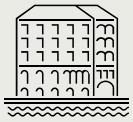




**KRAFFT
BASEL.**

BANQUET INFORMATION

From business to family, from joy to love —
indulgence, memories, moments.



Schöne Momente am Rhein seit 1873

LOCATIONS

Restaurant

A beautiful space in the heart of the historic Krafft Basel. Whether it's a business lunch at midday or a family celebration in the evening, our restaurant turns every occasion into an unforgettable experience. Large windows flood the room with natural light and offer a unique view of the Rhine — no matter the season, dining here is always worthwhile.

We wish you "En Guete!"

Sääli

If you don't require the entire space, we can offer you 1/3 of our restaurant, which can be sectioned off.

2/3 Restaurant

For up to 65 people, you can exclusively book 2/3 of our restaurant.



Schöne Momente am Rhein seit 1873

1-3 Restaurant
4-5 Sääli



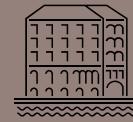
LOCATIONS

Schnooggeloch

A place that welcomes you even before you take a seat. Dark tones, soft light, familiar warmth — here, modern design meets comfort.

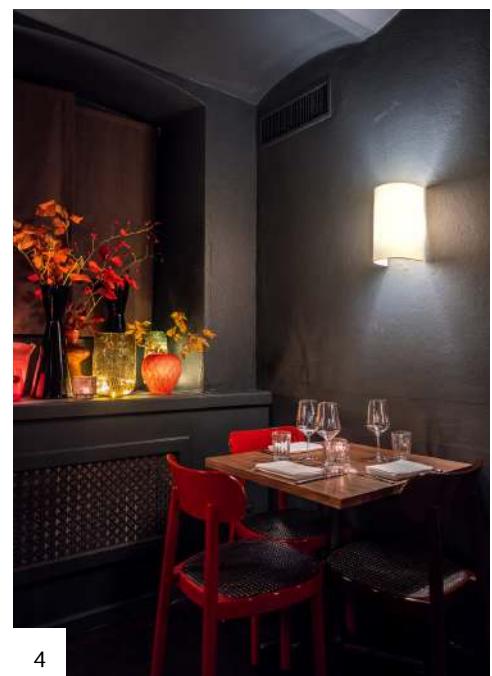
The Schnooggeloch is not a room, but a mood. A place for quiet conversations, good food, and people who value the moment. Whether in an intimate setting or a festive gathering, this is where people come together to enjoy, laugh, and celebrate. And while the Rhine continues to flow outside, inside unfolds what defines us: genuine hospitality and a kitchen with character.

Welcome to the Schnooggeloch — where enjoyment feels close.



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1-5 Schnooggeloch



Terrace

Located directly on the banks of the Rhine, our terrace offers a cozy setting for banquets with an open-air atmosphere. Thanks to the retractable roof, dining can still take place outdoors depending on the weather and temperature, ensuring that your planned event will never be washed out.

Rhineboard

In the mood for sunshine and *joie de vivre*?
Then head outdoors! On sunny days, the Rheinboard is by far the most beautiful spot in Basel.



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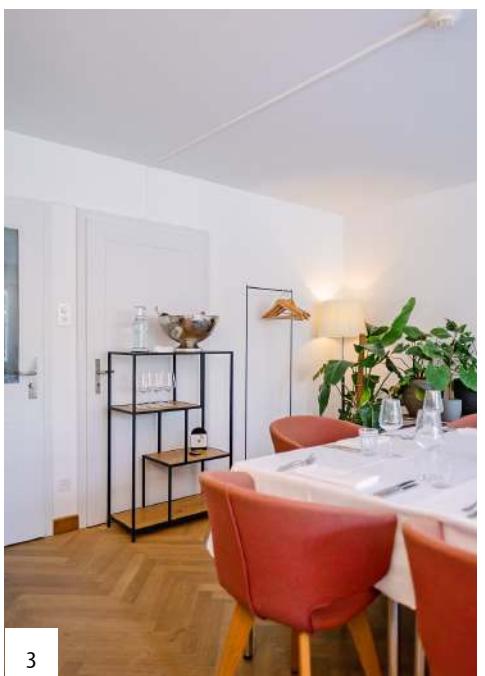
Rhybligg

We are happy to transform our seminar room into a cozy miniature restaurant in the evening. The delicious dishes from our kitchen team provide pure enjoyment, our exquisite selection of wines delight the senses, and our attentive service promises an unforgettable evening.



