



BANQUET MENUS 2011

Unique mix of offers at the Safran Zunft

Being one of the last historical Guild Houses of Basle, we offer a creative and home cooking with "Saffron Guild Menus" and seasonal recommendations.

Groups that like a supporting program find several attractive possibilities at the Saffron Guild. A great menu that is always successful is our Fondue Bacchus.

The Underground Safari is already well known as an event. You get out right to the Saffron Guild where you can enjoy aperitif and dinner. This is a unique event that only we can offer you.

On our culinary safari through South Africa, we offer you excellent delicacies and a rich wine selection from the cape region.

More traditional and pleasant is our medieval guild feast, hot-blooded and rousing is the music on our Gypsy night.

„Please don't smoke“

We kindly ask you not to smoke on the 1st and 2nd floor due to a popular wish. If you want to permit smoking, you can do that in the room that has been reserved for you. Smoking is not permitted in the lobby and in the toilets.

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„SAFFRON APPERITIFS”

Tasty crostinis and small delights

Whole-grain crostini with blue cheese and nuts

Bretzel crostini with soft cheese, herbs and chive

Melon-ham-skewer

Tomato-mozzarella-skewer with basil pesto

Deep fried samosas and sweet-and-sour sauce

Spicy meatballs in chilli sauce

CHF 3.80 each

Party roll stuffed with grilled antipasto vegetables

Crostini with beef tartar

Canapé with smoked salmon and horseradish foam

Puffs stuffed with shrimp cocktail

Iced Andalusian Gazpacho soup served in a mocca cup

Tandori chicken and guacamole served in a china spoon

Ostrich sosaties (skewers with grilled ostrich filet and apricots)

Hot ham croissants or Juicy sausages baked in dough

Small Swiss cheese cakes (2 pieces)

CHF 4.80 each

Party roll stuffed with Parma ham

Party pretzel roll stuffed with salami

Vegetable curry with fried coconut banana

Mini-rösti with smoked salmon roll

Deep fried tempura prawns

Chicken yakitori spicy marinated

Stuffed puff pastries (mixed meat and vegetarian)

CHF 5.80 each



From our bakery

<i>French gougelhopf with bacon (approx. 16 slices)</i>	CHF 34.00
<i>Grandmother's gougelhopf (approx. 16 slices)</i>	CHF 34.00
<i>Mini pastries</i>	CHF 4.80
<i>Flamed tarte with bacon and onion (speciality from Alsace, 12 slices)</i>	CHF 18.00

To nibble

*Standard cocktail snacks (chips, peanuts, sticks, etc.) or
Sunnereedli (white pretzel with cumin)*

CHF 4.00 per person



APERRO COMBINATIONS

To help you choosing the most suitable apero for your event, we offer the following packages incl. beverages. The prices are for a cocktail of 30 minutes. If you want to extend the length of the cocktail, we charge for every 15 minutes additionally 30% of the basic price.

AFRICAN WELCOME

Peanuts, salty sticks, chips and olives

minimum 20 people Fr. 15.00
including white wine (Mont-sur-Rolle), beer, orange juice and water

APERRO BASEL

a small cheese cake

two slices of "Flammekueche"

a juicy sausage coating in puff pastry

Sunnereedli (bretzel with cumin)

minimum 20 people Fr. 25.00
including white Zunftwein, beer, orange juice and water

APERRO ROYAL

a crostini with tomato-basil

a crostini with beef tartar

a canapé with smoked Scottish salmon

a canapé with cheese-chive-mousseline

a canapé with fine parma ham

minimum 15 people Fr. 35.00
including Prosecco, orange juice, beer and water



FONDUE BACCHUS

Thin slices of tender veal and chicken on wooden skewers, vegetable and dim sum are simmering in a tasty vegetable broth with rosé wine. With all Fondue Combos, we serve rice, crispy bred rolls and a large selection of homemade sauces and trimming.

