

# Catering range

UBS RESTAURANT PIAZZA/UH1



# DECLARATION / LABELS

BeefSwitzerlandVealSwitzerlandPorkSwitzerland

Lamb Switzerland, Great Britain, Australia, New Zealand

Poultry Switzerland

Eggs Switzerland, free-range

Fish / seafood We only buy certified food that comply with the WWF standards

Baked goods All of our baked goods come from Switzerland, except for those that are

expressly marked otherwise.

Other Is stated

### Labels



vegetarian



vegan



gluten-free

The offer is available in the following event areas:

Piazza / Auditorium / Catering

Exceptions are marked

Eldora AG UBS Restaurant Piazza/UH1 Uetlibergstrasse 231 8045 Zürich

# MORNING COFFEE BREAK

### COFFEEBREAK BASIC

8.00 / PERS.

Minimum order quantity: 2 people

Selection of croissants (butter croissants, soda-pickled croissant, whole grain croissant)

Nespresso coffee, selection of teas

### **UETLIHOF Z'MORGE**

19.50 / PERS.

Minimum order quantity: 4 people

Selection of croissants (butter croissants, soda-pickled croissant, whole grain croissant)
Selection of filled mini bagels with smoked salmon, cured ham, hummus
Birchermüesli, cut fruit in weck jar mango lassi, 0.25l
Nespresso coffee, selection of teas







19.50 / PERS.

Minimum order quantity: 10 people

Selection of croissants (corn croissant, whole-grain croissant and vegan croissant),
Overnight chocolate bowl
Cut fruits
Freshly pressed orange juice, 2.5dl
Nespresso coffee, selection of teas

### **SMART EATING Z'MORGE**

23.50 / PERS.

Minimum order quantity: 10 people

Avocado toast with smoked salmon and micro greens Sweet potato muffin Power porridge, berry compote Protein roll and spelt croissant Cold cuts of turkey and light cheese Cottage cheese Ginger lemon juice Nespresso coffee, selection of teas





# MORNING COFFEE BREAK

### SODA-PICKLED PRETZEL

2.00 / PCE

with pumpkin seeds / salt / without salt

### **MINI BREAKFAST BAGEL**

Minimum order quantity: 4 pieces / t Sunflower seeds bagel with hummus and eggplant	type 6.00 /	pce
Plain bagel with avocado   horseradish, tomato and cress	6.00 /	pce
Sunflower seeds bagel  with herb-cream cheese and leaf sala	6.00 / ad	pce
Sesame bagel with turkey and cress	6.00 /	рсе
Sesame bagel with cured ham and rocket	6.00 /	pce
Plain bagel with egg and Grisons dried meat	6.00 /	pce
Plain bagel with salmon and horseradish	6.00 /	pce
Sesame bagel with smoked trout and cucumber	6.00 /	pce.



### **BREAKFAST PLUS**



3.50 /	рсе
3.50 /	рсе
3.50 /	рсе
4.50 / spberry	pce
4.50 /	рсе
	3.50 / 3.50 / 4.50 / spberry

### **EXTRAS**

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

### **PASTRY**



rasiki 🐙		
Croissants, 45g butter, soda-pickled, whole grain	1.80 /	pce
Corn croissant, 45g	1.80 /	рсе
Vital croissant, 45g 🅡	1.80 /	рсе
9-grain roll, 75g	1.60 /	рсе
Full grain roll, 55g	1.60 /	рсе
Lye roll, 50g	1.60 /	рсе
Fitness roll, 50g	1.60 /	рсе
Vivafit roll, 70g	1.60 /	рсе
Starter roll, 80g	2.50 /	рсе
Corn roll, 80g	2.50/	рсе
Break roll, 80g	2.50 /	рсе
Gluten-free roll, 60g 🧚	2.50 /	рсе
Brioche, 50g	2.50/	рсе

# COFFEE BREAK

### **BOOST YOUR DAY**



Fresh pressed orange juice, 2.5dl 5.50 / pce Seasonal smoothie, 2.5dl 5.50 / pce Sun Snack organic superfood, 80g 5.80 / pce Sun Snack dried fruits, 80g 5.80 / pce

### **BEVERAGE PACKAGE HALF DAY**

12.00 / PERS

Minimum order quantity: 2 people

Nespresso coffee, selection of tea Valser 5dl, soft drink 5dl Michel orange juice / bodyguard 3,3dl

### LASSI 1 LITRE 🔻



15.00 / PCE

Mango

Strawberry and pink pepper

Papaya

### SMOOTHIES 1 LITRE **W**



Seasonal smoothies – on request

**HEALTHY SHOT 0.06L** 



4.50 / PCE

15.00 / PCE

Ginger shot





# COFFEE BREAK À LA CARTE



### A LITLE SOMETHING WITH THE COFFEE

Assorted organic cookie 3.50 / pce by Züriwerk

Cookies vegan or gluten-free 3.50 / pce on request

### **MINI-VIENNOISERIE**

Minimum order quantity: 2 pieces / type

, , ,	3 /
Mini-Pain au chocolat	3.00 / pce
Homemade brownie	3.00 / pce
Homemade chocolate cookie	3.00 / pce
Homemade seasonal cookie	3.00 / pce
Filled mini donuts	3.00 / pce
Apple turnover	3.00 / pce
Almond croissant	3.00 / pce
Vanilla pastry	3.00 / pce
Sfogliatelle	3.00 / pce

