

## Dear Freienhof – guests

Nice that you are intend to arrange your occasion in the hotel Freienhof implement. From the family party to the company eating we like to be your host for all your occasions. Enjoy qualitative high products from our kitchen and cellar served from our kind and courteously service employees.

Our hotel and restaurant Freienhof provide versatile premises, ideally for your occasion...

<b>Aarestube</b>	Elegantly and divisible restaurant until maximum 90 persons
<b>Kyburgsaal</b>	Elegantly banquet hall, divisible, until 120 persons
<b>Plenarsaal</b>	The hall with the great windows, ideal for societies from 80 until 300 persons
<b>Restaurant Freienhof</b>	The stylish restaurant, suitable for little society, which does not fell disturbed through the lively come and go of other guests.

Do you need accommodations for your guests? No problem our \*\*\*\*- hotel provide about 66 modern rooms, comfort equipped, situated absolutely quiet and idyllically on the Aare-peninsula.

Did you know, that we also offer catering? Our infrastructure can be, wherever you like to supply: at home, at your barbecue party in the forest, at your company or at your cottage by the lake.

Be inspired on the subsequent pages of our selection on culinary menu suggestions.  
For an ideal course of your occasion we recommend you, to do your order on our homepage or to discuss your plans with us individually or on the phone.  
With help and advice we are at your disposal.

We wish you already today „enjoy your meal“ and we are looking forward to your visit

Rudolf Rath  
Director Restaurant & Hotel Freienhof

and the Freienhof-Team– host

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## Worth knowing

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### Take – Away:

If you pick up your ordering by yourself and do not require more service from us, we will allow a discount of 25 % on all food. Further services will be charged separately. More information you get from our special supplement for caterings.

### Cork money:

For our effort to glasses, breakage and staffs we charge you CHF 25.00 per bottle you brought.

### Additional service:

If you wish that the main course will quote twice, we will serve it at CHF 5.00 / CHF 8.00 per person (it depends on the menu choice)

### Menu card:

We will create your menu card with your favoured heading, logos you can send us by e-mail.

### Overtime:

We charge the overtime allowance within the official dues.

From midnight we charge CHF 45.00 per staff and hour according to the type of the occasion.

### Table decoration:

We like to arrange a bouquet of flowers for your celebration.

Menu cards (black/white) are included in the price.

Per candle on the table we charge CHF 1.00.

## Delicacies for aperitif

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We love helping you with the optimal quantity of appetiser for your intended occasion. The recommended benchmark for an aperitif is situated on about 4-5 pieces per person.

### **Amuse – Bouches with stick**

	¼ Toast	½ Toast
Shoulder ham, salami, cheese, tuna, egg, asparagus	CHF 2.50	CHF 3.50
Air-dried Grisons meat, raw ham, smoked salmon, marinated shrimps	CHF 2.90	CHF 4.20

### **Bernese specialities**

Bernese chipped cheese with black bread	50 gr.	CHF 9.80
Air-dried Grisons meat and raw ham with black bread	50 gr.	CHF 15.00
Dried fruit assorted with raw bacon, raw ham and coppa, roasted in butter	5 piece	CHF 10.00
Mixed meat- and cheese platter (Cold meats, salami, raw ham, home made sausage and cheese) garnished with cucumbers, tomatoes, and vegetables pickled, served with brown bread	100 gr.	CHF 11.00

### **Whole Parisian baguette canapé cut in bits**

Shoulder ham, salami, cheese, tuna, egg	Baguette	CHF 20.00
Air-dried Grisons meat, raw ham, smoked salmon, marinated shrimps, tomatoes and mozzarella	Baguette	CHF 25.00

*All dishes on this page are suitable for a catering too.*

### **Vegetarian**

Fine puff paste	30 gr.	CHF	4.00
Bruschetta with eggplant, tomatoes	per piece	CHF	2.50
Colorful, crude vegetables with dips	100 gr.	CHF	5.00

### **Antipasti (marinated and served with sticks)**

Mozzarella balls on cherry tomatoes	100 gr.	CHF	6.00
Dried tomatoes	100 gr.	CHF	6.00
Marinated sweet peppers	100 gr.	CHF	7.50
Various marinated olives	100 gr.	CHF	7.00

