

**KRAFFT
BASEL.**

CELEBRATE AT KRAFFT



Rheingasse 12, 4058 Basel
T +41 61 690 91 30, F +41 61 690 91 31
www.krafftbasel.ch, info@krafftbasel.ch

LOCATIONS



Salon & Lobby

Enjoy an aperitif in the spacious hotel lobby located directly in front of the restaurant. The open space with decorative stone floor is the right setting to hold a festive reception in an uncomplicated atmosphere. Right next-door you find our cosy lounge. Comfortable baroque armchairs and the view of the bustling Rheingasse give you the impression of a living room atmosphere.



Restaurant

Business lunch, family event or dinner with friends – We take you on a culinary journey in our spacious dining room with a great view on the Rhine.

By using dividing walls our restaurant can be separated in smaller spaces. For up to 30 people we recommend to book our “Sääli”, up to 65 guests 2/3 of the restaurant and up to 95 guests the entire restaurant. For the set-up you have the choice between long tables or block tables depending on the venue.

For the exclusive rent of our private spaces minimum turnovers apply as follows:
CHF 1'700.00 for the Sääli, CHF 5'000.00 for 2/3 of the restaurant and CHF 6'700.00 for the entire location.



Schnooggeloch

Do you prefer a private location on a different floor? Our homely Schnooggeloch on the ground floor is the perfect space for smaller groups up to 24 guests which would like to be completely on their own. Wooden elements and a stylish rustic atmosphere let you forget the time and invites you to stay.

For the exclusive rent of the Schnooggeloch a minimum turnover of CHF CHF 1'700.00 is required.



Terrace in the summer

On warm summer days our sunny terrace is the best place to be in Basel. Located directly on the river Rhine it offers space up to 120 guests. Enjoy our summery fresh plates and get inspired by the view over the Rhine and the old town just opposite the hotel. In summer you can get refreshing drinks and chilled Volta Braeu at our summer bar right next to the terrace.

OFFER

Business lunch, family event or dinner with friends – We take you on a culinary journey.

Our philosophy: kitchen art, newly interpreted – fresh, local and surprising. Get inspired by our culinary offer and feel the passion for market fresh ingredients of our kitchen team which they bring onto the table with their delicious dishes.

Lunch	You can enjoy various lunch creations carefully prepared by our kitchen team. To use seasonal and regional ingredients is essential to us. Ask us for the lunch menus. They are served from Monday to Friday (except for bank holidays).
Aperitif	Depending on the size we are pleased to arrange your aperitif either in our cosy Salon with the possibility to expand to our lobby or if the weather is nice and warm on our terrace. Please find our current aperitif proposals enclosed. For an Apéro Riche please contact us, we are pleased to assist you with an appropriate offer.
Dinner	We are pleased to organise your very individual event – no matter if as a private function in one of our separate locations or very informal. Please find our current menu and wine proposals enclosed.
Wines	We are pleased to assist you with your choice. Please find our current wine list on our website: www.krafftbasel.ch

PRIVATE FUNCTION

We are pleased to arrange your event in a private location. Please note that the exclusive use of our venues is linked to the following minimum turnovers:

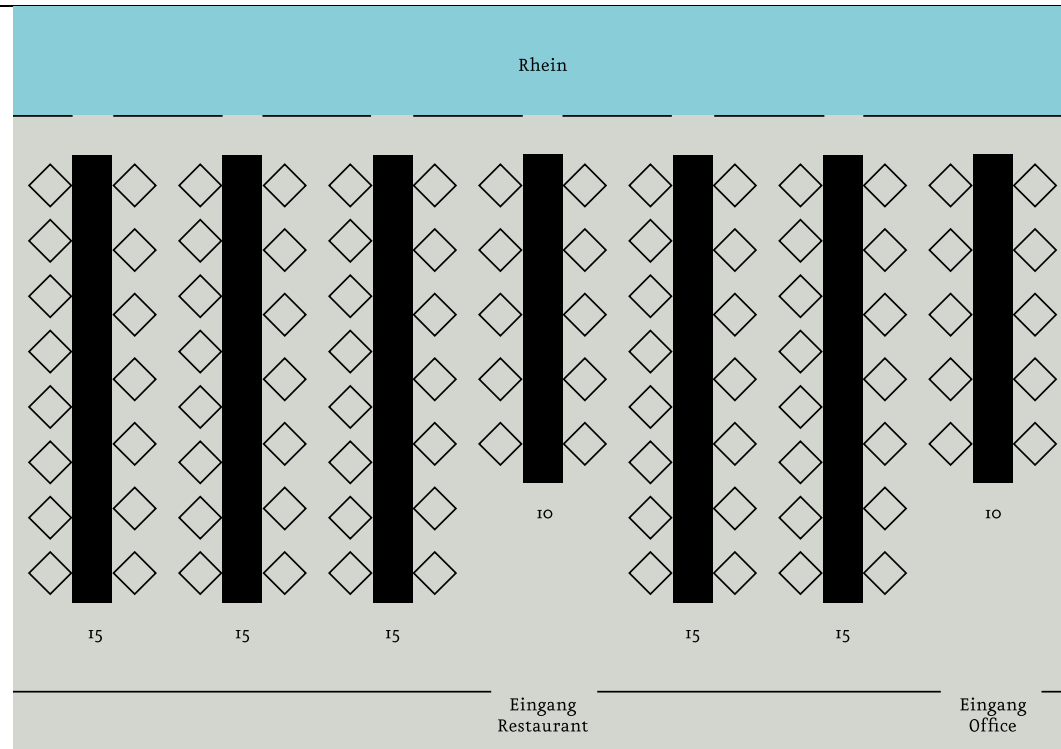
Sääli (up to 30 guests)	CHF 1'700.00
2/3 Restaurant (up to 65 guests)	CHF 5'000.00
Entire restaurant (up to 95 guests)	CHF 6'700.00
Schnooggeloch (up to 24 guests)	CHF 1'700.00

SET-UP

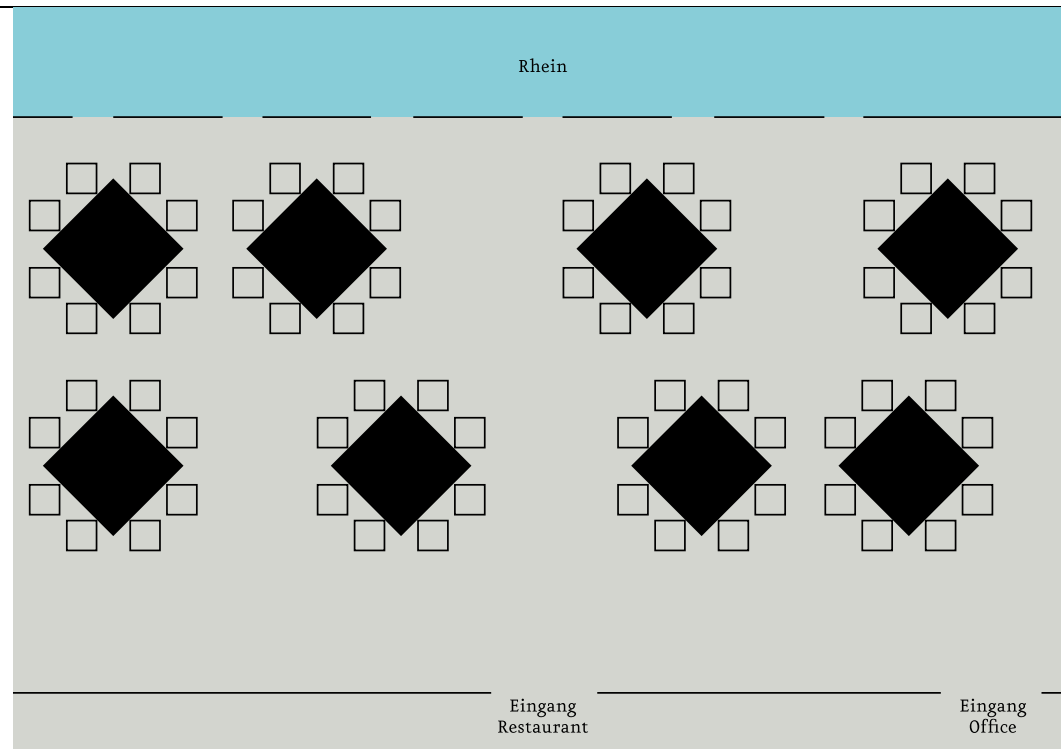
On the following pages we show you possible set-ups for our locations. For further information and special enquiries please contact us directly.

