

CATERING OFFER LAKE THUN 2023



Dear Guests

Welcome on Lake Thun.

Stately castles, vineyards, traditional chalets and the Swiss Alps form an imposing background. To celebrate on Lake Thun is a unique and unforgettable experience. With appropriate options we ensure that, your celebration will be a complete and successful event.

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

GOURMADOR, ZOLLIKOFEN

Gourmador has been the Bernese specialist for fresh fruit, vegetables, dairy products, frozen products and ice cream for over 100 years. With a large selection and regional orientation Gourmador is an important partner for us

BUTCHERY NUSSBAUM, REUTIGEN

The Nussbaum family has been running the butcher's shop with its own slaughterhouse for over 20 years. The butcher's shop stands for regional products from their own slaughter and high-quality sausage products.

BORKI BAKERY, THUN

The regional bakery with shops in Thun, Steffisburg and Blumenstein inspires with fresh baked goods, confectionery and excellent cakes and tortes.

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

CHEESE DAIRY «VOM CHÄSER», WORB

As a sales partner, the "Chäser" from Worb helps small, often family-run cheese dairies from all over Switzerland. The focus is on developing and marketing innovative new products and on friendly and fair cooperation with all those involved.

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 THUN

for 10 guests or more

Dry sausage from Ballenberg, chipped cheese and half-hard cheese from Amsoldingen
with dried fruits and nuts, served with a bread braid

19.50

APERITIF BERNESE OBERLAND

for 10 guests or more

Raw ham from Stockental, Gürbetaler air-dried beef, dry sausage and raw bacon from
Ballenberg, chipped cheese and Amsoldingen half-hard cheese
served with a bread braid, pickles, dried fruits and nuts.

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
Homemade salty nut granola	3.00
Marinated olives	3.00
	per piece
Sweet and sour bell pepper filled with Paprika cream cheese	1.50
Focaccia bread cubes with cream cheese and dried tomatoes	2.50
Tortillas with different fillings	plate with 24 pieces 38.00
Fillings: smoked salmon / Serrano ham / chicken curry / vegetables - -goat cheese	plate with 48 pieces 58.00
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
Small brioche with farmers ham and herbs	3.00
Duck terrine with figs	5.00
Mini-sandwiches with butter, ham, salami, Amsoldinger cheese	5.00
Melon skewer with raw ham from Gürbenthal	3.50

HOMEMADE CANAPÉES

Minimum order quantity per variety is 8 pieces

per piece
4.00

Ham, salami, tunamousse, 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
Seasonal vegetable soup served warm or cold	4.00
Jalapeños with 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
Mini tarte flambee Alsatian style	3.50
Mini pocket pie with minced beef filling	2.50
Chicken-satay skewer with a peanut dip	4.50

SANDWICHES BY THE METER

	per meter
Minimum order is one meter one baguette is approx. 15-20 portions	
Fresh and crispy baguette	
with ham, salami, cheese or tomato and mozzarella	68.00
with roast beef or smoked salmon	78.00

FOR THE SMALL APPETITE

for 15 guests or more

Warm cheese tart with a variety of leaf- and vegetable salads	24.00
Afternoon plate	
Dried sausage from Ballenberg, Stockentaler raw ham, air dried beef, salami, raw bacon from Ballenberg, chipped cheese, Amsoldinger half-hard cheese butter, pickles and bread	31.00
Pair of smoked pork sausages with mustard, potato salad and braided bread	19.00
Cold serverd roast beef with tartar sauce, braid bread, French fries or gratinated potatoes	32.00
Cheese plate with five different types of cheese from the region, nut granola and tomato-apricot chutney	22.00



3 AND 4 COURSE MENUES

OUR CLASSICS

for 15 guests or more

Menu Niesen

45.00

Small leaf salad with salty nut granola and house dressing

Beef meatloaf with mushroom cream sauce
mashed potatoes and seasonal vegetables

Burned custard served in a jar with meringue and cream

Menu Niederhorn

46.00

Small leaf salad with salty nut granola and house dressing

Roasted chicken breast with rosemary – cream sauce
risotto and seasonal vegetables

