



## CATERING & EVENTS

With us you are the center of attention and with lots of joy we strive to exceed your expectations. Our business is a part of the Wyniger group, which is locally rooted in Basel. Our convictions align with the philosophy of the group to always put quality first. We have consciously kept the presentation of our range of products simple and comprehensible. It gives just enough information for you to gain insight into what we have to offer and enough leeway for us to be able to surprise and convince you. Of course we still plan to cater towards your event with customized offers. Don't hesitate to request an offer.

With years of experience and a lot of happy clients we can say, without doubt, that we are a strong partner for your event. We support you in a customized way and in your role as a host or, if you wish, we can take over that part completely. Whether it is a seminar, company party, private event, club or cultural event: we are happy to be there for you, wherever you need us. More than thousands of yearly organized events in the group serve as reference.

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## Beverages

### Non-alcoholic beverages

Mineral water	1 L	CHF 7.00
Soft drinks	0.33 L	CHF 4.00
Orange juice	1 L	CHF 8.00
Homemade ice tea	1 L	CHF 7.50
Non-alcoholic fruit punch	1 L	CHF 18.50
Coffee / Espresso	1cup	CHF 4.00
Tea	1cup	CHF 4.00

### Beer

Heller Engel – Stadtmauer Brauer	0.33 L	CHF 6.00
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### Sparkling wine

Prosecco Nudo Extra Dry DOC Italien, Colli del Soligo (Glera)	0.75 L	CHF 46.00
Crémant d'Alsace AOC Brut Prestige France, Valentin Zusslin (Pinot Blanc)	0.75 L	CHF 51.00
Champagne AOC Brut Prestige France, Pierre Mignon (Pinot Noir, Pinot Meunier, Chardonnay)	0.75 L	CHF 81.00

### White wine

Roero Arneis DOCG 2018 Italien, Enrico Vaudano & Figli (Roero Arneis)	0.75 L	CHF 36.00
Pinot Grigio DOP delle Venezie 2018 Italien, Guerrieri Rizzardi (Pinot Grigio)	0.75 L	CHF 41.00
Grauer Burgunder Weiler Schlipf 2016 Deutschland, Weingut Schneider (Grauer Burgunder)	0.75 L	CHF 43.00
Riesling AOC Bollenberg, 2016 Frankreich, Valentin Zusslin (Riesling)	0.75 L	CHF 43.00
Mâcon AOC La Roche-Vineuse Vieilles Vignes 2015 Frankreich, Domaine Olivier et Corinne Merlin (Chardonnay)	0.75 L	CHF 53.00
Baselbieter Kerner VdP 2018 Schweiz, Kellerei Siebe Dupf (Kerner)	0.75 L	CHF 44.00
Sauvignon Blanc AOC 2018 Schweiz, Weingut Jauslin (Sauvignon blanc)	0.75 L	CHF 53.00
Grüner Veltliner Federspiel Steinwand 2018 Österreich, Schmelz (Grüner Veltliner)	0.75 L	CHF 44.00

### Rosé

Languedoc AOC L'Orée Rosé 2018 Frankreich, Domaine de Fabrègues (Cinsault, Grenache, Syrah)	0.75 L	CHF 37.00
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Red wine

