Catering Price List 2026

Canapés

Choice of 2 canapés with 4 canapés per person *(as pre-dinner)*	15 chf pp
Choice of 3 canapés with 5 pp *(as pre-dinner)*	20 chf pp
Choice of 5 canapés with 9 canapés pp *(before bowl food)*	35 chf pp
Choice of 7 canapés with 12 canapés pp *(canapés only, i.e. substantial)*	40 chf pp

Buffet/Bowl food *(standing)*

Main dishes (each) *small portion as part of a larger selection*	15 chf pp
Side dishes (each)	10 chf pp
Desserts (each)	12 chf pp
Cheeseboard, to include 4 types of cheese (min 20 people)	15 chf pp

**choices to be discussed for outdoor events with limited access to facilities*

Dinner *(seated)*

2 courses (starter/main or main/dessert or main/cheese)	55 chf pp
3 courses (starter/main/dessert or main/dessert/cheese)	70 chf pp
4 courses (starter/main/dessert/cheese)	85 chf pp

Equipment such as platters, glassware, etc can be hired. Please ask for information and prices. Back of house equipment may be required depending on requirements. Prices available on request.

Staff at event

Chef for first 5 hours (75 chf ph thereafter)	350 chf
Waiter/Waitress for first 4 hours (40 chf ph thereafter)	200 chf
Bar person for first 4 hours (40 chf ph thereafter)	200 chf
Cocktail mixologist for first 4 hours (60 chf ph thereafter)	300 chf
Staff manager for up to 6 hours (obligatory at events for more than 75 people)	500 chf

Transport

We charge 2 chf per km travelled, plus 35chf per hour for travel time (not including use of ski lifts).

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