

FACT SHEET «eagle inn» Eventhall including show kitchen and back office

The stunning event hall includes a large outdoor seating area, a lounge area with an open fireplace and can accommodate up to 100 guests. For events with up to 300 guests, we recommend our spacious studio. The adjacent show kitchen and back office provide excellent basic amenities for truly first-class events. The outdoor area has a 380 V connection (for a refrigerator) and a water connection.

ROOMS AVAILABLE

	Floor area	Dimensions L x W	Ceiling height
Event hall «eagle inn»	190 m ²	32 m x 5.60 m	6.5 m
Studio	390 m ²	32 x 12 m	6.5 m
Show Kitchen	58 m ²	12.5 m x 11.5 m	5 m
Back office	45 m ²	6.5 m x 3.2 m	2.5 m

MAXIMUM NUMBER OF GUESTS

Seating	«eagle inn»	Studio
Concert seating	100 people	280 people
Aperitif with bar tables	100 people	280 people
Banquet seating	72 people	200 people
Lounge	10 people	

DAY RATE

eagle inn 1 day	Studio and eagle inn 1 day	Use of the fireplace	Use of the BBQ	Additional hours
1 250.-	2 500.-	80.-	80.-	100.- / h

The basic rent covers the period from 8:00 AM to 1:00 AM the following morning; the rental period can be extended at an additional hourly rate.

HANDOVER / RETURN OF THE ROOM(S)

The room(s) are considered to be **definitively booked** when the owner has received the *signed rental contract*. The event hall is handed over to the renter in a clean condition. The event hall must be returned in the same clean condition. If any subsequent cleaning is required, the renter will be charged for the cleaning at a rate of CHF 100.00 per hour.

Waste disposal is charged at a rate of **CHF 5.00 per 110-litre rubbish bag**.

THE RENT INCLUDES

- Use of the professional show kitchen and back office
- 2 rectangular banquet tables that each seat 36 people, 10.6 x 1.10 m
- 72 chairs that match the banquet tables
- 3 coat racks on wheels with coat hangers
- Use of the lounge area and the bathrooms
- Use of the covered outdoor seating area
- Free wireless internet
- Car park in front of the building for approx. 30 passenger cars

CATERING

You can choose from our four catering partners:

- [Aaria Catering, Olten](#)
- [Andy Zaugg, Sternekoch, Solothurn](#)
- [Restaurant Kreuz, Egerkingen](#)
- [Restaurant Central, Safenwil \(max. 25 Pers.\)](#)

KITCHEN EQUIPMENT

The majority of the kitchen appliances are from Miele and Salvis. They include:

- 2 x induction stovetops
- 1 x deep fryer and wok
- 1 x pressure steam cooker
- 3 x warming drawers
- 1 x drinks refrigerator (+1 on request)
- 1 x Salvis Cucina Pro combi-steamer
- 1 x Salvis Classic Pro salamander
- 1 x professional dishwasher
- 2 x Salvis serving carts
- 2 x Cube ice cream machines
- 1 x Thermomix kitchen appliance
- 2 x portable, professional induction stovetops
- 1 x steam oven
- 2 x ovens
- 1 x refrigerator (+1 on request)
- 1 x freezer (on request, individual drawers)
- 1 x Miele combi-steamer
- 1 x Salvis Hold-o-mat warmth holding unit
- 1 x glass washer
- 1 x Berkel electric slicer
- 1 x Paco Jet kitchen appliance
- 1 x thermal bridge

As well as kitchen utensils such as knives, frying pans, cutting boards, etc.

ADDITIONAL KITCHEN EQUIPMENT AVAILABLE ON REQUEST

- 1 x Berkel manual slicing machine (*show device available on request*)
- 1 x vacuum-sealing drawer
- 1 x La Marzocco coffee machine
- 1 x Nespresso Pro coffee machine
- 1 x ice maker

PLEASE NOTE

The room(s) are considered to be ***definitively booked*** once the owner has received the ***signed rental contract***.

The renter is responsible for purchasing insurance against all possible risks. All prices are in Swiss francs and do not include VAT. Any waste disposal will be charged at ***CHF 5.00 per 110-litre rubbish bag***.