



BERNEXPO AG

FOOD AND DRINKS

Congresses and events



«Locally produced food and a sustainable value chain are crucial for us to be able to offer you the best from the region and always fresh quality.»

With our catering partner, Sportgastro AG, we rely on fresh baked goods from Ängelibeck in Köniz or from Bohnenblust Bakery in the Breitenrain district. The trout, for example, comes from the Rubigen fish farm and the high-quality Swiss beef is sourced from local butchers who guarantee complete utilisation of the animal. We care deeply about a regional character and sustainability, especially when it comes to congress catering. We want you not only to eat well with us, but also leave you feeling good. With our commitment to the region and the environment, we would like to join forces with you to make a valuable contribution.

Complete utilisation

We work hand in hand with four local farmers and the butchery Mérat & Cie. to ensure that our beef is sustainably sourced and fully utilised. We respect this valuable resource and are committed to using it responsibly.

Thanks to our close cooperation with the farmers and the butchery, we can ensure that every piece of meat is of the best quality and treated with care.



GREETED WITH COFFEE

4


«Classic»

Sparkling and still mineral water	per person	10.00
Coffee, espresso, Länggass tea		
Butter, pretzel and wholegrain croissants		
Seasonal fruit basket		

«Vegan»

Sparkling and still mineral water	per person	12.00
Coffee, espresso, Länggass tea		
Vegan breakfast rolls – wellness rolls from Bohnenblust Bakery		
Seasonal fruit basket		

«Vital»

Sparkling and still mineral water	per person	14.00
Coffee, espresso, Länggass tea		
Homemade iced tea		
Wholegrain croissants and nut rolls		
Bircher muesli with seasonal topping		
Milk drinks included	per person	2.00
Cappuccino, latte and hot chocolate		
Milk drinks with oat milk included 	per person	2.00
Cappuccino, latte and hot chocolate		


COFFEE BREAKS

5

«Classic»

Sparkling and still mineral water	per person	12.00
Coffee, espresso, Länggass tea		
Butter, pretzel and wholegrain croissants		
Homemade iced tea		
Seasonal fruit basket		

«Sweets»

Sparkling and still mineral water	per person	12.00
Coffee, espresso, Länggass tea		
Unsalted nut mix in a jar		
Homemade chocolate brownie (vegan option also available) 		
Seasonal fruit basket		

Milk drinks included	per person	2.00
Cappuccino, latte and hot chocolate		

Milk drinks with oat milk included 	per person	2.00
Cappuccino, latte and hot chocolate		

Drinks after consumption

Coffee, espresso	per cup	4.50
Länggass tea	per cup	5.50
Latte	per cup	5.50
Cappuccino	per cup	6.00
Orange juice	1 litre	11.00

SEASONAL, FRESH JUICES

6

Freshly squeezed fruit juice from Zamba in Rümlang

2.5 dl

5.00

January to March: Blood orange

April to May: Strawberry

June to August: Watermelon

September to December: Tangerine

Homemade smoothies

1 litre

15.00

Red-Booster (Orange | Apple | Carrot | Ginger)

Green-Power (Orange | Apple | Avocado | Spinach | Peppermint)

Pure-Energy (Apple | Orange | Ginger)

Homemade vitamin shot

1 dl

5.00



FOR IN BETWEEN

Sandwich break

3 choices	per person	12.00
4 choices	per person	17.00
5 choices	per person	20.00

Selection

Crunchy ciabatta sandwiches with

Gammon

Milano Salami

Marinated vegetables ♡

Sumptuous plaited-bun sandwiches with

Bernese farmer's ham

Milano Salami

Mountain cheese ♡

Classic bagel with hummus ♡

Wholegrain bagel with Spanish chorizo



LUNCH SERVED

8

Mini lunch

Mixed, crisp green salad with vegetable strips or soup	per person	32.00
Main course vegan🍏, vegetarian🌱, fish or meat		
With starch side dishes and seasonal vegetables		

