



LAKE THUN

CATERING SERVICES

WELCOME TO THE ONBOARD CATERING FOR LAKE BRIENZ AND LAKE THUN.

Dear guests,

A boat trip on the beautiful Lake Thun awakens emotions. As the stunning landscape passes by outside, you can enjoy sophisticated, regional food and drinks in a cosy atmosphere.

Our core expertise lies in finding just the right option for your event. Whether you'd like a small soirée in an intimate setting on a scheduled boat or a major event with a chartered fleet, our perfect range of catering services will turn your occasion into a complete success.

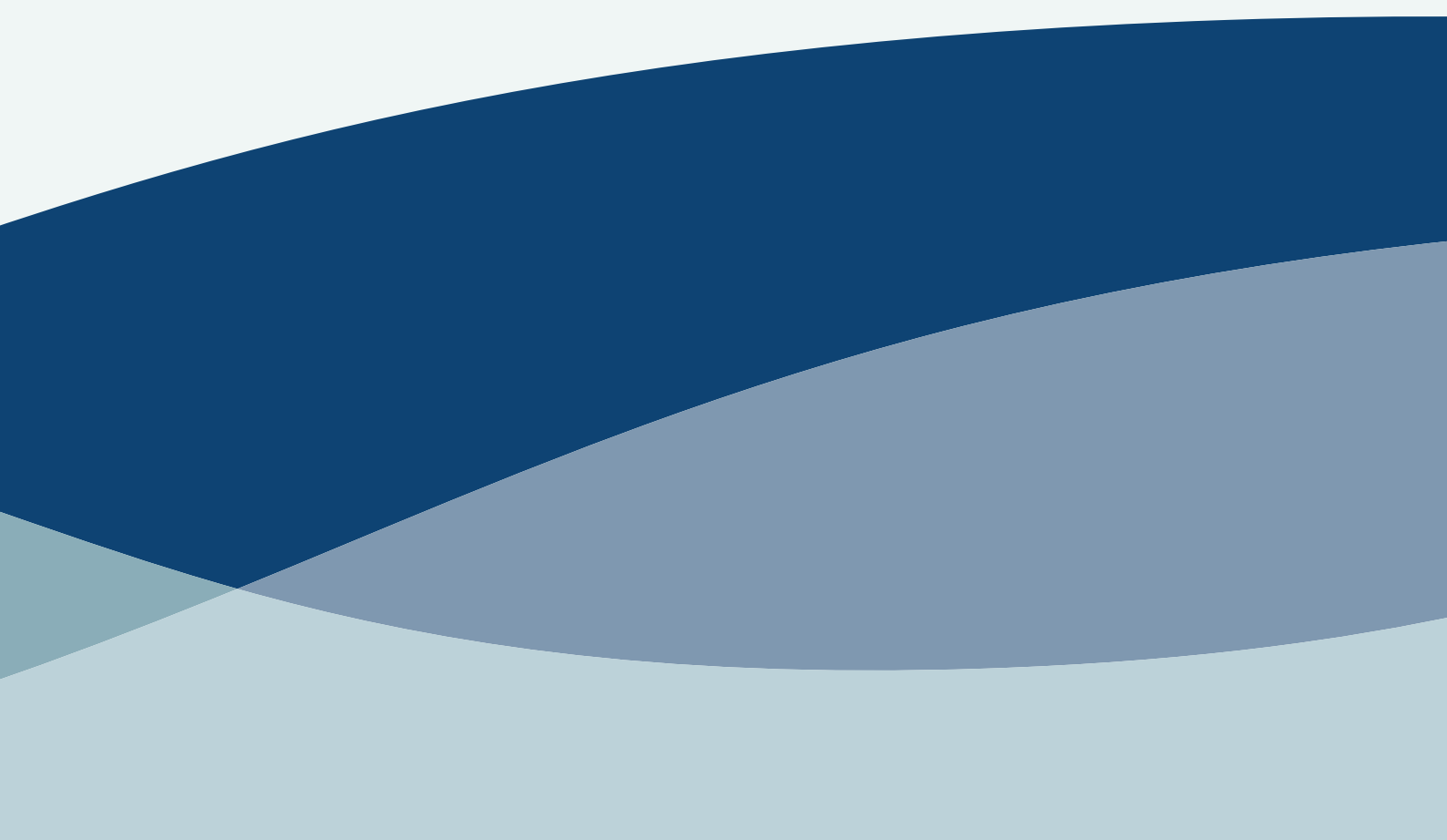
Tell us what you envision so we can advise you, tailor our offering and prepare an appropriate quote for you.

We look forward to meeting you.

Your Lake Thun and Lake Brienz onboard catering team



4	Our partners
5	Appetisers
8	3- & 4-course meals
12	Components for your bespoke menu
16	Buffets
19	Brunch
20	Fondue & raclette
21	Drinks
24	Wine
27	Good to know
29	Terms and Conditions



OUR PARTNERS

We attach great importance to regional and high-quality products. Whenever possible, we source our products from the Bernese Highlands and adhere to stringent quality standards.

GOURMADOR, ZOLLIKOFEN

Gourmador has been the Bernese specialist in fresh fruit, vegetables, dairy products, frozen products and ice cream for over 100 years. With its large selection and regional focus, Gourmador is an important partner for us.

