



Restaurant
Schloss
Bottmingen

YOUR EVENT AT THE CASTLE OF BOTTMINGEN





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APERITIF DELICACIES

For an aperitif we propose you to pamper your guests with our homemade appetizers and Champagne. Please note that the minimum order per variety is 10 pieces.



price per person

Les Snacks

Homemade and fresh from the oven:

Olive bread and warm puff pastry tuiles

5.00

Les Canapés

per piece

with ham, Salami, egg disks (v), antipasti (v), eggplant caviar (v),
curd cheese with herbs (v), tuna mousse

3.50

marinated salmon, beef tartar, Grisons air dried meat,
marinated shrimps, duck liver, smoked ham

4.50

Les Mises en Bouches froides

per piece

Melon and smoked ham skewer (as per season)

3.50

Tomato and Mozzarella skewer with basil Pesto (v)

3.50

Cream puff with curd cheese (v)

3.50

Les Feuilletés

per piece

Homemade and fresh from the oven:

Ham croissants, leek cake (v), tarte flambée

3.50

Appetizer Packages

Please note that the selection will be done by our Executive Chef, calculated as from 10 persons. The packages are well calculated nevertheless do not replace a full meal.

price per person

Simple	4 cold appetizers	
	homemade olive bread and warm puff pastry tuiles ⇒ calculated for half an hour	18.00
Superior	6 assorted cold and warm appetizers	
	homemade olive bread and warm puff pastry tuiles ⇒ calculated for one hour	24.00
Deluxe	12 assorted cold and warm appetizers	
	homemade olive bread and warm puff pastry tuiles ⇒ calculated for two hours	42.00



COCKTAIL DINATOIRE

Propose your guests a varied Cocktail Dinatoire and invite them to move, discuss and enjoy. Please be informed that the seasonal selection will be made by our Chef de Cuisine and Chef Patissier, calculated as from 10 persons.



price per person

Simple	6 assorted cold appetizers 6 assorted warm appetizers 2 desserts ⇒ calculated for one hour	58.00
Supérieur	8 assorted cold appetizers 8 assorted warm appetizers 4 Desserts ⇒ calculated for two hours	78.00
Deluxe	12 assorted cold appetizers 12 assorted warm appetizers 4 Desserts ⇒ calculated for three hours	98.00
Les Froids à la carte		per piece
	Cold soup as per season (v)	3.50
	Greek salad (v)	3.50
	Bruschetta (v)	3.50
	Focaccia (v)	3.50
	Loch Fyne salmon tartar with citrus fruits	4.50
	Prawns cocktail with avocado	4.50
	Lobster cocktail with grapefruit and avocado	6.00
	Crème brûlée with duck liver	5.00
	Vitello Tonato	6.00
	Club sandwich with chicken and bacon	6.00
	Beef tartar with Parmesan and rocket salad	6.00



Les Chauds à la carte	per piece
Warm soup as per season (v)	3.50
Vegetable spring roll with sweet-sour sauce (v)	3.50
Mini pizza (v)	4.50
Homemade lemon Ravioli with chervil cream sauce (v)	4.50
Seasonal Risotto (v)	4.50
Tuna Tataki	4.50
Mediterranean prawns skewer	4.50
Gratinated scallop with lemon	4.50
Prawns coated with sesame and curry sauce	4.50
Tiger prawns coated in coconut with mango sauce	4.50
Chicken skewer with pineapple	4.50
Lamb Kofta with Tzatziki	4.50
Beef balls with barbecue sauce	4.50
Beef tips with Béarnaise sauce	6.50
Les Douceurs	
Fruit Minestrone	4.50
Fruit mousse (seasonal or exotic)	4.50
Chocolate mousse trilogy	4.50
Tiramisu	4.50
Coconut and raspberry Panna Cotta	4.50
Crème brûlée	4.50
Sorbets as per season	3.50
Mini Cupcakes	2.50

Upon request we can offer you a tailor-made, seasonal Cocktail Dinatoire which will be composed by our Executive Chef



BANQUET MENUS



With the following menu suggestions you have the possibility to compile a tailor-made menu. However please ensure that you compose one unitary menu for all attendees. Now enjoy compiling your personalized menu!