### **MUFFINS & CAKES**

Power Muffin	3.50 / pce
Seasonal square cake	2.50 / pce
Homemade cake chocolate, lemon, seasonal	3.00 / pce
Homemade mini muffin chocolate, blueberry, seasonal	3.00 / pce
Gluten-free chocolate-muffin 👔	4.50 / Stk.
Vegan cake 🎺	4.00 / Stk.

### FRIANDISES / PETIT FOURS

lemon-coconut, banana

Petit fours	2.50 /	рсе
Homemade Amaretti	3.00 /	рсе
Cream puff «choux chocolat»	3.00 /	рсе

All prices in Swiss Francs, VAT incl.

### **FRUITS & BRAINFOOD**

Sliced seasonal fruit	3.50 / pce 🎺
Seasonal fruit	1.50 / pce 🌠
Fruit platter, 5 people	12.00 / pce 🎺
Homemade nut selection, 50g	5.00 / pce 🌠
TREK grain bar, 55g banana-oat, morning berry, cocoa-o cocoa-coconut	2.60 / pce at
Chiefs protein bar, 55g Fudge Brownie Peanut Butter Crispy Cookie	3.50 / pce 🎻
Sun Snack organic superfood, 80g	5.80 / pce 🌠
Sun Snack dried fruits, 80g	5.80 / pce 🎺



# <u>COFFEE BREAK À LA CARTE</u>



### **MINI-SANDWICHES**

6.00 / PCE

Minimum order quantity: 6 pieces / type minimum 12 in total

Wheat roll with antipasti, tomato, bell pepper, rice-mayonnaise, rocket salad

Ciabatta with hummus, tomato 
cucumber, cress

Wheat roll with egg salad, mayonnaise

Castellino with Emmental cheese rocket salad and tomato

Nut bread with Brie and pear 🎺

Ciabatta with mozzarella, tomato volume basil and pesto

Soda-pickled roll with cured beef «Mostbröckli» and gherkin

Valais roll with ham, salad and egg

Pastorello with salami, Emmental cheese and gherkin

Wheat roll with meat loaf, egg cucumber and sauce tartare

Soda-pickled roll with smoked salmon capers and dill





# AFTERNOON COFFEE BREAK

### **COFFEEBREAK CLASSIC**

15.50 / PERS. 🦪

Minimum order quantity: 4 people

Selection of mini donuts Sliced fruit in a jar Nespresso coffee, selection of tea Michel orange juice

### **COFFEEBREAK SUNSET**

19.50 / PERS. 🎾



Minimum order quantity: 4 people

Selection of mini viennoiserie Amaretti Homemade nut selection Fruit platter Nespresso coffee, selection of tea Michel orange juice

### **HEALTHY COFFEEBREAK**

21.50 / PERS.



Minimum order quantity: 10 people

Fruit platter Homemade power bar Vegetable sticks with herb curd Power muffin Nespresso coffee, selection of tea Homemade flavoured water, 5dl Fresh pressed orange juice, 2.5dl





# WORKING LUNCH

### **CANAPÉS – 1 HALF**

4.00 / PCE

Minimum order quantity: 6 pieces per type one topping per canapé

Meat: salami | ham Fish: salmon | tuna

Vegetarian: egg | asparagus | brie 🎺



### **HOMEMADE SANDWICHES**

Minimum order quantity: 2 pieces per type

Sunflower seed castellino 7.50 / pce with hummus, grilled vegetables and rocket Dark castellino with mountain 8.00 / pce

cheese, egg, mayonnaise, gherkin and tomato

Tomato focaccia with mozzarella,

7.50 / pce

pesto, tomato and rocket Graham ciabatta with Grisons

dried meat, gherkin, egg, tomato

9.50 / pce

and salad

Linseed bread with avocado, smoked turkey breast, dried

6.50 / pce

tomatoes and rocket

9.00 / pce

Tomato focaccia with raw ham pesto, grilled vegetables and rocket

Castellino with chicken schnitzel, tatare sauce, tomato and salad

7.50 / pce

Castellino with ham, Gruyère cheese, 7.50 / pce butter, gherkin and tomato

Dark castellino with roastbeef, sauce tartare, gherkin, tomato

9.00 / pce

and salad Soda-pickled bagel with meat loaf,

7.50 / pce

gherkin, tomato and salad Bagel with smoked salmon, horseradish, contadou, capers,

