



Functions documentation

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BAD HORN
Hotel & Spa ★★★★★

Dear Guests,

Welcome to Bad Horn! We are delighted to be able to present our hotel and its various function options to you with this brochure.

Why a visit to Bad Horn is highly recommended:

In addition to the magnificent lakeside location, the hotel offers a variety of options for all sizes of events.

Along with various restaurants offering superb cuisine, three bars, function and seminar rooms. The hotel's own M.Y. "Emily" is valued as a special attraction, turning your occasion into a nautical event in a class of its own!

71 hotel rooms and the "Emerald Spa", a 1,500 m² wellness and feel-good oasis, round of the list of amenities.

Bad Horn – where even the waves like to dock.

We are already looking forward to pampering you at Bad Horn – Hotel & Spa!



**Your hosts
Bernadette and Stephan Henny
and the whole crew**

Facts

Hotel

- Category: 4* superior
- Total number of guest rooms: 71
- Superior Grand Cabin Rooms: 17
- Deluxe First Cabin Rooms: 36
- Junior and Lake Loft Suites: 6
- Superior Emerald Suites: 10
- Admiral and Spa Cottage Suite: 1 each
- Total number of guest beds: 142

Spa

- 1,500 m², with indoor pool and whirlpool, direct access to the lake
- Outdoor sun terrace with whirlpool
- Treatment rooms for massages and beauty treatments, baths etc.
- Floating, small hamam, salt thermal bath
- 2 private spa suites
- Separate ladies' spa
- Relaxation rooms and lounge
- Gym

Restaurants and bars

- Number of seats in "Al Porto" with "Giardino" outdoor area: 110
- Number of seats in "Wave": 40
- Number of seats in the "Faro Bar": 40
- Number of seats in the "Lobby Bar": 20
- Number of seats in the "Sea Lounge Bar": 20

Event locations

- Number of seats in the "Al Porto Cabin": 24
- Number of seats in the "Bodensee" hall: 180 can be separated into the "Thurgau" and "St. Gallen" halls: 60 each
- Number of seats on the "Emily" motor yacht: 48

Seminar locations

- "Tübach" room (130 m² for 15-50 people)
- "Steinach" room (24-30 m² for 8 people at the most)
- "Goldach" room (24-30 m² for 8 people at the most)
- "Bodensee" room (280 m² for 120 people at the most)

Team of employees

- Approx. 90 employees
- 16 of them apprentices and trainees

Table of contents

May we present our hotel?	Page 3
History	Page 4
Bregenz Festival	Page 5
All about the aperitif	Pages 7–9
Salads and cold starters	Page 10
Soups and hot snacks	Page 12
Main courses	Page 13
Sauces, side dishes and vegetables	Page 14
Desserts	Page 15
Bad Horn Classics	Page 16
Menu suggestions	Pages 17–18
The wine list	Page 19
Weddings at the Bad Horn	Page 19
Room hire and equipment	Page 20
All about your event	Page 21
Function rooms plan	Page 22
So you don't forget anything	Page 23
General Terms and Conditions for events and functions	Page 24–26

May we present our hotel?

Hotel

The 71 rooms owe their tasteful and comfortable atmosphere to the maritime finish with mahogany wood and brass. A large proportion of the rooms are by the lake. The unique setting and unforgettable views promise peace and relaxation. All rooms are non-smoking rooms and have a bath or shower and WC as well as hair dryer, telephone, radio, TV, WiFi, mini bar and safe.

Wellness and spa

The Emerald Spa, a 1,500 square metre wellness facility, is without doubt one of the most unusual attractions around Lake Constance. A comprehensive range of relaxing water experiences, massages, beauty treatments and other treatments is available. The adjacent gym with Technogym equipment offers active people a variety of options for their endurance training.

Restaurants and bars

Al Porto and Giardino

In our "Al Porto" restaurant you will feel like you're by the sea at any time of the year! The day restaurant has three rooms:

- "Al Porto Classic", our conservatory facing the Giardino
- "Al Porto Grand", the large dining restaurant facing the water, all in blue
- "Al Porto Cabin", the cosy little room with the balcony directly on the water. A fire crackles in the fireplace everywhere on winter days.

At lunchtime and in the evening you can choose "à la carte" from a fine range of Mediterranean dishes; small delicacies for in between as well as tempting ice cream sundae creations and rich desserts are on offer in the afternoon.

The outside area, our "Giardino", is without exaggeration one of the most beautiful garden terraces on Lake Constance, situated directly on the water. The fresh sea air helps stimulate a healthy appetite and the dolce farniente awakens a Mediterranean zest for life.

