

Banquet documentation 2025

BERNEXPO

24
TWENTY
FOUR
SEVEN
Catering & Events



Moments of indulgence that inspire – culinary delights for your event!

Catering plays a central role in every event – it creates atmosphere, enthuses your guests and ensures a successful overall experience. Together with our catering partner, Sportgastro AG, we focus on regional ingredients, sustainability and the highest quality.

Regional, refined, unforgettable

Using fresh, regional ingredients is particularly important for us. Our baked goods come from the Ängelibeck bakery in Köniz and the Bohnenblust bakery in the Breitenrain district, while we source trout from the Rubigen fish farm. High-quality Swiss beef comes from local butchers that guarantee sustainable and holistic, full use of livestock. We also source fruit and vegetables directly from regional farmers, enabling us to work with fresh, seasonal produce at all times. By combining these high-quality ingredients with carefully selected spices and creative recipes, we are able to create culinary experiences to delight your guests.

Our catering concepts – as individual as your event

Our services range from coffee breaks to drinks receptions and aperitif packages, through to menus, buffet packages and fork buffets. Based on the type and scope of your event, we will draw up a suitable gastronomic concept for you. We adapt our catering flexibly to your needs – whether it's a relaxed reception, an extended meal or uncomplicated standing lunch format.

Booth catering – fine food and drink directly at your event booth

You and your guests can still enjoy culinary highlights, even during trade fairs and events. Our booth catering services offer a wide range of food and drink – from the first coffee in the morning, through hearty snacks and simple lunches, to a quiet post-work beer with snacks.

Let our culinary creations inspire you – for a perfectly successful event!

Welcome coffee

Drinks* (billed as consumed)

Still and sparkling mineral water	800 ml	9.00
Coffee Espresso	Cup	4.50
Latte	Cup	5.50
Cappuccino	Cup	6.00
Tea	Cup	5.50

Snacks (billed according to orders placed)

Butter croissant	Piece	2.00
Pretzel croissant	Piece	2.50
Wholegrain croissant	Piece	2.50
Seasonal fruit	Piece	1.50

*Drinks containing milk are also available with oat milk and rice milk.



Coffee breaks

No suitable option for you?

We will be pleased to draw up an individual offer.

“Light” morning coffee break

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, savoury treats, dried fruit, chocolate	Per person	14.00
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“Deluxe” morning coffee break

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, homemade ice tea, savoury treats, seasonal fruit, dried fruit, nuts, chocolate	Per person	19.00
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“Light” afternoon coffee break

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, sweet pastries, dried fruit, chocolate	Per person	14.00
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“Deluxe” afternoon coffee break

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, homemade ice tea, sweet pastries, seasonal fruit, dried fruit, nuts, chocolate	Per person	19.00
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Energy break

Still and sparkling mineral water, fresh seasonal fruit juice, coffee, espresso, latte, cappuccino, hot chocolate, tea, Bircher muesli, fruit salad, snack bars, homemade ice tea, sweet pastries, seasonal fruit, dried fruit, nuts, chocolate	Per person	17.00
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Red Bull (billed as consumed)

Red Bull,	250 ml can	5.00
Red Bull Sugar Free,	250 ml can	5.00
Red Bull Organics Viva Mate	250 ml can	5.00

Red Bull cans are presented in the Red Bull fridge

*Drinks containing milk are also available with oat milk and rice milk.



Aperitif packages

No suitable option for you?

We will be pleased to draw up an individual offer.

Kornhaus-Knusper

Puff pastries with pesto 🌱	Per person	13.00
Roasted nut mix 🌱		
Vegetable sticks with quark and chives 🌱 🌾		
Mini quiche		

“Botanischer Garten”

Marinated mozzarella ball with rocket and olive dust 🌱 🌾	Per person	18.50
Paprika-seasoned Tête de Moine on pumpernickel bread 🌱		
Mini tart with marinated cottage cheese and fresh chives 🌱		
Marinated tofu with sun-dried tomatoes and cherry tomatoes 🍷 🌾		

“Bärner Märit”

Vegetable sticks with quark and chives 🌱 🌾	Per person	21.50
Marinated seasonal vegetables with rosemary and honey on pumpernickel bread 🍷 🌾		
Cream of broccoli soup with cress 🌱 🌾		
Bärezipfu savoury pastry in red wine broth with chilli 🌾 🌾		
Spicy mini cheesecake 🌱		

“Aaareschloufe”

