



SWISS-CHALET
MERLISCHACHEN

DOCUMENTATION FOR CATERING

Your special event in a unique place





WHO WE ARE

Swiss-Chalet take away, Swiss-Chalet at your home & "Cascade" Catering – These are our main three catering pillars. The highlights are our barbecues during the summer at a place of your choice, our famous Swiss-Chalet fondue during winter and our legendary Champagne Cascade.

A price without surprises! All our prices for menus and drinks include a complete table setting. We charge only a service fee per guest and any additional equipment will be charged separately. This applies for catering in a surrounding of 20 kilometers.

The swiss kitchen meets its finesse and will be complemented with popular dishes from all over the world. We prepare the dishes with exquisite products from our region and combine them with specialties from afar.

We are a proud member of Confrérie de la Chaîne des Rôtisseurs, of Caveau de Sabrage der Confrérie du Sabre d'Or and of «ächt SCHWYZ».

Our partners for technical equipment, flower decoration, photography and transport help us to realize a perfect event at the Swiss-Chalet Merlischachen.

You can await professional and cordial consulting from our meetings and evens team.

We are looking forward to your inquiry.

Jeannine & Karel Nölly
Hosts / Managers



SWISS-CHALET TAKE AWAY

Would you like to arrange an event at a very special place and need a professional partner for the culinary art? We can organize it. We can take everything with us starting with the food, over drinks and equipment.

Because of our great partner network you can benefit from suitable entertainment and even a professional nanny service.

We gladly discuss the situation on the spot and prepare a concrete suggestion, so that your event will be a great success!



A SWISS-CHALET FEELING AT YOUR HOME

You have a well-organized kitchen and you like to welcome guests at your home without cooking yourself? Then we are the right partner for you. We cook, serve and clean everything after the event for you, while you can be with your guests and take good care of them.

Enjoy your event in a familiar "Swiss-Chalet style" atmosphere.



CASCADE CATERING

One of our highlights is our famous Champagne Cascade. Make an exclusive event out of your aperitif– your guests will be astonished.

It's a real eyecatcher – we open the champagne bottle with a saber, as a member of the famous Confrérie du Sabre d'Or meanwhile the fanfare musician sets the tone.



Drinks are charged per consumption. The flat rate for the fanfare musician is CHF 150.00 and is optional.

Môtiers-Val-de-Travers-Neuchâtel

Cuvée Cordon Rosé Brut	0.75	55.00
Mauler		
Pinot Noir		

Champagne Brut

Taittinger Brut Réserve	0.75	86.00
Pinot Noir, Chardonnay		

Champagne Rosé

Taittinger Prestige Rosé	0.75	98.00
Chardonnay, Pinot Meunier, Pinot Noir		



APERITIF SUGGESTIONS – SERVED OUT OF A HAWKER’S TRAY

APERITIF PACKAGE 1 – CHF 15.00 PER PERSON

Various vegetable-sticks in mini jars with different dips / salmon tatar with marinated cucumber and herb crème fraîche / Roast beef baguette garnished with tartar sauce / crostini with olives, dried tomatoes & cream cheese tapenade

APERITIF PACKAGE 2 – CHF 20.00 PER PERSON

Various vegetable-sticks in mini jars with different dips / salmon tatar with marinated cucumber and herb crème fraîche / Roast beef baguette garnished with tartar sauce / crostini with olives, dried tomatoes & cream cheese tapenade / mixed sandwiches (ham, salami, tomato & mozzarella, roastbeef and tuna)

COMPONENTS TO ADD

Skewer with tomato & mozzarella	2.50
Skewer with melon & smoked ham	3.00
Skewer with fruits	3.00
Avocado & Panna Cotta with tomato confit	3.00
Shrimp cocktail	3.50
Mixed platter (200g) with raw ham, dried meat and mountain cheese	26.00
Cheese platter (150g) with young Sbrinz	16.00



APERO-RICHE SUGGESTION

APERO-RICHE – 60.00 PER PERSON

Salmon tatar with marinated cucumbers and herb crème fraiche / avocado and panna cotta with tomato confit / garnished shrimp cocktail in mini-jars / melon & smoked ham skewer / tomato & mozzarella skewer / platter with raw ham, dried meat and mountain cheese / different mini sandwiches garnished with ham, salami, tomato & mozzarella, roastbeef and tuna)

Fried pike-perch strips with lemon and tartar sauce / chicken skewer with curry-mayonnaise / cheese-leek-cake

Fruit skewer / coconut panna cotta / chocolate cake

We will gladly offer you further proposals according to your desires.



