

# ULTIMATE INDULGENCE

Drinks and cuisine at  
858 meters above sea level

Up and away from the city  
**gurtenpark.ch**

# TABLE OF CONTENTS

## CUISINE AT 858 METERS ABOVE SEAL LEVEL

Drinks reception packages.....	3	Feasts at the Huusbüffe .....	12
Drinks packages for drinks receptions .....	4	Raclette and fondue .....	14
Menu suggestions.....	5	Enjoy traditions at Gurtner's restaurant .....	16
Drinks packages for the menu.....	6	Brunch.....	18
Buffet suggestions.....	8		

## DRINKS AT 858 METERS ABOVE SEA LEVEL

Sparkling wine.....	20	Long drinks .....	25
White wine.....	20	Beer.....	25
Rosé.....	21	Mineral water & soft drinks .....	25
Red wine .....	22	Hot drinks.....	26
Magnum .....	24	General information.....	27

Version: January 2025 We reserve the right to make changes to prices and services.

All prices are in CHF and include VAT at 8.1%.

Offers are applicable for groups of 12 or more persons in a seminar or  
banquet location.

Please also note our "General Terms and Conditions".

# CUISINE AT 858 METERS ABOVE SEA LEVEL

Please let us know your choices at least 31 days in advance so that we can optimally plan and prepare your event. The price will be calculated based on the number of guests indicated.

## DRINKS RECEPTION PACKAGES

Our drinks reception packages include one appetizer/portion per option.

### **"OPEN AIR" DRINKS RECEPTION** per person

Ideal for a reception on Bern's local mountain

Ideal for a drinks reception lasting max. 30 minutes 19.—

Ideal for a drinks reception lasting 45 minutes 31.—

- Option 1: white wine, Leitz "Eins-Zwei-Zero" grape juice, pinsa with rosemary, garlic and olives (vegan)
- Option 2: Dr. Schuumwy, Leitz "Eins-Zwei-Zero Sparkling" (non-alcoholic sparkling wine), pinsa pomodoro with rocket
- Option 3 (only available in winter): mulled wine, punch, hot chestnuts

### **"BERN" DRINKS RECEPTION** (ideal for up to 30 minutes) 12.—

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass

### **"ROSE GARDEN" DRINKS RECEPTION** (ideal for up to 45 minutes) 19.—

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, Sbrinz Möckli cubed cheese bites, antipasti skewers, Okara balls with curry dip

### **"ZYTGLOGGE" DRINKS RECEPTION** (ideal for 1 hour) 27.—

Drinks reception for 2 hours 40.—

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, Highland-Gurten sausage, bread, Okara balls with curry dip, pinsa pomodoro with rocket, Sbrinz Möckli cubed cheese bites

### **"GURTEN" DRINKS RECEPTION** (ideal for 1 hour) 33.—

Aperitif for 2 hours 45.—

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, "Bündnerfleisch" (air-dried meat from Grisons), Highland-Gurten sausage, Okara balls with curry dip, goat's cheese and tomato quiche, pinsa pomodoro with rocket, selection of bread

Great tip for holding a drinks reception without an evening meal:  
upgrade your drinks reception with a selection of desserts.

Three different desserts:

- Vegan fruit crème served in a small glass
- Mini truffle slices
- Mini donuts 15.—



## APÉRO RICHE

62.—

Emmental filo pastry bites, marinated olives, vegetable dip served in a glass, Bündnerfleisch (air-dried meat from Grisons), plums wrapped in bacon, Highland-Gurten sausage, smoked salmon on toast, pinsa pomodoro with rocket, Okara balls with curry dip, selection of bread

Beef rib served in a glass dish with mashed potatoes, vegan lentil and sweet potato dal, creamy saffron risotto with colorful vegetables

Four different desserts: vegan fruit crème, vegan chocolate mousse, mini donuts and crème slices

## Add-ons for drinks reception packages

Plums wrapped in bacon	4.50
Pinsa with mortadella and pistachios	5.—
Beef tartare	7.—

