



# Catering Range

CREDIT SUISSE PIAZZA / UH 1



eldora

# DECLARATION / LABELS

Beef	Switzerland
Veal	Switzerland
Porc	Switzerland
Lamb	Switzerland, Great Britain, Australia, New Zealand
Poultry	Switzerland
Turkey	Switzerland
Sausages	Switzerland
Eggs	Switzerland
Fish / seafood	We only buy certified goods according to the recommendations of the WWF
Various	See specification

Vegetarian and vegan offers are marked as follows:



vegetarian



vegan

The offer is available in the following event areas:

Piazza / Auditorium / Catering

Exceptions are marked

Eldora AG  
Mitarbeiterrestaurant Credit Suisse Piazza/UH1  
Uetlibergstrasse 231  
8070 Zürich

# MORNING COFFEEBREAK

## UETLIHOF Z'MORGE

18.50 / PERS.

Minimum order quantity: 5 people

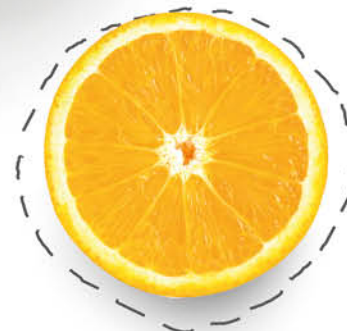
Butter croissants, fresh rolls and plait bread, butter, honey and jam, cold cuts with cheese, yoghurt and birchermüesli, coffee, tea, milk, orange juice 0.2l

## COFFEEBREAK BASIC

11.50 / PERS.

Minimum order quantity: 4 people

Selection of croissants (butter, lye and wholegrain), coffee, tea, mineral water 0.5l PET



## COFFEEBREAK LIGHT

8.50 / PERS.

Minimum order quantity: 2 people

Coffee, tea, mineral water, soft drinks, orange juice

## BUSINESS Z'MORGE

12.50 / PERS

Minimum order quantity: 4 people

Butter croissants, rolls, butter, honey and jam, coffee, tea, milk orange juice 0.2l

## COFFEEBREAK CLASSIC

17.50 / PERS.

Minimum order quantity: 4 people

Selection of croissants (butter, lye and wholegrain), coffee, tea, mineral water, 1 soft drink 0.5l PET, orange juice 0.2l

## COFFEEBREAK SUNRISE

25.50 / PERS.

Minimum order quantity: 10 people

Selection of croissants (butter-, soda-pickled and whole-grain), several rolls, coffee, tea, mineral water, soft drinks, orange juice, seasonal fruit juice, leavened pastry / viennoserie, selection of mini sandwiches

Prices in Swiss francs, VAT included





# AFTERNOON COFFEEBREAK

## COFFEEBREAK LIGHT

8.50 / PERS.

*Minimum order quantity: 2 people*

Coffee, tea, mineral water, soft drinks and orange juice

## COFFEEBREAK CLASSIC

15.50 / PERS.

*Minimum order quantity: 4 people*

Coffee, tea, mineral water, soft drinks, orange juice, seasonal fruit juice and selection of pastry / viennoiserie

## COFFEEBREAK SUNSET

21.50 / PERS.

*Minimum order quantity: 4 people*

Coffee, tea, mineral water, soft drinks, orange juice, seasonal fruit juice, selection of pastry / viennoiserie, homemade cake

## COFFEEBREAK DELUXE

36.50 / PERS.

*Minimum order quantity: 10 people*

Coffee, tea, mineral water, soft drinks, seasonal fruit juice, selection of pastry / viennoiserie, homemade cake, chocolate mousse and fruit salad in small jar, mini confectionery

Prices in Swiss francs, VAT included



# COFFEEBREAK À LA CARTE



## PASTRY

Selection of croissants butter, lye and wholegrain	1.50 / pce
Small rolls (5 types)	1.60 / pce
Butter pretzel	2.50 / pce
Brioche	2.50 / pce

## EXTRAS

Butter portion	0.70 / pce
Jam portion	0.80 / pce
Honey portion	1.00 / pce

## MUFFINS & CAKES

Mini Muffin Chokino (vanilla-choco)	1.50 / pce
Mini Muffin chocolate	1.50 / pce
Mini Muffin vanilla	1.50 / pce
Chocolate, marble or lemon cake	3.00 / pce

## MINI VIENNOISERIE / LEAVENED PASTRY

*Minimum order quantity: 2 pces of type*

Mini nut swirl	2.20 / pce
Mini vanilla/Apricot pastry	2.20 / pce
Mini pain au chocolat	2.20 / pce
Mini apple strudel	2.20 / pce

## SWEET STUFF

Almond or vanilla croissant	2.60 / pce
Nut pastry	2.60 / pce
Vanilla jam pastry	2.60 / pce
Ragusa croissant	2.60 / pce

## SWEET DREAMS

Mini confectionery assorted	3.50 / pce
Chocolate mousse	3.50 / pce
Tiramisù	3.50 / pce
Panna cotta	3.50 / pce

## FRUITS

Fruit salad	3.50 / pce
Pineapple, sliced	3.50 / pce
Seasonal fruits, sliced	3.50 / pce
Seasonal fruit	1.50 / pce

