

Banquet documentation

Erlebnis
Rheinfall

Your event with a view of the Rhine Falls

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Erlebnis
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Aperitif

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Aperitif

All aperitif snacks can be ordered from 10 pieces

To nibble

Paprika crisps	per bowl	5.00
Salt crisps	per bowl	5.00
Mixed nuts	per bowl	5.50
Marinated olives	per bowl	6.00
Parmesan cheese bites	per bowl	6.00

Crostini

with beef Tatar	piece	6.00
with smoked salmon	piece	6.00
with roast beef	piece	6.00
Bruschetta with Parmesan shavings and basil	piece	5.50
with olive tapenade	piece	5.50
with cream cheese and chives	piece	5.00

Cold appetizers

Beef Tatar wrapped in carpaccio, truffled mayonnaise, onion crumble, focaccia	piece	8.50
Salmon Tatar, honey-mustard sauce, shallots, blini	piece	8.00
Flamed brie, fruit bread, fig mustard, walnuts	piece	6.00
Cream cheese wrapped in raw ham	piece	6.50
Dates wrapped in bacon, almond slivers	piece	5.00

Warm appetizers

Ham croissants	piece	2.90
Cheese tartelettes	piece	3.80
Chicken skewers «Satay style»	piece	4.00
Prawns coated in panko with sweet chili sauce	piece	4.60
Spring roll with sweet chili sauce	piece	3.90
Falafel served on couscous with mint dip	piece	5.00

Aperitif

All aperitif snacks can be ordered from 10 pieces

Soups

White tomato-foam soup with basil 🌿	piece	5.00
White-wine soup «Schaffhausen style» with chives 🌿	piece	4.00
Carrot and ginger soup with sesame and coriander 🌿 (🌱)	piece	5.00
Poultry velouté with chives	piece	6.00

Mini Desserts (served in a glass)

Coconut panna cotta, mango, mint, grated coconut (🌱)	piece	5.00
Chocolate mousse, grated chocolate, mint	piece	5.00
Mini chocolate tartelettes	piece	3.50
Exotic fruit salad 🌿	piece	5.00
Profiteroles filled with vanilla cream	piece	2.80

Menu

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Menu

We serve all dishes for groups of 10 or more.
You can create your own personalized menu from all available dishes.
A uniform menu must be chosen for all guests. Please note that no refills
are included in the prices.

Starters – offered all year

Leaf salad with radish, cress and salted granola 🍷	12.00
Mixed salad with cucumber, carrots, tomatoes, beetroot, radish, cress and salted granola 🍷	15.00
Tatar of Swiss pasture-raised beef, pickles, toast and butter	24.00
Tatar of smoked wild salmon with honey-mustard sauce, cucumber, cress and blini	26.00

Springtime starters – April - June

Salad of green asparagus with strawberries, cottage cheese vinaigrette, Quinoa crumble 🍷	24.00
White asparagus with hollandaise sauce, nut butter crumble 🍷	28.00
Tatar of pickled char with wild garlic salad, wild garlic pesto, apple, herb baguette	26.00

Summertime starters – July - September

Carpaccio of tomatoes with Burrata, basil pesto, Parmesan shavings, pine seeds and crispy focaccia 🍷 🍷	25.00
Classic vitello tonnato with capers pickled onions and herbs	26.00
Carpaccio of Swiss beef with rocket salad, Parmesan, balsamic vinegar and pine seeds	28.00

Autumnal starters – October - December

Lamb's lettuce «Mimosa style» with bacon, egg, croutons, pears and chives with French dressing 🍷	16.00
Caramelized goat's cheese with carpaccio of beetroot, onion-vinaigrette and walnuts 🍷	24.00
Smoked trout from Bremgarten with Waldorf salad, walnuts and apple	28.00

Menu

Soups – offered all year

White-wine soup «Schaffhausen style» with chives v	14.00
Carrot and ginger soup with sesame and coriander v (v)	12.00

Springtime soups – April - June

Wild garlic and potato soup with wild garlic julienne and potato croutons v	16.00
White asparagus soup with asparagus ragout and chives v	16.00

Summertime soups – July - September

White tomato-foam soup with basil and Parmesan shavings v	16.00
Cold cucumber soup with sour cream, lemon and chervil v	12.00

Autumnal soups – October - December

Grison's barley soup with dried ham and chives (v)	15.00
Roasted poultry consommé with celestine and chives	16.00
Pumpkin soup with seeds and pumpkin seed oil v	16.00

Menu

Meat or Fish – Just the way you like it

Put together your desired main course (uniform for the entire group).
The menu price includes one sauce, one side dish and one vegetable.

