



Celebrations & Meetings

All Services for Your Event at a Glance



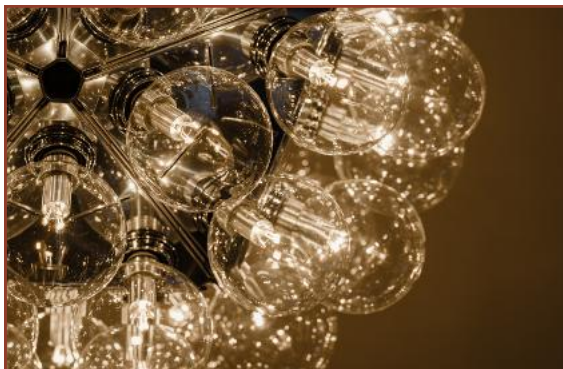
Venues

An overview of our event and meeting venues



Packages

Tailor-made solutions for a wide range of events



Technology

Professional technical equipment for seminars and meetings



Menus & Beverages

Individually curated menus and beverage concepts



Rooms

Your home away from home



Floristry

Custom floral arrangements for different types of events



Venues

Salle des Rois

Boardroom

Chef's Table

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Salle des Rois

As versatile as your ideas: the newly redesigned Salle des Rois brings together light, elegance and understated opulence. Thanks to flexible partition walls, the room can be divided into three independent spaces — Caspar, Melchior and Balthasar — or used as one impressive venue in its entirety. Whether for a stylish dinner, an inspiring conference or a lively celebration, this is a space shaped entirely around your event.

Size: 191 m²

Capacity:

Salle des Rois: up to 100 guests

Caspar: up to 30 guests

Melchior: up to 30 guests

Balthasar: up to 30 guests

Location: 2nd floor with a 180° panoramic view over the city

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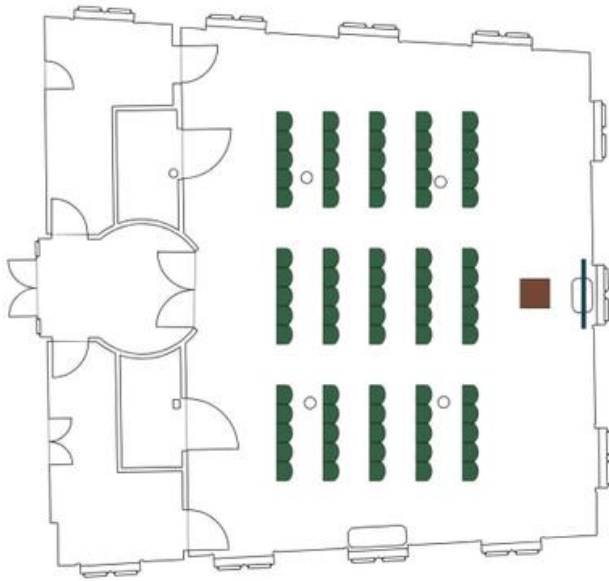
Seating Options

Seating Options

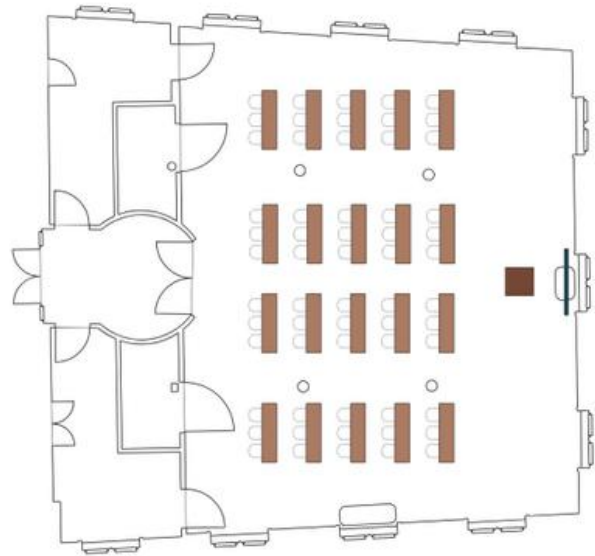
Salle des Rois

The seating arrangements shown serve as examples only. We are happy to tailor the setup precisely to your wishes.

