

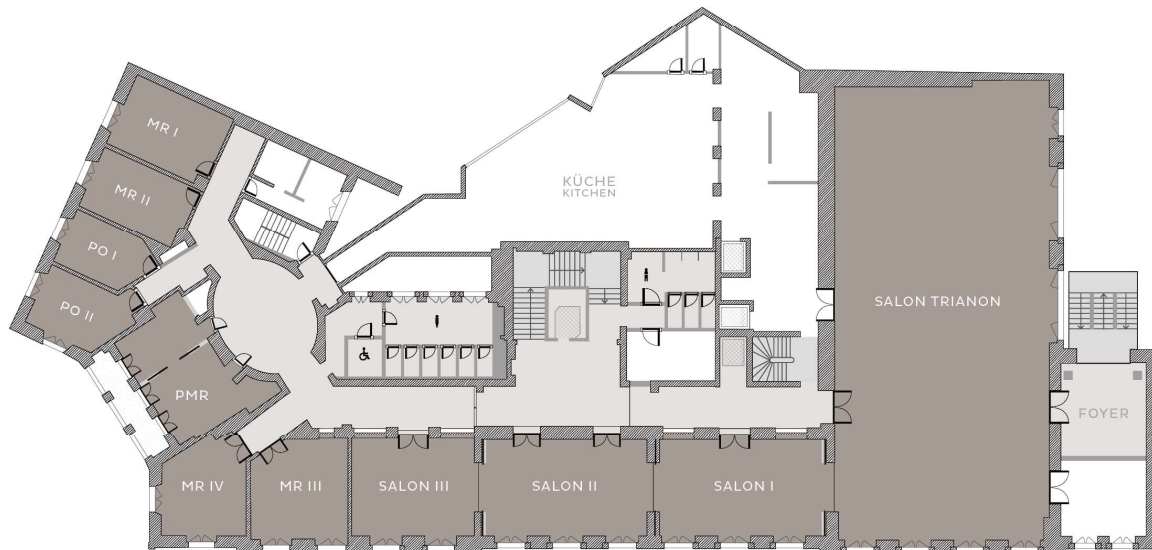
Meeting & Events

Hotel Schweizerhof Bern & Spa



SCHWEIZERHOF
Hotel & Spa · Bern

FLOORPLAN



SALONS



	m ²	Konzert	U-Shape	Cabaret	Seminar	Block Tisch	Bankett ohne Bühne	Bankett mit Bühne	Cocktail mit Stehtischen
Salon Trianon	350	300	56	120	123	56	190	160	250
Salon I	60	45	24	24	24	21	36	24	50
Salon II	60	45	24	24	24	21	36	24	50
Salon III	45	30	16	18	19	15	24	16	30

MEETING ROOMS & OFFICES



	m ²	Konzert	U-Shape	Seminar	Block Tisch	Runder Tisch	Bankett ohne Bühne	Cocktail mit Stehtischen
Meeting room I	25				10			
Meeting room II	30				10			
Meeting room III	35		12	12	12		16	20
Meeting room IV	25				10			
Private meeting room	40					8-10		
Private office I	20				2-4			
Private office II	20				2-4			

SEMINAR PACKAGE

DAILY DELEGATE RATE

- Room rental
- Two coffee breaks
- 3-course standing lunch including sparkling and still mineral water as well as coffee and tea (menu according to the chef)
- Free flow of sparkling and still mineral water in the meeting room
- Mints
- Standard technology: projector, screen, lectern, telephone and internet connection, pin board, flip chart, writing pads and pencils

HALF-DAY DELEGATE RATE

- Room rental
- One coffee break
- 3-course standing lunch including sparkling and still mineral water as well as coffee and tea (menu according to the chef)
- Free flow of sparkling and still mineral water in the meeting room
- Mints
- Standard technology: projector, screen, lectern, telephone and internet connection, pin board, flip chart, writing pads and pencils

COFFEE BREAK

WELCOME COFFEE

Coffee | Tea | Milk
Freshly squeezed orange juice
Sparkling and still mineral water
Mini croissant

COFFEE BREAK

Coffee | Tea | Milk
Freshly squeezed orange juice
Sparkling and still mineral water
2 sweet und 2 savoury pastries
Brain food corner

VITALITY BREAK

Rich in vitamin C, provitamin A, vitamin B6, vitamin B, omega-3 fatty acids, vitamin E and folic acid. The right vitamin boost for a successful meeting.

