



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

BANQUET DOCUMENTATION

THE SPECIAL SETTING FOR YOUR EVENT





SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

APERITIFS



APERITIFS-PACKAGES

Aperitifs: Minimum of 10 people required for all aperitifs

Package:

Prices per person for 2 hours. Each additional hour: CHF 10.00 per person.

	per person
The Classic Package 1	
Chips nuts	CHF 19.00
Puff pastry Grissini breadsticks	
Ham croissant & cheese pastry	
The Mediterranean Package 2	
Olives Parmesan cubes	CHF 25.00
Puff pastry Grissini breadsticks	
Tomato-mozzarella skewers cured ham	
The Unique Package 3	
Seasonal shot	CHF 37.00
Tomato-mozzarella skewers	
Wraps filled with salmon chicken raw ham vegetables	
Puff pastry Grissini breadsticks	
Plums wrapped in bacon	
Mini tarte flambée with bacon & onions	
Baked prawns & mango chutney	
Falafel with hummus	
The Exclusive Package 4 - these items are only available as part of a package	
Tartlets of ratatouille & goat's cheese	CHF 65.00
Sprinz cheese cubes with mango chutney & balsamic vinegar	
Baked celery cubes on truffled potato cream	
Millefeuille of sponge cake with tapenade	
Roast beef & Waldorf salad	
Cucumber-ginger salad with prawns & Red Thai	
Mini burger coleslaw brioche	
Pulled salmon lentils lime	



APERITIF-INDIVIDUAL

Aperitif individual: Minimum of 10 people required for all aperitifs

Create your individual appetizers for your aperitif.

			per person
Green & black olives marinated	mini bowl	CHF	3.00
Parmesan cubes	mini bowl	CHF	3.50
Chips nuts (vegan)	mini bowl	CHF	7.50
Minimum order 5 pieces:			
Seasonal shot	shot-glass	CHF	3.00
Tomato-mozzarella skewers	2 pieces	CHF	3.50
Puff pastry Grissini breadsticks	portion	CHF	4.00
Cheese pastry	2 pieces	CHF	4.50
Falafel with hummus (vegan)	3 pieces	CHF	4.00
Aperitif cheese (Jumi-cheese) on fruit bread	portion	CHF	3.50
Raw ham & Bauernschübli sausage	portion	CHF	5.00
Mini tarte flambée	2 pieces	CHF	4.00
Ham croissant	2 pieces	CHF	4.00
Satay skewers & peanut dip	2 pieces	CHF	4.00
Plums wrapped in bacon	2 pieces	CHF	4.00
Tramezzino beef tartare & truffle	portion	CHF	3.50
Tramezzino cream cheese & smoked salmon	portion	CHF	3.50
Baked prawns & mango chutney	2 pieces	CHF	5.00
Wraps filled with salmon chicken raw ham vegetables	3 pieces	CHF	5.00
Vegan options			
Vegetable tartare in a cone	1 piece	CHF	4.00
Cheesy pastry roasted onion dip	1 piece	CHF	3.50
Baked falafel & hummus	3 pieces	CHF	4.00
Vegetable sticks dip	5 portions	CHF	10.50
Chips nuts Zweifel "Vaya Beans" roots hummus	5 portions	CHF	10.50

APERITIF-DESSERT

Aperitif dessert & patisserie: Minimum of 10 people required for all aperitif desserts.

Crown your aperitif with something sweet.

			per person
Minimum order 5 pieces:			
Brownie-bites	1 piece	CHF	2.50
Panna cotta praline in a spoon	1 piece	CHF	2.50
Chocolate mousse in a cone	1 piece	CHF	2.50
Fruit salad in a glass jar	1 glass	CHF	5.00
Aperitif crème brûlée	1 piece	CHF	2.50
Petit fours on a tiered stand	3 pieces	CHF	5.50



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

MENUS



SEASONAL MENUS

3- and 4-Course

Minimum of 10 people required for all set menu

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. **All guests are required to choose the same menu.**

Additional serving

Please note that additional portions are not included in the menu price. We would be happy to quote for an additional serving.