Caramel pudding served in a jar with whipped cream

Menu Stockhorn

52.00

Small leaf salad with salty nut granola and house dressing

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

Vanilla panna cotta with wild berry sauce

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

Menu Blümlisalp

68.00

Leaf salad with chipped cheese, Stockentaler raw ham
salty nut granola and house dressing

White wine soup with vegetable stripes

Pork tenderloin with morel gravy
potato gratin and bacon coated green beans

Dessert plate "Capitano" with four different components

Spring & Summer

70.00

we serve this menu from April to August

Colorful tomato, melon and mozzarella salad
with basil pesto

Asparagus cream soup (*April to June*)

Gazpacho Andaluz (*June to August*)

Veal thick rib roast with rosemary cream sauce
potato gratin and ratatouille

Vegetarian alternative

Ravioli filled with ratatouille and cheese

Vanilla panna cotta with wild berries

Autumn & Winter

70.00

we serve this menu from September to March

Lamb's lettuce

with chopped egg, chipped cheese roll and salty nut granola

Boletus cream soup

Braised beef burgundy style

potato mousseline with roasted onions

and glazed root vegetables

Vegetarian alternative

Ravioli filled with ratatouille and cheese

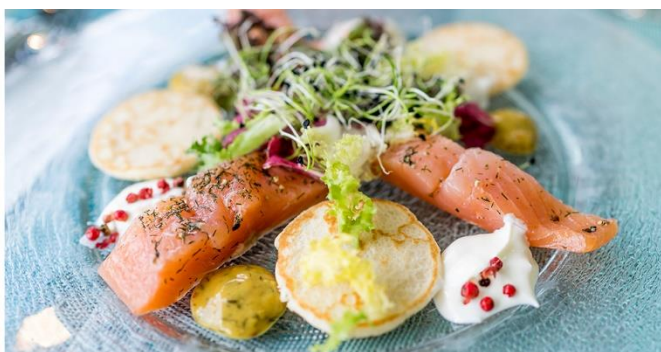
Homemade ginger bread parfait with plums braised in red wine



CREATE YOUR OWN MENU

STARTERS

Mixed leaf salad with nut granola	10.00
Mixed salad with nut granola	12.00
Colorful tomato, melon and mozzarella salad with basil pesto	17.00
Lamb's lettuce Mimosa with chopped egg, chipped cheese roll and nut granola <i>(This dish is served from September to January)</i>	16.00
Two-colored melon with raw ham	16.00
Burrata Pugliese with datterini tomato, arugula and basil-vinaigrette	19.50
Beef carpaccio with herb pesto and Grana Padano	18.00
Norwegian smoked salmon with salad, horseradish and brioche	19.00
Vitello Forello with capers, onions and sprouts	19.00
Tuna sashimi (raw) with teriyaki, wasabi, cucumber and apple	26.00



HOMEMADE SEASONAL SOUPS

Price per portion	14.00
January to February	Sweet potato cream soup
March to April	Beef broth with pancake stripes
May to June	Asparagus cream soup
July to August	Tomato cream soup with basil pesto
September to October	Pumpkin soup
November to December	White wine soup with vegetable stripes

MAIN COURSES

Meat and poultry

Meatloaf Granny's style with rosemary sauce potato mousseline and carrots	32.00
Pork cutlet with mushroom sauce noodles and a halved peach with cream	33.00
Sliced chicken with curry sauce vegetable rice, almonds and fruit garnish	34.00
Sliced beef stroganoff from the thick flank with paprika cream sauce bell pepper stripes, mushrooms, noodles and glazed cherry tomatoes <i>Surcharge for fillet of beef as meat component is CHF 9.00 per person</i>	38.00
Oven-cooked corn-fed chicken breast with dried tomato gravy noodles and fried zucchini	39.00
Roasted pork tenderloin medallions with mushrooms and beer sauce potato dumplings and sautéed white cabbage	41.00
Sliced roast beef English style with shallots cooked in port potato gratin and seasonal vegetables	52.00
Simmentaler beef fillet «Blümlisalp» with Béarnaise sauce potato gratin and seasonal vegetable	56.00
Veal sirloin fried in one piece with morel gravy mashed potatoes flavored with truffle and marjoram, bacon coated green beans	56.00