## BREAKFAST PLUS

Small Swiss classic Bircher muesli	3.50 / pce
Large Swiss classic Bircher muesli	4.50 / pce
Small brainy nut muesli	3.50 / pce
Large brainy nut muesli	4.50 / pce

## WITH COFFEE

Assorted organic cookies by Guggenloch (available gluten-free)	3.50 / pce
---	------------

Chocolate is  
health food  
for the  
SOUL



# COFFEEBREAK À LA CARTE

## MINI SANDWICHES

Minimum order quantity: 6 pces / type and 12 pces in total

Nut roll with brie and pear	4.00 / pce
Lye roll with Grisons cured ham, egg and gherkin	4.00 / pce
Lye roll with Mostbröckli and gherkin	4.00 / pce
Graham roll with tuna filling and salad	4.00 / pce
Special Valais roll with smoked farmer's ham, egg and salad	4.00 / pce
Pastorello roll with salami, Emmentaler cheese and gherkin	4.00 / pce
Castellino roll with Emmentaler, rocket and tomato	4.00 / pce
Schlumberger roll with meat loaf, egg, cucumber and tatar sauce	4.00 / pce
Ciabatta with mozzarella, tomato, basil and pesto	4.00 / pce
Lye roll with Sockeye salmon, capers and dill	4.00 / pce,
White roll with egg, salad and mayonnaise	4.00 / pce



## HOMEMADE SANDWICHES

Minimum order quantity: 2 pces per type

Corn roll with turkey ham, avocado, dried tomato and rocket	6.50 / pce
Seed roll with mountain cheese, gherkin and tomato	6.50 / pce
Ciabattina with grilled vegetables, hummus and rocket	6.50 / pce
Caprese ciabattina with tomato, mozzarella, pesto and rocket	6.50 / pce
Ciabattina with cured ham, grilled vegetables and rocket	6.50 / pce
Parisettes with chicken-curry, tomato and salad	6.50 / pce
Parisettes with ham, Gruyère, gherkin and tomato	6.50 / pce
Parisettes with roastbeef, gherkin tartare sauce, tomato and salad	6.50 / pce
Rustico Parisette with meat loaf, gherkin, tomato and salad	6.50 / pce
Rustico Parisette with smoked salmon horseradish cream cheese, capers and cucumber	6.50 / pce
Lye roll with meat loaf, gherkin, egg, tomato and salad	6.50 / pce
Lye roll with tuna mousse, egg, gherkin and salad	6.50 / pce

Prices in Swiss francs, VAT included



## WORKING LUNCH

### CANAPÉS – 1 HALF

*Minimum order quantity: 6 pces / type*

Grisons air dried meat	3.00 / pce
Cured ham	3.00 / pce
Ham	3.00 / pce
Salmon	3.00 / pce
Tuna	3.00 / pce
Cantadou	3.00 / pce
Egg	3.00 / pce
Asparagus	3.00 / pce

### SALADS IN JAR

Seasonal salad (corn, carrots, cucumber)	6.50 / pce
Leaf salad	6.50 / pce
Mixed salad	6.50 / pce
Vegetarian quinoa salad	6.50 / pce
Quinoa salad with chicken	8.50 / pce
Sausage-cheese salad	8.50 / pce
Pasta salad	6.50 / pce
Tomato Mozzarella salad (large)	8.50 / pce
Vegetarian Tabouleh salad	6.50 / pce
Tabouleh salad with chicken	8.50 / pce
Asian salads	
Thai beef salad	8.50 / pce
Green papaya with peanuts	6.50 / pce

Prices in Swiss francs, VAT included



# WORKING LUNCH SWEETS

## SWEET DREAMS

Mini confectionery, assorted	3.50 / pce
Chocolate mousse	3.50 / pce
Tiramisù	3.50 / pce
Panna cotta	3.50 / pce

## HOMEMADE CAKES

Chocolate cake	3.00 / pce
Marble cake	3.00 / pce
Lemon cake	3.00 / pce

## WITH COFFEE

### Specialties of World champion Pâtissier Rolf Mürner

Macarons	3.90 / pce
Variety of almond cookies	2.50 / pce
add your company logo (has to be ordered 2 weeks in advance)	2.90 / pce

Prices in Swiss francs, VAT included



## MINI VIENNOISERIE / LEAVENED PASTRY

*Minimum order quantity: 2 pces / type*

Mini nut swirl	2.20 / pce
Mini vanilla pastry	2.20 / pce
Mini apricot pastry	2.20 / pce
Mini apple strudel	2.20 / pce

## SWEET STUFF

Almond croissant	2.60 / Stk.
Nut pastry	2.60 / Stk.
Vanilla croissant	2.60 / Stk.
Vanilla jam pastry	2.60 / Stk.

7. Heaven

*Minimum order quantity: 4 people*

### LITTLE SWEET 10.50 / PERS.

Mini confectionery, assorted  
fruit salad in small jar

### MEDIUM SWEET 12.50 / PERS.

Mini confectionery, assorted,  
fruit salad and chocolate mousse

### LARGE SWEET 18.50 / PERS.

Mini confectionery, assorted and  
viennoiserie / leavened pastry, fresh fruit  
salad and chocolate mousse in small jar

# APÉRO PACKAGES

Minimum order quantity: 10 people,  
1 piece per Person

## MEDIUM APÉRO <sup>1</sup>

12.50 / PERS.