Wave

Tasteful and elegant: that's our "Wave" restaurant. Fine dining with regional and seasonal products. Flambéing, carving and filleting are also on offer in front of the guest. An exquisite wine list with fine wines from regional top winegrowers as well as from selected vines from all over the world round off the culinary offer.

On warm summer days you can dine on the terrace in front of the hotel with a view over Lake Constance and the hotel's own "Emily" motor yacht in the harbour. A place to indulge and feel good.

Lobby Bar

The lounge area with its bar is the heart of our hotel – our big front room. To while away the hours and as a meeting point for a fine coffee, a pint of beer or an aperitif and a nightcap too.

Faro Bar

One highlight at the hotel is the "Faro Bar", designed like the deck of a luxury liner, with a view over the vastness of Lake Constance. As a smoker bar, the warming fire in the fireplace belongs to cold winter days and the viewing terrace to sunny summer days.

You always have a clear view of the stars in the "Faro Bar". 1,500 lights light up the ceiling in eight constellations. The special thing about it is the lighthouse, which shows our M.Y. "Emily" the way home.

Event locations

"Bodensee" function hall

The magnificent lake location and cultivated ambience make the Bad Horn the ideal place for unforgettable family celebrations such as christenings or birthday parties. But our large and small halls also offer a lot of flexibly usable space and a perfect infrastructure for 15 to 180 people for business meetings, congresses, seminars, balls or weddings.

"Emily" motor yacht

The hotel's own motor boat is styled on the legendary wooden yachts of the thirties. You will celebrate the most impressive cruising experience on Lake Constance with a maximum of 48 guests per trip in an elegant and certainly incomparable setting.

Ask for our separate functions documents for events on board the "Emily".

Al Porto Cabin

This room's warm green tones have a relaxing effect on your senses in the "Al Porto Cabin". This room is part of the "Al Porto" restaurant and is often used for smaller parties and family celebrations.

Meeting rooms

Our offer includes a generous seminar infrastructure with three seminar rooms. They are air-conditioned and all have a view of the lake.

Sea Lounge Bar

The "Sea Lounge" event bar with its private balcony directly on the waterfront is perfect for a sparkling aperitif, a casual flying dinner or a nightcap. A cosy fire blazes in the fireplace in winter.

History

The Hotel Bad Horn was built in 1827 as a whey cure and spa sanatorium, and was first subject to a major renovation in 1840. It was mainly German spa guests that were welcomed during this time. In the early years, the famous Palestine traveller Dr. Titus Tobler from Stein in Appenzell worked as a spa doctor in Bad Horn. In those days, the guests would bathe in the mineral baths which were strong in iron and sulphur, and drink fresh Appenzell goat's or cow's milk. Alternating baths containing whey and the waters of the lake were also popular spa cures. Cures of this kind were recommended to people suffering from nervous tension, myasthenia, putrid fever, serious skin allergies, anaemia, hysteria in all forms, hypochondria, irritable skin problems, rheumatism, chronic diarrhoea, and also as a follow-up treatment for nervous disorders, gout, persistent catarrh, etc.

Guests didn't go bathing just to take a cure though, "to see and be seen" was just as important back then as it is today – whether it was on the belvedere of the main building or on a stroll along the lakeside promenade. Back then, some of the present seminar rooms were used as a gymnasium, with the guests doing a variety of exercises. For the purpose of entertainment, the hotel also offered its guests billiard tables, a bowling alley, large and small rowing boats, sailing boats, fishing equipment, a selection of games and a small reference library. The "Bad Horn" still exudes the peerless charm that thrilled the guests during the Biedermeier era in its modern splendour today.

The Bad Horn was unable to escape the turbulent course of history, however, and over the course of its 190 year existence, it has seen many ups and downs. The Hotel Bad Horn first went bankrupt in 1847, which was followed by several changes of owner.

In 1974 it went bankrupt again and was acquired by the Swiss car pioneer Emil Frey. In 1975, Urs J. Hatt took over management of the "Bad Horn". During his 35 years in charge, the hotel was extended in several phases of expansion and conversion, and a nautical hotel was created with maritime flair.

Bernadette and Stephan Hinny took over the operational management of the hotel in January 2009. At the same time, the annex building on the west side was constructed and opened in autumn 2010. The Emerald Spa, a 1,500 square metre wellness oasis, has enriched the hotel's diverse range of services since then.

During the latest construction phase from September 2019 to June 2020, the east wing of the building was completely demolished and rebuilt. In this part of the hotel, instead of the former 38, there are now 42 comfortable, modern rooms available, which correspond with today's standards. The ground floor was extended by a lounge area with bar and restaurant for this purpose.