Rioja Egomei DOCa 2015 Spanien, Finca Egomei (Graciano, Tempranillo)	0.75 L	CHF 52.00
Gigondas AOC 2016 Frankreich, Mas des Restanques (Grenache, Syrah)	0.75 L	CHF 47.00
Langhe DOC Sito Moresco 2016 Italien, Angelo Gaja (Nebbiolo, Merlot, Cabernet Sauvignon)	0.75 L	CHF 79.00
Puro Malbec 2017 Argentinien, Dieter Meier (Malbec)	0.75 L	CHF 47.00
Barbera d'Alba DOC 2017 Italien, Revello (Barbera)	0.75 L	CHF 41.00
Spätburgunder Weiler Schlipf CS 2016 Deutschland, Weingut Schneider (Pinot Noir)	0.75 L	CHF 43.00
Amarone Valpolicella Classico DOCG 2013 Italien, Luigi Righetti (Corvina, Rondinella)	0.75 L	CHF 67.00
Pinot Noir AOC La Tour Réserve 2018 Schweiz, Weingut Jauslin (Pinot Noir)	0.75 L	CHF 48.00
Pinot Noir AOC Hohle Gasse 2018 Schweiz, Weingut Jauslin (Pinot Noir)	0.75 L	CHF 69.00
Rosso del Ticino DOC Sottoroccia 2017 Schweiz, Tenuta San Giorgio (Merlot, Cabernet Franc, Cabernet)	0.75 L	CHF 44.00
Nectar Dei IGT 2014 Italien, Fattoria Nittardi (Cabernet Sauvignon, Merlot, Syrah, Sangiovese)	0.75 L	CHF 81.00
Médoc AOC Croix de Mai 2015 Frankreich, Château Croix de Mai (Merlot, Petit Verdot, Malbec)	0.75 L	CHF 57.00
Languedoc AOC L'Orée rouge 2015 Frankreich, Domaine des Fabrègues (Mourvèdre, Cinsault)	0.75 L	CHF 34.00
Ad Astra IGT 2016 Italien, Fattoria Nittardi (Cabernet Sauvignon, Merlot, Sangiovese, Cabernet Franc)	0.75 L	CHF 50.00
Toro DO Romanico 2017 Spanien, Teso la Monja (Tempranillo)	0.75 L	CHF 44.00
Ribera del Duero DO Parada de Atauta 2016 Spanien, Dominio de Atauta (Tempranillo)	0.75 L	CHF 50.00

This is a small extract of our wine menu. We are more than happy to offer you further suggestions if needed.

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## Appetizer Variations

### MEAT

	PRICE PER PERSON
Chicken-bacon terrine with sour cream-herb dip and marinated asparagus	CHF 5.60
Chicken-bacon terrine with Meaux mustard-sour cream dip and beluga lentil salad	CHF 4.70
Boiled beef salad with green onions, radishes and carrots	CHF 5.00
Swiss Grand-Cru cured ham with balsamic reduction and asparagus-strawberry salad	CHF 7.30
Puff with poultry-liver mousse and elderflower-white wine jelly	CHF 3.80
Garnished beef tartar with bread chip	CHF 5.90
Roast beef with coriander-chili-lime mayonnaise and green asparagus with sesame	CHF 7.60
Homemade foie gras terrine (FR) with elderflower-white wine jelly and brioche	CHF 8.80

### VEGETARIAN

Asparagus salad with strawberries	CHF 4.90
Puff with carrot-ginger mousse and cashews	CHF 3.60
Crostini with homemade antipasti and cream cheese	CHF 3.10
Filled, garnished Swiss free-range eggs	CHF 3.20
Mixed puff pastry comfit (coat of almonds with poppy seed and Grana Padano)	CHF 2.70

### FISH & SEAFOOD

Roll of herb crepes, smoked salmon (NO), cream cheese and marinated palatine turnip	CHF 4.90
Poached trout fillet (IT) with horseradish, saffron blinis and preserved beets	CHF 5.50
Marinated giant prawns with preserved radishes	CHF 4.70

### CUBES

OUR GUESTS, CLIENTS AND EMPLOYEES ENJOY OUR COMPLETELY HOMEMADE TARTS EVERY SEASON. THE DOUGH FOR THE BOTTOM IS MADE WITH WHEAT FROM THE BASEL AREA FROM THE GRAFMÜHLE MAISSPRACH. WE CUT THE TARTS INTO SMALL CUBES FOR APERITIFS.

Cubes with leek, pecans and cheese (vegetarian)	CHF 3.40
Cubes with asparagus, tomatoes, herbs and cheese (vegetarian)	CHF 4.90
Cubes with asparagus, morels and cheese (vegetarian)	CHF 4.90
Cubes with leek, bacon and cheese	CHF 3.40

## ARTISAN-BREAD WORKSHOP

IN FRANCE EVERY BAKER THAT BAKES HIS OWN BREAD FRESH ON THE SPOT CALLS HIMSELF AN „ARTISAN BOULANGER“. EVERY OTHER SHOP WITH BAKED GOODS ONLY CAN BE CALLED „DEPOT DU PAIN“. WE ARE PROUD THAT OUR BREAD FOR THIS SELECTION IS FRESHLY BAKED IN OUR STONE OVEN SINCE 2015 FROM WHEAT FROM THE BASEL AREA FROM THE GRAFMÜHLE MAISSPRACH AND IS TOPPED ACCORDING TO YOUR WISHES.

