

ZURICHCONVENTIONCENTER.COM

ZURICH
CONVENTION
CENTER

CATERING OFFER



CONTENTS

1	ADDITIONAL SERVICES & CONDITIONS	p. 3
2	BEVERAGES	
	Beverage Selection	p. 4
	Beverage Packages	p. 5
3	CONFERENCE PACKAGES	p. 6
4	MORNING BREAK PACKAGES	p. 7
5	AFTERNOON BREAK PACKAGES	p. 8
6	BREAKS À LA CARTE	p. 9
7	SANDWICH LUNCH	p. 10
8	BUFFETS	p. 11
9	APÉRO	
	Apéro Snacks	p. 12
	Apéros	p. 12
10	APÉRO RICHE	p. 13
11	MENU SELECTION	p. 14
12	NOTES & DECLARATIONS	p. 15

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ADDITIONAL SERVICES AND CONDITIONS

INCLUDED SERVICES

In principle, our prices include the usual staff costs and the necessary infrastructure. For catering options requiring increased effort (e.g. individual billing, cloche service, live stations, individual table service or special staging), additional staff hours will be charged accordingly.

MINIMUM CONSUMPTION

For spaces primarily used for catering purposes, a minimum consumption requirement applies in place of a room rental. The amount of the minimum consumption is based on the agreements set out in the signed contract and applies regardless of the individual composition of programme elements or services.

ADDITIONAL STAFF

	CHF / HOUR
• Head waiter	85
• Waiting staff	50
• Barkeeper	65
• Head chef	85
• Sous-Chef	68
• Chef	50

NIGHT SURCHARGES

From 00:00 onwards, the following additional night surcharges will apply:

• Staff	50% of hourly rate
• Use of room	according to respective fee
• External services	according to service provider

EXTENSIONS

Service for our various catering offerings (e.g. morning and afternoon breaks, apéro riche, buffets) is based on a defined maximum service duration to ensure appropriate coverage of staffing costs. We would be happy to offer an extension if required. Each additional hour or part thereof will be charged at CHF 5 per person.

INTERRUPTION OF SERVICE

If service interruptions of more than 30 minutes are planned between courses (e.g. as part of staging or show elements), a surcharge of 15% per person will be applied to the menu price. This will be highlighted again during the detailed event planning.

LIVE-STATIONS

We'd also be happy to offer individual dishes in the form of a live station. The additional kitchen staff are charged for separately and aren't included in the price of the menu.

CORKAGE FEE

• Sparkling wines	per 75cl	45
• Wines (white, red, rosé)	per 75cl	40
• Soft drinks	per 33cl	5
• Spirits	per 70cl	150
• Own coffee machine for exhibitors		300

Soft drinks/beer must generally be purchased through the Zurich Convention Center.

ORDERS MADE AT SHORT NOTICE

If you want to order any catering items within ten working days prior to your event, we will be happy to see whether or not this is feasible. An express surcharge of 30% will be applied to such orders.

TEST MEALS

We would be happy to offer you a test meal. For events with a minimum turnover of CHF 15'000, the cost of a test meal for up to three persons will be covered by Zurich Convention Center. If the planned turnover is below this amount, the menu will be charged as per the quotation. If more than three persons attend the test meal, the additional dishes will be charged accordingly. Scheduling depends on day to day operations and requires prior consultation.

FOOD WASTE

Working together to reduce food waste: we would be happy to provide takeaway boxes for buffets at a small additional charge. This allows guests to conveniently take food with them. We will be happy to highlight this option during the event planning process.



BEVERAGE SELECTION

FRESH FRUIT JUICES

• Fresh orange juice	100cl	28
• Fresh pink grapefruit juice	100cl	28
• Fresh seasonal fruit juices	100cl	28

JUICE AND SMOOTHIE STATION* CHF 18 / PERSON

Enjoy fruity, healthy and freshly prepared smoothies, juices and shakes. Our Juice and Shake Bar ideally complements your event. We use fresh fruit and vegetables, vitamin-rich berries, superfruits and nutritious root vegetables. Our juices and shakes are rich in fibre, vitamins and antioxidants, and are a healthy source of energy.

