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COFFEEBREAK



Morning Coffeebreak

	Price	Unit
Breakfast package small	10.50	/ pers.
Minimum order quantity: 10 packages		
Oven-fresh croissants, whole grain roll, Birchermüesli		
Breakfast package big		
Minimum order quantity: 10 packages	18.00	/ pers
Oven-fresh croissants, whole grain roll, Birchermüesli, fruit juice Michel Fairtrade Bodyguard, butter, jam portioned, cold cuts with meat and cheese		

Afternoon Coffeebreak

	Price	Unit
Afternoon package small	10.00	/ pers.
Very Berry Muffin, Balisto bar, fresh apple and Emmi Caffé Latte drink		
Afternoon package big	14.00	/ pers.
Very Berry Muffin, Balisto bar, fresh apple, Birchermüesli, Emmi Caffé Latte drink and 5 dl Valser mineral water		

Coffeebreak à la carte

	Price	Unit
Pastry		
Butter croissant	1.60	/ piece
Rustico croissant	1.60	/ piece
Pretzel croissant	1.60	/ piece
Grains roll	1.80	/ piece
Raisins roll	1.70	/ piece
Müesli		
Homemade Birchermüesli small	3.50	/ 100g
Homemade Birchermüesli big	6.00	/ 250g
Crunchy Müesli with yoghurt	3.50	/ 100g
Fresh fruits		
Fruit of the season	1.20	/ piece
Spring: strawberries Summer: peach Autumn: plum Winter: orange		
Fruit platter with sliced fruits (available from 15 persons)	7.50	/ person
Basket with different seasonal fruits	1.90	/ person
Seasonal fruit salad	5.00	/ 200g
Sweets		
Cailler chocolate croissant	2.60	/ piece
Muffin with chocolate	3.00	/ piece
Torta della nonna	3.50	/ piece
Chocolate cake	3.50	/ piece
Nut bar	2.50	/ piece
Lemon cake	3.50	/ piece
Mini nut swirl	2.50	/ piece
Mini raspberry vanilla pastry	2.50	/ piece
Brownie with roasted hazelnuts	3.50	/ piece
Fruit and nut bar with macadamia and hazelnut	3.30	/ piece
Fruit and nut bar with yoghurt, almonds, and apricots	3.30	/ piece
Mini sandwiches		
Roll with ham	4.50	/ piece
Roll with Gruyère cheese	4.50	/ piece
Roll with roastbeef	4.50	/ piece
Roll with tuna	4.50	/ piece
Milano roll with salami and butter	4.50	/ piece
«Power Ham» - bun with ham and butter	4.50	/ piece
«Pretzel Kaiser» - with Gruyère and herbal cream cheese	4.50	/ piece
Pretzel sandwich Softie – with Brie and cream cheese	4.50	/ piece
«Farmer roll»- with Gruyère and butter	4.50	/ piece
«Linseed turkey» - smoked turkey breast with chives dip	5.50	/ piece

Sandwiches

Pretzel with salami	6.50 / piece
«Ticinelli-Ticinesi» raw ham with cream cheese	6.50 / piece
Crunchy roll with ham, Gruyère and chives dip	6.00 / piece
«Zwirbelino Roma» roll with salami and tomato pesto	6.50 / piece
«Hammer» - roll with ham and pommery-mustard dip	6.50 / piece
Baguette with ham, Gruyère and chives dip	6.50 / piece
Crunchy roll «Turkey Classic» with smoked turkey breast and tomato pesto	6.50 / piece
Appenzell Pretzel sandwich with Appenzeller cheese and pommery-mustard dip	6.50 / piece
Zwirbelino with Grisons air-dried meat and cream cheese	7.50 / piece
Vegi corn triangle with grilled vegetables and muhammara	6.50 / piece
Tomato foccacia with mozzarella and basil pesto	6.50 / piece
«Zwirbelino Beefer» - with roastbeef and pepper dip	7.50 / piece

Wraps

Mexican Wrap - spinach tortilla with corn and avocado dip	6.50 / piece
Wrap «Beefer» - wheat tortilla with roastbee and horse radish cream cheese	7.00 / piece
Italian Wrap I - wheat tortilla with mortadella, cream cheese and tomato pesto	6.50 / piece
Italian Wrap II - tomato tortilla with raw ham, cream cheese and tomato pesto	7.00 / piece
Wrap «Neptun» - wheat tortilla with MSC tuna and cream cheese	6.50 / piece
Wrap «Reuben» - spinach tortilla with roastbeef, sauerkraut and cream cheese	7.00 / piece
Wrap «Seaside» - tomato tortilla with MSC smoked salmon and horse radish cream cheese	6.50 / piece
Swiss Wrap - tomato tortilla with ham, Gruyère and cream cheese	6.50 / piece
Indian Wrap - spinach tortilla, chickpeas, spinach and cream cheese	5.50 / piece