## DRINKS PACKAGES FOR DRINKS RECEPTIONS

	per person 60 minutes	per person for every additional hour
Basic: white wine, mineral water, orange juice	21.—	+ 9.—
Sprudel: prosecco, white wine, mineral water, orange juice	27.—	+ 9.—
Gurtners: dr Schuumwy, dr Wyss, mineral water, orange juice	35.—	+ 9.—
To add beer to the drinks packages	6.—	+ 6.—
Beer package rate without other drinks packages	11.—	+ 9.—



# MENU SUGGESTIONS

## GOURMET MENU

Create your own bespoke menu from the courses below. per person

6-course menu 109.–

5-course menu 99.–

4-course menu (cold starter, soup, main course, dessert) 89.–

3-course menu (cold starter or soup, main course and dessert) 76.–

### Cold starters

- Beetroot and chickpea tartare with lily trail salad and rustico crostini
- Creamy goat's cheese mousse with red lentil salad
- Duo of salmon trout: mousse and marinated, served with salad garnish and alpine herb quark
- Mixed leaf salad with dried figs and nuts (winter) or julienne vegetables and croutons (summer)

### Soup

- Schafiser white wine soup with puff pastry flûte
- Watercress soup with egg and buckwheat pops
- Summer chilled pea soup with cream cheese and mint
- Winter chestnut soup with cinnamon foam (vegan option also available)

### Entrée

- Lemon sorbet with vodka
- Pear sorbet with Williams
- Plum sorbet with Vieille Prune

### Main course

- Chicken duo: chicken breast and Provençale chicken thigh roulade with rosemary jus, napkin dumplings and a seasonal vegetable bouquet
- Roast veal with morel cream sauce, served with gnocchi romaine and a vegetable bouquet
- 24-hour slow-cooked beef ribs, served with mashed potatoes and seasonal vegetables
- Delicately roasted beef with an aromatic whisky sauce, served with potato gratin and seasonal vegetables (CHF 5 surcharge)
- Swiss perch fillet on a bed of barley and vegetables with bunched carrots and lemon and thyme sauce
- For our vegetarian guests
  - Burrata on tagliatelle and ratatouille vegetables
  - Luga ragout with herb sauce, roast potatoes and a vegetable bouquet\*
  - Planted steak with rosemary jus, baked potato, vegan sour cream and a vegetable bouquet\*

\* These dishes are also available as a vegan option.

### Dessert

- Chocolate dream dessert with wild berries *or* *vegan chocolate mousse with wild berries*
- Tarte tatin with vanilla ice cream
- Cream cheesecake with vanilla crumble, served with blueberry sorbet (summer months) and blood orange sorbet (winter months)

### Cheese

- Small cheese selection: "Schangnauer Bergkäse" mountain cheese from the Hohgant cheese dairy, "Simmentaler Bergbleu" from Lenk, "Sidefin" from the Mamishaus cheese dairy

### 3-COURSE MENU

49.—

Vegetable soup with croutons and seeds, *also served as a cold dish in summer*

\* \* \*

Gurtners' special-recipe beef sausage with onion sauce, fried potatoes and a vegetable bouquet

*or as a vegetarian alternative*

Swiss alpine herder's macaroni with cheese au gratin and diced potatoes, served with fried onions and apple sauce

\* \* \*

Chocolate mousse served in a jar (vegetarian and/or vegan)

### 3-COURSE MENU

63.—

Marinated green salad with croutons and seeds

\* \* \*

Chicken thigh roulade, thyme jus, served with gnocchi romaine and grilled vegetables

*or as a vegetarian alternative*

Roasted Planted steak with spinach, thyme jus served with gnocchi romaine and grilled vegetables

\* \* \*

Marzipan and poppy seed mousse with blueberry compote (summer months) or plum compote (winter months)

### Add-ons

Butter and quark with a selection of bread 4.—

Small pastries served with coffee 5.—

Extra serving 15.—

Extra serving of roast beef 17.—

## DRINKS PACKAGES FOR MENU OPTION

	per person for 4 hours	per person for each additional hour
Mineral water, tea and coffee	16.—	+ 5.—
White wine, red wine, mineral water, Tea and coffee (the wine is selected by Gurten)	32.—	+ 9.—
Gurtners house wine: dr Wyss, dr Rot, mineral water, tea and coffee	45.—	+ 12.—
Addition of beer to the drinks packages	8.—	+ 5.—



## BUFFET SUGGESTIONS

We have put together a wide range of buffet options for events at the Pavilion and Schüür venues. Available to book for 50 guests and over.

