

PARTY OPTIONS 2025!

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PARTY BOOKINGS REQUIRE THE SAME STARTERS / MAINS / DESSERTS ORDERED (PROVISO VEG/VEGAN REQUIREMENTS)



OPTIONS 1 AND 2 ARE FOR BUDGET PARTIES, WHERE WE OFFER ITEMS BASED ON OUR A-LA-CARTE CONCEPT.

- OPTION 1 ----

APÉRO MEAT & CHEESE PLATTER

- CHARCUTERIE JAMBON CRU / BÜNDNERFLEISCH /SALAMI
- CHEESE BRIE / CHEDDAR / GRUYÈRE
- PICKLES & PRESERVE GHERKINS / PEARL ONIONS / BABY CORN
- FRESH FRUIT SLICED PINEAPPLE / GRAPES / CHERRY TOMATO
- ARTESIAN BREAD SELECTION + DIPS

OPTION 2 —

EASY DINING SET MENU

1ST COURSE

• SALAD

2ND COURSE (CHOOSE FROM EITHER)

- CHICKEN AND CHIPS
- FISH AND CHIPS

OR (CHOOSE FROM EITHER)

- VEGAN BURGER AND CHIPS
- VEGAN CHILLI BOWL

3RD COURSE

• BROWNIES

-CHF39.00 OR CHF49.00 (2/3 COURSE) (P/0) -

FOR SET MENU DINING, WE CAN OFFER A MEAT / FISH OPTION ALONG WITH A VEGAN ALTERNATIVE.

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OPTION 3 MAKES FULL USE OF OUR A-LA-CARTE DISHES, GIVING A FULL EXPERIENCE, SERVICE IN PLATTER FOR SHARING

- OPTION 3-

FRIENDS & FAMILY SHARING PLATTER

1ST COURSE

9 SALAD

2ND COURSE - SERVED IN A SERIES OF PLATTERS

- FRIED CHICKEN
- SPARE RIBS
- BEEF BRISKETS
- VEGAN BURGER SLIDERS
- GREEN BEANS
- VEGETARIAN CHILLI
- SWEET POTATO
- HAND CUT CHIPS

3RD COURSE

BROWNIES WITH WHIPPED CREAM

- CHF54.00 OR CHF64.00 (2/3 COURSE) (P/0) -

WE CAN ALSO OFFER DRINKS PACKAGES TO WORK WITH ANY OF OUR OPTIONS - BEER. WINE AND EVEN COCKTAILS..

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OPTION 4 OFFERS A TASTE FROM OUR A-LA-CARTE DISHES, ALONG WITH A COST EFFECTIVE OPTION TO 3 COURSE DINNER

- OPTION 4-

FORMAL BANQUET EVENT

1ST COURSE (CHOOSE FROM EITHER)

• SALAD

OR

• SOUP

2ND COURSE (CHOOSE FROM EITHER)

- BRISKET WITH GREEN BEANS
- CHICKEN SUPREME WITH ROASTED POTATO
- SPARE RIBS WITH CUMIN SWEET POTATO

OR (CHOOSE FROM EITHER)

VEG/VEGAN OPTIONS AVAILABLE BY REQUEST

3RD COURSE (CHOOSE FROM EITHER)

- BROWNIES WITH WHIPPED CREAM
- CHEESECAKE

-CHF47.00 OR CHF57.00 (2/3 COURSE) (P/P) -

FOR SET MENU DINING, WE CAN OFFER A MEAT / FISH OPTION ALONG WITH A VEGAN ALTERNATIVE.

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OPTION 5 EXPANDS THE A-LA-CARTE DISHES, AND ALSO OFFERS DEDICATED OPTIONS FOR MEAT, FISH AND VEG/VEGAN DINING

- OPTION 5-

PRIME BANQUET EVENT

1ST COURSE (CHOOSE FROM EITHER)

- GARDEN SALAD
- CARAMELIZED GOAT CHEESE
- SMOKED SALMON TARTAR
- PISH CAKE

2ND COURSE (CHOOSE FROM EITHER)

