

Banquett documentation



Good to Know

Events to 1700 Person

Various rooms in the Parkhotel as well as the large event hall next door from 650 - 2600m² are available for your event.

Flowers

Bring the arrangements with you or let us organize the flowers for you?

Fireworks or spray candles

No indoor fireworks are permitted anywhere in the hotel or in the event hall. Sparklers are permitted, but the hotel must be informed of this and the size. The launching of sky lanterns is prohibited.

Menu

We are happy to help you put together a menu.

For our à la carte restaurant this rule applies from 10 persons. A separate selection is of course possible for vegetarians, vegans, allergy sufferers and children.

Seat covers

Would you like a special ambience for your event? Our chair covers for CHF 10.00 per chair will add elegance to any festivity.

Extension

It is possible to extend the opening hours after 00:00. We must apply to the city for an extension up to a maximum of 02.00 a.m., the costs of which are borne by the organizer. In addition, CHF 400.00 will be charged for the additional workload of our employees for every hour after midnight.

Prepayment

For weddings and large events, we reserve the right to request a deposit of 50% of the estimated turnover.

Aperitif suggestions (from 10 Person)

Aperitif « simple and nobel » Mammoth cheese chorizo dried tomatoes Mini chees- leek cakes Cherry tomato - mozzarella- skewers Bread	per person	13
Aperitif « Classic » Alsatian style tarte flambée Colorful vegetable sticks herb-crème fraîche Grissini raw ham Carott soupe ginger in the espresso cup Baked plum bacon coating	per person	15
Aperitif « Mediterranean » Marinated Greek olives Bruschetta tomatoes basil Spinach cakes Grilled courgette dried tomato on skewers Salty macaron goat cheese figs thyme	per person	18
Aperitif « Parkhotel » Mostbröckli raw ham mammoth cheese marinated olives dried tomatoes tête de moine Aare camembert	per person	15

Nothing suitable?

You are also welcome to discuss your aperitif with us individually.

Fine aperitif canapés

to compile yourself (mind. 10 piece per unit)

Cold appetizers

Mammutkäse chorizo dried tomatoes	person	7.5
Marinated olives	person	4.5
Homemade, fresh canapés:		
with smoked salmon	pcs.	5.5
with beef tatar	pcs.	5
with raw ham	pcs.	5
with thon or egg	pcs.	4.5
with celery, Gruyère cheese or cream cheese	pcs.	4.5
with salami or ham	pcs.	4.5
Grissini raw ham	pcs.	3
Melon raw ham skewers	pcs.	3.5
Cherry tomato-mozzarella-skewers	pcs.	3.5
Bruschetta tomatoes basil	pcs.	3.5
Crostini with roast beef tomatoes coriander guacamole	pcs.	6.5
Feta cheese paprika poppy seed coating	2 pcs.	2
Ham rolls herb-cream cheese	pcs.	3
Vegetable sticks herb-crème fraîche	person	3
Crevettes „Cocktail“	jar	5.5
Grilled courgette dried tomato on skewers	pcs.	3
Gazpacho „Andalouse“ (cold Spanish vegetable soup)	jar	3.5
Cucumber-yoghurt cold soup (Tarator)	jar	3.5
Stuffed tortillas with smoked salmon chicken curry serrano ham	person	4.5
goat cheese vegetables		
Nuts chips	person	3
Homemade spiced nuts	person	4

Our prices are in CHF and include VAT.

Warm snacks

Mini chees-leek cakes	2 pcs.	3.5
Filled puff pastry (mushrooms cheese-ham tomato-mozzarella spinach-cheese)	4 pcs.	5
Ham croissants	pcs.	3
Spinach cake	pcs.	4
Appenzeller Surchoix cake	pcs.	4
Beefballs (3 Stk.) with tomato coulis	portion	4
Chicken-satay- skewer (CH) peanut dip	pcs.	7.5
Baked plum bacon coating	pcs.	2
Currywurst Parkhotel	portion	4.5
Vegetable spring rolls (20g) sweet chili sauce	pcs.	2.5
Carrot soup ginger in an espresso cup	cup	4.5
White wine soup in an espresso cup	cup	4.5
Falafel yoghurt mint dip	portion	3
Mini empanadas Mexican beef	pcs.	2.8
Mini empanadas mediterranean vegetables	pcs.	2.8
Tarte flambée	pcs.	2.8

