



**EVENT
CUISINE**

1. BREAKFAST

BREAKFAST BUFFET (HOTEL ATRIUM)

Coffee or tea, choice of fruit juices, choice of freshly-baked bread and pastries
Butter, honey, jam, yoghurt, cereals, various high-quality sausages and cheeses, mushrooms and crispy potatoes, fresh seasonal fruit.

CHF 26.00 per person

BREAKFAST TABLE SERVICE (ON A LAZY SUSAN)

Coffee or tea, choice of fruit juices, choice of freshly-baked bread and pastries
Butter, honey, jam, yoghurt, cereals, various high-quality sausages and cheeses, smoked salmon and Lenk smoked trout with lemon and horseradish, fresh seasonal fruit.

CHF 28.00 per person

2. COFFEE BREAKS

2.1 COFFEE BREAK CLASSIC

WELCOME COFFEE

Coffee, tea, still or sparkling mineral water, orange juice, butter, pretzel-style or wholegrain croissant

CHF 9.00 per person

MORNING CLASSIC

Coffee, tea, still or sparkling mineral water, orange juice, mini sandwiches, butter, pretzel-style or wholegrain croissant, seasonal fruit

CHF 12.00 per person

AFTERNOON CLASSIC

Coffee, tea, still or sparkling mineral water, orange juice, home-made cake, seasonal fruit

CHF 12.00 per person

2.2 COFFEE BREAK ADD-ONS

Seasonal fruit	CHF 2.00
Croissant	CHF 2.00
Pain au chocolate	CHF 2.00
Mini brownie	CHF 2.00
Mini muffin	CHF 2.00
Traybake with seasonal fruit	CHF 2.00
Danish pastry with fruit	CHF 2.00
Crudités with dip	CHF 3.00
Mini quiche	CHF 3.00
Mini ham croissants	CHF 3.00
Mini sandwich	CHF 4.00
Toast with fresh cheese, cucumber, mixed leaves	
Brioche with smoked salmon, honey, dill	
Ciabatta with roast beef, Pommery mustard, sauerkraut	
Pretzel stick with Brie, cucumber, tomato	
Yoghurt granola in a glass	CHF 5.00
Seasonal fruit skewer	CHF 5.00
Seasonal fruit salad in a glass	CHF 6.00
Muesli in a glass	CHF 6.00

3. STARTERS OFFER

3.1 STARTERS

STARTER ITEMS

BUILD YOUR OWN, NO MINIMUM ORDER SIZE

Crisps, peanuts and salted almonds	CHF 5.00
Breadsticks with Parma ham	CHF 5.00
Marinated tomatoes with buffalo mozzarella and fresh basil	CHF 5.00
House-style whisky-marinated Swiss steak tartare	CHF 5.00
Vitello tonnato traditionale with citrus fruit	CHF 5.00
Stuffed focaccia with cream cheese and various dried meats	CHF 5.00
Green papaya salad with peanuts, lime and cherry tomatoes	CHF 5.00
Two crispy vegetable spring rolls with sweet chilli sauce	CHF 5.00
Two chicken satay skewers with spicy peanut sauce	CHF 6.00
Four different maki sushi rolls (different selection each day)	CHF 8.00

STARTER ITEMS

BUILD YOUR OWN, NO MINIMUM ORDER SIZE, MAXIMUM 10 DIFFERENT ITEMS

15-30 Portionen portions at CHF 6.00 each / up to 50 portions at CHF 5.50 each / up to 100 portions at CHF 5.00 each / up to 500 portions at CHF 4.50 each / up to 1000 portions at CHF 4.00 each

COLD

Hummus with chorizo fritters
Lenk smoked trout with lemon on cuttlefish
Carne cruda with Belper Knolle cheese and field mushrooms
Wonton with pork, coriander, orange and honey soy sauce
Cheese foam soup with toasted rye flour
Crispy giant prawn with chipotle dip
Paprika madeleine with cress quark
Marinated berries with Sbrinz cheese espuma
Mini club sandwich with prawns and guacamole
Tramezzini with Carne Salada, wasabi and mango confit
Beef carpaccio, olive oil, Parmesan, rocket, fleur de sel
Gazpacho shot, argan oil, crème fraîche
Foie gras mousse, apple chilli chutney with cinnamon
Antipasti tartare, feta cheese, smoked paprika mousse in a glass
Raw seasonal vegetables, chive cocktail curry dip

WARM

Baked crab cakes with celery and piquillo chilli dip
Veal escalope in puff pastry and Dijon mustard
White tomato cappuccino with minced olives
Crispy BBQ short rib batons
Mini pita bread, falafel, hummus, yoghurt, chilli
Vegetable strudel, herb vinaigrette
Oriental vegetable strudel with oyster sauce
Minced meat pastilla with sour cream dip
Small cheese cake (savoury)
Small onion cake
Small spinach cake
Chicken nuggets with curry sauce
Samosas with sweet chilli dip
Spring rolls with sweet chilli dip
Pakoras with mint and yoghurt

