

BANQUET

OFFER





GUIDE

SCHEDULE / CONTACT PERSON

It is important for us ensure the flow of your banquet is smooth. In order to do so, please let us know the schedule for speeches, presentations or show casts. We also need to know the name of the person who will be our contact on the spot.

FLOWERS

Do you bring the arrangements or should we organize the flowers for you?
We would like to order the flowers of our florist according to your wishes.

FIREWORKS OR SPARKLERS

No fire works or sparklers are allowed in any part of the building.

MENU

We would be happy to assist you with the choice of a consistent menu, to make sure everything runs smoothly. If you wish to dine in our à la carte restaurant and you are more than 9 people we will provide you a reduced menu, if you are more than 16 guests you need to choose menu.

EVENTS WITH UP TO 300 GUESTS

There are four rooms at your disposal to host events for up to 300 guests. Please note this is a subject to availability.

PRICE / INVOICING

All the prices are including VAT. Invoices are payable within 15 days from issue.

FOOD TASTING

You may arrange a tasting of your chosen menu with us on the evenings our restaurant is open. (Monday to Saturday) Our kitchen team is happy to prepare the dishes for you, so please book the date at least one week in advance. As we prepare the menu especially for you, we will charge you the costs.

CHAIR COVERS

Would you like a special atmosphere for your event? Our chair clothes for CHF 10.00 per chair conjure elegance into every celebration.

EXTENDED OPENING HOURS

It is possible to extend the opening hours after midnight. For every hour after midnight we charge CHF 200.00 for the additional work of our employees. For an extension until after 2 o'clock we have to submit a request to the city, which is at the expense of the organizer.

DEPOSIT/ PREPAYMENT

In the case of weddings or grand events, we reserve the right to demand a pre payment of 50% of the estimated turnover upon conclusion of the contract.

BOTTLE CHARG

If you would like to bring your own wine, we charge CHF 30.00 per 75cl bottle, CHF 60.00 per 150cl bottle.



APERITIF

APERITIF «AARAU» (Is suitable for an aperitif for up to 0.5 hours) Cubes of parmesan (50g) with Chorizo sausage and dried tomatoes Crostitini with ratatouille-salad Crostitini baked over with tomato-mozzarella	12.00
APERITIF «KÜTTIGEN» (Is suitable for an aperitif for up to 0.5 hours) Sbrinz cheese cubes with Salsiz sausages Cheese tartelettes Crostitini with cottage cheese with herbs Bread	12.80
APERITIF «KETTENBRÜCKE» (Is suitable for an aperitif for up to 1.5 hour) Sbrinz cheese cubes with Salsiz sausages Crostitini with ratatouille-salad Crostitini with cottage cheese with herbs Crostitini with fresh cheese and apricots Puff past pillow with savory fillings Ham-croissants	16.00
APERITIF «HERZHAFT» (Is suitable for an aperitif for up to 1.5 hour) Cubes of parmesan (50g) with Chorizo sausage and dried tomatoes Crostitini with ratatouille-salad Crostitini baked over with tomato-mozzarella Crostitini with fresh cheese and apricots Beef tartar on farmers' bread and mustard cream Olive tapenade on crunchy bread-chip Mixed bacon and cheese tarts	21.50
APERITIF «OPULENT» (Is suitable for an aperitif for up to 3 hour) Sbrinz cheese cubes with Salsiz sausages Crostitini with ratatouille-salad Teriyaki salmon on cucumber with wasabi Beef tartar on farmer's bread and mustard cream Olive tapenade on crunchy bread-chip Bruschetta with tomatoes and basil Mixed bacon and cheese tarts Meatballs with hot sauce Grisons' barley soup	32.00



APERITIF «SCHLEMMEN» (Is suitable for an aperitif without a meal)

58.00

Cubes of parmesan (50g) with Chorizo and dry tomatoes

Crostini with ratatouille-salad

Crostini baked over with tomato-mozzarella

Mousse of smoked trout on toast

Ham croissant

Sliced veal Zurich style under sweet potato foam

Risotto «Milano»

Prawn skewers marinated with herbs

Mixed bacon and cheese tarte

Grisons' barley soup

Chicken satay skewers with teriyaki glaze

Homemade sweets from our pastry chef



DELICIOS APERITIF MORSELS TO ASSEMBLE

(Minimum order 10 piece per unit)

