



## Banquet and wedding documentation



**Celebrate at the beautiful Lake Thun  
At the Panorama Hotel Restaurant Schönbühl,  
Hilterfingen**

## Welcome to the Panorama Hotel- Restaurant Schönbühl

We are very pleased that you are interested in holding your celebration with us. Our premises and garden are the ideal place for it. Below you will find some important information as well as our banquet and wedding documentation with aperitif and menu suggestions from 10 people. We will gladly respond to your individual wishes. If you have any questions, please do not hesitate to contact us.

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## Our rooms

### Banquet room Seehalde



The Seehalde room is best suited for smaller, private groups up to 16 people.

Size: approx. 30m<sup>2</sup>.

Seating: block table for 14 people or long table for 10 to 14 people.

Feature: Separable, screen, lots of natural light, beautiful view.

### Banquet hall Schönbühl



The banquet hall Schönbühl is suitable for parties from 20 to 60 persons.

Size: approx. 75m<sup>2</sup>.

Seating: individual.

Feature: separable, screen, lots of daylight.

### Banquet hall Schönbühl with gallery / whole restaurant



The banquet hall Schönbühl with gallery is suitable for parties from 60 to 80 persons.

Size: approx. 110m<sup>2</sup>.

The whole restaurant is suitable for parties from 80 to 140 persons.  
Seating: individual.

Features: separable, screen, lots of daylight, panoramic view.

### Schönbühl Spycher



The Spycher is best suited for smaller, private groups up to 32 people.

Size: approx. 35m<sup>2</sup> on 2 floors.

Seating: upstairs: long table for 20 people. Ground floor: long table for 12 people.

Feature: Rustic, cozy, two floors, attached kitchen.

## Aperitif-suggestions

### Important Informationen

- ✓ Our aperitif suggestions are valid for groups or orders of 10 people or more.
- ✓ We will be happy to send you our wine list upon request. Of course, all other aperitif drinks are also available. We will be happy to advise you.
- ✓ All prices are in CHF, including 7.7% VAT.
- ✓ You are welcome to give us a budget and we will put together a surprise aperitif for you.
- ✓ Please inform us of any allergies or intolerances beforehand.
- ✓ We kindly ask you to make an appointment with us for an aperitif discussion.
- ✓ We look forward to your visit!

## Seasonal surprise aperitif

Tell us your budget (between CHF 8.00 and CHF 35.00 per person) and we will put together a surprise aperitif adapted to the season.

Treats to put together yourself

Chips and nuts per person	3.00
Home roasted spiced nuts per person	3.80
Pickled olives and dried tomatoes per person	3.80
Homemade focaccia with olives and dried tomatoes 3 pieces per person	3.80
Mini ham and sausage croissants (1 piece each) 2 pieces per person	4.50
Vegetable dips with 3 different sauces 80g per person	7.00
Sliced wrap's, variously filled 3 pieces per person	5.50
Peanuts, tree nuts and mandarins (Nov. - Dec.) per person to crack/peel yourself	3.50
Seasonal surprise snacks 1 piece per person	6.00
	2 pieces per person 12.00
	3 pieces per person 16.00
	5 pieces per person 20.00

## Punch and drinks

Seasonal homemade fruit punch with alcohol (May - Sept.)	liter 45.00
Seasonal homemade fruit punch without alcohol (May - Sept.)	Liter 29.50
Homemade iced tea liter	16.00
Homemade mulled wine (Nov. - March)	2dl 7.00 Liter 35.00
Homemade mulled cider without alcohol (Nov. - March)	2dl 5.50 Liter 27.50