Spicy beef tartare with pickled gherkins 🌾 🌾	Per person	28.00
Shrimp couscous with chilli, lemongrass, and coriander 🌾		
Smoked salmon tartare with sour cream on rye bread		
Hummus with cucumber and paprika dust 🍷 🌾		
Marinated tofu with sun-dried tomatoes and cherry tomatoes 🍷 🌾		

Marzili Hammam

Smoked duck breast with mango chutney and rocket ⓘ	Per person	31.00
Fine lamb skewer with fresh herbs and garlic ⓘ		
Shrimp couscous with chilli, lemongrass, and coriander ⓘ		
Layered dates with cream cheese and pistachios ⓘ ⓘ		

Bundesplättli

Cured ham with melon salad ⓘ ⓘ	Per person	41.00
Roast beef with tartar sauce and picked gherkins ⓘ		
Mini tart with smoked salmon and horseradish tartare		
Smoked fillet of trout on creamed horseradish with apples ⓘ		
Clear tomato soup refined with gin ⓘ ⓘ		
Mini tart with vegetable curry and Creole-style rice salad ⓘ		
Camembert with apricot chutney ⓘ		

Aperitif on the fly / standing lunch

Market-fresh leaf salad ⓘ	Per person	43.00
Cherry tomatoes, radishes, garden cress		
Seeds, croutons		
served in a bowl		
Cream of broccoli soup with cress ⓘ ⓘ		
served in a cappuccino cup		
Mini hot dog with pickled gherkins and mustard		
Mini plant-based hot dog with pickled gherkins and mustard ♡		
Roast beef with cognac and pepper sauce, potato gratin and vegetables		
served in a bowl		
Green Thai curry with vegetables and steamed jasmine rice ⓘ ⓘ		
served in a bowl		
Cappuccino mousse with tonka beans ⓘ		
Chocolate brownie with nuts and fruit jelly		

Aperitif platters

No suitable option for you?

We will be pleased to draw up an individual offer.

Meat platter

Five different types of meat garnished with regional products including fresh rustic bread from the in-house bakery

4 platters*

55.00

Cheese platter



Five different types of cheese garnished with regional products including fresh rustic bread from the in-house bakery



4 platters*

55.00


Veggie platter

Vegetable sticks with quark and chives  

Marinated seasonal vegetables with rosemary and honey on pumpernickel bread  

Cream of broccoli soup with cress  

Bärezipfu savoury pastry in red wine broth with chilli  

Spicy mini cheesecake 

4 platters*

65.50

Mini sandwich platter

24 mini sandwiches

Cheese, ham, salami, cured ham, tuna, salmon

4 platters*

65.50

* 1 platter serves about 6 people





Served menu

No suitable option for you?
We will be pleased to draw up an individual offer.

Bundeshaus Bistro

Per person 35.00

Starter

Mixed leaf salad 🌱

Vegetable strips, house dressing 🌱

Main course

White wine risotto

Chicken breast strips with Pommery mustard

White wine risotto 🌱

Baked vegetable strips

Dessert

Panna cotta with forest fruits

Zytglogge-Kreation I (without dessert)

Per person 33.00

Starter

King oyster mushroom essence 🌱

Pancake strips with julienned vegetables

Main course

Stuffed courgette flowers 🌱

Sautéed potatoes, artichoke, quinoa

Tomato sauce, almond yoghurt

Zytglogge-Kreation II

Per person 44.00

Starter

King oyster mushroom essence 🌱

Pancake strips with julienned vegetables

Main course

Stuffed courgette flowers 🌱

Sautéed potatoes, artichoke, quinoa

Tomato sauce, almond yoghurt

Dessert

Leche Frita

Milk, strawberry, vanilla, chocolate, cinnamon

Gurten-Genuss I (without dessert)

Per person

37.00

Starter

Market-fresh leaf salad 🌿
Cherry tomatoes, radishes, garden cress
Seeds, croutons,
house dressing 🌿

Main course

Poulet Paillard 🍗
Camargue rice, dried tomatoes,
pimientos, sugar peas, and grape must jus

Goat cheese risotto 🌿
Dried tomatoes, rocket, parmesan, honey, port

Gurten-Genuss II

Per person

49.00

Starter

Market-fresh leaf salad 🌿
Cherry tomatoes, radishes, garden cress
Seeds, croutons,
house dressing 🌿

Main course

Poulet Paillard 🍗
Camargue rice, dried tomatoes,
pimientos, sugar peas, and grape must jus

