BANQUETS DOCUMENTATION

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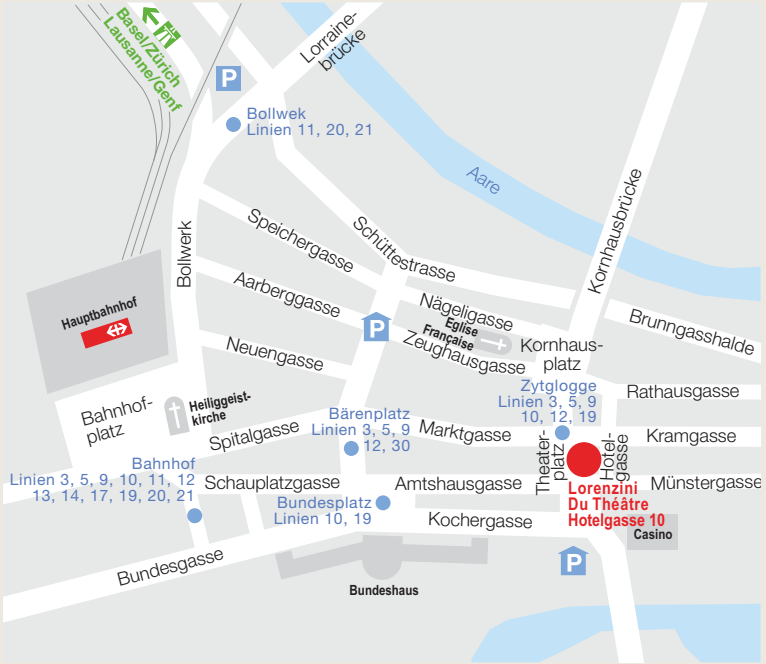

Location plan and arrival

From the main train station, it takes ten minutes by foot to arrive at Ristorante Lorenzini. With the tram lines 3, 6, 7, 8 and 9 or the bus lines 10, 12 and 19, the journey takes around four minutes. The stop «Zytglogge» is only a few steps away from us. When arriving by car, we recommend the car park «Casino» just around the corner. The Ristoranti Lorenzini does not have own parking spaces available.

Welcome

to Ristorante Lorenzini, located in the heart of the old town of Bern

- Unique facilities
- Unforgettable ambience
- Attentive service
- Warm hospitality
- Authentic Tuscan cuisine

OPENING HOURS

Ristorante

Monday to Saturday:
11.30 am to 2.00 pm and 6.00 pm to 11.30 pm

Lorenzini Bar

Monday to Saturday:
7.00 am to 11.30 pm

Enoteca

Monday to Wednesday:
10.00 am to 12.00 am

Thursday and Friday:
10.00 am to 1.00 am

Saturday:
9.00 am to 1.00 am

Lorenzini

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Ristorante

The Ristorante is characterised by its stylish and modest elegance. Located in the centre of the old town, it is known as one of the classic Italian restaurants in Bern.

From a certain size of event, we are pleased to make the entire Ristorante available to you exclusively. It provides seats for up to 90 persons

Salotto Firenze

The Salotto Firenze stands out due to its proximity to the Ristorante. Nevertheless, you are undisturbed – among yourselves.

- Size: ca 28 m^2
- 1 long table for up to 16 persons
- 2 tables for up to 26 persons
- Single tables for up to 26 persons

Salotto Pisa

The Salotto Pisa enchants with wall paintings displaying historic scenes and its oval and extendible cherry wood table. The pleasant ambiance is emphasised by a traditional tiled stove.

- Size: ca. 22 m^2
- Oval table for up to14 persons
- 2 long tables for up to 18 persons

Salotto Lucca

The Salotto Lucca is flooded with daylight and overwhelms with its tasteful interiors. A tiled stove raises a homelike and comfortable atmosphere. The banquet hall is expandable by the **Salotto Siena** with a sliding door.

- Size: ca. 39 m2
- 1 long table for up to 26 persons
- 4 tables for up to 44 persons
- Single tables for up to 35 persons

Salotto Siena

The Salotto Siena impresses with effortless elegance and a direct view of the «Berner Münster». Its tiled stove provides a special flair to this room.The banquet hall is expandable by the **Salotto Lucca** with a sliding door.

- Size: ca. 29 m^2
- Long table for up to 16 persons
- 2 tables for up to 25 persons
- Single tables for up to 25 persons

Enoteca

For aperitifs we will gladly make
our bars available to you.

From 50 persons upwards, we will offer you
our Bar Lorenzini exclusively.

Bar Lorenzini
(Quick-Bar)

Club Du Théâtre

We are also happy to offer you the historical rooms of the **«Düdü»** for your event.

From Monday to Thursday exclusively. Fridays and Saturdays on request.