**Our juice and smoothie station is limited to 45 – 60 minutes. Extensions are available at CHF 5 per person and hour or part thereof.*

MINERAL WATER

• Rhäzünser mineral water (sparkling) / Arkina mineral water (still)	40cl	7
	80cl	10

SOFT DRINKS

• Pepsi, Pepsi light, Pepsi zero	33cl	6
• Rivella red, Rivella blue	33cl	6
• Holdenhofer peach iced tea	33cl	6
• Züri apple spritzer	33cl	6
• Homemade iced tea	100cl	20
• Tonic water, bitter lemon, ginger ale	20cl	6

BEER

• Hürlimann lager	33cl	7
• Valaisanne lager	33cl	8
• Felschlösschen alcohol-free	33cl	7

CHF

COFFEE

• Espresso	5
• Double espresso	6
• Café crema	5
• Cappuccino	5.50

SIROCCO ORGANIC TEA

• Ceylon Sunrise	6
• Moroccan Mint	6
• Japanese Sencha	6
• Piz Palù	6
• Black Chai	6
• Green Tropic	6
• Golden Assam	6

LONG DRINKS

• Koskenkorva Vodka, Finland, 40%	70cl	200
• Henkes Gin, Netherlands, 40%	70cl	200
• Diplomatico Manutano Rum, Venezuela, 40%	70cl	200
• Jameson Whiskey, Ireland, 40%	70cl	200

Including mixers.

We'd be happy to mix any additional drinks and cocktails for you. Bar staff must also be booked for this, and they are not included in the bottle price.



Our beverage packages offer a curated selection of refreshing drinks and selected wines, served during the apéro.

CLASSIC

CHF 25 / PERSON

CHF 17 for each additional hour

- White wine sommelier's choice
- Red wine sommelier's choice
- Hürlimann lager
- Feldschlösschen alcohol-free
- Mineral water
- Soft drinks

SIGNATURE

CHF 34 / PERSON

CHF 23 for each additional hour

- Vinattieri Bianco del Ticino DOC, Vinattieri SA, Sauvignon blanc, Chardonnay
- Masserone, Vinattieri SA, Merlot
- Prosecco sommelier's choice
- Hürlimann lager
- Feldschlösschen alcohol-free
- Mineral water
- Soft drinks

PREMIUM

CHF 41 / PERSON

CHF 28 for each additional hour

- Deutz Champagne, Pinot noir, Pinot Meunier, Chardonnay
- Vinattieri Bianco del Ticino DOC, Vinattieri SA, Sauvignon blanc, Chardonnay
- Masserone, Vinattieri SA, Merlot
- Hürlimann lager
- Feldschlösschen alcohol-free
- Mineral water
- Soft drinks

The beverage packages are limited to 90 minutes. For each additional hour or part thereof, the stated price will be charged. Beverage packages can be supplemented with additional drinks, which will be charged based on consumption.

3

CONFERENCE PACKAGES

With our conference packages, your entire event is taken care of. We will be happy to advise you on the individual composition of your package.

BASIC MORNING (4 HOURS)

CHF 72

- Morning Break 1
- Sandwich lunch with 4 sandwiches and 1 salad of choice incl. mineral water & soft drinks, coffee and tea
- Water station with mineral water in glass bottles (40 cl/80 cl)*

CLASSIC MORNING (4 HOURS)

CHF 98

- Morning Break 1
- Lunch buffet incl. mineral water & soft drinks, coffee and tea
- Water station with mineral water in glass bottles (40 cl/80 cl)*

BASIC WHOLE DAY (10 HOURS)

CHF 128

- Morning Break 1
- Lunch buffet incl. mineral water, soft drinks, coffee and tea
- Basic Afternoon Break
- Water station with mineral water in glass bottles (40 cl/80 cl)*

CLASSIC WHOLE DAY (10 HOURS)

CHF 183

- Morning Break 1
- Lunch buffet incl. mineral water, soft drinks, coffee and tea
- Basic Afternoon Break
- Apéro 1 on tiered stands incl. Sommelier's Choice white and red wine, beer, orange juice, mineral water and soft drinks (limited to 90 minutes).
- Water station with mineral water in glass bottles (40 cl/80 cl)*

AFTERNOON WITH APÉRO (4 HOURS)

CHF 77

- Afternoon Break 1
- Apéro 1 on tiered stands incl. Sommelier's Choice white and red wine, beer, orange juice, mineral water and soft drinks (limited to 90 minutes).
- Water station with mineral water in glass bottles (40 cl/80 cl)*

FLAT RATES FOR WATER

Mineral water, still or sparkling (40 cl/80 cl), is available. PET bottles (50 cl) can also be provided upon request. The water package ensures a continuous supply of mineral water throughout the entire duration of your event. Water stations can be set up in a maximum of two rooms.

