



MENU SUGGESTIONS

Welcome to Interlaken, an enchanting retreat surrounded by the breathtaking Swiss countryside. Our hotel combines timeless elegance with modern comfort and offers you a wonderful backdrop for unforgettable experiences. Immerse yourself in the culinary world of the Hotel Interlaken, where first-class ingredients, refined preparation and warm hospitality come together.

Enjoy a culinary journey through our menu suggestions, carefully created by our chef. Whether you prefer a gourmet dinner, a light menu or a sumptuous fondue chinoise buffet, at Hotel Interlaken you will find a wide range of exquisite dishes to satisfy even the most demanding guests.

We invite you to discover the gastronomic highlights of our hotel and enrich your event with unforgettable culinary experiences.

Welcome to the Hotel Interlaken!

Your Hotel Interlaken Team

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HOTEL INTERLAKEN
GASTFREUNDSCHAFT SEIT 1491

SEITE | 2

FUNCTION ROOMS

RESTAURANT TAVERNE



KLOSTERKELLER



Banquet up to 12 people
Reception up to 20 people

ROKOKO ROOM



Banquet up to 45 people
Reception up to 75 people

PAVILLON I (1/3)



Banquet up to 20 people
Reception up to 30 people

PAVILLON II (2/3)



Banquet up to 35 people
Reception up to 50 people

PAVILLON III (3/3)



Banquet up to 60 people
Reception up to 100 people



OUR SUGGESTIONS

> Min. 10 people <

Please choose a menu which will be served to all guests.

The prices do not include beverages.

We do not offer all-inclusive rates.

STARTERS

| | |
|---|-----------|
| Leaf salad croutons dressing | CHF 7.50 |
| Mixed salad vegetables spiced nuts Belper Knolle - matured Swiss Cheese sprouts dressing | CHF 9.50 |
| Smoked celeriac & beetroot carpaccio honey salad grissini | CHF 12.50 |
| Baked goat's cheese courgette salad spiced nuts honey | CHF 15.50 |
| Vegan smoked salmon olive focaccia mango sprouts marinated mushrooms cucumber | CHF 16.50 |
| Swiss Alpine salmon (CH) tartar bread chip cucumber capers salad fresh herbs horseradish | CHF 17.50 |
| Avocado tartar bread chip banana pear salad tomato sorbet | CHF 16.50 |
| Beefsteak tartar (CH) bread chip pickled vegetables salad corn bread | CHF 19.00 |
| Bündner Coppa (CH) melon cherry tomatoes | CHF 14.50 |
| Perfect egg truffle beluga lentils parmesan foam | CHF 11.50 |
| Gnocchi with Sbrinz cheese apple chutney baby spinach grissini sprouts | CHF 17.00 |



SOUPS

| | |
|--|----------|
| Tomato cream soup | CHF 7.00 |
| Vegetable stew | CHF 7.00 |
| Mushroom stew rosemary-orange tortelloni | CHF 9.00 |
| Onion cream soup croutons | CHF 7.00 |
| Beet root - orange soup peanuts | CHF 7.00 |
| Pumpkin cream soup Amaretto | CHF 7.00 |
| Parsnip cream soup mint | CHF 7.00 |
| Carrot soup ginger | CHF 7.00 |
| Sweet potato soup balsamic | CHF 7.00 |
| Potato - leek soup | CHF 7.00 |
| Bündner barley soup | CHF 7.00 |



MAIN COURSES

| | |
|---|-----------|
| Steak of pork (CH) crust of garden herbs pepper sauce | CHF 18.50 |
| Schnitzel of pork (CH) Mushroom cream sauce | CHF 17.50 |
| Filet of pork (CH) pepper sauce | CHF 31.00 |
| Tender ragout of beef (CH) | CHF 23.50 |
| Beef roast (CH) red wine sauce | CHF 21.50 |
| Filet of beef (CH) portwine jus hollandaise sauce | CHF 54.00 |
| Roastbeef (CH) pepper sauce | CHF 39.50 |
| Veal roast (CH) rosemary jus | CHF 25.50 |
| Slices of veal (CH) wild mushroom cream sauce | CHF 29.50 |
| Slices of chicken breast (CH) wild mushroom cream sauce | CHF 18.00 |
| Sauteed chicken breast (CH) thyme jus | CHF 17.50 |
| Swiss Alpine salmon steak (CH) dill lime | CHF 29.50 |
| Pan-fried filet of trout (CH) saffron sauce | CHF 23.50 |
| Deep fried zander bites (CH) tartar sauce | CHF 21.50 |
| Frutiger tofu tomato foam | CHF 18.00 |
| Sweet potato-papaya-curry coriander | CHF 21.00 |
| Wild mushroom risotto baby spinach truffle | CHF 23.50 |
| Spätzli mushroom sauce | CHF 22.50 |
| Sauteed slices of planted meat lemon gras coco | CHF 24.00 |

SIDE DISHES & VEGETABLES PLEASE SEE NEXT PAGE!



