



LAKE THUN 2024

CATERING SERVICES



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

Dear guests,

A boat trip on the beautiful Lake Thun 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.

GOURMADOR, ZOLLIKOFEN

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

DORFMETZGEREI NUSSBAUM, REUTIGEN

The Nussbaum family has been running their butcher's shop with its own slaughterhouse for over 20 years. The butcher's shop offers regional products from its own slaughterhouse, along with high-quality sausages.

BORKI BECK, THUN

This regional bakery with shops in Thun, Steffisburg and Blumenstein impresses guests with freshly baked goods, confections and exceptional cakes.

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.

VOM CHÄSER, WORB

As a sales partner, the Worb-based cheese maker helps small, often family-run cheese dairy businesses across Switzerland. They focus on developing and marketing innovative new products as well as friendly and fair cooperation with all involved.

"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

NIBBLES

Crisps, nuts, savoury snacks, unlimited per person 9.00

MEDITERRANEAN SELECTION

For 10 or more people

30g Kalamata olives, 30g Sbrinz Möckli cheese, and 30g sweet and sour peppers stuffed with cream cheese, served with focaccia 16.00

LAKE THUN SELECTION

For 10 or more people

30g Ballenberg dried sausage, 30g Hobelkäse cheese and 30g semi-hard cheese from Amsoldingen with dried fruit and nuts, served with plaited butter bread 19.50

BERNESE HIGHLAND SELECTION

For 10 or more people

20g Stockental dry-cured ham, 20g Mostbröckli cured beef and 20g Ballenberg dried sausage, 20g Ballenberg cured bacon, 20g Hobelkäse cheese and 20g semi-hard cheese from Amsoldingen served with plaited butter bread, gherkins, silverskin onions, a variety of dried fruit and nuts 24.00

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

Homemade savoury nut granola 50g	5.00
Kalamata olives 50g	4.50
Curried cashew nuts 50g	4.50

Individual items

Sweet and sour pepper with cream cheese	2.00
Focaccia square with cream cheese and dried tomatoes	3.00
Assorted tortilla rolls filled with smoked salmon, curried chicken, Serrano ham, goat's cheese and vegetables	Platter of 24 38.00 Platter of 48 58.00
Mini brioche with smoked salmon tartare	4.00
Mini brioche with herb cream cheese	3.00
Mini brioche with roast beef and tartar sauce	4.00
Duck mousse terrine with fig	5.00

Mini lye roll filled with mustard butter and an option of:
ham, salami, dry-cured ham, roast beef or smoked salmon
Amsoldingen cheese or brie

Minimum order quantity per variety: 15

Served in a glass jar

Couscous salad with tomatoes, cucumber and parsley (VEGAN)	4.00
Asian mango and vegetable salad with mangrove shrimp	8.50

Skewers

Amsoldingen cheese skewer with grape	4.00
Tomato-mozzarella skewer	4.00
Two-tone melon skewer with dry-cured ham from Stockental	4.50
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

Soup "usem Tassli": Gazpacho Coconut curry Carrot and ginger Cream of pumpkin (September–December)	6.50
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
Onion pakora with a mint dip (VEGAN)	3.00
Mini pocket pie with a beef filling	2.50
Chicken satay skewer with peanut butter sauce	4.50
Vegetable falafel with hummus (VEGAN)	3.00

CANAPÉS

Individual items

Ham, salami, tuna mousse, herb cream cheese, egg or smoked salmon <i>Minimum order quantity: 8 per canapé type</i>	4.50
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SANDWICHES BY THE METRE

Per metre

Light, crispy baguette with ham, salami, cheese or tomato and mozzarella	88.00
with roast beef or smoked salmon	98.00
<i>Minimum order quantity: 1 metre, 1 baguette provides 15–20 portions</i>	

LIGHT BITES

For 15 or more people

Afternoon snack plate 20g Ballenberg dried sausage, 20g Stockental dry-cured ham, 20g dried meat, 20g salami, 20g Ballenberg cured bacon, 20g cold cuts, 20g Hobelkäse cheese, 20g Amsoldingen semi-hard cheese, butter, gherkins, silverskin onions and bread	31.00
1 pair of small smoked pork sausages with mustard, potato salad and Bernese plaited bread	19.00
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, nut granola and tomato-apricot chutney	24.00

