

SCHLOSS SPIEZ

FINE WINES & DELICIOUS CANAPÉS

APERITIF SELECTION 2024



MOMENTS OF ENJOYMENT
in a unique and historical atmosphere

AT THE CASTLE & CASTLE PARK*
surrounded by lake, vineyard, and mountains.

* Castle and Castle Church are cultural assets of national importance.

RELAX & ENJOY



There are many reasons to celebrate: weddings, birthdays, christenings, club excursions, an event for the employees... the castle and its grounds offer a tasteful ambiance for all your various parties and festivities.

On your special event get spoiled with our culinary delights. Enjoy a gracious wine from the castle cellar, accompanied by delicious appetisers and set in a unique, historical ambiance of the castle grounds.

Get inspired!

We are happy to advise you and create a taylor-made event according to your wishes.

NOBLE WINES & REFRESHING DELICACIES FOR YOUR PALATE

The wine castle – wines from the castle cellar

Wines of character for over 1000 years – authentic, unique and honest!

The Spiez castle is set on a peninsula on the lake of Thun, surrounded by vineyards, which belong to the highest growing ones north of the Alps. For many centuries, wine is aged and stored in the castle cellar. Today, the wine makers of Spiez produce excellent wines of high quality. Come and be amazed!



Spiez wine – the Alpes in a glass!

Characterised by the Alpes and the powerful surroundings, fresh and elegant wines with great character are created. Experience a new classification of the level's lake, mountain and summit.

Lake-wines: wines with notes of fruit with freshness and style. Ideal with aperitifs and relatively young. The advocates are "Spiezer Riesling-Sylvaner", "Spiezer Rose" and "Spiezer Blauburgunder" (Pinot Noir).

Mountain wines: structure and refinement - wines of crystalline purity and classic elegance. They are suitable for storage and great companions for festive occasions. The "nature child" of this selection is the sparkling wine "Explosion".

Lake and mountain friends: a tribute to friendship, love, and enjoyment. Together with wine growers from the Jura and the Alpes, expressive quality wines are created. To this selection belong our Cuvees "Escapade" and "Intro".

The following packages are offered **for aperitifs lasting 1 – 1.5 hours**.
Our service team will take good care of you.

Drink package „Erlach» (for 30 guests or more)

White, rose and red wine, from the castle cellar / sparkling wine “Explosion“(a kind of champagne)
/ mineral water / orange juice / red grape / homemade ice tea / soft drinks / beer
CHF 19.50 per person / CHF 7.- per person per extension of 30 minutes

Drink package „Bubenberg“

You can choose from 2 options: (1 x Prosecco plus 1 x wine OR 2 x wine)
Prosecco / white, rose or red wine from the castle cellar / mineral water / orange or grape juice /
softdrinks / beer
CHF 16.50 per person / CHF 5.- per person per extension of 30 minutes

Drink package „Strättligen“

You can choose from 2 options: (1 x Prosecco plus 1 x wine OR 2 x wine)
Prosecco / white, rose or red wine from the castle cellar / mineral water / orange or grape juice
CHF 14.50 per person / CHF 5.- per person per extension of 30 minutes

Drink package „small & delicious“

White wine or Prosecco / mineral water / orange juice
CHF 13.- per person / CHF 5.- per person per extension of 30 minutes

Note: on request we can offer alcohol-free Prosecco and alcohol-free wine.

Drink package „knight & princessin“(only for children)

Mineral water / ice Tea / sirup
CHF 8.- per child
(Children under the age of 6 are free. For children 7 to 12 years old we charge CHF 8.- per child)



Wines 2024

Wine is a product of nature, and the wine growing is therefore dependent on the moods of nature. The harvests vary from year to year. The red wine “Blauburgunder” is sold out since 2021. The wine makers have therefore introduced the wines “VaBene” white, red and rose to offer an equal alternative. All “VaBene” wines were also produced in the Spiez castle cellar, the grapes are from the cantons Wallis, Bern and Neuchatel.

The following wines from the castle cellar are being offered:

WHITE WINES

Riesling-Sylvaner

Elegant wine with an accomplished sweetness- and acidity play, crisp minerality and lots of fruit. Aromas of elderberries, lime, grapefruit, cassis, and nutmeg. Fresh, cheeky, fun Spiezer with a palate of fullness.

Cuvée eSCAPAd

New: besides our Riesling-Sylvaner grapes, Viognier grapes from a winegrower friend from the lake of Geneva are the heart of this wine. Also added are Sauvignon Blanc and Kerner. These give the wine freshness, complexity, minerality and elegance. One can detect notes of yellow fruit, melissa and citrus fruit. The wine is refreshing with a surprisingly long finish. A gallant (almost) all-rounder: honorable companion for aperitifs and meals, which challenges the palate with pleasant density and structure.

Cuvée «va bene» weiss

An uncomplicated wine for sociable get-togethers. VaBene white is always suitable. It is elegant and restrained with hints of lime blossoms, gooseberries, nuts, apples, and a little flint. Enjoy it fresh and young!

