



CATERING DOCUMENTATION
CITY HOTEL OBERLAND,

city  hotel
oberland
interlaken switzerland

Contents

1.	Introduction	S. 3
2.	Aperitif	S. 3
2.1	Cold Snacks	S. 3
2.2	Warm Snacks	S. 4
3.	Menu Suggestions	S. 5
3.1	Standard Menus	S. 5
3.2	Swiss Menus	S. 6
3.3	Finger food	S. 7
3.4	Buffets	S. 8
3.4.1	Grill buffet	S. 10
3.4.2	Brunch buffet	S. 10
4.	Beverages	S. 11
5.	Production Costs	S. 12
6.	Decoration	S. 13
6.1	Menu cards	S. 13
6.2	Optionally bookable table linen & covers	S. 13
6.3	Decor & floral arrangements	S. 13
7.	Miscellaneous & Terms	S. 14
7.1	Furnishings	S. 14
7.2	Number of participants	S. 14
7.3	Midnight surcharge	S. 14
7.4	Corkage	S. 14

Introduction

We think it's important that the type of catering should suit the particular event and location and therefore offer personal consultation to ensure the catering will be a full success. Arrange for an appointment with us or talk to us about your event on the phone:

+41 (0)33 827 87 87 or info@city-oberland.ch - we are happy to make you a personal culinary offer.

For first culinary impressions, we are happy to provide our catering documentation with the menu suggestions.

2. Aperitif variations

2.1 Cold snacks



Cubes of cold-smoked, Scottish salmon on salt cracker with dill mustard and onion sprouts

CHF 4.00 / piece.

Fresh cheese praline in walnut and pistachio covering on pumpernickel

CHF 4.00 / piece.

Marinated cubes of Swiss chicken breast on Asian vegetable salad with roasted cashew nuts in shot glass

CHF 4.50 / Glass

Panzanella in a Shot glass, Tuscan bread salad with ciabatta, tomatoes, cucumbers, olives, onions and basil

CHF 4.00 / Glass

"Mostbröckli" terrine on rosemary bruschetta

CHF 4.50 / piece.

Alpine cheese from "Küenzlen-Läger" with pickled vegetables and bread

CHF 8.00 / per 100 g.

Crostini with different tapenades (green and black olives, dried tomato)

CHF 3.50 / piece.

Herb almonds

CHF 4.00 / per 100 g.

Stuffed olives	CHF 8.00 / per 100 g.
Roasted prawn with sesame on lime panna cotta with flower decoration in porcelain bowl	CHF 4.50 / Glass
Mousse of dried tomatoes in a glass with mozzarella pearls in basil	CHF 4.00 / Glass
Tabbouleh salad with tuna sashimi and fried glass noodles in a glass	CHF 5.00 / Glass
Cream cheese with basil, baked cherry tomato and balsamic reduction in tartelette (season)	CHF 4.00 / piece.
Pita rolls stuffed with Parma ham, cream cheese or salmon	CHF 4.00 / piece.
Beluga lentils salad with vegetable cubes in nut oil, smoked duck breast and porcini mushroom grissini in shot glass	CHF 4.50 / Glass
Salad Bilbao in a glass with Chorizo, pine nuts, tomato, Seafood and croutons	CHF 4.50 / Glass

The components can be put together according to your wishes. We recommend 3 - 4 components.

2.2 Warm snacks

Yakitori, satay and teriyaki spit, chicken, with dip	CHF 1.50 / piece.
Spring rolls with sweet chili dip	CHF 1.50 / piece.
Jalapenos filled with cream cheese	CHF 2.00 / piece.
Puff pastry	CHF 8.00 / per 100 g.
Cheesecake 50 g	CHF 3.50 / piece.
Cheese pie small 16 g	CHF 1.00 / piece.
Ham croissants	CHF 2.00 / piece.
Mini pizza assorted	CHF 1.30 / piece.
Variations in wooden box (redfish pate, duck liver, crab, Scallop)	CHF 4.50 / piece.
Samosa, filled dumplings with sweet and sour sauce	CHF 2.00 / piece.

The components can be put together according to your wishes. We recommend 3 - 4 components.