WATER PACKAGES

CHF /PERSON

- | | |
|---------------------------------------|-----------|
| • Water package (4 hours) | 8 |
| • Water package (10 hours) | 16 |
| • Water package, PET 50 cl (4 hours) | 11 |
| • Water package, PET 50 cl (10 hours) | 19 |

* Package surcharge of CHF 3 per person for PET bottles (50 cl) for the water station.



Whether for breakfast or a mid-morning coffee break, our Morning Breaks are available as a self-service buffet in the meeting room, foyer or break-out room.

WELCOME COFFEE

CHF 12

- Coffee and tea
- Fresh fruit juices and mineral water

BASIC MORNING BREAK

CHF 16

- Sweet puff pastries (V) ^{1/3/6/7/8}
- Seasonal fruit basket (V+)
- Coffee and tea
- Fresh fruit juices and mineral water

MORNING BREAK 1

CHF 24

- Sweet puff pastries (V) ^{1/3/6/7/8}
- Bagel with gravadlax, cucumber, dill and honey mustard ^{1/3/4/10/11}
- Seasonal fruit basket (V+)
- Homemade muesli bar (V+) ^{1/8}
- Coffee and tea
- Fresh fruit juices and mineral water

MORNING BREAK 2

CHF 35

- Sweet puff pastries (V) ^{1/3/6/7/8}
- Avocado toast, cherry tomatoes, pickles, red onions (V) ^{1/12}
- Egg shakshuka, bell peppers, spicy tomato sauce (V) ^{3/7}
- Pancakes with berry compote and maple syrup (V) ^{1/3/7}
- Chocolate granola with berry yoghurt (V) ^{1/7/8}
- Homemade Bircher muesli (V+) ^{1/8}
- Seasonal fruit basket (V+)
- Various smoothies and power shots
- Coffee and tea
- Fresh fruit juices and mineral water

HEMMI BARISTA STATION

CHF 350 FLAT RATE

plus CHF 50 per hour

- including coffee beans, sugar, cream, crockery and spoons
- 1 barista at CHF 50 per hour (additional barista on request)
- milk / plant-based milk CHF 5 per litre (on request)

The Hemmi Barista Station is requested externally via our coffee bean supplier and is subject to availability.

Morning breaks are limited to 45 to a maximum of 60 minutes. If you wish to extend the duration, we would be happy to offer this at CHF 5 per person and hour or part thereof. You may also complement your morning break with à la carte options from p. 9.



We will be happy to arrange the coffee break or Afternoon Break as a self-service buffet in the meeting room, foyer or break-out room.

BASIC AFTERNOON BREAK

CHF 16

- Seasonal traybake (V) ^{1/3/7}
- Seasonal fruit basket (V+)
- Coffee and tea
- Soft drinks and mineral water

AFTERNOON BREAK 1

CHF 24

- Seasonal traybake (V) ^{1/3/7}
- Mini sandwiches on soft rolls with egg salad (V) ^{1/3/7}
- Chocolate brownies (V) ^{1/3/7/8}
- Seasonal fruit basket (V+)
- Coffee and tea
- Soft drinks and mineral water

AFTERNOON BREAK 2

CHF 35

- Smoked salmon sandwich, cucumber, cream cheese ^{1/4/7}
- Grilled vegetables sandwich, tomato cream (V+) ¹
- Ham croissants ^{1/3/7}
- Mixed nuts and dried fruits (V+) ⁸
- Vegetable sticks, hummus dip (V+) ^{6/11}
- Homemade muesli bars (V) ^{1/3/7/8}
- Filled berliner (V) ^{1/3/6/7/8}
- Seasonal fruit basket (V+)
- Various smoothies and power shots
- Coffee and tea
- Fresh fruit juices and mineral water

HEMMI BARISTA STATION

CHF 350 FLAT RATE

plus CHF 50 per hour

- including coffee beans, sugar, cream, crockery and spoons
- 1 barista at CHF 50 per hour (additional barista on request)
- milk / plant based milk CHF 5 per litre (on request)

The Hemmi Barista Station is requested externally via our coffee bean supplier and is subject to availability.

