

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 / www.schlossbinningen.ch / 061 425 60 00

Schloss BINNINGEN

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
p. p. CHF 16.—/hour (6 pieces)
p. p. CHF 32.—/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
p. p. CHF 21.—/hour (6 pieces)
p. p. CHF 42.—/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
p. p. CHF 28.—/hour (6 pieces)
p. p. CHF 56.—/two hours (12 pieces)

Drinks

Mineral water Ltr. / CHF 9.—
Orange juice / apple juice Ltr. / CHF 12.—
and as a choice...
Crémant d'Alsace brut prestige, Valentin Zusslin 75cl. / CHF 63.—
Champagner, R de Ruinat 75cl. / CHF 110.—
Il Sauvignon, Angelo Delea 75cl. CHF 53.—

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

Smoked salmon
shallots – lemon relisch and champagne jelly

Taggiasca olive soup
with Noilly Prat sorbet

Halibut fillet
riso venere and artichoke vegetables

French guinea-fowl breast
with raspberry vinegar
celery mousseline and summer vegetables

Pistachios-Chocolate panna cotta
and apricot thyme compote

5 course-menu p. p. CHF 99. –
4 course-menu without soup p. p. CHF 89. –

Menu two

Poultry – galantine
with port jelly

Spinach cream soup
with shrimp biscuit

Monkfish medallion
almond milk and curry quinoa

Engadine lamb with tomato-olive crumble
Marsala sauce
lemon polenta and zucchetti

Freezed peach soup
fresh cheese mousse on Sablé Breton
and sweet pesto

5 course-menu p. p. CHF 108. –
4 course-menu without soup p. p. CHF 98. –

Menu three

Marinated tuna
with melon relish and cucumber

Cava soup
with chorizo ravioli

Char Fillet
with garlic foam
and tomato leek compote

Veal Steak
with honey-pepper sauce
potatoe – terrine with herbs
and summer vegetables

Rosemary Crème Brûlée
with berries compote

5 course-menu p. p. CHF 112.—
4 course-menu without soup p. p. CHF 102.—

Menu four

Goose liver terrine
with peach pepper compote

White tomato soup
balsamic sorbet

Sautéed John Dory
on fennel ratatouille

Beef fillet medallion
with olive sauce
melting potatoes and bean panaché

Chocolate cake „Excellence 55 %“
mint yoghurt sorbet

5 course-menu p. p. CHF 125.—
4 course-menu without soup p. p. CHF 115.—

Menu five

Tomato Variation
buffalo mozzarella
and basil vinaigrette

Loin of veal
with Port wine sauce
herb risotto and vegetables

Moscato parfait
with berry compote

3-course menu p. p. CHF 59.—

Menu six

Peas panna cotta
with sautéed shrimps

Fried halibut
olive gnocchi and vanilla celery

Lukewarm peach with lavender crumble
and lemon sorbet

3-course menu p. p. CHF 65.—

Season menu

Sautéed king prawns
pickled watermelon
pistachios Vinaigrette

White tomato soup
basil sorbet

Creation of the veal
flank of veal and breast of veal braised in olive oil
gremolata jus
ratatouille
rosemary Macaire

or

French guinea fowl breast stuffed with mozzarella di bufala and tomatoes
thyme - pepper Jus
lemon polenta
grilled courgettes

Strawberry Opaly's creation
yoghurt mint sorbet

4-course menu p. p. CHF 98.—

Vegetarian seasonal Dishes

Appetizers

Grilled watermelon with couscous pastry and pistachios vinaigrette
CHF 14.50

Duet of green beans and peppers, fresh cheese mousse
and tomato dressing
CHF 13.—

Soups

Peas apple Gazpacho
CHF 12.50

Cold cucumber bowl with sourcream - lemon ice cream
CHF 12.50

White tomato soup with basil sorbet
CHF 14.50

Main courses

Baked courgettes slices
tomato bulgur,
confit bell peppers
rocket sauce
CHF 34.—

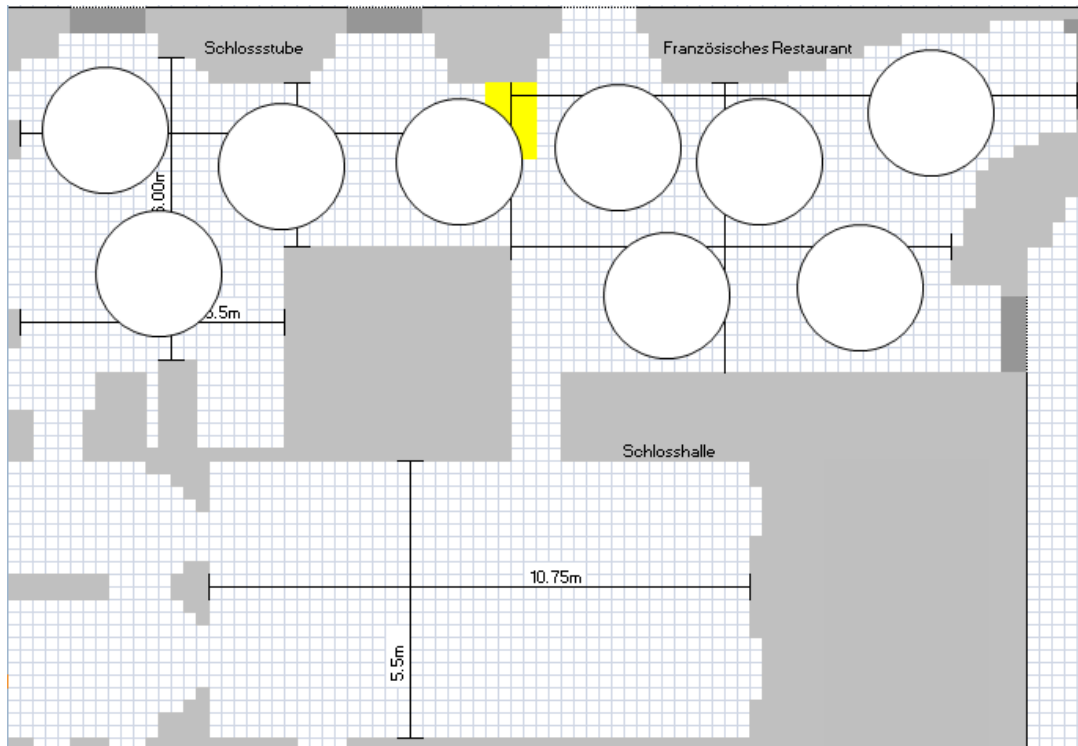
Ragout of Trofie
artichokes and mushrooms
marinated mozzarella di Bufala
CHF 36.—

