



YOUR CONTACTS

For a successful event at the
Radisson Blu Hotel in Basel

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Radisson Blu Hotel, Basel
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radissonblu.com/hotel-basel
Bank details: Credit Suisse, Account number: 427120-11001
SWIFT: CRESCHZZ80A, IBAN: CH 49 0483 5042 7120 1100 1



EXPERIENCE PACKAGE

- **Allocation costs for your conference room until 6.00 p.m.**
All rooms are modern furnished and have adjustable air conditioning
- **Standard equipment with professional and high level technology**
LCD projector, screen, 1 flipchart, note pads and pens for all participants
- **KFP Five Star Conference Service**
Efficient on-site service during your event for lighting, sound engineering and projection technology
- **Free high speed wireless internet access for all participants**
- **Unlimited mineral water in your conference room**
- **Nespresso coffee and Ronnefeldt tea selection all the time**
- **2 coffee breaks**
Nespresso coffee and Ronnefeldt tea selection, sparkling and non-sparkling mineral water, naturally flavored mineral water, cereal bar, one fruit and choice of pastry
- **Standing lunch buffet**
with items from our Food Trend “Land+Place” – authentic, local and traditional

Our meeting package costs CHF 98.00 per person/day and starting from 15 guests.
Our half day meeting package with one coffee break only costs CHF 88.00 per person/day.

Looking for some tasty little tidbits? Enjoy our delicious eats and treats.

Croissants and fresh fruits for welcome coffee	CHF 3.00 per person / day
Soft drinks, mineral water and coffee for lunch	CHF 7.00 per person / day
Sweet kick: freshly prepared crêpes with different fillings	CHF 5.00 per person / day
Vegetable kick: green smoothie	CHF 5.00 per person / day
Vitamin kick: fresh pressed orange–carrot juice	CHF 5.00 per person / day
Prosecco & Co: after work drink	CHF 12.00 per person / day

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Good to Know!

All dishes are part of our food concept „Brain Food” and hold your blood sugar on a constant level. Long term studies show that the right nutrients at the right time will encourage concentration and reduce all signs of negative stress. These facts have a provable impact on the quality of your meeting.

Brain Food becomes the new established standard on meetings and events – if our suggestions do not comply with your ideas, let us know and we have another solution ready for you.

The six principles of Brain Food

- Lots of fish, whole grain products, fruit and vegetables
- Primarily fresh, locally sourced ingredients
- Pure ingredients with minimal industrial processing
- Less meat and always a maximum 10% fat content
- Natural sweeteners and never more than 10% added sugar
- Focus on the good taste and satisfying the senses

Brand-new Food Trends

For all those who like their food a bit more "naughty," Radisson Blu has introduced exciting new Food Trends to bring the latest food and drink fashions to your event. From the latest veggie trends or interpretations of Grandma's classics to stimulating food for your soul and more - our trends Flexitarian, Land+Place, Tasty Mood and Wild Sensation will spice up your next meeting.

At our hotel, we offer a selection of the new Radisson Blu food trends and are more than happy to accommodate your individual needs. Simply ask our event experts!



COFFEE BREAKS

Pastry coffee break

Coffee and tea selection,
naturally flavored mineral water, selection of pastry,
cereal bar, one fruit and mineral water

	per person	CHF 14.00
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Cookie coffee break

Coffee and tea selection, Emmi coffee variations,
a variety of cookies, fruit basket and mineral water

	per person	CHF 14.00
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Fruit coffee break

Coffee and tea selection, Emmi coffee variations,
3 different fruit tartlets, fruit basket and mineral water

	per person	CHF 16.00
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Tasty coffee break

Coffee and tea selection, Emmi coffee variations,
3 types of sandwiches, fruit basket and mineral water

	per person	CHF 18.00
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During all our breaks we serve coffee from our Nespresso machine.
The tea selection is by Ronnefeldt.



AV EQUIPMENT WITH KFP

Thanks to our partnership with KFP, we are able to offer you a five – star conference service right round the clock. From basic conference facilities to an extensive range of lighting, video and audio technology, KFP offers comprehensive consultation and support at our hotel.

