



KORNHAUSKELLER
RESTAURANT • BAR



EVENTS AND BANQUETS

in the Kornhauskeller

Kornhausplatz 18, 3011 Bern, +41 31 327 72 72, info@kornhaus-bern.ch, kornhaus-bern.ch

THE KORNHAUS AND ITS HISTORY

The Bernese Kornhaus was built between 1711 and 1718 and is regarded as one of the best examples of Bernese High Baroque style. The three upper stories were used as a granary, while the cellars were devoted to the storage of wine and casks.

At the beginning of the 19th Century, the granaries lost their original purpose when the provision of foodstuffs was largely privatised. After several changes of use, the Kornhauskeller was leased out as an establishment for serving drinks. A museum was installed on the upper floors and a restaurant was created on the cellar level. Only the grain market remained at its historic location.

In 1893, architect Friedrich Schneider was commissioned to transform the high-vaulted space into an event locale. He installed wooden galleries, provided access to the cellar via an imposing staircase and created a plain wall design. In 1897, a competition was held to paint the cellar in a more engaging manner.

Rudolf Mürger, who sponsored the competition, also submitted a proposal and was awarded the contract. The Kornhauskeller was painted in Art Nouveau style, featuring the coats of arms of the Bernese cantonal offices, quotations of author Otto von Greyerz, and images of local musical ensembles and the area's flora and fauna.

The collaboration with Bindella began in 1998, when the city of Bern was searching for a tenant to develop a gastronomical venue. Since that time, more than 80 employees from 20 different nations have been working in the magnificent Kornhauskeller.

WINE CULTURE AND BINDELLA

The Bindella family business, which has over 400 wines in its shop in addition to operating its own winery in Tuscany, ensures that wine remains a central theme in today's Kornhaus.

In our selection, we focus primarily on Italy and France, the traditional wine-making countries, while also offering a large selection of Swiss wines. We invite you to consult our extensive wine list, visit the open wine cellar or even enjoy a wine tasting.



WELCOME TO THE KORNHAUSKELLER

Celebrate and relax with us in an intimate setting or with a large group.
Inspired by regional dishes, our excellent lunch menu is offered every day, as is our à la carte menu at lunchtime and in the evening. You can choose your perfect wine from our carefully curated wine list.