### **Served in an Asia-spoon**

Smoked salmon tartar with capers and dill	piece	CHF	3.50
King prawns "Summerset" with herbs on vegetable ragout	piece	CHF	4.50
Raw ham with balls of melon	piece	CHF	3.50
Grisons air-dried beef-fresh cheese tatar	piece	CHF	3.50
Salad Greek style with feta and fresh herbs	piece	CHF	3.00

### **Warm appetiser**

Ham croissant	per piece	CHF	3.00
Cheesecake lorraine style cut in little pieces	per piece	CHF	3.50
Fried fish with Tatar sauce	50 gr.	CHF	7.00
Baked meat balls served with barbecue sauce	100 gr.	CHF	7.50

### **Spicy soups (from 20 persons)**

Tomatoes, sweet peppers, or vegetables	1 dl	CHF	5.00
Goulash	1 dl	CHF	7.00

*All dishes from this page are also for home delivery.*

## **Buffet lunch or a nice aperitif, just as you like....**

### **Something small-sized**

#### *Cold*

Buns with ham, soda-pickeld croissants with wild norwegian smoked salmon,  
Ciabatta with Mozzarella and tomatoes, black bread with chipped cheese from the Bernese Oberland

#### *Warm*

Grilled chicken skewer with barbecue sauce, baked fish fillets served with Tatar sauce, Mini spring rolls served with sweat-and-sour sauce.

#### *Sweet goodies*

Small fruit salad, Brownies and  
Small home-made fairy cakes with burned cream

CHF 35.00 per person

### **The little larger one**

#### *Cold*

Parisette with brie-cheese, bread roll with cold meats, soda-pickeld croissants with wild Norwegian smoked salmon, Ciabatta with Mozzarella and tomatoes  
Vegetables-antipasti, dried fruits with raw bacon and raw ham,  
Black bread with chipped cheese from the Bernese Oberland

#### *Warm*

Mini spring rolls crispy baked, Tiger prawns sautéed with garlic,  
Fried fish fillets with Tatar sauce, Meat balls and grilled chicken skewer served with barbecue – mustard sauce and sweat- and-sour sauce

#### *Sweet goodies*

Pastry with pale and dark chocolate mousse  
Pineapple- and melon ships, home-made caramel dessert cream  
and muffins

CHF 51.00 per person

*All dishes form this page are also for home delivery*

## **Snacks and „Zvieri“ plates**

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### **„Zvieri“ plate „Bernese Oberland“**

Cold roast, ham, dried meat from the Ballenberg, Coppa,  
Salami, cold meats and cheese

CHF 24.00

as platter service

CHF 26.00

### **Variation of Swiss cheese**

With soft-, halfhard-, hard- und chipped cheese (150 gr.)  
Served with brown bred

CHF 19.00

### **Baked puff pastry shell**

2 baked puff pastry shells filled with sausage meat,  
served with fresh vegetables and buttered rice

CHF 21.00

Alternative with 1 piece patties

CHF 16.50

### **“Freienhof” - Variation of cold delicates (from 20 people)**

Smoked wild salmon, Air-dried Grisons meat, salami, pâté home-made style,  
pepper terrine and raw ham , garnished with preserved vegetables

CHF 28.50

*All dishes form this page are also for home delivery*

## Individual dishes for your personal menu ...

On the basis of these individual dishes you can arrange *one* optional menu. Please notice that you have to choose *one uniform menu* for *all* guests. Also you will find already arranged menus on page 13. Enjoy arranging and selecting the right menu for your aperitif, dinner or lunch.

### Starters

#### Salades

Garden fresh leaf salad with balsamico – vinegar	CHF	8.00	✓
Mixed salad with French dressing	CHF	9.00	✓
Tepid, thin sliced duckling breast arranged on leaf salads with light raspberry vinegar-dressing	CHF	17.00	
Composition of leaf salads with stripes of smoked salmon, garnished with pumpkin kernels and bread croutons on Balsamico - vinegar	CHF	15.00	✓

#### Fish

Cold smoked salmon with horseradish mousse and capers, toast and butter (80 gr.)	CHF	17.00	✓
Tartar from smoked fera trout filet with uncured cheese and herbs	CHF	14.50	✓

✓ *These dishes are also for home delivery*

**Starters warm**

Tiger prawns „Summerset“ spicy flavoured on vegetable ratatouille, with garlic bread	CHF	18.00	✓
Roasted fera trout fillets home-style cooking, seasoned with Calavados served with boiled potatoes	CHF	16.00	✓
Ricotta ravioli completed with clary sage butter	CHF	13.00	

