

Your Wedding Impressive Captivating Touching



The Teufelhof Basel is a unique world where catering, hotel business and culture form a unity and always inspire our guests with this diversity.

Thanks to this enormous range of options, we can organise your wedding celebration as individually as possible to suit your wishes. Our expertise, accumulated over many years with an average of 1,000 events per year, guarantees successful celebrations full of joy and emotions.

Your wedding should be one of your most beautiful days. It should impress, captivate, touch and, above all, be memorable.



YOUR KINGDOM

Our cultural guesthouse offers a wide variety of spaces for a romantic, artfully inspired and modern wedding celebration. For example, organise your aperitif on our summer terrace under the generous awning and enjoy the finale of your celebration in our archaeological cellar in the middle of the romantic and historic city walls of Basel.

Front yard & summer terrace

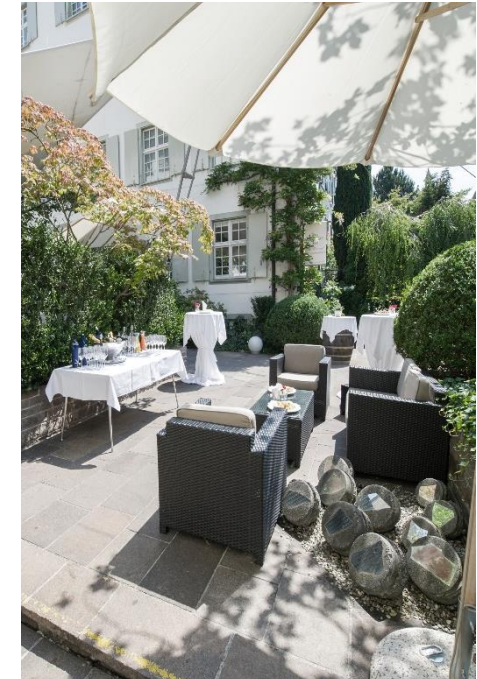
Our front garden, the summer terrace under the awning and our cosy inner courtyard to the Atelier restaurant - your aperitif is in just the right place. In summer, our summer terrace is also the perfect setting for an outdoor celebration.

Capacity aperitif

Front yard	40
Summer terrace	100
Inner courtyard	40

Capacity banquet

Summer terrace	80
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Gourmet-Restaurant Bel Etage

Let yourself be enchanted by the elegance of our restaurant Bel Etage. It is divided into four individual rooms that can be connected to each other. Here you can also be very intimate and celebrate your smaller event on a grand scale.

Capacity banquet

Bel Etage overall	72
«Rudolf Linder»-Stube	24
«Alex Fischer»-Stube	24
«Gerber»-Stube	10
«Michael Baader»-Stube	12



Restaurant Atelier

Do you like things a little more colourful? Then we recommend our lovingly decorated workshop. The Atelier restaurant takes you into a world of art, characterised by clear lines with a rustic finish that couldn't be more compatible with romance. Give free rein to your creations - add your own personal artistic touch to your own wedding.

Capacity banquet

Atelier overall	105
Main room	71
Studio (side room)	34



If the Atelier restaurant is booked in its entirety, our inner courtyard is automatically available for you to linger in the open air.

Shine & Dine

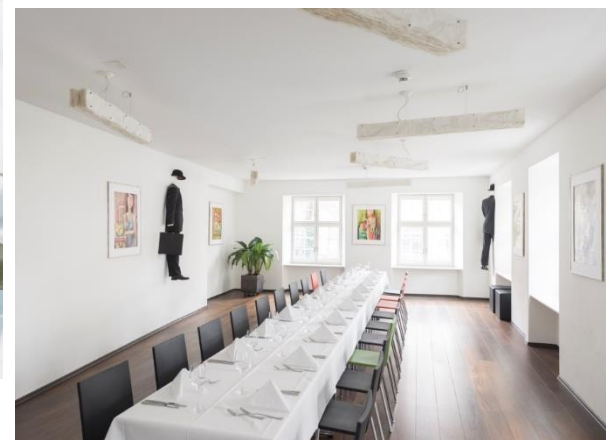
The bright room with plenty of natural light and discreet art is ideal for banquets in an intimate setting. Thanks to the flexible seating with beautiful Vitra Design furniture, there are virtually no limits to the imagination for events. Clear lines characterise this room, while modern art ultimately decorates it. Let the colours play at your wedding.

