



Event documentation

Unique Moments – your Event,
where the waves like to dock

BAD HORN
Hotel & Spa ★★★★★

Chronicle

The Hotel Bad Horn was built in 1827 as a whey cure and bathing establishment and was first extensively renovated in 1840. At this time, it mainly welcomed German spa guests. In the early years, the famous Palestinian traveler Dr. Titus Tobler from Stein in Appenzell, worked as a spa doctor at Bad Horn. In those days, the mineral baths containing iron or sulphur were combined with the consumption of fresh Appenzell goat's or cow's milk. Alternating baths with whey and lake water were also well known as bathing cures. They were recommended for nervous and muscular weakness, fever, malignant skin rashes, pallor, various forms of hysteria, rheumatism and as a cure for various nervous disorders, gout, etc.

However, people did not only travel to the spa for cures, but also for social reasons. Even back then, the motto was «see and be seen» – both on the belvedere of the main building and while strolling along the lakeside promenade. Guests were entertained by billiards, bowling alleys, larger and smaller rowing boats, sailing boats, fishing, various games and a small reference library.

The incomparable charm that so enchanted people in the Biedermeier period still gleams from the «Bad Horn» today in a modern way.

However, the turbulent history of the world did not stop at the Bad Horn and has brought the hotel many ups and

downs over the last 190 years. The Bad Horn hotel fell into disrepair for the first time in 1847 and from then onwards there were various changes of ownership.

In 1974, the Swiss car pioneer Emil Frey acquired the establishment from a bankrupt estate. In 1975, Urs J. Hatt took over the helm of the «Bad Horn». During his 35-year tenure, the hotel was extended and remodeled in several phases, resulting in a nautical hotel with a maritime flair.

In January 2009, Bernadette and Stephan Hinny took over the oar of the hotel. At the same time, the annex on the west side was built and opened in autumn 2010. Since then, the Smaragd Spa, a 1500 square meter wellness oasis, has enriched the hotel's diverse offering.

During the construction stage from September 2019 to June 2020, the east wing of the building was completely demolished and rebuilt. In this part of the building, 42 comfortable, modern rooms are now available instead of the former 38. The ground floor was also extended to include a lounge area with a bar and restaurant.

The most recent modernisation, from January to March 2024, will give the banquet hall and seminar rooms a new lease of life with state-of-the-art technology and a clear view of Lake Constance.



Dear guests

A warm welcome to the hotel Bad Horn!

We are delighted to be able to present our hotel and its wide range of banqueting facilities to you in this brochure.

Why we recommend a visit to Bad Horn:

In addition to its magnificent lakeside location, the hotel offers a wide range of options for organising smaller or larger events. These include various restaurants with excellent cuisine, three bars, banqueting and seminar rooms.

A special attraction is the hotel's own motor yacht «Emily». She turns your event into a nautical event in a class of its own.

71 hotel rooms and the «Smaragd Spa», a 1,500 m² wellness and well-being oasis, complete the list of amenities.

Bad Horn – where the waves like to dock

We are already looking forward to spoiling you at the Bad Horn – Hotel & Spa.



Facts

Hotel

- Categorie: 4* Superior
- Guest rooms total: 71
- Guest beds total: 142

Spa

- 1500 m², with indoor pool and counter current system
- direct access to Lake Constance
- outdoor terrace with whirl pool
- separate textile-spa with steam bath
- Finnish and bio sauna
- relaxation room, salt spa and lounge
- fitness center
- Massages and cosmetic treatments
- baths, hamam, floating
- 2 private spa suites

Staff

- approx. 110 employees
of which 16 trainees & interns

Restaurants and Bars

- «Al Porto» with «Giardino»: 110 seats
- «Wave»: 40 seats
- «Faro-Bar»: 40 seats
- «Lobby-Bar»: 20 seats
- «Sea Lounge»: 20 seats

Event facilities

- «Al Porto Cabin»: 24 seats
- Banquet hall «Bodensee»: 180 seats divisible
in halls «Thurgau» & «St. Gallen» with 60 seats each
- «Emily»: 48 seats

Seminar locations

- Room «Tübach» 130 m²
- Room «Steinach» 30 m²
- Room «Goldach» 30 m²
- Room «Bodensee» 280 m²
- Room «Thurgau» 135 m²
- Room «St. Gallen» 110 m²

May we introduce you to our house

Hotel

The 71 rooms owe their dignified atmosphere to the maritime décor with mahogany wood and brass. A large proportion of the rooms face the lake. The unique location and the unrivalled view convey peace and relaxation. All rooms are non-smoking and have a bathtub or shower, hairdryer, wifi, minibar and safe.

Wellness and spa

The Smaragd Spa, a 1500 m² wellness area, is undoubtedly one of the most unique attractions around Lake Constance. A range of relaxing water pleasures, massages, beauty treatments and applications are available. The adjoining fitness room with Technogym equipment offers active people a wide range of options for strength and endurance training.

