



LAKE BRIENZ 2024

CATERING SERVICES



WELCOME TO THE ONBOARD CATERING FOR LAKE BRIENZ AND LAKE THUN.

Dear guests,

A boat trip on the beautiful Lake Brienz awakens emotions. As the stunning landscape passes by outside, you can enjoy sophisticated, regional food and drinks in a cosy atmosphere.

Our core expertise lies in finding just the right option for your event. Whether you'd like a small soirée in an intimate setting on a scheduled boat or a major event with a chartered fleet, our perfect range of catering services will turn your occasion into a complete success.


Tell us what you envision so we can advise you, tailor our offering and prepare an appropriate quote for you.

We look forward to meeting you.

Your Lake Thun and Lake Brienz onboard catering team



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OUR PARTNERS

We attach great importance to regional and high-quality products. Whenever possible, we source our products from the Bernese Highlands and adhere to stringent quality standards.

MOLKI MEIRINGEN

Milk from the Meiringen/Haslital region has been processed in Molki since 1910. By using cutting-edge equipment with a traditional approach, we get the best out of our milk – as demonstrated, for instance, by the wonderful Hasli ice cream.

MOHLER BAKERY, UNTERSEEN

This regional bakery and shop in Unterseen impresses visitors with fresh baked goods, cakes and confections.

RUGENBRÄU, INTERLAKEN

Rugenbräu has been producing beer in the Bernese Highlands for 150 years. You can find this family business in the village of Matten bei Interlaken.

REBBAU SPIEZ

The wine-making cooperative Rebbaugenossenschaft Spiez represents sustainable, high-quality and sophisticated wine from Lake Thun.

DECLARATION

We source all our meat and poultry from Switzerland. Fish is sourced exclusively from Swiss farms or sustainable MSC fisheries.

“HOME-MADE” FROM BALLEMBERG

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

BIANCHI

The Bianchi family business was founded in 1881. As a fifth-generation delicatessen owner, Bianchi is one of the leading purveyors of fish, shellfish, poultry and meat in Switzerland.

MINERALQUELLE 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 TEE, BERN

The Lange family from the Länggass district of Bern possesses incredible specialist knowledge and a deep understanding of Asian tea culture.

APPETISERS

HOUSE SELECTION

For 10 or more people

4 seasonal "surprise" components <i>2 vegetarian, 1 meat, 1 fish component</i>	17.00
Unlimited potato crisps	

NIBBLES

Crisps, nuts, savoury snacks, unlimited per person	9.00
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LAKE BRIENZ SELECTION

For 10 or more people

30g Ballenberg dried sausage, 30g Hobelkäse cheese and 30g semi-hard cheese from Grindelwald with gherkins, pickled onions and plaited bread	19.50
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JUNGFRAU SELECTION

For 10 or more people

20g Ballenberg dry-cured ham, 20g smoke-dried beef and 30g dried sausage 20g Hobelkäse cheese and 30g semi-hard cheese from Grindelwald served with plaited bread, gherkins and silverskin onions	24.00
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COMPONENTS FOR YOUR BESPOKE MENU

We'd be happy to help you put together the ideal quantity for your planned event.
How many snacks are needed per person?

Brief soirée before a meal	2–3	nibbles over approx. 30 minutes
Longer soirée before a meal	3–5	nibbles over approx. 45 minutes
Just a soirée at a non-meal time	6–8	nibbles over approx. 1 hour
Only a soirée at a meal time	8–12	nibbles over approx. 1.5 hours

Minimum amount per snack type 10

SNACKS & COLD NIBBLES

Per person

Plaited bacon bread for 10 people	4.00
Kalamata olives 50g	4.50
Savoury nut granola 50g	5.00

Individual items

Sweet and sour pepper with cream cheese	2.00
Tomato and mozzarella skewer	4.00
Cheese skewer with grape	4.00
Mini brioche with smoked salmon tartare	4.00
Mini brioche with herb cream cheese	3.00
Half Cavaillon melon wedge with Ballenberg dry-cured ham	4.50
Duck mousse terrine with fig	5.00
Mini lye roll with butter, ham, salami or cheese	6.50

CANAPÉS

Individual items

Ham, salami, tuna mousse, herb cream cheese, egg or smoked salmon	4.50
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Minimum order quantity: 8 per canapé type

DIPS & FRUIT

Per person

Fruit skewer 5.50

Per 10 portions

Vegetable sticks with herb cream cheese 25.00
Hummus with tortilla chips 30.00

WARM NIBBLES

Individual items

Mini Mediterranean quiche 4.00
Crunchy spicy jalapeño stuffed with cheese, served with tomato salsa 3.00
Gruyère cheese pastry 3.00
Puff pastry ham croissant 3.00
Vegetarian spring roll with sweet and sour sauce 3.50
Chicken satay skewer with peanut butter sauce 4.50