Capacity aperitif

Shine & Dine 70

Capacity banquet

Shine & Dine 68



Archäologischer Keller

Between the foundations of the two city walls from the 11th and 13th centuries, an archaeological museum has been set up. The result is a space that is bursting with romance and offers an extraordinarily historic ambience. The archaeological cellar is not only suitable for aperitifs followed by a meal, but also for the end of the celebration in the sense of a lounge (no party).

Capacity aperitif

Archäologischer Keller 120

Capacity banquet

Archäologischer Keller 52





YOUR WEDDING NIGHT

Whether in our unique art hotel, our stylish gallery hotel or in our modern design hotel SET, the Hotel Teufelhof offers enough space and variation for your unique wedding night. Of course, with our 69 hotel rooms we also offer space for your guests and from a reservation of at least 30 people we will give you your wedding night for free. Further surprises await you...



YOUR PRE-SEDUCATION

We have put together an exciting selection of aperitif packages and menu suggestions for you as a prelude to your event. It should give you an idea of how and in what setting your celebration could turn out. Of course, you can also choose from other suggestions, which we will be happy to send you if you are interested.

Follow this document and find out more about our "wedding packages", which might also interest you.

APERITIF PACKAGES SUGGESTIONS

APERERO „EASY & EASY“

Mineral water

Orange juice

Languedoc AOC L'Orée Blanc

Domaine des Fabrègues, Languedoc-Roussillon

Prosecco NUDO Brut DOC, Colli sel Soligo

Cocktail puff pastry

Savoury nut brioche

Vegetable tartlet

CHF 39.50 per person

APERERO „REGIONAL & TRADITIONAL TEUFELHOF“

Mineral water

Rivella

Baselbieter Kerner AOC

Kellerei Siebe Dupf, Baselland

Pinot Noir AOC La Tour Réserve

Weingut Jauslin, Baselland

Cocktail puff pastry

Savoury nut brioche

Crostino with hard cheese tartar

Crostino with aubergine caviar

Vegetable sticks with herb quark

CHF 61.50 per person

APERERO „CLASSIC & ITALIANITÀ“

Mineral water

Orange juice

Languedoc AOC L'Orée Blanc

Domaine des Fabrègues, Languedoc-Roussillon

Languedoc AOC L'Orée rouge

Domaine des Fabrègues, Languedoc-Roussillon

Prosecco NUDO Brut DOC, Colli sel Soligo

Parmesan cheese pieces

Vitello tonnato

Focaccia filled with Parma ham, mozzarella and pesto

Tomato and mozzarella pizzas

Spinach risotto with Belper Knolle

CHF 59.50 per person

APERERO „GOURMET & SVIZZERA“

Mineral water

Fresh orange juice

Pinot Grigio delle Venezie DOP

Guerreri Rizzardi, Veneto

Barolo DOCG

Revello, Piemonte

Champagner brut, Pierre Mignon, weiss

Cocktail puff pastry

Bacon brioche

Crostino with hard cheese tartar

Canapés with air-dried Grisons meat and exotic fruit

Cheese tartlet

Ham croissants

CHF 90.00 per person

PLEASURE IN THE ATELIER – 4 COURSES INDIVIDUAL

Salad variation | air-dried Grisons meat
chipped cheese

Vitello tonnato | garden rocket

Pike-perch fillet | tomato saffron sauce
spaghettini

Teufelhof Dessertteller

CHF 94.00 per Person

Carrot and ginger soup | ricotta crostini

Risotto | spinach | mushrooms

Irish Black Angus fillet
sherry sauce | potato gratin

Chocolate fondant | fruit ragout | sour cream ice cream

CHF 99.00 per Person

PLEASURE IN THE BEL ETAGE – 4 COURSES INDIVIDUAL

Summer salad with marinated French duckling breast
and sauternes sauce

Coconut and lemon grass soup with crustacean roulade

Organic veal steak with Périgord truffle sauce,
celery puree and braised carrots

Chocolate variation

CHF 142.00 per Person

Pacific tuna tataki with Asian textures

Spinach ravioli with seasonal mushrooms

Free-range rearing beef fillet with Tasmanian pepper jus,
roasted potato gratin and vegetables

Berry variation

CHF 142.00 per Person



YOUR FINE WINE

Every good meal needs a fine wine accompaniment. Be inspired by our extensive range of wines. We are happy to take up your wishes and to advise you on choosing the right wine for the right dish. Of course, we can send you our wine list on request or make you a personalised offer.