**SALAD BUFFET** per person  
20.—

Pasta salad, couscous salad, lentil salad, potato salad, beetroot salad, coleslaw salad, seasonal green salad, corn salad  
with two different salad dressings, julienne carrots, seed mix, sprouts and selection of fresh bread

**STARTER BUFFET** 16.—

Tomato and mozzarella salad with basil, penne salad, pinsa romana pomodoro with rocket, a medley of grilled Mediterranean vegetables, julienne peppers, green salad  
with two different dressings and a selection of fresh bread

*Upgrade your starter or salad buffet with, for example:*

Antipastii	+ 6.—
Seasonal soup	+ 5.—
Dried meat and Sbrinz Möckli cubed cheese bites platter	+ 12.—
Smoked salmon platter	+ 11.—
Various mini canapés (per piece)	+ 4.50

### MAIN COURSE BUFFETS

**Option 1** 42.—

Chicken ragout with Schafiser red wine sauce, vegan meatballs with tomato sauce, roast potatoes, root vegetables, grilled vegetables

**Option 2** 51.—

Roast shoulder of veal with chervil jus, Luya ragout with mushrooms, napkin dumplings, root vegetables, colorful beans

#### As an add-on

Fish: Salmon trout served on a bed of spinach	+ 9.—
Vegan option: Planted steak* served with potatoes and leek	+ 6.—

\* Made from soya

*With a live cutting station:*

• Grand Cru pork chop (60 g per person)	+ 16.—
• Entrecôte (60 g per person)	+ 19.—
• Beef fillet (60 g per person)	+ 23.—

**BUFFET WITH GRILLED SPECIALTIES** 65.—

Chicken thigh steak, spare ribs, veal sausage, marinated seitan steaks, grilled cheese, baked potatoes, grilled vegetables, corn on the cob, BBQ sauce, ketchup, mayonnaise, mustard and chive sour cream

*Upgrade your barbecue buffet, for example, with:*

Entrecôte (60 g per person)	+ 14.—
Grilled beef fillet (60 g per person)	+ 18.—
Planted steak (can also be ordered for vegetarians* and vegans* only)	+ 5.—





## DESSERT BUFFET

18.—

Chocolate mousse, seasonal crème, brownies, apple tart, fruit salad, meringue and cream

*Upgrade your dessert buffet, for example, with:*

<b>Switzerland</b>	Baked crème, Grisons nut tartelettes, crème slices, Belle-Hélène slices	+ 10.—
<b>Italy</b>	Panna cotta, tiramisù, amaretti, torta della nonna	+ 8.—
<b>Cheese buffet</b>	“Schangnauer Bergkäse” mountain cheese from the Hohgant cheese dairy, “Simmental Bergbleu” cheese from Lenk, “Brie Sidefin” from the Mamishaus cheese dairy, Bernese alpine cheese from the Bernese Oberland, “Schafgenuss” from the Hungerbühler cheese dairy	+ 8.—
<b>Ice cream</b>	Two different types of ice cream	+ 8.—
<b>Vegan</b>	Cheesecake, fruit crème, panna cotta on an almond base	+ 10.—

## BIG FESTIVAL BUFFET

125.—

<b>Asia:</b>	Glass noodle salad, Asian noodles, pork ragout with red Thai curry, lemongrass rice, vegetables Mango mousse, lime and coconut tartelettes
<b>Switzerland:</b>	Dried meats, carrot and cabbage salad, potato and gherkin salad, beetroot salad Cervelat and Luganighe sausages to grill yourself on the fire pit Optional: we grill for you (80.— per employee per hour) Grisons nut tartelettes, Belle-Hélène slices
<b>Spain / Portugal:</b>	Gazpacho, chorizo, manchego, antipasti skewer, braised Beef cheek, potatoes rissole, grilled tomatoes, smoked tofu with lentils Pastel de Nata, strawberry slices
<b>Italy:</b>	Tomato and mozzarella salad, catfish with oven-baked vegetables (or chicken thigh steak), aubergine involtini with vegetable filling, ravioli-ratatouille with basil pesto, artichokes Tiramisù, torta della nonna