LIGHT BITES

For 15 or more people

Ballenberg bratwurst with onion gravy and chips 20.00

Afternoon snack plate 31.00
20g Ballenberg dried sausage, 20g smoke-dried beef and 20g dry-cured ham,
20g cold cuts, 20g salami, 20g Hobelkäse cheese, 20g semi-hard cheese
from Grindelwald, butter, gherkins, silverskin onions and bread
Additional CHF2 per person for plaited bread

Platter of roast beef and chips, served with a small salad and tartar sauce 33.00

Cheese plate with five different types of regional cheese and nut granola 24.00

3- & 4-COURSE MEALS

OUR CLASSICS

For 15 or more people

Please note that at least 2.5 hours are required for 3-course meals.

We recommend selecting the 2-course menu for trips under 1 hour and 20 minutes.

Rothorn menu

46.00

Small market salad with house dressing

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Beef meatloaf with creamy rosemary sauce
Mashed potatoes and market vegetables

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Caramel pudding with meringue and cream

Recommended wine pairing

Saint-Saphorin 50 cl 32.00
Patrick Fonjallaz, Saint-Saphorin
Region: Vaud, Switzerland
Grape variety: Chasselas

Lötschberg-Wy Salvagnin AC 50 cl 30.00
Hammel SA, Rolle
Region: Vaud, Switzerland
Grape variety: Pinot Noir, Gamay

Tannhorn menu

48.00

Small market salad with house dressing

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Roast chicken breast with sage jus
White wine risotto and market vegetables

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Caramel flan with cream

Recommended wine pairing

Dôle Blanche "Mir isch glych" 50 cl 32.00
Ruthisauser, Uvier
Region: Valais, Switzerland
Grape variety: Pinot Noir, Gamay

Axalp menu

52.00

Small market salad with house dressing

Beef stroganoff made with top rump strips, served with creamy paprika sauce
Bell pepper slices, mushrooms, pasta*Surcharge for beef fillet as the meat component, per person*

11.00



Panna cotta with forest berry compote

Recommended wine pairingSumma Summarum 75 cl 42.00
Summa Summarum, Veneto
Region: Veneto, Italy
Grape variety: Pinot GrigioNeprica Primitivo 75 cl 45.00
Tomaresca, Castel del Monte
Region: Apulia, Italy
Grape variety: Primitivo**Giessbach menu**

68.00

Salad leaves with Hobelkäse cheese, Ballenberg dry-cured ham,
chopped egg and croutons with house dressing

White wine foam soup with vegetable brunoise

Pork fillet medallions with herb butter sauce
Potato gratin and carrots

Warm mini chocolate cake with fruit garnish and vanilla ice cream

Recommended wine pairingSpiezer Riesling Sylvaner 75 cl 55.00
Rebbau Genossenschaft Spiez
Region: Bern, Switzerland
Grape variety: Riesling SylvanerCuvee Intro 75 cl 59.00
Rebbau Genossenschaft Spiez
Region: Bern, Switzerland
Grape variety: Pinot Noir, Cabernet Jura,
Gamaret, Garanoir

COMPONENTS FOR YOUR BESPOKE MENU

STARTERS

Green salad with nut granola	10.00
Mixed salad with nut granola	12.00
Two-tone melon with dry-cured ham from Ballenberg	17.00
Burrata Pugliese with grape tomatoes, rocket and basil vinaigrette	19.50
Norwegian smoked salmon with salad garnish, horseradish and brioche	19.00
Beef tartare 100g with salad garnish, toast and butter	26.00
Seasonal vegetable soup	8.00

MAIN COURSES

Meat & fish

Beef meatloaf with creamy rosemary sauce Mashed potatoes and carrots	34.00
Pork schnitzel with creamy mushroom sauce Buttered pasta	33.00
Sliced chicken with curry sauce Rice and small fruit garnish	36.00
Braised beef stroganoff made with top rump strips, served with creamy paprika sauce Bell pepper slices, mushrooms and buttered pasta	38.00
<i>Surcharge for beef fillet as the meat component, per person</i>	11.00
Pan-fried beef entrecôte steak, cooked rare, with pearl onion jus Rosemary potatoes and seasonal market vegetables	52.00
Slow-cooked veal shoulder with creamy rosemary sauce with potato gratin and ratatouille vegetables	46.00
Deep-fried perch fillets in beer batter Tartar sauce and chive potatoes	36.00

