

## **TIMELESS...**

Family celebrations and important events to be enjoyed together: in our historic banqueting halls, rooms or lounges. We can accommodate between 10 and 100 guests with ease, and will cater for your every need.

Let the unique atmosphere of the castle and its history inspire you.  
Immerse into the world of nobility and indulge yourself like the king in France. Life is beautiful.

## **...LIVE THE MOMENT.**

# Schloss BINNINGEN

Dear Sir or Madam

Thank you for your interest at our Restaurant Schloss Binningen and our Hotel Castle Garden.

This banquet documentation will give you some important information for the organization of your event. You will find the following information:

Appetizer

Menu proposals

Our restaurant, rooms and seating possibilities

The Hotel Castle Garden

Different Information for your event

General terms and conditions

It would be our pleasure to welcome you for your event at our Restaurant Schloss Binningen and Hotel Castle Garden. May we show you around?



Contact: [info@schlossbinningen.ch](mailto:info@schlossbinningen.ch) / [www.schlossbinningen.ch](http://www.schlossbinningen.ch) / 061 425 60 00

## Appetizer

Start your event with some delicious appetizer and a glass of wine in our wonderful garden under the chestnut tree, close to the lovely fountains decorated with water lily or in our main hall lighted with candles? You will find the perfect place to welcome your guests!

### The short one

Olives marinated with lemon  
Smoked salmon Sandwiches  
Herb stick  
Vitello-tonnato roll on crostini  
Cream cheese mousse with rosemary crackers  
at CHF 16.00/person/hour (6 pieces)  
at CHF 32.00/person/two hours (12 pieces)

### Something nice

Homemade puff pastry  
Crostini with tomato and olive  
Tartelette with pepperoni crème chees  
Crêpe roulade with raw ham  
Plum wrapped with bacon  
Small Pita bread with veal chipolata  
Small seasonal soup  
Warm spinach quiche  
at CHF 21.00/person/hour (6 pieces)  
at CHF 42.00/person/two hours (12 pieces)

### The luxury one

Potato-blini with smoked salmon tartar  
macaron filled with Goose liver mousse and apple  
Peppadew stuffed with rock salad and fresh cheese  
Crostini with bresola cottage cheese tartar  
Pickled scallop, red peppers and passion fruit  
Small seasonal soup  
at CHF 28.00/person/hour (6 pieces)  
at CHF 56.00/person/two hours (12 pieces)

## Drinks

Mineral water at CHF 9.00/liter  
Orange juice / apple juice at CHF 12.00/liter  
and as a choice...  
Crémant d'Alsace brut prestige, Valentin Zusslin at CHF 63.00/75cl.  
Champagner, R de Ruinat at CHF 110.00/75cl.  
Hauswein «Cuvée», Tschäpperli at CHF 53.00/75cl.

It would be a pleasure to show you our wine list with a larger choice.

## Menu

Thierry Fischer is famous for his excellent sauces; always homemade and with an extraordinary taste. With his long lasting experience he's cooking on a high level, always trying something new and using only best products.

### Menu one

Char cake  
with sesame vinaigrette

\*\*\*

Pumpkin cream soup with curry  
crustacean roll

\*\*\*

Dorade fillet  
on orange brussels

\*\*\*

French duck breast with spiced caramel  
champagne-sauerkraut und pommes parisienne