MENU SUGGESTIONS – SWISS-CHALET CLASSICS



SOUPS

Riesling soup from Lucerne with local dried meat and Grissini	11.00
Beef consommé with vegetable brunoise and pancake strips with herbs	11.00

STARTERS AND INTERMEDIATE COURSES

Mixed leaf salad with three different dressings, croûtons and sprouts	9.00
Beef tatar 80g – fresh minced fillet of beef with a salad bouquet served with toast and butter	25.00
Fried king prawns skewer on parsley potatoes with saffron sauce and rocket salad	24.00
Smoked salmon with avocado tatar and salad bouquet	24.00
Ravioli filled with tomatoes and mozzarella, served with basil pesto, fresh rocket and shavings of mountain cheese	16.00

MAIN COURSES

Chateaubriand - fillet of beef roasted in one piece, served as two courses with seasonal vegetables, Red-wine sauce and sauce bearnaise, 1 st course served with potato gratin, 2 nd course served with croquettes	63.00
Sliced veal Zurich style with butter "rösti" and beans with bacon	33.00
Fillet Beef Stéphanie with bacon in a puff pastry served with sauce bearnaise, potato gratin and ratatouille vegetables	54.00

DESSERTS

Ice coffee «Swiss-Chalet» refined with "Merlischacher Kirsch" and whipped cream	11.00
Bali-Balu – seasonal sorbet with cold zabaglione and fruits	11.00
Dessert buffet with different mini-desserts, white and dark chocolate mousse, coconut panna cotta with fruit sauce, mini cream slices, two different ice creams or sorbets and fruit platter	20.00



MENU SUGGESTIONS – SPRING

MID MARCH – MID JUNE

SOUPS, STARTERS AND INTERMEDIATE COURSES

Herb foam soup with cream cheese-crostini	11.00
Smoked char tatar on cucumber carpaccio with lemon oil and braised tomatoes	23.00
Mixed lettuce with raspberry dressing, fresh berries and small diced Sbrinz cheese	12.00

MAIN COURSES

Duet of braised veal cheek and fillet of beef with fine herb noodles and baby carrots	46.00
Gratinated curd "spätzli" with mountain cheese and roasted onions	24.00

GRILLED WITH SIDE DISH OF CHOICE

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, curd "spätzli"

VEGETABLES (1 INCLUSIVE)

Broccoli with cauliflower, braised fennel in orange juice, glazed root vegetables

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce, bearnaise sauce

DESSERTS

Chocolate-, vanilla parfait lasagna garnished with exotic fruits	13.00
Strawberry salad in a chocolate nest with yogurt lemon mousse	11.00



MENU SUGGESTIONS – ASPARAGUS TIME

MID APRIL – MID JUNE

SOUPS, STARTERS AND INTERMEDIATE COURSES

Asparagus cream soup with foamed herbs	11.00
Veal carpaccio with a lemon vinaigrette, asparagus salad and shaved cheese	24.00
Fresh leaf salad on an asparagus dressing with asparagus pieces and strawberries	12.00

MAIN COURSES

Gratinated veal steak with asparagus and hollandaise sauce, with baked potatoes and a red-wine sauce	44.00
Duett of asparagus- and wild garlic ravioli with spring onion confit and fresh "Belper Knolle"	27.00

GRILLED WITH SIDE DISHES OF CHOICE

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto with baked potatoes, asparagus ravioli, wild garlic ravioli

VEGETABLES (1 INCLUSIVE)

Mixed asparagus, braised cherry tomatoes, Ratatouille vegetables

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce, bearnaise sauce, hollandaise sauce

DESSERTS

Blueberry parfait on peppered strawberry carpaccio with fresh caramel	13.00
Strawberry salad in a chocolate nest with yogurt lemon mousse	11.00



MENU SUGGESTION – SUMMER

MID JUNE – MID SEPTEMBER

SOUPS, STARTERS AND INTERMEDIATE COURSES

Gazpacho – Cold cucumber-, tomato soup with cream cheese crostini and basil	11.00
Salmon ceviche with a lime cherry marinade on avocado tatar, sprouts and passion fruit	23.00
Buffalo mozzarella with colored cherry tomato salad on a balsamico dressing with basil	15.00
“Ächt Schwyz” salad – rocket salad on a cherry dressing with Muotathaler raw ham and caramelized goat cheese	18.00

MAIN COURSES

Fillet of beef with potato-cherry crust and glazed baby carrots on a port wine sauce	46.00
Red-wine cherry risotto with rocket salad and champagne foam	27.00

GRILLED MEAT WITH SIDE DISHES

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, red-wine cherry risotto

VEGETABLES (1 INCLUSIVE)

Ratatouille vegetables, leaf-spinach, beans with bacon, baby carrots

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce

DESSERTS

Chocolate tart with fresh caramel, fleur de sel and cherry sorbet	13.00
Lemon sorbet praline covered with cornflakes on a cherry ragout refined with Merlischacher Kirsch	11.00