3- & 4-COURSE MEALS

OUR CLASSICS

For 10 or more people

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

Niesen menu

46.00

Market salad with savoury nut granola and house dressing

~

Beef meatloaf with creamy rosemary sauce
Mashed potatoes and market vegetables

~

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

Pinot Noir Classic 50 cl 38.00
Nadine Saxer, Neftenbach
Region: Zurich, Switzerland
Grape variety: Pinot Noir

Niederhorn menu

48.00

Market salad with savoury nut granola and house dressing

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

~

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

Stockhorn menu

52.00

Market salad with savoury nut granola and house dressing

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Beef stroganoff made with top rump strips, served with creamy paprika sauce
Bell pepper slices, mushrooms and buttered pasta

~

Panna cotta with forest berry compote

Recommended wine pairing

Summa Summarum 75 cl 42.00
Summa Summarum, Veneto
Region: Veneto, Italy
Grape variety: Pinot Grigio

Neprica Primitivo 75 cl 45.00
Tomaresca, Castel del Monte
Region: Apulia, Italy
Grape variety: Primitivo

Blümlisalp menu

68.00

Salad leaves with Hobelkäse cheese, Stockental dry-cured ham,
savoury nut granola and 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 pairing

Spiezer Riesling Sylvaner 75 cl 55.00
Rebbau Genossenschaft Spiez
Region: Bern, Switzerland
Grape variety: Riesling Sylvaner

Cuvee Intro 75 cl 59.00
Rebbau Genossenschaft Spiez
Region: Bern, Switzerland
Grape variety: Pinot Noir, Cabernet Jura,
Gamaret, Garanoir

SEASONAL MENUS

Please note that at least 3 hours are required for 4-course meals.

Spring & summer

85.00

We serve this menu from April to August.

Colourful salad of tomato, melon and mozzarella with basil pesto

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Cream of asparagus soup (April to June)
Andalusian gazpacho (June to August)

~

Roast veal shoulder with creamy rosemary sauce
Potato gratin and ratatouille

Vegetarian alternative:
ravioli filled with ratatouille and cheese

~

Vanilla panna cotta with forest berry compote

Recommended wine pairing

Saxer Sauvignon Blanc 75 cl 65.00
Nadine Saxer, Neftenbach
Region: Zurich, Switzerland
Grape variety: Sauvignon Blanc

Cornalin du Valais AOC 75 cl 75.00
Cave Saint-Pierre, Chamoson
Region: Valais, Switzerland
Grape variety: Cornalin

Autumn & winter

85.00

We serve this menu from September to March.

Lamb's lettuce
with chopped egg, bacon and nut granola

~

Cream of porcini mushroom soup with additional cream

~

Tangy braised beef
Potato mousseline with fried onions
and glazed root vegetables

Vegetarian alternative:
ravioli filled with ratatouille and cheese

~

Homemade gingerbread parfait with red wine plums

Recommended wine pairing

Heida Grand Métral
Provins, Sion
Region: Valais, Switzerland
Grape variety: Chasselas

75 cl 61.00

Zweigelt Ried Pahlen
Weingut Alexs, Gols
Region: Lake Neusiedl, Austria
Grape variety: Zweigelt

75 cl 58.00

COMPONENTS FOR YOUR BESPOKE MENU

STARTERS

Green salad with nut granola	10.00
Mixed salad with nut granola	12.00
Colourful salad of tomato, melon and buffalo mozzarella with basil vinaigrette	17.00
Lamb's lettuce with chopped egg, bacon and savoury nut granola <i>We serve this dish from September to January</i>	16.00
Burrata Pugliese with grape tomatoes, rocket and basil vinaigrette	19.50
Beef carpaccio with herb pesto and Grana Padano	19.00
Norwegian smoked salmon and quark terrine with salad garnish and brioche	19.00
Vitello forello with capers, onions and sprouts	19.00
Tuna sashimi (raw) with teriyaki, wasabi, cucumber and apple	26.00
Beetroot carpaccio with pomegranate and walnut vinaigrette (VEGAN)	17.00