\*\*\*

Chestnut mousse with glazed pears  
fig chutney

5 course menu p .p. CHF 99.00  
4 course menu without soup p. p. CHF 89.00

## Menu two

Duck marbré  
"Leffe"-caramel and potato vinaigrette

\*\*\*

Topinambour soup  
with scallop

\*\*\*

Slice from pikeperch fillet  
pumpkin-sage vegetables

\*\*\*

Deer with hip sauce  
"Spätzli" terrine  
and glazed red cabbage

\*\*\*

Airy hazelnut cake  
exotic fruit compote

5 course menu p. p. CHF 108.00  
4 course menu without soup p. p. CHF 98.00

## Menu three

Sautéed scallop  
with avocado cream and orange vinaigrette

\*\*\*

Porcino soup  
with caramelized hazelnuts

\*\*\*

Monkfish medallion  
leek compote  
with bouillabaisse sauce

\*\*\*

Veal steak  
sauce of pine nuts  
with curd-“Knöpfli”  
and vegetables

\*\*\*

Crème brûlée  
with ice cream made of baked apple

5 course menu p. p. CHF 122.00  
4 course menu without soup p. p. CHF 112.00

## Menu four

Gooseliver terrine  
with pear relish

\*\*\*

Sautéed scallop  
parsnips puree and mace

\*\*\*

Halibut  
with barley bouillabaisse compote

\*\*\*

Beef fillet medallion  
Lime - pepper jus  
with potato- apple gratin and vegetables pot pourri

\*\*\*

Warm chocolate cake  
with tonka bean ice-cream and mango compote

5 course menu p. p. CHF 135.00  
4 course menu without scallops p. p. CHF 125.00

## Menu five

Cauliflower terrine  
poached quail egg and dry fruit salad

\*\*\*

Sautéed gilthead fillet  
mashed potatoes with herbs  
leek orange compote

\*\*\*

Chestnut mousse  
marinated plums and cinnamon ice-cream

3 course menu p. p. CHF 59.00

## Menu six

Salmon duo  
with avocado cream and grapefruit vinaigrette

\*\*\*

Slice of venison wrapped with hazelnuts  
currant sauce  
curd-“Knöpfli” and glazed red cabbage

\*\*\*

Fig tarte tatin  
with yoghurt sorbet

3 course menu p. p. CHF 65.00

Season menu autumn-winter 2017/18

Sautéed scallop  
pickled carrots - orange and purple  
ginger Vinaigrette

\*\*\*

Topinambour soup  
with Curry-Jaipursorbet

\*\*\*

Fried venison escalope, cranberry-tonka sauce  
"Flower Sproud" vegetables  
parsley root – mousseline

or:

Slice of veal fillet with truffle jus  
braised black roots  
potato waffles

\*\*\*

Bergamot parfait  
winter fruit ragout  
Chocolate sorbet

4 course menu p. p. CHF 98.00

## Vegetarian seasonal dishes

### Appetizers

Shepard-avocado gently fried, sour cream lime mousse and pomegranate  
CHF 14.50

Variation of pumpkin, ginger cream underlaid with orange reduction  
CHF 13.-

### Soups

Apple pumpkin soup and hazelnut feuilleté  
CHF 12.50

Parsnip veluté with sorbet from Granny Smith  
CHF 12.50

Topinambourcrème soup with Curry-Jaipursorbet  
CHF 14.50

### Main courses

Bramata polenta galettes  
sautéed autured "Flower Sproud"  
passion fruit red cabbage and apple wine sauce  
CHF 34.-