8.50 / pce

and cucumber

Linseed bread with tuna,

6.50 / pce

egg, gherkin and salad



# WORKING LUNCH

### **SALADS IN A JAR**

Minimum order quantity: 4 pieces per type

Salad from the daily buffet	6.50 /	рсе	68
Salad from the daily buffet with meat	8.50 /	pce	
Mixed salad	6.50 /	рсе	
Tabouleh salad	6.50 /	рсе	18
Tabouleh salad with chicken	8.50 /	рсе	
Beluga lentil salad with avocado	6.50 /	pce	
Lettuce with egg and chives	6.50 /	рсе	1
Roasted cauliflower salad with pomegranade and raisins	6.50 /	pce	
Quinoa salad with date and orange	6.50 /	pce	
Tomato salad with buffle mozzarella	6.50 /	рсе	

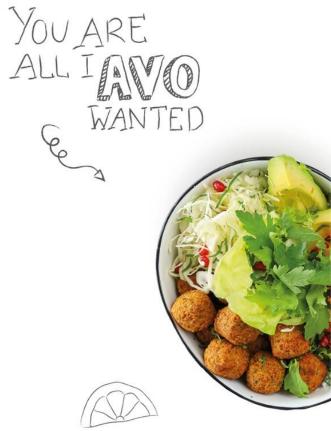
### **LARGE LUNCH SALADS**

and aceto balsamico

Minimum order quantity: 4 pieces per type

Lunch salad from daily buffet	12.00 / pce 🎺
Lunch salad from daily buffet with meat	14.00 / pce
Lunch salad with falafel and soy curd dip	12.00 / pce 🎺
Mesclun salad with seeds, nuts and seasonal vegetables	12.00 / pce 🎺
Asian beef salad with cucumber, carrots, ginger and sesame	14.00 / pce
Caesar salad with chicken, bacon, croutons and parmesan	14.00 / pce







# <u>IH2U2</u>

Available from Tuesday to Thursday. The ordering limit for sushi platters is 48h (business days) before the event.

Recommended serving size lunch: 8-9 pce / person, aperitif: 3-4 pce / person

### **TOKYO VEGI PLATTER 10PCE**

33.50

Tofu pocket, Uramaki avocado, Uramaki sesame

### TOKYO MIXED PLATTER 12 PCE 39.50

Nigiri tuna, Nigiri salmon, Nigiri octopus, Nigiri prawns, Hosomaki tuna, Hosomaki salmon, Hosomaki cucumber, Hosomaki oshiko, Uramaki spicy tuna, Uramaki California, Uramaki smoked salmon, Uramaki sesame

### **TOKYO URAMAKI PLATTER 9PCE** 30.50

Uramaki spicy tuna, Uramaki California, Uramaki smoked salmon

### **TOKYO DELUXE PLATTER 26 PCE 95.00**

Mixed Nigiri, Mixed Uramaki, Mixed Hosomaki, Mixed Gunkan Sushi



# **WORKING LUNCH SWEETS**

### **SWEET DREAMS**

Minimum order quantity: 4 pieces per type

Chocolate mousse	3.50 /	рсе
Tiramisù	3.50 /	рсе
Panna cotta	3.50 /	рсе
Fruit salad with fresh mint	3.50 /	pec
Mini cheesecake	3.50 /	рсе

### HOMEMADE CAKES 3.00

Minimum order quantity: 2 pieces per type

Chocolate, lemon, sesaonal cake





### **MINI-VIENNOISERIE**

Minimum order quantity: 2 pieces per type

Mini pain au chocolat	3.00 /	pce
Homemade brownie	3.00 /	рсе
Homemade chocolate cookie	3.00 /	рсе
Filled mini-donut	3.00 /	рсе
Apple turnover	3.00 /	рсе
Mini almond croissant	3.00 /	рсе
Vanilla pastry	3.00 /	рсе
Sfogliatelle	3.00 /	рсе

### **FRIANDISES / PETIT FOURS**

Minimum order quantity: 2 pieces per type

Selection of Petit fours	2.50 /	pce
Macarons	3.00 /	рсе
Homemade Amaretti	3.00 /	рсе
Cream puff vanilla	3.00 /	рсе

# APÉRO PACKAGES

Minimum order quantity: 20 people 1 piece per person

### **APÉRO REGIONAL\***

25.00 / PERS.

Ham-cheese croissant
Bruschetta of maggia bread with olive
tapenade and Brie
Trout tatar with cucumber and radish
Small cheese cake
Soda-pickled roll with cured ham
Skewer with salsiz and mountain cheese

### **GREEN APÉRO\***

18.50 / PERS. 💹

Bruschetta with olive pesto and vegan feta Vegetable croquette with lemon-soy dip Tortilla chips with beetroot hummus Vegetables muffins Vegan meat balls with tomato salsa





### **SMART EATING APÉRO\***

Chicken skewer with spicy tomato chutney
Small zucchini tortilla with basil and cress
Vegetable sticks with dips
Wood-fired bread with cottage cheese
and sprouts
Shrimp-sesame skewer with soy-yoghurt
dip

### **MEZZE APÉRO\***

23.50 / PERS.

