

SV CATERING ETH

WELCOME

REGIONAL, SUSTAINABLE AND PROFESSIONAL – THIS IS OUR CREDO.
WE ARE YOUR RELIABLE CATERING PARTNER FOR HIGH-QUALITY EVENTS
AND HAPPY GUESTS.

AS ALWAYS, SPECIAL REQUESTS ARE WELCOME.

WE ARE AT YOUR DISPOSAL FOR ADVICE OR ORDERS BY EMAIL,
TELEPHONE OR IN PERSON.

ETH CENTRE: CATERING.POLYTERRASSE@SV-GROUP.CH

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ETH OCTAVO: MAIL@RESTAURANT-OCTAVO.CH

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WE LOOK FORWARD TO YOUR INQUIRY.

YOUR SV CATERING TEAM AT ETH



BREAKFAST BREAK

	SMALL BIRCHERMUESLI WITH BERRIES AND BANANA 50G	PORT.	2.50
✓	VEGAN BIRCHERMUESLI WITH BERRIES AND BANANA 50G	PORT.	2.70
	SMALL BRAIN CEREAL WITH DRIED FRUITS 50G	PORT.	2.50
✓	VEGAN SMALL BRAIN CEREAL WITH DRIED FRUITS 50G	PORT.	2.70
	NATURAL YOGHURT WITH BLUEBERRIES AND GRANOLA 50G	PORT.	2.70
✓	VEGAN NATURAL YOGHURT WITH BLUEBERRIES AND GRANOLA 50G	PORT.	2.90
✓	QUINOA CHIA PUDDING WITH COCONUT 50G	PORT.	3.10
✓	OVERNIGHT OAT WITH HAZELNUT 50G	PORT.	3.10
	RICOTTA CREAM WITH HONEY AND WALNUT	PORT.	4.50
	CHOCOLATE PORRIDGE 50G	PORT.	2.70
	FRUITSALAD	PORT.	3.60
	MIXED CROISSANTS BUTTER, PRETZEL AND RUSTICO	PIECE	1.80
✓	CHOCONA CHOCOLATE CROISSANTS	PIECE	2.60
	CHOCOLATE CROISSANT	PIECE	2.60
	ASSORTED ROLL	PIECE	1.70
✓	ASSORTED ROLL VEGAN	PIECE	1.70
	GLUTEN FREE ROLLS	PIECE	2.50
	BAGELS ASSORTED	PIECE	2.00
	FITNESS ROLL	PIECE	2.00
	CHOCOLATE ROLL	PIECE	2.60
✓	FRUITS	PER 100 G	1.50



COFFEE BREAK

MINI TEA BISCUITS <i>SPITZBUEB VOGELNESTLI COOKIE HEART</i>	PIECE	2.00
MACARONS ASSORTED	3 PIECES	5.50
PETITS FOURS ASSORTED	3 PIECES	5.50
PLUM CRUMBLE CAKE	PIECE	3.50
APPLE CRUMBLE CAKE	PIECE	3.50
CHERRY CRUMBLE CAKE	PIECE	3.50
CARROT CAKE	PIECE	3.50
SACHER CUTS	PIECE	3.50
CAKE TRANCHE <i>CARROTS LEMON MARBLE TYROLEAN CHOCOLATE</i>	PIECE	3.00
✓ VEGAN CAKE TRANCHE <i>LEMON-COCONUT BANANA</i>	PIECE	3.20
MINI PATISSERIE <i>SWEDISH TARTS PUNCH BALLS CHOCO BALLS</i>	PIECE	3.00
MINI CHEESE CAKE (RASPBERRY, LEMON)	PIECE	3.20
BROWNIE	PIECE	2.70
BROOKIE	PIECE	4.50
FILLED MINI MUFFINS	PIECE	2.60
FILLED MINI DONUTS	PIECE	2.60
✓ VEGAN GRISONS NUT TARTS	PIECE	3.70
✓ VEGAN RASPBERRY RHUBARB QUICHE	PIECE	3.00



COFFEE BREAK

CHOCOLATE LOLLIPOP ASSORTED	PIECE	2.90
CAKE-POPS (ACCORDING TO DAILY OFFER)	PIECE	3.50
TWO COLORED TOBLERONE MOUSSE <i>WITH CURRANTS</i>	PORT.	5.70
ORANGE PANNA COTTA <i>WITH AMARETTI AND SWEET ROSEMARY</i>	PORT.	4.00
PEPPERMINT MOUSSE <i>WITH DARK CHOCOLATE AND CONFIT CHERRIES</i>	PORT.	5.00
BLUEBERRY CHEESECAKECREME	PORT.	5.50
TIRAMISU OF GREEN APPLE <i>WITH CARAMELIZED ALMONDS</i>	PORT.	5.50
✓ ORANGE SALAD <i>WITH DATES, WALNUTS, MINT AND POMEGRANATE</i>	PORT.	5.00