HOMEMADE SOUPS

Price per portion	13.00
Gazpacho	
Coconut curry	
Carrot and ginger	
White wine foam soup with vegetable brunoise	
Cream of asparagus soup (May–June)	
Pumpkin soup (September–December)	

MAIN COURSES

Meat

Beef meatloaf with creamy rosemary sauce Mashed potatoes and carrots	34.00
Pork schnitzel with creamy mushroom sauce Buttered pasta and halved peach with cream	33.00
Sliced chicken with curry sauce Rice and small fruit garnish, krupuk cracker	36.00
Braised beef stroganoff made with top rump strips, served with paprika cream sauce Bell pepper slices, mushrooms and buttered pasta	38.00
<i>Surcharge for beef fillet as the meat component, per person</i>	11.00
Baked corn-fed chicken breast with sage jus Porcini mushroom risotto and fried courgette	39.00
Pan-fried pork fillet medallions with sage wrapped in bacon, rich Merlot jus Schupfnudel pasta and market vegetables	41.00
Pan-fried beef entrecôte steak, cooked rare, with pearl onion jus Rosemary potatoes and seasonal market vegetables	52.00
Beef fillet "Blümlisalp" with Bearnaise sauce Potato gratin and ratatouille vegetables	56.00
Slow-cooked veal shoulder with creamy rosemary sauce with potato gratin and ratatouille vegetables	46.00
Emmental veal ragout with saffron sauce Pasta and glazed carrots	38.00

Meat cooked on a hot stone

For a maximum of 40 people

We also offer meat cooked on a hot stone on the boat MS Stadt Thun.
Ask about our current hot stone offerings.
Provided by arrangement. Only available with pre-order/pre-selection.

Fish

Discount if served as a starter

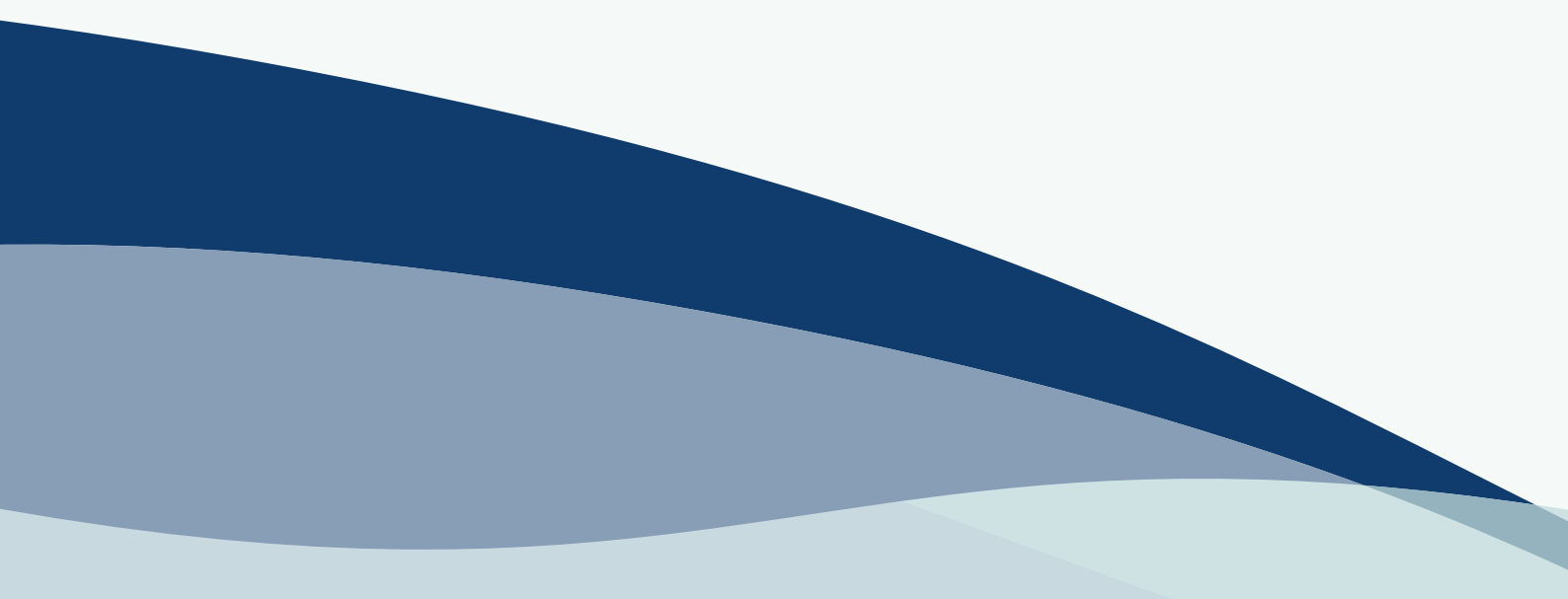
	8.00
Deep-fried perch fillets in beer batter Tartar sauce and chive potatoes	36.00
Poached Grabenmühle trout fillets with orange hollandaise White wine risotto and spinach	40.00
Fried salmon tranche wrapped in Serrano ham with black rice, saffron sauce and spinach with Lenker Bleu	42.00

