

Room hire

We charge the following room hires for our banqueting rooms:

- Reithalle CHF 500.00
Including technical equipment (beamer, audio boxes for background music, two microphones)
- Restaurant Arcade and Artis excluding technical equipment CHF 500.00
- Wine cellar for banquets CHF 5'000.00
Including set-up with round tables up to 60 people, chair covers,
5-armed candle holders (90cm tall) and heating of the cellar
- Wine cellar for parties (9.00 pm - 2.00 am) CHF 2'500.00
Including standing tables and heating of the cellar

Minimum consumptions

Following minimum consumptions apply in our banqueting facilities

- Reithalle* CHF 13'000.00
- Restaurant Arcade/Artis* CHF 6'000.00
- Wine cellar for banquets* CHF 9'000.00
- Wine cellar for parties** CHF 4'000.00

* This includes the dinner menu as well as the drinks during the event. In case of non-achievement of this minimum consumption the difference will be charged.

** This includes the drink and food consumptions in the wine cellar (dessert buffet, midnight snacks). In case of non-achievement of this minimum consumption the difference will be charged.

Extension

For every hour or the part thereof an extension surcharge of CHF 275.00 (more than 100 people CHF 350.00) incurs. Extensions may be applied until 2.00 am and the music may play until that deadline. For events in the Reithalle we offer afterwards the Sattelkammer free of charge.

Aperitifs

For aperitifs in and around the Landhaus we charge a catering surcharge of CHF 8.00 per person, maximum CHF 600.00.

We limit the aperitif time to two hours. If your event lasts longer, we charge CHF 85.00 per staff member and hour or part thereof.

Lunch

We limit the lunch time to two hours. If your event lasts longer, we charge CHF 85.00 per staff member and hour or part thereof.

Menu choice

Please choose a set menu and inform us at last two weeks in advance of your event. We are happy to assist you with special diet requirements e.g. vegetarians or allergic persons.

Feel free to ask us about a test meal. As we have no public restaurant the offer may be reduced and we have to charge the meal costs.

Wine list and spirits

The wine order is guaranteed until 14 days in advance of your event, short-term orders are possible on request. The vintage is subject to alteration. If you bring your own wine we charge a corkage of CHF 45.00 per 7.5 dl bottle and CHF 90.00 for the first spirit bottle (7 dl), for any further bottle CHF 120.00.

Decoration

We are glad to assist you with organizing flower decorations with our partner florist. You may also bring your own decoration on the day of the event. Our tea or straight candles are free of charge.

Chair covers

Our chair covers cost CHF 11.00 per piece (maximal 180 pcs.) and standing table covers CHF 5.00 (maximal 12 pcs.). Cleaning is included in this rate.

Parking

Parking lots are free of charge.

Additional Infrastructure

Additional sound system (2 speaker boxes)	CHF	250.00
Illuminated Bar	CHF	100.00
6 lamp decorations	CHF	900.00
5-armed candle holders (90cm), per piece	CHF	29.00
Effect light (laser, LED-moonflower & UV-effect)	CHF	80.00
Glitter ball	CHF	70.00
LED Spots in the colour of your choice (max. 20 pcs), per piece	CHF	30.00
TV/DVD for children and kid's room	Free of charge	
Separate room for artists / musicians	Free of charge	

We offer two separate rooms per event, e.g. for kids and artists. Any additional one costs CHF 260.00

Hotel rooms

We offer forty modern and comfortable rooms for single or double use. The hotel room for the bridal couple is of course complimentary.

Rates per room including breakfast (9am to 11am) and guaranteed late check-out until 12 noon:

• Single room	CHF	130.00
• Double room	CHF	180.00
• Extra bed	CHF	80.00
• Day use hotel room (8.00 am to 6 pm)	CHF	100.00
• Breakfast buffet for external guests, per person	CHF	28.00

Number of guests

The number of guests registered up to two working days before the event is binding and serves as the minimum-charging basis for meals and hotel rooms.

Liability

The event organizer is liable for the loss and damage caused by employees, supporting staff or event participants. To avoid damage, the use of decoration material and other objects must be agreed upon with Bocken. The event organizer must always ensure that such material is in accordance to fire regulations. In case of strong pollution, e.g. confetti, we may charge an additional cleaning fee.

Confetti / glitter / damage

No decoration can be adjusted to the walls. To avoid misunderstandings on the day of the event all use of decoration materials must be agreed upon with Bocken in advance. Confetti and glitter are completely prohibited indoors and outdoors! The organizer is liable for damage and contamination caused by his guests. We reserve the right to charge above-average cleaning expenses (up to CHF 5'000.- fee for cleaning, disposal etc.).

Fireworks

Open fire, balloon lanterns and all kinds of fireworks (including volcanos and Swedish fire) are forbidden on the whole areal (historic property). Sparklers are not allowed indoors due to security reasons. In disregarding of these general terms we charge an additional fee between CHF 200.- and CHF 2'000.00.