Afternoon breaks are limited to 45 to a maximum of 60 minutes. If you wish to extend the duration, we would be happy to offer this at CHF 5 per person and hour or part thereof. You may also complement your afternoon break with à la carte options from p. 9.



Create your own selection of delicacies from our kitchen. We will be happy to advise you in choosing the right combination. The corresponding beverages can be found on page 4.

BAKED GOODS (SWEET)

CHF 4.50 / PIECE

- Butter croissant (V) ^{1/3/7}
- Multigrain croissant (V) ^{1/3/7/11}
- Pretzel croissant (V) ^{1/5/7}
- Vegan croissant (V+) ^{1/8}
- Pastel de Nata (V) ^{1/3/7}
- Filled berliner (V) ^{1/3/7/8}
- Apple turnover (V) ^{1/3/7}
- Pain au Chocolat (V) ^{1/3/6/7/8}
- Chocolate chip cookie (V) ^{1/3/6/7/8}
- Seasonal traybake (V) ^{1/3/7}

BAKED GOODS (SAVOURY)

CHF 5.50 / PIECE

- Vegetable quiche (V) ^{1/3/7}
- Ham croissant ^{1/3/7}

YOGHURTS AND MUESLI

CHF 5.50 / PIECE

- Selection of regional yoghurts (V) ⁷
- Classic Bircher muesli (V) ^{1/7/8}
- Bircher muesli with forest fruits (V) ^{1/7/8}
- Yoghurt bowl, homemade granola, seasonal fruits (V) ^{1/3/7/8}

SUBSTANTIAL SNACKS

CHF 6 / PIECE

- Poke bowl, sushi rice, tuna sashimi, edamame, mango, ponzu dressing ^{4/6/11/12}
- Pretzel bread, honey mustard dressing, vegan cheese, rocket, apples (V+) ^{1/10}
- Poke bowl, quinoa, edamame, wakame, lemon soya dressing (V+) ^{6/11/12}
- Vegan mini wraps (V+) ¹
- Mini sandwiches

The dishes can also be combined with our morning and afternoon break packages on pp. 7 and 8.

7

SANDWICH LUNCH

Enjoy our sandwich lunches flexibly in your meeting room, the foyer or a break-out room. All items are served for self-service and can be perfectly complemented with a selection of salads. Sandwiches can be freely combined across all categories. We recommend choosing at least four different varieties. A minimum of 50 pieces must be ordered per variety.

MEAT SANDWICHES

CHF 8 / PIECE

- Pretzel bread, farmhouse ham, honey mustard, lettuce ^{1/7/10}
- Multigrain baguette, roast beef, caramelised onions, cheddar, rocket ^{1/7}
- Tomato bread, cured ham, rocket, mozzarella, pesto ^{1/7/8}
- White baguette, beef, pickled daikon, cucumber, gochujang mayonnaise ^{1/3/6}
- Sourdough bread, veal, tuna mousse, capers ^{1/4/7}

FISH SANDWICHES

CHF 8 / PIECE

- Bread roll, smoked salmon, dill cream, radish ^{1/4/7}
- Wrap, tuna, spicy aioli, carrot, cucumber ^{1/2/7}
- Rustic bread, smoked trout, herb cream cheese, cucumber ^{1/4/7}
- White baguette, snow crab, avocado, celery, lime mayonnaise ^{1/2/3/9}
- Wholegrain bread, sardines, tomatoes, lemon crème fraîche ^{1/4/7}

VEGETARIAN / VEGAN SANDWICHES

CHF 8 / PIECE

- Farmhouse bread, spiced hummus, avocado, coleslaw (V+) ^{1/6/11/12}
- Multigrain baguette, grilled vegetables, cream cheese, garden cress (V) ^{1/7}
- Wrap, crispy plantain strips, red onions, baby spinach (V+) ¹
- Rosemary focaccia, tomatoes, feta, pesto (V) ^{1/7/8}
- Sesame bagel, Gruyère, lettuce, tomatoes, mustard cream (V) ^{1/3/7/10/11}

COMPLEMENTARY SALADS

CHF 6 / PERSON

Enhance your sandwich lunch with fresh salads. The following salad selection is provided as individual portions for self service:

- Tomatoes, Mozzarella pearls, basil (V) ^{7/8}
- Lentils, lime, red onion, parsley (V)
- Chickpea, mint, lime (V+)
- Tabbouleh salad, quinoa, tomatoes, parsley (V+)



Our buffets are arranged as self service stations for groups of 50 to 500 guests and can be enjoyed either standing or seated, depending on your preference.

