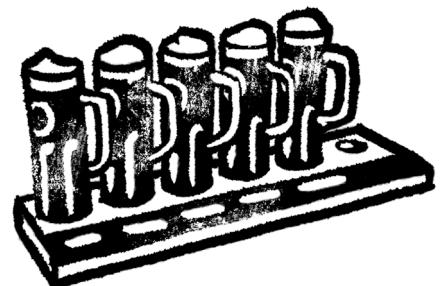
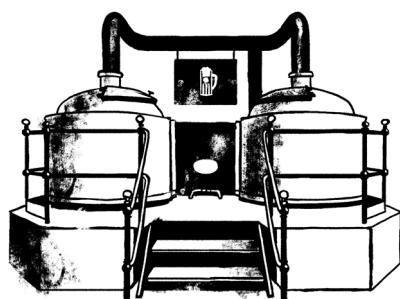
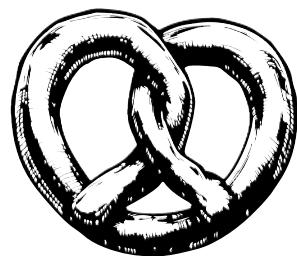
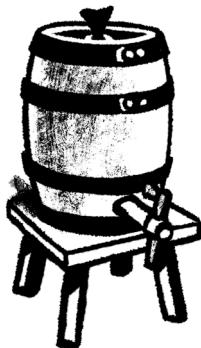




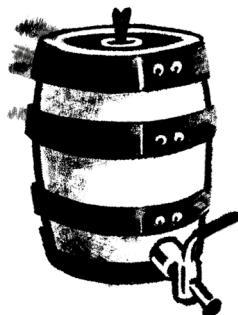
**ALTES TRAMDEPOT**  
RESTAURANT BAR BRAUEREI

# BANQUET DOCUMENTATION 2026



# 1 DOWN-TO-EARTH AUTHENTIC REGIONAL

*«Welcome to the Tramdepot»*



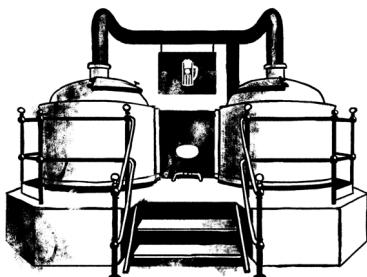
## YOUR EVENT – UNCOMPLICATED & RELAXED

### *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 specialty beers every year.

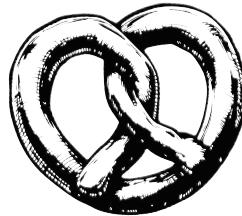
## CUISINE – AUTHENTIC AND REGIONAL

### *A view into the Tramdepot kitchen*

Our kitchen team with Head Chef Enrico Richter cooks hearty dishes using regional and high-quality products. Despite our size, we produce practically everything ourselves - something we are proud of! Sourcing local products, 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 Röhtlisberger in Wabern and our Märzen Beer Bratwurst has been developed by Stampfli 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.

# OUR FACILITIES

## BRAUSTÜBLI

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

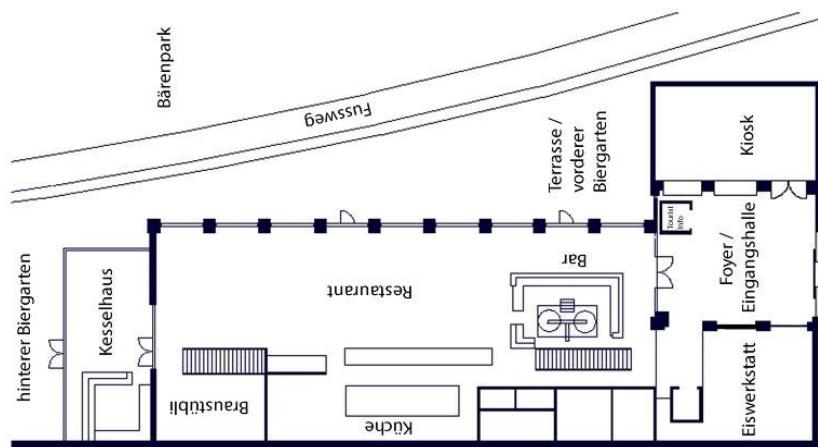
It can accommodate up to 32 guests.

