

Restaurant
Schloss
Oberhofen



*Events like in a fairy tale
in the Restaurant Schloss Oberhofen*



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History of Oberhofen Castle

The mighty keep of the former fortified castle of Oberhofen was built around 1200 and passed to the House of Habsburg in the 14th century. After the defeat of the Habsburgs at the Battle of Sempach in 1386 Bern seized the lordship of Oberhofen and sold it to Ludwig von Seftigen and his sister Antonia von Scharnachthal. In 1421, the castle and lordship finally came to the Scharnachthal family, one of the leading and richest families in the city of Bern. Until the death of the last representative 1590 it remained in family ownership. Oberhofen then passed to a branch of one of the most important Bernese families, the von Erlach family.

From 1652 to 1798, it was the seat of the bailiff and developed into a castle. It came into private ownership in 1801. In 1844, Albert Count de Pourtalès from the then still Prussian Neuchâtel and converted it into a summer residence. The buildings and turrets in the historicist style still characterise the appearance today. There was a change of ownership in 1926, the new owner of the castle was the American lawyer William Maul Measey. He transferred the property and the park to a foundation in 1940 and into a foundation and ensured that Oberhofen Castle became a branch of the Bernese Historical Museum, which set up a residential museum and opened it to the public in 1954.

In 2009, Oberhofen Castle was granted independence and has since operated as an independent foundation under private law. With the new building, which forms the lakeside end of the dependencies, has built a bridge into the 21st century. The cube with terrace on the lake has been home to the Restaurant Schloss Oberhofen has been in operation since 2013.

History of Salzano

Since May 2022, the Schloss Oberhofen restaurant has been leased by Sonja and Patrizio Salzano have leased it. After holding various professional positions, the couple acquired the Landhotel Golf in Interlaken-Unterseen in 1994. Today the 3-star superior hotel under the name SALZANO Hotel - Spa - Restaurant is run by the family with their sons Sandro and Fabian.

As host, Tristan Boltshauser takes over the operational management of the Restaurant Schloss Oberhofen. With his uncomplicated and cordial and cordial manner, he knows how to accompany the guests and passionately bridge the gap between the creative kitchen brigade and the guests.

Far away from everyday life, very close to you!

We look forward to spoiling you

The Salzano Family and Tristan Boltshauser



Rooms at the Restaurant Schloss Oberhofen

Panorama window room

- View of the lake and castle
- Banquet maximum 35 people
- Standing Aperero maximum 60 people
- Various table shapes
(Long tables, block tables, L-shaped, U-shaped)



Stübli room

- View of the lake and bay window
- Banquet maximum 30 people
- Standing Aperero maximum 40 people
- Various table shapes:
Long tables, block tables



Restaurant Terrace

(weather permitting)

- View of the lake and castle
- Banquet maximum 70 people
- Standing Aperero maximum 150 people
- Various table shapes:
Long tables, block tables, L-shape, U-shape





Rooms at Castle Oberhofen

The rooms must be booked directly with Schloss Oberhofen.

Secretariat Schloss Oberhofen: Tel. +41 33 243 12 35 | info@schlossoberhofen.ch

Garden room

- Beautiful atmosphere in the romantic garden hall
- Banquet maximum 60 persons
- Standing Apero maximum 100 people
- Various table shapes: Long tables, block tables, U-shape



Dining room

- Banquet maximum 22 persons
- Standing Apero maximum 80 persons
- Various table shapes: Long tables, block tables, U-shape



Castle terrace

(Only in good weather)

- Fantastic view over Lake
- Lake Thun and the mountain range
- Standing Apero maximum 120 people



Salle Harrach

- Beautiful view of the castle
- Seminar and meeting room
- Standing Apero maximum 40 persons





General conditions

Event meeting

Book your appointment for the meeting for your event well in advance. About 2 to 10 weeks before your is the ideal time to discuss the menu and further details with us. Please understand that we can only discuss the occasion only after prior appointment.

Flowers and decoration

Without them, festivities such as weddings, anniversaries and birthdays would only be half as beautiful. We are happy to organize your festive decorations according to your wishes, your style and your budget.

Inspiration and suggestions can be found in our separate decoration folder.

Of course you can also bring them yourself or organize them florist of your choice.

Catering in the castle

With pleasure we take over your Catering at Schloss Oberhofen in the Dining Hall, Garden Hall, Salle Harach and the boatyard.

Catering basic flat rate:

Up to 20 persons CHF 180

Up to 50 persons CHF 230

Up to 99 persons CHF 280

From 100 persons CHF 330

The basic catering flat rate

includes: 1 hour aperitif, Set-up and dismantling, service staff, crockery and logistics. For each additional hour we charge CHF 100

Drones

On the entire grounds of Schloss Oberhofen, the flying of drones is strictly prohibited.

Fireworks

Fireworks and sky lanterns are not permitted on the entire permitted anywhere on the site. The handling of any kind of flammable substances in the premises is strictly prohibited.

Wardrobe

The checkroom is located in the foyer of the restaurant.

Beverages

We will be happy to send you our drinks and wine list.

