

pullman
HOTELS AND RESORTS

BASEL EUROPE




**WE MAKE YOUR EVENT
AN EXPERIENCE**



Les Quatre Saisons

— CATERING —



The best ingredients for your catering: A lot of experience and fresh ideas

Top quality and service excellence is our claim to ourselves. This means only the best for you and your guests. It starts with the competent and unobtrusive consultation of our catering team. Describe to us your ideas and conceptions for your event and based on this conversation we will offer you an all-around and all-around coherent offer. We deliver buffet or menu suggestions, as well as the appropriate beverage accompaniment and arrange stylish table decorations and place settings. Trust our experience.

Culinary art and service at the highest level

Our kitchen team uses only selected ingredients and our service team accompanies you and your guests competently and with a constant smile through your occasion. You have special requirements or wishes? Our team is looking forward to any special task.

From every idea we conjure up an experience

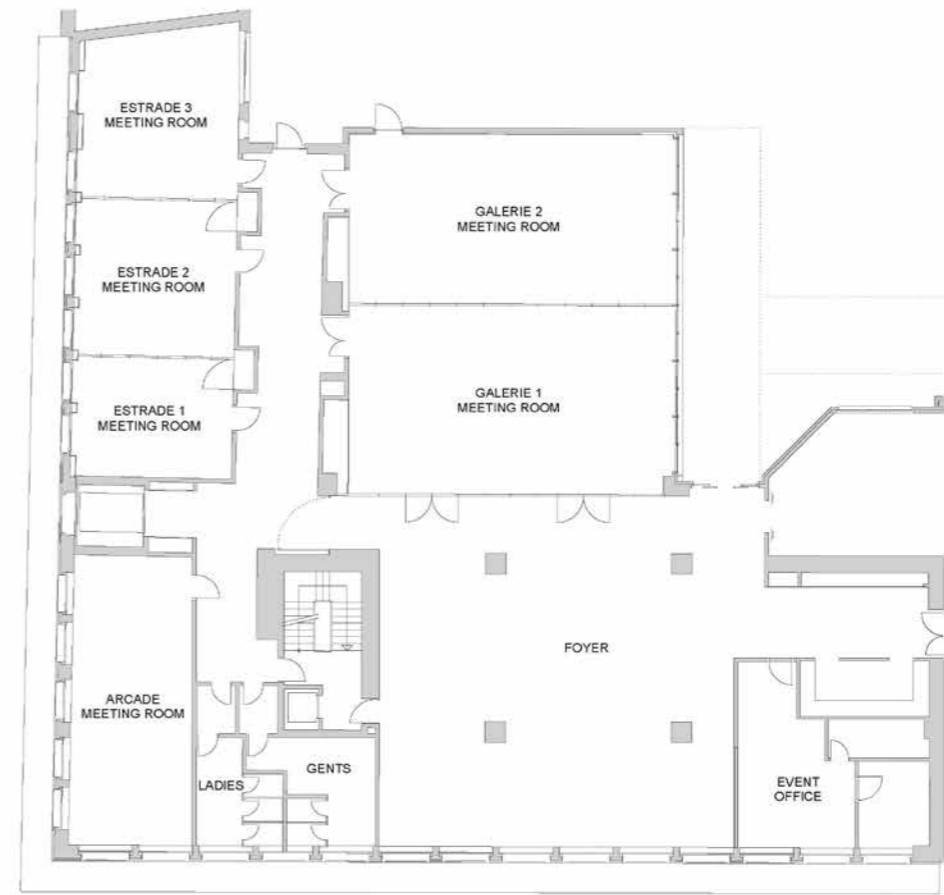
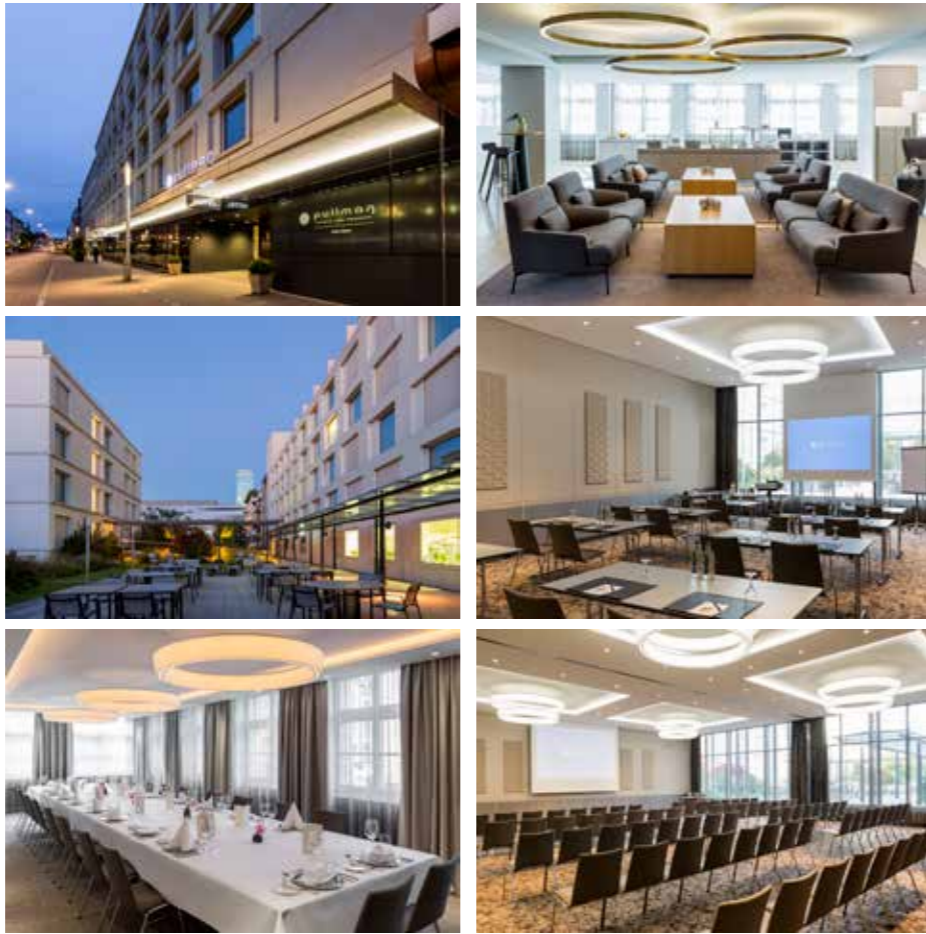
Whether simple, sophisticated or exclusive, whether business dinner, theme evening, birthday or dream wedding. For every occasion and every budget we have a suitable offer ready. How do you imagine your occasion?