Bagel

Bagel «Ham & Cheese» with ham, Gruyère and pommery-mustard dip	6.50 / piece
Pretzel bagel «The French» sesame pretzel bagel with Brie and cream cheese	6.50 / piece
Pretzel bagel «Swiss Alpine» with Grisons raw ham and butter	6.50 / piece
Bagel «Tandoori Chicken» with chicken breast and tandoori dip	6.50 / piece
Sesame bagel «Beefer» with roast beef and tartar sauce	6.50 / piece
Sesame bagel «Turkey Classic» turkey breast with horse radish cream cheese	6.50 / piece
Sunflower seeds bagel «Fishermen's Catch» with MSC tuna and cream cheese	6.50 / piece
Sunflower seeds bagel with tomatoes, mozzarella and cream cheese	6.50 / piece
Bagel «Vegi» with grilled vegetables and hummus	6.50 / piece

Bread sandwiches

Dark bread with ham and Gruyère and pommery-mustard dip	5.50 / piece
Dark bread with egg salad and oak leaf salad	5.50 / piece
«Emmentaler» - Dark bread with Emmentaler and butter	5.50 / piece
«French Connection» - Dark bread with salami, Brie and butter	5.50 / piece
«Ham & Co» - Dark bread with meat loaf and butter	5.50 / piece
«Neptun» - Dark bread with MSC tuna and butter	5.50 / piece
«Surf 'n' Turf» - Dark bread with smoked turkey breast and MSC tuna	5.50 / piece
«Swiss alpine» - Dark bread with Grisons raw ham and butter	6.00 / piece
«Hammer» - Dark bread with ham and pommery-mustard dip	5.50 / piece