Restaurants and bars

Al Porto and Giardino

Feel like you're by the sea at any time of year! Those three rooms belong to our restaurant:

- «Al Porto Classic», our winter garden
- «Al Porto Grand», the dining restaurant
- «Al Porto Cabin», the comfortable parlour
- on winter days, a fire crackles in every fireplace

At lunchtime and in the evening, you can choose «à la carte» from a fine Mediterranean menu; small delicacies and tempting coupe creations are on offer in the afternoon. The outdoor area – our «Giardino» – is without exaggeration one of the most beautiful garden terraces directly on the waterfront.

Wave – brasserie and fine dining

Sophisticated and elegant: this is how our «Wave» presents itself. Flambéing, carving and filleting at the table are just as much a part of the offer as a select wine list. On warm days, you can dine on the terrace in front with a view over Lake Constance and the hotel's own motor yacht «Emily» in the harbour. A place to enjoy and feel good.

Lobby Bar

In the east wing of our hotel, connected to the modern lobby, you will find the centerpiece of our hotel. A place to linger or meet for a coffee, a glass of beer or an aperitif as well as for a nightcap.

Faro Bar

The «Faro Bar», designed like the deck of a luxury liner, is our smoker lounge with a panoramic terrace for sunny summer days. On cold days, the warming fireplace crackles and you can let your gaze wander over Lake Constance from inside. 1500 lights illuminate the ceiling in eight constellations.

Event facilities

Banquet hall «Bodensee»

The magnificent lakeside location and the refined ambience offer the ideal venue for unforgettable family celebrations such as christenings, birthdays and anniversaries, as well as for business meetings and congresses. Our large and small halls are also suitable for your wedding reception or a festive ball. Depending on your requirements for festivities from 15 to 180 people.

Sea Lounge Bar

The event bar is ideal for a sparkling aperitif, a casual flying dinner or a nightcap, with its private balcony right on the water. During wintertime, a cosy fire blazes in the fireplace.

Al Porto «Cabin»

The warm green colors have a relaxing effect on your senses. It is part of the «Al Porto» restaurant and is often used for smaller parties and family celebrations for up to 24 people.

Wave «Cabin»

The exclusive and elegant side room of the fine-dining restaurant "Wave" offers space for up to 16 guests in an upscale ambience.

Exclusive location M.Y. «Emily»

The hotel's own motor yacht «Emily» is stylistically modelled on the legendary wooden yachts of the 1930s. Typical elements of the Belle Époque were used for her interior design. The result is an ambience that is both inviting and elegant.

You can celebrate the most impressive cruising experience on Lake Constance with a maximum of 48 guests per trip in a setting that is certainly unrivalled.

Ideal for a get-together, an aperitif cruise or a fine dinner after a successful conference. Our «Emily» is also available as an exclusive conference location. Please do not hesitate to contact us for further information.



Bregenzer Festspiele Package

Every year from c. 20th July to 20th August

Our special package for the Bregenz Festival is so popular that it is fully booked in no time every year – so it pays to book early.

Every summer we take our guests to Bregenz. The combination of a hotel stay, a cosy boat trip, a festive dinner on board and the impressive festival makes this event unforgettable.

At the beginning, guests meet for an aperitif in the hotel. The first part of the festival menu is served on the M.Y. «Emily» during the crossing to Bregenz.

Let yourself be enchanted by the impressive staging of the Bregenz Festival. A sumptuous dessert and cheese buffet awaits you on the return journey. Afterwards, a nightcap will help you get ready for bed.

The package can be booked from November of the previous year. Further information can be found on our website. Please send your reservation enquiry directly to festspiele@badhorn.ch or fill in the contact form on our homepage.



Apéritif- and cocktail-suggestions

Canapées

Please choose from the following options. Alternatively, our chef will be pleased to compose a selection from these dishes for you.

avocado mousse¹ | chopped egg & chive¹ | cheese¹

roastbeef | cured ham | grisons cured beef | beef tartare | smoked salmon | tuna cream

CHF 5.50 per piece

Bruschetta²

Please choose from the following options. Alternatively, our chef will be pleased to compose a selection from these dishes for you.

avocado mousse | tomatoes | olive cream

CHF 4.– per piece

Sticks in a glass¹

grissini nature⁴

Vegetable sticks with dip

CHF 9.– per glass

Pic à Pica

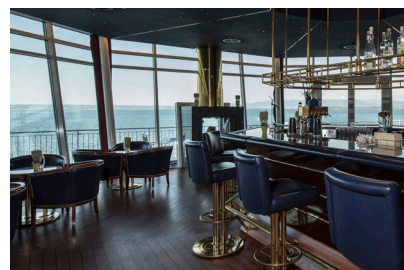
Ideal to every apéro.