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Suggestions from the chef

Schlemmermenu

Hay soup | milk topping

Half-cooked Scottish salmon | mustard honey sauce
crusty bread | salad bouquet

Veal fillet meadillon | sherry cream sauce
lettuce | semolina galettes

Chocolate mousse | mango salad | chocolate chili sorbet

87

Menu Comme il faut

Watercress soup

Nut salad | smoked chicken breast | crusty bread chips
Colorful sprouts | «Graffiti» cauliflower

Marinated pork loin | mustard | herb
Colorful vegetable rose | potato gratin

Apple strudel | vanilla ice cream

65

Menu Einfach & Nobel

Cucumber cold soup «Taraton» | curd | dill

Tender chicken breast | thyme cream sauce
Vegetable bouquet | potato croquettes

Homemade tiramisu | Willisauer ringli | oranges

55

Menu Vegan

Spicy vegetables tartare | crispy glass noodles

Green mountain balls | lentil pasta | tomato salsa
Peperoncini | spring onions | parsley

Fruit salad | mint | homemade orange sorbet

49.5

Menu Meatless happy

Rusish salad | wasabi tapioca crackers

Sweet potato gnocchi | leek | sautéed pears
white wine sauce | sliced Belper tuber

Lukewarm hazelnut flan | plums | cinnamon foam

49.5

Buffet Parkhotel

Starters

Mixed leaf salad | croutons | cores (*French and Italien dressing*)
3 raw vegetable salads (saesonal)
Vegetable cream coup
Courgette- and pepperoni antipasti
Crevettes "cocktail" in a jar
Spinach cakes
Cold roastbeef | tartar sauce
Bread station | whipped onion butter

Main course

Saltimbocca of chicken breast | alpine herb jus
Salmone tranche | lemon sauce
Beef shoulder roast | red wine sauce
Quorn slices with forest mushroom sauce

In addition

Potato gratin	cauliflower romanesco
rice	carrot and cabbage parsley

Dessert

Mini muffins filled
Fruit salad
Chocolate mousse
Pear- guava- mandarin smoothie
Tiramisu | Willisauer ringli

Suggestions for compiling

Cold starters

Season leaf salad croutons	12
Mixed salad (4 seasonal varieties)	14
Nut salad bacon croutons egg depending on the season	15
Salad dressings of your choice:	
<i>Honey-orange sauce raspberry dressing</i>	
<i>French dressing Italien dressing</i>	
iceberg lettuce bacon strips croutons mammoth chesse French dressing	16
Mixed leaf salad honey-balsamic dressing smoked chicken breast mango crusty bread chips	18
Russian salad wasabi tapioca crackers	16
Spicy vegetable tartare crispy glass noodles	16
Cauliflower „Panna Cotta “ herb bisquel hazelnut emulsion	17
Gazpacho „Andalouse“ (cold Spanish vegetable soup)	12
Melons and cherry could soup	13

Intermediate course

Sorbet as an intermediate	per ball	7
- wish with Prosecco		+7

Warm starters / soups

Lukewarm mushroom ragou puff pastry pillows herb salad	18
Half cooked Scottish salmon crusty bread mustard-honey sauce salad bouquet	21.5
Arancini tomato couis	16
Vegetable bouillon pancake julienne	8.5
Vegetable cream soup of your choice (e.g. carrot, broccoli, fennel etc.)	12

Pasta / Vegetarian

	Appetizer	Main course
Bio-ricotta ravioli white wine sauce orange rocket	16	25
Sweet potato gnocchi leek pear white wine sauce Belper tuber	16	25
Spaghettini tomato salsa quorn peperoncini spring onions parsley	16	27
Spaetzli pan sauerkraut spinach carrots	16	28
Linguine tomato pesto rocket cheese crumble	16	28

Fish

Roasted sea wolf fillet Pernod foam Wild rice fennel tomato	21	40
Fried swiss pike-perch fillet crispy rice balls mediterranean vegetable fan	22	41
Turbot orange hollandaise beetroot couscous celery sticks	24	43
Sautéed salmon tranche potato gnocchi saffron leek vegetables	21.5	40.5

Main course

Chicken breast 160g thyme cream sauce	28.5
Chicken slices curry sauce roasted nuts	28
Mixed meat loaf (pork/beef) Pommery mustard sauce	27.5
Pork steak 180g café de Paris	28.5
Roast pork loin 180g shallot sauce	28.5
Pork filet medaillons 160g calvados sauce	37.5
Beef shoulder roast strong red wine sauce	34
Beef stroganoff sour cream	32
Bone matured roast beef 180g roasted in one piece with sauce of your choice:	51
Red wine jus café de Paris pepper sauce alpine herb jus	
Beef filet 160g café de Paris	56
Veal steak/ Veal sirloin (180g) sauce béarnaise	57
Veal filet medaillons 160g sherry cream sauce	56
Lamb loin (AUS) 160g served from the oven alpin herb jus	39