The Bregenz Festival Package

Every year from about 20 July to 20 August

Our special package for the Bregenz Festival is so popular that it is fully booked in no time at all year after year – so it's well worth booking early.

Every summer we travel to Bregenz with our guests more than twenty times. The combination of a lovely stay at a hotel directly on the lake with a comfortable boat cruise, a dignified dinner on board and the impressive visit to the festival will make this event unforgettable.

Programme schedule

Guests meet for an aperitif on the "Faro Bar" terrace. The first part of the exclusive festival menu is served on the hotel's own "Emily" motor yacht during the crossing. After a short walk from Bregenz harbour you reach the lake stage and enjoy an impressive production in any weather.

After the performance we return to the harbour. A rich dessert and cheese buffet awaits you on the return journey. A nightcap in the "Faro Bar" will ensure you are suitably tired.

The package price includes the aperitif, the boat cruise, dinner on the M.Y. "Emily", the festival tickets and bed and breakfast at Hotel Bad Horn. At the Festival, our reserved seats are always located in the visually and acoustically best part of the centre block. The tickets are of course also valid for the alternative bad weather performance in the Festspielhaus. Important for the festival: Bring your passport or identity card and warm, weatherproof clothing.

The exact dates are bookable from november the previous year. More information you will find at our website <https://www.badhorn.ch/en/events/package-offers/bregenz-festival/>

Please send your reservation request direct at bregenz.festspiele@badhorn.ch or fill in the contact form at our website.





Aperitif and cocktail suggestions

Cold appetizers

Canapés

	each
• Chopped egg and chives or vegetable julienne	CHF 4.00
• Hard and soft cheese	CHF 4.00
• Salami or cooked ham	CHF 4.50
• Roast beef or smoked duck breast	CHF 4.50
• Bündnerfleisch (air dried meat), raw ham or Mostbröckli smoked meat	CHF 4.50
• Smoked salmon or tuna	CHF 5.00
• Beef tartare, trout or smoked salmon tartare	CHF 5.00

Bruschetta

• Tomatoes	CHF 3.00
• Mozzarella	CHF 3.00
• Olives	CHF 3.00

Skewers

• Tomato and mozzarella	CHF 4.00
• Antipasti	CHF 4.00

Rolls

• Courgette and cream cheese	CHF 3.50
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Pretzel roll

• Cooked ham, salami or cheese	CHF 6.00
• Bündnerfleisch (air dried meat) or raw ham	CHF 7.00

Grissini

• Raw ham	CHF 2.50
• Nature	CHF 1.00

Sushi Maki or Ura-Maki

• Wasabi and soya sauce	CHF 5.00
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per jar

• Vegetables sticks and 2 sauces	CHF 9.00
• Marinated olives and dried tomatoes	CHF 5.00

0.5 dl cup

• Coconut curry soup	CHF 3.50
• Apple and prosecco soup	CHF 3.50

each

• Perch nuggets with Tierra del Fuego sauce, pro 100 g	CHF 4.50
• "Japanese style" shrimps on glass noodle salad	CHF 5.00
• Spicy meatballs with ratatouille	CHF 4.00
• Mini chipolata with potato salad	CHF 4.50
• Marinated chicken drumsticks with mango dip	CHF 4.50
• Baked cheese balls on avocado cream	CHF 4.00
• Ham croissant	CHF 3.50
• Mini cheese cake	CHF 3.00
• Vegetable risotto	CHF 4.50
• "Arrabbiata" macaroni	CHF 4.50

Finger Food

The somewhat different party – for all those who find a menu too boring. Your guests enjoy a snack here, a piece there... and nibble at their whim in a relaxed atmosphere.

Aperitif snack

	per bowl
• Green and black olives	CHF 5.00
• Fried tomatoes	CHF 5.00
• Grissini	CHF 1.50
• Game sausage	CHF 9.00
• Cheese cubes	CHF 9.00
	per person
• Pic a Pac a combination of the above	CHF 14.00

Small Finger Food

Possible with 20 people or more!

Cold

- Bruschetta with tomatoes
- Bruschetta with mozzarella
- Canapés with smoked salmon
- Canapés with raw ham

Soup

- Coconut curry soup

Hot

- Spicy meatballs with ratatouille
- "Japanese style" shrimps on glass noodle salad
- Marinated chicken drumsticks on mango dip
- Vegetable risotto

Dessert

- Small, selected, seasonal delicacies from our patisserie

per person
CHF 45.00

The flat rate includes 12 components per person.

Rich Finger Food

Possible with 20 people or more!