COLD

Chips and nuts	per person	2.50
Crostini with fresh cheese and apricot	per piece	1.70
Crostini with peanut and fig cream and Coppa	per piece	2.50
Crostini with tuna Tandoori cream	per piece	2.00
Crostini baked over with tomatoes mozzarella	per piece	2.50
Crostini with ratatouille salad	per piece	3.00
Crostini with wasabi fresh cheese and smoked salmon	per piece	4.50
Cubes of Sbrinz cheese and Salsiz sausage	per piece	3.50
Savory filled puff pastries	per piece	4.00
Mini toast sandwiches with ham, salami, hard cheeses, Brie	per piece	3.50
Mini toast sandwiches with raw ham, Roast beef, smoked salmon	per piece	4.70
Crispy grissini with raw ham	per piece	3.50
Tête-de-Moin cheese roses on fruit bread	per piece	4.20
Beef tartar on farmers bread and mustard cream	per piece	5.00
Olive tapenade on crispy bread chip	per piece	3.00
Bruschetta with tomatoes and basil	per piece	3.00
Spiked, marinated cherry tomatoes and pearls of mozzarella	per piece	2.50
Mini veal escalope on potato salad served on a spoon	per piece	6.00
Teriyaki salmon with wasabi cucumbers	per piece	5.50
Tuna sashimi with avocado	per piece	7.00
Gazpacho with calamari salad	per piece	6.80
Artichoke and Cantaloupe melon salad with Prosciutto de Modena	per piece	6.50
Smoked duck breast on oriental bulgur	per piece	6.00
Corn galettes with Graved salmon and Tobiko	per piece	5.50
Goats cheese wrapped in grilled courgettes and truffle honey	per piece	4.80
From November to February: Creuse-oysters (to order in dozens)	per piece	5.40

WARM

Ham croissant	per piece	2.50
Chicken satay skewers with teriyaki glaze	per piece	4.00
Vegetarian spring rolls with sweet and sour sauce	per 2 pieces	3.50
Meatballs in spicy sauce	per 2 pieces	3.50
Prawn skewers marinated with herbs	per piece	5.50
Cheese tartelette	per 2 pieces	2.50
Mixed cheese and ham tarte	per 2 pieces	3.50
Grisons' barley soup	per portion	5.00
Potato cream soup	per portion	4.80



WARM

Risotto «Milanese»	per portion	6.00
Baked praline of quail with grapes fig chutney	per portion	6.50
Fried scallops on green pea puree	per portion	8.50
Baked veal involtini filled with spring leek	per portion	8.50
Sliced veal «Zurich style» under sweet potato foam	per portion	8.50
Saddle of lamb in a Coppa-de-Negra coat on chick-peas tomatoes	per portion	9.50
Warm pulpo with Chorizo and olives	per portion	8.50
Galliney breast on caramelized onions, roasted bread and figs	per portion	8.00
Slices of pork filet on dumplings with herbs	per portion	9.00
Garlic braised beef cheeks on sweet potato mash	per portion	8.00
Bread cake with bernese mountain cheese, bacon and cress dip	per portion	4.50

SWEETS

Chocolate cake	per piece	5.50
Fruit mousse	per glass	4.00
Panna Cotta with fruit coulis	per glass	4.00
Mini cream slices	per piece	2.30
White coffee mousse	per glass	4.50
Small fruit tartelettes	per piece	3.80
Crème Brûlée	per piece	4.50
Braised fruits fresh out the oven with vanilla cream	per glass	4.00
Small Desserts surprise	per person	16.00

MIDNIGHT SNACK

Mini Burger	per piece	8.80
Currywurst with French fries in small bowls	per portion	7.50
Chili con Carne (spicy)	per portion	6.50
Selection of different cheeses from the region and Italy with homemade bread	per person	14.00



YOUR MENU

MENU «KETTENBRÜCKE»

58.00

Colorful mixed leaf salads with croutons and cherry tomatoes
with white balsamic dressing

Roasted pork Ticino style with gravy
served with fried vegetables and potato gratin

Vanilla Panna Cotta with seasonal fruits and sorbet

MENU «AARAU»

61.00

Carrot cream soup Aargau style with stripes of raw ham

Grilled maize poulard breast
on fried bramata polenta and braised tomatoes with leek

Warm chocolate cake with stracciatella ice cream

MENU «EINSTEIN»

79.00

Baby lettuce with Caesar dressing, butter croutons, parmesan
cherry tomatoes and boiled egg

Roast saddle of lamb with herb jus
with gnocchi and broccoli

White and dark mousse of chocolate with spiced cherries

MENU «ZOLLRAIN»

76.00

Beef carpaccio with olive oil, parmesan and small salad bouquet

Medium cooked medallions of pork fillet with herb cream sauce
served with buttered noodles and mixed vegetables

Tiramisu with Grand Marnier and pistachio ice cream



MENU «JURA»

95.00

Spiced salmon and herb crème-fraiche and Ebly salad

Carrot ginger cream soup with herb prawns

Entrecote cooked medium on the piece with mustard jus
served with Rösti croquettes and seasonal vegetables

Crema Catalana house style with raspberry ragout

MENU «GIESSEN»

98.00

Antipasti variation with old balsamic garnished with rocket salad
and grated Sbrinz cheese

Grisons' barley soup

Sliced beef fillet with mushrooms cream jus
and fried Pizokel

Vanilla Crème Brûlée with peanut butter ice cream

MENU «HAMMER»

99.00

Tuna Tataki in a coat of sesame
avocado and quinoa taboulet

Medium cooked veal fillet on the piece with Pommes Macaire
Carrots and sugar snaps and thyme jus

Mille feuille of bananas and dark chocolate ganache
with vanilla ice cream

All the menus are served on plates. Supplement on request only!