BUFFET ALPINE

CHF 72

- Various salads and dressings (V+) ^{10/12}
- Pickled Alpine salmon, dill & mustard sauce ^{4/7/10}
- Quinoa salad, cherry tomatoes, vegan feta, fresh herbs (V+)
- Pickled beetroot, fresh apples, horseradish, walnuts (V) ^{7/8/10}
- Potato leek soup, herb croûtons (V+) ¹
- Zurich style veal strips, rösti, carrots ^{7/12}
- Alpine macaroni, apple compote, crispy onions (V+) ^{1/3/7/12}
- Pike perch, mustard dill sauce, steamed rice ^{4/7/10}
- Apple cake, whipped mascarpone (V) ^{1/3/7/8}
- Chocolate chantilly, hazelnut crunch (V) ^{1/3/7/8/12}
- Vegan vanilla mousse, seasonal fruits (V+) ⁸

BUFFET EUROPEAN

CHF 72

- Various salads and dressings (V+) ^{10/12}
- Vitello tonnato, rosemary focaccia, salted capers ^{1/4/7/12}
- Tuna, eggs, green beans, olives ^{3/4}
- Octopus salad, celery, mixed cherry tomatoes ^{9/14}
- Tomato soup, Gin Mare (V+) ¹²
- Provençal beef ragout, mashed potatoes ^{7/9/12}
- Pan fried char, lemon butter sauce, zucchini ^{4/7/12}
- Polenta gnocchi, Mediterranean vegetables, arrabbiata sauce (V+) ¹
- Greek orange cake, citrus curd (V) ^{1/3/7/8/12}
- Rice pudding mousse, seasonal fruits (V) ^{3/7}
- Vegan white chocolate tart, blueberries (V+) ^{1/8}

BUFFET WORLD

CHF 72

- Various salads and dressings (V+) ^{10/12}
- Buckwheat, beef, oregano, tomatoes ¹
- Marinated prawns, fennel, lime, sour cream ^{2/7}
- Korean cucumber salad, kimchi, spring onions (V+) ^{11/12}
- Vegan Tom Kha soup, pickled shiitake mushrooms (V+) ⁶
- Butter chicken, basmati rice ⁷
- Poached halibut, miso sauce, pak choi ^{4/6/11}
- Spiced chickpea curry, seasonal vegetables, kardamom rice (V+) ⁹
- Turkish milk pudding, Earl Grey, butter crunch (V) ^{1/3/7}
- Lychee yogurt mousse, matcha sablé (V) ^{1/3/7/8}
- Vegan raspberry cake, pistachio cream (V+) ⁸

BUFFET PLANT BASED

CHF 72

- Various salads and dressings (V+) ^{10/12}
- Roasted vegetables, couscous, chickpeas (V+) ¹
- Coleslaw salad, sesame ginger dressing (V+) ^{6/11}
- Selection of vegetable sticks, vegan herb dip (V+)
- Carrot ginger cream soup, coconut flakes (V+)
- Roasted eggplant, roasted potatoes, harissa miso sauce (V+) ⁶
- Red Thai vegetable curry, basmati rice (V+) ^{6/9}
- Plant based stroganoff, market vegetables, spätzli (V+) ^{1/9}
- Vanilla mousse, mango, coconut crumble (V+) ^{1/8}
- Buckwheat tart, apricot filling, pistachio chantilly (V+) ^{8/11}
- Carrot cake, calamansi ganache (V+) ⁸

Our buffets are time-limited to a period of 120 minutes. If you wish to extend the duration, please refer to the note "Extensions" on p. 3.

If there are 500+ people, we recommend a combination of "flying service", buffet stations and live stations. Any additional staff costs are charged according to expenditure.

9

APÉRO



Apéro snacks are served on the tables to accompany the beverages. The corresponding drinks can be found on pages 4 and 5 as well as on our wine list.

