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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

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"> · Salty muffins (various fillings) · 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>Aperitive 2 (from 10 persons)</p> <ul style="list-style-type: none"> · 2 cold and 2 warm appetizers – Let the chef surprise you! · Olives, chips and nuts 	<p>CHF 29.00 per person</p>	<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>Aperitif 3 (from 10 persons)</p> <ul style="list-style-type: none"> · 7 cold and 7 warm appetizers – Let the chef surprise you! · Olives, chips and nuts 	<p>CHF 39.00 per person</p>		

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		
Salty muffins (various fillings)	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 October - December

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

Pumpkin variation with crunchy puff pastry, autumn salad and seed oil vinaigrette

Marinated beef tartare with crunchy potato, egg yolk and truffle cream

tip

St.Gallen Riesling soup with croutons and herbs

Pumpkin soup with coconut, ginger and seed oil

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

Herb gnocchi with kale, forest mushrooms and crème fraîche

Tagliolini with shaved truffle and parmesan truffle foam

seasonal

Pumpkin ravioli with pumpkin chutney and seed oil

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Side dishes for meat and fish

Seasonal market vegetables

Glazed carrots

Cauliflower with chives

Ratatouille

Braised pumpkin

Brussels sprouts with parsley

Red cabbage and cranberries

Parsley potatoes

Rosemary polenta

Pan fried gnocchi

Homemade spaetzle

Mashed sweet potatoes

Potatoes au gratin

Forest mushroom risotto

Oven rice

Dessert



Einstein Cheesecake with passion fruit and banana

Bounty with pineapple and kaffir lime

Triple chocolate brownie with pear ragout and earl grey



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 **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)
- Brunt 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
- Pumpkin soup with coconut, ginger and seed oil
- 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.