

Banquet in Hotel Krafft

LOCATIONS



Restaurant

A beautiful room in the heart of the historic Krafft Basel. Whether it's a business lunch or a family celebration in the evening, our restaurant turns every occasion into an unforgettable experience. The large windows flood the room with plenty of light and offer a unique view of the Rhine – no matter the season, dining here is always worth it. We wish you "En Guete!"



Säali

If you don't need the entire room, we can offer you one-third of our restaurant which can be separated by partition walls.



Terrace

Located right on the banks of the Rhine, our terrace offers a cozy setting for banquets with an open-air feel. Thanks to the retractable roof, meals can take place outdoors in any weather, ensuring that your planned event won't be rained on.



Rhinebord

In the mood for sunshine and zest for life? Then head outside! On sunny days the Rheinboard is by far the most beautiful spot in Basel.



Rhybligg

In the evening, we're happy to transform our seminar room into a cozy miniature restaurant.

The delicious dishes prepared by our kitchen team offer pure indulgence, our exquisite wine selection pleasantly delights the senses, and the attentive service promises an unforgettable evening.



Salon Bleu

The Salon Bleu – our little gem.

Immerse yourself in a warm, inviting atmosphere: in winter, enjoy a cozy apéro by the fireplace, savor togetherness and feel completely at ease. A place that offers peace, inspires conversation, and turns special moments into something whole. Discover the exclusive ambiance that makes this space your personal favorite spot.

IN THE MOOD FOR A BIT OF EXCLUSIVITY?

No problem at all – we have plenty of options for that too!
If you'd prefer to enjoy our culinary offerings in a private setting rather than surrounded by fellow food enthusiasts, we offer the following spaces for exclusive rental:

Restaurant complete (exklusiv)

The entire restaurant is reserved just for you.
This way, food and drink can be enjoyed freely, in complete privacy and exclusively among your guests.

Capacity: 95 guests
Minimum consumption rate: 7'200

Not looking for that much space?
Our restaurant can also be divided into smaller rooms using partition walls:

Sääli (exklusiv)

Capacity: 30 guests
Minimum consumption rate: 1'900

2/3 Restaurant (exklusiv)

Capacity: 65 guests
Minimum consumption rate: 5'300

How about Private Dining – but with a twist?

Rhybligg (exklusiv)

Capacity: 16 guests
Minimum consumption rate: CHF 1400.-

Schnooggeloch (exklusiv)

Capacity: 26 guests
Minimum consumption rate: CHF 1700.-

Looking for a cozy aperitif in an intimate setting?
Then the Salon Bleu or our Rhybligg is just perfect!

Salon Bleu (exklusiv)

Capacity: 20 guests
Room rental: 320

Rhybligg (exklusiv)

Capacity: 16 guests
Minimum consumption rate: CHF 1400.-

Our rooms can be booked Monday to Sunday from 12:00 PM to 2:00 PM and from 6:00 PM to 11:00 PM.
We are also happy to consider requests outside these hours and will check what suitable options we can offer you.

APÉRO-SELECTION

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

Our kitchen has put together the following 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

Warm

Soup of the day in a glass (vegan / gluten-free)	Pcs. 5.50
Pumpkin risotto (vegan / gluten-free)	Pcs. 7.50
Vegetable quiche	Pcs. 7.50
Stuffed mushrooms with feta cream	Pcs. 4.50
Fish praline with crème fraîche and chives	Pcs. 9.50
Teriyaki chicken skewers (approx. 100 grams)	Pcs. 9.50
Meatballs with tomato sauce	Pcs. 9.50
Potato and cheese praline with cream cheese	Pcs. 8.50
Wild mushroom arancini with salsa verde	Pcs. 8.50

Cold

Focaccia with beef tartare & pickles	Pcs. 6.50
Focaccia with watercress-potato cream & pickles (vegan)	Pcs. 5.50
Profiterole with salmon mousse	Pcs. 4.50
Profiterole with cream cheese and mushroom cream	Pcs. 4.50
Marinated olives (vegan / gluten-free)	Bowl 6.50
Oysters (gluten-free)	Pcs. 6.50

Platter

Ham, pickled artichoke, cornichons, marinated olives, crudités with cream cheese, brie cheese, baguette, butter	42.00
Burrata, pickled artichoke, cornichons, marinated olives, crudités with cream cheese, brie cheese, baguette, butter (vegi)	42.00

Dessert

Chocolate brownie	Pcs. 6.50
Crème anglaise, pear compote, crumble	Pcs. 7.50
Coffee crème, caramelized almonds	Pcs. 7.50

BEST OF KRAFFT

Selected 4 course menu by our chef 94

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 Tavolata style.

