



CATERING  
INTERNATIONAL SCHOOL OF BERNE

# Welcome

Whether inviting guests to an Aperitif or to a special occasion – the choice of the right culinary accompaniment is essential to the success of an event.

With us, your catering needs are in the best hands. With experienced planning and expert advice we will be at your service during the planning phase and will offer you first class service during the event.

Turn your event into a culinary experience. It is our pleasure to spoil you.

Raphael Büttiker  
Restaurant Verantwortlicher  
T +41 31 959 10 27  
isberne@sv-group.ch

SV (Schweiz) AG  
International School of Berne  
Allmendingenweg 9  
3073 Gümligen  
isberne@sv-group.ch



## BREAKFAST

### PACKAGE

<b>CEO BREAKFAST</b>	Piece	12.50
----------------------	-------	-------

---

coffee or tee, orange juice, freshly-baked croissants, bread roll, homemade birchermuesli, seasonal fruit basket

<b>SWISS BREAKFAST</b>	Piece	18.50
------------------------	-------	-------

---

coffee or tee, orange juice, freshly-baked croissants, bread roll, homemade birchermuesli, plates with various meat and cheese, seasonal fruit basket

<b>MINI BREAKFAST</b>	Piece	5.50
-----------------------	-------	------

---

coffee or tee, freshly-baked croissants or bread roll, seasonal fruit

2

## MENU

### FRESHLY BAKED

---

oven fresh croissants	Piece	1.50
-----------------------	-------	------

fair-trade-bread roll with chocolate chips	Piece	2.40
--	-------	------

Mini croissant	Piece	1.00
----------------	-------	------

---

### HEALTHY CHOICE

homemade birchermuesli	piece	3.50
------------------------	-------	------

Fruity yoghurt	Piece	2.00
----------------	-------	------

seasonal fresh fruits (sliced)	Piece	2.50
--------------------------------	-------	------



## BREAK

## COFFEE

Coffee	Can/portion	8.00/2.50
Tea	portion	2.00
cappuccino	Portion	2.80
Ovomaltine / Caotina (hot chocolate)	Portion	2.80

## SANDWICHES

Bagel filled with cream cheese	piece	4.50
Wraps filled with tuna or vegan vuna, salad, cucumber	Piece	4.50
Sandwiches with a variety of stuffings	Piece	5.50
Mini- sandwiches with a variety of stuffings	Piece	3.60

## SWEETS

lemon-, chocolate-, coffee or swiss carrot-cake	Piece	2.50
Homemade fruittart	Piece	3.50
Mini Cinnamon rolls	piece	1.80
Homemade Brownies	piece	2.20
Homemade Chocolate Mousse	piece	2.80
Of course we also bake your favourite cake		



## AFTER WORK

### MENUS

#### COLD BITES

---

Traditional or rustico Canapé with a variety of stuf-fings	Piece	3.60
bruschetta italiana	Piece	3.60
tomato-mozzarella skewer	Piece	2.50
vegetable skewer	Piece	2.50
vegetable sticks with dips (50g per person)	Piece	2.50
Antipasti (50g per person)	Portion	2.50
1 meter baguette with a variety of stuffings	Portion	60.00

#### WARM BITES

---

Homemade Swiss cheese pie	Piece	3.80
mini burger in a colorful bun	Piece	3.50
Samosas with a chili dip	Piece	2.50
mini spring roll with vegetarian filling	Piece	2.50
crispy mini pizza with tomato and mozzarella	Piece	3.50
aromatic meat balls skewer with a spicy dip	Piece	3.50
chicken satay-skewer with a aromatic dip	Piece	2.50

#### SALTY BITES

---

Chips	100 g	2.50
Homemade Popcorn	Portion	2.50
Homemade Nachos Chips with dip	Portion	3.00

---

#### SWEET BITES

mini Donuts and Muffin	Piece	1.20
plate of various fruits (up to 5 persons)	per Person	5.50



## BEVERAGE

### BEVERAGE NON ALCOHOLIC

Sparkling water	5 dl	2.50
Still water	5 dl	2.50
SV Lemonade Zero	10 dl	5.00
SV Ice Tea Zero Fair Trade	10 dl	5.00
Michel fruit juice	33 cl	3.80
Orange juice Premium Fair Trade	100 cl	6.50

### WHITE WINE

Roero Arneis DOCG Piemont	75 cl	25.00
---------------------------	-------	-------

5

### RED WINE

Ripasso Valpolicella DOC Superiore	75 cl	25.00
------------------------------------	-------	-------

### PROSECCO

Prosecco Brut DOC Treviso Il Colle	75 cl	25.00
------------------------------------	-------	-------

### BEER

Bärner Junker Beer	33 cl	3.80
Bärner Müntschi	33 cl	3.80
Feldschlösschen non-alcoholic	33 cl	3.20



## GENEREL DETAILS

### ADDITIONAL COASTS

staff	Per hour	45.00
Night shift premium per hour (vom 10 pm to 6 am)	Per hour	10.00
paper napkin	Per package	6.50
broken tumbler	Piece	4.00
broken table top	Piece	5.00
table top waste	Piece	5.00
decoration	on a time and material basis	

6

### STOCK COAST

chafing dish	Piece	5.00
tumbler	Piece	0.50
table top	Piece	0.50
cup	Piece	0.50
tablecloth	Piece	12.00
napkin	Piece	5.00

Unforeseen expenses will be calculated based on the actual costs.

