

CATERING OFFER LAKE BRIENZ 2023



Dear Guests

Welcome to Lake Brienz

The boat trip on Lake Brienz arouses emotions. While the beautiful landscape passes by outside, you can enjoy refined, regional dishes and drinks in a cosy atmosphere

Whether you are planning a small, intimate snack on a passenger cruise or a major event with a chartered boat, on the following pages you will find a wide range of suggestions. Get inspired by culinary delights of refined cuisine and excellent wines.

We are delighted to provide you with individual proposals. Please do not hesitate to inquire about your individual requests.

We are looking forward to welcoming you aboard.

Your team of Schiffcatering Thunersee and Brienzersee

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OUR PARTNERS

We value great importance to regional and high-quality products. Whenever possible, we purchase our products from the Bernese Oberland and pay attention to the highest quality standards

MOLKI MEIRINGEN

Milk from the Meiringen / Haslital region has been processed in the dairy since 1910. With state-of-the-art equipment and a traditional approach, they get the best out of the milk, such as the wonderful Hasli Ice Cream

BAKERY MOHLER, UNTERSEEN

The regional bakery with a shop in Unterseen inspires with fresh baked good and confectionery.

RUGENBRÄU, INTERLAKEN

Rugenbräu has been producing beer from the Bernese Oberland for 150 years. The family-run brewery is located in Matten near Interlaken

REBBAU, SPIEZ

The vineyard Spiez stands for sustainable and high-quality wine from Lake Thun

HOMEMADE FROM BALLEMBERG

Fine delicacies from Ballenberg, made by to traditional recipes and produced by Trauffer Spezialitäten GmbH in Hofstetten.

BIANCHI

The Bianchi family business has existed since 1881. As a fine food retailer in the fifth generation, Bianchi ist one of the leading, fish, sea food, poultry and meat retailer in Switzerland

MINERAL SPRING, ADELBODEN

One of the highest mineral springs in Europe has been bottling water from the heart of the Swiss Alps every day since 1948.

LÄNGGASS TEA, BERN

The Lange family from the Länggass quarter in Bern has unbelievable tea-knowledge and a great understanding of Asian tea culture.

DECLARATION

We purchase all of our meat and poultry from Switzerland. The fish is obtained exclusively from Swiss fish farms or sustainable MSC fisheries.

APERITIF

HOUSE APERITIF

for 10 guests or more

4 seasonal surprise appetizers
(2 vegetarian-, 1 meat-, 1 fish component)
Marinated olives and potato crisps à discretion

15.00

SNACKS

Potato crisps, peanuts, savory biscuits à discrétion per person

9.00

APERITIF LAKE BRIENZ

for 10 guests or more

Dry sausage from Ballenberg, chipped cheese and half-hard cheese from Grindelwald
with pickles and a bread braid

19.50

APERITIF JUNGFRAU

for 10 guests or more

Raw ham from Ballenberg, smoked beef and dry sausage, chipped cheese and half-hard
cheese from Grindelwald with pickles and a bread braid

24.00





MAKE YOUR OWN SELECTION

We are happy to assist you regarding quantity and size of the servings. The following numbers are meant as a guideline for you.

small aperitif before a meal	2 – 3 appetizers, approx. 30 minutes
large aperitif before a meal	3 – 5 appetizers, approx. 45 minutes
only aperitif not at meal times	6 – 8 appetizers, approx. one hour
only aperitif at meal times	8 – 12 appetizers, approx. one and a half hour

Minimum order quantity per variety is 10 pieces

COLD APPETIZERS

	Per person
Bacon braid bread (for 20 persons or more)	2.50
Black and green olives	3.00
	Per piece
Sweet and sour bell pepper filled with Paprika cream cheese	1.50
Tomato and mozzarella pick	3.50
Cheese pick with grapes	3.50
Small brioche with smoked salmon tartar	3.00
Small brioche with herb cream cheese	3.00
Slice of a Cavaillon melon with Ballenberg raw ham	3.50
Duck terrine with figs	5.00
Mini-sandwiches with butter, ham, salami, cheese	5.00