Dogs

In the Restaurant Schloss Oberhofen, and on the terrace dogs are allowed. In Schloss Oberhofen and in the castle park dogs are not allowed, with the except for assistance dogs.

Children

There is a large playground for children a large playground. We offer highchairs for our young guests as well as a menu for children.



Deliveries

Deliveries can be made at the earliest 3 days before the event, at the latest by the evening before the of the event. Please label and pack the respective elements.

Menu

These menu suggestions are valid for 10 persons or more. We will gladly prepare a menu for you individually according to your wishes and budget ideas and budget.

Menu cards

Standard: Free of charge

Individual wishes:

at cost

Music

We would be delighted if you and your guests celebrate with us. Out of consideration of the neighbours, we ask our guests to close the windows and outside doors of the event room from 22:00. Playing music outdoors is only permitted after prior arrangement.

Supplement

Our calculated prices are based on a plate service. If you wish service for the main course (platter service) we will charge these additional costs after prior consultation with you.

Order

Please note that all decorative items brought by you (balloons and signposts) must be immediately after the event.

ATTENTION: Instructions from the castle: Balloons etc. may not be hung anywhere on castle walls, railings and walls be attached.

Prices

Prices are subject to change.

All prices are quoted in Swiss francs, including 8.1 % value added tax.

Room rental: We are happy to make the restaurant exclusively at your disposal. The minimum consumption is CHF 6500 if this is not reached we will charge the difference. At midday by appointment.

Damages

The organizer is liable in any case for all damage caused to rooms, facilities, furniture, and grounds.

Number of participants

The definitive number of participants must be at least 7 days before the event. This is the basis for purchasing and production.

Cancellations at short notice, up to 24 hours before the event, by a maximum of 3 people are within the tolerance limit.

Technology

The following equipment can be rented from us.

- Projector and screen CHF 70
- Musicbox and microphone CHF 70
- Flipchart with paper CHF 15

Restrooms

The toilets are located at the main entrance of Schloss Oberhofen on the left-hand side. To use the toilets you need the following

code: 1234

**Extension of closing time from 23 h**

Our official opening time is until 23:00 hrs. The night surcharge is from 23:00 CHF 200 per hour. An extension is possible until max. 03:00 am.

We will obtain the permit for you and costs a flat rate of CHF 50.

Insurance

Goods brought in are insured against all possible risks by the organizer. The restaurant Schloss Oberhofen, as the lessor, declines any liability.

Tapping fee

The tapping fee is CHF 25 per 75cl bottle and CHF 45 per 150cl magnum bottle. We ask for your understanding that it is not possible to bring your own spirits or soft drinks.



Aperitif

- Potato chips and nuts 1.50 p.p.
- Homemade puff pastry 0.80 pcs.
- Black and green olives 2.00 p.p.
- Grissini with raw ham 2.00 pcs.
- Crispy vegetable sticks with dips 1.50 p.p.
- Tomato and mozzarella skewers 3.00 p. p.
- Fruit skewers 3.00 p. p.
- Melon with raw ham skewers 3.00 pcs.
- Cheese skewer with grape 3.00 pcs.
- Bruschetta (tomato, eggplant or olives) 1.50 pcs.
- Mini sandwiches 2.50 pcs.
(ham, salami, raw ham, cheese, tuna, egg)
- Canapés 2.00 pcs.
(ham, salami, raw ham, cheese, tuna, egg)
- Canapés (beef tartare, smoked salmon) 2.50 pcs.
- Seasonal mini cold dish 2.00 pcs.
- Regional meat platter (4 - 6 Persons) 28.00 platter
- Regional cheese platter (4 - 6 Persons) 25.00 platter
- Regional smoked fish platter (4 - 6 Persons) 28.00 platter
- Saison fruit platter 20.00 platter

Warme Apero Vorschläge

- Mini ham croissants 2.00 pcs.
- Mini cheese cakes 2.00 pcs.
- Breaded shrimp tails 4.00 pcs.
- Meatballs with BBQ sauce 2.50 pcs.
- Egliknusperli with tartar sauce 2.50 pcs.
- Spring rolls with sweet sour sauce 2.00 pcs.
- Seasonal mini soups 2.00 pcs.
- Mini risotto 2.50 pcs.



Menu suggestions

Menu 1

Lamb's lettuce with bacon, mushrooms and croutons

Roast pork with herb jus
Mashed potatoes
Seasonal vegetables

Chocolate lava cake

CHF 65

Menu 2

Mixed salad

Chicken breast with rosemary jus
Potato croquettes
Glazed carrots and parsnips

Chocolate brownies with straciatella ice cream

CHF 59

Menu 3

Couscous salad with flamed goat's cheese

Fried perch fillets from Ringgenberg with almond butter
Boiled potatoes
Spinach leaves and cherry tomatoes

