

YOUR CATERING  
IN ANY LOCATION!

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HOTELS DESIGNED TO SAY YES!  
[radissonblu.com/hotel-basel](http://radissonblu.com/hotel-basel)

# OUR SNACKS & FINGERFOOD

## MOUNTAIN FINGER FOOD

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

## MEDITERRANEAN FINGER FOOD

Bruschetta with marinated diced tomatoes  
Crostini with hummus  
Olive tapenade with 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 spicy pecorino sardo  
Mini panna cotta and mini tiramisu

## ASIAN FINGER FOOD

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 mustard  
Lychee salad with rose water



**09 pcs. per person CHF 36.00**

**12 pcs. per person CHF 46.00**

**15 pcs. per person CHF 54.00**





## OUR BRAIN FOOD SELECTION

### COLD DISHES

Spelt bread with smoked salmon  
Swedish flatbread with feta and olives  
Veal slices with basil sauce  
Asian beef salad with coriander  
Citrus couscous salad  
Seasonal green salad  
Various garnishes and dressings

### HOT DISHES

Mediterranean fish skewer with tomato pesto  
Chicken breast fillet in filo pastry  
Leek and cheese quiche  
Fried rice with vegetables

### DESSERTS

Wholemeal crumble with cherry compote  
Chocolate biscuit with vanilla cream  
Selection of sliced fruit



**CHF 45.00 per person**

These dishes have been designed following the new brain food principle to keep blood sugar levels stable. Studies have shown that eating the right nutrients at the right time helps improve and maintain your ability to concentrate and even reduces signs of stress.

# BUFFET OPTIONS

## SWISS BUFFET

from 20 people

## 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 whipped horseradish cream

Various green salads with garnishes and dressed salads

## HOT 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

## DESSERTS

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**





# BUFFET OPTIONS

## MEDITERRANEAN BUFFET

from 50 people

## COLD BUFFET

Selection of crostini

- Marinated artichoke hearts with balsamic onions
- Peppers stuffed with soft cheese
- Courgette roulades with mushrooms and parmesan
- Marinated vine leaves stuffed with rice
- Feta balls with herbs and involtini caprese
- Vegetable and cheese skewer
- Marinated shrimp with mango and cucumber
- Pickled squid with peppermint and garlic
- Stuffed veal roulade with fresh tuna
- Thyme grissini with salami piccante
- Freshly baked tomato focaccia, pane carasau,  
and a colourful selection of olives

## HOT BUFFET

- Game fish fritto misto with saffron aioli
- Veal involtini with pieces of sun-dried tomato
- Seafood risotto with lemon zest
- Fried hallumi cheese on a bed of onion carpaccio
- Aubergine gratin with tomato ragout
- 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**

# OUR SET MENUS



A fantastic culinary journey  
with MS Radisson Blu

## ARRIVING IN VENICE

"Lombetto" on a bed of grilled porcini mushrooms,  
marinated artichoke hearts, and rocket sorbet

## ARRIVING IN LOMÉ

Mild coconut cream with  
fried pineapple and pepper

## ARRIVING IN HONG KONG

Scallops on a lemongrass skewer  
with steamed shrimp dim sum

## CRASH INTO THE ICEBERG

Champagne "granité"

## ARRIVING IN SYDNEY

Rare-cooked fillet of kangaroo  
on a bed of lime and pomegranate couscous  
with chilli and pistachio butter

## ARRIVING IN RIO DE JANEIRO

South American chocolate "carioca"



Choose the number of courses or destinations

**6 courses CHF 89.00 per person**

**4 courses CHF 79.00 per person**

**3 courses CHF 72.00 per person**

exclusive table decorations and artists

# CASINO ROYAL

## ALL IN FISH VARIATION

Pickled salmon with vodka and lemon zest, fried gilthead,  
and zander terrine with salad bouquet

## SADDLE OF VEAL ON HIGH CARD WITH MONTENEGRO SAUCE

Rare-cooked saddle of veal with herby king oyster mushroom sauce,  
polenta, and seasonal vegetables

## CHOCOLATE STRAIGHT FLUSH

Chocolate dessert platter



**CHF 65.00 per person**

exclusive table decorations and entertainment



We guarantee pure gaming pleasure and can convert our venues into a gaming casino on request with the support of our professional partner, Zeisch GmbH. We are happy to draw up an individual quote for your event and will of course also make adjustments to the menu in accordance with your wishes and ideas.

# OUR EVENT SPACES

In our modern conference area, high-quality materials and harmoniously matched colours create a pleasant ambience and allow plenty of room for individual ideas. We see our most important task as developing a custom concept that's tailored to meet your individual needs.