YOUR WEDDING PACKAGE

You and your guests should also remember the banquet for a long time to come and round off your celebration with culinary highlights. We will give you our idea of an ideal wedding package for both our Atelier restaurant, with its modern world cuisine, and our Bel Etage gourmet restaurant, in the style of haute cuisine. Of course, we are at your disposal for any questions or requests regarding our packages - please contact us.

WEDDING PACKAGE* ATELIER

FROM 30 PERSONS

COMPETENT AND INDIVIDUAL ADVICE/ORGANISATION

PROSECCO APERITIF WITH SELECTION OF CANAPÉS (5 PIECES)
(DURATION APPROXIMATE 1 HOUR)

4 COURSE MENU ACCORDING TO SEASONAL MENU

WEDDING CAKE SERVICE

BEVERAGES SUCH AS MINERAL WATER, SOFT DRINKS, BEER
AND COFFEE

MENU CARDS WITH PICTURE AND TEXT

FLORAL DECORATIONS AND CANDLES
(STANDARD DECORATION)

ROOM HIRE: APERITIF AND DINNER

WEDDING NIGHT BRIDE AND GROOM

CHF 189.00 PER PERSON

*see regulations for wedding package

WEDDING PACKAGE* BEL ETAGE

FROM 30 PERSONS

COMPETENT AND INDIVIDUAL ADVICE/ORGANISATION

CHAMPAGNE APERITIF WITH SELECTION OF CANAPÉS (6 PIECES)
(DURATION APPROXIMATE 1 HOUR)

4 COURSE MENU ACCORDING TO SEASONAL MENU
INCLUDING AMUSE-BOUCHE AND FRIANDISES

WEDDING CAKE SERVICE

BEVERAGES SUCH AS MINERAL WATER, SOFT DRINKS, BEER
AND COFFEE

MENU CARDS WITH PICTURE AND TEXT

FLORAL DECORATIONS AND CANDLES
(STANDARD DECORATION)

ROOM HIRE: APERITIF AND DINNER

WEDDING NIGHT BRIDE AND GROOM

CHF 222.00 PER PERSON

*see regulations for wedding package



YOUR MOST BEAUTIFUL DAY

Planning your wedding with us could look like this.
One of many possible ideas...

- ☞ initial contact, defining the key data and sending an initial quotation with a cost estimate
- ☞ guided tour of the Teufelhof, inspection of all rooms and initial discussion of your wishes (rooms, menu, drinks, procedures, decoration etc.)
- ☞ sending order confirmation with cost breakdown
- ☞ appointment for rehearsal dinner
- ☞ rehearsal dinner
- ☞ follow-up discussion
- ☞ define final details
- ☞ finalise the number of guests 24 hours before the event

The following time schedule would be possible on your special day:

- ☞ 17.30 arrival of the guests, aperitif, photos with the bridal couple
- ☞ 18.30 change to the tables, drinks service and menu enquiry
- ☞ 19.00 start of dinner, opportunity for games, speeches etc.
- ☞ 22.00 wedding cake and coffee service
- ☞ 23.00 if desired change to the archaeological cellar with bar service to round off the event or change to an external party location
- ☞ 02.00 end of the celebration



UNFORGETTABLE MOMENTS

Our photo box will be one of the highlights of your wedding and is guaranteed to create unforgettable moments. Ask us about availability and the possibilities. We will be happy to advise you.

Costs: flat rate CHF 320.00

Includes:

- photo box hire
- 300 printed pictures in 10x15cm format
- illumination of the photo location with LED flash
- choice of colour settings (colour, black and white, sepia)
- choice of image templates (with/without frame, 1-4 photos per image)

Additional bookable services:

- additional 100 printed pictures at CHF 40.00 surcharge
- props at CHF 40.00 per set

DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

GOOD TO KNOW

To organize a successful party, certain regulations are required so that both parties are correctly understood, and these regulations can ensure that everything runs smoothly. You will also receive an overview of any additional expenses that need to be considered.