MENU SUGGESTIONS– AUTUMN & GAME SEASON

MID SEPTEMBER – END OCTOBER

SOUPS, STARTERS AND INTERMEDIATE COURSES

Pumpkin cream soup with Amaretto foam	11.00
Smoked carpaccio of deer with pumpkin mousse and apple wine jelly	24.00
Field salad with different dressings garnished with bacon, croûtons and egg	15.00

MAIN COURSES

Roasted venison entrecôte with a hazelnut crust on mashed potatoes with parsley, served with red cabbage, pumpkin pearls sweet & sour and a cranberry sauce	42.00
Gratinated "spätzli"-pan with red cabbage, brussels sprouts and roasted mushrooms	27.00

GRILLED MEAT WITH SIDE DISHES

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, curd "spätzli"

VEGETABLES (1 INCLUSIVE)

Glazed root vegetables, beans with bacon, red cabbage, pumpkin pearls sweet & sour

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce

DESSERTS

Chestnut parfait on marinated orange salad with a prune sauce	13.00
Homemade plum pot with plum liqueur from Merlischachen with vanilla ice cream and whipped cream	12.00



MENU SUGGESTIONS – WINTER

START NOVEMBER – MID MARCH

SOUPS, STARTERS AND INTERMEDIATE COURSES

Truffled celery soup with apple foam	11.00
Mixed leaf lettuce with pear dressing, grapes and caramelized nuts	12.00
Tri-coloured duck liver pralines on warm brioche with mango-chili dip	24.00

MAIN COURSES

Fillet of beef with braised duck liver medallion, baked potato balls and a truffle sauce	54.00
Gratinated curd "spätzli" with mountain cheese and roasted onions	24.00

GRILLED MEAT WITH SIDE DISHES

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, baked potato balls, curd "spätzli"

VEGETABLES (1 INCLUSIVE)

Glazed root vegetables, beans with bacon, truffled celery purée

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce

DESSERTS

In beer batter baked apple fritters with cinnamon, sugar and vanilla ice-cream	13.00
Homemade plum pot with plum liqueur from Merlischachen with vanilla ice cream and whipped cream	12.00



BARBECUE - YOUR GRILL EVENT

What can be better than to enjoy a fine supper from a grill buffet on a mild summer evening together with your guests? Only the suitable wine is missing – we can also handle that. Our grill chef prepares different pieces of meat and finally grilled vegetables for you, also salad and side dishes are prepared in front of you.

SWISS-CHALET BARBECUE

per Person 65.00*

Salad from the buffet with different dressings

FROM THE GRILL

Entrecôte marinated with herbs «provincial»

Skewer with fillet of pork marinated with coconut and sesame

Skewer with chicken breast marinated with oranges and ginger

Corncoobs, skewer with vegetables, baked potatoes with sour cream, garlic bread and different sauces

DESSERT

Fresh fruit plates and light lemon-curd mousse with strawberries

**Price is valid for groups of 15 persons and more*



BARBECUE - YOUR GRILL EVENT

BARBECUE DELUXE

per Person 95.00*

BUFFET WITH DIFFERENT STARTERS

Gazpacho (cold tomato soup with vegetables), pearls of mozzarella, tomatoes and fresh basil, Vitello Tonnato (sliced veal with tuna sauce), carpaccio of melon with raw ham

BUFFET OF SALADS

Various salads with different dressings

FROM THE GRILL

Entrecôte marinated with a beer mustard sauce

Cotlets of lamb marinated with herbs «provincial»

Skewer with fillet of pork marinated with coconut and sesame

Skewer with chicken breast marinated with oranges and ginger

King prawns marinated with garlic and lime

Corn on the cob, skewers of vegetables, baked potatoes with sour cream, garlic bread and different sauces

BUFFET OF DESSERT

Different sweets from our Chef de cuisine

**Price is valid for groups of 15 persons and more*



BARBECUE – YOU ARE THE BOSS

You have a cozy place at your company or even a roof top terrace and you would like to impress your employees? We bring the grill, the food and the drinks. You are the boss and barbecue yourself. In the evening or on the next day we will pick up everything.

SWISS-CHALET BARBECUE

per Person 46.00

Salad buffet with different dressings

FROM THE GRILL

Entrecôte marinated with herbs «provincial»

Skewer with fillet of pork marinated with coconut and sesame

Skewer with chicken breast marinated with oranges and ginger

Corn on the cob, skewer of vegetables, baked potatoes with sour cream, garlic bread and different sauces

DESSERT

Fresh fruit platters and light lemon-curd mousse with strawberries



SWISS-CHALET FONDUE

Our Swiss-Chalet fondue mixture of Mr. Sciboz from Fribourg was the original fondue at the Swiss National Exhibition 1964 in Lausanne.