**Soups**

Clear soup with thin vegetable stripes	CHF	8.00	✓
Royal	CHF	8.00	✓
Pancakes stripes	CHF	8.00	✓
Clear vegetables soup gardener style	CHF	8.00	✓
Vegetable cream soup refined with cream and bread croutons	CHF	8.00	✓
Tomato cream soup with garlic crostini and basil	CHF	9.00	✓
Herb soup refined with cream	CHF	9.00	✓

✓ *These dishes are also for home delivery*

**Warm Fish dishes for main course or starter**

	<u>starter</u>	<u>main course</u>	
Sautéed pike-perch on slightly hollandaise – butter sauce served with noodles	CHF 16.00	CHF 29.50	✓
Grilled slice of salmon with tender lemon butter and a coloured bunch of salad	CHF 18.00	CHF 26.00	✓
Sautéed fillets of perch with fresh garden herbs and steamed potaoes	CHF 21.00	CHF 31.00	✓

**Main courses with meat**

<b>Minced poultry on slightly curry sauce</b> garnished with fruits, served into a ring of rice		CHF 19.50	✓
<b>Grilled delicate poultry breast with mushroom sauce</b> served with noodles		CHF 21.00	✓
<b>Hot lumberjack ham with mustard sauce</b> served with potato salad		CHF 21.00	✓
<b>Delicate roasted loin of pork with light rosemary jus</b> with potato gratin and vegetables		CHF 28.50	✓
<b>Veal escalope with mushroom cream sauce</b> and noodles		CHF 23.00	✓

✓ *These dishes are also for home delivery*

Main courses continuation

<b>Pork escalope Piccata Milanese style</b> on tomato sauce with saffron risotto	CHF	26.00	✓
<b>Roasted fillet of pork filled with herbs</b> on mushroom cream sauce with fried potatoes	CHF	33.00	✓
<b>Beef fillet Wellington style on truffle sauce</b> served with vegetables and potato croquettes	CHF	44.00	
<b>Luscious fillet steak of prime ribs with herb butter</b> garnished with various salads and a melon section	CHF	29.00	✓
<b>Roastbeef pink roasted with hearty pepper sauce</b> garnished with vegetables and potato bullets au gratin	CHF	34.00	✓
<b>Sliced veal Zurich style</b> on tasty mushroom sauce with noodles in butter	CHF	31.00	✓
<b>Veal steak in calvados cream sauce</b> with noodles in butter and vegetables	CHF	39.50	✓
<b>Veal stew Emmental style on saffron sauce</b> served with mashed potatoes	CHF	25.00	✓
<b>“Three – Fillet” menu</b>	CHF	49.00	
Veal- and porc fillet on a mushroom sauce, Roasted beef fillet with herb butter, served with potato gratin and various vegetables			
<b>Roasted veal fillet at a stretch and served carved</b>			✓
On a slightly lemon sauce garnished with a slice of potatoes e and vegetables	CHF	46.00	

✓ *These dishes are also for home delivery*

### Our vegetarian specialities

<b>Leek risotto with backed mushrooms</b> and delicious vegetables	CHF	18.50	✓
<b>Vegetable on a Spit with piquant curry sauce</b> dry rice and fruits	CHF	19.00	✓
<b>Piccata from vegetable medallions</b> served with spaghetti and tomato sauce	CHF	19.50	✓
<b>Vegetables ragout in puff pastry pâté</b> with pilaf rice	CHF	16.50	✓
<b>Spinach – Ricotta Ravioli</b> au gratin with sage butter	CHF	21.00	
<b>Maize-tortilla filled with vegetables</b> dry rice and yoghurt – herbs dip	CHF	22.00	

You are free to choose a vegetarian dish for your menu as a vegetarian alternative.