DORFMETZGEREI NUSSBAUM, REUTIGEN

The Nussbaum family has been running their butcher's shop with its own slaughterhouse for over 20 years. The butcher's shop offers regional products from its own slaughterhouse, along with high-quality sausages.

BORKI BECK, THUN

This regional bakery with shops in Thun, Steffisburg and Blumenstein impresses guests with freshly baked goods, confections and exceptional cakes.

RUGENBRÄU, INTERLAKEN

Rugenbräu has been producing beer in the Bernese Highlands for 150 years. You can find this family business in the village of Matten bei Interlaken.

REBBAU SPIEZ

The wine-making cooperative Rebbaugenossenschaft Spiez represents sustainable, high-quality and sophisticated wine from Lake Thun.

DECLARATION

We source all our meat, poultry, baked goods and bread from Switzerland. Fish is sourced exclusively from Swiss farms or sustainable fisheries. Exceptions are indicated.

VOM CHÄSER, WORB

As a sales partner, the Worb-based cheese maker helps small, often family-run cheese dairy businesses across Switzerland. They focus on developing and marketing innovative new products as well as friendly and fair cooperation with all involved.

"HOME-MADE" FROM BALLEMBERG

Fine delicacies from Ballenberg, made according to traditional recipes and manufactured by Trauffer Spezialitäten GmbH in Hofstetten.

BIANCHI

The Bianchi family business was founded in 1881. As a fifth-generation delicatessen owner, Bianchi is one of the leading purveyors of fish, shellfish, poultry and meat in Switzerland.

MINERALQUELLE ADELBODEN

One of the highest mineral springs in Europe has been bottling water from the heart of the Swiss Alps every day since 1948.

LÄNGGASS TEE, BERN

The Lange family from the Länggass district of Bern possesses incredible specialist knowledge and a deep understanding of Asian tea culture.

APPETISERS

NIBBLES

Crisps, nuts, savoury snacks, unlimited per person 9.00

MEDITERRANEAN SELECTION

For 10 or more people

30g Kalamata olives, 30g Sbrinz Möckli cheese, and 30g sweet and sour peppers stuffed with cream cheese, served with focaccia (IT) 16.00

LAKE THUN SELECTION

For 10 or more people

30g Ballenberg dried sausage, 30g Hobelkäse cheese and 30g semi-hard cheese from Amsoldingen with dried fruit and nuts, served with plaited butter bread 19.50

BERNESE HIGHLAND SELECTION

For 10 or more people

20g Stockental dry-cured ham, 20g Mostbröckli cured beef and 20g Ballenberg dried sausage, 20g Ballenberg cured bacon, 20g Hobelkäse cheese and 20g semi-hard cheese from Amsoldingen served with plaited butter bread, gherkins, silverskin onions, a variety of dried fruit and nuts 24.00

COMPONENTS FOR YOUR BESPOKE MENU

We'd be happy to help you put together the ideal quantity for your planned event.
How many snacks are needed per person?

Brief soirée before a meal	2–3	nibbles over approx. 30 minutes
Longer soirée before a meal	3–5	nibbles over approx. 45 minutes
Just a soirée at a non-meal time	6–8	nibbles over approx. 1 hour
Only a soirée at a meal time	8–12	nibbles over approx. 1.5 hours

Minimum amount per snack type 10

SNACKS & COLD NIBBLES

Per person

Homemade savoury nut granola 50g	5.00
Kalamata olives 50g	4.50
Curried cashew nuts 50g	4.50

Individual items

Sweet and sour pepper with cream cheese	2.00
Focaccia square (IT) with cream cheese and dried tomatoes	3.00
Assorted tortilla rolls filled with smoked salmon* (NO), curried chicken, Serrano ham (GB), goat's cheese and vegetables	Platter of 24 38.00 Platter of 48 58.00
Mini brioche (FR) with smoked salmon* (NO) tartare	4.00
Mini brioche (FR) with herb cream cheese	3.00
Mini brioche (FR) with roast beef and tartar sauce	4.00
Mini lye roll (FL) filled with mustard butter and an option of: ham, salami, dry-cured ham, roast beef or smoked salmon* (NO) Amsoldingen cheese or brie	6.50

Minimum order quantity per variety: 15

Served in a glass jar

Couscous salad with tomatoes, cucumber and parsley (VEGAN)	4.00
Asian mango and vegetable salad with mangrove shrimp	8.50

Skewers

Amsoldingen cheese skewer with grape	4.00
Tomato-mozzarella skewer	4.00
Two-tone melon skewer with dry-cured ham from Stockental (May-September)	4.50
Fruit skewer	5.50

Per 10 portions

500 grams Vegetable sticks with herb cream cheese	28.00
500 grams Hummus with tortilla chips	28.00

**smoked salmon (NO) cultivation*

WARM NIBBLES

Individual items

Soup "in a cup":	6.50
Gazpacho	
Coconut curry	
Carrot and ginger	
Cream of pumpkin (September–December)	
Mini Mediterranean quiche (IE)	4.00
Crunchy spicy jalapeño stuffed with cheese, served with tomato salsa	3.00
Gruyère cheese pastry	3.00
Puff pastry ham croissant (FL)	3.00
Vegetarian spring roll with sweet and sour sauce	3.50
Onion pakora with a mint dip (VEGAN)	3.00
Mini pocket pie with a beef filling	2.50
Chicken satay skewer with peanut sauce	4.00
Vegetable falafel with hummus (VEGAN)	3.00

LIGHT BITES

For 15 or more people

Oberland snack platter	28.00
Alpine cheese from the Rinderalp, Simmenfluh sausage, Mostbröckli, Stockentaler raw ham, tomato-apricot chutney and bread	
1 pair of small smoked pork sausages with mustard, potato salad and Bernese plaited bread	19.00
Roast beef with tartar sauce and small portion chips or small leaf salad	34.00
Cheese plate with five different types of regional cheese, nut granola and tomato-apricot chutney served with bread	24.00

3- & 4-COURSE MEALS

OUR CLASSICS

For 10 or more people

Please note that at least 2.5 hours are required for 3-course meals.

