

basso

Eventportfolio | english version

beiz|bar|beats
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**You are what you eat!
Food fuels us, heals us and
brings people together.
Yet there is another side
to food, which is more
political and complex than
it appears. Nourishment,
ritual, sustainability.
Economy, labour, culture,
ecology, community.
Exploitation, identity,
politics: food is not only
a basic need, it is deeply
intertwined with the
majority of aspects in
our lives.**

FOAM MAGAZINE #63. FOOD!



Hello

and welcome

Restaurant, bar and beats. Directly at the Rhine. Is the Basso a place of unlimited possibilities? Yes, actually it is. Whatever your heart desires - eating, drinking, apero, lunch, dinner, tastings, party, dancing, or all of the above - at the Basso, many things are possible.



restaurant

The Restaurant is a model of a social melting pot and the Bites are an instrument for culinary experimentation and discovery. We focus on the essentials and want to convince with simplicity and taste.

The cuisine at Basso is a universe of its own. It's easy to get lost in it, and it's hard to fully exploit the potential of this large and formidably equipped kitchen. That's why, in addition to our guests at Basso, we also serve catering requests from all over Basel.

bar

Local, sparkling and surprising. The bar is our connecting element between restaurant and club. The focus is on Swiss products, local partnerships and is complemented with exotic specialties. The assortment is independent, small and exquisite. Tried and tested is rediscovered.

beats

A varied and dense program with a participatory character and the location in the industrial zone 7 makes the Basso a place to experience until late at night. The club room is acoustically optimized and has a high-quality Lamda Labs sound system and a light installation with over a kilometer of LED strips.

Food

Standing Apero

Interaction, dynamics and exchange? Yes? Then a standing setting is the right choice for your event. The guests can move around the room and interact with different people. Normally we set up small buffets for the cold dishes and serve the hot dishes.

▾ Snacks

Marinated nut mix

Alpine herbs, macadamia, pecan, hazelnut, cashew. CHF 5.00 per jar

Marinated olives with bread

Kalamata olives, Española olives, herbs. CHF 5.00 per jar.

▾ Bites

Chef's Choice

Let the kitchen team surprise you. Our kitchen team conjures up various creations with whatever is available seasonally.

Or: Choose which bites you would like and take a look at our options in the banquet menu. *

