Menu suggestions
Dear Guest

Thank you for your interest in our Hotel Interlaken - the oldest hotel in town with a tradition of hospitality dating back to the 14th century.

Having several function rooms - see page 3 - we offer various possibilities and selections for your event be it an intimate family reunion or a large celebration.

Please be informed that our hotel is non-smoking.

On the following pages you will find our menu suggestions and with these numerous components you can create your individual menu or select from one of the standard menus. Should you have any specific wishes please feel free to contact us and we shall be glad to create your special menu.

Hoping our offer will meet your demands, we are looking forward to assisting you in any way possible.

Best regards

YOUR HOTEL INTERLAKEN-TEAM

TABLE OF CONTENTS:
- Function rooms page 3
- General information & conditions page 4
- Standard menus page 5
- Menu single components page 9
FUNCTION ROOMS

**Restaurant Taverne**
Banquet up to 25 people

**Schweizer Stube**
Banquet up to 20 people

**Rokoko Saal**
Banquet up to 50 people
Reception up to 75 people

**Lounge (next to the bar)**
Banquet up to 18 people
Aperitif up to 20 people, incl. the bar up to 40 people

**Klosterbar**
Aperitif up to 20 people,
incl. lounge up to 40 people

**Gerichtsäli**
Meeting up to 20 people

**Pavillon I (1/3)**
Banquet up to 20 people
Reception up to 30 people

**Pavillon II (2/3)**
Banquet up to 35 people
Reception up to 50 people

**Pavillon III (3/3)**
Banquet up to 80 people
Reception up to 100 people
GENERAL INFORMATION & CONDITIONS

Hotel  We offer 61 comfortable and modern 4**** rooms as well as 10 basic furnished touristic class rooms (5th floor).

Aperitif  For your aperitif we recommend the Lounge & Bar or the Pavillon.


Cake shops  For your special cake we recommend the following shops in Interlaken: Confiserie Rieder, 3800 Interlaken, 033822 36 73 Mohler, 3800 Unterseen, 033 822 84 91, https://www.konditorei-mohler.ch

Dance floor  If you feel like dancing, a dance floor of 25 M² can be organised. Costs CHF 200.00. Please note that this is only possible in Pavillon III.

Chair covers  White chair covers can be rented at the price of CHF 8.00 per piece.

Corkage  If you prefer to bring your own wine or sparkling wine, please note that we will charge you a service fee of CHF 25.00 per bottle. For spirits a fee of CHF 100.00 will be charged.

Order  To organise your event perfectly, we kindly ask you to inform us about your choice not later than 7 days prior to the date of your event.

Attendance  Please inform us of the definite number of guests no later than two days (48 hours) prior to the date of your event. Kindly be aware that this number will be charged even if there are fewer guests.

Menu cards  Simple menu cards are made by the hotel without any charges. If you prefer a special printing version we can organise this for a fee.

Rates and payment conditions  The prices include 8% VAT and are calculated for a minimum of 10 people unless otherwise noticed. All prices are subject to change. Payment in CHF can be settled by payment slip (only Switzerland – payment due within 20 days) or directly in the hotel in cash or by the following cards: Post Bank Card, Maestro, Mastercard, Visa, American Express and JCB. We cannot accept any WIR-money for payments.

Cover Charge  For any additional service (e.g. wedding cake cutting / serving) we charge a supplement of CHF 3.00 per person.

Over time  Our restaurant closes at midnight. To compensate for over time every started hour (after midnight) will be charged with additional CHF 200.00.

Night time  If you have an event with live music we kindly ask you to reduce the volume after 10 pm out of consideration to our other guests and neighbours. After midnight doors and windows must be closed. End of service: 03 am.

Cancellation  In case of cancellation of a confirmed event, the following charges will apply:
- More than 4 weeks prior to arrival  free of charge
- 28 to 14 days prior to arrival  50% of the confirmed services
- 13 to 7 days prior to arrival  80% of the confirmed services
- 6 to 0 days prior to arrival  100% of the confirmed services

Parking spaces  The hotel does have just few free parking spaces based on first come first served. Opposite the south side of the hotel you will find public parking places which are chargeable during day time from 07 am until 07 pm.
STANDARD MENUS

> Min. 10 people <

Please choose a menu which will be served to all guests.
Feel free to exchange starters and desserts within the same menu category.
The prices do not include beverages.
We do not offer all-inclusive rates.
On request we shall be glad to create a individually customized menu.

MENU CATEGORY A  CHF 45.00 per person

MENU 1

Chef salad | mixed salads | leaf salads | nuts |
feta cheese | dressing of your choice

* * *
Sautéed breast of French corn fed chicken | thyme jus |
white wine risotto | antipasti vegetables

* * *
Wild berries cake | vanilla sauce

MENU 2

Tomato cream soup | basil | grissini

* * *
Tender beef ragout | red wine sauce | mashed potatoes |
herbs | glazed carrots

* * *
Rosemary panna cotta | marinated cherries
MENU CATEGORY B  

CHF 58.00 per person

MENU 1

Sweet potato cream soup | ginger | coconut milk

* * *

Tender beef entrecote | crust of herbs | pepper sauce |
roasted potatoes | garlic | vegetables

* * *

Chocolate mousse

MENU 2

Field salad | bacon | egg | croutons |
Dressing of your choice

* * *

Sautéed slices of veal | wild mushroom cream sauce | rösti croquettes |
herbs | vegetables | cherry tomatoes

* * *

Coupe Hugo | elderflower sorbet | Prosecco
MENU CATEGORY C

CHF 71.00 per person

MENU 1

Brine shrimps | mango-estragon | mini lettuce | toast bread

* * *

Sautéed filet of beef | truffle sauce | potato gratin | vegetables | mini carrots

* * *

Dessert surprise plate

MENU 2

Creamy burrata | tomato carpaccio | homemade pesto |

balsamic | tomato baguette

* * *

Tender filet of veal | morel cream sauce | tagliatelle with wild herbs |

antipasti skewer

* * *

3 homemade sorbets | hemp seed brownie
SWISS FONDUE CHINOISE BUFFET
(For groups with more than 20 people)

3 COURSE MENU
2 COURSE MENU

CHF 56.00 per person
CHF 48.00 per person

Small mixed salad | dressing of your choice

* * *

Large Swiss fondue chinoise buffet with:
Beef | chicken | pork | tofu | quorn |
8 homemade sauces | vegetables | fruits |
French fries | rice

* * *

Homemade seasonal sorbet

---

SWISS CHEESE FONDUE
(For groups with more than 20 people)

3 COURSE MENU
2 COURSE MENU

CHF 41.00 per person
CHF 33.00 per person

Small mixed salad | dressing of your choice

* * *

Swiss cheese fondue | bread | potatoes | pickles

* * *

Homemade seasonal sorbet

Declaration of country of origin:
Beef = CH/IRL | veal = CH | lamb = NZ | pork = CH | chicken = CH | corn fed chicken = F |
scallops = ISL | black tiger prawns = VN | salmon trout = IT | fera = CH