



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 off 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 Hinny
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 hammam, 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 divided into the "Thurgau" and "St. Gallen" halls: 60 each
- Number of seats on the "Emily" motor yacht: 54

Seminar locations

- "Tübach" room (130 m² for 15-50 people)
- "Steinach" room (24-30 m² for 10 people at the most)
- "Goldach" room (24-30 m² for 10 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

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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 new "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 wine-growers 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, weddings 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 54 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.

Seminar rooms

Our offer includes a generous seminar infrastructure with five 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.

Please contact reception for information and booking dates. The exact dates are bookable from November the previous year. We will be happy to take your address to send you detailed information and the registration form as soon as possible.





Aperitif and cocktail suggestions

Cold appetizers

Canapés

| | each |
|---|----------|
| • Chopped egg and chives or vegetable julienne | CHF 3.00 |
| • Hard and soft cheese | CHF 3.50 |
| • Salami or cooked ham | CHF 3.50 |
| • Roast beef or smoked duck breast | CHF 4.00 |
| • Bündnerfleisch (air dried meat), raw ham or Mostbröckli smoked meat | CHF 4.00 |
| • Smoked salmon or tuna | CHF 4.50 |
| • Beef tartare, trout or smoked salmon tartare | CHF 4.50 |

Bruschetta

| | |
|--------------|----------|
| • Tomatoes | CHF 2.50 |
| • Mozzarella | CHF 2.50 |
| • Olives | CHF 2.50 |

Skewers

| | |
|-------------------------|----------|
| • Tomato and mozzarella | CHF 3.50 |
| • Antipasti | CHF 3.50 |

Rolls

| | |
|------------------------------|----------|
| • Courgette and cream cheese | CHF 3.00 |
|------------------------------|----------|

Pretzel roll

| | |
|--|----------|
| • Cooked ham, salami or cheese | CHF 5.50 |
| • Bündnerfleisch (air dried meat) or raw ham | CHF 6.00 |

Grissini

| | |
|-----------|----------|
| • Raw ham | CHF 1.50 |
|-----------|----------|

Sushi Maki or Ura-Maki

| | |
|-------------------------|----------|
| • Wasabi and soya sauce | CHF 4.50 |
|-------------------------|----------|

Jars

| | per jar |
|---------------------------------------|----------|
| • Vegetable sticks and 2 sauces | CHF 8.00 |
| • Marinated olives and dried tomatoes | CHF 5.00 |

| | 0.5 dl cup |
|---------------------------|------------|
| • Coconut curry soup | CHF 2.00 |
| • Apple and prosecco soup | CHF 2.00 |

| | Each |
|--|----------|
| • Perch nuggets with Tierra del Fuego sauce, pro 100 g | CHF 4.00 |
| • "Japanese style" shrimps on glass noodle salad | CHF 4.50 |
| • Scallops on oriental couscous | CHF 4.50 |
| • 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 3.00 |
| • Mini cheese cake | CHF 2.00 |
| • Vegetable risotto | CHF 4.00 |
| • "Arrabbiata" macaroni | CHF 4.00 |

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

- Green and black olives, tomatoes, grissini
- Game sausage, cheese cubes

per bowl
CHF 4.00
CHF 8.00

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 35.00

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 48.00

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 11.00 |
| • Mixed vegetable and green salad with cherry tomatoes and croutons | CHF 12.00 |
| • Lamb's lettuce with chopped egg and croutons | CHF 13.00 |
| • Lamb's lettuce with bacon cubes and croutons | CHF 14.00 |
| • Tomato-mozzarella salad with basil pesto | 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 17.00 |
| • With smoked salmon florets and herb crème fraîche | CHF 20.00 |
| • With fried pike-perch or whitefish fillet on balsamic lentils | CHF 22.00 |
| • With fried giant prawns à la Provençale | CHF 22.00 |
| • Antipasti platter with marinated vegetables and parmesan | CHF 23.00 |
| • Antipasti platter with roasted pine nuts and marinated rocket (vegan) | CHF 20.00 |
| • 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 20.00 |
| • Thurgau Mostbröckli smoked meat with apple chutney | CHF 24.00 |

Cold starters' buffet

Price per person CHF 45.00

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 12.00 |
| • Royale beef bouillon (egg garnish) | CHF 12.00 |
| • Spicy tomato soup with creamed basil | CHF 12.00 |
| • Cream of vegetable soup with croutons | CHF 12.00 |
| • Prosecco apple soup with fleurons | CHF 12.00 |
| • Spicy coconut curry foam soup with lemon grass (vegan) With king prawn | CHF 12.00 CHF 14.00 |

