezed orange juice and seasonal fruit juice  
Whole grain bread rolls with cottage cheese and fresh cheese  
Plain yoghurt with whole grain-honey brittle  
Vegan smoothie bowls, with various healthy toppings ranging from gojiberries to banana chips  
Mixed nuts, plain scrambled egg, cut fruit

### **BUSINESS DELUXE** **CHF 55.—**

Coffee, tea and/or milk-based drink  
Freshly squeezed orange juice and seasonal fruit juice  
Bread rolls, mini-croissants, pastries and baguette  
Butter, jam and honey  
Birchermüesli  
Yoghurt and freshly cut seasonal fruits  
Selection of Swiss cheeses  
Smoked salmon, turkey-ham, salami and air dried beef  
Eggs as you like them

### **BREAKFAST OVER THE ROOFTOPS OF BERN (FROM 6 PERSONS)** **CHF 35.—**

Enjoy a Middle Eastern breakfast on our Sky Terrace, with a view to the Parliament and mountains.

Shakshuka, pita bread  
Mini croissant and sweet pastries  
Butter, jam and honey  
Coffee, tea and/or milk drink  
Freshly squeezed orange juice and seasonal fruit juice

In June and August, from Monday to Friday (7:00 am to 10:30 am)

## APERITIF

### SNACKS

Potato crisps (plain/paprika)	7.—
Marinated green olives	8.—
Vegetable sticks, sour cream dip with chives	4.50
Puff pastries	7.—
Mixed nuts	8.—
Etagère of mixed nuts, olives, crisps	22.—/étagère

Lye pretzel

Sandwiches on fresh breadrolls:

Smoked salmon, tomatoes & mozzarella, cured ham & lettuce leaf, egg 5.—

Savoury cupcakes 4.—

Mini-croissant: butter, wholegrain, lye 2.—

### PER PORTION

5.—

### MEAT

Emmental cured ham, cavaillon melon, feta cream, pepper crumble 5.—

Veal balls, tomato chutney 5.—

Beef ragout, mung beans, ginger, coriander 6.—

Mini Wienerschnitzel, potato cucumber salad, cranberries 6.—

Asian beef Salad, hearts of palm, peanuts, teriyaki 5.—

Simmentaler mini-burger, Tilsiter 5.—

Chicken skewer, Middle Eastern sour cream dip 5.—

### SEAFOOD

Smoked mackerel fillet, relish of mustard cucumber, rye bread 5.—

Salmon sashimi, orange, carrot salad 5.—

Quick-fried tuna cubes on a bamboo skewer

Wasabi, soy sauce pearls 6.—

Light fennel and potato soup with cod praline on a skewer 5.—

### VEGETARIAN / VEGAN

Organic quinoa, lime vinaigrette, sour cream, piso 5.— VEGETARIAN

Fried organic tofu, sesame, arugula, teriyaki honey gel 6.— VEGETARIAN

Parmesan polenta praline, tomato salsa, olive oil powder 5.— VEGETARIAN

Lemon bulgur, cranberries, salsa verde, mango, linseed 4.— VEGAN

Beluga lentils, carrot, steam apple cream, garden cress 4.— VEGAN

Soup of the day in an espresso demi-tasse 4.— VEGETARIAN

Lemon ravioli, peperonata, sage mousse 5.— VEGETARIAN

White wine risotto, vegetables, Bernese alpine cheese 5.— VEGETARIAN

SWEETS	PER PORTION
Seasonal fruit tartlet	4.—
Panna cotta with coconut, banana chips	5.—
Lime mousse, hazelnut biscuit, marinated pineapple	5.—
Pear tartlet with mini meringue and whipped cream	5.—
Almond milk crème brûlée, cassis gel	4.—
Pistachio tart with white chocolate	5.—
Semolina flummery with poppy seeds, grapefruit	6.—
Macarons: lemon, raspberry, chocolate, pistachios (1 per person)	2.—
Fruit basket (per person)	3.—
Mini chocolate Bundt cake	3.—
Green power smoothie or red power smoothie, 10 cl	5.—

