



Rheinfall Gastronomie

GENUSS & ERLEBNIS

Banquet documentation



Schlössli Wörth
FINE DINING

Restaurant Park
POLE POSITION

Insel Bistro
SNACKS & MORE

Mühlerad Bistro
TOP OF THE FALLS

Table of contents



	Page
Appetizers and starters	2
Soups and warm starters	3
Pasta and risotto	4
Main courses of pork	4
Main courses of veal & beef	5
Various main courses	6
Dessert	7
Buffet	8-9
Drinks menu	10-15
Banquet planning A-Z	16-18
Capacities	19
GTC	20-23

Banquet selection



Appetizers

Salt sticks and crisps	CHF 3.50
Grissini (3 pcs.)	CHF 2.50
Classic appetizers	
Mini ham croissant, cheese tarts, small pinsa pieces	CHF 12.00
Olives, Parmesan, Stuffed Peperoncino	CHF 12.00
„Rhinefall“ charcuterie and cheese board	
Dried meat, sausage, bacon, mountain cheese, Sbrinz, soft cheese, rich garnishes and bread	CHF 17.50/ person
Apéro riche	
Various cold and warm appetisers (8 pieces per person) Ask for current, seasonal creations	CHF 37.00/ person

Menu components


All our aperitif and menu suggestions are for parties of 12 or more. Menu definitions are intended for the group as a uniform menu for all. Vegetarians, children and/or allergy sufferers are excluded.

Starters

Green salad  	9.50
Mixed Salad  	11.50
Lamb's lettuce mimosa style (seasonal) 	11.50
Tomato salad with mozzarella (seasonal) 	12.50
Melon with Parma ham (seasonal)	19.50
Classic shrimp cocktail with fresh pineapple on iceberg lettuce with calypso sauce	18.50
Symphony of smoked fine fish with cranberry horseradish, served with brioche	20.50
Salmon variations with a difference: Orange smoked salmon, gravad salmon, salmon tartar, salmon carpaccio with orange mustard sauce, dill mustard sauce and horseradish foam	24.50
Raw beef carpaccio cut wafer-thin with olive oil, parmesan and basil	19.50

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.






Status: 29th November 2022

 vegetarian  vegan

Banquet selection




Soups

Porcini mushroom cappuccino 	12.50
Cream of carrot soup with orange fillet  Vegan on request	12.50
Homemade Riesling Soup 	12.50
Thai curry soup with coconut ice cream  	12.50

Warm starters

Salade nouvelle with mushrooms	18.50
Monkfish fillet with saffron flower sauce	26.50
Giant prawns Provençal style	28.50








All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.
Status: 29th November 2022

 vegetarian  vegan

Banquet selection



Pasta and risotto



	as a starter / Intermediate course	as main course
Pasta alla chitarra aglio, olio e peperoncino  Pasta with garlic, olive oil and chilli pepper	15.50	23.50
Pasta alla chitarra with meat sauce Fresh pasta with meat sauce	17.50	25.50
Rondini Ursina (Ravioli magro)  Rondini stuffed with spinach and ricotta in sage butter	18.50	26.50
Agnolotti al brasato con aceto balsamico Half moon shaped pasta with a meat filling in cream sauce refined with white balsamic vinegar and herbs	19.50	27.50
Rondini al limone  Pasta stuffed with ricotta, parmesan, parsley and lemon zest tossed in lemon butter	18.50	26.50
Tris de Pasta	23.50	31.50
Pizzoccheri Valtellinesi  Buckwheat noodles with potatoes, chard, onions, garlic and cheese	18.50	26.50
Rustico Olive & Pomodori   LACTOSE-FREE Pasta filled with olives and tomatoes	23.50	26.50
Risotto con funghi 	18.50	26.50
Risotto al limone 	18.50	26.50

Pork main courses

Pork cordon bleu	28.50
Roast pork grandmother style	30.50
Roast pork carrée Swedish style with prunes	34.50
Pork fillet	38.50