Menu suggestions

3.1 Standard Menus

Menu 1

Mixed salad with croutons

Roasted Pork shoulder with herbs

Potato gratin

Seasonal vegetables

Fresh fruit salad

CHF 28.50

Menu 3

Home-baked pate with Cumberland sauce
and Waldorf salad

Beef stew with small onions

Mashed potatoes

Carrots

Flan Caramel

CHF 29.50

Menu 5

Smoked trout fillet
with horseradish mousse

Braised beef roast with red wine sauce

Mashed potatoes

Peas and carrots

Caramel custard

CHF 39.00

Menu 2

Dried meat plate

Sliced chicken Zurich style

Vegetable rice

Apple pie with whipped cream

CHF 29.50

Menu 4

Melon with Parma ham

Veal shoulder roast with rosemary

Potato gratin

Colorful summer vegetables

Chocolate mousse with berries

CHF 38.00

Menu 6

Italian antipasti plate

Tender chicken breast on lemon-
cream sauce

Mixed rice

Colorful market vegetables

Tiramisu

CHF 33.00

Menu 7

Grilled eggplant roll
with "Appenzeller" goat cheese on lettuce

Penne al salmone

English roast beef
with red wine sauce
Small potatoes fried in olive oil
with thyme
Green beans with artichokes
and tomatoes

Creme Catalan

CHF 49.00

Menu 9

Smoked salmon medallions on salad bouquet
with dill mustard sauce

--

Herb cream soup with croutons

--

Pork shoulder roast on pepper coulis
Potato gratin
Colorful vegetables from the market

--

Apple pie with whipped cream

CHF 40.00

3.2 Swiss menus

Menu 11

Ticino plate

"Engelberg monastery" soup

Beef rump roast "Vaudoise"
in "Salvagnin" sauce
with vegetables and potatoes

Nut cake Engadin Style

CHF 47.00

Menu 8

Melon fan with Parma ham

Tomato cream with bell pepper

Veal roast with rosemary
Potato leek gratin
Colorful vegetables from the market

Toblerone mousse

CHF 55.00

Menu 12

Soup with cider Thurgau style

Schaffhauser B llet nne (onion cake)

Jugged pork "Romoos"
Mashed potatoes
Carrots Aarau style

Chocolate mousse

CHF 30.00

Menu 13

Soup Interlaken Style

Cheese tart Basel Style

Beef stew

Mashed Potatoes

Market vegetables

Caramel custard Bernese style

CHF 31.00

Menu 14

Plate of dried meats Bernese style

Flour soup Basel style

Roasted veal shoulder Valais style

Potato gratin „Crève à fous“

Apple pie Thurgau style

CHF 39.00

3.3 Fingerfood (Plate, Fork, Spoon)

Option 1 (Summer)

- Focaccia with rosemary served with olive oil and sea-salt

- Melon with Parma ham

- Pancetta, Coppa, Salami

- Skewer of cherry tomato, mozzarella and basil

- Vitello tonnato roll

- Various olives filled

- Grilled zucchini and eggplant

- Alpine cheese und mixed pickles

- Peppadew with cream cheese and pine nuts

- Marinated giant shrimps

- Fresh Strawberries, Torta della Nonna, Tiramisu in a shot glass

CHF 52.00

Option 2

- Melon with Parma ham

- Skewer of Antipasti

- Alpine cheese and Mostbröckli from Berner Oberland cattle

- Crostini with tomatoes

- Focaccia with olives and sea-salt

- Marinated Chicken Wings with BBQ sauce

- Cevapcici with onions sour cream

- Giant Shrimps in a crunchy coat

- Samosa

- Torta della Nonna, Berries, Fruit Small patisserie

CHF 49.00

3.4 Buffets

Buffet option 1 (WOK-Meals)

Salad bar with 8 sorts of salad, 2 Sauces
and side dishes

Various dishes from the wok
or from the giant pan (depending on the number of persons)

Penne al Pesto

Pork sweet-sour (vegetables,
pineapple, noodles)

Paella (chicken, shrimps, vegetables, rice)

Exotic fruit salad (served)

