

Receptions and BANQUETS

Schiffcatering Thunersee



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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 welcome you aboard.

Your team of Schiffcatering Thunersee

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DECLARATION

Origin of our products

Poultry:	Switzerland
Meat:	Switzerland
Eggs:	Switzerland
Fish:	Switzerland and Europe
Crustaceans:	Vietnam

We try when ever possible to get our products from Switzerland.

APERITIFS

Parting from 10 persons

SNACKS

Please feel free to ask for our assistance regarding quantity and size of servings.

	Bowl 60 g
Potato chips	5.-
Salted peanuts	5.-
Salt biscuits	5.-
Mexican nachos with guacamole and spicy salsa	6.-
Red radishes with sea salt	6.-
Raw vegetables with chive sour-cream dip	6.-
Marinated olives	6.-
Sbrinz-cheese tid bits	7.-

APERITIF 1

For 10 persons

10 marinated and grilled vegetable skewers
 20 small meat balls with barbecue sauce
 20 deep-fried shrimps with sweet chili dip
 Marinated olives, salted peanuts and potato chips à discrétion

per person 15.-

APERITIF 2

For 10 persons

10 peppersweets filled with fresh cheese
 20 spring rolls with sour-sweet sauce
 20 chicken satay skewers with peanut sauce
 20 crostini with Parma ham and garden rocket
 Marinated olives, salted peanuts and potato chips à discrétion

per person 20.-

APERITIF 3

For 10 persons

10 cheese and grape picks
10 samosas with vegetable filling and yoghurt dip with coriander
10 crostini with tomato, basil and garlic
10 crostini with tuna mousse and caper berries
20 beefsteaks Tatar on rye bread
10 smoked salmon with horseradish on pumpernickel bread
Marinated olives, salted peanuts and potato chips à discrétion

per person 25.–

APERITIF 4

For 10 persons

10 focaccia with tomato and basil
10 tortilla rolls with guacamole and chorizo
10 cheese tartlets
10 arancini with tomatoes and basil (filled rice balls)
10 chicken satay skewers marinated with soy and honey
10 jalapeños with tomato salsa
10 deep-fried shrimps in frying batter with sweet chili sauce
Marinated olives, salted peanuts and potato chips à discrétion

per person 22.50

APERITIF 5

For 10 persons

10 tortilla rolls with guacamole and chorizo
10 tomato-mozzarella picks with balm vinegar and basil
10 nigiri sushi
10 warm prunes wrapped in bacon
10 grilled giant-prawn skewers
10 truffled cream-cheese mousse
10 duckling mousse with kumquats
10 gravad lax on nachos
Marinated olives, salted peanuts and potato chips à discrétion

per person 36.–

MAKE YOUR OWN SELECTION

Please feel free to ask for our assistance regarding quantity and size of servings.

Minimum selection: 10 pieces a kind

SOUPS in a CUP

	Cup
Carrot soup with ginger	3.—
Tomato cream soup with basil	3.—
Coconut and lemon-grass soup	4.—

COLD APPETIZERS

	Piece
Focaccia with tomatoes and basil	2.—
Focaccia with olives and herbs	2.—
Tartlet with trout mousse	3.60
Tartlet with ham mousse	3.60
Tortilla roll with guacamole and chorizo	3.60
Profiterole filled with herbal cream cheese	3.20
Triangular canapé with smoked salmon or Grisons air-dried beef	4.20
Triangular canapé with salami, ham, cheese, tuna or egg	3.90
Tomato and mozzarella pick with balm vinegar and basil	3.—
Soda-pickled bread roll with ham	5.—
Soda-pickled bread roll with cheese	5.—
Soda-pickled bread roll with salami	5.—

WARM APPETIZERS

	Piece
Arancino with tomato and basil (filled rice ball)	3.60
Grilled giant-prawn skewer with lime dip	5.—
Chicken satay skewers marinated with soy and honey	3.80
Mini spring roll with sweet chili sauce	3.50
Ham croissant	3.80
Cheese tartlet	3.80

SANDWICHES by the METRE

Minimum order is one metre.
One baguette = approximately 20 portions

BAGUETTE

	Per metre
– with ham and salad	56.–
– with salami and salad	56.–
– with cheese and salad	56.–
– with tomatoes, mozzarella and salad	56.–
– with roastbeef, Tatar sauce, salad, cucumber and tomatoes	62.–
– with smoked salmon, horseradish, salad and cucumber	62.–

COLD and WARM DISHES

Parting from 10 persons

COLD DISHES

Smoked trout fillet with horseradish mousse garnished with vegetable and leaf salads	28.–
Cold platter Dry sausage from the Bernese Oberland, Grisons air-dried beef, raw ham and raw bacon from Ballenberg, salami, assorted cold cuts, chipped cheese, half-hard cheese from Amsoldingen	26.–

WARM DISHES

Warm farmer's ham on the bone with mustard, potato salad and braid twist	26.–
Oven-baked liver cheese with onion sauce and french fries	21.–
Cheese tart garnished with vegetable and leaf salads	25.–

DESSERTS and SWEET PASTRIES

Our desserts and pastries are always a pleasure. Enjoy them after a delicious menu or in between.

