



2025 BANQUET INFORMATION

A REGAL SETTING FOR YOUR EVENT



Feldschlösschen Brauwelt • Feldschlösschen Restaurant
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Welcome to the Feldschlösschen Restaurant.

We look forward to helping you organise your event in a regal setting. The following banquet information contains various different menu and buffet suggestions.

Please select **ONE SET MENU** for your event. Vegetarian and vegan versions and children's menus are excluded from this requirement.

We offer special dishes tailored to the menu for those who suffer from allergies.

Our suggested menus apply for events with **14 PEOPLE** or more. For groups of **UP TO 13 PEOPLE**, you can order à la carte in our restaurant.

We would be happy to help you plan your event. Contact us on +41 (0)61 833 99 99 to arrange an appointment.

To ensure optimum preparation, we ask that you send us all the required details 10 days before the event. By making a final reservation and confirming the quotation issued to you, you accept our terms and conditions.

We look forward to welcoming you and your guests.

The Feldschlösschen Restaurant team



Aperitif

Crisps 30g Peanuts 100g Breadsticks 100g		CHF	8.00
Prune Wrapped in bacon	Each	CHF	3.00
Marinated olives 150g		CHF	8.00
Crudités Dip	Jar	CHF	4.00
Falafel Ratatouille	Jar	CHF	4.50
Mini cheese tart		CHF	4.50
Mini quiche Mediterranean vegetables		CHF	2.50
Tomato and mozzarella Basil	Jar	CHF	6.00
Seasonal raw vegetable salad	Jar	CHF	5.00
Breaded onion rings 70g Dip		CHF	6.00
Mini pulled pork burger Coleslaw BBQ sauce		CHF	7.00
Fried chicken skewer Dip	Jar	CHF	6.00
Cheese and sausage salad	Jar	CHF	6.00
Bierwurst sausage Coleslaw Slice of toast		CHF	6.00
Beer meatball Potato salad Beer mustard	Jar	CHF	6.00
Mini ham croissant	Each	CHF	4.00
Tarte flambée – various toppings (only available in the restaurant)		CHF	16.50
Battered prawns Potato crust Dip	Jar	CHF	5.00
Chocolate brownie	Each	CHF	3.00
Panna cotta Fruit coulis	Jar	CHF	6.50
Chocolate mousse Fruit coulis	Jar	CHF	6.50
Crème caramel	Jar	CHF	6.50
Fruit salad	Jar	CHF	6.50
Vesper board Swiss sausage & cheese specialities 160g	per person	CHF	22.50
Landjäger sausage Gruyère Bündnerfleisch dried meat Streaky bacon Salami			
Smoked ham Butter Pretzel			
Beer pretzel		CHF	4.00

The minimum order is 10 portions per aperitif snack
(excludes tarts flambées & Vesper board).

We can provide you with a customised offer on request.

All prices in Swiss francs incl. VAT.



MENU

January – March | Please select one set menu

Menu 1

Mixed salad | Beer dressing
Roasted pork neck | Dark beer gravy | Spätzli dumplings | Market vegetables
Vegetarian: Fried sweet potato gnocchi | Vegetables | Creamy herb sauce
Basel gingerbread mousse | White chocolate ice cream

3-course meal CHF 43.00 | Vegetarian: CHF 43.00

Menu 2

Lamb's lettuce | Bacon | Croutons | Chopped boiled egg | Beer dressing
Chicken breast stuffed with herbed cream cheese | Port jus | Risotto | Broccoli
Vegetarian: Fried sweet potato gnocchi | Vegetables | Creamy herb sauce
Basel gingerbread mousse | White chocolate ice cream

3-course meal CHF 52.00 | Vegetarian: CHF 45.00

Menu 3

Lamb's lettuce | Bacon | Croutons | Chopped boiled egg | Beer dressing
Beef fillet medallions | Au gratin with homemade herb butter | Lyonnaise potatoes |
Vegetable garnish
Vegetarian: Fried sweet potato gnocchi | Vegetables | Creamy herb sauce
Basel gingerbread mousse | White chocolate ice cream

3-course meal CHF 79.00 | Vegetarian: CHF 45.00

Menus can be supplemented with a seasonal soup (CHF 10.00) or an intermediate course on request.