A sauce and a side dish of your choice, as well as seasonal vegetables are included in the price. See page 6

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.
Status: 29th November 2022

 vegetarian  vegan

Banquet selection



Veal main courses

Roast veal shoulder with rosemary	38.50
Veal filet	58.00
Osso Bucco Cremolata	40.50
Veal Schnitzel	40.50
Saltimbocca alla romana	38.50
Sliced veal Zurich style	42.50

Beef main courses

Roast beef braised in red wine	37.50
Swiss Prime roast beef - english style	51.50
Rindsfilet	52.50
Beef cubes Stroganoff	38.50

Fish main courses

„Lostallo“ salmon on lemon butter with rice	41.50
Pike perch fillet with orange pepper sauce and rice	43.50

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.




Status: 29th November 2022

 vegetarian  vegan

Banquet selection



Various main courses

Duo filet maison (pork and beef)	46.50
Filet of lamb Provençale	44.50
Corn chicken*	36.50
Duck breast with orange sauce	36.50
Chicken cutlets „Zurich style“	36.50
Courgette and aubergine piccata 	26.50
Gnocchoni with porcini mushrooms 	30.50
Indian vegetable curry  Vegan on request	28.50

* Please note that the small wing bone is left in the chest. If you do not wish this, please inform us accordingly.

If the sauce is not explicitly mentioned with the main courses, you can choose your favourite sauce from the following:

Tarragon sauce, mushroom ragout sauce, porcini mushroom sauce, paprika sauce, cream sauce, lemon sauce, white port sauce with grapes, calvados sauce with apple pieces, orange sauce, pink pepper sauce, morel sauce+ CHF 6.50.



Side dishes for the main courses:

Rice, pilaf rice, risotto, spaetzli, hash browns, French fries, fried potatoes, Potato gratin, boiled potatoes, pasta.

A sauce and a side dish of your choice as well as a seasonal vegetable garnish are included in the price.

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.

Status: 29th November 2022

 vegetarian  vegan

Banquet selection



Dessert

Fresh fruit salad	11.50
Warm fruit with vanilla ice cream	14.50
Creme Caramel	10.50
Chocolate mousse	13.50
Dessert variation	16.50
Fruit gratin with vanilla ice cream	16.50
Vanilla ice cream in batter on blueberry sauce	18.50
Apple strudel with vanilla sauce	16.50
Crema Catalana	13.50

Origin meat

Chicken/calf/pork- all Suisse Garantie
 Beef: Switzerland/Ireland/Argentina
 Lamb: Ireland/New Zealand

Origin fish

Salmon: Swiss Alpine Fish, Grisons
 Freshwater fish: Wild or farmed, European inland waters
 Saltwater fish: FAO 21*/27*/47* - Wild, Atlantic Ocean

*FAO = Food and Agriculture Organisation catch area classification

For information on allergens and intolerances, please contact us.

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.

Status: 29th November 2022

vegetarian vegan

Buffet



Buffet „Classic“ from 30 persons

Starters

Seasonal salads
 Radish, carrot, cucumber salad and cherry tomatoes
 Croutons, egg, bacon
 Cocktail prawn salad
 Beetroot salad
 Sausage and cheese salad with cervelat and Emmental cheese
 Beef salad
 Herb dressing and French dressing

Soup

White wine soup with croutons
 Gazpacho (For the warm period from June-August)

Main Courses

Sliced meat „Zurich style“ with rösti
 Rolled slice of meat with stuffing and mashed potatoes
 Boiled meat with horseradish sauce, boiled potatoes and root vegetables
 Fried pike perch on creamed leek with wild rice
 Fried char on celery stalks and a herb cream sauce
 Älpler Magronen (Traditional dish made from pasta, potatoes, cream, cheese and onions - served with apple sauce)

Dessert

Sweet cider cream
 Fruit salad
 Chocolate mousse
 Apple cake with cinnamon-sugar and vanilla sauce

95.00 per person

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.