SPRING | March to May

3-Course Menu CHF 89.00 | 4-Course Menu CHF 98.00

Lettuce | Feta cheese | tarragon | rhubarb

Wild garlic soup | croutons

Veal aitchbone | roasted medium | Sherry | herbs | morel risotto

Lemon tart | rhubarb | strawberry sorbet

SUMMER | June to August

3-Course Menu CHF 89.00 | 4-Course Menu CHF 98.00

Millefeuille of sponge cake | salmon tartare | three kinds of tapenade | dill oil

Tomato gazpacho | basil sorbet

Roasted ribeye of beef | seasonal vegetables | edamame-chanterelle risotto

Strawberry-Prosecco soup | quark mousse | almond pastry

AUTUMN | September to November

3-Course Menu CHF 94.00 | 4-Course Menu CHF 105.00

Lamb's lettuce | egg | bacon | potato dressing

Pumpkin-orange soup | caramelised pumpkin seeds

Saddle of venison | cranberry jus | red cabbage | homemade spaetzle

Chestnut mousse | Port Wine figs | sour cream ice cream

WINTER | December to February

3-Course Menu CHF 94.00 | 4-Gang-Menu CHF 105.00

Sliced venison salami | chutney | apple bread | salad

Onion soup | root vegetables | Raclette | brioche

Roasted fillet of beef | seasonal vegetables | truffled mashed potatoes

Lukewarm apple tart | caramel sauce | vanilla ice cream



SCHLOSS LAUFEN MENUS

all year round

Minimum of 10 people required for all set menu

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. **All guests are required to choose the same menu.**

Additional serving

Please note that additional portions are not included in the menu price. We would be happy to quote for an additional serving.

MENU 1 CHF 67.00

Tomato soup CHF 12.00
pesto foam | croutons

Roasted pork medallions CHF 42.00
thyme cream sauce | seasonal vegetables | roasted spaetzle

Elderflower syrup mousse | seasonal fruits CHF 13.00

MENU 2 CHF 74.00

Mixed salad (vegan option available on request) CHF 14.00
lettuce | tomatoes | carrots | cucumbers | coleslaw | corn | dressing

Zurich-style sliced veal CHF 48.00
mushroom cream sauce | butter rösti-potatoes

Zurich Parsonage cake CHF 12.00
vanilla ice cream | whipped cream

MENU 3 CHF 108.00

Colourful leaf salad (vegan option available on request) CHF 12.00
sprouts | roasted seeds | croutons | dressing

Ricotta ravioli & basil (also available as a main course) CHF 22.00
Parmesan | herbs | oven-roasted tomato ragout

Roasted ribeye of beef CHF 58.00
Pinot Noir sauce | seasonal vegetables | potato gratin

Mousse made with white and dark Grand Cru chocolate CHF 16.00
fruits | crumble



SCHLOSS LAUFEN MENUS

all year round

MENU 4 CHF 108.00

Smoked salmon rose CHF 19.00
crème fraîche | Grissini breadsticks | small leaf saladWhite wine soup CHF 12.00
Müller-Thurgau | grapes | creamRoasted fillet of beef CHF 65.00
sauce béarnaise | seasonal vegetables | potato gratin

Crème brûlée | Madagascar-vanille CHF 12.00

MENU 5 CHF 113.00

Caesar Salad CHF 15.00
bacon | egg | ParmesanRoasted giant prawns CHF 25.00
Red Thai | cucumbers | gingerRoasted loin of veal CHF 64.00
morel cream sauce | seasonal vegetables | Pommes DuchesseTiramisu CHF 14.00
garnished with seasonal fruits

MENU 6 CHF 121.00

Beef carpaccio CHF 22.00
with coarse mustard-honey vinaigrette
herb-cress salad | shaved Parmesan | crumble

Linguine-pasta with truffle sauce CHF 29.00

Roasted fillet of pike perch CHF 54.00
Mediterranean pesto | rocket | citrus fruit risottoLukewarm chocolate cake with a liquid filling CHF 16.00
vanilla ice cream | wild berries | caramel



SINGLE DISHES

Vegan | all year round

VEGAN SINGLE DISHES

Vegetable tartare chutney herb salad pickled vegetables	CHF 18.00
Coconut curry foam soup ginger orange	CHF 14.00
Red Thai vegetable curry Basmati rice okara balls coriander	CHF 32.00
Creamy hummus cauliflower pomegranate seeds herb salad	CHF 32.00
Fruit carpaccio seasonal sorbet	CHF 14.00
Banoffee pie bananas caramel nut cream	CHF 14.00
Chocolate flan mango salty peanut crunch coconut milk	CHF 14.00



