CATERING SERVICES

CATERING MENU





APPETISERS, BANQUETS AND BUFFETS

Dear guests,

Welcome to the **PwC Inn staff restaurant.**

Whatever your taste...

... we will organise the perfect coffee break, buffet lunch or appetiser for you. We are committed to making every occasion special and paying great attention to detail.

Feeling peckish?

... check out our healthy, fresh and seasonal delights. Juicy, spicy, classic, crunchy, creamy or maybe even something sweet?

Take a look at our catering offer, which is well-seasoned with a range of fresh and vibrant ideas straight from our saucepans!

If you have a special request...

... just let us know! We are happy to help and create a delightful seasonal offer according to your wishes. Of course, we can also put together a vegetarian or vegan offer for you.

Contact address for external requests:

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APPETISER COMBOS

Combo 1 Per pers. 15.00 White wine, red wine, orange juice, Chips and nuts

Combo 2 Per pers. 18.00

White wine, red wine, orange juice, Nachos with avocado dip

Combo 3 Per pers. 21.00

White wine, red wine, orange juice, Assorted canapés, tomato-mozzarella skewers, ham croissants

Combo 4 Per pers. 25.00

White wine, red wine, orange juice, Party rolls with various fillings, tomato-mozzarella skewers, ham croissants, mini cheese tarts

Combo 5 Per pers. 29.00

White wine, red wine, orange juice,
Mini canapés with various toppings,
tomato-mozzarella skewers,
Samosas with mint yogurt dip,
ham croissants, Satay chicken skewers

Combo 6 Per pers. 36.00

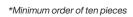
White wine, red wine, orange juice, Ham croissants, mini cheese tarts, tomato-mozzarella skewers, mini spring rolls with sweet chilli sauce, Satay chicken skewers, butterfly prawns, mini burger

COLD DISHES

Mini canapé platter

Brie, egg, salmon, salami, ham, asparagus, tuna

18 pieces with 3 types of your choice	Platter	52.00
36 pieces with 6 types of your choice	Platter	85.00
Fills of resorts wells		
Filled party rolls Ham, salami, cheese, egg, tuna	1x	5.50
roast beef, viande des Grisons, smoked salm Antipasti	on 1x	5.50
Large sandwiches Ham, salami, cheese, salmon, viande des Gris tuna, meatloaf	sons, 1x	8.50
Crostini Tomato, olive, pesto	1x	3.50
Small tarts		
*Thyme-sour cream dip and falafel	1x	3.50
*Dill-sour cream dip and northern prawns	1x	3.50
*Ricotta and chicken breast	1x	3.50
Snacks		
Nachos with guacamole	500 g	25.50
Chips (paprika and plain)	Packet	9.80
Salted nuts	Packet	7.80
Mixed roasted nuts in a small mason jar	1x	4.50
Miscellaneous		
Melon and cured ham skewers	1x	3.50
*Tender steak tartare with trimmings	1x	4.50
*Small shrimp cocktail with mango curry	1x	3.50
Marinated tomato-mozzarella skewers	1x	3.50
Savoury tomato macaroon with basil	1x	3.00
Assorted mini bagels	1x	3.50







VARIOUS PLATTERS

Vegetarian appetiser platter (for 4 people) Sliced vegetables with two different dips, radishes, cherry tomatoes and cheese	880 g	54.00
Antipasti platter (for 4 people) With grilled vegetables, parmesan crumble and tomato, mozzarella skewers garnished with green and black olives and served with br	1,000 g read	63.00
Grisons platter (incl. bread / for 4 people) Viande des Grisons, cured ham, dried meat with herbs, salsiz, bacon, bresaola	590 g	65.00
Cheese platter (incl. bread / for 4 people) Gruyère, tête de moine, Emmental, shaved sbr cream cheese, parmesan crumble, camembert with trimmings		58.00
Haru sushi platter (for 4-6 people) 18 pieces with salmon and tuna, 24 mini rolls with cucumber, salmon, pickled radish and tur ginger, wasabi and soy sauce	900 g na,	67.00

A VARIETY OF SANDWICHES

Lye bread plait with ham (50 cm)	1x	55.00
Lye bread plait with salami (50 cm)	1x	55.00
Lye bread plait with meatloaf (50 cm)	1x	55.00
Lye bread plait with antipasti (50 cm)	1x	65.00
Lye bread plait with cheese (50 cm)	1x	55.00
Lye bread plait with roast beef (50 cm)	1x	65.00
Lye bread plait with viande des Grisons (50 cm)	1x	65.00
Lye bread plait with salmon (50 cm)	1x	65.00