Status: 29th November 2022

vegetarian vegan

Buffet



Buffet „Exclusive“ for 25 people or more

Starters

- Rich salad buffet with dressed salads
- Raw vegetables with dip
- Vitello Tonnato
- Beef carpaccio with rocket, parmesan shavings and olive oil
- Tomato mozzarella with balsamic vinegar, olive oil and basil pesto
- Marinated tuna
- Smoked fish platter with seafood cream
- Quinoa salad with coriander and peanuts
- Assorted Antipasti

Please choose 5 starters

Soup

- Carrot-ginger soup
- Avocado coconut chilli soup

Please select 1 soup

Main Courses

- Roast veal shoulder with polenta and ratatouille
- Roast beef/veal steak in one piece, mixed vegetables and Bearnaise sauce or herb butter
- Grilled giant prawns with garlic and chilli on Asian vegetables
- Roasted salmon on saffron garlic
- Vegetables with red curry sauce
- Ravioli with vegetable ragout
- Veal fricassee or beef goulash

Please choose 4 main courses (1 vegetarian if desired).

Side dishes to choose from:

- Rice, spaetzle, potato gratin, couscous, fried potatoes

Please select 3 side dishes.

Dessert

- Duo of white and dark chocolate mousse
- Passion fruit mousse
- Coffee panna cotta
- Pineapple-pomegranate-ginger salad with coconut shavings
- Kaiserschmarrn with plum compote
- Tiramisu

Please select 3 desserts

145.00 per person

All prices are valid from 12 persons, in CHF and incl. 7.7 % VAT.

Status: 29th November 2022

vegetarian vegan

Beverages



Aperitif

Prosecco DOC Treviso	10 cl	10.00
Prosecco Spumante Rosé brut	10 cl	10.00
Champagner (Bollinger Special Cuveé)	10 cl	17.50
Tröpfel (<i>non-alcoholic sparkling wine</i>)	10 cl	9.00
Lillet <i>lillet, tonic water, frozen berries</i>		13.50
Aperol Spritz <i>Prosecco, Aperol, mineral water, orange</i>		13.50
Hugo <i>Prosecco, elderflower syrup, mineral water, mint, lemon</i>		13.50
White wine spritzer		10.50
Martini white 15% vol.	4 cl	7.50
Martini rot 15% vol.	4 cl	7.50
Cynar Soda 16.5% vol. mit Orangensaft	4 cl 10 cl	7.50 +3.50
Campari Soda 23% vol. mit Orangensaft	4 cl 10 cl	7.50 +3.50
Pernod 40% vol.	4 cl	7.50
Crodino / San Pellegrino San Bitter (alcoholfree)	9.5 cl	5.00

Beverages



Softdrinks

Valser Mineral Water	5.0 dl	6.50
	7.5 dl	9.00
Carafe Rhine Falls Water (Tap water)	5.0 dl	4.00
Coca Cola, Cola zero, Fanta, Sprite, Rivella	3.3 dl	5.00
Ice Tea Lemon, Shorley	3.3 dl	5.00
Schweppes Bitter Lemon / Tonic Water / Ginger Ale	2.0 dl	5.00
Möhl apple juice	3.3 dl	5.50
Orange juice, tomato juice, grape juice	2.0 dl	5.50

Beer and Cider

On Tap

Falkenprinz - Lager	2.0 dl	4.50
	3.0 dl	5.00
	5.0 dl	8.00
Falken Wheat beer	5.0 dl	8.50
	3.0 dl	5.50

Bottles

Falken Lager	3.3 dl	5.50
Hülse Lemon (Shandy)	3.3 dl	6.00
Hülse Blue (alkoholfrei)	3.3 dl	6.00
Möhl (Alcohol-free Cider)	5.0 dl	8.00

