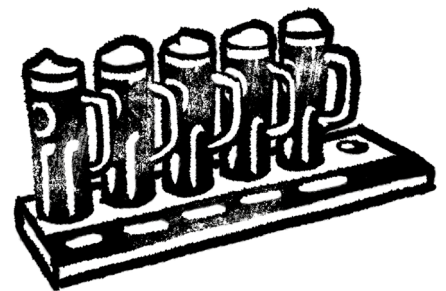
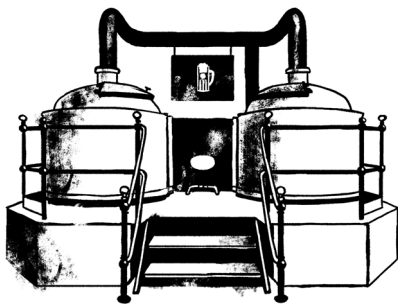
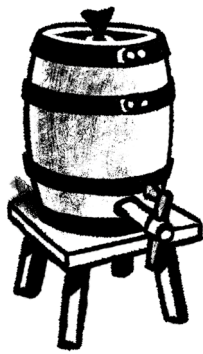




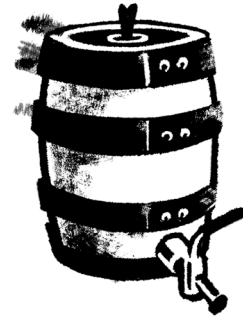
ALTES TRAMDEPOT
RESTAURANT BAR BRAUEREI

SEMINAR DOCUMENTATION 2025



1 DOWN-TO-EARTH AUTHENTIC REGIONAL

«Welcome to the Tramdepot»



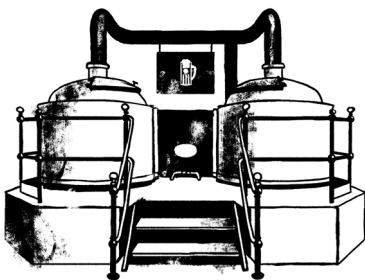
YOUR SEMINAR – UNCOMPLICATED AND COMPETENT

Hand in Hand for the perfect Seminar

Together with you, we organize an uncomplicated and professional seminar that is perfectly tailored to your needs. Uncomplicated and down-to-earth - just like the Trämli. You will be supported from A to Z by our competent and friendly team.

Facts and figures

- » We offer space for seminars with up to 80 people (depending on the desired seating arrangement).
- » Our seminars can be booked with an uncomplicated seminar package or the catering and technology can be arranged as required.



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.

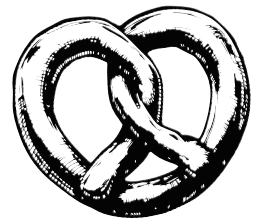
CUISINE – AUTHENTIC AND REGIONAL

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 SEMINAR ROOM ON THE 1ST FLOOR

SUITABLE FOR

Seminars, meetings, training courses, presentations, general meetings, conferences and other events.

Details:

- Bright and friendly ambience with window front
- Separate entrance
- Access by elevator, the seminar room is wheelchair accessible
- Size: 120m²

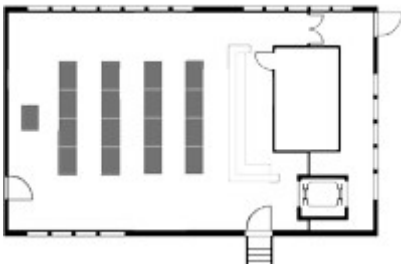
SEATING POSSIBILITIES FOR SEMINARS

These are our proposed seating arrangements. Alternative seating arrangements as well as technical facilities are available on request.

SEMINAR SEATING

Maximum capacity: 40

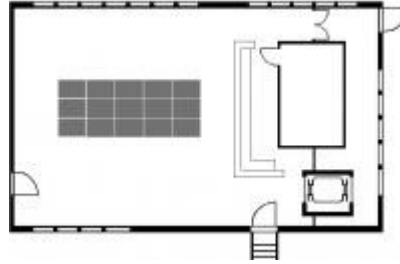
- trainings
- lectures
- press conferences
- etc.



BLOCK SEATING

Maximum capacity: 30

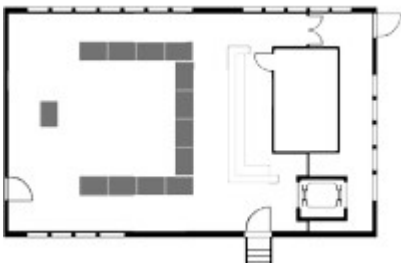
- meetings
- trainings
- workshops
- etc.



U-FORM SEATING

Maximum capacity: 28

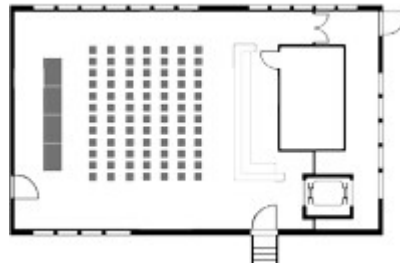
- meetings
- general meetings
- presentations
- etc.



CONCERT SEATING

Maximum capacity: 80

- lectures
- general meetings
- presentations
- etc.



