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

TELEPHONE: 044 632 62 07

ETH HÖNGGERBERG: CATERING. HOENGGERBERG@SV-GROUP.CH

TELEPHONE: 044 633 72 33

ETH OCTAVO: MAIL@RESTAURANT-OCTAVO.CH

TELEPHONE: 044 633 72 22

WE LOOK FORWARD TO YOUR INQUIRY.

YOUR SV CATERING TEAM AT ETH











BREAKFAST BREAK

VEGAN BIRCHERMUESLI WITH BERRIES	PORTION	2.70 🗸
VEGAN NATURAL YOGHURT WITH BLUEBERRIES AND GRANOLA	Portion	2.90 🗸
SKYR WITH HONEY AND WALNUTS	Portion	2.70 🛞
MINI MIXED CROISSANTS	PIECE	1.80
BUTTER, PRETZEL AND RUSTICO		
VITAL CROISSANTS VEGAN	PIECE	2.50 🏏
ASSORTED ROLL	PIECE	1.70
ASSORTED ROLL VEGAN	PIECE	1.70 🌾
GLUTEN FREE ROLLS	PIECE	2.50 🛞
FITNESS ROLL	PIECE	2.00
SMALL BRIOCHE	PIECE	2.50
BAGEL TOPPED WITH CHEESE	PIECE	2.50
PRETZEL BAGEL VEGAN	PIECE	2.50 🌾
PRETZEL BAGEL WITH BUTTER	PIECE	2.90
CHOCONA CHOCOLATE CROISSANTS	PIECE	2.60 🗸
CHOCOLATE ROLL	PIECE	2.60
ASSORTED DANISH PASTRIES, STRUDELS AND SUGAR SNAILS	PIECE	2.60
MINI BERLINER WITH CHOCOLATE	PIECE	1.50











BREAKFAST BREAK

FRUITS	Portion	1.50 🗸 🛞
FRUITSALAD	Portion	3.60 🌾 🛞
NAKD POWER BAR	PIECE	3.50 7 🛇
BRAINFOOD	Portion	4.50 🌾 🛞

SNACKS WITH YOUR COFFEE

Basler Läckerli 33g	PIECE	2.50 🏏
Kägi Fret 50g	PIECE	2.50
LINDT HEARTS 24G	PIECE	2.50
TOBLERONE 35G	PIECE	2.50 🛞
Cailler Branches 46g	PIECE	2.50
CAILLER NAPOLITAINS 50G	PORTION	2.50 🛞
LINDT LINDOR BALLS	PIECE	1.50











COFFEE BREAK

MACARONS ASSORTED	3 PIECES	5.50
PETITS FOURS ASSORTED	3 PIECES	5.50
BUTTER CONFECTIONERY ASSORTED	3 PIECES	4.50
ASSORTED CUPCAKES	PIECE	3.80
MINI PATISSERIE	PIECE	3.00
SWEDISH TARTS PUNCH BALLS CHOCO BALLS		
MINI CHEESE CAKE (RASPBERRY, LEMON)	PIECE	3.20
FILLED MINI MUFFINS	PIECE	2.60
FILLED MINI DONUTS	PIECE	2.60
GLUTEN-FREE MUFFINS	PIECE	4.00 🛠
MINI TEA BISCUITS	PIECE	2.50
MINI TEA BISCUITS SPITZBUEB VOGELNESTLI COOKIE HEART	PIECE	2.50
	PIECE 2 PIECES	
SPITZBUEB VOGELNESTLI COOKIE HEART		2.70
SPITZBUEB VOGELNESTLI COOKIE HEART BROWNIE CUBES	2 PIECES	2.70
SPITZBUEB VOGELNESTLI COOKIE HEART BROWNIE CUBES APPLE CRUMBLE CAKE	2 PIECES	2.70
SPITZBUEB VOGELNESTLI COOKIE HEART BROWNIE CUBES APPLE CRUMBLE CAKE CHOCOLATE SHEET CAKE	2 PIECES PIECE	2.70 2.00 2.00
SPITZBUEB VOGELNESTLI COOKIE HEART BROWNIE CUBES APPLE CRUMBLE CAKE CHOCOLATE SHEET CAKE CAKE TRANCHE	2 PIECES PIECE	2.70 2.00 2.00
SPITZBUEB VOGELNESTLI COOKIE HEART BROWNIE CUBES APPLE CRUMBLE CAKE CHOCOLATE SHEET CAKE CAKE TRANCHE	2 PIECES PIECE	2.70 2.00 2.00
SPITZBUEB VOGELNESTLI COOKIE HEART BROWNIE CUBES APPLE CRUMBLE CAKE CHOCOLATE SHEET CAKE CAKE TRANCHE CARROTS LEMON MARBLE TYROLEAN CHOCOLATE	2 PIECES PIECE PIECE	2.70 2.00 2.00 3.50