DESSERTS and ICE-CREAM

Fresh fruit salad	10.—
Fresh fruit salad with whipped cream	11.50
Coupe Denmark – vanilla ice cream, warm chocolate sauce and whipped cream	11.—
Coupe Oberland – fresh fruit salad with vanilla, strawberry and chocolate ice-creams, whipped cream	11.—
Ice coffee – mocha ice-cream with whipped cream	9.—
Sorbet Colonel – lemon sorbet with vodka	11.—

TARTS and CAKES

	Piece
Seasonal fruit tart	6.80
Portion of whipped cream	1.50
Cream slice	5.50
Chocolate truffle cake	7.80
Kirsch cake	7.80
Carrot cake	7.80
Apple cake	7.80
Cheese cake with fruit in season	7.80

3-COURSE MENUS

You are planning a family or corporate event? On the following pages you will find a selection of menus for groups parting from a minimum of 10 persons. Please feel free to combine courses individually.

Vegetarian main dish

Please choose one of the following vegetarian alternatives:

- Macaroni alpine-style with apple puree
- Vegetable escalope with spicy tomato sauce
- Vegetable skewer with herb sauce
- Sliced tofu with champignon sauce
- Indian vegetable curry

Gluten-free and lactose-free dishes

Please contact us for our suggestions.

MENU 31

27.–

Small variegated leaf salad

Toscana bratwurst (with cheese and dried tomatoes)
with mustard sauce and french fries

Panna cotta with wild-berry compote

MENU 32

32.–

Clear soup with pancake strips

Meat loaf with vegetable sauce and potato puree

Caramel pudding with whipped cream

MENU 33

34.–

Vegetable soup Ticinese style

Chicken breast with Marsala sauce and saffron risotto

Tiramisu

MENU 34 36.–

Small mixed salad

Escalopes with cream sauce – pork escalope with champignon cream sauce, noodles and peach

Caramel custard – a Swiss speciality

MENU 35 36.–

Small variegated leaf salad

Sliced chicken with curry sauce, garnished with fruit, and rice with almonds

Citrus-fruit salad with blood-orange sorbet

MENU 36 46.–

Small mixed salad

Beef Stroganov – diced beef with paprika cream sauce and pilaf rice

Chocolate mousse with orange sauce, garnished with fruit

MENU 37 43.–

Vegetable soup Ticinese style

Roast pork loin with plums and portwine gravy, potato gratin and vegetables from the market

Mini-coupe Lake Thun – vanilla and strawberry ice cream with fruit salad

MENU 38 45.–

Pepper terrine with salad bouquet and small brioche

Deep-fried perch fillets in beer batter with Tatar sauce and chive potatoes

Caramelized apple tart

MENU 39

48.–

Small variegated leaf salad

Sliced veal Zurich style with mushroom cream sauce,
stewed carrots and roesti croquettes

Meringue from Kemmeriboden with whipped cream

4-COURSE MENUS

We serve these menus for groups parting from a minimum of 20 persons.

Please choose one of the following vegetarian alternatives:

- Macaroni alpine-style with apple puree
- Vegetable escalope with spicy tomato sauce
- Vegetable skewer with herb sauce
- Sliced tofu with champignon sauce
- Indian vegetable curry

Gluten-free and lactose-free dishes

Please contact us for our suggestions.

MENU 41

58.–

Salmon carpaccio with honey-mustard sauce and salad bouquet

Tomato soup with gin

Poached trout fillet from the Grabenmühle, Sigriswil, on vegetable strips with herb cream sauce and rice

Caramelized apple tart

MENU 42

65.–

Melons of two colours with raw ham

Clear soup with vegetable strips, portwine and cheese flûte

Pork-fillet medallions with tomatoes, olives, fresh herbs, polenta Ticinese style and vegetable bouquet

Panna cotta with wild-berry compote

MENU 43

69.–

Marinated tomato slices with mozzarella pearls and basil

Vegetable soup Ticinese style with parmesan

Roastbeef with bearnaise sauce,
Fried potatoes with rosemary and vegetables in season

Dark chocolate mousse with orange sauce, garnished with fruit

MENU 44

75.–

Pepper terrine with salad bouquet and small brioche

Sweet-potato soup with thyme and celery chips

Roast veal steak on sautéed mushrooms with portwine gravy,
noodles and carrots

Pineapple carpaccio marinated with ginger and honey,
with lemon sorbet and pomegranate seeds

FESTIVE MENUS

Are you planning an exclusive event for key customers, or an extraordinary celebration for your loved ones? On this page you will find excellent menus for your exquisite gala event. We serve these menus for groups parting from a minimum of 20 persons. Please feel free to combine courses individually.