Heart of cauliflower vadouvan sauce  
brown butter potatoes  
CHF 36.-

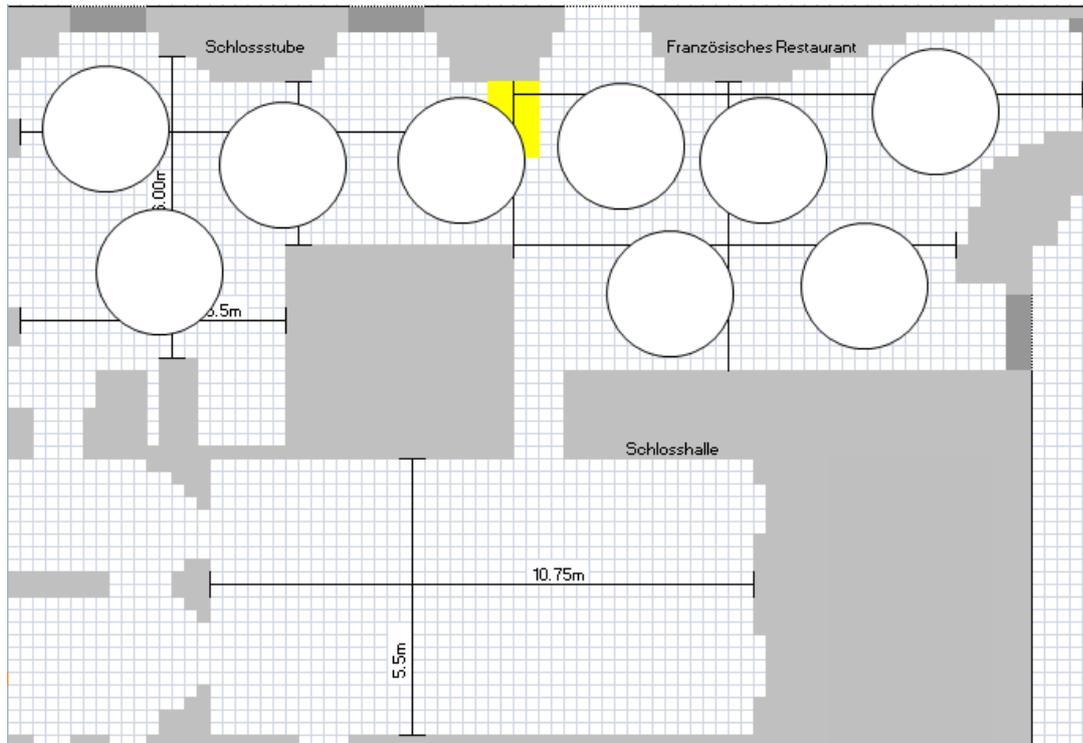
Breaded goat cheese on mushrooms with wild herbs  
risotto with Hokaido pumpkin

CHF 37.50

# Schloss BINNINGEN

Our restaurant, rooms and different seating possibilities

Ground floor



First floor



# Schloss BINNINGEN

For events up to 55 people we reserve our French restaurant. From 55 to 100 people we reserve the whole restaurant exclusively without any extra room charge.

For dancing and other presentations you can use the main hall.

If you would like to reserve the whole restaurant exclusively for less than 55 people we charge you CHF 1600.00 as a room rent.

The rooms on our first floor are the perfect places to celebrate in a smaller groups.

Von Salis	Up to 8 people
Empire	Up to 20 people
Nordzimmer	Up to 16 people
Empire und Nordzimmer	Up to 40 people
Curt Goetz	Up to 16 people

## The Hotel Castle Garden

The Imhof-House was built in the 16<sup>th</sup> century and enlarged with a new corresponding building in 2008. The whole house opened as the Hotel Castle Garden in spring 2008.

The hotel has got 23 rooms in total. Customers can choose between historic and modern double rooms, rooms with queen size bed or our executive suites on the top floor with view over the castle. This is the perfect possibility to end your event in a comfortable way.

Our rich breakfast buffet will await you in the morning - on a sunny day even in the castle garden.

Please ask at reception for our special rates together with an event.



## Different Information for your event

### Direction

Public transports from the train station SBB:

Tram number 10 direction "Rodorsdorf" and get out at the stop "Binningen". Or tram number 2 direction "Binningen Schloss" and get out at the last station "Kronenplatz".

If you would like to come by car take the exit "City" on the highway and follow the direction "Zoo". Follow "Baslerstrasse" direction Binningen, the castle will appear on your right hand side.

### Tables, decoration and entertainment

#### Tables

We offer round tables as follow:

For 10 people with a diameter of 170 cm

For 8 people with a diameter of 160 cm

For 6 people with a diameter of 155 cm

#### Flowers

We always provide our standard decoration which is a decent and seasonal flower arrangement.