- 10, 100 or 200 guests?
- Would you like an aperitif, wine or digestif?
- In the main course meat, fish or vegetarian?
- Flying dinner, a buffet or plate service at the table?

We advise you personally and create from your ideas into an experience that is individually experience. Together with you we will always find a solution for every challenge.

Meeting & Event Center

With 6 different rooms on a total area of over 500 m² and an idyllic garden offers the event area from Pullman Basel Europe the perfect location for any group size and occasion.



Bistro & Bar Europe

Enjoy a refreshing aperitif at the bar, a delicious and and inexpensive lunch with our daily changing menus of the day. Or let be enchanted in a modern atmosphere a cozy dinner. Our restaurant "Bistro Europe" is with the central bar a place for every occasion.



Les Quatre Saisons

For your exclusive event in an upscale ambience, our room "Les Quatre Saisons" offers exactly the right environment for family and company events from 10 to 60 people.

Give guests your full attention

So that you too can enjoy your event to the full and give your guests your full attention. we are on site. We support you and take care of all your guests' culinary wishes. Leave all these concerns to our competent kitchen and service team. Use our expertise to surprise your guests with pleasure. We offer service and and cuisine at the highest level, combined with knowledge and pleasure in the organization, planning and realization. With love to the detail we give everything, so that your guests will always remember the hours they spent with you.

Your advantages at a glance

When you choose us as your partner, we offer you:

- Transparent cost breakdown No hidden costs
- Non-binding offer You do not have to feel obligated to anything
- Inspection of the premises We will be happy to inspect the conditions with you - Supporting program and furniture Chairs, tables and other furniture as well assupporting program all from one source
- Expertise in culinary arts and as hosts

Tap into our expertise and benefit from our years of years of experience, we are at your disposal with advice and help and advice in every preparation and postprocessing step. step

Les Quatre Saisons Catering, here you are well advised in all seasons.