SEATING CAPACITY

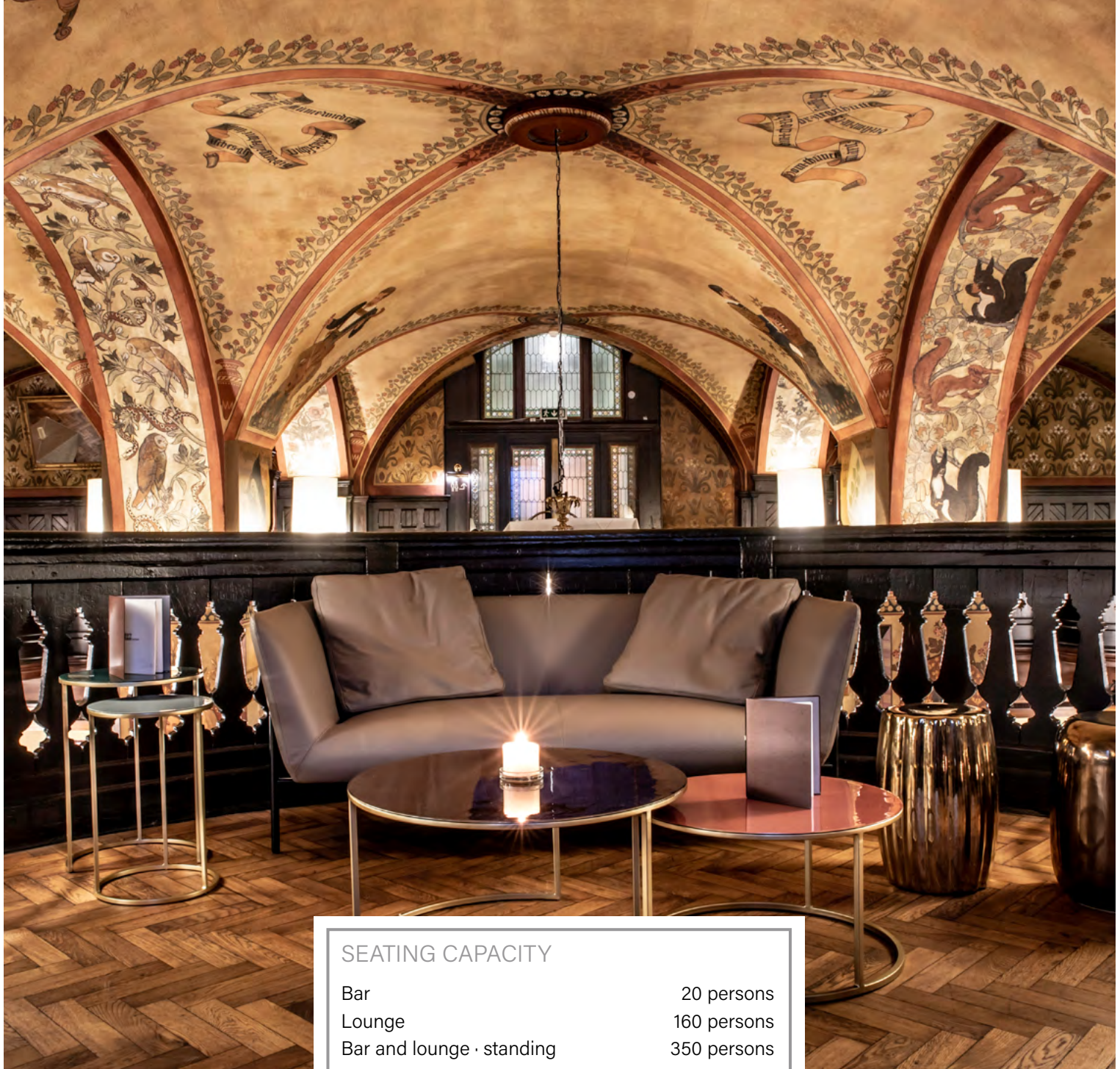
Restaurant	220 persons
Restaurant and Kornhauskeller Bar (Banquet seating)	450 persons
Restaurant and Kornhauskeller Bar (Standing room)	700 persons

OPENING HOURS

Monday to Sunday	11.30 am to 15.00 pm 17.30 am to 22.30 pm
Warm kitchen	11.30 am to 14.00 pm 17.30 pm to 22.00 pm

WELCOME TO THE KORNHAUSKELLER BAR

With its beautiful balconies, the impressive bar invites you to linger. In a convivial ambience with friends, family or business colleagues, you can enjoy an aperitif, outstanding cocktail creations and snacks.



SEATING CAPACITY

Bar	20 persons
Lounge	160 persons
Bar and lounge · standing	350 persons

OPENING HOURS

Monday to Thursday	17.00 pm to 00.30 am
Friday	17.00 pm to 02.00 am
Saturday	17.00 pm to 02.00 am
during winter months	14.30 pm to 02.00 am
Sunday	closed

YOUR EVENT IN THE KORNHAUS

Our facilities provide the perfect setting for family celebrations, company events or weddings. You are sure to find the right ambience in the Kornhauskeller or the Kornhauskeller Bar. Our extensive selection of wines and spirits gives you the option of hosting a tasting event. We will be happy to assist you in planning your event and providing skilled support customised to your specifications.

Do not hesitate to contact us! We are eager to provide you with information about general terms and conditions.