Olives, filled wine leafs, marinated sheep's milk cheese chicken skewer with yoghurt-mint sauce Lebanese meat balls (beef) oriental couscous salad falafel with Moroccan tomato salsa Pita bread with two kind of hummus

\* Service is mandatory and will be charged additionally

not available in the meeting rooms at UH1











# APÉRO PACKAGES

Minimum order quantity: 20 people 1 piece per person

### **TOKYO APÉRO\***

27.50 / PERS.

Miso soup with tofu and wakame Tuna tataki, pickled radish Confit salmon with yuzu and sprouts Vegetable Gyozas with ponzu sauce Edamame with sea salt Yakitori chicken skewer with Teriyaki sauce

### LIMA APÉRO\*

29.50 / PERS.

Coxinhas with beef and cheese jalapeños Roasted corn Ceviche of pikeperch with tiger milk Tortillas with beans and tomatoes Sweet potato falafel with aji chili sauce Spicy beef balls with Huancaina sauce

### **FIRENZE APÉRO\***

31.50 / PERS.

Brasato ravioli with port wine gravy and radicchio
Carne cruda with lemon aioli
Pecorino mousse with roasted ciabatta
Vitello tonnato
Pulpo salad
Baked, filled olives

\* Service is mandatory and will be charged additionally

not available in the meeting rooms at UH1 & outside Uetlihof campus

# APERITIF PLATTERS

Minimum oder quantity 5 people. All platters are served with bread

### **ALPINE PLATTER**

21.50 / PERS.

### MEDITERRANEAN PLATTER 20.50 / PERS.

Grisons cured ham, salsiz, cured meat, mostbröckli, Grisons cured bacon gherkins, spring onions, tomatoes Parma ham, chorizo, coppa mortadella, spicy salami tzatziki, pesto rosso, dried tomatoes, olives

**CHEESE PLATTER** 

### **FISH PLATTER**

20.50 / PERS

### 19.00 / PERS

Smoked whitefish, smoked fillet of trout, smoked salmon, cream cheese with herbs, avocado, horseradish lemon, capers, red onion

Grisons mountain cheese Mühlistein mould cheese Manchego, Dallenwiler goat cheese, Bresse Bleu Walnuts, chutney, dried fruits Nut bread



# <u>APÉRO À LA CARTE</u>

### **SMALL DELI (COLD)**

Mikso vegetable chips, 85g	5.50 /	рсе	19
Pommes chips, 280g (5 people)	15.00 /	рсе	12
Peanuts, 125g (5 people)	12.00 /	рсе	13
Marinated olives, 100g	5.50 /	рсе	1
Parmesan cubes, 100g	6.00 /	рсе	
Puff pastry flutes, 60g	5.00 /	рсе	VIII.
Homemade selection of nuts, 50g	5.00 /	рсе	42
Homemade popcorn, 250g	12.00 /	pce	1

### Minimum order quantity: 5 pieces per type

Vegetables sticks with soy curd	6.50 / port 🎻
Veal tatar with grated Belp cheese	7.50 / pce
Macaron with tomato and basil	3.00 / pce 🎻
Macaron goat-cream cheese and figs	s3.00 / pce
Wrap with smoked salmon	4.50 / pce
Wrap with beetroot hummus and sprouts	3.50 / pce 🎺
Wrap with chicken curry and iceberg lettuce	4.50 / pce
Salmon tatar with green apple and yoghurt	7.50 / pce
Bruschetta with beef tatar	5.50 / pce
Bruschetta with smoked salmon tatar	5.50 / pce
Bruschetta with Parma ham and cream cheese	5.50 / pce
Bruschetta with cream cheese and sprouts	4.50 / pce 🎻
Bruschetta with olive tapenade and vegan feta	4.50 / pce 🥡
Bruschetta with confit tomatoes	4.50 / pce







# <u>APÉRO À LA CARTE</u>

Minimum order quantity: 5 pieces per type

### **SMALL DELI (WARM)\***

Mini cheese cake	3.50 / pce
Mini spinach cake	3.50 / pce 🎺
Mini pizza Margherita	3.50 / pce 🎺
Mini Alsace flamed tart	4.00 / pce
Min vegetables samosa with raita	2.50 / Stk. 🎻
Vegan meat balls (3 pieces) in spicy tomato sauce	5.00 / port 🥨
Coxinhas with beef	3.50 / pce
Coxinhas with cheese and jalapeños	3.50 / pce 🎻
Mini cheese-ham croissant	3.50 / pce
Mini croissant with Mediterranean vegetables	3.50 / pce 🎻
Mini cheese burger	5.50 / pce
Mini jackfruit burger	6.50 / pce 🎺
Black Tiger prawn with mango-papaya salad	7.50 / pce
Mini spring roll with vegetables	2.50 / pce 🎻
Meatballs (3 pieces) in BBQ sauce	5.00 / port
Sweet'n'sour crispy chicken fillet	3.50 / port
Gyoza with soy sauce vegetables, chicken or shrimps	3.50 / pce