Goat cheese risotto 🌿
Dried tomatoes, rocket, parmesan, honey, port

Dessert

Lemon curd tarte
Meringue | lime | yuzu | Havana Club rum

Rendezvous Rathaus

Per person

53.00

Starter

Goat cheese balls 🌿 🍷
Honey, berry and thyme confit, wild garlic
Pointed paprika

Main course

Duo of beef 🍷
Carrots, avocado, chickpeas, coriander, yoghurt

Plant-based sliced fillet pieces 🌿
Bulgur wheat, tomatoes, carrots, beans, coriander, coconut, garam masala

Dessert

Flan de huevo 🍷
Caramel, blueberry, orange, lemon, mint

Altstadt-Élégance

Per person

57.00

Starter

Market-fresh leaf salad 🌿
Cherry tomatoes, radishes, garden cress
Seeds, croutons,
house dressing 🌿

Main course

Pork fillet 🍖
Potato crown, ratatouille, pearl onions, coconut, ajvar, lemon balm

Rigatoni 🍝
Tomatoes, carrots, leek, cream cheese, lemon, Indonesian chilli paste

Dessert

Chocolate mousse 🍰
Yoghurt, sorbet, guava
Marinated cantaloupe melon

Mango & Münster

Per person

60.00

Starter

White tomato mousse
Mango and thyme chutney, almond crumble, shrimp

Main course

Veal cheeks 🍖
Parsnip, chicory chutney, coconut purée
Coriander, mung bean sprouts

Risotto with jackfruit 🌿 🍌
Avocado, coriander, harissa, apple cider vinegar
Parmesan

Dessert

White dragon 🍷
Tequila sorbet, Cointreau panna cotta
Lemon meringue

Zitrus & Zähringer

Per person

66.00

Starter

Lime and lemongrass foam soup 🍹
Char praline with miso hollandaise

Main course

Beef rump steak 🍖
Baby artichoke, fried potato foam
Onion purée, coriander butter, olive dust

Red vegetable curry 🍛 🌿
Rice | cauliflower, snow peas, spring onions
Mini sweetcorn, peanuts,
spicy fruity curry sauce with coconut milk

Dessert

Prickly pear
Panna cotta, sorbet, muscovado sugar, coconut





Eidgenuss

Per person

67.00

Starter

Mixed salad plate 🍴

Leaf salads, marinated salads, cherry tomatoes

Radish, garden cress, seeds, croutons

House dressing 🍴

Corn and chilli soup 🍴

Onions, mini corndog, chilli popcorn

Main course

Veal loin 🍴

Purple potatoes, artichoke, baby aubergine

Meadow herbs, thyme, verbena

Spring Break 🍷

Buckwheat, pointed paprika, black beans

Avocado, parsley, mint, lime

Dessert

Chocolate mousse 🍴

Yoghurt, sorbet, guava

Marinated cantaloupe melon

Goldene Matte

Per person

73.00

Starter

Pea & speck

Pea flan, speck, crème fraîche, mint, lime

Parmesan foam soup 🍴

Beef fillet strips, lemon

Main course

Sea bass

Cannelloni, paprika, tomatoes, leek, onions, olives, basil

Truffle risotto 🍴

Datterini tomatoes, leeks, mushrooms, tarragon, Parmesan

Dessert

Elderflower parfait 🍴

Apple chutney, orange, caramel, pistachio, calvados

Helvetica Royal

Per person

75.00

Starter

Lime and lemongrass foam soup 🍴

Char praline with miso hollandaise

Main course

Grilled beef entrecôte 🍴

Tomato rice, celery, red onions, chilli, lemongrass

Stuffed courgette flowers 🍴

Sautéed potatoes, artichoke, quinoa, tomato sauce, almond yoghurt

Dessert

Toblerone

Ice cream, nougat, almonds, brittle



Buffet packages

Buffet packages are available for groups of 20 or more.

No suitable option for you?

We will be pleased to draw up an individual offer.

Dällebach-Dîner

Per person

38.00

Starter

Leaf salad, carrot sticks, croutons

House dressing 🌿 | Italian ♡ 🏠

Bread basket

Main course

Pot roast regional beef

Fried potatoes and mixed vegetables

Marinated plant-based slices

Fried potatoes and mixed vegetables

Dessert

Panna cotta with forest fruits

Lorraine Lunch I (without dessert)

Per person

39.00

Starter

Chicory, iceberg lettuce, romaine lettuce

Beans, carrot sticks, egg, sweetcorn, nuts/seeds

House dressing

Bread basket

Main course

“Albóndigas Andaluz”

Meat balls with chilli flakes

Confit crispy fried potatoes with onion confit 🍷

Baked kidney beans with sweetcorn and paprika

Grilled courgette and aubergine with paprika 🌱

Vegetable pakora with almonds ♡

Lorraine Lunch II

Per person

50.50

Starter

Chicory, iceberg lettuce, romaine lettuce

Beans, carrot sticks, egg, sweetcorn, nuts/seeds

House dressing balsamic vinegar

Bread basket

Main course

“Albóndigas Andaluz”