HOMEMADE CANAPÉES

Minimum order quantity per variety is 8 pieces	per piece 4.00
Ham, salami, tuna mousse, herb – cream – cheese, boiled egg or smoked salmon	

DIPS & FRUIT

	per person
Fruit pick (seasonal)	4.00
	per 10 portions
Raw vegetable sticks with a herb-sour cream dip	25.00
Beetroot hummus and guacamole and tortilla crisps	35.00

WARM APPERTIZERS

	per piece
Crispy, spicy jalapeños stuffed with cheese and tomato salsa	3.00
Mini Gruyère cheese tartlet	3.00
Mini croissants filled with ham	3.00
Mini spring roll with sweet-chili dip (vegetarian)	3.00
Chicken-satay skewer with a peanut dip	4.50

FOR THE SMALL APPETITE

	for 10 guests or more
Fried sausage from Ballenberg with onion sauce and French fries	20.00
Afternoon plate	
Dried sausage from Ballenberg, smoked beef and raw ham sliced cold meat, ham, chipped cheese, Grindelwaldner half-hart cheese, Hobelkäse, butter, pickles and bread	31.00
	additional with braid bread 2.00 per person
Cold serverd roast beef with tartar sauce, braid bread or French fries or gratinated potatoes	32.00
Cheese plate with five different types of cheese from the region	22.00



3 & 4 COURSE MENU

OUR CLASSICS

Menu Rothorn

45.00

Small leaf salad with house dressing

Beef meatloaf with mushroom cream sauce
mashed potatoes and seasonal vegetables

Burned custard with meringue and cream

Menu Tannhorn

42.00

Small leaf salad with house dressing

Sliced chicken with curry sauce
rice and fruit garnish

Caramel pudding with whipped cream

Menu Axalp

52.00

Small leaf salad with house dressing

Sliced beef stroganoff from the thick flank with paprika cream sauce
bell pepper stripes, mushrooms and noodles

Tiramisu

Surcharge for fillet of beef as meat component is CHF 9.00 per person

Menu Giessbach

68.00

Leaf salad with chipped cheese, Ballenberg raw ham
chopped egg, croûtons and house dressing

White wine soup with vegetable stripes

Pork tenderloin with morel gravy
potato gratin and seasonal vegetables

Homemade chocolate cake with mango sorbet

MAKE YOUR OWN SELECTION

STARTERS

Mixed leaf salad with nut granola	10.00
Mixed salad with nut granola	12.00
Two-colored melon with raw ham	16.00
Burrata Pugliese with date tomatoes, rocket and basil vinaigrette	19.50
Norwegian smoked salmon with salad, horseradish and brioche	19.00
Beef tartare with salad bouquet, toast and butter	22.00
Seasonal vegetable soup	7.50



MAIN COURSES

Meat, Poultry & Fish

Meatloaf Granny's style with mustard sauce mashed potatoes and carrots	32.00
Pork cutlet with mushroom sauce noodles	33.00
Sliced chicken with curry sauce rice and fruit garnish	34.00
Sliced beef stroganoff from the thick flank with paprika cream sauce bell pepper stripes, mushrooms, noodles <i>Surcharge for fillet of beef as meat component is CHF 9.00 per person</i>	38.00
Sliced roast beef English style potato gratin and seasonal vegetables	52.00
Beef fillet fried in one piece with sauce béarnaise rosemary-potatoes and seasonal vegetables	56.00
Veal sirloin fried in one piece with morel gravy potato croquettes and seasonal vegetables	57.00
Deep-fried beer battered fillets of perch tartar sauce and boiled potatoes with chives	34.00

On request, refill service for the main courses is possible with an additional charge of 8.00 per person.



Vegetarian

Seasonal pasta dish	24.00
White wine risotto with wild mushrooms	24.00
Vegetarian gyros in pita bread, yogurt sauce, salad and fries	26.00

Vegan

Sweet potato chickpea curry with spinach and almond rice	26.00
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On request, refill service for the main courses is possible with an additional charge of 8.00 per person.