Vegetarian

Seasonal pasta dish	28.00
Alpine macaroni with potatoes, fried onions and apple purée	28.00
Truffle ravioli with ricotta filling, walnuts and spinach	28.00
Mediterranean gnocchi with grilled vegetables and Grana Padano	28.00
Wild mushroom risotto with confit vine tomatoes and Grana Padano	28.00
Quorn stroganoff with tomato sauce Bell pepper and mushrooms, with spätzli pasta	29.00

Vegan

Sweet potato and chickpea curry with spinach and almond rice	28.00
Ravioli with carrot and parsley filling and olive oil with confit cherry tomatoes and Kalamata olives	26.00



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
“Lifebuoy meringues” with vanilla and strawberry ice cream and cream	14.00
Mango and passion fruit cheesecake with a pineapple-sesame salad	15.00
Light and airy Grand Marnier parfait with orange salad	14.00
“Capitano” seasonal dessert plate with four components	16.00
Warm mini chocolate cake with fruit garnish and vanilla ice cream	14.00
Triple chocolate mousse slice with berries and crumble	14.00

Ice cream & sundaes

Frozen yoghurt with 4 different toppings	9.00
<i>Limited machine availability; bookable from Friday to Tuesday for 20 to 40 people</i>	
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	
Nesselrode sundae	14.00
Vermicelles with meringue, vanilla ice cream and whipped cream	

Cakes and gâteaux

Price per portion

Chocolate truffle cake from the Borki bakery in Thun	8.80
Forest berry cake filled with vanilla cream	8.00

We enjoy a great partnership with the Borki bakery from Thun. 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.

Please note that at least 3 hours are required for these buffets.

LAKE THUN BUFFET

Price per person

92.00

Starters

A symphony of smoked salmon and smoked trout fillet with horseradish and capers
Vegetable terrine with herb vinaigrette

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 dressing, chopped egg, croutons and Bernese plaited bread

Main courses

Roast loin of veal from the Nussbaum Reutigen butcher's shop in Simmental, with creamy wild mushroom sauce (carved in front of the guest)

Poached salmon fillet with herb sauce

Bernese saucisson on creamed leeks

Mediterranean gnocchi with vegetables

Potato gratin

Seasonal market vegetables

Desserts

Caramel pudding

Chocolate mousse

Fresh fruit salad

Cream slice squares

Brownies

Mini cheesecake

PASTA BUFFET

Price per person

68.00

Starters

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

Main courses

Fine pasta with prawns, diced tomatoes and garlic

Casarecce Ragù di Manzo "Bolognese"

Tortelli filled with ricotta and spinach with basil pesto

Mediterranean gnocchi with vegetables

Desserts

Tiramisu, panna cotta, fresh fruit salad, torta della nonna, amaretto mousse

Italian cheese selection, olive oil and bread

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

Swiss cheese selection with hard and soft cheese "vom Chäser" from Worb garnished with dried fruit, nuts and fruit bread

Doughnut wall each 2.60

4 doughnuts with different fillings from our "doughnut wall"
Minimum order quantity: 72

OFFERINGS ON THE MS STOCKHORN

We serve the following offerings on our smallest boat, MS Stockhorn, for reasons of quality and the lack of kitchen infrastructure:

Appetisers, grill buffet or fajitas (unlimited)

Hot pot

Brunch

We would be happy to advise you regarding alternative offerings.