Niesen menu

46.00

Small market salad with savoury nut granola and house dressing

~

Beef meatloaf with creamy rosemary sauce
Mashed potatoes and market vegetables

~

Caramel pudding with meringue and cream

Recommended wine pairing

Saint-Saphorin 50 cl 32.00
Patrick Fonjallaz, Saint-Saphorin
Region: Vaud, Switzerland
Grape variety: Chasselas

Pinot Noir Classic 50 cl 38.00
Nadine Saxer, Neftenbach
Region: Zurich, Switzerland
Grape variety: Pinot Noir

Niederhorn menu

48.00

Small market salad with savoury nut granola and house dressing

~

Roast chicken breast with sage jus
White wine risotto and market vegetables

~

Caramel flan with cream

Recommended wine pairing

Dôle Blanche "Mir isch glych" 50 cl 32.00
Ruthisauser, Uvier
Region: Valais, Switzerland
Grape variety: Pinot Noir, Gamay

Stockhorn menu

52.00

Small market salad with savoury nut granola and house dressing

~

Beef stroganoff made with top rump strips, served with creamy paprika sauce
Bell pepper slices, mushrooms and buttered pasta

~

Panna cotta with forest berry compote

Recommended wine pairing

Summa Summarum	75 cl	42.00	Primitivo Versante	75 cl	45.00
Summa Summarum, Veneto			Salento IGT Vallone		
Region: Veneto, Italy			Region: Apulia, Italy		
Grape variety: Pinot Grigio			Grape variety: Primitivo		

Blümlisalp menu

68.00

Salad leaves with Hobelkäse cheese, Stockental dry-cured ham,
savoury nut granola and house dressing

~

White wine foam soup with vegetable brunoise

~

Pork fillet medallions with herb butter sauce
Potato gratin and carrots

~

Warm mini chocolate cake with pineapple salad and vanilla ice cream

Recommended wine pairing

Spiezer Riesling Sylvaner	75 cl	55.00	Cuvee Intro	75 cl	59.00
Rebbau Genossenschaft Spiez			Rebbau Genossenschaft Spiez		
Region: Bern, Switzerland			Region: Bern, Switzerland		
Grape variety: Riesling Sylvaner			Grape variety: Pinot Noir, Cabernet Jura, Gamaret, Garanoir		

SEASONAL MENUS

Please note that at least 3 hours are required for 4-course meals.

Spring & summer

85.00

We serve this menu from April to August.

Colourful salad of tomato, melon and buffalo mozzarella with basil pesto

~

Asparagus cream soup (April to June)
Andalusian gazpacho (June to August)

~

Roast veal shoulder with rosemary cream sauce
Potato gratin and ratatouille

Vegetarian alternative:
Ravioli filled with ratatouille and cheese

~

Vanilla panna cotta with forest berry compote

Recommended wine pairing

Saxer Sauvignon Blanc 75 cl 65.00
Nadine Saxer, Neftenbach
Region: Zurich, Switzerland
Grape variety: Sauvignon Blanc

Cornalin du Valais AOC 75 cl 75.00
Cave Saint-Pierre, Chamoson
Region: Valais, Switzerland
Grape variety: Cornalin

Autumn & winter

85.00

We serve this menu from September to March.

Lamb's lettuce
with chopped egg, bacon and nut granola

~

Pumpkin cream soup with pumpkin seed oil and cream

~

Tangy braised beef
Potato mousseline with fried onions
glazed root vegetables

Vegetarian alternative:
Ravioli filled with ratatouille and cheese

~

Homemade Grand Marnier parfait with orange salad

Recommended wine pairing

Heida Grand Métral
Provins, Sion
Region: Valais, Switzerland
Grape variety: Heida

75 cl 61.00

Zweigelt Ried Pahlen
Weingut Alexs, Gols
Region: Lake Neusiedl, Austria
Grape variety: Zweigelt

75 cl 58.00

COMPONENTS FOR YOUR BESPOKE MENU

STARTERS

Green salad with nut granola	10.00
Mixed salad with nut granola	13.00
Colourful salad of tomato, melon and buffalo mozzarella with basil vinaigrette	17.00
Lamb's lettuce with chopped egg, bacon and savoury nut granola <i>We serve this dish from September to January</i>	17.00
Swiss Burratina with colourful cherry tomatoes, rocket salad and basil vinaigrette	19.50
Smoked salmon* (NO) and quark terrine with salad garnish and brioche (FR)	19.00
Tuna sashimi* (raw) with teriyaki, wasabi, cucumber and apple	26.00
Beetroot carpaccio with warm goat cheese, honey walnut crunch, pomegranate and hibiscus chilli cream	18.00