## APERITIF- PACKAGES

Beverages: per hour and per person  
Snacks: one piece per person and per type

### CLASSIC

CHF 35.—

Draft beer  
White wine: Sélection Chasselas, Martin Hubacher, Twann, Bern  
Red wine: Tempranillo Rioja Crianza, Viña Muriel, Spain  
Potato Chips  
Mineral water  
Orange juice  
Green olives  
Parmesan cheese

### BEL ETAGE

CHF 55.—

Draft beer  
Orange juice  
Crémant d'Alsace  
White wine: Verdejo Valdelainos, Pedro Escudero, Spain  
Red wine: Tempranillo Rioja Crianza, Viña Muriel, Spain  
Potato Chips  
Light fennel and potato soup, cod praline on a skewer  
Cured ham, cavaillon melon, feta cream, pepper crumble  
Simmental beef mini-burger, Tilsiter cheese  
Quinoa salad, celery stalk, roasted hazelnuts, marinated tofu  
Macaron

### SWISS PACKAGE

CHF 65.—

Draft beer  
Swiss apple juice  
Secco zur Metzg  
White wine: Sélection Chasselas, Martin Hubacher, Twann, Bern  
Red wine: Cornalin, Imesh Vins, Sierre, Valais  
Potato Chips  
Mini cheese slices with thyme  
Smoked trout, Bernese quinoa celery puree and rhubarb pearls  
Braised veal cheeks with Ticino polenta  
Custard royale with spinach, potato and Belperknolle  
Puff pastry with mushroom ragout and white wine foam sauce  
Chocolate mousse with apple

## CHEF SILVAN DURRER RECOMMENDS

### BUSINESS & LUNCH

Daily special suggested by our chef	42.— *
2-course business lunch suggested by our chef	65.— *
3-course business lunch suggested by our chef	75.— *

### STARTERS

Seasonal salad, passion fruit-honey vinaigrette, papaya, roasted walnuts <sup>VEGETARIAN</sup>	19.—
Seasonal salad, wild garlic vinaigrette, radish, Bernese alpine cheese <sup>VEGETARIAN</sup>	19.—
Beef carpaccio, young Belperknolle, arugula, sour cherry gel, balsamic vinegar	28.—
Hand pickled char with raspberries Honey-sour cream mousse, mustard seeds, sorrel	26.—
Vine tomato, Schangnau buffalo mozzarella, basil olive crostini, balsamic pearls <sup>VEGETARIAN</sup>	22.—
Tail of slipper lobster, curry risotto, coconut chips, pepperoni sauce	27.—
Garden cress cream soup, candied medallion of rabbit, hazelnut oil	22.—
Garden cress cream soup, hazelnut oil <sup>VEGETARIAN</sup>	19.—
Pea-mint gazpacho, mille-feuille, grilled vegetables <sup>VEGETARIAN</sup>	19.—

### MAIN COURSES

#### MEAT

Beef tagliata from the “Bürgermeister’s cut” New potatoes in a salt crust, market vegetables	45.—
Veal saltimbocca, Marsala jus Roasted gnocchetti sardi, tomato and olive ragout	46.—
Beef fillet, herbal jus Semolina slices with dried tomatoes, eggplant and zucchini	55.—
Duet of lamb (chop and merguez), mint yoghurt Middle Eastern bulgur, sesame carrots	48.—
Ribel corn chicken breast, ricotta and mango filling, green coconut sauce Basmati rice, leaf spinach	46.—
Veal ribeye, red wine jus Hibiscus shallot, mashed potatoes, walnut butter, mini vegetables	52.—
Stroganoff of beef filet Wild rice, almond broccoli	49.—
Tender chicken leg ragout, herbal cream sauce Butter tagliatelle, chard	43.—

\* These dishes are prepared for you using regional products based on sustainable production methods.

## FISH

Confit sea bass fillet, cremolata Grapefruit risotto, young fennel	46.—
Red mullet fillet, parsley mousse Wild rice, zucchini, pear and shallot confit	46.—
Rock lobster, champagne mousse Pila rice, snow peas	54.—
Zander fillet à la meunière, almond butter Boiled potatoes, cauliflower cream, Romanesco	45.—
Duet of giant prawns and scallops Saffron risotto, young spinach leaves	48.—
Cod fillet poached in laurel-star anise milk Curry quinoa, sesame carrots	47.—

## WHITE ASPARAGUS

From March to June we offer white asparagus from Switzerland.