MENU 51

54.–

WESTERN MENU

Corn cream soup with dried dates and nachos

Main courses from the buffet

Spicy spare ribs with barbecue sauce and cocktail sauce

Beef burger with tomatoes, onions, bacon and sesame bread

Chicken breast with guacamole

Vegetable skewers with red beans

Baked potatoes with sour cream and rice

Vanilla ice-cream with warm chocolate sauce with chili, fruit glazed with honey

MENU 52

128.–

GALA MENU

Duckling mousse with kumquat compote, garden rocket and Campari sauce

Clear soup with chicken strips and sherry

Fried monkfish medallion with sautéed prawn,
lobster sauce, rice oriental style (with bell pepper, almonds and raisins)

Lemon sorbet with red currants and champagne

Veal tender loin wrapped in bacon with sautéed shiitake mushrooms, portwine gravy,
duchess potatoes and vegetable bouquet

Dessert composition "Surprise"

Coffee and friandises

WEDDING MENUS

Your Happily Ever After begins with a wedding on Lake Thun. Enjoy your unique day on a chartered boat, with your loved ones, parting from 28 to 340 persons. Set amid the backdrop of the Swiss Alps, Lake Thun is a premiere venue for weddings. We are delighted to organize your dream wedding on the lake. Get inspired by culinary delights of refined cuisine and excellent wines.

We serve these menus for groups parting from a minimum of 20 persons.

MENU 61

70.–

Smoked river-trout fillet and marinated salmon-trout fillet ,
mustard sauce with honey and dill, young salad and small brioche

Veal steak with cognac morel sauce, William potatoes and vegetables in season

Fruit salad with vanilla ice-cream

Wedding cake (not included in the menu price)

MENU 62

86.–

Melons of two colours with raw ham

Saffron risotto with fried sole strips

Roastbeef with bearnaise sauce ,
fried potatoes with rosemary and vegetable bouquet

Dessert buffet

Meringues from Kemmeriboden with whipped cream

Chocolate mousse

Cheese-cake slice with fruit in season

Brownies with white chocolate sauce

Strawberry yoghurt cream

Caramel pudding with whipped cream

Fresh fruit salad

Wedding cake (not included in the menu price)

MENU 63

94.–

Pepper terrine with salad bouquet and small brioche

Wine soup of Riesling from Spiez

Fried sea bass on ratatouille

Fillet medallions of beef and veal with Barolo gravy,
herb risotto and vegetables in season

Rose panna cotta with red-wine berries

Wedding cake (not included in the menu price)

MENU 64

88.–

Shrimp cocktail with avocado

Corn cream soup

Ravioli with spinach and ricotta filling and tomato ragout

Poulard breast with portwine sauce,
alpine-herb noodles and vegetable bouquet

Dessert buffet

Meringues from Kemmeriboden with whipped cream

Chocolate mousse

Cheese-cake slice with fruit in season

Brownies with white chocolate sauce

Strawberry yoghurt cream

Caramel pudding with whipped cream

Fresh fruit salad

Wedding cake (not included in the menu price)

MENU 65

96.-

Clear beef soup with chervil-pancake strips and vegetable julienne

Fried giant-prawn skewer with cress mousse

Smoked duckling breast with melon sorbet

Lemon sorbet with red currants and champagne

Roasted veal loin with rosemary gravy,
potato gratin and vegetable bouquet

White and dark Toblerone-chocolate mousse in a chocolate shell
with black-cherry compote

Wedding cake (not included in the menu price)

BUFFETS and FLYING BUFFETS

Buffets for every occasion

On the following pages you will find different types of buffets. We are also pleased to create a buffet according to your individual desires.

BUFFET LAKE THUN

For a minimum of 10 persons

Dry sausage from Ballenberg

Chipped cheese

Half-hard cheese from Amsoldingen
with dried fruit, nuts and bread twist

per person 120 g 18.–

BUFFET BERNESE OBERLAND

For a minimum of 10 persons

Raw ham from Ballenberg

Grisons air-dried beef

Dry sausage from the Bernese Oberland

Raw bacon from Ballenberg

Salami

Chipped cheese

Half-hard cheese from Amsoldingen

Served with brown bread, pickled cucumbers,
pearl onions, tomatoes and dried fruits

per person 120 g of meat and cheese 22.50

SALAD BUFFET

For a minimum of 10 persons

Rich buffet of salads in season with
6 kinds of vegetable salads,
4 kinds of leaf salads,
Italian and French dressing,
various garnishes and bread