Free - Flow Apero

Welcome snacks

	CHF	
Grissini Nature	4	per portion
Grissini Seasonal Pesto	6	per portion
Butter puff pastry <i>(herbs of Provence, sesame, caraway, Sbrinz)</i>	4	per portion
Roasted almonds, <i>Fleure de Sel & or Vadouvan (per 100g)</i>	6	per serving
Marinated & stuffed olives (per 100g)	5	per serving
Curd Parmesan & or Pecorino Romano	4	per serving
Young vegetables & dips <i>(raw vegetables & various dips)</i>	5	per serving
Guacamole & Nachos	5	per serving
Tarte flambée board	10	per board
Ham Gugelhupf	3	per serving

Filled mini pretzel rolls

Alpine herb cream	4	per piece
French soft cheese & fig	5	per piece
Country egg & Dijon - mayonnaise	4	per piece
Smoked salmon & horseradish	5	per piece
Tuna cream & tomato	5	per piece
Chicken ham & curry cream	5	per piece
Fennel salami & olive	5	per piece

Canapés & oder Croccantelli

Alps - herb cream	3,5	per piece
Country egg & Dijon - mayonnaise	2,5	per piece
Marinated Mediterranean vegetables & balsamic gel	3,5	per piece
Vegetable terrine & herb pesto	3,5	per piece
Smoked salmon rosette & horseradish	4	per piece
Tuna cream & tomato	4	per piece
Buurehamme & asparagus	4	per piece
Tartar of Natura Beef & Cornichon	4,5	per piece
Spicy duck breast & lemon - ginger gel	5	per piece
Pata Negra & Olive	8	per piece

Free - Flow Apero

Mini club sandwich

	CHF	
Hob cheese, lettuce, tomato & mayonnaise	5	per piece
Tomato - Mozzarella & Herb Pesto	5	per piece
Smoked salmon, horseradish cream & country cucumber	6,5	per piece
Chicken, romaine lettuce & curry cream	6	per piece
Buurehamme, cheese & tomato cream	6	per piece

Mini Wraps 1/4

"Italian - Style" <i>(Mozzarella, Tomato & Herb Pesto)</i>	4	per piece
"North Sea" <i>(smoked salmon, land cucumber & skyr)</i>	4,5	per piece
"Swissness" <i>(Appenzeller cheese, Buurehamme & Alpine - herb cream)</i>	5	per piece

Mini Burger

Classic-Beef-Burger <i>Beef, BBQ sauce, tomato, cucumber, lettuce, onion, cheese</i>	9	per piece
Burger-Basel-Art <i>Smoked salmon, mustard sauce, onions, lettuce, cucumber</i>	9	per piece
Burger-Salilia <i>Salsicca, parsley olive pesto, tomato, lettuce, provola</i>	9	per piece
Green burger <i>Cereal pea patty, BBQ sauce, onions, lettuce, tomato</i>	9	per piece

Mini Starter

(small bowls, small glasses, small plates)

Cold

Seasonal - Salad & Focaccia	4	per piece
Tomato cloud, buffalo mozzarella & balsamic gel	5	per piece
Maghreb Taboulé, confit small tomatoes & mint	4	per piece
Mini Sushi, Wasabi & Ginger (also available)	6	per piece
Smoked salmon, dill - mustard sauce & land cucumber	6	per piece
Shrimp - tartar, lime & potato salad	6	per piece
Poultry - tonnato, caper apples & olive bread chips	5	per piece
Fine sausage - cheese salad, chives & radish	5	per piece
Bündnerfleisch & nut bread chips	6	per piece
Pata Negra, arugula & focaccia	6,5	per piece

Mini Starter
(small bowls, small glasses, small plates)