HOMEMADE SOUPS

Price per portion	13.00
Gazpacho	
Coconut curry	
Carrot and ginger	
White wine foam soup with vegetable brunoise	
Cream of asparagus soup (May–June)	
Pumpkin soup (September–December)	

**smoked salmon (NO) cultivation | Tuna (VN) wild caught*

MAIN COURSES

Meat

Beef meatloaf with creamy rosemary sauce Mashed potatoes and carrots	34.00
Pork schnitzel with creamy mushroom sauce Buttered pasta and halved peach with cream	31.00
Spicy red Thai curry with chicken thigh ragout Coconut milk, beans, carrots, sweetcorn and basmati rice	34.00
Braised beef stroganoff made with top rump strips, served with paprika cream sauce Bell pepper slices, mushrooms and spinach noodles	38.00
<i>Surcharge for beef fillet as the meat component, per person</i>	11.00
Baked corn-fed chicken breast with sage jus Porcini mushroom risotto and fried courgette	39.00
Pan-fried pork fillet medallions with sage wrapped in bacon, herb butter sauce Truffle mashed potatoes and market vegetables	41.00
Pan-fried beef entrecôte steak, cooked rare, hollandaise with coarse mustard Rosemary potatoes and seasonal market vegetables	52.00
Beef fillet "Blümlisalp" with Bearnaise sauce Potato gratin and ratatouille vegetables	56.00
Slow-cooked veal shoulder with creamy rosemary sauce with potato gratin and root vegetables	46.00
Emmental veal ragout with saffron sauce Pasta and glazed carrots	38.00

Meat cooked on a hot stone

For a maximum of 40 people

We also offer meat cooked on a hot stone on the boat MS Stadt Thun.
Ask about our current hot stone offerings.
Provided by arrangement. Only available with pre-order/pre-selection.

Fish

Discount if served as a starter

	8.00
Deep-fried perch fillets* (DE) in beer batter Tartar sauce and chive potatoes	36.00
Poached Grabenmühle trout fillets* (CH) with orange hollandaise White wine risotto and spinach	40.00
Fried salmon tranche* (NO) wrapped in Serrano ham with black rice, saffron sauce and spinach with Gorgonzola	42.00

Vegetarian

Seasonal pasta dish	28.00
Alpine macaroni with potatoes, fried onions and apple purée	28.00
Mediterranean gnocchi with grilled vegetables and Grana Padano	28.00
White wine risotto with pan-fried mushrooms and cheese shavings	28.00

Vegan

Ravioli with carrot and parsley filling with spicy tomato sauce Cherry tomatoes and Kalamata olives	26.00
Spicy red Thai curry with smoked tofu Coconut milk, beans, carrots, sweet corn and basmati rice	30.00
Lentil dal with coconut milk, soya beans and potatoes	26.00

**Perch (DE) cultivation | Trout (CH) cultivation | Salmon tranche (NO) aqua culture*



SWEET TREATS

Desserts

Caramel flan with whipped cream	11.00
Panna cotta with forest berry compote	12.00
Caramel pudding with meringue and cream	13.00
Fresh fruit salad with cream	14.00
or with vanilla ice cream and cream	16.00
“Lifebuoy meringues” with vanilla and strawberry ice cream and cream	14.00
New York cheesecake with marinated blueberries and cassis sauce	13.00
Homemade Grand Marnier parfait with orange salad	14.00
“Capitano” seasonal dessert plate with four components	16.00
Warm mini chocolate cake with fruit salad and vanilla ice cream	14.00
Triple chocolate mousse slice with berries and crumble	14.00

Ice cream & sundaes

Vacherin ice cream with fruit sauce and double cream <i>2 ice cream flavours at your choice: mocha, vanilla, strawberry</i>	12.00
Frozen yoghurt with 4 different toppings <i>Limited machine availability; bookable from Friday to Tuesday for 20 to 40 people</i>	9.00
Iced coffee	12.00
Mocha ice cream with whipped cream	
Colonel sorbet	15.00
Lemon sorbet with vodka	
Dame blanche sundae	12.00
Vanilla ice cream with warm chocolate sauce and whipped cream	
Nesselrode sundae	14.00
Vermicelles with meringue, vanilla ice cream and whipped cream	

Cakes and gâteaux *(Price per portion)*

Chocolate truffle cake from the Borki bakery in Thun	8.80
Forest berry cake (1T) filled with vanilla cream	8.00

We enjoy a great partnership with the Borki bakery from Thun. Whether you need an occasion, birthday or wedding cake, or other bakery delicacies – we are more than happy to advise you.

BUFFETS

Our buffets are available for groups of 40 or more people. A surcharge applies to groups of fewer than 40 people.

Please note that at least 3 hours are required for these buffets.