per person 17.–

SMALL DESSERT BUFFET

For a minimum of 10 persons

Meringues from Kemmeriboden with whipped cream
Chocolate mousse
Cheese-cake slice with fruit in season
Brownies with white chocolate sauce
Strawberry yoghurt cream
Caramel pudding with whipped cream
Fresh fruit salad

per person 19.–

LARGE DESSERT BUFFET

For a minimum of 20 persons

Meringues from Kemmeriboden with whipped cream
Regional and seasonal ice-cream from Rohrmoos
White and dark chocolate mousse
Crepes with four different fillings
(sugar and cinamon, nut-nougat, maple syrup with nuts,
marinated and stewed apples)
Brownies with white chocolate sauce
Strawberry yoghurt cream
Caramel custard – a Swiss speciality
Caramel pudding with whipped cream
Fresh fruit salad
Cheese-cake slices with fruit in season
Cream puffs with vanilla cream
Blueberry muffins

per person 29.–

MEDITERRANEAN BUFFET

For a minimum of 30 persons

Cold starters

Antipasti picks, olives and peppersweets with fresh-cheese filling
Gravad lax
Giant prawns on lentil salad
Smoked duckling breast with tabouleh salad
Vitello tonnato
Marinated tomatoes with mozzarella pearls
Raw ham with melon
Greek salad
Shellfish salad

Main courses

Loin of lamb with herbs and garlic
Pork fillet with shallot confit and marsala gravy
Paella valenciana
Couscous with vegetables and beef meat
Farfalle with olive oil, cherry tomatoes and spring onions
Rice oriental style with bell peppers, almonds and raisins
Baked potatoes with herbs
Ratatouille

Desserts

Amaretto cookies
White and dark chocolate mousse
Cheese-cake slices with fruit in season
Tiramisu
Catalan cream
Fresh fruit salad
Lime yoghurt cream

per person 116.–

BUFFET BERNESE OBERLAND

For a minimum of 30 persons

Cold starters from the buffet

Dry sausage, raw ham
and farmer's bacon from Ballenberg, salami
Smoked trout fillet from the Grabenmühle, Sigriswil,
with horseradish mousse
Fish terrine with chervil dip
Tartlets with fera-trout mousse
Gratinated mini-roesti with raclette cheese
Vegetable terrine with tomato vinaigrette
Ham mousse with grapes
Boiled-beef salad with bell-pepper vinaigrette

Rich buffet of salads in season with
6 kinds of vegetable salads,
4 kinds of leaf salads,
Italian and French dressing,
various garnishes and bread

Served main course

Medium-roasted Swiss Prim roastbeef
with gravy of Pinot noir from Spiez
Potato gratin
Vegetables in season

Desserts from the buffet

Meringues from Kemmeriboden with whipped cream
Chocolate mousse
Berry compote with vanilla ice-cream
Strawberry yoghurt cream
Caramel custard – a Swiss speciality
Caramel pudding with whipped cream
Fresh fruit salad
Bretzeli

per person 104.–

For a minimum of 30 persons

Cold and warm starters from the buffet

Duckling mousse on fig confit

Smoked trout fillets from the Grabenmühle, Sigriswil,
with horseradish mousse

Boiled-beef salad with bell-pepper vinaigrette

Bernese saucisson on savoy cabbage

Rich buffet of salads in season

(4 kinds of vegetable salads, 3 kinds of leaf salads,
Italian and French dressing, various garnishes and bread)

Main courses from the buffet

Roast veal loin* from butcher Nussbaum, Reutigen in the Simmental
with mushroom cream sauce

Boiled ham n the bone from butcher Nussbaum, Reutigen in the Simmental

Poached salmon fillet with alpine-herb sauce

Elbow pasta with olive oil, cherry tomatoes and spring onions

White-wine risotto

Potato gratin

Vegetables in season

Served desserts

Caramel custard – a Swiss speciality

Chocolate mousse

Fresh fruit salad with seasonal ice-cream from Rohrmoos

Meringues from Kemmeriboden with double cream

Bretzeli

per person 82.–

* For events with more than 100 persons, please order at least 3 weeks in advance.

