

Banquet at 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!



Säali

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



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?

The "Rhybligg" is just the thing!

Rhybligg (exclusiv)

Capacity: 8 persons

Minimum turnover: 650

Do you want a cosy aperitif in a small setting?

Then the Salon Bleu is the perfect place!

Salon Bleu (exclusiv)

Capacity: 20 people

Room hire: 320

APÉRO-SELECTION

Found a suitable location for the aperitif? Then all that's missing is the most important thing:
Food and drink!

Our kitchen team has put together the following small selection of different appetisers.

Would you like something else? We will be happy to expand our selection accordingly and are looking forward to creating a completely individual offer together with you.

Krafft Food

Soup of the day in a glass	Pcs. 5.00
Chicken skewers with honey mustard glaze	Pcs. 9.00
Tomato and mozzarella skewers	Pcs. 7.00
Cream puff with cheese-ham filling or herb cream cheese-salmon filling	Pcs. 4.50
Spanish tortilla with peppers, potatoes, celery and chives	Pcs. 4.50
Falaffel with yoghurt dip	Pcs. 4.00
Arancini	Pcs. 6.00
Hummus with bread	8.50
Marinated olives	6.00

Plättli

Large Krafft Plättli for 4 people	39.00
Hummus, baba ganoush, nut dukkah, marinated olives, tabouleh, feta, burrata and pita bread	
with extra salami	+ 6.00

Dessert

Chocolate brownie	6.00
Yoghurt cream with berries and white chocolate crumble	6.00

BEST OF KRAFFT

Selected 4 course menu by our chef 87

Enjoy a variety of dishes, carefully selected and put together by our chef for an all around restaurant experience. The dishes will be served to share similar to a classy italian Tavolata.

Meat and fish: Switzerland/ Chicken: Switzerland

MENU

Please put together a uniform menu for the whole group from the dishes below. We always take allergies and intolerances into consideration and kindly ask you to inform us in advance.

Starter

Salad "Krafft" with seeds and nuts 13

Varied tomato salad, burrata, basil pesto, pine nuts 21

Pike perch ceviche, mashed peas, creme fraiche, watercress 24

Intermediate course

Soup of the day 8.50

Main course

MEAT

Veal saltimbocca, tagliarini, chard, sage jus 49

Guinea fowl breast, lukewarm couscous salad, summer vegetables, herb's cream 44

FISH

Sea bass fillet, artichokes, tomatoes, new potatoes, fresh herbs 49

VEGETARIAN

Stuffed peppers, polenta with mascarpone, ratatouille, arugula 39

Dessert

Dark chocolate parfait, roasted peach, honey crumble 17

Fresh berries, sour cream ice cream, basil, meringue 16

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

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DRINK

White wine

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

Baselland	Syydebändel Blanc de Noir, Siebe Dupf Kellerei Pinot Noir	68
Rheinhessen	Weisser Burgunder, Weingut Bischel	59
Niederösterreich	Cuvée Spectrum, Bernhard Ott Traminer, Riesling x Sylvaner, Johannisberg, Weissburgunder	62
Bourgogne	Chablis 1er Cru Beauroy AC, Domaine Alain Geoffroy Chardonnay	82
Veneto	Soave Classico, Prá, Otto Garganega	54
Rueda	Finca La Capilla Rueda La Capilla Verdejo, Sauvignon blanc	71

Natural wine

La Palma	Las Migas, Cosecha, Victoria Torres Pecis Listan Blanco	62
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Red wine

Bündner Herrschaft	Fläscher Pinot Noir, Adank	67
Baden	Cuvée Paul, Weingut Kalkbödele Cabernet Sauvignon, Merlot, Spätburgunder	65
Neusiedlersee	Naked Red, Heinrich Naked Red, Heinrich	58
Rhône	Gigondas, La Bastide Saint Vincent Grenache, Mourvèdre, Syrah	72
Veneto	Carmenere Più, Veneto Rosso, Inama Carmenere, Merlot	61
Alentejo	Vinha do Mouro Trincadeira, Aragones, Alicante Bouschet, Cabernet Sauvignon	54

Champagne

Bereche & Fils Brut Reserve Chardonnay, Pinot Meunier, Pinot Noir	116
Champagne Rosè Brut, Mandois Victor Chardonnay, Pinot Noir	130

Prosecco

Bio Prosecco Stefany, Cantina Pizzolato	65
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SERVICES

Flowers & Other Table Decorations

May the occasion be rounded off with a beautiful floral decoration? We will be happy to provide you with the contact details of our flower supplier so that you can personally select the appropriate decoration.

You may also bring your own decorations. Depending on the amount of work involved, we may charge a flat rate for setting up and dismantling the decorations. If the decoration material is only to be collected from us after the event, please inform us of the relevant contact person and the pick-up time.

Unfortunately, we cannot keep any 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 with excitement and have a souvenir of the great occasion. Any special wishes regarding text or design? We are happy to customise the cards. The menu cards are offered.

Pin 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 35 per bottle (7.5 dl).

Cake & Dessert

Should it be a fine cake or your own favourite dessert?

You are welcome to bring your own dessert. Please contact us to discuss the dessert package.

Minimum consumption

If a minimum consumption has been agreed, this must be paid in any case. If the agreed amount is not reached, it will still be charged in full. The difference cannot be drawn in food products.

Extension

Too good to go home? A night surcharge of CHF 50 per hour applies per employee on duty after 01.00.

ENTERTAINMENT

Music

Out of consideration for our hotel guests, live music (without amplifiers) is only possible to a limited extent and by prior arrangement until 10.00 pm.

Artists / Extras

We are happy to advise should relocation space, short-term storage space or general information be required.

TERMS & CONDITIONS BANQUETS

Validity of the offer

Please refer to our email for the validity of the offer.

Number of persons & No Shows

Please inform us of the definitive number of persons at least 7 working days in advance.

We are happy to accept smaller changes in the number of people up to 24 hours before the event.

This number is then binding and serves as the basis for the effective calculation.

In the event of a reduction in the number of persons after these 24 hours or in the event of no shows, we reserve the right to charge 100 % of the confirmed service.

Menu selection

Please inform us of your uniform menu choice - including number of meat, vegetarian, vegan and other intolerances - at least 14 working days before the event.

Cancellation policy

Should the banquet booking be cancelled completely at short notice, we will charge the following costs:

for events up to 30 persons:

6 to 3 days before the event	50 % of the confirmed benefits
2 to 1 day before the event	75 % of the confirmed benefits
On the day of the event	100 % of the confirmed services

for events with 31 to 65 persons

up to 14 days before the event	50% of the confirmed services
13 to 7 days before the event	75% of the confirmed services
6 days or more before the event	100% of the confirmed benefits

for exclusive reservations:

up to 14 days before the event	50% of the minimum consumption
13 to 7 days before the event	75% of the minimum consumption
6 days or less before the event	100% of the minimum consumption