DESSERT

CHOCOLATE LOLLIPOP ASSORTED	PIECE	2.90
CAKE-POPS (ACCORDING TO DAILY OFFER)	PIECE	3.50
GINGERBREAD MOUSSE WITH BASLER LÄCKERLI	Portion	5.70
BLUEBERRY CHEESECAKECREME	Portion	5.50 🗸
BAKED APPLE TIRAMISU WITH CARAMELIZED ALMONDS	Portion	5.70
MULLED WINE CINNAMON JELLY WITH AMARETTI AND CHOCOLATE	Portion	4.50 🛞 🛣
CHOCOLATE CAKE IN A JAR WITH PICKLED MANDARINS	Portion	5.00
ORANGE SALAD WITH DATES, WALNUTS, MINT AND POMEGRANATE	Portion	5.00 🗸 🛞











COLD FINGERFOOD

TOMATO WRAP WITH SMOKED TURKEY BREAS MANGO CREAM CHEESE, CUCUMBER AND ICEBERG LETTUCE	PIECE	3.20
SPINACH WRAP WITH GRILLED VEGETABLES OLIVE TAPENADE AND ARUGULA	PIECE	3.20 🗸
BEETROOT WRAP WITH SMOKED TROUT MUSTART-DILL-CREAM, RADISHES, CUCUMBER PICKLES AND CRESS	PIECE	3.20
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
TARTELETTE WITH VEGAN TARTARE AND DEEP FRIED CAPERS	PIECE	3.20 🗸
TARTELETTE WITH BABA GANOUSH AND POMEGRANATE SEEDS	PIECE	3.20 7
TARTELETTE WITH CORN CREAM AND PEPPERONCINI PEARLS	PIECE	3.20 7
COLORFUL CORNET WITH BURRATA CREAM AND BALSAMIC PEARLS	PIECE	2.70
Colorful cornets with mushroom cream and Belper tuber	PIECE	2.70
COLORFUL CORNET WITH VEAL LIVER AND PORT WINE JELLY	PIECE	2.70 🕌











COLD FINGERFOOD

ASSORTED STUFFED MINI LEACHES	PIECE	2.70 🗸
TOMATO TARTAR CARROT MOUSSE		
GRILLED VEGETABLE TARTAR ASPARAGUS MOUSSE		
ASSORTED MINI CRÊPES	PIECE	2.70
TWO KINDS OF SALMON TOMATO		
GUACAMOLE AN SHRMIPS CHEESE CREAM		
		0.70
ASSORTED MINI TORTILLAS	PIECE	2.70
SMOKED SALMON TOMATO WITH GOAT CHEESE		
BEEF WITH SPINACH TURKEY TIKKA MASSALA		
TOMATO MOZZARELLA SKEWER	PIECE	2.50 🛞
WITH MARINATED OLIVE AND BASIL		
Parma ham skewers	PIECE	3.50 🛞 🕌
WITH MELON AND GRAPES		
		VIII.
EMMENTAL CHEESE SKEWER WITH FIG AND FOCACCIA	PIECE	3.00 🛣
WITH FIG AND FOCACCIA		
SWEET POTATO FALAFEL SKEWERS	PIECE	3.50 🌾 🛞
WITH CHIMICHURRI		
HALLOUMI SKEWES	PIECE	3.00 🛞
WITH CUCUMBER, MINT AND SESAME SEEDS		
Stuffed peppers Skewer	PIECE	3.50 🛠
WITH MUSHROOM AND TOMATO		
F	_	
FRUIT SKEWER	PIECE	2.00 🌾 🛞
SEASONAL SELECTION		