For a minimum of 40 persons

Cold dishes

Shrimps with coconut and saffron
Duckling mousse with kumquats
Courgette mousse wrapped in smoked salmon
Tandoori-chicken strips on sour-sweet lentil salad
Nigiri and maki sushi with ginger and wasabi
Smoked duckling breast with melon pearls
Spicy vegetable soup served in a shot glass

Warm dishes from the table grill

Marinated beef skewers and chicken skewers
Shrimp skewers with ginger and lime
Vegetable skewers with herb curd cheese

From the wok

Green Thai curry with beef
Chicken sour.sweet
Red Thai curry with red-snapper fillet and basmati rice

From the soup pot

Coconut and lemon-grass soup
Soup of red lentils with lemon grass, shrimps and kroepoek

Sweet dishes

Passionfruit yoghurt cream
Pineapple gratin with honey-ginger sauce
Litchi salad with sake
Citrus-fruit salad with blood-orange sorbet

per person 92.–

For a minimum of 40 persons

Cold starters from the buffet

Beefsteak Tatar on rye bread
Smoked duckling breast with citrus-fruit salad
Shrimp salad marinated with coriander and lemon grass
Monkfish medallions on red lentils
Trout-mousse tartlet
Marinated rabbit fillets with tabouleh salad
Veal terrine with red-currant compote
Two-coloured melon pearls with raw-ham strips

Soups from the buffet

Wine soup o Riesling from Spiez with Venus clams
Clear beef soup with vegetables

Warm starters from the buffet

Champagne risotto with sautéed boletus mushrooms
and stuffed chicken breast

From the grill:

Lamb skewers tandoori
Chicken skewers sweet chili
Shrimp skewers with ginger and lime
Vegetable skewers with herbal curd cheese
Served with couscous and pilaf rice

Served main course

Roasted veal loin wrapped in bacon with marsala gravy
Alpine-herb noodles and vegetable bouquet

Desserts from the buffet

White and dark chocolate mousse
Berry compote with vanilla ice-cream
Brownies with white chocolate sauce
Strawberry yoghurt cream
Fresh fruit salad
Soufflé fritters with caramel sauce
Exotic fruits

per person 148.–

FRONT-COOKING BUFFET

For a minimum of 30 persons
Available on chartered boats only.

FROM THE WOK

Meat and chicken

Marinated chicken and pork 28.–

Fish and shellfish

Red-snapper fillet and giant prawns with ginger 34.–

Vegetarian

Courgettes, sugar peas, spring onions, baby corn,
bell peppers, carrots, okras, soya sprouts 23.–

All our dishes are served with basmati rice.

BUFFET SHOW GRILL

Unfortunately, on most of our boats grilling isn't possible.

Each of our skewers weighs 50 g which allows your guests to taste a wide variety.
(We suggest 5 or 6 skewers per person.)

Vegetable skewers with herbal curd 6.–

Chicken skewers sweet chili 6.–

Lamb skewers tandoori 7.–

Beef skewers barbecue 7.–

Shrimp skewers with ginger and lime 8.–

The skewers are served with couscous, pilaf rice and various dip sauces.

BARBECUE on MS STOCKHORN

On the MS Stockhorn grilling is possible. Please ask for the actual barbecue offer.

BRUNCH

We are delighted to serve a rich brunch buffet with various specialities from our region.

BRUNCH BUFFET

For a minimum of 20 persons

Coffee, tea

Hot chocolate or ovomaltine – the Swiss chocolate drink

Cold milk

Orange juice and grapefruit juice

Selection of different sorts of bread

Bernese twisted bread per metre

Butter and whole-meal croissants

French rolls

Various jams, honey, Nutella

Butter

Choice of cereals

Plate with meat from Ballenberg

Plate with cheese from Ballenberg

Fruit yoghurts

Fruit basket

Fried bacon

Baked liver cheese

Scrambled eggs

Roesti

	per person	37.–
with smoked salmon (50 g)	per person	46.–

FONDUE and RACLETTE

Enjoy the Lake of Thun with its beautiful background – stately castles, vineyards and the Alps. To celebrate on Lake Thun is a unique and unforgettable experience. Why not try a traditional hot Swiss cheese pleasure?

CHEESE FONDUE à discrétion

Smoked-meat plate
with dried meat, raw ham and smoked sausage from Ballenberg
Fondue moitié-moitié as much as you can eat
with vacherin cheese from Lenk and half-hard cheese from Amsoldingen
Vanilla ice-cream with blue-plum compote

per person 49.–

FONDUE CHINOISE à discrétion

Chinese fondue as much as you can eat with beef, veal and chicken
Sauces: Tatar, cocktail, garlic and curry
Served with rice, pommes frites and mixed pickles

per person 41.–

RACLETTE à discrétion

Variegated leaf salad
with fried bacon and croutons
Raclette from the buffet as much as you can eat
with mixed pickles and raclette potatoes
Fruit salad

per person 45.–

BEVERAGES

Special beverages

The choice of beverages is immense. Please let us know if you prefer a drink that is not on our list. We are pleased to organise a classic or special drink for you. Please note that we will charge you opened containers (boxes, barrels etc.) as whole ones because we can't return them.