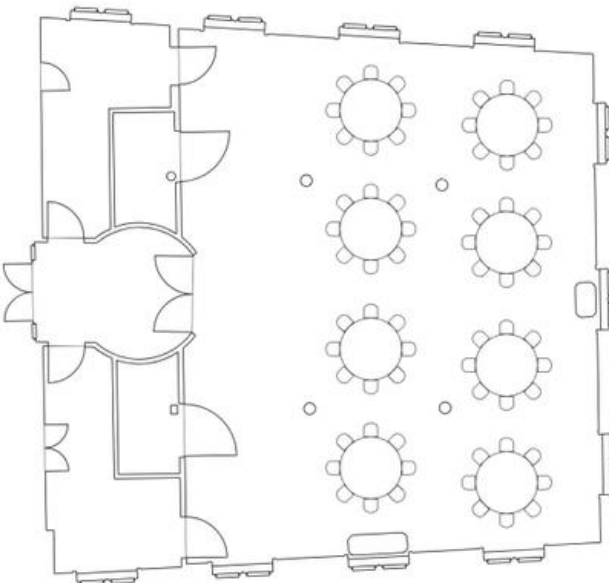
Theatre seating



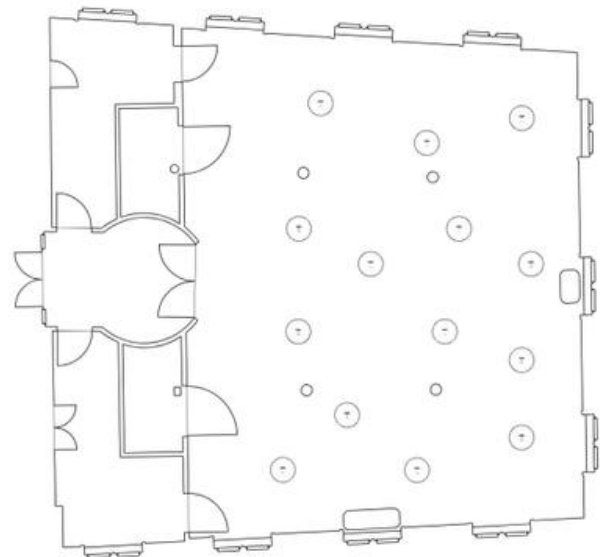
Classroom seating



Banquet seating



Standing cocktail reception



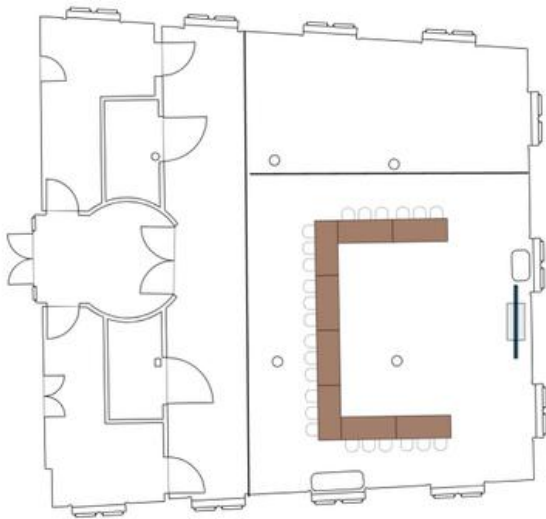
Seating Options

Caspar, Melchior & Balthasar

Thanks to movable walls, individual sections of the Salle des Rois can also be booked separately for your event. Below you will find a selection of possible arrangements.