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1 Rhybligg à la carte
2-5 Rhybligg Bankett

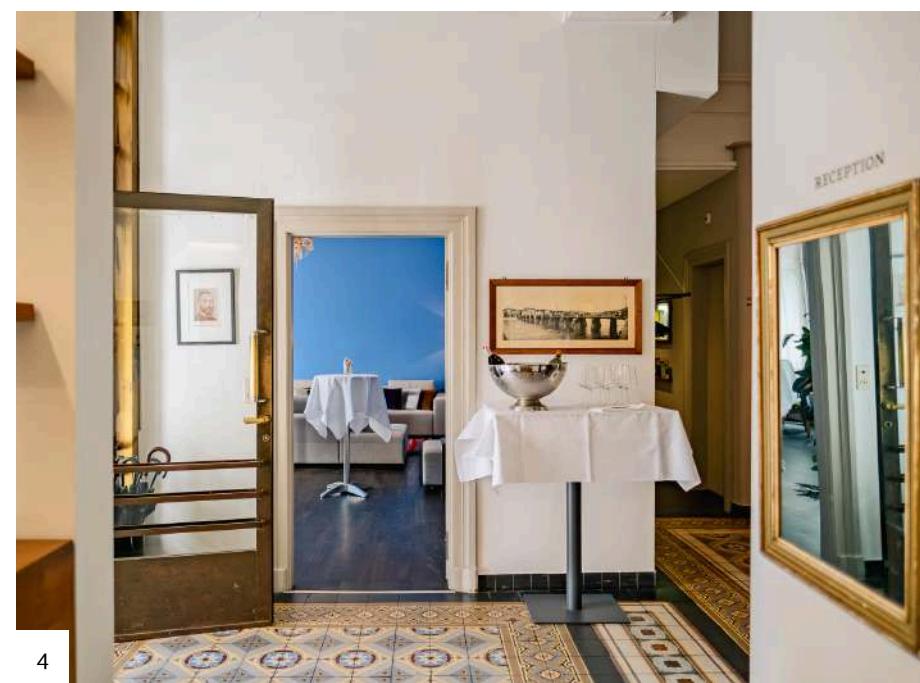


4

5

Salon Bleu

The Salon Bleu — our little gem. Immerse yourself in a warm, inviting atmosphere: in winter, enjoy a cozy aperitif by the fireplace, savor the company of others, and feel completely at ease. A place that evokes peace, inspires conversation, and turns special moments into something memorable. Discover the exclusive ambiance that makes this space your personal favorite spot.



In the mood for a touch of exclusivity?

No problem at all — we have plenty of options for that! To enjoy our culinary offerings in a private setting rather than among fellow food enthusiasts, we offer the following spaces for exclusive rental:

Restaurant complete (exclusive)

The entire restaurant will be reserved just for you. This way, food and drink can be enjoyed completely privately and in your own company.

Capacity: 95 Guests

Minimum turnover: CHF 7'200

Not looking for that much space?

With partition walls, our restaurant can also be divided into smaller rooms:

Sääli (exclusive)

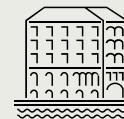
Capacity: 30 Guests

Minimum turnover: CHF 1'900

2/3 Restaurant (exclusive)

Capacity: 65 Guests

Minimum turnover: CHF 5'300



Schöne Momente am Rhein seit 1873

How about experiencing private dining in a different way?

Rhybligg (exclusive)

Capacity: 16 Guests

Minimum turnover: CHF 1'400

Schnooggeloch (exclusive) open October until April

Capacity: 20 Guests

Minimum turnover: CHF 1'700

Should it be a cozy aperitif on a small scale?
Then Salon Bleu or our Rhybligg is perfect!