# APÉRO SANDWICHES

### HALF METRE SANDWICHES\* 55.00 / PCE

Tomato focaccia with Grisons dried meat, cream cheese and rocket

Tomato focaccia with hummus, avocado, ws

Focaccia with oven vegetables, cress was and vegan feta

Focaccia with Parma ham, provolone, dried tomatoes, basil pesto and rocket

Focaccia with tomato, mozzarella, pesto and rocket

Lye bread with Philadelphia, mountain cheese, egg and cress

Lye bread with smoked salmon horseradish, cantadou, cucumber and onions

Lye bread with tuna mousse, capers and leaf salad

Lye bread with turkey, tomato, leaf salad and egg salad

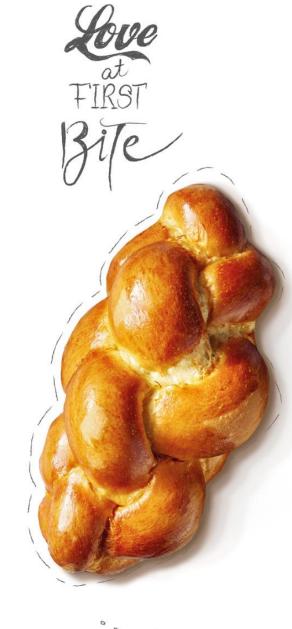
Baguette with brie, cucumber, fig mustard, vbutter and leaf salad

Baguette with roastbeef, sauce tartare, egg, tomato and leaf salad

Baguette with ham, mountain cheese, gherkin and butter

Baguette with cured ham, goat cheese, tomato and pesto

\* Service is mandatory and will be charged additionally







# GRILL

Minimum order quantity: 20 people Price includes the chef. Service is mandatory and additionally charged. Ordering deadline: 3 business days before event.

### **BRATWURST BBQ**

### 25.00 / PERS.

### SWISS GRILL 38.00 / PERS.

Veal sausage Porc sausage Vegan sausage

Veal sausage Spare ribs of porc Chicken skewer Grilled cheese

### SIDES / SALAD \

### **SAUCES**

Potato salad Bread roll Water melon

Herb butter, chive-sour cream

### **SAUCES**



Mustard, ketchup

Baked potato Oven vegetables Selection of crispy bread: brown bread Roll, full grain baguette

### **DESSERT SUGGESTIONS**

### **SALAD BUFFET**

Mövenpick Ice Cream cups 165ml 4.50 / pce. selection of flavors
Fruit platter (for 5 people) 12.00 / pce. Crema Catalana 5.00 / pce. Tiramisù 3.50 / pce. Chocolate mousse 3.50 / pce. Cheese cake 3.50 / pce. Panna co lia 3.50 / pce.

Selection of leaf salads Potato salad Tomato salad with basil Cucumber salad with yoghurt Water melon





Minimum order quantity: 30 people Price includes the chef. Service is mandatory and additionally charged. Ordering deadline: 3 business days before event.

### **MEDITERRANEAN BBQ**

42.00 / PERS.

Chicken breast with lemon thyme Rump roast grilled in one piece Shrimps with herbs Vegan sausage

### **SAUCES**

Aioli, tomato salsa, feta dip

### SIDES #



Patatas bravas, grilled zucchini champignons, selection of crispy bread: brown bread, roll, full grain baguette

### SALAD BUFFET 🎻



Antipasti platter, green salads with lemon dressing pasta salad, Buffalo mozzarella with tomatoes, watermelon

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### **UH SPECIAL BBQ**

52.00 / PERS.

Prime ribs of beef Corn poulard breast Luganighe sausage Marinated salmon steak Vegan burger

### **SAUCES**

Chimichurri, honey BBQ dip, cocktail

### SIDES **A**



Country cuts Garlic bread Portobello mushrooms Corn on the cob, grilled vegetables Selection of crispy bread: Alpine bread with sea salt and rosemary, full grain baquette, focaccia

### **SALAD BUFFET**

Selection of leaf salads Caesar salad with bacon and parmesan Greek salad Tabbouleh salad Beetroot salad Coleslaw Water melon

### **DESSERT SUGGESTION**

Panna cotta

Mövenpick Ice Cream cups 165ml 4.50 / pce. selection of flavors Fruit platter (for 5 people) 12.00 / pce. Crema Catalana 5.00 / pce. Tiramisù 3.50 / pce. Chocolate mousse 3.50 / pce. Cheese cake 3.50 / pce.

3.50 / pce.



## FLYING SERVICE

### FLYING SERVICE SMALL

35.00 / PERS.

Minimum order quantity: 20 people

Choose 2 starters, 2 main dishes and 2 desserts from below

### **Starters**

Burrata with colourful tomatoes and basil

Vegetable ceviche with rocket and parmesan

Seasonal salad in weck jar 🛷

Vitello tonnato on young spinach and capers

Tuna tataki on pickled radish and sprouts

Caesar salad with bacon, anchovies parmesan and herb croutons

Beef tatar with focaccia

Seasonal soup in espresso cup

### **FLYING SERVICE LARGE**

53.00 / PERS.

