

Banquet Documentation

BERNEXPO

24
7
TWENTY
FOUR
SEVEN
Catering & Events



Moments of indulgence that delight – Culinary delights for your event!

Catering plays a central role at every event – it sets the mood, delights your guests, and ensures a successful overall experience. Together with our catering partner, Sportgastro AG, we prioritize regional ingredients, sustainability, and the highest quality.

Local, refined, unforgettable

We place great importance on fresh, regional ingredients. Our baked goods come from the Ängelibeck Bakery in Köniz and the Bohnenblust Bakery in the Breitenrain neighborhood, while we source our trout from the Rubigen Fish Farm. High-quality Swiss beef comes from local butchers who guarantee sustainable and holistic use of the animal. We also source fruits and vegetables directly from regional farmers, ensuring we can always use fresh, seasonal produce. By combining these high-quality ingredients with carefully selected spices and creative recipes, we create culinary experiences that will delight your guests.

As unique as your event – our catering concepts

Our offerings range from coffee breaks and appetizer platters to appetizer packages, set menus, buffet packages, and standing receptions. Depending on the type and scope of your event, we'll put together a catering concept that's just right for you. Whether it's a casual reception, a sit-down meal, or a simple standing lunch – we'll tailor our catering to your needs.

On-site catering – delicious food right at your event booth

Even during trade shows and events, you and your guests don't have to miss out on culinary highlights. Our booth catering offers a wide selection of food and beverages – from the first coffee of the morning to hearty snacks and a simple lunch, all the way to a cozy after-work beer with appetizers.

Let our culinary offerings inspire you – for an all-around successful event!

Welcome coffee

Beverages* (charged based on consumption)

Still and sparkling mineral water	8 dl	9.00
Coffee Espresso	Cup	4.50
Coffee with milk	Cup	5.50
Cappuccino	Cup	6.00
Tea selection	Cup	5.50

*All beverages are also available with oat milk and rice milk.

Snacks (depending on the items ordered)

Butter croissants	Piece	2.00
Pretzel croissants	Piece	2.50
Whole-grain croissants	Piece	2.50
Seasonal fruit	Piece	1.50

All prices are quoted in Swiss francs and include taxes.



Coffee Breaks

Can't find a suitable option?

We're happy to provide you with a customized quote.

Morning Coffee Break «Light»

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, savory snacks, dried fruit, chocolate bars	per Person	14.00
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Morning Coffee Break «Deluxe»

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, homemade iced tea, savory snacks, seasonal fruit, dried fruit, nuts, chocolate bars	per Person	19.00
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Afternoon Coffee Break «Light»

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, pastries, dried fruit, chocolate	per Person	14.00
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Afternoon Coffee Break «Deluxe»

Still and sparkling mineral water, coffee, espresso, latte, cappuccino, hot chocolate, tea, homemade iced tea, 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, energy bars, homemade iced tea, pastries, seasonal fruit, dried fruit, nuts, chocolate	per Person	17.00
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Red Bull (charged based on consumption)

Red Bull,	2.5 dl Can	5.00
Red Bull Sugarfree,	2.5 dl Can	5.00
Red Bull Organics Viva Mate	2.5 dl Can	5.00

The Red Bull cans are displayed in the Red Bull fridge

*All beverages containing milk are also available with oat milk and rice milk.

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Appetizer-Packages

Can't find a suitable option?
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Kornhaus-Crisp

Puff Pastry with Pesto  per Person 13.00
Roasted Nut Mix 
Vegetable Sticks with Cottage Cheese and Chives  
Mini Quiche








«Botanic Garden»

Marinated mozzarella balls with arugula and olive powder   per Person 18.50
Paprika-seasoned Tête de Moine on pumpernickel 
Tartlet with marinated cottage cheese and fresh chives 
Marinated tofu with sun-dried tomatoes and cherry tomatoes  

«Bärner Märli»

Vegetable sticks with quark and chives   per Person 21.50
Seasonal vegetables marinated in rosemary and honey on pumpernickel  
Creamy broccoli soup with cress  
Bärezipfu in red wine sauce with chili  
Spicy mini cheesecake 

«Aaarschloufe»

Spicy Beef Tartare with Pickled Gherkins   per Person 28.00
Shrimp Couscous with Chili, Lemongrass, and Cilantro 
Smoked Salmon Tartare with Sour Cream on Rye Bread
Hummus with Cucumber and Paprika  
Marinated Tofu with Sun-Dried Tomatoes and Cherry Tomatoes  









