



## APÉRO AND BANQUETS



## GRÜESSECH AND WELCOME

Thank you for your interest in Eden Spiez. We look forward to helping you organize your event and will do our best to create a unique occasion for you.

The anniversary, the wedding, the Christmas dinner, the small family celebration, the birthday, the company dinner, or a day you would like to spend with your guests; we offer you the right setting for your celebration.

The individual fulfillment of your needs and personal care are particularly important to us.

Unique locations such as our panorama room with its stylish ambience and spectacular view of Spiez Castle, Lake Thun and the mountains of the Bernese Oberland or surprising places such as our pavilion in the garden will make your celebration a special experience.

We would be happy to show you our possibilities on site.

Contact us! We look forward to hearing from you!

## HOTEL EDEN SPIEZ

Your hosts on Lake Thun since 1903

Your contact on spot

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## APÉRO AND APÉRO RICHE

### APÉRO

APÉRO I 8.—

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Marinated olives  
Sourdough Grissini  
Two kinds of dip  
Nuts and chips

APÉRO II 16.—

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Marinated olives  
Sourdough Grissini  
Two kind of dip  
Nuts and chips  
Sbrinz pieces (Swiss hard cheese)  
Small croissants filled with ham

APÉRO III 24.—

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Adelbodner dried meat and smoked sausages from Aeschi (Spiez)  
Shaved cheese from Bern  
Dark bread (Ruchbrot) and braided yeast pastry (Zopf) from Felder Bakery with butter  
Pickled vegetables

## APÉRO RICHE

### APÉRO RICHE I - EIGER

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25.—

Adelbodner dried meat and smoked sausages from Aeschi (Spiez)

Small croissants filled with ham

Small cheese quiche

Spiezer white-wine soup

Burnt cream with whipped cream and crackling almonds

### APÉRO RICHE II - MÖNCH

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28.—

Beef tartar on pumpernickel with egg yolk

Shaved cheese from Bern

Dark bread (Ruchbrot) and braided yeast pastry (Zopf) from Felder bakery with butter

Crisped perch with tartar sauce

Rösti Fondue Balls

Chocolate Brownie by Felchlin Chocolate

### APÉRO RICHE III - JUNGFRAU

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38.—

Adelbodner dried meat and smoked sausages from Aeschi bei Spiez

Shaved cheese from Bern

Dark bread (Ruchbrot) and braided yeast pastry (Zopf) from Felder bakery with butter

Small croissants filled with ham

Small cheese quiche

Spiezer white-wine soup

Crisped perch with tartar sauce

Rösti Fondue Balls

Burnt cream with whipped cream and crackling almond

Chocolate Brownie from Felchlin chocolate

## INDIVIDUAL COMPONENTS APÉRO

### SOUPS

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Seasonal soup	per serving	3.—
Spiezer white-wine soup	per serving	4.—

### SMALL BREAD

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Cream cheese with chives	Piece	4.—
Raw ham	Piece	5.—
Smoked salmon	Piece	6.—

### WARM APPETIZERS

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Small croissants filled with ham	Piece	3.—
Small cheese quiche	Piece	3.—
Small spring rolls	Piece	3.—

## SUGGESTED MENUS

### MENU 1 71.—

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Mixed leaf salad with pickled vegetables and seeds  
Spiezer white wine soup with english muffin and raw ham  
Beef entrecote, port wine jus, celery and mashed potatoes  
Warm chocolate cake with caramelised chocolate and sour cream ice cream

### MENU 2 61.—

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Graved char with carrots and sweet mustard sauce  
Cream cheese ravioli with butter and sage  
Corn feeded chicken breast with teriyaki jus sweet corn and polenta  
Wild berries with yoghurt and japonais

### MENU 3 75.—

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Small beef tartare with celery and truffle (veggie version: vegetable tartare)  
Pumpkin risotto with pumpkin seeds and pumpkin seed oil  
Roasted pike perch with potato and winter vegetables  
Burnt cream with whipped cream and crackling almond

### MENU 4 82.—

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Lamb's lettuce salad with egg, bacon and mushrooms  
Pumpkin cream soup with croutons and seeds  
Rare roasted saddle of veal, Bernaise sauce, Potato gratin and seasonal vegetables  
Apple juice cream and caramel pieces

### MENU 5 72.—

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Mountain salad  
Leaf salad | Mountain cheese| nuts | Braised cherry tomatoes  
Beef fillets from the Lengacher butcher's, rosemary potatoes and seasonal vegetables  
Panna Cotta  
Mangosauce | Chocolate-Brownie



## INDIVIDUEL COMPONENTS

Put together your own individual menu from the following individual components.

### SALAD

Plucked leaf salad Cherry tomato   Croûtons	9.—
Mixed salad Leaf salad   various vegetable salad   Croûtons	12.—
Lamb's lettuce salad Fried bacon   chopped egg   Croûtons	12.—
Mountain salad Leaf salad   mountain salad   nuts   Braised cherry tomatoes	13.—
Forest salad Leaf salad   mushrooms   seeds   Sbrinz	14.—
Baby lettuce with caesar island dressing Belper tuber   Focaccia bread   avocado	14.—

### SOUP

Spiezer wine soup with raw ham	13.—
Potato leek cream soup with bacon	12.—
Pumpkin cream soup	13.—
Tomato consommé with wild garlic crêpes (seasonal)	13.—
Clear soup with vegetable strips and Sherry	10.—

### SIDE DISHES

If the suggested side dishes does not meet your expectations, you can choose your desired side dishes from the following offer:

Potato croquettes	Pilaf rice
Potato gratin	Risotto
French fries	Polenta
Mashed potatoes	
Gnocchi	
Noodles	
Spätzli	

## DESSERT

Crème brûlée Whipped cream swab   Cracked almonds	12.—
Apfelstrudel with vanilla sauce	11.—
Fresh fruit salad with seasonal sorbet	11.—
Crème brûlée with pistachio ice cream	13.—
Warm chocolate cake with caramelised chocolate and sour cream ice cream	18.—
Apple juice cream and caramel piece	10.—
Chocolate mousse with marinated berries	14.—
Frozen sweets (2 pieces)	3.—
Sorbet (passion fruit, lemon or seasonal sorbet) Poured with Prosecco	4.20 +5

### **Glaces- & Sorbets**

Bourbon vanilla | Milk chocolate | Raspberry | Mocca  
Pistachio | Lime-sour cream | Hazelnut | Caramel  
Coconut | Lemon | Strawberry