Warm

	CHF	
Puff pastry cheese chuechli & Granny-Smith gel	5	per piece
Mini Vegetable Wahe & Herb Cream 5 per piece	5	per piece
Glazed Cherry Tomato & Tomato Zucchini Sauce	5	per serving
Beet Falafel & Mint Yogurt Dip 5 per serving	5,5	per serving
Fritto-Misto di Verdure & Almond-Herb Pesto	5,5	per serving
Ricotta-Spinach Ravioli & Sage Butter	5,5	per serving
Risotto con Verdure	4,5	per serving
Seasonal Cream Soup	6	per serving
Mini Cheese Fondue, Basel Bread & Small Potatoes (from 6 persons)	6	per serving
Various Dim Sum (also available) (samosa, spring rolls, seafood pockets, chicken yakitori)	5,5	per serving
Fish & Chips & Salsa Verde (Egli - crispy & potato chips)	6	per serving
Fried scallop & lime risotto	8	per serving
Fried shrimp, Asian vegetables & glass noodles	6	per serving
Veal jaw cheeks, golden millet risotto & tomatoes	6,5	per serving
Entrecôte of Natura Beef, red wine jus & seasonal vegetables	7	per serving
Spice - Duck Breast & Orange Polenta	6,5	per serving
St. Patrick's Lamb - Chop & Beluga - Lentils	6,5	per serving

Sweet

Variation mini Macarons (3 pieces)	6	per serving
Variation Schoggi - Lollipops (3 pieces)	9	per serving
Basler treat trifle & berries (in a glass)	5	per piece
Tiramisù (in a glass)	4	per piece
Schoggi-Profiterols & Vanilla	3	per piece
Creme brûlée flavored with lemongrass	5	per piece
Seasonal fruit salad & mint (in glass)	4	per piece
Mini Cornet & Glace selection (3 pieces)	7	per serving
Basler Chriesbräegel, Vanilla Espuma & Crumble (in a glass)	5	per piece
Flambéed mini banana, lime flavors & vanilla	6	per serving
Seasonal mini fruit rolls (Ø 10cm)	7	per roll
Mini Crêpes Suzettes & Orange Sauce (3 pieces)	6	per serving

Combined aperitif offer

Suggestion 1

Filled mini pretzel roll variation
Smoked salmon rosette & horseradish croccantelli
Vegetable terrine & herb pesto
Butter puff pastry
(herbs of Provence, sesame, caraway, Sbrinz)
Maghreb Taboulé, confit small tomatoes & mint
Seasonal mini fruit pancakes
Creme brûlée flavored with lemongrass

Per person CHF 49.00

Combined aperitif offer

Suggestion 2

Cold

Vegetable terrine & herb pesto croccantelli
Gazpacho Andaluz with toasted bread (in a glass)
Smoked salmon, dill - mustard sauce & country cucumber
Pata Negra, rocket & focaccia

Warm

Risotto con Verdure
Fried shrimp, Asian vegetables & glass noodles
Alsation style tarte flambée board
Spiced duck breast & orange polenta

Sweet

Flambéed mini banana, lime flavors & vanilla
Tiramisù

Per person CHF 69.00

Combined aperitif offer

Suggestion 3

Cold

Butter puff pastry
(herbs of Provence, sesame, caraway, Sbrinz)
Marinated & stuffed olives
Mini Wraps ¼ "Italian - Style"
Mozzarella, Tomato & Herb Pesto
Smoked salmon rosette & horseradish Croccantelli
Raw ham, salami, roast ham & grissini
Gazpacho Andaluz with toasted bread (in a glass)

Warm

Baked beetroot - falafel, mint - yoghurt - dip
Ricotta-Spinach Ravioli & Sage Butter
Fish & Chips & Salsa Verde (deep fried perch & potato chips)
Corn chicken - breast, Ticino - polenta
Entrecôte of Natura Beef, red wine jus
& seasonal vegetables

Sweet

Tiramisù
Creme brûlée flavored with lemongrass
Seasonal fruit salad & mint (in glass)
Ice cream & sorbet cart

Per person 89.00

Les Quatre Saison – Gourmet Menu

(Available all year round & also 🌱)

CLASSIC

Amuse - Bouche

Carpaccio of blue shrimp, lemon flavors,
avocado & brioche

Roasted turbot, Riesling - parsley sauce
& spinach

Fillet of "Simmental" beef, port wine - shallots - jus,
beans - artichokes - ragout
& potato - thyme - emulsion