Beverages



Local white wine

2019/20	Pinot Gris WeinStamm Thayngen	Pinot Gris	75 cl	66.00
2020/21	Müller Thurgau Baumann Weingut Oberhallau	Müller Thurgau	75 cl	59.00
2020/21	Chardonnay Classique Barrique Baumann Weingut Oberhallau	Chardonnay	75 cl	69.00
2021/22	Rheinriesling Aagne Weingut Hallau	Riesling	75 cl	66.00
2021/22	Pinot Blanc Chardonnay Aagne Weingut Hallau	Pinot Blanc Chardonnay	75 cl	66.00
2020/21	Sauvignon Blanc Christen Weine Wilchingen	Sauvignon Blanc	75 cl	65.00
2018/19	Räuschling Weingut Besson-Strasser Uhwiesen	Räuschling	75 cl	69.00

Local Rosé

2020/21	Rosé Pinot Noir Wunderstaa Wein AG Hallau	Pinot Noir	75 cl	66.00
---------	---	------------	-------	-------

Ticinese Wine

2018/19	Riflessi d'Epoca Gialdi Vini SA Mendrisio	Merlot	75 cl	93.00
2020/20	Sassi Grossi Gialdi Vini SA Mendrisio	Merlot	75 cl	110.00

Beverages



Local red wine

2017/18	Cabernet Merlot WeinStamm Thayngen	Cabernet Merlot	75 cl	68.00
2017/18	Malbec WeinStamm Thayngen	Malbec	75 cl	68.00
2019/20	Magistral Strada Weinkellerei Hallau	Pinot Noir Barrique	75 cl	71.00
2019/20	Merlot Aagne Weingut Hallau	Merlot	75 cl	71.00
2018/19	Cabador Wunderstaa Wein AG Hallau	Cabernet Dorsa	75 cl	69.00
2019/20	Octavia Cuvée GVS Weinkellerei Schaffhausen	8 verschiedene Grundweine	75 cl	72.00
2018/19	Zweigelt Weingut Besson-Strasser Uhwiesen	Zweigelt	75 cl	69.00
2018/19	Eisenhalde Goldsiegel Spätlese GVS Weinkellerei Schaffhausen	Pinot Noir	75 cl	64.00
2021/22	„Verführung“ Trotte Löhningen	Pinot Noir Cabernet Dorsa	50 cl	45.00

Beverages



International Wine

White wine

2019/20	Opera Bianco Mamete Prevostini Lombardei, Italien	Chardonnay, Sauvignon, Pinot Bianco, Incrocio Manzoni	75 cl	65.00
2020	Meursault Joseph Drouhin Burgund, Frankreich	Chardonnay	75 cl	105.00
2021	Variations Domaine La Barbotaine Loire, Frankreich	Sancerre blanc	75 cl	69.00

Red wine

2019/20	Ronchedone Ca dei Frati Lombardei, Italien	Marzemino Sangiovese Cabernet Sauvignon	75 cl	69.00
2013	Brunello di Montalcino Tenuta Valdicava Toskana, Italien	Sangiovese	75 cl	135.00
2018	Sfursat *****Stelle Nino Negri Lombardei, Italien	Nebbiolo	75 cl	95.00
2021/22	Primoduca Primitivo di Manduria Vinicola Mediterranea, Puglia, Italien	Primitivo	75 cl	59.00
2016	Château Tour du Pas St. Georges Bordeaux, Frankreich	Merlot Cabernet Franc	75 cl	69.00

Beverages



Sparkling wine

Champagne	Bollinger Special Cuveé Champagne Brut Société Jacques Bollinger S.A.	Pinot Noir, Chardonnay, Pinot Meunier	75 cl	95.00
Champagne	Bollinger Grande Année Champagne Brut Société Jacques Bollinger S.A.	Pinot Noir, Chardonnay	75 cl	185.00
Venetien	Prosecco DOC Treviso Extra Dry	Glera	75 cl	58.00
Mammern	Tröpfel der Zweite Brut <i>Alcohol-free sparkling wine made from grapes & apples</i>	Trauben & Äpfel	75 cl	59.00

Dessertwein

Riesling-Sylvaner Keltergold Florin, Stein am Rhein	5 cl	12.00
	50 cl	59.00
Rubino	5 cl	12.50
Sweet wine made according to the port method Trotte, Löhningen	50 cl	48.00

Banquet planning A-Z



Deposit

For all events of 50 persons or more or an order of CHF 6'000.00 or more a deposit of 50% of the order value must be paid.