VEGETABLES

Seasonal vegetables
Ginger carrots
Sauteed courgette
Green beans with bacon (CH)
Mini vegetables
Filled tomato | spinach | cashew nuts
Gratinated cauliflower
Antipasti
Leaf spinach
Bacon (CH) | savoy cabbage
Ratatouille
Broccoli
Roasted fennel
Roasted root vegetables
Home-pickled vegetables:
Pumpkin, beetroot, cauliflower

SIDE DISHES

Tagliatelle with garden herbs
Potato gratin
Mashed potatoes | smoke | herbs
Rice
Roast potatoes | rosemary | garlic
Butter potatoes | garden herbs
Risotto | dried tomatoes or herbs
Sweet potato puree
Celeriac puree | vanilla
Rösti
Country Cuts
Sauteed sweet potatoes
Creamy polenta
French fries
Parsnip-mint puree
Spätzli

PRICE PER DISH

CHF 4.00



DESSERTS

| | | |
|---|-----|-------|
| Chocolate mousse fresh fruits | CHF | 7.00 |
| Fruit tart seasonal | CHF | 7.00 |
| Caramel cream fresh fruits | CHF | 6.50 |
| Cheese plate honey grapes mustard potatoes | CHF | 14.50 |
| Dessert symphony | CHF | 14.50 |
| Pine apple tiramisu | CHF | 7.50 |
| Fruit salad | CHF | 4.50 |
| Lemon gras panna cotta pineapple chutney | CHF | 6.50 |
| Cheesecake: mango, strawberry or beetroot yoghurt - honey ice cream | CHF | 13.50 |

DESSERTBUFFET LITE

> from 20 persons <

Chocolate mousse

Tiramisù

Different ice cream aromas

Seasonal fruits

Profiteroles

per person CHF 16.50

DESSERTBUFFET HAPPY MOMENTS

> from 20 persons <

Nut brownie

Meringue

Mini berliner

Chocolate fountain | fresh seasonal fruits

Caramel cream

Fruit cake slice, choose 2 sorts: mango-passion fruit, chocolate, pear-caramel, lemon

per person CHF 19.50



HOTEL INTERLAKEN
GASTFREUNDSCHAFT SEIT 1491

SEITE | 8

SWISS FONDUE CHINOISE BUFFET

> from 20 persons <

2 COURSE MENU

CHF 57.00 per person

Large Swiss fondue chinoise buffet with:
Beef | chicken | pork | tofu | planted meat |
homemade sauces | vegetables | fruits |
French fries | rice

* * *

Homemade seasonal sorbet

SWISS CHEESE FONDUE

> from 20 persons <

3 COURSE MENU
2 COURSE MENU

CHF 41.00 per person
CHF 33.00 per person

Small mixed salad | dressing of your choice

* * *

Swiss cheese fondue | bread | potatoes | pickles

* * *

Homemade seasonal sorbet



GENERAL INFORMATION & CONDITIONS

ATTENDANCE

Please inform us of the definite number of guests no later than 6 days prior to the date of your event. Kindly be aware that this number will be charged even if there are fewer guests.

CAKE SHOPS

For your special cake we recommend the following shops in Interlaken:

Confiserie Rieder, 3800 Interlaken, 033 822 36 73

Cake Shop, 3800 Interlaken, 078 738 32 44, <https://1487058416.jimdo.com/>

Mohler, 3800 Unterseen, 033 822 84 91, <https://www.konditorei-mohler.ch>

CANCELLATION

In case of cancellation of a confirmed event, the following charges will apply:

- | | |
|--------------------------------------|--------------------------------|
| • More than 4 weeks prior to arrival | free of charge |
| • 28 to 14 days prior to arrival | 50% of the confirmed services |
| • 13 to 7 days prior to arrival | 80% of the confirmed services |
| • 6 to 0 days prior to arrival | 100% of the confirmed services |

CHAIR COVERS

White chair covers can be rented at the price of CHF 8.00 per piece.

CORKAGE

If you prefer to bring your own wine or sparkling wine, please note that we will charge you a service fee of CHF 25.00 per bottle. For spirits a fee of CHF 80.00 will be charged.

COVER CHARGE

For any additional service (e.g. wedding cake cutting / serving) we charge a supplement of CHF 3.00 per person.

DANCE FLOOR

If you feel like dancing, a dance floor of 25 M² can be organised. Costs CHF 200.00. Please note that this is only possible in Pavillon I-III (all rooms together).

DECORATION

Flowers can be ordered with the following local florists:

Blumenwerkstatt, 3800 Interlaken, 033 823 23 25, <http://blumenwerkstatt.ch>

Tulipina, 3800 Interlaken, 076 283 82 87, <http://tulipina.ch>

H. Gosteli AG, 3800 Matten, 033 822 21 08, <https://hghosteliag.ch>

HOTEL

We offer 59 comfortable and modern 4**** rooms as well as 10 basic furnished tourist class rooms (5th floor).



GENERAL INFORMATION & CONDITIONS

MENU CARDS

Simple menu cards are made by the hotel without any charges. If you prefer a special print we can organise this for a fee.

NIGHTTIME

If you have an event with live music we kindly ask you to reduce the volume after 10 pm out of consideration to our other guests and neighbours. After midnight doors and windows must be closed. End of service: 03 am.

ORDER

To ensure that we can organise everything well in advance, we require a lead time of 7 days. Otherwise, we reserve the right to cancel the planned event.

OVER TIME

Our restaurant closes at midnight. To compensate for over time every started hour (after midnight) will be charged with additional CHF 250.00.

PARKING SPACES

There are a large number of public car parks on the south side of the church. Day tickets can be purchased online from the Interlaken municipal administration. After 7 p.m. the public car parks are no longer subject to charges.

RATES & PAYMENT CONDITIONS

The prices include 8.1% VAT and are calculated for a minimum of 10 people unless otherwise noticed. All prices are subject to change.

Payment in CHF can be settled by payment slip (only Switzerland – payment due within 20 days) or directly in the hotel in cash or by the following cards: Post Bank Card, Maestro, Mastercard, Visa, American Express & JCB. We cannot accept any WIR-money for payments.

SMOKING

Please note the entire hotel is non-smoking.