COLD APPETIZERS ON A SPOON

SALTY PRALINE WITH DILL CREAM CHEESE ON CRANBERRY AND PISTACHIO	PIECE	3.50 🛞
SALTY PRALINE WITH PICKLED SALMON ON HORSERADISH MOUSSE AND SALTED LEMON	PIECE	3.50 🛞
SALTY PRETZEL PRALINE ON DARK CHOCOLATE AND SEA SALT	PIECE	3.50
BEEF TARTARE WITH TRUFFLE MAYONNAISE WITH CRISPY BRIOCHE	PIECE	4.50
CARAMELIZED GOAT'S CHEESE WITH BACON DATE WITH BASIL CRESS AND HAZELNUT BRITTLE	PIECE	4.50 🛞
PINK SEARED TUNA ON WAKAME SALAD AND WASABI CREAM	PIECE	5.50
HUMMUS WITH FOCACCIA CROSTINI AND ROASTED CHICKPEAS	PIECE	2.50 🗸
SWEET POTATO MOUSSE WITH CHIMICHURRI	PIECE	2.50 🌾 🛞
PEA CREAM WITH FETA	PIECE	2.50 🛞



ON POMEGRANATE AND MINT









SALADS IN A JAR

BLACK RICE SALAD	Portion	4.80 🗸
WITH CASHEW NUTS, LEEK AND GRILLED SOY MUSHROOMS		
BAKED CARROTS	Portion	5.90 🛞
WITH CHICKPEAS, FETA, PISTACHIO, MINT AND		
HONEY BALSAMIC DRESSING		
MEDITERRANEAN POTATO SALAD	Portion	5.00 7 🛇
WITH DRIED TOMATO, OLIVE, CIPOLLOTTI AND ARUGULA		
QUINOA SALAD WITH AVOCADO	Portion	5.90 V 🛞
WITH ORANGE, POMEGRANATE AND CRESS		, , ,
GREEN POWER SALAD WITH SWEET & SOUR DRESSING	PORTION	5.00 V 🛞
WITH ROMANESCO, PEAS, SUGAR PEAS AND SPINACH	TORTION	0.00 1
LENTIL SALAD ON SMOKED DUCK BREAST	Portion	6.90 🛞 🦹
WITH DRIED FRUIT AND FIGS		
KALE WITH DRIED MEAT	Portion	5.50 🛞 🕌
WITH WALNUT AND BEETROOT		
MINI BURRATA WITH PISTACHIO AND HERBS	Portion	6.90 🕉
WITH DRIED CHERRY TOMATOES, PESTO AND YOUNG SALAD TIPS		
COUS COUS SALAD WITH FALAFEL	Portion	5.00 🏏
ON GRILLED PEPPERS AND OLIVES		
BARLEY SALAD WITH TOMATOES AND CUCUMBERS	Port	4.80 🗸
_		•





WITH ZUCHETTI, KOHLRABI, RED ONIONS AND MICRO LEAVES







COLD PLATES

SWISS CHEESE PLATTER 100GR 13.50

Appenzeller, Emmentaler, Gruyere, Sbrinz and Brie Served with nut bread, Grissinis, Roasted nuts, Dried fruit, Grapes, Various Chutneys and butter

SWISS MEAT PLATTERS 100GR 15.50

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 15.50

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 13.50

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

ANTI PASTI PLATTER 140GR 12.50

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











LUNCH AND DINNER COLD

LUNCH SALAD IN SHAKER

CEASARSALAD	PORTION	6.00
WITH LETTUCE, PARMESAN-DRESSING, BACON AND CROUTONS		
	_	
COLORFUL LETTUCE ON HERB DRESSING	Portion	6.00 🌾 🛞
WITH MINI TOMATOES, RADISHES, BERRIES AND MANGO		
		\ 4
VARIOUS LEAF AND RAW VEGETABLE SALADS OF THE SEASON	Portion	5.50 🌾 🛞
WITH SEEDS AND SEA BUCKTHORN DRESSING		
		_
FETA SALAD WITH OLIVE OIL DRESSING	Portion	5.50 🛞
WITH CUCUMBER, TOMATO, PEPPERS, OLIVES,		
ONION AND HERBS		
BABY-LEAF-SALAD WITH CHIMICHURRI-DRESSING	Portion	5.50 🗸
WITH AVOCADO, RADISHES, VEGAN BACON AND CROUTONS		

