



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

BANQUET DOCUMENTATION

THE SPECIAL SETTING FOR YOUR EVENT





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APERITIFS



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Minimum of 10 people required for all aperitifs

🌿 = vegetarian

	per person
The Classic (2 pieces per person) Crisps, nuts, ham croissants, cheese tartlets 🌿	CHF 10.50
The Essential (3 pieces per person) Wrap with smoked salmon, mountain cheese with dried fruit and herb bacon, baked tofu cubes 🌿	CHF 11.50
The Unique (3 pieces per person) Crisps, nuts, chicken praline with jus and herbs, goat's cheese with honey and pistachios 🌿, truffled snow peas with sun-dried tomatoes and vitello tatar	CHF 13.50
The Exclusive (5 pieces per person) Sbrinz cheese crisps 🌿, nutty beef tatar in a crispy coat, salmon mousse with Keta caviar, vichissoise mousse 🌿, baked Sot l'y laisse (chicken) on a warm potato salad	CHF 21.00
The Versatile (8 pieces per person) Wrap with Mediterranean vegetables 🌿, truffled snow peas and sun-dried tomatoes wrapped in veal baked tofu cubes 🌿, nutty beef tatar with jellied egg yolk, eggplant caviar 🌿, goat's cheese with honey and pistachios 🌿, baked Sot l'y laisse (chicken) on a warm potato salad, pan-fried artichoke with a potato and nutty butter foam 🌿	CHF 35.00
The Generous (12 pieces per person) Sbrinz cheese crisps 🌿, nutty beef tatar in a crispy coat, tuna and avocado, marinated salmon with horse radish jelly, chicken praline with jus and herbs, eggplant caviar 🌿, ratatouille mousse 🌿, truffled snow peas with sun-dried tomatoes and vitello tatar, goat's cheese with honey and pistachios 🌿, seasonal soup 🌿, roast beef with braised onions, lukewarm potato praline with pumpernickel 🌿, scallop on a beetroot risotto with saffron foam	CHF 59.00



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MENUS



SCHLOSS LAUFEN MENUS

All year round

Minimum of 10 people required for all set menus

We have compiled a selection of set menus for you. We will be happy to advise you or send you further menu suggestions. You may also select individual dishes from our set menus and create your own personal menu. A single menu must be selected for all the guests. Please note that no second helpings are included in the prices.

🌿 = vegetarian

MENU 1 CHF 45.00

Colourful leaf salad with croutons and seeds served with Castle dressing 🌿 CHF 10.50

Castle bratwurst in onion sauce with potato mash and vegetables CHF 26.00

Panna cotta CHF 10.00

MENU 2 CHF 59.00

Wyländer white wine soup 🌿 CHF 11.00

Trout fillet served with almond butter, white wine risotto and leaf spinach CHF 38.00

Crema Catalana CHF 12.00

MENU 3 CHF 78.00

Herb panna cotta with mesclun salad served with Castle dressing and parmesan chip 🌿 CHF 18.00

Beef entrecôte in bearnaise sauce with potato gratin and colourful vegetables CHF 48.00


«Zürcher Pfarrhaustorte» variation by the chef, served in a glass CHF 14.00





SPRING MENUS

April to June



MENU 1 CHF 62.00

Asparagus salad with tarragon and rhubarb 	CHF 17.00
Pikeperch with saffron risotto and sautéed fennel	CHF 39.00
Lemon tartlet with curd cheese ice cream and raspberry meringue	CHF 10.00

MENU 2 CHF 97.00

Marinated red radishes on purslane served with tarragon vinaigrette and croutons 	CHF 11.00
Wild garlic soup 	CHF 10.00
Medium veal loin in hollandaise sauce with sweet potato mash, green and white asparagus	CHF 49.00
Rhubarb sorbet with tonka bean cake and yoghurt mousse	CHF 12.00

MENU 3 CHF 110.00

Ceasar salad with croutons, bacon and egg served with parmesan dressing	CHF 13.00
Watercress soup 	CHF 12.00
Soft boiled egg with truffle potato mash, gratinated in an artichoke 	CHF 20.00
Fillet of beef with jus, morel risotto and root vegetables	CHF 59.00
Strawberry and olive oil sorbet with white chocolate cake and rhubarb panna cotta	CHF 14.00