Bacchus Combo traditional

Marinated and smoked salmon with lime sour cream

12 veal skewers

Chocolate mousse with passion fruit couli

CHF 82.00

Bacchus Combo classic

Fried mushrooms with salad bouquet and herb vinaigrette

6 veal and 6 chicken skewers

Apple strudel with vanilla sauce

CHF 79.00

Bacchus Combo mixed

Seasonal salad with coriander vegetable dressing

5 veal and 5 chicken skewers, 4 dim sum and plenty of vegetable

Semi frozen nougat cream with pistachios and brittle

CHF 76.00

For vegetarians

Same first course, dessert and prices like traditional, classic and mixed combos

Main course: Dim sum (Chinese ravioli) and plenty of vegetable

Price like Bacchus Combo

If you are more than 20 people, you can order a dessert buffet instead of the dessert.

Dessert buffet without cheese

Menu price + CHF 9.00

Dessert buffet with cheese

Menu price + CHF 14.00



SAFFRON GUILD MENUS

Guild menu "Guild Master"

Crunchy salad bouquet with mushrooms and vegetable herb dressing

*Fillet of pike perch coated in bacon with creamy cranberry sauce
on a bed of cumin cabbage and potatoes*

Pancake stuffed with oranges and Grand Manier sauce, vanilla ice cream

CHF 54.00

Guild menu "Governor"

Grilled fillet of red mullet with salad and lemon balsamico jus

*Roast veal with rosemary sauce
Saffron mashed potatoes and two types of glazed carrots*

Panna cotta with raspberry sauce

CHF 58.00

Guild menu "Master of the Mansion"

Smoked local trout with horseradish foam served with roasted bread slice

Creamy carrot soup with orange and cardamom

*Pork fillet with apple calvados sauce
Butter spaetzle and bacon bean roll*

Three types of chocolate mousse with passion fruit sauce

CHF 79.00

Guild menu "Master"

Alga endive salad and cocktail shrimp

Grilled sea bass on Mediterranean ratatouille and lime olive jus

*Roasted Black Angus beef fillet served with morel sauce
Dauphin potatoes and glazed vegetable from the market*

Mixed berries in a brittle basket and black chocolate mousse

CHF 95.00



Guild menu “Treasurer”

Fried prawns on crispy salad with sesame seed vinaigrette

Beef tea with vegetable stripes and cognac

*Seared veal with forest mushrooms and cream
Two types of noodles and vegetable from the market*

Nougat ice cream with pistachio and mandarin sauce

CHF 79.00

Guild menu “Master of the Ordinance”

Seasonal salad with warm quiche lorraine

*Braised beef in red wine „old Basle style” with
Saffron rosemary mashed potatoes and red cabbage (in autumn/winter only)*

Apple tart with vanilla sauce and cinnamon ice cream

CHF 59.00

Guild menu “Master of the Ceremony”

Italian antipasto plate with vegetable marinated in olive oil, salad and buffalo mozzarella

Penne all’arrabiata with Pecorino Vecchio

*Seared veal rolls with sage and Parma ham in Marsala sauce
Saffron risotto and broccoli with almonds*

Macchiato of chocolate, passion fruit and vanilla foam

CHF 77.00

Guild menu “Master of the Minutes”

Lambs lettuce with picked egg

*Stroganoff with thin beef stripes
Tomato gorgonzola polenta and vegetable from the Basle market*

Half-frozen „Basler Leckerli“ with poached seasonal fruits (cherries, plums, etc.)

CHF 54.00



SPRING RECOMMENDATION

Spring menu A

Marinated salmon on green asparagus orange salad with mustard dill sauce

*Roast porc with fresh mushrooms and cream
Gnocchis and spring vegetables*

Rhubarb crumble gratin and vanilla ice

CHF 62.00

Spring menu B

Creamy asparagus soup

Seared salmon trout and vegetable with saffron pepper sauce

*Roast rack of lamb with herb crust
Served with tomato bramata and beans*

Iced brittle caramella parfait with strawberries and Tasmanian pepper

CHF 79.00

Spring menu C

Salmon tartar with dill and a bouquet of salad

Asparagus tips on a puff pastry bed tossed with a Riesling sauce

*Seared veal steak and fresh morels
Fine noodles and vegetable from the market*

Lime ice cream and bitter chocolate cream with raspberry foam

CHF 95.00



SUMMER RECOMMENDATION

Summer menu D

Summer salad bouquet and grilled king prawns with tomato ginger vinaigrette

*Summer chicken with ricotta herb stuffing and fresh spinach
Served with potato gnocchis and olive-chicken-stock*