Party cheese cake, party ham croissant,  
party mini pizza, party spinach cake,  
puff pastry sticks

## TEX-MEX APÉRO\*<sup>1</sup>

21.50 / PERS.

Taco Chips with guacamole  
Buffalo hot chicken wings with ranchero  
sauce  
Mini cheese beef burger  
Peppers with cream cheese  
Wrap with avocado and peperoni



## ITALIA APÉRO\*

25.00 / PERS.

Grissini with cured ham, party mini pizza,  
marinated olives and parmesan, tomato  
mozzarella skewer with balsamic,  
bruschetta with fresh tomatoes, basil and  
oliveoil, vitello tonnato with capers,  
scampi skewer Toscana with tomato aioli,  
wrap with Bresaola, rocket, mascarpone  
and pesto

## ASIA APÉRO\*<sup>1</sup>

21.50 / PERS.

Curry cashew nuts, mini chicken spring  
roll with sweet chilli dip,  
mini vegetable samosa with curry yoghurt  
dip, Thai beef vegetable salad with ginger,  
Dim Sum with shrimps and vegetables and  
ponzu dip, green papaya salad with  
peanuts and coriander, vegetable tempura  
sticks with sweet chilli dip

\* Service is mandatory and will be charged

<sup>1</sup> not available in the meeting rooms at  
UH1

Prices in Swiss francs, VAT included



# APERITIF PLATES

1 plate for each person. Min. order quantity: 5 pcs

## **ANTIPASTI PLATE UETLIHOF 19.00**

Grisons raw ham, coppa, bresaola, smoked salmon, pepper mackerel, Tête de Moine, brie, artichoke, homemade antipasti vegetables, grapes, walnuts, dried plum, dates, served with bread

## **ANTIPASTI PLATE PIAZZA 16.00**

Chorizo, coppa, bresaola, parmesan, provolone, brie, olives, cucumber, baby maize, cherry tomatoes, served with bread

## **ANTIPASTI & CHEESE PLATE 15.00**

Parmesan, provolone, brie, Tilsiter, olives, artichokes, cherry tomatoes, homemade antipasti vegetables, served with bread

Prices in Swiss francs, VAT included.

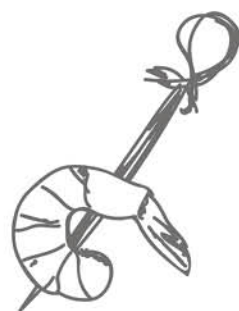


# APÉRO À LA CARTE

Minimum consumption: 5 pieces / type

## FINGERFOOD COLD

Puff pastry sticks	4.00 / port.	✓
Chips	3.00 / port.	✓
Peanuts, salted	3.00 / port.	✓
Homemade nut mixture with Goji berries	5.00 / port.	✓
Dired vegetables chips	5.00 / port	✓
Bruschetta tomato-basil, olive, mushrooms, bresaola, greek and grilled vegetables	3.00 / port	✓
Tomato mozzarella skewer	3.00 / pce	✓
Formaggini with orange-honey	3.50 / port	✓
Couscous fritter with eggplant hummus and roasted chick peas	4.90 / port	✓
Pita bread with hummus	3.50 / port	✓
Marinated olives and parmesan	5.50 / port	✓
Wrap with avocado and peperoni	3.00 / pce	✓
Green papaya salad with peanuts and coriander	3.50 / pce	✓
Grissini with raw ham	3.00 / pce	
Mini pita bread with spicy Thai chicken or Oriental vegetables filling	3.50 / pce	
Vitello tonnato with capers	4.00 / pce	
Blinis with salmon-sour cream, roastbeef tatar or vegetable tatar	3.90 / pce	
Wrap with bresaola, rocket, mascarpone and pesto	4.00 / pce	
Thai beef-vegetable salad with ginger	4.50 / pce	
Tramezzini		
with cottage cheese and vegetables	4.50 / Stk.	✓
with antipasti and parmesan	4.50 / Stk.	✓
with Grisons air dried meat	5.00 / Stk.	
with beef tatar	5.00 / Stk.	
with smoked trout horseradish and honey-dill dip	5.00 / Stk.	



# APÉRO À LA CARTE

## FINGERFOOD WARM <sup>1</sup>

Mini cheese cake	2.50 / pce	✓
Mini spinach cake	2.50 / pce	✓
Mini pizza	2.50 / pce	✓
Mini vegetable samosa with curry-yoghurt dip	2.50 / pce	✓
Mini ham croissant	2.50 / pce	
Mini cheese beef burger	3.50 / pce	
Scampi skewer Tuscany with tomato aioli	4.00 / pce	
Mini chicken spring roll with sweet chili dip	2.50 / pce	
Dim Sum with shrimps and vegetable filling and ponzu dip	3.50 / pce	
Meat balls (3pcs) in barbecue sauce	4.50 / port	
Crispy tofu with tomato salsa	3.00 / port	✓

<sup>1</sup> not available in meeting rooms at UH1

Prices in Swiss francs, VAT incl.