## SMALL FESTIVAL BUFFET

85.—

<b>Asia:</b>	Glass noodle salad, tofu with red Thai curry vegetables, lemongrass rice Mango mousse, lime and coconut tartelettes
<b>Switzerland:</b>	Beetroot salad, carrot and cabbage salad, potato and gherkin salad Cervelat and Luganighe sausages to grill yourself over the fire pit Optional: We grill for you (80.— per employee per hour) Grisons nut tartelettes, Belle-Hélène slices
<b>Spain / Portugal:</b>	Gazpacho, chorizo, manchego, braised beef cheek, Potatoes rissole, grilled tomatoes Pastel de nata
<b>Italy:</b>	Tomato and mozzarella salad, ravioli ratatouille with basil pesto, artichokes Tiramisù





# OUR GOURMET BUFFET IN THE HUUSBÜFFE RESTAURANT

Renovated in 2025, the modern Huusbüffe restaurant is the ideal venue for treating your guests to a generous buffet – providing excellent value for money. For 50 guests and over, Monday to Saturday (evenings only).

	Per person
<b>ALL-YOU-CAN-EAT GOURMET BUFFET</b>	59.–
Wide salad selection with eight dressed salads, two green salads, two dressings and four salad garnishes	
* * *	
Main course buffet with two meat dishes, two carb side dishes, a pasta dish and a vegan dish, various vegetable side dishes and the rösti creations of the day	
* * *	
Sweet dessert surprises from the buffet with a selection of cakes, slices and crèmes	
Including all drinks from the self-service area (mineral water, soft drinks, wine, beer, coffee and tea)	
Additional extras: tables set (white tablecloth, napkins and place settings)	5.–
To start, we recommend one of our outdoor drinks receptions from	19.–





# FONDUE AND RACLETTE

## OUTDOOR RACLETTE

Gather round the fire, look out over the city of Bern, and enjoy a delicious raclette. You can use the raclette pans to prepare your food over the open fire yourself before enjoying your handiwork on Bern's local mountain. We source our raclette cheese from regional cheese dairies.

Raclette incl. a welcome drink of mulled wine, chestnuts, soup, pickled vegetables, onions and dessert buffet from 72.— per person

Mulled gin instead of mulled wine + 6.—

Mulled gin in addition to mulled wine 36.— per liter

### Refine your raclette with a selection of cheeses and added extras

"Natural" raclette cheese from the Oberriet cheese dairy and raclette "Pepper" cheese from the Seiler cheese dairy is standard

Raclette garlic, Oberriet cheese dairy 2.—

Raclette paprika, Seiler cheese dairy 2.—

Bacon cubes 2.—

Mushrooms 1.50

Port wine pears 4.—

Salad buffet 14.—

Chocolate banana to grill yourself 4.—

The toppings can only be booked for the entire number of guests.

## OUTDOOR FONDUE

An exquisite fondue experience outdoors by the open fire provides an unforgettable experience for you and your guests. Grab your fondue fork, stir the fondue and enjoy a cozy winter's evening on Bern's local mountain.

- Fondue house selection, including a welcome drink of mulled wine, chestnuts, soup and dessert buffet 72.— per person

- "Schlossfondue", Milchplus Utzensdorf cheese dairy, incl. a welcome drink of mulled wine, chestnuts, soup and dessert buffet 76.— per person

Mulled gin instead of mulled wine + 6.—

Mulled gin in addition to mulled wine 36.— per liter

### Add-on for outdoor raclette and outdoor fondue

Grill your own cervelat on the fire 5.—

Grill your own chocolate-covered banana on the fire 4.—











# BRUNCH

Available for booking for groups of over 50 people

With five options to choose from, the Gurten is Switzerland's top mountain brunch spot. You are also welcome to reserve the Pavilion or Schüür for exclusive use so that you and your guests can enjoy the wide range of brunch options.