Additional sauce: per portion CHF 5.00
Additional side dish: per portion CHF 7.50
Additional vegetable: per portion CHF 6.00

Meat – cooked whole

Beef fillet	64.00
Beef sirloin steak	54.00
Beef prime rib	48.00
Veal loin	58.00
Veal fillet	62.00
Pork loin	34.00

Braised meat dishes

«Suure Mocke» Swiss sauerbraten of beef shoulder	49.00
«Fleischvogel» rolled stuffed slices of beef	39.00
Mediterranean braised lamb's leg served with rosemary broth	35.00

Quick-fried meat dishes

Chicken breast Supreme	39.00
Escalope of pork (Nature)	28.00
Escalope of veal (Nature)	45.00

Fillets of fish

Char	38.00
Pike-perch	45.00
Salmon trout	39.00
Swiss salmon	48.00
Cod (poached)	34.00

Menu

Sauces

Pinot Noir jus · Café de Paris sauce · Mushroom cream sauce ·
Mediterranean herb jus · Herb butter · Lemon sauce · Beurre blanc

Side dish

Potato gratin · Fried potatoes with onion and parsley · French fries ·
Mashed potatoes · Slices of polenta, gratinated with Parmesan · Pilaw rice ·
Tagliatelle

Vegetables








Leaf spinach with onion butter · Seasonal vegetables from the market ·
Mediterranean vegetables · Asparagus (seasonal – surcharge CHF 6.00) ·
side salad

Menu



Castle Wörth classic

Sliced veal «Zurich style» with Rösti (hash browns) and vegetables	45.00
Battered perch fillets Egli with sauce Tartare, spinach and boiled potatoes	34.00
Meat loaf with champignon cream sauce	41.00
mashed potatoes and pea and carrot vegetables	
Boiled beef prime rib with horse radish sauce	45.00
boiled potatoes and bouillon vegetables	

Vegetarian & vegan main courses

Agnolotti, filled with Taleggio cheese and dried tomatoes	39.00
cherry tomato sauce, basil and Parmesan 	
Creamy potato dumpling pan with savoy cabbage, cream,	34.00
Gruyere, chives and roasted onions 	
Crispy falafel with garlic-hummus, spicy vegetables,	32.00
cream of avocado and Tzatziki  	
Curry of chickpeas with Basmati rice, sesame and coriander 	26.00
Mediterranean gnocchi pan with cherry tomatoes, courgette,	36.00
garlic, basil pesto and Parmesan shavings 	
Samosa stuffed with vegetables, tabbouleh salad	26.00
cucumber and pomegranate-vinaigrette 	

Desserts

Schlössli`s lemon tart with lemon sorbet, meringue and mascarpone	16.00
Lukewarm chocolate cake with fillets of orange and vanilla ice cream	16.00
Classical tiramisu	12.00
Coconut panna cotta with pineapple, coconut ice cream	14.00
and grated coconut	
Tonka bean crème brûlée with seasonal fruits and strawberry ice cream 	14.00
Variation of seasonal sorbet with seasonal fruit 	12.00
Strawberry salad with mint, vanilla ice cream and whipped cream (Mai - August)	14.00
Cheese plate	24.00
(3 different cheeses from "Chäs Marili" from Schaffhausen with fig mustard, walnuts and fruit bread)	