# APÉRO BAGUETTES

*\* Service is mandatory*

## **METER BAGUETTE \***

Mozzarella antipasti	64.00 / pce
Mountain cheese	64.00 / pce
Prosciutto and Provolone cheese	64.00 / pce
Hungarian ham and Gruyère	64.00 / pce
Chorizo	64.00 / pce
Roastbeef	64.00 / pce
Smoked salmon	64.00 / pce

## **LYE BREAD\***

Brie	59.00 / pce
Egg salad	59.00 / pce
Meatloaf	59.00 / pce
Salami	59.00 / pce
Ham	59.00 / pce
Turkey	59.00 / pce
Grisons air dried meat	59.00 / pce
Tuna mousse	59.00 / pce

Prices in Swiss francs, VAT included



# APERITIF SWEETS

*Minimum order: 5 pieces / type*

## **SWEET DREAMS**

Mini confectionery, assorted	3.50 / pce
Chocolate mousse	3.50 / pce
Tiramisù	3.50 / pce
Panna cotta	3.50 / pce

## **HOMEMADE CAKES**

Chocolate cake	3.00 / pce
Marble cake	3.00 / pce
Lemon cake	3.00 / pce

Prices in Swiss francs, VAT included

the BEST  
things in  
life are  
Sweet



# BARBECUE

Minimum order quantity: 10 people

## SWISS GRILL \*

42.50 / PERS.

Veal sausage, chicken breast

## SAUCES

Herb butter, chive sour cream

## SIDES



Oven potatoes  
Vegetable skewers  
Selection of bread  
(whole wheat brown bread, rolls, whole-grain baguette)

## SALAD BUFFET



Selection of leaf salads  
with French and Italian dressing  
Potato salad  
Carrot salad

## DESSERT



Crème brûlée  
Fruit salad

*The price includes a chef  
\* service is mandatory and charged*



Tischli



# BARBECUE

Minimum order quantity: 10 people

## BARBECUE MEDITERRANEAN 56.00 /PERS.\*

Salsicce sausage mild and spicy  
Gilthead bream with herbs  
Lemon chicken breast  
Beef flank steak

### Sauces

Aioli, tomato salsa, parmesan mousse

### Sides

Patatas bravas  
Vegetarian kebab skewer with halloumi,  
ciabatta, zucchini, mushrooms,  
cherry tomatoes, red onion

### Salad buffet with different Dressings

Antipasti plate  
Mixed leaf salad and rocket salad  
Pasta salad with dried tomatoes  
Buffalo Mozzarella with San Marzano tomatoes  
Selection of bread

### Dessert

Crema Catalana  
Fruit platter  
Tiramisù

## BARBECUE UH SPECIAL 65.00/ PERS.\*

German porc sausage «Rostbratwurst»  
Cipollata skewer  
Marinated salmon steak,  
Chicken Tandoori,  
Double sirloin steak  
Veal burger

### Sauces

Curry dip, lemon thyme butter, peanut sauce,  
smoky honey BBQ sauce

### Sides

Filled zucchini with feta and couscous,  
potato gratin, chapati made in Tandoori oven,  
rösti croquettes, grilled vegetables (yellow zucchini, eggplant, peppers, cherry tomatoes, mushrooms)

### Salad buffet

Leaf salad with balsamic, Caesar and yoghurt dressing  
Greek salad, Spanish tortilla, tomato bruschetta,  
Caesar salad with bacon and parmesan  
Raw-vegetable salads: Carrots, tomato cucumber and beetroot  
Selection of bread: Italian countryside bread, Alpine bread with sea salt and rosemary, mini roll selection (tomato, olives, Graham)

### Dessert

Exotic fruit plate  
Panna cotta with fresh berries  
Cheesecake  
Selection of ice cream

*The price is including the chef*

*\* service is mandatory and charged*



# FLYING SERVICE

## **FLYING SERVICE SMALL 35.00/PERS.\***

*Minimum order quantity: 20 people*

Choose 2 starters, 2 main dishes and 2 desserts

### **Starters in small jar**

- ✓ Burrata with caramelised cherry tomatoes
- ✓ Tatar of forest mushrooms with sour cream and Alpine herbs
- ✓ Thai papaya salad with peanuts and chilli
- ✓ Tomato panna cotta with parmesan chips and pesto
- Vitello tonnato on young leaf salad and capers
- Lettuce with bacon, egg and Dijon dressing
- Tuna Tatiki with sprout herb salad and ponzu sauce
- Caesar salad with black tiger shrimps, parmesan, anchovies and garlic
- Beef tatar with anchovies and butter brioche
- Bresaola rolls with goat cheese and rocket salad
- Kingfish ceviche with coriander, chilli, sweet potato and lime
- Cold cucumber and yoghurt soup with smoked trout
- Salmon sashimi on ginger cucumber spaghetti