## Menu suggestions

### Important information

- ✓ Our banquet documentation applies to groups or orders of 10 or more people. Thank you for your understanding that à la carte orders with more than 10 persons are not possible.
- ✓ We kindly ask you to limit your menu selection to one menu, as well as a vegetarian option if necessary. This will save you long waiting times and guarantee that your event runs smoothly.
- ✓ All dishes are served on plates, without additional service. Of course, additional service is possible at an extra charge and with advance notice.
- ✓ The prices of the individual courses are to be understood as single portions, in CHF and including 7.7% VAT. When composing a menu, the price will be adjusted accordingly. We will be happy to inform you of the menu price after your selection.
- ✓ You are also welcome to give us a budget for your menu and we will put together a surprise menu for you.
- ✓ Please inform us of any allergies or intolerances in good time.
- ✓ We ask you to make an appointment with us for a menu discussion.
- ✓ We look forward to your visit!



## Menu suggestions to compose yourself

### Starters

Seasonal salad with a dressing of your choice: honey rosemary, French, Italian	10.50
additionally with:	
Chopped egg +1.00	
Fried bacon +3.00	
Grisons raw ham +4.50	
Burrata on spicy Italian sweet-bell-pepper with herb oil and pancetta crumble	16.50
Variation of chicken with seasonal chutney, small salad bouquet and lemon olive oil vinaigrette	18.50
Smoked salmon trout from the Sigriswil trench mill with pea puree, lemon olive oil vinaigrette and lettuce tips	19.00

### Soups

Thun white wine cream soup with vegetable strips	14.50
Pea and mint soup with hazelnut crisp	14.00
Green Thai curry soup with chicken skewers	14.50
Potato and thyme soup with herb croutons (also available cold)	13.00

### Intermediate courses

Lemon ravioli on lukewarm tomato coulis with basil foam	19.50
Homemade couscous - quinoa-vegetable thaler with lemon ginger sauce, pickled dates and pickled beetroot	18.50
Risotto in seasonal variations	18.50
Pike perch roasted on the skin with a herb crust and sweet potato puree	21.00

## Main courses meat and fish

Compose your own main course: a meat or fish, a side dish and a sauce. Seasonal vegetables are served with each main course. We will be happy to advise you.

Corn-fed poulard breast	39.00
Pork tenderloin	36.00
Pork cutlet	29.00
Fillet of beef roasted pink	59.00
Filet Wellington	69.00
Roast beef pink roasted	55.00
Saddle of veal roasted pink	59.00
Fried fillet of char	43.00
Fried trout fillet	43.00

### Choice of sauces

Jus | herb butter | rosemary jus | cognac cream sauce | pepper cream sauce | mushroom cream sauce | whiskey cream sauce | hollandaise sauce | bernaise sauce | white wine sauce

### Side dishes

Pasta | Fried Potatoes | Potato Gratin | Mashed Potatoes | Mascarpone Polenta | Quark Spaetzli | Herbed Rice | White Wine Risotto

### Vegetarian main courses

Lemon ravioli on lukewarm tomato coulis with basil foam	29.50
Chickpea falafel with ratatouille and yogurt dip	23.50
Risotto in seasonal variations	29.00



## Desserts

Variation of chocolate with seasonal fruits	14.50
Burnt cream garnished with whipped cream	12.50
Small dessert buffet served on a platter (3 components)	15.50
Schönbühl chocolate tart with seasonal fruits and sorbet	16.00
Yoghurt - honey - mousse with seasonal compote	13.50
Emmental meringue with whipped cream and vanilla ice cream	12.00
Mandarin sorbet with coffee sponge cake, spruce sapling mousse, marinated tangerines, coffee gel and dark tuile	18.00
Piña colada tart with citrus salad, coconut milk cream and pineapple sorbet	14.50
Seasonal parfait with fruits (strawberry / cherry / apricot / vanilla / chocolate / cinnamon / chestnut)	13.00

## Predefined menu suggestions

### Menu 1

Small leaf salad with honey-rosemary vinaigrette

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Thun white wine cream soup with vegetable strips

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Chicken meatballs with mushroom cream sauce,  
noodles and seasonal vegetables

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Burnt cream garnished with whipped cream