SWEETS

Desserts

Caramel pudding with whipped cream	8.00
Tiramisu	10.00
Panna Cotta with stewed wild berries	12.00
Fresh fruit salad with cream	11.00
or with vanilla ice cream and cream	13.00
Homemade chocolate cake with mango sorbet	13.00
Lake Brienz surprise with three components (ice cream, cream and pastry)	14.00

Ice cream

Haslital ice cream cups from the Molli Meiringen	4.00
Flavors depending on the offer, at least 10 cups per type	
Ice coffee	11.00
coffee ice cream with whipped cream	
Sorbet Colonel	12.00
lemon sorbet with vodka	
Coupe Denmark	13.00
vanilla ice cream with hot chocolate sauce and whipped cream	

Cakes

	per piece
Sliced vanilla cream cake	6.50
Seasonal fruit cake	7.00
Wild berry cake	7.50
Cake (varieties on request)	7.80

BUFFETS

SALAD BUFFET

for 10 guests or more

Small salad buffet

per person

Extensive, seasonal salad buffet with various leaf and vegetable salads, chopped egg, croutons, Italian and French salad dressings and Bernese braid bread

15.00

Large salad buffet

Extensive, seasonal salad buffet with various leaf and vegetable salads, a grain salad, a meat salad, chopped egg, croutons, Italian and French salad dressings and Bernese bread braid

19.00

DESSERT BUFFET

for 10 guests or more

Sweets

per person

Custard cream, chocolate mousse, cream slice cubes, seasonal fruit sorbet, caramel pudding served in a jar, Bernese meringues with double cream, fresh fruit salad and brownies

18.00

We charge 4.00 per person for each additional component from the dessert menu

Cheese

Cheese platter with three different hard cheeses and one soft cheese richly garnished with dried fruits, nuts and fruit bread

18.00

We charge 4.00 per person for each additional cheese as requested



BRUNCH & BREAKFAST

Captains Breakfast

per person 19.00

Bread, one croissant, butter and jam
ham and cheese
one glass of orange juice, coffee, tea, hot Ovomaltine or chocolate



Brunch Buffet

per person 39.00

For 20 guests or more

Coffee, tea and cold milk

Hot Ovomaltine or chocolate

Orange- and grapefruit juice

Selection of different breads

Bernese braid bread by the Meter

Buns, butter- and whole grain croissants,

Selection of jams, honey, Nutella and Butter

Selection of cereals (corn flakes, muesli) and Bircher muesli

Meat platter with regional products

Cheese platter with regional products

Fruit yogurt

Fruit basket

Fried bacon, scrambled eggs and hash browns

Pastry

additional with smoked Norwegian salmon per person 7.00

BEVERAGES

Specials

The choice of beverages is immense. Please let us know if you cannot find your preferred choice on our list. As far as we can, we will be happy to organize it for you. Please note that we charge you open containers like boxes and barrels in full, as we cannot return them.

COFFEE AND TEA

Coffee, espresso	per portion	4.60
Länggass-Tea	per portion	4.60
(Assam, Berner Rose (fruits), verbena, Moroccan mint, green tea Long Jing)		

MINERALWATER AND SOFTDRINKS

Adelbodner mineral water with gas	5 dl	5.60
	liter	9.80
Adelbodner mineral water without gas	5 dl	5.60
	Liter	9.80
Orange juice Michel	2 dl	5.00
	Liter	13.00
Coca Cola	3.3 dl	4.50
Coca Cola Zero	3.3 dl	4.50
Rivella red, blue	3.3 dl	4.50
Ice tea	5 dl	5.60
Apple spritzer	5 dl	5.60
Tonic Water	2 dl	5.00

FOR OUR LITTLE GUESTS

Raspberry syrup	for free
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BEER

Rugenbräu special pale	3,3 dl	5.00
Rugenbräu nonalcoholic	3.3 dl	5.00
Rugenbräu Zwickel (non filtered)	3,3 dl	6.50
Rugenbräu Lager	5 dl	6.50

SWISS SPIRITS

Williams (pear brandy), Brauerei Bruni Amsoldingen	2 cl	7.50
Kirsch (cherry brandy), Brauerei Bruni Amsoldingen	2 cl	7.50
Vieille Prune (plum brandy), Brauerei Bruni Amsoldingen	2 cl	7.50