### Sweet dessert

Bright and dark chocolate mousse	CHF	11.50	✓
Italian Tiramisu	CHF	9.50	✓
Caramel pudding with whipped cream	CHF	8.50	✓
Yoghurt cream with whipped cream and fruits	CHF	8.50	✓
Fruit salad with whipped cream	CHF	8.50	✓
Apple cake with vanilla ice-cream	CHF	11.00	
Mousse of Toblerone and bananas	CHF	13.00	✓
Mousse of coconut garnished with Ananas-Malibu salad	CHF	13.00	✓
Warm Alsatian plums with vanilla ice-cream	CHF	10.50	✓

✓ *These dishes are also for home delivery*

## Our menu proposals

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### **The light menu**

Colourful mixed lettuce salad  
\*\*\*

Tender grilled chicken breast  
in fine mushroom sauce  
served with butter noodles  
\*\*\*

Light yoghurt cream

**CHF 32.00**

### **The minced menu**

Vegetable soup  
\*\*\*

Minced veal and pork meat  
in a fine mushroom cream sauce  
with noodles and vegetables  
\*\*\*

Apple cake with vanilla ice-cream

**CHF 37.00**

### **The ham menu**

Onion soup Thun style  
\*\*\*

Hot lumberjack ham  
with mustard sauce  
served with potato salad  
and grilled tomato  
\*\*\*

Burned custard

**CHF 34.00**

### **The italian menu**

Fresh garden lettuce salad  
with balsamic-vinegar and olive oil  
\*\*\*

Minestrone  
\*\*\*

Pork escalope piccata Milanese  
on tomato sauce with saffron risotto  
\*\*\*

Tiramisu

**CHF 45.00**

### **The medallion menu**

Fresh garden lettuce salad  
with balsamic-vinegar and olive oil

\*\*\*

Clear soup with port wine

\*\*\*

Pork fillet medallions  
with chanterelle cream sauce

Home made potato gratin  
and colourful vegetables

\*\*\*

Duo of chocolate mousse

**CHF 52.00**

### **The proven menu**

Mixed salad

\*\*\*

Tender loin of pork roast  
with light rosemary juice  
served with potato gratin  
and vegetable garnish

\*\*\*

Fresh fruit salad with whipped cream

**CHF 42.00**

### **The neighbourly menu**

Leaf salad with stripes of bacon and cheese

\*\*\*

Veal stew Emmental style  
with saffron sauce  
served with mashed potatoes  
and vegetables

\*\*\*

Warm Alsatian plums with vanilla ice-cream

**CHF 37.00**

### **The gentle menu**

Freienhof variation with  
cold delicacies

\*\*\*

Clear soup with sherry

\*\*\*

Veal steak on calvados cream sauce  
with butter noodles

Variation of seasonal vegetables

\*\*\*

Duo of Toblerone- and Bananamousse  
garnished with fruits

**CHF 69.00**

### **The carved menu**

Pastry of veal on Cumberland sauce

\*\*\*

Clear soup with stripes of vegetable

\*\*\*

Carved roast beef pink roasted  
with hearty pepper sauce  
served with potatoes Lyonnese style  
Variation of seasonal vegetables

\*\*\*

Salad of carved orange  
with sorbet

**CHF 56.00**

✓ *These menus are also for home delivery*

**The „three fillet“ menu**

Composition of lettuce salads with stripes of smoked salmon,  
garnished with pumpkin seeds, bread croutons  
on balsamic-vinegar

\*\*\*

Clear soup royal

\*\*\*

Veal- and pork fillet on mushroom sauce and  
beef fillet pink roasted with herb butter  
served with potato gratin and vegetable variation

\*\*\*

Duo of white and dark chocolate mousse  
refined with Bacardi

**CHF 75.00**

*✓ this menu is suited for home delivery,  
but in the main course we only serve beef*

*at CHF 70.00*

## **The Gala - Menu**

Tepid, thin cut duckling breast on a variety of lettuce salads  
with light raspberry-dressing

\*\*\*

Double clear soup with port wine

\*\*\*

Roasted salmon tranche  
served on a seedy saffron sauce  
dry rice with diced vegetables

\*\*\*

Lemon sorbet with Vodka

\*\*\*

Carved veal fillet roasted at a stretch  
served with a light lemon sauce  
Mashed potatoes with truffles and vegetables

\*\*\*

Cheese selection served with nut bread

\*\*\*

Dessert plate „Freienhof“

**CHF 115.00**

✓ *this menu is suited for home delivery*

## Our buffet proposals

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### **The small buffet**

#### Cold

Melon with raw ham, tomato salad with mozzarella,  
ferret trout fillets with dill sauce,  
cold smoked wild salmon,  
horseradish foam and cocktail sauce

Rich salad buffet with three sauces

\*\*\*

#### Warm

Hot lumberjack ham  
with mustard sauce and potato gratin

\*\*\*

Bright and dark chocolate mousse, burned cream,  
Berries gratin, fruit cake with whipped cream, fresh fruit salad,  
caramel custard, meringue