The high quality cheese mixture, half Vacherin Fribourgeois and half Gruyère guarantees an infallible taste since a long time at the Swiss-Chalet Merlischachen and at your home.

FONDUE MENU

per Person 65.00

Field salad with bacon, croûtons and egg, dressing of your choice

Swiss-Chalet Fondue Moitié-Moitié (250g) with bread, potatoes, slice of pears and mixed pickles

Homemade "Pflümli" plum pot served with vanilla ice cream

SWISS-CHALET FONDUE

Fondue Moitié-Moitié (250g) with bread and mixed pickles

per Person 35.00

Extra service fondue per 100g

12.00

Chalet platter with specialities of Muotathal and young Sbrinz

27.00

Cheese platter

16.00

With a hot cup of mulled wine white or red
or a glass of Swiss Chalet Kirsch

per cup 5.90

2cl 6.00



WINE SUGGESTIONS

White wine Switzerland

Lucerne

Riesling x Silvaner Luzern
Ottiger Winery

0.75 CHF 57.00

Bündner Herrschaft

Maienfelder Sauvignon Blanc
Cottinelli

0.75 CHF 68.00

Ticino

Ticino Bianco
Vallombrosa
Chardonnay, Sauvignon Blanc, Merlot

0.75 CHF 62.00

Geneva

Chardonnay Genève
Domaine de Rothis, Dardagny

0.75 CHF 49.00

White wine France

Loire

Sancerre	0.75	CHF 68.00
Pascal Jolivet		
Sauvignon Blanc		

Burgund

Chablis Vieilles Vignes	0.75	CHF 67.00
Domaine Roland Lavantureux		
Chardonnay		

White wine Austria

Langenlois

Grüner Veltliner	0.75	CHF 56.00
Leo Hillinger		

Welschriesling	0.75	CHF 55.00
Weingut Kracher		

White wine Italy

Piemont

Blangé Arneis Langhe	0.75	CHF 66.00
Ceretto		

Venezien

Pinot Grigio Tudajo	0.75	CHF 58.00
Bosco de Merlo		

Rosè wine

Neuchâtel

Œil de Perdrix	0.75	CHF 59.00
Château d'Auvernier		
Pinot Noir		

Côtes de Provence

Whispering Angel	0.75	CHF 64.00
Caves d'Esclans, Sasha Lichine		
Grenache, Rolle, Cinsault, Syrah, Tibouren		

Red wine Switzerland

Hitzkirch

Pinot Noir 0.75 CHF 58.00
Brunner Weinmanufaktur

Zürich

Mythos 0.75 CHF 56.00
Weingut Landolt Zürich
Pinot Noir, Dornfelder

Wallis

Syrah terra Natale 0.75 CHF 64.00
Cave du Chatillon, Saillon

Ticino

Campus Merlot del Ticino DOC 0.75 CHF 68.00
Valsangiacomo Vini

Vigna d'Antan Rosso del Ticino DOC 0.75 CHF 76.00
Guido Brivio
Merlot, Cabernet Sauvignon, Cabernet Franc

Bündner Herrschaft

Fläscher Pinot Noir 0.75 CHF 64.00
Weingut Davaz

Pinot Noir Marschallgut 0.75 CHF 72.00
Weinhaus Cotinelli Maienfeld

Red wine France

Côtes du Rhône

Châteauneuf du Pape AC 0.75 CHF 76.00
Pierre-Henri Morel
Grenache, Syrah, Mourvèdre

Côtes de Nuits

Gevrey Chambertin 0.75 CHF 87.00
Domaine Dominique Gallois
Pinot Noir

Côtes Catalanes

L'Enfant Perdu 0.75 CHF 71.00
Domaines des Enfants
Grenache, Carignan blanc, Syrah

Red wine France

Bordeaux

Château Charmail Cru Bourgeois Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot	0.75	CHF 69.00
Château de Lussac Lussac-St-Émilion AOC Merlot, Cabernet Franc	0.75	CHF 62.00
Château Poujeaux Cru Bourgeois Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	0.75	CHF 82.00

Red wine Austria

Burgenland

Hillside Leo Hillinger Syrah, Merlot, Zweigelt	0.75	CHF 62.00
Das Phantom Kirnbauer Blaufränkisch, Merlot, Cabernet Sauvignon, Syrah	0.75	CHF 74.00

Red wine Italy

Tuskany

Rosso di Montalcino Talenti Sangiovese	0.75	CHF 65.00
Brunello di Montalcino DOCG Collemattoni Sangiovese	0.75	CHF 79.00
Saffredi Fattoria Le Pupille Cabernet Sauvignon, Merlot, Syrah	0.75	CHF 127.00