FRENCH SPIRITS

Cognac Rémy Martin VSOP	2 cl	9.00
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ITALIAN SPIRITS

Grappa di Paesanella Barolo	2 cl	8.00
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LONGDRINKS

Absolut Vodka	4 cl	15.00
Bacardi Carta Blanca Rum	4 cl	15.00
Havanna Club Anejo Rum	4 cl	15.00
Gordon's Gin	4 cl	15.00
Johnny Walker, Red Label	4 cl	15.00

Served with:

orange juice, Schweppes tonic water, bitter lemon and Coca-Cola.



CORKAGE FEE

We charge a corkage fee per bottle for alcoholic beverages not purchased at the caterer.

Wine	5 dl / 7,5 dl	30.00
Spirits	7 dl / 1 l	50.00
Beer	3,3 dl / 5 dl	2.00

WINE

SPARKLING

Cadet Mauler Sans Alcohol Blanc (nonalcoholic) Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grapes: Sauvignon blanc, Muscat	7,5 dl 39.00
Prosecco DOC Millesimato brut Impero Impero by I.W.G., Valdobbiadene Region: Veneto, Italy Grape: Glera (Prosecco Superiore)	7,5 dl 62.00
Champagne Laurent Perrier La Cuvée brut Laurent Perrier, Tours-sur-Marne Region: Champagne, France Grapes: Pinot Noir, Pinot Meunier, Chardonnay	7,5 dl 88.00

WHITE WINE SWITZERLAND

Brienzer Wyss Blanc de Chamoson Chamoson Region: Valais Grape: Chasselas	5 dl 24.00
Heida Grand Métral Provins Sion Region: Valais Grape: Heida	7,5 dl 55.00
Fendant Les Murettes AOC Robert Gilliard, Sion Region: Valais Grape: Chasselas	7,5 dl 41.00
Riesling - Sylvaner Rebbaugenossenschaft Spiez, Spiez Region: Bern Rebsorte: Riesling-Sylvaner	7,5 dl 47.00
Stamm's Nr. 3 WeinStamm, Thayngen Region: Schaffhausen Grapes: Müller-Thurgau, Chardonnay	7,5 dl 51.00
Merlot Bianco del Ticino Zanini Vinattiereri SA, Ligornetto Region: Ticino Grapes: Merlot	5 dl 26.00





WHITE WINE FRANCE AND ITALY

Sancerre AOC	7,5 dl 59.00
Domaine Daulny, Verdigny	
Region: Loire Grape: Sauvignon blanc	
Chardonnay DOC	7,5 dl 54.00
Alois Lageder	
Region: Trentino-Alto Adige Grape: Chardonnay	

ROSÉ WINE SWITZERLAND

Dôle Blanche Mir isch glych AOC	5 dl 26.00
Ruthisauser, Uvier	
Region: Valais Grapes: Pinot Noir, Gamay	
CEil de Perdrix Neuchâtel AOC	7,5 dl 49.00
Château d'Auvernier, Neuchâtel	
Region: Neuchâtel Grape: Pinot Noir	