Insurance

Insurance for objects, clothes and material brought to the event is within the event organizers responsibility. Bocken refuses to take any responsibility for theft and damage.

Storage

Decoration material, wine and additional materials may be delivered maximal two days in advance of the event. Please pick it up again by latest two days after the event. For every further day we charge storage costs of CHF 200.00 per day.

Terms of cancellation

In case of a cancellation of definite booked events we charge the following costs of the agreed services:

90 days prior to event	CHF 250.00 administration fee
89 to 60 days prior to event	20 % of the agreed services
59 to 30 days prior to event	30 % of the agreed services
29 to 15 days prior to event	50% of the agreed services
14 to 3 days prior to event	80% of the agreed services
2 days prior to event	100% of the agreed services

Agreed services are understood as 5 dl of the chosen wine per person and the price of the chosen menu. If no menu is fixed and the event is to be cancelled within the above mentioned periods, we assume and charge a menu price including drinks of CHF 130.00 per person. For an aperitif we charge a package of CHF 50.00 (food and drinks) per person.

Hotel rooms

We book a room contingent for your stayover guests if requested. Pre-Arrivals are only possible with a guarantee of 10 hotel rooms. Four weeks before the event the contingent will be released.

Reservation

The contract becomes valid only after the signed reconfirmation of the event organizer. If it's not reconfirmed within 30 days we reserve the right to cancel the reservation.







Terms of payment









Two months before the event 50% of the expected total sum will be stated as advance payment. The final invoice are payable within 10 days from date of invoice without deductions. If you have to cancel the event, prepaid expensed will be refunded after deduction of the administration fee.









Price guarantee

There will be no price alteration from 6 months before the event.

Mini sandwiches	per piece	
Nut French bread with roast beef and mustard cream	CHF	6.00
Nut bread with black forest ham and horseradish dip	CHF	5.50
Ciabatta with chorizo sausage and cream cheese with olives	CHF	5.50
Pretzel-sesame bagel with smoked char and avocado cream	CHF	5.50
Rosmary french bread with grilled vegetables and hummus	CHF	5.00
Twirl bread with Gruyer and grilled zucchini	CHF	5.00

Soups	per piece	
Red sweet pepper soup with sour cream and crostini (cold)	CHF	4.50
  Melon bowl with Serrano ham (cold)	CHF	5.00
 Potato leek soup with graved salmon	CHF	5.00
 Lobster bisque with prawn skewer	CHF	9.00
  Carrot-orange soup with ginger	CHF	4.50

Cold appetizers	per piece	
Deluxe appetizers with roast beef, graved salmon and cheese	CHF	5.50
Wrap with chicken "Caprese style"	CHF	5.00
Home smoked lamb loin with ratatouille salad and mint chili vinaigrette	CHF	9.50
  Trout sashimi with sweet and sour radish and ginger	CHF	6.00
Spanish tortilla with tomato, chervil and sweet pepper dip	CHF	5.50
   Duet of hummus with marinated watercress and pomegranate	CHF	5.00
 Basil panna cotta with scamorza and tomato confit	CHF	6.00
Tartelet with dried tomato and avocado mousse topped with celery straw	CHF	4.50
 Tomato skewer with buffalo mozzarella cheese	CHF	4.50
Parmesan cheese and olives	CHF	7.00
 Assorted puff pastry	CHF	4.50

Warm appetizers	per piece	
  Chicken satay with soy-honey-ginger cream and cropepek	CHF	6.00
Mini burger with cole slaw	CHF	6.50
Spanish croquets with chorizo and lime-pepper dip	CHF	6.00
 Homemade veal balls with mango-curry dip	CHF	6.00
Bao buns with minced meat and peanut coriander sauce	CHF	6.00
Tarte flambée with bacon, leek and cheese (also vegetarian possible)	CHF	5.00
  Beetroot falafel with tzatziki or sweet pepper cream	CHF	5.50
 Spring roll with sweet-sour sauce	CHF	4.50
 Bulgur chickpea pastry with curry sambal sauce	CHF	5.50
 Mini aubergine with tomato mayonnaise and crispy garden rocket	CHF	4.50
Vegetarian pizza with buffalo mozzarella cheese	CHF	5.00



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lactose free



gluten free

We will prepare an adequate alternative for vegetarians and allergy sufferers. Please let us know the number in advance. Prices are subject to alteration and include VAT.