Salon Bleu (exclusive)

Capacity: 20 Guests

Room rental: CHF 320

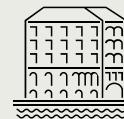
Rhybligg (exclusive)

Capacity: 16 Guests

Minimum turnover: CHF 1'400

Our rooms can be booked from Monday to Sunday from 12:00 PM to 2:00 PM as well as from 6:00 PM to 11:00 PM.

We are also happy to accept requests outside the mentioned hours and will check what suitable offer we can make for you.



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Terrace

Open from May until September

1/2 Terrace

Capacity: 50 Guests

Minimum turnover: CHF 8'000

Terrace (exclusive)

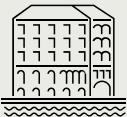
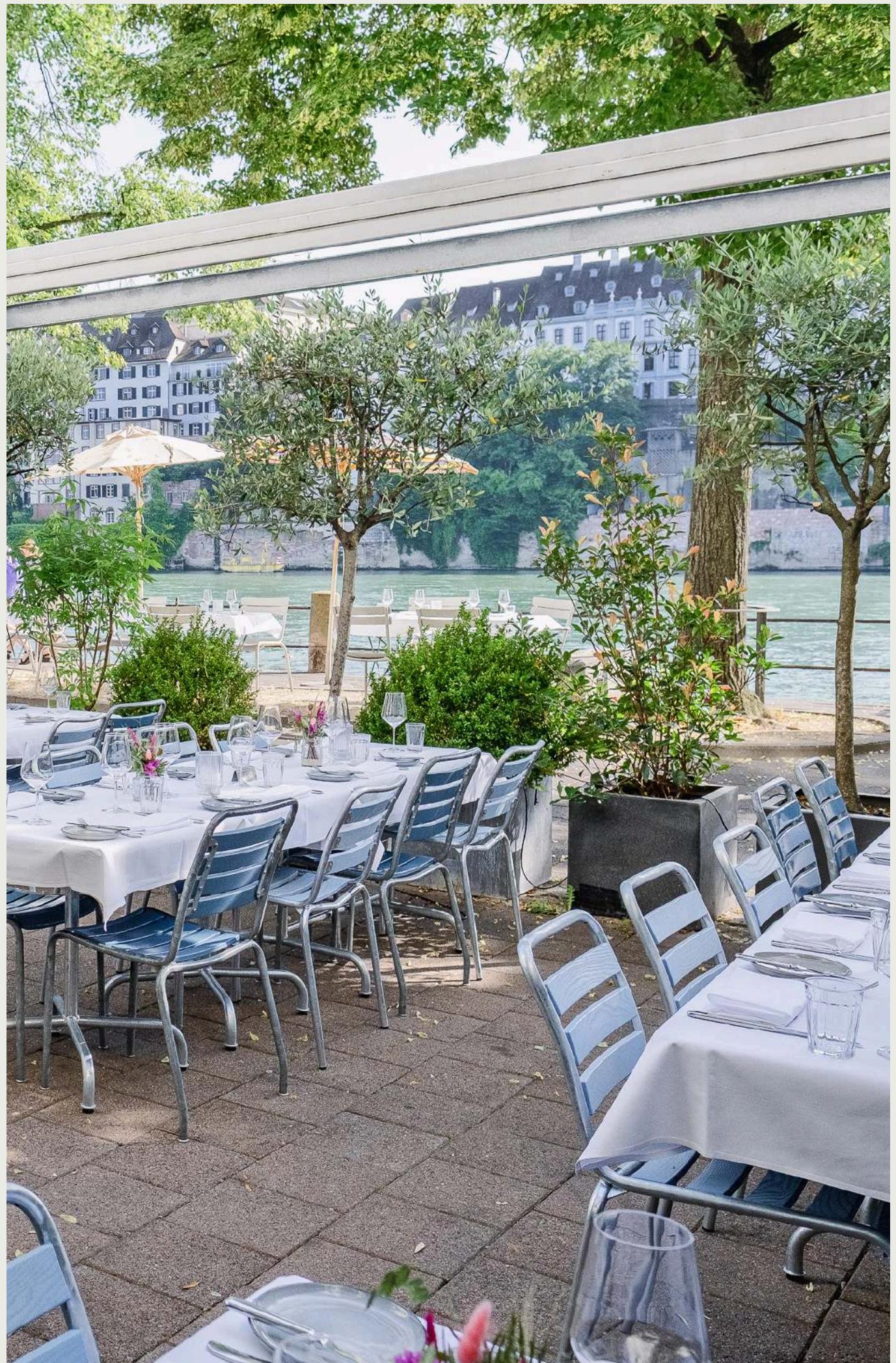
Capacity: 110 Guests