White asparagus cream soup, parmesan, almond milk mousse <sup>VEGETARIAN</sup>	19.—
White asparagus, raspberry vinaigrette, Emmentaler prosciutto, herb foccacia	22.—
Portion of white asparagus, boiled potatoes, hollandaise sauce, garden cress as an appetizer	26.—
as a main course	38.—

Upon request, we will be happy to serve white asparagus in other dishes in place of the usual vegetable garnish. Our Event and Sales Team will be pleased to advise you.

## VEGETARIAN & VEGAN

Potato gnocchi, sage butter, artichoke, cherry tomatoes old Belperknolle <sup>VEGETARIAN</sup>	36.—
Feta cheese baked in filo pastry, salsa verde, potato cream, braised leek Sunflower seed crumble <sup>VEGETARIAN</sup>	37.—
Tagliatelle, tomato-almond pesto, zucchini, parmesan crisp <sup>VEGETARIAN</sup>	34.—
Kidney bean balls, chimichurri, grilled avocado, braised chicory <sup>VEGAN</sup>	34.—
White wine-saffron risotto, one-hour egg, young spinach leaves <sup>VEGETARIAN</sup>	36.—

Upon request, we will be happy to prepare the risotto for you vegan style.

## DESSERT

Poire belle Hélène, vanilla ice cream, chocolate sauce, roasted sesame	16.—
Cherries Clafoutis, black cherry-cranberry sorbet, Emmentaler meringue	17.—
Chocolate mousse, port wine figs, white chocolate crumble	12.—
Duet of lime and lemon-lime sorbet	16.—
Gianduja hazelnut terrine, pineapple and pomegranate ragout, honey, fleur de sel	17.—
Cheesecake, raspberry sauce, caramel ice cream	16.—
Mango panna cotta, sorbet, passion fruit honey	14.—
Granny Smith apple frappé, coriander, lemongrass sorbet	15.—

From late March to mid-June, we are pleased to offer you Swiss strawberries and rhubarb.

Vanilla panna cotta, marinated strawberries, green rhubarb sorbet	15.—
White chocolate mousse, crunchy tartlet with strawberries, pistachio ice cream	16.—
Selection of cheeses	
3 varieties	12.—
5 varieties	18.—

## BEVERAGES

Mineral water (still and sparkling)	1.0 l	12.—
Michel orange juice	1.0 l	20.—
Fresh squeezed orange juice	1.0 l	40.—
Soft drinks	0.3 l	7.—
Beer	0.3 l	8.—
Coffee, espresso & tea	Cup	6.—

## PROVENANCE

Beef	Uruguay / Switzerland
Veal	Switzerland
Lamb	New Zealand
Pork	Switzerland
Poultry	France / Switzerland
Tuna	Philippines
Salmon-trout	Italy
Pike-perch	Germany
Char	Iceland/Germany
Cod	Norway
Red mullet	Mediterranean
Shrimp	Vietnam

## SPECIAL EVENT

### VOYAGE DES SENS

Immerse yourself in the world of fragrances with your team or your guests.

Gain an insight into the world of perfumers in collaboration with Brigitte Witschi, owner of "art of scent" located in Bern's Old Town. She shares her knowledge of essences, ingredients and aromas – and their effects on people – in a fascinating presentation to your group. To top off the evening, our kitchen team will concoct just the right menu for you.

- Welcome aperitif
- Crémant d'Alsace
- Mineral water
- Orange juice
- 3 exclusive snacks per person, chosen by the chef
- Presentation by Brigitte Witschi
- 3-course meal created by our chef, paired to the scents presented
- Accompanying wines selected by our sommelier
- Mineral water, coffee
- Room rental
- Parting gift

Come and be inspired by the magic of herbs, spices and aromas.