Sweets	per piece	
Coconut cake with pineapple praline	CHF	5.00
Lemon cupcake with blueberry topping	CHF	4.50
 Chocolate mousse with apricot-thyme jelly	CHF	5.00
   Fruit skewer	CHF	4.00
Mocca Brownie	CHF	3.50

Aperitif packages per person

House Aperitif CHF 14.00

Appetizers from our daily offer (3 pieces per person)

Viva Italia (minimum 20 people) CHF 39.00

- cold: Vitello tonnato "Bocken style"
 Tomato skewer with buffalo mozzarella cheese
 Grissini with San Pietro ham
 Crostini with tomato and basil
- warm: Focaccia with mortadella and artichoke
 Potato gnocchi with herb sauce and grilled mushrooms
 Mini pizza "Margherita"

Bocken Aperitif (minimum 40 people) CHF 48.00

- cold: Stuffed corn poulard with mushrooms on pickled vegetables
 Tuna fillet in sesame with chili-papaya salad
 Beef carpaccio with pesto mousse
 Wrap with mediterranean vegetables
- warm: Beef satay skewer with pineapple chutney
 Baked trout fillet on potato and cucumber salad
 Asian Bowl with Planted.Pork and sweet potato chip
 Homemade ham pastry with chive crème fraiche

Aperitif riche packages per person

40 people and more

Bocken Cocktail I CHF 53.00

- cold: Trilogy on toast: smoked salmon trout, chicken madras and hummus
 Smoked trout tartare with rye bread
 Roast beef on onion-bacon French bread
 Octopus roulade with marinated seaweed and chimichurri sauce
- warm: Pretzel with Bavarian veal sausage and sweet mustard
 Crispy chicken strips with sour cream-seed oil emulsion
 Cappelletti with taleggio in sage butter
 Sbrinz quiche with chervil cream
- sweet: Carrot cupcake with honey-cream cheese topping
 Berry panna cotta



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Bocken Cocktail II

CHF 63.00

- cold: Duet of smoked salmon with wasabi pearls
Cabbage stuffed with rabbit saddle and saffron-parsley mousse
Beef tartare ravioli with mustard cream
Cauliflower panna cotta with mushroom jelly and sweet potato chip
- warm: Roasted beef steak with herbal butter and mashed potatoes
Homemade casarecce with sautéed mushrooms and parmesan chip
Gilthead seabream in a panko coat with curry-sugar pea risotto
- sweet: Berry tartlet
Raspberry mousse with pistachio cake
Mocca brownie

Origin of meat- and fish

Beef	Switzerland / Brazil / US
Veal	Switzerland
Lamb	Switzerland/ Australia / New Zealand
Pork	Switzerland
Rabbit	Switzerland
Chicken	Switzerland
Gitthead Seabream	Greece, breed
Trout	Switzerland / Estonia, breed
Salmon	Norway / Scotland, breed
Tiger prawns	Vietnam / Thailand, breed
Tuna	Pacific Ocean, captured in the wild
Salmon trout	Norway / Switzerland



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Starters

	Caesar Salat with bacon croutons and parmesan cheese	CHF	22.00
	Lamb's lettuce with minced egg and croutons	CHF	16.00
 	Leaf salad with fresh cress and sautéed tiger prawns	CHF	19.00
	Tuna terrine with wasabi-dill topping and crispy beetroot	CHF	21.00
	Duet of home smoked salmon (piece & mousse) with pea	CHF	24.00
 	Home smoked salmon in an octopus coat with avocado-mango-chili tartare	CHF	22.00
	Vegetable carpaccio with saffron dressing, cucumber-sour cream tartare and grissini	CHF	18.00
  	Rice roll filled with quinoa, kohlrabi and basil vinaigrette	CHF	18.00
	Poached egg on beef tartare with herbal salad and crispy raw ham	CHF	22.00


Soups

	Clear beef soup with semolina dumplings and fried spring onion	CHF	15.00
	Prosecco foam soup with puff pastry	CHF	15.00
	Coconut lemongrass soup with spring roll and fried glass noodles	CHF	16.00
	French onion soup with baked potato and cheese balls	CHF	16.00
	White tomato cream soup with sautéed tiger prawn and basil oil	CHF	19.00
  	Tomato essence with smoked tofu, roasted pine nuts and basil	CHF	15.00

Warm starters and fish dishes

	as starter	as main course	
	Baked poulard tart with sugar pea-lentil stew and grilled eggplant	CHF 22.00	CHF 46.00
	Sautéed fillet of sea bass with olive crust and saffron sauce Crêpe roll with onion and leek	CHF 23.00	CHF 49.00
	Cod cheek with chive sauce Baked risotto taleggio balls and glazed mini carrots	CHF 26.00	CHF 49.00

Main courses

	Roasted corn poulard stuffed with mushrooms and truffle sauce Sugar peas with diced sweet peppers and potato dough noodles	CHF	46.00
	Sauteed rabbit leg with garden rocket Risotto with olives and dried tomatoes	CHF	51.00
	Roasted fillet of beef and oxtail ragout Mashed celery on potato flan and seasonal vegetables	CHF	48.00
	Medium sautéed roast beef with Madeira shallots Polenta pastry and market vegetables	CHF	51.00
	Fillet of beef "à la Bocken" with spinach-rosemary cover and grilled zucchini Potato mousse and pommes macaire	CHF	55.00
	Duet of veal steak and calf's milk-vegetable stew Spinach strudel and mini zucchini	CHF	57.00
	Sauteed fillet of veal in a raw ham coat with bearnaise sauce Tomato gersotto and vegetables	CHF	57.00