	PRICE PER PERSON
Ham	CHF 4.50
Air-dried Swiss Grand-Cru ham	CHF 6.60
Salami	CHF 4.60
Salmon (NO)	CHF 6.70
Brie and dried fruit (vegetarian)	CHF 4.40
Egg with herbs (vegetarian)	CHF 4.20
Egg with curry (vegetarian)	CHF 4.20
Antipasti and buffalo mozzarella(vegetarian)	CHF 5.90
Hummus and pumpkin (vegan)	CHF 4.90

## WARM SPRINGSPECIALS

Breaded chicken with potato salad	CHF 4.80
Asparagus-morel risotto	CHF 6.90
Asparagus soup	CHF 4.90
Pink roasted veal rump and jus with asparagus-morel risotto	CHF 8.90
Sautéed trout fillets with parsley sauce and saffron risotto	CHF 5.60
Lentil steak with horseradish sauce and carrots	CHF 3.90

## SWEET

Trifle (layer dessert) with rhubarb, strawberries and vanilla	CHF 4.20
Fruit cake with strawberries	CHF 4.70
Vanilla cream with strawberry sauce and pistachio crumble	CHF 4.40
Burnt cream	CHF 3.60
Sacher slice	CHF 3.60
Rhubarb sheet cake with sprinkles	CHF 3.60



## Aperitif packages

THE FOLLOWING OFFERS POSSIBLE PACKAGE SET UPS. WE ARE ALSO HAPPY TO ADVISE YOU INDIVIDUALLY.

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### ARTISAN BOULANGER

A PURELY COLD RANGE OF OPEN SANDWICHES. IT IS SIMPLE, GOOD AND UNCOMPLICATED TO ENJOY AS A FINGER FOOD.

Open sandwich with salami  
\*\*\*

Open sandwich with ham  
\*\*\*

Open sandwich with herbs and egg (vegetarian)  
\*\*\*

Open sandwich with brie and dried fruit (vegetarian)

CHF 17.70 PER PERSON

### NICE AND EASY

A PURELY COLD RANGE OF FINGER FOOD.

Roll of herb crepes, smoked salmon (NO), cream cheese and marinated palatine turnip  
\*\*\*

Puff with poultry-liver mousse and elderflower-white wine jelly  
\*\*\*

Filled, garnished Swiss free-range eggs  
\*\*\*

Puff with carrot-ginger mousse and cashews  
\*\*\*

Sacher slice

CHF 19.10 PER PERSON

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### CRYSTAL CLEAR

A COLD-WARM RANGE OF SMALL DISHES THAT ARE SERVED IN OR ON A GLASS.

Boiled beef salad with green onions, radishes and carrots  
\*\*\*

Chicken-bacon terrine with Meaux mustard-sour cream dip and beluga lentil salad  
\*\*\*

Asparagus soup  
\*\*\*

Asparagus-morel risotto  
\*\*\*

Vanilla cream with strawberry sauce and pistachio crumble

CHF 25.90 PER PERSON

### TINY AND TASTY

A SMALL ONLY COLD SERVED RANGE OF EXCLUSIVE DISHES.

Swiss Grand-Cru cured ham with balsamic reduction and asparagus-strawberry salad  
\*\*\*

Homemade foie gras terrine (FR) with elderflower-white wine jelly and brioche  
\*\*\*

Garnished beef tartar with bread chip  
\*\*\*

Poached trout fillet (IT) with horseradish, saffron blinis and preserved beets  
\*\*\*

Trifle (layer dessert) with rhubarb, strawberries and vanilla

CHF 31.70 PER PERSON

# Ryago.

CATERING

*raffiniert geniessen*

## MAY THERE BE A LITTLE MORE?

AN EXTENSIVE, PURELY COLD OFFER.

Chicken-bacon terrine with Meaux  
mustard-sour cream dip and beluga lentil salad  
\*\*\*

Roast beef with coriander-chili-lime mayonnaise  
and green asparagus with sesame  
\*\*\*

Puff with carrot-ginger mousse and cashews  
\*\*\*

Roll of herb crepes, smoked salmon (NO),  
cream cheese and marinated palatine turnip  
\*\*\*

Rhubarb sheet cake with sprinkles  
\*\*\*

Vanilla cream with strawberry sauce  
and pistachio crumble

CHF 28.80 PER PERSON

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## SKY IS THE LIMIT

OUR BIGGEST (PREMADE) OFFER OF EXCLUSIVE COLD  
AND WARM DISHES TO ACCOMPANY YOUR APERITIF.