Minimum turnover: CHF 15'000

Terrace & Rhinebord

Capacity: 130 Guests

Minimum turnover: CHF 20'000



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APÉRO SELECTION

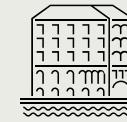
Found a suitable location for the aperitif?
Then only the most important thing is missing: food and drink!

For this, our kitchen team has put together the following small selection of various snacks.

Krafft Food

WARM	Daily Soup in a jar (vegi / gluten-free)	Pcs. 5.50
	Spring Risotto (vegi / gluten-free)	Pcs. 8
	Vegetable Quiche	Pcs. 8
	Teriyaki Salmon (NOR) with roasted sesame	Pcs. 10
	Mini Krafft Melt (CH) Burger	Pcs. 13.50
	Meatballs (CH) with tomato sauce	Pcs. 10
	Marinated Chicken Skewers (CH) with wild garlic pesto (approx. 100g)	Pcs. 10
	Profiterole with Comté	Pcs. 4.80
COLD	Focaccia with Beef Tartare (CH) & Pickles	Pcs. 7
	Focaccia with Cashew-Parsley Cream & Radishes (vegan)	Pcs. 6
	Profiterole with Smoked Salmon Mousse (NOR)	Pcs. 5.20
	Profiterole with Wild Garlic Cream Cheese	Pcs. 4.80
	Marinated Nut Mix	Pcs. 7
	Marinated Olives (vegi / gluten-free)	Pcs. 7
	Oysters (FR) (gluten-free) – (available only by the dozen – 12 pcs – can be ordered and cancelled up to 5 days before the event)	Pcs. 7
PLÄTTLI	Cooked Ham (CH), Pickled Artichokes, Cornichons, Marinated Olives, Crudités with Cream Cheese, Brie, Baguette, Butter	44
	Burrata, Pickled Artichokes, Cornichons, Marinated Olives, Crudités with Cream Cheese, Brie, Baguette, Butter (vegi)	44
DESSERT	Chocolate Brownie	Pcs. 7
	Rhubarb Crumble	Pcs. 7
	Lime-Tonka Bean Panna Cotta	Pcs. 8

Fancy something different? We are happy to expand our selection accordingly and look forward to creating a completely personalized offer together.



Schöne Momente am Rhein seit 1873

MENU

Menu

Lettuce, Marinated Kohlrabi, Fresh Goat Cheese,
Green Asparagus, Rhubarb Vinaigrette, Cracker

Warm Potato-Leek Soup, Spring Onion, Crème Fraîche

Braised Lamb Shank, Creamy Polenta, Spring Vegetables, Braising Jus

or

Vegetarian:
Roasted Broccoli, Spring Vegetables, Poached Egg, Spelt, Salsa Verde

Baba au Rhum, Crème Chantilly, Citrus

Stracciatella, Fresh Tomatoes, Cucumbers,
Lamb's Lettuce, Olives, Pine Nuts

Warm Potato-Leek Soup, Spring Onion, Crème Fraîche

Steamed Sea Bass Fillet, Spring Vegetables, Potato, Salsa Verde

or

Vegetarian:
Roasted Broccoli, Spring Vegetables, Poached Egg, Spelt, Salsa Verde

Rhubarb Tartlet, Vanilla Ice Cream, Crumble

3-course menu
without soup:

4-course menu:
without soup:

3-course menu
without soup:

4-course menu:
without soup:

CHF 93 with meat
CHF 84 vegetarian

CHF 101 with meat
CHF 95 vegetarian

CHF 105 with fish
CHF 96 vegetarian

BEST OF KRAFFT

Chef's 4-Course Surprise Menu – CHF 99

A curated tasting menu selected by our chef

Let the kitchen of Restaurant Krafft surprise you and enjoy a selection of dishes to share in the center of the table, just like a Tavolata.