COLD APPETIZERS

TOMATO WRAP WITH SMOKED TURKEY BREAS <i>MANGO CREAM CHEESE, CUCUMBER AND ICEBERG LETTUCE</i>	PIECE	3.40
✓ SPINACH WRAP WITH GRILLED VEGETABLES <i>OLIVE TAPENADE AND ARUGULA</i>	PIECE	3.00
BEETROOT WRAP WITH SMOKED TROUT <i>MUSTARD-DILL-CREAM, RADISHES, CUCUMBER PICKLES AND CRESS</i>	PIECE	3.30
MINI BLINIS WITH GRISON MEAT AND PICKLED MELON	PIECE	3.70
MINI BLINIS WITH GRAVED SALMON TARTARE AND YUZU PEARLS	PIECE	3.70
MINI BLINIS WITH VEGETABLE AVOCADO TARTARE AND MANGO GEL	PIECE	3.70
SALTY CREAM PUFF WITH HAM MOUSSE AND DRIED TOMATO	PIECE	4.00
SALTY CREAM PUFF WITH CREAM CHEESE MOUSSE AND FIG	PIECE	4.00
SALTY CREAM PUFF WITH TOMATO MOUSSE AND OLIVES	PIECE	4.00
✓ STUFFED MINI LEACHES ASSORTED ON SKEWER <i>WITH DRIED TOMATO TARTAR CARROT MOUSSE GRILLED VEGETABLE TARTAR GREEN ASPARAGUS MOUSSE</i>	PIECE	2.50
MINI CANAPÉS ASSORTED ON SKEWER <i>BUTTERNUT CAKE CREAM PUFF WITH COMTÉ CROQUE WITH TOMATO MOZZARELLA HASH BROWNS WITH SPINACH</i>	PIECE	2.50



COLD APPETIZERS

TOMATO MOZZARELLA SKEWER <i>WITH MARINATED OLIVE AND BASIL</i>	PIECE	3.50
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PARMA HAM SKEWERS <i>WITH MELON AND GRAPES</i>	PIECE	4.50
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EMMENTAL CHEESE SKEWER <i>WITH FIG AND FOCACCIA</i>	PIECE	4.00
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PARMESAN SKEWER <i>WITH PINK PEPPER</i>	PIECE	2.75
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 FRUIT SKEWER <i>SEASONAL SELECTION</i>	PIECE	2.50
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COLD APPETIZERS IN A GLASS

CARAMELIZED GOAT CHEESE WITH RAW HAM
ON BAKED FIG AND PINE NUTS

PORT. 6.80

QUINOA SALAD WITH LEMON CHICKEN
ON AVOCADO, ORANGE, POMEGRANATE AND BAKED CAULIFLOWER

PORT. 6.40

LENTIL SALAD WITH SMOKED DUCK BREAST
ON DRIED FRUIT AND FIGS

PORT. 6.90

RIM SALAD WITH DRIED MEAT
ON TREE NUT, ORANGE, POMEGRANATE AND MAPLE SYRUP

PORT. 5.90

PICKLED SALMON
WITH MARINATED MINI LETTUCE, LEMON AND ORANGE MUSTARD

PORT. 6.90

PINK ROASTED TUNA
WITH CUCUMBER, WAKAME, RED GINGER AND WASABI PEARLS

PORT. 7.90

✓ BLACK RICE SALAD
WITH CASHEW NUTS, LEEK AND GRILLED SOY MUSHROOMS

PORT. 4.80

BAKED CARROTS
WITH CHICKPEAS, FETA, PISTACHIO, MINT AND
HONEY BALSAMIC DRESSING

PORT. 5.90

MARINATED TOMATOES
WITH APRICOT, MOZZARELLA AND PUMPKIN SEEDS

PORT 5.50

✓ MEDITERRANEAN POTATO SALAD
WITH DRIED TOMATO, OLIVE, CIPOLLOTTI AND ARUGULA

PORT. 5.00



COLD APPETIZERS IN A GLASS

✓ HUMMUS WITH FOCACCIA CROSTINI (ROASTED CHICKPEAS, OLIVE OIL)	PORT.	4.20
✓ TOMATO HUMMUS WITH FOCACCIA CROSTINI (ROASTED CHICKPEAS, OLIVE OIL)	PORT.	4.20
✓ SWEET POTATO MOUSSE WITH CHIMICHURRI	PORT.	4.10
MINI-BURRATA WITH BASIL TOMATO PEARLS WITH WILD HERB SALAD, APRICOT CHUTNEY AND HAZELNUTS	PORT.	6.90
✓ GRILLED VEGETABLES WITH WATERCRESS, WALNUTS AND POMEGRANATE	PORT.	5.10
✓ GREEN POWER SALAD WITH SWEET & SOUR DRESSING WITH ROMANESCO, PEAS, SUGAR PEAS AND SPINACH	PORT.	5.00



LUNCH SALAD IN SHAKER

CEASARSALAD PORT. 6.00

WITH LETTUCE, PARMESAN-DRESSING, BACON AND CROUTONS

CEASARSALAD WITH CHICKEN PORT. 7.50

WITH LETTUCE, PARMESAN-DRESSING, BACON AND CROUTONS

✓ COLORFUL LETTUCE ON HERB DRESSING PORT. 5.50

WITH MINI TOMATOES, RADISHES, BERRIES AND MANGO

✓ VARIOUS LEAF AND RAW VEGETABLE SALADS OF THE SEASON PORT. 5.50

WITH SEEDS AND SEA BUCKTHORN DRESSING

FETA SALAD WITH OLIVE OIL DRESSING PORT. 5.50

WITH CUCUMBER, TOMATO, PEPPERS, OLIVES,
ONION AND HERBS

✓ BABY-LEAF-SALAD WITH CHIMICHURRI-DRESSING PORT. 5.50

WITH AVOCADO, RADISHES, VEGAN BACON AND CROUTONS



COLD PLATES

SWISS CHEESE PLATTER 100GR 12.50

*APPENZELLER, EMMENTALER, GRUYERE, SBRINZ AND BRIE
SERVED WITH NUT BREAD, GRISSINIS, ROASTED NUTS,
DRIED FRUIT, GRAPES, VARIOUS CHUTNEYS AND BUTTER*

SWISS MEAT PLATTERS 100GR 14.50

*SALSIZ, RAW HAM, COUNTRY BACON, DRIED MEAT
AND SMOKED HAM
SERVED WITH VALAIS ROLLS, CRACKERS, PICKLED VEGETABLES,
OLIVES AND BUTTER*