▾ Apéro / 3 Bites

CHF 24.00 per person
3 cold

▾ Apéro Riche / 5 Bites

CHF 40.00 per person
3 cold / 2 warm

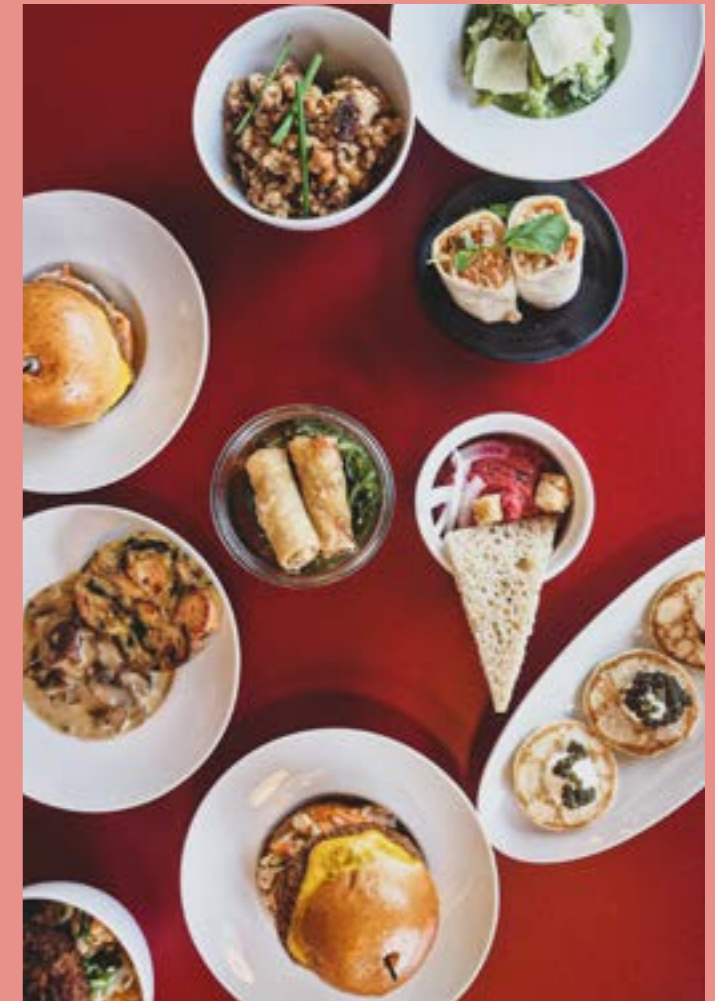
▾ Flying dinner / 7 Bites

CHF 53.00 per person
4 cold / 2 warm / 1 sweet

▾ Customised menu

We are happy to put together a customised menu on request.

* Prices may vary for self-selected bites.





Seated dinner

Comfort, coziness and conversation? Yes? Then a seated setting is right for your event. The guests have a fixed seat. This offers relaxation after a long working day and the possibility to have in-depth conversations.

3-course menu

Chef's Choice

Let the kitchen surprise you. Our kitchen team will conjure up a 3-course menu with whatever is seasonally available.

Or: Choose which dishes you would like and take a look at our options in the banquet menu. *

CHF 60.00 per person incl. water and 1dl glass of white or red wine or 5dl beer.

* Prices may vary for self-selected bites.

Drinks

Bibere est vivere. A good event is characterized by a suitable range of beverages. When it comes to drinks, our focus is on Swiss products, local partnerships and is supplemented with exotic specialties. Depending on the event, drinks are served from the bar,

from your own drinks buffet or by our staff. Drinks are usually invoiced according to consumption.

Choose one of the beverage packages below or select your own from our wine list. We are happy to customize the packages.

↘ Non-alcoholic

Basso Spritz Senza CHF 12.50

Bitter, seasonal cordial, non-alcoholic sparkling wine

Cuvée Blanc non-alcoholic CHF 55

Column Zero, Berlin, DE
Riesling, Pinot Blanc
2021

Tannenzäpfle CHF 6.50

Non-alcoholic, <0.5% vol.

Still and sparkling water

CHF 7.00 1l

Soft drinks and coffee

according to ticket prices

↘ Basic

Winzersekt CHF 45.00

Zähringer, Heitersheim, DE
Nobling, Johanniter, 2019

Chateau Landra Blanc AOC CHF 65.00

Chateau Landra, côte d'azur, FR
Marsanne, Clairette, Vermentino
2021

Chateau Landra Rouge AOC CHF 65.00

Chateau Landra, côte d'azur, FR
Syrah, Grenache noir
2017

Beer

0.3l CHF 5.50

0.5l CHF 7.50

Chopfab Lager, 5% vol.

Still and sparkling water

CHF 7.00 1l

Soft drinks and coffee

according to ticket prices

↘ Standard

Crémant d'Alsace Eclipse CHF 62.00

Vignoble des 2 Lunes, Wettolsheim, FR
Auxerrois, Pinot Blanc, 2018

Pinot Gris AOC Bio CHF 79.00

Schifferli Wein, Graubünden, CH
Pinot Gris, 2021

Pannobile Rot Bio CHF 82.00

Nittnaus, Anita & Hans, Burgenland, AUT
Zweigelt, Blaufränkisch, 2022

Beer

0.3l CHF 5.50

0.5l CHF 7.50

Chopfab Lager, 5% vol.

Still and sparkling water

CHF 7.00 1l

Soft drinks and coffee

according to ticket prices

nach Kartenpreisen

↘ Fancy

Champagne Brut Nature

"Fleur de l'Europe" AOC Bio CHF 105.00
Pinot Noir, Chardonnay, FR

Riesling Grand Cru

"Schlossberg" AOC Bio CHF 93.00
Riesling, 2018

Brunello di Montalcino

"Cielo d'Ulisse" DOCG CHF 118.00
Podere Le Ripi, Toscana, IT

Sangiovese, 2017

Beer

0.3l CHF 5.50

0.5l CHF 7.50

Chopfab Lager, 5% vol.