Cold

- Bruschetta with tomatoes
- Bruschetta with mozzarella
- Canapés with smoked salmon
- Canapés with Mostbröckli smoked meat
- Canapés with beef tartare
- Melon on skewers with raw ham
- Antipasti skewers

Soup

Coconut curry soup

Hot

- Spicy meatballs with ratatouille
- "Japanese style" shrimps on glass noodle salad
- Marinated chicken drumsticks on mango dip
- Perch nuggets with Tierra del Fuego sauce
- Baked cheese balls on avocado cream
- Vegetable risotto

Dessert

- Small, selected, seasonal delicacies from our patisserie

per person CHF 65.00

The flat rate includes 18 components per person.



Menus

The listed dishes are intended as a basis to discuss ideas. You are welcome to create your own menu. We are also happy to consider seasonal products when discussing the menu.

Salads

- Mixed green salad with seeds and sprouts CHF 12.00
- Mixed vegetable and green salad with cherry tomatoes and croutons CHF 13.00
- Lamb's lettuce with chopped egg and croutons CHF 16.00
- Lamb's lettuce with bacon cubes and croutons CHF 16.00
- Tomato-mozzarella salad with basil pesto CHF 16.00
- Summer leaf salad, avocadocubes, mozzarellaperls, pomegranate CHF 15.00

Rich salad buffet

Price per person CHF 18.00

For groups of 20 people or more, we are happy to serve you a rich buffet with seasonal vegetable and green salads, homemade dressings, seeds, nuts, sprouts and croutons.

Cold starters

Seasonal salad bouquet

- With fried wild mushrooms, balsamic reduction and parmesan CHF 18.00
- With smoked salmon florets and herb crème fraîche CHF 22.00
- With fried pike-perch or whitefish fillet on balsamic lentils CHF 24.00
- With fried giant prawns à la Provençale CHF 24.00

- Antipasti platter with marinated vegetables and parmesan CHF 23.00
- Pistachio coated chicken galantine with celery and apple salad and walnuts CHF 22.00
- Smoked salmon rose on cucumber tartare and saffron crème fraîche CHF 22.00
- Melon with raw ham (depending on season) CHF 22.00
- Thurgau Mostbröckli smoked meat with apple chutney CHF 24.00
- Beef tartare with parmesan chips CHF 24.00

Cold starters' buffet

Price per person CHF 48.00

For groups of 20 people or more, we are happy to serve you a varied buffet, for example:

- Variation of smoked fish
- Fruity shrimp cocktail
- Vitello tonnato (veal)
- Beef tartare with parmesan crisps
- Grisons platter with pickled vegetables
- Morel terrine and veal pâté with Waldorf salad
- Tomato and mozzarella salad with basil pesto
- Vegetable antipasti
- Mixed vegetable and green salads with various dressings, seeds, sprouts and croutons



Soups

- Beef bouillon with pancake strips and diced vegetables CHF 13.00
- Royale beef bouillon (egg garnish) CHF 14.00
- Spicy tomato soup with creamed basil CHF 13.00
- Cream of vegetable soup with croutons CHF 13.00
- Prosecco apple soup with fleurons CHF 13.00
- Spicy coconut curry foam soup with lemon grass (vegan) CHF 13.00
With king prawn CHF 16.00

We offer other soup ideas to choose from to suit the season.

Hot starters with fish

- Poached salmon trout fillet with Riesling foam on sautéed leaf spinach and braised tomatoes CHF 24.00
- Fried pike-perch fillet on white wine risotto and peperoni foam CHF 24.00
- Fried char fillet on tomato and mushroom ragout and pesto CHF 24.00



Main courses

With fish and seafood

- Poached salmon fillet with champagne foam, boiled potatoes and leek CHF 38.00
- Crispy fried pike-perch fillet with basil risotto and tomato and mushroom ragout CHF 45.00
- Fried char fillet with honey and almond butter, herb rice and leaf spinach CHF 43.00
- Fried king prawns with Mediterranean vegetable spaghetti CHF 39.00

With veal

- "Thurgau style" roast shoulder of veal CHF 38.00
- "Zurich style" fricassee CHF 44.00
- Roasted veal flank CHF 54.00
- Prime rib of veal in one piece CHF 52.00
- Saddle of veal CHF 57.00
- Veal fillet in one piece CHF 64.00

With beef

- Medium-rare beef rump CHF 39.00
- Beef sirloin tips CHF 46.00
- Medium-rare roast beef CHF 54.00
- Beef fillet in one piece CHF 58.00

With pork

- Braised roast pork CHF 35.00
- Pork loin CHF 38.00
- Whole roasted pork fillet CHF 45.00