A combination of the following items – there 's something for everyone:

salsiz⁴ | cubes of cheese¹

marinated olives²⁺³⁺⁴ | dried tomatoes²⁺³⁺⁴ | grissini nature¹⁺⁴

CHF 12.– per port.



Apéro riche

The somewhat different party. For all those who find a set menu boring. Your guests can enjoy a nibble here, a slice there... and peck to their heart's content. Starting from 15 participants.

Apéro riche «petit» – 9 components per person

Our chef will prepare a creation of cold appetisers for you and your guests, for example assorted canapées & bruschetta, including vegan and vegetarian alternatives.

CHF 42.– per pers.

Apéro riche «medium» – 12 components per person

Our chef will prepare a creation of cold and warm appetisers, 1 soup and dessert Items for you and your guests, including vegan and vegetarian alternatives.

CHF 52.– per pers.

1 = vegetarian | 2 = vegan | 3 = gluten free | 4 = lactose free

Flying Dinner

Get things moving – why not combine Apéro and Dinner.
Starting from 20 participants.

Apéro riche «grande» – 18 components per person

Our chef will put together a creation for you and your guests from various courses, including vegetarian & vegan options.

Please note that this is a selection of the options listed below.
We are happy to accept your requests – a surcharge may apply.

Cold appetisers

canapée variation | bruschetta variation² | antipasti-skewers³ | mini salad bowls¹

Soups¹

cocos-curry soup³⁺⁴ | apple-prosecco soup³

Warm snacks

mini cheese quiche¹ | Crevetten «Japanese style» shrimps on glass noodle salad⁴ | tarte flambee |
mini pasta bowl | meatballs with ratatouille | chicken drumsticks on mango dip³⁺⁴ | vegetable risotto¹⁺³
perch nuggets with tierra del fuego sauce | baked cheese balls on avocado cream¹

Dessert¹

seasonal delicacies from our pâtisserie

CHF 72.– per pers.

Rich buffets

Combine your favourite menu with a creative buffet. Starting from 30 participants.
Salad buffet possible from 20 participants.

Cold starters buffet

A combination of the items listed below. There's something for everyone.
Including vegetarian & vegan options.

CHF 48.– per pers.

antipasti²⁺³⁺⁴ | insalata caprese¹⁺³ | vitello tonnato³ | prawn cocktail³ | beef tartare with parmesan chips³
grisons platter with mixed pickles³ | vegetable and leaf salads with various dressings and seeds
variation of smoked fish³⁺⁴ | morel terrine and veal pâté with waldorf salad

Salad buffet¹⁺⁴

We are happy to serve you a rich buffet with seasonal vegetable and leaf salads,
Homemade dressings, seeds, nuts, sprouts and croûtons.

CHF 20.– per pers.

Dessert buffet¹

Selected seasonal delicacies from our pâtisserie à discrétion.

CHF 22.– per pers.

Cheese and dessert buffet¹

We serve you rich delicacies à discrétion from our pâtisserie as well as a large
selection of cheeses with grapes, nuts, pear bread and fig mustard.

CHF 28.– per pers.

1 = vegetarian | 2 = vegan | 3 = gluten free | 4 = lactose free

Our Bad Horn Classics

Deux Filets Bad Horn

Fillet of veal, morel cream sauce
tagliatelle, spinach



Fillet of beef, herb jus
sauce hollandaise à part
potatoe gratin, vegetables of the season³



served in 2 courses

Price per person CHF 68.–

Captain's Dinner

Leaf salad
kernels, sprouts²



fillet of pike perch
vermouth espuma
spinach
braised tomatoes³



Roastbeef
portwine jus
tagliatelle
seasonal vegetables



dessert variation «Bad Horn» ¹

Price per person CHF 88.–

Thurgauer Mönü

Moschtbröckli
tomato-lentil salad, apple-balsamic vinegar³⁺⁴



grilled salmon trout fillet
leek, riesling foam³



Saddle of veal, Thurgados-cream sauce
herb Spaetzle, vegetables



caramelized apple slices
hazelnut muffin
apple parfait¹

Price per person CHF 95.–



1 = vegetarian | 2 = vegan | 3 = gluten free | 4 = lactose free

Menu suggestions

The dishes listed are intended as a collection of ideas. You are welcome to put together your own individual menu. We also take seasonal products into account when discussing the menu.