 **gluten-free**  **lactose-free**  **vegetarian**  **vegan**

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Marzili Hammam

Smoked duck breast with mango chutney and arugula 	per Person	31.00
Tender lamb skewers with fresh herbs and garlic 		
Shrimp couscous with chili, lemongrass, and cilantro 		
Dates layered with cream cheese and pistachios  		

Bundesplättli

Raw ham with melon salad  	per Person	41.00
Roast beef with tartar sauce and pickles 		
Tartlet with smoked salmon tartare and horseradish		
Smoked trout fillet on a bed of horseradish cream with apples 		
Clear tomato soup enhanced with gin  		
Tartlet with vegetable curry and Creole-style rice salad 		
Camembert with apricot chutney 		

Flying Appetizer / Standing lunch

Fresh market-style leaf salad 	per Person	43.00
Cherry tomatoes, radishes, garden cress, seeds, croutons served in a bowl		
Creamy broccoli soup with cress 		
served in a cappuccino cup		
Mini hot dog with pickles and mustard		
Mini plant-based hot dog with pickles and mustard 		
Roast beef with cognac and pepper sauce, gratinated potatoes, 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		

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Appetizer Platters

Can't find a suitable option?
We're happy to provide you with a customized quote.

Meat platter

Five different cuts of meat, garnished with regional products,
served with fresh rye bread from our in-house bakery










1 platter* 55.00

Cheese platter

Five different types of cheese, topped with regional ingredients,
served with fresh rye bread from our in-house bakery

1 platter* 55.00

Vegetarian platter

Vegetable sticks with quark and chives  
Seasonal vegetables marinated in rosemary and honey on pumpernickel bread  
Broccoli cream soup with cress  
Bear's foot in red wine broth with chili  
Spicy mini cheesecake 

1 platter* 65.50

Mini-sandwich-platter

24 mini sandwiches:
cheese, ham, salami, prosciutto, tuna, salmon

1 platter* 65.50

* 1 platter serves about 6 people

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Menu served


Can't find a suitable option?
We're happy to provide you with a customized quote.


Federal-Parliament-Bistro

per Person

35.00


Appetizer

Mixed salad 

Vegetable sticks, house dressing 

Main Course

White Wine Risotto, Chicken Breast Strips,
Pommery Mustard

White wine risotto 

Baked vegetable sticks

Dessert


Panna cotta with wild berries

Zytglogge-Creation I (without dessert)

per Person

33.00

Appetizer

King oyster mushroom consommé 

with herb pancake strips and vegetable julienne

Main Course

Stuffed zucchini flowers 

Crispy fries, artichoke, quinoa,
tomato sauce, almond yogurt

Zytglogge-Creation II

per Person

44.00

Appetizer

King oyster mushroom consommé 

with herb pancake strips and vegetable julienne

Main Course

Stuffed zucchini flowers 

Crispy fries, artichoke, quinoa,
tomato sauce, almond yogurt

Dessert

Leche Frita

Milk, strawberry, vanilla, chocolate, cinnamon



gluten-free



lactose-free



vegetarian



vegan

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Gurten-Pleasure I (without dessert)

per Person

37.00

Appetizer

Fresh market leaf salad 🌿
Cherry tomatoes, radishes, garden cress,
Seeds, croutons
House dressing 🌿

Main Course

Chicken Paillard 🍗
Camargue rice, sun-dried tomatoes,
pimientos, sugar snap peas, grape must jus

Goat cheese risotto 🌿
Sun-dried tomatoes, arugula, Parmesan, honey, port wine

Gurten-Pleasure II

per Person

49.00

Appetizer

Fresh market leaf salad 🌿
Cherry tomatoes, radishes, garden cress,
Seeds, croutons
House dressing 🌿

Main Course

Chicken Paillard 🍗
Camargue rice, sun-dried tomatoes,
pimientos, sugar snap peas, grape must jus

Goat cheese risotto 🌿
Sun-dried tomatoes, arugula, Parmesan, honey, port wine

Dessert

Lemon Curd Tart
Meringue | Lime | Yuzu | Havana Club Rum

Rendezvous City hall

per Person

53.00

Appetizer

Goat cheese balls 🌿 🍗
Honey, Berry-Thyme Confit, Wild Garlic,
Pointed Bell Peppers

Main Course

Two-Way Beef 🍗
Carrots, avocado, chickpeas, cilantro, yogurt

Plant-Based Sliced Filet 🌿
Bulgur, tomatoes, carrots, beans, cilantro, coconut, garam masala