Coffee | Tea | Milk
Freshly squeezed orange juice | Seasonal fruit juice
Sparkling and still mineral water
Carrot-ginger-shot
Tropical smoothie
Quinoa bowl with smoked carrot, melon and edamame
Choice of nuts
Fruit basket

On request, we are also delighted to prepare vegetarian, lactose-free or gluten-free coffee breaks or options.

BREAKFAST BUFFET

BUSINESS BREAKFAST

Coffee | Tea | Milk
Freshly squeezed orange juice | Seasonal fruit juice
Rolls | Bagels | Mini croissants | Pastries
Butter | Jam | Honey
Yoghurt | Fruit salad | Bircher muesli
Selection of cheese and cold cuts

VITALITY BREAKFAST

Coffee | Tea | Milk
Freshly squeezed orange juice | Seasonal fruit juice | Tropical smoothie
Spelt croissants | Rolls | Bread
Butter | Jam | Honey
Yoghurt | Fruit salad | Bircher muesli
Smoked salmon | cottage cheese
Avocado | Tomato | Cucumber
Hummus dip with vegetable sticks

BUSINESS DELUXE

Coffee | Tea | Milk
Freshly squeezed orange juice | Seasonal fruit juice
Rolls | Bagels | Mini croissants | Pastries
Butter | Jam | Honey
Yoghurt | Fruit salad | Bircher muesli | Granola with yoghurt, honey & berries
Selection of cheese and cold cuts | Smoked salmon
Egg Benedict or Egg Florentine

ADDITIONAL

Mini croissants: Butter, whole grain, lye or spelt
Pain au chocolat
Danish pastry

We are pleased to tailor our services to your requirements.



APPETIZERS

SNACKS


Mixed nuts 
Potato chips 
Marinated olives 
Grissini with cured ham
Hummus with pita-chips 
Sbrinz cheese 
Sliced beef jerky with condiments
Vegetable sticks with herb dip 

VEGETARIAN

COLD

Gazpacho Andaluz with pesto 
Beetroot tartare | Horseradish | Granny Smith apple 
Mini tart | Antipasti vegetables | Rocket salad
Beluga lentil salad | Balsamic | Gratinated goat cheese
Bruschetta | Tomato pesto | Buffalo mozzarella

WARM

Falafel | Hummus | Herbs 
Spring roll with vegetables | sweet and sour chili sauce
Arancini | Truffle | Taleggio
Smoked potato soup | Chives | Sour cream
Ravioli with lemon | Watercress | Mascarpone

