

Catering service

Anything is possible!



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Whether it's a short coffee break, a creative buffet lunch, elegant canapés or a relaxed celebration with work colleagues – it is our pleasure to assist you with planning and holding your event. We'd be happy to put together a suitable package for you and will even make unusual requests possible, in keeping with our motto "Anything is possible!"

The ZFV Catering Team Idorsia

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BREAK PACKAGES

Minimum order quantity 10 people

«Standard breakfast»	per person	9.00
Coffee, orange juice, croissants, fresh fruit		
«Deluxe breakfast»	per person	12.00
Coffee, orange juice, croissants, sliced fruit, muesli, layered yoghurt		
«Afternoon break»	per person	9.00
Coffee, water, baked goods, fresh fruit		

DESSERTS & PASTRIES

Minimum order quantity 5 pieces/pots per variety

Baked goods

Butter croissant	Each	1.90
Pretzel croissant	Each	2.10
Seeded croissant	Each	2.10
Fruit-yoghurt roll	Each	2.90
Patisserie	Each	3.20
Assorted muffins	Each	3.90
Brownie	Each	3.70

Yoghurt & fruit

Small natural yoghurt with fruit coulis	Each	3.00
Small Bircher muesli in a glass pot	Each	3.30
Sliced fruit	Each	3.50
Whole fresh fruit	Each	1.20
Fresh fruit skewer		3.50

SANDWICHES

From 5 people

All our sandwiches are homemade

«Standard» sandwich	4.50
Cheese Ham Meatloaf Salami	
«Premium» sandwich	5.50
Eggs Tuna mousse Hummus Antipasti	
«Deluxe» sandwich	6.50
Salmon Roast beef Prosciutto Pastrami	

COLD LUNCH PACKAGES

From 10 people

Sandwich lunch	per person	18.50
3 mini sandwiches – meat, fish or vegetarian 1 small salad in a glass 1 seasonal dessert of the day		
Wrap lunch	per person	19.50
1 wrap – meat, fish or vegetarian 1 small salad in a glass 1 seasonal dessert of the day		



SHARING PLATES

Minimum order quantity 10 portions per variety

«Classic» Cheese cubes Salami, prosciutto Mixed pickles Sourdough rye bread	per portion 150 g	17.90
«Deluxe Swiss» Roast beef Meat jerky Cured air-dried sausage Mountain cheese Marinated olives Sourdough rye bread	per portion 150 g	22.50
«Cheese» 5 types of bite-sized mild to strong/mature cheese Nuts Fresh fruit Sourdough rye bread	per portion 150 g	16.80
«Vegan» Vegetable sticks Marinated olives Hummus Dips Tortilla chips	per portion 150 g	16.50
«Fruit platter» A harmonious composition of seasonal and regional fruits	per portion	9.90
«Mediterranean» Antipasti skewer Tomato and mozzarella skewer Parmigiano Reggiano Marinated olives Focaccia with prosciutto and rocket	per person	14.50

CANAPÉ PACKAGES

A minimum order quantity of 10 people/portions
applies to all packages and products.

«Mini» Small canapé plate with rosemary focaccia, marinated olives, cheese cubes	per person	9.90
«Small but nice» 1 small appetiser in a glass 1 shot of soup in a glass 2 cold canapés Crisps and crackers	per person	15.90
«Classic» 1 small appetiser in a glass 1 shot of soup in a glass 4 cold canapés	per person	23.90
«Apéro riche» 1 shot of soup in a glass 3 cold canapés 3 hot canapés	per person	33.90
Canapé extra, from 5 people		
Mixed nuts	50 g	3.80
Cashew/almond/cranberry mix	40 g	3.80
Swiss potato crisps	100 g	4.90
Mini puff pastry bites, salted	per piece	2.10
Plain focaccia	100 g	3.30
Plain Swiss dark bread, cubed	100 g	2.10
Chorizo skewer with cherry tomatoes and olives		2.90
Vegetarian antipasti skewer		2.70
Vegetable sticks with herb dip, vegan		3.20

We'll be delighted to put together a customised
canapé quotation for you. Suitable drinks and
services, such as ZFV serving staff for flying service,
can be found on the following pages.

BUSINESS LUNCH

From 30 people

«Mexico» lunch package per person 18.50

Chilli con carne /
Chilli sin carne
with lentils and chocolate /
Spiced rice and seasonal
dessert of the day

«India» lunch package per person 19.20

Butter chicken curry /
Palak tofu with curd cheese,
spinach, garam masala and
pomegranate
Basmati rice
Seasonal dessert of the day

«Swiss» lunch package per person 19.50

Älplermagronen (Swiss Alpine
macaroni cheese)
with and without bacon
Seasonal dessert of the day

«Alpine» lunch package per person 19.80

Grandmother's minced beef |
Vegetarian Brewbee mince in
red wine gravy | Macaroni,
grated cheese and apple sauce
Seasonal dessert of the day

