



HOTEL VICTORIA

Seminars & Conferences

Le Grand Salon

One Room – many options

	Area m ²	Length m	Width m	Height m	U- Shape	Class- room	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	150	-	150	120
Le Grand Salon & Foyer	268	17,1	15,6	3,60	-	-	-	-	270	180





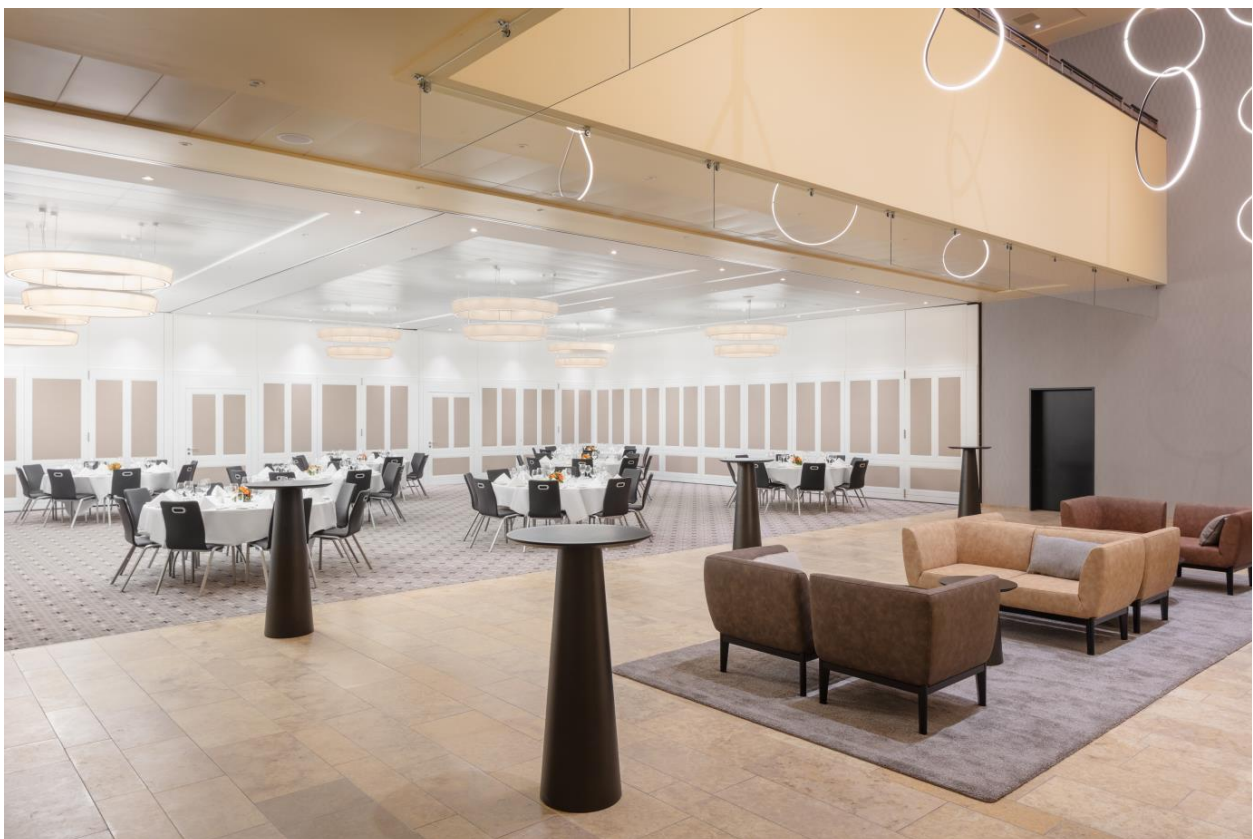
Salon 1 / Setup: Boardroom



Salon 2+3 / Setup: U-Shape



Le Grand Salon / Setup: Theater

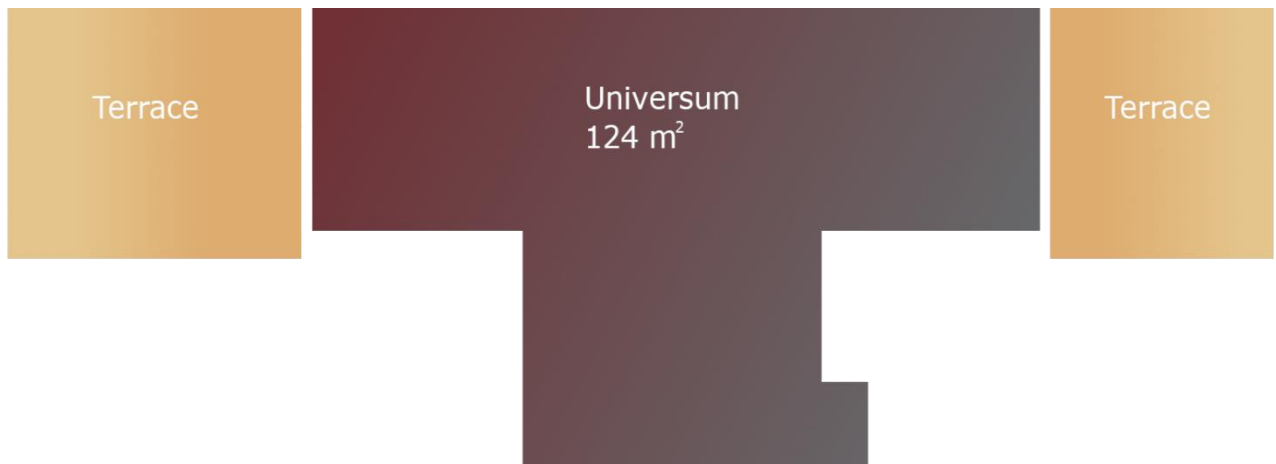


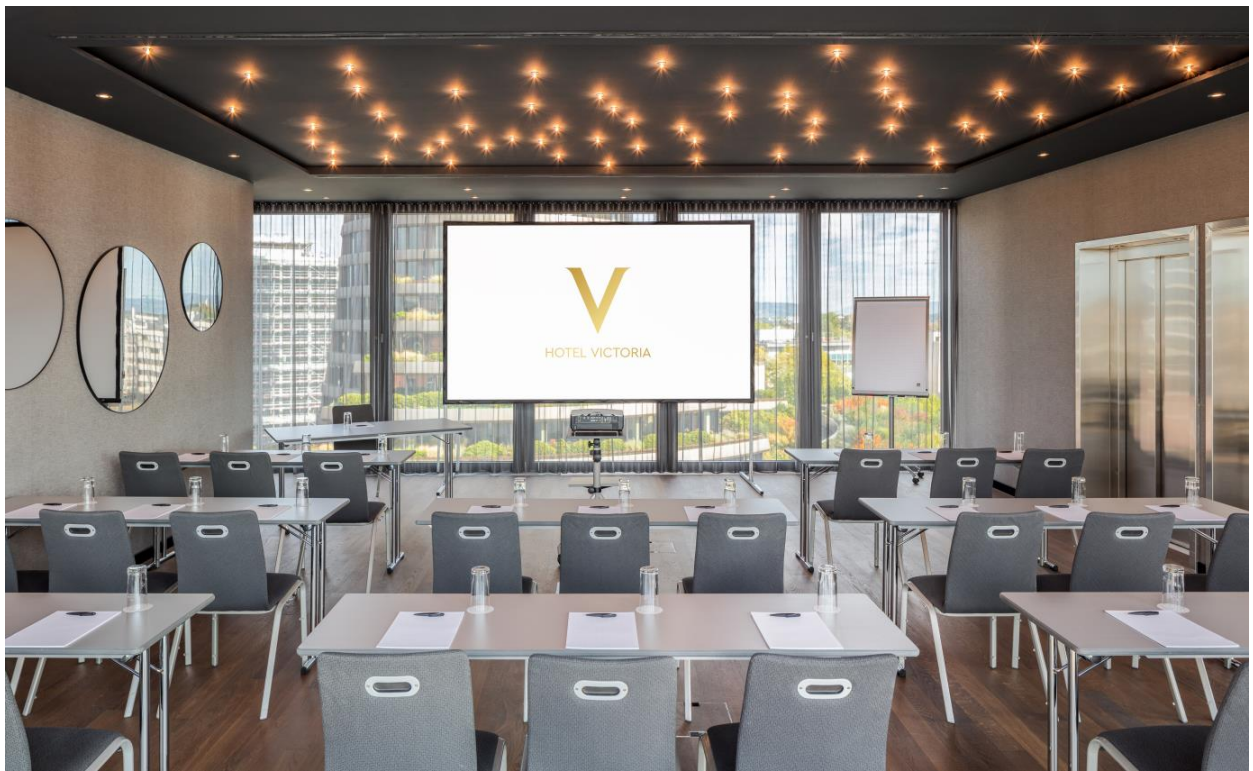
Le Grand Salon + Foyer / Setup: Bankett (round tables)

Universum

Above the roofs of Basel

	Area m ²	Length m	Width m	Hight m	U-Shape	Classroom	Theater	Board room	Standing tables	Round tables
Universum	124	18	12,3	2,90	22	36	70	24	100	70





Universum / Setup: Seminar



Universum / 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 (only bookable with Salon or Universum)	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 WIFI 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 ^(NOR) 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 ^(ARG) "stroganoff"
Risotto with mushrooms, pike perch ^(EST) 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 ^(GR) with lemon sauce
Potato croquettes, rice, seasonal vegetables
Fruit salad, mini creme brulée,
Chocolate candy cake, mini patisserie