Vegetarian

Seasonal pasta dish	28.00
White wine risotto with wild mushrooms and vine tomatoes	28.00
Truffle ravioli with ricotta filling, walnuts and spinach	28.00

Vegan

Sweet potato and chickpea curry with spinach and almond rice	28.00
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SWEET TREATS**Desserts**

Caramel flan with whipped cream	11.00
Panna cotta with forest berry compote	12.00
Caramel pudding with meringue and cream	12.00
Fresh fruit salad with cream	14.00
or with vanilla ice cream and cream	16.00
Warm brownie with mango sorbet	10.00
Lake Brienz surprise dessert with four components <i>Ice cream, mousse and pastries</i>	16.00

Ice cream & sundaes

Hasli ice cream cup from the Meiringen dairy <i>Flavours dependent on supply, at least 10 cups per variety</i>	5.50
Iced coffee	12.00
Mocha ice cream with whipped cream	
Colonel sorbet	15.00
Lemon sorbet with vodka	
Dame blanche sundae	12.00
Vanilla ice cream with warm chocolate sauce and whipped cream	

Cakes and gâteaux*Price per portion*

Cream slice	7.50
Fruit cake	7.00
Forest berry cake filled with vanilla cream	8.00

We enjoy a great partnership with the Mohler bakery from Unterseen. Whether you need an occasion, birthday or wedding cake, or other bakery delicacies – we are more than happy to advise you.

BUFFETS

Our buffets are available for groups of 40 or more people. A surcharge applies to groups of fewer than 40 people.

If you would like a warm buffet for your event, we would be happy to put together a suitable offer for you.

SALAD BUFFET

Price per person 22.00

Varied salad buffet with a range of lettuces, boiled meat salad, chicken curry salad, lentil salad, carrot salad, corn salad, celery salad, couscous salad, wheat-chickpea salad and tomato-mozzarella salad. Served with Italian and French salad dressings, chopped egg, croutons and Bernese plaited bread

DESSERT BUFFET

Price per person 24.00

Caramel pudding, chocolate mousse, cream slice squares, panna cotta with berry coulis, lemon cheesecake, fresh fruit salad and brownies

+ cheese + 11.00

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

BRUNCH

BRUNCH BUFFET

Price per person

39.00

Our buffets are available for groups of 40 or more people. A surcharge applies to groups of fewer than 40 people.

Coffee, tea and cold milk

Hot ovomaltine or chocolate

Orange and grapefruit juice

Selection of different breads

Bernese plaited butter bread by the metre

Weggli bread rolls, butter croissants, wholemeal croissants, various jams, honey, Nutella and butter

Selection of cereals (e.g. cornflakes, muesli) and Bircher muesli

Meat platter with regional products

Cheese platter with regional products

Fruit yoghurt

Fruit platter

Fried bacon, scrambled eggs and potato rösti

Additionally with smoked Norwegian salmon, various small desserts and brownies

per person + 16.00

DRINKS

Special drinks

We offer an extensive selection of drinks. If you don't see your preferred drink on this list, please let us know. We would be happy to arrange your preferred drinks wherever possible. Please note, however, that we charge the entire amount for containers (cartons, barrels, bottle crates) that have been opened, as we cannot return them.

COFFEE AND TEA

Price per cup

Coffee, espresso	4.60
Länggass tea Assam, Bernese rose, verbena, Moroccan mint	4.60

MINERAL WATER AND SWEET DRINKS

Sparkling mineral water	5 dl	5.70
	1 l	9.90
Still mineral water	5 dl	5.70
	1 l	9.90
Michel orange juice	2 dl	5.00
	1 l	13.00
Coca-Cola	3.3 dl	4.60
Coca-Cola Zero	3.3 dl	4.60
Rivella red or blue	3.3 dl	4.60
Carbonated apple juice	5 dl	5.70
Tonic water/bitter lemon	2 dl	5.00

BEER

Rugenbräu Spezial hell	3.3 dl	5.00
Rugenbräu alcohol-free	3.3 dl	5.00
Rugenbräu Zwickel (naturally cloudy)	3.3 dl	6.50
Rugenbräu Lager hell	5 dl	6.50

SWISS SPIRITS

Williams Tradition, Fassbind	2 cl	8.00
Kirsch, Bruni distillery Amsoldingen	2 cl	8.00
Vieille Prune, Fassbind	2 cl	8.00

FRENCH SPIRITS

Cognac Rémy Martin VSOP	2 cl	10.00
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ITALIAN SPIRITS

Grappa di Paesanella Barolo	2 cl	8.50
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LONG DRINKS

Absolut Vodka	4 cl	16.50
Bacardi Carta Blanca rum	4 cl	16.50
Havana Club Añejo rum	4 cl	16.50
Gordon's gin	4 cl	16.50
Johnny Walker, Red Label	4 cl	16.50

We serve these spirits with:
orange juice, tonic water, bitter lemon and Coca-Cola

CORKAGE FEE

We charge a corkage fee per opened bottle for alcoholic drinks supplied by the event organiser.

