



BANQUET MENUS 2010

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

Spicy meatballs

CHF 3.50 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

Chicken kebab in lemon-rosemary-marinade

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 4.50 each

Party roll stuffed with Parma ham

Party pretzel roll stuffed with salami

Vegetable curry with fried coconut banana

Mini camembert with almond crust and red onion compote

Saffron risotto with braised mushrooms

Deep fried tempura prawns

Springbock kebab with Zanzibar-pepper and ginger

Stuffed puff pastries (mixed meat and vegetarian)

CHF 5.50 each



From our bakery

<i>French gougelhopf with bacon</i>	CHF 32.00
<i>Grandmother's gougelhopf</i>	CHF 32.00
<i>Mini pastries</i>	CHF 4.50

To nibble

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

CHF 3.50 per person



APERRO COMBINATIONS

To help you choosing the right snacks for your event, we offer the following packages (excl. beverages).

APERRO SUISSE

Two small cheese cakes

a crispy ham croissant

a juicy sausage coating in puff pastry

Peanuts and bretzels

minimum 15 people Fr. 14.00
we suggest to drink a refreshing Swiss white wine

APERRO ROYALE

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. 22.00
Champagne for the queen, Prosecco for the princess

AFRICAN APERRO

a puff stuffed with curried shrimp cocktail

a crostini with ostrich carpaccio and peppadews

a deep fried peanut-sweet corn-roll

a grilled peri-peri-king prawn

a grilled ostrich sosatie

a grilled springbok kebab with Zanzibar-pepper and ginger

minimum 25 people Fr. 27.00
in our cellar we stock selected white wines from the Cape region



HORS D'OEUVRE BUFFETS

Our hors d'oeuvre buffets are thought for those who want to offer more than just peanuts and sticks but not as much as a gala dinner. Create your own platters and you will get a colourful and attractive buffet. A bread basket will be on the buffet.

Sailor's platter for 10 people

Scottish smoked salmon, smoked halibut, smoked trout filets with horseradish foam, shrimp with cocktail sauce, king prawn & tartelette with sardine mouse

CHF 280.00

Swiss platter for 10 people

Well-seasoned air cured meat, exquisite Parma ham, delicious salami, smoked bacon, thin sliced Salsiz (Swiss sausage), slices of cheese garnished with mixed pickles.

CHF 210.00

Butcher's plate for 10 people

Delicacies from our butcher: juicy ham, dried bacon, assorted cold cuts, meat loaf, air cured meat from the Canton of Appenzell garnished with mixed pickles and jellied meat.

CHF 180.00

Cheese platter for 10 people

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

CHF 180.00



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 79.00

Bacchus Combo classic

Fried mushrooms with salad bouquet and herb vinaigrette

6 veal and 6 chicken skewers

Apple strudel with vanilla sauce

CHF 77.00

Bacchus Combo mixed

Seasonal salad with coriander vegetable dressing

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

Exotic fruit salad with refreshing sorbets

CHF 77.00

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 8.00

Dessert buffet with cheese

Menu price + CHF 13.00



SAFFRON GUILD MENUS

Guild menu "Guild Master"

Crunchy salad bouquet with mushrooms and vegetable herb dressing

Fried fillet of pike on a bed of leek and potatoes served with a creamy fish saffron sauce

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

CHF 52.00

Guild menu "Governor"

Fillet of rabbit coated in honey and sesame seeds

Aromatic Balsamico jus and salad bouquet

Glazed roast veal with rosemary sauce

Saffron mashed potatoes and two types of glazed carrots

Panna cotta with raspberry sauce

CHF 54.00

Guild menu "Master of the Mansion"

Smoked Scottish salmon with horseradish foam served with roasted bread slice

Creamy carrot soup with orange and curcuma

Pork fillet with French mustard seed sauce

Butter spaetzle and bacon bean roll

Three types of chocolate mousse with passion fruit sauce

CHF 77.00

Guild menu "Master"

Seasonal salad and cocktail shrimp marinated with herbs

Grilled catfish with olive oil emulsion served with Gallo Nero risotto

Roasted beef fillet served with Bordeaux peperoncini sauce

Chateau-potatoes and glazed vegetable from the market

Homemade frozen truffles with delicious bitter chocolate mousse

CHF 93.00



Guild menu “Treasurer”

Fried prawns on crispy salad with cauliflower saffron vinaigrette

Beef tea with sherry and vegetable

*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 77.00

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 caramel sauce and vanilla 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 merlot sauce
Saffron risotto and broccoli with almonds*

Macchiato of chocolate, passion fruit and vanilla foam

CHF 75.00

Guild menu “Master of the Minutes”

Lambs lettuce with picked egg

*Stroganoff with thin beef stripes
Butter spaetzle and vegetable from the Basle market*

