



**KURSAAL**  
BERN



**EVENT**  
FOOD & BEVERAGE

# GENERAL INFORMATION

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## **BASIS**

The basis for a menu order is the reservation confirmation. The following sections are from our standard offer. We are at your disposal for any individual adjustments.

## **NUMBER OF PERSONS**

Please let us know your choice of menu at least 20 days in advance in order for us to organise your event in the best possible way. The number of persons registered ten working days before the event is binding and will be invoiced.

Please inform us about special requests and allergies at least ten working days before the event. Without advance notice, special requests cannot be considered and/or will be charged additionally.

## **SERVICE HOURS AND PERSONNEL COSTS**

Regular service hours are:

Monday to Sunday: 8.00 a.m. to midnight

Service times that do not fall within this time period are considered overtime.

Unless otherwise agreed, we reserve the right to charge for services after the official closing time as overtime at the respective hourly rate per employee in addition as follows:


Kitchen/Service staff: CHF 55.00 per hour.

Chef de Service/Banquet Manager/Chef: CHF 70.00 per hour

## **FOOD**

Prices and seasonal adjustments to the culinary delights and drinks are reserved.

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

Vegan dishes are marked 

# I. BREAKFAST

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## **BREAKFAST BUFFET (HOTEL BREAKFAST BUFFET)**

Coffee, Tea, Selection of fruit juices, selection of oven-fresh bread and pastries. Butter, honey, jam, yoghurt, cereals, selected sausage and cheese specialities, egg dishes prepared on request, fresh herb scrambled eggs with grilled tomatoes, bacon, sausages, mushrooms and crispy potatoes, fresh seasonal fruit.

**CHF 32.00 per Person**

## **BREAKFAST BUFFET (SEPARATE ROOM)**

Coffee, tea, selection of fruit juices, selection of oven-fresh bread and pastries. Butter, honey, jam, yoghurt, cereals, selected sausage and cheese specialities, fresh herb scrambled eggs with grilled tomatoes, bacon, sausages, fresh seasonal fruit.

**CHF 32.00 per Person**

## **BREAKFAST TABLE SERVICE (ON A LAZY SUSAN)**

Coffee, tea, selection of fruit juices, selection of oven-fresh bread and pastries. Butter, honey, jam, yoghurt, cereals, selected sausage and cheese specialities, smoked salmon and Lenk smoked trout with lemon and horseradish, fresh seasonal fruit.

**CHF 32.00 per Person**

# 2. COFFEE BREAKS

## **2.1 COFFEE BREAK CLASSIC**

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### **WELCOME COFFEE**

Coffee, tea, sparkling and still mineral water, detox water, orange juice, croissants.

**CHF 9.00 per Person**

### **MORNING CLASSIC**

Coffee, tea, sparkling and still mineral water, detox water, orange juice, mini sandwiches, croissants, seasonal fruit.

**CHF 12.00 per Person**

### **AFTERNOON CLASSIC**

Coffee, tea, sparkling and still mineral water, detox water, orange juice, sweet delicacies, seasonal fruits.

**CHF 12.00 per Person**

### **COFFEE BREAK VITAL**

Coffee, tea, sparkling and still mineral water, detox water, freshly squeezed juice, trail mix, Bircher muesli, seasonal fruit, Vitality bread rolls.

**CHF 18.00 per Person**

## 3. SANDWICHES

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Vegan cream cheese from NewRoots, antipasti vegetables and rocket salad 🌿	CHF 8.00
Cream of lentils with raw vegetables, spinach and cress 🌿	CHF 8.00
Gruyère with Kursaal salad, cucumber and cranberries	CHF 8.00
Salami from the Napf region with rocket and pickled fennel	CHF 8.00
Cooked ham with egg, tomato and gherkin	CHF 8.00

## 4. APÉRO OFFER

### 4.1 APPETIZER AT THE BAR (bookable for up to 15 people)

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Chips & Nuts	CHF 5.00 p.P.
Tarte flambée:	CHF 19.50 per
- Bacon and Onions	Tarte flambée
- Peppers and cottage cheese	
Charcuterie board: Sausage speciality, Jumi-Cheese, Antipasti	CHF 18.00 per board (for up to 2 persons)

### 4.2 SUSHI APÉRO AT THE BAR (bookable for up to 15 people)




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**NEW!** Selected Japanese delicacies from sushi master Ngakda Lhadartsang at the Sushi Corner next to the Kursaal Bar. [Get inspired here.](#)

We will be happy to put together your individual sushi platter for your aperitif on request.



