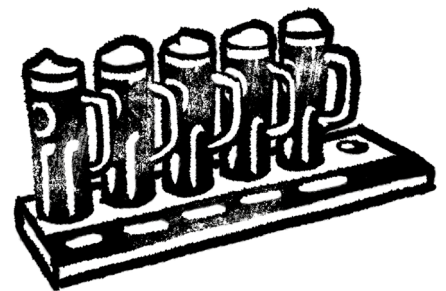
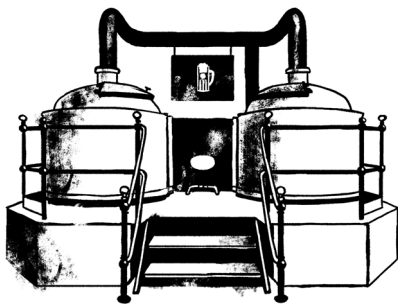
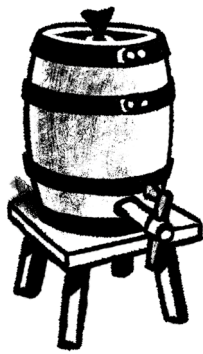




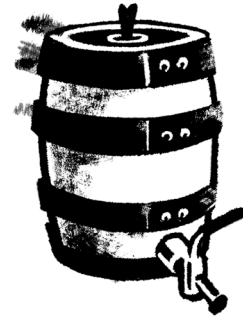
ALTES TRAMDEPOT
RESTAURANT BAR BRAUEREI

BANQUET DOCUMENTATION 2025



1 DOWN-TO-EARTH AUTHENTIC REGIONAL

«Welcome to the Tramdepot»



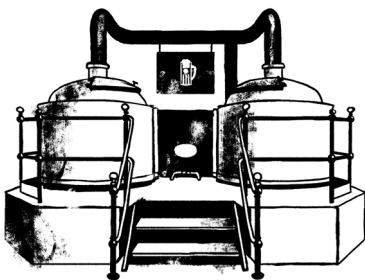
YOUR EVENT – UNCOMPLICATED & RELAXED

Hand in Hand Event

In collaboration, we organize a relaxed and sociable event that is perfectly tailored to your needs. Uncomplicated and down-to-earth - just like we are. You will be supported from A to Z by our competent and dedicated team.

Facts and figures

- » We have space for events of up to 80 people.
- » Size dependent of your group, your event will take place in one of our three rooms or in the restaurant.
- » For groups of 25 people or more, we will put together a standardized menu for you.
- » For an evening banquet, we recommend a budget of at least 70-80 francs per person.



BREWERY – CRAFTSMANSHIP & CREATIVITY

The beers of our Brew Crew

Since opening in 1998, we have been brewing our beer in the large copper kettles directly behind the bar. Our brew crew, led by Head of the Brewery Matthias Koschahre, brews 1600 liters of beer four to six times a week. In addition to our classics Helles, Märzen and Weizen, they develop over 30 Artisanal beers every year.

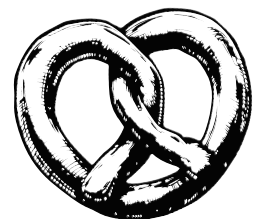
CUISINE – AUTHENTIC AND REGIONAL

A view into the Tramdepot kitchen

Our kitchen team with Head Chef Enrico Richter cooks hearty dishes using regional and high-quality produce. Despite our size, we produce practically everything ourselves - something we are proud of! Sourcing local produce, the right portioning and planning, we are constantly working to reduce our environmental footprint and become more sustainable.

Products from the region

We are deeply connected with the city of Bern and the local area. Pretzels and burger buns are handmade by the bakery Röhltlisberger in Wabern and our Märzen Beer Bratwurst has been developed by Thoma Liechti Fleisch from Kriegstetten, especially for us, using our very own Märzen Beer.



EISWERKSTATT – GELATO LIKE IN ITALY

The best ingredients and traditional gelato craftsmanship in the Gelateria Eiswerkstatt

At Gelateria Eiswerkstatt, we produce gelato in the traditional Italian style. We use 100% natural ingredients for our gelato. Each variety has its own sophisticated recipe - this makes our gelatos particularly creamy. We only use organic milk and organic cream from cows in the Emmental.

2 OUR FACILITIES

BRAUSTÜBLI

The „Braustübli“ measures 30 square meters & is a little detached from the main restaurant.

