



BANQUETS, MEETING AND SEMINARS WINTER 2020



SCHWEIZERHOF
HOTEL & SPA
BERN

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LAYOUT



SALON TRIANON & SALON I, II, III MEETING ROOMS



Room	m ²	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)	25	-	-	-	-	10	-	-	-

Equipment Salon Trianon & Salon I, II, III: Tageslicht, Leinwand, WiFi (2 Mbit), Pinnwand, Flipchart, Stifte und Notizblöcke, Laserpointer, Präsentationsbox, Mineralwasser. Equipment Meeting Room: Tageslicht, Flachbildschirm, WiFi (2 Mbit), Pinnwand, Flipchart, Stifte und Notizblöcke, Präsentationsbox, Erfrischungsgetränke aus der Minibar, Mineralwasser, Nespresso Kaffee.

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.

Équipement Salon Trianon & Salon I, II, III: Lumière du jour, écran pour projection, WiFi (2 Mbit), panneau d'affichage, flipchart, bloc-notes et stylos, pointeur laser, valise de présentation, eau minérale. **Équipement salle de meeting:** Lumière du jour, écran TV, WiFi (2 Mbit), panneau d'affichage, flipchart, bloc-notes et stylos, pointeur laser, valise de présentation, boissons non alcoolisées du minibar, eau minérale, Café Nespresso.

SEMINAR PACKAGES

1-DAY PACKAGE «CLASSIC»

- Meeting room rental
- Two coffee breaks
- 2-course standing 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
- Mints
- 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 standing lunch including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: mineral water (sparkling and still)
- Mints
- 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 standing lunch including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: mineral water (sparkling and still)
- Mints
- 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 course standing including sparkling and still mineral water and coffee (menu chosen by our chef)
- Session beverages: mineral water (sparkling and still)
- Mints
- 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)

* SUPPLEMENT FOR SEATED MEAL

For a seated meal, a supplemental fee of CHF 10.00 per person is charged to cover preparation costs (minimum CHF 250.00).

COFFEE BREAKS – HEALTHY TROUGHOUT THE DAY

WELCOME COFFEE CHF 20.–

Blaser fresh-ground coffee, tea
Freshly squeezed orange juice, seasonal fruit juice
Mineral water (still / sparkling)

MORNING COFFEE BREAK CHF 25.–

Blaser fresh-ground coffee, tea
Freshly squeezed orange juice, seasonal fruit juice
Mineral water (still / sparkling)
Mini-croissants, sweet pastries
Fruits

AFTERNOON COFFEE BREAK CHF 25.–

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

VITAMIN BOOST PAUSE CHF 35.–

Blaser fresh-ground coffee, tea
Freshly squeezed orange juice, seasonal fruit juice
Mineral water (still / sparkling)
Carrot-ginger shot
Tropical smoothie
Mixed wraps filled with tuna, egg salad, dried tomatoes & rocket
Selection of dried fruits, nuts
Fruit slices

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.–

Blaser fresh-ground coffee, tea
Freshly squeezed orange juice, seasonal fruit juice
Crunchy muesli with yoghurt, honey, berries
Large selection of cereals, dried fruit, nuts, seeds
Fruit yogurt, natural yogurt, soy yogurt
Fresh milk, soy, almond, rice milk
Fruit slices

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

BREAKFAST BUFFET

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.—

Blaser fresh-ground coffee, tea, milk-based drink
Freshly squeezed orange juice, seasonal fruit juice
Bread rolls, Bagels, mini-croissants, selection of pastries
Butter, jam, honey
Yoghurt, Bircher muesli
Small selection of cheese, meat specialties

ENERGY BREAKFAST WITH VITAMINS

CHF 45.—

Blaser fresh-ground coffee, tea, milk-based drink
Freshly squeezed orange juice, seasonal fruit juice
Butter, jam and honey
Selection of bread, bread rolls, Bagels
Yoghurt, Bircher muesli
Fruit salad, tropical smoothie
Smoked salmon, cottage cheese
Avocado, tomato, cucumber

BUSINESS DELUXE

CHF 55.—

Blaser fresh-ground coffee, tea, milk-based drink
Freshly squeezed orange juice, seasonal fruit juice
Bread rolls, Bagels, mini-croissants, selection of pastries
Butter, jam, honey
Bircher muesli, crunchy muesli with yoghurt, honey, berries
Yoghurt, fruit slices
Selection of Swiss cheeses
Smoked salmon, selection of cold cuts
Eggs to order, fried bacon, cipollata