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Vegetarian main courses

	Homemade hummus strudel with leek and soy sauce Steamed pak choi	CHF	37.00
	Mushroom risotto with mascarpone, nuts and chopped Sbrinz cheese Marinated garden rocket	CHF	33.00
	Lasagnette of eggplant with tomato coulis Buffalo mozzarella and sautéed sweet pepper	CHF	35.00
	Gruyère-capelletti with chives sauce King oyster mushrooms and beet root spaghetti	CHF	34.00
  	Ratatouille ravioli with dried tomato pesto Glazed mini carrot and crispy garden rocket	CHF	34.00
	Quinoa-chickpea medallions with vegetable ragout Chives-crème fraîche and plantain chips	CHF	36.00
	Eggplant cordon bleu filled with mediterranean cheese Sweet corn ragout with herbs, herb mousseline and glazed mini carrots	CHF	36.00

Dessert

	Duet of light and dark coffee with pineapple carpaccio	CHF	17.00
	Mango-passion fruit mousse with homemade coconut praline	CHF	18.00
	Trilogy of apple (mousse, strudel, sorbet)	CHF	18.00
	White chocolate mousse with raspberry core	CHF	17.00
	Peanut-caramel dream with yoghurt ice-cream	CHF	17.00
  	Nut cake of piemont with lemon sorbet	CHF	16.00
  	Diced coconut with strawberry-banana ice cream	CHF	16.00

Cheese





Cheese platter "Zurich" style with a regional cheese selection Fruit bread, fig mustard and butter	CHF	18.00
Cheese platter with Gruyère, Mutschli, Tête de Moine Pear bread, fig mustard and butter	CHF	18.00

Origin of meat- and fish

Beef	CH / Ireland / US
Veal	Switzerland
Rabbit	Switzerland
Pork	Switzerland
Poulard	France
Chicken	Switzerland
Salmon	Norw. / Scot., breed
Tiger prawns	Viet. / Thai., breed
Tuna	Pacific, wild captured
Cod	Iceland
Sea bass	Turkey, breed
Octopus	Spain / Marokko



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Prices are subject to alteration and include VAT.

Menu I		CHF	85.00
	Sautéed scallop with pea risotto Grilled young onions and blue potato chip ● ● ●	CHF	21.00
	Roasted guinea fowl breast filled with king oysters Wild garlic noodles and filled mini sweet peppers ● ● ●	CHF	47.00
	Duet of pear	CHF	17.00
Menu II		CHF	87.00
	Octopus-Carpaccio with char tartare and balsamic vinaigrette ● ● ●	CHF	17.00
	Sautéed lamb rump with morel sauce Herb potato strudel and asparagus ● ● ●	CHF	54.00
	Lemon panna cotta with mint pesto and chocolate pastry	CHF	16.00
Menu III		CHF	101.00
	Spinach cream soup with sautéed king prawns ● ● ●	CHF	14.00
	Catfish fillet with egg coating Potato-cucumber salad with seed oil emulsion ● ● ●	CHF	20.00
	Roasted boiled beef with creamy root vegetables Pesto dumplings ● ● ●	CHF	51.00
	Rhubarb tartlet with strawberry-balsamic sorbet and white chocolate pastry	CHF	16.00



Summer

Bocken:

Menu I		CHF	80.00
White tomato cream soup with lemon oil		CHF	16.00
Baked risotto balls with feta			
● ● ●			
 	Roasted saddle of suckling pig	CHF	48.00
New fried potatoes and summer vegetables			
● ● ●			
	Valais apricot panna cotta with currant sorbet	CHF	16.00
Menu II		CHF	91.00
	Cold pea and sour cream soup with smoked salmon	CHF	17.00
● ● ●			
	Grilled fillet of beef with Cognac sauce	CHF	57.00
Sweet potato mash, sautéed chanterelle and stuffed mini pâtisson			
● ● ●			
	Melon mousse with sesame brittle and lime-mint sorbet	CHF	17.00
Menu III		CHF	116.00
	Melon with garden rocket, Sbrinz and serrano ham	CHF	19.00
Strawberry-green pepper dressing			
● ● ●			
	Sautéed monkfish with soy sauce	CHF	23.00
Sepia noodles and fresh chervil			
● ● ●			
	Sautéed fillet of veal in a raw ham coat with bernaise sauce	CHF	57.00
Tomato gersotto and vegetables			
● ● ●			
	Whiskey-peach variation with ginger-chocolate ice-cream	CHF	17.00



Menu I		CHF	86.00
	Tataki of venison with mushrooms and cranberry	CHF	24.00
	● ● ●		
	Saddle of wild boar with boletus	CHF	46.00
	Potato-leek quiche and pumpkin		
	● ● ●		
	Orangen-curd tarte with honey-almond cream	CHF	16.00
Menu II		CHF	88.00
	Parsnip cream soup with wild boar tartare	CHF	16.00
	● ● ●		
	Venison escalope with cranberry sauce	CHF	57.00
	Hazelnut spaetzle and Brussels sprouts		
	● ● ●		
	Duet of chestnut and fig	CHF	15.00
Menu III		CHF	104.00
	Smoked duck in a celery coat with fig cream and orange chutney	CHF	21.00
	● ● ●		
	Pumpkin cream soup with roasted pumpkin seeds	CHF	15.00
	● ● ●		
	Medium sautéed saddle of deer with cassis jus	CHF	52.00
	Pommes dauphine and apple red cabbage		
	● ● ●		
	Red cider roll with grapes and white chocolate sauce with chili	CHF	16.00



