

Banquet in Hotel Krafft

LOCATIONS

Restaurant



Whether it's a business lunch or a family celebration in the evening, our restaurant transforms every occasion into an unforgettable experience. The large windows flood the room with lots of light and grant a unique view of the Rhine - no matter what time of year you dine here, it's always worth it.

We are happy to reserve a table or several tables in this beautiful room in the heart of the historic Krafft Basel. Enjoy!

Sääli

If you do not need the whole room, we offer you 1/3 of our restaurant.



Terrace



Fancy some sun and joie de vivre? Then let's go outside. On sunny days, the terrace is by far the most beautiful place in Basel. Located directly on the banks of the Rhine, it offers a cozy space for banquets with open-air style. Thanks to the retractable roofing, the meal can take place outside in any weather, and the planned event will definitely not fall through.

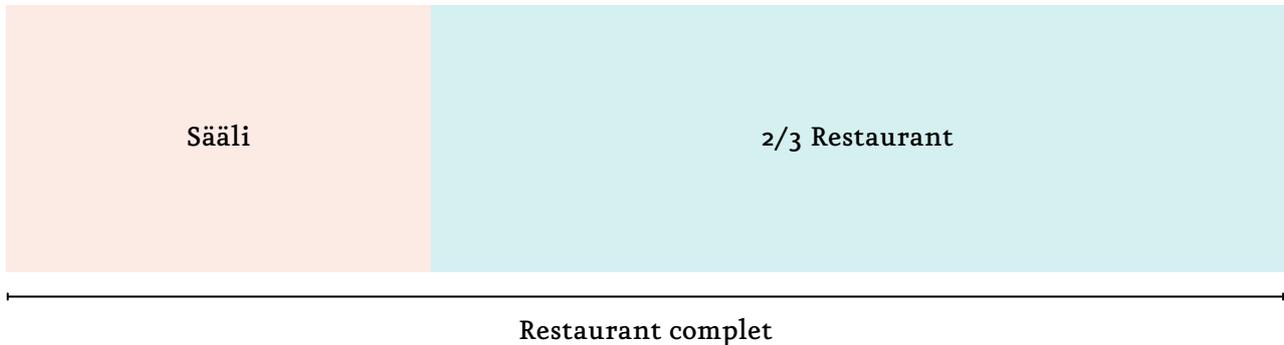
Rhybligg

We are happy to transform our seminar room into a cozy miniature restaurant in the evening. The delicious dishes of our kitchen team provide pure pleasure, our exquisite wine selection pleasantly fogs the senses and the superb service promises an unforgettable evening. So no more waiting - we are always happy to advise!



WANT A BIT OF EXCLUSIVITY?

No problem at all, we have plenty of options for that too! To enjoy our culinary offer in a private setting instead of surrounded by like-minded gourmets, we offer the following premises for exclusive rent:



Restaurant complet (exclusiv)

The whole restaurant will be reserved just for you. So food and drink can be enjoyed uninhibitedly, privately and among yourselves.

Capacity: 95 people

Minimum turnover: CHF 7'200

Don't need that much space? Our restaurant can also be divided into smaller rooms by partition walls:

Säali (exclusiv)

Capacity: 30 people

Minimum turnover: CHF 1'900

2/3 Restaurant (exclusiv)

Capacity: 65 people

Minimum turnover: CHF 5'300

How about private dining with a difference?

Rhybligg (eckklusiv)

How about private dining with a difference?

The Rhybligg is just the thing!

Capacity: 8 people

Minimum turnover: CHF 450

*Unsure about the guaranteed minimum turnover?
No problem, we will surely find a suitable solution together

FOOD & DRINK

FOOD

You can create your own menu. We ask you to choose one appetizer, main course and dessert for all guests.

Starter

- Bowl of salad with roasted nuts 13
- Buratta, marinated vegetables, buttermilk dressing 16
- Confit Swiss Alpine salmon, marinated vegetables 24

Intermediate course

- Soup of the day 8.50

Main course

Meat

- Corn poulardeburst, roast potatoes, braised datterini tomatoes, basil, jus 37
- Saddle of veal roasted in one piece, pommes sautées, seasonal oven vegetable mix, jus 45

Vegetarian

- Potato gnocchi, seasonal vegetables, nage, parmesan 32
- or choose a vegetarian main course from our current evening menu

Dessert

- Lime sorbet, yoghurt, white chocolate crumble, berries 16
- Homemade dark chocolate tart, white port wine currant sorbet 14

Alternatives for allergy sufferers are of course offered on site.

We are happy to expand our selection accordingly and look forward to creating a completely individual offer together.

DRINK

White wine

Price per bottle (7.5 dl) in CHF incl. VAT

Sizilien, IT	Sur Sur, Donnafugata Grillo	2018	51
Basel-Stadt, CH	Le Petit, Weingut Riehen Ziereisen Weissburgunder	2016	68
Bourgogne, FR	Santenay, Domaine Claude Nouveau Chardonnay	2019	73

Red wine

Niederösterreich, AT	ZB, Weingut Gsellmann Zweigelt, Blaufränkisch, Pinot Noir	2017	56
Puglio, IT	Visellio, Tenute Rubino Primitivo	2015	65
Ribera del Duero, ESP	Pagos de Anguix Tempranillo		71

LOOKING FOR MORE?

Detailed descriptions as well as an even larger wine selection on request or under
www.krafftbasel.ch

SERVICES

Flowers & Other Table Decorations

May the occasion be rounded off with a beautiful floral decoration? We will gladly organize it for you at the florist of our confidence - of course completely according to your wishes, as far as colours and varieties are concerned. Of course, we can also provide you with the contact details of our florist, so that you can see for yourself on site.

You may also bring your own decorations. If the decoration material is to be collected from us after the event, please inform us of the relevant contact person and the collection time. Unfortunately, we cannot store leftover decorations and they will be disposed of after the event.

Menu Cards

We are happy to print Krafft menu cards so that all guests can follow the menu and have a souvenir of the great occasion. Special wishes regarding text or design? We are happy to customize the cards.

There is one copy per two guests. The menu cards are free of charge.

Tap Money

Do you still have a great wine at home that would round off our menu perfectly?

No problem, you are welcome to bring your own wine. The tap fee for this is CHF 35 per bottle (7.5 dl).

We charge the following flat rates for cakes / desserts brought along:

CHF 25 (up to 8 pers.) / CHF 35 (9 - 15 pers.) / CHF 65 (from 16 pers.)

Extension

Having too much fun to go home? A night surcharge of CHF 50 per hour applies per employee on duty after 01.00 am.

ENTERTAINMENT

Music

Out of consideration for our hotel guests, live music (without amplifiers) is only possible to a limited extent and after appropriate consultation until 22:00.

Artists / Extras

We are happy to advise should changing rooms, short-term storage space or general information be required. Our reception is open 24 hours a day.