



# BANQUET MENUS 2011/12

## **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 enter the tunnel of the river "Birsig" near the "Heuwaage" and leave it through a trapdoor into the cellar of the Safran Zunft where you can enjoy aperitif and dinner. This is a unique event that only we can offer you.*

*More traditional and pleasant is our medieval guild feast.*

## **„Please don't smoke“**

*We kindly ask you not to smoke on the 1st and 2nd floor. 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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## HORS D'OEUVRE-BUFFETS

Our hors d'oeuvre buffets are intended for those who want to offer something more than just a simple aperitif, but also not a gala buffet. They are ideal for general meetings and receptions with unpredictable number of guests. Combine different boards and you will receive a colourful, attractive buffet. A basket of different breads is on the buffet, of course.

### **Seaman platter for 10 persons**

Scottish smoked salmon, smoked halibut, smoked trout fillets with horseradish sauce, shrimp with cocktail sauce, prawns and sardine mousse tartlet

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**CHF 290.00**

### **Grisons platter for 10 persons**

Spicy Grisons dried beef, fine raw ham delicious, salami, smoked bacon, thinly sliced sausage, recent shaved cheese garnished with pickles

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**CHF 220.00**

### **Charcuterie platter for 10 persons**

Delicacies from our house butcher like succulent leg ham, bacon, assorted cold cuts, "Fleischkäse" garnished with "Appenzeller Mostbröckli" pickles and jelly

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**CHF 190.00**

### **Cheese platter for 10 persons**

Swiss and French soft and hard cheeses garnished with fruits, nuts and cumin

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**CHF 190.00**



## FONDUE BACCHUS

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

### **Bacchus Combo traditional**

*Fried mushrooms with salad bouquet and herb vinaigrette*

*12 veal skewers*

*Apple strudel with vanilla sauce*

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**CHF 83.00**

### **Bacchus Combo classic**

*Marinated and smoked salmon with lime sour cream*

*6 veal and 6 chicken skewers*

*Chocolate mousse with passion fruit couli*

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**CHF 79.00**

### **For vegetarians**

*Same first course and dessert.*

*For main course we suggest a dish from our seasonal restaurant menu.*

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*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 pikeperch coated in bacon with saffron fish sauce  
on a bed of leeks and potatoes*

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

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**CHF 55.00**

### **Guild menu "Governor"**

*Grilled fillet of red mullet with pea puree and lemon balsamico jus*

*Roast veal with rosemary sauce  
au gratin potatoes and two types of glazed carrots*

*Panna cotta with raspberry sauce*

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**CHF 59.00**

### **Guild menu "Master of the Mansion"**

*Smoked local trout with horseradish foam and salad bouquet served with roasted bread slice*

*Creamy carrot soup with orange and cardamom*

*Chicken breast stuffed with mushrooms and with a thyme sauce  
tomato-gorgonzola-polenta and bacon bean roll*

*Three types of chocolate mousse with passion fruit sauce*

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**CHF 73.00**

### **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)*

*Half-frozen „Basler Leckerli“ garnished with seasonal fruits*

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**CHF 62.00**



### **Guild menu “Treasurer”**

*Fried prawns on mesclun salad with sesame seed vinaigrette*

*Beef tea with vegetable stripes and cognac*

*Seared veal with forest mushrooms and cream  
Saffron noodles and vegetable from the market*

*Nougat ice cream with pistachio and passion fruit-mango-salad*

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**CHF 82.00**

### **Guild menu “Writer“**

*Goat cheese tureen with tomatoes, pepper and zucchini*

*Sirloin steak from local organic beef with sauce bearnaise  
au gratin potatoes and vegetables*

*Caramelized pineapple Carpaccio with its pina colada parfait*

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**CHF 72.00**

### **Guild menu “Master of the Ceremony“**

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

*Penne all’arrabiata with Parmesan shavings*

*Seared veal rolls with sage and Parma ham in Marsala sauce  
Saffron risotto and peas with dried tomatoes*

*Macchiato of chocolate, passion fruit and vanilla foam*

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**CHF 78.00**

### **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*

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**CHF 98.00**



## 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 pork sausage with mustard  
Vegetable lasagne with mushrooms  
Au gratin potatoes  
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*

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**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*

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## 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 with oriental spices and 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 and Italian dressings*

*Juicy roast beef and red wine pepper sauce*

*King prawns in lemon ginger sauce*

*Crisp roasted pepper bacon*

*Emmental loin of lamb with fresh herbs*

*Penne in spicy tomato sauce “all’arrabbiata” with Parmesan cheese*

*Rice, potato gratin and fresh vegetable with herbs*

*Rich dessert buffet with Swiss and French cheese*

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**60 – 180 people, CHF 90.00 each**

### **Buffet „Safran Zunft Classic“ - with served main course**

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

*Juicy roast beef and red wine pepper sauce*

*Potato gratin and fresh vegetable with herbs*

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**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*

*Rocket 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 heavy Piedmont wine sauce*

*Saffron risotto, rosemary potatoes and vegetable*

*Rich dessert and cheese buffet*

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**60 – 180 people, CHF 90.00 each**

### **Buffet „Bella Italia“ with served main course**

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

*Beef braised in heavy Piedmont wine sauce, saffron risotto and fresh vegetable with herbs*

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**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	1'500
More than 14 days in advance	200	500	2'500
13-2 days in advance	400	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	300	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		35
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	15
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 %