Midi lunch

Mixed, crisp green salad with vegetable strips or soup	per person	40.00
Main course vegan🍏, vegetarian🌱, fish or meat		
with starch side dishes and seasonal vegetables		
Dessert threesome		

Maxi lunch

Compliments from the chef	per person	48.00
Seasonal starter		
Main course vegan🍏, vegetarian🌱, fish or meat		
with starch side dishes and seasonal vegetables		
Dessert threesome		

Lunch beverage flat rate

Sparkling and still mineral water	per person	10.00
Coffee, espresso, tea		

LUNCH BUFFETS

Mini

1 starter	per person	30.00
1 main course vegan ♡, vegetarian ♫, fish or meat		

Midi

1 starter	per person	38.00
1 main course vegan ♡, vegetarian ♫, fish or meat		
1 dessert		

Maxi

2 starters	per person	46.00
1 main course vegan ♡ or vegetarian ♫		
1 main course fish or meat		
2 dessert		



LUNCH BUFFETS –

Choices

Starters

- Mixed green salad with seasonal vegetable strips 🌱
- Mixed salad with dressed vegetable salads and green salad 🌱
- Green Thai salad with vegetables and crunch with peanut dressing 🌱
- Mediterranean vegetable salad with basil ♡
- Mediterranean Ebly (durum wheat) salad with pesto crostini ♡
- Pumpkin soup refined with roasted seeds and seed oil 🌱

Main courses

- Lentil and courgette lasagne ♡
- Potato and broccoli casserole ♡
- Stuffed peppers with couscous ♡
- Gnocchi with pea pesto ♡
- Kung pao from planted.chicken with basmati rice ♡
- Savoury barley soup with vegetables ♡
- Yellow pea tajine with dried fruit on beluga lentils ♡
- Original Swiss Alpine macaroni with cheese and friend onions and apple sauce 🌱
- Penne 4 Pi Vegan – tomatoes, pepper, cream of vegetables, parsley ♡
- Red Thai curry with chicken and vegetables served with basmati rice
- Beef stew of regional beef with polenta and glazed carrots
- Pork cutlets with mushrooms, roasted potatoes and seasonal vegetables
- Swiss chicken breast stuffed with mushrooms in herb cream sauce, butter tagliatelle
- Salmon fillet with dill sauce and pilaf rice

Desserts

- Homemade chocolate brownie ♡
- Seasonal fruit tiramisu
- Crème brûlée “Grandmother’s style”
- Homemade apple juice cream

Fresh fish from the Bern region

We are proud to have found the perfect partner in the Rubigen fish farm to offer you fresh fish from the Bern region. The fish farm is known for its local and sustainable Swiss farming of rainbow trout, salmon trout and char – and you can taste it!



BOWLS

Bernese Bowl

with sushi rice, diced apple, corn, peas, diced beetroot, walnuts, wasabi mayonnaise

Main component:

- Vegan curry bowl
- Vegan tofu bowl
- Vegan planted.chicken bowl
- Chicken bowl
- Crunchy beef bowl
- Salmon bowl

	Mini	Midi	Maxi
Vegan bowl	7.00	15.00	24.00
Meat bowl	8.00	16.00	25.00
Fish bowl	8.50	17.00	27.00

Mini bowl	Minimum quantity per type:	10 portions
Midi bowl	Minimum quantity per type:	8 portions
Maxi bowl	Minimum quantity per type:	5 portions

APPETIZERS

13

Appetizer variations

With 4 components	per person	18.00
With 5 components	per person	22.00
With 6 components	per person	25.00

Vegan components



Asparagus shot
Regional quinoa curry balls on pear chutney
Lentil balls with Persian spices
Savoy cabbage roll with smoked tofu leek
Spinach mousse with pomegranate