**CHF 59.00**

**(from 20 persons)**

## **The buffet "Thunersee"**

Poached salmon slice classical garnished and gelatinised, smoked fillets of fera and cold smoked Scottish wild salmon

\*\*\*

Dried meat, Milan salami, house patties, pepper terrine,  
Parma ham with melon, various garnishes,  
Remoulade-, Cumberland- and horseradish cream sauce

\*\*\*

### *Rich salad buffet with*

A choice of various lettuce salads with three sauces and vegetable salads,  
with bread croutons, pumpkin seeds, chopped onions,  
cooked eggs and fresh parsley

\*\*\*

Clear soup with port wine

\*\*\*

Tender pink roasted roast beef English style  
with strong tarragon sauce  
garnished with potato gratin and colourful vegetable bouquet

\*\*\*

Fresh fruit salad, mixed ice-cream, white chocolate mousse,  
home made caramel pudding, berries gratin,  
Meringues and fruit cake with whipped cream, cream slice, Brownies

**CHF 95.00**

**(from 25 persons)**

## Cosy gathering

(from 20 persons)

### **Walliser Raclette**

*Rich salad buffet with*

A choice of various lettuce salads with three sauces and vegetable salads,  
with bread croutons, pumpkin seeds, chopped onions,  
cooked eggs and fresh parsley

\*\*\*

Raclette on table oven

with pickled vegetables, pickled onions, sour cucumbers, cubes of bacon,  
Champignons, onions, fruits and spice mills served with "Gschwelli"

\*\*\*

Fruit salad with sorbet

**CHF 48.00** ✓

### **Cheese fondue**

*Rich salad buffet with*

A choice of various lettuce salads with three sauces and vegetable salads,  
with bread croutons, pumpkin seeds, chopped onions,  
cooked eggs and fresh parsley

\*\*\*

Cheese fondue (Moitié-Moitié)  
served with bread and "Gschwelli"

\*\*\*

Fruit salad with sorbet

**CHF 48.00** ✓

(for occasions under 20 persons we serve a salad plate Freienhof)

## **Fondue Chinoise**

Rich salad variation with  
cooked eggs, bread croutons and crispy bacon

\*\*\*

Chinoise fondue with stripes of beef, poultry and pork  
with various garnishings,  
delicious sauces with exotic fruit mirror

\*\*\*

Variation of Freienhof sweets

**CHF 55.00** ✓  
(from 15 persons)

✓ *Are suited for home delivery*

## **Our dessert buffets**

(from 25 persons)

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### **Small dessert buffet**

Fresh fruit salad with maraschino  
Home made caramel pudding  
Mixed ice-cream  
Chocolate mousse with cream  
Burned cream  
Meringues and whipped cream  
Fine fruit cakes

**CHF 17.00**

### **Large dessert buffet**

Fresh fruit salad with maraschino  
Mixed ice-cream  
Chocolate mousse with cream  
Tiramisu  
Home made caramel pudding  
Berry gratin and fruit cake  
Bernese Meringues with whipped cream  
Profiteroles grandmother style  
Chocolate Brownies

**CHF 25.00**

### **with cheese...**

To our dessert buffets we recommend

a nice cheese platter with tender melting soft cheese,  
Half hard- and hard cheese  
Garnished with different kinds of bread and butter

**Surcharge CHF 10.00**

*✓ These buffets are suited for home delivery*

## **General conditions**

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### **Order**

Please place your order at least 2-3 weeks before the event. If you have any questions concerning the menus, we are looking forward to give you a helping hand.

### **Minimal amount of persons**

We will prepare the menus from 10 persons onwards and the buffets from 25 persons onwards – Exceptions are shown in the menu. If you are less than 10 persons feel free to choose from the à la carte menu.

### **Choice of menu**

Please choose only one formal menu. Certainly you are free to choose also a vegetarian alternative.

### **Changes in number of guests**

The amount of persons reported up to 48 hours before the event is authoritative. *Larger changes will be handled as follows:*

*Changes of up to 10% of the reported persons are accepted free of charge up to 48 hours before the event.*

*Changes of more than 10% are accepted free of charge up to 14 days before the event.*

*Those occurring later, at least 24 hours before the event will be charged to 100%.*

### **Cancellation conditions**

- Cancellation 30 days before the event: 50% of the confirmed performance (excl. drinks)
- Cancellation 15 days before the event: 75% of the confirmed performance (excl. drinks)
- Cancellation 14 days before the event: 100% of the confirmed performance (excl. drinks)

### **Price/Invoicing**

All prices are including 8,0% VAT. If the bill is CHF 300.00 or more we will gladly send you an invoice with deposit slip, payable within 20 days. Other than cash we also accept all common credit cards. The credit card guarantee is reserved.