Crispy cone stuffed with fruit, strawberry-yoghurt-ice cream

CHF 65.00

Summer menu E

Melon layer with sprouts and Parma ham

Iced Gazpacho soup with Black tiger prawn and basil espuma

*Two types of skewers: lamb and beef with its marinades
Summer potatoes and aromatic ratatouille*

Marsala ice cream and cherry stew

CHF 74.00

Summer menu F

Timbale of avocado, tomato and buffalo mozzarella with salad bouquet

Scottish salmon steak with olive sabayon and Greek saffron-fennel

*Seared veal steak with fresh chanterelle and rosemary jus
Parmesan risotto and glazed summer vegetable*

Stewed peaches with vanilla foam served with sorbet ice

CHF 95.00



AUTUMN RECOMMENDATION

Autumn Menu G

Venison terrine with salad bouquet and cranberry sauce

*Roast guinea fowl in fig balsamico sauce
Spätzle and fresh vegetable from the market*

Semi-frozen almond mousse and Kirsch pine nut stew

CHF 65.00

Autumn menu H

Potato celery soup with potato chips

*Black Angus roast beef with merlot sauce
Potato gratin and glazed vegetable*

“Mille-feuille” with chest nuts, prunes and meringue

CHF 70.00

Autumn Menu I

Lambs lettuce with raspberry vinaigrette and smoked trout fillet

Pumpkin soup with curcuma and orange

*Roast sea bream with rosemary jus
served on a zucchini potato pumpkin stew*

Ricotta tira-mi-su and chocolate cranberry sauce

CHF 79.00



WINTER RECOMMENDATION

Winter menu K

Smoked trout fillet and marinated salmon tartar with lambs lettuce

Roast veal with herb crust and Madeira sauce

Potato gratin and vegetables

Coconut-passion fruit-mousse coated in chocolate

CHF 65.00

Winter menu L

Celery cream soup with Roquefort foam

Grilled sea devil on orange-estragon-risotto

Braised veal cheek with Burgundy wine sauce

Rosemary saffron smashed potatoes and glazed winter vegetable

Caramelized pineapple carpaccio with saffron lime sorbet

CHF 80.00

Winter menu M

Red curry soup with coco nut cream and king prawns

Grilled pike perch with parm ham and sage, stewed lentils and saffron sauce

Black Angus roast beef and sauce béarnaise

Potato gratin and glazed vegetables

Pine nut and pear strudel with chocolate chilli ice cream on elder saucet

CHF 92.00



VEGETARIAN OPTIONS

Choose a menu and add an vegetarian option. The price will remain the same.

Starters

Lambs lettuce with egg and croutons

Mixed greens with fried mushrooms

Cheese cake with mixed greens (min. 6 persons)

Main course

Saffron risotto with fried mushrooms garnished with vegetable

Penne and spicy tomato sauce, broccoli and parmesan shavings

Vegetable lasagne with mushrooms (min. 10 persons)

Puff pastry crust with asparagus tips and mushroom, tossed with Riesling sauce

Local white asparagus with new potatoes and sauce Hollandaise (only April-June)

Vegetable curry with coconut cream served with rice

On our seasonal restaurant menu you find more vegetarian menus.



MEDIEVAL GUILD FEAST

Servants wearing traditional garments welcome you on the stairs of the venerable guild house "Safran Zunft". Now a cheerful night with medieval atmosphere can start. Musicians entertain your guests with wait and bag pipes during the aperitif.

You will be welcomed by an honourable member, as you sit down on the long tables. Then the first course is served by our menial staff.

Journeymen bring seared meat on a wooden bier into the hall, the cooks carve on the buffet and your guests choose the best peaces and side dishes – as long as they are hungry.

