



V
HOTEL VICTORIA

Seminars & Conferences

Le Grand Salon

One Room – many options

	area m ²	length m	width m	height m	U-shape	seminar	theater	Board room	Standing tables	Round Tables
Foyer	108	15,6	6,5	3,60	-	-	-	-	120	60
Salon 1	53	10,6	5	3,60	20	30	50	24	40	30
Salon 2	53	10,6	5	3,60	20	30	50	24	40	30
Salon 3	53	10,6	5	3,60	20	30	50	24	40	30
Salon 1&2 or Salon 2&3	106	10,6	10	3,60	30	50	90		90	70
Salon 1 to 3 Le Grand Salon	160	10,6	15	3,60	42	90	160		150	120
Le Grand Salon & Foyer	268	17.1	15,6	3,60	-	-	-		270	180





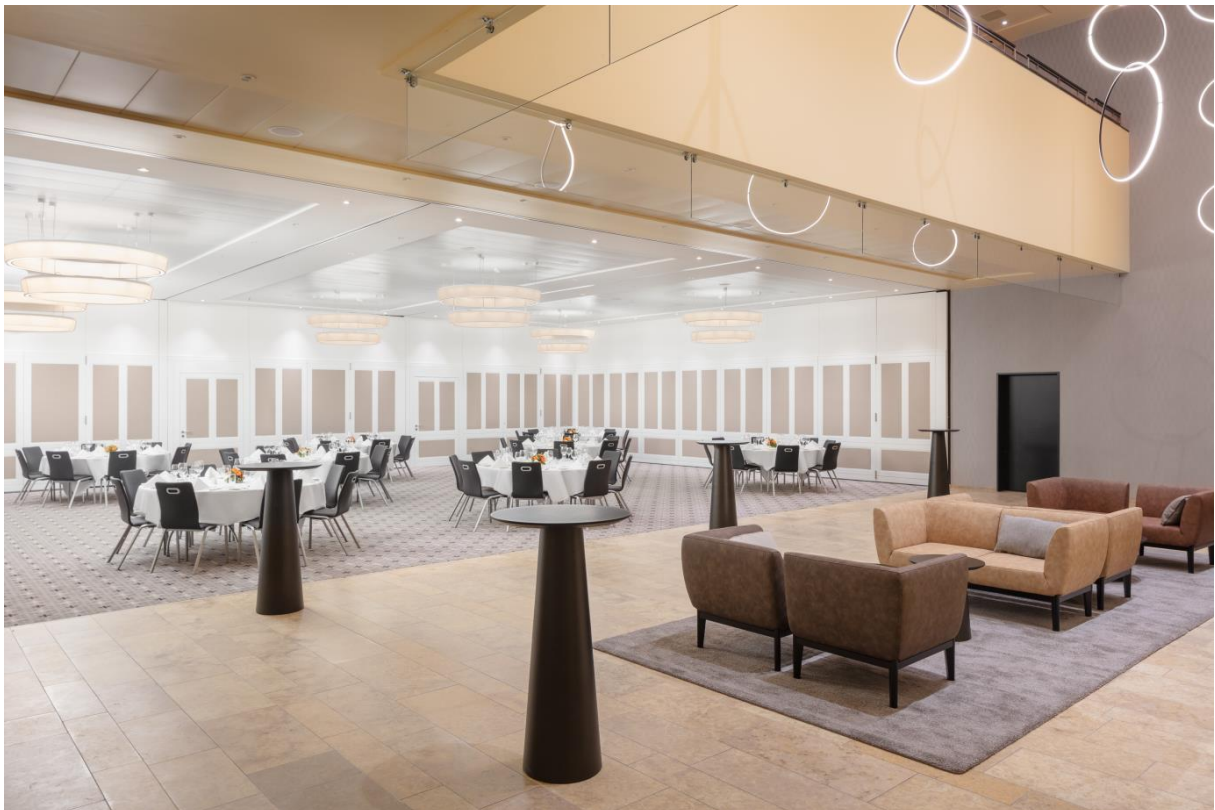
Salon 1 / Setup / Boardroom



Salon 2+3 / Setup / U-Shape



Le Grand Salon / Setup / Theater

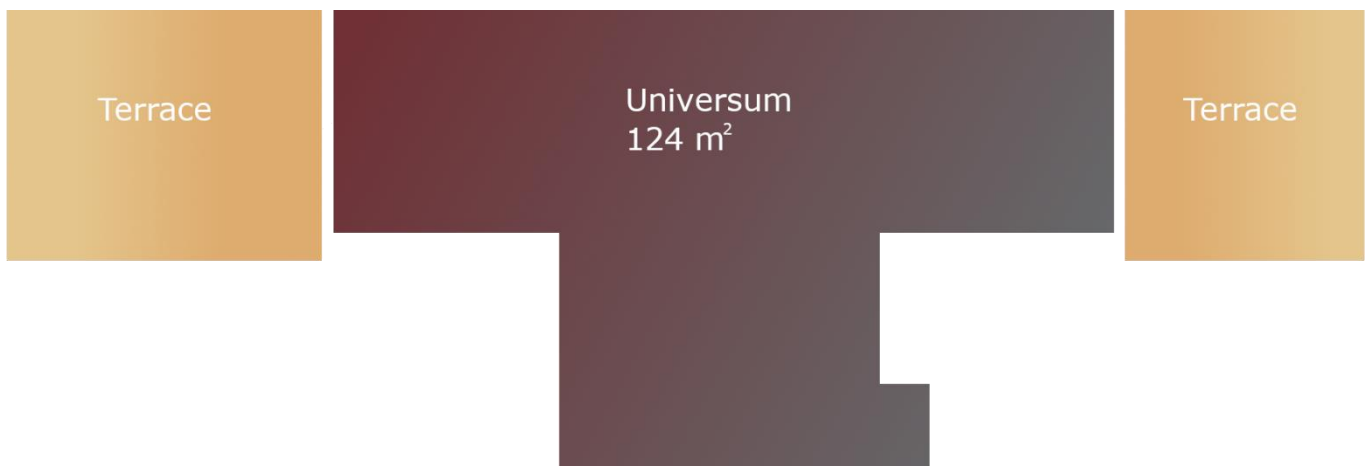


Le Grand Salon + Foyer / Setup / Bankett (round tables)

Universum

Above the roofs of Basel

	area m ²	length m	width m	hight m	U-shape	seminar	theater	Board room	Standig tables	Round tables
Universum	124	18	12,3	2,90	22	36	70	24	100	70





Setup / Seminar



Setup / Theater

Room rental

room		1/2 day	1/1 day	24 hours
Salon 1 , 2 or 3		CHF 400.00	CHF 600.00	CHF 800.00
Salon 1 & 2 or 2 & 3		CHF 700.00	CHF 900.00	CHF 1'400.00
Le Grand Salon		CHF 900.00	CHF 1'200.00	CHF 1'900.00
Le Grand Salon & Foyer		CHF 1'200.00	CHF 1'600.00	CHF 2'400.00
Universum		CHF 900.00	CHF 1'200.00	CHF 1'800.00
Breakout room	up to 8 People	CHF 200.00	CHF 300.00	
	from 9 People	regular room rental		

Daily Delegate Rate from 15 People or more

Our flat rates generally include:

- Welcome coffee
- Morning refreshment break with a selection of coffee, tea, orange juice, croissants and fruit
- 300 ml mineral water and coffee with lunch
- Afternoon refreshment break with a selection of coffee, tea, orange juice, cakes and fruit
- Mineral water in meeting room
- Notepads and pencils
- Technical installations such as a beamer with screen and one flip chart
- Air-conditioned meeting room
- incl. VAT

Basic conference fee of CHF 85 per person

- Sandwich lunch with 4 different sandwiches, cold/hot soup and 1 small pastry

Classic conference fee of CHF 105 per person

- 3-course lunch or lunch buffet for 20 or more people

Exclusive meeting fee of CHF 125 per person