Piemont

Barolo DOCG Ceretto, Alba Nebbiolo	0.75	CHF 106.00
Dolcetto d'Alba Rossana Cascina Bruni Ceretto	0.75	CHF 64.00

Red wine Italy

Apulia

Primitivo Puglia IGP 0.75 CHF 54.00
Lamadoro

Veneto

Valpolicella Classico Superiore Ripasso 0.75 CHF 62.00
Speri Viticoltori
Corvina, Rondinella, Molinara

Amarone Classico 0.75 CHF 87.00
Speri Viticoltori
Corvinone, Corvina, Rondinella, Molinara

South Tyrol

Lagrein Riserva Linticlarus 0.75 CHF 77.00
Tiefenbrunner Schlosskellerei Turmhof

Red wine Spain

Jumilla

Monastrell 12 Month 0.75 CHF 60.00
Bodegas Juan Gil

Rioja

Muga Reserva doca 0.75 CHF 68.00
Bodegas Muga
Grenache, Graciano, Carignan, Tempranillo

Altos Ibéricos Crianza 0.75 CHF 54.00
Torres
Tempranillo

Ribera del Duero

Celeste Crianza 0.75 CHF 60.00
Torres
Tempranillo

Valduero Reserva 0.75 CHF 83.00
Bodegas Valduero
Tempranillo

Priorat

Galena 0.75 CHF 70.00
Clos Galena
Garnacha, Cabernet Sauvignon, Cariñena

Mallorca

Sestalino 0.75 CHF 65.00
Finca Ses Talaioles
Cabernet Sauvignon, Callet, Manto Negro, Merlot, Syrah, Tempranillo

Red wine Portugal

Terra Zambujeiro 0.75 CHF 76.00

Zambujeiro

Tempranillo, Tinta Caida, Alicante Bouschet, Trincadeira, Touriga Nacional,
Alfrocheiro, Cabernet Sauvignon, Castelao

Colossal Reserva 0.75 CHF 49.00

Casa Santos Lima, Regional Lisboa

Touriga Nacional, Syrah, Tinta Roriz (Tempranillo), Alicante
Alfrocheiro, Cabernet Sauvignon, Castelao

Red wine Argentina/Chile

Argentina

Ojo de Agua 0.75 CHF 58.00

Bodega Ojo de Agua, Dieter Meier

Malbec

Magnum bottles

Spain

Valduero Reserva 1.5 CHF 166.00

Bodegas Valduero

Ribera del Duero

Tempranillo

Portugal

Terra Zambujeiro 1.5 CHF 152.00

Quinto do Zambujeiro

Tempranillo, Tinta Caida, Alicante Bouschet, Trincadeira, Touriga Nacional,
Alfrocheiro, Cabernet Sauvignon, Castelao

France

Château Charmail 1.5 CHF 140.00

Haut Médoc, Cru bourggeois

Cabernet Sauvignon, Cabernet franc, Merlot, Petit Verdot

Sparkling wine

Prosecco

Prosecco DOCG Bollicina extra dry
Bosco del Merlo, Venetien
Glera

0.75 CHF 50.00

Môtiers-Val-de-Travers-Neuchâtel

Cuvée Cordon Rosé Brut
Mauler
Pinot Noir

0.75 CHF 55.00

Champagne Brut

Taittinger Brut Réserve
Pinot Noir, Chardonnay

0.75 CHF 86.00

Pol Roger Brut Réserve
Chardonnay, Pinot Noir, Pinot Meunier

0.75 CHF 90.00

Champagne Rosé

Taittinger Prestige Rosé
Chardonnay, Pinot Meunier, Pinot Noir

0.75 CHF 98.00

Corkage fee

For wine and sparkling wine organized by yourself we charge CHF 40.00 per 75 cl bottle. For spiritous beverages according to prior agreement.



Mineral & Soft drinks

MINERAL

Knutwiler – non-sparkling water	50cl	6.9
Knutwiler – sparkling water	50cl	6.9
Knutwiler – sparkling water	33cl	4.8

SOFT DRINKS

Elmer Citro/lemon	33cl	4.8
Sinalco Original/orange	33cl	4.8
Rivella red & blue	33cl	4.8
Coca Cola & Coca Cola Zero	33cl	4.8
Gents Tonic Water, Bitter Lemon & Ginger Ale	20cl	5
San Bitter Pellegrino	10cl	6

JUICES

Swiss apple spritzer «Möhl»	33cl	4.8
Swiss apple juice «Möhl»	33cl	4.8
Dorly's Apple King, Apfelwein, Merlischachen	4.2 Vol. % 50cl	6.9
Möhl Apfelwein, alkoholfrei	50cl	6.9
Orange juice	100cl	20