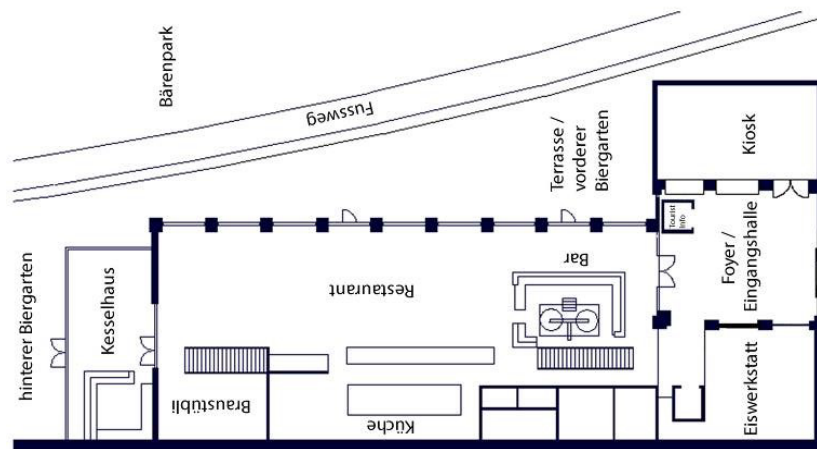
It can accommodate up to 32 guests.

KESSELHAUS

The „Kesselhaus“ measures 55 square meters & is located at the back end of our restaurant.

It can accommodate up to 42 guests. Please note that the use of the bar will remain at our disposal.

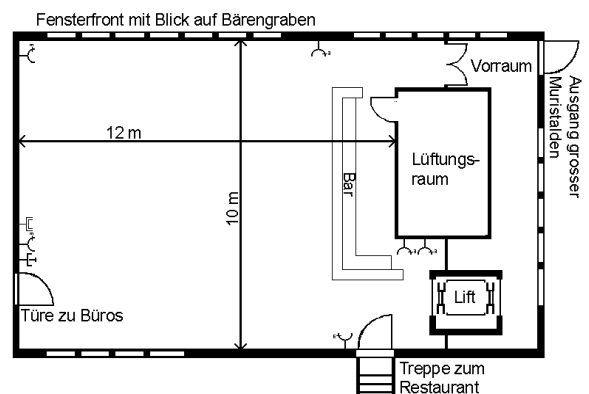
We would like to point out that we decide where your event takes place. The location depends on the time of year, the weather and the final number of people.



THE SAAL IN THE 1ST FLOOR

The space on the 1st floor is modern and cozy. It is approx. 120m² in size and allows plenty of daylight through the window fronts. It also has elevator access and is therefore wheelchair accessible. It offers space for a maximum of 80 people.

Depending on the number of people, we decide whether to seat groups in the restaurant or in our saal on the 1st floor.



3 FOOD

GOES WELL WITH BEER – APERO

Pretzel nature ^{A C G M O}

with ham or salami

wit Brustrami (poached beef) or La Bouse (soft cheese) 

Brewer's plate ^{A G M O}

meatloaf, Brustrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard

Pike Perch „Fish & Chips“ ^{A C D E F G H L M}

served in a basket with Tartar sauce & french fries

Tarte Flambée Classic ^{A G}

tarte cream, onions, bacon & chives

Tarte Flambée Mediterranean ^{A G}

tarte cream, onions, grilled vegetables & rocket

OUR STARTERS

Seasonal soup ^{A C E F G H L M N O}

Seasonal leaf salad ^{A C E F G H L M N O}

with croutons & house dressing

Chef salad to share ^{A C E F G H L M N O}

seasonal leaf salad with croutons & house dressing

Sausage and Cheese Salad ^{G L M O}

with onions, gherkin & Gruyere cheese

Weisswurst (2x80g) ^{A C G M}

with sweet Händlmaier mustard & pretzel

Roast Beef ^{C M O}

with sauce tartare, cress, capers & onions

Weisswurst Ravioli ^{A C G L M}

Weisswurst filling with sweet Händlmaier mustard cream sauce, cress & parmesan, manufactured by La Marra the Bernese Pasta Manufactory according to our recipe

MAIN COURSES – TRAM CLASSICS

Tramdepot Beef Burger ^{A C F G L M N O}

34.5

Swiss beef burger, iceberg lettuce, tomato, onion, gherkin, white cabbage salad, cheddar cheese, bacon & BBQ whisky sauce in a corn chili bun served with french fries