If you wish a special flower decoration on your table we can recommend these florists:

Blumen Design, Binningen – 061 423 18 70 [www.blumendesign.ch](http://www.blumendesign.ch)

Bluemelade bim Schloss, Oberwil – 061 401 10 12 [www.blumeshop.ch](http://www.blumeshop.ch)

Blumen Senn, Binningen – 061 421 31 24 [www.blumensenn.ch](http://www.blumensenn.ch)

Ambiance Blumen, Basel – 061 331 77 81 [ambiance.blumen@bluewin.ch](mailto:ambiance.blumen@bluewin.ch)

On request we can also organize the decoration for you.

#### Candles

We don't charge something extra for candles. Please ask us what possibilities we have to decorate the tables with candles.

#### Menu cards

We print menu cards for you for free (size 10.5 cm x 21 cm). If you would like colored menu cards we charge CHF 1.00 per card/person.

#### Music

We are always happy to help you to find artists and DJ. We have our own Piano which you are welcome to use. If you want us to tune the Piano before use we will charge you the extra costs.

Our DJ of the house:

DJ Heiko

E-Mail: [heiko-pommerening@gmx.de](mailto:heiko-pommerening@gmx.de)

Phone: 0049 178 837 6834

## **Speech**

We would like your event to happen without any interruption. Please inform us in advance about speeches and other breaks during your event.

## **Firework**

Fireworks are not allowed at Schloss Binningen as well as in the castle garden.

## **Technical aids**

Technical aids such as overhead projector, beamer, screen and flip-chart are available (price for rent need to be discussed)

## **Waste removal**

If you leave a lot of paper and carton we will charge you for the removal.

## Everything to know about the menu.....

### **Choosing the menu**

You choose what you like! Our menus are recommendations; you can change everything to your preferences.

Please inform us in advance about vegetarian menus or guest with allergies.

### **Bring your own wine**

If you cannot find your favorite wine on our wine list, do not hesitate to inform us. We might be able to order the wine you would like or you have the possibility to bring your own wine. In that case we will pay a Service Fee.

- CHF 35.00/bottle for sparkling wine and wine
- CHF 45.00/bottle for Bordeaux and Burgundy wine
- CHF 100.00/bottle for Digestif

### **Kids**

Kids are always welcome! We offer special menus for kids.

### **Tasting your menu**

It is possible to taste the menu you have chosen for your event. Please make a reservation with our banquet organizer at least two weeks in advance. Reservations can be made during our normal opening hours and the full menu price will be charged.

## Location

### **Park**

The park is open for the public and owned by the municipality of Binningen. It is not possible to reserve the park exclusively, but it is always possible to organize your Apéro outside in the park. From 10pm all people are kindly asked to be quiet outside.

## **Car parking**

You can park your car in the garage right behind the Hotel Castle Carden for CHF 1.50 per hour. Hotelguests can pay directly at reception when checking out. We charge CHF 10.00 per night. The parking spaces A – L are exclusively reserved for Hotelguests.

## **Smoking**

You are welcome to smoke in our Davidoff Lounge on our 1st floor. Beside the Lounge it is not allowed to smoke at Schloss Binningen.

## **Room rent**

For Banquet events we don't charge a rent for the room.

## **Number of guests**

We kindly ask you to inform us about the definite amount of guest at last 48 hours prior to the event. That number of guest will be charged in any case.

## **Reservation**

It's a pleasure to answer your questions directly and / or give you a few advices. Please contact us in advance for an appointment.

## **Cancellation**

All reservations are binding. If you would like to cancel a definite reservation our general terms and conditions will give you more information.

## **And at the end....**

### **Start and finish of the event**

The start and finish of the event shall be specified in the contract. Changes to the agreed times shall be required. From 00.00 onwards (statutory closing time), we charge CHF 200.00 per hour for every hour or part thereof.

### **Invoice**

After your event we will send you an invoice with a credit slip. If you prefer to pay directly at the restaurant we accept cash payment, credit card, Maestro and Postcard. We don't send invoices to other countries than Switzerland.

