

Catering Range

GASTRONOMY SERVICES ROCHE



eldora

Our Delivery Points

Coffee breaks, working lunches and aperitifs

Building 1 1/00/001 Cafeteria Quadra 1/01/001 Dining Hall Terra 1/01/101 Dining Hall Lago 1/02/005 Q	Building 5 5/01/412 Oberwil 5/01/705 Break area 5/02/006 Worklounge 5/02/501 Break area 5/03/101 Worklounge 5/03/102 Worklounge 5/03/806 Lotenbach 5/04/312 Break area 5/04/806 Chiemen 5/04/810 Collaboration 5/05/301 Collaboration 5/05/806 Break area 5/06/006 Project Room 5/06/102 Worklounge 5/06/104 Worklounge 5/07/006 Break area 5/08/312 Break area 5/09/006 Project Room 5/09/103 Worklounge 5/09/104 Worklounge 5/09/301 Collaboration 5/10/501 Break area 5/11/012 Break area 5/11/512 Collaboration 5/12/101 Worklounge 5/12/102 Worklounge 5/12/301 Project Room 5/13/006 Collaboration 5/13/016 Break area 5/13/808 Collaboration 5/14/606 Front of Arena 5/14/809 Lounge	Building 7 7/01/021 Break area 7/01/032 Simplon 7/02/021 Break area 7/03/017 Gotthard 7/03/020 Break area 7/04/017 Julier 7/04/021 Break area 7/05/017 Albula 7/05/021 Break area	Building 12 12/00/031 Break area 12/01/018 Break area 12/01/036 Worklounge 12/01/081 Worklounge 12/02/045 Break area 12/03/018 Break area 12/03/031 Worklounge 12/04/045 Break area 12/04/087 Worklounge 12/05/036 Worklounge 12/05/045 Break area 12/05/061 Worklounge
Building 4 4/00/506 Workshop room 4/01/600b Break area 4/03/803 Break area 4/03/804 Break area 4/03/817 Break area 4/03/805 Jungfrau 4/03/806 Mönch 4/03/807 Eiger 4/03/816 Rigi 4/03/870 Dom 4/03/871 Täschhorn 4/03/872 Alphubel 4/03/873 Allalin 4/03/875 Pollux 4/03/876 Castor	Building 8 8/01/006 Break area	Building 9 9/00/008 Atrium 9/01/020 Worklounge 9/01/090 Worklounge 9/02/020 Worklounge 9/02/050 Worklounge 9/03/020 Worklounge 9/03/050 Worklounge 9/04/020 Worklounge 9/04/050 Worklounge 9/05/020 Worklounge 9/05/050 Worklounge	Erlenring 2 Erlen-2/01/051 Training 2 Erlen-2/01/061 Training 3 Erlen-2/02/043 Break area Erlen-2/02/061 Aegerisee Erlen-2/03/043 Korridor Erlen-2/04/400 Hallwilersee Erlen-2/04/450 Break area
		Building 10 10/01/111 Break area 10/01/182 Worklounge 10/02/120 Break area 10/03/140 Break area 10/04/101 Convivo	Grundstrasse 22 Grund-22/03/100 Break area
	Building 6 6/01/075 Aare 6/01/083 Break area 6/02/011 Break area 6/03/011 Break area 6/04/011 Break area 6/05/010 Break area 6/05/011 Muota 6/05/052 Toess 6/05/053 Rhone 6/05/056 Julla 6/05/057 Rhein		Lettenstrasse 1 Let-1/00/110 Break area Let-1/01/210 Break area

Please note Roche internal guidelines on the use of meeting rooms
For your special events and evening occasions

Building	Delivery points
No. 1	Cafeteria, Quadra Terra, Quadra Lago, Luna
No. 10	Convivo & Terrace

With the environment in mind, Eldora chooses not to use disposable items wherever possible. All prices include VAT, delivery (inside regular catering industry opening hours) and cleaning of materials.

DECLARATION / LABELS

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Lamb	Switzerland, Great Britain, Australia, New Zealand
Poultry	Switzerland
Turkey	Switzerland/France
Sausage	Switzerland
Eggs	Switzerland
Ostrich and duck	France
Fish /seafood	We only buy certified products
Other	Stated in the description

Vegetarian and vegan offers are labelled as follows:



vegetarian



vegan



gluten-free

Eldora AG
Gastronomy Services
Roche Diagnostics International Ltd.
Forrenstrasse 2, 6343 Rotkreuz

MORNING COFFEE BREAK

Available from: 7.00 - 11.00
Minimum order: 10 persons

SMALL BREAK

12.90 / PERS.

Assorted butter, pretzel and whole-grain croissants and fruit-nut-roll (1/person), seasonal fruit basket, orange juice, mineral water, coffee and assorted tea selection

MEDIUM BREAK

15.90 / PERS.

Assorted butter, pretzel and whole-grain croissants, Swiss birchermüesli in a jar, selection of sweet pastries (1/person), seasonal fruit basket, orange juice, mineral water, coffee and assorted tea

VEGAN BREAK

16.90 / PERS.

Vegan vital croissant, vegan sweet pastry, overnight oat in a jar, seasonal fruit basket, orange juice, mineral water, coffee and assorted tea selection

MY BREAKFAST BOX

16.00 / PERS.

Assorted croissants and buns, Swiss birchermüesli, butter, jam, seasonal fruit, orange juice and Balisto bar



Prices in CHF, VAT incl.

BREAKFAST BUFFET

GOOD MORNING BUFFET *

29.00 / PERS.

From 20 people

Freshly baked plaited loaf and a selection of different breads, sweet pastries, crispy croissants, meat and cheese platter, Bircher muesli and fruit yogurt with granola, seasonal fruit salad, freshly brewed filter coffee, a selection of teas, mineral water and orange juice

Eggstation

+ 9.00 / Pers.