Coffee & Tea

Coffee, espresso	4.5
A double espresso	6
Ristretto	4.5
Tea by choice	4.5

Beer

EINSIEDLER BIER/REGIONAL BEER

Spezialbier light	5 Vol. % 30cl	4.5
Erdmandli Amber	6 Vol. % 33cl	4.8
Schwyzer Böckli	6 Vol. % 33cl	4.8

AUGUSTINER BRÄU MUNICH

Edelstoff	5.6 Vol. % 50cl	7
Wheat beer	5.4 Vol. % 50cl	7

NON ALCOHOLIC BEER

Clausthaler Classic	33cl	6
Erdinger non alcohol	50cl	7

Spirituosen

Merlischacher Quellwasser	4cl	7
Iced apple liquor		

We have a huge selection of different spirituous beverages. Please ask for the bar menu.



EVERYTHING AROUND YOUR BANQUET

CANDLES

Candlelight brings warmth and gives the room a nice atmosphere.

Here you have several possibilities:

Pillar candles	free of charge
Candle holder white, different sizes	CHF 12.00
Candle holder, 40 cm high, 4 arms, gold	CHF 20.00
Candle holder, 75 cm high, 5 arms, silver	CHF 35.00

MENU AND PLACE CARDS

Our stylish standard menu cards will be provided free of charge. To accompany your special event, we also create personalized menus or place cards. Please tell us your wishes.

NAPKINS AND TABLECLOTH

Cloth napkins, cocktail napkins and white tablecloths are free of charge.

HIGH TABLES (80CM CALIBER)

With white covers CHF 35.00

TABLES FOR A BUFFET

A wooden table with metal bases CHF 15.00

BEER BENCHES

For a comfortable sitting of 8-10 persons

CHF 30.00

ADDITIONAL FURNITURE

Do you need tables, chairs or tents? We can organize everything

price on request

FLAT CHARGE FOR SERVICE WITHIN 20 KILOMETERS AROUND MERLISCHACHEN

0 - 30 guests

CHF 25.00 per person

30 – 60 guests

CHF 20.00 per person

60 guests and more

CHF 15.00 per person

CALL-OUT CHARGE FOR MORE THAN 20 KILOMETERS AROUND MERLISCHACHEN

Per kilometer and a small delivery van

CHF 2.00 per kilometer

Additional personal per hour

CHF 50.00 per employee





OUR PARTNER

Our partners have been working with us for many years, to organize the perfect event for you. They are very familiar with Swiss-Chalet Merlischachen. A lot of experience, warmth and professionalism are guaranteed. We will select an offer just for you with pleasure!

FLOWERS & DECORATION

For decorations of all kind we recommend Blumen Gössi from Küssnacht. Please contact us for an offer and visit www.blumengoessi.ch for further information.

BOAT TRIP

Boarding and arriving is possible directly in Merlischachen. Ask us about the possibilities and shipping schedules. We recommend the Charles Bucher fleet in Lucerne. Visit www.charles-bucher.ch for more information.

CHILD CARE

So that even the youngest member of the family can enjoy the day to its fullest, your-nanny offers the perfect solution. Toys and childcare during the whole event. www.your-nanny.ch.

ENTERTAINMENT

We know a lot of various artists, ranging from classical dance music and pianists to comedians and magicians. We will gladly assist you and give you recommendations.



MEETINGS & EVENTS TEAM



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TERMS AND CONDITIONS

FOR MEETING AND HOTEL ROOMS

1. Subject to the general terms and conditions

Purpose of these General Terms and Conditions (GTC) is the provision of event space and hotel rooms as well as the provision of other related to the execution of events agreed services by hotels Swiss-Chalet Merlischachen AG.

2. Option dates

Option dates are binding on both parties. The Swiss-Chalet Merlischachen AG hotels are entitled to dispose of after the option data without any of the reserved event space and hotel rooms elsewhere.

3. Change in the number of participants and event time

- 3.1 The organizer is obliged to the Swiss-Chalet Merlischachen AG Hotels to give the number of participants changes as early as possible. The Swiss-Chalet Merlischachen AG hotels are always endeavor to allocate unused reservations otherwise identical conditions. If successful, the organizers are not calculated costs.
- 3.2 The exact number of participants is notify the hotel at least 48 hours before the event. This information forms the basis of calculation. Take more subscribers than reported in an event, the actual number of participants is calculated. The Swiss-Chalet Merlischachen AG hotels guarantee the provision of the services agreed to a number of 5% additional participants to the agreed terms.
- 3.3 Deviation of the number of participants by more than 10% of the hotels are entitled to charge the agreed prices.