FISH

COLD

Pickled char | Buttermilk | Cucumber

Scallop Ceviche | Passion fruit

Tuna | Miso | Seaweed

Pulpo salad | Celery | Lemon

Fjord salmon trout rillette | Wafer | Mustard seeds

WARM

Spring roll with shrimps | Plum sauce

Shrimp tempura | Mirin | Wakame

Salmon trout quiche | Mustard | Dill

Fried perch | Sauce Tartare

Grilled pike-perch fillet | Potato | Olive | Marjoram

Cod croquette | Yuzu cream | Pepperoncini

MEAT

COLD

Beef carpaccio | Rocket salad | Pommery mustard

Beef tartare | Wafer | Egg yolk | Belper Knolle

Pink roasted veal slice | Trout | Capers

Smoked duck breast | Celery | Orange

WARM

Cerdo Iberico Cheek | Celery | Truffle

Mini Wiener Schnitzel | Potato | Cucumber | Cranberry

Mini beef burger | BBQ-sauce | Gruyère

Steamed bao bun | Pork | Chili

Corn poulard breast | Corn | Popcorn

SWEET DELIGHTS

COLD ☺

Seasonal fruit tart

Chocolate mousse

Macaron

Brownie

Opera cake

Tiramisu

Chocolate tart

Lemon tart

Vermicelles | Meringue

Cheesecake

Crème Brûlée

Pastel de nata

COLD DELICACIES

SWISS COLD CUTS & MOUNTAIN CHEESE

Tomato | Radish | Quail egg

COLD CUTS FROM THE BERNESE OBERLAND

CHEESE PLATTER FROM THE LOCAL CHEESE DAIRY “JUMI” ☺

Soft | Semi-hard | Hard

FINGER SANDWICHES

Egg ☺

Smoked salmon

Roast beef

Coronation chicken

COCKTAIL RECOMMENDATION

CLASSIC

Chips | Nuts
Hummus | Pita bread
Mini beef burger | BBQ-Sauce | Gruyère
Grilled pike-perch filet | Potato | Olives | Marjoram
Arancini | Truffle | Taleggio
Opera cake

APÉRO RICHE

Chips | Nuts
Sbrinz cubes | Olives
Bruschetta | Tomato pesto | Buffalo mozzarella
Beef tartare | Wafer | Egg yolk | Belper Knolle
Shrimp tempura | Mirin | Wakame
Soup of the day
Cerdo Iberico Cheek | Celery | Truffle
Cod croquette | Yuzu cream | Pepperoncini
Ravioli with lemon | Watercress | Mascarpone
Tiramisu
Lemon tart
Crème Brûlée

BEVERAGE PACKAGE

CLASSIC

Draught beer
White wine according to the sommelier's choice
Red wine according to the sommelier's choice
Orange juice
Sparkling and still mineral water
Coffee

CHEF'S CHOICE

3-COURSE BUSINESS LUNCH

3-COURSE FOOD TRAY LUNCH

3-COURSE-MENU

Choose one of our menu suggestions for your meal for groups of 6 or more participants.

MENU 1

SWISS VEAL TARTARE

Mustard | Wild herbs | Mushroom

COD FILLET

«Borettane» onion | Pancetta | Mountain potato

HAZELNUT

Yuzu | Dulcey chocolate

MENU 2

YELLOWFIN TUNA «A LA PLANCHA»

Yuzu | Miso | Pea

RACK OF SALT-MARSH LAMB

Puff pastry | Mediterranean vegetable | Shallot

MANGO

Passion fruit | Lemon

MENU 3

PICKLED CHAR

Cucumber | Lime | Buttermilk

IRISH PRIME BEEF FILLET

Tramezzini | Forest mushroom | Shallots jus

MILK CHOCOLATE

Vanilla | Raspberry

VEGETARIAN MENU

HAND-SCOOPED BURRATA

Heirloom tomato | Basil | Focaccia

WHITE ASPARGUS

Morel | Puff pastry | Vinegar

SAME DESSERT AS THE MAIN MENU

4-COURSE-MENU

Choose one of our menu suggestions for your meal for groups of 6 or more participants.