RED WINE SWITZERLAND

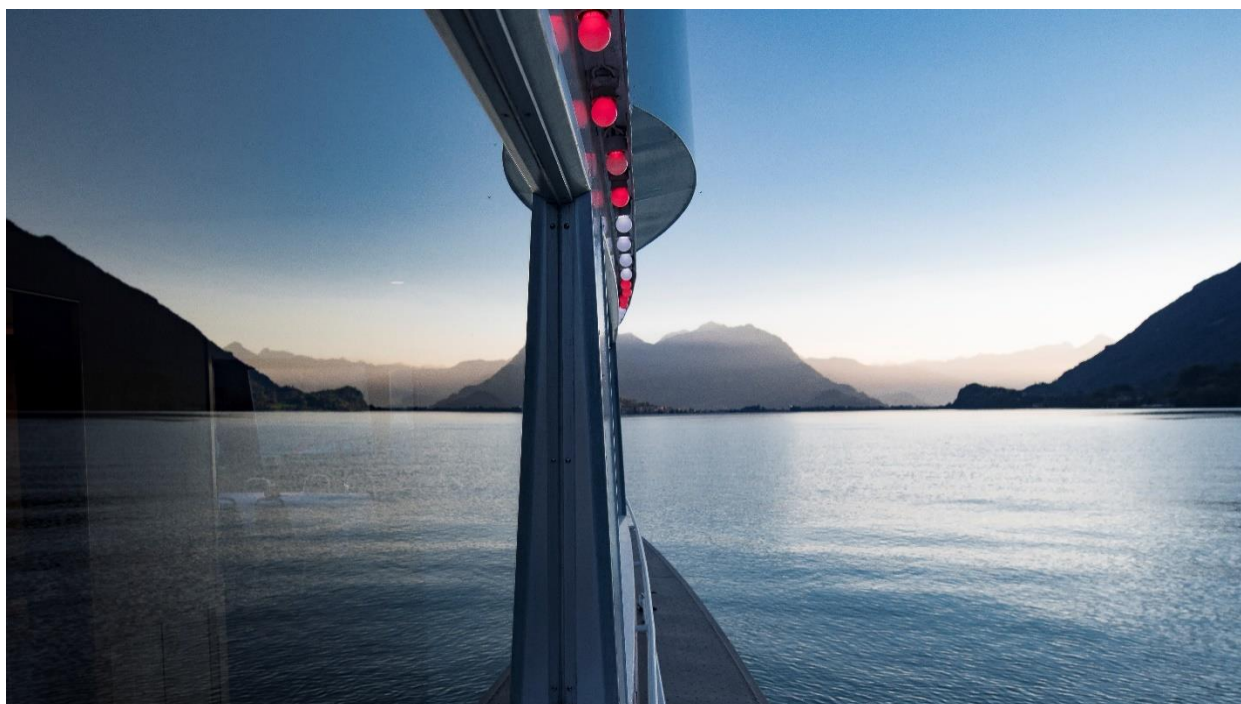
Lötschberg-Wy Salvagnin AC	5 dl 24.00
Hammel SA, Rolle	
Region: Valais Grapes: Pinot Noir, Gamay	
Cornalin du Valais AOC	7,5 dl 59.00
Réserve des Administrateurs Cave Saint-Pierre, Chamoson	
Region: Valais Grape: Cornalin	
Cuvée Intro	7,5 dl 55.00
Rebbaugenossenschaft Spiez, Spiez	
Region: Bern Grapes: Pinot Noir, Cabernet Jura	
Maienfelder Pinot Noir	7,5 dl 56.00
von Salis, Maienfeld	
Region: Grisons Grape: Blauburgunder	
Merlot Prà Rosso DOC	7,5 dl 46.00
Guido Brivio, Mendrisio	
Region: Ticino Grape: Merlot	

RED WINE AUSTRIA

Unplugged Zweigelt	7,5 dl 58.00
Hannes Reeh, Andau	
Region: Neusiedlersee Grape: Zweigelt	

RED WINE ITALY & SPAIN

Neprica Primitivo Tormaresca, Castel del Monte Region: Apulien Rebsorten: Primitivo	7.5 dl 42.00
Santagostino Rosso IGT Firriato, Trapani Region: Sicily, Italy Grapes: Nero d'Avola, Syrah	7,5 dl 48.00
Celeste Torres DO Miguel Torres, Pago del Cielo Region: Ribera del Duero, Spain Grape: Tempranillo	7,5 dl 55.00
Beso de Recheda Crianza Adolfo Heredia, Requena Region: Utiel-Requena, Spain Grape: Bobal	7,5 dl 39.00





GOOD TO KNOW

Orders

We are happy to take your order at least 14 working days before your event.

We prepare our menus, aperitifs and buffets depending on a certain number of people. Please ask for our menu list if you are planning an event for less than 10 persons.

Please choose one menu for the whole group. For Vegetarians and vegan guests please choose an alternative main dish from our suggestions. We are happy to accommodate allergy sufferers - please inform us in advance.

Our buffets are available only on chartered boats.