SUMMER MENUS

July to September


MENU 1 CHF 52.00

Salad of baked Mediterranean vegetables
served in a bell pepper with focaccia chip 

Braised breast of veal in jus with celery mousseline and pan-fried broccoli CHF 34.00

Coconut tartlets with grilled pineapple and lime-and-thyme sorbet CHF 10.00

MENU 2 CHF 65.00


Burrata on tomato and basil salad 

Aubergine soup with Truttiger nut oil 

Gilthead fillet with pea-mint mash and sautéed date tomatoes CHF 34.00

Lime tarte with raspberry and daiquiri sorbet served with sour cream sauce CHF 12.00

MENU 3 CHF 129.00

Butterhead lettuce hearts served with orange-honey dressing
with goat's cheese, sun-dried tomatoes and pine nuts 

Iced cucumber soup with sour cream and herbs 

Breast and drumstick of cockerel in yuzu butter with pak choi CHF 22.00

Medium veal loin with jus, aubergine-potato mash and pan-fried cauliflower CHF 54.00


Blueberry tiramisu with brownie and lemon sorbet CHF 16.00





AUTUMN MENUS

October to December


MENU 1 CHF 55.00

Salad of baked root vegetables on lamb's lettuce 	CHF 10.00
Beef and pork roulade in gravy with small flour dumplings and red cabbage	CHF 34.00
Pear poached in white wine with chestnut cake and Röteli liqueur ice cream	CHF 10.00

MENU 2 CHF 79.00

Pumpkin soup with tonka bean and vanilla 	CHF 11.00
Soft boiled egg with potato and nutty butter foam, warm leek and Belper Knolle cheese 	CHF 16.00
Medium pork loin and crispy belly of suckling pig in jus with mushroom and potato soufflé, Brussels sprout and carrot vegetables	CHF 44.00
Blood orange cupcake with matcha tea panna cotta and passion fruit sorbet	CHF 12.00

MENU 3 CHF 125.00


Parmesan panna cotta with nutty beef tatar and herb salad	CHF 22.00
Parsnip soup 	CHF 10.00
Porcini mushroom crostini with jus, gratinated with parmesan in verjus beurre blanc and braised shallots	CHF 24.00
Saddle of venison with game cream sauce, bacon-onion-potato mash, Brussels sprout leaves and carrots	CHF 59.00
Vermicelle mousse with grappa grapes and nut cake	CHF 12.00



WINTER MENUS

December to January

MENU 1 CHF 58.00

Leaf salad with sweet and sour pumpkin and croutons served with Castle dressing  CHF 10.50

Skrei in beurre blanc with a herb and potato mash and baked beetroot CHF 38.00

Chocolate cake three ways with caramel, nuts and yoghurt ice cream CHF 12.00

MENU 2 CHF 83.00

Sauerkraut soup  CHF 10.00

Quail breast with pan-fried king oyster mushroom with braised Jerusalem artichoke, beetroot and celery cream CHF 26.00

Brasato di Manzo with jus, polenta and pan-fried Brussels sprouts CHF 36.00

Tarte with winter spices, Toblerone mousse and coconut ice cream CHF 14.00

MENU 3 CHF 149.00

Lamb's lettuce with bacon, egg and croutons served with a French dressing CHF 15.50

Savoy cabbage soup  CHF 10.00

Steamed sole rolls in saffron foam with a spinach risotto and Keta caviar CHF 54.00

LUMA pata negra cutlets with jus and a truffle crust, forest mushroom and potato soufflé and a vegetable bouquet CHF 59.00

White chocolate mousse with port-infused figs and nut cake CHF 16.00



DESSERT BUFFET DELIGHTS

Available selection:	per piece	CHF	5.00
Fruit salad	Marinated berries (May to August)		
Brownies or blondies	Lemon tartlets		
Chocolate mousse (white, dark, Toblerone)	Seasonal fruit mousse		
Classic tiramisu	Panna cotta		
Crème brûlée	Cider juice cream		
Bavarian cream	Caramel flan		
Grisons nut tart	Zupfkuchen (light baked cheesecake) cubes		
Cheesecake	Fruit crumble		
Zigerkrapfen (whey-protein cheese-filled pastry)	Cranachan (May to August)		