Minimum order quantity: 30 people

Choose 3 starters, 3 main dishes and 3 desserts from below

### **Mains**

Homemade gnocchi with gorgonzola sauce young spinach and walnuts

Risotto with seasonal mushrooms (on request with salsiccia)

Ravioli with seasonal filling (meat or vegetarian)

Baked tofu on vegetable curry with soy-yoghurt 
italia

Tandoori tofu on vegetable curry with yoghurt raita

Breast of corn poulard with thyme risotto and braised, three-coloured carrots

Slowly cooked rump roast of beef with chimichurri, potato gratin and seasonal vegetables

Braised veal cheeks with port wine gravy and vegetables on rosemary polenta with mascarpone

Sliced veal Zurich style with rösti galettes

Fried slice of salmon with tomato salsa and herb mashed potatoes

Fried fillet of char with Venere risotto

Tempura of cod with wasabi mayonnaise, sautéed pak choi and potato pearls

### **Desserts**

Mövenpick ice cream cup, 165ml

Fruit platte (for 5 people)

Tiramisù

Chocolate mousse

Cheese cake

Panna Cotta

Selection of mini pâtisserie



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

Available from 20 people, service mandatory

If not the whole offer is required, 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 (choose 5)

Vegetable samosa with curry soy dip

Vegetable ceviche with rocket and parmesan chips

Tuna tataki on mango-papaya tatare

Quinoa salad with dates and oranges 💹

Celery salad with smoked chicken and almonds

Roasted cauliflower with pomegranate 
and raisins

Selection of dips with flatbread 🐙

Baba Ganoush', hummus, roasted tomato dip, olive tapenade

Cucumber gazpacho with lettuce and bacon

Seasonal soup 🔰

### Mains (choose 2)

Red Thai chicken curry with Asian vegetables

Tempura of cod with wasabi mayonnaise and sautéed bak choy

King prawns with sweet & sour sauce and pak choi

Backed tofu on vegetable curry **//** and soy-yoghurt raita

Venere rice with seasonal mushrooms 🎺

Swiss Alpine salmon with teriyaki sauce

Lentil dal with vegetable samosa 💹

Beef lasagne

Spare ribs of veal

### Sides (choose 2)

V.

Basmati rice with kaffir lime, vegetable couscous, linguine with herbs, patatas bravas, gnocchi, black quinoa, soba noodles, baked potato with chive sour cream

### **Desserts (choose 2)**

Mövenpick ice cream cup, 165ml

Fruit platte (for 5 people)

Tiramisù

Chocolate mousse

Cheese cake

Panna Cotta

Selection of mini pâtisserie

# BUFFET - CULINARY GLOBETROTTER

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

Available from 20 people Service mandatory

If not the whole offer is required, the price will be reduced accordingly. For example: Appetizers (cold buffet) from 16.50 / pers. Main courses (hot buffet) from 28.50 / pers. Dessert buffet from 7.00 / pers.

### **Starters (choose 5)**

Beetroot salad with goat cheese and caramelized walnuts

Salmon tatar with green apple and yoghurt

Caesar salad with bacon, anchovies parmesan and herb croutons

Panzanella salad with pulpo

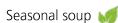
Pike-perch ceviche with lime

Smoked salmon and trout with horseradish lemon and toast

Fennel salad with pomegranate M



Seasonal vegetable and leaf salads 💹



### Mains (choose 2)

Roasted beef rump with red wine sauce

Beef Stroganoff with champignons, gherkins and sweet pepper

Prime ribs of veal with thyme gravy

Beef patties with cream sauce

Sliced veal Zurich style with champignons

Fillet of trout with tomato, capers and lemon

Swiss Alpine salmon with confit fennel

Pizzoccheri with potatoes, sage and mountain cheese

Capuns with vegetables

Braised endives with orange and nuts | |



### Sides (choose 2)

Spätzli, potato gratin, rösti potatoes, potatodough pasta dumplings, butter noodles pilav rice, servietten knödel (dumplings) mashed potatoes, polenta with sage and pecorino

### Desserts (choose 2) 🛷



Crème brûleée with Tonka beans

Thurgau apple juice cream

Mini-fruitcake

Seasonal square cake

Mini-cream slice

Seasonal fruit trifle





# **SOFTDRINKS**

### **COFFEE & TEA**

Nespresso espresso	3.50 / pce
Nespresso coffee	3.50 / pce
Nespresso decaf coffee / espresso	3.50 / pce
Twinings Tea, selection	3.50 / pce

### **COLD BEVERAGES 0.5 LITER PET**

Valser sparkling	3.50 /	рсе
Valser still	3.50 /	рсе
Coca-Cola	3.50 /	рсе
Coca-Cola Zero	3.50 /	рсе
Fusetea Zero	3.50 /	рсе
Rivella red	3.50 /	рсе
Rivella blue	3.50 /	рсе
Züri-Schorle	3.50 /	рсе
Vivitz iced tea citron vert	3.50 /	рсе
Vivitz iced tea classic citron	3.50 /	pce.
Vivitz iced tea mint	3.50 /	рсе