Winter

Bocken:

Menu I		CHF	90.00
Black salsify soup with sautéed char and herbs		CHF	17.00
● ● ●			
	Fillet of beef with mulled wine sauce	CHF	55.00
	Risotto with walnuts and winter vegetables		
● ● ●			
	Trilogy of apple	CHF	18.00
Menu II		CHF	86.00
	Tuna-parsnip roll with beetroot carpaccio and crispy courgettes	CHF	21.00
● ● ●			
	Sautéed breast of guinea fowl with cranberry sauce	CHF	49.00
	Celery-thyme strudel and steamed apple red cabbage		
● ● ●			
	Filled tangerine pastry and chocolate-cinnamon éclair	CHF	16.00
Menu III		CHF	105.00
 	Lamb's lettuce with caramelized walnuts and pomegranate seeds	CHF	16.00
● ● ●			
	Saltimbocca of pike-perch with curry gersotto and coppa ham	CHF	22.00
● ● ●			
	Roasted beef steak with parsnip jus and celery	CHF	51.00
	Duchess potatoes and preserved black salsify		
● ● ●			
	Dried pear-walnut strudel with vanilla mousse and apple chip	CHF	16.00



Origin of meat- and fish

Beef	CH / US / Irland
Veal	Switzerland
Lamb	CH/ AUS / NZ
Duck	France
Pork	Switzerland
Suckling pig	Switzerland
Guinea fowl	France
Game	Switzerland / Austria
Salmon	Norway / Scot.,breed
Monkfish	Atlantic Ocean
Catfish	Switzerland
Char	Switzerland / Island, breed
Pike-perch	Switzerland / Estonia
Thuna	Pacific Ocean, captured in the wild
Scallop	USA
Octopus	Spain / Marokko
Tiger prawns	Vietnam / Thai, breed

Barbecue Buffet

Bocken:

Buffet I (minimum 20 people)

CHF 68.00

Mixed leaf salad with various dressings and garnishes
Cucumber salad with dill, tomato-mozzarella salad

● ● ●

Spare ribs with honey marinade and barbecue sauce
Chicken wings, veal sausage and cervelat

Baked potatoes with sour cream

Grilled vegetables (eggplants and zucchini)

Cocktail sauce, herb curd dip

● ● ●

Strawberry-yoghurt mousse and Sacher cube

Buffet II (minimum 20 people)

CHF 95.00

Mixed leaf salad with various dressings and garnishes
Cucumber salad with dill, tomato-mozzarella salad, Sweet corn salad with sweet pepper

● ● ●

Marinated beef, chicken wings, pork steak
Veal sausage, grill cheese sausage, vegetables-tofu skewer

Baked potato with sour cream, garlic-herbal bread

Grilled vegetables (young onions, sweet pepper and eggplants)

● ● ●

Mango mousse, brownies, fruit skewer

Barbecue Buffet

Bocken:

Buffet III (minimum 50 people)

CHF 130.00

Ensalada rusa (Argentine potato salad)
Tomato-sweet corn salad with green chili
Mixed leaf salads with a choice of dressings and garnishes
Pickled gilthead with marinated zucchini
BBQ roast beef with whiskey sauce

Minestrone



From the "Cactus jack"

Chicken legs with beer marinade
Argentina fillet of beef
Spare ribs with honey marinade and BBQ sauce
Lamb racks with tomato-basil sauce

From the barbecue

King snapper in lime marinade with cucumber-sambal Oelek dip
BBQ shrimp
Baked potato with sour cream and chives
Garlic-herbal bread, Herbal rice
Sweet corn stew, grilled vegetables (sweet corn, sweet pepper and eggplants)



Cumquat-chocolate patisserie
Peach mousse
Yoghurt-berry cream
Assortment of fresh fruits

Origin of meat- and fish

Beef	CH / Brazil / US
Veal	Switzerland
Lamb	CH/ AUS / NZ
Pork	Switzerland
Chicken	Switzerland
Gilthead	Greece, breed
Kind Snapper	Pac. Ocean, wild caught

Dessert buffet

Bocken:

Dessert packages	per person	
Dessert buffet I	CHF	21.00
<ul style="list-style-type: none"> ■ Toblerone chocolate mousse ■ Mini cream slice ■ Caramel flan ■ Fresh fruit salad ■ Various sorts ice-cream (in shot glasses) 		
Dessert buffet II	CHF	28.00
<ul style="list-style-type: none"> ■ Light and dark chocolate mousse ■ Panna Cotta with raspberry sauce ■ Carrot cupcake with honey-cream cheese topping ■ Yoghurt-berry cream ■ Freshly sliced fruits ■ Cheese assortment with fruit bread 		
Dessert buffet III	CHF	42.00
<ul style="list-style-type: none"> ■ Light and dark chocolate mousse ■ Mango cream ■ Fried apple tartlet with vanilla sauce ■ Various sorts ice-cream (in shot glasses) ■ Chocolate fountain with fruit skewers and pastry ■ Freshly sliced fruits ■ Cheese assortment with fig mustard and pear bread 		
Single components	per Portion	
Fresh fruit salad	CHF	5.00
Freshly sliced fruits	CHF	5.00
Tiramisu	CHF	4.50
Chocolate mousse (light and / or dark)	CHF	4.50
Duet of Toblerone mousse	CHF	4.50
Fruit cream with brittle (seasonal e.g. orange, mango, raspberry etc.)	CHF	4.50
Raspberry- or peach mousse with chocolate decoration	CHF	4.50
Lemon mousse with mint	CHF	4.50
Yoghurt-berry cream	CHF	4.50
Mini cream slice	CHF	4.50
Fried apple tartlet with vanilla sauce	CHF	5.00
Homemade apple strudel with vanilla sauce	CHF	5.00
Nougat-walnut patisserie	CHF	4.00
Carrot cupcake with honey-cream cheese topping	CHF	4.50
Caramel flan	CHF	4.50
Crème brûlée	CHF	4.50
Panna Cotta with seasonal fruit sauce (e.g. raspberry, mango, etc.)	CHF	4.00
Swiss cheese platter assortment with pear bread	CHF	5.00
Italian cheese platter with Taleggio, Pecorino, Gorgonzola und Asiago	CHF	6.50
Various sorts ice-cream (e.g. stracciatella, coffee, strawberry)	CHF	3.00
Chocolate fountain with fruit skewers and pastry	26 to 49 people	CHF 15.00
Prices per person	50 people and more	CHF 10.00

Kids menu

Bocken:

Not every child appreciates a full wedding menu. Our kitchen team knows exactly what makes little hearts beat faster and has already put together some alternatives.

Startes

Mixed kids salad	CHF	8.00
Vegetable sticks with dip sauce	CHF	10.00

Main course

Penne with tomato sauce	CHF	14.00
Nuggets (chicken) with french fries and saisonal vegetable	CHF	14.00
Breaded escalope (veal) with french fries and saisonal vegetable	CHF	17.00
Sausages with french fries and saisonal vegetable	CHF	10.00

Dessert

Ice Cream (chocolate, vanilla, strewberry)	CHF	3.50
Chocolate mousse	CHF	8.00

Midnight snack

The wedding party is in full swing and the guests are celebrating wildly. But at some point, hunger starts to set in. A midnight snack is just the thing for your wedding party.

Fort he late appetite from 24 hrs

Sausages with bread and mustard	CHF	8.00
White sausage with sweet mustard and brezel	CHF	10.00
Goulasch with bread	CHF	12.00
Chili con / sin Carne with bread	CHF	12.00
Barley soup with bread	CHF	12.00
Vesper-Platter	CHF	15.00
Salami, Ham, Mostbröckli		
2 varieties cheese from the region		

Sparkling wine & Champagne

Prosecco		CHF
«Jeio» Prosecco extra Dry Grape: Glera	Tenuta Bisol Valdobbiadene	53.00
Secco "sparkling wine" alcohol free		CHF
Zerozzante Grape: Bacchus	Raumland Hessen. Germany	51.00
Moscato		CHF
Moscato d'Asti DOCG Vigna Senza Nome	Braida	54.00
Champagner		CHF
Laurent-Perrier Champagner Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Laurent Perrier Reims	88.00
Nicolas Feuillatte Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Nicolas Feuillatte Reims	68.00

White wine

Switzerland		CHF
Truttiker Pinot Blanc AOC Grape: Pinot Blanc	Rebgut Familie Zahner Zurich wine country, 7 dl	65.00
Féchy AOC Grape: Petite Chasselas	Raymond Paccot Waadt, 7 dl	53.00
Fläscher Sauvignon Blanc Grape: Sauvignon Blanc	Weingut Hansruedi Adank Graubünden	69.00
Prà Bianco Grapes: Chardonnay, Pinot Noir, Sauvignon Blanc	Guido Brivio Ticino	55.00
Merlot Bianco Rovere Grape: Merlot	Guido Brivio Ticino	71.00
Pinot Blanc du Valais AOC Grape: Pinot Blanc	Adrian & Diego Mathier Wallis	58.00
Petite Arvine Les Pyramides Grape: Petite Arvine	Adrian & Diego Mathier Wallis	64.00
Austria		CHF
Grüner Veltliner Grape: Grüner Veltliner	Schloss Gobelsburg Kamptal	54.00
Schwarz Weiss Grape: Grüner Veltliner	Weingut Schwarz Burgenland	74.00
Italy		CHF
Vermentino Bolgheri Grape: Vermentino	Tenuta Guado al Tasso Tuscany	59.00
Regaleali Bianco IGT Grape: Chardonnay	Regaleali Sicily	49.00
Villa Canlungo Grape: Pinot Grigio	Eugenio Collavini Friaul	54.00
Arneis delle Langhe DOC Grape: Arneis	Langhe, Rocche Costamagna Piemont	59.00