DO IT YOURSELF - BOWL CORNER

CREATE A BOWL ACCORDING TO YOUR WISHES - BON APPETIT

BOWL BUFFET	Portion	13.50 🗸 🛞
WARM RICE AND QUINOA		
COLD CARROT STRIPS, DICED PEPPERONI, DICED CUCUMBER,		
RADISH SLICES, CHERRY TOMATOES, AVOCADO, MANGO,		
EDAMAME, SPINACH SALAD, SEED MIX		
SWEET & SOUR DRESSING AND SEA BUCKTHORN DRESSING		
MARINATED ROASTED CHICKEN THIGH SKEWER	100 GR	5.50 😿 🕌
MARINATED OVEN SALMON SKEWER	100 GR	8.50 🛞 🕌
MARINATED DEEP-FRIED TOFU SKEWER	100 GR	3.50 🌾 🛞











LUNCH AND DINNER WARM

AMERICAN DREAM - HOT DOG BUFFET

CREATE YOUR HOT DOG ACCORDING TO YOUR PREFERENCES

HOT DOG JUMBO SAUSAGE IN A SESAME BUN
WITH FRIED BACON CUBES, SAUERKRAUT,
PICKLED GHERKIN, FRIED ONIONS, MUSTARD,
KETCHUP, HOT DOG SAUCE AND CRESS
SERVED WITH SPICY WEDGES AND COLE SLAW

PORTION 15.50

SURCHARGE FOR VEGAN VARIANT

PORTION 1.00 V

SOUP TIME

PERFECT FOR THE COLD SEASON

PUMPKIN CARROT SOUP WITH GINGER AND ORANGE
SERVED WITH HOME-MADE BREAD

PORTION 6.50 V

SALTY QUICHE

THE SWISS CLASSIC

ASSORTED LUKEWARM QUICHES

BROCCOLI

CHEESE

SPINACH/BACON

ONION

SPINACH

VEGERABLES

TOMATO

ONION/BACON

PUMPKIN/FETA

10 PIECES 65.00











WARM APPETIZERS

RIB BURGER	PIECE	6.00
WITH SAUERKRAUT AND PLUM MUSTARD IN A KAISERSEMMEL		
BEEF BURGER	DIFOF	6.00
	PIECE	6.00
WITH BACON, CHEDDAR, BBQ SAUCE,		
TOMATO AND PICKLED GHERKIN IN A TEA ROLL		
Crispy chicken burger	PIECE	6.00
WITH CHEDDAR CHEESE, TOMATO CHUTNEY		
AND JALAPENOS IN A SOY BUN		
VEGETARIAN BURGER	PIECE	6.00
WITH VEGETABLE PATTY, RACLETTE CHEESE, BURGER RELISH		
AND PICKLED CUCUMBERS IN A PRETZEL ROLL		
Vegan burger	PIECE	6.00 V
	PIECE	0.00 ¥
WITH JACKFRUIT, AVOCADO AND MANGO CHUTNEY IN A PROTEIN BUN		
HOT FOCACCIA WITH BEEF PASTRAMI	PIECE	4.90
PEPPER SAUCE, RED ONIONS, MARINATED RED CABBAGE		
AND CHEDDAR CHEESE		
HOT FOCACCIA WIT SMOKED HAM	PIECE	4.90
RACLETTE CHEESE, TOMATO AND ONION CHUTNEY		
HOT FOCACCIA WITH GRILLED VEGETABLES	PIECE	4.90
	FIEUE	4.30
VEGAN MOZZARELLA, AYVAR, OLIVE TAPENADE AND ARUGULA		