Restaurant Complet

Long tables

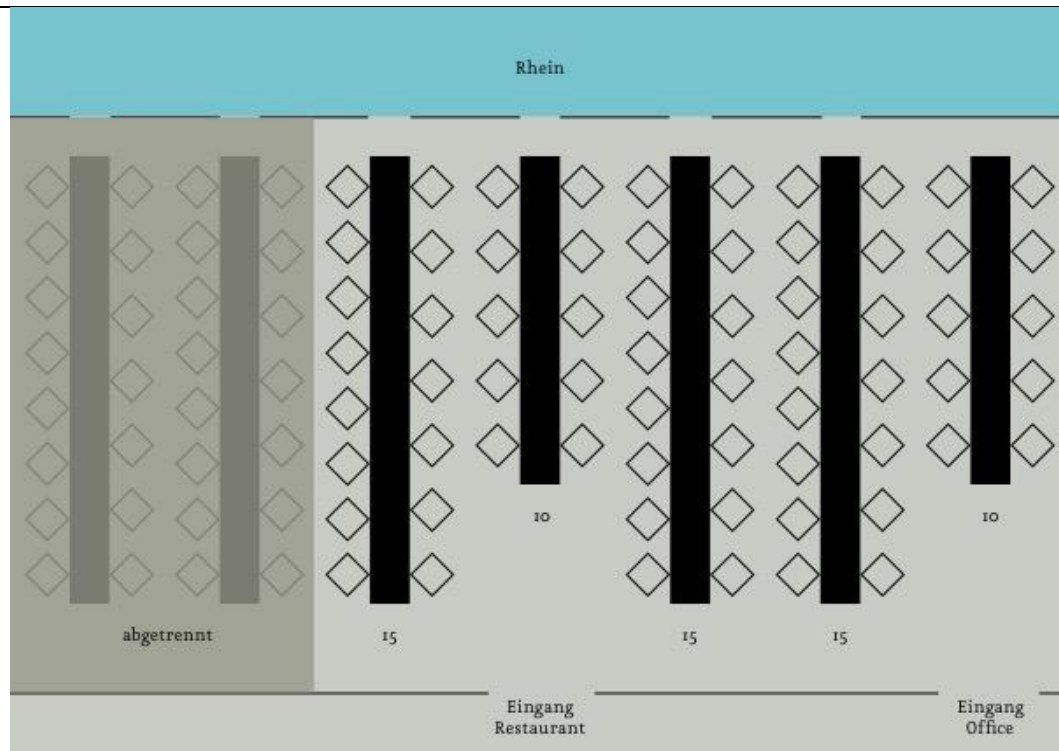


Small block tables (8 people)