This menu is available for a group pf up to 30 guests.

Meat from Switzerland, Fish from Greece
We gladly cater to allergies and dietary restrictions – please notify us in advance.
(See our Terms & Conditions)



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CHILDREN'S MENU

Soup of the day / salad
5.50

Pasta
II

Pasta with pesto / tomato sauce
13

Chicken Nuggets
15

Chicken Nuggets with fries
19.50

Krafft French Fries
6

Mashed Potatoes
6

WHITE WINE

Wallis
Heida, Cave Biber
Heida
2023 75

Basel-Land
Cabernet Blanc, Siebe Duf Kellerei
Cabernet Blanc
2022 69

Rheinhessen
Pi Not Noir, Siebe Duf Kellerei
Pinot Noir
2023 76

Veneto
Riesling, Weingut Bischel
Riesling
2023 67

Aldo Adige
Soave Classico, Prá, Otto
Garganega
2023 57

Rueda
Südtiroler Sauvignon Porphy Kalk Niedrist Ignaz
Sauvignon Blanc
2023 83

Bourgogne
Verdejo Vadihuete
Garganega
2023 53

Bündner Herrschaft
Santenay Blanc Le Chainey, Domaine Claude Nouveau
Chardonnay
2022 91

RED WINE

Fläscher Pinot Noir, Adank
Pinot Noir
2023 71

Wallis
Soleil d'or, Humagne Rouge
Cabernet Franc
2023 72

Kamptal
Liubisa, Ludwig Hiedler
Pinot Noir, Sangiovese
2020 94

Piemont
Barbera d'Asti DOCG, Cascina Fontana
Barbera
2018 71

Veneto
Carmenere Più, Veneto Rosso, Inama
Carmenere, Merlot
2023 65

Côtes-du-Rhône
Jaboulet Aîné Parallèle 45 Rouge AC BIO
Grenacher Syrah
2023 61

ROSÉ

Venus Rosé Pinchinat - Vd Pays du Var IGP
Cinsault, Grenache, Merlot und Syrah
2023 62

CHAMPAGNE

Champagern Brut, Grand Cru, Herbert Beaufort
Chardonnay, Pinot Noir, Pinot Meunier
108

Bereche & Fils Brut Reserve
Chardonnay, Pinot Meunier, Pinot Noir
122

SPARKLING

Mosel
Riesling Sekt Bru, Haus Klosterberg, Markus Molitor
2016 87

PROSECCO

Prosecco Extra Dry, Nudo DOC BIO
Glera
72

DRINKS

7.5 dl

2023 75

2022 69

2023 76

2023 67

2023 57

2023 83

2023 53

2022 91

2023 71

2023 72

2020 94

2018 71

2023 65

2023 61

2023 62

108

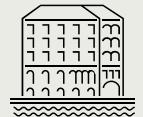
122

2016 87

72



Schöne Momente am Rhein seit 1873



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SERVICES / GENERAL INFORMATION

Flowers & Other Table Decorations

Enhance your event with beautiful floral arrangements! We are happy to connect you with our trusted florist so that the perfect decorations can be selected personally.

You are also welcome to bring your own decorations; please notify us in advance. Depending on the setup effort, a flat fee of CHF 50 per hour per staff member may apply for setup and removal.

For any decorations to be collected after the event, please provide a contact person and collection time. Please note that we cannot store leftover items, which will be disposed of after the event.

Menu cards

We would be happy to print Krafft menus so that all guests can follow along with the menu. Any special requests regarding text or design? We are happy to customize the cards. The menus are free of charge.

Corkage fee

Do you have a special bottle at home that would perfectly complement our menu? No problem – you are welcome to bring your own wine. A corkage fee of CHF 35 per bottle (7.5 dl) applies.

Extension

Too good to go home? There will be an additonal charge of CHF 50 per employee per hour past 11:00 PM.

Cakes & Desserts

Would you like to bring your own favorite dessert?

You are 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 the one provided by Krafft Restaurant.