Wine list

Bocken:

France		CHF
Chablis Champs Royaux AOC Grape: Chardonnay	William Fèvre Chablis	68.00
Sancerre Panseillot AC Grape: Sauvignon Blanc	Guillerault/Sebastian Fargette Loire	67.00
Sablet Blanc Grapes: Grenache Blanc, Marsanne, Roussanne, Viognier	Domaine Piaugier Cotes du Rhone	59.00
Spain		CHF
Muga Blanco Grapes: Viura, Garnacha Blanca, Malvasia	Bodegas Muga Rioja	57.00
South Africa		CHF
Sauvignon Blanc Grape: Sauvignon Blanc	Simonsig Stellenbosch	53.00
USA		CHF
Hess Select, Monterey Grape: Chardonnay	Hess Collection Monterey County, Kalifornien	56.00

Red wine

Switzerland		CHF
Stäfner Pinot Noir Grape: Blauburgunder	Weingut Rütihof Lake Zurich	64.00
Maienfelder Pinot Noir Grape: Blauburgunder	Von Salis Maienfeld	61.00
Merlot Baiocco Grape: Merlot	Guido Brivio Ticino	61.00
Merlot Riflessi d'Epoca Grape: Merlot	Guido Brivio Ticino	91.00
Humagne Rouge Grape: Humagne Rouge	Adrian & Diego Mathier Wallis	62.00
Syrah du Valais Grape: Syrah	Adrian & Diego Mathier Nouveau Salquenen, Wallis	68.00
Italy		CHF
Amarone Costasera Grapes: Corvina, Rondinella, Molinara	Masi, Sandro Boscaini Veneto	84.00
Torcicoda Primitivo Grape: Primitivo	Tormaresca Puglia	59.00
Cumaro Cunero Reserva Grape: Montepulciano	Umani Ronchi Marche	67.00
Le Serre Nuove dell'Ornellaia Grapes: Merlot, Cabernet Sauvignon, Petit Verdot	Tenuta dell'Ornellaia Bolgheri	91.00
Guidalberto Grapes: Cabernet Sauvignon, Merlot	Tenuta San Guido Tuscany	81.00
Brunello di Montalcino Pian delle Vigne Grape: Sangiovese	Antinori Toscana	89.00
Il Bruciato Grapes: Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso Tuscany	68.00
La Massa Grapes: Sangiovese, Cabernet Sauvignon, Merlot	La Massa Tuscany	67.00
Sito Moresco Grapes: Nebbiolo, Merlot, Cabernet Sauvignon	Angelo Gaja Piemont	91.00

Wine list

Bocken:

France		CHF
Chateauneuf du Pape Télégramme Grapes: Grenache, Syrah	Domaine La Roquette Gigondas	76.00
Spain		CHF
Enate Crianza Grapes: Tempranillo, Cabernet Sauvignon	Enate Viñedos del Alto Aragon Somontano DO	58.00
Rioja Crianza La Montesa Grapes: Tempranillo, Garnacha, Mazuelo	Bodega Palacios Remondo Rioja	61.00
Figuro 12 Grape: Tempranillo	Garcia Figuro Ribera del Duero	65.00
Celeste Grape: Tempranillo	Pago del Cielo-Familia Torres Ribera del Duero	59.00
Muga Reserva Grapes: Tempranillo, Garnacha	Bodegas Muga Rioja	69.00
Aalto Grape: Tinto Fino (Tempranillo)	Bodegas Aalto Ribera del Duero	91.00
AN/2 Grapes: Callet, Manto Negro, Syrah	An Negra Mallorca	67.00
Portugal		CHF
La Rosa Grapes: Touriga Nacional, Touriga Franca	Quinta de la Rosa Duoro Porto e Duoro	87.00
USA		CHF
Hess Allomi Vineyard Grapes: Cabernet Sauvignon, Syrah, Merlot	The Hess Collection Napa Valley, Kalifornien	81.00
Argentina		CHF
Puro Corte d'Oro Grapes: Malbec, Syrah, Petit Verdot, Cabernet Sauvignon	Ojo de Vino, Dieter Meier Mendoza	72.00

Water & soda

Homemade fruit ice-tea (Bocken style), per liter	CHF	10.00
Mineral water with and without gas, per liter	CHF	10.00
Softdrinks (Coca Cola, Coca Cola Zero, Rivella red), 3.3 dl	CHF	4.90
Thomas Henry Tonic Water 2 dl	CHF	4.90
Red Bull Energy Drink, 2.5 dl	CHF	5.50

Juice

Orange juice, per liter	CHF	12.00
Freshly squeezed orange juice, per liter	CHF	20.00