Cold Starters

Seasonal salad with garnitures	20.00
Salad with smoked duck breast, eggs, croutons and walnuts	19.00
Marinated Loch Fyne salmon with dill Mousseline and salad bouquet	25.00
Salmon and scallops Carpaccio with Bergamot citrus olive oil and Crostini	28.00
Grilled king prawns with lime sauce and seasonal salad bouquet	24.00
Delicate seasonal Hors d'Oeuvres platter	32.00
Duo of warm duck- and goose liver terrine, apple-ginger chutney with Port wine sauce	34.00

Soups

Clear beef consommé with Sherry and bone-marrow dumplings	16.00
Carrot cream soup with ginger and dried apricots	16.00
Lemongrass bouillon with scallops ravioli	17.00
Herbal cream soup with salmon stripes	17.00
Elegant lobster bisque with Cognac	19.00

Warm Starters

Warm duck liver with seasonal fruits chutney	21.00
Grilled sea bass filet on saffron fond with pickled tomatoes, salted potatoes	26.00
Sole and salmon paupiette on puff pastry with dill sauce	27.00
Turbot on spinach, Champagne sauce and black Venere rice	28.00
Grilled monkfish and king prawns with red Risotto and parsley with virgin oil	26.00

Norman Hole

The "Norman hole", is a pause between meal courses in order to improve the appetite and make room for the next course. Please find below our choices:

Granny Smith sorbet with Calvados	10.00
Grapefruit sorbet with Campari	10.00
Kalamansi lemon sorbet with Vodka	10.00



Main Courses

Veal

Roasted veal loin with lemon-pepper crust, gratinated potatoes and market vegetables	54.00
Veal filet medallion with pecan crust and creamy Cognac sauce, noodles and market vegetables	54.00
Veal filet stuffed with duck liver and morels, Cognac sauce, noodles and market vegetables	56.00

Duo of beef and veal

Veal filet medallion with herb crust and beef filet medallion with mustard crust, gratinated potatoes and market vegetables	56.00
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Beef

Beef filet in puff pastry with Port wine sauce, dauphine potatoes and, market vegetables	54.00
Roastbeef with Béarnaise sauce, gratinated potatoes and market vegetables	54.00
Braised beef with Barolo red wine sauce, gratinated potatoes and market vegetables	54.00

Poultry

Duck breast and duck liver with caramelized apples and Calvados sauce, Dauphine potatoes and market vegetables	54.00
Chicken breast with morels sauce, Fettuccine and market vegetables	46.00

Lamb

Lamb haunch with tomato and olive compoté, roasted potatoes with shallots and market vegetables	48.00
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Fish

Sole filet with Noilly Prat sauce on spinach leaves, tricolored rice and market vegetables	54.00
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Desserts

Seasonal dessert platter	20.00
Three refreshing sorbets with seasonal fruits	20.00
Fine pineapple tart with passions fruit sauce and litchi sorbet	20.00
Mango Tiramisu and Kalamansi lemon sorbet	20.00
Lemon-basil cube with homemade strawberry sorbet	20.00
Raspberry Vacherin ice-cream cake with warm berries	20.00
Caramelized apple tartlet with Rum-raisins ice-cream	20.00
Grand Marnier ice parfait in chocolate coat with kumquats	20.00
Warm chocolate fondant with vanilla sauce and peanuts ice-cream	20.00
Chocolate mousse trilogy with pistachio ice-cream	20.00

Vegetarians

We will be happy to fulfil your vegetarian wishes. Please do not hesitate to ask for our seasonal proposals.

Kids Menu

It is our pleasure to serve your children a kids menu. Please contact us for the especially composed menus, which we serve children up to 12 years.

Dessert buffet

As from 30 persons we can serve you a rich dessert buffet composed by our pastry chef Alain Schmidlin:

	per person
Variation of different desserts	30.00
Variation of different desserts with cheese	36.00
Variation of different desserts, cheese and small fancy cake	42.00

Cheese Platter

On our cheese platter we offer you a wide range of exquisite cheeses from Switzerland, France and Italy served with nuts and fruitcake. The price is calculated by cost. In addition you have the possibility to order a cheese plate as supplementary course at 17.00 per person.