Meeting

In order to be able to offer you our services in the best possible way, we are still happy to advise you individually and personally. This is best done on site. Advance booking is required for meetings and room inspections. Spontaneous appointments cannot be guaranteed.

Decoration

We will order our floral decorations from our in-house florists. Of course, you are also free to organise the flowers yourself or bring them with you.

Fireworks and sparklers

The burning of fireworks and sparklers around the Rhine Falls basin is only permitted after consultation and with a separate permit and must in any case be confirmed by us in advance.

Presents

Would you like to surprise your guests with a souvenir gift from the Rhine Falls? Talk to us. We have some of our own branded „I love Rhine Falls“ products, as well as various items in our souvenir shop. We will be happy to advise you.

Beverages

We charge for drinks you bring yourself by prior arrangement:

Sparkling wines:	CHF 50.00 / 7 dl	CHF 90.00 / 1,5 l	Magnum
Wine:	CHF 40.00 / 7 dl	CHF 70.00 / 1,5 l	Magnum
Spirits:	CHF 80.00 / bottle		

This option is only granted with written consent.

Menu cards

We print our standard menu cards for your event at a flat rate of CHF 15.00. If you have special ideas, you may also have the menu cards printed yourself and bring them with you.

Menu suggestions

All our aperitif and menu suggestions are for parties of 12 or more. Menu definitions are intended for the group as a uniform menu for all. Vegetarians, children and/or allergy sufferers are excluded.

Banquet planning A-Z



Musician, Artist

Entertainment at an event adds extra zest and uniqueness. Let us advise you - we have a versatile list of artists. From singers, musicians, magicians, dancers, etc., we have it all. The Consumption and any additional expenses incurred by the artists are at the expense of the customer.

Parking spaces

The parking spaces on the Schaffhausen side of the Rhine Falls belong to the Canton of Schaffhausen and are managed by it. From 6 p.m. in the evening until 9 a.m. the following day, parking on the P1 / P2 / P3 parking spaces is free of charge. During the day, the official rates apply. You can find more information on our website.

Activities

We would also be delighted to organise for you the exciting option of a boat trip in the Rhine Falls basin or a trip on the rocks in the middle of the Rhine Falls. Whether a romantic trip on the Rhine to the world heritage site Rheinau Monastery or even further to Eglisau? We will plan the right boat trip with you in cooperation with Rhyfall Mändli www.maendli.ch

Hall/room rental

Room hire is offered for all banquets (booking of a menu and drinks). If you book extra rooms, we will be happy to offer you our all-inclusive rental prices.

Technology

Projector	CHF 100.00
Screen	CHF 50.00
Flipchart	CHF 50.00 incl. paper & pens
PC station	CHF 350.00 incl. large monitor / Zoom meeting
Headset & loudspeaker	CHF 150.00

The above prices are calculated on a flat-rate basis per event.

Handling brought along cakes

For food that you bring yourself (e.g. birthday cake, wedding cake, etc.), please contact us, wedding cake) we charge CHF 4.50 per person.

Accommodation

Whether on the boat, in the barrel, in the straw or in the hotel. There is something for every taste in the Schaffhausen region. Let yourself be inspired by the diversity of the region. www.schaffhauserland.ch/de/uebernachten

Banquet planning A-Z



Extension

Would you or your guests like to celebrate longer than midnight in our rooms? Then we will obtain an extension permit for you from the Neuhausen administrative police. In general, an extension is possible until 2.00 a.m. and must be applied for by us at least four weeks before the event. The price is CHF 150.00 per hour or part thereof after midnight. The price is made up of permit and staff costs.