LAKE THUN BUFFET

Price per person

92.00

Starters

A symphony of smoked salmon* (NO) and smoked trout* (TR) fillet with horseradish and capers
Vegetable terrine with herb vinaigrette

Varied salad buffet with a range of lettuces, boiled meat salad, chicken curry salad, lentil salad, carrot salad, corn salad, celery salad, couscous salad, wheat-chickpea salad and tomato-mozzarella salad. Served with Italian and French salad dressing, chopped egg, croutons and Bernese plaited bread

Main courses

Roast loin of veal from the Nussbaum Reutigen butcher's shop in Simmental, with creamy wild mushroom sauce (carved in front of the guest)

Poached salmon fillet* (NO) with herb sauce

Bernese saucisson on creamed leeks

Mediterranean gnocchi with vegetables

Potato gratin

Seasonal market vegetables

Desserts

Panna cotta with berry sauce

Chocolate mousse

Fresh fruit salad

Cream slice squares (NL)

Brownies (DE)

Mini cheesecake (IE)

**smoked salmon (NO) cultivation | smoked trout fillet (TR) aqua culture | Salmon fillet (NO) aqua culture*

PASTA BUFFET

Price per person

76.00

Starters

Varied salad buffet with a range of lettuces, boiled meat salad, chicken curry salad, lentil salad, carrot salad, corn salad, celery salad, couscous salad, wheat-chickpea salad and tomato-mozzarella salad. Served with Italian and French salad dressings, chopped egg, croutons and Bernese plaited bread

Main courses

Casarecce pasta with prawns* (VN), diced tomatoes and garlic

Shell-shaped pasta with Bolognese sauce Ragu di Manzo "Bolognese"

Tortelli filled with ricotta and spinach with basil pesto

Mediterranean gnocchi with vegetables

Desserts

Tiramisu, panna cotta, fresh fruit salad, torta della nonna (IT), cheese selection, olive oil and bread

*prawns (VN) cultivation

SALAD BUFFET

Price per person 22.00

Varied salad buffet with a range of lettuces, boiled meat salad, chicken curry salad, lentil salad, carrot salad, corn salad, celery salad, couscous salad, wheat-chickpea salad and tomato-mozzarella salad. Served with Italian and French salad dressings, chopped egg, croutons and Bernese plaited bread

DESSERT BUFFET

Price per person 24.00

Apple juice cream, chocolate mousse, cream slice squares (NL), panna cotta with berry coulis, lemon cheesecake (IE), fresh fruit salad and brownies (DE)

+ cheese + 11.00

Swiss cheese selection with hard and soft cheese "vom Chäser" from Worb garnished with dried fruit, nuts and fruit bread

Doughnut wall each 2.60

4 doughnuts (FR) with different fillings from our "doughnut wall"
Minimum order quantity: 72

OFFERINGS ON THE MS STOCKHORN

We serve the following offerings on our smallest boat, MS Stockhorn, for reasons of quality and the lack of kitchen infrastructure:

Appetisers, grill buffet or fajitas (unlimited)

Hot pot

Brunch

We would be happy to advise you regarding alternative offerings.

BRUNCH

BRUNCH BUFFET

Price per person

39.00

Coffee, tea and cold milk

Hot ovomaltine or chocolate

Orange and grapefruit juice

Selection of different breads

Bernese plaited butter bread by the metre

Weggli bread rolls, butter croissants, wholemeal croissants,
various jams, honey, Nutella and butter

Selection of cereals (e.g. cornflakes, muesli) and Bircher muesli

Meat platter with regional products

Cheese platter with regional products

Fruit yoghurt

Fruit platter

Fried bacon, scrambled eggs and potato rösti

various small desserts and brownies

Additionally with smoked salmon* (NO),

per person + 9.00

*smoked salmon (NO) cultivation

FONDUE & RACLETTE

Fondue & raclette are only available on extra trips

CHEESE FONDUE

Price per person 35.00

Schangnau cheese fondue with bread
made with exquisite speciality cheeses from the Hogant cheese dairy

You can also customise your fondue with various components:

With additional potatoes and vegetables	per person	5.00
Truffle fondue from 5 people	per person	8.00
Tomato fondue from 5 people	per person	2.00

HOT POT

Price per person 58.00

Hot pot (unlimited)
with chicken, beef and pork, various sauces (garlic, tartar, cocktail and curry)
This is served with rice, chips and pickled vegetables

RACLETTE

Price per person 39.00

Stove rental flat rate + 150.00

Raclette from the buffet (unlimited)
with pickled vegetables and raclette potatoes

Additionally with bacon and fried onions per person 7.00

DRINKS

Special drinks

We offer an extensive selection of drinks. If you don't see your preferred drink on this list, please let us know. We would be happy to arrange your preferred drinks wherever possible. Please note, however, that we charge the entire amount for containers (cartons, barrels, bottle crates) that have been opened, as we cannot return them.

COFFEE AND TEA

Price per cup

Coffee, espresso	4.80
Länggass tea Assam, Bernese rose, verbena, Moroccan mint, ginger & lemon	4.80

MINERAL WATER AND SWEET DRINKS

Sparkling mineral water	5 dl	5.70
	1 l	9.90
Still mineral water	5 dl	5.70
	1 l	9.90
Michel orange juice	3.3 dl	4.90
	1 l	13.00
Ramseier apple juice	1 l	13.00
Coca-Cola	5 dl	5.70
Coca-Cola Zero	5 dl	5.70
Rivella red or blue	5 dl	5.70
Adelbodner Bärtee lemon-thyme	5 dl	5.70
Adelbodner carbonated apple juice	5 dl	5.70