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

FONDUE & RACLETTE

Fondue & raclette are only available on extra trips

We recommend the following starters to pair with our fondue and raclette:

Colourful salad leaves with fried bacon, apple and croutons	14.00
Highlands platter Simmenfluh – sausage, Reutigen smoked meat and Stockental BEO dry-cured ham	24.00

CHEESE FONDUE

Price per person 35.00

Schangnau cheese fondue with bread
made with exquisite speciality cheeses from the Hogant cheese dairy

You can also customise your fondue with various components:

With additional potatoes and vegetables	per person	5.00
Truffle fondue from 5 people	per person	8.00
Tomato fondue from 5 people	per person	2.00

HOT POT

Price per person 52.00

Hot pot (unlimited)
with chicken, beef and pork, various sauces (garlic, tartar, cocktail and curry)
This is served with rice, chips and homemade pickled vegetables

RACLETTE

Price per person 39.00
Stove rental flat rate + 150.00

Raclette from the buffet (unlimited)
with homemade pickled vegetables and raclette potatoes

Additionally with bacon and fried onions per person 7.00

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, ginger & lemon	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	3.3 dl	4.90
	1 l	13.00
Ramseier apple juice	1 l	13.00
Coca-Cola	5 dl	5.70
Coca-Cola Zero	5 dl	5.70
Rivella red or blue	5 dl	5.70
Adelbodner Bärtee lemon-thyme	5 dl	5.70
Adelbodner carbonated apple juice	5 dl	5.70

FRESH FRUIT JUICE

Price per litre

36.00

Minimum quantity: 3 litres

Orange juice, freshly squeezed

HOME-MADE ICED TEA

Price per 5 litres

62.00

Minimum quantity for production reasons: 5 litres

Green tea & hibiscus

PUNCHBOWLS

Price per litre

Minimum quantity: 3 litres

without alcohol with alcohol

Raspberry punchbowl

36.00 46.00

Seasonal fruit punchbowl

36.00 46.00

BEER

Rugenbräu Spezial hell

3.3 dl 5.00

Rugenbräu alcohol-free

3.3 dl 5.00

Rugenbräu Panaché

3.3 dl 5.00

Rugenbräu Zwickel (naturally cloudy)

3.3 dl 6.50

Rugenbräu Lager hell

5 dl 6.50

Ramseier "Suure Moscht" apple cider

5 dl 6.50

SWISS SPIRITS

Williams Tradition, Fassbind	2 cl	8.00
Kirsch Tradition, Fassbind	2 cl	8.00
Vieille Prune, Fassbind	2 cl	8.00

ITALIAN SPIRITS

Grappa di Paesanella Barolo	2 cl	8.50
Grappa di Paesanella Amarone barrique	2 cl	8.50

LONG DRINKS

Absolut Vodka	4 cl	16.50
Havana Club 3 años rum light	4 cl	16.50
Havana Club Añejo Especial rum dark	4 cl	16.50
Xellent Swiss Edelweiss 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) Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grape variety: Sauvignon blanc, Muscat	7.5 dl	39.00
Mauler Cordon Rosé brut Grand Vin Mousseux Suisse Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grape variety: Pinot Noir	7.5 dl	62.00

PROSECCO

Anima Prosecco Treviso DOC L'Anima di Vergani, Asolo Region: Venice, Italy Grape variety: Glera (Prosecco)	7.5 dl	62.00
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CHAMPAGNE

Champagne Laurent Perrier La Cuvée brut Laurent Perrier, Tours-sur-Marne Region: Champagne, Frankreich Grape variety: Pinot Noir, Pinot Meunier, Chardonnay	7.5 dl	88.00
Champagne Laurent Perrier Cuvée Rose brut Laurent Perrier, Tours-sur-Marne Region: Champagne, Frankreich Grape variety: Pinot Noir	7.5 dl	128.00