COFFEE and TEA

Coffee, espresso	cup	4.20
Länggass tea	cup	4.20
(Assam, Berner Rose, verbena, Moroccan mint tea, green tea Long Jing)		

MULLED WINE and PUNCH

Minimum of 3 litres		Litre
Mulled wine		28.—
Mulled white wine		28.—
Apple punch with alcohol		18.—
Apple punch without alcohol		12.—

MINERAL WATER, SWEET BEVERAGES and FRUIT JUICES

Adelbodner mineral water	5 dl	5.60
	litre	9.80
Adelbodner still water	5 dl	5.60
	litre	9.80
Orange juice Michel	2 dl	5.—
Orange juice Ramseier	litre	12.—
Apple juice Ramseier	litre	12.—
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 Adello	5 dl	5.60
Apple spritzer Adelboden	5 dl	5.60
Citro Romanette	3.3 dl	4.50
Schweppes Tonic Water	2 dl	5.—

FRUIT JUICES

Minimum of 3 litres	Litre
Orange juice Ramseier	12.—
Orange juice, freshly squeezed	26.—
Pineapple juice, freshly squeezed	29.—
Orange and banana juice, freshly squeezed	29.—
Orange and kiwi juice, freshly squeezed	29.—
Apple and orange juice, freshly squeezed	29.—

BOWLS

Minimum of 3 litres	Litre	
	Without alcohol	With alcohol
Strawberry and peppermint bowl (spring and summer)	36.—	46.—
Peach and pineapple bowl (summer)	36.—	46.—
Orange and apple bowl (autumn and winter)	36.—	46.—
Seasonal fruit bowl	36.—	46.—

FOR OUR LITTLE GUESTS

Raspberry syrup	litre	for free
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BEERS

Rugenbräu special pale	3.3 dl	4.90
Rugenbräu non alcoholic	3.3 dl	4.90
Jubiläumsbier „Blümlisalp“	3,3 dl	5.50
Rugenbräu Zwickel (non filtered)		
Rugenbräu party barrel	10 litres	90.—
Hofbräu Münchner Weisse, wheat beer	5 dl	6.—
Ramseier apple hard cider	5 dl	6.—

SWISS WHITE WINES

Château Lichten blanc AOC Valais Rouvinez Vins, Sierre Region: Valais Grape variety: Petite Arvine	7.5 dl	60.–
Contrada Merlot bianco DOC Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	46.–
Fendant Les Murettes AOC Robert Gilliard, Sion Region: Valais Grape variety: Chasselas	7.5 dl	41.–
Heida Grand Métral Provins Valais Region: Valais Grape variety: Heida	7.5 dl	49.–
Spiezer Riesling-Silvaner Rebbaugenossenschaft Spiez Region: Berne Grape variety: Riesling-Silvaner	7.5 dl	46.–
Stamm's Nr. 3 WeinStamm, Thayngen Region: Schaffhausen Grape varieties: Müller-Thurgau, Chardonnay	7.5 dl	47.–
Yvorne AOC Château Maison Blanche Region: Vaud Grape variety: Chasselas	7.5 dl	57.–

FRENCH WHITE WINES

Côte du Rhône Blanc AOP Etienne Guigal Region: Côte du Rhône Grape varieties: Viognier, Roussanne, Marsanne	7.5 cl	38.–
Sancerre AOC Domaine Daulny Region: Loire Grape variety: Sauvignon blanc	7.5 dl	56.–

SPANISH WHITE WINE

Aura DO Blanco Verdejo Region: Rueda Grape varieties: Verdejo, Sauvignon blanc	7.5 dl	42.–
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ITALIAN WHITE WINES

Pinot Grigio Gigante Rocca Bernarda Colli DOC Region: Friuli Grape variety: Pinot grigio	7.5 dl	49.–
Roero Arneis DOCG Prunotto Region: Piedmont Grape variety: Arneis	7.5 dl	54.–

SWISS RED WINES

Apologia Grand Métral Provins Valais Region: Valais Grape varieties: Humagne rouge, Merlot, Diolinoir	7.5 dl	49.–
Château Lichten rouge AOC Rouvinez Vins, Sierre Region: Valais Grape varieties: Cornalin, Humagne rouge, Syrah	7.5 dl	60.–
Cornalin du Valais AOC Réserve des Administrateurs Cave Saint-Pierre Region: Valais Grape variety: Cornalin	7.5 dl	56.–
Domaine du Manoir Grand Cru AOC Obriest SA, Vevey Region: Vaud Grape varieties: Gamay, Gamaret, Garanoir	7.5 dl	43.–
Maienfelder Pinot noir von Salis Region: Grisons Grape variety: Blauburgunder	7.5 dl	52.–
Merlot Prà Rosso DOC Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	44.–
Spiezer Blauburgunder (available as long as on stock) Rebbaugenossenschaft Spiez Region: Berne Grape variety: Blauburgunder	7.5 dl	51.–