For event requests of 150 persons or more, we charge a flat rate of CHF 150.00 for administration and logistics expenses.

Prices

Our prices and the range of products are subject to change.

Change in number of guests

Please inform us about the exact number of persons at least 5 working days before your event takes place. We will calculate your check accordingly. Any changes after these 5 days will not be considered.

Table decoration and menus

Please feel free to contact us for information about your individual flower arrangement.

Due to security reasons, candles are not allowed on our boats.

For each event, we print one menu card per 4 persons on request. One menu card is charged at CHF 1.50 per card.

Minimum consumption

Do you wish only beverages and our service on a chartered boat? Please note that your turnover for the first hour must exceed CHF 350.-. For every additional hour, the turnover must be over CHF 150.-. If you do not reach this minimum turnover, we will charge you the difference. If the number of guests requires more than just 1 employee, the minimum turnover increases.

Empty trips and waiting periods

We will charge CHF 70.- per employee and hour for empty trips and waiting periods.

Payment

All our prices are in Swiss Francs (CHF) and include 7.7% VAT.

Payment methods include cash as well as credit cards (Visa, MasterCard, American Express, Maestro and Postcard). Please note that invoices will only be issued for amounts surpassing CHF 300.-.

Reduction for children

Up to age 6 free | 6 to 11 50% off | Age 12 and older are subject to full price.

General terms and conditions

1 Service of the caterer The customer transfers the catering on the occasion according to the detailed offer ("Catering") exclusively to SV (Schweiz) AG ("Caterer"). The caterer undertakes to proceed carefully when arranging the catering. He endeavors to carry out the catering on time and to the complete satisfaction of the customer. When choosing food and drinks, great importance is attached to impeccable quality.

2 Agreement between the customer and the caterer Based on the information provided by the customer, the caterer submits a detailed catering offer for the event in question. An agreement is concluded as soon as the customer returns the offer or the confirmation in writing to the caterer. Details of the agreement between the customer and the caterer result from the written order confirmation and its attachments, with the attachments forming an integral part of the agreement between the parties (collectively the "Agreement"). In the event of deviations between the agreement and these "General Terms and Conditions" ("GTC"), the provisions made in the order confirmation and the other annexes shall prevail.

3 Change in the number of people The customer must notify the caterer of any change in the number of people at least five working days before the event, if possible in writing. Later changes can no longer be taken into account. The caterer bills the customer for additional persons.

4 Minor changes The caterer reserves the right to make minor changes to its services in the event of short-term changes in the market offer, due to missing goods or massively increased prices. He takes into account the interests and wishes of the customer, and offers an equivalent order execution.

5 Payment on account If the catering exceeds the value of CHF 10,000, an advance payment of 70% of the calculated costs is due upon acceptance of the order confirmation by the customer. The payment on account must have been credited to the caterer's account no later than 10 days before the event.

6 Cancellation If the customer cancels an order, the caterer will invoice the following costs:

- Up to 10 working days before the event: no costs
- Up to 8 working days before the event: 50% of the agreed costs (food costs, excluding drinks)
- Up to 3 working days before the event: 80% of the agreed costs (food costs, excluding drinks)

In the event of later cancellation, the customer must pay 100% of the agreed costs (food costs, excluding drinks).

7 Purchase of goods and logistics The caterer is responsible for purchasing the goods used for catering. He is responsible for the selection and quality of suppliers and ensures the necessary logistics. Purchases are made on the account of the caterer. The caterer therefore takes over the determination of the quantities, the pricing and the payment modalities for the suppliers. The customer does not have any obligations or claims from the agreements between the caterer and its suppliers.

8 Invoicing and payment After the event has taken place, the customer receives an invoice from the caterer, which must be paid within 30 days of the invoice date without any discount.

9 Partial invalidity If a provision of the agreement contradicts a mandatory statutory provision, the legally permissible provision that comes closest to the original will of the party shall apply in place of this provision. This does not affect the validity of the remaining provisions of the agreement.

10 Applicable law and place of jurisdiction The agreement is subject to Swiss law. The place of jurisdiction for all disputes arising in connection with the agreement and the activities of the caterer is Zurich (commercial court).