3-course menu: 55.00

4-course menu: 65.00

### Menu 2

Burrata on spicy Italian sweet-bell-pepper with herb oil

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Pea and mint soup with hazelnut crisp

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Salmon tranche on baked vegetables  
with quinoa rice and lemon sauce

\*\*\*

Yogurt - honey - mousse with seasonal compote

3-course menu: 69.00

4-course menu: 79.00

### Menu 3

Variation of galantine and terrine of chicken  
With seasonal chutney, lettuce tips and lemon olive oil vinaigrette

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Pea-mint soup with hazelnut crisp

\*\*\*

Fillet of beef "Wellington" with truffle jus,  
polenta gnocchi and vegetables

\*\*\*

Mandarin sorbet with coffee sponge cake, spruce sapling mousse, marinated mandarins,  
coffee gel and dark tuile

3-course menu: 95.00

4-course menu: 105.00

## Brunch

Brunch is more than breakfast. Enjoy our regional breakfast buffet and expand it to a cozy lunch with friends, family or colleagues from 25 people.

### Brunch light

enlarged breakfast offer with various cheese, cold cuts, vegetable sticks, dried tomatoes, pickled olives, homemade jams, scrambled eggs, fruit platters, yogurt, quark and birchermuesli.  
CHF 40.00 per person

### Brunch plus

enlarged breakfast offer with various cheeses, cold cuts, vegetable sticks, dried tomatoes, pickled olives, home-made olives, homemade jams, scrambled eggs, fruit platters, yogurt, cottage cheese and birchermuesli, colorful leaf salads with various dressings and seeds, dressed vegetable salads, Vitello Tonnato, tomato mozzarella  
CHF 55.00 per person

### Brunch Deluxe

enlarged breakfast offer with various cheeses, cold cuts, vegetable sticks, dried tomatoes, pickled olives, home-made olives, homemade jams, scrambled eggs, fruit platters, yogurt, cottage cheese and birchermuesli, colorful leaf salads with various dressings and seeds, dressed vegetable salads, vitello tonnato, tomato mozzarella. Homemade Ticino roast and Char from the Gabenmühle Sigriswil with side dishes of your choice. Dessert buffet with sweet delicacies from our patisserie  
CHF 69.00 per person

## Barbecue buffet

Summer salad buffet with various leaf salads, homemade vegetable salads and appetizer creations from our Schönbühl kitchen team

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Seasonal refreshing cold dish

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Rich selection of regional meat specialties from the meat counter of the butcher Muster in Thun Spareribs, lamb racks, pork steak as well as seasonal vegetarian variations and everything that makes the grill heart beat faster

\*\*\*

Colorful dessert variations from the Schönbühl Patisserie

Buffet à Discretion

CHF 69.00

## Miscellaneous information

### Hotel rooms

Our hotel offers 19 spacious, comfortable double rooms, which invite you to relax and feel good. 11 rooms, 8 of them with lake view, are located in the main building and 8 rooms are in the dependance. Our accommodation offer is completed with our charming vacation apartment. All our rooms have free W-Lan, flat screen TV with radio, hairdryer and cosmetic mirror. The Junior Suite, the double rooms South and the rooms in the Dependance all have a balcony.

One double room north is barrier-free and wheelchair accessible.

From one overnight stay at Hotel Schönbühl you will receive the PanoramaCard Thunersee, with which you can ride the bus for free in the area and benefit from many discounts.

In the morning you enjoy your breakfast (daily until 10 am) from our buffet with many regional products, which is included in the room rate.

### Prices:

- 1 to 9 double rooms booked: Room rates by category.
- 10 to 14 booked double rooms: 10% on the room rates according to category
- 15 to 20 booked double rooms: All-inclusive price of CHF 215.00 per room
- For weddings of 40 persons or more: The room for the bridal couple is offered

The prices include breakfast until 10 a.m. and check-out until 12 noon.

Not included are the visitor's tax of CHF 4.00 per person and night.