Fancy Cake

Chef Pâtissier Alain Schmidlin and his team create cakes for all kinds of events. Surprise your guests with a unique and creative custom cake.

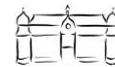
Cakes will be served immediately after the dessert. Price is charged by cost, approximately 10.00 per person.

Additionally we would be pleased to serve you a glass of Champagne. Please have a look at our wine list for our selections

FUNCTION ROOMS AND EQUIPMENT

Our castle promises superior wedding venues, offering not only spacious and bright locations but also individualism. For your happening you have the possibility to choose from our historical saloons, our garden terrace or the romantic castle garden.

	Private Salon	m ²	Diner	Cocktail
	Rittersaal on 2nd floor	170	140 persons	200 persons
	Täfersaal on 1st floor	45	34 persons	40 persons
	Baslersaal on 1st floor	35	24 persons	30 persons
	Foyer on 1st floor	70	40 persons	60 persons
	Spiegelzimmer on 1st floor	35	21 persons	30 persons



Private Salon

m²

Diner

Cocktail

Le Bar
on 1st floor

35

20 persons



Steinsaal
ground floor

70

40 persons

40 persons



Schlossstübli
ground floor

30

16 persons

20 persons

Rental Fees

Room rentals do not apply to events with lunch and/or evening meal as from 10 persons. For aperitifs we reserve the right to define a minimum consumption fee.

Upon confirmation of your event, our functions rooms are assigned as per reservations and definite head count. Should you require a specific venue we please ask you to inform us about your priority. If needed a minimum volume will be required.

	half-day (*)	full-time (*)
Rittersaal	1'000.00	2'000.00
Täfersaal	350.00	650.00
Baslersaal	350.00	650.00
Spiegelzimmer	300.00	550.00
Steinsaal	350.00	650.00
Schlossstübli	300.00	550.00
Le Bar du Château	200.00	450.00

(*) For events which hold longer than 4 hours we invoice the full-time rate.

Events up to an hour

In order to place the infrastructure per private salon we charge 200.00. The minimum consumption is 500.00

Exclusivity

Upon request and availability you have the opportunity to exclusively rent Restaurant Schloss Bottmingen. Here for we require a minimum volume of 35'000.00 per day.

WEDDING

A Dream Wedding in a Fairy-Tale Castle

To celebrate the most important day of your life, we create romantic and supreme parameters: historical saloons and a high culinary quality are best guarantees for an impressive and memorable wedding reception.

For additional information, please ask for our separate wedding documentation.



MEETINGS AND CONFERENCES

Our stylish function rooms are also popular for meetings and conferences, always in combination with lunch or dinner. The all-inclusive price starts at 110.00 per person, including: function room, light lunch, coffee, croissant, fruit juice and water.

For additional information, please ask for our separate meetings documentation.

EVENT- AND CULTURAL SERVICES

Upon demand, we can propose you a choice from our event- and cultural services. We will be happy to advise you individually and have many ideas and documentation on hand.

We recommend contacting us early about any speeches, skits and/or other entertainment you may have planned for your banquet; in order to ensure that the schedule progresses smoothly, we advise coordinating a compatible timetable with our staff.

Instruments

In our castle three high quality pianos are at your disposal. One is found in the Steinsaal and an additional one in the Foyer. In the Rittersaal we provide a first-class Yamaha 186 wing piano. For the use of pianos we will pass to your account a service charge of 100.00. This amount is used for the maintenance of instruments.

Technical Equipment, Sound & Lighting

For your event we can provide you with the following technical equipment including rentals charged per day:

Giant screen	free of charge
Beamer	100.00
Audio system with microphone	120.00
Sonos Sound System	100.00 (for one element)

The individual organization of your function is important to us. With the assistance of our partners and upon your request, we can set the record straight with in- and outdoor event technology in addition the music styling can be handled with proper technical equipment.

DECORATION

Floral Arrangements

Our banqueting rooms are not decorated as a general rule. We will be delighted to order special floral arrangements from our florist. These will be designed in line with your ideas, wishes and specified budget.