The total number of guests, which may be submitted up until the day prior to the event, is binding and will be charged accordingly on the invoice.

The payment is due within 30 days.

All prices are in Swiss Francs and include legal MwSt. (VAT)



## GENEREL DETAILS

### DECLARATION

switzerland: beef, pork, chicken, veal, meat balls, sausage, cured meat,  
meat loaf, salami

MSC Tuna, Thailand



# GENERAL STANDARD TERMS AND CONDITIONS

## **1 CATERING SERVICES**

---

The Client will transmit the catering needs for the event, for example the standing order for recurring catering services (together “**catering**”), according to the detailed offer exclusive to SV (Schweiz) AG (<**Caterer**>).

The Caterer is obligated to carry out the catering in a conscientious manner. The Caterer will endeavour to carry out the catering to the client’s satisfaction in a timely manner. A superior quality of food and drinks will be selected.

## **2 CONTRACT CONCLUSION**

---

The Caterer will present the Client with a detailed proposal based on the information provided by the Client. Following necessary adjustments to the proposal, the Client will give their approval for the contract by confirming their agreement in writing or electronically. Should confirmation not be received within the time period defined by the Caterer, the proposal will no longer be valid.

The contract will be valid as soon as the Caterer has confirmed the contract in writing.

Particulars of the agreement between the Client and the Caterer will consist of the electronic or written order confirmation as well as all necessary attachments, whereby the attachments form an integral component of the contract between the two parties (collectively the “**Contract**”).

In the event of differences between the General Standard Terms and Conditions and other attachments with respect to confirmation of the order, the other attachments will have priority over the affected items in the agreement.

## **3 CHANGES TO GUEST NUMBERS**

---

In the event of changes to guest numbers, the Client will be responsible for any costs incurred as stated in the proposal / contract.

## **4 MINOR CHANGES**

---

The Caterer reserves the right to make changes to the services in the event of last minute changes in market, due to missing items or to unforeseen price increases. The interest and wishes of the Client will be considered in offering a comparable service.

## **5 ADVANCE PAYMENT**

---

Once the contract has been signed, the Caterer has the right to request an advance payment from the Client. The details are stipulated in proposal / contract.





## **GENERAL STANDARD TERMS AND CONDITIONS**

### **6 CANCELLATION**

---

In the event of cancellation / partial cancellation (one or more services) by the Client, the liability for costs are stipulated in the proposal / contract. In the case of the cancellation of one or more services, the Client is liable for the full extent of the cancellation costs as agreed to in the contract.

### **7 INFRASTRUCTURE, CLEANING AND DISPOSAL**

---

In the absence of any other agreement the Client will make available, free of charge to the Caterer, the following infrastructure and further will ensure that it will be handed over in a suitable condition for the required use and will be returned in the same condition.

- the necessary rooms / facilities;
- large inventory items (tables, chairs, cloakroom etc.);
- heating, water and electricity.

The caterer will be responsible for the cleaning of the kitchen inventory and materials such as those in number 8 that follows. In the absence of other agreements, the client is responsible for all other cleaning and disposal.

9

### **8 LOSS AND DAMAGE TO CATERER'S MATERIALS**

---

When the Caterer's materials are made available for use for the event service (e.g. glasses, cutlery, crockery, linen etc.), the Client is obliged to return all items, undamaged, to the Caterer. The Caterer has the right to charge the Client for any items that are lost or damaged.

### **9 PRODUCT PURCHASING AND LOGISTICS**

---

The Caterer is responsible for the purchase of products for the event. The Caterer is also responsible for the selection and quality of the suppliers and will ensure that all logistics are in place.

The Caterer is responsible for purchasing. Purchasing quantities, pricing and payment terms with the suppliers will be determined by the Caterer. The Client, as stipulated in the agreement between the Caterer and their suppliers, have neither any responsibilities with respect to the suppliers, nor may they place any demands on the suppliers.

### **10 CATERER'S EMPLOYEES**

---

The Caterer will provide staff as stipulated in the agreement. The applicable work rate will be defined in the proposal.



# GENERAL STANDARD TERMS AND CONDITIONS

## **11 INSURANCE**

---

In the absence of any other agreement, the Client is responsible for, and must be adequately insured against property and personal damages.

## **12 INVOICES AND CASH PAYMENTS**

---

Following the event, the Client will receive an invoice from the Caterer which is payable within 30 days from the invoice date. Discounts are not applicable. When the payment is in arrears, the Caterer has the right to charge the Client interest on the sum of the payment at a rate of 5% per annum as well as a late payment fee.

## **13 PARTIAL INVALIDITY**

---

In the event that a provision in the contract compellingly contradicts an obligatory legal requirement, the parties will agree to permit the use of the legal regulation in place of this provision. The validity of the remainder of the provisions in the contract shall not be adversely affected.

## **14 APPLICABLE RIGHTS JURISDICTION**

---

The contract is subject to **Swiss Law**.

The jurisdiction for all conflicts with respect to the contract and the function of the Caterer is **Zürich 1**. If both the jurisdictional district and the commercial court have factual jurisdiction over the matter, the commercial court will be called on to preside over the matter.