4. Cancellation by the organizer

- 4.1 A withdrawal of the contractor needed for effectiveness in writing.
- 4.2 If the event is completely canceled by the organizer, Swiss-Chalet Merlischachen AG hotels charge the following cancellation fees:

<u>Days before the event</u>	<u>Cancellation fee</u>
Until 6 weeks before the events starts	Free of costs
6 – 4 weeks before the event starts	30% of the booked Service
27 days – 8 days before the event starts	50% of the booked Service
7 days – 1 day before the event starts	70% of the booked Service
1 day – 0 days before the event starts	100% of the booked Service

- 4.3 If no amount of food and drinks was contractually agreed, the lowest priced of the valid event offer 3-course meal is used as a basis for the cancellation fee. The calculation of food sales is then according to the formula: banquet menu price times the agreed number of persons. The beverage revenue is calculated as 50% of food sales.
- 4.4 The contractor is free to prove that the hotel incurred no damage or damage to the hotel were lower than the required compensation package.

5. Obligations of the Client / changes number of Rooms

- 5.1 The client and the Swiss-Chalet Merlischachen AG hotels arrange the intended number of required hotel rooms in the order confirmation.
- 5.2 The Client is the Swiss-Chalet Merlischachen AG hotels at least five days before the event, the fixed number of required hotel rooms known.
- 5.3 If the effective number of required hotel rooms deeper than that agreed in the order confirmation Rooms, compensation for unused

rooms still calculated based on the fixed number of rooms, unless the Swiss-Chalet Merlischachen AG hotels were not required room rent elsewhere.

- 5.4 If no timely notification of the definitive number of rooms, the information from the order confirmation shall be definitive.
- 5.5 For no-shows, cancellations not made on time or early departures will be charged 100% of the agreed price for the first / next night the original residence

6. Room Availability, Delivery and Return

- 6.1 The contractor shall have no right to be provided specific rooms unless the hotels have confirmed the provision of a specific room.
- 6.2 Reserved rooms are available to the contractor from 4 p.m. on the agreed day of arrival.
- 6.3 On the agreed day of departure the rooms to be provided to hotels cleared at 10:30 a.m. clock the latest. Late check-out must be arranged at least one day with the Swiss-Chalet Merlischachen AG hotels. If the room without consultation with the Swiss-Chalet Merlischachen AG hotels longer indicated as 12 p.m. clock are used, the hotel can also provide the damage incurred by them for the additional use of the room until 15:00 clock the daily room rate calculation, from 3 p.m. 100 % of the full accommodation rate (list price). The contractor is free to prove the hotels that this is caused little damage.

7. Obligations of the Client / change the number of participants

- 7.1 The client and the Swiss-Chalet Merlischachen AG hotels arrange the intended number of event participants in the order confirmation.
- 7.2 The fixed number of event participants have the hotel no later than the times listed in the following table shall be notified in writing before the deadline to ensure careful preparation:
up to 15 persons 3 working days in advance;
from 30-50 people 5 working days in advance;
50 persons 7 working days in advance.
- 7.3 The number of participants changes require the approval of the hotels.
- 7.4 The calculation for services that makes the hotel on the number of registered persons (such as food, drinks, etc.), the actual number of persons charged with an increase of reported and contractually agreed number of participants.
- 7.5 In the event of a reduction of the contractually agreed number of participants, the provisions in paragraph 4.2.
- 7.6 Reducing the number of participants by more than 10% of the hotels are entitled to increase the agreed prices reasonable and to exchange the confirmed room.
- 7.7 If no timely notification of the final number of participants, the information from the order confirmation shall be definitive.
- 7.8 Sub-letting of rooms and spaces is only permitted with the explicit permission of the Swiss-Chalet Merlischachen AG hotels.
- 7.9 Under Spread Offers are always subject to change

8. Food and Drinks

- 8.1 Food and drinks are always available from the Swiss-Chalet Merlischachen AG hotels. Exceptions require the approval of the hotel and a written agreement with the Swiss-Chalet Merlischachen AG hotels. In this case, the hotel is entitled to charge a service fee and corkage. Service fee and corkage form the subject of a separate agreement.

- 8.2 The Swiss-Chalet Merlischachen AG hotels do not accept any liability for the preservation of food to be taken after an event from the hotels to the self eating outside the hotel.
- 8.3 The organizer known, not later than two weeks before the event starts, the final menu and wine selection.

9. Beginning and end of the event

- 9.1 Beginning and end of the event will be agreed in the order confirmation. Subsequent changes to the agreed times require the approval of the Swiss-Chalet Merlischachen AG hotels. Changed without the prior written consent of the hotels the agreed start and end times of the event, the hotel may charge additional costs of the service provision into account, unless the hotels fault.