APERITIF

SNACKS

PER BOWL

Zweifel potato crisps (plain/paprika)	7.—
Green Greek mammoth olives in herb marinade	8.—
Homemade nut mix	8.—
Etagère of mixed nuts, olives, crisps	22.—
Pieces of Parmesan with balsamic cream	9.—
Emmental cured ham, breadsticks	12.—
Savoury beetroot popcorn	6.—
Wade (homemade Sri Lankan lentil crackers)	10.—
Puff pastry confectionery, sesame, poppy seeds, fleur de sel, peppers	8.—
Cheese sablés, rosemary, fleur de sel	9.—
Hummus, pita bread	15.—

PRO STÜCK

Finger sandwiches:	
- Smoked salmon, tomatoes-mozzarella, cured ham, egg	5.—
Half bagel:	
- Smoked salmon, tomatoes-mozzarella, cured ham, egg	5.—
Toasted finger sandwiches:	
- Smoked salmon, tuna, tomatoes-mozzarella, cured ham, egg	6.—
Filled wheat tortilla thaler:	
- Tuna, ham cheese, tomatoes-mozzarella, egg, dried tomato-rocket	3.—
Canapés:	
- Roast beef with sour vegetables	4.50
- Veal tartare with quail egg, winter truffle	7.50
- Tuna with caper berries	4.50
- Smoked salmon Filet Royal with Beluga caviar	6.50
- Chopped egg with chive-mustard cream	4.50
- Tomato, Buffalo mozzarella, basil	5.50
Savoury cupcakes with cream cheese topping	3.—
Mini-croissants: butter, wholegrain, lye	2.—
Croissants: butter, wholegrain, lye	3.—
Pain au chocolat	4.50
Nut croissant	4.50
Vanilla sticky buns	3.—
Danish pastries	3.—
Homemade ham croissant with Emmentaler cured ham	4.50
Homemade cheese tart	3.50
Homemade leek tart	3.50
Homemade onion tart	3.50
Truffled cheese tart	4.—

VEGETARIAN /VEGAN**PER PORTION**

Lemon bulgur, cranberries, salsa verde, mango, linseed ^{VEGAN}	4.—
Beluga lentils, balsamico, goat cheese gratin	5.—
Tomato-mozzarella skewer, basil	5.—
Vegetable tartlet, chive sour cream	5.—
Cucumber-lollipop, cream cheese	3.—
Soup of the day, served in an espresso cup ^{VEGETARIAN}	5.—
Beetroot soup, apple, sour cream in an espresso cup ^{VEGETARIAN}	5.—
Truffled black salsify cream soup in an espresso cup ^{VEGETARIAN}	6.—
Lemon ravioli, peperonata, sage foam ^{VEGETARIAN}	5.—
Polenta parmesan praline, tomato chutney ^{VEGETARIAN}	5.—
Saffron risotto, fried mushrooms	5.—
Mini spring rolls, sweet chili sauce (2 per person)	5.—
Bao buns: halloumi or tofu, kimchi, wasabi peanuts	5.—
Mini halloumi burger	5.—

MEAT**PER PORTION**

Veal meat balls, spicy tomato sauce	5.—
Sliced veal "Zurich style", Rösti	5.—
Entrecôte of beef, red wine jus, root vegetables	6.—
Ragout of veal cheeks, herb polenta	6.—
Mini Wienerschnitzel, potato cucumber salad, cranberries	6.—
Simmentaler mini-burger, Tilsiter	5.—
Chicken aileron, honey, rosemary, sweet potato	5.—
Panko-breaded chicken fillet, mango chutney	5.—
Ragout of chicken thigh, red coconut curry sauce, basmati rice	5.—
Boa buns: veal cheek, kimchi salad, roasted onions	5.—
Boa buns: chicken, kimchi salad, roasted onions	5.—
Marinated beef fillet, lentil salad, mushrooms	6.—
Vitello Tonnato	5.—
Beef tartare, crostini	5.—
Beef carpaccio, parmesan, rocket	5.—
Cream of foie gras, fig mustard, cress	7.50
Swiss air-dried meat, bread, butter, sour vegetables	12.—
Swiss cheese selection, bread, butter, nuts, dried fruit	12.—