FRESH FRUIT JUICE

Price per litre

36.00

Minimum quantity: 3 litres

Orange juice, freshly squeezed

HOME-MADE ICED TEA

Price per 5 litres

62.00

Minimum quantity for production reasons: 5 litres

Green tea & hibiscus

PUNCHBOWLS

Price per litre

Minimum quantity: 3 litres

without alcohol *with alcohol*

Raspberry punchbowl

36.00 46.00

Seasonal fruit punchbowl

36.00 46.00

BEER

Rugenbräu Spezial hell

3.3 dl 5.00

Rugenbräu alcohol-free

3.3 dl 5.00

Rugenbräu Panaché

3.3 dl 5.00

Rugenbräu Zwickel (naturally cloudy)

3.3 dl 6.50

Rugenbräu Lager hell

5 dl 7.00

Ramseier "Suure Moscht" apple cider

5 dl 6.50

SWISS SPIRITS

Williams Tradition, Fassbind	2 cl	8.00
Kirsch Tradition, Fassbind	2 cl	8.00
Vieille Prune, Fassbind	2 cl	8.00

ITALIAN SPIRITS

Grappa di Paesanella Barolo	2 cl	8.50
Grappa di Paesanella Amarone barrique	2 cl	8.50

LONG DRINKS

Absolut Vodka	4 cl	16.50
Havana Club 3 años rum light	4 cl	16.50
Havana Club Añejo Especial rum dark	4 cl	16.50
Xellent Swiss Edelweiss gin	4 cl	16.50
Johnny Walker, Red Label	4 cl	16.50

We serve these spirits with:
orange juice, tonic water, bitter lemon and Coca-Cola

CORKAGE FEE

We charge a corkage fee per opened bottle for alcoholic drinks supplied by the event organiser.

Wine	5 dl / 7.5 dl	30.00
Spirits	7 dl / 1 l	50.00
Beer	3.3 dl / 5 dl	2.00

WINE

SPARKLING WINE

Cadet Mauler Sans Alcohol Blanc (alcohol-free) Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grape variety: Sauvignon blanc, Muscat	7.5 dl	39.00
Mauler Cordon Rosé brut Grand Vin Mousseux Suisse Mauler & Cie SA, Môtiers Region: Neuchâtel, Switzerland Grape variety: Pinot Noir	7.5 dl	62.00

PROSECCO

Anima Prosecco Treviso DOC L'Anima di Vergani, Asolo Region: Venice, Italy Grape variety: Glera (Prosecco)	7.5 dl	62.00
--	--------	-------

CHAMPAGNE

Champagne Laurent Perrier La Cuvée brut Laurent Perrier, Tours-sur-Marne Region: Champagne, Frankreich Grape variety: Pinot Noir, Pinot Meunier, Chardonnay	7.5 dl	88.00
Champagne Laurent Perrier Cuvée Rose brut Laurent Perrier, Tours-sur-Marne Region: Champagne, Frankreich Grape variety: Pinot Noir	7.5 dl	128.00

SWISS WHITE WINE

Riesling – Sylvaner Rebbaugenossenschaft Spiez, Spiez Region: Bern Grape variety: Riesling-Sylvaner	7.5 dl	55.00
Sauvignon Blanc Nadine Saxer, Neftenbach Region: Zurich Grape variety: Sauvignon Blanc	7.5 dl	65.00
Saint-Saphorin AOC Patrick Fonjallaz, Saint-Saphorin Region: Vaud Grape variety: Chasselas	5 dl	32.00
Heida Grand Métral Provins Sion Region: Valais Grape variety: Heida	7.5 dl	61.00
Tra Noi Bianco di Merlot Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	58.00

FRENCH WHITE WHINE

Côte du Rhône Blanc AOP Etienne Guigal, Ampuis Region: Côte du Rhône Grape variety: Viognier, Roussanne, Marsanne	7.5 dl	45.00
---	--------	-------

SPANISH WHITE WINE

Demuerte White WineryOn Demuerte, Yecla Region: Murcia Grape variety: Sauvignon blanc, Verdejo	7.5 dl	56.00
--	--------	-------

ITALIAN WHITE WINE

Grillo di Sicilia DOC Feudo dei Sani, Sicily Region: Sicily Grape variety: Grillo	7.5 dl	39.00
Summa Summarum Pinot Grigio delle Venezie DOC Summa Summarum, Veneto Region: Venice Grape variety: Pinot grigio	7.5 dl	42.00
Soave DOC (Magnum) Cantina di Negrar, Valpolicella Region: Venice Grape variety: Soave	1.5l	59.00
Arneis DOCG Prunotto, Alba Region: Piedmont Grape variety: Arneis	7.5 dl	65.00

ROSÉ WINE

Dôle Blanche "Mir isch glych" AOC Ruthisauser, Uvier Region: Valais Grape variety: Pinot Noir, Gamay	5 dl	32.00
Rose di Rosa Venezia IGT Borgo Molino, Roncadelle Region: Venice Grape variety: Raboso, Cabernet Sauvignon	7.5 dl	42.00

SWISS RED WINE

Cuvée Intro Rebbaugenossenschaft Spiez, Spiez Region: Bern Grape variety: Pinot Noir, Cabernet Jura, Gamaret, Garanoir	7.5 dl	59.00
Pinot Noir Classic Nadine Saxer, Neftenbach Region: Zurich Grape variety: Blauburgunder	5 dl	38.00
Prà Rosso DOC Guido Brivio, Mendrisio Region: Ticino Grape variety: Merlot	7.5 dl	55.00
Cornalin du Valais AOC Réserve des Administrateurs Cave Saint-Pierre, Chamoson Region: Valais Grape variety: Cornalin	7.5 dl	75.00