Homemade foie gras terrine (FR) with  
elderflower-white wine jelly and brioche  
\*\*\*

Garnished beef tartar with bread chip  
\*\*\*

Roast beef with coriander-chili-lime mayonnaise  
and green asparagus with sesame  
\*\*\*

Puff with carrot-ginger mousse and cashews  
\*\*\*

Asparagus soup  
\*\*\*

Pink roasted veal rump and jus with asparagus-  
morel risotto  
\*\*\*

Trifle (layer dessert) with rhubarb, strawberries  
and vanilla  
\*\*\*

Fruit cake with strawberries

CHF 48.60 PER PERSON

## FLYING ALL YOU MAY/CAN EAT

OUR BIGGEST AND MOST EXTENSIVE COLD-WARM  
OFFER. IDEAL FOR A RELAXED, CASUAL, LONG  
EVENING.

Chicken-bacon terrine with Meaux  
mustard-sour cream dip and beluga lentil salad  
\*\*\*

Puff with poultry-liver mousse and elderflower-  
white wine jelly  
\*\*\*

Boiled beef salad with green onions, radishes  
and carrots  
\*\*\*

Puff with carrot-ginger mousse and cashews  
\*\*\*

Swiss Grand-Cru cured ham with balsamic  
reduction  
and asparagus-strawberry salad  
\*\*\*

Cubes with leek, bacon and cheese  
\*\*\*

Garnished beef tartar with bread chip  
\*\*\*

Asparagus-morel risotto  
\*\*\*

Vanilla cream with strawberry sauce  
and pistachio crumble  
\*\*\*

Sacher slice  
\*\*\*

Fruit cake with strawberries

CHF 53.30 PER PERSON

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## Menu workshop



## COLD STARTERS

	PRICE PER PERSON
Seasonal mixed salad with house dressing	CHF 9.50
Chicken-bacon terrine with chervil-sour cream dip and asparagus salad	CHF 18.60
Home pickled Scottish Label Rouge salmon with apple-horseradish, saffron blinis, preserved cucumbers and beets	CHF 23.60
Poultry liver parfait with elderflower-white wine jelly and homemade brioche	CHF 16.80
Homemade foie gras terrine (FR) with elderflower-white wine jelly, rhubarb and homemade brioche	CHF 28.50
Cow milk cream cheese coated with different peppers with marinated asparagus and strawberries (vegetarian)	CHF 17.60

## WARM STARTERS

Homemade garnished tart with leeks and morels (vegetarian)	CHF 15.90
Risotto with morels and fresh herbs (vegetarian possible)	CHF 21.60
Pink roasted veal rump and jus with asparagus-morel risotto and fresh herbs	CHF 27.80
Sautéed trout fillets (IT) with parsley sauce and saffron risotto	CHF 19.40
Sautéed pikeperch fillet (RU) with white wine sauce, potato-pea purée and glazed carrots with elderflower	CHF 23.40

## SOUPS

Asparagus soup with herbs	CHF 12.40
Pea soup with green curry and coconut milk with giant prawn (VN)	CHF 9.60 +CHF 3.80
Lobster bisque (US) with puff pastry	CHF 22.80
Chicken broth with pancake stripes and fresh herbs	CHF 14.50

## MAINS

Pink veal rump roasted in one piece with morel-cream sauce, risotto and glazed carrots with peas	CHF 62.00
Braised beef with red wine sauce, polenta and glazed stem cabbage with fresh herbs	CHF 34.50
Ossobucco with lemon and parsley, mashed potatoes with olive oil and chicory with oranges	CHF 38.90
Pink roasted New Zealand lamb rump with wild garlic crust, jus, potato bake and green beans	CHF 37.50
Medium beef tenderloin roasted in one piece served with jus, hollandaise sauce, new potatoes and asparagus	CHF 61.00
Roasted chicken breast with jus, hollandaise sauce, "Kratzete" and asparagus	CHF 42.50
Pappardelle with morel cream sauce, fine root vegetable cubes, fresh parsley and planed Sprinz	CHF 34.00
Kohlrabi-Cordon-Bleu stuffed with Epaisse served with lemon slice, homemade tomato chutney and new fried potatoes with melted onions and fresh herbs	CHF 28.50
Polish style asparagus with roasted butter crumbs, chopped egg and fresh parsley served with boiled potatoes	CHF 43.00