Air conditioning

Our historic rooms are not equipped with air conditioning.

Cloakroom

The existing cloakrooms are unattended and unmonitored.

Music

Out of consideration for our hotel guests, live music—whether instrumental or vocal—is not permitted. Therefore, we are also unable to provide a professional sound system. Instead, appropriate background music, selected by the restaurant manager, will be played in the restaurant

Minimum turnover

If a minimum turnover has been agreed upon, it must be paid in any case. If the agreed amount is not reached, it will still be charged in full. The difference cannot be settled in kind.

Minimum turnover for Rhybligg exclusively is CHF 1'400

Minimum turnover for Schnooggeloch exclusively is CHF 1'700

Minimum turnover for Sääli exclusively is CHF 1'900

Minimum turnover for $\frac{2}{3}$ of the restaurant exclusively is CHF 5'300

Minimum turnover for the whole restaurant exclusively is CHF 7'200

Minimum turnover for half of the terrace exclusively is CHF 8'000

Minimum turnover for the whole terrace exclusively is CHF 15'000

Minimum turnover for the whole terrace and the Rhineboard exclusively is CHF 20'000

The minimum turnover applies exclusively to consumed food and beverage services (F&B). All other services, add-ons, and extras (e.g., technical equipment, staffing costs, decoration, special orders, or external services) are charged separately regardless of the minimum spend and will increase the total amount accordingly.

Children

If the children eat the banquet menu, we will charge 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 the children order from the children's menu, the prices listed on the children's menu will apply.

Projector & Screen

If the room capacity allows, it is possible to rent a projector and a screen. The one-time cost for this is CHF 50. However, this option is only available if we are notified at least three days in advance. This service cannot be provided on the day of the event on-site.

Wine & Menu Tastings

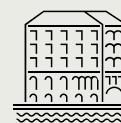
After your event has been confirmed, we are happy to conduct a wine tasting to help select the appropriate wine for your occasion. Please note: only full wine bottles will be opened for tasting, and the cost of these will be charged accordingly.

We also offer menu tastings. These tastings are charged in full, regardless of the final menu choice.

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



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TERMS & CONDITIONS BANQUETS

Validity of the Offer

Unless otherwise agreed, our offer is valid for 14 days from the date of issue. If we do not receive a response within this period, the offer will automatically expire, and we can no longer guarantee the stated prices or availability. The reservation is considered confirmed only once we have received your written confirmation. Changes to the number of participants or services may result in adjustments to the offer.

Attendees & No Shows

Please inform us of the final number of participants no later than 7 working days in advance. We are happy to accommodate minor changes in the number of participants of up to 10% up to 24 hours before the event. This number will then be binding and will serve as the basis for the final billing.

Any larger reduction in participants up to 24 hours before the event will be charged at 100%. For reductions in participant numbers after this 24-hour period, as well as for no-shows, we reserve the right to charge 100% of the confirmed services. If the actual number of participants at the event is lower, the originally agreed or mutually adjusted number of participants will serve as the basis for billing. If the actual number of participants exceeds the agreed number, billing will be based on the actual number of attendees.

Menu selection

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

For banquets where only a lunch menu has been booked, we require the menu selection and the number of meat, fish, vegetarian, vegan dishes, and other dietary restrictions no later than 3 days before the event.

If no selection has been made by the specified deadline, we will consult with the kitchen to review any remaining options and will inform you of the available choices.

Cancellation policies

If the banquet booking is canceled entirely at short notice, we will charge the following costs:

Individual Banquets / Lunches / Aperitifs

Free of charge up to 60 days before the event

50% of the contractually agreed services for equipment and food, 59 to 15 days before the event

75% of the contractually agreed services for equipment and food, 14 to 7 days before the event

100% of the total quoted revenue, 6 to 10 days before the event

If the written offer does not include specific details on the costs of the agreed food and beverage services, the following rates will apply:

Aperitif events: CHF 20 per guest

Lunch: Food CHF 35 per guest + Beverages CHF 10 per guest

Dinner: Food CHF 80 per guest + Beverages CHF 35 per guest

The organizer must declare their withdrawal from the contract in writing (or by email).



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