Minstrels entertain you with traditional music from the Renaissance and the Barock and the jester encourages your guests to participate in a funny game.

Later on, the lights are turned off, the doors to the hall are opened and we present you the dessert. The chief companion pours the guests iced schnapps and the maids serve nice-smelling coffee and cakes.

Served first course

*Salad bouquet with vegetable dressing garnished
with warm cheese croutons and a mushroom herb strudel*

Main course carved and served from the buffet

*In beer braised knuckle of veal
Juicy ham coated and baked in dough
Leg of lamb flavoured with garlic and herbs
Stuffed breast of turkey with honey thyme sauce
Aromatic porc sausage with mustard
Vegetable lasagne
Roast potatoes with rosemary
Saffron rice with raisins and spices
Glazed vegetables*

Served dessert

Traditional apple strudel with cinnamon-vanilla sauce

Coffee or espresso and iced Kirsch from the region of Basle, cookies and Basler Leckerli

from 60 – 150 people

CHF 88.00

Costs

The menu price includes meal, coffee, cakes and schnapps, medieval decoration on the tables and medieval garments of the servants.

Additional costs

Medieval or gipsy music at approx. CHF 2'300

Welcoming speech by a guild member: luncheon voucher worth CHF 100



BUFFETS AT SAFRAN ZUNFT

Buffet „Safran Zunft Classic“

Beef carpaccio marinated with limes served with avocado mousse

Chicken pâté with pears and prawn terrine with dill sauce

Air cured beef, salami und Parma ham

Marinated and smoked Norwegian salmon with its garniture

Roasted chicken and Waldorf salad

Antipasti vegetable flavoured with fresh coriander and feta

Taboulé salad with peppermint, vegetable and tomatoes

Vegetable curry salad and Greek salad

Fresh greens with French und Italian dressings

Juicy roast beef and green pepper sauce

King prawns in curry ginger sauce

Crisp roasted pepper bacon

Emmental loin of lamb with fresh herbs

Tortellini in spicy tomato sauce “all’arrabiata”

Rice, potato gratin and fresh vegetable with herbs

Rich dessert buffet with Swiss and French cheese

60 – 180 people, CHF 90.00 each

Buffet „Safran Zunft Classic“ - with served main course

Entree and dessert buffet as mentioned above, as main course we serve:

Juicy roast beef and green pepper sauce

Potato gratin and fresh vegetable with herbs

60 – 180 people, CHF 80.00 each



BUFFETS AT SAFRAN ZUNFT

Buffet “Bella Italia”

Tomato mozzarella salad

Grilled vegetable marinated in olive oil and mixed antipasti

Toasted slices of bread layered with olive tapenade, chicken liver pâté and tomatoes

Beef carpaccio with parmeggiano

Variation of several mini pizzas

Parma ham with melon

“Vitello trottato” - slices of veal with smoked trout mayonnaise

Seafood salad with olive oil and lime juice

Mortadella, Coppa, Bresaola and Parma ham

Ruccola salad with parmeggiano and pine nuts

Vegetable lasagne with mushrooms and spicy tomato sauce

Baked salmon stuffed with spinach, sliced on the buffet

Veal piccata fried in an egg cheese coating

Tender chicken in lime sauce

Manzo Brasato - beef braised in Barolo wine sauce

Saffron risotto, rosemary potatoes and vegetable

Rich dessert and cheese buffet

60 – 180 people, CHF 90.00 each

Buffet „Bella Italia“ with served main course

Entree and dessert buffet as mentioned above, as main course we serve:

Beef braised in heavy Piemont wine sauce Saffron risotto and fresh vegetable with herbs

60 – 180 people, CHF 80.00 each



G T B - GENERAL TERMS OF BUSINESS

Number of guests

Please, tell your guests the registration period in time and let us know an approximate number of guests, at least 20 days before the event. The number of guests you report us 24 hours before the event is binding and will be charged. We recommend you to send us this last confirmation by email.

Period of Validity of our offer

Please confirm our banquet reservation by post, mail or fax within 7 days. During this time, the reservation will only be provisional. If we do not receive your confirmation within this period we reserve us the option to rent out the desired room to someone else.