EVENT AND BANQUET PLANNING:

Team Administration & Banquets

+41 31 327 72 74

Kornhauskeller

Restaurant & Bar

Kornhausplatz 18

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info@kornhaus-bern.ch

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APERITIF SUGGESTIONS

«KORNHAUS-PLÄTTLI» PLATE À CHF 24 PER PERSON

4 types of cheese
Hard and soft cheeses from the Bernese region ^v
Emmental dried meat
Emmental country smoked ham
Emmental sausage
Raw bacon
Bernese cheese pie with spinach and leek ^v
Garnish with pickles, pickled onions,
mustard fruits and fig mustard ^v

SPECIALTIES FROM THE KORNHAUSKELLER BAR

Berner Frites ^v	12	18
Thyme-oregano salt, truffle mayo, ketchup		
Hummus Trio ^{v+}	12	
Beetroot, avocado, tomatoes		
«Make your Combo Crostini»	per piece	4
· Goat cheese, figs, nuts ^v		
· Emmental raw ham		
· Olives, thyme, truffle cream ^{v+}		
· Tomatoes, basil, shallots ^{v+}		

COLD APPETIZERS TO SUPPLEMENT

	per piece
Roasted spiced almonds ^{v+}	2
Three kinds of toasted bread (tomatoes, salmon, raw ham)	9
Beetroot salad with walnuts and oranges ^{v+}	3
Vegetable dips with herb-quark sauce ^{v+}	3
Pickled carrots with cinnamon and ginger ^{v+}	3
Chicken skewers with mustard sauce	4

WARM APPETIZERS TO SUPPLEMENT

	per piece
Mushroom cream soup ^v	4
Bernese cheese pie with spinach and leek ^v	3
Beef balls with spicy sauce	4
Ham croissant	3
Fish in beer batter with garlic dip	4
Falafel with cilantro-yogurt dip ^v	3
Wholemeal bread with lukewarm roast beef	5

DESSERT APPETIZERS TO SUPPLEMENT

	per piece
Fruit salad with fresh mint ^{v+}	3
Chocolate mousse ^{v+}	4
«Nidlechueche» ^v	4
Burnt cream ^v	3
Homemade brownie ^v	3
Seasonal fruit crumble cake ^v	3

MENU SUGGESTIONS – SPRING

March, April, May

SPRING 1

Price per person: CHF 70.00

Swiss salmon carpaccio
marinated asparagus ▪ basil ▪ pink pepper

—

Thick lamb flank in herb coating
mint sauce ▪ risotto ▪ leaf spinach

—

Rhubarb-strawberry parfait ^v
meringue ▪ whipped cream

SPRING 2

Price per person: CHF 78.00

Biel white wine foam soup ^v
roasted onions

—

Pink roasted roast beef
sauce Béarnaise ▪ seasonal vegetables ▪
roasted potatoes

—

Spring dessert symphony

Upon request, we will be happy to put together individual vegan or vegetarian menus for you.

OUR WINE RECOMMENDATION:

WHITE WINES

75 cl

Bärnerwy aoc
Weingut Krebs, Bielersee
Gutedel

56

Terre di tufi Toscana igt
Teruzzi, Toscana
Trebbiano, Vernaccia di San Gimignano

61

RED WINES

75 cl

Bärnerwy aoc
Weingut Krebs, Bielersee
Pinot noir

56

Dolcetto d'Alba doc – «Falletto»
Bruno Giacosa, Piemonte
Dolcetto

71

^v vegetarian
^{v+} vegan

Offer and prices valid until 31.01.2024
Components of the individual menu proposals can also be exchanged on request.
4-course menus are available on request. We will be happy to assist you with the selection.

MENU SUGGESTIONS – SUMMER

June, July, August

SUMMER 1

Price per person: CHF 92.00

Melons trilogy

Emmental raw ham • mint

—

Swiss beef fillet

shallot-balsamic sauce •

caramelized cherry tomatoes • rosemary potatoes

—

Summer love symphony ^v

SUMMER 2

Price per person: CHF 64.00

Seeland summer salad ^{v+}

leaf spinach • kohlrabi • radishes • carrots •

yellow-red cherry tomatoes • roasted sunflower seeds •

verjuice • canola oil

—

Cockerel

lemon confit • chilli •

grilled cherry tomatoes • potato wedges

—

Lemon-yogurt mousse ^v

grapefruit salad

Upon request, we will be happy to put together individual vegan or vegetarian menus for you.