Standing Buffet (Fingerfood)

Macaroni Salad and Couscous salad
Melon with rare ham, crostini with coppa
penne rigate, vegetable balls
Pike perch ^(EST) deep fried with tartare sauce
Chicken skewer with curry, antipasti skewer
Meatballs sweet & sour
Fruit salad, Panna cotta with berry sauce
Brownies, mini- muffins

Due to organisational reasons, we ask you to select 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

Pink beef shank with Jus
Potato dauphine and seasonal vegetables

Fruit salad with lemon sorbet

*Due to organisational reasons, we ask you to select
only one menu with a starter per day for your guests.
We will prepare a vegetarian option for your lunch on request.*

Upon request, our staff will be pleased to inform you about any ingredients in our dishes that could trigger allergies or intolerances.
Our bread rolls come from Switzerland and Germany. We use meat from Swiss production. Exceptions are specially declared.

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 mini Sandwiches*

Working Lunch

(from 10 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 Traditional à CHF 21.50 per Person

Fruit basket

*Various bread rolls with assorted toppings:
(pretzel rolls, baguette, wholegrain, ciabatta)*

Filled with:

Cheese

Salami

Ham & Cheese

Turkey with avocado

Tomatoes, mozzarella & basil

Salmon & Cream Cheese

Tuna & salad & cucumber

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, antipasti skewers, spring rolls, deep fried prawns with tartare sauce, Albondigas, Appenzell cheesecake, Basel smoked sausage in puff pastry, crostini, Cornets, Couscous salad, Panna cotta with fruit coulis

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

The units are a quantity-based calculation unit indicating how many pieces per person are provided from the total offering.



Our wine recommendation for your aperitif

	CHF per Bottle
Prosecco La Jara DOC <i>Az. Agr. La Jara, Mareno die Piave, Italien</i>	63.00
Mauler Cordon Or Brut <i>Mauler & Cie SA, Môtiers, Schweiz</i>	63.00
Arneis DOCG "Margherita" <i>Araldica Vini Piemontesi S.C.A., Castel Bolognese, Italien</i>	41.00
Tempranillo DO "T-Sanzo" <i>Rodriguez Sanzo S.L., Valladolid, Spanien</i>	43.00

À LA CARTE APPETIZERS

Cold

Raw ham (25g) <small>GL</small>	3.50	per portion
Bündnerfleisch (air dried meat) (20g) <small>GL</small>	4.00	per portion
Planed cheese (25g) <small>GV</small>	3.50	per portion
Bread sticks (3 pcs) <small>V</small>	3.00	per portion
Marinated Olives <small>GLV</small>	4.00	per portion
Bruschetta with tomatoes and herbs <small>LV</small>	3.50	per piece
Antipasti skewer <small>GV</small>	5.00	per piece
Cornets with cream cheese or avocado tomatoes <small>V</small>	5.00	2 pieces
Tramezzini with salmon tartar or beef tartar <small>L</small>	6.00	2 pieces

Various bread rolls with assorted toppings: (pretzel rolls, baguette, wholegrain, ciabatta)

Salami or ham or cheese	5.00	per piece
Bündnerfleisch (air dried meat) or raw ham or salmon	6.00	per piece
Turkey with avocado	6.00	per piece
Tomatoes, mozzarella & basil <small>V</small>	6.00	per piece
Salmon & Cream Cheese	6.00	per piece
Tuna, Salad & cucumber	6.00	per piece
Grilled vegetables with aubergine cream <small>V</small>	6.00	per piece

Minimum order quantity per topping: 4 pieces

Served in a glass

Cervela cheese salad <small>G</small>	6.00	per glass
Cream soup of the season	4.00	per glass
Couscous salad <small>LV</small>	4.00	per glass
Macaroni salad <small>L</small>	4.00	per glass

Hot

Basel smoked sausage in puff pastry <small>L</small>	8.00	6 pieces
Tarte flambée	19.00	8 pieces
Tarte flambée vegetarian	18.00	8 pieces
Mini Appenzell cheesecake (50 g) <small>V</small>	4.00	per piece
Albondigas with tomatoes and chili <small>GL</small>	3.50	per piece
Deep fried prawns with tartare sauce	3.50	per piece
Spring rolls <small>LV</small>	2.50	per piece
Vegetable balls <small>V</small>	2.50	per piece

Sweet

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

Dessert served in a glass

Panna cotta with fruit coulis <small>L</small>	5.00	per glass
Fruit salad <small>GL</small>	5.00	per glass
Toblerone chocolate mousse – white or dark <small>L</small>	5.00	per glass

L Lactose free G Gluten free V Vegetarien

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