Meat and pike perch: Switzerland/ Sea bass: France

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 bowl to share with vegetables and seeds 14

Marinated perch fillet, beetroot, kohlrabi, lamb's lettuce, lime labneh 23

Smoked duck breast, celery purée, sweet-and-sour chestnuts, kale chips 24

Intermediate course

Soup of the day 8.50

Main course

MEAT

Braised lamb shank, brown butter polenta, kale, gremolata 51

Veal rump, potato gratin, roasted vegetables, béarnaise sauce 56

FISH

Pan-fried salmon fillet, roasted pearl barley, spinach, fish stock foam, salmon caviar 54

VEGETARIAN

Potato gnocchi, braised beetroot, goat cheese cream, hazelnut pesto 45

Dessert

Apple crumble, speculoos ice cream 18

Chocolate peanut brownie, vanilla ice cream 18

CHILDREN'S MENU

SOUP OF THE DAY

5.5

PASTA NATURE

10

PASTA PESTO OF THE DAY/ TOMATOSAUCE

10

CHICKEN NUGGETS

10

FRITES KRAFFT

5.5

PUREE DE POMME DE TERRE

5.5

DRINK

White wine

7.5 dl

Wallis	Heida, Cave Biber Heida	2023	70
Basel-Land	Cabernet Blanc, Siebe Dupf Kellerei Cabernet Blanc	2022	65
Baden	Weissburgunder Sonnenhohle, Weingut Zähringer Weissburgunder	2019	66
Veneto	Soave Classico, Prá, Otto Garganega	2023	54
Alto Adige	Südtiroler Sauvignon Porphy & Kalk Niedrist Ignaz Sauvignon Blanc	2022	78
Rueda	Verdejo Valdihuete Garganega	2023	50
Bourgogne	Santenay Blanc Le Chainey, Domaine Claude Nouveau Chardonnay	2022	86

Red wine

Bündner Herrschaft	Fläscher Pinot Noir, Adank Pinot Noir	2022	67
Wallis	Soleil d`or, Humagne Rouge Cabernet Franc	2023	68
Kamptal	Liubisa, Ludwig Hiedler Pinot Noir, Sangiovese	2020	89
Piemont	Fontanat Barbera d'Asti Barbera	2018	67
Veneto	Carmenere Più, Veneto Rosso, Inama Carmenere, Merlot	2021/22	61
Côtes-du-Rhône	Jaboulet Aîné Parallèle 45 Rouge AC BIO Grenache, Syrah	2023	58

Rosé

Provence	Venus Rosé Pinchinat- Vd Pays Du Var IGP Cinsault, Grenache, Merlot und Syrah	2023	59
----------	--	------	----

Champagne

Champagne Brut, Grand Cru, Herbert Beaufort Chardonnay, Pinot Noir, Pinot Meunier	102
Bereche & Fils Brut Reserve Chardonnay, Pinot Meunier, Pinot Noir	116

Sparkling wine

Mosel	Riesling Sekt Brut, Haus Klosterberg, Markus Molitor	2016	82
Prosecco	Prosecco Extra Dry "Nudo" DOC Bio Glera		69

SERVICES / GENERAL INFORMATION

Flowers & Other Table Decorations

Would you like to complete your event with beautiful floral arrangements? We're happy to provide contact details for our flower supplier so you can personally select the perfect decorations. You're also welcome to bring your own decorations, but please inform us in advance. Depending on the effort required, we reserve the right to charge a flat fee for setting up and taking down the decorations. This fee is CHF 50 per started hour and per staff member.

If the decoration is picked up after the event, please provide the contact person and pickup time. Unfortunately, we cannot store any leftover items and they will be disposed of after the event.

Menu cards

We're happy to print Krafft menu cards so all guests can follow the menu with interest and have a keepsake of the wonderful event. Special requests regarding text or design? We'll gladly customize the cards. The menu cards are complimentary.

