

UBS Restaurant Münzhof

Catering for meetings

Our philosophy:

You and your well-being are our first priority.

Michaela Studer and her team offer first-class service in the UBS Münzhof restaurant.

We attach great importance to seasonal, market-fresh and regional products.

Ivo Drusche and his culinary team transform high-quality ingredients from selected partners into unique creations.

This catering philosophy is reflected in our maxim, which describes four characteristics that make up a good meal:

"Fresh, healthy, sustainable and inspiring"

Michaela Studer

Hostess

T +41 44 234 99 32

michaela.studer@sv-group.ch

Katharina Giehl

Event Coordinator

T +41 44 234 50 71

elite@sv-group.ch

SV (Schweiz) AG

"Münzhof"

Bahnhofstrasse 45

8001 Zürich

muenzhof.sv-group.ch

Breaks

à la carte

Quantity Price

Fresh from the oven

Crispy mini butter croissant	each	1.60
Mini croissant with seeds	each	1.60
Oven-fresh mini pretzel croissant	each	1.60
Mini chocolate croissant	each	3.00
Almond-filled baked roll	each	2.80
Kaiser brioche	each	2.60
Fairtrade chocolate chip roll	each	3.00
Cranberry-yoghurt roll	each	3.00
Corn roll	each	3.00
Nut-fruit roll	each	3.00

Fruits, muesli and yoghurt

"Münzhof" Birchermüesli	glass	3.00
Brain-booster: "OVERNIGHT" yoghurt Natural yoghurt with chopped nuts and honey, topped off with freshly diced apples and chia seeds	glass	4.00
Brain-booster: "OVERNIGHT" yoghurt with cherry and flaxseed muesli	glass	4.00
Honey-vanilla quark with seasonal fruits	glass	4.00
Vitamin-packed finger food with seasonal fruit slices	glass	3.50
Seasonal fruit kebab	each	3.50
Seasonal fruits (whole) on a tiered server	each	1.50
Seasonal berries on a tiered server	100g	6.50

Sandwich

Small but yummy Crispy mini sandwiches with assorted fillings (for lunch we advise 3-4 pcs. per person)		
Ham, salami, cream cheese or turkey breast	each	3.00
"Bündnerfleisch" (Grisons air-dried beef), dry-cured ham or smoked salmon	each	3.50
Roast beef with tartare sauce	each	3.50
Tuna mousse or vegetable tartare	each	3.50
Hard cheese, soft cheese or tomato-mozzarella	each	3.00

Special sandwiches

"Classic" braided pretzel 10 servings per loaf of bread Fennel salami Tête de Moin and Pommery mustard butter Grilled vegetable antipasti, sun-dried tomatoes, rucola with wafer-thin sliced parmesan	loaf of bread	38.00
"Premium" braided pretzel 10 servings per loaf of bread Delicate roast beef slices with tartare sauce Thinly-sliced smoked salmon with mild lemon-horseradish and fresh dill Prosciutto di Parma and sun-dried tomatoes	loaf of bread	45.00

Homemade muffins

Vegetable muffin	each	4.50
Chicken muffin	each	5.50
Smoked salmon muffin	each	5.50

Verkaufspreise in CHF
inkl. gesetzlicher MwSt

Liquid food

Homemade smoothies - minimum order: 4 per flavour

		Quantity	Price
"Wake-up Punch" ginger / lime / orange / beetroot	  	2.5dl	6.00
"Good Morning" ginger / lime / orange / beetroot / banana / oat	  	2.5dl	6.00
"Green Power" ginger / cucumber / spinach / celery / hemp protein / rucola	  	2.5dl	6.00
"Vegan Protein" buckwheat protein / ginger / spinach / celery / fresh wheatgrass	  	2.5dl	6.00

Salads

served in a bowl

Small mixed salad		serving	6.00
Colourful Greek salad with marinated olives, basil, feta and stewed peppers		serving	7.50
Grilled baby Romaine lettuce with a Roquefort dressing, conserved figs and nuts		serving	7.50
Marinated green lettuce with slices of Grisons air-dried meat ("Bündnerfleisch") and goat cream cheese		serving	8.00
Colourful quinoa salad with roast beef slices, Affila Cress and tartare sauce		serving	9.00
Chickpea salad with julienne vegetables, roasted sesame seeds and garden cress		serving	5.00

Short breaks & co.