Vanilla panna cotta with raspberry sauce

CHF 85



Menu suggestions

Menu 4

Tomato salad with buffalo burrata and basil vinaigrette

Veal steak with morel sauce

Potato gratin

Vegetable variation

Crème brûlée with fior di latte ice cream

CHF 78

Menu 5

Risotto with wild mushrooms

Lombach char fillet with herb cream sauce

Pilaf rice

Ratatouille

Chocolate mousse

CHF 88

Menu 6

Melon variation and raw ham

Châteaubriand with béarnaise sauce

Croquettes

Market vegetables

Trio sorbet with berries

CHF 91



Menu suggestions

Menu 7

Vitello tonnato with pickled onions and fried capers

Roasted lamb chop with thyme jus
Fried gnocchi
Broccoli

Coffee and baileys panna cotta

CHF 84

Menu 8

Homemade casarecce with pesto

Fried sea bass fillet with shallot butter
Parsley potatoes
Spinach leaves

Cinnamon parfait with marinated plums

CHF 87

Menu 9

Leaf salad with smoked salmon

Duo of beef and pork fillet medallions
Mashed potatoes
Braised carrots

Dessert variation „Salzano“

CHF 78



Starters

- | | |
|--|-------|
| • Green salad with seeds and grapes | 10.50 |
| • Mixed salad | 12.50 |
| • Field salad
with bacon, mushrooms and croutons | 14.00 |
| • Mediterranean salad | 15.00 |
| • Tomatoes, burrata and basil | 16.00 |
| • Herb salad with raw ham and Belper tuber | 19.00 |
| • Melon with raw ham | 13.50 |
| • Prawn cocktail | 16.00 |
| • Beef carpaccio with Parmesan shavings | 18.00 |
| • Beef tartare with toast and butter | 18.00 |
| • Vitello tonnato with capers | 17.00 |
| • Homemade Casarecce
with pesto and mozzarella | 24.00 |
| • Homemade Casarecce
with tomato sauce and zucchini | 21.00 |
| • Smoked salmon
on watercress salad and cucumber | 24.00 |
| • White wine risotto with wild mushrooms | 22.00 |



Beef

• Fillet of beef	57.00
• Beef fillet mignon	55.00
• Beef entrecôte	54.00
• Chateaubriand	62.00
• Braised beef	44.00
• Veal fillet	56.00
• Veal steak	52.00
• Roast veal	42.00
• Veal saltimbocca	42.00
• Veal cheeks	43.00
• Veal shank	39.00
• Veal escalope	38.00
• Shank of lamb	48.00
• Roast lamb	36.00
• Lamb chop	44.00
• Duo of beef and pork fillet medallions	46.00
• Pork tenderloin	44.00
• Roast pork	34.00
• Pork saltimbocca	36.00
• Pork steak	38.00
• Pork chop	38.00
• Pork escalope	32.00
• Chicken breast	32.00
• Chicken Involtini	37.00
• Chicken thigh	29.00
• Seasonal game specialties	on request

Prices include market vegetables and side dish



Fish fillets

• Perch fillets	49.00
• Zander fillet	45.00
• Char fillet	45.00
• Whitefish fillet	38.00
• Salmon fillet	39.00
• Salmon trout fillet	38.00
• Trout fillet	38.00
• Fillet of sea bass	44.00
• Sole fillet	46.00
• Sea bream fillet	46.00
• Shrimps	44.00
• Turbot fillet	46.00

Vegetarian

• Alpine herb tofu	29.00
• Homemade tagliatelle	32.00
• Homemade casarecce with vegetables	32.00
• Homemade ravioli and tomatoes	29.00
• White wine risotto	26.00
• Vegetable lasagna	28.00
• Creamy polenta	24.00
• Homemade gnocchi	28.00
• Fregola sarda	28.00
• Couscous	24.00

Prices include market vegetables and side dish



Side dishes

- Homemade tagliatelle
- Homemade Casarecce
- Potato gratin
- Mashed potatoes
- Fried potatoes
- Boiled potato
- Croquettes
- Rösti croquettes
- French fries
- Dried rice
- Pilaf rice
- risotto
- Salad variation
- Barley risotto
- Polenta
- Cous-Cous
- Gnocchi
- Fregola Sarda

Sauces / Jus

- Bernaise sauce
- Hollandaise sauce
- Green pepper sauce
- Cream sauce
- Mushroom cream sauce
- White wine sauce
- Truffle jus
- Rosemary jus
- Wild herb jus
- Thyme jus
- Café de Paris
- Herb butter
- Tartar sauce
- Morel sauce
- Blue mold sauce
- Herb cream sauce
- Gorgonzola sauce
- Fish sauce
- Soffron sauce

We will be happy to recommend the right sauce/jus for your desired menu.



Dessert

• Panna cotta (various flavors)	13.00
• Crème brûlée	14.00
• Tiramisu	14.00
• Warm chocolate lava cake	15.00
• Chocolate brownie	13.00
• Chocolate mousse (White or black)	15.00
• Burnt cream with merinque	14.00
• Tartelette with lemon cream	15.00
• Dessert variation „SALZANO“	16.00
• Sorbet variation with fruits	15.00
• Various mousses	on request
• Various parfait	on request
• Various ice creams	on request
• Various fruit tarts	on request
• Seasonal fruit creams	on request
• Seasonal desserts	on request



We warmly welcome you

Your event is important to us!
We are looking forward to spoil you and
your guests with culinary delights.

The Salzano family and your host
Tristan Boltshauser and his team