- 300 standing spaces
- 120 seats
- Additional catering flat-rate of CHF 15-30 per person

Appetizer suggestions

Classico

Crostini misti
Toasted bread slices with tomatoes, buffalo mozzarella cheese and smoked salmon

Verdure di stagione grigliate [V+]
Grilled seasonal vegetables

Olive e parmigiano reggiano [V]
Olives and parmesan

CHF 30.– per Person

Lorenzini

Crostini misti
Toasted bread slices with tomatoes, buffalo mozzarella cheese and smoked salmon

Focaccia con prosciutto crudo e rucola
Focaccia cubes with ham and rocket salad

Salame piccante e dolce
Salami – spicy and mild

Pinzimonio di verdure miste con salse della casa [V]
Fresh vegetable sticks with home-made dips

Parmigiano reggiano, taleggio, gorgonzola e provolone [V]
parmesan, taleggio, gorgonzola and provolone,
with walnut bread and mustard fruits

Olive marinate [V+]
Marinated olives

CHF 36.– per Person

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Appetizer components

Crostini misti Toasted bread slices with tomatoes, buffalo mozzarella cheese and smoked salmon	12 pcs. per portion	48
Parmigiano reggiano V Parmesan broken from the piece	per plate	12
Piadina romagnola flatbread (cut in rolls) filled with raw ham, rocket salad and parmesan	10 pcs. per portion	25
or Tomatoes, rocket salad and mozzarella V	10 pcs. per portion	20
Quiche di vedura mista e formaggio V Home-made vegetable quiche with cheese	12 pcs. per portion	42
Crema di verdura V Vegetables cream soup	Cup	3.5
Polpettine di manzo Beef meatballs	12 pcs. per portion	36
Olive marinate V+ Marinated olives	per plate	7
Grissini giganti V	per plate	5

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Stand-up lunch or dinner suggestions

Suggestion 1

Focaccia al prosciutto crudo
Warm focaccia with raw ham

Spiedino di pollo
Chicken skewers

Melanzane e zucchine grigliate V+
Grilled eggplant and zucchini

Salmone marinato all'aneto
Salmon marinated with dill

Formaggi misti V
Cheese variety

Quiche di verdura mista con formaggio V
Home-made vegetable quiche with cheese

CHF 45.– per Person

We would be pleased to offer you a personalized menu
according to your individual preferences and to propose suitable wines.

Suggestion 2

Salmone affumicato
Smoked salmon

Mozzarella di bufala e pomodorini datteri V
Buffalo mozzarella with date tomatoes

Focaccia al rosmarino ed olive V
Focaccia with herbs and olives

Spiedino di gamberi
Prawn skewers

Polpettine di manzo
Beef meatballs

Pinzimonio di verdure miste con salse V
Fresh vegetable sticks with home-made dips

Torta ai frutti di bosco
Wild berry cake

Tiramisù «Lorenzini»
Home-made tiramisù

CHF 52.– per Person

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Seasonal menu suggestions

Spring (March to May)

Insalata di asparagi verdi con gamberetti e pompelmo
Green asparagus salad with prawns and grapefruit

Scaloppine di vitello ai carciofi con tagliatelle alla maggiorana e carote
Grilled veal escalopes with artichokes, served with majoram tagliatelle and carrots

Panna cotta alle fragole
Creamhead with marinated strawberries

CHF 68.– per Person

Our wine suggestions

Withe wine:
Vermentino – Bolgheri doc
Tenuta Guado al Tasso, Tuscany
75cl 56.00

Red wine:
Tanca Farra – Sella & Mosca
Sardegna
75cl 59.00

Summer (June to August)

Prosciutto crudo con melone, fichi freschi e mozzarella di bufala
Raw ham, melon, fresh figs and buffalo mozzarella

Roastbeef con salsa tartara, patatine al forno e verdura mista
Thinly cut, cold roast beef with tartar sauce, oven potatoes and vegetables

Semifreddo al limoncello
Limoncello ice-parfait

CHF 62.– per Person

Our wine suggestions

Withe wine:
Roero Arneis docg – Bruno Giacosa
Piemonte
75cl 75.00

Red wine:
Il Bruciato – Bolgheri doc
Tenuta Guado al Tasso, Marchesi Antinori, Tuscany
75cl 69.00

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Seasonal menu suggestions

Autumn (September to November)

Insalata di formentino con uovo sodo e pancetta
Lamb's lettuce with poached egg and bacon

Scaloppine di capriolo ai mirtilli grappa con polenta e verza con uva sultanina
Roe-deer escalope on blueberry-grappa sauce, served with grilled polenta and savoy cabbage with raisins