Corkage Fee

Do you have a special bottle at home that would perfectly complement your menu?
No problem — you're welcome to bring your own wine. The corkage fee is CHF 35 per bottle (7.5 dl).

Cake & Dessert

Would you like a delicious cake or your own favorite dessert?
You're welcome to bring your own dessert. The cake fee is CHF 9.50 per person if you bring only your own dessert or CHF 4.50 per person if you bring your own dessert in addition to ordering a dessert from Krafft Restaurant.

Extension

Having such a great time you don't want to leave?
A night surcharge of CHF 50 per hour applies for each staff member working after 11:00 PM.

Minimum Consumption

If a minimum consumption is agreed upon, it must be paid in full. If the agreed amount is not reached, the full amount will still be charged. The difference cannot be compensated in kind.

Minimum consumption for Rhybligg exklusive is CHF 1400.-
Minimum consumption for the Schnooggeloch exklusive is CHF 1700.-
Minimum consumption for Säali exklusive is CHF 1900.-
Minimum consumption for $\frac{2}{3}$ Restaurant exklusive is CHF 5300.-
Minimum consumption for the whole restaurant exklusive is CHF 7200.-

Minimum consumption for half of the terrace exklusive is CHF 8'000.-
Minimum consumption for the whole terrace exklusive is CHF 15'000.-
Minimum consumption for the whole terrace and the whole Rhinebord is CHF 20'000

Children

When children eat from the banquet menu, the charges are as follows:

Ages 0–5: free of charge

Ages 6–14: 50% of the banquet menu price

From age 15: 100% of the banquet menu price

If children eat from the children's menu, the prices listed on the children's menu apply.

Music

Out of consideration for our hotel guests, live music—whether instrumental or vocal—is not permitted.

Therefore, we are unable to provide a professional sound system. Instead, appropriate background music is played in the restaurant, selected by the restaurant manager.

Projector & Screen

If the room capacity allows, it is possible to rent a projector and screen.

The one-time fee for this is CHF 50.–.

However, this option is only available if we are notified at least three days in advance. On the day of the event, this service can no longer be provided.

Wine & Menu Tastings

After confirmation of the event, we are happy to conduct a wine tasting to help find the perfect wine for your occasion.

Please note: only whole wine barrels or bottles will be opened for tasting, and these costs will be charged accordingly.

We also offer menu tastings. These tastings will be fully charged regardless of the final menu choice.

Appointments for wine and menu tastings are by arrangement only; spontaneous appointments cannot be accommodated.

Air Conditioning

Our historic rooms do not have air conditioning.

TERMS & CONDITIONS BANQUET

Validity of the Offer

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

Number of Guests & No-Shows

Please inform us of the final number of guests no later than 7 working days in advance.

We gladly accept minor changes in guest numbers up to 24 hours before the event.

This number is then binding and serves as the basis for the final billing.

For reductions in guest numbers after this 24-hour period, as well as for no-shows, we reserve the right to charge 100% of the confirmed service.

If the actual number of guests at the event is lower, the originally agreed or mutually adjusted number will be used as the basis for billing.

If the actual number of guests is higher, the actual number of attendees will be charged.

Menu Choices

Please provide us with your aperitif selection and the uniform banquet menu choice — including the number of meat, fish, vegetarian, vegan dishes, and any other dietary intolerances — no later than 7 days before the event.

For banquets that have booked only a lunch menu, we require the selection and number of meat, fish, vegetarian, vegan dishes, and any other dietary intolerances no later than 3 days before the event.

If no selection is made by the specified deadline, we will consult with the kitchen to review possible options and inform you about the remaining choices.

Cancellation Policy

If the banquet booking is cancelled completely at short notice, the following charges will apply:

Individual Banquets / Lunches / Aperitifs

Up to 60 days before the event	Free of charge
59 to 15 days before the event	50 % of the contractually agreed services for equipment and food
14 to 7 days before the event	75 % of the contractually agreed services for equipment and food
6 to 0 days before the event	100% of the quoted total revenue

If the written offer does not contain specific information about the costs for the agreed food services, the following rates shall apply:

- Apéritiv events: CHF 20 per guest
- Lunches: CHF 35 per guest
- Dinners: CHF 80 per guest

The organizer must declare their cancellation of the contract in writing (or by email).