

**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.

# Schloss BINNINGEN

## 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

Bio Salmon Tartar  
with green asparagus and spicy yoghurt

\*\*\*

Tomato Cappuccino  
with olive puff pastry

\*\*\*

Halibut  
with pea mousse  
and lemon sauce

\*\*\*

Local Fillet of Pork  
with rhubarb-pepper  
celery risotto

\*\*\*

Moscato Parfait  
Thyme crumble and strawberries

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

## Menu two

Sautéed Scallops  
spinach-mousse  
almond-vinaigrette

\*\*\*

Wild Garlic Soup  
with prawn

\*\*\*

Monkfish Medallion  
white Porto sauce  
and tomato quinoa

\*\*\*

Engadiner Lamb with Olive Crumble  
old Madeira sauce  
thyme semolina and sweet pepper

\*\*\*

Rhubarb Soup  
curd cheese mousse on Sablé Breton  
and sweet pesto

5 - course nenu p. P. CHF 108.00  
4 – course menu without soup p. P. CHF 98.00

## Menu three

Tuna Tatar  
pickled carrot  
ginger-sesame-cream

\*\*\*

Poultry Bouillon  
with ricotta ravioli

\*\*\*

Char Fillet  
with vegetables-saffron pot au feu

\*\*\*

Veal Steak  
morel sauce  
potato quiche and asparagus

\*\*\*

Crème Brûlée  
with lemon-thyme  
strawberry sorbet

5 - course menu p. P. CHF 112.00  
4 – course menu without soup p. P. CHF 102.00

## Menu four

Goose Liver Terrine  
with rhubarb

\*\*\*

Soup of Pea  
with Granny Smith sorbet

\*\*\*

Sautéed Sea Bass  
with tomato olive oil emulsion

\*\*\*

Irish Beef Medallion  
with Shiraz sauce  
pepper pommes dauphine and carrots

\*\*\*

Chocolate Cake „Excellence 55 %“  
with almond ice-cream

5 – course menu p. P. CHF 125.00  
4 - course menu without soup p. P. CHF 115.00

## Menu five

Wild Garlic Soup  
with smoked ham and "Belper Knolle"

\*\*\*

Sautéed Trout  
asparagus risotto and candied tomato

\*\*\*

Tonka Bean Panna Cotta  
with marinated strawberries

3-course menu p. P. CHF 59.00



## Menu six

Pikeperch "Ceviche"  
almond vinaigrette with broccoli mousse

\*\*\*

Irish Beef Entrecote  
mustard sabayon  
potato gratin and spring vegetables

\*\*\*

Mousse of Rhubarb  
pistachio biscuit and strawberry sorbet

3 - course menu p. P. CHF 65.00

## Seasonal menu Spring 2018

Pickled organic salmon  
Radishes and coriander cream

\*\*\*

asparagus soup  
Cream cheese sorbet with Assam - long pepper

\*\*\*

Slice of Irish beef entrecote  
Mustard hollandaise  
potato casserole  
spring vegetables