Bonet alla piemontese con amaretto
Piedmontese chocolate pudding with amaretto

CHF 67.– per Person

Our wine suggestions

Withe wine:
Petite Arvine de Molignon – Les Pyramides,Valais aoc
Adrian & Diego Mathier
75cl 64.00

Red wine:
Cúmaro – Conero docg Riserva, Umani Ronchi
Montepulciano
75cl 70.00

Winter (December to February)

Crema di zucca e topinambur con perle di balsamico V
Pumpkin-Jerusalem artichoke cream soup with balsamic pearls

Medaglioni di filetto di vitello al prosecco e porcini con risotto al parmigiano
Roasted veal tenderloin medallions on boletus-prosecco sauce, served with parmesan risotto and mixed vegetables

Tiramisù all'arancia con pistacchi
Orange tiramisù with pistachio

CHF 72.– per Person

Our wine suggestions

Withe wine:
Fontanelle
Banfi
75cl 64.00

Red wine:
I Quadri – Vino Nobile di Montepulciano
Bindella, Tenuta Vallocaia, Tuscany
75cl 80.00

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Various menu suggestions

Menu suggestion A

Insalata mista [V+]
Mixed salad

Rigatoni con zucchine, pomodorini datteri e burratina affumicata [V]
Rigatoni with zucchini, date tomatoes and smoked burrata

Torta ai frutti di bosco
Wild berry cake

CHF 50.– per Person

Menu suggestion B

Pappa al pomodoro [V]
Tuscan tomato soup with bread and olive oil

Petto di pollo ruspante al limone con risotto al parmigiano e broccoli
corn-fed chicken breast on lemon sauce, served with parmesan risotto and broccoli

Spuma al cioccolato
Chocolate mousse

CHF 56.– per Person

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Various menu suggestions

Menu suggestion C

Panzanella alla toscana [V]
Tuscan bread salad with tomatoes, cucumbers and onions

Filetti di branzino alla griglia con capperi e limone, riso venere e spinaci
Grilled sea bass fillets with capers and lemon,
served with black venere rice and spinach

Tiramisù «Lorenzini»
Home-made tiramisù

CHF 61.– per Person

Menu suggestion D

Pomodorini datteri con stracciatella di burrata [V]
Date tomatoes with burrata stracciatella

Risotto al limone con gamberoni
Lemon risotto with king prawns

Medaglioni di filetto di vitello al tartufo con tagliatelle al burro e carote all'erba cipollina
Roasted veal filet medallions with truffle cream sauce,
served with tagliatelle and chive carrots

Tortino di ricotta e pere
Ricotta pear tartlet

CHF 95.– per Person

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Menu components

Aside from our various menu suggestions, you may also combine the following dishes in order to suit your preferences.

Antipasti

Carpaccio di manzo all'olio di oliva, limone e parmigiano 22
Beef carpaccio with olive oil, lemon and parmesan slivers

Insalata verde V+ 11
Green salad

Insalata mista V+ 11
Mixed salad

Panzanella alla toscana V 12
Tuscan bread salad with tomatoes, cucumbers and onions

Insalata di rucola con parmigiano V 14
Rocket salad with parmesan

Crostini con prosciutto crudo, fichi freschi e burratina affumicata 18
Toasted slices of bread with raw ham, figs and smoked burrata

Mozzarella di bufala con pomodorini datteri e perle di balsamico V 21
Buffalo mozzarella with date tomatoes and balsamic pearls

Torretta di melanzane con salmone affumicato e mozzarella di bufala 22
Small eggplant tower with smoked salmon and buffalo mozzarella

Zuppe

Pappa al pomodoro V+ 10
Tuscan tomato soup with bread and olive oil

Crema di broccoli e mandorle V 11
Broccoli cream soup with almonds leaflet

Minestrone alla fiorentina V+ 11
Florentine style vegetable soup

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Menu components

Pasta e risotto (Primi piatti)

Fusilloni con pomodori secchi, prosciutto crudo e panna 22
Strozzapreti with home-made minced meat sauce

Risotto alla milanese oppure al prosecco con gamberoni 27
Saffron or prosecco risotto with giant prawns

Pesce (Secondi piatti)

Filetti di branzino alla griglia con capperi e limone* 39
Grilled sea bass fillets with capres and lemon

Medaglioni di rana pescatrice alla mediterranea* 44
Grilled monkfish medaillons with lemon, parsley, olive oil
And small tomatoes

Filetti di trota salmonata alla mugnaia* 36
Poached salmon trout fillets with white wine, butter and parsley

* Served with a side dish of your choice:: Roasted potatoes, black venere rice, parmesan risotto, tagliatelle, vegetable bouquet, broccoli or spinach

Carne (Secondi piatti)

Ossobucco di vitello* 39
Veal knuckle braised in own juice with garden herbs and vegetable cubes