Salads¹

Price per person

colourful leaf salad, seeds and sprouts ²⁺³	CHF 13.–
mixed vegetable & leaf salad, cherry tomatoes, croûtons ⁴	CHF 14.–
salad, avocado cubes, mozzarella pearls, pomegranate ³	CHF 16.–
cornsalad with either chopped egg, diced bacon, croûtons (depending on saison)	CHF 17.–
insalata caprese, basil pesto ³	CHF 17.–

Salads with³...

roasted wild mushrooms, balsamic reduction, parmesan cheese ¹	CHF 20.–
smoked salmon florets, herb crème fraîche	CHF 23.–
fried fillet of pike-perch, balsamic lentils ⁴	CHF 26.–
fried king's prawns provençal ⁴	CHF 26.–

Cold starters³

antipasti platter, marinated vegetables, parmesan cheese ¹	CHF 23.–
smoked salmon florets, cucumber tartar, saffron crème fraîche	CHF 23.–
melon slices, cured ham (depending on season) ⁴	CHF 23.–
thurgau mostbröckli, apple chutney ⁴	CHF 24.–
beef tartar, parmesan chips	CHF 24.–

Soups

beef broth with either flädli, diced vegetables or egg garnish	CHF 14.–
cream of tomato, basil cream ¹⁺³	CHF 14.–
prosecco-apple soup, fleuron ¹	CHF 14.–
coconut-urrry soup, lemon grass ²⁺³	CHF 14.–
with a King prawn ³⁺⁴	CHF 17.–

Warm intermediate courses³

Fried fillet of pike-perch, white wine risotto, bell pepper espuma	CHF 26.–
Fried fillet of char, tomato and mushroom ragoût, pesto	CHF 26.–
Poached fillet of salmon trout, riesling espuma, sautéed spinach, braised tomato	CHF 26.–

Main dishes – vegan²

We are happy to discuss possible alternatives for allergies, intolerances or special diets in a personal consultation.

tofu stroganoff, bell pepper coulis ³	CHF 33.–
gnocchi, courgette, dried tomatoes	CHF 33.–
cashew nut roast, cherry tomato salsa, spinach	CHF 34.–
yellow chickpea curry, coconut milk, jasmin rice ³	CHF 36.–

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Main dishes – Fish/Meat/Poultry

The main courses are served with a sauce, a side dish and vegetables of your choice.
For a surcharge of CHF 2.50 per person, you can choose an additional side dish.



Fish and sea fruit

fillet of salmon – menu suggestion: champagne espuma, boiled potatoes, leek³
fillet of char – menu suggestion: honey almond butter, herbal rice, spinach³
fillet of pikeperch – menu suggestion: basil risotto, tomato mushroom ragoût³
king prawns – menu suggestion: mediterranean vegetable spaghetti⁴

Price per person

CHF 42.–
CHF 43.–
CHF 45.–
CHF 39.–

Veal

roast shoulder of veal «Thurgau Style»
minced veal «Zurich Style»
saddle of veal in one piece
veal nut
saddle of veal
fillet of veal in one piece

CHF 38.–
CHF 44.–
CHF 52.–
CHF 54.–
CHF 58.–
CHF 66.–

Beef

beef rump
fillet tips of beef
roastbeef
fillet of beef in one piece

CHF 42.–
CHF 46.–
CHF 54.–
CHF 58.–

Pork

roast of pork
saddle of pork
fillet of pork

CHF 36.–
CHF 38.–
CHF 46.–

Poultry & lamb

breast of corn poularde from the oven
breast of challans duck
lamb's nut

CHF 38.–
CHF 44.–
CHF 41.–



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Side dishes

One sauce, one side dish and one sort of vegetable are included per main course. We are also happy to offer these as a second helping. Each additional side dish costs CHF 2.50 extra per person.

Saucen³

portwine jus⁴ | thurgados jus⁴ | truffle jus⁴ | thyme honey jus⁴ | sauce béarnaise
herbal sauce⁴ | wild mushroom cream sauce | morel cream sauce | cognac pepper cream sauce

Sides¹

potato gratin³ | rosemary potatoes³⁺⁴ | dauphine potatoes | rösti croquettes³⁺⁴
spätzli | tagliatelle | white wine risotto³ | pilaf rice³ | herbal rice³

Vegetables³

seasonal vegetables | mediterranean vegetables⁴ | artichoke bases with ratatouille⁴ | vichy carrots
spinach with grilled tomatoes⁴ | bean bundle in a bacon coat | creamed savoy cabbage

Desserts and midnight snack

We are happy to recommend other delicious desserts depending on the season.