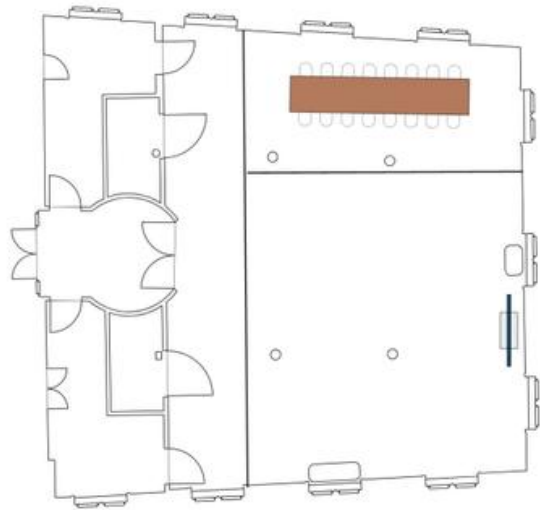
U-shape

Combination of Melchior & Balthasar | for up to 50 guests



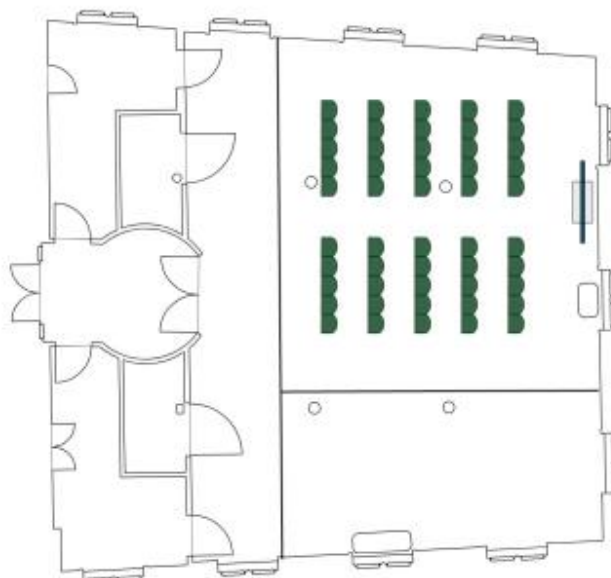
Long table

Room Caspar | for up to 30 guests



Theatre seating

Combination of Caspar & Melchior | for up to 60 guests





Boardroom

This light-filled 19th-century room embodies history and inspiration in equal measure. With its high ceilings, thoughtful architectural details and state-of-the-art conference technology, it offers the ideal setting for exclusive gatherings — from board meetings and management workshops to multi-day strategy retreats.

Located on the same floor as the Salle des Rois, the Boardroom is also perfectly suited as a breakout room for your seminar.

Size: 36 m²

Capacity: up to 12 guests

Location: 2nd floor with views over the Old Town



Chef's Table

The Chef's Table, the historic heart of the Grand Hotel Les Trois Rois, is located in a hidden vaulted cellar dating back to the 18th century. Surrounded by venerable stone walls, this space offers a truly unique atmosphere, perfectly enhanced by floral arrangements and candlelight. Whether a wedding, anniversary, business gathering or exclusive dinner — an event in this historic setting leaves a lasting impression.

Size: 65 m²

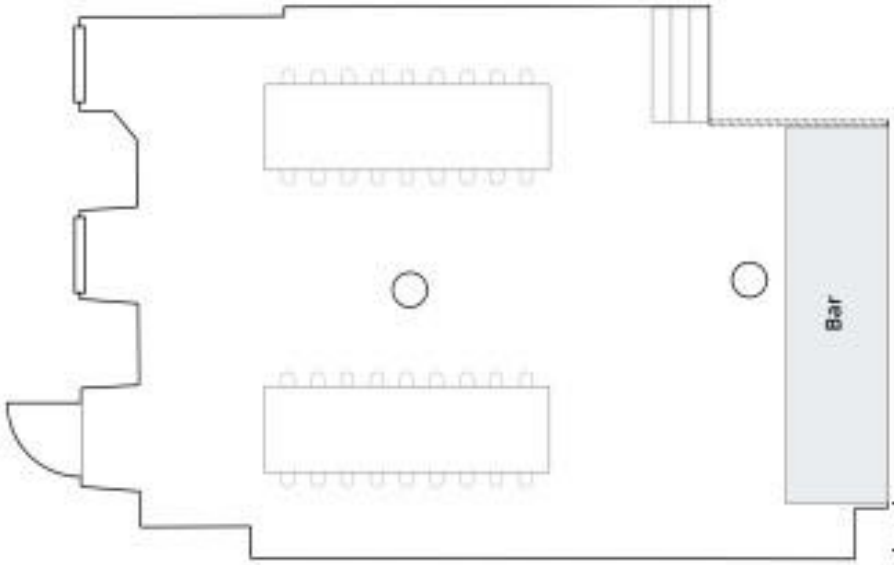
Capacity: Up to 36 guests for a seated dinner

