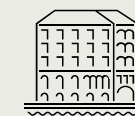


**KRAFFT
BASEL.**



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.

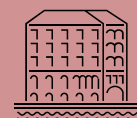
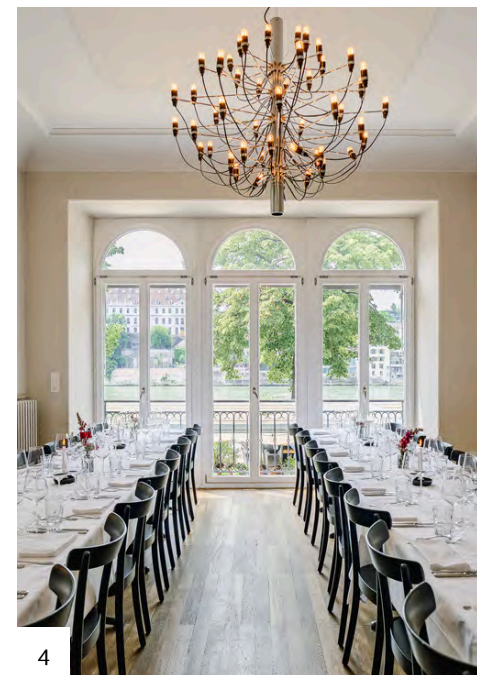
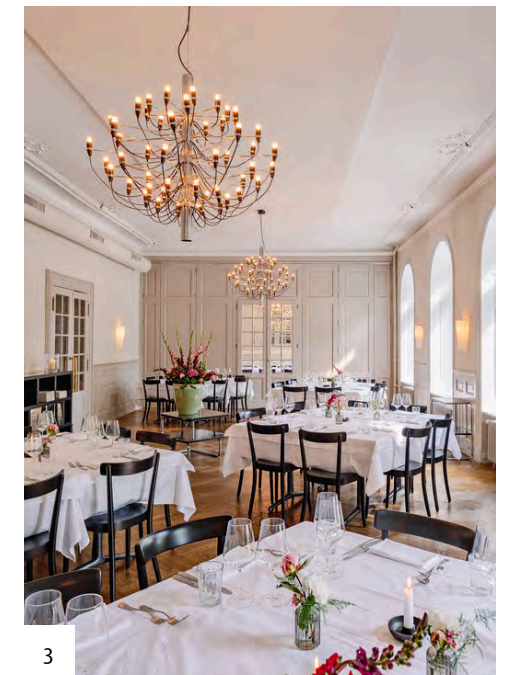
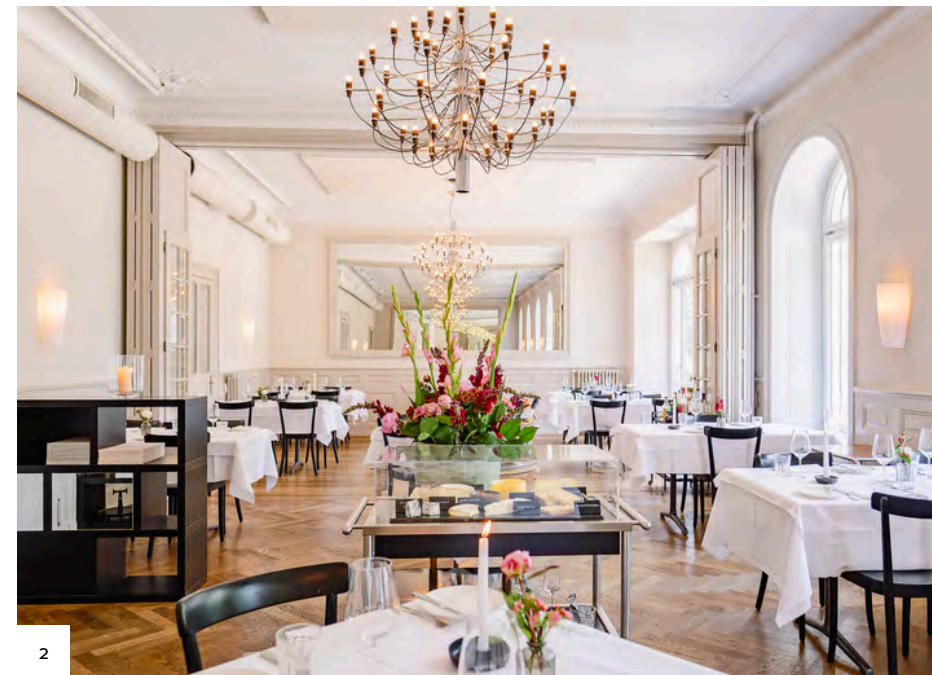
We wish you "En Guete!"