Guiding prices for table arrangements	per piece
Round floral arrangement for cocktail stands	as from 25.00
Round floral arrangement for square table	as from 65.00
Round floral arrangement with candle	as from 65.00
Medium, longish floral arrangement	as from 65.00
Big, longish floral arrangement	as from 95.00
Small vases incl. fillings	as from 8.00
Medium vases incl. fillings	as from 15.00
Big vases incl. fillings	as from 20.00

Flowers are chosen by season. Prices for exotic flowers can be forwarded upon request.



Table Decoration

Menu Cards

We print your menus free of charge. Special wishes with impressions of choice or colored menu cards can be accommodated for a commensurate additional charge of 2.00 per piece.

Place Cards

On request, we will be pleased to save you the trouble of distributing place cards, please let us have them arranged according to your seating plan. Moreover we can create a special table decoration from our in-house decoration which we will be surcharged at 200.00.

Candles

For special candlelight at your tables, prices will be charged upon demand. White candles are set-up free of charge.

Give Aways

For family reunions, Gala- or Business dinners and conferences our Chef Patissier Alain Schmidlin provides Macarons with exquisite condiments, homemade and created with fancywork. The Macarons can be perfectly integrated in your table decoration as unforgettable memory for your guests or as VIP-treatment

4 to 5 Macarons in your colour(s) of choice	10.00
8 to 10 Macarons in your colour(s) of choice	15.00
14 to 16 Macarons in your colour(s) of choice	25.00

Special Furniture

For an elegant event we propose you our white chair covers at 5.90 per piece.

Our furniture is broad however if you wish to include to your wedding an additional touch, we can organize special furniture such as chair covers, round tables, cocktail stands and much more. Here for we charge you a cost-covering rental.

TÊTE À TÊTE

For your wedding day, wedding proposal or date night, enjoy upon availability an unforgettable experience in one of our private salons. The package includes:

- ~ Champagne aperitif
- ~ 5-course surprise menu
- ~ Wine pairings
- ~ Mineral water and coffee
- ~ Butler service with personal Chef de Rang
- ~ Gorgeous decoration including candle lights

500.00 for two persons

Reservation guarantee by credit card or by prepayment.

RENT A BAR

From Tuesdays to Sundays as from 6 pm „Le Bar du Château“ can be rented exclusively as from 10 persons. The bar is rented by hour and as from three hours we charge the open end rate.

Bar Rental Rates:

One hour at	200.00
Two hours at	400.00
As from three hours	500.00

These prices include the supply of beverages, catering, Mise en Place of the bar counter, candles and additional requests (music, decoration etc.). Prices are do not include the bartender, beverages, catering and late night extension.

Bartender Rates:

per hour 50.00 excluding late night extension

As from a certain consumption amount we waive the bar rental- as well as bartender fees.

Consumption:

over 1'000.00	the bar rental fee is waived
over 2'000.00	the bar rental- and bartender fees are waived excluding late night extension

GENERAL INFORMATION FROM A TO Z

Bottle Charge

If your desired wine or Champagne is not on our wine list, please let us know and we will order them for you. If you wish to bring in your own bottles, we charge you as follows:

Basis wines per 75cl	50.00
Premium wines, sparkling wine or Champagne per 75cl	80.00

Contact Person

Please inform us in advance who will be in charge for the coordination of your program and who will be our contact person on-site.

Deliveries

Materials for events may be delivered upon agreement with Restaurant Schloss Bottmingen.

Elevator

On the first- and second floor we provide our guests a handicapped accessible elevator. Handicapped accessible toilets are found in the Steinsaal on the ground floor as well as on the second floor.

Event Planning

We suggest you to discuss all details pertaining to your function at least two weeks in advance. For a face-to-face meeting we please ask you to contact us beforehand in order to reserve enough time for you.

Fireworks

Due to security reasons it is prohibited to use any kinds of fireworks, in- and outdoors.

Function Room Entry

Guests are admitted to the venue at the confirmed arrival time.

Installation

Depending on our occupancy we will be able to forward you the times for installation approximately one week in advance.

Late Night Extension

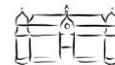
After 00.00 am we will charge you 200.00 per hour until 4.00 am, where after the castle doors will close.

Parking Facilities

Schloss Bottmingen provides a capacious car park. Additional parking spaces can be offered at the Gartenbad Bottmingen.