We reserve the right to send you an advance invoice with 50% from the calculated performance.

We reserve the right for additional charges or price accommodations.

## Here the details for your catering

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Our infrastructure allows, to cater you wherever you like: at home, to barbecue in the forest, in your company or in the leisure residence at the sea.

### All inclusive

The attendance from A-Z, at your wished location with menu and drinks from our menu proposals or fixed at your own wishes.

(Drinks through Hotel Freienhof, otherwise we charge cone money)

Catering charge: Thun City CHF 300.00

Outside Thun additional CHF 2.00 per km and CHF 30.00 per hour

Exception: Catering in the Castle Thun, Catering charges CHF 500.00 till 1000.00

inclusive:           Cutlery, crockery, white table linen and drapery servicing,  
                          Uncover and removing by us  
                          Small material like ashtrays, ménage etc.  
                          Service personal  
                          Boarding and transport of the employees  
                          Insurance of fracture

(Depending on the place and type of event we reserving to adapt expenditure costs)

For additionally needed employees and the chauffeur we charge CHF 45.00, for squad staff we charge CHF 55.00 per hour.

## **Locations**

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If you are still searching for an adequate location, you will find here some proposals on our part.

**In Thun and entourage there are many different accommodations, in the following you will find some different locations:**

We would be happy to give you our details from this various places and rooms.

### **Personal**

We love to deliver our specialities into your apartment.

Catering is possible from 15 persons.

### **Chutziturm**

After a 10 minute walk through the old city of Thun you will get a warmly welcome at the traditionally Chutziturm, an historic defence tower.

The tower guard loves to tell you many histories about the tower and the City of Thun. Spend a cosy evening together with a rustic dinner, Raclette or another menu, just as you wished.

### **Farm Dinkelbühl**

The farm is constructed for various causes. A delicious farming buffet as well as a special theme or gourmet buffet, everything is possible.

### **Knight's hall at the castle of thun**

The castle of Thun high over on the castle hill is overlooking the inhabitants and the buildings of Thun city. Eating dinner in the more than 800 years old Knight's hall will last unforgettable for everybody. Please notice the special transport conditions.

### **Venner-Zyro-Turm**

Brilliant ambiance and various occasion provides also the famous Venner-Zyro-Tower.

It contains three rooms with 12 seats in every room and one room with 32 seats and the tower balcony with beautiful view over the old city of Thun, the castle and the environment.

### **Burgerbäuert – The forester's lodge Faulensee**

The forester's lodge is situated in the middle of Seeholzwald, at the boarder of Spiez, Krattigen and Aeschi. The lodge can be rented the whole year over and provides space for 55 persons.

An open fire and many seat facilities make this lodge warm and cosy.

## **Check list**

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Dear guest

This check list should help you to organize your occasion and to facilitate the preparations.

**Date:** \_\_\_\_\_ **Time:** \_\_\_\_\_ **Place:** \_\_\_\_\_

**Program:** \_\_\_\_\_

**Number of guests:** \_\_\_\_\_ **Adults:** \_\_\_\_\_ **Children:** \_\_\_\_\_

**Dining:** à la carte or Menu/Buffer

Apéro: \_\_\_\_\_

Starter: \_\_\_\_\_

Main course: \_\_\_\_\_

Dessert: \_\_\_\_\_

**Beverages:** (Apéro, soft drinks, wine, beer & warm beverages)

\_\_\_\_\_  
 \_\_\_\_\_

**To notice with locations / infrastructure:**

Handover and disposal from key, facility and plan of the seating form, crockery available, decoration, flowers, candles, technique, over time allowance, sanitary facility, parking facility

**General things and your notes:**

Invitations: \_\_\_\_\_ Napkin design : \_\_\_\_\_

Guestlist: \_\_\_\_\_ Table plan and cards: \_\_\_\_\_

Location plan: \_\_\_\_\_ Menu cards: \_\_\_\_\_

Acknowledgment: \_\_\_\_\_ Decoration: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_