Stanser flatbread
& Schlorzifladen

Triology of the Criollo - Chocolate
& Seasonal fruits

Pastry
5 course at CHF 129.00
4 course at CHF 119.00
(without cheese)

ROYAL

Amuse - Bouche

Goose liver natural, sweet wine jelly,
pear & brioche

Grilled Norway lobster tail, saffron - nage
& sugar snap peas

Roasted sea bass fillet, Beurre Blanc
& spinach

Veal fillet in herb coat, cognac - jus,
oven vegetables & Ticino polenta

Vacherin Mont d'or
& Granny - Smith - Rucola - Sorbet

Lemon - Verveine - Espuma
& iced berries

Nougat - Parfait
& spiced orange

Pastry
7 course at CHF 175.00
6 course at CHF 165.00
(without cheese)

Buffet – proposals

Buffet – proposal 1 (a CHF 65.00 per person)

Soup

Seasonal soup
(also 🌿 available)

Cold

Marinated vegetables, olive oil & herbs
Poultry Tonnato, Grissini & Capers
Salmon smoked in cherry wood, lemon & horseradish foam

Salads

Colorful Picked Salad
Tomato salad, basil & mozzarella cheese
Corn - curry - salad, pepperoni & pineapple
Iceberg lettuce & roasted bacon
Italian, French & Thousand Island dressing

Pasta

Ricotta - Angelotti & Parsley Pesto

Warm

Roasted veal shoulder, herb crust & thyme - jus
Noble fish stew, vegetable julienne & champagne sauce
Jasmine rice
Baked potatoes & rosemary
Seasonal vegetables

Desserts

Tiramisu & Seasonal Fruits
Seasonal fruit salad
Ice cream & sorbet – selection

Buffet – proposals

Buffet – proposal 2 (a CHF 99.00 per person)

Soup

Seasonal soup
(also 🌿 available)

Cold

Marinated vegetables, olive oil & herbs
Marinated whitefish fillet, lemon & horseradish foam
House pate & Cumberland sauce
Roast beef & Dijon - mustard sauce
Mini spring rolls, samosas in bamboo basket & sweet & sour chili sauce
(also 🌿 available)

Salads

Colorful Picked Salad
Coleslaw Salad & Garam Masala
Tomato Salad, Basil & Mozzarella
Rocket Salad & Pecorino Romano
Iceberg lettuce & roasted bacon
Corn - Curry - Salad, Pepperoni & Pineapple
Italian, French & Thousand Island dressing

Pasta

Ricotta - Angelotti & Parsley Pesto

Warm

Roasted veal shoulder, herb crust & thyme - jus
Noble fish stew, vegetable julienne & champagne sauce
Duck breast, forest honey & spices glazed
Vegetable soufflé & herbs - vinaigrette
Jasmine - Rice
Baked potatoes & rosemary
Seasonal vegetables

Dessert

Tiramisu & Seasonal Fruits
Seasonal fruit salad
Ice cream & sorbet - selection
"Basler Leckerli" - Mousse & Crumble
Flambéed mini banana & lime
Crème brûlée

Buffet – proposals

Buffet – proposal 3 (a CHF 119.00 per person)

Starters

Marinated vegetables, olive oil & herbs
Sushi variation, ginger & wasabi (also 🌿 available)
Marinated Black Tiger Shrimp Sweet - Sour & Pineapple Carpaccio
Cherry wood smoked salmon & dill mustard sauce
Vitello Tonnato & artichoke bottoms
Roast beef & cognac - pepper - sauce

Salads

Colorful plucked lettuce
Maghreb Taboulé, confit small tomatoes & mint
Cabbage turnip salad & thyme
Marinated cauliflower & curry
Glass noodle salad Gado-Gado
Italian, French & Gorgonzola dressing

Pasta

Tagliolini & seasonal mushrooms

Main Course

Vegetable Paella
Braised beef cheeks & Marsala sauce
Roasted corn - chicken breast & almond crust
Fried perch fillets & cress dip
Beluga - Lentils
Organic pea puree
Baked potatoes & rosemary
Seasonal vegetables