RED WINES

Cuvée Intro

Red wine combination of Pinot Noir, Cabernet Jura, Garanoir, Gamaret and Merlot. Rich in substance, full-bodied and balanced. Notes of plums, dark berries, and dried fruit. Lovely palate run with great balance, elegance and medium length.

Cuvée «va bene» Rot

Intensive bouquet with floral scents of violets, black cherries, plums as well as hints of pepper. Strong character and fresh, well balanced paired with perfect drinking pleasure and expression. An uncomplicated companion for enjoyable moments with friends.

ROSE WINES

Spiezer Rose

A tempting mix of sweet and sour underlines the fruit of forest berries and watermelon. Ideal for Summer dishes.

SPARKLING WINE

Explosion Rose sparkling wine (Drink package „Erlach“)

Ideal companion for aperitifs, happy parties and festivities. Fine sparkling vintage wine with beguiling forest berry romance, hints of white peach and currants. Pleasant fruit sweetness and fresh on the palate.



& WITH THAT: ENTICING APPETISERS

We have created a selection of various packages. The appetisers are meant to accompany the wine and are not considered a full meal.

Tip: the package with cheese- and meat plates accompanied by “Zopf” (special Swiss white bread) and bread is the most filling and therefore best suited for guests with a large appetite.

Amount of appetisers

We deliver the amount of portions you order. Per package the guest is entitled to one component. The minimum order is 20.

When choosing the amounts, please consider the following:

normal amount

- many older guests
- many female guests
- your guests eat before
- your guests will eat later

larger amount (ca. 30% mehr Portionen)

- many young guests
- many male guests
- your guests will arrive hungry (weddings around noon)
- trellis members might also join you
- many sports people (e.g. hockey, football)
- you intend to extend the aperitif

«salty & crunchy»

Nuts / salt sticks / butter flûtes

CHF 8.- per person

«flavourful & rustic» (tip)

- Zopf (special Swiss white bread) and brown bread
- meat- and cheese plate

CHF 15.- per person / CHF 2.- per person extra if less than 40 guests

CHF 19.- per person (larger amount)

«rich & versatile»

- bacon Zopf (white bread with bacon), Zopf, brown bread
- meat- and cheese plate
- tomato-Mozarella-skewers
- melon-smoked ham-skewers
- sweet mousse

CHF 23.- per person / CHF 2.- per person extra if less than 40 guests

CHF 29.50 per person (larger amount)

«TG 1»

- beetroot-crunch-basket (3 cm) with avocado cream and radishes (1.5 pieces per person) 
- small Pastetli (Swiss puff pastry, 3 cm) filled with hearty beetroot-mousse (1.5 p.per pers.) 
- organic toast with ham of the Alp-swine with herb butter
- garden vegetables with 2 dips (depending on season and availability) 
- Oberland potato-tortilla with Alp-swine bacon, Alp-cheese and spinach
- blueberry-almond-muffin 

CHF 18.- per person / CHF 2.- per person extra if less than 30 guests

CHF 23.50 per person (larger amount)

«TG 2 »

- tomato-olives-Focaccia filled with salami/salmon/Alp-cheese 
- Cavaillon melon with Oberland smoked ham
- hearty vegetable-muffin 
- Bernese leech-onion-pie 
- chickpeas-pumpkin-mousse in an olive-rosemary snack tartelette 
- mixed skewer with seasonal fruit 

CHF 18.50 per person / CHF 2.- per person extra if less than 30 guests

CHF 24.- per person (larger amount)

«ASW 1»

- tomato-Mozarella-skewers 
- filled baguettes with ham
- filled baguettes with tuna
- cheese-pie-cubes 
- small “student cuts” (a Swiss sweet pastry) and small carrot cuts (sweet) 

CHF 16.- per person / CHF 2.- per person extra if less than 40 guests

CHF 20.50 per person (larger amount)

«ASW 2»

- mini canapés with asparagus and egg 
- melon-smoked ham plate
- dried tomato-cream cheese wraps 
- mini Pastetli (Swiss puffed pastry) filled with basil-mousse and salmon-mousse 
- olives-Feta-skewers 
- mini chocolate mousse 

CHF 18.50 per person / CHF 2.- per person extra if less than 40 guests

CHF 23.50 per person (larger amount)

«ASW 3»

- vegetarian wraps ✓
- olive snails (Swiss savoury pastry) ✓
- small lye-bread rolls filled with ham, salami and cream cheese
- cucumber canapés filled with cream cheese ✓
- filled salmon rolls
- mini fruit mousse ✓

CHF 19.50 pro Person / CHF 2.- pro Person (Mengenaufschlag unter 40 Gäste)

CHF 24.50 pro Person (grössere Menge)

«ASW 4 – VEGAN» (min. 15 x)

- filled mini Pastetli (Swiss puffed pastry)
- filled wrap rolls
- olive “snails” (Swiss savoury pastry)
- Pumpernickel bread with grilled vegetables
- filled cucumbers with pineapple sweet-sour
- sweet mousse and zucchini brownies

CHF 18.50 pro Person

Vegan guests and guests with allergies: for special orders for vegans (not from our menu) and guests with allergies we charge an extra fee of CHF 8.- per person.