Location: Lower ground floor

Seating Options

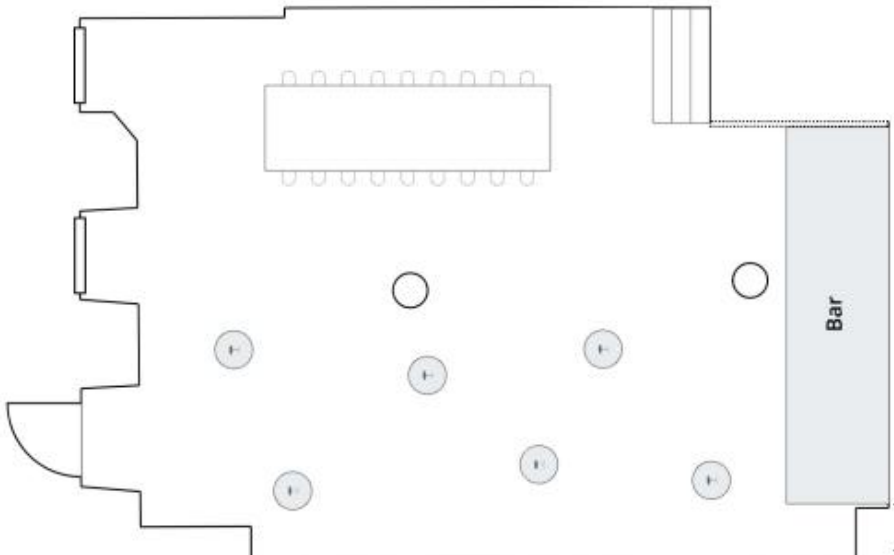
Seated dinner

Two long tables for a maximum of 36 guests



Standing reception & seated dinner

High tables and one long table for a maximum of 18 guests





Packages & Specials

Day Package

Breakfast Package

Sandwich Lunch

Specials

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Day Package “Excellence”

Perfectly tailored rooms, state-of-the-art infrastructure and refined culinary delights for your breaks — this is exactly what our Meeting Package “Excellence” offers.

The package includes:

- Seminar room / plenary room (adjusted to group size)
- 1 or 2 coffee breaks with small snacks, fresh fruit and refreshing beverages
- Light standing lunch prepared by our Head Chef
- Standard conference equipment (flipchart, pinboard, screen and projector)
- Personal conference host on site
- Les Trois Rois stationery (notepad, pen)
- Mineral water in the plenary room

Prices per person (minimum 10 participants):

Full day: CHF 165

Half day: CHF 135



Petit Déjeuner Royal

The early bird catches the worm — and the same applies to meetings. The “Petit Déjeuner Royal” package rewards early risers with a generous continental breakfast, which can be expanded to suit individual tastes.

- Seminar room / plenary room (room size adjusted to group size)
- Continental breakfast (coffee, tea, croissants, pastries, freshly squeezed orange juice, mineral water)
- Standard conference equipment (flipchart, pinboard, screen and projector)
- Personal conference host on site
- Les Trois Rois stationery (notepad, pen)
- Mineral water in the plenary room

Price per person (minimum 10 participants):
CHF 60

For a supplement of CHF 15 per person, we are happy to serve a selection of cheeses, cold cuts, patisserie, seasonal fruit, yoghurt, muesli and egg dishes.



Sandwich Lunch

For your seminars, we offer a light and varied sandwich lunch. Choose from different selections and treat your guests to a culinary break that provides fresh energy for the rest of the day.