## General terms and conditions

1. The subject of the contract is the provision by the Schloss Binningen AG (SB AG), the „Restaurant Schloss Binningen“ of conference, banqueting and meeting rooms and the „Hotel im Schlosspark“ with hotel bedrooms, together with other services required for the organisation of the particular event.
2. If the client is not at the same time the organiser, he shall bear joint and several liability with the organiser for the entire invoiced sum. This liability shall likewise extend to other services procured by the event participants unless direct payment has been expressly agreed.
3. If the event is cancelled for reasons attributable to the organiser, the organiser undertakes to reimburse the following costs:
 

Cancellation fee	until one month before the event – free of charge
4 to 3 weeks before arrival	25% of the escaped hotel- and restaurant top line
3 to 2 weeks before arrival	50% of the escaped hotel- and restaurant top line
2 to 1 weeks before arrival	75% of the escaped hotel- and restaurant top line
0 to 1 week before arrival	100% of the escaped hotel- and restaurant top line

Individual changes up to 48 hours before arrival.
4. Option dates are binding on both parties. On the expiry of the option dates, SB AG shall be entitled to dispose otherwise of the booked premises.
5. The organiser will notify the definitive number of participants to SB AG no later than two working days before the event. If a smaller number of persons than those definitively registered take part in the event, the expenditure for the number of participants definitively registered will be billed. If the number of participants exceeds the definitively registered number, the actual number will be billed. If changes are made to the original number of participants, SB AG shall be entitled to adapt the premises to be provided for the occasion. Any additional third party costs incurred as a result will be charged to the organiser.
6. The start and finish of the event shall be specified in the contract. Changes to the agreed times shall require the consent of SB AG. From 00.00 onwards (statutory closing time), we charge CHF 200.00 per hour for every hour or part thereof (hours worked by service staff).
7. To the extent that SB AG procures technical equipment or other services from third parties for the organiser, it is acting in the name and on behalf of the organiser. The organiser undertakes to reimburse all expenditure and outlay incurred by SB AG for the correct performance of the order to SB AG and to release said hotel from obligations entered into. The organiser shall be liable for the careful use and proper return of the technical equipment rented on his instructions.
8. Food and beverages must in principle be procured from SB AG. In exceptional cases, and with the consent of SB AG, the organiser may entrust catering to a third party but SB AG will charge a service fee or corkage. The organiser shall notify the final choice of menu and wine no later than 14 days before the event.
9. Faults in technical equipment made available by SB AG shall be remedied immediately by the technical personnel and therefore do not give any entitlement to a reduction of the package price. If a fault cannot be remedied, the package price will be reduced by the rental fee for the technical equipment.
10. The billed amount shall be payable without any deduction within 30 days of the date of the invoice. SB AG is entitled to require the organiser to pay an appropriate advance instalment on signing the contract or on an agreed date two weeks before the event. We do not send invoices outside Switzerland.
11. Payment in WIR, on request.
12. The organiser shall be liable for loss and damage caused by his staff and/or event participants. Our events premises are historic monuments and cannot be insured against damage by third parties. Any damage caused during an event through the fault of the organiser to the floor, halls, pillars etc. may be billed to the organiser. The organiser shall not suspend any items by means of adhesive tape, nails etc. without the consent of SB AG. No additional decorative material may be used without the express consent of SB AG. The organiser is responsible for ensuring that the decorative material used by him with the consent of SB AG complies with the Fire Brigade regulations. Decorative materials provided by the organiser must be taken away at the end of the event. Material which is not removed will be disposed of by SB AG at the organiser's expense. SB AG declines all liability for theft of and damage to garments and objects brought by event participants. SB AG declines all liability for loss of or damage to objects brought by the organiser.
13. In the event of *force majeure*, instructions imposed by the authorities or in the event of failure to make the contractually agreed advance payment (Section 2.2), SB AG shall be entitled to withdraw from the contract without compensation. If SB AG has reason to assume that the event may be prejudicial to the smooth running of its business, the safety or reputation of the restaurant and hotel, we reserve the right to withdraw from the contract without compensation.
14. This contract shall be governed by Swiss law.  
The parties expressly agree that the courts of Liestal shall have sole jurisdiction.