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.



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.

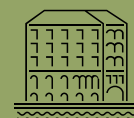
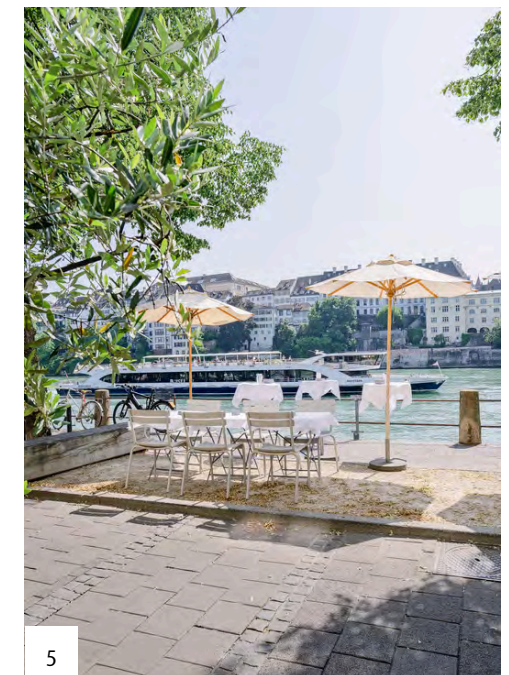


Terrace

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.



Rhybligg

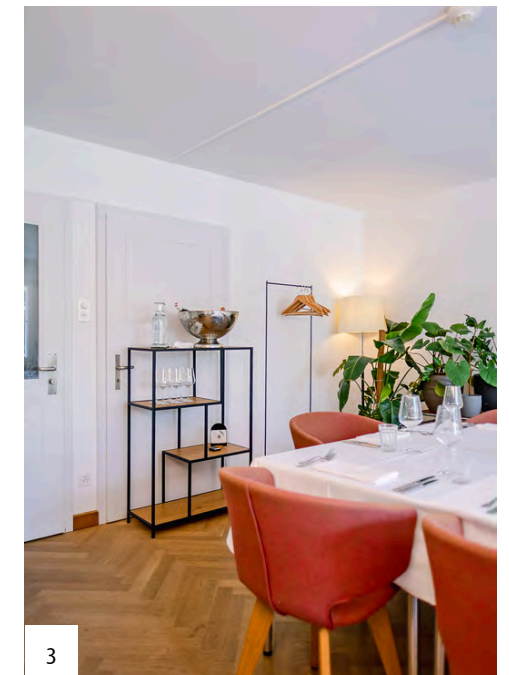
We are happy to transform our seminar room into a cozy miniature restaurant in the evening. The delicious dishes from our kitchen team provide pure enjoyment, our exquisite selection of wines delight the senses, and our attentive service promises an unforgettable evening.