FISH / SEAFOOD**PER PORTION**

Mini brioche, smoked salmon, dill pickle	5.—
Quick-fried tuna cubes, pickled ginger, wasabi, soy sauce	6.—
Oysters	5.—
Smoked trout praline in cone, cream of apple horseradish	5.—
Mini poke bowl, sushi rice, marinated char, avocado, radish, peanuts	6.—
Mini blini, Beluga caviar	6.—
Crab tartare, pumpernickel, beetroot, black garlic	6.—
Scallop, sugar peas, orange butter	6.—
Fried pikeperch fillet, beetroot risotto	5.—
Pil-pil shrimps	6.—
Candied salmon fillet, lime, saffron fennel	5.—
Bao buns: crab leg meat, kimchi, wasabi peanuts	5.—
Bao buns: marinated tuna, kimchi, wasabi peanuts	5.—

SWEETS**PER PORTION**

Seasonal fruit tartlet	4.—
Chocolate mousse	5.—
Pistachio tart with white chocolate	5.—
Macarons: lemon, raspberry, chocolate, pistachios (1 per person)	2.—
Mini chocolate Bundt cake	3.—
Green power smoothie or red power smoothie, 10 cl	5.—
Mini Opera slices	3.—
Tiramisu	5.—
Mini chocolate tart	5.—
Mini lemon tart	5.—
Vermicelles, meringue	5.—
Mini eclairs	4.—
Mini cheesecake	4.—
Mini crème brûlée	4.—
Mini mille-feuille	4.—
Variation of oriental mini pastries	3.—
Chocolate fountain, fruit selection / candy bar	Price upon request

APERRO LIVE STATIONEN**PER PERSON**

Beef and veal tartare	9.—
Pasta variation, choice of 3 sauces (tomato, mushroom, carbonara or bolognese)	8.—
Hot dog, poultry sausage, various toppings	8.—
Chicken Thai curry, fragrant rice	8.—
Beef Thai curry, fragrant rice	9.—
Vegetable Thai curry, fragrant rice	7.—
Carving station with beef entrecôte	12.—
Bao buns (meat, fish, vegetarian fillings)	8.—
Oyster bar, according to market offer (price per piece)	6.—

APERITIF-PACKAGES

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

CLASSIC

CHF 35.—

Mineral water
Orange juice
Draft beer
White wine: Sélection Chasselas, Martin Hubacher, Twann, Bern
Red wine: Tempranillo Rioja Crianza, Viña Muriel, Spain

Green Greek mammoth olives in herb marinade
Homemade nut mixture
Zweifel potato crisps

BEL ETAGE

CHF 55.—

Mineral water
Orange juice
Draft beer
Crémant d'Alsace
White wine: Verdejo Valdelainos, Pedro Escudero, Spain
Red wine: Tempranillo Rioja Crianza, Viña Muriel, Spain

Zweifel potato crisps
Hummus, pita bread
Simmentaler mini-burger, Tilsiter
Fried pike-perch fillet on beetroot risotto
Lemon ravioli, peperonata, sage foam ^{VEGETARIAN}
Mini Opera slices

SWISS PACKAGE

CHF 65.—

Mineral water
Draft beer
Swiss apple juice
Secco zur Metzg
White wine: Sélection Chasselas, Martin Hubacher, Twann, Bern
Red wine: Cornalin, Imesch Vins, Sierre, Valais

Zweifel potato crisps
Cheese sablés, rosemary, fleur de sel
Puff pastry confectionery, sesame, poppy seeds, fleur de sel, peppers
Soup of the day, served in an espresso cup ^{VEGETARIAN}
Sliced veal "Zurich style", Rösti
Rubigen char fillet, leaf spinach, saffron foam
Mini mille-feuille

APERITIF RICHE PACKAGE

CHF 75.—

Mineral water
Coffee
Orange juice
Draft beer
White wine: Verdejo Valdelainos, Pedro Escudero, Spain
Red wine: Tempranillo Rioja Crianza, Viña Muriel, Spain
Blaser fresh-ground coffee

Zweifel potato crisps
Pieces of Parmesan with balsamic cream
Emmental cured ham, breadsticks