Classic Selection

Focaccia

Tomato · Mozzarella ·
Basil
(1,7)

Wholegrain sandwich

Egg · Chives
(1,5)

Pumpernickel

French Brie Walnut · Fig
(1,7)

CHF 25 PER PERSON

Fine Selection

Organic butter pretzel

Garden cress
(1,7,12)

Wholegrain bread

Mountain cheese
Walnut · Grape
(1,7)

Sourdough bread

Roast beef · Chervil ·
Truffles (1,3)

CHF 30 PER PERSON

Premium Selection

Tramezzini

Smoked salmon · Cucumber
Cream cheese · Caviar
(1,4,7)

Pata Negra

Pimento cream · Brioche
(1,3,7)

Mini-Baguette

Grilled vegetables ·
Olive tapenade · Rocket (1,3)

CHF 35 PER PERSON



Specials

In our elegant rooms, you can design your event as a stylish Afternoon Tea or a lavish Brunch. These special arrangements create a unique setting in which your guests are indulged with culinary delights and your event gains a truly distinctive character.

Find more information here:

[Afternoon Tea](#)

[Brunch](#)



Seasonal Afternoon Tea

The beginning of a tradition

According to legend, Afternoon Tea was invented by the Duchess of Bedford, a lady-in-waiting to Queen Victoria. To bridge the long pause between lunch and dinner, she would have tea and pastries served — soon inviting friends to join her for delicate sandwiches and sweet treats.

This 19th-century tradition is lovingly upheld at the Grand Hotel Les Trois Rois and has long since become a signature experience of our house. Upon request, our Afternoon Tea can also be booked exclusively in combination with one of our stylish rooms — a refined setting that makes your event truly unforgettable.

CHF 89 PER PERSON

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Exclusive Brunch

A pleasurable start to the day

Whether a revitalising breakfast or an exclusive brunch — both are celebrated at the Grand Hotel Les Trois Rois with the utmost care and attention to detail.

This allows you to enjoy these exceptional culinary experiences not only in our restaurant, but also as part of one of our elegant private rooms.

The result is an exclusive atmosphere that lends your occasion a truly special character — whether in an intimate circle of family and friends or as a distinguished invitation for your guests.

Prices vary depending on the type of breakfast. Further details can be discussed with us personally.

Technical Equipment

For your seminars, a modern basic setup including flipchart, pinboard, laser pointer and moderator's kit is available free of charge.

Additional technical equipment can be added individually.

Laptop	CHF 250 per day
Conference phone	CHF 250 per day (excluding call charges)
Video conferencing	CHF 450
Technician	CHF 90 per hour
Technician (after 6 p.m. / weekends)	CHF 120 per hour
Projector	CHF 250 per projector per day
Triple projection	CHF 500
Flipchart	1 x included (each additional CHF 50)
Pinboard	1 x included (each additional CHF 50)
Laser pointer	Included
Moderator's kit	Included
Handheld microphone	CHF 150 per microphone per day
Sound system	CHF 350 per day (including projector & microphone)
Headset microphone	CHF 150 per microphone per day
Lectern with microphone	CHF 150 per day
Lectern without microphone	CHF 50 per day



Menus & Beverages

Menu Selection

Beverage Selection

Apero Riche

Aperitif



Menu Selection

3-Course Menu

4-Course Menu

5-Course Menu

Vegan Menu

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3-Course Menu

Lobster Cocktail (2,3,7)

Grapefruit · Avocado · Chicory Rosso

Duckling (7,9)

Sweet potato · Pear · Vadouvan · Brussels sprouts

Tarte Tatin (1,3,7)

Puff pastry · Apple confit · Vanilla cream · Caramel sauce

CHF 115 PER PERSON

Allergen- Declaration

(1) Cereals containing gluten (e.g. wheat, rye, barley, oats), (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk (including lactose), (8) Tree nuts (e.g. almonds, hazelnuts, walnuts), (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites (at concentrations of 10 mg/kg or 10 mg/l or more), (13) Lupin, (14) Molluscs



4-Course Menu

Foie Gras Terrine (4,6,8,11,12,13)