- Meeting room with natural daylight in the Universum – 6th floor, with roof terrace
- 3-course lunch or lunch buffet for 20 or more people

Beamer	included
Additional flip chart incl. pens	à CHF 35.00
Pinboard	à CHF 20.00
White Board	à CHF 20.00
Presenter's case	à CHF 20.00
Microphone	à CHF 50.00

High-speed Internet access in all meeting rooms
Public wireless LAN throughout the building

Buffet proposals for our Daily Delegate Rates

Buffet I

Soup of the day, 3 Salads of the season
Saltimbocca of veal
Spinach - Ricotta Tortellone with tomato sauce
Salmon fillets on leeks
Rice, fried potatoes, seasonal vegetables
Chocolate candy cake, fruit salad, mini creme brulée

Buffet II

Soup of the day, 3 Salads of the season
Beef stroganoff
Risotto with mushrooms, pike perch with white wine sauce
Rice, noodles, seasonal vegetables
Fruit salad, mini cream cake,
Panna cotta with berry sauce

Buffet III

Soup of the day, 3 Salads of the season
Vegetable pan with curry sauce
Chicken cordon bleu
Gilthead sea bream with lemon sauce
Potato croquettes, rice, seasonal vegetables
Fruit salad, mini creme brulée,
Chocolate candy cake, mini patisserie

Standing Buffet (Fingerfood)

Cole slaw and tabbouleh
Melon with rare ham, crostini with coppa
Spanish omelette, fagottini pomodoro
Jalapeños with Cheddar Cheese
Pike perch deep fried with tartare sauce
Chicken skewer with curry, antipasti skewer
Meatballs sweet & sour
Fruit salad, Panna cotta with berry sauce
Brownies, mini- muffins

*For organizational reasons please
select only one buffet per day.*

Menu proposals for our Daily Delegate Rates

Menu 1

Mixed salad **or** soup of the day

Spinach tortellone with basil pesto
Tomato sauce

Panna cotta with seasonal fruits

Menu 2

Mixed salad **or** soup of the day

Chicken breast with jus
Tagliolini and seasonal vegetables

Creme Caramel

Menu 3

Mixed salad **or** soup of the day

Veal shoulder roast with mushrooms
Risotto
Seasonal vegetables

Duo of chocolate mousse

Menu 4

Mixed salad **or** soup of the day

Beef paillard with shallot butter
Potato croquettes and seasonal vegetables

Fruit salad with lemon sorbet

*Please choose one menu with one starter per day.
Gladly, we will prepare also a vegetarian option for your lunch.*