MENU

April – June | Please select one set menu

Menu 1

Mixed salad | Frühlingsbier dressing
Valais pork steak | Au gratin with tomato & cheese | Chips | Market vegetables
Vegetarian: Vegetable and Quorn stew | Spicy IPA curry sauce | Rice
Marinated strawberries | Vanilla ice cream | Cream

3-course meal CHF 45.00 | Vegetarian: CHF 45.00

Menu 2

Mediterranean grilled vegetable salad
Slow-cooked entrecôte on the bone, medium | Herb butter | Potato gratin | Colourful asparagus
Vegetarian: Vegetable and Quorn stew | Spicy IPA curry sauce | Rice
Marinated strawberries | Vanilla ice cream | Cream

3-course meal CHF 69.00 | Vegetarian: CHF 47.00

Menu 3

Mediterranean grilled vegetable salad
Sliced saddle of veal | Baden asparagus | Hollandaise sauce | Spring potatoes
Vegetarian: Vegetable and Quorn stew | Spicy IPA curry sauce | Rice
Marinated strawberries | Vanilla ice cream | Cream

3-course meal CHF 79.00 | Vegetarian: CHF 47.00

Menus can be supplemented with a seasonal soup (CHF 10.00) or an intermediate course on request.

All prices in Swiss francs incl. VAT.



MENU

July – September | Please select one set menu

Menu 1

Small green salad | Beer dressing
Half a roast chicken | Homemade potato salad
Vegetarian: Warm vegetable bowl | Tabbouleh | Avocado | Olives | Falafel | Sour cream
Vacherin ice cream cake | Summer fruits

3-course meal CHF 43.00 | Vegetarian: CHF 43.00

Menu 2

Summer tomato salad à la caprese
Roasted pork tenderloin | Port sauce | Risotto | Summer vegetables
Vegetarian: Warm vegetable bowl | Tabbouleh | Avocado | Olives | Falafel | Sour cream
Vacherin ice cream cake | Summer fruits

3-course meal CHF 52.00 | Vegetarian: CHF 45.00

Menu 3

Gazpacho – chilled Spanish vegetable soup
Zurich-style veal strips | Rösti potato cake | Summer vegetables
Vegetarian: Warm vegetable bowl | Tabbouleh | Avocado | Olives | Falafel | Sour cream
Vacherin ice cream cake | Summer fruits

3-course meal CHF 69.00 | Vegetarian: CHF 45.00

Menus can be supplemented with a seasonal soup (CHF 10.00) or an intermediate course on request.

All prices in Swiss francs incl. VAT.



MENU

October – December | Please select one set menu

Menu 1

Mixed salad | Beer dressing
Chicken saltimbocca | Red wine jus | Risotto | Market vegetables
Vegetarian: Risotto alla Milanese | Grana padano | Grilled vegetables
Crema catalana | Chocolate sorbet

3-course meal CHF 43.00 | Vegetarian: CHF 43.00

Menu 2

Lamb's lettuce | Beer dressing | Bacon | Egg | Pretzel croutons
Veal ragout | Braufrisch sauce | Spätzli dumplings | Market vegetables
Vegetarian: Risotto alla Milanese | Grana padano | Grilled vegetables
Crema catalana | Chocolate sorbet

3-course meal CHF 52.00 | Vegetarian: CHF 45.00

Menu 3

Goat's cheese au gratin | Lamb's lettuce | Caramelised nuts | Cranberry dressing
Beef stroganoff | Tagliatelle | Vegetable garnish
Vegetarian: Risotto alla Milanese | Grana padano | Grilled vegetables
Honey & meringue parfait | Marinated prunes | Caramelised nuts

3-course meal CHF 79.00 | Vegetarian: CHF 55.00

Menus can be supplemented with a seasonal soup (CHF 10.00) or an intermediate course on request.

All prices in Swiss francs incl. VAT.