DESSERT- AND CAKEBUFFET

Our recommendation:

3 to 5 pieces per person

Minimum order 5 pieces per dessert per piece CHF 5.00

Available selection:

Fruit salad	Caramel cream
Brownie cubes	Petit fours on a tiered stand
Panna cotta	Mousse au chocolat
Crème brûlée	Cheesecake cubes

Cakebuffet per piece CHF 7.50
seasonal and classical cakes

MIDNIGHT SNACK

Small midnight platter: Bauernschübli sausage | beef patties | cured bacon | various hard cheeses | Brie | garnished with grapes tomatoes | pickled gherkins | mustard | Grissini breadsticks | baguette | butter 100g CHF 21.50

“Weisswürste”, white sausage | sweet mustard | pretzel per pair CHF 11.00

Goulash soup in a soup pot | “Bürli”, bread roll | for 15 or more people per person CHF 9.00

Hot Dog | mustard | ketchup | mayonnaise | pickled gherkins | roasted onions per Hot Dog CHF 9.50

“Wienerli”, Wiener sausage | potato salad | “Bürli”, bread roll per pair CHF 9.50

Mini-Sandwich | Brie | “Mostbröckli”, dried beef | ham per piece CHF 4.00

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 45.00
Spirits – per bottle (0.75 l)	CHF 90.00



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

RENTAL & SERVICES



SERVICES

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

FURNITURE RENTAL

Rattan lounge furniture (consisting of a 2-seater sofa, 1 armchair, 1 table)	Set	CHF	80.00
Each			
Red carpet for outdoor area (not in damp weather)			
Short (2 m x 10 m)		CHF	150.00
Long (2 m x 15 m)		CHF	250.00
Stage, 7.5 m ²		CHF	250.00

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	15.00	

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)	CHF	60.00
with screen		
Sony projector with laser light source, 5000 lumen and WUXGA resolution	CHF	400.00
LED floor spotlight	piece	CHF 25.00
In-house technical support during the event on request	per hour	CHF 120.00

MISCELLANEOUS

Licence after 00:00 until 04:00 at the latest, lump sum	CHF	250.00
Employees after 00:00, per employee, per hour, according to time spent	CHF	60.00
Event management after 00:00, according to time spent	CHF	70.00
Setting up the bar (waived as of CHF 600.00 bar sales)	CHF	150.00



ROOM CAPACITIES

Rooms	Size in m ²	Round	Banquet tables standing	Reception
Bleuler Hall	80	–	44	70
Castello	120	70	80	100
Round Tower	25	15	–	–
Laufen Stube	18	–	14	20
Inner Courtyard	120	–	–	80
Knights' Hall 1	120	56	92	100
Knights' Hall 2	120	56	92	100
Knights' Hall 1+2	240	150	192	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)	



ADDITIONAL ACTIVITIES

CASTLE WINE CELLAR

Wine tasting in the Castle wine cellar with expert guidance
For 6 to 20 people
Duration approx. 45 minutes
CHF 29.00 per person
Different packages (duration and number of wines)

RIDE TO THE ROCKS

Boat trip to the rocks at the Rhine Falls
Duration approx. 1 hour

Price on request (1 May to 30 September, daily; other months by arrangement)

ACTION AND FRESH AIR

Walk to the Neuhausen rope park
Parcours through the rope park, tailored to the client's requirements
Duration approx. 3 hours

Price on request

SMILESTONES

Rheinfall Miniature World
Companies and groups have the opportunity to book a guided tour of the site –
even outside opening hours.
Duration: approximately 1 h 30 mins

Price on request

RHYALITY IMMERSIVE ART HALL

In the shows you will enjoy a journey through
fantastic visual worlds. A new kind of experience
of moving images.

Price on request



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

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. If the client fails to meet this deadline, the Castle reserves the right to charge the client default interest at a rate of 5% p.a. plus dunning fees of CHF 50.00. 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 headoffice/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.