SWISS MEAT CHEESE PLATTER 100GR 14.50

*APPENZELLER, EMMENTALER, GRUYERE, SBRINZ, BRIE,
SALSIZ, RAW HAM, COUNTRY BACON, DRIED MEAT AND SMOKED HAM
SERVED NUT BREAD, GRISSINIS, VALAIS ROLLS, CRACKERS,
ROASTED NUTS, DRIED FRUIT, GRAPES, VARIOUS CHUTNEYS,
PICKLED VEGETABLES, OLIVES AND BUTTER*

MEZZE PLATTER 150GR 12.50

*WITH HUMMUS, BABA GHANOUSH, MUHAMMARA, LABANEH,
MARINATED FETA, STUFFED OLIVES, FALAFEL
AND STUFFED VINE LEAVES
SERVED WITH FRESH PITA BREAD*

ANTI PASTI PLATTER 140GR 11.50

*WITH GRILLED EGGPLANT, ZUCHETTI, PEPPERS,
MUSHROOMS, STUFFED PEPERONCINI, SUN-DRIED TOMATOES
AND STUFFED OLIVES
SERVED WITH TOMATO FOCACCIA AND PESTO*



WARM APPETIZERS

PULLED BEEF BURGER <i>WITH BBQ SAUCE AND COLESLAW SALAD IN A COLORFUL BUN</i>	PIECE	6.00
BEEF BURGER <i>WITH BACON, GOAT CHEESE, DATE CHUTNEY AND RED CABBAGE SALAD IN A TEA ROLL</i>	PIECE	6.00
CRISPY CHICKEN BURGER <i>WITH CHEDDAR CHEESE, TOMATO CHUTNEY AND JALAPENOS IN A SOY BUN</i>	PIECE	6.00
VEGETARIAN BURGER <i>WITH VEGETABLE PATTY, RACLETTE CHEESE, BURGER RELISH AND PICKLED CUCUMBERS IN A PRETZEL ROLL</i>	PIECE	6.00
✓ VEGAN BURGER <i>WITH JACKFRUIT, AVOCADO AND MANGO CHUTNEY IN A PROTEIN BUN</i>	PIECE	6.00
MINI-BURRITO WITH PULLED PORK <i>SALSA, CHEDDAR, BEANS AND CORN</i>	PIECE	5.90
✓ MINI-BURRITO WITH PLANTED PULLED BBQ <i>TOMATO RELISH, VEGAN CHEESE, BEANS AND CORN</i>	PIECE	6.20
HOT FOCACCIA WITH BEEF PASTRAMI <i>PEPPER SAUCE, RED ONIONS, MARINATED RED CABBAGE AND CHEDDAR CHEESE</i>	PIECE	4.90
HOT FOCACCIA WIT SMOKED HAM <i>RACLETTE CHEESE, TOMATO AND ONION CHUTNEY</i>	PIECE	4.90
✓ HOT FOCACCIA WITH GRILLED VEGETABLES <i>VEGAN MOZZARELLA, AYVAR, PESTO AND ARUGULA</i>	PIECE	4.90



WARM APPETIZERS

SWISS CHEESETART	PIECE	3.70
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TART WITH BACON, ONION AND CHEESE	PIECE	3.70
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SPINACHTART	PIECE	3.70
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BROCCOLITART	PIECE	3.70
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VEGETABLE TART	PIECE	3.70
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TOMATO MOZZARELLA TART	PIECE	3.70
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 TOMATO QUICHE	PIECE	3.70
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SALTY MUFFIN WITH BACON GRUYÈRE AND ROSEMARY	PIECE	4.50
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SALTY MUFFIN WITH EMMENTAL CHEESE DRIED APRICOT AND THYME	PIECE	4.50
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SALTY MUFFIN WITH ROOT VEGETABLES WALNUT AND SAGE	PIECE	4.50
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WARM APPETIZERS

✓	SPRING ROLL WITH VEGETABLES, SWEET CHILLI SAUCE	PORT.	3.00
	SPRING ROLL WITH CHICKEN, VEGETABLES, SWEET CHILLI SAUCE	PORT.	3.00
✓	TERIYAKI TOFU SKEWERS <i>WITH PEANUT SAUCE, SESAME SEEDS AND EARLY CHIVES</i>	PIECE	5.00
	TERIYAKI CHICKEN SKEWERS <i>WITH PEANUT SAUCE, SESAME SEEDS AND EARLY CHIVES</i>	PIECE	5.50
✓	BAKED VEGETABLE MOMOS WITH HOISIN PLUM SAUCE	PIECE	6.00
	BAKED BEEF MOMOS WITH HOISIN PLUM SAUCE	PIECE	6.50
✓	BREADED NO SHRIMPS <i>WITH PARSNIP COCONUT PUREE AND KOREAN OIL</i>	PIECE	5.50
	BREADED SHRIMPS <i>WITH PARSNIP COCONUT PUREE AND KOREAN OIL</i>	PIECE	5.50
✓	GRILLED PACK CHOI <i>WITH KOREAN BBQ TOFU AND MANGO CHUTNEY</i>	PIECE	6.50
	GRILLED PACK CHOI <i>WITH KOREAN BBQ SALMON AND MANGO CHUTNEY</i>	PIECE	7.50



WARM APPETIZER

CAPUNS WITH GRISONS CURED RAW HAM <i>OVEN VEGETABLES, BÉCHAMEL SAUCE AND GRUYÈRE</i>	PORT.	5.70
CAPUNS WITH OVEN VEGETABLES <i>BÉCHAMEL SAUCE AND GRUYÈRE</i>	PORT.	5.20
SEASONAL VEGETABLE SOUP FROM COFFEE CUP	PORT.	4.50
SPAETZLI PAN WITH VEGETABLES <i>AND SPICY HERB CREAM SAUCE</i>	PORT.	5.00
✓ MEDAGLIONI WITH CARROT HERB STUFFING <i>ON TOMATO SUGO AND PINE NUTS</i>	PORT.	5.40
✓ SWEET POTATO CURRY <i>WITH CHICKPEAS, SPINACH AND NAAN BREAD</i>	PORT.	5.70
CHILI CON CARNE <i>WITH PITA BREAD AND CREME FRAICHE</i>	PORT.	5.50