Sweet desserts and cheese

	price per person
fruit salad, cream ¹⁺³	CHF 13.–
crème caramel, cream ¹⁺³	CHF 13.–
brown chocolate mousse, fruits ¹⁺³	CHF 14.–
warm apple strudel, vanilla sauce ¹	CHF 14.–
panna cotta, berries (seasonal) or fruits ³	CHF 14.–
crema catalana, vanilla ice cream ¹⁺³	CHF 15.–
sorbet variation (3 types), fruits ¹⁺³	CHF 15.–
vanilla parfait, warm plum ragoût ¹⁺³	CHF 15.–
dessert variation «Bad Horn» ¹	CHF 16.–
selection of cheese, pear bread, fig mustard ¹	CHF 15.–

Birthday cake

12 cm diameter c. 2–4 persons	CHF 24.–
18 cm diameter c. 5–8 persons	CHF 38.–
20 cm diameter c. 9–12 persons	CHF 48.–
26 cm diameter c. 25–30 persons	CHF 66.–

Midnight snack

1 pair of Viennese sausages, bread	CHF 12.–
hungarian goulash soup, bread (gluten-free bread on request) ³⁺⁴	CHF 14.–
1 pair of weisswurst, pretzel, sweet mustard	CHF 16.–

Designation of origin

fish	lake Constance and European water
sea fruit	Thailand and USA
veal & pork	Switzerland
beef	Switzerland and Paraguay
poultry	Switzerland and France
lamb	Switzerland and Ireland

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Wine menu

Our house offers a concerted and varied selection of wines from all over the world. Switzerland, Austria, Germany, France, Italy, Spain, Portugal, South Africa, America, Argentina and Australia. To name just a few.

As our wine list is revised at regular intervals, we will be happy to send you a current wine list on request or with pleasure we will advise you personally. You can also find the current wine list on our homepage.



Weddings in Bad Horn

for almost 200 years!

Our event locations offer a marvellous view of Lake Constance and are predestined for wedding celebrations.

Perhaps you fancy a snugly aperitif cruise on the M.Y. «Emily» before your celebration begins in one of our elegant banqueting rooms.

We would like to introduce you to our banquet halls and the various possibilities. Make an appointment and with pleasure we will make time for you.

It is very important to us that you can really enjoy your festivity and we will support you in all matters so that your wedding day for sure will be the best day of your life.

We have special highlights in store for weddings

Starting from 30 festive guests:

- Champagne reception for the bride and groom in Bad Horn
- Overnight stay for the bridal couple free of charge (standard category)
- Special discount on the current daily rate for overnight stays by arrangement
- Free use of the «Smaragd Spa» the following day until 3 p.m. for hotel guests



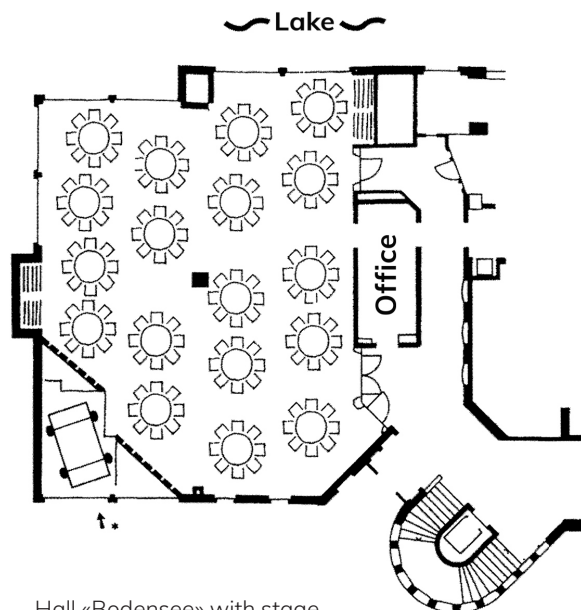
Event locations

We do not charge a room fee for your unique event. Parking on the hotel grounds is also free of charge for your external guests. Enjoy your time and concentrate on the essentials – time with your loved ones.

Banquet halls

on the ground floor

Hall «Bodensee» grand banquet hall	280 m ²
Hall «St. Gallen» part of banquet hall	140 m ²
Hall «Thurgau» part of banquet hall	140 m ²

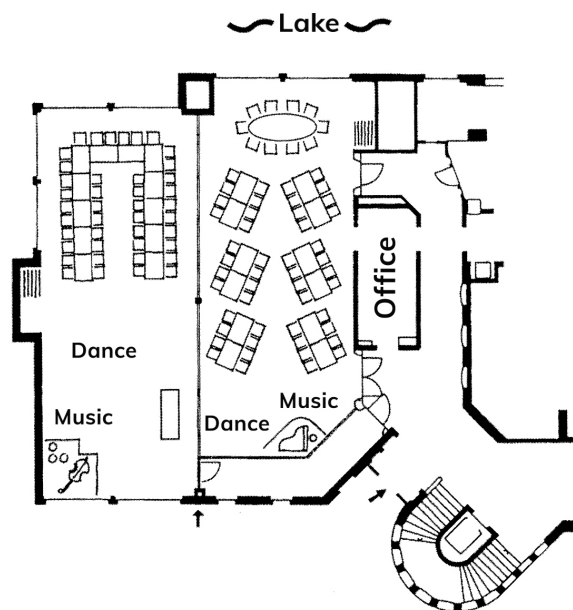


Hall «Bodensee» with stage
up to 150 people (round tables)