The KFP Conference-Service includes the following goods:

Prearrangement, installation and support	free of charge
Technical assistance in the meeting room during the event	CHF 120.00 per hour CHF 850.00 per day
Standard equipment (Screen, Wireless LAN access, 1 Flipchart)	included in the room rate
LCD Projector (3500 ANSI Lumen)	CHF 280.00 per day
Flipchart	CHF 35.00 per day
Pin board	CHF 45.00 per day
Laser pointer	CHF 10.00 per day
Moderator's kit	CHF 65.00 per day
Screen (integrated in all meeting rooms)	free of charge
Additional mobile screen (1.80x1.80m) (Larger screens upon request available)	CHF 145.00 per day
Notebook incl. Office package, Selective in German or English	CHF 250.00 per day
Laser printer colored	CHF 195.00 per day
Microphone cordless	CHF 170.00 per day
Clip microphone	CHF 170.00 per day
Sound system incl. Audio mixer, EQ and 2x loud speaker on stand	CHF 255.00 per day
Lectern with microphone	CHF 135.00 per day



Telephone conference

Telephone conference system until 10 guests

Incl. Telephone conference system and ISDN/Analog converter CHF 200.00 per day

Further delegates can be submitted by charging an extra charge.

Telephone hybrid starting from 20 guests

Incl. Telephone conference system and ISDN/Analog converter CHF 325.00 per day

Video conference

Video conference system hourly based

Incl. camera, microphone and loud speaker for max. 8 delegates,
Remote control

CHF 250.00 per hour

Video conference system Conference package

Incl. camera, microphone and loud speaker for max. 8 delegates,
Remote control

CHF 1450.00 per day

Further delegates can be submitted by charging an extra charge.

Simultaneous translation system

Simultaneous package incl. 1 x Interpreter cabin, 50x Receiver

2x control items with headphones & microphone, infrared lamp

CHF 2650.00 per day

The use of the Wireless LAN net is free of charge in the whole hotel.



In our hotel all guests have the possibility to use the internet with Wireless LAN. The requirement therefore is notebook equipment including a Wireless Network card. In all our public areas (meeting area, lobby, restaurant), as well as in our hotel rooms this wireless service is available.



AROUND THE SNACK

Mountain Apéro - Specialities from Switzerland and Austria

Mini lye rolls with dry-cured ham
Toast with "Bündnerfleisch" air-cured meat
Baguette with Vaudois sausages
Nut baguette with „Tête de Moine“ rosettes
Ham croissants
Chäschüechli cheese tartlets
Crispy battered fish strips

Mediterranean Apéro

Bruschetta with marinated diced tomatoes
Crostini with hummus
Olive tapenade and soft cheese
Grissini with salami piccante
Selection of olives
Freshly baked focaccia and Pane Carasau
Giant prawns in potato fritters with guacamole
Selection of homemade pizzas
Chilli peppers stuffed with oecorino sardo
Mini panna cotta
Mini tiramisu

Asian Apéro

Sashimi with wasabi and marinated ginger
Green papaya salad with peanuts and prawns
Glass noodle salad with chicken
Selection of baked wan tan dumplings
Steamed dim sum
Fried chicken satay marinated with honey and soya marinated
Lychee salad with rose water

09 pieces per person CHF 36.00

12 pieces per person CHF 46.00

15 pieces per person CHF 54.00

Pasta Apéro

Selection of fresh pasta with different sauces of your choice
Freshly grated parmesan and roasted grain pesto,
traditional tiramisu and berry panna cotta

As apéro	CHF 28.00
As dinner	CHF 36.00 – à discretion

Cold snacks

Crostini with a variety of vegetable and olive tapenade	piece	CHF	3.50
Toast and tomato caprese with fresh pepper	piece	CHF	3.50
Baguette with nuts with „Tête de Moine” cheese	piece	CHF	4.50
Pumpemickel bread with herb cream cheese	piece	CHF	4.50
Baguette with roast beef and tartar sauce	piece	CHF	4.50
Baguette with air-dried Grisons meat	piece	CHF	4.50
Smoked salmon with horseradish mousse on toast	piece	CHF	5.00
Small blinis with smoked fjord salmon filet	piece	CHF	5.00
Miniature bagels with poppy seeds and fresh herbal pepper cheese	piece	CHF	5.50
Miniature nut bread with house made truffle brie	piece	CHF	5.50
Miniature pear bread with “Tête de Moine” cheese	piece	CHF	6.50
Miniature lye roll with spicy salami	piece	CHF	6.50
Miniature chef salad in a glass	piece	CHF	6.90
Tomato and mozzarella salad with basil pesto	piece	CHF	6.90
Freshwater crayfish salad with estragon yogurt	piece	CHF	6.90
Mini herb-breads with smoked shrimp- tails	piece	CHF	8.00

Warm snacks

Miniature spring rolls with sweet & sour sauce	piece	CHF	2.90
Baked sweet potato samosa with curry	piece	CHF	2.90
Chili poppers with cheddar cheese	piece	CHF	3.90
Ham cornets	piece	CHF	3.90
Miniature quiches with fish and vegetables	piece	CHF	4.50
Chili sausage in puff pastry	piece	CHF	4.90
Potato coated king prawns	piece	CHF	5.50
Spicy marinated fish spit on lemon grass skewers	piece	CHF	5.50
Skewers with beef and bacon	piece	CHF	5.50
Bread-crumbed fish with tartar sauce	per 100g	CHF	9.90



Desserts

Fruit skewers	piece	CHF	3.90
Fruit tartlets	piece	CHF	3.90
Mini brownies	piece	CHF	3.90

These proposals are just a small foretaste of what we can offer you.
Naturally they may be amended or extended, according to your individual wishes.
Please note, that the dishes can also be changed according to the season.