AUSTRIAN RED WINE

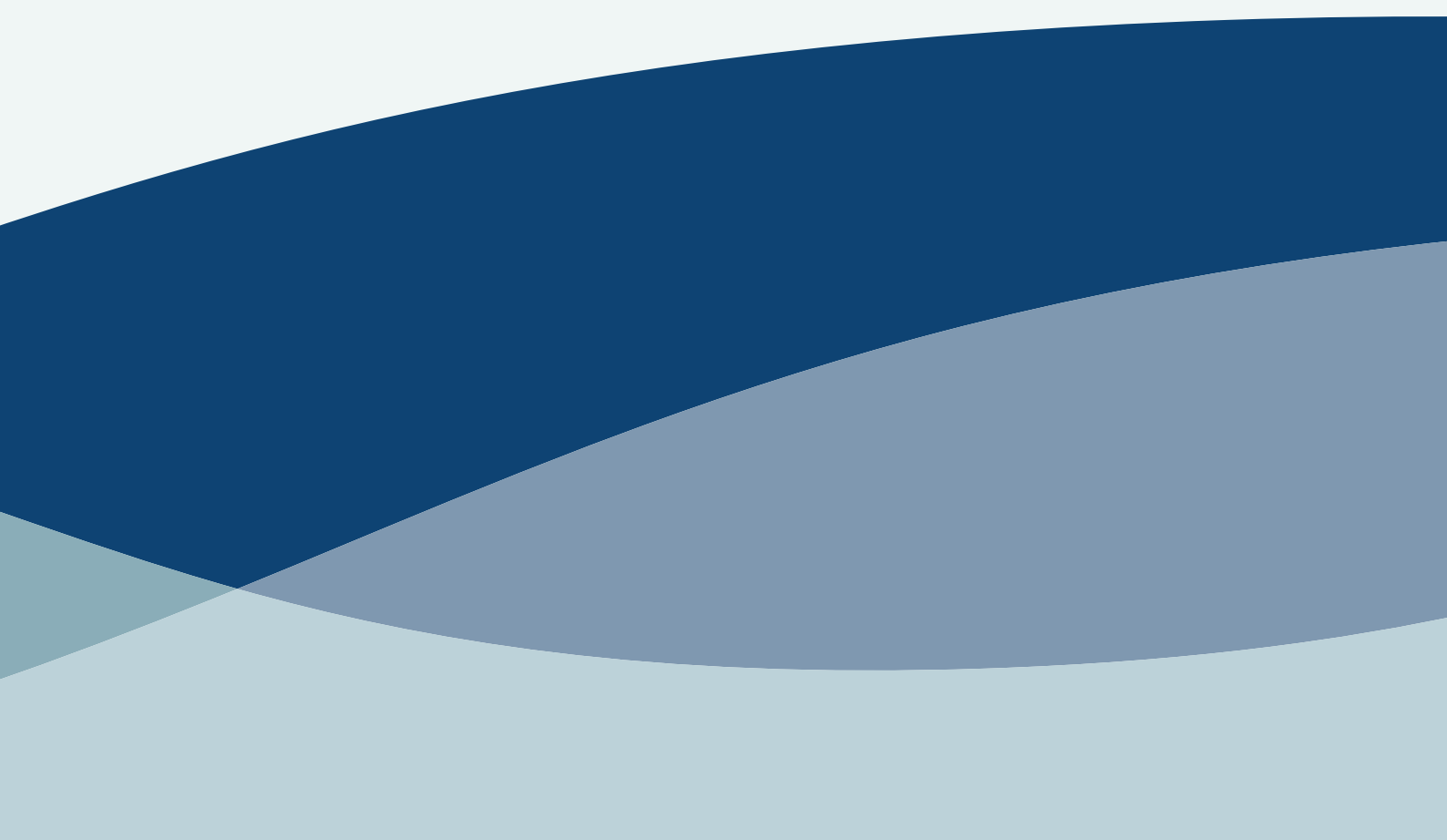
Zweigelt Ried Pahlen Weingut Alexs, Gols Region: Lake Neusiedl Grape variety: Zweigelt	7.5 dl	58.00
--	--------	-------

ITALIAN RED WINE

Summa Summarum Rosso IGT Summa Summarum, Puglia Region: Apulia Grape variety: Negroamaro	7.5 dl	42.00
Primitivo Versante Salento IGT Vallone Region: Apulia Grape variety: Negroamaro	7.5 dl	45.00
Brancaia TRE IGT Tenuta Brancaia, Tregole Region: Tuscany Grape variety: Sangiovese, Cabernet Sauvignon, Merlot	7.5 dl	59.00
Anima Amarone della Valpolicella Classico DOCG L'Anima di Vergani, Valdobbiadene Region: Venice Grape variety: Corvina Veronese, Rondinella, Corvione	7.5 dl	77.00

SPANISH RED WINE

Finca Antigua Crianza Bodegas Finca Antigua, Toledo Region: La Mancha Grape variety: Tempranillo	7.5 dl	46.00
Demuerte Gold WineryOn Demuerte, Yecla Region: Murcia Grape variety: Monastrell, Syrah, Garnacha	7.5 dl	75.00



GOOD TO KNOW

ORDERS

We are happy to accept your order up to 14 working days before the date of the event.