OUR WINE RECOMMENDATION:

WHITE WINES

75 cl

Gemella Toscana igt

54

Bindella – Tenuta Vallocaia, Toscana

Sauvignon blanc

Neuchâtel Oeil-de-Perdrix aoc

56

Domaine du Château Vaumarcus, Neuchâtel

Pinot noir

RED WINES

75 cl

Biasca Premium Merlot Ticino

64

Gialdi Vini, Ticino

Merlot

Cúmaro Conero docg, Riserva

70

Umani Ronchi, Marche

Montepulciano

^v vegetarian
^{v+} vegan

Offer and prices valid until 31.01.2024
Components of the individual menu proposals can also be exchanged on request.
4-course menus are available on request. We will be happy to assist you with the selection.

MENU SUGGESTIONS – AUTUMN

September, October, November

AUTUMN 1

Price per person: CHF 89.00

Rocket salad ^v

apples • walnuts • cream cheese •
honey-ginger vinaigrette • balsamic

—

Swiss beef fillet

truffle sauce • mashed blue potatoes •
Palatinate carrots • baked kale

—

Chocolate-pear tartelette ^v

sour cream icecream

AUTUMN 2

Price per person: CHF 69.00

Cauliflower salad

saffron stock • crispy bacon • herb-croûtons •
vinaigrette • pomegranate seeds

—

«Suure Mocke»

Ticino tarragon polenta • green beans

—

Chestnut variation ^v

vermicelles • mousse • parfait

Upon request, we will be happy to put together individual vegan or vegetarian menus for you.

OUR WINE RECOMMENDATION:

WHITE WINES

75 cl

Arneis Langhe docg

54

Prunotto, Piemonte

Arneis

Petite Arvine de Molignon

66

«Les Pyramides» Valais aoc

Adrian & Diego Mathier, Valais

Petite Arvine

RED WINES

75 cl

Pinot Noir Lucifer Valais aoc

58

Adrian & Diego Mathier, Valais

Pinot noir

Insoglio del Cinghiale Tosana igt

62

Tenuta di Biserno, Toscana

Syrah, Merlot, Cabernet franc,

Cabernet Sauvignon, Petit Verdot

MENU SUGGESTIONS – WINTER

December, January, February

WINTER 1

Price per person: CHF 89.00

Lamb's lettuce

egg • bacon • pomegranate seeds •
herbs-sour cream dressing

—

Swiss beef and veal fillet

herb jus • Ticino risotto • root vegetables

—

Red wine plums ^v

cinnamon icecream • almond crisp

WINTER 2

Price per person: CHF 86.00

Truffled cream cheese-mousse ^v

beetroot • canola oil-dressing

—

Veal rack

rosemary-shallot-balsamic jus •
potato gratin • Palatinate carrots

—

Apple pie ^v

vanilla sauce

Upon request, we will be happy to put together individual vegan or vegetarian menus for you.

OUR WINE RECOMMENDATION:

WHITE WINES

75 cl

Porer Pinot grigio Alto Adige doc
Alois Lageder, Alto Adige
Pinot grigio

64

Chardonnay Barrique Rebut La Neuveville
Stadt Bern, Bern
Chardonnay

69

RED WINES

75 cl

Marchese Antinori Chianti classico docg, Riserva
Tenuta Tignanello – Marchesi Antinori, Toscana
Sangiovese, Cabernet Sauvignon

86

Maiefelder Marschallgut
Cottinelli, Graubünden
Pinot noir

79

STANDING LUNCH

For the casual get-together for lunch we
we recommend our standing lunch:

STANDING LUNCH FROM 50 PERSONS À CHF 65.00 PER PERSON

Menu offer depending on the season

Various leaf and raw vegetable salads with vinaigrette and yogurt dressing

White and dark bread

Mixed cold appetizer platter

1 Meat main course (according to seasonal selection)

1 vegetarian and vegan main course (according to seasonal selection)

2 various side dishes (according to seasonal selection)

Seasonal vegetables

Kornhaus dessert variation served in small bowls

The appetizers and dessert are served both buffet and flying.