MENU

Year-round

Starters

Small green salad Beer dressing	CHF	8.00
Small mixed salad Beer dressing	CHF	9.00
Seasonal soup	CHF	12.50
Small beef tartare BBQ sauce Toast	CHF	19.50

Main courses

Cheese spätzli dumplings au gratin Fried onions	CHF	26.00
Brewer's rösti potato cake (max. 50 people)	CHF	26.00
Raclette cheese Onions Wild mushrooms		
Salmon fillet Mashed potatoes with parsley Beurre blanc sauce Market vegetables	CHF	32.50
Pan-fried pork steak Herb butter Fried potatoes Market vegetables	CHF	30.50
Beer-braised roast beef Potato gratin Market vegetables	CHF	35.50
Feldschlösschen Burger – grilled medium (up to 50 people)	CHF	29.50
Gruyère Fried onions Lettuce Pickled gherkins Brioche bun Chips		
Pork cordon bleu Chips Market vegetables	CHF	39.50
Veal cordon bleu Chips Market vegetables	CHF	49.50
Slow-cooked entrecôte on the bone Dark beer jus Potato gratin Market vegetables	CHF	53.00
Veal steak Port jus Risotto Market vegetables	CHF	55.00

Dessert

Braufrisch beer parfait Cream	CHF	6.50
Panna cotta Seasonal sorbet	CHF	9.50
Fresh fruit salad Seasonal sorbet	CHF	9.50
Crema catalana Chocolate sorbet	CHF	10.50
Gingerbread mousse White chocolate ice cream	CHF	12.50



Lunch menu for groups (11.30 am – 1.30 pm)

Salad & main course

Small salad of the day | Beer dressing

Mince (100% beef) Macaroni Apple purée Fried onions	CHF	20.50
Chicken ragout Braufrisch sauce Spätzli dumplings Market vegetables	CHF	25.00
Pork steak Herb butter Fried potatoes Market vegetables	CHF	29.00
Beer-braised roast beef Potato gratin Market vegetables	CHF	35.50
Vegetarian: Cheese spätzli dumplings au gratin Fried onions	CHF	26.00
Vegetarian: Vegetable piccata Spaghetti Tomato sauce Grana padano	CHF	26.00

Aperitif platter

Gruyère Meatloaf cubes Pretzel	CHF	13.50
Dessert of the week	CHF	6.50



Brewery buffet

Starters

Extensive salad buffet | Various dressings
Beef meatballs | BBQ dip
Platter of Swiss sausages and cheeses
Potato salad
Sausage and cheese salad
Freshly baked bread | Pretzel

Soup

Hearty cheese and beer soup

Main course

Knuckle of pork braised in Dunkle Perle dark lager
Fried chicken breast | Spicy IPA curry sauce
Braised beef ragout | Braufrisch sauce
Whole salmon fillet steamed with Feldschlösschen wheat beer
Fresh market vegetables
Rice | Spätzli dumplings
Alpine macaroni | Fried onions | Apple purée

Dessert

Fresh fruit salad
Chocolate brownie
Panna cotta | Fruit coulis
Seasonal mousse

CHF 83.00 per person
From 50 adults



Oktoberfest buffet

Starter – served at the table

Vesper board: sausage & cheese specialities | Freshly baked pretzel

Main course – as a buffet

Half a roast chicken

Roast beef braised in Felschlösschen Dunkel beer

Crispy knuckle of pork with rind

White sausages (veal) | Sweet mustard

Sliced meatloaf

Cheese spätzli dumplings | Fried onions

Mashed potatoes | Red cabbage | Sauerkraut | Potato salad

Dessert

Apple strudel | Whipped cream

Kaiserschmarrn (scrambled sweet pancakes) | Vanilla sauce | Raisins (on the side)

CHF 74.00 per person
From 50 adults



Barbecue smoker and grill buffet

April to September

Sliced whole pork neck
Dry-aged rib-eye steak
Smoked pork belly
Beer can chicken
Grilled sausages
Pork ribs
Salmon fillet, cooked on a wooden plank

Dips and sauces for meat

BBQ | Chimichurri | Beer mustard | Bravas sauce

Barbecue sides

Baked potatoes | Sour cream
Grilled vegetables | Baked beans (vegetarian) | Mac and cheese
Stuffed grilled tomatoes | Mediterranean couscous | Feta
Extensive salad buffet | Various dressings
Freshly baked bread

Exclusive dessert buffet

Chocolate brownie
Panna cotta | Fruit coulis
Seasonal mousse

From 40 adults **CHF 79.00 per person**

Dessert buffet **CHF 12.00 per person**



Children's prices for the buffets are as follows:

0 to 4 years	Free
5 to 10 years	CHF 15.00
11 to 15 years	40% of buffet price

All prices in Swiss francs incl. VAT.