Vegetarian components



Spanish tortilla cubes with tomato salsa
Shakshuka, tomato pepperoni vegetables and egg
Puff pastry palmiers with pesto rosso
Wrap with cream cheese, lettuce and pine nuts
Tarte Tatin with beetroot

Meat components

Sliced roast beef on pear chutney with baked parsley
Italian vegetable salad with parsley and pine nuts
Cavaillon melon with Grand Cru raw ham skewered on rocket salad
Lukewarm plum and bacon skewers
Assorted antipasti with colourful cress

Fish components

Sockeye smoked salmon tournedos with cucumber, fresh dill and cranberries
Sautéed giant prawn on chickpea salad with mango chutney
Cucumber-smoked salmon salad with horseradish cream cheese and bread chips
Smoked char mousse on Ängelibrot bread with radishes
Octopus skewers with olives




A woman wearing a blue lab coat, glasses, and a blue hairnet is standing in a kitchen or food processing area. She is holding a large, clear plastic bag filled with a mix of chopped red, yellow, and green bell peppers. She is placing the bag on a stainless steel platform scale. In the background, there is a white wall, a window, and a shelf with a printer and other equipment. A green plastic crate is visible in the bottom right corner.

Freshly harvested vegetables and fine fruits

For over 100 years, Bieri Gemüse in Neuenegg has been supplying major customers in the Bern region with fresh vegetables, fruit, ready-to-cook delicacies and homemade specialities. For us, they are the ideal partner to impress you with freshness and regional flavour.

PLATTERS

15

Cheese platter 	Platter with 5 different types of cheese with regional products, garnished, served on a platter plus fresh dark bread from our local bakery <i>1 platter for 6 to 8 people</i>	per platter	55.00
Meat platter	Platter with 5 different types of meat with regional products, garnished, served on a platter plus fresh dark bread from our local bakery <i>1 platter for 6 to 8 people</i>	per platter	55.00
Vegi platter 	Three kinds of hummus (Beetroot Curry Herbs) with vegetable sticks, Naan bread and crackers	per platter	45.00
Mini canapé	Platter with 24 mini canapés Cheese Ham Salami Raw ham Salmon <i>1 platter for around 8 people</i>	per platter	65.00
Mini sandwich	Platter with 24 mini sandwiches Cheese Ham Salami Raw ham Salmon Homemade carrot lox  <i>1 platter for around 8 people</i>	per platter	65.00
Metre sandwich	The following toppings are available: Ham Salami Egg Curry chicken Cheese <i>1 metre for around 10 to 20 people</i>	per metre	50.00

RANGE OF BREADS¹⁶

Wide selection of bread from Ängelibeck

per person

4.00

If you would like to offer your guests a rich selection of bread, we recommend our range of breads:

Ängelibrot – straight from heaven

All ingredients are sourced from high-quality organic production without exception. Wheat flour, malted barley flour, rye meal and oat flakes. Goes well with cheese platters, a salad buffet or just like that.

Finnenbrot – pure wellness

Made from real grain: wheat, rye, soy meal, wheat bran, malt flakes, sunflower and pumpkin seeds, flaxseed, sesame seeds and a few more valuable ingredients make this bread a jack-of-all-trades for a health-oriented diet.

Kürbiskernbrot – the legend

Bread made from wheat, rye and barley malt flour, linseed and sesame.