## **FLYING SERVICE LARGE 53.00/PERS.\***

*Minimum order quantity: 30 people*

Choose 3 starters, 3 main dishes and 3 desserts

### **Main dishes**

- ✓ Homemade gnocchi with tomato sugo, Scamorza Affumicata cheese and fried rocket
- ✓ Boletus spinach risotto with marinated goat cheese
- ✓ Tandoori tofu on vegetable curry with yoghurt raita
- Smoked beef plate on rocket salad and potatoes, balsamic gravy and onion confit
- Mini pulled beef sandwich with smoky barbecue sauce, iceberg salad and cole slaw
- Breast of corn fed chicken with forest mushroom cannelloni
- Ragout of calf's breast with braised vegetables, dried tomatoes and bramata with Pecorino cheese
- Crispy pork hock with hoi sin BBQ sauce on Chinese cabbage and oyster mushrooms
- Confit salmon on vegetable Tajine and lemon confit
- Fried fillets of Swiss perch with lentil-chorizo ragout
- Shrimps with satay sauce and fried rice
- Whitefish tempura with wasabi mayonnaise and sauteed pak-choi
- Bouillabaisse with pulpo, red mullet, shrimps and vegetables
- Red Thai salmon curry with eggplant, spinach and rice

### **Desserts in small jar**

- Mini confectionery assorted
- Chocolate mousse
- Tiramisù
- Panna cotta
- Sour cream ice cream with marinated strawberries



# BUFFET – CULINARY GLOBETROTTER

## **BUFFET «INTERNATIONAL» 54.00 /PERS.\***

*Minimum order quantity: 10 people*

*\* service mandatory*

The price is reduced accordingly, if the buffet is not ordered completely. For example:

Appetizers (cold buffet) from 18.50 / pers.

Main courses (hot buffet) from 28.50 / pers.

Dessert buffet from 7.00 / pers.

### **Starters (take 5)**

Antipasti vegetables in a jar

Tortilla cubes skewer

Green couscous with fried tomato

Dim Sum with shrimps and vegetables  
with Ponzu dip

Vegetable samosas with curry yoghurt dip

Mini chicken spring rolls with sweet chilli dip

Tom kha gai (chicken soup with coconut)

Several lassis

Ensalata Mexicana

Pomelo salad

(shrimps, grapefruit, cucumber, Mesclun salad)

Caesar salad

### **Main dishes (take 2)**

Beef stroganoff with mushrooms,  
cucumber and pepperoni

Red Thai chicken curry with broccoli

Quesadillas with tomato coriander salsa

Ratatouille lasagne with crème fraîche  
and rocket salad

Sweet potato rösti with paneer, spinach  
and cottage cheese

Tandoori salmon cubes with mango chutney

Satay skewer with peanut sauce  
(beef, chicken, shrimps)

Yakitori skewer (chicken with soy sauce)

### **Sides (take 2)**

Saffron cashew rice, patatas bravas,

Fusilli pasta with herbs and olive oil, fresh vegetables



### **Desserts (take 2)**

Sticky Rice with mango

Fried fruits (pineapple, banana)

Triple chocolate brownie

White chocolate tarte with blueberries

Tiramisù with oranges

# BUFFETS – KULINARISCHE WELTREISE

## **BUFFET «LAND UF, LAND AB» 50.00/PERS.\***

*Minimum order quantity: 10 people*

*\* service mandatory*

If not the whole offer is desired, the price will be reduced accordingly. For example:


Appetizers (cold buffet) from 18.50 / pers.

Main courses (hot buffet) from 28.50 / pers.

Dessert buffet from 7.00 / pers.

### **Starters (take 5)**

Three different leaf salads 


Colourful vegetable salad with herb vinaigrette 

Potato salad 


Ebly salad 

Hörnli pasta salad

Sausage-cheese salad

Beetroot salad 

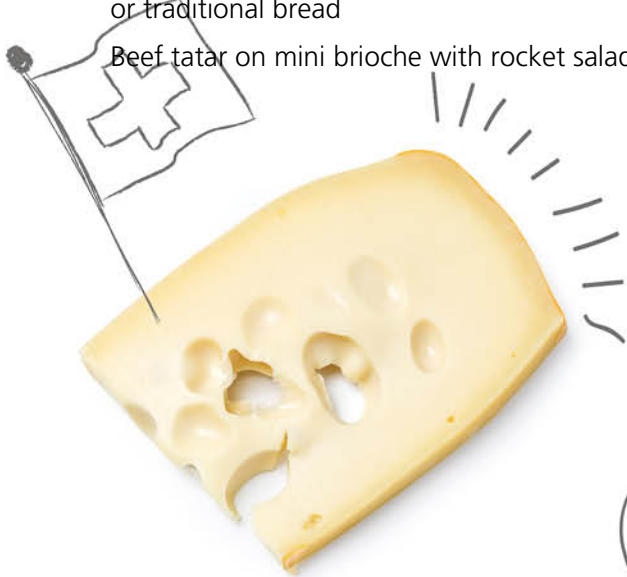
Engadin barley soup

Minerstrone del Ticino 

Homemade mini vegetable- and cheese cake 

Grisons dried meat tatar on colourful tramezzini or traditional bread

Beef tatar on mini brioche with rocket salad



### **Main dishes (take 2)**

Sliced veal Zurich style with champignon-cream sauce

Pizzoccheri of Puschlav (with meat or vegetarian)


Capuns Val Lumnezia (with meat and or vegetarian)

Minced meat dumplings with cream sauce

Beef and onion roast

Beef Brasato with red wine sauce, bacon and spring onion

Whitefish Zug style with herb-white wine sauce

Gratin of mountain cheese and «hörnli» with onion, potatoes and apple mousse 

### **Sides (take 2)**

Spätzli, Pizokel, Schupfnudeln dumplings, risotto, potato gratin

### **Desserts (take 2)**

Mousse of apple strudel and vanilla with crunchy sweet

Pistachio crème brûlée

Mascarpone-fruit-granola trifle

Mini fruit tartlet

Tart with plums, apple or apricot

Small pastry

(cream slice, cubes of black forest cake, eclairs)

