



A Warm Welcome to Strandhotel Seeblick, Faulensee on The Lake of Thun Documentation for Groups 2020

We are so pleased to hear you are interested in our Hotel/ Restaurant for your event, Let yourselves be spoilt and pleasantly surprised not only from your Hosts, but the beautiful lake of Thun and Mountains surrounding us.

Together with our talented kitchen team and our highly competent service team our many years of experience will see to that your event is truly memorable and your wishes are fulfilled.

We have several function rooms available and we can cater up to 150 guests. All tables can be moved around to accommodate to your group.

With the following Menu we can give you a basic idea of our kitchen and what we recommend. The items on the menu can be used to create menus between 2 and 6 courses. For a personal consultation we are of course always at your disposal. **We kindly ask you to schedule an appointment beforehand to ensure we can put our full time and attention to your special event.**

Extend your stay in our hotel. We have double rooms with mountain and lakeview's, family rooms, wheelchair accessible rooms. We also have our special «Love Rooms» with rolling whirlpools. We Also feature a treehouse and loft also with a rolling whirlpool.

We also have a wellness area with an infinity indoor/outdoor pool with a panoramic view of the lake, infra-red cabin, relaxation corner. We also have a woodfired sauna available for private hire, with a direct entrance into the lake.

We look forward to greeting you in our hotel & restaurant for a great event.

The Fetzer Family and the Seeblick Team

Hosts in Chalet hotel Adler in Kandersteg for over 100 years

More information at www.seeblick.ch

Information for Group Functions

All prices are in swiss francs and including VAT.

For events between November and March (excluding new year's, Easter, and public holidays) we will give you a 12% winter-discount on your chosen menu

For pre-ordered menus we offer a discount: 3 courses you will receive a 3% discount, for 4 courses, 6%, 5 courses 9% and 6 courses 12%. The portion sizes will be adapted to the number of courses.

These menu prices are for groups of 10 and more (for dietary requirements we can make an exception should each menu not quite reach 10 persons)

The menus are normally served in either one of the function rooms or in the restaurant. If the weather prevails, we can arrange the aperitif outside on our terrace either in the beer garden or by the lakeside.

The room is always decorated with candles and flowers, should you wish for specific decoration we can of course organise this for you, or you are more than welcome to organise this yourself.

We can provide a data projector and a screen for slideshows or presentations.

Should you wish we will print the menus and place them on the tables for you.

We want you to enjoy your event as much as possible and therefore we do not have a closing time during your evening, however for each additional hour after midnight there is a surcharge of Fr. 100.- per hour.

Main course: supplement with all sides + 30 % (from the main course cost) for the whole group. For another main course portion (identical) + 60% per plate.

Dessert à la carte with the dessert menu (max. 25 Pers.)

If you bring your own wedding cake, we will charge: Fr 3.50/person for service and utensils

Children until 12 years – 20% on the chosen menu or à la carte

If you wish to provide your own wine, we will charge a corkage fee of Fr. 25.- per bottle

Drinks

Ice Tea, Coke, Lemonade (1 Litre Carafe)	11.-
Orange Juice (1 Litre Carafe)	14.-
Water; Still or Sparkling (1 Litre Carafe)	8.-
Prosecco (0.75 Litre Bottles)	40.-
Sangria (1 Litre Carafe)	37.-
Hugo (Homemade 1 Litre Carafe)	60.-
Aperol Spritz (Homemade 1 Litre Carafe)	60.-

Any further beverages, prices according to the wine & drinks menu

Menu Suggestions 2020

For 10 or more Guest

Starters

Price per Person:	Small	Regular
Green salad with Croutons 🥬	5.-	7.-
Iceberg salad with cocktail sauce & Croutons 🥬	6.-	8.-
Mixed salad with Croutons 🥬	7.-	9.-
Corn lettuce with egg, bacon & Croutons	9.-	11.-
Smoked fillet of trout with horseradish foam, & cucumber salad		14.-
«Caprese» Tomatoes- Mozzarella salad 🥬	12.-	16.-
Shrimps cocktail on iceberg salad	12.-	16.-

Soups

Beef consommé with vegetables Julienne	7.-
Creamy vegetable soup 🥬	9.-
Creamy tomatoes soup 🥬	9.-
White creamy asparagus soup 🥬	11.-
Clear fish soup with whitefish, perch, saffron & vegetables	12.-

Intermediate course

1 scoop Sorbet (lemon or apricot) with Prosecco 🥬	7.-
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Main courses

Veal sausage on onion sauce with «Bärner Frites»	18.-
Chicken strips «Sweet-Chili» with Basmati rice & Wok vegetables	20.-
Spaghetti «Bolognese» with grated cheese	20.-
Vegetable Swiss hash browns overbaked with cheese & fried egg 🥬	21.-
Saffron Risotto with Cherry – tomatoes 🥬	25.-
Fried pork schnitzel on creamy mushroom sauce with noodles & broccoli	26.-

Pork steak with herb butter, «Bärner Frites» & vegetable bouquet	27.-
Roasted Chicken breast rolled in bacon with «Bärner Frites» & vegetable bouquet	27.-
Roast veal- & pork with thyme mashed potatoes & vegetable bouquet	29.-
Roasted salmon steak with creamed spinach & rice	29.-
Raclette cheese à discrétion with cooked potatoes & pickles (it comes 1 Raclette after another), (max. 20 Pers.; Min. 3 courses) 🍷	30.-
Veal strips Zürcher style with Swiss hash browns	30.-
Spaghetti Buffet with 3 sauces (tomato, Bolognese & Carbonara) & grated cheese (from 20 Pers.)	30.-
Roasted lake of Thoun whitefish fillet on white wine- dill sauce whit chopped egg, spinach & boiled potatoes	32.-
Veal piccata with Spaghetti on tomato sauce	32.-
Veal saltimbocca on redwine jus with ratatouille & thyme mashed potatoes	33.-
Perch fillet «Müllerin style» with mit boiled potatoes & vegetable bouquet	33.-
Roasted Gebratene pork fillet medallion rolled in bacon with «Bärner Frites» & ratatouille	33.-
Rosa roasted Entrecôte (180g Swiss Quality Beef) with herb butter, «Bärner Frites» & grill vegetables	38.-
Lamb loin with potato gratin & green beans rolled in bacon	40.-
Veal- and pork fillet on creamy mushroom sauce with noodles & vegetable bouquet	42.-
Rosa roasted beef fillet (180g Swiss Quality Beef) on Sauce Béarnaise with potato gratin & vegetable bouquet	45.-

Desserts

1 scoop vanilla ice cream with warm chocolate sauce & cream	7.-
1-piece homemade fruit pie with cream	7.-
1 scoop vanilla ice cream with fresh fruit salad & cream	8.-
Small Ice coffee	8.-
1 scoop apricot sorbet with Apricotine (Alcohol)	8.-
Meringue with 1 scoop vanilla ice cream & cream	8.-
Chocolate mousse with decoration of fruits	8.-
1 scoop plum sorbet with Vieille Prune (Alcohol)	9.-
1 scoop lemon sorbet with fresh fruit salad & Prosecco	9.-
Cheese platter variation (5 different cheeses)	10.-