Chocolate fountain with seasonal fruit	per person	CHF	10.00
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MIDNIGHT SNACK

Small midnight platter: Buureschüblig sausage, burgers, cured bacon, various hard cheeses and Brie, served with grapes, tomatoes, pickled gherkins, mustard, grissini, baguette and butter; per person	CHF	21.50
Weisswurst sausages with sweet mustard and lye pretzel; per pair	CHF	11.00
Hot dog with mustard, ketchup and mayonnaise, pickled gherkins and roasted onions; per hot dog	CHF	9.50

CORKAGE

We will be pleased to give you a quotation for your wine and/or spirits selection from our menu. If your preferred wine is not listed, please let us know. We will be pleased to order it from our suppliers. Should this prove impossible and you bring your own wine, we charge the following corkage fees:

Wine - per bottle (0.75 l)	CHF	40.00
Spirits - per bottle (0.75 l)	CHF	80.00



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RENTAL & SERVICES



SERVICES

Rearranging the seating during an event in progress, or rearranging restaurant seating from standard to preferred layout	CHF 200.00 CHF 400.00
«Schloss Laufen» menu card A5 with a photo or logo on the inside if required	included

FURNITURE RENTAL

Rattan lounge furniture (consisting of a 2-seater sofa, 1 armchair, 1 table) Each	Set	CHF	80.00
LED bar tables	Piece	CHF	40.00
Red carpet for outdoor area (not in damp weather) Short (2 m x 11 m)		CHF	150.00

DECORATION

			Stück
5-branched candle holder for the table, including white candles	CHF		25.00
Castle 10-branched candle holder (big), incl. white candles	CHF		65.00
Decorative glass holders for tealight candles	CHF		2.00
Chair covers, white	CHF		10.00

TECHNICAL EQUIPMENT

Pioneer DJ desk with 1 radio microphone and 2 loudspeakers with subwoofer	CHF	380.00
LED lighting rig and moving heads (software-controlled)	CHF	350.00
Beamer (Vivitek: 4200 ANSI lumen and WUXGA resolution (max.1920x1200) with screen	CHF	60.00
Sony projector with laser light source, 5000 lumen and WUXGA resolution	CHF	400.00

MISCELLANEOUS

Licence after 00:00 until 04:00 at the latest, lump sum	CHF	150.00
Employees after 00:00, per employee, per hour, according to time spent	CHF	55.00
Event management after 00:00, according to time spent	CHF	65.00
Setting up the bar (waived as of CHF 600.00 bar sales)	CHF	150.00



ROOM CAPACITIES

Rooms	Size	Round in m ²	Banquet tables standing	Reception
Bleuler Hall	80	–	44	70
Castello	120	70	80	100
Round Tower	25	17	–	–
Laufen Stube	18	–	14	20
Inner Courtyard	120	–	–	90
Knights' Hall 1	120	56	92	100
Knights' Hall 2	120	56	92	100
Knights' Hall 1+2	240	192	150	250
Castle Parlour	20	–	12	–
Wine Cellar	50	–	–	30
Foyer (in front of the Knights' Hall)	100	–	–	–

ROOM RENTAL AND MINIMUM SALES

Room	Saturdays	Room rental
Minimum sales		
Bleuler Hall	–	We do not charge any room rental (only applies if food and drink are ordered)
Round Tower	–	
Castle Parlour	–	
Castello	CHF 6.500.00 (May to Sept) CHF 5.000.00 (October to April)	
Knights' Hall 1 + 2	CHF 12.000.00 (May to Sept) CHF 9.000.00 (October to April)	



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GENERAL TERMS AND CONDITIONS



1 SUBJECT OF THESE GENERAL TERMS AND CONDITIONS

These General Terms and Conditions (GTCs) govern the provision of rooms for the holding of events and the supply of other services agreed upon in conjunction with the holding of events by Schloss Laufen, hereinafter referred to as the "Castle".