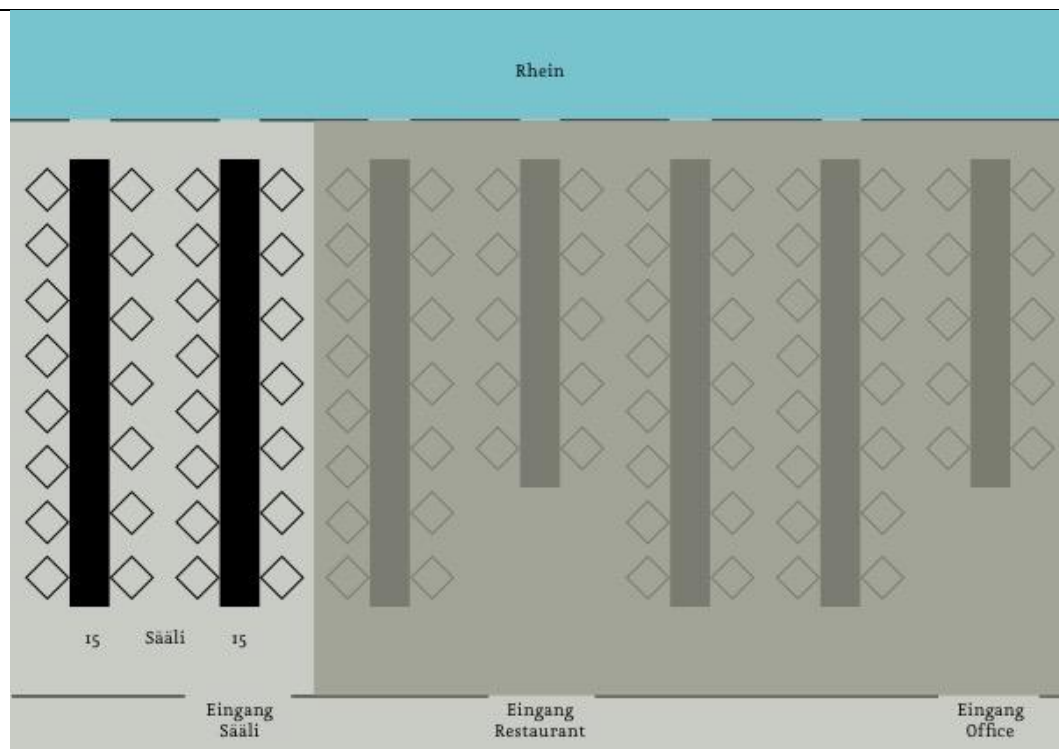
2/3 Restaurant

Long tables



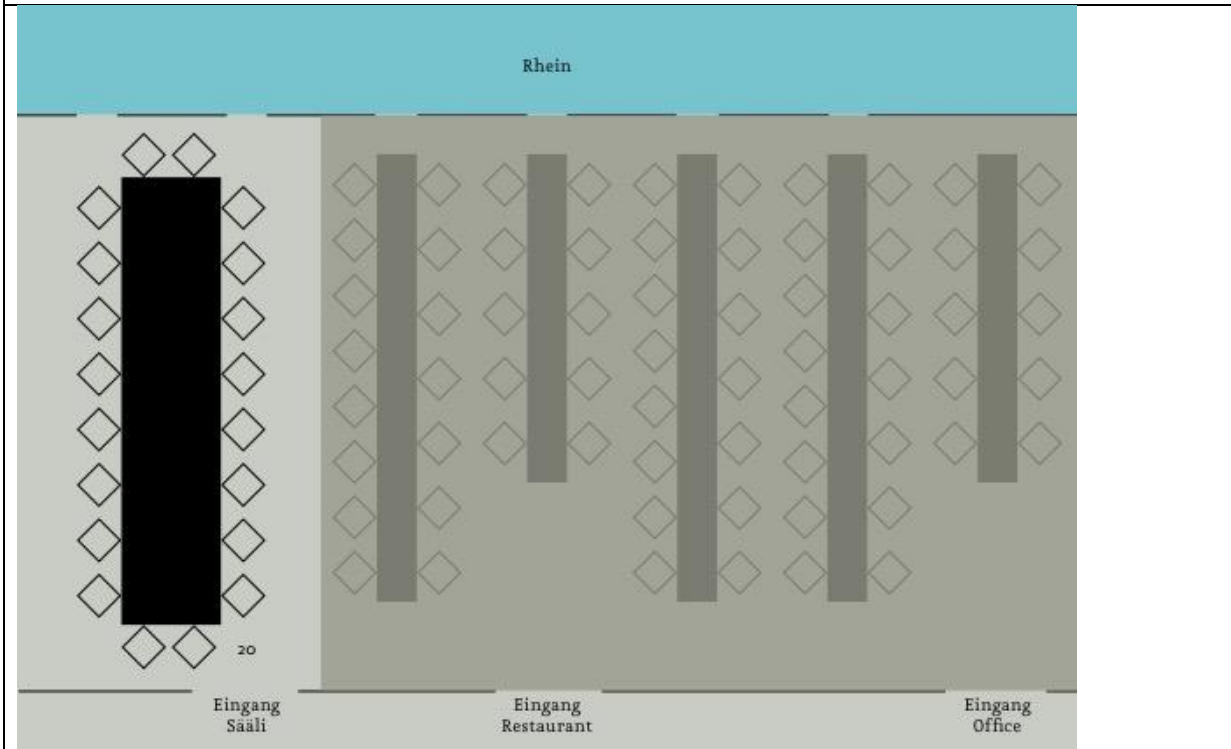
Säali

Long tables

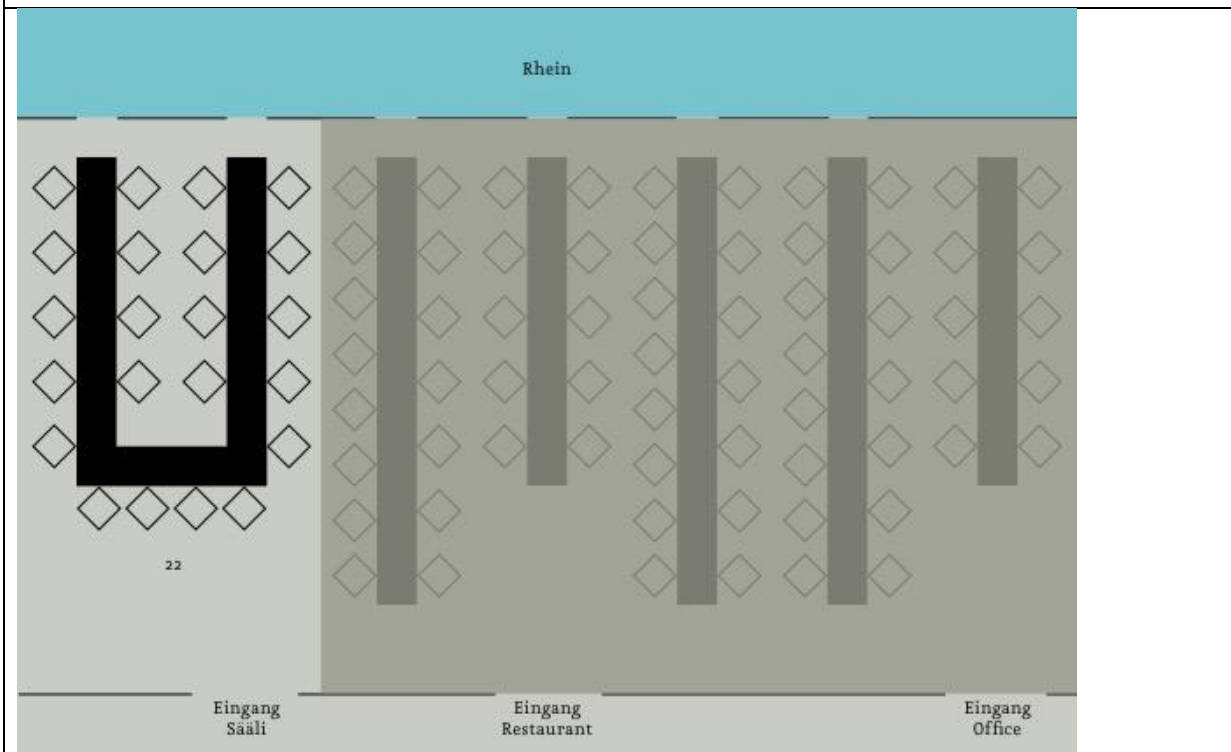


Säali

Block tables

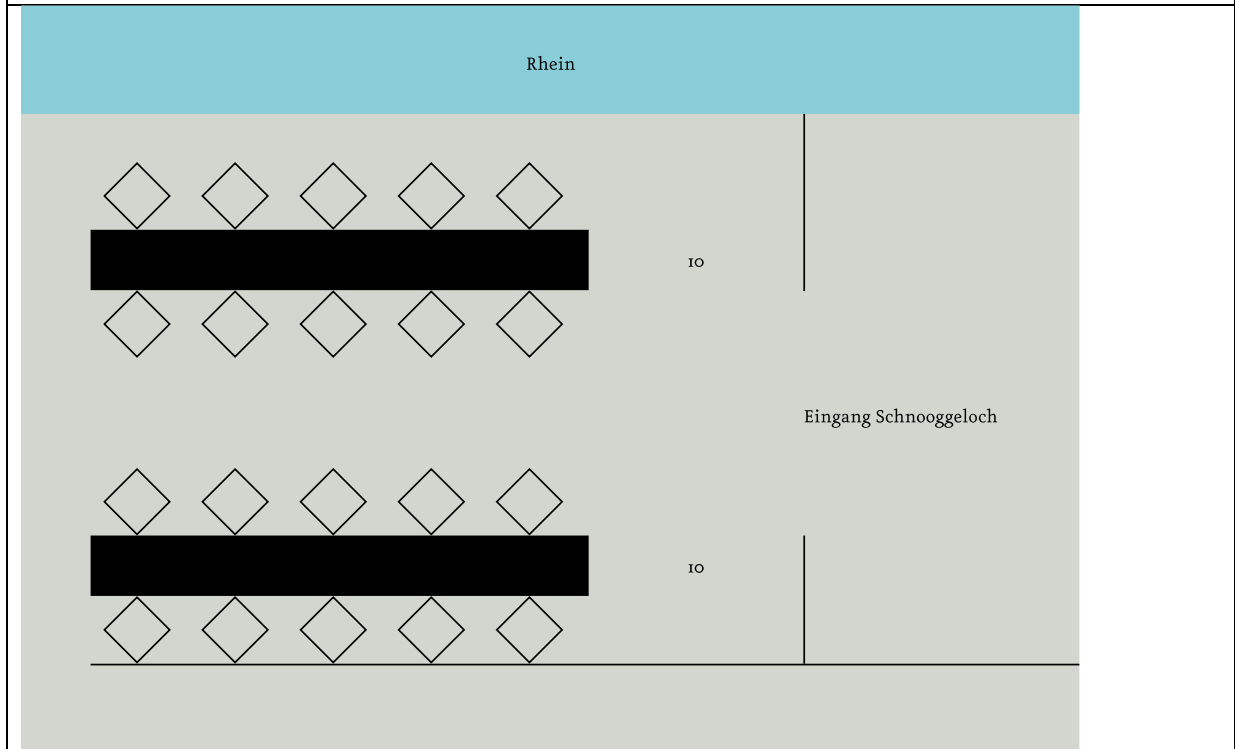


U-shape



Schnoogeloch

Long tables



SERVICES

Menu cards	Gladly we will print menu cards for your event.
Corkage fee	If you would like to bring your own wine, please notice that we have to charge CHF 35.00 per bottle (7.5 dl).
Flowers / Decorations	We are happy to assist you with the organisation of your flower arrangements. You are welcome to bring your own decorations and flowers. Should any decoration be picked up after the event, please inform us. Neglected decoration will not be kept.
Extension	We will have to charge CHF 30.00 per hour and staff member working after 01.00 am.
Invoicing	You can settle your account directly on-site or by invoice within 30 days. Kindly note that we do not send invoices abroad. Thank you for your understanding.