## Brunch classics

Plaited bread, croissants, our own special bread, original spelt bread, pumpkin seed bread, natural yogurt, Bircher muesli, fresh fruit, honey, jams, chocolate spread, butter

Swiss hard and soft cheese specialties, regional meat platters, smoked salmon platter with horseradish foam and limes

## On the warm buffet

Fried and scrambled eggs with fried bacon, veal chipolatas, Älplermagronen (alpine herder's macaroni) with apple sauce, Sunday roast with gravy, seasonal vegetables

## Desserts

Various dessert creations from our patissiers

## Beverages

Coffee, tea, milk, Ovomaltine, hot chocolate, juice, mineral water

Price per person for 4 hours	62.—
Price per person for each additional hour	19.—
Drinks package with wine and prosecco for 4 hours	15.—
Gurtners drinks package: dr Schuumy, dr Wyss, dr Rot	29.—
For each additional hour	+ 8.—







# DRINKS AT 858 METERS ABOVE SEA LEVEL

## OUR RECOMMENDATION

**Dr Schuumwy, Prosecco DOP Extra Dry, Glera** 75 cl 57.—  
Zesty, fresh, and well balanced

**Dr Wyss, Vin de Pays Suisse**  
**Chardonnay, Pinot Blanc, Riesling-Sylvaner** 150 cl 110.—  
Exotic fruits, bread crust, lemon, velvety and a voluminous assemblage

**Dr Rot, Vin de Pays Suisse**  
**Gamaret, Cabernet Sauvignon and Cabernet Franc** 150 cl 110.—  
Raspberry, black cherry, intense spices – complex assemblage

## SPARKLING WINE

### FRANCE

#### CHAMPAGNE

**Champagne Canard-Duchêne** 75 cl 85.—  
Classic, elegant, and with a delicate aroma of apples and spices

### ITALY

#### PIEDMONT

**Moscato d'Asti DOCG, La Gironda** 75 cl 53.—  
Fresh, sweet, and pleasant, pronounced acidity


#### VENETO

**Prosecco Cuvée "Grafitti" Extra Dry DOC** 75 cl 55.—  
Zesty, fresh, and balanced

## WHITE WINE

### SWITZERLAND

#### BERN

 **Schafiser Chardonnay, Rebgut der Stadt Bern**  
**("winery of the city of Bern"), Lake Biel** 75 cl 56.—  
Crisp, well structured with mineral notes



## VAUD

<b>St. Saphorin (Chasselas)</b> , Lavaux	70 cl	54.—
Pineapple aroma, fresh		

## VALAIS

<b>Johannisberg l'Alizé (Silvaner), Cave Emery</b>	75 cl	54.—
Well balanced, light with exotic fruit notes		

<b>Heida Le Zéphyre, Cave Emery</b>	75 cl	60.—
Rich pear notes, citrus fruits, and a lingering finish		

## TICINO

<b>Merlot Ticino Bianco Antichi Poderi</b>	75 cl	57.—
Aromatic, intense citrus notes, fresh and juicy		

<b>Prà Bianco (Chardonnay, Sauvignon Blanc, Sémillon, Viognier Pinot Noir) Guido Brivio</b>	75 cl	59.—
Apple, citrus fragrance, fruity		

## FRANCE

### LOIRE VALLEY

<b>Sancerre (Sauvignon Blanc), Hubert Brochard</b>	75 cl	60.—
Fresh, dry, fruity with mineral and floral notes		

### BURGUNDY

<b>Mâcon-Bussiers Les Clos AC, Chardonnay</b>	75 cl	56.—
Aromatic, exotic, mellow		

## ITALY

### PIEDMONT

<b>Vigne Sparse Roero Arneis DOCG – Giovanni Almondo</b>	75 cl	54.—
Elegant, balanced, fresh		

### VENETO

<b>Pinot Grigio, Riva d'Oro</b>	75 cl	49.—
Dry, light, delicate with an aroma of Granny Smith apples		

## AUSTRIA

### LOWER AUSTRIA

<b>Pinot Blanc, Fels am Wagram, Wagram DAC Waldschütz winery, Wagram</b>	75 cl	51.—
Sweet blossom, lemon, ginger, dry		

## ROSÉ

### AUSTRIA

#### LOWER AUSTRIA

<b>Blauer Zweigelt, Hof Rosé, Waldschütz winery</b>	75 cl	47.—
Light, fruity, strawberry, raspberry, floral with herbal notes		

## RED WINE

### SWITZERLAND

#### BERN

ORGANIC

<b>Schafiser Pinot Noir, Rebhut der Stadt Bern ("winery of the city of Bern"), Lake Biel</b>	75 cl	56.—
Light, berry aroma, well rounded flavor		