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 23.00 |
| • 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 filet with champagne foam
boiled potatoes and leek CHF 36.00
- Crispy fried pike-perch fillet
with basil risotto and tomato and mushroom ragout CHF 42.00
- Fried char fillet with honey and almond butter
herb rice and leaf spinach CHF 41.00
- Fried king prawns
with Mediterranean vegetable spaghetti CHF 39.00

With veal

- "Thurgau style" roast shoulder of veal CHF 36.00
- "Zurich style" fricassee CHF 42.00
- Medium-rare roasted veal flank CHF 44.00
- Prime rib of veal in one piece CHF 46.00
- Saddle of veal CHF 51.00
- Veal fillet in one piece CHF 58.00

With beef

- Medium-rare beef rump CHF 39.00
- Beef sirloin tips CHF 45.00
- Medium-rare roast beef CHF 48.00
- Beef fillet in one piece CHF 54.00

With pork

- Braised roast pork CHF 33.00
- Pork loin CHF 36.00
- Whole roasted pork fillet CHF 42.00

With lamb

- Tender lamb flank CHF 38.00
- Medium-rare lamb entrecôte under a tomato crust CHF 43.00

With poultry

- Corn-fed chicken breast from the oven CHF 35.00
- Medium-rare Challans breast of duck CHF 39.00

Vegan

- Tofu stroganoff with peperoni coulis CHF 33.00
- Nut roast with cherry tomato salsa and leaf spinach CHF 34.00

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 16.00 |
| • 18 cm diameter approx. 6–8 people | CHF 32.00 |
| • 20 cm diameter approx. 9–12 people | CHF 40.00 |
| • 26 cm diameter approx. 25–30 people | CHF 58.00 |
| • 50 × 30 cm diameter approx. 25–30 people | CHF 130.00 |

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. | CHF 22.00 |
| Per person | |

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. | CHF 28.00 |
| Per person | |

Cheese

| | |
|---|-----------|
| • Small cheese selection with pear bread and fig mustard | CHF 14.00 |
| • Large cheese platter with hard and soft cheese specialities, mustard and pear bread | CHF 18.00 |
| • 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 12.00 |
| • A pair of "Wienerli" sausages with roll | CHF 10.00 |
| • Hungarian goulash soup with dark bread | CHF 12.00 |

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 62.00

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

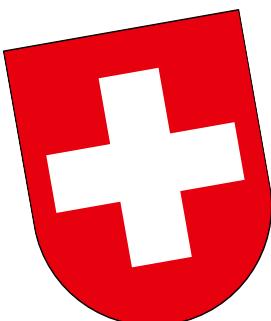


Pork fillet with herb crust with Barolo jus

Tagliatelle and leaf spinach

Served in 2 courses

Price per person CHF 65.00



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



Thurgau Rahm-Tilsiter and Areneberger cheese

with pear bread



Caramelised apple slice

with hazelnut muffin

and apple parfait



Price per person CHF 89.00

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 48.00

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 59.00

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 72.00

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 75.00

Menu 5

Duck galantine on pineapple and lentil salad with honey balsamic vinegar



Tomato essence with crêpe roulade



Lemon sorbet with hazelnut brittle



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 87.00

Menu 6

Smoked salmon and avocado mousse terrine with salad



Curry foam soup with grilled scallops



Passion fruit sorbet with cassis



Saddle of veal under a rosemary crust with port wine jus

Tagliatelle and stuffed artichoke bases



Whisky tiramisu with Baileys ice cream and exotic fruits

Price per person CHF 94.00

Menu 7

Duck selection with a small salad garnish and fig and orange chutney



Prosecco apple soup with fleurons



Berry granita



Fillet of beef and veal with truffle sauce and fried wild mushrooms

Potato gratin and seasonal vegetable bouquet



Rich dessert buffet with fine sweet treats

Price per person CHF 98.00

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
- 10 % discount off the daily rates for your guests
- Free use of the “Emerald Spa” until 6 p.m. the following day for hotel guests



Room hire and equipment prices

Select the right location for your event, seminar, meetings etc. The prices are per day.
No room hire fee is charged for functions.