Side dishes (1 starch and 1 vegetable side dish included in the price)

- potato gratin	- Semolina dumplings	- Rice
- crougette	- Corn galettes	- Risotto (up to 30 pers.)
- Rissolee potatoes	- Tagliatelle	
- Mashed potatoes	- Spaetzli	
- Fried potatoes		
- French frites (up to 30 pers.)		

In addition

- Glazed diced vegetables roasted nuts	
- Mediterranean vegetables	
- Vichy carrots parsley	- Braised fennel
- Vegetable bouquet	- Lettuce
- Cauliflower egg breadcrumbs	

After service: per person: 25% of the main course price

Our prices are in CHF and include VAT.

Fondue Chinoise Fun

We can offer Fondue Chinoise **from 20 persons** (max. 60 persons) and only in our Brasserie „Terra Svizzera“ or in the Parksaal. Guests can help themselves à discretion from the buffet.

We have put together the following offer for you:

Meat

Meat platter with chicken | pork | beef

We will be happy to advise you if you would like other types of meat. (we are also happy to prepare a vegetarian or vegan alternative if ordered in advance).

Supplements

French frites | rice | cherry tomatoes | silver onions | gherkins
Peach halves | pineapple chunks

Sauces

Please select **3 different sauces** from our range:

- Garlic sauce
- Cocktail sauce
- Mustard sauce
- Tartar sauce
- Curry sauce
- Horseradish sauce
- Herb sauce

Fondue Chinoise à discrétion	per person	49
Fondue « Vegetarian/ Vegan » à discrétion	per person	29.5

Desserts

Homemade tiramisu Willisauer ringli oranges	14
Crème brûlée tonka bean almond crackers apricot sorbet	15
Caramel cobbler cream fruit fan	11
Meringue ice cream	14
Meringue whipped cream raspberry and strawberry sorbet vanilla ice cream	
Chocolate mousse mango salad mint chocolate-chili sorbet	14
Chocolate flan lemon crème dwarf oranges raspberry and – strawberry sorbet	14
Vanille parfait berries crispy puff pastry	14
Langenthaler sweet cider cream cream nut brittle apple cubes	10
Lukewarm hazelnut flan plums airy cinnamon foam	14.5
Tarte Tatin apple calvados sorbet	15
Appel strudel vanilla ice cream	13.5
Saffron panna cotta pear variation chips compote	14
Fruit salad mint	9
	cream addition 1.5
	addition house grappa 1.5
	addition 1 scoop of vanilla ice cream 2.5

Mövenpick ice cream station

You are welcome to order our Mövenpick Ice cream station for dessert. Put together a maximum of six different flavors to suit your mood. Choose from the following varieties:

Swiss Chocolate | Vanilla Dream | Espresso Croquant | Apricot
 Strawberry – Raspberry | Double Cream & Meringue | Lemon & Lime
 Macadamia Dulce de Leche | Coconut

Serviced Mövenpick ice cream station	per person	12.5
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Dessert buffet (from 30 persons)

We are happy to serve you a dessert buffet as a fine finale with delicious, sweet dishes. Please select 6 components from our offer.

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|--|---|
| • Lassi drink (seasonal) | • Caramel cobbler |
| • Smoothie of your choice | • Meringue with cream |
| • White chocolate mousse | • Hazelnut flan |
| • Chocolate mousse | • Melonen with coconut espuma |
| • Langenthaler sweet cider cream | • Appel tarte tatin |
| • Tiramisu with Willisauer ringli | • Vanilla parfait with berries |
| • Apricot and plum tart | • Griessköpfli with plum compote |
| • Saffron panna cotta with pear coulis | • Bavarian cream with raspberry coulis |
| • Crema catalana | • Fruit salad |
| • Chocolate flan | • Muffin with white chocolate, blueberry and almond |
| • Mocca éclair | |
| • Appel strudel with vanilla sauce | |
| • Mini cheesecake lemon | |

Dessert buffet with 6 components	per person	20
Supplement with served Mövenpick ice cream station (max. 6 flavors)	surcharge per person	7
Supplement with a selection of cheese dried fruit salad crispy seed bread	surcharge per person	8

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