Schedule

In order to optimally coordinate the course of your event and to be able to guarantee you a smooth service, please let us know exactly what your schedule looks like. Also whether you would like breaks during the meal for speeches or performances. Ideally, you should plan larger breaks only after the main course.

Furthermore, our General Terms and Conditions apply

Capacities



Schlössli Wörth

Room	Banquet Style
Panorama Restaurant	60 Pers.
Goethe Hall	45 Pers.
Terrace 1st Floor	60 Pers.

Restaurant Park

Room	Banquet Style
Restaurant	120 Pers.
Hall	40 Pers.
Terrace	150 Pers.

Mühlerad Bistro

Room	Banquet Style
Restaurant	40 Pers.
Outdoor area* *Festival benches	100 Pers.

Insel Bistro

Room	Banquet Style
Bistro	60 Pers.
Terrace	50 Pers.

GTC



General terms and conditions

1. Basic information

These General Terms and Conditions (GTC) govern the legal relationship between the guest/customer/organiser, hereinafter referred to as the guest, and Rheinfal Gastronomie AG as operator of the restaurants Schlössli Wörth, Park am Rheinfal, Park Snack, Insel Bistro and Mühlerad Bistro hereinafter referred to as RFGAG. For the sake of simplicity, these GTC - regardless of the service - always refer to a contract. Should individual provisions of these GTC be or become invalid or void, this shall not affect the validity of the contract and the remaining GTC provisions. In all other respects, the statutory provisions shall apply.

2. Subject matter of contract

The present contract is concluded by the timely (option date) acceptance (by post or scan of the written reservation confirmation and sending by e-mail) of the written offer of RFGAG. Subsequent adjustments to the content of the written confirmation shall only become binding for RFGAG through a (written) reconfirmation. Verbal agreements or amendments are not valid. Option dates are binding for both parties. After expiry of the option dates, RFGAG shall be entitled to otherwise dispose of the reserved event premises without further ado.

3. Scope of services

The scope of services of the contract is determined according to the individual reservation made by the guest. Subject to other contractual agreements, the guest has no claim to a specific table/room.

4. Terms of payment

The remuneration shall be due for payment without any deduction within ten (10) days after the invoice date. RFGAG shall be entitled to demand an amount of up to 100 % of the expected remuneration as advance payment from the Client upon signature of the order confirmation or by agreement. For clients domiciled / resident abroad, up to 100 % of the expected turnover shall be invoiced as advance payment by e-mail. RFGAG does not send invoices abroad. For all events with 50 or more persons or an order of CHF 6,000.00 or more, a down payment of 50 % of the order value shall be made. An advance payment is to be transferred in accordance with the conditions of the confirmation. If the advance payment is not made on time, RFGAG may terminate the contract immediately (without a reminder) or withdraw from the service promises made and demand the cancellation costs specified under item 6.

The guest is obliged to pay the agreed or applicable prices of the restaurant for the services used by him. This also applies to services and expenses of the restaurant to third parties arranged by the guest, his companions and visitors.



Any increase in statutory charges after conclusion of the contract shall be borne by the guest. All published prices may be adjusted at any time without notice to the guest. The valid prices are those confirmed by the restaurant. The final invoice shall include the agreed price plus any additional amounts that have arisen due to separate services provided by the restaurant for the guest and/or the persons accompanying him/her.

Liability for payment

If the client is not at the same time the organiser, the client shall also sign the order confirmation and shall thus also be deemed to be the client vis-à-vis RFGAG. In particular, the client shall be jointly and severally liable with the organiser for the entire remuneration. This liability extends to additional services purchased by the event participants if direct payment has not been expressly agreed.

5. Number of participants

The guest undertakes to inform the restaurant of the binding number of participants for an event no later than 5 working days before the date of the event. If the actual number of participants is lower than the confirmed number of participants, the remuneration shall be calculated on the basis of the confirmed number of participants. If the actual number of participants is higher than the confirmed number of participants, the remuneration shall be calculated on the basis of the higher number of participants. An increase in the number of participants is possible at any time with the consent of RFGAG, provided that the necessary capacities are available.