SANDWICH

ASSORTED MINI ROLL	PIECE	4.20
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MINI ROLL WITH FILLING OF YOUR CHOICE	PIECE	4.20
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NUT ROLL WITH BRIE AND PEAR

PRETZEL ROLL WITH MOSTBRÖCKLI (DRIED BEEF) AND PICKLES

✓ *ANTIPASTI ROLL WITH ARUGULA (VEGAN)*

✓ *CIABATTA WITH HUMMUS AND CRESS (VEGAN)*

TEA ROLL WITH EGG AND LOLLO ROSSO

PRETZEL ROLL WITH SMOKED SALMON

CIABATTA WITH TOMATO AND MOZZARELLA

SPELTROLL WITH MEATLOAF

PEASANT ROLL WITH CHEESE

PASTORELLO ROLL WITH SALAMI AND CHEESE

VALAIS ROLL WITH COCKED HAM

ASSORTED ETH SANDWICHES	PIECE	7.40
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ASSORTED CANAPES	PIECE	3.50
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CANAPES OF YOUR CHOICE	PIECE	3.50
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CANAPE WITH BRIE

CANAPE WITH EGG

CANAPE WITH SALMON

CANAPE WITH SALAMI

CANAPE WITH HAM

CANAPE WITH ASPARAGUS

CANAPE WITH THON



MUNCHIES

SALTED MIXED NUTS 80G	PORT.	2.70
SALTED PEANUTS 50G	PORT.	1.70
CURRY CASHEWS 80G	PORT.	4.20
BRAIN FOOD MIX 80G	PORT.	3.00
HOMEMADE NUT MIX SWEET & SALTY 80G	PORT.	4.70
HOMEMADE NUT MIX SPICEY 80G	PORT.	4.70
CRUYÈRE CUBES WITH DRIED APRICOT	PORT.	4.50
SBRINZ PIECES 80G	PORT.	4.50
VARIOUS PUFF PASTRY STICKS <i>CHEESE POPPY SEED COMTÉ PEPPER SESAME</i>	PORT.	5.50
APERITIF SNACK IN A GLASS <i>ROSEMARY FOCACCIA, MEDITERRANEAN SEEDLESS OLIVES, SBRINZ PIECES</i>	PORT.	4.80
GRISONS SALSIZ <i>WITH DRIED PLUM AND NUT BREAD CHIPS</i>	PORT.	5.00



LUNCH BAG

LUNCH BAG CLASSIC

PER PERS. 13.90

VEGETARIAN ETH SANDWICH IP-SUISSE

REGIONAL FRUIT

GRANOLA BAR

LUNCH BAG EXTRA

PER PERS. 18.90

VEGETARIAN ETH SANDWICH IP-SUISSE

REGIONAL FRUIT

GRANOLA BAR

SMALL YOGHURT

BRAINFOOD MIX

LUNCH BAG ALLDAY

PER PERS. 24.90

VEGAN ETH SANDWICH IP-SUISSE

REGIONAL FRUIT

VEGAN CRAFT BAR

SMALL YOGHURT

BRAINFOOD MIX

TABOULET SALAD

BANANA CHOCOLATE CAKE

ADDITIONAL COST FOR DRINK (0.5 PET)

PER BAG. 3.00

✓ ADDITIONAL COST LUNCH BAG VEGAN

PER BAG. 2.00



BEVERAGES

SOFT DRINKS GLASS

HENNIEZ SPARKLING WATER	1 LITER	4.00
HENNIEZ STILL WATER	1 LITER	4.00
ENERGY WATER	1 LITER	6.00
ORANGE JUICE FAIRTRADE (MICHEL)	1 LITER	6.50
BODYGUARD FAIRTRADE (MICHEL)	1 LITER	6.50
SWEET CIDER (MÖHL)	1 LITER	6.50
SV ICE TEA FAIRTRADE	1 LITER	7.90
SV LEMONADE FAIRTRADE	1 LITER	7.90
VITAL SHOT INGWER (BIOTTA)	0.06 LITERS	4.50
EL TONY MATE	0.33 LITERS	4.00
OPALINE APPLE & LEMON BALM (BIO)	0.25 LITERS	5.50
OPALINE PEAR & VERBENA (BIO)	0.25 LITERS	5.50
OPALINE APRICOT NECTAR (BIO)	0.25 LITERS	5.50



BEVERAGES

SOFT DRINKS PET

COKE	0.5 LITERS	3.20
COKE ZERO	0.5 LITERS	3.20
ELMER CITRO	0.5 LITERS	3.20
APPLE SPRITZER	0.5 LITERS	3.20
SINALCO	0.5 LITERS	3.20
RIVELLA BLUE	0.5 LITERS	3.20
RIVELLA RED	0.5 LITERS	3.20
LEMON ICE TEA	0.5 LITERS	3.20
SMOOTHIE (TRAKTOR, BIO) <i>PINEAPPLE, ORANGE, BANANA</i>	0.25 LITERS	5.50
SMOOTHIE (TRAKTOR, BIO) <i>RASPBERRY, CRANBERRY</i>	0.25 LITERS	5.50
SMOOTHIE (TRAKTOR, BIO) <i>MANGO, PASSION FRUIT</i>	0.25 LITERS	5.50
SMOOTHIE (TRAKTOR, BIO) <i>KIWI, ORANGE, LIME</i>	0.25 LITERS	5.50
ENERTEA MATE (BIO)	0.33 LITERS	4.70
ENERTEA GUAYUSA (BIO)	0.33 LITERS	4.70