We only serve set menus, appetisers and buffets for a certain minimum number of people. If there are fewer people in your group, please enquire about our à la carte offering or let us advise you.

Please limit your request to one menu per group. For vegetarian or vegan guests, please select an alternative from our suggestions or send us an enquiry. We are happy to take allergies into consideration – please inform us of them in good time.

We can only serve buffets on charter trips.

We charge a flat-rate fee of CHF 150 for banquet requests for 150 or more people to cover administration and logistics costs.

PRICES

We reserve the right to make price and product adjustments during the season.

CHANGE TO THE NUMBER OF GUESTS

Please inform us of the binding number of people up to seven working days before the event. This number is final for invoicing. We cannot take any subsequent changes into account.

TABLE DECORATION AND MENU CARDS

We would be happy to order flower arrangements for you at cost (from CHF 35).

Candles are not permitted on the boats for reasons of safety.

We can print a menu card (one per four people) upon request for any event. Each menu card is charged at CHF 1.50 per card.

MINIMUM CONSUMPTION

For all extra trips, the minimum sale amount is CHF 350 for the first hour and CHF 150 for each additional hour. If the minimum sale amount is not reached, we will issue an invoice for the difference. The minimum sale amount will be higher if only drinks and service are requested for an extra trip and the number of guests requires more than just one employee.

EMPTY TRIPS AND WAITING TIMES

We charge CHF 70 per employee per hour for empty trips and waiting times during the event.

INVOICING AND PAYMENT

All prices are listed in Swiss francs (CHF) including 8.1 % VAT. We accept cash and credit cards (Visa, MasterCard, American Express, Maestro, Postcard) as payment methods. We issue invoices starting from CHF 300.

CONCESSIONS FOR CHILDREN

Only on menu prices

- Up to 5 years: free
- 6 – 11 years: 50 %
- As of the age of 12, the regular price applies.

TERMS AND CONDITIONS

GENERAL TERMS AND CONDITIONS

1 Service provided by the Caterer

The Customer assigns the catering at the event exclusively to SV (Schweiz) AG ("Caterer") in accordance with the detailed quote ("Catering"). The Caterer undertakes to proceed diligently in the provision of catering. It endeavours to carry out the catering on time and to the complete satisfaction of the Customer. It attaches great importance to exceptional quality when selecting food and drinks.

2 Agreement between the Customer and the Caterer

The Caterer shall submit a detailed catering quote for the event in question based on the information provided by the Customer. An Agreement is concluded as soon as the Customer returns the quote or confirmation to the Caterer in writing. Details of the Agreement between the Customer and the Caterer can therefore be found in the written order confirmation and its appendices, whereby the appendices form integral elements of the Agreement between the parties (collectively the "Agreement"). In the event of any discrepancies between the Agreement and these "General Terms and Conditions" ("Terms and Conditions"), the provisions set out in the order confirmation and its appendices take precedence.

3 Change to the number of guests

The Customer must inform the Caterer of any change to the number of guests at least five working days before the event; this should be done in writing if possible. Subsequent changes cannot be taken into account. The Caterer will invoice the Customer for any additional people.

4 Minor alterations

The Caterer reserves the right to make minor alterations to its services in the event of short-notice changes in the market supply caused by unavailable goods or massively increased prices. It shall take the interests and wishes of the Customer into account and ensure the order is completed in an equivalent manner.

5 Deposit

If the Catering exceeds the value of CHF 10,000, a deposit amounting to 70% of the calculated costs will be due upon acceptance of the order confirmation

by the Customer. The deposit must have been credited to the Caterer's account at least 10 days before the event.

6 Cancellation

If the Customer cancels an order, the Caterer will charge the following costs:

- Up to 10 working days before the event: no charge
- Up to 8 working days before the event: 50% of the agreed costs (food costs, excluding drinks)
- Up to 3 working days before the event: 80% of the agreed costs (food costs, excluding drinks)

If the cancellation occurs later than this, the Customer must pay 100% of the agreed costs (food costs, excluding drinks).

7 Purchase of goods and logistics

The Caterer is responsible for purchasing the goods used for catering. It is responsible for the selection and quality of suppliers and it shall ensure the necessary logistics. Purchases are made at the Caterer's expense. The Caterer is therefore responsible for determining the quantities, pricing and payment terms with the suppliers. The Customer shall not incur any obligations or claims arising from the Caterer's agreements with its suppliers.

8 Invoicing and payment

After the event has taken place, the Customer shall receive an invoice from the Caterer. This must be paid within 30 days of the invoice date without deduction of any discount.

9 Partial invalidity

If a provision of the Agreement contradicts a mandatory legal provision, the legally permissible provision that comes closest to the original intention of the party shall apply instead of this provision. This does not affect the validity of the remaining provisions of the Agreement.

10 Applicable law and place of jurisdiction

The Agreement is governed by Swiss law. The place of jurisdiction for all disputes arising in connection with the Agreement and the activities of the Caterer is Zurich (commercial court).



Onboard catering for Lake Thun and Lake Brienz
Lachenweg 19 | CH-3604 Thun
+41 58 327 48 34 | info@schiffcatering-thunersee.ch