AUSTRIAN RED WINE

Blaufränkisch Weingut Kirnbauer Region: Burgenland Grape variety: Blaufränkisch	7.5 dl	46.–
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FRENCH RED WINE

Gevrey Chambertin AOC Jean-Claude Boisset Region: Burgundy Grape variety: Pinot noir	7.5 dl	72.–
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ITALIAN RED WINES

Brunello di Montalcino DOCG Castello Banfi Region: Tuscany Grape variety: Sangiovese rosso	7.5 dl	78.–
Primitivo del Salento IGT Vecchia Torre, Leverano Region: Apulia Grape variety: Primitivo	7.5 dl	42.–
Santagostino Rosso Firriato IGT Region: Sicily Grape varieties: Nero d'Avola, Syrah	7.5 dl	48.–

SPANISH RED WINES

Bellmunt DOQ Mas d'en Gil Region: Priorat Grape varieties: Garnacha, Cabernet Sauvignon, Carignan	7.5 dl	56.–
Finca Antigua Tempranillo DO Region: La Mancha Grape variety: Tempranillo	7.5 dl	38.–

PORTUGUESE RED WINE

Quinta do Crasto DOC Region: Douro Grape varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca	7.5 dl	49.–
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SWISS ROSE WINE

Œil de Perdrix Neuchâtel Château d'Auvernier AOC Region: Neuchâtel Grape variety: Pinot noir	7.5 dl	46.–
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WHITE WINES

Mont sur Rolle Blümlisalp-Wy, Hammel, Vaud	5 dl	24.–
Pinot Grigio Grave del Friuli DOC Region: Italy Grape variety: Pinot grigio	5 dl	21.–
Saint-Saphorin AOC, Fonjallaz Region: Vaud Grape variety: Chasselas	5 dl	26.–

ROSE WINES

Dôle Blanche Mir isch glych AOC Region: Valais Grape varieties: Pinot, Gamay	5 dl	24.–
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RED WINES

Dôle AOC Blümlisalp-Wy, Provins Region: Valais Grape varieties: Pinot noir, Gamay	5 dl	24.–
Primitivo Salento IGT Senza Parole Region: Apulia, Italy Grape variety: Primitivo	5 dl	26.–

PROSECCO | CHAMPAGNE

Prosecco Contarini Extra Dry DOC	7.5 dl	54.-
Champagne Laurent Perrier brut	7.5 dl	88.-
Champagne Laurent Perrier brut Magnum	1.5 l	158.-
Champagne Laurent Perrier Cuvée Rosé brut	7.5 dl	128.-

SWISS SPIRITS

"Hanslibire", Bruni, Amsoldingen	2 cl	7.-
Kirsch, Bruni, Amsoldingen	2 cl	7.-
Vieille Prune, Bruni, Amsoldingen	2 cl	7.-

FRENCH SPIRITS

Cognac Rémy Martin VSOP	2 cl	9.-
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ITALIAN SPIRITS

Grappa di Paesanella Barolo, Amarone Barrique	2 cl	8.-
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LONG DRINKS

Vodka	4 cl	12.-
Bacardi Rum	4 cl	12.-
Gordon's Gin	4 cl	12.-
Johnny Walker, Red Label	4 cl	12.-

Served with orange juice, Schweppes Tonic, Bitter Lemon, Coca Cola and Red Bull.

CORKAGE FEE

We charge a corkage fee per bottle for beverages not purchased at the caterer.

Wine	5/7.5 dl	25.-
Spirits	7 dl/1 l	30.-
Beer	3.3/5 dl	2.-

GOOD TO KNOW

Order

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

We prepare our menus, aperitifs and buffets for a minimum of 10 persons. 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. Vegetarians may choose an alternative main dish from our suggestions. We will also make a suggestion for gluten- and/or lactose-free dishes.

Our buffets are available only on chartered boats.

Prices

Our prices and the range of products are subject to change.

Change in number of persons

Please inform us about the exact number of persons at least 5 days before your event takes place. We will calculate your check accordingly. Any changes after these 5 days can not be considered.

Table decoration and menus

Our tables are decorated with a simple small flower. Please feel free to contact us for information about your individual flower arrangement.

Due to security reasons candles are not allowed on our boats.

We print a menu for every table and every event.

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.

Empty trips and waiting times

We will charge CHF 60.- per employee and hour for empty trips and waiting times.

Payment

All our prices are in Swiss Francs (CHF) and include 8% VAT.

Payment methods include cash as well as credit cards (Visa, MasterCard, American Express, Maestro, 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.