«Sweet things»

- | | |
|---|----------------------------------|
| • sweet mousse e | CHF 3.70 per piece |
| • cake pops | CHF 4.50 per piece |
| • mini carrot cake slices | CHF 3.50 per piece |
| • mini “Students cuts” (Swiss sweet pastry) | CHF 3.50 per piece |
| • mini cupcakes | CHF 4.50 per piece |
| • fruit-hedgehog | CHF 4.50 per piece |
| • confectionery (various types of cookies) | CHF 69.- per kilo (serves 20 p.) |





Children's table

A table for children with sweet things / from 6 children
CHF 50.- all in all

Children

Children under 6 years old have free drinks. For children 7 to 12 years old we charge CHF 8.- for the drink. For the appetiser offer we charge half price for children up to 6 years old. (Example: 10 children = 5 portions)

Good to know

- all prices are in swiss francs (CHF) and include value added tax (VAT) 8.1%
- orders from 15 persons up or minimum turnover of CHF 560.-
- minimum order of portions of appetisers: 20
- maximum number of guests: 120
- weddings on Saturdays: minimum turnover for aperitif is CHF 1850.- (May – Sep.)
- time frame: 1.5 hours, extensions are possible after pre-arrangement
- additional fees for extensions will be calculated according to wishes and needs of guests
- charges will be based on actual number of guests, which you will let us know 5 days before the event
- infrastructure: inclusive of table linens, napkins, dishes, cleaning, furniture and use of rooms
- less than 15 persons? At our Castle Cafe we are happy to serve you wine, from Spiez, coffee and many more refreshing beverages. We also serve small, fine dishes and snacks.
- did our offer and packages not fully meet your wishes? Please do not hesitate to contact us to let us know your wishes, budget and expectations. We are happy to cater to all your special desires.
- during September and October the Spiez wine is being produced in the castle cellar. This means that there will be work done on some days inside and outside of the cellar (materials, noise, storage).
- chestnut alley: at the end of September the chestnuts start to fall from the trees.

Additional costs

Infrastructure & service charges: every aperitif event is set-up and after cleared on the chosen terrace or in the chosen room in the New Castle. All materials such as furniture, dishes, table linens, decorations are included in the package. So are electricity and water usage, use of facilities and places as well as the administrative and advisory costs.

Service package per person: CHF 12.- for up to 69 guests / CHF 10.- from 70 guests and up (based on 1.5 hrs. aperitif), children are being charged from 7 years and up

Extensions cost CHF 50.- per hour per service person (we calculate 1 service person per 20 guests).

Guest amount below 20: minimum charge is CHF 175.- all in all.

Caterer: CHF 80.- for delivery of appetisers per caterer, except offer "salty & crispy"

Calculation Aperitif

We can calculate the total cost of your aperitif before the event.

There are no further costs to be added.

- number of guests x drink package
- number of guests x appetiser package
- number of guests x additional charge appetiser (below 40 guests)
- CHF 80.- delivery for appetisers per caterer (except salty & crunchy)
- number of guests x service package
- extensions: number of guests x extension package drinks (every 30 min.)
- extensions: service person x CHF 50.- (every hour)

Example with 100 guests / 1.5 hrs. aperitif

100 x CHF 14.50 drink package / CHF 1450.-

100 x CHF 15.- appetiser package / CHF 1500.-

CHF 80.- delivery

100 x CHF 10.- Service package / CHF 1000.-

Total: CHF 4030.-

Amount of appetisers

The amount of appetisers is not considered a full meal. They are meant to accompany the wine. For aperitifs around noon we recommend that you order the larger size (30% more). It is our experience that guests around noon are more hungry than in the afternoon. In addition you can also order the “salty & crispy” package or simply add “Zopf” (special Swiss white bread) or bacon-Zopf.

Location for aperitif

We always try to adhere to the wishes of our guests; however, we decide on the location for the aperitif according to weather and availability.

Cancellation of aperitif

We take the number of guests you reserved for.

Up to 61 days before the event CHF 200.- administration fee / up to 30 days before event 30% / up to 10 days before event 50% / up to 5 days before event 100% of the agreed amount / (average amount CHF 40.- per person).

Cancellation of wedding aperitif

We take the number of guests you reserved for.

Up to 12 months before event CHF 200.- administration fee / up to 6 months before event 20% / up to 60 days before event 30% / up to 30 days before event 50% / up to 7 days before event 75% / 6 days or less before event 100% of the agreed amount (average amount CHF 40.- per person).

ROOMS & CAPACITIES

Sunny weather

In good weather, the aperitif will take place in the Castle Park.

The following areas are available: Surbek terrace / Chestnut terrace / Orangerie

Inclement weather

In the event of inclement weather, the following rooms are available:

Orangerie / New Castle with Surbek hall and garden hall / Innerer Graben (vaulted cellar)



Surbek terrace with New Castle



Chestnut terrace



Orangerie (up to 40 guests)



Innerer Graben (up to 60 guests)