# All prices in Swiss Francs, VAT incl.

### JUICES 🎾

Fresh pressed orange juice, 1 L	15.00 / pce
Michel orange juice, 1 L	6.50 / pce
Michel orange juice, 33 cl	3.50 / pce
Michel bodyguard, 33 cl 🙎	3.50 / pce
Sluups juices, selection, 25 cl	4.20 / pce

# WATER

### FLAVOURED WATER 1 LITRE / 5 LITRE

Including refill

Lime ginger	8.00/ 25.00 / pce
Cucumber dill	8.00/25.00/pce
Kiwi mango	8.00/25.00/pce
Pear orange	8.00/ 25.00 / pce
Pineapple lime ginger	8.00/25.00/pce
Grapes lemon grass	8.00/ 25.00 / pce

### **COLD BEVERAGES 1 LITRE**

Valser sparkling 5.00 / pce Valser still 5.00 / pce

### **WATER DELIVERY**

Minimum order quantity: 10 packages

Cristallo 6 bottles à 1.5 L 9.00 / pce Valser 6 bottles à 1.5 L 14.00 / pce Evian 6 bottles à 1.5 L 15.00 / pce



# WINE & SPARKLING WINE



Prosecco Anima Extry Dry L'Anima di Vergani, Italy	42.00
Rosé Prosecco Anima di Vergani L'Anima di Vergani, Italy	42.00
Viva Franciacorta Brut Millesimo Italy	70.00
Champagne Laurent-Perrier brut France	84.00



Chardonnay Caliz DOC Kurtatsch, Alto Adige, Italy	52.00
Bianco di Merlot Corti Nicola, Ticino, Switzerland	47.00
Chenin Blanc Mountain Rouge Doolhof, South Africa	46.00
Federweisser Pinot Noir Watter Weine am Katzensee, Switze	44.00 erland
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
Mythos weiss VdP Suisse Weingut Landolt, Switzerland	38.00



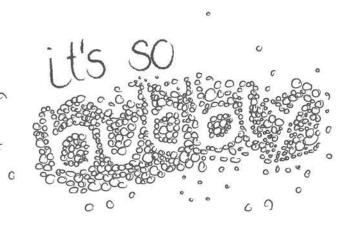
### **ROSÉ WINE, BOTTLE À 75 CL**

Rosato Fiore di Nero DOC	39.00
Lombardy, Italy	

### **RED WINE, BOTTLE À 75 CL**

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Maienfelder Pinot Noir Barrique Tanner, Grisons, Switzerland	56.00
Collazzi Toscana Libertà igt, Italy	46.00
Ripasso Valpolicella Classico Sup. Monte del Frà, Veneto, Italy	45.00
Don Baffo Tinto Vino de la Tierra Murcia, Spain	44.00
Amona Tempranillo Bodegas Rosario Vera, Rioja, Spain	42.00
Colossal Reserva Tinto DOCa, Vinho Regional Lisboa, Portugal	39.00
Mythos rot VdP Suisse Weingut Landolt, Switzerland	35.00









### **SWISS BEER & CIDER**

Feldschlösschen Hopfenperle, 33 cl	5.00 / pce
Feldschlösschen alcohol-free, 33 cl	5.00 / pce
Chopfab Draft, 33 cl	5.00 / pce
Chopfab Amber, 33 cl	5.00 / pce
Dr. Brauwolf, 33cl	7.00 / pce
Cider Clan Möhl, 33cl	6.00 / pce
Other beer on request	



### **INTERNATIONAL BEER**

Schneider Weisse, wheat beer Germany, 50 cl	7.50 / Stk.
Birra Moretti, Italy 33cl	5.00 / Stk
Corona Extra, Mexico, 33 cl	6.50 / Stk.
Other beer on request	





All prices in Swiss Francs, VAT incl.

# DISH RENTAL

### **DISHES**

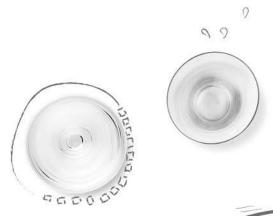
Plate, 28 cm	2.00 / pce
Plate, 24 cm	2.00 / pce
Plate, 18 cm	1.50 / pce
Salad plate, small	1.00 / pce
Soup bowl	1.00 / pce
Coffee- or	2.00 / pce
Espresso cup with plate	

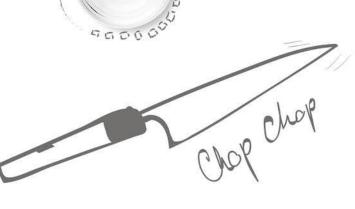
### **CUTLERY**

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

### **GLASSES**

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









### **MISC**

Corkscrew	15.00 / pce
Large knife	25.00 / pce
Big bowl	12.00 / pce
Big 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

### **CONRACT**

The client receives a detailed quotation, which is not binding for either the client or the supplier. If ordering via online Catering-Shop, the supplier will establish contact after receiving the inquiry in order to clarify the details and will make up a detailed offer, which is non-binding. Following any necessary adjustment of the quotation, the supplier confirms the order in detail by writing. The agreement comes into effect as soon as the supplier receives a legally valid, signed and dated duplicate of the confirmation from the client. If the confirmation not being received within the time limit set by the supplier, the quote becomes invalid.