Cocoa nibs · Brioche · Pear · Granny Smith

Leek and Porcini Mushroom Emulsion (1,7,9)

Sourdough · Lovage

Pike-Perch (1,3,4,7)

Japonica rice · Pak choi · Lemongrass beurre blanc

Mont Blanc (3,7)

Meringue · Chestnut cream · Poached pear

CHF 145 PER PERSON

Allergen- Declaration

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5-Course Menu

Swiss Alpine Salmon (4,7,13)

Variation of beetroot · Yuzu · Tapioca

Tortellini aux herbes (1,3,4,7)

Brown Butter Emulsion · Egg Yolk · Herb Bouquet

Pink-Roasted Veal Steak (7,9,12)

Potato Dauphine · Gremolata · Madeira jus · Autumn vegetables

Brie de Meaux & 25-year Aged Balsamic (1,3,7,8)

Fig · Homemade fruit bread

Choux Pastry (1,3,7,8)

Quince jam · Earl Grey cream · Chocolate sauce

CHF 155 PER PERSON

Allergen- Declaration

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Vegan Menu

Kohlrabi from the Basel Region ⁽¹⁾

Yuzu · Radish · Apple · Coriander

Leek and Porcini Mushroom Emulsion ^(1,7,9)

Sourdough · Lovage

Autumn Vegetable Variation ^(7,8)

Parsnip · Beetroot · Pumpkin · Buckwheat

Vegan Parfait ⁽⁶⁾

Hazelnut parfait · Fig jam

CHF 145 PER PERSON

Allergen- Declaration

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Beverages

Champagne

White Wine

Red Wine

Alcoholic Beverages

Non-Alcoholic Beverages

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Champagne

		7.5 dl	CHF
Mandois	Brut		135
Ruinart	Brut		159
Ruinart	Blanc de Blancs		235
Ruinart	Brut Rosé		235
Laurent Perrier	Brut Rosé		225
Dom Pérignon	Brut		420



White Wine

Trois Frontières			7.5 dl	CHF
Pinot Noir «Blanc de Noir»	Siebe Dupf	Basel-Landschaft		85
Riesling-Sylvaner	Tschäpperli	Basel-Landschaft		65
Switzerland				
Blanc de Mer	Jean-René Germanier	Valais		70
Bianco Rovere	Guido Brivio	Tessin		110
Yvorne «L'Ovaille»	Domaine de l'Ovaille	Vaud		92
Germany				
Riesling Haus Klosterberg	Markus Molitor	Mosel		65
Riesling Steinrassel	Gaul Matthias	Pfalz		84

Austria		7.5 dl	CHF
Grüner Veltliner Smaragd Terrassen	Domaine Wachau	Wachau	90

France

Sancerre «Vieilles Vignes»	Godon Bernard et Jérôme	Loire	79
Viré-Clessé	Domaine Chanson	Burgundy	95
Pouilly-Fuissé	Domaine deux Roches	Burgundy	110
Moment Inattendu	Domaine Bauquière	Provence	70

Italy

Arneis «Trinita»	Azienda Agricola Malvirà	Piedmont	75
Gavi del Comune di Gavi	Tenuta Olim Bauda	Piedmont	60
Pinot Grigio	Tunella	Friuli	65
Catarratto	Pietre di Luna	Sicily	65
Chardonnay	Planeta	Sicily	95

Spain

Albariño	Bodega Santiago Roma	Rías Baixas	70
Verdejo	Rejadorada	Rueda	60
Godello	Dominio de Tares	Bierzo	85

Sweet Wines

Moscato di Pantelleria «Kibir»	Sicily, Italy	65
Château Lafon	Sauternes, France	85



Red Wine

Trois Frontières

		7,5 dl	CHF
Syydebändel Pinot Noir Barrique	Verein Syydebändel	Basel-Landschaft	110
Blauburgunder	Tschäpperli	Basel-Landschaft	80
Pinot Noir «Le Petit»	Weingut Riehen AG	Basel	94

