

carathotels

carathotel  
Basel/Weil am Rhein  
★★★★

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and smile!*

## Meetings at the carathotel Basel

Successful conferences and pleasant discussions in a relaxed atmosphere – the **carathotel Basel / Weil am Rhein** offers meeting rooms with practical technology for business events for up to 120 people.

Natural light, air conditioning and the perfect culinary accompaniment from our kitchens make for a congenial atmosphere.

This brochure contains detailed information about meetings, conferences and seminars in our hotel. If you have questions we are available any time to answer them on +49 (0)7621 7070.





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## Meeting Rooms

Room	Size			Natural light	Seating			
	m <sup>2</sup>	length	width		Row	Parliament	U-shaped	Block
Europa	80	11.20 m	7.20 m	yes	50	35	30	30
Elsaß	60	9.40 m	7.20 m	yes	40	25	20	15
Europa + Elsaß	140	20.60 m	7.20 m	yes	120	80	60	50
Business Suite 815	25	-	-	yes	-	-	-	10
Business Suite 820	25	-	-	yes	-	-	-	10
Business Suite 915	25	-	-	yes	-	-	-	10
Business Suite 920	25	-	-	yes	-	-	-	10

## Room rental

Room	Cost
	Per day from
Europa	€ 300.00
Elsaß	€ 250.00
Europa + Elsaß	€ 520.00
Business Suite 815	€ 160.00
Business Suite 820	€ 160.00
Business Suite 915	€ 160.00
Business Suite 920	€ 160.00

The above prices are per day including standard meeting equipment and VAT at the current rate. Set-up costs are waived if a meeting package is booked.

## Equipment & technology

The following equipment is available free of charge in our comfortably furnished meeting rooms:

- Pinboard
- Lectern
- Projector screen
- Overhead projector
- Presentation kit, consumables (e.g. paper)
- Slide projector with slide holder
- Radio microphone system
- Telephone
- Projector in the Alsace and Europe rooms
- WLAN (wireless internet access), LAN cable

The following meeting equipment is available for a supplementary charge:

- Telephone, EUR 0.26 per unit
- Photocopy, normal paper, EUR 0.35 per page
- Photocopy, overhead slide, EUR 1.30 per page
- All IT technology on request
- Video camcorder on request



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## Meeting packages

Meeting packages can be booked for groups of 10 or more participants.

### Business

EUR 37 per person per day including:

- Room hire and standard equipment
- Coffee break "Vital" in the morning, coffee break "Sweet Darling" in the afternoon
- A variety of different lunchtime snacks

### Classic

EUR 47 per person per day including:

- Room hire and standard equipment
- Coffee break "Vital" in the morning, coffee break "Sweet Darling" in the afternoon
- Lunch buffet or selection of 3-course set menus\*

### Compact

Comfort room: EUR 120 per person per day including:

Business room: EUR 130 per person per day including:

- Overnight accommodation and comprehensive breakfast buffet
- Room hire and standard equipment
- Coffee break "Vital" in the morning, coffee break "Sweet Darling" in the afternoon
- Lunch buffet or selection of 3-course set menus\*

### Comfort

Comfort room: EUR 140 per person per day including:

Business room: EUR 150 per person per day including:

- Overnight accommodation and comprehensive breakfast buffet
- Room hire and standard equipment
- Coffee break "Vital" in the morning, coffee break "Sweet Darling" in the afternoon
- Lunch buffet or selection of 3-course set menus\*
- Dinner

All package prices are per person per day and include the above-mentioned services. Accommodation is in a single room.

\* A buffet can be provided for groups of 20 or more participants. If a buffet is required for fewer than 20 people, there will be a supplement of EUR 3.00 per person.



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## Coffee breaks

A seminar without regular breaks quickly becomes tiring and dull. To help you to offer the right kind of balance for a demanding seminar, we recommend the following coffee break options:

### Vital

€ 7.00 per person

- Tea, mineral water, vitamin cocktail
- Vegetable crudités with dip, Swiss-style muesli & yoghurt
- Fresh fruit

### Sweet Darling

€ 7.00 per person

- Coffee, tea, chocolate drinks (hot or cold depending on the season)
- Danish pastries & cakes
- Fresh pineapple (chopped)

### The Favourite

€ 7.00 per person

- Coffee, tea, orange juice, multi-vitamin juice
- Sandwiches (salami, cheese, ham) or ham & cheese croissants
- Fresh fruit

### Rustic

€ 8.00 per person

- Coffee, tea, non-alcoholic wheat beer or Pilsner
- Butter pretzels, coffee biscuits
- Fresh fruit



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## Menu selection

1 starter / 1 main course / 1 dessert  
€ 25.00 per person

### Starters:

- Broth with crepe strips
- Colourful seasonal salad platter
- Variation of salad leaves and sautéed mushrooms with balsamic dressing