Scaloppine al limone* 41
roasted veal escalopes topped with raw ham and sage

Saltimbocca alla romana* 43
Fried veal escalope with raw ham and sage

Tagliata di manzo al «Vino Nobile» e balsamico* 48
Sliced beef entrecôte with «Vino Nobile»-red wine-balsamic sauce

Medaglioni di filetto di vitello ai funghi misti* 50
Veal fillet medallions with mixed mushrooms

Filetto di manzo al pepe verde* 56
Roasted beef fillet with green pepper sauce

Petto di pollo ruspante in crosta di erbe aromatiche* 37
Corn chicken breat in herb crust

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Menu components

Vegetariano (Secondi piatti)

Verdure miste alla griglia con burrata [V] 24
Grilled seasonal vegetables with burrata

Melanzana ripiena con lenticchie miste [V+] 25
Eggplant stuffed with lentils

Risotto al pomodoro, caprino e noci [V] 24
Tomato risotto with goat cheese and tree nuts

Rigatoni con zucchine, pomodori datteri e burratina [V] 26
Rigatoni with zucchini, date tomatoes and burratina

Cappelletti al burro e salvia [V] 28
Home-made cappelletti filled with parmesan, egg and parsely on butter and sage

Ravioli di ricotta e spinaci ai pomodorini datteri [V] 29
Home-made ricotta-spinach ravioli with date tomatoes

Dolci

Macedonia di frutta fresca 10
Fresh fruit salad

Tortino di ricotta e pere 10
Ricotta pear tartlet

Torta al limone 10
Lemon cake

Panna cotta con frutti di bosco 10
Panna cotta with marinated wild berries

Spuma al cioccolato 10
Chocolate mousse

Tiramisù «Lorenzini» 10
Homemade tiramisù

Torta ai frutti di bosco 10
Wild berry cake

Bonet alla piemontese con amaretto 12
Piedmontese chocolate pudding with amaretto

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Menu components

Dolci

Gelati Cioccolato, fragole, yogurt, moca, pistacchio, stracciatella, vaniglia, fior di latte, nocciola	per scoop with cream	3.5 5
Sorbetti Lampone, limone, mango, fragole	per scoop	3.5

For information on allergens in individual dishes, please contact our staff.

Meat origin
Veal, beef and pork from Switzerland
Venison from Germany and Austria
Lamb from Ireland and New Zealand
Corn poulard from France

V: vegetarian / v+: vegan
All prices in CHF incl. VAT

Information

Wine Selection
Please find the wine offer in our wine list. We will be pleased to advise you personally on request. You can sample the wines previously at our restaurant. Please make an appointment if you are interested.

Banquet reservations
In order for us to prepare your banquet carefully, we ask you to reserve early. For smaller banquets, the definite confirmation should reach us at least one week before the event.

Menus
For groups of more than 13 persons we request a previous menu order (uniform menu). We will be glad to offer you an additional vegetarian alternative.

Service duration
Please take note of the duration of service:

3 course menu	ca. 1 ½ hours
4 course menu	ca. 2 hours

All-inclusive rent

Club Du Théâtre	on request

Technical resources

Projector (incl. screen)	CHF 80.–
Flipchart (incl. paper and pens)	CHF 20.–

Dekoration
Menu cards and candles are included in our service. Special decorations, such as flower arrangements, rose petals or other decorating items, we will gladly organise on request. Prices according to provider.

Billing
We ask you to consider the procedure of billing in advance. We recommend a total account or the total account split evenly by the number of participants. Due to time constraints, we can only do individual billing for banquets up to 25 persons.

General terms and conditions

Basis
The reservation confirmation applies as the basis.

Number of participants
The definitive number of participants must be communicated latest 24 hours before the event. This number applies as the basis for purchasing, production and billing.

Cancellation conditions
Up to seven days before the event 20% of confirmed costs, up to five days before the event 50% of confirmed costs, up to two days before the event 100% of confirmed costs. In the case of an unannounced reduction of the number of guests, the last confirmed number of persons forms the basis of our billing. Any cancellation must be in written form.

Prices
All prices are noted in Swiss francs including VAT. Prices are subject to alterations.

Events with night supplement
For events, that continue longer than 0.30 am, we charge CHF 200 per hour of extension.

Advertising
The fixing of posters etc. on facades, pillars, walls, windows and corridors is not allowed.

Damages
In any case, the organizer is liable for all damages that occur to rooms, facilities, furniture and surrounding property.

Insurance
The organizer is responsible to insure brought-in property against any possible risks. Ristorante Lorenzini, as the lessor, declines all liability.

Jurisdiction
These general terms and conditions, as well as the contracts concluded on its basis, are subject to the Swiss law. Zurich is agreed as the place of performance and jurisdiction.

Berne, July 2022