Dessert

Flan de Huevo 🍗
Caramel, blueberry, orange, lemon, mint

 **gluten-free**  **lactose-free**  **vegetarian**  **vegan**



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Old-town-Élégance


per Person


57.00

Appetizer


Fresh market greens 
Cherry tomatoes, radishes, garden cress, seeds, croutons,
House dressing 

Main Course

Pork tenderloin 
Potato crown, ratatouille, pearl onions, coconut, ajvar, lemon balm

Rigatoni 
with tomatoes, carrots, leeks, cream cheese, lemon, sambal oelek

Dessert

Chocolate mousse 
Yogurt, sorbet, guava
Marinated cantaloupe

Mango & Münster

per Person



60.00

Appetizer

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

Main Course

Veal Cheeks 
Parsnip, Chicory Chutney, Coconut Purée
Cilantro, Mung Bean Sprouts

Risotto with Jackfruit  
Avocado, Cilantro, Harissa, Apple Cider Vinegar
Parmesan

Dessert


White Dragon 
Tequila Sorbet, Cointreau Panna Cotta
Lemon Meringue

Citrus & Zähringer

per Person

66.00

Appetizer

Lime and Lemongrass Foam Soup 
Char Praline, Miso Hollandaise

Main Course

Beef Tenderloin Steak 
Baby Artichoke, Roasted Potato Foam,
Onion Purée, Coriander Butter, Olive Powder

Red Vegetable Curry  
Rice | Cauliflower, snow peas, spring onions,
baby corn, peanuts,
spicy-fruity curry sauce, coconut milk

Dessert

Prickly Pear
Panna cotta, sorbet, muscovado, coconut

 **gluten-free**  **lactose-free**  **vegetarian**  **vegan**

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Federal Delight

per Person


67.00


Appetizer

Mixed Salad Platter 

Leafy greens, marinated salads, cherry tomatoes

Radishes, garden cress, seeds, croutons

House dressing 

Corn and Chili Soup 

Onions, mini corndogs, chili popcorn

Main Course

Veal Tenderloin 

Purple potatoes, artichoke, baby eggplant


Wild herbs, thyme, verbena

Springbreak

Buckwheat, pointed bell pepper, black beans

Avocado, parsley, mint, lime

Dessert

Chocolate mousse 

Yogurt, sorbet, guava

Marinated cantaloupe

Golden Mat

per Person

73.00

Appetizer

Peas & Bacon

Pea flan, bacon, crème fraîche, mint, lime

Parmesan Foam Soup 

Beef tenderloin strips, lemon

Main Course

Loup de mer

Cannelloni, bell peppers, tomatoes, leeks, 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

Appetizer

Lime and Lemongrass Foam Soup 

Char Praline, Miso Hollandaise

Main Course

Grilled beef entrecôte 

Tomato rice, celery, red onions, chili, lemongrass

Stuffed zucchini flowers 

Crispy fries, artichoke, quinoa, tomato sauce, almond yogurt

Dessert

Toblerone

Ice cream, nougat, almonds, brittle



gluten-free



lactose-free



vegetarian



vegan

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Buffet packages

Buffet packages are available for groups of 20 or more.

Can't find a suitable option?

We're happy to provide you with a customized quote.

Dällebach-Dîner

per Person

38.00

Appetizer

Leafy green salad, carrot sticks, croutons


House dressing  | Italian  

Bread basket

Main Course

Braised regional beef

Roasted potatoes and mixed vegetables

Marinated plant-based stir-fry 

Roasted potatoes and mixed vegetables

Dessert

Panna cotta with wild berries

Lorraine-Lunch I (without Dessert)

per Person

39.00

Appetizer

Chicory, iceberg lettuce, romaine lettuce

green beans, carrot sticks, egg, corn, nuts/seeds


House dressing , Italian  , Balsamic 


Bread basket

Main Course


«Albóndigas andaluz»

Meatballs with chili flakes

Crispy confit fries with onion confit 

Baked kidney beans with corn and bell peppers 

Grilled zucchini and eggplant with bell peppers 

Vegetable pakora with almonds 



gluten-free



lactose-free



vegetarian



vegan

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Lorraine-Lunch II

per Person

50.50

Appetizer

Chicory, iceberg lettuce, romaine lettuce
green beans, carrot sticks, egg, corn, nuts/seeds
House dressing 🌱, Italian 🌱 🌱, Balsamic 🌱
Bread basket