SNACK 1

- Convention Center nut mixture (V+) ⁸
- A selection of potato crisps (V+)
- Herbed olives (V+)
- Grissini (V) ^{1/3}

CHF 11

SNACK 2

- Convention Center nut mixture (V+) ⁸
- Herbed olives (V+)
- Grissini (V) ^{1/3}
- Bruschetta, tomatoes, ricotta, basil (V) ^{1/7}
- Beetroot hummus, pita (V+) ^{1/11}
- "Vegetable garden" with herbed cream cheese (V) ⁷

CHF 19

An apéro mainly consists of cold dishes served in individual portions. The food is partly served and partly placed on the tables. A drinks reception does not replace a meal. The corresponding beverages can be found on pages 4 and 5 as well as on our wine list.

APÉRO 1 - on tiered stands

CHF 26

- Cheese waffle, beef tartare, truffle mayonnaise ^{1/3/7/10/12}
- Choux pastry balls, herbed cream, red radish (V) ^{1/3/7}
- Carrot tartare, gluten free tartlet, ginger, maple syrup chantilly (V+) ^{6/11}

APÉRO 2 - on tiered stands*

CHF 39

- Bruschetta, honey ricotta, sun dried tomatoes, pistachio (V) ^{1/7/8/12}
- Tortilla wrap, grilled vegetables, oregano soy yoghurt, rocket (V+) ^{1/6}
- Salmon roll, dill cream cheese, yuzu gel, blinis ^{1/3/4/7}
- Beetroot falafel, Espelette hummus, balsamico pearls (V+) ¹¹
- Club sandwich, pastrami, Swiss mountain cheese, truffle ^{1/7}

APÉRO ON REQUEST

Our head chef will be happy to create a customised, seasonal apéro on request. For this, we require an approximate budget and time-frame in order to prepare a tailored offer.

Our apéro snacks and apéros are limited to 90 minutes. If you wish to extend the duration, please refer to the note "Extensions" on p. 3.

* The first three cold dishes are served on tiered stands. The hot dishes are served separately.



Apéro riche consists of a selection of cold and warm, as well as savoury and sweet dishes. Some items are served as individual portions on the tables, while others are additionally served as flying dishes. Apéro riche is a substantial offering.

COCKTAIL ALPINE

CHF 85

- smoked salmon mousse, lemon confit, dark bread ^{1/4/7}
- Beetroot apple mille-feuille, thyme, balsamic pearls, vegan sour cream (V+) ^{6/12}
- Cheese waffle, beef tartare, juniper cream ^{1/3/7/10/12}
- Veal escalope, cranberry chutney, mashed potatoes ^{1/3/7}
- Roasted char, trofie pasta, lemon crème fraîche, vegetable brunoise ^{1/3/4/7/12}
- Swiss cheese tartlet, onion chutney ^{1/3/7}
- Alpine macaroni, apple compote, crispy onions (V) ^{1/3/7/12}
- Carrot dog, pretzel bun, apple coleslaw, Pommery mustard cream (V+) ^{1/10/12}
- Vanilla mousse, muscovado crumble, apricot ragout (V+) ⁸
- Génepy liqueur, white chocolate mousse, spiced crumble ^{1/3/7/8/12}
- Cinnamon blossom cream, pomegranate, red shiso, plums ^{3/7/8/11/12}

COCKTAIL WORLD

CHF 85

- Nori roll, cucumber, carrot, kimchi, ponzu (V+) ^{6/12}
- Rosemary focaccia, whipped ricotta, dried tomatoes, rocket (V) ^{1/7}
- Sea bass ceviche, sweet potato purée, crispy corn, habanero ⁴
- Chicken, satay, peanut foam, red bell pepper, mango ^{5/6/11}
- Pike perch, roasted pepper cream, broccoli, crispy fish skin ⁴
- Momos, beef, gochujang mayonnaise ^{1/3/7/10/12}
- Grilled vegetable skewers, lemon tahini dip (V+) ¹¹
- Bao bun, tamarind tofu, pickled daikon, hummus (V+) ^{1/6/11}
- Passion fruit curd, coconut sponge ^{1/3/7/8}
- Lychee and rose éclair ^{1/3/7}
- Olive oil cake, fresh berries (V+)

MIDNIGHT SNACKS

CHF 12 /PIECE

Minimum order: 50 pieces of each variety

- Zurich Convention Center hot dog, pretzel bun, Wiedikerli sausage, sauerkraut, crispy onions ^{1/3/7/10/12}
- Mini beef burger, raclette cheese, crispy onions, mayonnaise, tomato ^{1/3/7/12}
- Pulled beef wrap, naan bread, coleslaw, BBQ dip ^{1/7/10}
- Grilled vegetable wrap, arugula, soy yogurt dip (V+) ^{1/6}
- BBQ pork belly bao bun, kimchi, daikon julienne ^{1/6/11/12}
- Tofu and vegetable gyoza, sesame ponzu sauce (V+) ^{1/6/11}

COCKTAIL ON REQUEST

Our head chef will be happy to create a customised, seasonal apéro riche on request. For this, we require an approximate budget and timeframe in order to prepare a tailored offer.