Fish (as a starter CHF 8.00 reduction)

Deep-fried beer battered fillets of perch tartar sauce and boiled potatoes with chives	34.00
Poached trout fillets from Grabenmühle Sigriswil with tomato-basil hollandaise white wine risotto and flageolet beans	39.00
Fried salmon in coated in Serrano ham with black rice, saffron foam and spinach with blue cheese	42.00



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

Seasonal vegetarian dishes

Macaroni alpine style with potatoes deep-fried red cabbage, pomegranate and mashed apples <i>(December to January)</i>	28.00
Truffle ravioli with ricotta filling Walnuts and spinach <i>(February to March)</i>	28.00
White wine risotto with spring onions wild garlic, Sbrinz cheese chips and morels <i>(April to May)</i>	28.00
Mediterranean gnocchi with grilled vegetables and parmesan <i>(June to July)</i>	28.00
Boletus risotto with glazed cherry tomatoes and herbs <i>(August to September)</i>	28.00
Curd dumplings gratinated with herb – Raclette cheese red cabbage, chestnuts and apple slices <i>(October to November)</i>	28.00

Vegan

Penne all Vuna with tomato sauce, vegan tuna chili and basil	27.00
Vegan "Green Mountain" schnitzel with French fries	29.00
Sweet potato- chickpea curry with spinach and almond rice	26.00
Ravioli with carrot-parsley filling, olive oil with spring onions, cherry tomatoes and olives	26.00
Planted chicken stripes with herb - coconut sauce with zucchini and turmeric rice	29.00



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

Desserts

Caramel pudding with whipped cream in a jar	8.00
Homemade Tiramisu	14.00
Vanilla Panna Cotta with stewed wild berries	12.00
Burned custard with meringue and cream	12.00
Fresh fruit salad with cream	11.00
or with vanilla ice cream and cream	13.00
«Lifebelt-Meringues» with vanilla- and strawberry ice cream and cream	12.00
Mango-passionfruit cheesecake with pineapple-sesame salad	14.00
Fluffy Grand Manier parfait with orange slices and a warm honey fig	14.00
Seasonal dessert plate «Capitano» with four different varieties	16.00
Lukewarm chocolate cake with vanilla ice cream, salty caramel and physalis	14.00

Ice cream

Frozen yogurt with four different toppings	7.50
Limited availability, bookable from Friday to Tuesday for 20 to 40 people	
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	
Coupe Helene (January to April)	13.00
chocolate ice cream with stewed pears and whipped cream	
Coupe Romanoff (May to August)	14.00
strawberries with meringues, vanilla ice cream and whipped cream	
Coupe Nesselrode (September to December)	14.00
vermicelles (chestnut puree) with meringues, vanilla ice cream and whipped cream	

Cakes

per Piece

Homemade sliced cream cake	6.50
Seasonal fruit cake	7.00
Chocolate-truffle cake from the Borki bakery in Thun	8.80
Seasonal curd cake from the Borki bakery in Thun	8.80

We count on the good cooperation with the Borki bakery from Thun. Whether birthday or wedding cakes and other delicacies around the theme of the bakery. No problem - we would be happy to advise you.

BUFFETS

SALAD BUFFET

for 20 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 20 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 2.00 per person for each additional component from the dessert menu

Cheese

Cheese platter with three different hard cheeses and one soft cheese from the cheese dairy "vom Chäser", Worb, richly garnished with dried fruits, nuts and fruit bread

18.00

We charge 4.00 per person for each additional cheese as requested



It is possible to have a barbecue on the MS Stockhorn. We are happy to assist you with our grill offer

OUR CLASSICS

Buffet Lake Thun

per person 85.00

For 30 guests or more

Starters

Smoked salmon terrine with avocado

Smoked trout fillet from Grabenmühle Sigriswil,
with horseradish foam, capers and dill

Boiled beef salad with bell pepper vinaigrette

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

Main dishes

Veal sirloin* fried in one piece from the butchery Nussbaum Reutigen, Simmental,
with wild mushroom gravy (sliced at the table)

Poached salmon fillet with herb sauce

Bernese sausage on creamy leek

Pasta with pesto rosso, olives and Grana Pandano

Potato gratin

Seasonal vegetables

Dessert

Burned custard

Chocolate mousse

Fresh fruit salad

Seasonal ice cream

Bernese meringue with double cream



* For events with more than 100 people, we need your order at least 3 weeks before the event.