DESSERT / CHEESE

	PRICE PER PERSON
Dessert variation of rhubarb, strawberries and vanilla	CHF 14.80
Vanilla cream with strawberry sauce and pistachio crumble	CHF 8.70
Easter flat cake with rum and raisins	CHF 8.90
Rhubarb-raspberry cake with meringue and vanilla sauce	CHF 12.90
White chocolate mousse with green pepper and strawberries	CHF 8.90
Panna Cotta with raspberry sauce	CHF 8.90
Cheese platter as an intermediate course	CHF 10.50
Dessert buffet according to arrangement starting at 40 people	CHF 16.50
Dessert buffet according to arrangement with cheese starting at 40 people	CHF 21.50
Cake for special event	starting at CHF 6.70
Wedding cake	starting at CHF 8.90

TEA BISCUITS

Homemade tea biscuits	3 pc	CHF 2.50
Homemade Easter flat cake with rum and raisins		CHF 3.60

## Set menus

GENERALLY YOU MAY SET UP YOUR OWN MENU BY COMBINING THE ABOVE MENTIONED DISHES. TO GIVE YOU SOME INSPIRATION OF WHAT THIS COULD LOOK LIKE IN THE SENSE OF A RECOMMENDATION, TAKE A LOOK BELOW: WE ARE ALSO HAPPY TO ADVISE YOU INDIVIDUALLY.

### ALL IN

Homemade foie gras terrine (FR) with elderflower-white wine jelly, rhubarb and homemade brioche  
\*\*\*

Lobster bisque with puff pastry \*\*\*

Sautéed trout fillets (IT) with parsley sauce and saffron risotto  
\*\*\*

Medium beef tenderloin roasted in one piece served with jus, hollandaise sauce, new potatoes and asparagus \*\*\*

Dessert variation of rhubarb, strawberries and vanilla  
\*\*\*

Homemade tea biscuits

CHF 149.10 PER PERSON

### EM BEBBI SY FESCHT

Home pickled Scottish Label Rouge salmon with apple-horseradish, saffron blinis, preserved cucumbers and beets  
\*\*\*

Asparagus soup with herbs  
\*\*\*

Ossobucco with lemon and parsley, mashed potatoes with olive oil and chicory with oranges  
\*\*\*

White chocolate mousse with green pepper and strawberries

CHF 83.80 PER PERSON

### SIMPLY GOOD

Cow milk cream cheese coated with different peppers with marinated asparagus and strawberries (vegetarian)  
\*\*\*

Braised beef with red wine sauce, polenta and glazed stem cabbage with fresh herbs  
\*\*\*

Rhubarb-raspberry cake with meringue and vanilla sauce

CHF 65.00 PER PERSON

## Prices & services

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### Employees and logistics

Our prices are to be understood including all logistical costs.

The service of our chefs, as well as the costs of the event organization are included in the price, but the servers are charged additionally. We charge CHF 45.- including taxes per server per hour and CHF 60.- for the

### Cover

If food and drink is delivered by us, then tableware, cutlery and linens are included in the price. In the case of you bringing your own beverages, we allow us to charge CHF 2.50 per person for the use of glasses (white wine, red wine, prosecco, beer, and water glasses).

### Decorations and flowers

There is the possibility to have us organize decorations. Here we charge a flat rate according to the complexity.

### Minimum consumption

The minimum ordering price per event is normally at CHF 1000.-

### Furnishing

If food and drink is delivered by us, then necessary furnishing for the catering service like buffet tables and the like are included in the price. For each event we can offer 6 bar tables for free. Further furnishing can be additionally rented and in this case will be charged directly by the supplier. We are happy to take over the coordination.

### Menu cards

We are happy to print your menu cards and our standard print is for free. More customized or colorful menu cards cost up to CHF 2.00 per piece.

### Prolongation costs

from 24.00 – 01.00	CHF 120.00
from 24.00 – 02.00	CHF 280.00
every additional hour	CHF 280.00

### Number of people / no show

Please let us know the definite number of people 24 hours prior to the event. Divergence of more than 5% of the confirmed number will be billed.

### Further remarks

Please let us know if there are a connection for power supply and a kitchen infrastructure close by. Is there parking at the event location?

### Prices

All of our prices are in Swiss francs and include taxes.

## Cancellation policy

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Please take note that booking a catering service acts as a mutual agreement. The cancellation fees are the following:

Up to 10 days before the catering	free
9 - 4 days before the catering	50% of the agreed upon menu prices times the number of people
3 days before the catering	100% of the agreed upon menu prices times the number of people