BEVERAGES

COFFEE & TEA

FILTER COFFEE	CUP	2.60
COFFEE NESPRESSO	CUP	3.00
TEA (VARIOUS TYPES OF TEA TO CHOOSE FROM)	CUP	2.50
✓ OAT MILK	1 LITER	7.50
✓ SOY MILK	1 LITER	6.50
SV MEADOW MILK (IP-SUISSE)	1.5 LITERS	5.50

BEER

BEER PAUL LAGER	0.33 LITERS	4.50
CHOPFAB HELL	0.33 LITERS	4.50
APPENZELLER QUÖLLFRISCH "NATUR TRÜEB"	0.33 LITERS	4.50
CHOPFAB UNLEADED (ALC. FREE)	0.33 LITERS	4.50
APPENZELLER BSCHORLE (ALC. FREE)	0.33 LITERS	4.50
QUÖLLFRISCH BARREL TO TAP YOURSELF	5 LITERS	50.00
APPENZELLER QUÖLLFRISCH 20LITERS	AT COST	



BEVERAGES

WHITE WINE

✓	PINOT GRIS LA COTE AOC WINERY DUTRUY GRAUBURGUNDER	75 CL	49.80
	LE GRIS HÖNGG WEIN-& OBSTHAUS WEGMANN	75 CL	47.80
✓	GRÜNER VELTINER LÖSS WINERY JURTSCHITSCH GRÜNER VELTINER	75 CL	39.50
✓	SAUVIGNON BLANC SÜDSTEIERMARK DAC WINERY WOHLMUTH SAUVIGNON BLANC	75 CL	38.40
✓	LUGANA GARDA DOC MONTE DEL FRA TREBBIANO	75 CL	39.50
✓	CANALLAS BLANCO DO BODEGAS ARRAEZ MERSEGUERA MOSCATEL	75 CL	25.90
	MYTHOS WEISS VDP SUISSE LANDOLT WEINE COMPOSITION FROM LOCAL GRAPE VARIETIES (ZH, TG)	75 CL	30.50

ALCOHOL-FREE

	SANGRE DE TORO BLANCO 0,0° (ALCOHOL-FREE) SANGRE DE TORO MUSCAT D' ALEXANDRIA	75 CL	32.80
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BEVERAGES

RED WINE

✓	STADTZÜRCHER PINOT NOIR AOC <i>WINERY LANDOLT</i> <i>BLAUBURGUNDER</i>	75 CL	49.80
	PINOT NOIR HÖNGG <i>WEIN-& OBSTHAUS WEGMANN</i>	75 CL	39.90
✓	PITTI <i>PITTNAUER</i> <i>BLAUFRÄNKISCH, ZWEIGELT</i>	75 CL	35.40
✓	RIPASSO VALPOLICELLA CLASSICO SUP. DOC <i>MONTE DEL FRA</i> <i>CORVINA. RONDINELLA</i>	75 CL	49.50
✓	RIOJA CRIANZA DOCA <i>BODEGA PACO GARCIA</i> <i>TEMPRANILLO</i>	75 CL	47.40
✓	CANALLAS TINTO DO <i>BODEGAS ARRAEZ</i> <i>MONASTRELL TEMPRANILLO</i>	75 CL	26.90
	MYTHOS ROT VdP SUISSE <i>LANDOLT WEINE</i> <i>COMPOSITION FROM LOCAL GRAPE VARIETIES (ZH, TG)</i>	75 CL	30.50

ALCOHOL-FREE

	SANGRE DE TORO TINTO 0,0° (ALCOHOL-FREE) <i>SANGRE DE TORO</i> <i>SYRAH</i>	75 CL	32.80
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BEVERAGES

ROSE WINE

✓ ZÜRIBIETER ROSÉ SCHITERBERG AOC <i>WEINGUT LANDOLT</i> <i>BLAUBURGUNDER</i>	75 CL	39.50
MYTHOS ROSÉ VDP SUISSE <i>LANDOLT WEINE</i> <i>COMPOSITION FROM LOCAL GRAPE VARIETIES (ZH, TG)</i>	75 CL	30.50

ALCOHOL-FREE

SANGRE DE TORO ROSÉ 0,0° (ALKOHOLFREI) <i>SANGRE DE TORO</i> <i>SYRAH, CABERNET SAUVIGNON</i>	75 CL	32.80
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SPARKLING WINE

✓ PROSECCO BAI BRUT DOC <i>AZIENDA IL COLLE</i> <i>GLERA</i>	75 CL	38.40
✓ PROSECCO ROSÉ EXTRA DRY DOC <i>AZIENDA IL COLLE</i> <i>PINOT NERO GLERA</i>	75 CL	35.70
MYTHOS PETILLANT VDP SUISSE <i>LANDOLT WEINE</i> <i>COMPOSITION FROM LOCAL GRAPE VARIETIES (ZH, TG)</i>	75 CL	33.50



GENERAL

EXTRA COST

HEAD OF SERVICE	PER HOUR	80.00
SERVICE EMPLOYEE	PER HOUR	60.00
CHEF	PER HOUR	60.00
HEAD OF SERVICE (SAT/SUN/PUBLIC HOLIDAYS)	PER HOUR	95.00
SERVICE EMPLOYEE (SAT/SUN/PUBLIC HOLIDAYS)	PER HOUR	75.00
CHEF (SAT/SUN/PUBLIC HOLIDAYS)	PER HOUR	75.00
DECORATIONS: FLOWERS	AT COST	