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 Birchermuesli

Meat platter with regional products (butchery Nussbaum Reutigen, Ballenberg)

Cheese platter with regional products (milk dairy Amsoldingen, «Vom Chäsen», Worb)

Fruit yogurt

Fruit basket

Fried bacon, scrambled eggs and hash browns

Pastry

Additional with smoked Norwegian salmon per person 7.00

FONDUE & RACLETTE

Fondue & Raclette are only available on charter cruises

We recommend the following starters for our fondue and raclette

Leaf salad with fried bacon, apples and croutons	14.00
Smoked meat plate with air dried meat, Stockentaler raw ham and Ballenberger smoked sausage	18.00

Cheese fondue per person 35.00

Fondue from Schangnau with bread cubes
made from exquisite cheese specialties from the Hognat cheese dairy
you can customize your fondue with various components

With additional potatoes and vegetables	per person	5.00
Truffle fondue for 5 persons or more	per person	8.00
Tomato fondue for 5 persons or more	per person	2.00



Fondue chinoise per person 48.00

Fondue chinoise à discrétion
with chicken, beef and pork, various sauces (garlic, tartar, cocktail and curry)
rice, French fries, homemade pickles

Raclette per person 39.00

Raclette Buffet à discrétion
with homemade pickles and raclette potatoes
Additionally with bacon and fried onions per person 7.00.

BEVERAGE

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, Ginger Lemon)		

MUDDLED WINE AND HOT PUNCHES

Minimum order quantity is 3 liters	per liter
Apple punch without alcohol	12.00
Apple punch with alcohol	18.00
Homemade red muddled wine	28.00
Homemade white muddled wine	28.00

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	3.3 dl	4.80
	Liter	13.00
Apple juice Ramseier	Liter	13.00
Coca Cola	5 dl	5.60
Coca Cola Zero	5 dl	5.60
Rivella red, blue	5 dl	5.60
Sinalco Original	5 dl	5.60
Ice tea "Bärgtee" lemon-thyme	5 dl	5.60
Apple spritzer Adelbodner	5 dl	5.60
Tonic Water	2 dl	5.00
Bitter Lemon	2 dl	5.00

FRESHLY SQUEEZED FRUIT JUICES

Minimum order quantity is 3 liters

per liter

Orange juice, freshly squeezed

29.00

WINE COOLERS / PUNCHES

Minimum order quantity is 3 liters

price per liter

Without with
alcohol

Strawberry-peppermint punch (spring and summer)

36.00 46.00

Orange-apple punch (autumn and winter)

36.00 46.00

Seasonal fruit punch

36.00 46.00

FOR OUR LITTLE GUESTS

Raspberry syrup

for free

BEER

Rugenbräu special pale

3,3 dl 5.00

Rugenbräu nonalcoholic

3.3 dl 5.00

Rugenbräu shandy (panache)

3,3 dl 5.00

Rugenbräu Zwickel (non filtered)

3,3 dl 6.50

Rugenbräu lager pale

5 dl 6.50

Ramseier apple cider

5 dl 6.50



SWISS SPIRITS

Williams Tradition (pear brandy), Fassbind	2 cl	7.50
Kirsch Tradition (cherry brandy), Fassbind	2 cl	7.50
Vieille Prune (plum brandy), Fassbind	2 cl	7.50

ITALIAN SPIRITS

Grappa di Paesanella Barolo	2 cl	8.00
Grappa di Paesanella Amarone barrique	2 cl	8.00