WARM APPETIZERS

SWISS CHEESETART	PIECE	3.70
TART WITH BACON, ONION AND CHEESE	PIECE	3.70
SPINACHTART	PIECE	3.70
BROCCOLITART	PIECE	3.70
VEGETABLE TART	PIECE	3.70
TOMATO QUICHE	PIECE	3.70 🗸
SALTY MUFFIN WITH BACON	PIECE	3.70 🛞
GRUYERE AND ROSEMARY		
SALTY MUFFIN WITH EMMENTAL CHEESE	PIECE	3.70 🛞
DRIED APRICOT AND THYME		
SALTY MUFFIN WITH ROOT VEGETABLES	PIECE	3.70 🛞
WALNUT AND SAGE		
BAKED MINI BURRITO WITH PULLED PORK	PIECE	6.20 🛞
SALSA SAUCE, BEANS, CORN AND RED CHEDDAR CHEESE		
BAKED MINI BURRITO WITH PULLED CHICKEN	PIECE	6.20 🛞
BELL PEPPER SAUCE, BEANS, CORN AND WHITE CHEDDAR CHEESE		
BAKED MINI BURRITO WITH PULLED BBQ	PIECE	6.20 🌾
MUSHROOMS, TOMATO RELISH, BEANS, CORN AND VEGAN CHEESE		











WARM APPETIZERS

SPRING ROLL WITH VEGETABLES, SWEET CHILLI SAUCE	Portion	3.00 🗸
SPRING ROLL WITH CHICKEN, VEGETABLES, SWEET CHILLI SAUCE	Portion	3.50
TERIYAKI TOFU SKEWERS WITH PEANUT SAUCE, SESAME SEEDS AND EARLY CHIVES	PORTION	5.00 🗸
TERIYAKI CHICKEN SKEWERS WITH PEANUT SAUCE, SESAME SEEDS AND EARLY CHIVES	PORTION	5.50 🕌
BAKED VEGETABLE MOMOS WITH HOISIN PLUM SAUCE	PORTION	6.00 🗸
BAKED BEEF MOMOS WITH HOISIN PLUM SAUCE	PORTION	6.50 🕌
VEGAN BALLS WITH CORIANDER	PORTION	6.00 🗸
IN A SPICY TOMATO AND BEAN SAUCE		
MINCED MEATBALLS WITH CORIANDER	PORTION	6.00 💥
IN A SPICY TOMATO AND BEAN SAUCE		
MINI EMPANADA VEGETABLES	PORTION	4.50
WITH FETA AND TOMATO CHUTNEY		
MINI EMPANADA MEXICAN BEEF	PORTION	4.50
WITH SALSA SAUCE		
CHILI SIN CARNE	PORTION	6.50 🗸
WITH FLATBREAD AND VEGAN CRÈME FRAICH		
CHILI CON CARNE	PORTION	6.50
WITH FLATBREAD AND CRÈME FRAICHE		











SANDWICH

ASSORTED MINI ROLL	PIECE	4.20
ASSORTED GLUTEN-FREE MINI ROLLS	PIECE	5.00 🛞
MINI ROLL WITH FILLING OF YOUR CHOICE	PIECE	4.20
NUT ROLL WITH BRIE AND PEAR		
ANTIPASTI ROLL WITH ARUGULA (VEGAN) 🗸		
CIABATTA WITH HUMMUS AND CRESS (VEGAN) $ec{V}$		
CIABATTA WITH TOMATO AND MOZZARELLA		
TEA ROLL WITH EGG AND LOLLO ROSSO		
SPELTROLL WITH MEATLOAF		
PASTORELLO ROLL WITH SALAMI AND CHEESE		
VALAIS ROLL WITH COCKED HAM		
ASSORTED ETH SANDWICHES	PIECE	7.60
ASSORTED ETH BAGELS	PIECE	7.80
ASSORTED GLUTEN-FREE ETH SANWICHES	PIECE	8.00 🛞
ASSORTED CANAPES	PIECE	3.50
CANAPES OF YOUR CHOICE	PIECE	3.50
CANAPE WITH BRIE		
CANAPE WITH EGG		
CANAPE WITH SALMON		