SWISS WHITE WINE

Riesling – Sylvaner Rebbaugenossenschaft Spiez, Spiez Region: Bern Grape variety: Riesling-Sylvaner	7.5 dl	55.00
Sauvignon Blanc Nadine Saxer, Neftenbach Region: Zurich Grape variety: Sauvignon Blanc	7.5 dl	65.00
Saint-Saphorin AOC Patrick Fonjallaz, Saint-Saphorin Region: Vaud Grape variety: Chasselas	5 dl	32.00
Heida Grand Métral Provins Sion Region: Valais Grape variety: Heida	7.5 dl	61.00
Tra Noi Bianco di Merlot Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	58.00

FRENCH WHITE WHINE

Côte du Rhône Blanc AOP Etienne Guigal, Ampuis Region: Côte du Rhône Grape varieties: Viognier, Roussanne, Marsanne	7.5 dl	45.00
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SPANISH WHITE WINE

Demuerte White WineryOn Demuerte, Yecla Region: Murcia Grape varieties: Sauvignon blanc, Verdejo	7.5 dl	56.00
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ITALIAN WHITE WINE

Grillo di Sicilia DOC Feudo dei Sani, Sicily Region: Sicily Grape variety: Grillo	7.5 dl	39.00
Summa Summarum Pinot Grigio delle Venezie DOC Summa Summarum, Veneto Region: Venice Grape variety: Pinot grigio	7.5 dl	42.00
Soave DOC (Magnum) Cantina di Negrar, Valpolicella Region: Venice Grape variety: Soave	1.5l	59.00
Arneis DOCG Prunotto, Alba Region: Piedmont Grape variety: Arneis	7.5 dl	65.00

ROSÉ WINE

Dôle Blanche "Mir isch glych" AOC Ruthisauser, Uvier Region: Valais Grape variety: Pinot Noir, Gamay	5 dl	32.00
Rose di Rosa Venezia IGT Borgo Molino, Roncadelle Region: Venice Grape variety: Raboso, Cabernet Sauvignon	7.5 dl	42.00

SWISS RED WINE

Cuvée Intro Rebbaugenossenschaft Spiez, Spiez Region: Bern Grape variety: Pinot Noir, Cabernet Jura, Gamaret, Garanoir	7.5 dl	59.00
Pinot Noir Classic Nadine Saxer, Neftenbach Region: Zurich Grape variety: Blauburgunder	5 dl	38.00
Prà Rosso DOC Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	55.00
Cornalin du Valais AOC Réserve des Administrateurs Cave Saint-Pierre, Chamoson Region: Valais Grape variety: Cornalin	7.5 dl	75.00

AUSTRIAN RED WINE

Zweigelt Ried Pahlen Weingut Alexs, Gols Region: Lake Neusiedl Grape varieties: Zweigelt	7.5 dl	58.00
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ITALIAN RED WINE

Summa Summarum Rosso IGT Summa Summarum, Puglia Region: Apulia Grape varieties: Negroamaro	7.5 dl	42.00
Neprica Primitivo Tormaresca, Castel del Monte Region: Apulia Grape varieties: Primitivo	7.5 dl	45.00
Brancaia TRE IGT Tenuta Brancaia, Tregole Region: Tuscany Grape varieties: Sangiovese, Cabernet Sauvignon, Merlot	7.5 dl	59.00
Anima Amarone della Valpolicella Classico DOCG L'Anima di Vergani, Valdobbiadene Region: Venice Grape varieties: Corvina Veronese, Rondinella, Corvione	7.5 dl	77.00

SPANISH RED WINE

Finca Antigua Crianza Bodegas Finca Antigua, Toledo Region: La Mancha Grape varieties: Tempranillo	7.5 dl	46.00
Demuerte Gold WineryOn Demuerte, Yecla Region: Murcia Grape varieties: Monastrell, Syrah, Garnacha	7.5 dl	75.00

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).







Onboard catering for Lake Thun and Lake Brienz
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