Apéro riche is limited to 90 minutes. If you wish to extend the duration, please refer to the note "Extensions" on p. 3.

11

MENU SELECTION

Compose your menu individually from a selection of different dishes. The courses are served and enjoyed comfortably while seated. A white table setting is included in the price. Please note that a menu should consist of at least three courses. On request, our head chef will also be happy to create a customised seasonal menu proposal for you. For this, we require your budget framework and the desired number of courses in order to prepare a suitable offer.

STARTER

	CHF / PERSON
• Cured trout, fennel salad, citrus fruits, rhubarb gel ⁴	25
• Slow cooked octopus salad, red onion, cucumber, chorizo foam ^{7/14}	25
• French onion soup, Emmental cheese (V) ^{1/7/12}	21
• Roasted artichoke salad, lemon tahini dressing, parsley (V+) ^{10/11}	20
• Caramelized carrot soup, ginger, maple syrup, coconut milk (V+)	19

MAIN COURSE MEAT

	CHF / PERSON
• Beef fillet, potato gratin, vegetable roulade, truffle jus, cress ^{7/9/12}	65
• Beef entrecôte, rosemary potato gratin, seasonal vegetables, port wine jus ^{7/9/12}	61
• Beef cheeks, Beluga lentils, herb croutons, thyme pickle gel, baby carrots ^{1/7/9/12}	45
• Lightly smoked duck breast, roasted potatoes, corn purée, baby vegetables ^{7/9/12}	47
• Chicken breast Supreme, wild rice, sweet potato purée, Brussels sprouts, creamy chicken jus ^{7/9/12}	40

MAIN COURSE FISH

	CHF / PERSON
• Pan seared salmon, linguine, broccoletti, lemon butter sauce ^{1/4/7/12}	40
• Pan seared scallops, celery risotto, hazelnuts, green oil ^{2/4/7/8/9/12}	45

MAIN COURSE VEGAN

	CHF / PERSON
• Grilled vegetable parmigiana, smoked tomato coulis, pesto, vegan crème fraîche (V+) ⁸	39
• Vegetable roulade, carrot velouté, crispy chickpeas, green oil, cress (V+) ⁶	37

DESSERT

	CHF / PERSON
• Moist chocolate cake, crème fraîche ganache, cheesecake ice cream ^{1/3/6/7}	25
• Mascarpone mousse, peach compote, lemon verbena ice cream ^{1/3/7/8}	20
• Baked ganache tart, caramelized hazelnuts, salted caramel butter sauce ^{1/3/7/8}	20
• Carrot cake, nut ganache, sea buckthorn sorbet (V+) ⁸	20
• Coffee mousse, hazelnut brittle, chocolate sorbet (V+) ^{1/6/8}	20

MIGNARDISES

	CHF / PERSON
• Chocolate pralines ^{7/8}	4

NOTES AND DECLARATIONS

LISTE DER ALLERGENE

- 1 = Cereals containing gluten (e.g. wheat, rye, barley, oats)
- 2 = Crustaceans (e.g. crab, lobster, shrimp)
- 3 = Eggs
- 4 = Fish
- 5 = Peanuts
- 6 = Soybeans
- 7 = Milk (including lactose)
- 8 = Nuts (e.g. almond, hazelnut, walnut, cashes, pecan, Brazil nut, pistachio, macadamia)
- 9 = Celery
- 10 = Mustard
- 11 = Sesame seeds
- 12 = Sulphur dioxide and sulphites (at concentrations above 10 mg/kg or mg/L)
- 13 = Lupin
- 14 = Molluscs (e.g. clams, mussels, oysters, squid)

DIETARY OPTIONS

- V = Vegetarian
- V+ = Vegan

PLANT BASED OPTIONS

A plant based option with exclusively vegan dishes is also available for all packages. We will be happy to provide you with more detailed information upon request.

Prices:

All prices are in Swiss francs (CHF) including the statutory value added tax.