ENTERTAINMENT

Music	In deference to our hotel guests live music is only allowed on agreement until 22.00 pm.
Artists / Extras	If you require a changing room, short-term storage room or general information, do not hesitate to contact us. Our reception is manned 24 hours.

CONTACT

T 061 690 91 30
E restaurant@krafftbasel.ch

GENERAL TERMS & CONDITIONS FOR BANQUETING

Scope of application	All restaurant bookings of 13 or more people.																
Menu	Kindly inform us of your choice of menu 10 days prior to the event. Our current menus are listed on our website www.krafftbasel.ch .																
Number of guests & No-Shows	<p>Banquets up to 49 people We are pleased to accept changes of the number of guests until 1 day prior to the event. This number is binding and will be taken as basis for calculating the total costs.</p> <p>In case of particular cancellations or no-shows on the day of the event, 100% of the confirmed services will be invoiced.</p> <p>A reduction of over 25% of the total number of guests will be charged as mentioned below.</p> <p>Banquets for 50 people and more Please inform us about the definite number of guests until 1 week prior to the event. We are pleased to accept changes of the number of guests until 1 day prior to the event. This number is binding and will be taken as basis for calculating the total costs.</p> <p>In case of particular cancellations or no-shows on the day of the event, 100% of the confirmed services will be invoiced.</p> <p>A reduction of over 25% of the total number of guests will be charged as mentioned below.</p>																
Cancellation policy	<p>Banquets up to 49 people Should you have to cancel the whole event upon short notice, following cancellation fees will occur:</p> <table><tr><td>10 to 7 days prior to the event</td><td>25% of confirmed services</td></tr><tr><td>6 to 3 days prior to the event</td><td>50% of confirmed services</td></tr><tr><td>2 to 1 day prior to the event</td><td>75% of confirmed services</td></tr><tr><td>on the day of the event</td><td>100% of confirmed services</td></tr></table> <p>Should there not be any services confirmed yet, the estimated performance equals CHF 80.00 per person.</p> <p>Banquets for 50 people and more Should you have to cancel the whole event upon short notice, following cancellation fees will occur:</p> <table><tr><td>31 to 14 days prior to the event</td><td>25% of confirmed services</td></tr><tr><td>13 to 7 days prior to the event</td><td>50% of confirmed services</td></tr><tr><td>6 to 1 day prior to the event</td><td>75% of confirmed services</td></tr><tr><td>on the day of the event</td><td>100% of confirmed services</td></tr></table> <p>Should there not be any services confirmed yet, the estimated performance equals CHF 80.00 per person.</p>	10 to 7 days prior to the event	25% of confirmed services	6 to 3 days prior to the event	50% of confirmed services	2 to 1 day prior to the event	75% of confirmed services	on the day of the event	100% of confirmed services	31 to 14 days prior to the event	25% of confirmed services	13 to 7 days prior to the event	50% of confirmed services	6 to 1 day prior to the event	75% of confirmed services	on the day of the event	100% of confirmed services
10 to 7 days prior to the event	25% of confirmed services																
6 to 3 days prior to the event	50% of confirmed services																
2 to 1 day prior to the event	75% of confirmed services																
on the day of the event	100% of confirmed services																
31 to 14 days prior to the event	25% of confirmed services																
13 to 7 days prior to the event	50% of confirmed services																
6 to 1 day prior to the event	75% of confirmed services																
on the day of the event	100% of confirmed services																