## 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.

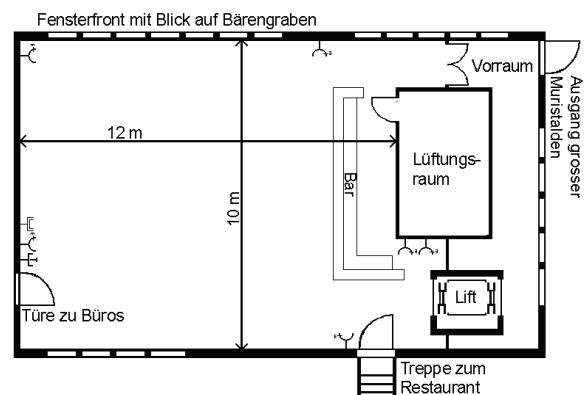
We would like to point out that we decide where your event takes place. The location depends on the time of year, the weather and the final number of people.



## THE SAAL ON THE 1ST FLOOR

The room on the 1st floor is modern and cozy. It is approx. 120 square meters 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

## UNIFORM MENU

We recommend a uniform 3-course menu for all guests.

A vegetarian alternative can be provided for vegetarians for the main course.

## GOES WELL WITH BEER – APERO

**Pretzel nature**  A C G

**Filled pretzel**  A C G M O

with mustard butter, tomato & gherkin

- with ham or salami

- with Pastrami (poached beef) or La Bouse (soft cheese) 

**Brewer's plate**  A G M O

meatloaf, Pastrami (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 Vegetarian**  A G

tarte cream, onions, leek onions, chives, grilled vegetables & rocket

## OUR STARTERS

**Seasonal soup**

**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

with sauce tartare, onions, capers & cress

**Ravioli according to seasonal offer**

## MAIN COURSES – TRAM CLASSICS

**Tramdepot „Signature“ Beef Burger**  A C E G H M O

34.5

Corn chili bun, Swiss beef patty, cheddar, signature burger sauce, iceberg lettuce, tomato, red onion chutney, red cabbage salad, gherkin, served with french fries

**Tramdepot Garden Burger**  A M O

32.5

Sourdough bun, grilled eggplant, zucchini & bell pepper iceberg lettuce, rocket salad, tomato, red onion chutney red cabbage salad, gherkin, vegan herb mayo served with french fries

