

Banquet at Hotel Krafft

LOCATIONS



Restaurant

Whether it's a business lunch or a family celebration in the evening, our restaurant transforms every occasion into an unforgettable experience. The large windows flood the room with lots of light and grant a unique view of the Rhine - no matter what time of year you dine here, it's always worth it.

We are happy to reserve a table or several tables in this beautiful room in the heart of the historic Krafft Basel. Enjoy!



Säali

If you do not need the whole room, we can offer you 1/3 of our restaurant exclusively.



Terrace

Fancy some sun and joie de vivre? Then let's go outside. On sunny days, the terrace is by far the most beautiful place in Basel. Located directly on the banks of the Rhine River, the terrace offers a cozy space for banquets with open-air style. Thanks to the retractable roofing, the meal can take place outside in any weather condition and the planned event will definitely not fall through.



Rhyblig

We are happy to transform our seminar room into a cozy miniature restaurant in the evening. The delicious dishes of our kitchen team provide pure pleasure, our exquisite wine selection pleasantly fogs the senses and the superb service promises an unforgettable evening. So no more waiting - we are always happy to advise!

WANT A BIT OF EXCLUSIVITY?

No problem at all, we have plenty of options for that too! To enjoy our culinary offer in a private setting instead of surrounded by like-minded gourmets, we offer the following premises for exclusive rent:



Restaurant complete (exclusive)

The whole restaurant will be reserved just for you. So food and drink can be enjoyed uninhibitedly, privately and among yourselves.

Capacity: 95 people

Minimum turnover: CHF 7'200

Don't need that much space? Our restaurant can also be divided into smaller rooms by partition walls:

Säali (exclusive)

Capacity: 30 people

Minimum turnover: CHF 1'900

2/3 Restaurant (exclusive)

Capacity: 65 people

Minimum turnover: CHF 5'300

How about private dining with a difference?

The "Rhybligg" is just the thing!

Rhybligg (exclusive)

Capacity: 8 people

Minimum turnover: 650

Do you want a cosy aperitif in a small setting?

Then the Salon Bleu is the perfect place!

Salon Bleu (exclusive)

Capacity: 20 people

Room hire: 320

APÉRO-SELECTION

Found a suitable location for the aperitif? Then all that's missing is the most important thing:
Food and drink!

Our kitchen team has put together the following small selection of different appetisers.

Would you like something else? We will be happy to expand our selection accordingly and are looking forward to creating a completely individual offer together with you.

Krafft Food

Warm

Soup of the day in a glass (vegi / gluten-free)	Pcs. 5.50
White wine herb risotto (vegi / gluten-free)	Pcs. 7.50
Quiche Lorraine	Pcs. 7.50
Falafel with yogurt dip (vegi)	Pcs. 3.50
Bolognese praline with parmesan (lactose-free)	Pcs. 8.50
Smoked fish praline with crème fraîche and chives	Pcs. 8.50
Marinated chicken skewers (100g) (lactose-free / gluten-free)	Pcs. 9.50

Cold

Coq au Vin terrine served in a jar (200g) with chutney, cornichons & bread	14.00
Crostini with beef tartare and pickles (lactose-free)	Pcs. 5.50
Crostini with salmon mousse and chervil	Pcs. 5.50
Crostini with tomatoes and basil (vegi / lactose-free)	Pcs. 4.50
Crostini with olives and parsley (vegi / lactose-free)	Pcs. 4.50
Marinated olives (vegi / gluten-free)	6.50
Oysters (gluten-free)	Pcs. 6.50

Platter

Ham, pickled artichoke, cornichons, marinated olives, crudités with cream cheese, brie cheese, baguette, butter	42.00
Burrata, pickled artichoke, cornichons, marinated olives, crudités with cream cheese, brie cheese, baguette, butter (vegi)	36.00

Dessert

Chocolate brownie	Pcs. 6.50
Tonka bean panna cotta, berry coulis (gluten-free)	Pcs. 6.50
Rhubarb compote, chantilly cream, crumble	Pcs. 7.50

BEST OF KRAFFT

Selected 4 course menu by our chef 94

Enjoy a variety of dishes, carefully selected and put together by our chef for an all around restaurant experience. The dishes will be served to share similar to a classy italian Tavolata.

Meat and fish: Switzerland/ Chicken: France

MENU

Please put together a uniform menu for the whole group from the dishes below. We always take allergies and intolerances into consideration and kindly ask you to inform us in advance.