"Nakd" bar	 	each	3.20
"Trek" bar	 	each	3.20
"Go Natural" bar		each	3.20
Assorted Balisto bars		each	1.80
"Lindor" truffles from Lindt, assorted milk, dark, hazelnut and white		each	1.00
"Läderach" chocolates		3 pcs.	5.50
Banker's food – homemade nut mix with dried berries		glass	3.50
Vegetable sticks & herb dipping sauce		glass	3.50
"PREMIUM" dried fruits		glass	4.00
Freshly roasted unsalted nuts		glass	3.50

Sweets

"Sfogliatella napoletana" delicious Italian flaky pastry		each	1.50
Mini amaretti biscuits, assorted		each	0.60
Lemon, chocolate or marbled cake slices		each	3.50
Apricot dream		each	3.50
Mini Russian loaf slices		each	3.00
Dessert of the day, served in a glass		each	3.90
Homemade tray-baked cakes		each	3.50
Seasonal muffin		each	3.50
Mini muffin		each	1.00

Savoury treats

Homemade spinach quiche		slice	2.50
Homemade ratatouille quiche		slice	2.50
Beetroot brownie		slice	3.50
Sweet potato & vegetable chips with "Fleur de Sel"		serving	6.00
Herbed & salted almonds, the chef's secret recipe		serving	5.00

Beverages

warm and cold

Quantity Preis

Warm

Aromatic Nespresso coffee "Lungo, Espresso, Ristretto & Decaffeinato" (long, espresso, short & decaffeinated)	capsule	3.50
Lipton tea assorted	tea bag	3.50

Cold

"Henniez" sparkling mineral water	5dl	3.50
"Henniez" still mineral water	5dl	3.50
Assorted soft drinks Coca Cola, apple cider, Rivella	5dl	3.50
Assorted lifestyle drinks, depending on availability NAO Awake, NAO Recharge, ChariTEA Green	bottle	4.50
Fresh ZAMBA fruit juice assorted flavours	2.5dl	4.50

General information

After 10 p.m., all-staff related costs will be charged based on a cost basis.
Plates, glassware, cutlery and serviettes are included with every food and drink order.

Supplemental costs

Senior staff member: "Event management"	per hour	55.00
Senior staff member: "Chef"	per hour	55.00
Staff member: "Service, Office"	per hour	45.00
Staff member: "Cook"	per hour	45.00
Table decorations: flowers/floral arrangements	on a cost basis	
Equipment, machines and additional table top	on a cost basis	

Transport and additional conditions

Transport charged based on costs incurred and length of travel	on a cost basis	
Pick-up and return of equipment from/to caterer's facility	no charge	
Non-vehicle deliveries outside of main building - depending on location	flat fee, each way	10.00
Staff costs for setup/cleanup and waiting time after 4 p.m.	15 min.	11.50
Extras and express surcharge for same-day orders	per delivery	18.00
Minimum order for meetings		
Nespresso machine	minimum fee	40.00
General	minimum fee	35.00
Minimum order for all other catering services	minimum fee	150.00

Please keep in mind that UBS Policy states that no warm or strongly-scented foods may be served in the meeting rooms.

DECLARATION

Beef, pork, chicken breast, veal, meatballs,
sausages, Vienna sausages, dried meat, cold cuts, salami
Turkey
King prawns, MSC-certified tuna
Smoked salmon
Cocktail shrimp
Bresaola, Parma ham
Duck breast

Switzerland

Hungary

Vietnam

Norway

Denmark

Italy

France

Gluten-free



Vegan



Lactose-free



General Terms and Conditions

1 Services offered by the caterer

The customer delegates the responsibility for on-off or recurring event catering services (henceforth "catering") exclusively to "SV (Switzerland) AG (henceforth "caterer") as per the stipulations of the contract.

The caterer commits to the carrying out its catering services as carefully as possible. It shall make every effort to ensure the timely provision of services and to the complete satisfaction of the customer. Special emphasis will be given to selecting food and drinks impeccable quality.

