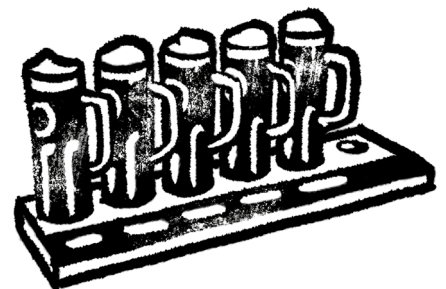
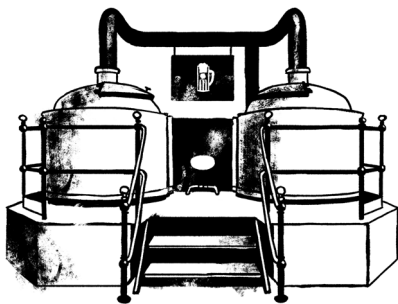
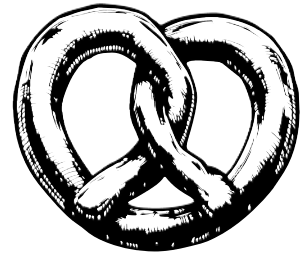
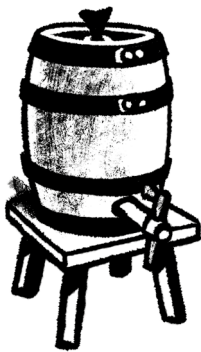




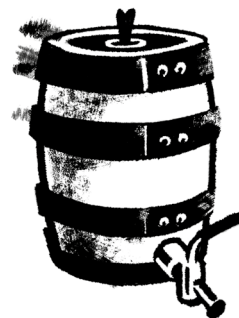
ALTES TRAMDEPOT
RESTAURANT BAR BRAUEREI

SEMINAR DOCUMENTATION 2026



1 DOWN-TO-EARTH AUTHENTIC REGIONAL

«Welcome to the Tramdepot»



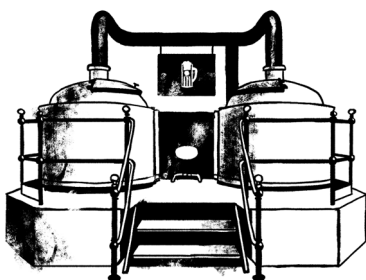
YOUR SEMINAR – UNCOMPLICATED AND COMPETENT

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 specialty beers every year.

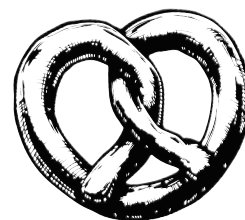
CUISINE – AUTHENTIC AND REGIONAL

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.

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

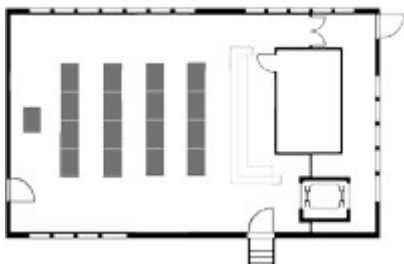
SEATING POSSIBILITIES FOR SEMINARS

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

SEMINAR SEATING

Maximum capacity: 40

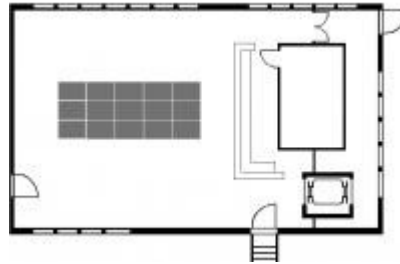
- trainings
- lectures
- press conferences
- etc.



BLOCK SEATING

Maximum capacity: 20

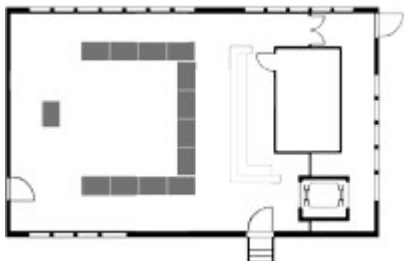
- meetings
- trainings
- workshops
- etc.



U-FORM SEATING

Maximum capacity: 28

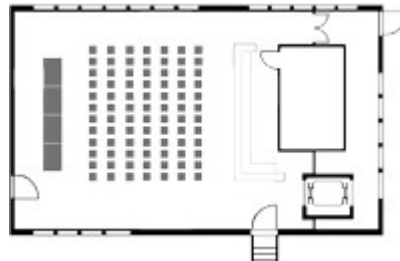
- meetings
- general meetings
- presentations
- etc.



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 |
| • 1 day (2 time zones) | 540.0 |

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

1 day: from 08.00 to 17.00 hrs

SEMINAR PACKAGES

Below prices are per person and excluding room rental.

PRICES PER PERSON	½ day	1 day
Without lunch	25.0	37.5
Including daily menu with salad	54.0	69.5
Including 3-course menu	61.5	77.0

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 small pastries (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 10 participants is applicable to rent our room on the 1st floor.

We will charge you for the difference between this number and your final number of participants as a room fee.

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 / 1 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 / 1 day: 75.0

- „Spatial Dispersion“ speaker technology for even sound distribution.
- Handheld microphone & headset 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
small pastries	each	1.5

The ordered amount of food will be charged.

CALCULATION AID

WITH PACKAGE

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

WITHOUT PACKAGE

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

6 INFORMATION

CHECK LISTE

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

GENERAL TERMS OF BUSINESS

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

CONTACT

ALTES TRAMDEPOT BRAUEREI RESTAURANT AG
Grosser Muristalden 6
3006 Bern

Contact form: [altestramdepot.ch](mailto:info@altestramdepot.ch)

Mail: info@altestramdepot.ch

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/Bärengarten“.

Parking spaces: You will find a meter parking (Klosterlistutz) 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.

PHOTOS

Photo material – please see our homepage:
altestramdepot.ch

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.