1



2



3



4



5

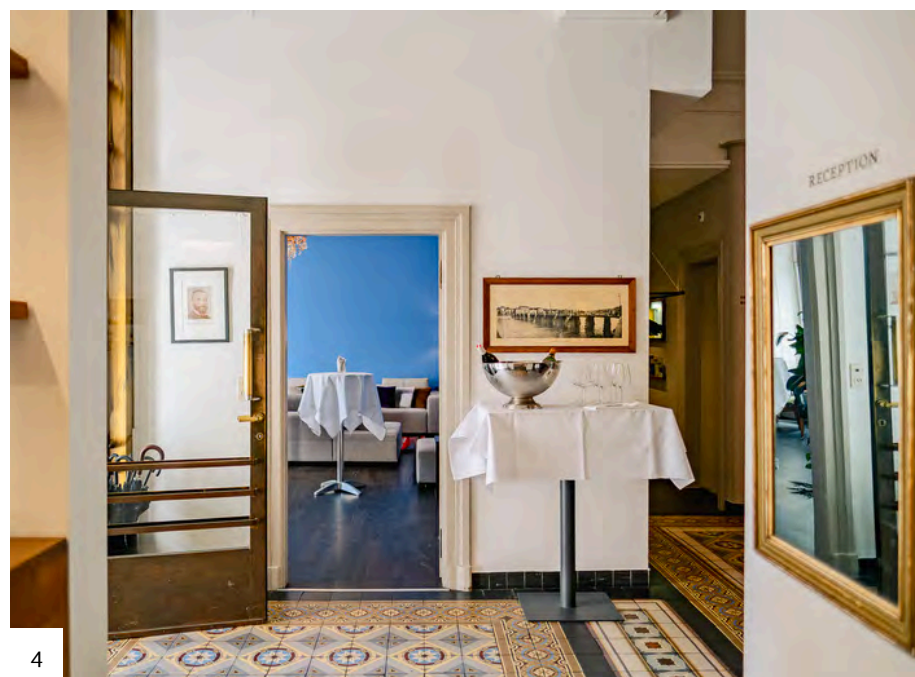


Schöne Momente am Rhein seit 1873

1 Rhybligg à la carte
2-5 Rhybligg Bankett

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
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Minimum turnover:	CHF 7'200
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Not looking for that much space?

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

Sääli (exclusive)

Capacity:	30 Guests
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Minimum turnover:	CHF 1'900
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The Sääli is reserved for the agreed number of guests. Should the number of guests increase and exceed the capacity of 30 people, we reserve the right to move the reservation to the open restaurant.

2/3 Restaurant (exclusive)

Capacity:	65 Guests
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Minimum turnover:	CHF 5'300
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How about experiencing private dining in a different way?

Rhybligg (exclusive) open October until March

Capacity:	16 Guests
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Minimum turnover:	CHF 1'400
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Schnooggeloch (exclusive) open October until March

Capacity:	20 Guests
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Minimum turnover:	CHF 1'700
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If you're looking for a cosy apéritif in a small setting, the Salon Bleu or our Rhybligg are the perfect choice!

Indoor apéritifs (max. 25 people).

From 26 people onwards, the apéritif must be held outdoors; whether on the boulevard or the terrace will be decided by the restaurant management on the day of the event, depending on the weather conditions.

If the apéritif takes place on the terrace, it will be set up with blankets, sheepskins, candles and other warming elements during the cooler seasons.

Salon Bleu (exclusive)

Capacity:	20 Guests
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Room rental:	CHF 320
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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.

Due to the building's structural conditions, Hotel Krafft is not wheelchair accessible and does not have step-free access. The sanitary facilities are also not accessible.



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



Schöne Momente am Rhein seit 1873



APÉRO SELECTION

At Hotel Krafft, we generally offer apéros for groups of 20 people or more. In connection with a subsequent dinner, we are happy to offer apéros for groups of 13 people or more.

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

Krafft Food

WARM	Soup of the day served in a glass (vegetarian / gluten-free)	Pcs. 5.50	
	Pumpkin risotto (vegetarian / gluten-free)	Pcs. 8	
	Vegetable quiche	Pcs. 8	
	Mushroom arancini with salsa verde	Pcs. 9	
	Mini Krafft Melt (CH) burger	Pcs. 13.50	
	Meatballs (CH) with tomato sugo	Pcs. 9.50	
	Chicken skewers (CH) with teriyaki sauce (approx. 100 g)	Pcs. 10	
	Profiterole with Comté	Pcs. 4.80	
	COLD	Focaccia with beef tartare (CH) & pickles	Pcs. 7
		Focaccia with cashew and pumpkin cream	Pcs. 6
Profiterole with smoked salmon mousse (NOR)		Pcs. 5.20	
Profiterole with Pilu fresh cheese cream		Pcs. 4.80	
Marinated nut mix		Pcs. 7	
Marinated olives (vegetarian / gluten-free)		Pcs. 7	
PLÄTTLI		Ham (CH), pickled artichokes, homemade cucumber pickles & homemade nut mix, watercress, marinated olives, crudités with fresh cheese, Brie, onion confit, butter, baguette	44
	Burrata, pickled artichokes, homemade cucumber pickles & homemade nut mix, watercress, marinated olives, crudités with fresh cheese, Brie, onion confit, butter, baguette (vegetarian)	44	
DESSERT	Chocolate brownie	Pcs. 7	
	Apple crumble	Pcs. 8	
	Lime and tonka bean panna cotta		

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

Meat Menu

Smoked beetroot, marinated celery, crème fraîche, grapefruit, juniper vinaigrette, hazelnuts

Pumpkin soup with pumpkin seed oil and seeds

Crème Chantilly & crispy onions

Beef entrecôte, mashed potatoes, oven-roasted vegetables, jus

or

Vegetarian:

Mushroom risotto, oven-roasted vegetables, autumn truffle, spinach & mushroom foam

Plum tartlet, cream cheese ice cream, vanilla cream & crumble

3-course menu
without soup:

CHF 90 with meat
CHF 84 vegetarian

4-course menu:

CHF 102 with meat
CHF 96 vegetarian

Fish Menu

Poached egg, baked autumn vegetables, Brussels sprouts, beurre blanc, rocket

Pumpkin soup with pumpkin seed oil and seeds

Crème Chantilly & crispy onions

Steamed sea bass fillet, roasted pearl barley, oven-roasted vegetables, mushroom foam

or

Vegetarian:

Mushroom risotto, oven-roasted vegetables, autumn truffle, spinach & mushroom foam

Krafft chocolate mousse, quince sorbet

3-course menu
without soup:

CHF 93 with meat
CHF 84 vegetarian

4-course menu:

CHF 105 with fish
CHF 96 vegetarian

BEST OF KRAFFT SURPRISE

Chef's 4-Course Surprise Menu – CHF 99

A curated tasting menu selected by our chef

Enjoy a 4-course surprise menu selected by our Head Chef.

The starter and dessert are served as individual plated dishes. The salad, as well as the fish and meat components of the main course, are served in the centre of the table and are meant to be shared.

The accompanying side dish and vegetables for the main course are served individually plated. Vegetarian guests will receive an individually plated main course.

We gladly cater to allergies and dietary restrictions – please notify us in advance.
(See our Terms & Conditions)



Schöne Momente am Rhein seit 1873

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

Pomme Ratte
6



WHITE WINE

Wallis

Heida, Cave Biber
Heida

7.5 dl
2023 75

Basel-Land

Cabernet Blanc, Siebe Dupf Kellerei
Cabernet Blanc

2022 69

Pi Not Noir, Siebe Dupf Kellerei
Pinot Noir

2023 76

Rheinhessen

Riesling, Weingut Bischel
Riesling

2023 67

Veneto

Soave Classico, Prá, Otto
Garganega

2023 57

Aldo Adige

Südtiroler Sauvignon Porphy & Kalk Niedrist Ignaz
Sauvignon Blanc

2023 83

Rueda

Verdejo Vadihuete
Garganega

2023 53

Bourgogne

Santenay Blanc Le Chainey, Domaine Claude Nouveau
Chardonnay

2022 91

RED WINE

Bündner Herrschaft

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

Provence

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

2023 62

CHAMPAGNE

Champagnern Brut, Grand Cru, Herbert Beaufort
Chardonnay, Pinot Noir, Pinot Meunier

108

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

122

SPARKLING

Mosel

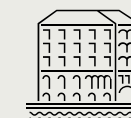
Riesling Sekt Bru, Haus Klosterberg, Markus Molitor

2016 87

PROSECCO

Prosecco Extra Dry, Nudo DOC BIO
Glera

72



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 40 per bottle (7.5 dl) applies.

Extension

Too good to go home? There will be an additional 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 12 per person if you bring only your own dessert, or CHF 5 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

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

If a minimum consumption has been agreed, it must be paid in all cases. If the agreed amount is not reached, the full amount will nevertheless be invoiced. The difference cannot be redeemed in kind.

The minimum consumption applies exclusively to consumed food and beverage services (F&B). All other services, additional offers and extras (e.g. tips / gratuity, technical equipment, staff costs, decoration, special orders or external services) will be charged additionally, independently of the minimum consumption, and will increase the total amount accordingly.

Adjustment of the premises for bookings with a minimum consumption requirement:

Should the number of guests be reduced, the reserved premises can be adjusted or released free of charge no later than 7 days before the event. After this deadline, it is no longer possible to adjust or release the premises; the agreed minimum consumption remains payable in all cases.

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 children eat from the children's menu or the regular lunch menu, the prices listed on the children's menu / lunch menu will be charged accordingly.

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.



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.

The menu selection submitted in advance serves as the binding basis for the preparation and invoicing of the event. Any changes or additional menu requests communicated on site on the day of the event are considered additional orders and will be charged separately.

For banquets that have booked a lunch menu only, we require the selection and number of meat, fish, vegetarian and vegan dishes, as well as any other intolerances, for groups of 13 people or more – no later than 3 days before the event.

For banquets with a seminar in the Pfister Werkstatt, groups of up to 29 people may select their menu directly on site on the morning of the event. For groups of 30 people or more, we require the selection and number of meat, fish, vegetarian and vegan dishes, as well as any other intolerances – 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

As far as the written offer does not contain any specific details regarding the costs for the agreed food and beverage services, the following rates shall apply upon written or verbal acceptance/confirmation by the customer:

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).

VAT

All prices are quoted in CHF and include statutory VAT.