The main course is served exclusively at the buffet. We provide enough standing tables.

For events with more than 100 persons
we also offer the following supplements:

LARGE DESSERT AND CHEESE BUFFET (DEPENDING ON SEASON) À CHF 35.00 PER PERSON

DESSERT BUFFET SPRING & SUMMER

Fruit platter ^{v+}

Various icecreams ^v and sorbets ^{v+}

Burnt cream

Meringue with whipped cream and marinated straw-
berries

Chocolate mousse ^{v+}

Caramel pudding with almond crisp

DESSERT BUFFET AUTUMN & WINTER

Fruit platter ^{v+}

Various icecreams ^v and sorbets ^{v+}

Caramel pudding with almond crisp

Chestnut mousse with fig compote ^{v+}

«Kornhaus»-Apple strudel with vanilla sauce ^v

Chocolate mousse ^{v+}

Homemade brownies ^v

CHEESE BUFFET

6 different kinds of cheese
with dried fruits and nuts

Homemade fruit mustard ^{v+}

Seasonal chutney ^{v+}

White and dark bread

CHEESE BUFFET

6 different kinds of cheese
with dried fruits and nuts

Homemade fruit mustard ^{v+}

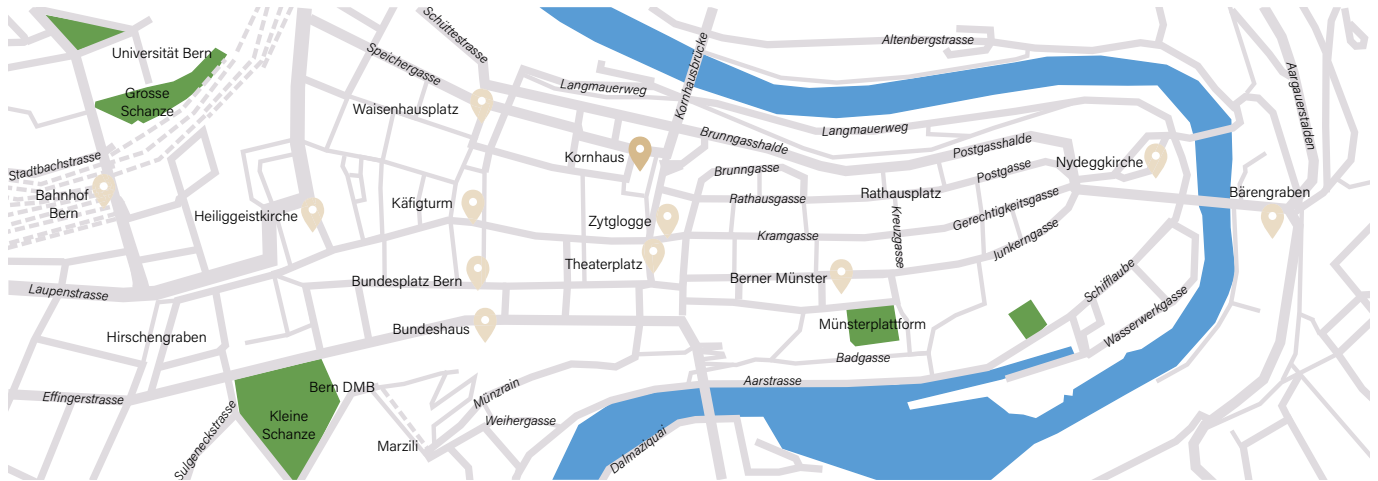
Seasonal chutney ^{v+}

White and dark bread

^v vegetarian

^{v+} vegan

LOCATION MAP



Team Administration & Banquets
+41 31 327 72 74

Kornhauskeller
Restaurant & Bar
Kornhausplatz 18
3011 Bern

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info@kornhaus-bern.ch
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GENERAL TERMS AND CONDITIONS

Kornhauskeller Restaurant & Bar
Bindella terra vite vita SA

PARTIES AND CONCLUSION OF CONTRACT

Kornhauskeller Restaurant, hereinafter Service Provider, shall provide banquet and catering services for events of any kind for its customers, hereinafter referred to as Organiser, in accordance with the terms of the individually concluded detailed contract. The contract shall come into effect upon the signing of the detailed contract.