TRANSPORTATION | SERVICE

TRANSPORT	AT COST	
TRANSPORT BY VEHICLE	PER HOUR	105.00
TRANSPORT WITHOUT VEHICLE	PER HOUR	60.00
TRANSPORT BY VEHICLE (SAT/SUN/PUBLIC HOLIDAYS)	PER HOUR	135.00
TRANSPORT WITHOUT VEHICLE (SAT/SUN/PUBLIC HOLIDAYS)	PER HOUR	90.00

CONSTRUCTION AND DISMANTLING	AT COST	
CONSTRUCTION AND DISMANTLING	PER HOUR	60.00
CONSTRUCTION AND DISMANTLING (SAT/SUN/PUBLIC HOLIDAYS)	PER HOUR	75.00



TERMS OF SERVICE

1 SCOPE

THESE "GENERAL TERMS AND CONDITIONS" APPLY TO CONTRACTS BETWEEN SV (SCHWEIZ) AG (HEREINAFTER CATERER) AND THE CUSTOMER (HEREINAFTER CUSTOMER) FOR THE PROVISION OF CATERING MANAGEMENT SERVICES (INCLUDING ALL RELATED SERVICES AND DELIVERIES) BY THE CATERER AT EVENTS OF THE CUSTOMER, IN PARTICULAR BANQUETS, SEMINARS, CONFERENCES, COMPANY PARTIES, WELLCOMES, ETC.

THE CATERER DELIVERS EXCLUSIVELY ON THE BASIS OF THESE GENERAL TERMS AND CONDITIONS. DEVIATING CONDITIONS, IN PARTICULAR THE CUSTOMER'S GENERAL TERMS AND CONDITIONS, ARE ONLY EFFECTIVE IF THEY HAVE BEEN EXPRESSLY AGREED IN INDIVIDUAL CASES.

INDIVIDUAL AGREEMENTS IN THE EVENT CONTRACT/OFFER TAKE PRECEDENCE OVER THESE GENERAL TERMS AND CONDITIONS - ESPECIALLY IN THE EVENT OF CONTRADICTIONS BETWEEN THESE INDIVIDUAL AGREEMENTS AND THE GENERAL TERMS AND CONDITIONS AND MUST THEREFORE BE AGREED SEPARATELY AND INCLUDED AS AN INDIVIDUAL AGREEMENT IN THE EVENT CONTRACT/OFFER .

2 CATERER'S SERVICE

THE CUSTOMER TRANSFERS THE EVENT CATERING AT THE OCCASION OR THE STANDING ORDER FOR RECURRING CATERING SERVICES (COLLECTIVELY "CATERING") ACCORDING TO THE DETAILED OFFER EXCLUSIVELY TO SV (SWITZERLAND) AG ("CATERER"). THE CATERER UNDERTAKES TO PROCEED WITH CARE WHEN PROCURING THE CATERING. HE ENDEAVORS TO CARRY OUT THE CATERING ON TIME AND TO THE COMPLETE SATISFACTION OF THE CUSTOMER. WHEN SELECTING FOOD AND DRINKS, VALUE IS PLACED ON IMPECCABLE QUALITY.

3 CONCLUSION OF CONTRACT

BASED ON THE INFORMATION PROVIDED BY THE CUSTOMER, THE CATERER SUBMITS A DETAILED CATERING OFFER. AFTER ANY ADJUSTMENTS TO THE OFFER, THE CUSTOMER CONFIRMS TO THE CATERER ELECTRONICALLY OR IN WRITING THAT SHE AGREES TO THE OFFER, THEREBY PLACING THE ORDER. IF THE CUSTOMER DOES NOT CONFIRM WITHIN THE PERIOD SET BY THE CATERER, THE OFFER LOSES ITS VALIDITY.

IN ALL CASES, THE CONTRACT IS CONCLUDED AS SOON AS THE CATERER HAS CONFIRMED THE ORDER IN WRITING.

ACCORDINGLY, DETAILS OF THE AGREEMENT BETWEEN THE CUSTOMER AND THE CATERER RESULT FROM THE ELECTRONIC OR WRITTEN ORDER CONFIRMATION AND ANY ATTACHMENTS, WITH THE ATTACHMENTS FORMING INTEGRAL PARTS OF THE CONTRACT BETWEEN THE PARTIES (COLLECTIVELY THE "CONTRACT").



4 CHANGE IN THE NUMBER OF PEOPLE

THE CUSTOMER MUST NOTIFY THE CATERER OF A CHANGE IN THE NUMBER OF PEOPLE OF MORE THAN 20% NO LATER THAN 5 DAYS BEFORE THE START OF THE EVENT, IF POSSIBLE IN WRITING.

LATER CHANGES CAN NO LONGER BE GUARANTEED. IF THE NUMBER OF PEOPLE IS GREATER THAN AGREED, AN ATTEMPT WILL BE MADE TO CATER FOR ALL PEOPLE, IF POSSIBLE.

THE DEFINITIVE NUMBER OF PARTICIPANTS MUST BE COMMUNICATED NO LATER THAN 3 WORKING DAYS BEFORE THE EVENT. THIS NUMBER OF PEOPLE SERVES AS THE BASIS FOR INVOICING. THE FULL COSTS WILL BE CHARGED FOR PARTICIPANTS WHO DO NOT APPEAR. CHANGES IN PERSONNEL CAN ALSO RESULT IN ADJUSTMENTS TO THE CALCULATED PRICES.

5 MINOR CHANGES

THE CATERER RESERVES THE RIGHT TO CHANGE OR ADJUST ITS SERVICES APPROPRIATELY IN THE EVENT OF SHORT-TERM CHANGES IN THE MARKET OFFER DUE TO MISSING GOODS OR PRICE INCREASES THAT HAVE NOT BEEN TAKEN INTO ACCOUNT. HE TAKES INTO ACCOUNT THE INTERESTS AND WISHES OF THE CUSTOMER AND OFFERS AN EQUIVALENT ORDER PROCESSING.