WARM SNACKS AND NIBBLES

Mini ham croissant	1x	3.50
Mini cheese tart	1x	3.50
Mini quiche: Cheese, leek, bacon, spinach, tomato	1x	3.00
Mini tarte flambée	1x	4.00
Beef meatballs with tomato sauce	1x	3.50
Chicken satay skewer with peanut sauce	1x	3.50
Jalapeños with cream cheese	1x	3.00
Mini spring rolls with sweet chilli sauce	1x	3.50
Prawns in tempura batter with wasabi mayonnaise	1x	3.50
*Mini hamburger in a bun with classic dip	1x	5.50
Samosas with mint-yoghurt dip	1x	3.50
Beef coxinha churrasco with mustard dip	1x	3.50
Chicken & shiitake dumplings with teriyaki sauce	1x	3.50

^{*}Minimum order of ten pieces



DESSERTS

Fruit skewer	1x	4.50
Mini lemon meringue pie	1x	6.50
Assorted mini pastries	1x	3.50
Mini brownie	1x	3.50
Mini biscuits	1x	3.50



OUR BUFFETS

Price per person

Breakfast buffet (starting at 10 people)

Small all-you-can-eat breakfast buffet

Per person

23.50

Assorted buns and croissants Butter and jams Assorted cereals with yoghurt Meat and cheese platter Bircher muesli Cold milk, orange juice

Buffet add ons

Chipolata	Portion	3.50
Scrambled eggs	Portion	3.50
Bacon	Portion	3.50

Options available on request

Nera Prosecco Spumante	Bottle	48.00
Bollinger Champagne Spécial Cuvée brut	Bottle	90.00
Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Michel, 25 cl	Bottle	3.50
Chiefs Milk Protein, 33 cl	Bottle	3.50



CONFERENCE ROOM OFFER

Coffee breaks

"Basic" morning tea Orange juice, croissants, bread rolls	Per person	8.00
"Deluxe" morning tea Orange juice, croissants, bread rolls Fruit basket and Bircher muesli	Per person	11.00
"Basic" afternoon tea Orange juice, sweet snacks	Per person	8.00
"Deluxe" afternoon tea Orange juice, sweet snacks fruit basket and dried fruits	Per person	11.00

Break / drink offer by the unit

Sweet drinks, 50 cl	Bottle	2.50
Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Croissant Butter, lye	1x	1.70
Keimkraft croissant	1x	1.70
French croissant	1x	1.70
Mini bread rolls	1x	1.40
Sweet bread rolls	1x	2.00



CONFERENCE ROOM OFFER

Break / catering individual offer

Colourful fruit skewer	1x	4.50
Mini biscuits	1x	3.50
Sliced fruit	Weck jar	4.50
Bircher muesli	Weck jar	4.50
Yoghurt	Weck jar	4.50
Piece of fruit	1x	1.50

Lunch catering

Business lunch

3 course business lunch To be arranged with management

Buffet business lunch

2 course buffet business lunch
 3 course buffet business lunch
 To be arranged with management
 To be arranged with management

Self-service in the restaurant

Large selection of catering options Usual selling price

Please get in touch with management directly for more information. \\



DRINKS

Non-alcoholic drinks	Non-	alcoho	olic dr	rinks
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Assorted fresh Zamba juices, 25 cl	Bottle	3.90
Michel juices, 25 cl	Bottle	3.60
Still or sparkling mineral water, 50cl	Bottle	2.50
Orange juice, 11	Bottle	8.50
Assorted soft drinks 50 cl	Bottle	2.50

Beer		
Quöllfrisch, 33 cl	Bottle	5.40
Sonnenwendlig (alcohol-free), 33 cl	Bottle	4.50
Appenzeller Quöllfrisch 20 I (only with service)	openly served	190

WHITE WINE BY THE BOTTLE

Please let us know if you have a special request or would like to serve your guests your favourite wine.

We will be happy to help.

