Aperitif Suggestions

Hotel Interlaken

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Dear Guest

Thank you for your interest in our Hotel Interlaken - the oldest Hotel in town.

Having several function rooms - see page 2 - we offer various possibilities & selections for your event if it is 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 aperitif suggestions and with these numerous components you can create your individual menu. Should you have any specific wishes please feel free to contact us and we shall be glad to create a special offer for you.

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

Best regards
YOUR HOTEL INTERLAKEN-TEAM

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FUNCTION ROOMS

**Restaurant Taverne**
Banquet up to 25 people

**Schweizer Stube**
Banquet up to 20 people

**Rococo Room**
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
### APERITIF SUGGESTIONS - SINGLE COMPONENTS

#### SAVORY DISHES

<table>
<thead>
<tr>
<th>Description</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hobelkäse (alpine cheese) with grapes &amp; bread</td>
<td>per 10 pieces</td>
<td>CHF 13.00</td>
</tr>
<tr>
<td>Alpine cheese</td>
<td>per person</td>
<td>CHF 2.00</td>
</tr>
<tr>
<td>Melon &amp; cured ham skewer</td>
<td>per piece</td>
<td>CHF 2.50</td>
</tr>
<tr>
<td>Peppadews filled with cream cheese</td>
<td>per piece</td>
<td>CHF 1.00</td>
</tr>
<tr>
<td>Cherry tomato &amp; mozzarella skewer</td>
<td>per piece</td>
<td>CHF 1.50</td>
</tr>
<tr>
<td>Olives Provençale</td>
<td>per 100g</td>
<td>CHF 4.00</td>
</tr>
<tr>
<td>Homemade antipasti (min. 10 people)</td>
<td>per person</td>
<td>CHF 2.00</td>
</tr>
<tr>
<td>Vegetable sticks with herb curd</td>
<td>per person</td>
<td>CHF 2.00</td>
</tr>
<tr>
<td>Puff pastry Mediterranean</td>
<td>per piece</td>
<td>CHF 1.00</td>
</tr>
<tr>
<td>Grissini with Valais cured bacon</td>
<td>per piece</td>
<td>CHF 1.50</td>
</tr>
<tr>
<td>Cashew cracker with apple chutney</td>
<td>per person</td>
<td>CHF 1.50</td>
</tr>
<tr>
<td>Spring rolls (20g) with sweet chili sauce</td>
<td>per 10 pieces</td>
<td>CHF 13.00</td>
</tr>
<tr>
<td>Ham croissants</td>
<td>per piece</td>
<td>CHF 2.00</td>
</tr>
<tr>
<td>Spicy nuts</td>
<td>per person</td>
<td>CHF 3.00</td>
</tr>
<tr>
<td>Chips &amp; nuts</td>
<td>per person</td>
<td>CHF 2.00</td>
</tr>
</tbody>
</table>
**APERITIF SUGGESTIONS - SINGLE COMPONENTS**

**SANDWICHES**
- Open baguette sandwich
  (smoked salmon, roastbeef, brie & ham) per piece CHF 2.50
- Mini sandwiches
  (tuna, chicken curry, olive tapenade) per person CHF 3.50
- Wraps with avocado & antipasti
  (min. 10 people) per piece CHF 2.50
- Canapé with a tartare of beef per piece CHF 3.50
- Smoked salmon tartare, cucumber, bread chip per person CHF 3.00

**SOUPS**
- Carrot ginger soup per person CHF 2.50
- Gazpacho per person CHF 2.00
- Melon ginger cold soup per person CHF 2.00

**SALADS**
- Chinese noodle salad, soy sauce per person CHF 1.50
- Mini Caesar salad, croutons, Sbrinz per person CHF 2.50
- Mini Caesar salad, croutons, Sbrinz, chicken per person CHF 3.00
- Chickpea Gram Masala per person CHF 2.00
- Quinoa salad, spring onions per person CHF 1.50
- Quinoa salad, spring onions, tuna per person CHF 2.00

**SWEETS**
- Brownie with nuts per person CHF 1.00
- Sweet potato muffin, blueberries per piece CHF 2.00
- Homemade meringue, marinated cherries per person CHF 2.00
APERITIF SUGGESTIONS - PLATTERS

SWISS CHEESE SELECTION
WITH BAGUETTE > min. 10 people <
Appenzeller, Sbrinzerbröckli,
Tête de moine, Brie de Meiringen,
Lenk-Bleu, Hobelkäse, grapes,
gherkins & tomatoes

CHF 14.50

SWISS MEAT SELECTION
WITH WHOLE-GRAIN BREAD > min. 10 people <
Ham, farmers bacon, bresaola,
Bündnerfleisch, smoked ham, salami,
gherkins, olives & tomatoes

CHF 18.00

SMALL TALK > min. 4 people <
Spicy nuts, olives Provençale,
Grissini with Valais cured bacon, alpine cheese

CHF 12.50

RECOMMENDED DRINKS: White wine: Epesses Clos du Boux
Red wine: Ripasso della Valpolicella DOC
Beer: Haarige Kuh - Two Jocks Amber