Meat balls with chilli flakes

Confit crispy fried potatoes with onion confit 🍷

Baked kidney beans with sweetcorn and paprika 🍲

Grilled courgette and aubergine with paprika 🍷

Vegetable pakora with almonds ♡

Dessert

Fruit mousse selection

Bubenberg buffet

Per person

55.50

Starter


Chicory, iceberg lettuce, romaine lettuce

Beans, carrot sticks, egg, sweetcorn, nuts/seeds

House dressing balsamic vinegar

Bread basket

Main course

Sliced beef with grape must and spring onions 

Grilled Swiss sausage with thyme and garlic 🍷

Tricolour quinoa with julienned vegetables

Sautéed regional beans and carrots with Prosecco ③

Chickpea ragout with red onions and tahini

Plant-based slices

Selection of tartelettes



Felsenau Fusion

Per person

59.50

Starter

Chicory, iceberg lettuce, romaine lettuce

Beans, carrot sticks, egg, sweetcorn, nuts/seeds

House dressing balsamic vinegar

Bread basket

Main course

Pulled pork with whisky and honey

Grilled pikeperch with cream cheese sauce (魚)

Baked potato with sour cream and coriander

Glass noodles with edamame and wood ear mushrooms 🍜

Grilled courgette and aubergine with paprika 🌱

Baked kidney beans with sweetcorn and paprika 🍲

Plant-based slices

Dessert

Panna cotta with blueberry and raspberry

Glazed cream puffs

White chocolate on melon and mint

Bellevue Bouchée

Per person

59.50

Salads

Chicory, iceberg lettuce, endive

Beans, carrot sticks, egg, sweetcorn, nuts/seeds

House dressing 🍷 Italian 🍷 🍷 Caesar

Bread basket

Main course

Smoked brisket with Korean BBQ sauce ㉔


Grilled pikeperch with cream cheese sauce

Grilled Swiss sausage with thyme and garlic 🍷

Basmati rice with roasted sesame ③

Green beans with cracked pepper 🌱

Sautéed regional beans and carrots with Prosecco

Fillet bites with soy sauce 

Dessert

Hibiscus and redcurrants with Limoncello

Mini doughnuts

Coconut chia pudding

Schwellenmätteli Selection

Per person

77.50

Starter

Chicory, iceberg lettuce, endive
Beans, carrot sticks, egg, sweetcorn, nuts/seeds
House dressing 🇮🇹 Italian ♥️ 🇺🇸 Caesar
Bread basket

Main course

Stuffed pork tenderloin with red onions and sweetcorn 🇺🇸
Chicken tikka masala 🇮🇸
Sautéed gurnard
with thyme and lemongrass 🇺🇸
Risoni with dried tomatoes and baby sweetcorn 🇮🇹
Fried potatoes with red onions and bacon
Basmati rice with roasted sesame 🇮🇹
Green beans with cracked pepper 🇮🇹
Artichoke with Pernod and anise 🇮🇹

Dessert

Hibiscus and redcurrants with Limoncello
White chocolate on melon and mint
Glazed cream puffs

Nydegg-Noblesse

Per person

84.50

Starter

Chicory, iceberg lettuce, lollo rosso
Beans, carrot sticks, egg, sweetcorn, nuts/seeds
House dressing 🇮🇹 Italian ♥️ 🇺🇸 yoghurt 🇮🇹 🇺🇸

Sauces, dips and spreads

Cream cheese and wild garlic, sour cream, hummus
Bread station
Carrot salad with apple and balsamic vinegar ♥️ 🇺🇸
Salad with three types of lentil and balsamic vinegar ♥️ 🇺🇸
Cream of parmesan soup with lemon 🇺🇸

Bread basket

Main course

Pulled beef with cumin and smoked paprika 🇺🇸
Butter chicken with naan bread
Confit char fillet with Ras el Hanout 🇺🇸
Gnocchi with Prosecco and spinach 🇮🇹
Grilled Swiss sausage with thyme and garlic 🇮🇹
Creamy bramata with Grana Padano 🇮🇹
Sautéed regional beans and carrots with Prosecco 🇮🇹
Grilled courgette and aubergine with paprika 🇮🇹

Pulled jackfruit, BBQ style 🇮🇹

Dessert

Coffee and cream with citrus aromas
Rice pudding with strawberry and vanilla
Mini doughnuts
Ice cream trolley with various toppings





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