Cantina Andrian, Alto Adige

Switzerland			Spain		
Leutschner, Auslese RxS Kümin Freienbach, Schwyz	75 cl	38.00	Parcela 52 Verdejo Finca Constancia, Tierra de Castilla	75 cl	38.00
Les Murailles Aigle Grand Vin AOC Chablais, Henri Badoux, Vaud	75 cl	43.00	France		
Heida	75 cl	42.00	Tunoc		
Grands Vins Maraudeur, Cordonier & Lamon, Valais			Sancerre blanc Domaine La Barbotaine, Loire	75 cl	46.00
Petit Arvine Grands Vins Maraudeur, Cordonier & Lamon, Valais	75 cl	42.00	Chablis Réserve de Vaudon Joseph Drouhin, Bourgogne	75 cl	48.00
			Meursault	75 cl	72.00
Cervino blanc, Assemblage Cépages Nobles Cordonier & Lamon, Valais	70 cl	45.00	Joseph Drouhin, Bourgogne		
			Châteauneuf-du-Pape blanc	75 cl	65.00
Collinare Bianco di Merlot Tenuta Colle degli Ulivi, Ticino	75 cl	46.00	Domaine des Sénéchaux, Côte du Rhône		
Italy			ROSÉ BY THE BOTTLE		
ARN1 Roero Arneis Monferrato Bianco DOC, Preli Winery, Piedmont	75 cl	38.00	Italy		
Pinot Grigio	75 cl	42.00	Barbarosa	75 cl	38.00

Vino Rosato, Monferrato, Preli Winery, Piedmont



RED WINE BY THE BOTTLE

Switzerland			Italy		
Goldküste Pinot Noir & Cabernet Sauvignon Kümin Freienbach, Schwyz	75 cl	42.00	Barbera d'Alba Guidobono, Piedmont	75 cl	42.00
Malanser, Pinot Noir Von Salis, Grisons	75 cl	48.00	Le Coste di Monteforte Barolo Guidobono, Piedmont	75 cl	58.00
Syrah Grands Vins Maraudeur, Cordonier & Lamon, Valais	75 cl	45.00	Amarone della Valpolicella Classico Domini Veneti, Veneto	75 cl	66.00
Cervino rouge, Assemblage Cépages Nobles Cordonier & Lamon, Valais	70 cl	45.00	Brunello di Montalcino Tenuta Valdicava, Toscana	75 cl	98.00
Collinare Merlot Riserva Tenuta Colle degli Ulivi, Ticino	70 cl	49.00	Primoduca Primitivo di Manduria Vinicola Mediterranea, Puglia	75 cl	45.00
Ligornetto Merlot Vinattieri, Ticino	75 cl	75.00	USA		
France			Cabernet Sauvignon Bogle Vineyards, USA	75 cl	44.00
Tance					
Santenay Joseph Drouhin, Bourgogne	75 cl	56.00	Argentina		
Châteauneuf-du-Pape rouge Domaine Sénéchaux, Côte du Rhône	75 cl	58.00	Orellana de Escobar Malbec Single Vineyard Bodegas Trapiche, Mendoza	75 cl	58.00
Château Pipeau Grand Cru St.Emillion, Bordeaux	75 cl	65.00			
Spain					
Cerro Añon Reserva Bodegas Olarra, Rioja	75 cl	45.00			
Seleccion Especial, Tempranillo & Cabernet & Syrah Abadia Retuerta, Castilla y Leon	75 cl	48.00			
Dehesa de Luna Gran Luna, Castilla la Mancha	75 cl	65.00			



SPARKLING WINE

Nera Prosecco Spumante Superiore brut De Faveri, Veneto, Italy	75 cl	48.00
Barbara Bianca Preli Winery Piedmont	75 cl	38.00
Züri Secco Buess brut, Zürich	75 cl	48.00

CHAMPAGNE

Bollinger, Spécial Cuvée brut 75 cl 90.00 Champagne, France



GENERAL INFORMATION

To ensure your event runs smoothly, please provide us with the following information:

- Date and time of the event
- Type of event
- Number of people (please let us know the final, binding number of guests 48 hours before the event at the very latest)
- Name, internal address and cost centre for the purchase order and invoicing
- Name and contact information of the host and contact person during the event
- · Schedule for the event

Changes

Please notify us of the registered head count 48 hours before the event at the latest. It is binding for the order and for invoicing.

Cancellations

If an event is cancelled by the organiser, the following costs shall be incurred:

- 2 days before the event:
 50% of the price of goods and any additional costs
- 1 day before the event:
 75% of the price of goods and any additional costs
- On the day of the event:
 100% of the price of goods and any additional costs

Additional costs for events

- The staff costs indicated in the offer are an estimate and will be calculated according to time and effort after the event
- Table decorations such as flowers, cutlery, menus, etc. by time and effort

All prices are in CHF including VAT.

Prices are subject to change without notice.