Cheese fondue

November to February

All-you-can-eat cheese fondue

Delicately seasoned and refined with a dash of amber ale

Starters

Mixed salad

Sides

Fondue bread | Pearl onions | Gherkins

CHF 36.00 per person

Other side options

Salsiz raw sausage

CHF 5.00

Steamed potatoes

CHF 4.00

Spicy beer sausage

CHF 6.00

Chinese fondue

November to February

Starters

Mixed salad

Meat (250g)

Beef | Pork | Chicken

Vegetables

Market vegetables

Sides

Fries | Rice

Sauces

Garlic | Cocktail | Curry

CHF 59.00 per person

All prices in Swiss francs incl. VAT.



CELEBRATE AT THE FELDSCHLÖSSCHEN RESTAURANT

1. VENUES

Brewery hall:	space for up to 80 guests Minimum consumption: CHF 5000.00
Hopfenstübli:	space for up to 40 guests Minimum consumption: CHF 2500.00
Brasserie:	space for up to 25 guests
Garden:	space for up to 70 guests
Lounge:	space for up to 50 guests Minimum consumption: CHF 3000.00
Terrace:	space for up to 25 guests

2. HIRING OUT ROOMS

2.1 Exclusive rental of the Feldschlösschen restaurant

The restaurant can be hired out exclusively subject to the consumption of food and drink equivalent to the minimum value of CHF 9,000.

The costs of the brewery tour, all-night opening permit, night surcharges and parking permits are not included in this amount.

If the minimum consumption in the restaurant is not met, the difference will be billed to the customer.

3. KITCHEN

- Lunch menu from 11.30 a.m. to 2.00 p.m.
- Brewery menu from 5.30 p.m. to 9.00 p.m.
- Dessert menu up to 9.30 p.m.
- These times apply from Tuesday to Saturday
- Sunday: Brewery menu from 11.30 a.m. to 4.00 p.m.

4. Floral decoration

Our florist partner Flora Tina from Rheinfelden can advise you and bring your floral decor ideas to life. Find out more at www.flora-tina.ch.

5. Number of guests

We ask that you provide us with the final number of guests 14 days before your event. The minimum invoice amount will be determined by the number of guests specified 48 hours prior to the event.



6. Technology

We charge the following amounts for the provision and hire of equipment:

Access to the projector & screen in the brewery hall: free

Microphone system including two boxes: CHF 160.00

Flip chart/screen: CHF 30.00

Podium: CHF 200.00

7. OTHER TERMS

Advance payment

Customers will be asked to make a down payment the month prior to a reserved and confirmed event (for events exceeding an estimated revenue of CHF 6,000).

(Number of people x set menu price).

All-night opening permit

The costs of obtaining an all-night opening permit from the City of Rheinfelden amount to CHF 110.

An application will be submitted if the event is scheduled to run beyond 2.00 a.m.

Night surcharge

A CHF 200 surcharge will be charged to pay staff for each hour of work commenced from midnight until the end of the event (up to a maximum of 3 a.m.).

Cake fee

A fee of CHF 3.00 per person will be charged for cutting any cake supplied by the customer. If this cake is part of the dessert buffet, this cake fee does not apply.

Corkage

Still wine/sparkling wines:

a fee of CHF 35.00 will be charged per bottle opened (7.5 dl).

Spirits

Customers may not bring spirits with them.

Table linen

On request, table linen may be ordered for events at Feldschlösschen restaurant (CHF 2.50 per person)

Free seats for drivers/guides for bus groups (organised by tour operator)

Free seats as contractually agreed or one free seat per 20 paying guests. Maximum of four people.

Fireworks and sky lanterns

Setting off fireworks and sky lanterns is prohibited.