Main Course

«Albóndigas andaluz»

Meatballs with chili flakes
Crispy confit fries with onion confit 🌱
Baked kidney beans with corn and bell peppers 🌱
Grilled zucchini and eggplant with bell peppers 🌱
Vegetable pakora with almonds 🌱

Dessert

Fruit mousse assortment

Bubenberg-Buffer

per Person

55.50

Appetizer

Chicory, iceberg lettuce, romaine lettuce
green beans, carrot sticks, egg, corn, nuts/seeds
House dressing 🌱, Italian 🌱 🌱, Balsamic 🌱
Bread basket

Main Course

Beef stir-fry with grape must and spring onions 🌱
Grilled sausages with thyme and garlic 🌱
Tri-color quinoa with julienned vegetables 🌱
Sautéed potatoes and carrots with Prosecco 🌱
Chickpea ragout with red onions and tahini 🌱
Plant-based stir-fry 🌱
Tartlet variations



gluten-free



lactose-free



vegetarian



vegan

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Felsenau-Fusion

per Person

59.50

Appetizer

Chicory, iceberg lettuce, romaine lettuce
Green beans, carrot sticks, egg, corn, nuts/seeds
House dressing 🌱, Italian 🍷 🌱, Balsamic vinegar 🍷
Bread basket

Main Course

Pulled pork with whiskey and honey 🌱
Grilled pikeperch with cream cheese sauce 🌱
Baked potato with sour cream and cilantro 🌱
Glass noodles with edamame and wood ear mushrooms 🌱
Grilled zucchini and eggplant with bell peppers 🌱
Baked kidney beans with corn and bell peppers 🌱

Plant-based stir-fry 🍷

Dessert

Panna cotta with blueberries and raspberries
Glazed cream puff
White chocolate on melon and mint

Bellevue-Bouchée

per Person

59.50

Appetizer

Chicory, iceberg lettuce, romaine lettuce
Green beans, carrot sticks, egg, corn, nuts/seeds
House dressing 🌱, Italian 🍷 🌱, Caesar dressing
Bread basket

Main Course

Smoked brisket with Korean BBQ sauce 🌱
Grilled pikeperch with cream cheese sauce 🌱
Grilled Sausages with Thyme and Garlic 🌱
Basmati Rice with Toasted Sesame Seeds 🌱
Green Beans with Ground Pepper 🌱
Sautéed Potatoes and Carrots with Prosecco 🌱
Filet Bites with Soy Sauce 🍷

Dessert

Hibiscus and Currant with Limoncello
Mini Donuts
Coconut Chia Pudding



gluten-free



lactose-free



vegetarian



vegan

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Schwellenmätteli-Sélection

per Person

77.50

Appetizer

Chicory, iceberg lettuce, endive
Green beans, carrot sticks, egg, corn, nuts/seeds
House dressing 🌱, Italian 🌱 🌱, Caesar dressing
Bread basket

Main course

Stuffed pork tenderloin with red onions and corn 🌱
Chicken Tikka Masala 🌱
Roasted red mullet with thyme and lemongrass 🌱
Risoni with sun-dried tomatoes and baby corn 🌱
Roasted potatoes with red onions and bacon
Basmati rice with toasted sesame seeds 🌱
Green beans with ground pepper 🌱
Artichoke with Pernod and anise 🌱

Dessert

Hibiscus and currant with limoncello
White chocolate on melon and mint
Glazed cream puffs

Nydegg-Noblesse

per Person

84.50

Appetizer

Chicory, iceberg lettuce, lollo rosso
Green beans, carrot sticks, egg, corn, nuts/seeds
House dressing 🌱, Italian 🌱 🌱, Yoghurt 🌱 🌱

Sauces, dips, spreads

Cream cheese with wild garlic, sour cream, hummus
Bread station
Carrot salad with apple and balsamic vinegar 🌱 🌱
Salad of three kinds of lentils with balsamic vinegar 🌱 🌱
Parmesan cream 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 sausages with thyme and garlic 🌱
Creamy bramata with Grana Padano 🌱
Sautéed Palatinate potatoes and carrots with Prosecco 🌱
Grilled zucchini and eggplant with bell peppers 🌱
BBQ-style pulled jackfruit 🌱

Dessert

Coffee and cream with citrus flavors
Rice pudding with strawberries and vanilla
Mini Donuts
Ice cream cart with various toppings

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