6 PREPAYMENT

THE CATERER IS ENTITLED TO DEMAND AN ADVANCE PAYMENT FROM THE CUSTOMER UPON CONCLUSION OF THE CONTRACT. THE DETAILS ARE REGULATED BY THE OFFER OR THE CONTRACT.

7 CANCELLATION

IF THE CUSTOMER CANCELS AN ORDER, THE CATERER WILL CHARGE THE FOLLOWING COSTS:

- UP TO 72 HOURS BEFORE THE EVENT, 50% OF THE AGREED SERVICE
- UP TO 48 HOURS BEFORE THE EVENT, 100% OF THE AGREED SERVICE

COSTS ALREADY INCURRED BY THIRD-PARTY SERVICE PROVIDERS (FLORISTS, TECHNICIANS, ETC.) THAT CAN NO LONGER BE CANCELED WILL BE CHARGED IN FULL.



8 RESIGNATION OF THE CATERER

THE CATERER IS ENTITLED TO WITHDRAW FROM THE EVENT CONTRACT/OFFER FOR SERIOUS REASONS. THIS IS THE CASE, FOR EXAMPLE, IF

- A REQUIRED PERMIT IS NOT GRANTED OR WITHDRAWN DUE TO CIRCUMSTANCES FOR WHICH THE CUSTOMER IS RESPONSIBLE;
- THE CUSTOMER DOES NOT MAKE THE ADVANCE PAYMENT AGREED IN THE CONTRACT ON TIME;
- BANKRUPTCY PROCEEDINGS ARE OPENED AGAINST THE CUSTOMER'S ASSETS;
- THE PREMISES PROVIDED BY THE CUSTOMER ARE NOT IN THE CONTRACTUAL CONDITION AND THIS MAKES THE PROPER IMPLEMENTATION OF THE GASTRONOMIC MANAGEMENT SERVICE MORE THAN JUST INSIGNIFICANTLY MORE DIFFICULT;
- IT TURNS OUT AFTER THE CONCLUSION OF THE CONTRACT THAT THE EVENT COMMISSIONED BY THE CUSTOMER JEOPARDIZES THE SMOOTH RUNNING OF THE BUSINESS, THE SECURITY OR THE REPUTATION OF THE CATERER. THIS APPLIES IN PARTICULAR IF THE CATERER WAS NOT SUFFICIENTLY OR TRUTHFULLY INFORMED ABOUT THE TRUE PURPOSE OF THE EVENT WHEN COMMISSIONED BY THE CUSTOMER.

IF THE CATERER MAKES USE OF THE ABOVE-MENTIONED RIGHTS OF WITHDRAWAL, THE CUSTOMER IS OBLIGED TO COMPENSATE THE CATERER FOR ALL DAMAGE CAUSED BY THE WITHDRAWAL.

THE RESIGNATION HAS TO BE WRITTEN.

9 INFRASTRUCTURE, CLEANING AND DISPOSAL

UNLESS OTHERWISE AGREED, THE CUSTOMER PROVIDES THE CATERER WITH THE FOLLOWING INFRASTRUCTURE FREE OF CHARGE AND UNDERTAKES TO HAND IT OVER IN A CONDITION SUITABLE FOR THE INTENDED USE AND TO MAINTAIN IT IN THE SAME CONDITION:

- THE NECESSARY ROOMS;
- THE LARGE INVENTORY (TABLES, CHAIRS, WARDROBE, ETC.);
- HEATING, WATER AND ELECTRICITY.

THE CATERER TAKES OVER THE CLEANING OF THE CATERING INVENTORY. UNLESS OTHERWISE AGREED, THE CUSTOMER IS RESPONSIBLE FOR CLEANING AND DISPOSAL.

10 LOSS OF AND DAMAGE TO CATERER'S MATERIALS

IF THE CATERER PROVIDES MATERIAL THAT HAS TO BE RETURNED TO HIM AFTER THE END OF THE EVENT (E.G. GLASSES, CROCKERY, CUTLERY, LAUNDRY, ETC.), THE CUSTOMER IS OBLIGED TO RETURN THE MATERIAL TO THE CATERER COMPLETELY AND UNDAMAGED. THE CATERER IS RESPONSIBLE FOR CLEANING THE RETURNED MATERIAL. THE CATERER IS ENTITLED TO CHARGE THE CUSTOMER FOR LOSS AND DAMAGE CAUSED BY GUESTS.



11 PURCHASE OF GOODS AND LOGISTICS

THE CATERER IS RESPONSIBLE FOR PURCHASING THE GOODS USED FOR THE CATERING. HE IS RESPONSIBLE FOR THE SELECTION AND QUALITY OF SUPPLIERS AND ENSURES THE NECESSARY LOGISTICS.

THE PURCHASE IS MADE ON ACCOUNT OF THE CATERER. THE CATERER THEREFORE TAKES OVER THE DETERMINATION OF THE QUANTITIES, THE PRICING AND THE PAYMENT MODALITIES TOWARDS THE SUPPLIERS. TO OPTIMIZE COSTS, THE CATERER CENTRALIZES AND COORDINATES THE PURCHASE OF GOODS. THE CATERER OPTIMIZES THE LOGISTICS EFFORT AND PROVIDES THE APPROPRIATE ORDERING SYSTEMS. THIS ENABLES THE CATERER TO ACHIEVE DISCOUNTS THAT ARE PASSED ON TO CUSTOMERS. IN ADDITION, THE CATERER IS COMPENSATED BY THE SUPPLIERS FOR HIS COORDINATION EFFORTS WITHIN THE FRAMEWORK CUSTOMARY IN THE INDUSTRY; THESE COMPENSATIONS REMAIN WITH THE CATERER. THE CUSTOMER THEREFORE HAS NO OBLIGATIONS OR CLAIMS ARISING FROM THE AGREEMENTS BETWEEN THE CATERER AND HIS SUPPLIERS.

