



RESTAURANT
SCHLÜSSELZUNFT

Packages

Banquet I - III

Lunch or Dinner Packages as of 12 guests

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.



RESTAURANT
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Set Menus for Banquet Packages Spring & Summer

Package I CHF 95.00
(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 vegetables

Homemade frozen-berry yogurt
with marinated berries

Menu PFS2

Spring salad with raspberry dressing
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

Dinner 2 CHF 105.00
(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 frozen-berry yogurt
with marinated berries

Menu PFS4

Spring salad with raspberry dressing
served with three different crostini

Sliced veal with fresh champignons and cream sauce
Hash browns and market vegetables

or

Ravioli "Saison"

Chocolate Mousse Trilogy



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Menu Options to Banquet Packages Spring & Summer

Dinner 3 CHF 115.00
(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 frozen-berry yogurt
with marinated berries

Menu PFS6

Spring salad with raspberry dressing
served with three different crostini

Asparagus cream soup (Spring) or Gazpacho (Summer)

Roasted 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 95.00
(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 seasonal vegetables

or

Ravioli "Saison"

Semifreddo from Basel Lächerli
with prunes compote



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Menu Options to Banquet Packages Autumn & Winter

Dinner 2 CHF 105.00
(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 fresh champignons and cream sauce
Hash browns and market vegetables
or

Ravioli "Saison"

Semifreddo from Basel Lächerli
with prunes compote



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Menu Options to Banquet Packages Autumn & Winter

Dinner 3 CHF 115.00
(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

Cream of Boletus soup with croutons

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

Cream of chestnut soup with cinnamon foam

Roasted veal shoulder with thyme sauce
Gratin potatoes and ratatouille

or

Ravioli "Saison"

Semifreddo from Basel Lächerli
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% TVA, payment within 10 days

Not included in the packages are:

Other drinks such as beer, liquor 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 meals (for example 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, Abbruzzo, 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.

For the private room „Vorgesetztenstube“ we need a minimum turnover of CHF 1'500.00
and a minimum of 12 guests.

For the private room „Zunftsaal“ we need a minimum turnover of CHF 3'500.00
and a minimum of 30 guests.