Dessert

Tiramisu & Seasonal Fruits
Panna Cotta & Caramel Sauce
Crêpes Suzette & Orange Sauce
Exotic fruit platter
"Basler Leckerli" - Mousse & Crumble
Delice of Mocha & Schoggi
Ice cream & sorbet selection

Apero Drinks package (Valid from 20 persons)

Prosecco di Conegliano DOC
Carpenè Malvolti, 75cl
or
Chardonnay "Los Vascos".
Domaine Barons de Rothschild, Colchagua Valley, 75cl

Orange juice
Mineral water
Soft drinks
Beer

Garnishes
Puff pastry and olives

Price per guest for 30 minutes CHF 12.00
Price per guest for 60 minutes CHF 16.00
Price per guest for 90 minutes CHF 20.00
Price per guest for 120 minutes CHF 24.00

Drinks package (Valid from 20 persons)

one white wine each to choose from

Ticinello Bianco di Merlot DOC, Vinattieri, Ticino 75cl
or
Chardonnay Ardèche IGP, Louis Latour, Chablis 75cl
or
Chardonnay "Los Vascos", Domaine Barons de Rothschild, Colchagua Valley, 75cl

one red wine each to choose from

Cabernet Sauvignon "Los Vascos", Domaines Barons de Rothschild, 75cl
or
Ticinello Rosso, Ticino DOC, Vinattieri, Tessin . 75cl
or
Finca Antigua, Crianza Unico, La Mancha DO 75cl
or
Salice di Salento IGT, Vecchia Torre, Apulien 75cl

Other drinks

Mineral water and soft drinks
Orange juice
Beer Coffee / Espresso

Price per person CHF 35.00
Valid for a maximum of 3 hours

Sparkling wines

CHF

Champagner Henri Mandois, brut Origine	75cl	110
Champagner Henri Mandois, Rosé	75cl	125
Prosecco Valdoobbiadene Brut DOCG	75cl	59

White wines

Switzerland

Ticinello Bianco di Merlot DOC, Vinattieri, Ticino	75cl	54
Nobler Weisser, Nadine Saxer, Zürich	75cl	65
Epesses La République Blanc, Patrick Fonjallaz, Waadt	75cl	65
Aigle Les Murailles AOC, Henri Badoux, Waadt	75cl	85
	37,5cl	46

Germany

Riesling Trocken Gelblack, Schloss Johannisberg, Rheingau	75cl	48
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France

Chardonnay Ardèche IGP, Louis Latour, Chablis	75cl	45
Chablis, Louis Latour, Chablis	75cl	89
Sancerre Blanc, Comte Lafond, Loire	75cl	95

Italy

Pinot Grigio Classico, Alto Adige DOC, Südtirol	75cl	75
Costa di Giulia Bolgheri Bianco DOC, Michele Satta, Toskana	75cl	69

Chile

Chardonnay Los Vascos, Domaine Barons de Rothschild, Colchagua Valley	75cl	44
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Spain

Pazo Señorans Blanco, Albarino	75cl	63
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Rosé wine

Switzerland

Œil de Perdrix du Valais', Domaine Alia, Wallis	75cl	58
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Redwine

CHF

Switzerland

Maienfelder Blauburgunder, Schloss Salenegg, Graubünden	75cl	95
Ticinello Rosso, Ticino DOC, Vinattieri, Tessin .	75cl	56

France

Château Tour Saint-Christophe, Saint-Emilion	75cl	125
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Italy

Salice di Salento IGT, Vecchia Torre, Apulien	75cl	54
Barbera d'Alba DOC, Borgogno, Piemont	75cl	74
Sangiovese Le Focaie, Rocca di Montemassi, Toskana	75cl	56
Morellino di Scansano DOCG, Poggio Nibbiale, Toskana	75cl	59

Spain

PSI, Ribera del Duero DO, Bodegas y Viñedos Alnardo	75cl	105
Finca Antigua, Crianza Unico, La Mancha DO	75cl	49
	150cl	99
Mas Mallola, Marco Abello, Priorat, Spanien	75cl	99
	150cl	165

Chile

Cabernet Sauvignon Los Vascos Domaine Barons de Rothschild, Colchagua Valley	75cl	48
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Sweet wine

Les Sables d'Or, Sauternes, Bordeaux	50cl	63
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