**Pork knuckle from the oven**  A L M O

39.0

with märzen-beer sauce, rosemary potatoes & sauerkraut

**Grilled Flanksteak** (medium)  A O

42.0

with chimichurri, french fries & grilled vegetables

**Pork Cordon Bleu** (250g)  A C G L

38.0

filled with ham & raclette cheese

served with french fries, seasonal vegetables & lemon

5.8

**Sliced Veal**  G O

39.5

with mushroom cream sauce & rösti

12.5

**Minced pork patty**  L M O

32.5

14.5

with potato-cucumber salad & gravy pommery mustard sauce

28.0

**Home made vegan minced patties**  E H L M O

30.5

kidney bean basis

with potato-cucumber salad & gravy pommery mustard sauce

28.0

**Emmental rösti home made**  G

25.5

with fried bacon, gratinated with cheese & apple puree

22.5

**Farmer's rösti home made**  A C G

24.0

with fried egg, roasted onions, gratinated with cheese

22.5

**Tram-Märzen-Beersausage** (pork)  A L O

28.5

with onion sauce & rösti

**Ravioli according to seasonal offer**

on request

## SWEETS AT THE END – OUR DESSERTS

**Apple Strudel**  A E G

15.0

with vanilla ice cream from the Eiswerkstatt & whipped cream

11.5

**Home made Burned Custard**  E F G H

9.5

with whipped cream

p.P. 10.5

**Home made Molten Chocolate Cake**  A C E G H

15.0

with liquid centre

served with vanilla ice cream from the Eiswerkstatt

15.5

**Fruit salad** 

9.5

21.5

**Gelato made from our Eiswerkstatt**

5.0 per scoop

choice of flavours from our current dessert menu

22.5

**Ravioli according to seasonal offer**

on request



# DRINKS

## OUR BEER

**Tram-Helles** Vol. alc. 4.9%  
smooth, slightly-hopped, bottom-fermented

2dl **4.3**  
3dl **5.4**  
5dl **8.1**

**Tram-Märzen** Vol. alc. 5.2%  
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 / Helles

33cl **6.5**

**3 Liter Beer Tower**  
Tram-Helles  
Tram-Märzen  
Tram-Weizen



**5 Liter Party Barrel**  
Tram-Helles  
Tram-Märzen



## WHITE WINE – ROSÉ – SPARKLING WINE

	75cl
<b>Chasselas Sélection AOC</b> Krebs & Steiner, Schernelz, Lake Biel, Switzerland	<b>46.0</b>
<b>Chardonnay du Valais AOC</b> Niklaus Wittwer, Valais, Switzerland	<b>49.0</b>
<b>El Gordo Del Circo DO</b> Casa Rojo, Rueda, Spain Verdejo	<b>52.0</b>
<b>Gertrud Rosé AOC</b> 1/LAFFU, Valais, Switzerland Gamay, Pinot Noir	<b>52.0</b>
<b>Prosecco Col di Rocca DOCG</b> Azienda Agricola Riva di Rocca S.s Conegliano Valdobbiadene, Italy	<b>52.0</b>

<b>Fizzero White</b> <small>non-alcoholic</small> refreshing, fruity, sparkling	<b>44.0</b>
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## RED WINE

	75cl
<b>Pinot Noir AOC</b> Krebs & Steiner, Schernelz, Lake Biel, Switzerland	<b>52.0</b>
<b>Biasca Premium DOC Merlot</b> Gialdi, Mendrisio, Switzerland	<b>64.0</b>
<b>Barbera D'Alba DOC</b> Mauro Molino, Piemont, Italy	<b>56.0</b>
<b>Tageto Toscana IGT</b> Donna Olimpia, Toscana, Italy Cabernet Sauvignon, Cabernet Franc, Merlot	<b>62.0</b>
<b>Barolo DOCG</b> Vietti Castiglione, Piemont, Italy Nebbiolo	<b>88.0</b>
<b>Torno Crianza DOCa</b> Hacienda el Ternero, Rioja, Spain Tempranillo	<b>56.0</b>
<b>Macho Man Monastrell Jumilla DO</b> Casa Rojo, Tierra de Murica IGP, Spain	<b>65.0</b>
<b>Negre de Negres</b> Clos del Portal, Priorat, Spain Cariñena, Garnacha, Syrah	<b>76.0</b>
<b>Parallèle 45 AOC BIO</b> Paul Jaboulet Aîné, Côtes du Rhône, France Grenache, Syrah	<b>46.0</b>

Our wines contain sulphites.

# 5 SUPPORTING PROGRAMM

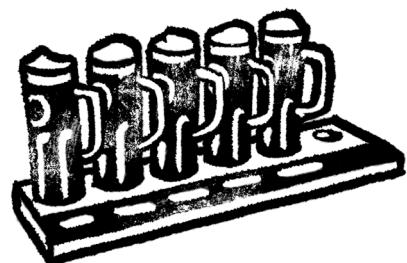
## BREWERY TOUR

Let us show you our brewery! One of our brewers will guide you through the brewery and explain the brewing process. 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 Brewery Tour is ONLY available in German, a translation is not possible.

Duration: approx. 45 minutes

Further information at: [Brewery Tour](#)



## 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

Further information at: [Brewing Seminar](#)

## 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 6'000 square meters 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](mailto:baerenpark-bern.ch) / 031 357 15 25



# 6 INFORMATION

## BUSINESS HOURS

Daily from 11.00-00.30 hrs.

## HOW TO FIND US

The „Altes Tramdepot“ is located next to the old bear pits and 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/Bärengraben“.

**Parking spaces:** You will find a meter parking (Klösterlistutz) and 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 1/2 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](http://altestramdepot.ch)

## ONE SUITE HOTEL ZOLLHAUS

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

Further information at: [zollhausbern.ch](http://zollhausbern.ch)

## CONTACT

ALTES TRAMDEPOT BRAUEREI RESTAURANT AG  
Grosser Muristalden 6  
3006 Bern

**Contact form:** [altestramdepot.ch](http://altestramdepot.ch)  
**Mail:** [info@altestramdepot.ch](mailto: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.