MEAT CANAPÉS

Vitello tonnato: Pink-roasted saddle of veal with caramelised yellowfin tuna
Roast beef, tartare: Entrecôte with organic Swiss beef with a tarragon gribiche
Joints: Pulled pork with plums
Ham: Delicious farmer's ham mousse with pineapple
Salami: Nostrano salami with marinated pickled gherkins
Sausage/cheese Regional cervelat with mature Gruyère and gherkin
Chicken/curry: Pulled chicken thigh steak with fruity Thai curry sauce
Asia: Flash-fried beef tataki with ponzu crème and fresh vegetables
Dried meat: Bündnerfleisch tartare and uncooked ham with sour cream
Schnitzel: Small veal Wienerschnitzel with lemon, paprika, capers and anchovies
Foie gras: Light mousse of duck foie gras with quince and golden brioche
Latino: Small burrito with organic Swiss beef, black beans and cardamom

FISH CANAPÉS

Salmon: Loch Fynn smoked salmon with fresh lemon cream
Tuna: Saku tuna tapenade with flash-fried yellowfin tuna

VEGETARIAN CANAPÉS

- Vegetables: Fresh Seeland root vegetables with chives and cream cheese
 Tomato/mozzarella: Piccadilly tomatoes with marinated buffalo mozzarella
 Gourmet mushrooms: Flash-fried wild mushrooms with fresh herbs and cream cheese
 Free-range egg: Tartare of free-range Swiss egg with Seeland asparagus tips
 Cheese: Light mousse of cream cheese from unpasteurised milk with chives and Maldon salt

BAGELS/CROUSTADES/TARTELETTES

- Mini bagel with cream cheese, salmon mousse
 Mini bagel with goat's cheese and chive cream
 Croustade with exotic chicken curry
 Tartelette with salmon tartare, pepper and lemon
 Tartelette with feta and antipasti tartare

CROSTINI

- with paprika and cream cheese crème
 with oriental salmon tartare
 with tomato/olive tapenade
 with pea and mint purée
 with uncooked ham, coarse mustard
 with beef tartare
 with prawn cocktail
 with antipasti tartare
 with Brie, mostarda coulis

SOUP SHOTS

- Lobster bisque, passion fruit, vanilla, whipped cream
 White tomato cappuccino, minced olives
 Red curry soup, coconut, sesame
 Morel cream, safflower oil, crostini
 "Bloody Mary" tomato cream, vodka, lime oil, celery, Tabasco
 Spinach, pine nuts, saffron foam
 Sauerkraut, curry, yoghurt
 Minestrone, sour cream, marjoram
 Saffron velouté, mussels, pastis
 Celery soup, diced apple, black pepper

3.2 STARTER IDEAS

(GROUPS FROM 15 PEOPLE)

YÙ STARTERS

- 4 different maki sushi rolls (different selection each day)
 Kroepoek (prawn crackers)
 Green papaya salad with peanuts, lime and cherry tomatoes
 Crispy vegetable spring rolls with sweet chilli sauce
 Chicken satay skewers with spicy peanut sauce

CHF 22.00 per person

GIARDINO STARTERS

- Breadsticks with Parma ham
 Marinated tomatoes with buffalo mozzarella and fresh basil
 Cold tomato soup with basil
 House-style whisky-marinated Swiss steak tartare
 Vitello tonnato traditionale with citrus fruit
 Stuffed focaccia with cream cheese and various Italian dried meats

CHF 25.00 per person

KURSAAL STARTERS

- Cold**
 Hummus with chorizo fritters
 Lenk smoked salmon with lemon on cuttlefish
 Baked beetroot with Gruyère and balsamic vinegar
 Carne cruda with Belper Knolle cheese and field mushrooms

Warm

- Wonton with pork, coriander, orange and honey soy sauce
 Cheese foam soup with toasted rye flour
 Crispy giant prawn with chipotle dip

CHF 30.00 per person

CHEF'S CHOICE STARTERS**Cold**

- Paprika madeleines with cress quark
 Marinated berries with Sbrinz cheese espuma
 Mini club sandwich with prawns and guacamole
 Tramezzini with Carne Salada, wasabi and mango confit

Warm

- Small baked crab cake with celery and piquillo chilli dip
 Veal escalope in puff pastry and Dijon mustard
 White tomato cappuccino with mixed olives
 Crispy BBQ short rib batons

CHF 40.00 per person

3.3 SANDWICHES

Toast: Cream cheese, cucumber, mixed leaves	CHF 8.00
Brioche: Smoked salmon, honey, dill	CHF 8.00
Ciabatta: Roast beef, Pommery mustard, sauerkraut	CHF 8.00
Foccacia: Tomato, grilled vegetables, mozzarella	CHF 8.00
Mini baguette: Parma ham, cheese, courgette	CHF 8.00
Pretzel stick: Brie, cucumber, tomato	CHF 8.00
Wheat tortilla: Cajun chicken, Caesar dressing	CHF 8.00

4. FLYING LUNCH/FLYING DINNER**(GROUPS FROM 25 PEOPLE)****YÜ****Cold**

- 4 different maki sushi rolls (different selection each day)
 Green papaya salad with peanuts, lime and cherry tomatoes