Room hire

| | | |
|---------------------------|--------------------|--------------|
| • "Thurgau" hall | 140 m ² | CHF 600.00 |
| • "St. Gallen" hall | 140 m ² | CHF 600.00 |
| • "Bodensee" hall | 280 m ² | CHF 1,200.00 |
| • "Steinach" seminar room | 30 m ² | CHF 200.00 |
| • "Tübach" hall | 130 m ² | CHF 600.00 |
| • "Goldach" hall | 30 m ² | CHF 250.00 |

Equipment

Event facilities and conference equipment hire

| | | |
|---|-------------------|-----------------------|
| • Dance floor | 16 m ² | CHF 50.00 |
| • 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 | | free of charge |
| (can only be used in the halls and the "Tübach" seminar room) | | |
| • 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 |
| • Simultaneous interpreting system | | Price on request |

All about your event

Seating

We will be pleased to discuss the ideal seating arrangements together with you.

Floral arrangements

A small dry flower arrangement or potted plant is placed on the tables as standard decoration. 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)

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).

Fireworks

The legal provisions of the Swiss Explosives Act apply.

Please do not hesitate to contact us for more information and if you have any questions.

We kindly ask you to contact the management directly.

Fireworks may only be left off until 10 p.m., after which quiet must be observed for the night.

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.

Terms and Conditions for events and functions

Validity

This functions documentation is intended for events with 10 people or more. The "Al Porto" restaurant's regular menu applies to groups of less than 10 people.

The prices in this documentation are as of April 2020 and are quoted in Swiss francs, including 7.7 % VAT and service. We expressly reserve the right to make changes.

Room selection

The size of your group affects the choice of the room:

- "Bodensee" hall: 75 people or more
- "Thurgau" hall: 40 to 70 people
- "St. Gallen" hall: 30 to 60 people

Weddings: A minimum turnover (in the "Bodensee" hall) of CHF 10,000 is required to book the "Bodensee" hall. Any difference will be charged as room hire.

Function agreement

The written confirmation with price information is binding for special events. The banquet contract is legally valid when the confirmation of reservation is signed.

Menu consultation

The definitive order and the discussion of the exact details should take place on a personal basis and at least 4 to 8 weeks before the event. We kindly request that you arrange an appointment for the menu consultation beforehand. Telephone: +41 (0)71 844 51 51 or event@badhorn.ch.

Cancellation conditions

A cancellation to the order of 10% of the group is possible free of charge up to 48 hours before the event; subsequent to this, 100% of the menu costs will then be invoiced. If the event is not held without being cancelled, 100% of the costs will be invoiced. If the entire event is cancelled, the following proportions of the menu price costs will be invoiced:

- Up to 90 days prior to the event: no cost
- 89 to 60 days before the event: 30% of the consumption costs
- 59 to 30 days before the event: 50% of the consumption costs
- 29 to 7 days before the event: 80% of the consumption costs
- Later: 100% of the consumption costs

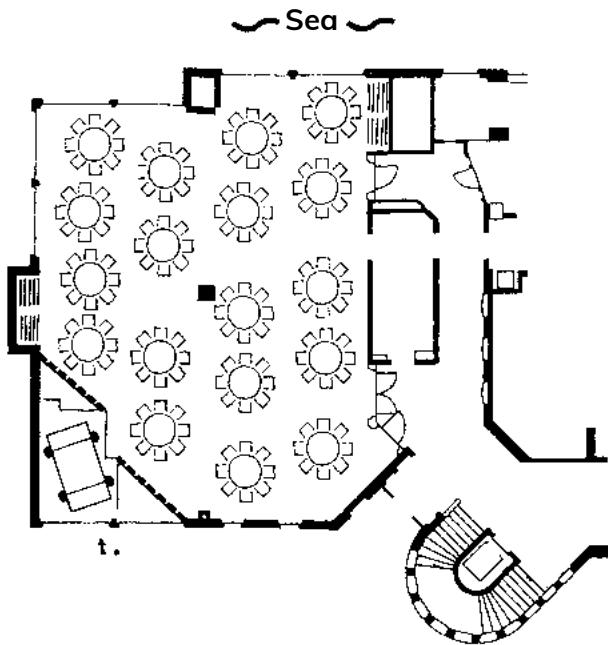
If the menu consultation has not taken place by this time, we will assume a lump sum of CHF 100.00 per person.

Terms of payment

Depending on the event, we will invoice you for the consumption costs after the menu consultation. If the amount is not paid within 30 days net, Hotel Bad Horn is entitled to cancel the event. We regret that the sum of the invoice will remain payable as a cancellation fee.