- BEEF ENTRECÔTE WITH SAUCE BÉARNAISE
- GRILLED CHICKEN SUPREME WITH RED WINE JUS.
- SALMON FILLET WITH BEUERE BLANC SAUCE, WILTED SPINACH & GRILLED VEG

OR (CHOOSE FROM EITHER)

- RATATOUILLE WITH TOMATO COULIS, POACHED EGG, WILTED SPINACH & HOLLANDAISE SAUCE
- WILD-MUSHROOM RISOTTO WITH GRILLED VEG

3RD COURSE (CHOOSE FROM EITHER)

- BROWNIES
- CHEESECAKE
- FRUIT SALAD
- SCHOGGI MOUSSE

· CHF54.00 OR CHF64.00 (2/3 COURSE) (P/P) -

WE CAN ALSO OFFER DRINKS PACKAGES TO WORK WITH ANY OF OUR OPTIONS - BEER, WINE AND EVEN COCKTAILS..

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OPTION 6 IS ARRANGED FOR LARGER PARTIES / GROUP GATHERINGS FOR RESTAURANT HIRE ONLY AND OFFERS A RANGE OF TASTERS

- OPTION 6—

FLYING DINNER - GROUP EVENT

BUFFET SPREAD (OPTIONS)

FLAMMKUCHEN

VARIOUS TOPPINGS, INCLUDING: VEGETARIAN SMOKED SALMON, BELGIAN ENDIVE, HORSERADISH SAUCE

- CHICKEN WINGS
 WITH GOCHUJANG CHILLI SAUCE AND MISO AIOLI
- BEEF SKEWERS "CHIMICHURRI"
- GRILLED HOISIN AVOCADO
- BEER-BATTERED COD WITH TARTAR SAUCE
- BEEF TENDERLOIN MEDALLIONS
- PULLED PORK WITH COLE SLAW
- GRILLED CHICKEN SATAY
 WITH SPICY PEANUT SAUCE
- ROAST BEEF WITH CHIMICHURRI
- ROASTED CUMIN POTATO
- WARM CHEESE CAKE (KÄSEKÜCHELEIN)
- MINI NACHOS WITH GUACAMOLE
- HAND CUT CHIPS
 WITH SMOKED ONION AIOLI
- BURGER SLIDERS
- VEGAN BURGER SLIDERS

WE CAN ALSO OFFER DRINKS PACKAGES TO WORK WITH ANY OF OUR OPTIONS - BEER, WINE AND EVEN COCKTAILS.

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OPTION 6 CONTINUED -

FLYING DINNER - GROUP EVENT

DESSERT (OPTIONS)

- MINI CHEESE CAKE
- MINI BROWNIES
- FRUIT SALAD

-CHF 45.00 - 80.00 (P/P) -

FOR OUR FLYING DINNER, YOU CONFIRM THE NUMBER
OF YOUR GUESTS (MINIMUM X40) AND YOUR OPTIONS FOR
FOOD (MAXIMUM OF X8 TEMS)

THEN WE WILL CALCULATE THE FINAL COST PER HEAD, PRICES STATED ABOVE ARE APPROXIMATE

- ADVISORY —

FOR ALL OPTIONS THE FOLLOWING POINTS APPLY:

- PARTY BOOKINGS REQUIRE THE SAME STARTERS / MAINS / DESSERTS ORDERED (PROVISO VEG/VEGAN REQUIREMENTS)
- ALL BOOKINGS ARE MINIMUM OF 16 PERSONS
- PRE-ORDERED A-LA-CARTE IS AVAILABLE FOR PARTIES TO A MAX OF 16 PERSONS
- PRIVATE ROOM AVAILABLE FROM 12 UP TO 32 PERSONS WITH MINIMUM SPEND OF CHF2600.00
- EXCLUSIVE USE OF FRONT RESTAURANT FOR MINIMUM 28 PERSONS (MAX 44) WITH MINIMUM SPEND OF CHF2600.00
- PRIVATE HIRE FOR THE RESTAURANT IS AVAILABLE FOR UP TO 100 PERSONS - MINIMUM SPEND OF CHF6000.00

ALL OPTIONS A REQUIRE A RETAINING DEPOSIT, TAKEN ONCE BOOKED - CALL OR EMAIL NOW TO DISCUSS YOUR OPTIONS