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WORKING LUNCH

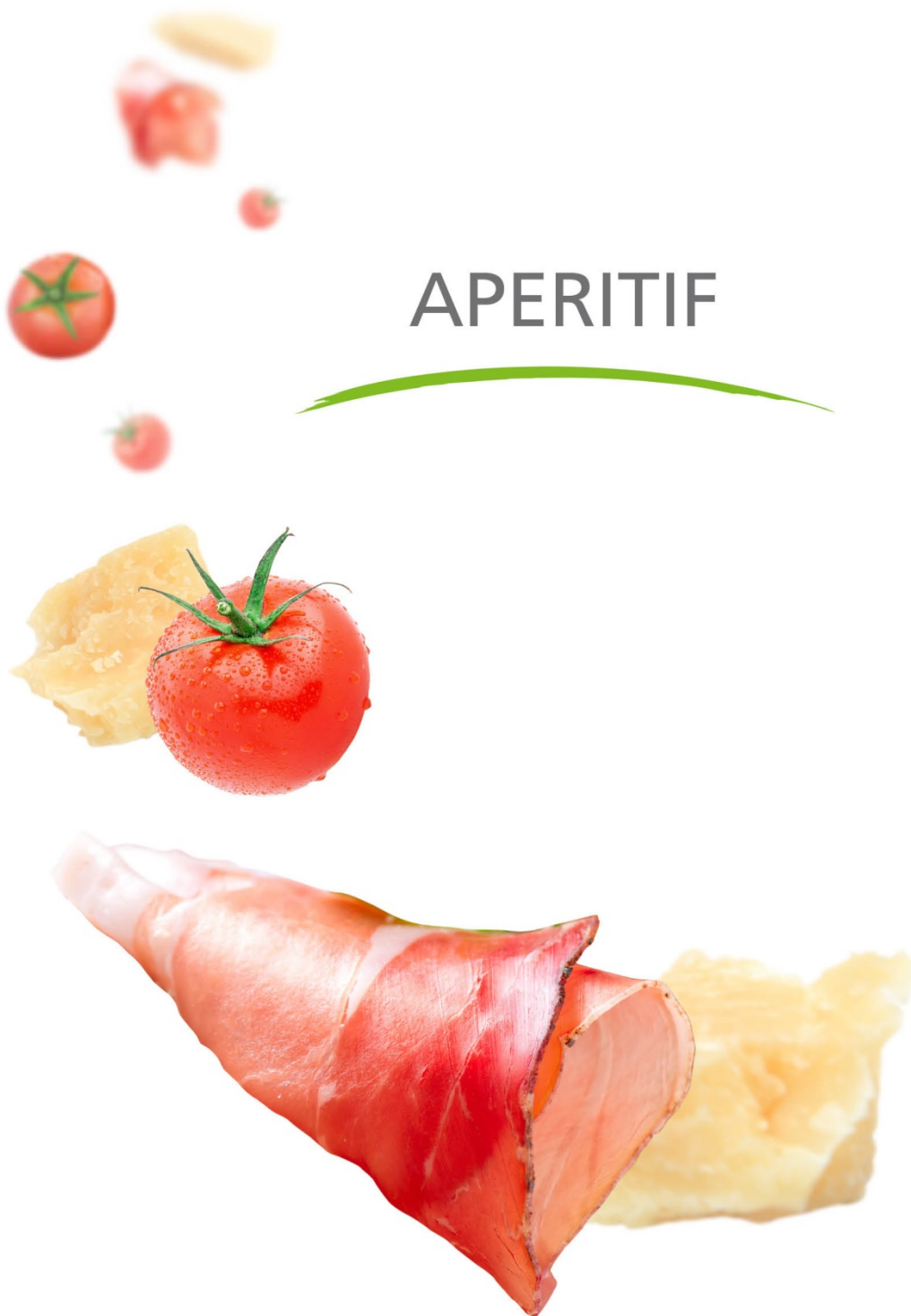


Working Lunch à la carte

	Price	Unit
Greek salad with butterhead lettuce, roastbeef ciabatta muffin And 5 dl Valser mineral water	15.00	/ person
Mixed salad with french dressing	9.50	/ person
Tomato-mozzarella salad with balsamic vinegar dressing	9.50	/ person
Stripes of smoked salmon on leaf salads with balsamic vinegar dressing	10.50	/ person
Greek salad with Feta, peppers, cucumber, tomatoes and olives	12.50	/ person
Seasonal leaf salads with chicken stripes and balsamic vinegar dressing	12.50	/ person

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APERITIF



Aperitif platters

	Price	Unit
Cheese platter For 10 persons With Brie, Gruyère, Emmentaler, cream cheese, pieces of Sbrinzi, chipped cheese garnished with nuts, grapes, tomatoes etc. Served with sliced fresh baguette	195.00	/ platter
Cold cuts platter For 10 persons With ham, salami, cold cuts, roastbeef, smoked ham garnished with cherry tomatoes, gherkins, small radish etc. Served with sliced fresh baguette	175.00	/ platter
Rustic farmer's platter For 10 persons With ham, salami, bacon, smoked ham, raw ham, Grisons air-dried meat, garnished with cherry tomatoes, gherkins, small radish etc. Served with sliced fresh baguette	245.00	/ platter
Special platter „Mosaique“ For 10 persons With ham, salami, roastbeef, raw ham, Grisons air-dried meat, pieces of Parmesan, Emmentaler, Sbrinz, Brie, Gruyère with rich garnish Served with sliced fresh baguette	295.00	/ platter

Aperitif à la carte

	Price	Unit
Salty snacks		
Marinated olives and pieces of Parmesan	6.00	/ 100g
Salty peanuts	6.00	/ 500g
Chips (flavours: pepper or salt)	8.50	/ 280/300g
Tortilla chips with tomato salsa and guacamole	14.50	/ 450g
Salt sticks	3.00	/ 30g
Puff pastries	3.80	/ 50g
Salads in jar		
Celery apple salad (vegan)	4.00	/ piece
Mediterranean salad with tomatoes, olives, cucumber, fresh herbs, Feta and onions	4.00	/ piece
Swiss sausage and cheese salad	5.00	/ piece
King oyster mushroom salad with stripes of Grisons air-dried meat and house dressing	5.00	/ piece
Cold nibbles		
Crostini with dried tomatoes (veg.)	3.50	/ piece
Crudités – raw vegetable sticks with different dips	4.00	/ 100g
Zucchini, cucumber, carrots, pepper, chicory, cherry tomatoes with cocktail sauce, curry and yoghurt-herb dip (veg.)		
Colorful cornets (veg.) with avocado, cream cheese and hummus	2.00	/ piece
Crêpe rolls with smoked salmon from Norway and horse radish	3.50	/ piece
Crêpe rolls with cream cheese and raw ham	3.50	/ piece
Mini vitello tonnato with caper fruits	6.50	/ piece
Mini brioche with wasabi cream cheese and smoked salmon	4.00	/ piece
Olive tartelette with fluffy tuna mousse	3.50	/ piece
Tomato-mozzarella skewer (veg.)	2.90	/ piece
Spidy beef tatar with bread croûtons	3.50	/ piece
Pumpernickel with Gorgonzola mousse and pineapple chutney	3.50	/ piece
Tatar of smoked salmon with dill (veg.)	3.50	/ piece