2 Contractual obligations

Based on information provided by the customer, the caterer will submit an offer of catering services. After checking the proposal the customer must accept the conditions in writing. If this confirmation is not received **at least 3 days before commencement of the agreed services**, the offer will become invalid.

The contract cannot be altered after the caterer has confirmed the order in writing. Details of the arrangement between the customer and the caterer including any appendices form an integral part of the contract between both parties and collectively form "**the contract**". In the event of deviations between the General Terms and Conditions (GTC) and any amendments made to the acknowledgment of the order, the contract shall take precedence.

3 Change in number of catered persons

Changes to the number of catered persons must be communicated to the caterer not later than **24 hours (1 working day) prior to the event start date**. Any change in the number of catered persons must be confirmed by both parties and will result in an adjustment of charges and will be documented in an amendment and become part of the final binding contract between the customer and the caterer.

4 Minor amendments to the contract

The caterer reserves the right to amend or adjust its offered services in the event of unforeseen changes in market supplies, the unavailability of goods, or unforeseeable cost increases. The caterer takes the interests and wishes of the customer into account and will attempt to execute the order as requested.

5 Advance payment

The caterer is entitled to demand an advance payment from the customer upon agreement of the contract. All details are set out in the offer or contract.

6 Cancellation

In the event of a cancellation or waiver by the customer of any offered services, the customer is fully liable for the cancellation costs as defined in the contract.

In the event of a cancellation or waiver by the customer of any offered services, the customer shall be liable for all cancellation and non-service-provision-related costs as defined in the contract.

- **1 day before the event:** 50% of the agreed services
- **on the day of the event:** 75% of the agreed services

All details are set out in the offer or contract.

7 Infrastructure, cleaning and disposal

Unless otherwise agreed, the customer shall provide the caterer with the following infrastructure free of charge and undertakes to provide them in a condition suitable for use:

- the required rooms;
- main inventory (tables, chairs, cloakrooms etc.);
- heating, water and electricity.

The caterer shall undertake to clean the food-related inventory and materials in accordance with item 8 below. Unless otherwise agreed, the customer is responsible for cleaning and disposal of the above infrastructure.

8 Loss or damage to items belonging to the caterer

Any materials provided by the caterer must be returned to the caterer after the event has ended (for example, glasses, dishes, cutlery, laundry, etc.). The customer is obliged to return the materials to the caterer in their entirety and undamaged. The caterer is entitled to charge for losses and damages by employees or guests of the customer.

9 Purchasing and logistics

The caterer is responsible for purchasing the goods used for catering purposes. The caterer is re-sponsible for the selection and quality of the suppliers and ensures the required logistics. Purchases are made by the caterer. The caterer therefore determines the quantities, pricing and terms of payment with the suppliers. The customer thus incurs no obligations and claims under the caterer's agreements with its suppliers.

10 Employees of the caterer

The caterer provides the requisite personnel in accordance with the agreement. The applicable hourly rates are included in the offer. Personnel hours are charged on a temporal and material basis.

11 Insurance

Unless otherwise agreed, the customer is responsible for the any insurance required to cover property damage and personal injury.

12 Invoicing and cash payment

After the event, the customer will receive an invoice from the caterer, which must be paid within 30 days of the invoice date without deduction of a discount. The caterer reserves the right, in the event of non-observance of this deadline, to charge the customer default interest in the amount of 5% p.a as well as reminder fees. Possible payment systems are: e-invoicing, LSV "direct debit" or by payment slip. The customer agrees to the payment or payment details **in writing up to 3 days before the date of service provision.**

13 Partial invalidity

If any provision of the contract contradicts a mandatory statutory provision, the appropriate legally permissible provision shall apply instead. Should individual provisions of this contract be invalid or ineffective, the validity of the remaining provisions or this contract as a whole shall not be affected.

14 Applicable law and jurisdiction

The contract is subject to Swiss law.

Jurisdiction for all disputes arising in connection with the contract and the activity of the caterer falls within the jurisdiction of **Zurich I**. If both the district court and the commercial court have substantive jurisdiction, the commercial court shall be engaged.