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EINSTEIN
ST. GALLEN

Banquet Culinary

Einstein St.Gallen | Berneggstrasse 2, 9000 St. Gallen, Switzerland
+41 71 227 55 55 | info@einstein.ch | einstein.ch

« 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

| Aperitive 1 | CHF 19.00 per person | Aperitive classic (from 10 persons) | CHF 59.00 per person |
|--|----------------------|--|----------------------|
| <ul style="list-style-type: none"> · Parmesan nuggets · Dried tomatoes · Marinated olives · Grissini, chips and nuts | | <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"> · Macaron filled with tomato and basil · Mini wafer filled with <ul style="list-style-type: none"> · Beef tartare · Parmesan cream and fig · Cheese tart · Juicy bun with Szechuan beef and leek · Mini Olma Bratwurst with typical St.Gallen bread <p>Desserts</p> <ul style="list-style-type: none"> · Yogurette slice with seasonal fruit, Greek yogurt and chocolate · Toblerone mousse with raspberry and almond <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)</p> | CHF 29.00 per person | | |
| <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)</p> | CHF 39.00 per person | | |
| <ul style="list-style-type: none"> · 7 cold and 7 warm appetizers – Let the chef surprise you! · Olives, chips and nuts | | | |

Aperitive à la carte

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

| Cold appetizers | Per piece | Warm appetizers | Per piece |
|---|-----------|--|------------------|
| Mini pies (2 pieces) filled with | | Dim Sum with spinach and miso | CHF 6.00 |
| · Salmon tartare and lemon | CHF 5.50 | Ham croissants | CHF 5.00 |
| · Vegetable tartare and pesto | 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 | Falafel with spiced tabbouleh and yogurt | CHF 5.00 |
| · Tuna tartare and miso | CHF 6.50 | Seasonal ravioli | CHF 6.00 |
| · Parmesan cream and fig | CHF 6.00 | Homemade veal meatballs (2 pieces) with roasted corn and BBQ sauce | CHF 6.50 |
| Mixed platter with | | Risotto with truffle and parmesan | CHF 6.50 |
| · Grilled vegetables, pesto, salad hearts and parmesan, garnished, per person | CHF 22.00 | Juicy bun with Szechuan beef and leek | CHF 6.50 |
| · Meat and cheese specialties from Eastern Switzerland, garnished, per person | CHF 24.00 | Mini tarte flambée "Alsace-Style" | CHF 5.00 |
| Mini burrata with tomato and olive | CHF 6.00 | Shrimp in potato coating with lime cream | CHF 6.50 |
| Gyoza with edamame and carrots on sesame cucumber salad | CHF 6.00 | | |
| Macaron filled with tomato and basil | CHF 4.50 | Desserts | Per piece |
| Pan fried roast beef slices with tartar sauce | CHF 6.00 | Seasonal panna cotta | CHF 5.00 |
| Vitello tonnato with caper berries | CHF 6.50 | Cheesecake with passion fruit | CHF 6.00 |
| Flamed salmon cubes on beetroots and horseradish | CHF 6.00 | Triple chocolate brownie with pecan and salted caramel | CHF 5.50 |
| Canapés with | | Yogurette slice with seasonal fruit, Greek yogurt and chocolate | CHF 6.00 |
| · Salami | CHF 7.00 | Toblerone mousse with raspberry and almond | CHF 6.00 |
| · Brie | CHF 7.00 | Raspberry tartlet with pistachio | CHF 6.00 |
| · Egg | CHF 7.00 | | |
| · Salmon | CHF 7.00 | | |

Construction kit July - September

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

Pickled garden tomatoes with burrata, basil pesto and roasted pine nuts

Pickled Arctic char with cucumber, apple stock and dill

tip

St.Gallen Riesling soup with croutons and herbs

Gazpacho Andaluz with crème fraîche, watermelon and bush basil

Beef consommé with "Flädli", root vegetables and chives

Main courses - Meat

Pan fried chicken breast with port wine jus

Country pork loin with herb jus

Pasture beef brasato

Braised veal stew

Veal entrecôte with Café de Paris + CHF 10.00

tip

Beef fillet with sauce béarnaise + CHF 12.00

Veal strips "Zurich-Style" + CHF 8.00

Swiss lamb loin with herb jus + CHF 8.00

Beef entrecôte with Café de Paris + CHF 10.00

Main courses - Fish

Trout fillet

Pike-perch fillet

Gilthead fillet

tip

Swiss salmon fillet + CHF 8.00

Atlantic halibut + CHF 8.00

Cod fillet + CHF 8.00

Turbot fillet + CHF 8.00

Main courses - vegetarian/vegan with side dish

vegan

Baked falafel with chickpeas, pak choi and curry stock

seasonal

Ravioli stuffed with tomatoes and mozzarella with pan fried zucchini, cherry tomatoes, white thyme foam and herb oil

Parmesan risotto with braised cherry tomatoes, basil and pine nuts

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Side dishes for meat and fish

Seasonal market vegetables

Glazed carrots

Cauliflower with chives

Grilled vegetables with lime

Braised cherry tomatoes

Vegetable curry

Parsley potatoes

Rosemary polenta

Pan fried gnocchi

Homemade spaetzle

Mashed sweet potatoes

Potatoes au gratin

Saffron risotto

Basmati rice

Dessert



Einstein Cheesecake with passion fruit and banana

White chocolate tartelette with strawberry, lemon and elderberry

Variation of coffee, apricot and caramel



Coconut panna cotta with mango and puffed rice

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 (from 30 persons)

CHF 85.00 per person

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 (from 30 persons)

CHF 95.00 per person

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
- Gazpacho Andaluz with watermelon, crème fraîche and bush basil
- 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 with mango and passion fruit
- Apple strudle with vanilla sauce
- Brownie with pecan and salted caramel
- Cheesecake
- Ice cream
- Crème brûlée

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.