With lamb

- Tender lamb flank CHF 39.00
- Medium-rare lamb entrecôte under a tomato crust CHF 46.00

With poultry

- Corn-fed chicken breast from the oven CHF 38.00
- Medium-rare Challans breast of duck CHF 42.00

Vegan & Vegetarian

- Tofu stroganoff with peperoni coulis CHF 33.00
- Nut roast with cherry tomato salsa and leaf spinach CHF 34.00
- Black coloured gnocchi with courgettes and dried tomatoes CHF 33.00
- Grilled vegetable strudel and celeriac puree CHF 36.00
- Yellow chickpea curry with coconut milk and yasmine rice CHF 36.00

We serve a sauce, a side dish and vegetables of your choice with main courses with meat and poultry (see page 14).

Sauces, side dishes and vegetables

Each main course includes a sauce, a side dish and vegetables. We offer you extra servings of the same side dish and the same vegetables. Each additional side dish and each additional vegetable costs CHF 2.00.

We are also very happy to cater to your personal wishes if possible.

Sauces for our poultry and meat dishes

- Port wine jus
- Truffle jus
- Herb sauce
- Wild mushroom cream sauce
- Cognac and pepper cream sauce
- Thyme and honey jus
- Morel cream sauce
- Curry sauce
- Béarnaise sauce

Side dishes

- Potato gratin
- Rosemary potatoes
- Lyonnaise potatoes
- Potato strudel
- Croquettes
- Spaetzle or herb spaetzle
- Tagliatelle, pappardelle
- White wine risotto
- Vegetable rice
- Wild rice

Vegetables

- Artichoke bases with ratatouille
- Mediterranean vegetables
- Grilled tomato and leaf spinach
- Bean bundles wrapped in bacon
- Vichy carrots
- Creamed savoy cabbage
- Glazed seasonal vegetables

Extra servings of meat, side dishes and vegetables are provided within normal limits. We charge a surcharge on the indicated menu price for extra portions of meat as well as extra servings of fish or poultry.

Meat and fish origin

Fish:	Lake Constance and European waters
Seafood:	Thailand and USA
Veal:	Switzerland
Beef:	Switzerland and Paraguay
Pork:	Switzerland
Lamb:	Switzerland and Ireland
Poultry:	Switzerland and France

Allergies / intolerances

We would be happy to discuss possible alternatives in a personal conversation in the event of allergies, intolerances or a special diet.

Desserts

- Fruit salad with cream CHF 12.00
- Crema Catalana with vanilla ice cream CHF 14.00
- Classic caramel flan with cream CHF 12.00
- Dark chocolate mousse with fruits CHF 13.00
- Homemade sorbet selection (3 varieties) with fruits CHF 14.00
- Warm apple strudel with vanilla sauce CHF 13.00
- Panna cotta with seasonal fruits or berries CHF 14.00
- Vanilla parfait with warm plum ragout CHF 14.00
- "Bad Horn" dessert selection CHF 16.00

We will be happy to suggest other fine desserts to suit the season!

Birthday cakes

- 12 cm diameter approx. 2–4 people CHF 24.00
- 18 cm diameter approx. 6–8 people CHF 38.00
- 20 cm diameter approx. 9–12 people CHF 48.00
- 26 cm diameter approx. 25–30 people CHF 66.00
- 50 × 30 cm diameter approx. 25–30 people CHF 150.00

Wedding cake

We are also happy to arrange cakes from our wedding (on request).

Dessert buffet

- We serve you all you can eat rich delicacies from our patisserie with 30 people or more.
Per person CHF 22.00

Dessert buffet with cheese

- We serve you all you can eat rich delicacies as you like from our patisserie, as well as a large cheese platter with grapes, nuts, pear bread and fig mustard with 30 people or more.
Per person CHF 28.00

Cheese

- Small cheese selection with pear bread and fig mustard CHF 15.00
- Large cheese platter with hard and soft cheese specialities, mustard and pear bread CHF 21.00
- We serve you an all you can eat large cheese board with grapes, nuts, pear bread and fig mustard with 20 people or more
Per person CHF 18.00

Midnight snack

- A pair of "Weisswurst" veal sausages with pretzel and sweet mustard CHF 16.00
- A pair of "Wienerli" sausages with roll CHF 12.00
- Hungarian goulash soup with dark bread CHF 14.00

Our Bad Horn classics

Bad Horn Two Fillets

Veal fillet with morel cream sauce
Tagliatelle and leaf spinach



Medium-rare roasted beef fillet with herb jus
Hollandaise sauce served separately
Creamy potato gratin and seasonal vegetables