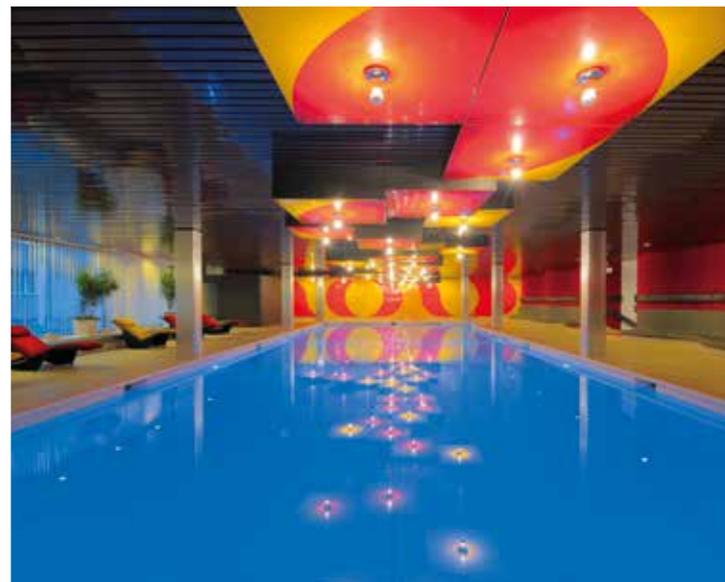


KFP five-star conference service – thanks to our partnership with KFP, we are able to offer you a five-star conference service right round the clock. From basic conference facilities to an extensive range of lighting, video, and audio technology, KFP offers comprehensive consultation and support at our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

Our pool area, which includes the largest indoor hotel swimming pool in Basel (20 x 8m), can also be exclusively hired out for your event. It is ideal for receptions with 60-120 guests.



Do you need a suitable entertainment programme during your event? We are happy to create a special supporting programme for you and can get in contact with individual artists or groups of artists on request, to provide music, dancing, or acting to accompany your event.





## OUR CATERING PARTNERS FOR SPECIAL VENUES

### ELISABETHENKIRCHE

This is the first city church in Basel and one of the most open churches in Europe. In addition to a house of worship, the Neo-gothic Elisabethenkirche also serves as a venue for celebrations and festivities.

For Christmas parties, anniversaries, and themed events  
Drinks and finger food 650 people  
Banquet 250 people

**Hire price: CHF 2200.-**



### BRASILEA FOUNDATION

This industrial building, which looks out over the Rhine, the location in the border triangle, and the incomparable ambience lend an extravagant style to any event.

For seminars, weddings, and Christmas parties  
Drinks and finger food 250 people  
Banquet 160 people

**Hire price on enquiry**



### MERIAN GARDENS – HOLZSAAL

On the upper floor of the "Ökonomiegebäude" you will find the spacious and high-ceilinged Holzsaal ("wooden hall"). The route to the Holzsaal will take you past the carriage and sled collection at Basel Historical Museum.

For weddings, Christmas parties, and concerts  
Drinks and finger food 220 people  
Banquet 150 people

**Hire price on enquiry**



### MERIAN GARDENS – GREENHOUSE

The magnificent array of diverse plant life ensures a unique ambience in either or both of the greenhouses, depending on the number of guests. This is a beautiful venue for celebrations from the beginning of July to the beginning of October.

For weddings, exhibitions, and concerts  
Drinks and finger food 100 people  
Banquet 80 people

**Hire price on enquiry**





### DREISPITZHALLE

Since its opening in 2008, an area of 1,500m<sup>2</sup>, spread over two more or less equally sized rooms, has been available for your event on Helsinki Strasse in the Dreispitz area.

For exhibitions, Christmas parties, and weddings  
Drinks and finger food 1000 people  
Banquet 300 people

**Hire price: from CHF 3000.-**



### SAALBAU RHYSPARK

The modern Saalbau Rhy park, with its unique riverside terrace, stands on the banks of the Rhine. Its unparalleled location and banquet hall with a spacious outside area ensure an exclusive ambience.

For exhibitions, customer events, and weddings  
Drinks and finger food 800 people  
Banquet 500 people

**Hire price: CHF 5000.-**



### GUNDELI CASINO

The Gundeli Casino, which is maintained in a modern architectural style, is within a short walking distance of the SBB train station. The large banquet hall on the third lower floor is a fantastic venue thanks to its wonderful high ceilings and diverse possibilities for usage.

For concerts, General Meetings, and presentations  
Drinks and finger food 350 people  
Banquet 350 people

**Hire price: CHF 2500.-**



### WILDT'SCHES HAUS

The ownerships of this house, which was built by the silk manufacturer Jeremias Wildt in 1762, passed to the „Wildt'sches Haus am Petersplatz“ foundation in 1951. Since then, it has been a representation and meeting place for the governing council and the university, and has provided a venue for numerous private events.

For drinks and finger food, meetings, and banquets  
Drinks and finger food 210 people  
Banquet 120 people

**Hire price: from CHF 750.-**



## WHY SHOULD YOU PUT THE CATERING FOR YOUR EVENT IN OUR HANDS?

- \* Because our attentive and flexible staff will fulfil your every wish before you even have to say a word.
- \* Because our experience and ideas, combined with your vision, will make the catering at your event an unforgettable experience.
- \* Because our keen eye for detail and the culinary art of our kitchen team will transform the catering at your event into a gastronomical highlight.

The suggestions above will give you an initial idea of the diverse range of services we have to offer.  
We will of course be happy to adapt these suggestions to suit your needs, wishes, and ideas.

### CONTACT DETAILS

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