DAMAGES

Organiser shall be liable in any case for all damages sustained to rooms, furnishings, furniture and revenues. Organiser shall be liable for damage to or loss of rented equipment. Any Kornhaus liability is excluded.

PRICES

Price changes due to inflation are reserved. All prices are quoted in CHF and are inclusive of statutory value-added tax.

NUMBER OF GUESTS

The final number of guests must be announced at least 48 hours before the event. This figure shall serve as the basis for invoicing.

Within 2 working days before the event, we charge 100% of the selected menu cost based on the most recently submitted guest count.

HOURS AND STAFFING COSTS

The restaurant and bar are open until 00:30. Should the event last beyond this time, a surcharge of CHF 45 will be charged per employee and hour. It is essential to observe the statutory closing time of 03:30 (in this case, staff service is extended until 04:30). The number of required employees is determined by Kornhaus and will be adapted to the needs.

SURVEILLANCE / SECURITY

The use of a security service is a prerequisite for a closed event. This requirement is for reasons of personal safety, material protection, fire protection and associated emergency safety measures at the Kornhaus. A third-party company, the Protection Group, is trained for the facility and capable of offering uninterrupted protection as described above. Other security companies must be approved by us.

For events involving up to 200 persons, at least 2 staff members are required; for events lasting more than 5 hours, an additional person is required to provide statutory break replacement support. At events involving more than 200 persons, at least 3 persons shall be on duty. Cost per hour: CHF 60/person (excl. VAT), to be billed in 15-minute time blocks.

FIRE DEPARTMENT AUTHORISATION

Fire Department approval is sometimes legally required for stage events and major events. The costs for this will be charged to the Organiser on a time and material basis. The emergency exits must be kept clear.

EVENT TICKETING

Tickets for events at Kornhauskeller Bern can be purchased via Eventfrog or at the box office, depending on the event. With the purchase of a ticket, the purchaser acquires the one-time right of entry, attendance and the advertised services for the event recorded on the ticket in the designated category in the specified time/date.

EXCHANGE & RETURN

The exchange or return of tickets is generally excluded. In particular, tickets cannot be returned in the event of event cancellations or force majeure. Tickets will not be replaced in case of loss or damage (e.g. no longer legible). Season tickets will be replaced in case of loss or damage only in exceptional cases and for a fee. If an event date change takes place, the tickets of the original event remain valid for the new event.

ADVANCE PAYMENT

The Kornhaus reserves the right to demand an advance payment of up to one third of the expected turnover at the conclusion of the contract. In this case, the reservation only becomes binding upon receipt of payment.

CANCELLATION CONDITIONS (standard event)

Should the Organiser withdraw from the contract, the following guidelines apply:

up to 2 months prior to the event	no cost
up to 1 month prior to the event	30 %
up to 14 days prior to the event	60 %
less than 14 days	100 %

CLOSED EVENT

(based on % of minimum turnover guarantee) For exclusive rental of parts of the Kornhaus, the following rates apply:

up to 3 months prior to the event	no cost
up to 2 months prior to the event	50 %
up to 1 month prior to the event	80 %
up to 14 days prior to the event	100 %

CORKAGE

In principle, as this facility forms part of the Bindella Group and its independent wine production, wines brought by the Organiser may not be served.

PAYMENT

An invoice shall be drawn up for each event and shall be paid within the period stipulated for payment. A commission of 3% is reserved for credit card payments.

Individual payment is possible up to a group size of 20 persons. For groups of more than 20 persons we ask for payment by invoice.

We only send invoices to Swiss billing addresses. We ask companies based abroad to pay on spot.

PLACE OF JURISDICTION

These general terms and conditions and any contracts concluded on the basis thereof shall be governed by Swiss law. Zurich is agreed as the place of performance and jurisdiction.