CANAPE WITH SALAMI
CANAPE WITH HAM

CANAPE WITH THON

CANAPE WITH ASPARAGUS









Snacks

SALTED MIXED NUTS 80G	Portion	3.50 🏏
SALTED PEANUTS 50G	PORTION	1.70 🌾 🛞
Curry cashews 80g	PORTION	5.50 🌾 🛞
HOMEMADE NUT MIX SWEET & SALTY 80G	PORTION	4.70 🕸 🛣
HOMEMADE NUT MIX SPICEY 80G	Portion	4.70 🛞 🕌
CRUYÈRE CUBES WITH DRIED APRICOT	Portion	4.50 🕸 🕌
SBRINZ PIECES 80G	Portion	5.20 🛠
Marinated Olives	Portion	3.00 🌾 🛞
VEGETABLE STICKS WITH HERB DIP 50G	PORTION	5.50 7
VARIOUS PUFF PASTRY STICKS	Portion	5.50
Cheese poppy seed comté pepper sesame		
APERITIF SNACK IN A GLASS		
ROSEMARY FOCACCIA MEDITERRANEAN SEEDIESS OLIVES	Portion	5.50
ROSEMARY FOCACCIA, MEDITERRANEAN SEEDLESS OLIVES, SBRINZ PIECES	Portion	5.50
SBRINZ PIECES GRISONS SALSIZ	PORTION	
SBRINZ PIECES		
SBRINZ PIECES GRISONS SALSIZ		
SBRINZ PIECES GRISONS SALSIZ		











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)

ADDITIONAL COST LUNCH BAG VEGAN

PER BAG. 3.00

PER BAG. 2.00 V











SOFT DRINKS GLASS

HENNIEZ SPARKLING WATER	1 LITER	4.50
HENNIEZ STILL WATER	1 LITER	4.50
ZH ₂ O - ZÜRIWASSER - DRINK AND DONATE DRINK TAP WATER - DONATE DRINKING WATER	1 LITER	3.00
ORANGE JUICE FAIRTRADE (MICHEL)	1 LITER	6.50
BODYGUARD FAIRTRADE (MICHEL)	1 LITER	6.50
SWEET CIDER (MÖHL)	1 LITER	6.50
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











SOFT DRINKS PET

ICE TEA BY SV (MINT & LIME)	0.5 LITER	3.50
HENNIEZ WATER (SPARKLING AND STILL)	0.5 LITER	3.50
COCA COLA / COCA COLA ZERO	0.5 LITER	3.50
ELMER CITRO	0.5 LITER	3.50
APPLE SPRITZER	0.5 LITER	3.50
SINALCO	0.5 LITER	3.50
RIVELLA BLUE / RED / YELLOW	0.5 LITER	3.50
SMOOTHIE (TRAKTOR, BIO) PINEAPPLE, ORANGE, BANANA	0.25 LITERS	5.50
SMOOTHIE (TRAKTOR, BIO) RASPBERRY, CRANBERRY	0.25 LITERS	5.50
SMOOTHIE (TRAKTOR, BIO) MANGO, PASSION FRUIT	0.25 LITERS	5.50
SMOOTHIE (TRAKTOR, BIO) KIWI, ORANGE, LIME	0.25 LITERS	5.50
GAZOSA 1883 LAMPONE MENDRISIO	0.5 LITER	4.50
GAZOSA 1883 MANDARINO MENDRISIO	0.5 LITER	4.50











COFFEE &TEA

FILTER COFFEE	CUP	2.60
Coffee Nespresso	CUP	3.00
TEA SIROCCO (VARIOUS TYPES OF TEA TO CHOOSE FROM)	CUP	2.50
OAT MILK	1 LITER	7.50 🗸
OAT MILK SOY MILK	1 LITER	7.50 V 6.50 V
		6.50 🗸

BEER

BOXER OLD FROM THE SWING TOP BOTTLE	0.33 LITERS 4.50
TURBINENBRAEU GOLD SPRINT	0.33 LITERS 4.50
EIS ZÄPFLE ROTHAUS BRÄU WINTERBEER (D)	0.33 LITERS 4.50
Appenzeller Lemon-Panaché naturtrueb	0.33 LITERS 4.50
APPENZELLER GINGER BEER 2.4%	0.33 LITER 5.50
Appenzeller Sonnwendlig 0.0% (alc. free)	0.33 LITERS 4.50
QUÖLLFRISCH BARREL TO TAP YOURSELF	5 LITERS 50.00