If you have any questions or uncertainties, please do not hesitate to contact us.

GENERAL - RULES

WITH ADDITIONS TO THE WEDDING PACKAGE

APERITIF, MENU AND WINE SUGGESTIONS

Our aperitif and menu suggestions are designed for groups of 10 people or more. You are welcome to adapt the order and dishes to your wishes and coordinate them with our seasonal offerings.

Our banquet wine list offers a nice selection of great wines and is an excerpt from our extensive wine list. Let us know your wishes regarding country, region and budget and we will put together a suitable wine recommendation for you.

Wedding package aperitif

Both the prosecco and champagne aperitifs are served with orange juice and mineral water as well as the number of canapés mentioned. The appetisers are selected together during the discussion.

Wedding package beverages dinner

Mineral water, soft drinks, beer and coffee are included in the wedding package as follows.

lunchtime: 11.30 - 17.00

in the evening: 18.30 - 24.00

Wines, cocktails and spirits are charged separately. After the specified time, all drinks will be charged according to consumption.

ALLERGIES

We would be very grateful if you could inform us in advance of any allergies/intolerances or special dietary requirements. We will of course adapt your chosen menu to the special diet. We do not charge extra for this.

CHILDREN

Children like to get hungry quickly and don't want to eat like the 'grown-ups'. It should be quick and uncomplicated. Your children are welcome to choose their own menu from our children's à la carte menu.

REHEARSAL DINNER

You are welcome to drop by for a tasting meal to familiarise yourself with our cuisine. We pursue an active sustainability approach, including the avoidance of food waste. Unfortunately, it is therefore not possible for us to customise the tasting menu to match the event meal. Our kitchen cooks fresh and seasonal dishes every day, which is why the dishes of the tasting meal are selected from the current à la carte menu. We are happy to take your wishes into consideration after consultation with our chef and taking seasonality into account. We are happy to offer you (the bridal couple) the menu costs, water and coffee.

MENU CARDS

We will be happy to prepare the menu cards for you (in colour, with title, image/logo). This service is free of charge.

WEDDING CAKE

Our group intern confectionery Beschle will be happy to create a heavenly wedding cake for you according to your wishes. Contact us directly and we will send you an initial quotation including prices. You are also welcome to have the wedding cake delivered by an external provider. This will incur a plate charge of CHF 5.00 per person. This also includes the cake service (presenting, cutting and serving the cake).

DECORATION AND FLOWERS

Let us know your decoration wishes. We provide our standard seasonal decorations (candles, standard table flowers) free of charge. You are welcome to organise further/larger arrangements with your trusted florist or discuss them with us, and we will order them from our partner florist. The costs for this will be charged accordingly.

CHAIR COVERS

We are happy to organise chair covers on request from our external partner and charge you for the costs incurred.

ROOM RENT

As our venues could not be more different, the costs for room hire must be discussed individually in each case.

Wedding package

The wedding package includes the room hire for the aperitif and the following dinner. Additional rooms will be charged by arrangement.

SOUND AND TECHNOLOGY

Our music system and the technical equipment available in the Teufelhof are at your disposal free of charge.

WEDDING NIGHT

The wedding night for our newlyweds is included for bookings of 30 people or more. Let us spoil you and benefit from a late check-out until 1.00 pm.

Wedding package

The wedding package includes the overnight stay of the bridal couple.

NOISE

We are a hotel and have guests who may feel disturbed by loud conversations in the outdoor areas. From 10pm we ask our guests to move to the indoor area, from 11pm there is a night's rest (cantonal requirement). In addition, open windows will be closed from 11pm.

LIABILITY

As the contract holder and organiser of your wedding, you bear full responsibility and liability for damaged furniture and defacements caused by your guests. We reserve the right to charge you for any damage caused.

EXTENSION UNTIL 02AM AT THE LATEST

☞ from 24.00 – 01.00	CHF 240.00
☞ from 01.00 – 02.00	CHF 280.00

CANCELLATION

☞ within 9 days until the day before	50% of the menu costs
☞ day of the event	100% total menu costs (min. CHF 100.00 per person)

GUEST NUMBER

☞ reduction less than 10% the day before	no additional offsetting
☞ reduction of more than 10% on the previous day	100% offsetting
☞ reduction on the day of the event	100% offsetting