Still and sparkling water

CHF 7.00 1l

Soft drinks and coffee

according to ticket prices

➤ **Complement your event with a welcome drink:**

Basso Spritz CHF 12.50

With and without alcohol possible
Gran Classico Bitter Matter, seasonal
Cordial, sparkling wine.

➤ **Create your own drink**

Let our bar team know what you like

Or give your guests a free choice and
order drinks individually at our bar.
We book everything on one invoice, which
can be paid on the spot or sent by email
after the event.



Location

The Basso is located at Elsässerrheinweg 101 in St. Johann in Basel, directly on the Rhine. The building was built by Herzog & de Meuron and is characterized by its clear architecture. The interior was completely redesigned with a lot of heart at the beginning of 2023.



Directions

↳ Bicycle:

Directly on the Rhine promenade, the Basso is perfectly accessible by bike

↳ Public transport:

Tram no. 1 /to the tram station called Novartis Campus. From the tram station you can reach the Basso within 5 minutes walking distance.

Alternatively:

Tram no. 11 / to the tram station called Voltaplatz.

↳ Car:

Spaces are available for guests of the Basso in the Novartis visitor parking. Entrance at the Maingate to the Campus at Fabrikstrasse 2, 4056 Basel. From the parking, the Basso can be reached on foot within 5 minutes.

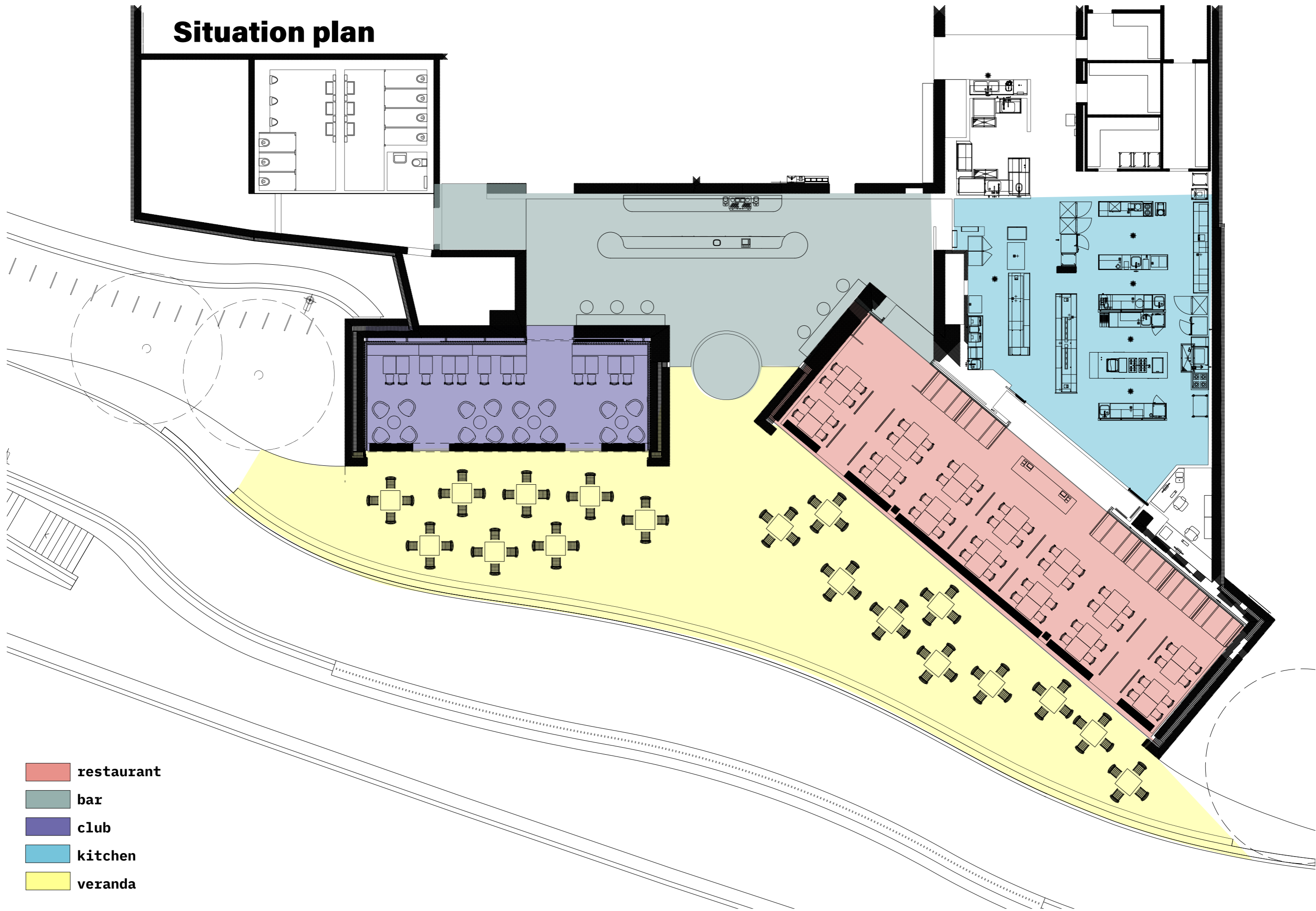
↳ Rhine cab:

We have not yet tried, but would certainly be exciting! Best you ask directly at the Rheinschiffli or Rheintaxi.

Opening hours

Tuesday	11:30 - 14:00
Wednesday	11:30 - 23:00
Thursday	11:30 - 23:00
Friday	11:30 - 04:00
Saturday	17:00 - 04:00
Sunday	
↳ Brunch	09:00 - 14:00
↳ Normal operation	14:00 - 19:00
Monday	Rest day
↳ Lunch	
Tuesday - Friday	11:30 - 13:30
↳ Dinner	
Wednesday	18:30 - 21:00
Thursday	18:30 - 21:00
Friday	18:30 - 21:30
Saturday	18:30 - 21:30

Situation plan



- restaurant
- bar
- club
- kitchen
- veranda

Restaurant

Standing aperitif, flying dinner or still sitting? You decide.

Everything is possible in the restaurant.

Numbers:

Size: 160m²

(plus Kitchen 160m² at Kitchenklub)

Seats: for 110 people

Standing room: for 180 people

Minimum consumption for exclusivity

6000 CHF Tuesday-Thursday

8000 CHF Friday & Saturday

Technisches:

1 large and 2 small doors to the veranda

1 restaurant bar

View of the Rhine

and view into the kitchen

Small cloakroom and lounge





bar

For your after-work drink or party mood, you're sure to find something on our small cocktail menu with exciting fizzy drinks and short drinks from the shaker. Whether with or without alcohol is up to you.

Numbers:

Size: 117m2

Seats: for 30 people

Standing room: for 100 people

Technical:

1 large door to the veranda

1 large bar counter

beats



The club room with direct view of the Rhine can be used in many ways. Ideal for exclusive aperitifs and parties in summer or winter.

Technical:

View of the Rhine

2 doors to the veranda

Light: Interactive LED wall + individually controllable pendant lights + curtain for darkening.

Mobile projector and screen available

Numbers:

Size: 66m²

Seats: for 40 people

Standing room: for 65 people

Minimum consumption for exclusivity

CHF 2000 CHF

(otherwise plus room rent 250 CHF)

veranda

Experience long summer nights or warm spring days on our spacious terrace. You can reserve tables or even whole areas here, depending on the number of people and your wishes. Enjoy the view of the Rhine and get into the vacation mood.



Cocktail workshop

Cocktail workshop at Basso as a team event, for when there is something to celebrate or just because



Mix, learn and laugh

From Pharmacy to Mixology From the pharmacy to the bar

- Learn some fun facts about the bar and cocktail history
- How gin conquered the world

Chemistry in Cocktails

- New and sustainable ways to do cocktails
- What is milkwash?