Origin / Declaration

Baked goods: Switzerland, with the exception of focaccia: Italy, blini: France, profiteroles: Netherlands
Meat (beef, veal, pork, chicken): Switzerland
Perch: Germany, wild catch / Pike perch: Sweden, wild catch / Char: Iceland, aquaculture
Salmon: Switzerland, farmed / Smoked salmon: MSC Red Sockeye, wild catch
Salmon trout & smoked trout: Switzerland, farmed / Tuna: FAO 51, wild catch
Prawns: Vietnam, aquaculture

Page 11/13

All prices in CHF incl. VAT.
Price adjustments are subject to change.
Price level February 2026.

 vegetarian  vegetarian options available  vegan  vegan options available

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Rental & Services

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Chair cover rental

Including fitting and cleaning	per item	CHF 10.00
Delivery costs flat rate		CHF 165.00

Table Rental

Round table seating for 8 people	per table	CHF 38.00
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Technical equipment

On request

Additional time

Additional time on Friday and Saturday is possible if it varies from our general opening hours: night surcharge of CHF 180.00 after midnight until 3 a.m. at the latest; surcharge per hour or part of an hour.

Cakeage fee CHF 5.00

If you would like to bring your own cake, we will provide the table setting and charge a cakeage fee per person. This fee does not apply if you place an order for a dessert buffet.

General Terms and Conditions

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1. Agreement

Based on the information provided by the customer, Erlebnis Rheinfall will prepare a detailed offer for the desired event. This offer is non-binding for both parties.

After possible adjustments, Erlebnis Rheinfall confirms the order in writing by means of an order confirmation. The agreement is concluded as soon as the customer signs the order confirmation and returns it to Erlebnis Rheinfall.

If Erlebnis Rheinfall has reason to believe that the event could jeopardize the smooth operation, safety or reputation of the company, it is entitled to cancel the event without compensation.

Newspaper advertisements and other advertising measures that draw attention to events on the premises of Erlebnis Rheinfall generally require prior written consent. In the case of publications without consent, Erlebnis Rheinfall reserves the right to cancel the event without compensation.

2. Detailed information

To ensure an unforgettable experience at the Rhine Falls, we ask you to provide us with detailed information on the choice of menu and drinks, seating arrangements, timings, decorations and external equipment at least 14 days before your event.

We require the final number of participants 7 days in advance, as all goods are ordered individually for your event and freshly prepared at the Rhine Falls Experience. The registered number of people is binding and will be charged accordingly. If there are more guests than stated, the organizer is responsible.

3. Reduction in the number of guests

Please inform us as soon as possible of any large reduction in the planned number of guests.

If the agreed number of guests is reduced by 30% or more, CHF 30.00 per canceled guest will be charged 7 to 21 days before the event. The rooms can be changed to accommodate the new number of guests.

4. Deliveries and collection

Material for the events can be delivered and collected without authorization from Monday to Sunday between 09.00 – 11.00 a.m. by prior arrangement.

5. Prices

Our prices include service and VAT (8.1%). Erlebnis Rheinfall reserves the right to make minor changes to its services in the event of short-term changes to the market offer, for example due to a lack of goods or significantly increased prices. The interests and wishes of the customers will be taken into account and an equivalent order fulfillment will be offered.

6. Tap fee

For wines, champagne and spirits brought in by the customer, we charge the following tapping fee:

- White wine 75 cl bottles CHF 35.00
- Red wine 75 cl bottles CHF 35.00
- Magnum bottles of red & white wine CHF 70.00
- Champagne 75 cl bottles CHF 40.00
- Spirits 70 cl bottles CHF 80.00

7. Terms of payment

The invoice for the event must be paid within 30 days of the invoice date.

8. Cancellations

Cancellations must be communicated to Erlebnis Rheinfall as early as possible and in writing. They will be invoiced on the basis of the agreed total service as follows:

- 60 – 40 days before the event: 25%
- 39 – 20 days before the event: 50%
- 19 – 10 days before the event: 75%
- 9 – 0 days before the event: 100%

If no services have been agreed, we will charge the percentages listed above, for aperitifs on the basis of CHF 30.00 per person and for banquets on the basis of CHF 80.00 per person.

Special services that are useless or have already been arranged as a result of the cancellation must be paid for in any case (including the resulting costs).