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

CHF 50.00



SPRING RECOMMENDATION

Spring menu A

Tender smoked salmon on asparagus salad with cold Noilly-Prat-Sauce

Roast chicken with fresh morels and cream sauce

Butter noodles and spring vegetables

Rhubarb crumble gratin and vanilla ice

CHF 65.00

Spring menu B

Creamy asparagus soup with morels

Seared halibut on almond spinach tossed with curry pesto

Roast rack of lamb with herb crust

Served with tomato bruschetta and beans

Iced parfait with Moscato d'Asti and stewed strawberries

CHF 78.00

Spring menu C

Salmon tartar with dill and a bouquet of salad

Asparagus tips and mushrooms on a puff pastry bed, and a Riesling saucee

Seared veal steak and pea puree

Roast potatoes and vegetable from the market

Lime ice cream and bitter chocolate cream with raspberry foam

CHF 92.00



SUMMER RECOMMENDATION

Summer menu D

Summer salad bouquet and grilled king prawns with tomato sauce

*Summer chicken with almond crust, artichoke-mushroom-stew
Served with potato gnocchis and olive-chicken-stock*

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

CHF 62.00

Summer menu E

Melon layer with ginger jelly and Parma ham

Iced Gazpacho soup with Black tiger prawn and egg plant caviar

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

Cold almond soup with cherry cake

CHF 74.00

Summer menu F

Provençal goat cheese terrine with sweet pepper sauce and salad

Fillet of sea devil gratinated with olives on Greek saffron-fennel

*Seared veal steak with fresh chanterelle and old port wine sauce
Rosemary potato puree and glazed summer vegetable*

Stewed peaches with vanilla foam served with sorbet ice

CHF 94.00



AUTUMN RECOMMENDATION

Autumn Menu G

Venison terrine with chest nut puree and rose hip sauce

*Striped of guinea fowl in sherry cream
Spätzle and fresh vegetable from the market*

Semi-frozen white grape parfait and chocolate blinis

CHF 63.00

Autumn menu H

Tartar of smoked salmon and eel served with beetroot salad

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

*Bitter chocolate cake with melted chocolate
served on stewed mango with limes*

CHF 82.00

Autumn Menu I

Grilled pike on lentils ragout with French mustard and steamed leek in crispy dough

Pumpkin soup with star anis

*Traditional in red wine braised deer served side dishes of the hunting season
Spätzli and red cabbage with chest nuts*

“Petite tasse” Capuccino with cinnamon prunes

CHF 79.00



WINTER RECOMMENDATION

Winter menu K

Shrimp-Chartreuse and Noilly-Prat-Sauce garnished with lambs lettuce

Roast veal with herb crust and Madeira sauce

Potato gratin and vegetables

Coconut-passion fruit-mousse coated in chocolate

CHF 63.00

Winter menu L

Celery cream soup and roast rabbit fillet

Grilled sea devil on orange-estragon-risotto

Braised veal cheek with Burgundy wine sauce

Rosemary saffron smashed potatoes and glazed winter vegetable

Frozen baby pineapple with ginger lime parfait

CHF 77.00

Winter menu M

Lemon grass soup and sweet bread

Grilled pike on spinach tossed with elder butter sauce

Black Angus roast beef on red wine sauce

Potato gratin and glazed vegetables

Pine nut and fig strudel with hazelnut ice cream on black current saucet

CHF 89.00



OUT OF SOUTH AFRICA

South African menu 1

Curry soup with medallion of kingklip and peppadew mustard crust

Roast ostrich in date sauce

Cardamom semolina with raisins and vegetable

Candied baby bananas and yoghurt ice cream

CHF 66.00

South African menu 2

Salmon cake flavoured with Cape spices, yoghurt coriander sauce and salad

Braised lamb in Cape Malay curry sauce

Wild rice with apricots and coconuts, green vegetables

Exotic fruit salad served with fresh sorbet

CHF 59.00

South African menu 3

Ostrich carpaccio marinated with ginger and avocado mousse

Kudu sirloin coated with macadamia nuts on pinotage jus

Chorizo risotto and fresh vegetables

Amarula mousse with kumquats, coco cracker and orange sauce

CHF 80.00

Select one of our South African wines to accompany your meal.



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.

Journeyman 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 white wine braised knuckle of veal and juicy suckling pig
Leg of lamb flavoured with garlic and herbs
Tender breast of turkey with port wine 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 kirsch-vanilla sauce

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

CHF 85.00

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 sweet&sour shitake mushrooms

Fresh green salad with French und Italian dressings

Cumberland, horseradish and dill sauce

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 88.00 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 79.00 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

Stuffed eggs with sardine mousse

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

Seafood salad with olive oil and lime juice

Mortadella, Coppa, Bresaola and Parmaschinken

Ruccola salad with parmeggiano and pine nuts

Vegetable lasagne with mushrooms and spicy tomato sauce

Baked salmon stuffed with spinach, sliced on the buffet

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 85.00 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 77.00 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 %