LONGDRINKS

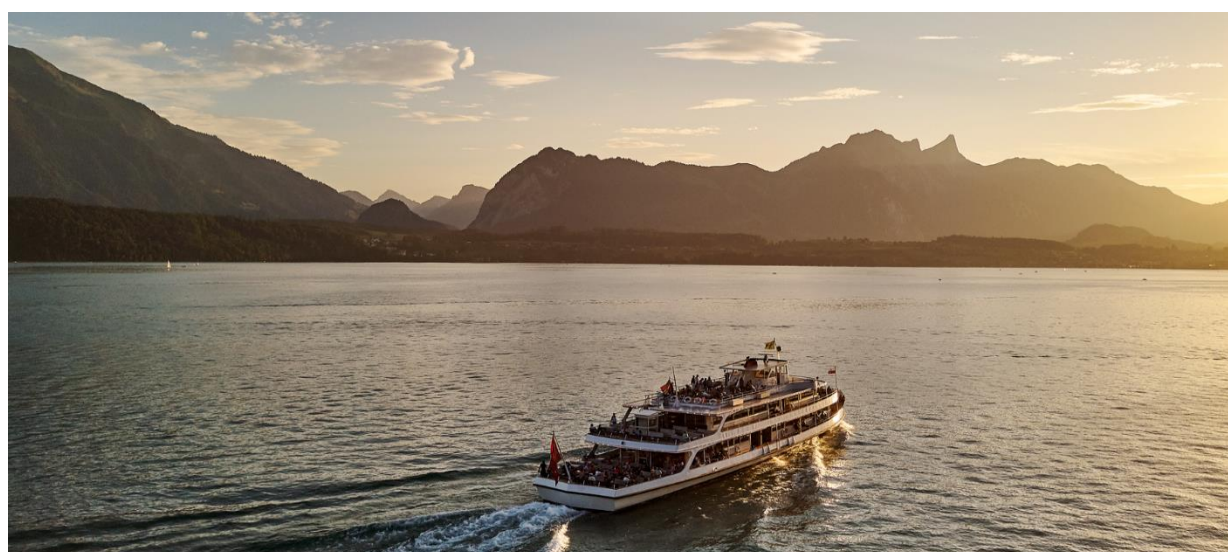
Absolut vodka	4 cl	15.00
Havana Club 3 años Rum white	4 cl	15.00
Havana Club Añejo Especial Rum dark	4 cl	15.00
Xellent Swiss Edelweiss gin	4 cl	15.00
Swiss Crystal gin	4 cl	15.00
Johnny Walker, Red Label whisky	4 cl	15.00

Served with:
orange juice, 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 WINE, PROSECCO AND CHAMPAGNE

Cadet Mauler Sans Alcohol Blanc (nonalcoholic) Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grapes: Sauvignon blanc, Muscat	7,5 dl 35.00
Mauler Cordon Rosé brut Grand Vin Mousseux Suisse Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grape: Pinot Noir	7,5 dl 58.00
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
Champagne Laurent Perrier Cuvée Rose brut Laurent Perrier, Tours-sur-Marne Region: Champagne, France Grape: Pinot Noir	7,5 dl 128.00



WHITE WINE SWITZERLAND

Blümlisalp-Wy VdT, Weisswein Cuvee Rebbaugenossenschaft Spiez Region: Bern Grapes: Riesling x Sylvaner, VB 32-7	5 dl 32.00
Riesling – Sylvaner Rebbaugenossenschaft Spiez Region: Bern Grape: Riesling - Sylvaner	7,5 dl 47.00
Contrada Merlot bianco DOC Guido Brivio, Mendrisio Region: Ticino Grape: Merlot	7,5 dl 53.00
Sauvignon Blanc Nadine Saxer, Neftenbach Region: Zurich Grape: Sauvignon Blanc	7,5 dl 55.00
Stamm's Nr. 3 WeinStamm, Thayngen Region: Schaffhausen Grapes: Müller-Thurgau, Chardonnay	7,5 dl 51.00
Saint Saphorin AOC Fonjallaz, Saint Saphorin Region: Waadt Rebsorte: Chasselas	5 dl 28.00
Yvorne AOC Château Maison Blanche, Yvorne Region: Vaud Grape: Chasselas	7,5 dl 59.00
Château Lichten blanc AOC Valais Rouvinez Vins, Sierre Region: Valais Grape: Petite Arvine	7,5 dl 60.00
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

WHITE WINE FRANCE

Côte du Rhône Blanc AOP Etienne Guigal Region: Côte du Rhône Grapes: Viognier, Roussanne, Marsanne	7,5 dl 38.00
Sancerre AOC Domaine Daulny Region: Loire Grape: Sauvignon blanc	7,5 dl 59.00