Switzerland

St. Saphorin «Cuvée Louis»	Louis Bovard	Vaud	112
Syrah	Cave Biber	Valais	89
Malanser Blauburgunder	Peter Wegelin	Grisons	110
Merlot «Fustoquattro»	Hubervini	Tessin	85

France		7.5 dl	CHF
Château Haut-Chaigneau	Lalande de Pomerol	Bordeaux	80
Château Haut-Beauséjour	St.-Estèphe	Bordeaux	90
Château Bellevue de Tayac	Margaux	Bordeaux	125
Givry «Le Haut Colombier»	Domaine Besson	Burgundy	105
Gigondas «Montmirail»	Domaine Brusset	Rhône	98
Crozes-Hermitage	Domaine Pichon	Rhône	100

Italy

Amarone «Terre di Verona»	Valpentina	Veneto	98
Barolo Ludo	Luigi Einaudi	Piedmont	130
Barbera d'Alba	Corregia Matteo	Piedmont	68
Vino Nobile di Montepulciano	Poliziano	Tuscany	95
Chianti Classico	Fonterutoli	Tuscany	75

Spain

Selección Especial	Abadía Retuerta	Sardon del Duero	98
Oro de Castilla Crianza	Hermanos del Villar	Ribera del Duero	88
Lo Món	Bodegas Trossos	Priorat	98
Madrano irazu crianza	Madrano Irazu Crianza	Rioja	60

Portugal

Esporão Reserva	Quinta do Esporão	Alentejo	65
Roquette & Cazes tinto	Roquette & Cazes	Douro	90

Argentina

Malbec Reserva	Terrazas de los Andes	Mendoza	80
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Alcoholic Beverages

Longdrink

CHF

Moscow Mule	4 cl	21
Gin Tonic	4 cl	21
Vodka Tonic	4 cl	21
Hugo	4 cl	21
Aperol Spritz	4 cl	21

Cocktail

Basil Smash	4 cl	21
Negroni	4 cl	21
Espresso Martini	4 cl	21

Beer

Ueli Spezial	33 cl	10
Windstill Pale Ale (non-alcoholic)	33 cl	10



Non-Alcoholic Drinks

Soft Drinks

		CHF
Valser Silence & Sparkling	100 cl	15
Soft drinks (various)	30 cl	9
Iced tea (house-made)	30 cl	13
Red bull	50 cl	10
Tröpfel der Zweite	75 cl	68
Sans bulle blanc et rouge	37.5 cl	60

Hot Beverages

	CHF
Coffee, Espresso	8
Tea (various selections)	8
Hot chocolate	7
Ovomaltine	7
Cappucino	9
Latte Macchatio	10

Fruit Juices

		CHF
Apfelsaft Ramseier	30 cl	9
Orange juice	100 cl	30
Tomato juice	100 cl	30
Freshly squeezed orange juice	100 cl	40



Apero Riche

Create your own Apero Riche by selecting from the following options:

Petit

Choose 3 starters, 3 main courses and 3 desserts.

CHF 115 per person

Grand

Choose 5 starters, 5 main courses and 5 desserts.

CHF 145 per person

Find our starters, main courses and desserts here:

Apero Riche
Menu



Apero Riche Menü

Starters

Yellowfin tuna sashimi (4,6,8,11,13)

Yuzu · Snow peas · Sesame

Périgourdine salad (4,8,13)

Smoked duck · Figs · Walnut

Pumpkin cream soup (7)

Pumpernickel · Pumpkin seed oil

Swiss Alpine Salmon (4,7)

Potato · Cucumber · Quark

Burrata from Apulia (1,7,8)

Pear · Honey · Hazelnut oil · Focaccia chips

Local beef tartare (7,13)

Parmesan · Périgord truffle · Chives

Lobster roll (1,2,13)

Lime · Avocado · Amaranth · Sumac

Vegan bowl (1,8)

Cauliflower couscous · Cumin · Herb salad

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Main Courses

Cappuccino of potatoes (1,7)

Sourdough croutons · Truffle

Handmade ravioli (1,3,7,8)