Pomodorebrot – delicious delight

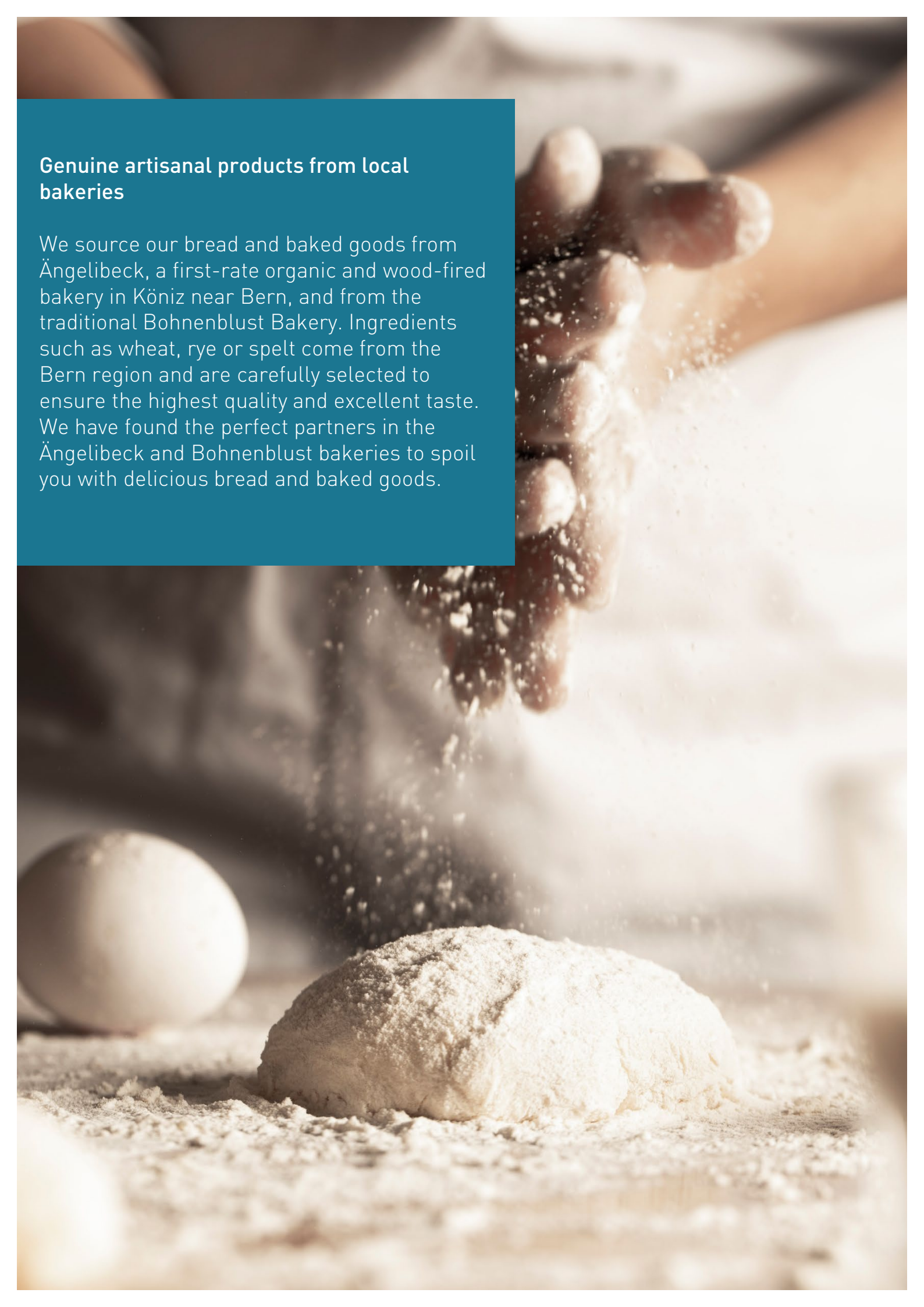
Wheat, rye, barley malt flour, oat flakes, rye meal, sour dough, water and yeast – the rest is Bella Italia. Or more precisely: dried tomatoes, black olives, tomato paste and sea salt.

Ängelisauerbrot – infinite joy

The acidification method is the oldest and still the best today. The reason for this is that it infuses the bread dough with yeast, which ultimately makes the crumb fluffy and far tastier, and also keeps it moist for longer. As in the case of this crispy loaf made from organic rye and organic half-white flour.

