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EINSTEIN
ST. GALLEN

Banquet Culinary

Einstein St.Gallen | Berneggstrasse 2, 9000 St. Gallen, Switzerland
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« Beautiful memories last a lifetime. »

(Unknown)

Welcome, dear guests

Your memories are close to our hearts. We promise to competently plan the event in the present, reliably realize it in the future, so that you will remember it with pleasure in the past.

We would like to get to know you and your ideas for your function. With great pleasure we advise you personally and individually - just as your event should be. Our premises and menu suggestions are as flexible as your wishes. Let us inspire you.

We are looking forward to welcome you and your guests soon.

EINSTEIN ST.GALLEN



Michael Vogt
General Manager & the Einstein team

Organizational matters

Culinary and number of persons

For an optimal planning of your event we ask you to indicate your choice at least 14 days in advance.

We offer vegetarian options as well as alternative dishes for any food intolerances. We will be happy to advise you personally in order to meet your individual wishes.

Please inform us of the definitive number of participants no later than 7 days before the start of the event. Minor corrections of +/- 10% of the number of persons booked can be taken into account up to two working days before the start of the event. The number then known is binding for the invoice.

Settlement for services

Services will be charged additionally under the following circumstances:

Events that last longer than midnight

- Night surcharge CHF 250.00 per hour (maximum until 3 am)

For events outside the Einstein St.Gallen or with extraordinary expenditure

- Banquet Manager/Chef: CHF 65.00 per hour
- Waiter/Kitchen staff: CHF 50.00 per hour

In case of delays of more than 30 minutes, the additional employee costs of CHF 50.00 per employee and hour will be charged.

Police hour and extensions

In the city of St. Gallen, the general closing time for restaurants and bars is from midnight to 5 am. For Friday to Saturday nights, this applies from 1 am to 5 am.

For special events, extensions can be submitted to the police - from Sunday to Thursday until 2 am, Friday and Saturday until 3 am. Of course, we will arrange these permits for you. We take the liberty of charging you further for the cost of the permit.

Extension until 1 am: CHF 50.00

Extension until 3 am: CHF 70.00

Entertainment and decoration

We are happy to help you find the right entertainment for your event. From cabaret artists to music bands - we have a range of options for you.

We are also happy to assist you in decorating your room to match your vision and desires. We will show you our options to give your event the right touch. You will be charged directly for the decoration services.

Aperitive packages

<p>Aperitive 1 CHF 19.00 per person</p> <hr/> <ul style="list-style-type: none"> · Parmesan nuggets · Dried tomatoes · Marinated olives · Grissini, chips and nuts 	<p>Aperitive classic (from 10 persons) CHF 59.00 per person</p> <hr/> <p>Beverages</p> <ul style="list-style-type: none"> · Mineral water still and sparkling and fruit juices · White wine – Selected by our F&B Manager (3 dl per person) · Beer (incl. non alcoholic beer) <p>Appetizers</p> <ul style="list-style-type: none"> · Asparagus shot · Mediterranean Mini Croissants · Cheese tart · Mini Olma Bratwurst with typical St.Gallen bread · Momos with Hoisin Sauce and Sesame <p>Desserts</p> <ul style="list-style-type: none"> · Black forest cherry slice · Lemon tarte flambée <p>additional beverages</p> <ul style="list-style-type: none"> · Soft drinks: CHF 5.00 per person · Espresso Coffee Tea: CHF 5.00 per person
<p>Aperitive 2* (from 10 persons) CHF 29.00 per person</p> <hr/> <ul style="list-style-type: none"> · 2 cold and 2 warm appetizers – Let the chef surprise you! · Olives, chips and nuts 	
<p>Aperitive 3* (from 10 persons) CHF 39.00 per person</p> <hr/> <ul style="list-style-type: none"> · 7 cold and 7 warm appetizers – Let the chef surprise you! · Olives, chips and nuts 	

*Vegan option available upon request.