BUFFET SELECTION

Swiss buffet

from 20 persons

Cold buffet

Traditional platter of air – cured meat and pickled vegetables
Salmon medallion with onion compote
Carrot terrine with tarragon cream
Mini pastries with Riesling jelly
Platter of smoked fish with shipped horseradish cream
Various green salads with garnishes and dressed salads

Warm buffet

"Zurich Style" strips of veal
"Valais Style" Raclette
Char fillet on a bed of vegetables
Bernese rösti
Pizokel dumplings with potatoes and cream cheese
Selection of glazed vegetables

Dessert

Homemade meringue with Gruyère double cream
Homemade yoghurt with elderberry syrup
"Basel Style" crème brûlée
Läckerli chocolate mousse
Caramel flan with orange salad
Selection of fresh fruit with verbena syrup

CHF 68.00 per person



Mediterranean buffet

from 50 persons

Cold buffet

Selection of crostini
Marinated artichoke hearts with balsamic onions
Peppers filled with soft cheese
Courgette roulades with mushrooms and parmesan
Marinated vine leaves stuffed with rice
Feta balls with herbs
Involtini caprese
Vegetable and cheese skewers
Marinated shrimps with mango and cucumbers
Pickled squid with peppermint and garlic
Stuffed veal roulade with fresh tuna
Thyme grissini with salami piccante
Freshly baked tomato-Focaccia
Pane Carasau
Colorful selection of olives

Warm buffet

Fish fritto misto with a saffron aioli
Veal involtinis with pieces of sun dried tomatoes
Seafood risotto with lemon zests
Fried hallumi cheese on a bed of onion carpaccio
Selection of pasta dishes with various sauces
Mediterranean vegetables with pickled garlic

Desserts

Tiramisu
Mini lemon tartlets
Panna cotta with berries
Mango salad with pomegranate and peppermint
Cassata Siciliana
Chocolate crème brûlée

Just the cold buffet	CHF 48.00 per person
Cold buffet and dessert	CHF 58.00 per person
Whole buffet	CHF 72.00 per person



MENU SELECTION

Menü I

Young lettuce with mozzarella cubes and roasted sunflower seeds

Breast of corn poulard filled with cheddar cheese and sun dried tomatoes,
camaroli - parsley risotto with steamed diced vegetables

Gratinated fruit selection with orange sabayon

CHF 59.50 per person

Menü II

Salmon trilogy with blinis and trout caviar

Roast beef with pepper Marsala foam, potatoes and seasonal vegetables

Panna Cotta with marinated berries

CHF 67.50 per Person

Status: January 2014

Please note, that the dishes can be changed according to the season.



BEVERAGE CARD

Champagne and sparkling wines	0.75l	
Laurent Perrier, Brut, Habillage		CHF 112.00
Henri Mandois Cuvee de Reserve Brut		CHF 125.00
Moscato d'Asti DOCG		CHF 64.00
Prosecco di Conegliano DOC		CHF 60.00
White wine	0.75l	
<u>Switzerland</u>		
Vully AOC		
Andrè Loup et fils	2012	CHF 43.00
Féchy AOC		
Les Berges	2012	CHF 45.00
Epesses La Republique		
Maison Fonjallaz	2013	CHF 45.00
<u>Italy</u>		
Falerio DOC		
Velenosi Ercole	2009	CHF 38.00
Toscana		
Libaio Chardonnay IGT	2013	CHF 44.00
Pinot Grigio "Contessa Givanna Mancini"		
Concilio	2013	CHF 45.00
<u>France</u>		
Bordeaux		
Château la Freynelle		
Entre deux Mers AC	2013	CHF 45.00
Chardonnay		
Domaine de la Baume	2013	CHF 45.00
<u>Germany</u>		
Riesling		
Save water drink Riesling dry		
Weingut Fritz Allendorf	2013	CHF 45.00

Spain

Rueda

Tierras Guindas Verdejo DO

Bodegas Frontaura

2012

CHF 51.00

USA

Chardonnay California

Hess Select, Napa Valley

2012

CHF 55.00

South Africa

Sauvignon Blanc

Warwick Estate "Professor Black"