Learn how to mix easy drinks at home

- Learn and practice how to shake and stir a cocktail
- Learn how to use the bar equipment

Test your senses

- Certified spirit sommelier Lukas will put you to the test

Most importantly laugh, have a good time
and enjoy your cocktails

Duration: approx. 2 h

Minimum number of participants: 8 PAX

Location: Basso Basel, Elsässerrheinweg 101, 4056 Basel (Asklepios)

Language: German or English

Cost: For 8-10 people CHF 100.- per person,
for 11-16 people CHF 90.- per person

Request: salve@bassoverse.ch

If you are more than 16 people write an email to
salve@bassoverse.ch and we will find a solution

Coffee breaks

Ideal for meetings at Asklepios WSJ-188



Coffee break in the morning from 8:00 CHF 25.00

- Coffee (milk, oat milk and lactose-free milk)
- Tea
- Croissants (lye croissants, butter croissants)
- Still and sparkling water
- Orange juice
- Homemade Birchermüsli
- Fruit sticks (bite-sized)

Personnel costs for set-up and removal according to expenditure

Afternoon coffee break CHF 20.00

- Coffee (milk, oat milk and lactose-free milk)
- Salty and sweet bites (bite-sized)
- Water with and without gas
- Orange juice
- Fruit sticks (bite-sized)

Personnel costs for set-up and removal according to time and effort

Coffee break Deluxe CHF 35.00

- Coffee, cappuccino, espresso, all in combination with oat milk
(portafilter coffee machine with barista)
- Tea
- Croissants (lye croissants, butter croissants)
- Various juices and -or lemonades
- Homemade iced tea
- Salty and sweet bites (1 piece each bite-sized)
- Fruit sticks (bite-sized)

Personnel costs for set-up and removal according to expenditure

Personnel costs barista 75.- per hour

All offers are for at least 10 Persons

Intermezzo Quiz

A quiz that breaks the mould.

INTERMEZZO ENTERTAINMENT combines the classic quiz format with a series of unique, sensory and action-packed challenges. Knowledge, fun and team dynamics are equally important. Experience a new kind of quiz that will excite your guests and get them talking - perfect for team events, birthday parties and any other group event looking for something special!

Our offer includes:

Classic (and less classic) quiz rounds:

The centrepiece of our events, where knowledge and speed count.

Sensory challenges:

challenge your senses!

Action games and games of skill:

Prepare yourself for a wide range of games that require skill, strategy and team spirit.

Music quizzes:

Recognise songs, genres and artists and indulge in musical memories.

Our offer is flexible and adapts to your individual needs. Let us surprise you or let us know your specific wishes. All this takes place in a relaxed and inviting atmosphere, optionally accompanied by delicious food and drinks.

Duration: Approx. 90min

Number of participants: 18 - 50 PAX

Location: Basso Basel, Elsässerrheinweg 101, 4056 Basel (Asklepios)

Language: German

Costs: All-inclusive price for 18 people: 1200CHF. Each additional person +25CHF

Request: salve@bassoverse.ch

If you are more than 50 people, please send us an email to salve@bassoverse



Off-site catering

Do you like our offer, but want the event to take place at a different location? We're happy to help there too. Ask us for catering at your home or take us with you wherever your party is taking place.

Activities & Partners

- ↘ [MS Evolutie](#)
- ↘ [Schokoladen Tastings](#)
- ↘ [Filmdreh als Teamevent](#)
- ↘ [Tanzkurse](#)

Main contact person for events

Anna Baldini

Events@bassoverse.ch

Technical support:

Yannick Frich

Yannick@bassoverse.ch

GTC

Cancellation of events

If the event is cancelled after the order has been placed, the following costs will be charged:

Up to 42 days prior to the event:

no costs incurred

41 – 28 days prior to the event:

50 % of the agreed services

27 – 14 days prior to the event:

75 % of the agreed services

13 – 0 days prior to the event:

100 % of the agreed services

Number of participants

For a good planning we need a reliable number of participants as early as possible, but at least 30 days before the event.

Up to 7 days before the event, the number of participants can be corrected up or down by a maximum of 10%. The last stated and confirmed number of participants is the basis for the calculation of the services. If the actual number of participants is smaller, the definitely confirmed number of participants is valid.