

ULTIMATE INDULGENCE

Drinks and cuisine at
858 meters above sea level

Up and away from the city
gurtenpark.ch

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DRINKS AT 858 METERS ABOVE SEA LEVEL

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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:

Switzerland	Baked crème, Grisons nut tartelettes, crème slices, Belle-Hélène slices	+ 10.—
Italy	Panna cotta, tiramisù, amaretti, torta della nonna	+ 8.—
Cheese buffet	“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.—
Ice cream	Two different types of ice cream	+ 8.—
Vegan	Cheesecake, fruit crème, panna cotta on an almond base	+ 10.—

BIG FESTIVAL BUFFET

125.—

Asia:	Glass noodle salad, Asian noodles, pork ragout with red Thai curry, lemongrass rice, vegetables Mango mousse, lime and coconut tartelettes
Switzerland:	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
Spain / Portugal:	Gazpacho, chorizo, manchego, antipasti skewer, braised Beef cheek, potatoes rissole, grilled tomatoes, smoked tofu with lentils Pastel de Nata, strawberry slices
Italy:	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.—

Asia:	Glass noodle salad, tofu with red Thai curry vegetables, lemongrass rice Mango mousse, lime and coconut tartelettes
Switzerland:	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
Spain / Portugal:	Gazpacho, chorizo, manchego, braised beef cheek, Potatoes rissole, grilled tomatoes Pastel de nata
Italy:	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
ALL-YOU-CAN-EAT GOURMET BUFFET	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.–



Salate

Gebäck

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.—



GOOD FOOD LOVINGLY PREPARED IN GURTNER'S RESTAURANT

"Gurtner's" enchants guests with its nostalgic ambience and can accommodate up to 110 persons when booked for exclusive use.

For groups of 13 guests and over, you can create your own standard menu from the following courses. The option to order à la carte is available for up to a maximum of 12 people.

Per platter

"GURTNER'S" APERITIF PLATTER

Portion for max. 3 people 24.—

with fine cheese and meat specialties

VEGETARIAN APERITIF PLATTER

Portion for max. 3 people 24.—

Grilled zucchini, grilled aubergine, marinated mushrooms, olive tapenade, tomato tapenade, hummus and pinsa bread

For larger groups, several portions are served on the platter.

per person

LUNCH MENU

3-course menu (updated weekly)

vegetarian 69.— / with meat 76.—

EVENING MENU

4-course menu (updated monthly)

vegetarian 77.— / with meat 89.—

or as a 3-course menu

vegetarian 69.— / with meat 76.—

Harmonious wine pairing

22.—

STARTER

Seasonal soup

14.—

Salad bowl with red fir vinaigrette to share

14.—

Gurtner's seasonal garden vegetables

16.—

GURTNER'S CLASSIC

Gurtner's special-recipe veal stew served with mashed potatoes and vegetables

39.—

Veal ragout with buttered rösti

41.—

Beef ribs slow cooked for 24 hours served with mashed potatoes and vegetables

42.—

Beef fillet (180 g) served with potato gratin and vegetables

56.—

Regional house-recipe beef sausage served with potato salad

26.—

With fried egg

+ 3.—

Alpine herder's macaroni with cubed potatoes and apple sauce

26.—

With fried bacon

+ 5.—

Vegan dish (changes monthly)

34.—

DESSERTS

Dessert of the day

8.—

Lukewarm apple tart with vanilla ice cream

12.—

Meringues with Gruyère double cream

12.—

Iced coffee

10.50

Café gourmet

15.—

Prices may vary due to seasonal menu changes.



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.—
Gurtner's 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

St. Saphorin (Chasselas) , Lavaux	70 cl	54.—
Pineapple aroma, fresh		

VALAIS

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

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

TICINO

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

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

FRANCE

LOIRE VALLEY

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

BURGUNDY

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

ITALY

PIEDMONT

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

VENETO

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

AUSTRIA

LOWER AUSTRIA

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

ROSÉ

AUSTRIA

LOWER AUSTRIA

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

RED WINE

SWITZERLAND

BERN

ORGANIC

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

VALAIS

"Les larmes d'Héraclès" AOC Syrah, Cave Emery	75 cl	60.—
Wild berries, intriguing peppery notes, good balance between acidity and tannins		
"Hephaistos" La Mémoire du temps AOC Pinot Noir, Cave Emery	75 cl	65.—
Ripe berries, aromatic, balanced		

TICINO

Ticino Merlot Antichi Poderi	75 cl	57.—
Elegant, red fruit, violets, subtle minerality		
Prà Rosso Merlot, Guido Brivio	75 cl	58.—
Harmonious – wild berries – light spicy notes – fruity	150 cl	105.—

ITALY

PIEDMONT

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

VENETO

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

TUSCANY

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

PUGLIA

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

SICILY

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

AUSTRIA

LOWER AUSTRIA

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

FRANCE

BURGUNDY

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

SPAIN

PRIORAT

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

RIOJA

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

RIBERA DEL DUERO

Valduero (Tempranillo), Bodegas Valduero	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, Elegantia, 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 CO₂ emissions than importing by boat. In order to reduce CO₂ 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 CO₂ as is removed from the atmosphere by trees as they grow. Wood energy is therefore CO₂-neutral.