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

Cadet Mauler Sans Alcohol Blanc (alcohol-free) 7.5 dl 39.00
Mauler & Cie SA, Môtiers
Region: Neuchâtel, Switzerland | Grape variety: Sauvignon blanc, Muscat

PROSECCO

Prosecco DOC Millesimato brut Impero 7.5 dl 62.00
Impero by I.W.G., Valdobbiadene
Region: Venice, Italy | Grape variety: Glera (Prosecco Superiore)

CHAMPAGNE

Champagne Laurent Perrier La Cuvée brut 7.5 dl 88.00
Laurent Perrier, Tours-sur-Marne
Region: Champagne, Frankreich | Grape variety: Pinot Noir, Pinot Meunier, Chardonnay

SWISS WHITE WINE

Brienzer Wyse Blanc de Chamoson Chamoson Region: Valais Grape variety: Chasselas	5 dl	28.00
Heida Grand Métral Provins Sion Region: Valais Grape variety: Heida	7.5 dl	61.00
Fendant Les Murettes AOC Robert Gilliard, Sion Region: Valais Grape variety: Heida	7.5 dl	59.00
Riesling – Sylvaner Rebbaugenossenschaft Spiez, Spiez Region: Bern Grape variety: Riesling-Sylvaner	7.5 dl	55.00
Stamm's Nr. 3 WeinStamm, Thayngen Region: Schaffhausen Grape variety: Müller-Thurgau, Chardonnay	7.5 dl	57.00
Saint-Saphorin AOC Patrick Fonjallaz, Saint-Saphorin Region: Vaud Grape variety: Chasselas	5 dl	32.00

FRENCH & ITALIAN WHITE WINE

Sancerre AOC Domaine Daulny, Verdigny Region: Loire Grape varieties: Sauvignon blanc	7.5 dl	59.00
Chardonnay DOC Alois Lageder Region: South Tyrol Grape variety: Chardonnay	7.5 dl	56.00

SWISS ROSÉ WINE

Dôle Blanche "Mir isch glych" AOC Ruthisauser, Uvier Region: Valais Grape variety: Pinot Noir, Gamay	5 dl	32.00
Œil de Perdrix Neuchâtel AOC Château d'Auvernier, Neuchâtel Region: Neuchâtel Grape variety: Pinot Noir	7.5 dl	61.00

SWISS RED WINE

Lötschberg-Wy Salvagnin AC Hammel SA, Rolle Region: Vaud Grape variety: Pinot Noir, Gamay	5 dl	30.00
Cornalin du Valais AOC Réserve des Administrateurs Cave Saint-Pierre, Chamoson Region: Valais Grape variety: Cornalin	7.5 dl	75.00
Cuvée Intro Rebbaugenossenschaft Spiez, Spiez Region: Bern Grape variety: Pinot Noir, Cabernet Jura, Gamaret, Garanoir	7.5 dl	59.00
Maienfelder Pinot Noir von Salis, Maienfeld Region: Graubünden Grape variety: Blauburgunder	7.5 dl	66.00
Prà Rosso DOC Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	55.00

AUSTRIAN RED WINE

Unplugged Zweigelt 7.5 dl 66.00
Hannes Reeh, Andau
Region: Lake Neusiedl | Grape varieties: Zweigelt

ITALIAN & SPANISH RED WINE

Neprica Primitivo 7.5 dl 45.00
Tormaresca, Castel del Monte
Region: Apulia | Grape varieties: Primitivo

Summa Summarum Rosso IGT 7.5 dl 42.00
Summa Summarum, Puglia
Region: Apulia | Grape varieties: Negroamaro

Celeste Torres DO 7.5 dl 67.00
Miguel Torres, Pago del Cielo
Region: Ribera del Duero | Grape varieties: Tempranillo

Finca Antigua Crianza 7.5 dl 46.00
Bodegas Finca Antigua, Toledo
Region: La Mancha | Grape varieties: Tempranillo



GOOD TO KNOW

ORDERS

We are happy to accept your order up to 14 working days before the date of the event.