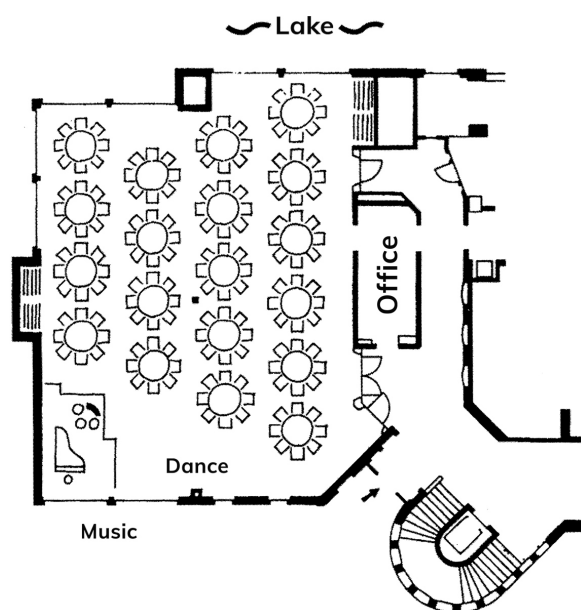
Rooms

on the 1st floor

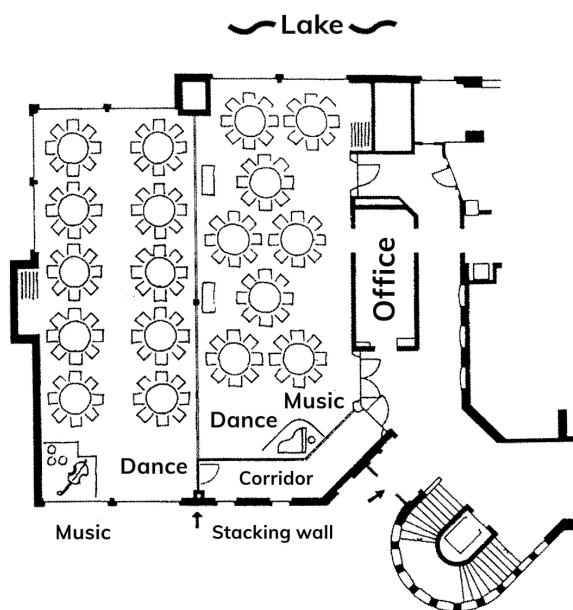
Room «Tübach»	130 m ²
Room «Steinach»	30 m ²
Room «Goldach»	30 m ²



Hall «Thurgau» with horseshoe seating up to 70 people



Hall «Bodensee» with music and dancing
up to 150 people (round tables)



2 functions (both with lake view) with music and dancing
Hall «Thurgau» up to 64 people (round tables)
Hall «St. Gallen» up to 56 people (round tables)

All about your event

Assembly and dismantling work

The hotel team will set up the event rooms according to prior arrangement. Additional expenses due to, for example, table setting, table decoration, preparation or additional set-up, conversion or dismantling as well as any last-minute adjustments to the seating, arrangement on site will be charged (30 minutes included). CHF 60.– per hour

Banquet arrangement

Please make an appointment to discuss and expound the details and menu approximately 4–8 weeks before the event by phone +41 71 844 51 51 or e-mail event@badhorn.ch.

Flower decoration

The standard decoration on the tables is a small flower vase according to the season. We will be happy to organise suitable floral decorations for you from the florist (per arrangement approx. CHF 50.– to CHF 100.–). Below you will also find possible florists who are frequently booked for the decoration in our house:



www.aloee.ch
info@aloee.ch
071 845 10 55
9400 Rorschach

Stage

8 m² stage elements are available in the hotel, which can be booked for an additional charge. Should you require a larger stage, this must be ordered externally and charged separately. CHF 85.– per 8 m²

Drone footage

Please note that no drone shots are permitted in front of or above the entire site. Photography is generally permitted, except in the Smaragd Spa.

Beverages

We do not charge a room hire fee for banquets, but do not serve drinks that you have brought by yourself. Our varied wine list offers something to suit every taste and price range. We will be happy to advise you personally.



Bahnhofstrasse 41a
8580 Amriswil
info@blumen-amriswil.ch
+41 71 558 96 57



www.vergiss-mein-nicht.ch
9404 Rorschacherberg



Neugasse 6
071 845 25 25
9400 Rorschach
www.blumenhof.ch

Candles

We decorate your table with candles (standard colour white) free of charge. For safety reasons, the use of sparklers and the like is prohibited in all rooms. Wax candles may only be used in suitable jars or with sleeve.

Menu cards

We print a limited number of standardized menu cards with hotel logo (maximum 3 menu cards per table) free of charge. You are welcome to bring your own personalized cards as table decorations. Should you require menu cards printed by the hotel per guest there will be an extra charge.

