



# *Les Quatre Saisons*

— CATERING —



**WE MAKE YOUR EVENT  
AN EXPERIENCE**

## 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?

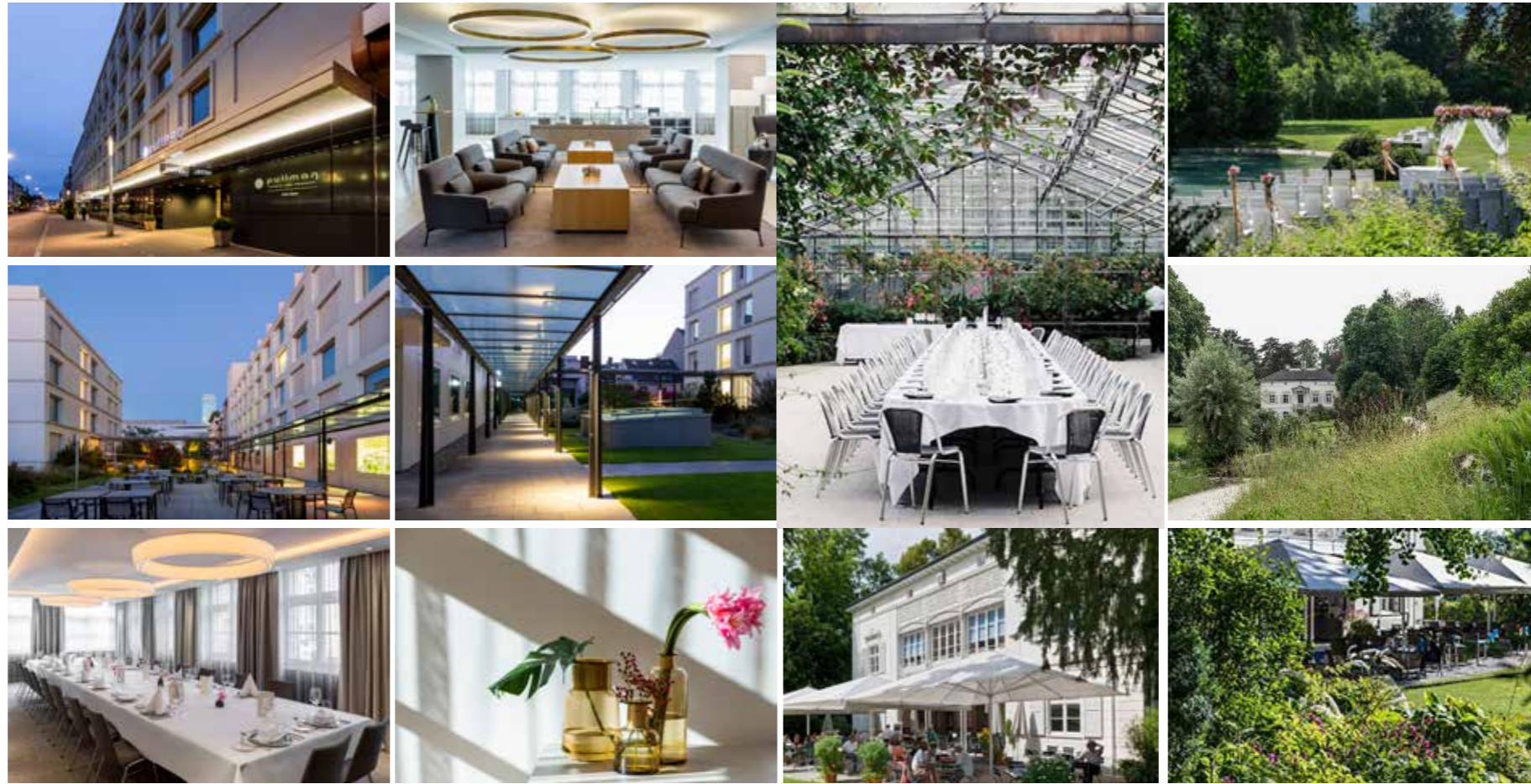
- 10, 100 or 1000 guests?
- Would you like an aperitif, wine or digestif?
- In the main course meat, fish or vegetarian?
- Flying dinner, a buffet or plate service at the table?