We only serve set menus, appetisers and buffets for a certain minimum number of people. If there are fewer people in your group, please enquire about our à la carte offering or let us advise you.

Please limit your request to one menu per group. For vegetarian or vegan guests, please select an alternative from our suggestions or send us an enquiry. We are happy to take allergies into consideration – please inform us of them in good time.

We can only serve buffets on charter trips.

We charge a flat-rate fee of CHF 150 for banquet requests for 150 or more people to cover administration and logistics costs.

PRICES

We reserve the right to make price and product adjustments during the season.

CHANGE TO THE NUMBER OF GUESTS

Please inform us of the binding number of people up to five working days before the event. This number is final for invoicing. We cannot take any subsequent changes into account.

TABLE DECORATION AND MENU CARDS

We would be happy to order flower arrangements for you at cost (from CHF 35).

Candles are not permitted on the boats for reasons of safety.

We can print a menu card (one per four people) upon request for any event. Each menu card is charged at CHF 1.50 per card.

MINIMUM CONSUMPTION

For all extra trips, the minimum sale amount is CHF 350 for the first hour and CHF 150 for each additional hour. If the minimum sale amount is not reached, we will issue an invoice for the difference. The minimum sale amount will be higher if only drinks and service are requested for an extra trip and the number of guests requires more than just one employee.

EMPTY TRIPS AND WAITING TIMES

We charge CHF 70 per employee per hour for empty trips and waiting times during the event.

INVOICING AND PAYMENT

All prices are listed in Swiss francs (CHF) including 8.1 % VAT. We accept cash and credit cards (Visa, MasterCard, American Express, Maestro, Postcard) as payment methods. We issue invoices starting from CHF 300.

CONCESSIONS FOR CHILDREN

Only on menu prices

- Up to 5 years: free
- 6 – 11 years: 50 %
- As of the age of 12, the regular price applies.

TERMS AND CONDITIONS

GENERAL TERMS AND CONDITIONS

1 Service provided by the Caterer

The Customer assigns the catering at the event exclusively to SV (Schweiz) AG ("Caterer") in accordance with the detailed quote ("Catering"). The Caterer undertakes to proceed diligently in the provision of catering. It endeavours to carry out the catering on time and to the complete satisfaction of the Customer. It attaches great importance to exceptional quality when selecting food and drinks.

2 Agreement between the Customer and the Caterer

The Caterer shall submit a detailed catering quote for the event in question based on the information provided by the Customer. An Agreement is concluded as soon as the Customer returns the quote or confirmation to the Caterer in writing. Details of the Agreement between the Customer and the Caterer can therefore be found in the written order confirmation and its appendices, whereby the appendices form integral elements of the Agreement between the parties (collectively the "Agreement"). In the event of any discrepancies between the Agreement and these "General Terms and Conditions" ("Terms and Conditions"), the provisions set out in the order confirmation and its appendices take precedence.

3 Change to the number of guests

The Customer must inform the Caterer of any change to the number of guests at least five working days before the event; this should be done in writing if possible. Subsequent changes cannot be taken into account. The Caterer will invoice the Customer for any additional people.

4 Minor alterations

The Caterer reserves the right to make minor alterations to its services in the event of short-notice changes in the market supply caused by unavailable goods or massively increased prices. It shall take the interests and wishes of the Customer into account and ensure the order is completed in an equivalent manner.

5 Deposit

If the Catering exceeds the value of CHF 10,000, a deposit amounting to 70% of the calculated costs will be due upon acceptance of the order confirmation

by the Customer. The deposit must have been credited to the Caterer's account at least 10 days before the event.

6 Cancellation

If the Customer cancels an order, the Caterer will charge the following costs:

- Up to 10 working days before the event: no charge
- 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)

If the cancellation occurs later than this, 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. It is responsible for the selection and quality of suppliers and it shall ensure the necessary logistics. Purchases are made at the Caterer's expense. The Caterer is therefore responsible for determining the quantities, pricing and payment terms with the suppliers. The Customer shall not incur any obligations or claims arising from the Caterer's agreements with its suppliers.

8 Invoicing and payment

After the event has taken place, the Customer shall receive an invoice from the Caterer. This must be paid within 30 days of the invoice date without deduction of any discount.

9 Partial invalidity

If a provision of the Agreement contradicts a mandatory legal provision, the legally permissible provision that comes closest to the original intention of the party shall apply instead 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 governed by 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).





The background is a solid teal color with a subtle, wavy texture resembling water. In the lower half, there are several overlapping, abstract shapes in white, a darker teal, and a light teal, creating a layered, geometric effect.

Onboard catering for Lake Thun and Lake Brienz
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