Do you or does one of your guests suffers from allergies or intolerances? Please let us know in advance so that our executive chef may prepare an individually adapted menu.



YOUR BUFFET

(From 25 persons)

MEDITEREAN BUFFET

85.00

STARTERS

Variation of antipasti marinated in Apulian olive oil and with fresh herbs
Melanzane alla Parmigiana
Farfalle salad with pesto and deep water shrimps
Lollo Rosso with Parma ham
Salad with chick peas, artichokes, olives and dried tomatoes
Salad of Spanish tuna, potatoes and green beans
Leaf salad with two dressings
Homemade bread and different kind of Dips

SOUP

Minestrone with roasted Focaccia bread

MAINS

Maize poulard breast braised with honey, garlic and rosemary
served with garlic broccoli and creamy Bramata polenta
Brasato of free-range beef with braised cherry tomatoes and eggplants with potato gratin
Fettucine with dry tomatoes and seasonal mushrooms

DESSERT

Different kinds of small pastries

AARGAUER BUFFET

92.00

STARTERS

Onion tart Baden style
Potato salad with bacon
Carrot salad with honey and nuts
Cold cuts and cured meats from Aarau
Leaf salad with two dressings
Aargau farmers bread with butter

SOUP

Carrot-pear cream soup Aargau style

MAINS

Roasted pork cooked in Riesling with season vegetables and mashed potatoes
Trout on kohlrabi in cream and rice
Mixed sliced fillets in mushroom cream sauce with bacon cabbage and dumplings

DESSERT

Different kinds of small pastries



COOKING PROCESSES FOR ASSEMBLY

COLD STARTERS

Colorful mixed leaf salads with croutons and cherry tomatoes drizzled with white balsamic dressing	12.00
Baby lettuce with Caesar dressing, butter croutons, parmesan cherry tomatoes and boiled egg	14.50
Antipasti variation with old balsamic garnished with rocket salad and grated Sbrinz cheese	16.00
Salmon with spices an herb crème-fraiche and Ebly salad	21.00
Beef carpaccio with olive oil, parmesan and small salad bouquet	24.00
Tuna Tataki in a coat of sesame, avocado and quinoa taboulet	26.00

SOUPS

Carrot cream soup Aargau style with stripes of raw ham	13.00
Beef bouillon with thin strips of vegetables	16.00
Grisons' barley soup	14.00
Carrot ginger cream soup with herb prawns	14.50
Riesling espuma soup with glazed grapes	13.00
Herbs cream soup with stripes of raw ham	14.00

VEGETARIAN

	VS	HG
Stuffed pasta with spinach, sugar peas and dried tomatoes in a white wine butter sauce	15.50	28.00
Curry of potatoes and green peas whit Raz el Hanout, crème fraiche and roasted almonds	14.00	29.00

FRESH OUT OF SEA AND RIVER

Fillet of salmon in filo pastry with creamy spinach and gnocchi	17.50	36.50
Fried trout filet on braised cucumbers with Beurre Blanc and brown buttered parsley potatoes	19.50	39.50

AS A SMALL FRESHER BEFOR THE MAIN COURSE

Lemon sorbet with Prosecco	9.50
Plum sorbet with Vielle Prune	9.50



MEATDISHES

All the main dishes are served on plates. Supplement on request only!

Roasted pork Ticino style with gravy served with fried vegetables and potato gratin	36.00
Braised beef with polenta and glazed root vegetables	41.00
Grilled maize poulard breast on fried polenta and braised tomatoes with leek	33.50
Roast beef cooked on the piece with béarnaise sauce Rösti croquettes and a medley of beans	49.00
Medium cooked medallions of pork fillet with herbs cream sauce served with buttered noodles and mixed vegetables	39.50
Saddle of lamb fried with fresh herbs with herb jus on potato gnocchi and broccoli	54.00
Medium cooked beef entrecote with mustard jus Served with Rösti croquettes and season vegetables	49.00
Sliced beef fillet with mushrooms cream jus and fried Pizokel	56.00
Veal fillet cooked medium on the piece with pommes Macaire carrots, sugar peas and thyme jus	59.00