### Overtime

From 00.30 a.m. onwards, a staff fee of CHF 170.00 per hour or part thereof will be charged.

In the restaurant it is allowed to party until 03.00 o'clock. Afterwards there is the possibility to continue partying in the Spycher (see "After Party").

### Tapping fee

If you prefer to bring your own wine or spirits, the following prices apply:

- Wine 7.5dl bottle: CHF 35.00 per bottle
- Wine 1.5dl bottle: CHF 80.00 per bottle
- Champagne 7.5dl bottle: CHF 50.00 per bottle
- Distillates up to max. 1 liter bottle: CHF 60.00 per bottle

### Fireworks and lanterns

Fireworks are only permitted on the 1<sup>st</sup> of August.

Lanterns must be approved in writing by the municipality of Hilterfingen. This approval must be obtained by the guest in person and presented to the Schönbühl management.

Apart from candles, no other objects may be burned on the tables for fire prevention reasons.

## Music

The Schönbühl is located directly in a residential area, therefore the night silence applies from 10 pm. All doors and windows must be closed from this time. Music may be played under these regulations until 03:00.

## Wedding cake

We are pleased to recommend wedding cakes from Mrs. Raffaella Wandeler of Puder & Zucker for classic cakes or from Mrs. Corinne Sidselrud of Moy Patisserie for imaginative cakes. For the smooth cake service incl. crockery, cutlery, etc. we charge CHF 5.00 per person.

Contact:

Puder & Zucker  
Frau Raffaella Wandeler  
Tel: 033 243 33 56  
Mail: pud Rundzucker@icloud.com

Moy Patisserie  
Frau Corinne Sidselrud  
Tel: 033 243 18 63  
Mail: moypatisserie@outlook.com



## Decorations

You may bring your own table decorations and flowers. Upon request, we will be happy to order the appropriate floral decoration for your celebration from the florist we trust, Margrit Knutti, Chartreuse Fleurs, Hünibach. Let us know your budget and your favorite colors and we will organize the rest.

Contact:

Chartreuse Fleurs  
Frau Margrit Knutti  
Staatsstrasse 150  
CH-3626 Hünibach  
Tel: 033 243 14 36  
Mail: info@chartreusefleurs.ch  
Web: www.chartreusefleurs.ch



## Menu cards

We are happy to write and print the menu cards for you free of charge. Please send us your desired title or a photo. You are also welcome to organize this yourself with advance notice.



## Covering for chairs

Hotel Schönbühl does not provide chair covers. If you organize chair covers yourself, we will be happy to help you install them.

## Food refill

Additional service is not included in the menu price. However, you are welcome to order additional service in advance; the number of portions must be defined in advance.

Side dishes only: CHF 7.50 per portion

Meat/fish and side dishes: CHF 10.00-15.00 per portion

## Seating

Up to 55 persons:

Schönbühl Hall

55 to 70 persons:

Schönbühl Hall and gallery

70 to 100 persons:

Schönbühl hall and restaurant complete

We have 2 round tables with a maximum of 8 persons. We recommend long tables of 8 to 10 persons.



## After Party

You are welcome to use our Spycher for the after party after the celebration in the restaurant (also spontaneously). The Spycher is not served. We will be happy to provide you with the desired drinks. The consumption will be charged according to expenditure.

## Solar boat

We have our own solar boat with room for a maximum of 11 people. Ideal for a romantic transfer from the wedding ceremony to Schönbühl.

## Contact

Panorama Hotel-Restaurant Schönbühl  
Dorfstrasse 47  
3652 Hilterfingen

Tel. +41 33 243 23 83  
info@schoenbuehl.ch  
www.schoenbuehl.ch

### Contact persons:

Mrs. Stephanie Genc  
Mr. Tamer Genc  
Mr. Michael Reichel

We are looking forward to your visit!

Your hosts  
Genc family and the entire Schönbühl team