ALLGEMEINE GESCHÄFTSBEDINGUNGEN

1 Dienstleistung des Caterers | Der Kunde überträgt das Catering am Anlass gemäss Detail-Offerte («Catering») exklusiv an die SV (Schweiz) AG («Caterer»). Der Caterer verpflichtet sich, bei der Besorgung des Caterings in sorgfältiger Weise vorzugehen. Er ist bemüht, das Catering zeitgerecht und zur vollsten Zufriedenheit des Kunden durchzuführen. Bei der Auswahl von Speisen und Getränken wird Wert auf einwandfreie Qualität gelegt.

2 Vereinbarung zwischen dem Kunden und dem Caterer | Gestützt auf die Angaben des Kunden unterbreitet ihm der Caterer eine detaillierte Catering-Offerte für den betreffenden Anlass.

Eine Vereinbarung kommt zustande, sobald der Kunde die Offerte oder die Bestätigung schriftlich an den Caterer retourniert. Einzelheiten der Vereinbarung zwischen dem Kunden und dem Caterer ergeben sich demnach aus der schriftlichen Auftragsbestätigung und deren Anhängen, wobei die Anhänge integrierende Bestandteile der Vereinbarung zwischen den Parteien bilden (gesamthaft die «Vereinbarung»). Bei Abweichungen zwischen der Vereinbarung und diesen «Allgemeinen Geschäftsbedingungen» («AGB») gehen die in der Auftragsbestätigung und den anderen Anhängen getroffenen Regelungen vor.

3 Änderung der Personenzahl | Der Kunde muss dem Caterer eine Änderung der Personenzahl spätestens fünf Arbeitstage vor dem Anlass mitteilen, wenn möglich schriftlich. Spätere Änderungen können nicht mehr berücksichtigt werden. Zusätzliche Personen stellt der Caterer dem Kunden in Rechnung.

4 Geringfügige Änderungen | Der Caterer behält sich vor, bei kurzfristigen Änderungen im Marktangebot, aufgrund von fehlenden Waren oder massiv erhöhten Preisen seine Dienstleistungen geringfügig zu ändern. Er berücksichtigt dabei die Interessen und die Wünsche des Kunden und bietet eine gleichwertige Auftrags erledigung.

5 Akontozahlung | Übersteigt das Catering den Wert von CHF 10'000.-, so wird mit Annahme der Auftragsbestätigung durch den Kunden gemäss Ziffer 2 Absatz 2 hiavor eine Akontozahlung in Höhe von 70% der kalkulierten Kosten fällig. Die Akontozahlung muss spätestens 10 Tage vor dem Anlass auf dem Konto des Caterers gutgeschrieben worden sein.

6 Annullierung | Bei Annullierung eines Auftrags durch den Kunden stellt der Caterer folgende Kosten in Rechnung:

– Bis 10 Arbeitstage vor dem Anlass: keine Kosten

– Bis 8 Arbeitstage vor dem Anlass: 50% der vereinbarten Warenkosten (Speisekosten, ohne Getränke)

– Bis 3 Arbeitstage vor dem Anlass: 80% der vereinbarten Warenkosten (Speisekosten, ohne Getränke)

Bei später erfolgender Annullierung hat der Kunde 100% der vereinbarten Warenkosten (Speisekosten, ohne Getränke) zu entrichten.

7 Wareneinkauf und Logistik | Der Caterer ist zuständig für den Einkauf der für das Catering verwendeten Waren. Er ist verantwortlich für die Auswahl und die Qualität der Lieferanten und stellt die erforderliche Logistik sicher. Der Einkauf erfolgt auf Rechnung des Caterers. Der Caterer übernimmt daher die Festlegung der Mengen, die Preisgestaltung und die Zahlungsmodalitäten gegenüber den Lieferanten. Dem Kunden entstehen somit aus den Vereinbarungen des Caterers mit seinen Lieferanten keinerlei Verpflichtungen und Ansprüche.

8 Rechnungstellung und Bezahlung | Nach Durchführung des Anlasses erhält der Kunde vom Caterer eine Rechnung, die innert 30 Tagen ab Rechnungsdatum ohne Abzug eines Skontos zu begleichen ist.

9 Teilungültigkeit | Falls eine Bestimmung der Vereinbarung einer zwingenden gesetzlichen Bestimmung widerspricht, so gilt anstelle dieser Bestimmung jene gesetzlich zulässige Regelung, die dem ursprünglichen Parteiwillen am nächsten kommt. Die Gültigkeit der übrigen Bestimmungen der Vereinbarung wird dadurch nicht beeinträchtigt.

10 Anwendbares Recht und Gerichtsstand | Die Vereinbarung untersteht schweizerischem Recht. Gerichtsstand für sämtliche Streitigkeiten, welche sich im Zusammenhang mit der Vereinbarung und der Tätigkeit des Caterers ergeben, ist Zürich (Handelsgericht).

CONTACT INFORMATION

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