Seasonal fruits skewer



# SOFTDRINKS

## COFFEE & TEA

Nespresso Espresso	3.50 / pce
Nespresso Coffee	3.50 / pce
Nespresso Coffee décaf	3.50 / pce
Tea, assorted	3.50 / pce

## COLD BEVERAGES 0.5 LITER PET

Valser sparkling	3.50 / pce
Valser still	3.50 / pce
Coca-Cola (0.45 Lt)	3.50 / pce
Coca-Cola Zero (0.45 Lt)	3.50 / pce
Fuse Ice Tea Zero	3.50 / pce
Rivella Rot	3.50 / pce
Rivella Blau	3.50 / pce
Apfelschorle	3.50 / pce



## COLD BEVERAGES 1 LITER

Valser sparkling	5.00 / pce
Valser still	5.00 / pce

## WATER DELIVERY

*Minimum order quantity: 10 packages*

Cristallo 6 bottles à 1.5 L	7.20 / pack
Valser 6 bottles à 1.5 L	12.00 / pack
Evian 6 bottles à 1.5 L	13.20 / pack

## JUICES

Orange juice, 1 L	6.50 / pce
Michel orange juice, 33 cl 	3.50 / pce
Michel Bodyguard, 33 cl 	3.50 / pce
Sluups juices, assortiert, 25 cl	4.20 / pce



# WINE & SPARKLING WINE

## SPARKLING WINE, BOTTLE À 75 CL

Prosecco brut DOC «Il vino dei poeti», Italy	39.00
Motivo Rosé Vino Spumante Extra Dry, Italy	39.00
Champagner Laurent-Perrier brut France	78.00

## WHITE WINE, BOTTLE À 75 CL

Bourg en blanc AOC Weidmann, Regensberg, Switzerland	42.00
GrüVe Grüner Veltliner DOC Weingut Jurtschitsch, Austria	41.00
Sauvignon Blanc Klassik Weingut Wohlmuth, Austria	41.00
Honoro Vera Blanco Verdejo Bodegas Shaya, Spain	39.00
Pinot Grigio Impero Venezia IGT Impero by I.W.G, Italy	38.00
Simonsig Chardonnay WO, Stellenbosch, South Africa	38.00
Mythos weiss VdP Suisse Weingut Landolt, Switzerland	35.00
LIV Vinho Verde DOC Quinta dos Espinhosos, Portugal	34.00

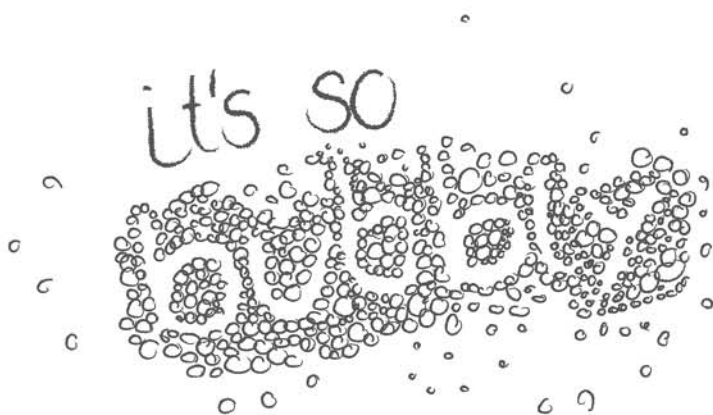
## ROSÉ WINE, BOTTLE À 75 CL

Rosato Fiore di Nero DOC Lobardo, Italy	34.00
--	-------



## RED WINE, BOTTLE À 75 CL

Cordillera Carmenère Torres Cachapoal Valley, Chile	51.00
Tête de Cuvée VdP d'Oc Domaine de la Jasse, Provence France	49.00
Collazzi Toscana Libertà igt, Italy	46.00
Colossal Reserva Tinto DOCa, Vinho Regional Lisboa, Portugal	39.00
Secrets del Mar Negre DO Terra Alta Clos Galena, Spain	39.00
Altos Ibéricos Crianza Torres DOC MO Rioja, Spain	38.00
Mythos rot VdP Suisse Weingut Landolt, Switzerland	35.00



# BEER

## SWISS BEER

Feldschlösschen Original, 33 cl	4.50 / pce
Appenzeller Quöllfrisch, 33 cl	4.50 / pce
Appenzeller wheat beer, 50 cl	6.50 / pce
Chopfab Draft, 33 cl	5.00 / pce
Chopfab Hell, 33 cl	5.00 / pce
Chopfab Amber, 33 cl	5.00 / pce
Chopfab Bleifrei, alcohol-free, 33 cl	5.00 / pce

## INTERNATIONAL BEER

Schneider Weisse, wheat beer Germany, 50 cl	6.50 / pce
Grolsch Premium Lager The Netherlands, 45 cl	6.00 / pce
Corona Extra, Mexico, 33 cl	6.00 / pce
Somersby Apple Original Denmark, 33 cl	5.50 / pce