12 RIGHTS TO IDEAS ETC.

ALL RIGHTS TO THE PRESENTED IDEAS, SUGGESTIONS, DRAFTS, SKETCHES, ILLUSTRATIONS AND TEXTS AS WELL AS THE MANAGEMENT SYSTEMS USED ARE THE INTELLECTUAL PROPERTY OF THE CATERER.

13 EMPLOYEES OF THE CATERER

THE CATERER PROVIDES THE STAFF ACCORDING TO THE AGREEMENT. THE APPLICABLE HOURLY RATES RESULT FROM THE OFFER.

ALL STAFF EMPLOYED BY THE CATERER ARE SUBJECT EXCLUSIVELY TO THE CATERER'S RIGHT TO ISSUE INSTRUCTIONS.

14 INSURANCE / PERMIT

UNLESS OTHERWISE AGREED, THE CUSTOMER IS RESPONSIBLE FOR THE NECESSARY INSURANCE COVER WITH REGARD TO PROPERTY DAMAGE AND PERSONAL INJURY AS WELL AS ALL LEGALLY REQUIRED PERMITS THAT ARE REQUIRED IN CONNECTION WITH AN EVENT.

15 BILLING AND CASH PAYMENT

AFTER THE EVENT HAS TAKEN PLACE, THE CUSTOMER WILL RECEIVE AN INVOICE FROM THE CATERER, WHICH MUST BE PAID WITHIN 30 DAYS OF THE INVOICE DATE WITHOUT ANY DISCOUNT BEING DEDUCTED. THE CATERER RESERVES THE RIGHT TO CHARGE THE CUSTOMER DEFAULT INTEREST OF 5% PA AND REMINDER FEES IF THIS DEADLINE IS NOT MET.



16 PRIVACY

THE CATERER UNDERTAKES TO COMPLY WITH THE GENERAL PROVISIONS OF DATA PROTECTION AND DATA SECURITY. THE CATERER WILL STORE THE CUSTOMER'S PERSONAL DATA AND USE IT TO FULFILL HIS OBLIGATIONS ARISING FROM THE CONTRACTUAL RELATIONSHIP ENTERED INTO. CUSTOMER DATA WILL BE TREATED CONFIDENTIALLY. THE DATA CAN BE PASSED ON TO THIRD PARTIES WHO PROCESS THEM ON BEHALF OF THE CATERER AS VICARIOUS AGENTS FOR CERTAIN SERVICES, WHEREBY DATA CAN ALSO BE TRANSFERRED ABROAD (GERMANY AND AUSTRIA). THIS ENSURES THAT THE TRANSFERRED DATA IS ADEQUATELY PROTECTED.

THE PERSONS CONCERNED, ABOUT WHOM DATA IS PROCESSED, HAVE A COMPREHENSIVE RIGHT TO INFORMATION, CORRECTION, DELETION AND RESTRICTION OF THE STORED DATA.

17 WARRANTY/ASSUMPTION OF RISK AND LIABILITY

THE CATERER GUARANTEES IMPECCABLE QUALITY FOR THE SERVICES. THE CUSTOMER IS OBLIGED TO ASSERT ANY OBJECTIONS OR DEFECTS TO THE SERVICES DURING OR IMMEDIATELY AFTER THE EVENT. AFTER THAT, ALL SERVICES ARE CONSIDERED APPROVED.

THE LIABILITY OF THE CATERER IS EXCLUDED TO THE EXTENT PERMITTED BY LAW. THE CUSTOMER ASSUMES THE RISK OF ACCIDENTAL LOSS OF THE GOODS DURING TRANSPORT. THE CATERER CANNOT BE HELD LIABLE IN THE EVENT OF FORCE MAJEURE (STORMS/EARTHQUAKES, ETC.) THAT DISRUPT OR MAKE IT IMPOSSIBLE TO PROVIDE THE SERVICES.

18 AMENDMENT OF GENERAL TERMS AND CONDITIONS

THE CATERER RESERVES THE RIGHT TO ADAPT AND CHANGE THE GTC AT ANY TIME. CHANGES TO THE GENERAL TERMS AND CONDITIONS WILL BE COMMUNICATED TO THE CUSTOMER IN A SUITABLE MANNER, IN PARTICULAR BY MEANS OF A CORRESPONDING PUBLICATION ON THE WEBSITE. THEREFORE, PLEASE CONSULT THE WEBSITE REGULARLY.

19 PARTIAL INVALIDITY

IF A PROVISION OF THE CONTRACT CONTRADICTS A MANDATORY STATUTORY PROVISION, THE LEGALLY PERMISSIBLE PROVISION THAT COMES CLOSEST TO THE ORIGINAL INTENTION OF THE PARTY SHALL APPLY IN PLACE OF THIS PROVISION. THIS DOES NOT AFFECT THE VALIDITY OF THE REMAINING PROVISIONS OF THE CONTRACT.

20 GOVERNING LAW AND JURISDICTION

THE CONTRACT IS SUBJECT TO SWISS LAW. THE PLACE OF JURISDICTION FOR ALL DISPUTES ARISING IN CONNECTION WITH THE CONTRACT AND THE ACTIVITY OF THE CATERER IS ZÜRICH 1. IF BOTH THE DISTRICT COURT AND THE COMMERCIAL COURT HAVE SUBJECT MATTER JURISDICTION, THE COMMERCIAL COURT MUST BE APPEALED TO.

AS OF JANUARY 2022