**Flat rate** including VAT.

**CHF 135.** — per person (for 10 – 49 participants)

## TAKE A BREAK TO RECHARGE

Take a short – or long – break to escape the everyday hustle and bustle and fill your lungs with the fresh air of one of the many parks and green spaces all around us in the city of Bern. Here, in just a few minutes, you are certain to find a green oasis to fully recharge your batteries.

For a short break, these places are easy to reach on foot from the Schweizerhof Bern:

- Kleine Schanze (the small redoubt of the old city wall)
- Grosse Schanze (the large redoubt)
- Bundesterrasse (the terrace behind the Parliament Building overlooking the Aare)
- Münsterplattform (the Cathedral and its square)
- Botanical Garden

Such a walk could be a great break for accompanying persons, for your guests, or for everyone together. Don't keep our wonderful scenery from your participants: get out and see the mountains and lakes, or simply stroll through the city. More sights to consider, a little further than our doorstep:

- Hausberg Gurten
- Alpines Museum der Schweiz
- Zentrum Paul Klee
- Slacklining
- Rosengarten
- Grosse Allmend
- Tierpark Dählhölzli
- Thunersee
- Marzili

## MISCELLANEOUS

### TECHNICAL EQUIPMENT

Insofar as the hotel provides technical or other equipment to the organizer or obtains such equipment from third parties, it is doing so on behalf of, and in the name of, the customer. The customer is liable for the proper handling and orderly return of technical equipment and indemnifies the hotel for any claims made by third parties. Damage to technical equipment made available by the hotel must be rectified immediately and does not constitute a justification for withholding and/or reducing payment.

### FLORAL ARRANGEMENTS

Our in-house florist team will be delighted to decorate the tables and meeting rooms according to your wishes. We will be happy to suggest fitting décor ideas.

### MENU CARDS

It is our pleasure to print your menu cards free of charge. Please provide all details in advance.

### SERVICED CLOAKROOM

0 – 4 hours	CHF 150.—
4 – 8 hours	CHF 300.—
Per additional hour or part there of	CHF 45.—

### COAT RACKS

Coat racks can be provided in the hallway or inside the meeting rooms. NB No liability will be assumed by the hotel. A serviced cloakroom is required for events with more than 60 participants.

### MENU AND WINE SELECTION

The hotel must be informed of your final menu and wine selection no later than 10 days prior to the event.

### CORKAGE CHARGE

For beverages brought by guests, the following corkage charges apply (per 75 cl bottle):

Wine	CHF 45.—
Champagne	CHF 60.—

### GUARANTEE OF NUMBER OF GUESTS

The number of guests confirmed to us three working days prior to the event will be the basis for our invoice.

### ROOM ALLOCATION

The hotel reserves the right to switch meeting rooms for events at short notice, as long as the client requirements and interests are met and these changes are acceptable by the client. This applies especially when the initial number of participants changes in the run-up to the event.

## CANCELLATION TERMS

To cancel a reservation of event space, the Hotel Schweizerhof Bern must be notified in due time in writing by the organizer.

### **Fewer than 30 participants**

There will be no charge in the case of cancellation of banquets with fewer than 30 persons if the written cancellation reaches Hotel Schweizerhof Bern at the latest 31 working days before the date of the event.

Cancellation received 21-30 working days in advance: 50% of the total amount of contracted goods and services.

Cancellation received 11-20 working days in advance: 75% of the total amount of contracted goods and services.

Cancellation received 0–10 working days in advance: 100% of the total amount of contracted goods and services.

### **30 or more participants**

There will be no charge in the case of cancellation of banquets with 30 persons or more if the written cancellation reaches Hotel Schweizerhof Bern at the latest 42 working days before the date of the event.

Cancellation received 21–41 working days in advance: 50% of the total amount of contracted goods and services

Cancellation received 11–20 working days in advance: 75% of the total amount of contracted goods and services

Cancellation received 0-10 working days in advance: 100% of the total amount of contracted goods and services

Services rendered by the Hotel Schweizerhof Bern in advance of the event are to be paid in any case.

The hotel reserves the right to determine individual contract cancellation conditions.

Bern, Tuesday, April 02, 2019 / Subject to change