Go



# DISH RENTAL

## DISHES

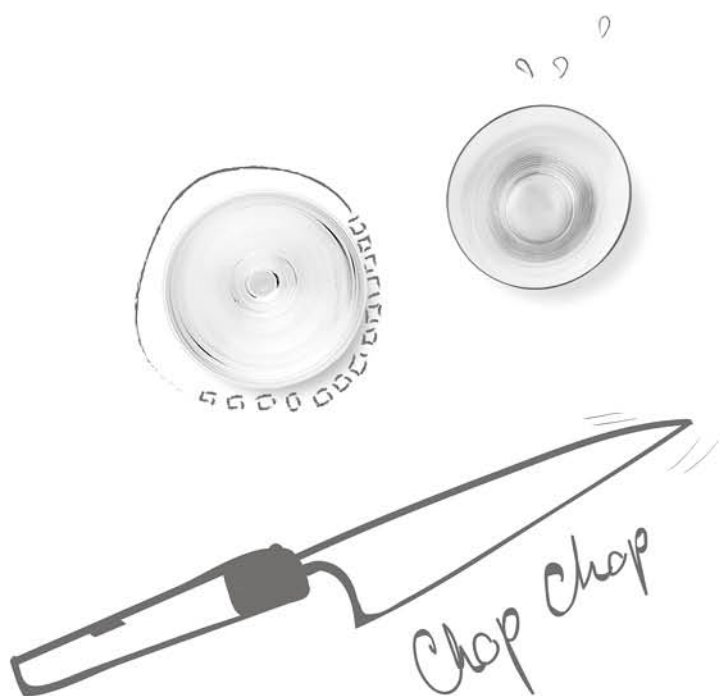
Plate, 28 cm	2.00 / pce
Plate, 24 cm	2.00 / pce
Plate, 18 cm	1.50 / pce
Salad plate small	1.00 / pce
Soup bowl	1.00 / pce
Coffee- or	2.00 / pce
Espresso cup with bottom plate	

## CUTLERY

Knife	1.00 / pce
Fork	1.00 / pce
Soup spoon	1.00 / pce
Coffe spoon	1.00 / pce
Scoop / tongs	2.00 / pce

## GLACES

Champagne	1.00 / pce
Red wine	1.00 / pce
White wine	1.00 / pce
Water, 2.5 dl	1.00 / pce





### GARNITURE

Corkscrew	15.00 / pce
Large knife	25.00 / pce
Cup	12.00 / pce
Plate	14.50 / pce
Basket	8.00 / pce
Thermos jug	15.00 / pce
Ice box	40.00 / pce

### TOWELS AND NAPKINS

Table cloth, paper	3.50 / m
Table cloth, white, 1.4x1.9m	7.00 / pce
Napkin, white, 50x50cm	2.50 / pce
Napkin paper, white, 33x33cm	0.20 / pce
Napkin paper, coloured, 40x40cm	0.45 / pce

### TAKE-AWAY

Cutlery	1.50 / pce
Paper plate	1.20 / pce



# TERMS & CONDITIONS

## CONTRACT

The customer receives from the caterer a detailed offer that is neither binding for the customer nor for the caterer. When ordering via the online catering shop, the caterer will contact you after receipt of the offer to clarify the details and draw up a detailed, non-binding offer. After any adjustment of the offer, the caterer confirms the order in written form. An agreement is then concluded as soon as the customer confirms this order. If the confirmation is not received within the deadline set by the caterer, the offer shall cease to be valid.

## ORDERING DEADLINE:

Coffee breaks, working lunches and aperitif 24h in advance

### Evening & special events

#### **1 – 50 people**

10am, 2 days in advance

#### **51 – 100 people**

10am, 5 days in advance

#### **more than 100 people**

10am, 10 days in advance

If orders are placed at short notice, this must be confirmed by phone and be expected with changes in the offer.

The confirmation of the event and the final number of participants must be made by the customer by e-mail, at the latest by the deadline specified in the offer. After expiry of this period, the last known number of persons will be fully charged.

Offer and price are subject to change.

GOOD  
Food

GOOD  
mood

## PRICES

All prices in Swiss francs, VAT included.

## DELIVERY

Monday to Friday: 7am to 5pm,  
Other delivery times by arrangement.  
Before 7am and after 5pm, the effective employee costs of CHF 45.00 per hour will be charged for delivery / clean up.

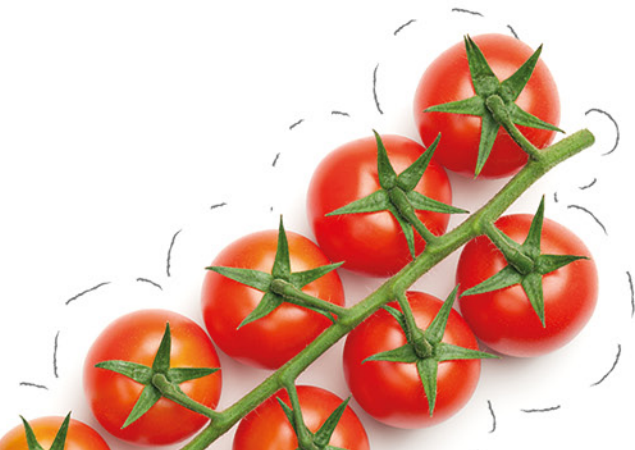
## PICK UP

Depending on the chosen offer, we will gladly provide you with the ordered food and drinks for pick-up. The prices include crockery and consumables. We gladly accept unopened and undamaged drinks. We will charge you for effective beverage consumption. Please arrange an appointment for pickup in the restaurant. Damaged or missing dishes will be charged to the client.