#### VALAIS

<b>"Les larmes d'Héraclès" AOC Syrah, Cave Emery</b>	75 cl	60.—
Wild berries, intriguing peppery notes, good balance between acidity and tannins		

<b>"Hephaistos" La Mémoire du temps AOC Pinot Noir, Cave Emery</b>	75 cl	65.—
Ripe berries, aromatic, balanced		

#### TICINO

<b>Ticino Merlot Antichi Poderi</b>	75 cl	57.—
Elegant, red fruit, violets, subtle minerality		

<b>Prà Rosso Merlot, Guido Brivio</b>	75 cl	58.—
Harmonious – wild berries – light spicy notes – fruity	150 cl	105.—

### ITALY

#### PIEDMONT

<b>Barbera d'Alba Barrique, Fratelli Giacosa</b>	75 cl	56.—
Aromatic fruit aromas, notes of chocolate, powerful and characterful		

#### VENETO

<b>Valpolicella Ripasso (Corvina, Molinara, Rondinella), Capitel della Crosara</b>	75 cl	60.—
Simple, lively, fruity	150 cl	110.—

#### TUSCANY

<b>Chianti Classico (Sangiovese), Borgo Scopeto</b>	75 cl	54.—
Elegant, sour cherries with a hint of bitter marzipan		

## PUGLIA

<b>Primitivo di Manduria DOP 80 Vecchie Vigne, Cigno Moro</b>	75 cl	67.—
Full-bodied, cocoa, tobacco, vanilla, undergrowth		

## SICILY

<b>Nero d'Avola, Andrero</b>	75 cl	52.—
Fresh, blackberry and cassis aroma, pleasant acidity		

## AUSTRIA

### LOWER AUSTRIA

<b>Blauer Zweigelt, Fels am Wagram, Wagram DAC, Waldschütz winery</b>	75 cl	53.—
Strong – full-bodied, ripe dark berries – cherry – well-balanced tannins		

## FRANCE

### BURGUNDY

<b>Côte de Beaune AC, Pinot Noir, Joseph Drouhin</b>	75 cl	85.—
Cassis, cedar wood, red fruits		

## SPAIN

### PRIORAT

<b>Els Pics (Grenache, Carignan, Merlot, Syrah), Bodegas Mas Alta</b>	75 cl	65.—
Blackberry, blueberry, cassis, subtle spices	150 cl	125.—

### RIOJA

<b>Rioja Reserva, (Tempranillo, Mazuelo), Bodegas Lan</b>	75 cl	71.—
Traditional, vanilla, red fruits	150 cl	142.—

### RIBERA DEL DUERO

<b>Valduero (Tempranillo), Bodegas Valduero</b>	75 cl	75.—
Ripe wild berries, rounded tannins, punchy		

We have a rotating selection of wines from large bottles – from Jéroboam (3 l) to Balthazar (12 l). We would be happy to inform you from which bottle we are serving you wine and to put together an offer for you.

Have you thought about enjoying a digestif after your meal?  
We would be happy to provide some suitable suggestions for you.





## APERITIFS AND LONG DRINKS

Orange non-alcoholic aperitivo			9.—
Aperol Spritz, Hugo			12.—
Vodka lemon, vodka orange			12.—
Vodka El Tony Mate, Vodka Redbull			15.—
Mojito			15.—
Gin & tonic		from	12.—
Bacardi & cola, whisky & cola		from	12.—
Ingwerer	24 % vol	2 cl	6.—
Bärner Schnuuf	20 % vol	2 cl	6.—
Tequila	38 % vol	2 cl	6.—
Grappa di Merlot, Elegancia, Brivio Vini S.A.	44 % vol	2 cl	12.—
Grappa di Brunello di Montalcino, Caparzo	43 % vol	2 cl	8.—
Vieille Prune Barrique, Fassbind	40 % vol	2 cl	10.—
Vieille Poire Barrique, Fassbind	40 % vol	2 cl	10.—
Whiskey Föhnsturm, Appenzell	46 % vol	4 cl	12.—

Ask us about our gin, rum, and whiskey selections.