Aperitive à la carte

(Minimum order quantity: 10 pieces per appetizer or dessert)

Cold appetizers	Per piece	Warm appetizers	Per piece
tip Focaccia (2 pieces) filled with		vegan Tom Kha panna cotta in a glass with edamame	CHF 6.00
· Mediterranean cream cheese and spinach	CHF 5.50	Ham croissants	CHF 5.00
· Cured ham, rocket and Parmesan	CHF 5.50	Cheese tarts	CHF 6.00
Wafer (2 pieces) filled with		Mini Olma Bratwurst (60 g) with typical St.Gallen bread	CHF 6.50
· Beef tartare	CHF 6.50	tip Momos with Hoisin Sauce and Sesame	CHF 6.50
· Salmon tartare, dill and lemon	CHF 6.50	Arancini filled with beef and spicy sauce	CHF 6.50
· Parmesan cream and fig	CHF 6.50	seasonal Asparagus ravioli	CHF 6.50
Mixed platter with		Risotto with Parmesan (Truffle, saffron, tomato, wild mushroom, pea, herb)	CHF 6.50
vegan · Grilled vegetables, pesto, salad hearts and parmesan, garnished, per person	CHF 11.00	tip "Egg Royal" with spinach and truffle	CHF 6.50
· Meat and cheese specialties from Eastern Switzerland, garnished, per person	CHF 12.00	Mini tarte flambée "Alsace-Style"	CHF 5.00
tip Mini burrata with tomato and olive	CHF 6.00	Mediterranean mini quiche (2 pieces)	CHF 6.50
Mini bagels (2 pieces), assorted (salmon, chicken, pastrami, Cheddar)	CHF 6.50		
vegan Spicy chickpea cream with olive oil, pink	CHF 6.00	Desserts	Per piece
Pan fried roast beef slices with tartar sauce	CHF 6.00	Vanilla panna cotta	CHF 5.00
seasonal Asparagus shot*	CHF 4.50	seasonal Cheesecake with strawberry	CHF 6.00
tip Crispbread with tomato salad	CHF 6.00	Triple chocolate brownie with pecan and salted caramel	CHF 5.50
Vitello tonnato with caper berries	CHF 6.50	tip Black Forest cherry slice	CHF 6.00
Canapés (1/4 toast) with		Lemon tarte flambée	CHF 6.00
· Salami	CHF 3.50	Raspberry cream with quark	CHF 6.00
· Brie	CHF 3.50	vegan Blueberry-Mango cube with passion fruit	CHF 6.00
· Egg	CHF 3.50		
· Salmon	CHF 3.50		

*Vegan option available upon request.

Construction kit April - June

Put together your own menu from the following components. You can choose vegetables and a side dish to accompany the main courses.
The fish dishes and vegetarian/vegan options are also ideal as an intermediate course.

Prices per person

3-course menu: CHF 69.00 | 4-course menu: CHF 89.00 | 5-course menu: CHF 109.00 | 6-course menu: CHF 129.00

Starters

Leaf salad with croutons, seeds and homemade dressing*

Seasonal mixed salad with croutons, seeds and homemade dressing

vegan Grilled chicory with orange, pickled radishes and fennel

Cured salmon with beetroot, lamb's lettuce and lentil vinaigrette

tip **St.Gallen Riesling soup with croutons and herbs**

seasonal Asparagus soup*

Beef consommé with "Flädli", root vegetables and chives

Main courses - Meat

Pan fried chicken breast

Pasture beef brasato

Braised veal stew

Veal entrecôte + CHF 10.00

Beef entrecôte + CHF 10.00

tip **Beef fillet** + CHF 12.00

Veal strips "Zurich-Style" + CHF 8.00

Braised veal + CHF 8.00

Main courses - Fish

Pan fried trout fillet

Pan fried Pike-perch fillet

Pan fried Gilthead fillet

tip **Confit Swiss salmon fillet** + CHF 8.00

Confit cod fillet + CHF 8.00

Sauces for meat and fish

Lime butter sauce

Saffron sauce

Beurre Blanc

tip *vegan* **Gremolata**

Herb butter

Port wine jus

Café de Paris

*Vegan option available upon request.

Construction kit April - June

Put together your own menu from the following components. You can choose vegetables and a side dish to accompany the main courses.
The fish dishes and vegetarian/vegan options make wonderful intermediate courses too.