### **MINIMUM ORDERING AMOUNT CHF 50.00**

### **ORDERING DEADLINE:**

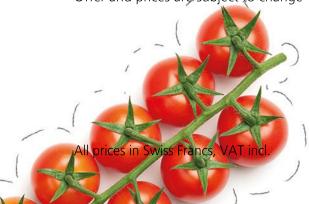
1 – 50 people
9am, 2 days in advance
51 – 100 people
9am, 5 days in advance
more then 100 people
9am, 10 days in advance

If orders are placed at short notice, it must be confirmed by phone and the offer may be limited.

The customer must make the confirmation of the event and the final number of participants by email, 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.

### ANNOUNCEMENT OF THE DEFINITE ORDER

2 days before the event, 9am Offer and prices are subject to change





### **PRICES**

All prices in Swiss francs, VAT included.

### **DELIVERY**

Monday to Friday: 7am to 5pm, Other delivery times upon consultation

Before 7am and after 5pm, the effective employee costs per hour will be charged for delivery / clean up.

### **DELIVERY FEE**

Within the Credit Suisse premises without delivery fees (delivery only, without setup)

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

### **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.



### **ANNULATION FEE**

0 - 48 hours prior to event: 100 %\* 48 - 72 hours prior to event: 50 %\*

Up to 72 hours prior to event: no charges

\*of order value

### **EMPLOYEE COSTS PER HOUR**

Employee CHF 60.00
Chef de Service CHF 85.00
Employee CHF 75.00

Chef de Service CHF 89.00

outside regular delivery hours Effective hours will be charged

outside regular delivery hours

### **ALLERGY INFORMATION**

Our dishes are prepared daily in kitchens where various allergens are present. Please feel free to ask our team for information about ingredients that may cause an allergic reaction. Despite our precautions, we cannot guarantee total exclusion of an allergen through cross-contamination.

### **ADVERTISING**

Should an event be publicised or advertised without the written consent of the supplier, and such that the substantial interests of the supplier are adversely affected, the supplier shall have the right to cancel the event.

### **CORKAGE**

For self-brought wines, which are served by our staff, we charge a fee of CHF 25.00 per bottle.

### **INVOICING AND PAYMENT**

After the event, the client will receive an invoice containing a detailed list of the services ordered (food, drinks, transport, material and staff), VAT and any missing or damaged goods. The invoice must be paid within 30 days without deduction of cash discount.

### **ADVANCE PAYMENT**

Should the ordered catering exceed the countervalue of CHF 10'000 the supplier is eligible to demand an advance payment, which is a maximum of 50 % of the order value according to the order confirmation. The advance payment has to be paid 10 days before the event on the suppliers account the latest.



### TABLEWARE RENTING – REPLACEMENT COST

We do not charge any rent for dishes if you book the event with us. In case of renting dishes, cutlery or glasses, the costs for cleaning and washing-up is included. 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 Ice box	25.00 200	/	pce pce
Tablecloth and napkins			
Tablecloth, white 1.4 x 1.9 m	15.00	/	рсе

### LIABILITY OF THE ORGANIZER / CLIENT FOR DAMAGES

The organiser / client shall be liable for all damage to the premises or inventory caused by the participants or their visitors, their staff or other third parties associated with them, or caused by the organiser themselves. The supplier (Eldora) can demand the provision of reasonable securities (e.g. insurance, deposit, and guarantee).

### TECHNICAL EQUIPMENT AND CONNECTIONS

To the extent that the supplier procures technical or other equipment from third parties for the organiser, the supplier shall act in the name of, with the authority of and for the account of the organiser. The organiser shall be liable for the careful handling and proper return of this equipment to Eldora. The organiser shall exempt third parties from asserting all claims in respect of the transfer of this equipment. The use of the organiser's own technical / electrical equipment connected to the supplier's mains electricity supply shall require the written consent of the supplier.

### LOSS OF AND DAMAGE TO COMPLAINTS

Display items or other personal items are brought into the event rooms at the client's own risk. The supplier shall assume no liability for loss, destruction or damage, except in cases of gross negligence or wilful intent. Decorative material brought onto the premises must comply with fire safety requirements. The supplier shall be entitled to demand official evidence of such compliance. Due to the risk of potential damage, the setting up and mounting of objects must be agreed with the supplier in advanced. In the event of damage being caused as a result of setting up / mounting of objects, renovation / repair costs shall be borne by the organiser. Display items or other items brought onto the premises must be removed immediately at the end of the event. Should the organiser fail to remove such items, the supplier shall be entitled to remove and store such items and to charge the organiser for this.

### **APPLICABLE LAW / JURISDICTION**

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

Eldora AG UBS Restaurant Piazza/UH 1 Uetlibergstrasse 231 8045 Zürich

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