Served in 2 courses

Price per person CHF 64.00

Bad Horn Three Fillets

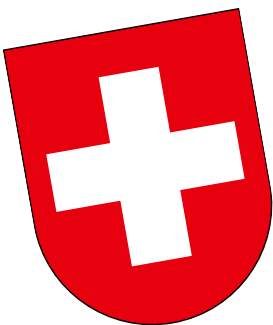
Duet of beef and veal fillet with port wine jus
and béarnaise sauce served separately
Creamy potato gratin and seasonal vegetables



Pork fillet with herb crust with Barolo jus
Tagliatelle and leaf spinach

Served in 2 courses

Price per person CHF 67.00



Thurgau Menu

Mostbröckli meat speciality
with tomato and lentil salad and apple balsamic



Grilled salmon trout filets
on a bed of leeks with Riesling foam



Medium-rare saddle of veal with Thurgau cream sauce
Herb spaetzle and mixed vegetables



Caramelised apple slice
with hazelnut muffin
and apple parfait

Price per person CHF 95.00



Menu suggestions

Our chef has put together some menus for you on the next few pages. This is intended as a basis to discuss ideas. We can of course also adapt these dishes to your own wishes and take seasonal products into account.

Menu 1

Tomato soup with basil foam



Roasted corn-fed chicken breast, mascarpone risotto and courgettes



Caramel flan with cream and seasonal fruits

Price per person CHF 64.00

Menu 2

Mixed green salad, roasted seeds and sprouts



Medium-rare roasted lamb flank, tomato polenta and beans wrapped in bacon



Vanilla parfait with marinated berries

Price per person CHF 72.00

Menu 3

Lamb's lettuce with smoked salmon florets, walnuts and caramelized pear slices



Beef bouillon with sherry and egg garnish



Pork fillet with herb crust, potato gratin, seasonal vegetables



Caramelised apple slices, hazelnut muffin, apple parfait

Price per person CHF 83.00

Menu 4

Tomatoes and mozzarella with rocket salad and basil vinaigrette



Prosecco apple soup with fleurons



Veal flank with truffle jus, tagliatelle and seasonal vegetables



Chocolate selection with mango confit and coconut chips

Price per person CHF 89.00

Menu 5

Duck galantine on pineapple and lentil salad with honey balsamic vinegar



Tomato essence with crêpe roulade



Medium-rare roasted roast beef with port wine jus and béarnaise sauce served separately
Potato gratin, grilled tomato and bean bundles



White and dark chocolate mousse garnished with seasonal fruits

Price per person CHF 95.00

Menu 6

Smoked salmon and avocado mousse terrine with salad



Curry foam soup with shrimp



Passion fruit sorbet with cassis



Saddle of veal under a rosemary crust with port wine jus
Tagliatelle and stuffed artichoke bases



Crema catalana with vanilla ice cream

Price per person CHF 106.00

Wine list

Our hotel offers a balanced and varied selection of wines from all over the world.

Since the wine we offer is revised at regular intervals, you will find the latest version at: "Dining" / "Restaurants" on our website www.badhorn.ch.

Weddings are celebrated in Bad Horn – and have been for over 190 years!

Our event locations offer a magnificent view of Lake Constance and are perfect for wedding celebrations.

Perhaps you'd like to take a leisurely aperitif cruise on the M.Y. "Emily" before your party starts in one of our elegant function halls?

We would like to introduce you to our rooms and the different options. Arrange an appointment and we will make time for you. It is very important to us that you can really enjoy your celebration and we will support you with everything to make your wedding day the most wonderful day of your life.

We have special highlights in store for weddings (with 40 people or more):

- Champagne reception to welcome the bridal couple to Bad Horn
- Free bridal suite for the bridal couple (standart category)
- Discount after agreement off the daily rates for your guests
- Free use of the "Emerald Spa" until 5 p.m. the following day for hotel guests



Event Rooms and equipment prices

There will be no extra fee for the event room. The room depends on the size of your event

Room size

• "Thurgau" hall	140 m ²
• "St. Gallen" hall	140 m ²
• "Bodensee" hall	280 m ²
• "Steinach" meeting room	30 m ²
• "Tübach" hall	130 m ²
• "Goldach" meeting room	30 m ²