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.



## Pullman Basel Europe

With 6 different rooms on a total area of over 500 m<sup>2</sup> and an idyllic garden terrace, the event area of the Pullman Basel Europe offers the perfect event location for groups of all sizes and occasions.



## Merian Gärten

Make your guests remember your event with a unmistakable location.

There are four different rooms for celebrations on the 18-hectare green area of the Merian Gardens banquets

Whether the greenhouse, the wooden hall, the mud house or the Villa Merian itself, the Merian Gardens are an ideal choice for your event and not only in the warm season.



## Wildt'sches Haus

The small city palace on Petersplatz is probably one of the most beautiful buildings in Basel. The Wildt'sche house offers space for up to 210 people with its 2 floors and the beautiful garden. The Rokkopalais is an unforgettable location for festive occasions.



## Museum Kleines Klingental

The Kleines Klingental Museum is located directly on the banks of the Rhine in Kleinbasel. Give your event a special atmosphere in a historical setting. The largest room offers space for a banquet with up to 160 guests. An exciting place for your event.



## 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 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
- Viewing the location | We would be happy to take a look at the spatial conditions with you
- Supporting program and furniture | Chairs, tables and other furniture as well as supporting program everything from a single 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 &amp; 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 &amp; 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 &amp; Herb Pesto)</i>	4	per piece
"North Sea" <i>(smoked salmon, land cucumber &amp; skyr)</i>	4,5	per piece
"Swissness" <i>(Appenzeller cheese, Buurehamme &amp; 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)

	CHF	
<b>Warm</b>		
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
<b>Sweet</b>		
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
Crème 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  
Crème 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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## Soft drinks

		CHF
Rhazünser / Arkina   mineral water	4,0 dl	5
Rhazünser / Arkina   mineral water	8,0 dl	8
Coca Cola, Coca Cola light, Cola Zero	3,3 dl	5
Fanta, Sprite	3,3 dl	5
Rivella (rot, grün, blau)	3,3 dl	5
Apple spritzer	3,3 dl	5
Schweppes Tonic, Bitter Lemon	2,0 dl	5
Different kinds of juices Orange Juice / Apple Juice / Tomato Juice / Multivitamin Juice	2,0 dl	6
Red-Bull	2,0 dl	7

## Beers

Feldschlösschen (various varieties)	3,3 dl	5
Unser Bier (various varieties)	3,3 dl	6
Warteck Pic	3,3 dl	5

## Hot drinks

Coffee creme		4
Coffee Hag		4
Espresso		4
Double Espresso		7
Tea (various varieties)		4

## Spirits

Martini white	4 cl	8
Martini red	4 cl	8
Campari	4 cl	8
Rossi	4 cl	8
Cynar	4 cl	8
Ricard	2 cl	8
Appenzeller	4 cl	9
Grand Marnier	2 cl	12

## Catering additional costs

		CHF
<b>Staff per hour</b>		
Catering manager (from 50 people)	Std.	80
Sommelier (on request)	Std.	60
Chef de Service (per 75 people)	Std.	60
Service employee (per 20 people)	Std.	45
<b>The kitchen crew varies depending on the effort</b>		
Chef	Std.	80
Sous-Chef	Std.	60
Cook	Std.	48
<b>Chauffeur / Stewarding</b>		
Chauffeur / Steward	Std.	42
<b>Materials / equipment</b>		
Table top (glasses, dishes, serviettes, table linen etc.)	pro Person	15
chair covers	pro Person	5
Round tables (180cm / 8 people)	Stück	40
Round tables (150cm / 6 people)	Stück	30
Tables 160x80cm	Stück	25
chair	Stück	20
<b>Transport</b>		
Vehicle, short distance (max 1km)	LKW	150
Vehicle, basic flat rate Basel-City (max 10km)	LKW	300
Vehicle, basic flat rate Basel-Land (max 20km)	LKW	450
Each additional KM	km	2,50



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