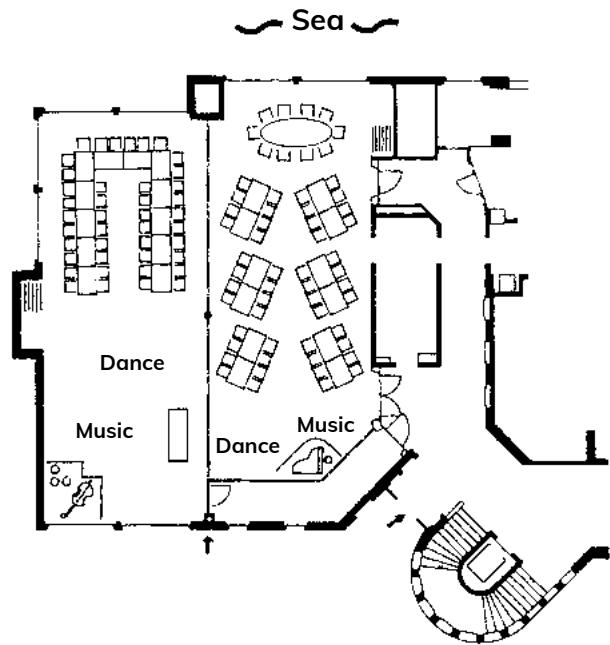
After the event you will receive a detailed invoice for all our services. The payment period is 30 days net.

Ground floor function rooms



"Bodensee" hall with stage

up to 180 people

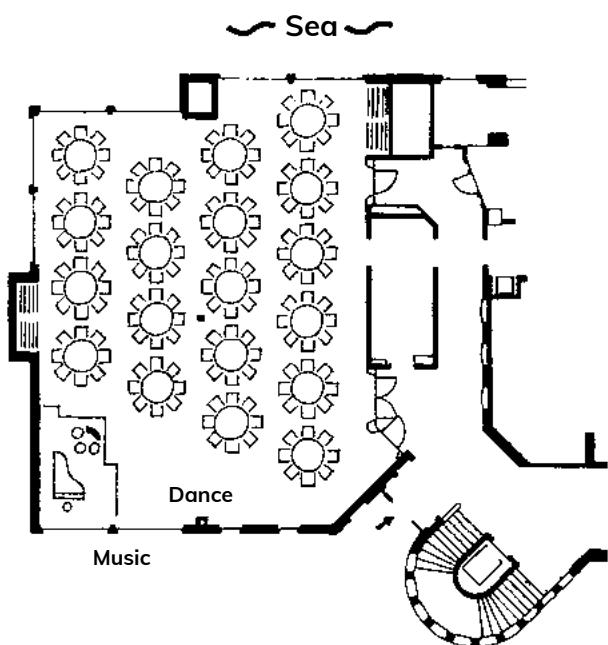


"Thurgau" hall with horseshoe seating

up to 70 people

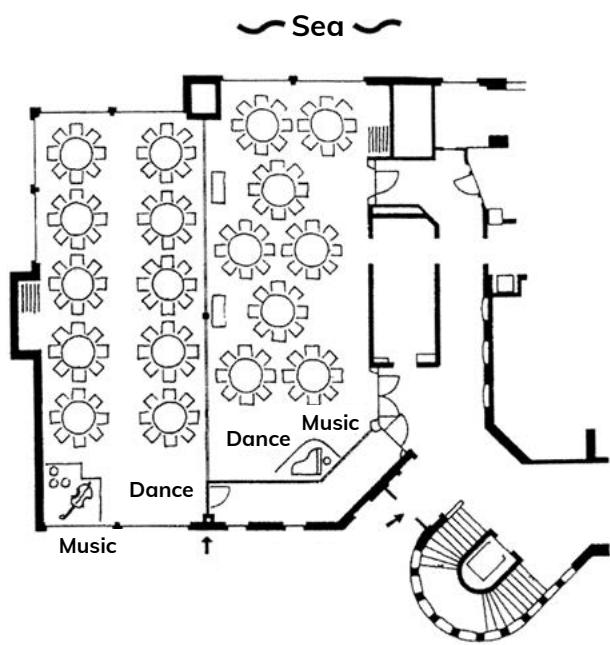
"St. Gallen" hall with chevron style seating

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

"St. Gallen" hall

up to 64 people (round tables)

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 _____