Starter

Salad bowl to share with vegetables and seeds 14

Poached egg, spinach, morel foam, parmesan 21

Marinated trout, smoked beetroot, radishes, tarragon mayo, herbs 24

Intermediate course

Soup of the day 8.50

Main course

MEAT

Corn-fed chicken breast, creamy polenta, peas, jus 49

Medium-rare veal rump steak, potato gratin, root vegetables, jus 56

FISH

Steamed salmon, venere rice, broccoli, chive beurre blanc 52

VEGETARIAN

Tomato-mozzarella arancini, spring vegetables, salsa verde 42

Dessert

Half-baked chocolate cake, rhubarb yogurt ice cream, caramelized almonds 18

Pear crumble, vanilla ice cream 16

DRINK

White wine

7.5 dl

Baden	Oberrotweiler, Weingut Landerer Sauvignon Blanc	2022	62
Basel-Land	Cabernet Blanc, Siebe Dupf Kellerei Cabernet Blanc	2022	65
Pfalz	Scheurebe, Weingut Scheu Scheurebe	2020/23	65
Veneto	Soave Classico, Prá, Otto Garganega	2022/23	54
Bourgogne	Santenay Blanc Le Chainey, Domaine Claude Nouveau Chardonnay	2022/23	86

Red wine

Bündner Herrschaft	Fläscher Pinot Noir, Adank Pinot Noir	2022	67
Wallis	Cabernet Franc, Cave Biber Cabernet Franc	2019	78
Wallis	Cuvée d'Or Rouge VdP NWCH Pinot Noir, Cabernet Dorsa	2021	62
Neusiedlersee	Naked Red, Heinrich Zweigelt , Blaufränkisch, St. Laurent	2018	58
Veneto	Carmenere Più, Veneto Rosso, Inama Carmenere, Merlot	2021	61
Languedoc	Faugères Tradition, Binet & Jaquet - Demeter Syrah, Carignan, Grenache, Cinsault	2021	61

Rosé

Provence	Rosé Coquelicots, Domaine Saint-Lannes Merlot, Cabernet Sauvignon	2022	59
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Champagne

Champagne Brut, Grand Cru, Herbert Beaufort Chardonnay, Pinot Noir, Pinot Meunier	102
Bereche & Fils Brut Reserve Chardonnay, Pinot Meunier, Pinot Noir	116

Winzersekt

Mosel	Riesling Sekt Brut, Haus Klosterberg, Markus Molitor	2016	82
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Prosecco

Prosecco Extra Dry "Nudo" DOC Bio Glera	69
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Cava

Cavas Hill Coral Panot Gaudi Chardonnay, Garnacha, Xarello	65
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SERVICES

Flowers & Other Table Decorations

May the occasion be rounded off with a beautiful floral decoration? We will be happy to provide you with the contact details of our flower supplier so that you can personally select the appropriate decoration.

You may also bring your own decorations. Depending on the amount of work involved, we may charge a flat rate for setting up and dismantling the decorations. If the decoration material is only to be collected by us after the event, please inform us of the relevant contact person and the pick-up time.

Unfortunately, we cannot keep any leftover decorations and they will be disposed of after the event.

Menu cards

We are happy to print Krafft menu cards so that all guests can follow the menu with excitement and have a souvenir of the great occasion. Any special wishes regarding text or design? We are happy to customise the cards. The menu cards are offered free of charge.

Tap fee

Do you still have a great wine at home that would round off our menu perfectly?

No problem, you are welcome to bring your own wine. The tap fee for this is CHF 35.- per bottle (7.5 dl).

Cake & Dessert

Would you like to bring your own favourite dessert?

You are more than welcome to bring one! There will be an extra charge of CHF 9.50 per person if you bring your own dessert, respectively an extra charge of CHF 4.50 per person if you bring one additionally to the one provided by Krafft Restaurant.

Minimum consumption

If a minimum consumption has been agreed upon, this must be paid in any case. If the agreed amount is not reached, it will still be charged in full. The difference cannot be drawn in food products.

Extension

Too good to go home? A night surcharge of CHF 50 per hour applies per employee on duty after 12:00 am

ENTERTAINMENT

Music

Out of consideration for our hotel guests, live music is not possible.

Artists / Extras

We are happy to advise should relocation space, short-term storage space or general information be required.

TERMS & CONDITIONS BANQUETS

Validity of the offer

Please refer to our email for the validity of the offer.

Number of persons & No Shows

Please inform us of the definitive number of persons at least 7 working days in advance.

We are happy to accept smaller changes in the number of people up to 24 hours before the event.

This number is then binding and serves as the basis for the effective calculation.

In the event of a reduction in the number of people after these 24 hours or in the event of no shows, we reserve the right to charge 100 % of the confirmed service.

Menu selection

Please inform us of your uniform menu choice - including number of meat, vegetarian, vegan and other intolerances - at least 14 working days before the event.

Cancellation policy

Should the banquet booking be cancelled completely at short notice, we will charge the following costs:

for events up to 30 persons:

6 to 3 days before the event	50 % of the confirmed services
2 to 1 day before the event	75 % of the confirmed services
On the day of the event	100 % of the confirmed services

for events with 31 to 65 persons

up to 14 days before the event	50% of the confirmed services
13 to 7 days before the event	75% of the confirmed services
6 days or more before the event	100% of the confirmed services

for exclusive reservations:

up to 14 days before the event	50% of the minimum consumption
13 to 7 days before the event	75% of the minimum consumption
6 days or less before the event	100% of the minimum consumption