Filled wheat tortilla thaler:
- Tuna, ham cheese, tomatoes-mozzarella, egg, dried tomato-rocket
Soup of the day, served in an espresso cup ^{VEGETARIAN}
Mini Wienerschnitzel, potato cucumber salad, cranberries
Fried pike-perch fillet on beetroot risotto
Macarons: lemon, raspberry, chocolate, pistachios
Chocolate mousse

BEVERAGE PACKAGE*

CHF 30.—

Mineral water
Orange juice
Draft beer
White wine: Verdejo Valdelainos, Pedro Escudero, Spain
Red wine: Tempranillo Rioja Crianza, Viña Muriel, Spain
Crémant d'Alsace
Blaser fresh-ground coffee

** For each additional hour / can only be booked in conjunction with an aperitif package*

OUR HEAD OF KITCHEN 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.—

BUFFET

The chef's lunch buffet	75.—
The chef's dinner buffet	80.—

STARTERS

Lamb's lettuce salad, egg, bacon, croutons	17.—
Leaf salad, mini pears, mountain cheese, caramelized walnuts	16.—
Tomatoes on the vine, Schangnauer buffalo mozzarella, basil, breadsticks	15.—
Goat cheese gratin, Beluga lentils, balsamic	14.—
Organic beef tartare, toast	28.—
Beef carpaccio, parmesan, rocket	22.—
Vitello tonnato, caper berries	21.—
Goose liver terrine, grape compote, brioche	30.—
Quick-fried tuna cubes, pickled ginger, wasabi, soy sauce	24.—
Smoked salmon tartare, sour cream mousse, dill cucumber, brioche	18.—
Beetroot soup, apple, sour cream	14.—
Truffled salsify cream soup	18.—

MAIN COURSES

MEAT

Roasted beef fillet, port wine jus Potato gratin, winter vegetables	59.—
Beef entrecôte, herb jus Potato purée, winter vegetables	48.—
"The mayor's cut" of beef, prepared sous vide, bearnaise sauce Dumplings, savoy cabbage	41.—
Braised veal cheek, lemon bramata, two-tone carrot vegetables	42.—
Sliced veal "Zurich style" Rösti, winter vegetables	46.—
Roasted veal rib-eye, herb jus Tagliatelle, fried mushrooms, winter vegetables	52.—
Roasted veal fillet, truffle jus Boletus mushroom semolina-slices, winter vegetables	61.—
Supplements, on request: - with fried duck liver - with half a lobster tail	+ 8.— +18.—
Deer entrecôte, cranberry jus Spätzli, red cabbage, salsify	52.—
Rack of lamb "Donald Russel", walnut crust, pepper jus Rosemary roasted potatoes, green beans	48.—
Jack's Wienerschnitzel, lukewarm potato cucumber salad, cranberries (up to max. 50 persons) - normal size - large size	35.— 45.—

FISH	*IC	*MC
Fried pikeperch fillet, champagne foam Beetroot risotto	18.—	32.—
Poached Rubigen char fillet Wild rice, young spinach leaves, saffron foam	22.—	36.—
Fried scallops, sweet peas Cream of sweet potato, orange butter	24.—	38.—
Fried sole, capers, brown butter Lyon potatoes, sun-dried tomatoes, olives, artichokes	28.—	42.—
Grilled lobster, lobster bisque Sepia tagliatelle, fennel	38.—	59.—
Supplements, on request (available for all dishes):		
-Winter truffle		+4.—
-Beluga caviar		+6.—
 VEGETARIAN / VEGAN		
Saffron risotto, fried mushrooms, mountain cheese	14.—	28.—
Ricotta-lemon ravioli, peperonata, sage foam, mountain cheese	18.—	32.—
Open ravioli, pumpkin, savoy cabbage, mushrooms, Belperknolle		36.—
Truffle risotto, free-range egg, Sbrinz cheese	26.—	40.—
Rösti gratin, pear	18.—	28.—
Vegetables piccata, pappardelle, tomato sauce	12.—	26.—
Fregola Sarda, ratatouille <small>VEGAN / LACTOSE-FREE</small>	18.—	28.—
Beetroot risotto with almond milk Pumpkin, mushrooms <small>VEGAN / LACTOSE-FREE / GLUTEN-FREE</small>	14.—	24.—
Baked sweet potato, red cabbage, salsify <small>VEGAN / LACTOSE-FREE / GLUTEN-FREE</small> Pumpkin, mushrooms, chestnuts, vegetable jus	19.—	29.—
Vegetable curry, red coconut curry sauce, fragrant rice <small>VEGAN / LACTOSE-FREE / GLUTEN-FREE</small>	16.—	26.—
 *IC = intermediate course / *MC = main course		
 DESSERT		
Vermicelles, meringues, whipped cream, vanilla ice cream		12.—
Chocolate variation, mousse, cream, ice cream		16.—
Paris-Brest: choux pastry, hazelnut brittle creme, almonds, chocolate		14.—
Mandarine parfait, spice sponge cake, Grand Marnier cumquat		14.—
Apple tarte tatin, caramel ice cream, walnut brittle		16.—
Coconut milk panna cotta, nut cakes <small>VEGAN / LACTOSE-FREE / GLUTEN-FREE</small>		16.—
Fruit salad, lime sorbet <small>VEGAN / LACTOSE-FREE / GLUTEN-FREE</small>		12.—
Pistachio pudding, caramel rice crisp, florentine, fruit sorbet <small>VEGAN / LACTOSE-FREE / GLUTEN-FREE</small>		18.—