Equipment

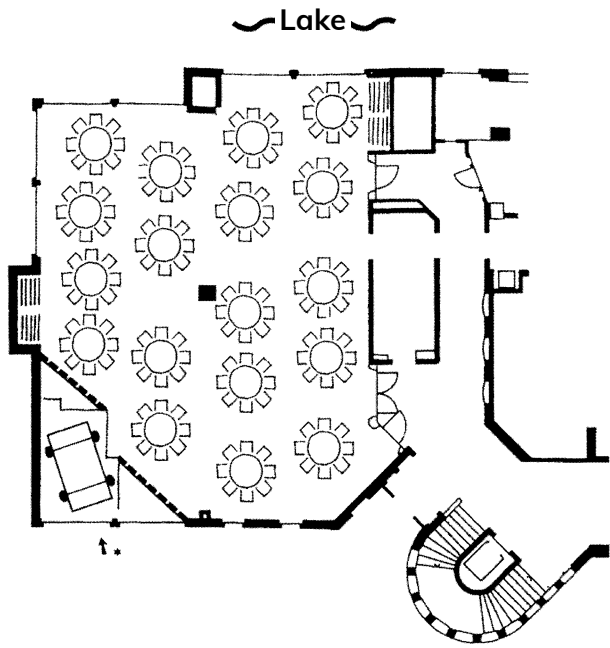
Event facilities and conference equipment hire

• Stage hall	8 m ²	CHF 50.00
• Chair cover		CHF 10.00 / per chair
• LED lights with selection of various colours		CHF 15.00 / per day
• Lectern		free of charge
• Table and lectern		free of charge
• Screen		free of charge
• Public address system (can only be used in the halls and the "Tübach" seminar room)		free of charge
• Projector		CHF 100.00 / per day
• Flip chart		CHF 20.00 / per day
• Pinboard		CHF 20.00 / per day
• Visualiser		CHF 20.00 / per day
• TV with DVD recorder		CHF 20.00 / per day

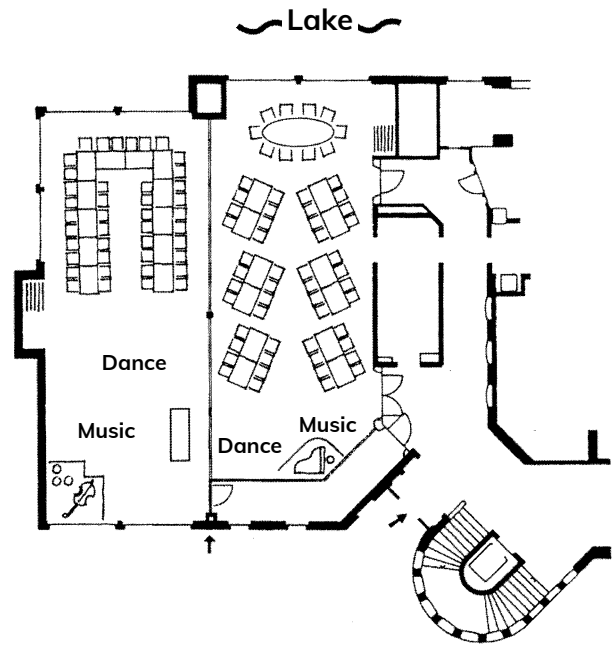
All about your event

Seating	We will be pleased to discuss the ideal seating arrangements together with you.
Floral arrangements	However, we would be happy to provide you with addresses of florists in the area or to organise a floral arrangement for you with the florist (per arrangement approx. CHF 50.00 to CHF 100.00) By default you will find a small flower vase according the season at our tables.
Candles	We decorate your table with candles free of charge (standard colours white or blue) free of charge. For safety reasons, the use of sparklers or similar items is strictly prohibited in all of the rooms. Wax candles can only be used with candle holders. Any damage to furniture and furnishings will be invoiced.
Menu cards	Standard menu cards are printed by us free of charge. If you have special design wishes, we will charge you for the work involved.
Musical entertainment	Please note that the volume must be adjusted to the hotel business, up to 50 decibels at the most.
Closing times	The official police closing time is midnight, an extension is possible up to 2 hours at the most on Fridays and Saturdays. The rooms must be vacated within 15 minutes from then. We reserve the right to charge a night surcharge per hour or part thereof ("Bodensee" hall at CHF 150, "Thurgau" or "St. Gallen" rooms at CHF 100). However, there is the possibility to cheerfully round off your party by 4 a.m. in the "Faro Bar". Quiet must be observed outdoors from 10 p.m., all outdoor areas are closed from 11 p.m. (municipal ordinance).
Photography and drones	Photographs are generally permitted except in the "Emerald Spa" area. Drones are prohibited throughout the hotel premises to protect our guests.
Drinks	We do not charge for the room with functions but we do not serve drinks that you bring with. Our varied wine list offers something to suit every taste and budget. We will be happy to advise you!
Wedding cakes	We will be happy to put you in touch with wedding cake specialists (on request) and allow us to charge a service surcharge of CHF 3.00 per person for cover and service.
Function arrangements	Please make an appointment to discuss your event about 4 to 8 weeks before the event. Telephone No. : +41 71 844 51 51 or e-mail: event@badhorn.ch
Minimum turnover	For every wedding party is a minimum consumption of CHF 120.00 per person mandatory. Wedding Parties: In case you want to reserve the entire ballroom (the entire room «Bodensee»), a minimum turnover of CHF 10.000,- is mandatory.