10. Resignation of the hotel

- 10.1 The hotels are entitled to compensation for justifiable reason to withdraw from the contract if, for example,
- Force majeure or other not by the hotels
Make the full fulfillment of the contract impossible circumstances beyond.
 - Room or events with misleading or false information
material facts are posted.
 - The hotels have reasonable cause to believe that the Use of the hotel's services might jeopardize the smooth operation the safety or reputation of the hotel in public can compromise, without which this the rule- or organization of the hotel is attributable.
 - An unauthorized sub-letting is present.
 - An official order.
 - In the event of a change of ownership or operator,
a temporary or permanent closure or a restructuring of the company with a notice period of two months.
- 10.2 If an agreed advance payment is not made after the lapse of a reasonable grace period set by the hotel, the hotels are also entitled to withdraw from the contract.

11. Liability for damages

- 11.1 Losses and damages
For damage or loss of inventory of fixed or mobile Swiss-Chalet Merlischachen AG hotels that are caused during the event or the construction, the organizer is liable without proof of debt by the hotel. The Swiss-Chalet Merlischachen AG hotels may require appropriate insurance.
- 11.2 Use of decorative materials
The use of decorations or other objects shall require the approval of the Swiss-Chalet Merlischachen AG hotels. All decorative material must conform to fire regulations (fire protection class 5.3). Brought along by the principal decoration material, congress material, such as documents, boxes, etc. must be picked up immediately after the event again. Unclaimed decoration material, congress materials, documents, boxes, etc. is disposed of at the expense of the customer from the Swiss-Chalet Merlischachen AG hotels.
- 11.3 Rejection of liability for objects
For loss or damage not assume any liability the Swiss-Chalet Merlischachen AG hotels. Should they be insured against fire, water, theft, damage or any other danger, the organizer has to get the insurance.

12. Reimbursement of expenses

As far as the Swiss-Chalet Merlischachen AG hotels for the client procure technical equipment or other services from third parties, acting on behalf and for the account of the client. The Client undertakes to replace the hotels, all expenses and uses which have made proper execution of the hotels and to free the Swiss-Chalet Merlischachen AG hotels of the liabilities incurred. The customer is

responsible for careful handling and proper return of the rented on his behalf technical facilities.

13. Warranty

Faults on the application made by the Swiss-Chalet Merlischachen AG hotels available technical facilities be resolved by the technical service of the hotel and do not justify a reduction in the remuneration. A fault cannot be rectified, the compensation will be reduced by the amount of the rent for technical equipment. Further claims are expressly excluded.

14. Volume control

On the outdoor area of the Swiss-Chalet Merlischachen, there is a volume limit of 70decibels. This is to be strictly observed by the organizer and can be controlled and enforced by the staff of the Swiss-Chalet Merlischachen. If events or parts of an event exceed this limit (or if amplifiers are used), this requires the consent of the Swiss-Chalet Merlischachen. It is also important to observe the midday rest (12:00-13: 00) and night rest (from 22:00) in the Schloss-Park and on the Jagd-Schloss Terrace. During or after this time any event must be held in the premises of the Swiss-Chalet Merlischachen.

15. Advertising

Newspaper advertisements and flyers that contain invitations to events of any kind in the Swiss-Chalet Merlischachen AG hotels, require the written consent of the hotel. If a publication without the consent of the hotels and thereby adversely affecting the essential interests of the hotels, the hotels reserve the right to cancel the event. Resulting costs, loss of revenue and possible claims for damages shall be borne by the organizers.

16. Terms of payment

- 16.1 Payments
The Swiss-Chalet Merlischachen AG hotels are entitled to request the client to sign the agreement after confirmation of order or an amount of 50% of the expected payment as a prepayment. In addition, 40% of the expected invoice amount is payable 6 weeks before arrival. The final settlement is due the check-out.
For clients based / resident abroad up to 100% of the expected compensation be provided as an advanced invoice.
- 16.2 Payments shall be due without any deduction within ten (10) days after the date of the payment.

17. Liability for payment

- 17.1 If the client is not at the same time, the organizer, the organizer has to sign the confirmation of order, and thus applies to the Swiss-Chalet Merlischachen AG hotel opposite also as principal. In particular, the organizer shall be liable jointly and severally with the principal for the entire fee. This liability extends to additional, related services participants of the event, unless expressly direct payment as been agreed.

18. Final provisions, applicable law and jurisdiction

- 19.1 Changes or additions to the contract, the acceptance of these Terms and Conditions for Hotel Accommodation should be made in written form.
- 19.2 Swiss law applies to this contract.
- 19.3 The parties expressly agree that the exclusive jurisdiction Merlischachen is jurisdiction. The place of performance for all obligations arising from the contractual relationship is Küssnacht

Merlischachen in Juli 2018