BEVERAGES

Mineral water (still and sparkling) durring the meeting	0,41	5.—
Mineral water (still and sparkling)	1,01	12.—
Michel orange juice	1,01	20.—
Fresh squeezed orange juice	1,01	40.—
Soft drinks	0,31	7.—
Beer	0,31	8.—
Blaser fresh-ground coffee, Espresso	Cup	6.—
Tea	Cup	6.—

PROVENANCE

Beef	Switzerland
Veal	Switzerland
Lamb	Scotland
Pork	Switzerland
Poultry	France / Switzerland
Venison	Austria
Duck liver / goose liver	France
Tuna	Philippines
Trout	Switzerland
Pike-perch	Germany
Scallops	USA
Salmon / smoked salmon	Norway
Sole	France
Smoked trout	Denmark
Crab meat	Canada
Oysters	France
Shrimps	Vietnam
Lobster	USA
Caviar	China
Truffles	Europe

SPEZIAL-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 165.– per person (for 20 – 49 participants)

WINE TASTING

Enjoying wine properly requires some practice. Differentiating between wines of different origin and vintners by recognising their subtle differences is an art. Let our head sommelier Sören Jerslev introduce you to the world of wine.

- Presentation by our sommelier
- 6 different wines to test, chosen by the sommelier
- Mineral water
- Swiss cheese selection, air-dried meat, bread, butter, nuts, dried fruit
- Room rental

Flat rate including VAT.

CHF 95.– per person (for 10–35 participants)

CIGAR TASTING

Enjoy a flavourful cigar accompanied by a good wine and some culinary treats.

- Wine according to sommelier
- Mineral water
- Draft beer
- Mini Wiener Schnitzel, lukewarm potato and lamb's lettuce salad, cranberries
- Soup of the day served in an espresso cup
- Vitello Tonato, Caper berries
- Lemon ravioli, peperonata, sage foam^{VEGETARIAN}
- Pistachio cake, white chocolate
- 1 cigar selected by the Hotel Schweizerhof Bern & Spa

* **Flat rate** including VAT.

CHF 75.– per person (for 5 – 35 participants)

**Beverages for 2 hours per person
snacks per person and type 1 piece*

MICELLANEOUS

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.

NIGHT SURCHARGE

From midnight we charge the following night surcharges:

	1-50 persons	ab 51 persons
Until 01.00 o'clock	CHF 250.—	CHF 300.—
Until 02.00 o'clock	CHF 600.—	CHF 750.—
Until 03.00 o'clock	CHF 900.—	CHF 1200.—

SERVICED CLOAKROOM

0 - 4 hours	CHF 150.—
4 - 8 hours	CHF 300.—

COAT RACKS

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

MENU- AND WINE CHOSE

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.—

GUARANTEED 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.

MUSIC / VOLUME LEVEL

Show acts, musical background and artists (orchestra, DJ, players, etc.) must be reported to the hotel at the time of booking or clarified. The volume of music may not affect the hotel or other guests in adjacent rooms (maximum of 86 decibels allowed). The Hotel Schweizerhof Bern reserves the right to reduce the volume at any time.

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 10. January 2020 / Subject to change