Coffee Breaks

(from 5 People / valid 30 Minutes)

Classical morning coffee break CHF 12.00 per Person

*Coffee, tea, fruit juice, mineral water,
Croissant and fruit basket*

Classical afternoon coffee break CHF 12.00 per Person

*Coffee, tea, fruit juice, mineral water,
Pastry and fruit basket*

Vital morning coffee break CHF 16.00 per Person

*Coffee, tea, fruit juice, mineral water,
Bircher muesli and fruit salad*

Vital afternoon coffee break CHF 16.00 per Person

*Coffee, tea, fruit juice, mineral water,
cake and minisandwiches*

Working Lunch

(from 5 People)

You don't want to take a long break at lunchtime and want to
continue working while you eat?

Then we have just what you are looking for:

Working Lunch Traditionell à CHF 21.50 per Person

fruit basket

*Different rolls with various documents
(lye, baguette, wholemeal, ciabatta)*

Filled with:

Cheese

Salami

Ham

Egg and cucumber slices

Cottage cheese

Chicken breast with avocado

Tomatoes, mozzarella & basil

Parma ham & rocket

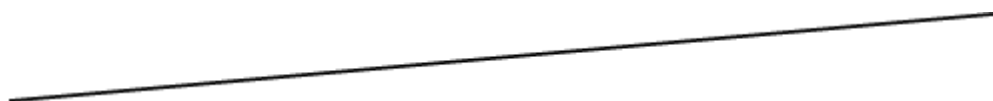
Salmon & Cream Cheese

Grilled vegetables with aubergine cream

Apero cocktail for 15 people or more

Bread sticks, Bündnerfleisch (air dried meat), raw ham, planed cheese, pretzel rolls (salami, ham, cheese), bruschetta with tomatoes and herbs, spring rolls, deep fried prawns with tartare sauce, Albondigas, antipasti skewers, Appenzell cheesecake, Basel smoked sausage in puff pastry, crostini, Cornets, quinoa salad with herbs, Panna cotta with fruit coulis

	CHF
6 items per person	27.00
8 items per person	36.00
10 items per person	45.00



Our wine recommendation for your aperitif

	CHF per Bottle
Prosecco di Conegliano Extra Dry <i>Carpenè Malvolti, Conegliano, Italia</i>	63.00
Mauler Cordon Or Brut <i>Mauler & Cie SA, Môtiers, Switzerland</i>	59.00
Arneis DOCG "Margherita" <i>Araldica Vini Piemontesi S.C.A., Castel Boglione, Italia</i>	41.00
Tempranillo DO "T-Sanzo" <i>Rodriguez Sanzo S.L., Valladolid, Spain</i>	43.00

À LA CARTE APPETIZERS

Cold

CHF

Raw ham (50g)	5.50	per portion
Bündnerfleisch (air dried meat) (40g)	5.50	per portion
Planed cheese (50g)	5.50	per portion
Bread sticks (40g)	3.00	per portion
Marinated Olives	4.00	per portion
Bruschetta with tomatoes and herbs	3.50	per piece
Antipasti skewers	5.00	per piece
Cornets with cream cheese or avocado tomatoes	5.00	2 pieces
Cornets with salmon tartar or beef tartar	6.00	2 pieces

Different rolls with various documents (lye, baguette, wholemeal, ciabatta)

Salami, ham, cheese	5.00	per piece
Egg and cucumber slices / Cottage cheese	5.00	per piece
Bündnerfleisch (air dried meat), raw ham, roast beef, salmon	6.00	per piece
Chicken breast with avocado	6.00	per piece
Tomatoes, mozzarella & basil	6.00	per piece
Parma ham & rocket	6.00	per piece
Salmon & Cream Cheese	6.00	per piece
Grilled vegetables with aubergine cream	6.00	per piece

Served in a glass

Chickpea Cocktail	6.00	per glass
Cream soup of the season	4.00	per glass
Quinoa herb salad	4.00	per glass
Cole slaw	4.00	per glass

Hot

CHF

Basel smoked sausage in puff pastry	8.00	6 pieces
Tarte flambée	17.00	8 pieces
Tarte flambée vegetarian	16.00	8 pieces
Ham croissant	3.50	per piece
Mini Appenzell cheesecake (50 g)	4.00	per piece
Albondigas with tomatoes and chili	3.50	per piece
Deep fried prawns with tartare sauce	3.50	per piece
Spring rolls	2.50	per piece
Veganballs	2.50	per piece

Sweet

CHF

Mixed mini pâtisserie	3.50	per piece
Mini creme brûlée	4.50	per piece

Served in a glass

Panna cotta with fruit coulis	5.00	per glass
Fruit salad	5.00	per glass
Toblerone chocolate mousse – white or dark	5.00	per glass