## DELIVERY FEE

In the area without delivery fees  
(only delivery, without setup)

Outside area (only delivery, without setup) according to individual offer.





### ANNULATION FEE

0 - 24 hours prior to event: 100 %\*

24 - 48 hours prior to event: 50 %\*

Up to 48 hours prior to event: no charges

*\*of order value*

### EMPLOYEES

Hour employee CHF 45.00

Hour shift leader CHF 55.00

Hour employee CHF 67.50  
outside regular delivery hours

Hour shift leader CHF 82.50  
outside regular delivery hours

Effective hours will be charged

### ALLERGY INFORMATION

Our dishes are daily prepared in kitchens that contain various allergenic substances. Despite all precautions, due to cross-contamination, we cannot completely guarantee non-contamination.

### ADVERTISING

If the organizer does not publish or advertise without the written consent of the caterer and if this affects the essential interests of the caterer, he has the right to cancel the event.

### CORKAGE

For self-brought wines, which are served by our staff, cooled and / or provided, we charge a fee of CHF 20.00 per bottle.

### BILLING

All prices in Swiss francs, including VAT.

After completion of the event, the client receives an invoice from the caterer with a detailed list showing the services purchased (food, drinks, transport, materials, staff), VAT and any losses on return materials.

The invoice must be paid within 30 days without deduction of a discount.

### PREPAYMENT

If the ordered catering service exceeds the value of CHF 10'000, the caterer is entitled to demand a down payment of a maximum of 50% of the order value according to the order confirmation as an advance payment. The prepayment must be paid into the account of the caterer no later than 10 days before the event.



## TABLEWARE RENTING – REPLACEMENT COST

We do not charge a tableware rent if you book an event with us. If you rent dishes, cutlery, etc. from us, the costs for washing and cleaning are included in the rent. For delivery, our delivery costs apply. Missing or damaged material will be charged as follows:

### Dishes

Plate, 28 cm	12.00	/	pce
Plate, 24 cm	11.00	/	pce
Plate, 18 cm	9.00	/	pce
Salad plate small	7.00	/	pce
Apero food glasses / bowl	7.00	/	pce
Soup bowl	7.00	/	pce
Coffee cup with saucer	12.00	/	pce
Espresso cup with saucer	12.00	/	pce

### Cutlery

Knife	7.00	/	pce
Fork	7.00	/	pce
Soup spoon	7.00	/	pce
Coffee spoon	3.00	/	pce
Scoop	20.00	/	pce
Tong	20.00	/	pce

### Glasses

Champagne glass	7.00	/	pce
Red wine glass	7.00	/	pce
White wine glass	7.00	/	pce

### Garniture

Cork screw	25.00	/	pce
Large knife	30.00	/	pce
Large bowl	30.00	/	pce
Platter	30.00	/	pce
Basket	25.00	/	pce
Thermos jug	25.00	/	pce
Ice box	200	/	pce

### Tablecloth and napkins

Tablecloth, white 1.4 x 1.9 m	15.00	/	pce
Napkin, white 50 x 50 cm	7.00	/	pce

Insofar as the caterer arranges technical or other facilities of third parties for the organizer, he acts in the name, on behalf of and for the account of the organizer. The organizer is responsible for the careful treatment and the proper return to the caterer. He releases the caterer from all third-party claims arising from the transfer of this equipment. The use of the organizer's own technical / electrical equipment using the electricity network of the caterer requires its written consent.

## LOSS OF AND DAMAGE TO COMPLAINTS

Owned exhibition or other, even personal items are at the organizer's behest in the event rooms. The caterer assumes no liability for loss, damage, except in cases of gross negligence or intent. The provided decorative material has to comply with the fire-policy requirements. To ask for official proof, the caterer is entitled. Due to possible damage, the installation and attachment of objects must be agreed with the caterer beforehand. If damage is caused by attaching / placing objects, the organizer bears the costs for the renovation / repair. The exhibited items or other items are to be removed immediately after the end of the event. If the organizer fails to do so, the caterer may carry out the removal and storage at the expense of the organizer.

## APPLICABLE LAW / JURISDICTION

Applicable is Swiss law. The exclusive place of jurisdiction is Zurich.

Eldora AG  
Mitarbeiterrestaurant Credit Suisse Piazza / UH 1  
Uetlibergstrasse 231  
8070 Zürich

T +41 44 332 40 40 | [sales.piazza@eldora.ch](mailto:sales.piazza@eldora.ch)

## LIABILITY OF THE ORGANIZER / CLIENT FOR DAMAGES

The organizer / client is liable for all damage to the building or inventory by event participants or visitors, its employees, other third parties from its area or caused to himself. The caterer may require the organizer to provide adequate security (such as insurance, deposit, guarantee).

## TECHNICAL EQUIPMENT AND CONNECTIONS