3 PRICES WITH SEMINAR PACKAGE

ROOM RENTAL

Our room is rented out in two time zones. Please note that partially used time zones will be fully charged.

- ½ day (1 time zone) 310.0
- Full day (2 time zone) 540.0

½ day: from 08.00 to 12.00 hrs or from 12.00 to 17.00 hrs

Full day: from 08.00 to 17.00 hrs

After 17.00 hrs a minimum revenue guarantee of CHF 3'500.00 applies for the exclusive booking of the banquet hall on the first floor. This amount is for the consumption of food and beverages (including VAT).

If the MRG is not reached, the difference shall be charged as a rental fee.

SEMINAR PACKAGES

Below prices are per person and excluding room rental.

PRICES PER PERSON	½ day	Full day
Without lunch	22.5	31.5
Including daily menu with salad	46.0	53.0
Including 3-course menu	60.0	67.0

THE SEMINAR PACKAGE INCLUDES

Food and beverage:

- mineral water, orange juice
- syrup from "Le Sirupier de Berne"
- coffee and tea
- fruit basket,
- croissants and / or mini muffins (½ day / 1 day)

Technical facilities:

- TV 98" LED-LCD-Display (16:9)
- ClickShare / HDMI
- speaker's desk
- 2 flipcharts
- 2 pin boards
- presenter's case
- WLAN-connection
- A4 notepad with pencil

We are happy setting up the room according to your expectations and technical needs.

Please note that a minimum occupancy of 15 participants is applicable to rent our room on the 1st floor.

If the definitive number of participants is below the difference will be added as room rental.

4 TECHNICAL PRICES WITHOUT SEMINAR PACKAGE

UNIT PRICES

The following technical facilities are available on request:

FREE OF CHARGE (included in room rental)

- speaker's desk
- 2 flipcharts
- 2 pin boards
- presenter's case
- WLAN-connection
- A4 notepad with pencil

CHARGEABLE SERVICES

TV and ClickShare

½ day: 70.0 / full day: 90.0

- 98" LED LCD display (16:9) with a resolution of 3840 x 2160 (Ultra HD 4K)
- Suitable for 24/7 operation
- Screen brightness: 500 cd/m²
- Contrast ratio native: 1200 : 1
- Matte UHD display
- Interfaces: 3.5 mm jack, Bluetooth, DisplayPort, DVI, HDMI, RJ-45 (LAN), RS-232, USB, WLAN

ClickShare Barco compatible for:

- Windows 7/8/8.1/10 64bit, Mac OSX 10.10/10.11,
- Click Share App: Android 4.1 & above, iOS 5.0 & above
- 2 loudspeakers integrated in the hall

All-in-One Conference Cam, Logitech MeetUp

flatrate: 20.0

- Custom Logitech lens with 5x HD zoom and motorized pan (+/- 25) and tilt (+/- 15) functions
- Field of View: Diagonal: 120°, Horizontal: 113°, Vertical: 80.7°
- Total spatial coverage (field of view + pan and tilt): width 163° x height 110°
- 3 camera position presets
- Automatic image adjustment with RightSight: Requires Windows 10 64-bit or macOS 10.14 or higher

Portables Line Array System, Bose L1 Compact

½ day: 50.0 / full day: 75.0

- „Spatial Dispersion“ speaker technology for even sound distribution.
- Handheld microphone on request.

On request additional technical equipment can be provided, additional charges applicable.

YOUR OWN EQUIPMENT

Presenters may use their own laptops. The event organizers are responsible for their personal equipment and its functionality (screen switching from internal to external, etc.). We are happy to provide assistance as far as possible, but unfortunately, we do not employ specialized technical staff. In case of doubts, we suggest a test-run.

5 CATERING PRICES WITHOUT SEMINAR FLAT RATE

INDIVIDUAL PRICES FOR CATERING

BEVERAGE

sparkling / still mineral water	75 cl	9.5
Michel orange juice premium	1 Lit	13.5
coffee / tea - prices according to our menu		

The beverages are charged according to your consumption

FOOD

croissant	each	1.8
fruits (seasonal)	each	2.7
mini muffin	each	1.5

The ordered number of food will be charged.

CALCULATION EXAMPLES

EXAMPLE WITH PACKAGE

Room rental (1 or 2 time zone/s)
+ seminar package
x number of guests
= total seminar costs

EXAMPLE WITHOUT PACKAGE

Room rental (1 or 2 time zone/s)
+ charged services
+ ordered food
= seminar costs (without beverages & lunch)

6 CHECKLIST

Our team will make every effort to ensure the success of your group event or visit. Please contact us as early as possible to discuss any special requests or requirements. The following checklist will assist you with the organization of your visit in the „Altes Tramdepot“.

- type of event, date and time
- room rental
- seminar package or individual food/drink consumption
- allergy menus (gluten/lactose intolerance)
- time plan
- seating
- technical requirements
- signalization at the entrance
- number of people (vegetarians)
- accounting alcoholic drinks and spirits
- method of payment and invoice address

Do you have any questions?

If so, call us or come by and we will be happy to assist you. To make sure we can take time for you, please make an appointment from Monday to Friday from 08:00 to 18:00 hrs.

GENERAL TERMS OF BUSINESS

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

CONTACT

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3006 Bern

Contact form: altestramdepot.ch

Mail: info@altestramdepot.ch