Warm

- Dim sum/steamed ravioli with soy sauce
 Chicken satay skewers with spicy peanut sauce
 Crispy spring rolls with sweet chilli sauce

Sweet

- Mango Duo

CHF 40.00 per person

GIARDINO**Cold**

- Breadsticks with Parma ham
 Marinated tomatoes with buffalo mozzarella and fresh basil
 Cold tomato soup with basil
 House-style whisky-marinated Swiss steak tartare
 Stuffed focaccia with cream cheese and various Italian dried meats

Warm

- Handmade ricotta ravioli with spinach and sage butter
 Risotto alla Milanese

Sweet

- Tiramisù
 Torta Caprese

CHF 45.00 per person

KURSAAL

Cold

Hummus with chorizo fritters

Lenk smoked trout with lemon on cuttlefish

Carne cruda with Belper Knolle cheese and field mushrooms

Baked beetroot with Gruyère and balsamic vinegar

Warm

Beef shoulder roulade with celery mousseline and aubergine

Crispy fillet of perch with tartare sauce and leaf spinach

Quinoa burger with cucumber raita and braised vegetables

Sweet

New York cheesecake with berries

Chocolate mousse with tonka beans

Green apple with white chocolate and crumble

CHF 50.00 per person

CHEFS CHOICE

Cold

Paprika madeleines with cress quark

Marinated berries with Sbrinz cheese espuma

Mini club sandwiches with prawns and guacamole

Tramezzini with Carne Salada, wasabi and mango confit

Warm

Carbonara / Onsen - egg, aquerello risotto, Parmesan, guanciale, caramelised onion

Curry - Indian curry with naan bread, coconut milk, lentils and vegetables

Brisket - smoked and gently cooked butcher's cut, peach BBQ espuma,

sweetcorn, popcorn

Sweet

Buttermilk panna cotta with lemon cream

Chocolate tarte with passion fruit and chopped flowers

Vanilla cream with caramelised chocolate

CHF 55.00 per person

5.BANQUET + BUSINESS MENUS

APPROXIMATE PRICES

Two-course seasonal menu approx. CHF 35.00 - 50.00

Three-course seasonal menu approx. CHF 50.00 - 70.00

Four-course seasonal menu approx. CHF 70.00 - 90.00

Five-course seasonal menu approx. CHF 90.00 - 99.00

The above-mentioned prices are approximate
and may vary depending on your requirements

SEE YOU IN KURSAAL BERN SOON!

With our rooms and halls, we offer you the ideal setting for successful meetings, successful celebrations and gatherings, for international conferences and presentations. Our first-class seminar and congress infrastructure, the latest projection, lighting and audio technology, as well as our event and banquet team are at your side from start to finish, ensuring the success of your event.

With its glass façade facing the city, the spacious forum offers the ideal platform for receptions, exhibitions, banquets, product presentations and cocktails.

You and your guests' satisfaction is particularly important to us and we will strive to accommodate your particular wishes and preferences. Please let us know your requirements or suggestions

We look forward to advising you personally!
Your Kursaal Bern team

**You can find out more on
our website: www.kursaal-bern.ch.**

GENERAL INFORMATION

REQUIREMENTS

A confirmed reservation is a requirement for a menu order.

NUMBER OF PERSONS

So that we can organise your event as well as possible, we ask that you give us your menu choice at least 20 days in advance. The number of registered persons cannot be changed later than three working days before the event and will be charged regardless.

SERVICE TIMES AND STAFF EXPENSES

Ordinary service times are:

Monday - Sunday 8.00 am - 12.00 midnight

Service times outside these periods are counted as overtime.

We reserve the right, without contrary agreements, to calculate the respective hourly rate per employee for services provided after the official closing time as follows:

Staff kitchen/service: CHF 55.00 per hour

Chef de Service/Banquet Coordinator/Kitchen Chef CHF 70.00 per hour

DECORATIONS

We are happy to decorate our rooms to suit the style of your event and in accordance with your ideas. Decoration will be charged at cost.

We look forward to advising you accordingly.

CATERING

We reserve the right to alter prices and make seasonal adjustments to the available cuisine and drinks.

MEAT PROVENANCE DECLARATION

TYPE OF MEAT	COUNTRY OF ORIGIN
BEEF	SWITZERLAND/IRELAND/ARGENTINA
VEAL	SWITZERLAND/IRELAND
LAMB	SWITZERLAND/NEW ZEALAND/AUSTRALIA
PORK	SWITZERLAND/GERMANY
POULTRY	SWITZERLAND/FRANCE/BRAZIL
DUCK	FRANCE/GERMANY
RABBIT	SWITZERLAND

Non-Swiss meat products can be made with hormones,
antibiotics and/or other antimicrobial growth-promoting substances.

All our fish come exclusively from sustainable fisheries.

We are happy to advise you of any other ingredients in our meals which may provoke intolerances or
allergic reactions.

All prices are in Swiss Francs (CHF) and include VAT.