SWISS CLASSIQUE > min. 10 people <
Hobelkäse (4 pieces)
Smoked ham (3-4 pieces)
Spring rolls with sweet chili sauce (3 pieces)
Ham croissants (2 pieces)

CHF 17.00

RECOMMENDED DRINKS: White wine: Spiezter Riesling-Sylvaner
Red wine: Pinot Noir <<Lucifer>> AOC
Beer: Rugenbräu Spezial - Hell
APERITIF SUGGESTIONS - PLATTERS

FITNESS STYLE > min. 10 people <
Quinoa salad with spring onions & tuna (1 piece)
Mini Caesar salad, croutons, Sbrinz (1 piece)
Melon & cured ham skewer (3 pieces)
Puff pastry Mediterranean (3 pieces)
Gazpacho (1 piece)
Mini sandwiches: Tuna, chicken curry, olive tapenade (each 1 piece)
Vegetables sticks with herb curd

RECOMMENDED DRINKS: White wine: Pinot Blanc Chardonnay „Aagne“
Red wine: Merlot del Mendrisiotto DOC
Beer: Haarige Kuh - Four C's IPA

APÉRO RICHE > min. 10 people <
Swiss cheese and meat platter, whole-grain bread (80g)
Olives Provençale
Puff pastry Mediterranean (3 pieces)
Canapé with a tartare of beef (1 piece)
Smoked salmon tartare, cucumber, bread chip (1 piece)
Wrap with avocado & antipasti (1 piece)
Brownies with nuts

RECOMMENDED DRINKS: White wine: Sauvignon 1er Cru
Red wine: Optimo - Cuvée Rouge
Beer: Rugenbräu Harder - helles Bockbier
### WHITE WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiezer Riesling-Sylvaner Spiezer Alpine Weinkultur (CH)</td>
<td>2018</td>
<td>47.00</td>
</tr>
<tr>
<td>Epesses Clos du Boux Grand Cru I Chasselas Luc Massy Vins - Clos du Boux (CH)</td>
<td>2018</td>
<td>47.00</td>
</tr>
<tr>
<td>Sauvignon Blanc de Dardagny AOC Pierre &amp; Jean Hutin I Dardagny (CH)</td>
<td>2018</td>
<td>50.00</td>
</tr>
<tr>
<td>Pinot Blanc Chardonnay “Aagne” Weinbau Stefan Gysel I Hallau (CH)</td>
<td>2018</td>
<td>52.00</td>
</tr>
</tbody>
</table>

### RED WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Piont Noir du Valais AOC &lt;&lt;Lucifer&gt;&gt; Adrian Mathier I Salgesch (CH)</td>
<td>2018</td>
<td>47.00</td>
</tr>
<tr>
<td>Optimo I Cuvée Rouge Adrian Mathier I Nouveau Salquenens (CH)</td>
<td>2018</td>
<td>52.00</td>
</tr>
<tr>
<td>Merlot del Mendrisiotto DOC Tamborini Carlo SA I Lamone (CH)</td>
<td>2016</td>
<td>47.00</td>
</tr>
<tr>
<td>Ripasso della Valpolicella Classico DOC Casa Vinicola Bennati (IT)</td>
<td>2016</td>
<td>49.00</td>
</tr>
</tbody>
</table>

### BEER

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rugenbräu Spezial – Hell I alc. 5.2% by vol. Full-bodied I hoppy I slightly bitter</td>
<td></td>
<td>5.00</td>
</tr>
<tr>
<td>Rugenbräu Harder – helles Bockbier I alc. 7.2% by vol. Fruity I subtle notes of lemon I dry</td>
<td></td>
<td>6.50</td>
</tr>
<tr>
<td>Haarige Kuh – Two Jocks Amber I alc. 5.2% by vol. Non-filtered I caramel I dry</td>
<td></td>
<td>7.00</td>
</tr>
<tr>
<td>Haarige Kuh – Four C’s IPA I alc. 6% by vol. Non-filtered I full-bodied I lemon notes I hoppy I dry</td>
<td></td>
<td>7.00</td>
</tr>
</tbody>
</table>

A larger selection of drinks can be seen on our wine & drinks list.
GENERAL INFORMATION & CONDITIONS

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

HOTEL
We offer 61 modern & comfortable 4* rooms as well as 10 basically furnished touristclass rooms (5th floor).

DECORATION
Flowers can be ordered with the following local florists:
Blumenwerkstatt, 3800 Interlaken, 033 823 23 25, http://blumenwerkstatt.ch
Tulipina, 3800 Interlaken, 076 283 82 87, http://tulipina.ch
H. Gosteli AG, 3800 Matten, 033 822 21 08, https://hgosteliag.ch

CAKE SHOPS
For your special cake we recommend the following shops in Interlaken:
Confiserie Rieder, 3800 Interlaken, 033 822 36 73
Cake Shop, 3800 Interlaken, 078 738 32 44, website
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 I-III (all rooms together).

SMOKING
Please note the entire hotel is non-smoking.

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 no 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.
GENERAL INFORMATION & CONDITIONS

MENU CARDS
Simple menu cards are made by the hotel without any charges. If you prefer a special print we can organise this for a fee.

RATES & 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 & 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.

NIGHTTIME
If you have an event with livemusic 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.

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 daytime from 07 am until 07 pm.