Porcini mushrooms · Parmesan foam ·
Hazelnut

Les Trois Rois mini burger (1,3,7,13)

Wagyu patty · Foie gras · Truffle

Les Trois Rois lobster bisque (2,7)

Lobster · Coffee · Tarragon

Veal cheek praline (1,3,7,9,12)

Herb crust · Parsnip mousseline ·
Port wine jus

Confit Pike-Perch (4,7,12)

Sauerkraut · Pickled grapes · Champagne
beurre blanc

Carrot Variation (7,12)

Whisky · Watercress

Torched Scallops (7,8,14)

Jerusalem artichoke · Brown butter ·
Périgord truffle

Desserts

Lemon Choux (1,3,7)

Choux pastry · Lemon cream · Meringue

Canelé (1,3,7)

Rum · Vanilla · Caramel

Chocolate Bar (1,3,7,8)

Brownie · Chocolate mousse · Hazelnut

Apple Tart (1,3,7,8)

Shortcrust pastry · Almond cream ·
Caramelized apples

Chocolate Cake (1,3,7)

Vanilla financier · Chocolate pieces ·
Milk chocolate ganache

Exotic Pavlova (3,7,8)

Meringue · Mango · Chocolate

Pistachio Rocher (1,3,7,8)

Crispy pistachio praline · Pistachio
mousse · White chocolate

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Aperitif

Create your aperitif from our canapé selection.

Aperitif I

Salted nuts, olives,
bruschetta

CHF 19 per person

Aperitif II

Olives & Salted nuts,
3 canapés

CHF 29 per person

Aperitif III

Olives & Salted nuts
4 canapés

CHF 39 per person

Find our selection of canapés
here:

[Canapé Menu](#)

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Canapé Menu

Smoked trout rilette (1,3,4,7,13)

Dill · Cucumber · Pumpernickel

Swiss Alpine salmon on blini (1,3,4,7,13)

Sour cream · Chives · Caviar

Local beef tartare on toast (1,3,7,13)

Summer truffle · Crème fraîche · Chervil

Yellowfin tuna sashimi (1,4,6,13)

Crispy rice · Shiso · freshly grated wasabi

Pastrami Crêpe (1,3,7,10)

Smoked paprika · Herb mayonnais

Foie gras terrine (1,3,7,12)

Pear chutney · Cocoa nibs

Antipasti (1,8)

Basil · Pine nuts · Focaccia

Falafel (1,7)

Yoghurt · Edamame · Mint

Hummus tartlet (1,6,8,11)

Chickpeas · Turmeric · Sea buckthorn

Truffle arancini (3,7,13)

Gruyère · Périgord truffle

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Rooms

Your home away from home

Our rooms and suites in the historic main building at Blumenrain 8 and the newly redesigned main building at Blumenrain 2 combine the best of two worlds: classically elegant rooms with historic details meet contemporary design and striking architecture. What unites them all is a feeling of home, the highest quality and modern comfort. Depending on location, enjoy views of the Rhine or Basel's Old Town – for travellers who appreciate beauty and love places that tell stories.

[Our rooms](#)

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Event Decoration

Radiance. Atmosphere. Celebratory moments.

Whether a wedding, anniversary, memorial service or business event — we lend your occasion a special touch and create lovingly designed floral arrangements that make all the difference.

With great passion and a refined sense of aesthetics, we create floral accents that evoke emotion.

Special moments deserve a unique stage.

Individual, elegant and unforgettable in their impact. Delight your guests with artistically composed floral creations and create an atmosphere of elegance and personality.

Share your ideas with us — we will bring them to life for you with the utmost care and attention to detail.

Inspiration

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Contact

We already look forward to welcoming you and your guests to the Grand Hotel Les Trois Rois and assure you of our utmost attention.

Your Banquet Team

Your Enquiry

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WE LOOK FORWARD TO
YOUR VISIT!



LES TROIS ROIS

Blumenrain 8 | 4001 Basel | Switzerland
T +41 61 260 50 50 | lestroisrois.com



THE LEADING HOTELS
OF THE WORLD®



SWISS DELUXE HOTELS