DESSERTS

Vanilla Panna Cotta with seasonal fruits and sorbet	12.00
Coffee Crème Brûlée with passionfruit ice cream	14.00
Mousse of white and dark chocolate with spiced cherries	16.00
Tiramisu with Grand Marnier and pistachio ice cream	14.00
Warm chocolate cake with stracciatella ice cream	15.00
Dessert buffet (from 30 persons) with 3-4 different sweets	16.00
Additional cheese selection	28.00

CHEESSE

Cheese selection on the board (from 30 persons)	23.00
Plate of cheese (3 kinds) with fruit bread und fig-mustard	16.00

All price included tax



ORIGIN OF MEATS

Veal	Switzerland
Pork	Switzerland
Beef	Switzerland
Chicken	Switzerland
Chicken Satay	Thailand
Lamb	Wales
Duck breast	France
Quail	France
Maize poularde	France
Prosciutto di modena	Italy
Parma ham	Italy
Chorizo	Spain
Salmon	Norway
Tuna	Pacific
Smoked trout	Denmark
Trout	Italy, Germany or Estonia
Calamaretti	Spain
Scallops	Canada
Prawns	Canada, Vietnam or Denmark



GENERAL TERMS AND CONDITIONS

1 VALIDITY / CONTRACT FORMATION

The agreement shall come into force on receipt of reservation confirmation by the Hotel Kettenbrücke. If the booker registers more guests, he is liable for the total invoice amount arising from the reservation.

2 SERVICES

The concrete services of the hotel are stated in the confirmation of reservation. If the guest desires services which are not provided by the hotel, the hotel acts only in the capacity of an agency. Such services have to be settled separately.

3 DUARTION OF USE

Reserved rooms are only available to the guest for the time period agreed in the contract. Any extensions or changes must be approved by Hotel Kettenbrücke

4 NUMBER OG GUESTS

The booker is obliged to announce the final number of guests as early as possible, latest three days prior to the event. The confirmed number of guests three days prior to the event will be the allocation base.

5 CANCELLATIONS

In case the booker rescinds from the contract the following terms are applicable:

- The event may be cancelled free of charge up to 60 days prior to the date
- 59 to 30 days prior to the event 50% of the agreed amount will be charged
- 29 to 8 days prior to the event 80% of the agreed amount will be charged
- 8 to 0 days prior to the event 100% of the agreed amount will be charged

In case there where not yet any agreements about the services a charge of CHF 80.00 per person will be the base for the cancellation fees.

Authoritative for the date of cancellation is its arrival in written form at the hotel. After postponing the event a cancellation without a fee of 100% of the agreed amount is not possible anymore. In case of no show the above mentioned terms apply.

6 PRICES AND DUTY OF PAYMENT

The prices are listed on the contract and / or on the price lists.

The Hotel Kettenbrücke is entitled to demand a down payment, fully or partly, amounting to the estimated amount of the reservation.

The down payment will be credited to the final invoice or any applicable cancellation fees.

The hotel may, instead of a down payment, also demand a credit-card guarantee.

The down payment has to be settled within 10 days from issue or within the agreed payment deadline.



In case the booker fails to settle the down payment in above mentioned times, the hotel is entitled to cancel the reservation and to claim any applicable cancellation fees as stated in paragraph 4.

The guest is obliged to pay invoices issued by Hotel Kettenbrücke without deductions before departure or within 15 days of the invoice date. Should our invoice not be paid within 15 days, a default interest of 5% will be charged.

The Hotel Kettenbrücke accepts Swiss francs, euro and common credit cards (MasterCard, Visa, Maestro/ EC).

Price changes are expressly reserved.

7 EXTRAS

Prices for extra services such as room rents or technical equipment can be found in the Meetings- and Banquet offer. The organizer of the meeting is obliged to purchase all food and beverage consumed in the hotel or on its premises from the Hotel Kettenbrücke.

8 LIABILITY OF THE HOTEL

The Hotel Kettenbrücke is liable for items brought into it by the guest in accordance with the statutory conditions.

No liability is accepted for slight negligence. If the guest should suffer injury or not be satisfied with the services of the hotel, he has to notify the Hotel Kettenbrücke immediately.

Otherwise he can not claim any rights. All demands towards the hotel prescribe 6 months after the end of the contract, provided there are no other official time spans.

9. LIABILITY OF THE GUEST

The guest/ booker is liable for all damages or losses which have been caused by the guest/ booker. There is no burden of proof for the hotel to hold the guest / booker liable.

10 FOUND ITEMS

Found items shall only be sent on at the request of the guest and at his risk and expense. Otherwise, the items shall be disposed of after a period of 3-months custody.

11 PLACE OF JURISDICTION

The parties agree on Aarau (Switzerland) as the sole place of jurisdiction. Only Swiss law applies.

Aarau, March 1st 2016