General terms and conditions

1. Scope

The following general terms and conditions (hereinafter 'GTCs') govern the contractual relationship between the customer (hereinafter the 'Customer') and Schlossgarten Gastronomie AG (hereinafter the 'Restaurant') for hire and catering services (including brewery tours) on the premises of Schlossgarten Gastronomie AG.

2. Ordering and reservation

The event with catering ordered and reserved by the Customer (in writing, by email, by phone or online for visitor tours) will become binding upon written confirmation (by letter or email) by the Restaurant.

The prices listed on the Restaurant's website or in the banquet information \$ (www.brauwelt.ch) apply, subject to any other agreement between the parties.

The number of people expected at the event should be indicated upon final confirmation of the event date/when booking the brewery tour. This is binding subject to the terms below.

3. Cancellation terms

3.1. Catering services

If an event cannot be held owing to reasons for which the Restaurant is not responsible, the Restaurant is entitled to compensation for the costs of provisions and reservation to the extent outlined below:

- Cancellation up to 14 days prior to the event date: free
- Cancellation 13 to 2 days (48 hours) prior to the event date:
50% of the lost sales (set menu price x number of people as per section 2)
- Cancellation less than 48 hours prior to the event date:
100% of the lost sales (set menu price x number of people as per section 2)



3.2. Premises hired

If an event is cancelled by the Customer owing to reasons for which the Restaurant is not responsible, the Restaurant shall be entitled to compensation for the rental costs, in addition to the catering services outlined in section 3.1., to the extent detailed below:

- Cancellation up to 14 days prior to the event date: free
- Cancellation 13 to 2 days (48 hours) prior to the event date: 50% of the agreed rental fee
- Cancellation less than 48 hours prior to the event date: 100% of the agreed rental fee

3.3. Staff hired

If an event cannot be held owing to reasons for which the Restaurant is not responsible, the Restaurant shall be entitled to compensation for staff costs, in addition to the costs outlined in sections 3.1. and 3.2., to the extent detailed below:

- Cancellation up to 14 days prior to the event date: free
- Cancellation 13 to 2 days (48 hours) prior to the event date: 50% of the agreed staff costs
- Cancellation less than 48 hours prior to the event date: 100% of the agreed staff costs

4. Reduction in number of people

The Customer can change the number of people indicated in accordance with section 2 no later than 10 days prior to the date of the event without any cost implications. The Restaurant is free to cancel the event if the reduction equates to more than 20%. From this point onwards, the number of people will become binding and form the basis for invoicing.

50% of the lost sales (set menu price x number of people cancelling) will be charged for reductions from the 13th day up to 48 hours before the start of the event.

Cancellations later than 48 hours prior to the start of the event cannot be accepted. The invoice will be issued on the basis of the binding number of people according to section 1 above, without any price reduction.



5. Other terms

5.1. Menu/order of events

All information relevant to the hosting of an event (choice of menu and wine, seating, table and hall decoration, menu printing, technical equipment, etc.) as well as requests for the order of events must be submitted in writing or by email at least 10 days before the the date of the event.

Only fresh products are used for the preparation of the dishes.
We reserve the right to adjust prices.

No 'second helpings' will be provided for any courses in the menu.

The wines/vintages listed in the wine list may vary.
We reserve the right to adjust prices.

5.2. Overtime

The Feldschlösschen restaurant opens in accordance with official opening times. If the event is still underway after opening hours, the Customer will be charged an amount of CHF 200 per additional hour or part thereof (up to 3.00 a.m. at the latest). If all-night opening needs to applied for, the charge of CHF 110 will be borne by the Customer.

6. Insurance

The insurance of objects, clothes and items brought to the event is the responsibility of the Customer. The Restaurant declines any responsibility for theft and damage.



7. Liability

The Customer shall be liable for any loss or damage caused by themselves, their employees or event participants.

Copyright compensation in connection with music performances must be registered and paid for by the Customer themselves.

If an event cannot be held due to force majeure (in particular, in the event of fire, closure of the business through no fault of the Customer, etc.), any payments already made by the Customer will be refunded. Further claims are excluded.

8. Place of jurisdiction

The place of jurisdiction is 4310 Rheinfelden, Switzerland (insofar as no mandatory statutory place of jurisdiction applies).

Rheinfelden, December 2024