Noise emissions / prolonging of opening hours, additional fee after midnight

Please take into account that our Safran Zunft is located in the centre of the city. Therefore, we have to show consideration for the neighbours. If you would like to stay longer than midnight, we will gladly extend our opening hours until 2 am. The bands are allowed to play until 1 am. The time of the last guests or musicians leaving the restaurant is decisive for the fee.

After midnight, we charge a supplement of CHF 250 for every started hour. These supplements apply also for non reserved prolongations and will be charged to the organizer's account.

Dismantling of musicians equipment

If musicians dismantle their equipment after the event, we tolerate a half an hour without any additional costs. After that we charge to your expense CHF 250 for every started hour. Please advise them to hurry.

Room decoration

Our rooms are very old and have an irreplaceable value for the guild. Every room, every stucco work, every object is unique. For that reason, it is absolutely forbidden to fix any kind of decoration by means of glue, adhesive tape, nails or stapler. Every adhesive tape damages the colour and every nail the fibres of the wooden panelling. We gladly provide you with partition walls.

Selection of menus - hall rental fee

If the menu is identical (with vegetarian option), we do not charge a hall rental fee. If you order in the halls from the à la carte menu, we charge you CHF 100 as a hall rental fee. If you want to offer your guests a selection of different courses (only possible for small groups), we offer dishes from the current restaurant menu.

The minimum turnover in the Zunftsaal is CHF 7'000.

Cancellation fees

If an event is cancelled, the following prices are charged:

	Vorgesetztenstube	Gilgen-/A.Ryffstube	Zunftsaal
More than 30 days in advance	100	200	1'000
More than 14 days in advance	200	500	1'500
13-2 days in advance	300	1'000	4'000
less than 2 days in advance	800	2'000	7'000

Terms of payment

We send you a bill for your event. Please settle the bill within 14 days. Credit cards are accepted only in the restaurant. Place of jurisdiction for any dispute is Basle.

Period of Validity of price offer and obligations

Our current prices are valid until a new price list is published. Our terms of business are part of the service contract and are generally binding.



GENERAL PRICE LIST

Hall rental fees

We charge hall rental fees for events without meals or with a little snack. There is no rental fee for banquets with a fixed meal (menu price higher than CHF 50) The rental fee of the Zunftsaal (guild hall) includes the use of the sound system with 2 radio microphones, a CD player and preparation and cleaning of the room.

	Tariff 1	Tariff 2	Tariff 3
Zunftsaal	1'900	1'200	3'000
Gilgenstube	500		1'000
Andreas Ryff Stube	400		
Vorgesetztenstube	200		

Tariff 1 Event with/without beverages consumption, 8-17 o'clock or 18 - 24 o'clock

Tariff 2 Event with consumption, at least CHF 25 per person

Tariff 3 rent for the whole day

Final cleaning

The cleaning expenses of the Zunftsaal (CHF 200) by an external company are charged to the organizer's account. If a rental fee is charged, final cleaning is included.

Wardrobe

The wardrobe for the banquet zone is located in the Gewürzkammerli (room of spices). Supervision of the wardrobe costs CHF 200 until 24 o'clock and afterwards CHF 45 for every started hour.

Rental fees

Piano (tuning costs of about CHF 250 chargeable to the customer)		75
Sound system with radio microphone		300
Floodlight, 380 cm high		80
W-LAN per floor and day		100
Overhead projector with screen		75
Platform elements (125 x 250), per piece (max. 4)		75
Partition walls 80 x 200cm, per piece		25
Flip chart		35
Plasma TV 42" (106 cm)		250
LCD Player Sanyo 2000 ANSI Lumen		200
DVD-Player		100
Beamer for day light projections, large screen etc.	Prices upon request	
Menu cards black/white for free, colour print	Per person	2.50
Large chandelier with ivy	Per table	12
Flowers in vase		25
Flower arrangements		45
Large flower arrangements		65

In order to carry out panel discussions or presentations without interruptions, we recommend you to contract a technician for the sound system.

For additionally rented technical equipment we charge you a processing fee of 10 %