



VOLKSHAUS
— BASEL —

Lunch/Dinner Package

To make it easy for you to plan and successfully carry out your set lunch or dinner, we have put together an offer below which, according to our many years of experience, contains all the components for a successful occasion.

We look forward to seeing you!

Lunch/Dinner

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 - 60	<ul style="list-style-type: none">• Covered tables and bar tables, 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 and tables• Cleaning
Union Hall	60 - 120	
Ballroom	120 - 350	

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

- 3-course menu as per Volkshaus Basel Lunch/Dinner Menu (see below)
- Sparkling and still table water
- Coffee with dinner

Wines and a complementary selection of drinks are not included in the all-inclusive price. These drinks are charged according to actual consumption.

3. Price

- **CHF 110 per person**, for a room use of max. 4 hours
- After 23.00 hrs, CHF 350 will be charged for each additional hour that has elapsed.
- Would you like an aperitif before the meal? We will be happy to offer you an aperitif package for an additional CHF 35 per person. (incl. pastries, cheese, beer, juice, prosecco, table water, duration: 1 hour)

Lunch/Dinner Menu Offer

Modern	Tradition	Plant-based
Fennel Salad Lime Dressing Pomegranate	Lettuce Seeds Croutons Maple Mustard Dressing	Rim tartare apple horseradish nuts spinach
Beef entrecôte Lemon thyme jus potato gratin braised carrot <i>or</i> Pike-perch fillet Crustacean foam Sweet potato puree mushroom fig	Meatloaf Mashed Potatoes Creamy Mushroom Sauce	Quinoa patties Sweet potato puree herb sautling tomato-olive vinaigrette
Tarte au Citron	Chocolate Mousse Crème de la Gruyère	Fruit salad with sorbet

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.