WHITE WINE

ZÜRIBIETER CUVÉE WEISS AOC (CH) WEINGUT LANDOLT PINOT GRIS, RIESLING-SILVANER, BLANC DE NOIR	75 CL	42.50 🗸
Thurgauer Chrachenfels AOC (CH) Weingut Landolt	75 CL	41.90 🗸
RIESLING-SILVANER (MÜLLER-THURGAU) PINOT GRIGIO DOC (IT) KELLEREI KURTATSCH	75 CL	39.90 🗸
PINOT GRIGIO LUGANA GARDA DOC (IT) MONTE DEL FRA	75 CL	39.50 🗸
TREBBIANO		\ 0
RIESLING TROCKEN PFALZ (DE) OLIVER ZETER RIESLING	75 CL	40.90
SAUVIGNON BLANC SÜDSTEIERMARK DAC (AT) WEINGUT WOHLMUTH SAUVIGNON BLANC	75 CL	38.40 🗸
CHARDONNAY VIN DE FRANCE (FR) DOUDET-NAUDIN CHARDONNAY	75 CL	31.90
ALCOHOL-FREE		



SANGRE DE TORO

MUSCAT D' ALEXANDRIA





SANGRE DE TORO BLANCO 0,0° (ALCOHOL-FREE) 75 CL 32.80





RED WINE

STADTZÜRCHER PINOT NOIR AOC (CH)	75 CL	49.80 🗸
Weingut Landolt		
BLAUBURGUNDER		
ZÜRIBIETER CUVÉE ROT AOC (CH)	75 CL	42.50 🗸
WEINGUT LANDOLT		
Cabernet Dorsa, Dornfelder, Pinot Noir		
PITTI (AT)	75 CL	35.40
PITTNAUER		
Blaufränkisch, Zweigelt		
T		
TINTO DOURO DOC (PT)	75 CL	41.40
Quinta da Sequeira		
TINTA AMARELA, TOURIGA FRANCA, TOURIGA NACIONAL, TINTA RORIZ		
SEIS RIOJA DOCA (ES)	75 CL	35.70
BODEGA PACO GARCIA	. 0 02	
TEMPRANILLO		
TEWITANTELO		
RIPASSO VALPOLICELLA CLASSICO SUP. DOC (IT)	75 CL	49.50 🗸
MONTE DEL FRA!		
CORVINA. RONDINELLA		
IL PRIMITIVO DEL TARANTINO IGT (IT)	75 CL	31.90 🏹
WEINGUT LANDOLT		
PRIMITIVO		
ALCOHOL-FREE		
SANGRE DE TORO TINTO 0,0° (ALCOHOL-FREE)	75 CL	32.80



SYRAH

SANGRE DE TORO









ROSE WINE

ZÜRIBIETER ROSÉ SCHITERBERG AOC (CH) WEINGUT LANDOLT BLAUBURGUNDER	75 CL	41.50 🗸
MA TERRE ROSÉ (FR) LES VIGNERONS DU ROY RENE CINSAULT, GRENACHE NOIR, SYRAH	75 CL	38.40 🗸
ALCOHOL-FREE		
SANGRE DE TORO ROSÈ 0,0° (ALKOHOLFREI) SANGRE DE TORO SYRAH, CABERNET SAUVIGNON	75 CL	32.80
SPARKLING WINE		
HELVETICUS BRUT VIN MOUSSEUX (CH) WEINGUT LANDOLT CHARDONNAY	75 CL	43.50 🗸
PROSECCO BAI BRUT DOC (IT) AZIENDA IL COLLE GLERA	75 CL	38.40 🗸
PROSECCO ROSÈ EXTRA DRY DOC (IT) AZIENDA IL COLLE PINOT NERO GLERA	75 CL	35.70
ALCOHOL-FREE		
Noughty Sparkling Chardonnay (UK) Thomson & Scott Chardonnay	75 CL	38.50 🌾











GENERAL

EXTRA COST

HEAD OF SERVICE	PER HOUR	80.00
SERVICE EMPLOYEE	PER HOUR	60.00
Снег	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 TRANSPORTION 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 ZURICH 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