Ankezüpfe – plaited pleasure

White flour made from wheat, enriched with a little barley malt, butter, milk, eggs, yeast and sea salt.



Genuine artisanal products from local bakeries

We source our bread and baked goods from Ängelibeck, a first-rate organic and wood-fired bakery in Köniz near Bern, and from the traditional Bohnenblust Bakery. Ingredients such as wheat, rye or spelt come from the Bern region and are carefully selected to ensure the highest quality and excellent taste. We have found the perfect partners in the Ängelibeck and Bohnenblust bakeries to spoil you with delicious bread and baked goods.

BEVERAGES

18

Hot drinks

	Unit	Price in CHF
Espresso, coffee		4.50
Länggass tea		5.50

Mineral water and juices

Rhazünser, sparkling	0.8 l (glass)	9.00
Rhazünser, sparkling	0.5 l (PET)	4.00
Rhazünser, sparkling	0.4 l (glass)	5.50
Arkina, still	0.8 l (glass)	9.00
Arkina, still	0.5 l (PET)	4.00
Arkina, still	0.4 l (glass)	5.50
Soft drinks	0.33 l (glass)	5.00
Soft drinks	0.5 l (PET)	5.00
Homemade iced tea	1.0 l	10.00
Focuswater Mirabelle plum & rhubarb	0.5 l (glass)	5.00
Orange juice	0.2 l (glass)	4.50
Rubra	1.0 l (glass)	11.00
Seasonal fresh juice from Zamba	0.25 l (PET)	5.00
Homemade seasonal smoothie	1.0 l	15.00
Homemade vitamin shot	1 dl	5.00

Beer

Feldschlösschen weizenfrisch, zero alcohol	0.33 l	5.00
Gurten Zähringer Amber	0.33 l	5.00

BEVERAGES

19

White wines

	Unit	Price in CHF
Sauvignon Blanc Bielersee AOC, Hubacher Bern, Switzerland	0.75 l	69.00
Chasselas Bielersee AOC, Krebs Winery Bern, Switzerland	0.75 l	52.00
Epesses Le Replan, Union Vinicole de Cully Waadt, Switzerland	0.75 l	52.00
Fendant Coteaux de Sierre Valais AOC, Domaines Rouvinez Valais, Switzerland	0.75 l	52.00
Petite Arvine Chauteau Lichten, Rouvinez Valais, Switzerland	0.75 l	56.00
Prà Bianco, Guido Brivio Ticino, Switzerland	0.75 l	52.00

Red wines

Pinot Noir Bielersee AOC, Hubacher Bern, Switzerland	0.75 l	59.00
Cornalin Montibex AOC, Domaine Rouvinez, Sierre Valais, Switzerland	0.75 l	68.00
Cœur de Domaine Rouge AOC Valais, Switzerland	0.75 l	89.00
Merlot Baiocco, Guido Brivio Ticino, Switzerland	0.75 l	62.00
The M.T.V. (Meglio/Meilleur Ticino & Valais) Ticino and Valais, Switzerland	0.75 l	68.00

Sparkling wines

Prosecco Ruggeri DOC Veneto, Italy	0.75 l	55.00
Champagne Mailly Grand Réserve Brut Champagne, France	0.75 l	88.00
Spumante Brut Svizzera IGT Guido Brivio Ticino, Switzerland	0.75 l	62.00

The background image shows an outdoor terrace with several large white umbrellas. A group of people is standing and talking in the background. The foreground is filled with many small glass jars containing various colorful salads, including shredded carrots, leafy greens, and other vegetables. The scene is brightly lit, suggesting a sunny day.

Unique and exclusive ambience

As one of the leading trade fair and event locations in Switzerland, BERNEXPO also leaves nothing to be desired in terms of culinary delights. Enjoy exclusive delicacies on our beautiful roof terrace or book our ALLMEND restaurant for up to 450 people. We offer tailor-made solutions for your catering needs.



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