## 4.2 APÉRO PACKAGE (bookable from 15 persons)

S	M	L
Grissini	Three ways of the chickpea 	* Baked aubergine with garlic mayo, pine nuts and rocket salad
Marinated olives and pickled tomatoes	Swiss beef tartare house style with Belperknolle and coarse mustard	Bean sablé with NewRoots cream cheese and hazelnuts 
Broken parmesan	* Cucumber-buttermilk cold bowl with puffed buckwheat	* Cucumber-buttermilk cold bowl with puffed buckwheat
<b>UP TO 99 PERSONS: CHF 15 p.P.</b> <b>FROM 100 PERSONS: CHF 12 p.P.</b>	Lenker Smoked Trout with Lemon on Blinis	Swiss beef tartare house style with Belperknolle and coarse mustard
	Assorted mini quiches	Salami from the Napf region with caramelised fennel and coarse mustard
	<b>UP TO 99 PERSONS: CHF 23 p.P.</b> <b>FROM 100 PERSONS: CHF 20 p.P.</b>	Seasonal Empanadas with Sofrito 
		Whitefish crispies with tartar sauce
		<b>UP TO 99 PERSONS: CHF 31 p.P.</b> <b>FROM 100 PERSONS: CHF 28 p.P.</b>

\* Subject to seasonal adjustments




You can exchange with the following components:
<b>Vegetarian / CHF 2 extra charge</b>
Cheese Madeleine with Olive Tapenade
Seasonal soup
Arancini with dried tomatoes and mozzarella cheese
<b>Vegan / CHF 3 extra charge</b>
Three ways of the chickpea 
Bean sablé with NewRoots cream cheese and hazelnuts 
Seasonal empanadas with sofrito 
<b>Fish / CHF 4 extra charge</b>
Lenker smoked trout with lemon on blinis
Delicacy of salmon
Whitefish crispies with tartar sauce
<b>Meat / CHF 4 extra charge</b>
Salami from the Napf region with caramelised fennel and coarse mustard
Swiss beef tartare house style with Belperknolle and coarse mustard
Chicken crisp

# 5. STANDING DINNER OFFER

## 5.1 STANDING DINNER PACKAGE (bookable from 25 persons)

S	M	L
Three ways of the chickpea	* Sautéed asparagus with lemon oil and roasted garlic mayo	Three ways of the chickpea 
Swiss beef tartare house style with Belperknolle and coarse mustard	Bean sablé with NewRoots cream cheese and hazelnuts 	Swiss beef tartare house style with Belperknolle and coarse mustard
* Light carrot soup with ginger and lemon oil	* Cucumber-buttermilk cold bowl with puffed buckwheat	* Light carrot soup with ginger and lemon oil
Lenker Smoked Trout with Lemon on Blinis	Swiss beef tartare house style with Belperknolle and coarse mustard	Lenker Smoked Trout with Lemon on Blinis
Assorted mini quiches	Salami from the Napf region with caramelised fennel and coarse mustard	Chicken crisp
* White wine risotto with confit cherry tomatoes, olive oil and rocket salad	* Ricotta parmesan ravioli with nut butter and roasted courgette and balsamic vinegar	Arancini with dried tomatoes and mozzarella cheese
* Vanilla panna cotta with lime and mango salad	* Carbonara risotto with onsen egg, pancetta and caramelised onions	* Roasted flank steak of beef with potato-carrot mousseline with braised spring onions
* Strawberry mousse with pistachio-crumble	* Vanilla Crèmeschnitte	* White wine risotto with confit cherry tomatoes, olive oil and rocket salad
<b>UP TO 149 PERSONS: CHF 46 p.P. FROM 150 PERSONS: CHF 44 p.P.</b>	* Fruit salad	* Sliced meat from Planted, with pepperoni, corn, pita bread and popcorn 
	<b>UP TO 149 PERSONS: CHF 46 p.P. FROM 150 PERSONS: CHF 44 p.P.</b>	Raspberry tiramisu
		Mango coconut gazpacho with fresh mint
		<b>UP TO 149 PERSONS: CHF 46 p.P. FROM 150 PERSONS: CHF 44 p.P.</b>