Program

A smooth running of your event is important to you. For this reason we please ask you to inform us about planned speeches and shows.



Restaurant
Schloss
Bottmingen

Rehearsal Dinner

Upon request we can organize a rehearsal dinner including wine degustation. The costs for the consumption will be fully charged to the guest.

Second Service

Should you wish for an additional service, we additionally charge you 15.00 per person. We please ask you to communicate the number of supplements in advance.



JOURNEY SCHLOSS BOTTMINGEN

Schloss Bottmingen offers you the following arrival possibilities:

By car

Access: Highway-exit Bruderholz-Spital / Délemont, always follow direction Bruderholz-Spital and Bottmingen. The castle is located in the middle of the village and is very easy to find!



Public transport

With the train direction Basel-Olten (coming from Geneva, Zurich, Luzern and Bern)

From station SBB Basel, tram N° 10 Aeschenplatz-Theater-Bottmingen, every 10 minutes. Travel time approximately 15 minutes.

Taxi

Taxi stands are found at station SBB Basel and station SBB Bottmingen.

By flight

We would be please to organize you a transfer from EuroAirport Basel-Mulhouse-Freiburg. Please contact us by e-mail: info@weiherschloss.ch.

Parking Facilities

Schloss Bottmingen provides a capacious car park. Additional parking spaces we can offer you at the Gartenbad Bottmingen.



Restaurant
Schloss
Bottmingen

**WE ARE LOOKING FORWARD TO
WELCOME YOU.
YOUR WEIHERSCHLOSS**



GENERAL TERMS AND CONDITIONS

Menu Proposals

Our menu suggestions are as from 10 persons. However please ensure that you compose one unitary menu for all attendees (except for vegetarians, allergic persons and guests which need to keep a diet etc.).

All food and beverages are purchased from Restaurant Schloss Bottmingen, or else a corkage fee (whose amount will be agreed in advance) will be charged. Exceptions require an express written consent of Restaurant Schloss Bottmingen.

Prices

We reserve the right to adjust prices as per market situation. The prices are calculated per person including 8.0% VAT.

Service Charge

A service charge is added to the guest's bill in case of a low order volume. These additional expenses are calculated to cover our fixed costs.

Meeting & Menu Choice

To ensure you a smooth running of your event, we ask you to discuss all details pertaining to your function at least two weeks in advance.

For a face-to-face meeting, please contact us beforehand under telephone +41 (0)61 421 15 15 or by e-mail: info@weiherschloss.ch.

Offer or Banqueting Contract

With the definite booking of your event within our premises, through signing and returning the offer or banqueting contract, the terms and conditions agreed in this respect apply. Should the offer or contract not be signed and returned within 14 days to the Restaurant Schloss Bottmingen, we reserve the right to have access over reserved dates.

Optional dates are for both parties mandatory. After fall due of the optional deadline the Restaurant Schloss Bottmingen can automatically

Number of guests

In arranging for private functions, one week before the event we need a guiding number, whereas the guaranteed number of participants must be definitely specified to the Restaurant Schloss Bottmingen at least 48 hours prior to arrival. This number will be considered as guarantee, no subject to reduction and 100% charges will be made accordingly.

Late Night Extension

After 00.00 am we will charge you 200.00 per hour until 4.00 am, where after the castle doors will close.



Payment terms

For functions exceeding 20 persons, Restaurant Schloss Bottmingen may require a deposit of 50% of the estimated total cost of the booking. For invoice addresses abroad Restaurant Schloss Bottmingen reserves the right to charge 100% of the confirmed services beforehand on credit card.

Payment is by cash, credit and debit cards, upon prior request we can forward you an invoice, payable net within 10 working days. Note that no invoices are sent abroad.

Cancellation terms

Cancellations by the Client must be in writing and will result in the charges below becoming due:

up to 21 days before the event	30 % of the agreement
up to 14 days before the event	40 % of the agreement
up to 7 days before the event	50 % of the agreement
up to 2 days before the event	75 % of the agreement
on the same day	100 % of the agreement

Under arrangement we understand the menu price multiplied by the number of persons stated in the confirmation. Should no menu be determined, we charge 110.00 per guest.

To avoid misunderstandings, we accept cancellations only in written form.

Bottmingen, December 2016