### Main courses:

- "Züricher Geschnetztes" strips of veal with potato wedges
- Pork fillet on a wild mushroom sauce, broccoli with flaked almonds, homemade spaetzle
- Turkey steak with seasonal herb butter and vegetables plus a jacket potato and sour cream
- Salmon fillet on a champagne sauce with fresh spinach and buttered rice
- Strips of beef with a cognac and pepper sauce, rosti and seasonal vegetable
- Large mixed salad with prawns, salmon and tilapia fish

### Vegetarian main courses:

- Spaghetti with rocket pesto and pine nuts plus a small salad
- Tortellini stuffed with spinach ricotta plus tomato sauce and fresh basil

### Desserts:

- Chocolate mousse
- Apple strudel with custard
- Mixed ice cream with fruit and cream
- Homemade fruit salad
- Small selection of cheeses with grapes

Please select a starter, a main course and a dessert for your participants.



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## Buffet suggestions

### Finger Food Buffet (>20 people\*)

€ 24.00 per person

- Sandwiches with smoked salmon, cheese, ham, salami
- Vegetables with various dips
- Cream of tomato soup
- Small breaded pork schnitzel
- Party meatballs
- Chicken Wings with a variety of dips
- Mini spring rolls
- Prawns in a potato nest
- Spinach puff pastries
- Fine Danish pastries
- Sliced Donauwelle (chocolate-covered chocolate & cherry marble cake)
- Fresh fruit

### Business Buffet A (>20 people\*)

EUR 26.00 per person

- King prawns on lemon mayonnaise
- Medium rare roast beef with various trimmings
- Schwetzing-style farmer's ham with asparagus tips
- Salad buffet with various dressings
- Bouillon with crepe strips
- Roast turkey breast on a basil sauce with vegetables of the day and buttered pasta
- Various breads with butter
- Fresh fruit
- Light and dark chocolate mousse
- Strawberry roulade
- Fruit flan

### Business Buffet B (>20 people\*)

EUR 25.00 per person

- Shrimps in cocktail sauce
- Black forest ham with melon
- Chicken breast "Provençal" garnished with fruit
- Salad buffet with various dressings



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- Cream of mushroom soup
- Glazed roast pork on a rosemary jus, potatoes au gratin and green beans
- Various breads with butter
- Fresh fruit
- Fresh fruit salad
- Black Forest cherry slice
- Panna Cotta

**Business Buffet C (>20 people\*)**

EUR 27.00 per person

- Salmon terrine on a dill sauce
- Indian-style shrimps with curry sauce and pineapple
- Veal vol-au-vent on a Cumberland sauce
- Cold roast pork with tartar sauce and various trimmings
- Salad buffet with various dressings
- Cream of vegetable soup
- "Zurich-style" strips of turkey, carrots and spaetzle
- Various breads with butter
- Fresh fruit
- Semolina blancmange with cherry compote
- Fresh strawberries and vanilla cream
- Donauwelle (chocolate-covered chocolate & cherry marble cake)

**Business Buffet D "Fiesta Mexicana" (>20 people\*)**

EUR 26.00 per person

- Vegetable crudités with a variety of dips (avocado, salsa, sour cream)
- Marinated salmon & ham with cream cheese rolled in tortillas
- Nachos with hot and spicy cheese and fiery salsa
- Crema de Elote (creamy corn soup with coriander)
- Tacos de Gallina (tacos filled with roast turkey breast and shrimps on a spicy salsa sauce, served with rice)
- Chilli con carne (beef with kidney beans, onions, peppers and tomatoes, jalapenos)
- Seasonal salad with various dressings
- Selection of breads with butter
- Fresh fruit
- Banana cake
- Orizaba (baked wheat tortilla with cinnamon, sugar, honey and vanilla sauce)



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**Business Buffet E “Dolce Vita” (>20 people\*)**

EUR 28.00 per person

- Various antipasti
- Parma ham with honeydew melon
- King prawns in a potato nest
- Cream of tomato soup
- Turkey saltimbocca with ratatouille and pasta
- Selection of cheeses
- Various breads with butter
- Tiramisu
- Fruit salad marinated in grappa

\*If a buffet is required for fewer than 20 people, there will be a supplement of EUR 3.00 per person.

**Snack selection for the Business package**

Snack 1:

- Small salad buffet (>20 people, otherwise salad platter)
- Soup of the day
- Open-topped sandwiches
- Fresh fruit

Snack 2:

- Soup of the day
- “Fitness platter” – colourful salad with turkey steak and herb butter

Snack 3:

- Norwegian smoked salmon, apple cream horseradish
- Toast with a salad garnish
- Panna Cotta with fresh fruit

Please select a snack for your participants.