



GASTHOF  
SOLBAD

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# Packages

## Banquet I - III

**Lunch or Dinner Packages as of 12 people**

**Enjoy a great event while having full cost control and best price-performance ratio!**

Our packages are the easiest way to organize a perfect lunch or dinner for a small or a big group in our restaurants or private rooms.



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### **Gasthof Solbad & Sommerpark am Rhein**

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## Set Menus for Banquet Packages Spring & Summer

### Package I CHF 85.00

(Minimum 12 guests)

A seasonal 3 course menu with **poultry** and vegetarian main course  
Including mineral water, coffee and wine for 3 hours

#### Menu PFS1

Tomato salad with melon and mozzarella cheese  
marinated with basil pesto

\*\*\*

Corn-fed poulard breast with Balsamic sauce  
and asparagus risotto

or

Asparagus risotto with fresh mushrooms  
and mixed vegetables

\*\*\*

Homemade berry-yogurt ice cream  
with marinated berries

#### Menu PFS2

Spring salad with raspberry vinaigrette  
served with three different crostini

\*\*\*

Piccata from Swiss chicken breast with tomato sauce  
Tagliatelle and zucchini

or

Eggplant piccata with tomato sauce  
Tagliatelle and zucchini

\*\*\*

Chocolate Mousse Trilogy



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## Menu Options to Banquet Packages Spring & Summer

**Package II CHF 95.00**  
(Minimum 12 guests)

A seasonal 3 course menu with veal and vegetarian main course  
Including mineral water, coffee and wine for 3 hours

### Menu PFS3

Tomato salad with melon and mozzarella cheese  
marinated with basil pesto

\*\*\*

Veal escalope with lemon sauce  
Asparagus risotto and market vegetables

or

Asparagus risotto with fresh mushrooms  
and market vegetables

\*\*\*

Homemade berry-yogurt ice cream  
with marinated berries

### Menu PFS4

Spring salad with raspberry vinaigrette  
served with three different crostini

\*\*\*

Sliced veal with a creamy mushroom sauce  
Hash browns and market vegetables

or

Ravioli "Caprese" stuffed with tomato and mozzarella cheese,  
basil cream sauce

\*\*\*

Chocolate Mousse Trilogy



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## Menu Options to Banquet Packages Spring & Summer

**Dinner III CHF 105.00**  
(Minimum 12 guests)

A seasonal 4 course menu with **veal or beef** and vegetarian main course  
Including mineral water, coffee and wine **for 3 hours**

### Menu PFS5

Tomato salad with melon and mozzarella cheese  
marinated with basil pesto

\*\*\*

Spinach cream soup with croutons

\*\*\*

Sautéed beef slices with bell pepper sauce  
Potato and celery mash

or

Asparagus risotto with fresh mushrooms and market vegetables

\*\*\*

Homemade berry-yogurt ice cream  
with marinated berries

### Menu PFS6

Spring salad with raspberry vinaigrette  
served with three different crostini

\*\*\*

Asparagus cream soup (Spring) or Gazpacho (Summer)

\*\*\*

Roast veal with thyme sauce  
Gratin potatoes and ratatouille

or

Eggplant piccata with tomato sauce  
Gratin potatoes and ratatouille

\*\*\*

Chocolate Mousse Trilogy



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## Menu Options to Banquet Packages Autumn & Winter

**Dinner I CHF 85.00**

(Minimum 12 guests)

A seasonal 3 course menu with **poultry** and vegetarian main course  
Including mineral water, coffee and wine for 3 hours

### Menu PHW1

Lamb's lettuce "Mimosa"  
with minced egg and croutons

\*\*\*

Corn-fed poulard breast with Balsamic sauce  
Fried potatoes and market vegetables

or

Risotto with fresh mushrooms  
and market vegetables

\*\*\*

Grand Marnier Parfait  
with orange salad

### Menu PHW2

Lukewarm vegetable strudel  
with small salad and tomato-mayonnaise

\*\*\*

Swiss chicken breast Saltimbocca  
with sage and smoked ham

Risotto, Marsala sauce and market vegetables

or

Ravioli "Caprese" stuffed with tomato and mozzarella cheese,  
basil cream sauce

\*\*\*

Semifreddo from Basel Lackerli  
with prunes compote



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## Menu Options to Banquet Packages Autumn & Winter

**Dinner II CHF 95.00**  
(Minimum 12 guests)

A seasonal 3 course menu with veal and vegetarian main course  
Including mineral water, coffee and wine for 3 hours

### Menu PHW3

Lamb's lettuce "Mimosa"  
with minced egg and croutons  
\*\*\*

Veal escalope with lemon sauce  
Tagliatelle and market vegetables  
or

Eggplant piccata with tomato sauce  
Tagliatelle and market vegetables  
\*\*\*

Parfait-Glace Grand Marnier  
with orange salad

### Menu PHW4

Lukewarm vegetable strudel  
with small salad and tomato-mayonnaise  
\*\*\*

Sliced veal with creamy mushroom sauce  
Hash browns and market vegetables  
or

Ravioli "Caprese" stuffed with tomato and mozzarella cheese,  
basil cream sauce  
\*\*\*

Semifreddo from Basel Lackerli  
with prunes compote



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## Menu Options to Banquet Packages Autumn & Winter

**Dinner 3 CHF 105.00**  
(Minimum 12 guests)

A seasonal 4 course menu with **veal or beef** and vegetarian main course  
Including mineral water, coffee and wine for **3 hours**

### Menu PHW5

Lamb's lettuce "Mimosa" with minced egg and croutons

\*\*\*

Creamy porcino soup

\*\*\*

Braised top side of beef in red wine sauce  
Potato-celery mash and market vegetables

or

Eggplant piccata with tomato sauce  
Potato-celery mash and market vegetables

\*\*\*

Parfait-Glace Grand Marnier with orange salad

### Menu PHW6

Lukewarm vegetable strudel  
with small salad and tomato-mayonnaise

\*\*\*

Creamy chestnut soup with cinnamon foam

\*\*\*

Roasted veal shoulder with thyme sauce  
Gratin potatoes and ratatouille

or

Ravioli "Caprese" stuffed with tomato and mozzarella cheese,  
basil cream sauce

\*\*\*

Semifreddo from Basel Lackerli  
with prunes compote



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## **Packages (details)**

**The packages do include all of our high standards such as:**

- Seating and table arrangements as desired
- Table linen and candles (except „Bistro Lunch“ and „Bistro Dinner“)
- Menu printing A5 with your desired header and/or logo
- Service and 7.7% VAT, payment within 10 days

**Not included in the packages are:**

- Other drinks such as beer, spirits and soft drinks
- All additional drinks after having reached the time limit
- Amuse Bouche, main course supplement and friandises
- Extended hours after midnight
- Table decoration and flowers
- Technical equipment
- Special diets (e.g. kosher food from external caterer, etc.)

### **Wine**

In our packages, the following high-quality house wines are included:

- White wine Cardal, Quinto da Alorna, Alentejo, Portugal
- Red wine Gran Sasso Sangiovese, Terre di Chieti, Abruzzo, Italy

**It is not possible to choose another wine for the packages.**

### **Set Menu**

The menu for your group should be the same for everybody  
(except vegetarians, children and special allergic needs).

**The other menu proposals on our brochures or websites are not available for the packages.**