Aperitif à la carte

	Price	Unit
Canapés – 1 triangle		
Minimum order quantity: 10 pieces		
Ham / cheese / smoked salmon / roastbeef / salami	3.50	/ piece
Baguette by the meter		
Minimum order quantity: 10 servings		
Salami / cheese / meat loaf	54.00	/ 10 serv.
Raw ham / smoked salmon	78.00	/ 10 serv.
Hot nibbles		
Lukewarm truffle ravioli salad with pesto and tomato oil, served in thermos glass (veg.)	4.50	/ piece
Mini spring roll with vegetable filling and sweet and sour dip, served in thermos glass (veg.)	3.00	/ piece
Creamy risotto with forest mushrooms and Chorizo, served in thermos glass	4,50	/ piece
Meat ball lollipop with spicy dip, served in jar	4.00	/ piece
Mini BBQ beef skewer, served in jar	5.00	/ piece
Chicken Yakitori skewer, served in jar	5.00	/ piece
Crispy shrimp in a coat of potato spaghetti	3.50	/ piece
Roasted black tiger shrimps with balsamic vinegar and fresh herbs	4.50	/ piece
Baked jalapeño chili peppes, filled with tender melted cheese	3.50	/ piece
Mini cheese tartlet	2.00	/ piece
Sweets		
Minimum order quantity: 10 pieces		
Chocolate mousse with passion fruit	3.50	/ piece
Seasonal fruit mousse	4.50	/ piece
Mini panna cotta with fresh fruits	3.50	/ piece
Tiramisu	5.00	/ piece
Mini crème brûlée	3.50	/ piece

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BEVERAGES



Soft drinks

	Price	Unit
Coffee and tea		
Thermos flask with coffee	27.00	/ 10 serv.
Selection of various teas (thermos flask)	27.00	/ 10 serv.
Nespresso coffee maker *big* (minimum order quantity: 30 servings) With the types espresso, coffee, ristretto, incl. sugar and coffee cream, cups, saucers and spoons	3.00	/ piece
Nespresso coffee maker *small* (minimum order quantity: 15 servings) With the types espresso, coffee, ristretto, incl. sugar and coffee cream, cups, saucers and spoons	3.00	/ piece
Cold drinks 5dl PET		
Valser mineral water still / sparkling	3.00	/ 50cl PET
Coca Cola, Coca Cola light, Coca Cola zero	3.50	/ 50cl PET
Ice Tea Nestea	3.50	/ 50cl PET
Rivella red, blue, green	3.50	/ 50cl PET
Cold drinks 1 litre (glass)		
Still Valser mineral water	5.00	/ piece
Sparkling Valser mineral water	5.00	/ piece
Juices		
Apple juice	3.50	/ 50cl PET
Fruit juices of Michel (Take it easy, Bodyguard, Cranberry)	2.80	/ 33cl PET
Orange juice 100% Fairtrade Max Havelaar	7.50	/ 100cl PET

Alcoholic drinks

	Price	Unit
Prosecco and champagne, bottle à 75 cl		
Prosecco Il Colle Brut	29.50	/ bottle
Perrier-Jouet Grand Brut Champagne	65.00	/ bottle
White wine, bottle à 75 cl		
Sauvignon Vin de Pays d'Oc Luc Pirle	28.00	/ bottle
Sancerre AOC Domaine Curot	38.50	/ bottle
Señorio de Garci Grande Verdejo DO Rueda	28.00	/ bottle
Simonsig Chenin Blanc	25.50	/ bottle
Hess Select Chardonnay Monterey California	34.50	/ bottle
Red wine, bottle à 75 cl		
Ticinello Merlot Ticino DOC	34.50	/ bottle
Primitivo del Tarantino IGT	27.00	/ bottle
Ripasso Valpolicella Classico Superiore	35.50	/ bottle
Cabernet Sauvignon VdP d'Oc Luc Pirlet	26.50	/ bottle
Château Dalem Fronsac AOC	49.50	/ bottle
El Coto Rioja Crianza DOCa	29.50	/ bottle
Amalaya de Colomé Valle Calchaqui, Salta	26.50	/ bottle
Hess Select California Cabernet Sauvignon	38.50	/ bottle
Swiss beers		
Feldschlösschen original 33cl	4.00	/ bottle
Feldschlösschen no alcohol 33cl	4.00	/ bottle
Quöllfrisch flip-top bottle 33cl	4.50	/ bottle