6. Cancellation

Cancellation by the client

If the event is cancelled for reasons that lie with the client, the client undertakes to reimburse the following costs, insofar as no other cancellation conditions have been stipulated in the contract:

Cancellation 0 - 7 days before the event:	100 % as per order confirmation
Cancellation 8 - 14 days before the date:	50 % as per order confirmation
Cancellation 15 - 30 days before the date:	30 % as per order confirmation

Withdrawal by the restaurant

The restaurant may withdraw from the contract by means of a unilateral (written) declaration no later than 7 days before the agreed date of the event without incurring any costs. Furthermore, the restaurant is entitled to withdraw from the contract extraordinarily for an objectively justified reason by means of a unilateral (written) declaration:



Objectively justified reasons include, for example:

- Force majeure or other circumstances for which the restaurant is not responsible, which make it impossible to fulfil the contract;
- Events which are booked under misleading or false information
- Facts essential to the contract, e.g. in the person of the guest or the purpose of use or purpose of use or stay, are booked;
- The restaurant has reasonable grounds to believe that the use of the smooth operation of the business, the safety of other restaurant guests or the business, the safety of other restaurant guests or the reputation of the restaurant;
- The purpose or reason for the stay is unlawful. In the event of a justified withdrawal by the restaurant, the guest shall not be entitled to any compensation and the compensation shall remain owed in principle.

7. Food and beverages

All food and beverages are to be purchased exclusively from the restaurant. In special cases, a different written agreement may be made. In such a case, the restaurant is entitled to charge a plate or tap fee. In such cases, the restaurant is entitled to charge a plate fee or tap fee.

8. Extensions

If the reserved event duration is expected to exceed the statutory closing time (police hour), the guest must contact RFGAG at least 30 days before the start of the event so that the necessary permits can be obtained. The costs for the permits will be charged to the guest. RFGAG cannot guarantee that permits will be issued. RFGAG has the right to expel event participants from the premises after the renewal permit has expired.

9. Insurance

The insurance for materials brought in is in any case the responsibility of the guest. The restaurant may request proof of insurance before confirming the reservation.

10. Liability and losses for damages

The client shall be liable to RFGAG for losses and damage to fixed and mobile inventory caused by its employees and / or event participants.

Rejection of liability for items brought in
RFGAG rejects any liability for loss of or damage to items brought in by the client or event participants.



Use of decorative material

No additional decorative material may be used without the express consent of RFGAG. The client is responsible for ensuring that the decoration material used by him with the consent of RFGAG complies with the fire police regulations. Liability vis-à-vis the fire police shall lie with the client. Any decoration material brought by the client must be collected again immediately after the end of the event. Any decoration material not collected shall be disposed of by RFGAG at the expense of the client. The client / organiser is prohibited from making any changes to the structural and technical facilities provided by RFGAG. For special events, e.g. exhibitions, fixtures and fittings may only be erected with the prior written consent of RFGAG. Showcases and advertising surfaces may not be covered or removed.

11. Dogs

Dogs may only be brought to events with the prior consent of RFGAG. The guest who brings a dog into the restaurant is obliged to keep or supervise this animal properly during its stay. It is not permitted to feed animals in the guest room.

12. Lost property

Lost property will be forwarded if ownership is clear and the residential/business address is known. The costs and risk of forwarding are borne by the guest.

13. Further regulations

If the guest requests services that are not provided by the restaurant itself, the restaurant acts merely as an intermediary. Advertisements in the media (such as newspapers, radio, television, internet) with reference to events in the restaurant, with or without the use of the unchanged company logo, require the prior written consent of RFGAG.

14. Jurisdiction / Applicable law

Swiss law shall apply exclusively to all contractual, reservation, any supplementary agreements and general conditions. The place of performance and payment shall be the registered office of RFGAG. Subject to mandatory jurisdiction by law, Schaffhausen shall be the exclusive place of jurisdiction.