Prices per person

3-course menu: CHF 69.00 | 4-course menu: CHF 89.00 | 5-course menu: CHF 109.00 | 6-course menu: CHF 129.00

Side dishes for meat and fish (2 dishes)

Seasonal market vegetables

Glazed carrots

Spinach


Green beans

Oven-roasted vegetables

Ratatouille

Parsley potatoes

Potato gratin

 Pan fried gnocchi

Homemade spaetzle

Pasta

Pilaf rice

Parmesan risotto

Polenta

Main courses - vegetarian with side dish

 Vegetable pastry roll with potato foam and cress

 Asparagus ravioli

Main courses - vegan with side dish

Red Thai Curry with coconut rice, wok vegetables and pink ginger

Chili sin carne with soy dip


Oven-baked potato with spinach, cashews and gremolata


Lentil Dhal with spiced dip and lime

Dessert

  Einstein Cheesecake with strawberry

 Blueberry-Mango Cube with Passion Fruit

 Strawberry mousse with rhubarb and lime

 Carrot cake with orange and yogurt

Buffet suggestions

Enjoy our tasty themed buffets. You can choose five starters, three main courses and four desserts.
 Please note that the prices are per person.

Deluxe buffet **CHF 85.00 per person**
(from 30 persons)

Starters

- Dried meat from the region garnished with pickled vegetables, Appenzell cheese selection garnished with grapes, nuts and fig mustard
- Smoked trout and pickled char with horseradish
- Sausage and cheese salad
- Leaf salad and lamb's lettuce
- Various vegetable salads
- Consomme of corn poulard with pancake strips, shredded chicken and herbs
- Bread basket

Main courses

- Olma Bratwurst with typical St.Gallen bread
- Confit char with parsley potatoes and horseradish sauce
- Pan fried corn poulard breast with cream polenta and leaf spinach
- Veal strips "Zurich-Style" with spaetzle
- Beef ragout with mashed potatoes and seasonal vegetables
- "Swiss-Style" Mac and Cheese
- Minced meat with pasta, apple sauce and fried onions

Desserts

- "Toggenburger Schlorzifladen" (Custard tart with dried pears)
- Burnt cream
- Sweet cider cream
- Caramel flan with whipped cream
- Saentis Whisky with Felchlin chocolate
- Ice cream buffet

Einstein buffet **CHF 95.00 per person**
(from 30 persons)

Starters

- Burrata with avocado, cherry tomatoes and mature balsamic vinegar
- Various leaf salads and Caesar salad
- Beef tartare
- Glass noodle salad with pan fried shrimp
- Fish platter (Trout, char, rock salmon, mackerel) with cream horseradish
- Roast beef with tartar sauce
- Truffled celery soup with black walnut
- Bread basket

Main courses

- Roast veal shoulder with spaetzle and mixed vegetables
- Boeuf bourguignon with tagliatelle
- Pan fried chicken breast with lime rice and wok vegetables
- Fried chicken with potato cucumber salad and cranberries
- Confit salmon with pearl barley and mushrooms
- Trout "Mullerin-Style" with butter potatoes and leaf spinach
- Seasonal ravioli with parmesan and herbs
- Entrecôte live station with oven baked potatoes and sauce Hollandaise (surcharge CHF 12.00)

Desserts

- Chocolate Mousse Exotic
- Apple strudle with vanilla sauce
- Brownie with pecan and salted caramel
- Cheesecake
- Ice cream
- Vanilla panna cotta

Eat and go buffet if you are in a rush **CHF 29.50 per person**
(from 15 persons)

Buffet variation if you are in a rush

- Seasonal soup of the day
- Olma Bratwurst with typical St.Gallen bread
- Mini sandwiches with various fillings
- Fruit basket with two sweet surprises from the Einstein Pâtisserie



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Einstein Gourmet Banquets

Great moments. Enjoy exclusively.

Einstein Gourmet - awarded several times with 18 points GaultMillau & 2 stars Michelin.

Celebrate the culinary delights at your company, family or Christmas party and treat yourself to a fancy dinner from Einstein Gourmet. The top chefs Sebastian Zier and Richard Schmidtkonz will spoil you and your guests' palates at the highest culinary level: French-influenced dishes are interpreted in a world open way.

For your event for up to 150 persons at the Einstein St.Gallen. Bookable on request.

Menu

Orkney salmon
Artichoke | Buttermilk | Cucumber

Cod
Lentil | Horseradish | Sauerkraut

Beef entrecôte
Broccoli | Potato | Truffle

Pecan
Passion fruit | Milk | Basil



CHF 170.00 per person incl. snacks, amuse and petit fours

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All prices are including 8.1% VAT.