



VOLKSHAUS
— BASEL —

Flying Dinner Package

In order to make it easy for you to plan and carry out your Flying Dinner, we have put together an offer below which, according to our many years of experience, contains all the components for a successful event.

We look forward to seeing you!

Flying Dinner (Apéro Riche)

1. Premises and equipment

According to the number of people you specify, we will provide you with the appropriate event room:

Room	Number of persons	Ancillary services included
Gallery Hall	20 - 80	<ul style="list-style-type: none">• Bar tables set up, seating, bar• Provision of the desired event room on the day of the event as of the agreed time• Basic equipment of event room with tables and chairs for desired number of persons• Basic lighting and candles (in the evening)• Small flower/plant decoration on bar tables• Cleaning
Union Hall	60 - 180	
Ballroom	180 - 800	

Through our technical partner Habegger AG, we can offer you a wide range of modern technical lighting and sound equipment, which is not included in the all-inclusive price below. We will be happy to advise you.

2. Catering

- Food selection according to Volkshaus Basel Flying Dinner Menu (see below)
- Prosecco, white wine, red wine
- Beer with and without alcohol
- Seasonal juice
- Sparkling and still table water

3. Price

- **CHF 130 per person**, for a room use of max. 3 hours
- For each additional, broken hour: CHF 20 per person

Our general terms and conditions of contract (GTC) apply: See website www.volkshaus-basel.ch/meeting-events

Flying Dinner Menu Selection

Classic
Cones-Mini Cornet filled with avocado cream **
Mini Silserli with smoked salmon
Mini Quiche Bacon Leek
Vichyssoise (potato-leek) soup
Chicken skewers Alpine herb salt Quark dip
Pikeperch Curry Pineapple
Coq au Vin Mashed Potatoes
Fruit tartelettes
Chocolate mousse

Modern
Gourmet Spoon Beef Tartare
Ice Sea Prawns Cocktail Sauce Dill Cognac
Skewers with goat cheese honey thyme (cold)
Curry coconut soup
Pinsa Romana Smoked salmon Spinach Creme fraiche
Salmon cubes champagne creamed cabbage
Veal cutlet Zurich style rice
Crème Brûlée
Brownie

Plant-based
Chickpea and belugaline salad paprika parsley basil
Spicy Couscous Paprika Corn Chives Chilli
Cones-Mini Cornet filled with hummus cream
Carrot-Ginger Soup
Pinsa Romana - Zucchini Pesto
Plant based currywurst
Quinoa Bratling Sweet Potato Puree Green Sauce
Fruit salad
Passion fruit - coconut cream

The dishes listed above can also be combined individually without affecting the flat rate. Additional meal requests not listed above are not included in the flat rate and will be charged additionally.

Event planning by Volkshaus Basel

Principle for all events at Volkshaus Basel:

We will be happy to advise you personally on how to organise your event according to your wishes. This event planning is free of charge for you within the following framework:

- Telephone meetings incl. suggestions and consultations by e-mail
- An on-site visit and discussion
- Delivery of an event offer prepared for you, including a revision/correction round
- Personal contact person on site during the event

For further, more complex consultations, such as the preparation of a special menu, we take the liberty of charging a consultation fee of CHF 85 per hour spent. You will be informed of the application of this consultation fee well in advance.