Or

Loin of veal  
Thyme - Lemons Jus  
lemon polenta  
Asparagus risotto

\*\*\*

Rhubarb - Almond Gourmandise

4 - course menu p. P. CHF 98.-

## Vegetarian seasonal dishes

### Appetizers

Lukewarm asparagus salad  
Orange and "Belper Knolle" Chesse  
CHF 14.50

Mousse of young peas and pomelos  
CHF 13.-

### Soups

Sugar pea cream soup with lemon - quark sorbet  
CHF 12.50

Wild garlic soup with cheese donut  
CHF 13.50

Fish soup with rouille ravioli  
CHF 15.50

### Main courses

Baked white asparagus  
herb risotto  
pickled tomatoes  
CHF 34.-

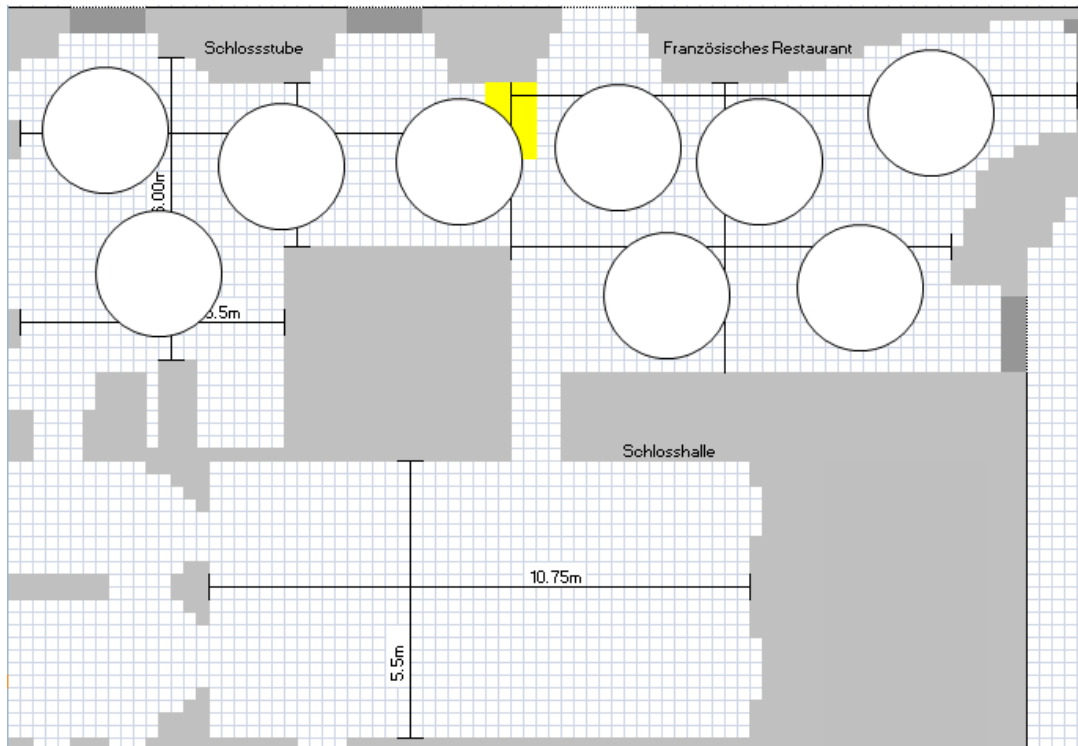
Ragout of Fregola Sarda  
spring vegetables  
morel sauce  
CHF 36.-

Fried polenta terrine  
Eggplant tournedos  
parmesan  
arugula sauce  
CHF 37.50

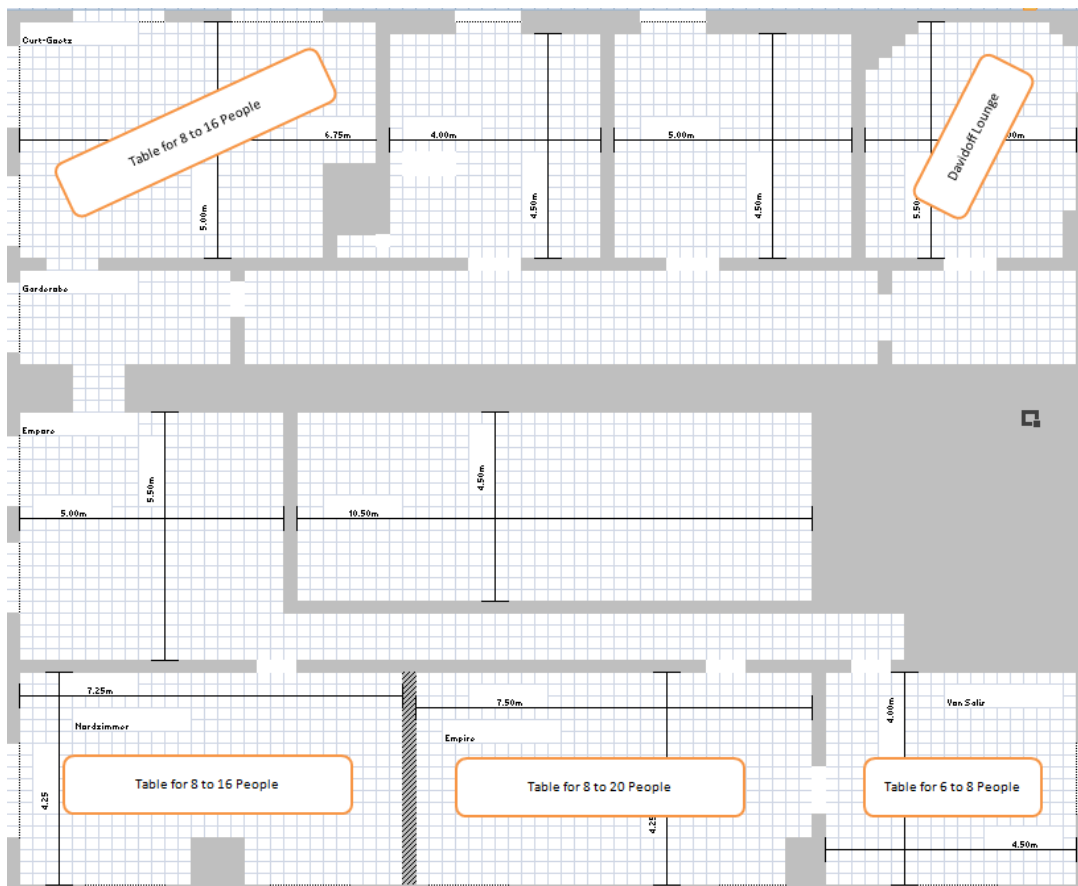
# Schloss BINNINGEN

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" 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 protector, 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 Garden 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.