Cocktails Price per liter

	without alcohol	with alcohol
<u>Hugo</u> <i>Prosecco (with or without alcohol), elderberry sirup, mineral, mint, lime</i>	CHF 50.00	CHF 60.00
<u>Cranberry-Spritz</u> <i>Prosecco / alcoholfree sparkling wine, cranberry juice, mineral, mint, lime</i>	CHF 50.00	CHF 60.00
<u>Lillet-Wild Berry</u> <i>Lillet Blanc, wild berry tonic, fresh berries</i>		CHF 60.00

Beer

Eichhof Braugold draught beer, 3 dl	CHF	5.00
Eichhof Braugold draught beer, 5 dl	CHF	7.50
Appenzeller Quöllfrisch unfiltered beer, 3.3 dl	CHF	6.00
Appenzeller wheat beer, 5 dl	CHF	7.50
Appenzeller Leermond alcoholfree, 3,3 dl	CHF	6.00

Hot drinks

	per portion	
Kaffee Creme, Espresso, Tee	CHF	4.90
Decaffeinated coffee	CHF	4.90
Latte Macchiato	CHF	5.50
Cappuccino	CHF	5.50
Coffee with grappa	CHF	7.50
Hot chocolate	CHF	4.90

Longdrinks / Cocktails

For long drinks we charge prices per bottle. Soft drinks for mixing (for example Coca Cola, Ginger Ale, Bitter Lemon, etc.) are charged at a price per liter of CHF 10.00 (or Red Bull at CHF 5.50 / 2 dl). For Mojito and Caipirinha we charge also CHF 20.00 per bottle for mint, lime and sugar.

Aperitif / Bitter	in Vol.	portion (4cl) in CHF	bottle in CHF
Aperol	11%		70.00
Martini bianco	15%	8.00	70.00
Braulio	21%	8.00	110.00
Averna	32%	8.00	110.00
Ramazzotti	30%	8.00	110.00
Campari	23%	8.00	110.00
Cachaça	38%		120.00

Liqueurs	in Vol.	portion (4cl) in CHF	bottle in CHF
Amaretto	28.0%	8.00	110.00
Baileys Irish Cream	17.0%	8.00	110.00

Sherry	in Vol.	portion (4cl) in CHF	bottle in CHF
Tio Pepe extra dry	15%	8.00	90.00

Port wine	in Vol.	portion (4cl) in CHF	bottle (5dl) in CHF
<u>Quinta de la Rosa, Douro, Portugal</u>			
Porto Old Tawny Ruby	20%	10.00	110.00
Porto Old Tawny 20 years	20%	17.00	180.00

Gin	in Vol.	portion (4cl) in CHF	bottle in CHF
Bombay Sapphire	40%	10.00	120.00
Hendrick's	44%	12.00	180.00
Brockmans	40%	14.00	210.00

Vodka	in Vol.	portion (4cl) in CHF	bottle in CHF
Absolut	40%	10.00	120.00

Rum	in Vol.	portion (4cl) in CHF	bottle in CHF
Bacardi white	37%	10.00	110.00
Havana Club 7 años	40%	10.00	140.00
Diplomatico Reserva Exclusiva	40%	14.00	210.00
Zacapa 23 años Solero	40%	16.00	210.00
El Dorado 21 years	40%	23.00	350.00
Diplomatico Ambassador	40%	27.00	480.00

Whisky	in Vol.	portion (4cl) in CHF	bottle in CHF
Bourbon/Rye			
Buffalo Trace	40%	10.00	150.00
Jack Daniel's	40%	10.00	120.00
Knob Creek	50%	12.00	280.00
Nikka Coffey Grain	45%	16.00	250.00

Swiss			
Säntis Malt Himmelberg	40%	14.00	(5 dl) 180.00

Spirits

Bocken:

Whisky	in Vol.	portion (4cl) in CHF	bottle in CHF
Scotch			
Ballantines	40%		120.00
Single Malt			
Oban 14 years	43%	14.00	250.00
Auchentoshan Three Woods	43%	16.00	280.00
MacAllan Amber 1824	40%	18.00	320.00
Lagavulin 16 years	43%	16.00	280.00
Ardbeg Uigedail Single Mals Islay	54.0%	18.00	320.00
Fruit spirits			
Williamine Morand	43%	10.00	160.00
Kirsch "Rote Lauber" Humbel	43%	10.00	(5 dl) 160.00
Grappa			
Brunello, Paesanella	41%	10.00	(5 dl) 120.00
"Il Merlot", Monovitigno, Nonino	41%	12.00	180.00
Tignanello, Toskana	42%	13.00	(5 dl) 210.00
Ornellaia, Toskana	42%	14.00	(5 dl) 250.00
Riserva "dei Cent'anni", Nonino	45%	24.00	590.00
Cognac			
Remy VSOP	40%	10.00	180.00
Davidoff VSOP	40%	14.00	300.00
Remy XO	40%	22.00	510.00