Ratatouille - Risotto
eggplant medaillon
and thyme – pine nut stock
CHF 37.50

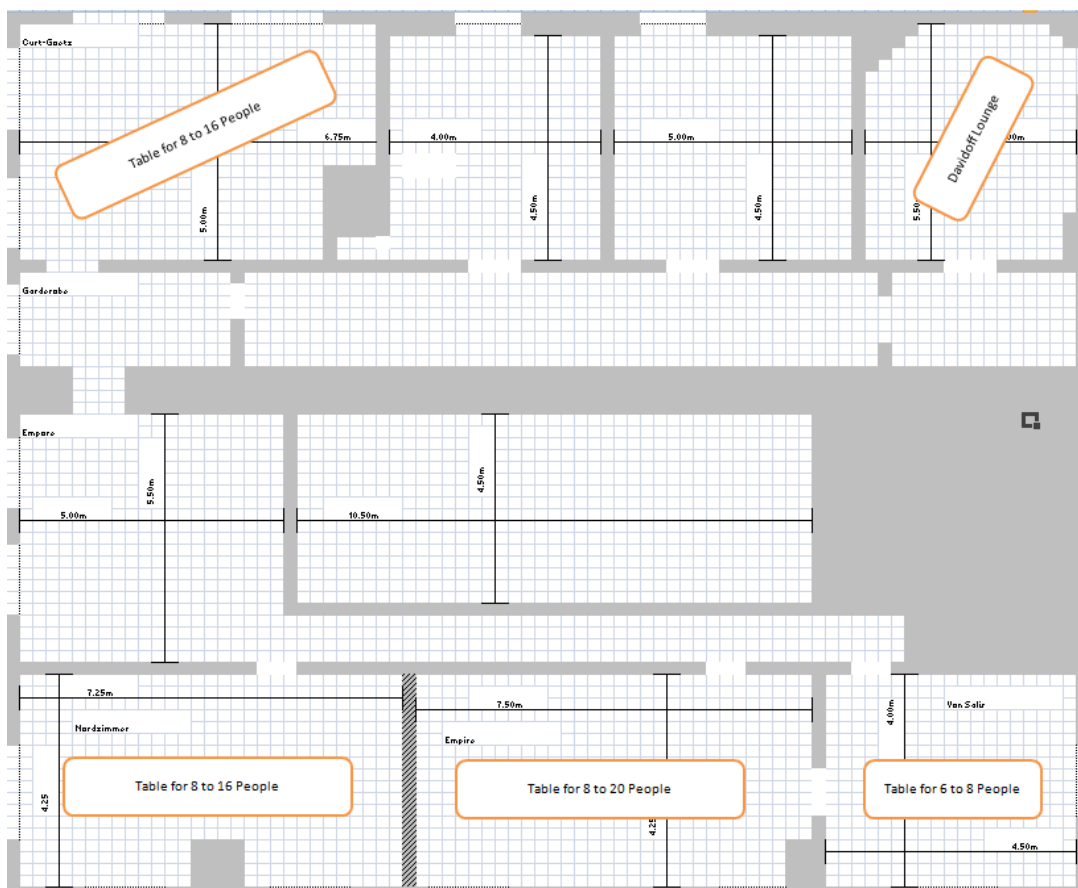
Schloss BINNINGEN

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 1'600.— 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 16th 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 "Rodgersdorf" 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 Senn, Binningen – 061 421 31 24 www.blumensenn.ch

Blumen Design, Binningen – 061 423 18 70 www.blumendesign.ch

Bluemelade bim Schloss, Oberwil – 061 401 10 12 www.blumeshop.ch

Ambiance Blumen, Basel – 061 331 77 81 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. – 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

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. —/bottle for sparkling wine and wine
- CHF 45. —/bottle for Bordeaux and Burgundy wine
- CHF 100. —/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 ask 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. — per night. The parking spaces A – L are exclusively reserved for Hotelguests.

Smoking

You are welcome to smoke in our Davidoff Lounge on our 1rst 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. —/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.