\* Subject to seasonal adjustments

You can exchange with the following components:
<b>Vegetarian / CHF 2 extra charge</b>
Cheese Madeleine with Olive Tapenade Seasonal soup Arancini with dried tomatoes and mozzarella cheese
<b>Vegan / CHF 3 extra charge</b>
Three ways of the chickpea  Bean sablé with NewRoots cream cheese and hazelnuts  Seasonal empanadas with sofrito 
<b>Fish / CHF 4 extra charge</b>
Lenker smoked trout with lemon on blinis Delicacy of salmon Whitefish crispies with tartar sauce
<b>Meat / CHF 4 extra charge</b>
Salami from the Napf region with caramelised fennel and coarse mustard Swiss beef tartare house style with Belperknolle and coarse mustard Chicken crisp

# 6. LUNCH AND DINNER MENUS

## (REFERENCE VALUES)

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2-course menu seasonal from CHF 35.00

3-course menu seasonal from CHF 50.00

4-course menu seasonal from CHF 70.00

5-course menu seasonal from CHF 90.00

The amount mentioned is a guideline.  
Depending on the needs, the price may vary.

*Enjoying more consciously, cooking regionally & seasonally & avoiding food waste is the focus of the menu creations.*

## FOOD-BOX: NACHHALTIGKEIT TO GO



You are now welcome to pack your uneaten meals in a food box. This gives you the opportunity to enjoy your meal at home within 24 hours and to make an ecological contribution together with our company. Please contact your event manager about the conditions.



## 6. BEVERAGES

### 6.1 MINERAL WATER & FRUIT JUICES

	L	CHF
Arkina (still) / Rhäzünser (sparkling)	0.4	6.5
Arkina (still) / Rhäzünser (sparkling)	0.8	9.8
Softdrinks	0.33	5.5
Orange juice	1.0	12.0

### 6.2 BEER

	L	CHF
Feldschlösschen non-alcoholic	0.33	5.5
Feldschlösschen Hopfenperle	0.33	5.5
Feldschlösschen (draught)	0.3	5.5

### 6.3 WARM BEVERAGES

	L	CHF
Espresso, coffee specialities	Cup	4.8
Tea	Cup	4.8

### 6.4 WHITE WINE

	Origin	L	CHF
Epesses Vignefol AOC	Switzerland	0.75	49
Pinot Grigio Delle Venezie DOC	Italy	0.75	45

### 6.5 RED WINE

	Origin	L	CHF
Piacere Rouge Vin du Pays Suisse	Switzerland	0.75	49
Tempranillo VDT	Spain	0.75	46



# 7. SPIRITS

## 7.1 LONGDRINKS

CHF

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Hugo	12
Vodka Lemon	16
Vodka Mule	16
Gin Tonic	16
Mojito	16
Cuba Libre	16
Whisky Cola	16

## 7.2 SPIRITS

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Grappa Sassi Grossi	2	13
Grappa Villa de Varda	2	10
Vielle Prune VSOP	2	9
Williamine - Morand	2	9
Cognac VOSP - Remy Martin	2	11
Amaretto di Saronno	4	9
Baileys	4	9
Ramazotti	4	8
Whisky Johnnie Walker	4	12
Scotch The Glenlivet - 18 Years	4	14
Rum Havana Club 3 Años	4	11
Rum Havana Club 7 Años	4	11
Vodka Ketel One	4	12
Gin Monkey 47	4	14.50
Gin Hendricks	4	11.50
Gin Tanqueray no. 10	4	14.50
Gin Tanqueray	4	11.50



## CONTACT

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