2 OBLIGATIONS OF THE CLIENT

2.1 Number of participants

The client and the Castle agree on the envisaged number of event participants (agreed number of participants) in the order confirmation. The client will inform the Castle no later than five (5) working days prior to the event of the fixed number of event participants (fixed number of participants). If the fixed number of participants is less than the agreed number of participants, the remuneration will be based on the fixed number of participants. If the effective number of event participants is less than the fixed number of participants, the remuneration will still be based on the fixed number of participants. If the fixed number of participants is not notified in time, the order confirmation will be regarded as definitive. Changes to meals on the day of the event will be charged in addition to the already confirmed number of meals. The number of participants can be increased at any time, providing that the necessary capacities are available, with the Castle's agreement.

2.2 Conclusion of the contract and contract modifications

The present contract comes into effect through the client's punctual (option date) acceptance of the Castle's written quotation. The organiser accepts the quotation by countersigning the Castle's written confirmation (in writing by fax/post or on a scan of the written order confirmation which is then to be sent to the Castle by e-mail). Any subsequent modifications to the content of the written confirmation must be made in writing or by e-mail. Oral agreements or modifications are not valid.

2.3 Terms of payment

The remuneration is due, without any deductions, within a period of ten (10) days of the invoice being issued. The Castle is entitled to request advance payment by the client of a sum of up to 100% of the probable remuneration at the time of signing the contract confirmation, or by agreement. The Castle does not send any invoices abroad. If the client has their head office/residence abroad, up to 100% of the expected sales will be invoiced as an advance payment. The final invoice will be drawn up at the end of the event.

2.4 Liability for payment

If the client is not the organiser at the same time, the client must similarly sign the order confirmation and thus also counts as the person placing the order with the Castle. The client is, in particular, jointly liable with the organiser for the entire remuneration. This liability also covers additional services taken up by the event participants, unless direct payment has been expressly agreed on.

2.5 Cancellation by the client

If the event is cancelled for reasons for which the client is responsible, the client undertakes to refund the following costs, in so far as no cancellation conditions to the contrary have been specified in the contract:

- up to the 90th day prior to the start of the event, free of charge. For weddings on a Saturday: from the 270th to the 90th day prior to the start, 30% of the probable loss of sales



- from the 89th day to the 60th day prior to the start of the event: 40% of the probable loss of sales
- from the 59th day to the 20th day prior to the start of the event: 60% of the probable loss of sales
- from the 19th day to the 10th day prior to the start of the event: 80% of the probable loss of sales
- as of the 9th day prior to the start of the event: 100% of the probable loss of sales

If the written confirmation does not contain any details of the cost for the agreed provision of food, the following rates will apply for the above:

- aperitif event/snack: CHF 30.00 per agreed person
- midday or evening meal: CHF 80.00 per agreed person

2.6 Reduction in the number of participants

If the number of participants deviates by more than 10% from the agreed number of participants two weeks prior to the event, the Castle will be entitled to charge for the notified number of guests.

3 START AND END OF THE EVENT

The start and end of the event will be agreed on in the order confirmation. Subsequent changes to the agreed times require the Castle's agreement.

4 SERVICE AND SERVICE TIMES

The regular service times are the opening times published by the Castle. Longer opening times count as extended opening hours, for which the Castle has to obtain a licence from the authorities. The cost of this licence is listed on the Castle's price lists. The time worked by personnel outside the regular service times will be charged at the hourly rates set out in the Castle's price lists or in the written confirmation.

5 FOOD AND DRINK

Food and drink for the event will be provided exclusively by the Castle. Third-party suppliers are not permitted. If food and drink is provided by the organiser/client without the Castle's written agreement, the Castle will be entitled to charge the organiser/client for the lost sales.

6 OPTION DATES

Option dates are binding on both parties. After the option dates have expired, the Castle is entitled to otherwise dispose of the reserved event rooms without further ado.



7 LIABILITY AND LOSSES FOR DAMAGE

The client is liable towards the Castle for losses and damage to the fixed and mobile inventory that are caused by their employees and/or participants at the event.