Planted Pulled BBQ Burger ^{A M}

34.5

Pulled from proteins of peas, oats & sunflowers, iceberg lettuce, coleslaw, onion, tomato, gherkin & vegan herb mayo in a corn chili bun served with french fries

5.8 Pork knuckle from the oven ^{A L M O}

40.5

with märzen-beer sauce, rosemary potatoes & sauerkraut

12.5 Grilled Flanksteak (medium) ^{A G L M}

42.0

with lemon-herb butter, french fries & grilled vegetables

28.0 Pork Cordon Bleu (250g) ^{A C G L}

38.0

Filled with ham & Schangnauer cheese served with french fries & seasonal vegetables

26.0 Sliced Veal ^{G O}

39.5

with mushroom cream sauce & rösti

22.5 Minced pork patty ^{L M O}

28.5

with potato-cucumber salad & mustard

23.5 Emmental rösti home made ^G

24.5

with fried bacon, gratinated with cheese & apple puree

Farmer's rösti home made ^{A C G}

23.0

with fried egg, roasted onions, gratinated with cheese

13.0 Tram-Märzen-Beersausage (pork) ^A

28.5

with onion sauce & rösti ^{L O}

11.5 Weisswurst Ravioli ^{A C G L M}

29.5

p.P. 10.5 Weisswurst filling with sweet Händlmaier mustard cream sauce, cress & parmesan, manufactured by La Marra the Bernese Pasta Manufactory according to our recipe

15.5

SWEETS AT THE END - OUR DESSERTS

21.5 Apple Strudel ^{A G}

15.0

with vanilla ice cream from the Eiswerkstatt & whipped cream

22.5 Home made Burned Custard ^{E F G H}

9.5

with whipped cream

19.5 Molten Cailler® Chocolate Cake ^{A C E F G H L M N}

16.0

with liquid centre served with vanilla ice cream from the Eiswerkstatt

Fruit salad

9.5

Gelato from our Eiswerkstatt

5.0 per scoop

flavor on request

4 DRINKS



OUR BEER

Tram-Helles Vol. alc. 5.2%
smooth, slightly-hopped, bottom-fermented

2dl 4.3
3dl 5.4
5dl 8.1

Tram-Märzen Vol. alc. 5.5%
amber-colored, malty, bottom-fermented

2dl 4.5
3dl 5.7
5dl 8.6

Tram-Weizen Vol. alc. 5.2%
fresh, Bavarian beer, top-fermented

2dl 4.5
3dl 5.7
5dl 8.6

Linie Null Vol. alc. 0.5% IPA / Märzen

33cl 6.5

3 Liter Beer Tower

Tram-Helles
Tram-Märzen
Tram-Weizen



48.0
51.0
51.0

5 Liter Party Barrel

Tram-Helles
Tram-Märzen



78.0
83.0

WHITE WINE – ROSÉ – SPARKLING WINE

75cl

Chasselas Sélection AOC
Krebs & Steiner, Schernelz, Lake Biel, Switzerland

46.0

Chardonnay du Valais AOC
Niklaus Wittwer, Valais, Switzerland

49.0

El Gordo Del Circo DO
Casa Rojo, Rueda, Spain
Verdejo

52.0

Gertrud Rosé AOC
1/LAFFU, Valais, Switzerland
Gamay, Pinot Noir

52.0

Prosecco Col di Rocca DOCG
Azienda Agricola Riva di Rocca S.s
Conegliano Valdobbiadene, Italy

52.0

Belle & Co. Sparkling ^{non-alcoholic}
refreshing sweetness, sparkling

44.0

RED WINE

75cl

Pinot Noir AOC
Krebs & Steiner, Schernelz, Lake Biel, Switzerland

52.0

Biasca Premium DOC Merlot
Gialdi, Mendrisio, Switzerland

64.0

Barbera D'Alba DOC
Mauro Molino, Piedmont, Italy

56.0

Tageto Toscana IGT
Donna Olimpia, Toscana, Italy
Cabernet Sauvignon, Cabernet Franc, Merlot