MENU 1

LANGOSTINO

Avocado | Tomato | Olive

HOMEMADE TORTELLINI

Forest mushroom | Brown butter | Chervil

SWISS VEAL FILLET

Baked praline | Watercress | Truffle

RED FRUITS

Pistachio | Almond

MENU 2

RAW MARINATED SLICES OF SWISS PRIME BEEF

Pommery mustard | Rocket salad | Forest mushroom

GRILLED SCALLOP

Carrot | Tarragon | Amalfi lemon

BISON ENTRECÔTE

Smoked carrot | Bean | PX-Vinegar

PEAR

Chocolate | Nutmeg

VEGETARIAN MENU 1

VARIATION OF PEAS

Tomato | Tarragon | Olive

CELERY CREAM SOUP

Truffle | Brioche

HOMEMADE PUMPKIN RAVIOLI

Leek | Parmesan | Kernel oil

SAME DESSERT AS THE MAIN MENU

VEGETARIAN MENU 2

ORGANIC ONSEN EGG

Young spinach | «La Ratte» potato espuma | Truffle

BEETROOT FOAM SOUP

Green apple | Mole

MEDITERRANEAN VEGETABLE TART

Eggplant | Olive oil | Goat cream cheese

SAME DESSERT AS THE MAIN MENU

VEGETARIAN MENU 3

HOMEMADE AGNOLOTTI

Ricotta | Tomato | Spinach

VEGETABLE-GARDEN

Quinoa | Olive oil | Eggplant

VARIATION OF CELERIAC

Apple | Truffle | Nut

SAME DESSERT AS THE MAIN MENU

BUFFET

Do you like the variety?

Discover our buffets, which can be organized for groups of 10 or more and offer a wide selection of delicacies.

BUFFET I

COLD

Burrata | Heirloom tomato | Basil ②

Beef carpaccio | Pommery mustard | Rocket salad | Belper Knolle

Salmon «mi-cuit» | Cauliflower | Orange | Keta caviar

WARM

Sirloin of apple fed pork | Broccoli | Pommes Anna

Gilthead fillet | Sweet potato | Sundried tomato | Zucchini

Tajine with vegetables | Chickpea | Couscous ⑤

DESSERT

Chocolate | Ganache | Pecan ②

Red fruits | Double cream | Meringue ②

BUFFET II

COLD

Caesar salad | Parmesan | Bread croûton | Bacon

Beef tartare | Salted lemon | Pearl onion | Crispy Parmesan

Salmon | Tuna | Fennel | Orange | Red onion

Smoked carrot | Horseradish | Cucumber ⑤

SOUP

Potato and leek soup (warm or cold) ⑤

WARM

Braised beef | Marsala jus | Mashed potato | Roasted vegetable

Sea bass fillet | Barigoule | Bacon | Cannellini bean

Truffle ravioli | Spinach | Mushroom | Mascarpone ⑥

DESSERT

Vanilla | Salted caramel | Biscuit ⑥

Milk chocolate | Vanilla | Raspberry ⑥

Mango | Passion fruit | Lemon ⑥

BUFFET III

COLD

Cobb salad | Avocado | Jersey Blue | Bacon

Beef tartare | Egg yolk | Corn | Belper Knolle

Crab | Avocado | Apple | Tomato | Cucumber

Goat cheese | Beetroot | Apple | Walnut ②

Swordfish | Apple | Ginger | Pear | Chicory

SOUP

Seasonal soup (warm or cold) ③

CUTTING STATION

Beef entrecôte | Chimichurri | Potato terrine | Peperonata

WARM

Supreme of corn-fed chicken | Rosemary garlic jus | Polenta | Ratatouille

Turbot fillet | Lentil | Pointed cabbage | Root vegetable

Lasagnette | Ricotta | Smoked eggplant | Salted lemon ②

Black tiger prawn | Eggplant | Soya bean | Chili | Lemon

DESSERT

Pear | Chocolate | Nutmeg ②

Fig | Curd | Tonka bean ②

Blueberry | Cream cheese | Basil ②

Mango | Chocolate | Fir bud ②

BEVERAGES

Sparkling or still mineral water

Orange juice

Freshly squeezed orange juice

Soft drinks

Beer

Coffee, espresso

TWG-tea

DECLARATION

Beef	Switzerland Ireland
Veal	Switzerland
Lamb	Ireland
Pork	Switzerland France Spain
Poultry	Switzerland France
Deer	Austria Germany
Bison	Canada
Duck	France
Tuna	Philippines
Char	Switzerland Iceland
Pike-perch	Netherlands Denmark
Scallops	USA
Salmon Smoked salmon	Norway Scotland
Smoked trout	Denmark
Carb	Canada
Prawn	Vietnam
Lobster	USA
Red Prawn	Argentina
Cod	Norway Russia
Gilthead	Portugal Grece
Pulpo	Spain
Langostino	South Africa
Turbot	France

Vegetarian ②

Vegan ③