## BEER

Junker beer, Felsenau brewery	33 cl	5.50
Bärner Müntschi, unfiltered, Felsenau brewery	33 cl	6.—
Erdinger wheat beer	50 cl	8.—
Eichhof, non-alcoholic beer	33 cl	5.50
Eichhof Braugold 20-liter tank		290.—
Other beers available on request		

## MINERAL WATER AND SOFT DRINKS

Henniez légère or still	75 cl	9.—
Orange juice	100 cl	14.—
Coca-Cola	33 cl	5.—
Coca-Cola Zero	33 cl	5.—
Rivella Red	33 cl	5.—
Rivella Blue	33 cl	5.—
Apple spritzer	33 cl	5.—
El Tony Mate	33 cl	6.50
Redbull	25 cl	6.50

## HOT BEVERAGES

Organic coffee, organic espresso	5.—
Double espresso	6.—
Café au lait, cappuccino	5.50
Latte macchiato	6.50
Ovomaltine, Caotina	5.50
Glass of milk	4.—
Ronnefeldt tea	5.—

Vegan milk alternatives are available.



# GENERAL INFORMATION

## OUR PARTNERS

We work closely with regional partners to provide high-quality, sustainable cuisine.

- **Mérat**, Bern
- **Highland-Gurten**, Gurten
- **Fleischgenuss**, Aegerten
- **Küng und Steiner**, Kehrsatz
- **Emmentaler Backwaren**, Biglen
- **Vom Chäser**, Worb
- **Berner Freilandeier – Hans-Rudolf Lauper**, Oberulmiz

## BASIS

All options listed in this banquet document are for groups of 12 people or more.

## GUEST NUMBERS

To enable the optimal preparation and planning of your event, we kindly request that you inform us of your choice of menu options at least 31 days (for over 30 people) and 14 days (for less than 30 people) in advance. The price will be calculated based on the number of guests indicated.

## GENERAL

The currently valid offers and price lists apply. All prices are in CHF and include VAT at 8.1%.

Please also note our "General Terms and Conditions".

## DECLARATIONS

Salmon trout	Switzerland (farmed)	Smoked salmon	UK
Perch	Switzerland (farmed)	Chicken	Switzerland
Veal	Switzerland	Pork	Switzerland
Beef	Switzerland	Beef fillet	Ireland
Eggs	Switzerland	Cheese	Switzerland
Planted steak	produced in Switzerland		
Luya	produced in Switzerland		
Pinsa bread	Italy		
All other breads and pastries: Switzerland			

Any changes and other declarations will be indicated accordingly.



## PS. A GURTEN EVENT IS A SUSTAINABLE EVENT!



The Gurten – Park im Grünen actively promotes sustainability practices. That's why the company has been Swisstainable-certified since 2022 and also why the green areas of the Gurten have been recognized by the Nature and Economy Foundation since 2017.

Adopting a responsible approach to nature also means being consistent. Take a look at some examples that demonstrate our commitment to sustainability:

### IMPORTING BY SEA INSTEAD OF AIR

Importing vegetables by plane generates one to ten times more CO<sub>2</sub> emissions than importing by boat. In order to reduce CO<sub>2</sub> emissions, as of 2020, the Gurten – Park im Grünen no longer uses produce that has been imported by plane.

### GRAY WATER

The average Swiss citizen uses about 45 liters of drinking water every day just to flush the toilet. For some of its toilet facilities, the Gurten – Park im Grünen uses collected rainwater, thereby saving a considerable amount of drinking water.

### MINIMIZING FOOD WASTE

Thanks to improved purchasing processes, more efficient resource management and adapted services, the Gurten – Park im Grünen was able to reduce food waste this year by 47 % compared to last year. We now offer take-out buffet menu boxes so that guests can take any uneaten food home with them.

### NO FOSSIL FUELS

The Gurten – Park im Grünen does not purchase fruit and vegetables grown in greenhouses heated by fossil fuels.

### RENEWABLE ENERGY SOURCES

The Gurten – Park im Grünen uses renewable energy sources. The electricity for the entire area is drawn entirely from Swiss hydropower.

### HEATING WITH WOOD CHIPS

The Gurten – Park im Grünen heats its buildings by means of wood chips. Burning wood releases the same amount of CO<sub>2</sub> as is removed from the atmosphere by trees as they grow. Wood energy is therefore CO<sub>2</sub>-neutral.