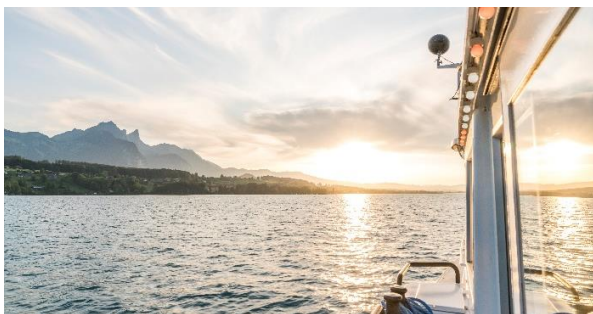
WHITE WINE ITALY

Pinot Grigio Grave del Fiuli DOC Ca' Livenza, Motta di Livenza Region: Veneto Grape: Pinot grigio	5 dl 21.00
Summa Summarum Summa Summarum, Veneto Region: Veneto Grape: Pinot grigio	7,5 dl 42.00
Antica Osteria Gicchino Garofoli, Loreto Region: Marche Grapes: Trebbiano, Malvasia	7,5 dl 38.00
Roero Arneis DOCG Prunotto, Alba Region: Piedmont Grape: Arneis	7,5 dl 54.00



ROSÉ-WINE SWITZERLAND

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



RED WINE SWITZERLAND

Blümlisalp-Wy VdT, Rotwein Cuvee, Rebbaugenossenschaft Spiez Region: Bern Grapes: Pinot Noir, Cabernet Jura & Mara	5 dl 32.00
Cuvée Intro Rebbaugenossenschaft Spiez Region: Bern Grape: Pinot Noir, Cabernet Jura	7,5 dl 55.00
Pinot Noir Classic Nadine Saxer, Neftenbach Region: Zürich Grape: Pinot Noir	5 dl 31.00
Maienfelder Pinot Noir von Salis, Maienfeld Region: Grisons Grape: Pinot Noir	7,5 dl 56.00
Merlot Prà Rosso DOC Guido Brivio, Mendrisio Region: Ticino Grape: Merlot	7,5 dl 46.00
Château Lichten rouge AOC Rouvinez Vins, Sierre Region: Valais Grapes: Cornalin, Humagne rouge, Syrah	7,5 dl 60.00
Cornalin du Valais AOC Réserve des Administrateurs Cave Saint-Pierre, Chamoson Region: Valais Grape: Cornalin	7,5 dl 59.00

RED WINE AUSTRIA

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

Château Malmaison Baronne Nadine de Rothschild AOC 7,5 dl 68.00
Château Malmaison Edmond de Rothschild, Moulis-en-Médoc
Region: Bordeaux | Grapes: Merlot, Cabernet Sauvignon

RED WINE ITALY

Brancaia TRE 7,5 dl 52.00
Tenuta Brancaia, Tregole
Region: Tuscany | Grapes: Sangiovese, Cabernet Sauvignon, Merlot
Amarone Masi Costasera Classico della Valpolicella IGT 7,5 dl 95.00
Masi Agricola, Verona
Region: Veneto | Grapes: Corvina, Rondinella, Molinara
Neprica Primitivo 7,5 dl 42.00
Tormaresca, Castel del Monte
Region: Apulien | Rebsorten: Primitivo
Santagostino Rosso IGT 7,5 dl 48.00
Firriato, Trapani
Region: Sicily | Grapes: Nero d'Avola, Syrah

RED WINE SPAIN

Beso de Rechená Crianza 7,5 dl 39.00
Adolfo Heredia, Requena
Region: Utiel-Requena | Grape: Bobal
Celeste Torres DO 7,5 dl 55.00
Miguel Torres, Pago del Cielo
Region: Ribera del Duero | Grape: Tempranillo
Rioja Muga Reserva DOC 7,5 dl 72.00
Bodegas Muga, Haro
Region: Rioja | Grape: Tempranillo, Mazuelo, Graciano, Garnacha





GOOD TO KNOW

Orders

We are happy to take your order at least 14 working days previous to 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).