7.2 Non-acceptance of liability for items brought to the Castle

The Castle does not accept any liability for the loss of or damage to items brought to the Castle by the client or by participants at the event.

7.3 Use of decoration material

No additional decoration material may be used without the express consent of the Castle. The client is responsible for ensuring that the decoration material that they use with the Castle's consent complies with the regulations issued by the fire authorities. The client is liable towards the fire authorities. Decoration material brought in by the client must be collected again immediately after the end of the event. Decoration material that is not collected will be disposed of by the castle at the client's expense. The client/organiser is not permitted to make any changes to structural and technical installations provided by the Castle. For specific events, such as exhibitions, installations and fittings may only be set up with the Castle's prior written consent. Display cases and advertising spaces may not be covered over or removed.

8 CALLING IN THIRD PARTIES/REIMBURSEMENT OF EXPENSES

The Castle is entitled to transfer its obligations resulting from the contract to third parties for the latter to perform independently. In such a case, the Castle undertakes to carefully select and instruct these third parties. All services provided by third parties will be invoiced to the client with a coordination supplement of 15%. The client/organiser is responsible for ensuring that the specifications as per the contract and the present GTCs are notified to all third parties that they bring in (orchestra, entertainers, band, exhibitors, decorator, etc.) and are complied with by these third parties.

If the Castle obtains technical installations or other third-party services for the client, it will act on behalf of the client and at the client's expense. The client undertakes to refund the Castle for all the expenditure incurred and implementations it has executed in the correct manner and to release the Castle from the obligations it has entered into. The client is liable for the careful handling and orderly return of the technical installations rented on his/her behalf.

9 PAYMENT OF FEES

The organiser is responsible for copyright fees, especially for music and picture material, and is liable for payment of the costs if these are used.

9.1 Guarantee

Malfunctions in the technical installations provided by the Castle will be rectified by the Castle's technical service and do not entitle the client to a reduction in the remuneration. If it proves impossible to rectify a malfunction, the remuneration will be reduced by the amount of the rent for the technical installation. Any further claims are expressly excluded.



10 FOOD AND DRINK / CHANGES IN THE RANGE OFFERED

Food and drink must be obtained from the Castle as a matter of principle. The Castle retains the right to adjust its services (goods or price) in the event of short-term changes in the market offerings, such as due to a lack of goods on the market or to greatly increased asking prices. In such cases, the Castle undertakes to provide the client with an equivalent substitute service.

11 WITHDRAWAL BY THE CASTLE

If the client has been granted, in writing, the right of withdrawal within a specific period of time, the Castle shall also be entitled to withdraw from the contract during this same period of time if enquiries are received from other clients for the contractually booked rooms and the client does not waive their right of withdrawal when contacted by the Castle. If the advance payment has not been made even after the expiry of an appropriate time extension set by the Castle, including the threat of refusal of performance, the Castle shall be entitled to withdraw from the contract. If the client's written reconfirmation has not been submitted even after the expiry of an appropriate time extension set by the Castle, including the threat of refusal of performance, the Castle shall be entitled to withdraw from the contract. The Castle is also entitled to withdraw from the contract for an objectively justified reason, for example if:

- force majeure or other circumstances beyond the Castle's control make it impossible to fulfil the contract
- events have been booked with misleading or incorrect details of key facts, e.g. the client or the purpose
- the Castle has ethical or moral reservations
- the event violates valid law in Switzerland
- the Castle is justified in assuming that the use of the Castle's services could endanger the smooth running of the business, or the safety or the reputation of the Castle amongst the public, without this being within the Castle's sphere of control or organisation.

The Castle must inform the client without delay that it is exercising its right of withdrawal. The client will not have any claim for compensation from the Castle, except in the case of intent or grossly negligent conduct on the part of the Castle.

12 LIABILITY OF THE CASTLE

The Castle is only liable towards the organiser/client in the event of wilful or grossly negligent contractual or non-contractual damage. The burden of proof rests with the organiser/client. All further liability is expressly excluded.

13 APPLICABLE LAW AND VENUE

The current contractual relationship is subject exclusively to Swiss law. The courts of Zurich shall be the competent courts.