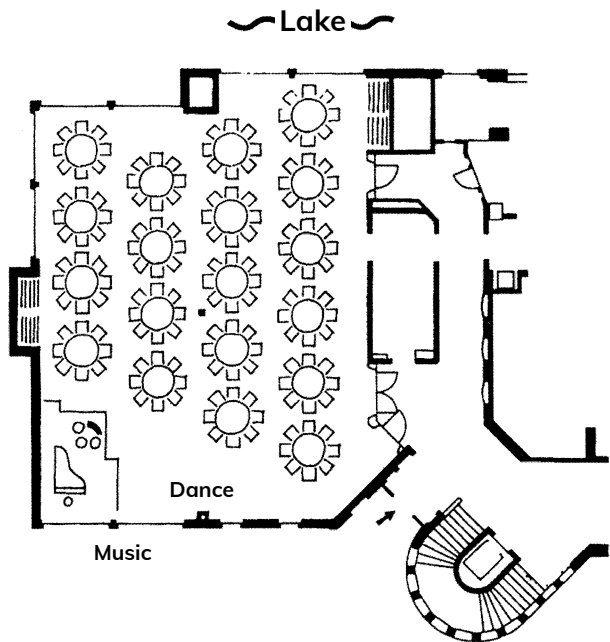
Ground floor function rooms



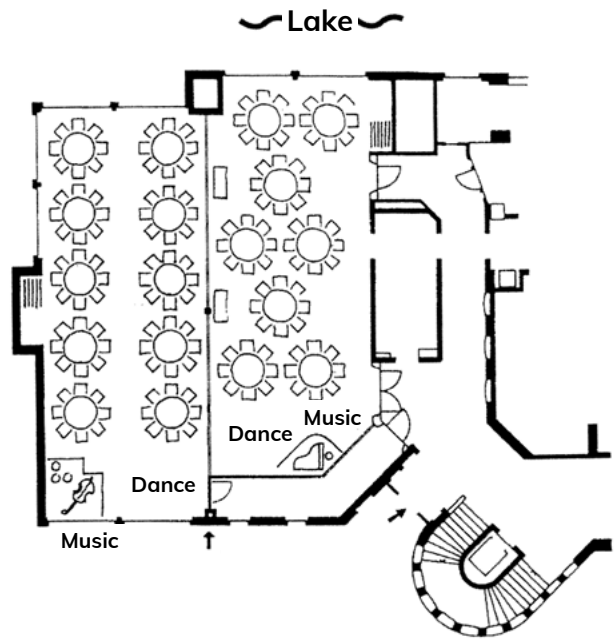
"Bodensee" hall with stage up to 180 people



"Thurgau" hall with horseshoe seating up to 70 people
 "St. Gallen" hall with chevron style seating up to 60 people



"Bodensee" hall with music and dancing (round tables) up to 150 people



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

So you don't forget anything

Event	Title	_____
	Menu title	_____
Number of people	Adults	_____
	Children	_____
Timing / Supporting programme		
Aperitif	Location	_____
	Time	_____
	Number of people	_____
	Offer	_____
Food	Location	_____
	Time	_____
	Seating	_____
	High chairs	_____
Menu	Service order	_____
	Order of events	_____
	Special requests	_____
	Children	_____
Drinks	Wines	_____
	Mineral water	_____
	Coffee	_____
	Spirits	_____
Decoration	Table linen	_____
	Flowers	_____
	Candles	_____
	Menu cards	_____
Special	Extension	_____
	Music	_____
	Entertainment	_____
Room reservation	Option date	_____
	Guest list	_____
	Method of payment	_____
Specifics	Cancellation conditions	_____

Correct 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 organiser 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 a 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 at night). If guests nevertheless smoke inside, we shall charge cleaning costs of at least CHF 150.00.
Viewing of the premises/Rehearsal dinner.	A tour of the premises is possible by appointment. Even after a site visit, the hotel reserves the right to adjust the room allocation if necessary. Rehearsal dinners are possible at lunch-time or in the evening (except Saturday evening) 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 60.00 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 60 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 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. If payment is made in a foreign currency, the amount is calculated at the applicable daily exchange rate.

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, 22. December 2022