CHF 43.00

Buffet option 2

Salad buffet with 8 different side dishes
Vegetable terrine with yoghurt sauce

Samosa with spicy sauce

Warm salmon fillet strips on lentils

Chicken breast Tandoori with chutney

Chili con carne

Corn pancakes

Oriental rice with sultanas
and almonds

Mixed vegetables with lotus roots, mushrooms,

Water chestnuts and rape flowers

Various breads

Exotic fruit salad, banana cream,
various sorbets and apple fritters

CHF 64.00

Buffet option 3

Salad buffet with 8 sorts of salad and various side dishes

Chorizo with tomato vinaigrette

Olives with various fillings

--

John Dory and giant shrimp-
stew in curry sauce

Roast beef with a light horseradish sauce

Roasted Pork shoulder Mexican style

Chicken stew sweet and sour

Fried potato wedges with onions
and pepper strips

Almond rice

Seasonal Vegetables

Various breads

Cheese plate

Fruit display, fruit salad,

Various sorbets and a fine selection of patisserie

CHF 98.00

Buffet option 4

Greek salad with feta, pasta salad, tuna salad, tomato-

Mozzarella salad with basil, boiled beef salad Wagoner's style,

Seafood salad,

Antipasti vegetables, lettuce

Roasted pork loin with rosemary

Leg of Lamb with garlic

Chicken breast Tandoori

Chili con carne

Potato gratin

Rice

Seasonal vegetables

Fruit salad, 2 sorbets, chocolate mousse,

Caramel custard, Torta della Nonna, Tiramisu

CHF 82.00

3.4.1 Buffet option 5 (Barbecue-Buffer)

Salad buffet (8 varieties, 2 sauces, side dishes)

Grilled: rump steak, pork steak,
Chicken breast, Lamb entrecote, "Bratwurst", Salmon
Baked potatoes with sour cream
steamed tomatoes, corn on the cob
Herb butter
Barbecue Sauce
Garlic sauce
Various breads

Dessert buffet

CHF 56.00

3.4.2 Buffet option 6 (Brunch-Buffer)

Various breads, croissants, crispbread, toast
Butter, margarine
3 types of jam, honey, nut-cocoa spread
Cereals, Bircher muesli, yoghurt
Fresh and dried fruits
Cold meat plate,
Smoked salmon
Cheese plate
Warm ham with hash browns
Bacon, ham and chipolatas
Muffins

Prepared by the chef à la minute

Scrambled eggs, omelet and fried egg

Brunch Drinks

Coffee, tea, milk, fruit juices, Ovo in the basic offer

Incl. 1 glass of Prosecco per person included

CHF 40.00

The suggestions above are just base for discussion and should be adapted to your wishes and ideas.

Other options include country buffets, Bavarian specialties and much more - let your imagination run wild. We are happy to create an offer according to your ideas.

3. BEVERAGES

PROSECCO / CHAMPAGNE / WHITE WINE / RED WINE

According to your selection from our wine list.



MINERAL WATER

Valsler red, green
Various soft drinks

BEER

Rugenbräu
Heineken
Erdinger



COFFEE / TEA

Coffee, Espresso
Tea

Digestives

We are happy to put together a tailored digestive offer



3. Production Costs

Number of people	CHF
1 to 30	on demand
31 to 100	16.00
101 to 200	14.00
201 to 300	12.00
301 to 400	10.00
401 to 500	9.00
501 to 1000	8.00
from 1000	on demand

The production costs include the following services:

- Service work from placing the furniture to rough cleaning
- Transportation costs
- Menu card including design
- White table linen and matching napkins
- Table Top

4. Decoration

Included in the menu price:

Menu cards, white table linen and matching napkins.

6.1 Menu cards

The cover of the menu card is beige with a discrete City Hotel Oberland relief print. We will provide the menu with the text and logo you require.

6.2 Decoration

We work very well with the flower shop Häfliger in Interlaken. Mr. Häfliger and his team are young, creative and original flower artists with a special flair.

"Blütenrausch", scattered flowers with ivy from CHF 25.- per table (8 - 10 place settings)
(goes well with coloured dunilin napkins)

Flower arrangements simple, without candles from CHF 35.- per table (8 - 10 place settings)

Your desired color of appropriate candles and flower arrangements from CHF 45.- per table (8 - 10 place settings)

Festive floral arrangements with candles from CHF 55.- per table (8 - 10 place settings)



Image: formerly Mystery Park / today Jungfrau Park
Catering City Hotel Oberland



Image: formerly Mystery Park / today Jungfrau Park
Catering City Hotel Oberland

5. Miscellaneous & Terms

7.1 Furnishings

Benefit from our infrastructure! On request we can organize all guest furniture for you.

Designation	Price per piece & availability
Chairs	on request
Tables	on request
Plaids	on request
Wardrobe	on request
Stage element	on request
Bar element	on request
Lounges	on request
etc.	on request

7.2 Attendance

A change in the number of participants (depending on the number of persons +/- X persons tolerance) for the meal must be transmitted no later than 3 days before the event, if possible, in writing. If this number is gone below, the originally reported number will automatically be charged.

7.3 Midnight surcharge

From midnight to 6:00 am a night supplement per service employee and per hour will be charged.

7.4 Corkage

If the wine is organized by the organizer, we will charge a corkage fee of CHF 25.00 per wine bottle.

We look forward to spoiling you culinary!

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