Warwick Estate

2012

CHF 46.00

Rosé wine

0.75l

Italy

Toscana

Rosatello Prima Cuvée

Ruffino

2011

CHF 49.00

France

Syrah Rosé

Marcel Martin 2013

CHF 39.00

Red wine

0.75l

Switzerland

Lavaux

Epeses AOC "La Republique"

Maison Fonjallaz

2012

CHF 52.00

Gamaret de Dardagny

Morand-freres

2012

CHF 51.00

Tessin

Merlot del Ticino "Baiocco"

Guido Brivio

2012

CHF 51.00

France

Shiraz

Aimery Syrah

Aimery Les Caves des sieurs d'arques

2013

CHF 39.00



Merlot Aimery Merlot Aimery Maitres Vignerons	2013	CHF 39.00
Bordeaux Château de Ricaud, Reserve des Coteaux Dourthe, Château de Ricaud	2011	CHF 53.00
<u>Italy</u> Apulien Primitivo Terre Avare IGT Cantine Francesco Minini	2012	CHF 51.00
Toscana Lodola Nuova Rosso di Montepulciano DOC, Tenuta la Solatia	2011	CHF 43.00
Toscana Le Volte IGT Tenuta dell' Ornellaia	2013	CHF 85.00
Toscana Banfi Chianti Annata DOCG Banfi	2013	CHF 45.00
Abruzzo Primo Montepulciano d` Abruzzo Farnese	2013	CHF 45.00
<u>Spain</u> La Mancha Azagador Crianza Pago de la Jaraba	2008	CHF 35.00
Rioja Marques de Riscal 1860 Tempranillo Marques Riscal	2012	CHF 46.00
<u>USA</u> California Cabernet Sauvignon Hess Select, Napa Valley	2010	CHF 65.00



South Africa

Pinot Noir

Glen Carlou

2012

CHF 54.00

Changes of vintage and prices are subject to alterations.

The above mentioned wines are just a small selection of our wine list.

Beer

Eichhof Hubertus Dunkel

3 dl

CHF 5.50

Eichhof Braugold

3 dl

CHF 5.70

Erdinger

5 dl

CHF 9.00

Guinness

3,3 dl

CHF 6.50

Clausthaler, non-alcoholic

3,3 dl

CHF 6.00

Mineral Water

Henniez green (low gas)

1 lt.

CHF 12.50

Henniez green (low gas)

3,3 dl

CHF 5.00

Henniez blue (without gas)

1 lt.

CHF 12.50

Henniez blue (without gas)

3,3 dl

CHF 5.00

Choice of soft drinks

3,3 dl

CHF 5.00

Fruit Juices

Fresh orange juice

2,0 dl

CHF 6.50

Orange juice

1 lt.

CHF 15.00

Grapefruit juice

1 lt.

CHF 15.00

Grape juice

2,0 dl

CHF 5.00

Tomato juice

2,0 dl

CHF 4.80

Coffee & Tea

Cup of tea

CHF 4.80

Cup of coffee

CHF 4.80

Coffee / tea at discretion

CHF 12.50

Spirits

If desired, we offer you a variety of international spirits.



CATERING COSTS

Staff

We are happy to offer our qualified staff at the following hourly rates. Staff costs will be calculated for the whole working period, including mise-en-place and table set-up.

Head waiter / Coordinator	CHF 51.00
Cooks	CHF 45.00
Service staff	CHF 42.00
Car driver	CHF 39.00
Stewarding staff	CHF 35.00

Transportation & Recycling

The basic fee for transportation and recycling amounts CHF 250.- The supplement will be calculated on the individual expenses.

Material costs

We are happy to assist you with our material to rent. Enjoy a relaxing event and leave the washing up and cleaning to us.

<u>Snacks and cocktails</u>	per person
Aperitif / Finger food buffet up to 250 guests	
Glasses for white wine, soft drinks and water, table clothes, paper napkins	CHF 9.50
Lunch or dinner without aperitif up to 150 guests	
Cutlery, glasses, dishes, cloth napkins and table clothes	CHF 11.00
Lunch or dinner with aperitif up to 150 guests	
Cutlery, glasses, dishes, cloth napkins and table clothes	CHF 15.00

For bigger Caterings the costs will be calculated individually.



Tables and chairs

per piece

Round table up to 8 people	CHF	50.00
High bistro table	CHF	30.00
Banquet chair	CHF	12.00
Chair with cloth cover	CHF	30.00

Beverages

Should you bring along your own alcoholic beverages corkage will be charged as individually agreed, max. CHF 18.00 per bottle.

Menus

The printing of single page menu cards is included in the menu price.

Amendments

The number of guests announced 72 hours prior to the event is binding.

Payment

We ask for a prepayment for the arrangements of private and business events.