CHF 1.50 per guest

Minimum consumption

A minimum consumption (incl. aperitif and menu) is required for weddings.

CHF 130.– per guest

Guaranteed use of the entire «Bodensee» banquet hall for less than 70 people requires a minimum turnover of the event (excluding hotel rooms)

CHF 10000.–

Wedding cake

Find wedding cake specialists below. We charge a service surcharge of for cover charge and service.

CHF 3.– per person

Musical entertainment

Celebrate in style and organize the right musical entertainment for your entertainment. Please note, however, that the volume must be adapted to the hotel and must not exceed 90 decibels.

Nighttime/night surcharge

Out of consideration, all windows must be closed from 10 p.m. From the official police hour 0 a.m. the music must be limited to room volume. After midnight, a night surcharge per hour or part thereof. Partying in the ballroom is possible until a maximum of 2 a.m. is possible. Afterwards, the «Faro Bar» is available until 4 am.

CHF 200.– per hour

Sky lanterns, water lanterns, fireworks

It is not permitted to fly sky lanterns/water lanterns on or in the vicinity of the hotel grounds (Federal Office of Civil Aviation). Fireworks are also generally not permitted out of consideration for hotel guests and the surrounding area.

Brugger's
My Wedding Cake
seit 2008



www.myweddingcake.ch
thomybru@bluewin.ch
079 518 72 91
079 334 75 47
9011 St.Gallen/St.Georgen



www.naschecke.ch
info@naschecke.ch
079 250 30 36
8580 Amriswil



Bäckerie Füger Handmade
www.fueger-handmade.ch
071 866 12 19
9402 Mörschwil



www.zuckerpuppe.net
info@zuckerpuppe.net
078 767 19 23
9410 Heiden

Parking

Sufficient parking spaces are available. For overnight stays in a hotel there is a surcharge per parking space. Parking is free of charge for external guests.

Room allocation

The group size influences the choice of room. In the event of significant changes to the original number of participants, the hotel reserves the right to change the rooms. A closed party is only guaranteed from 15 persons or more.

Technical resources

- Audio system
(optional incl. 2 headsets & microphone) CHF 100.– per day
- Projector with screen free of charge
- LEC lights with colour selector CHF 25.– per day
- Lectern CHF 85.– per day

Advance payment

An advance payment is mandatory at the beginning of the cancellation period (90 days before the event). The advance payment is made up of the number of persons multiplied by the minimum consumption. Any overpayments will be reimbursed with the final invoice and a refund will be made if there is a further surplus.



So that you don't forget anything

Event

labeling

menu title

Number of persons

adults

children

Schedule/program

Aperitif

time

number of persons

offer

Location

seating

table linen

flower decoration

candles

menu cards

music

technical equipment

Menu

menu order

schedule

specials

children

Drinks

wine

water

coffee

liquors

Hotel rooms

number

category

guest list

Billing

what goes into total bill

billing address

General Terms and Conditions of Business for Seminars and Events

Scope of application

The General Terms and Conditions (GTC) apply to all contracts and agreements pertaining to the rental of conference, banquet and event facilities and hotel rooms at Hotel Bad Horn (hereinafter referred to as Hotel) as well as for events such as banquets, seminars, conferences, etc. and for all other related services provided by the Hotel, such as meals and accommodation. The current GTC are also published on the Hotel's website.

Reservations

A reservation only becomes definitive and legally binding upon the signing of the written reservation confirmation. Option dates are binding for both parties. Upon expiry of the option deadline, the Hotel may automatically dispose of the reserved facilities/rooms. The Hotel reserves the right to adjust the prices if the event organizer requests subsequent changes to the booked services.

Room allocation

The size of the group determines the room selection. The Hotel reserves the right to change the facilities if there are material changes to the original number of participants.

Final agreements regarding the event

The requirements regarding menus, drinks, seating arrangements, technical tools, etc. must be notified 14 days before the event at the latest. The hotel reserves the right to charge an additional service fee if the deadline is not met. For groups of 11 persons or more, we serve a standard menu according to the customer's wishes.

Cancellation/No show

Deviations of more than 5% in the number of participants confirmed until 48 hours before the event shall be charged in full. This applies to all booked services within the scope of the event including any reserved hotel accommodation.

If no definitive menu and beverage selection has been determined in advance, CHF 80.00 per registered person will be charged as the basic rate.

The cancellation conditions listed below are independent of the reason for cancellation and also apply in the event of illness, accidents or other unforeseeable events.

Cancellation of a definite booking requires written notification.