62.0

Barolo DOCG
Vietti Castiglione, Piedmont, Italy
Nebbiolo

88.0

Torno Crianza DOCa
Hacienda el Ternero, Rioja, Spain
Tempranillo

56.0

Magnum 150cl 112.0

Macho Man Monastrell Jumilla DO
Casa Rojo, Tierra de Murica IGP, Spain

65.0

Negre de Negres
Clos del Portal, Priorat, Spain
Cariñena, Garnacha, Syrah

74.0

Parallèle 45 AOC BIO
Paul Jaboulet Aîné, Côtes du Rhône, France
Grenache, Syrah

46.0

Crasto Superior DOC Douro
Quinta do Crasto, Douro, Portugal
Touriga National, Touriga Franca, Tinta Roriz, Sousão

59.0

Our wine contains sulphites

5 SUPPORTING PROGRAMM

BREWER'S INSIGHT

Let us show you our brewery! During the presentation, you will get an exciting behind-the-scenes look at the brewery. You will taste the beer brewed on site and have the opportunity to ask our brewers questions.

The Brewer's Insight is ONLY available in German, a translation is not possible.

Duration: approx. 45 minutes



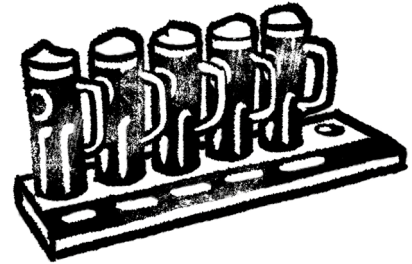
BEAR PARK

One of the most popular attractions in the city of Bern! Since its opening in 2009, the BärenPark has been the talk of the town. The Bernese bears - which are also the heraldic animal of the city of Bern - now live in a 6'000m² park on the banks of the Aare. The big bear pit - a historical monument - is still accessible to the bears. The small bear pit is open to the public & can be visited individually.

Discover the Bear Park on a guided tour where you and your guests will learn about the history of the Bear Pit in a relaxed setting.

Contact for reservations:

baerenpark-bern.ch / 031 357 15 25



BREWING BEER TOGETHER

An exciting and relaxed team event at Altes Tramdepot.

Are you looking for a cosy, fascinating and exciting team event in Bern? Then we have just the thing for you. Brew your own beer together with your team. In addition to the interesting insights into the brewing process, an authentic three course meal will be served - and of course beer!

The Event is ONLY available in German, a translation is not possible.

Duration: approx. 5 hours



6 INFORMATION

OFFICE HOURS

Daily from 11.00-00.30 hrs.

HOW TO FIND US

The „Altes Tramdepot“ is located next to the old Bear Pits & the BearPark.

Our restaurant can be reached as follows:

By bus no 12 on the BERNMOBIL network, from the city centre direction Schosshalde/Zentrum Paul Klee. The „Bärenpark“ bus stop is right in front of our restaurant.

By car or coach: The motorway exits „Wankdorf“ or „Ostring“ are only 5 to 10 minutes away. After leaving the motorway follow the signs to „Zentrum/Bärengaben“. You will find a meter parking (Klosterlistutz) & free blue zone parking close to the restaurant (Grosser Muristalden & Aargauerstalden). You can buy a daily parking card for the blue zone at the bus ticket machine:

4 hours costs CHF 9.0 & 24 hours are available for CHF 16.0.

TIME CALCULATION

Service times for groups are as follows:

3-course menu minimum 1 ½ hours

4-course menu minimum 2 hours

TABLE DECORATION

We are a pub brewery and the atmosphere at your event should be just like that. That is why we do not offer any special decorations. However, if you have a special request, you are welcome to discuss it with us.

PHOTOS

Photo material – please see our Homepage: altestramdepot.ch

ONE SUITE HOTEL ZOLLHAUS

The Zollhaus Hotel offers an unforgettable overnight stay on about 70m² on two floors. During breakfast you can watch the bears Finn, Björk & Ursina & at the same time enjoy the unique view of Bern's old town. Further information at: zollhausbern.ch

CONTACT

ALTES TRAMDEPOT BRAUEREI RESTAURANT AG
Grosser Muristalden 6
3006 Bern

Contact form: altestramdepot.ch

Mail: info@altestramdepot.ch

GENERAL TERMS OF BUSINESS

You can find our [terms and conditions](#) here.

DECLARATION

You can find our [food declaration](#) here.

Any Questions?

Then you can call us at any time, we will be happy to advise you. If you would like to visit us on site, please make an appointment from Monday to Friday from 08:00 to 18:00.