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RENTAL
TABLEWARE



Rental Tableware

	Price	Unit
Glasses		
Lease of glasses incl. cleaning (damaged or missing glasses will be charged)	0.50	/ piece
Tablecloths		
Tablecloth, white, 130 x 130 cm (damaged or missing tablecloths will be charged)	6.00	/ piece

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TERMS & CONDITIONS



Terms & Conditions

Conclusion of the Contract

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.

Order Recommendation

For the calculation of your order we recommend the number of pieces below:

Apertifs from 4pm	4-5 pieces per person
Apertifs from 6pm	6-8 pieces per person

Order Deadline

<u>Size of the Event:</u>	<u>Place your order up to:</u>
1 – 50 people	10 am, 2 days before the event
51 – 100 people	10 am, 5 days before the event
More than 100 people	10 am 10 days before the event

If orders are placed at short notice, limitations about the offer may can occur.

The event's conformation and the number of participants must be communicated to the supplier in writing with an e-mail by no later than the deadline, which can be seen in the offer. Upon expiry of the deadline, the last known number of participants will be fully charged.

Delivery Times

Monday to Friday: 7am to 8pm

Other delivery time upon consultation

Before 7am and after 5pm we charge additional staff costs (45.00 per hour) on top to the normal delivery fare.

Prices

All prices listed are in Swiss francs and are inclusive VAT. Cost for the transport and service of our staff are charged separately. We reserve the right to make changes to the range and prices.

Delivery Fee

On premises (deliver only, without setup)	CHF 20.00 general
Outside premises (collect only, without setup)	according to individual offer

Mitarbeiterkosten

Staff per hour	CHF 45.00
Chef de Service, per hour	CHF 55.00
Staff per hour, outside the normal delivery time	CHF 67.50
Chef de Service, per hour, outside the normal delivery time	CHF 82.50

The actual costs will be charged.

Cancellations (only possible on working days)

24 hours in advance	no costs incurred by the client
12 to 24 hours in advance	50 % of the costs
0 to 12 hours in advance	100 % of the costs

Pick up the ordered Food and Beverages

Depending on the offer, food and beverages can be provided for pick up. The price includes dishes and expendable items. Not opened and damaged bottles will be taken back, only the effective consumption of the beverages is going to be cleared. Please make an appointment at the restaurant for the collection. Damaged or missing crockery are billed to the client.

Information about allergens

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.

Renting Dishes – 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 / pc
Plate, 24 cm	11.00 / pc
Plate, 18 cm	9.00 / pc
Salad plate, small	7.00 / pc
Soup bowl	7.00 / pc
Coffee cup with saucer	12.00 / pc
Espresso cup with saucer	12.00 / pc

Cutlery

Knife	7.00 / pc
Fork	7.00 / pc
Soup spoon	7.00 / pc
Coffee spoon	3.00 / pc
Ladle	20.00 / pc
Pliers	20.00 / pc

Glasses

Champagne glass	7.00 / pc
Red wine glass	7.00 / pc
White wine glass	7.00 / pc
Water glass, 2.5 dl	5.00 / pc

Accessories

Corkscrew	25.00 / pc
Knife, large	30.00 / pc
Bowl	30.00 / pc
Platter	30.00 / pc
Basket	25.00 / pc
Thermos	25.00 / pc

Tablecloths and Napkins

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

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

Wines which are not out of our offer but are served by our employees, cooled and / or provided, we are charging a corkage fee of CHF 15.00 per bottle.

Advanced Payment

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

Invoicing and Payments

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.

Liability of the Organizer / Client for Damage

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, 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 and Damage of brought Items

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 and Place of Jurisdiction

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

Contact

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8070 Zürich

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catering.mosaique@eldora.ch

The orderer accepts the general terms and conditions from Eldora.

All rates are in Swiss Francs, including VAT.

Customer's specifications

Title Mr Mrs. Ms.
First Name / Last Name
PID and Organisation Unit Code
Telephone
E-mail

Billing Address

Title Mr. Mrs. Ms.
First Name / Last Name
PID and Organisation Unit Code
Street Address / Postal Code /City
Invoicing My Shop on Account

Information about the Event

Meeting Room
Name of the Meeting
No. Participants
Date and Delivery Time
Removing Time
Notes
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