The following costs will be charged:

Valid for seminars and meetings with and without hotel accommodation, if no special conditions are specified in the contract:

Up to 60 days prior to event	no charges
59 to 21 days prior to event	50% of the daily rate including hotel rooms
20 to 7 days prior to event	80% of the daily rate including hotel rooms
Less than 7 days prior to event	100% of the daily rate including hotel rooms

Valid for events with and without hotel accommodation, if no special conditions are specified in the contract:

Up to 90 days prior to event	no charges
89 to 30 days prior to event	50% of the daily rate including hotel rooms
29 to 14 days prior to event	80% of the daily rate including hotel rooms
Less than 7 days prior to event	100% of the daily rate including hotel rooms

**Resignation/
Cancellation by the
hotel**

If the hotel has reason to believe that the existing booking may be detrimental to the running and/or security of the business or may not provide sufficient assurance, the hotel reserves the right to unilaterally terminate the agreement at any time without liability for damages. This also applies if the clientele or the content of the planned event could damage the hotel's reputation. This applies in particular if untrue/incomplete information has been provided about the content and course of the event.

Room reservations

A definitive and detailed list of names and rooms must be sent to the hotel at least 14 days before arrival. If the confirmed number of participants is exceeded, prior agreement with the hotel is required. Payment instructions for the hotel rooms and extras must also be recorded on this list. The hotel reserves the right to charge an additional processing fee if the deadline is not met.

**Check-in / Check-out
times**

Check-in from 3 p.m. / Check-out until 11 a.m.

Parking spaces

The hotel's parking spaces are available to guests for an additional charge subject to availability, unless otherwise communicated. Parking spaces cannot be reserved.

Smoking

Smoking is not permitted anywhere in the event facilities, public areas and rooms, except for the Faro Bar (only open in the evening). If guests smoke inside anyway, we will charge at least CHF 150.00 per cleaning effort.

**Viewing of the
premises/Rehearsal
dinner**

It is possible to view the rooms by appointment. Even after an on-site inspection, the hotel reserves the right to adjust the room allocation if necessary. Rehearsal dinners are possible at lunchtime or in the evening (Friday evening, Saturday evening & Sunday lunchtime excluded) by prior arrangement. Consumption is at the expense of the organizer

**Additional installation
and dismantling work**

The Hotel sets up the event facilities according to the prior arrangements made. Additional work needed for installation, alteration or dismantling is charged at CHF 60.- per employee hour. This also applies to desired adjustments on site with regard to the type of seating.

Rest/Night surcharge

The maximum volume for music is 90 decibels. Out of consideration for hotel guests and neighbours, all windows in the hall are to be closed from 10 p.m. From the official closing time on midnight, the music must be limited to room volume. Until 2 a.m. an extension of the event is possible. Until 4 a.m. there is the possibility to let the party end in the "Faro Bar". After midnight, there is a night surcharge for each hour or part thereof. Closing times in the outdoor area: According to the Municipal Ordinance of Horn, there is a night-time curfew from 10 p.m. All outdoor areas must also be closed from 11 p.m. also out of consideration for the hotel guests.

**Decoration / fire police
requirements**

The hotel provides simple floral or plant decorations for tables at events. For special requests and table decorations, the hotel will be happy to arrange florists from the region or organise an appropriate flower decoration at a charge. Decorations brought in by the guests themselves must be agreed in advance and must comply with the regulations of the fire police. Pyrotechnics and drone photography are not permitted on the hotel premises.

Waste disposal

The event organiser can ask the Hotel to dispose of decorations or documents after the event. The Hotel reserves the right to charge a disposal fee for large amounts of waste.

Liability

The Hotel does not accept any liability at all for theft or damage to goods, luggage, items and materials brought along by guests.

The event organiser is liable to the Hotel for any damage to the furnishings or inventory and for losses caused by the organiser themselves, the participants and their employees.

Data protection

The general provisions of data security apply to the hotel. The hotel guarantees that no data will be passed on to third parties.

Prices and payment terms

All prices are quoted in Swiss francs (CHF) and include service and VAT.

The Hotel reserves the right to request payment of a deposit. In this case, the booking only becomes definitive after the deposit has been paid. The deposit will not be repaid if the event is cancelled during the chargeable cancellation period.

If the invoice address is located abroad, the confirmed amount has to be paid in full in advance (30 days before arrival) by way of a credit card guarantee or bank payment. In the case of payment in foreign currency, the current exchange rate will always be used. In the case of a bank transfer from abroad, the client must bear the charges.

Invoices are to be paid within 30 days of receipt without deduction. All bank charges or differences in the exchange rate shall be borne by the invoice recipient.

If some services have to be paid by the participants themselves, the Hotel shall collect payment on site. If this is impossible for whatever reason, the event organiser is obliged to assume the costs, unless a valid invoice address for the participants can be provided.

Applicable law

Swiss law shall apply exclusively. The place of jurisdiction is Horn TG. These GTC are part of the definitive reservation contract. Should individual points be ineffective, the GTC do not lose their complete effectiveness. The hotel reserves the right to update the GTC at any time.

Horn, 05. March 2024