«Curry» lunch package per person 21.50

Vegetable curry
with fried tofu
Diced chicken | Basmati rice
Naan bread
Seasonal dessert of the day

«Asia» lunch package per person 19.50

Vegetarian Chinese stir fry
Red curry with chicken Jasmine
Rice
Seasonal dessert of the day

«Italia» lunch package per person 22.80

Choice of pasta
Penne bolognese | Grated
cheese
Pesto Cinque Pi, grated cheese
Seasonal dessert of the day

DESSERT

From 5 pieces/person

Small homemade dessert in a glass pot

Chocolate mousse	Each	3.80
Fruit salad	Each	3.80
Tiramisu	Each	3.80
Panna cotta	Each	3.80
Brownie	Each	3.70
Muffins	Each	3.50
Assorted cookies	Each	3.50
Homemade seasonal dessert	Each	3.50

COLD DRINKS

Mineral water still/sparkling	500 ml	3.00
Coca-Cola Coca-Cola Zero	500 ml	3.50
ZFV mint lemonade	500 ml	3.50
ZFV hibiscus tea	500 ml	3.50
Focus Water	500 ml	3.50
Mineral water still/sparkling	1 L	6.50
Homemade smoothie	1 L	12.50
Fruit juice	1 L	9.50



ALCOHOLIC DRINKS

Wine / Sparkling wine

Prosecco DOC Glera (prosecco) Il Colle, Valdobbiadene, Italy	75 cl	31.00
Perrier Jouet champagne Grand brut, France	75 cl	81.00
House white wine	75 cl	29.00
Mythos white, VdP Switzerland Weingut Landolt, Switzerland	75 cl	33.00
House red wine	75 cl	29.00
Mythos red, VdP Switzerland, Weingut Landolt, Switzerland	75 cl	33.00

We will be pleased to offer other wines on request.

Beer

Ueli Bier Spezial	330 ml	4.70
Ueli Bier sorglos, alcohol-free	330 ml	4.70

HOT DRINKS

Nespresso coffee / espresso	200 ml	3.50
Assorted teas	200 ml	3.00
Nespresso machine set-up and cleaning charge		10.00



NOTES

Prices

The prices listed are in CHF and include value added tax. The right to change prices is reserved.

Our premises

It is possible to use our restaurant for events on request. Please contact us for advice concerning this.

Orders & quantities

We must be informed of the final number of participants and all relevant details at the latest 5 working days before the event. Charging shall be based on this number of persons. Events for 20 people or more can be confirmed or cancelled up to 4 weeks before the event. Full costs shall be charged for no-show participants.

Information required for orders:

Date and time
Type of event
Event venue
Number of guests
Details of contact person and full billing address
Allergies and special dietary requirements

Delivery

Individual delivery and logistics costs may be incurred depending on the event, premises and labour. We'll be delighted to put together an individual quotation for this.

Costs for ZFV staff

Waiters, chef, logistics

07:00–23:00	CHF/hour	55.00
23:00–07:00	CHF/hour	65.00

Head waiter/waitress, head chef

07:00–23:00	CHF/hour	65.00
23:00–07:00	CHF/hour	75.00

Prices for hire and breakages

Hire is charged inclusive of cleaning, for 24 hours plus logistics/delivery costs.

Missing or damaged equipment will be invoiced according to the price list.

Rented crockery:

Plate, bowl	Each	1.50
Coffee and espresso cup	Each	1.00

Rented cutlery:

Knives	Each	1.00
Forks	Each	1.00
Spoons	Each	1.00
Tea and coffee spoons	Each	1.00

Rented glasses (only possible by the tray):

Wine glass	25 glasses	25.00
Champagne glass	36 glasses	36.00
Water glass	36 glasses	36.00

Fabric tablecloths and serviettes:

Table cloth, white, 130 x 220 cm	Each	6.10
Table cloth, white, 130 x 190 cm	Each	5.70
Table cloth, white, 130 x 130 cm	Each	5.50
Serviette, white, square	Each	2.20

Decorations	Time-based fee
Technical aids	Time-based fee

You will be charged for replacements if equipment is damaged or lost.

Corkage fee

If you supply your own wine, which is served, chilled or prepared by ZFV employees, we will charge a corkage fee of CHF 25.00 per 75 cl bottle.



DECLARATION

Our food philosophy

We work with regional suppliers and prefer to buy from partners with a clear commitment to ecological production and fair trade.

This is where our meat comes from

Unless otherwise stated, our suppliers source meat from the following countries:

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Chicken	Switzerland
Other poultry	Switzerland
Lamb	Switzerland
Game, game birds	Switzerland
Meat products and sausages	Switzerland

Sustainably caught fish

We use sustainably caught fish in accordance with WWF guidance. The source may vary depending on the procurement channel and will be stated in the quotation.

Eggs

We only use Swiss free-range eggs.

Ingredients and allergens

If you have any queries about ingredients and allergens, please feel free to contact our specialist staff by telephone during opening hours or send an email.

GTC

Our GTC can be found here: zfv.ch/agb