Freshly prepared egg dishes
with bacon and ham, fresh herbs

Waffle station

+ 5.50 / Pers.

Freshly prepared waffles
with various ingredients

Smoked salmon platter

+ 7.50 / Pers.

With horseradish mousse, onion
and lemon

SEASONAL FRUIT BASKET

for 5 people	11.00 / basket
for 10 people	22.00 / basket

PROSECCO BRUT DOC, 75CL

39.00 / BTL

Treviso Il Colle de Valdobbiadene

* Only bookable in combination with service

Time
for a
break



AFTERNOON COFFEEBREAK

Minimum order: 10 guests

SMALL DELIGHT

17.90 / PERS.

Assorted sweet pastry, seasonal fruit juices, fruit-nut-roll, seasonal fruit basket, mineral water, coffee and assorted tea selection

MEDIUM DELIGHT

19.90 / PERS.

Homemade cake piece, freshly cut fruit salad in a jar, assorted mini sandwiches, seasonal fruit smoothie, mineral water, coffee and assorted tea selection

VEGAN DELIGHT

19.90 / PERS.

Vegan sweet pastry, chia pudding in a jar, vegan mini sandwiches, seasonal fruit juices, mineral water, coffee and assorted tea selection



Prices in CHF, VAT incl.





FRUIT BOX

SEASONAL FRUIT BASKET

for 5 people 11.00 / Basket
for 10 people 22.00 / Basket

HELLO FRUITY BOX 5.90 / PERS.

Seasonal fruit mix
ca 500g per person

STAY HEALTHY BOX 10.00 / PERS.

Seasonal fruit mix
ca 500g per person
Fresh fruit smoothies

GOOD ENERGY BOX 13.90 / PERS.

Seasonal fruit mix
ca 500 g per person
Fresh fruit smoothies
various power bars and nuts

*Fruit
boost*



Prices in CHF, VAT incl.

COFFEEBREAK À LA CARTE

FROM THE BAKERY

Minimum order: 5 pieces

Butter-, pretzel-, whole-grain croissant	2.00 / pce
Various mini rolls	1.50 / pce
Apricot biscuit	3.00 / pce
Cailler chocolate croissant	2.90 / pce
Fruit-nut-roll	2.50 / pce
Superfood roll	2.50 / pce
Homemade sheet cake with seasonal fruits	3.90 / pce
Various donuts	3.50 / pce
Various muffins	3.70 / pce

MINI-SWEET PASTRIES

Minimum order: 10 pieces

Butter croissant	1.20 / pce
Pretzel- or rustic croissant	1.20 / pce
Various rolls	1.50 / pce
Apricot biscuit small	2.20 / pce
Nut roll small	2.20 / pce
Vanilla cherry roll	2.20 / pce
Apple strudel	2.20 / pce
Tartelette raspberry	2.50 / pce
Pastel de nata	2.50 / pce
Berliner donut	1.50 / pce
Vegan sweet pastry 	2.20 / pce



COFFEEBREAK À LA CARTE

PETIT FOURS





Minimum order: 10 pieces

Mini macarons, assorted	1.50 / pce
Petit Four sweet pastry	2.50 / pce


CHOCOLAT AND SWEET SNACKS

Lindor chocolate assorted	0.90 / pce
Mini Ragusa chocolate	1.60 / pce
Dubler Chocolate marshmallow	1.50 / pce
Tartufi chocolate, assorted	1.50 / pce
Celebrations chocolate, assorted	0.40 / pce

HEALTHY SNACKING

TREK Protein bar	3.50 / pce 
Veganz cookies	4.90 / pce 
nakd fruit bar	3.20 / pce 
Gummibears veganz	3.80 / pce 

BRAIN FOOD

Noots – Cereals bullets with dried fruits, assorted	3.90 / pce
Stoli nuts, assorted	2.50 / pce 
Balisto bar, assorted	1.90 / pce



SWEET DREAMS FROM OUR PATISSERIE

Minimum order: 5 pieces per kind

Homemade desserts in a jar daily selection	4.20 / pce
Toblerone Chocolate mousse	4.50 / pce
Panna cotta with fruit coulis	4.50 / pce
Banana coated yogurt with granola	4.50 / pce
Tiramisu	5.50 / pce

HEALTHY OPTIONS IN THE GLASS

Minimum order: 5 pieces per kind



Freshly made Bircher muesli	4.50 / pce
Chia Pudding	4.50 / pce 
Fresh fruit salad	4.20 / pce
Crunchy granola-yogurt with honey	4.50 / pce
Bircher muesli portion, 225g	5.90 / pce
Fruit salad portion, 150g	5.90 / pce 
Crunchy choco blueberry yogurt portion, 250g	6.50 / pce
Overnight-Oat portion, 220g	5.90 / pce
Seasonal fruit juice, 25cl	4.90 / pce
Fruit smoothie, 25cl	4.90 / pce
Tomato juice, 25cl	4.90 / pce

THE *best*
THINGS
ARE *in life*
Sweet

COFFEEBREAK À LA CARTE

HOMEMADE MINI-SANDWICHES AND BAGEL VARIOUS BREADS *

Minimum order: Mini 5 pieces per kind,
Bagel 2 pieces per kind

	MINI	BAGEL
Soft cheese, fig mustard, tree nuts	4.50 / pce	6.90 / pce
Muhammara, avocado, tomato, dukkah and cress	4.50 / pce	7.50 / pce 
Hummus, grilled veggies, arugula	4.50 / pce	6.90 / pce 
Farmers ham, lettuce and tomato	4.90 / pce	6.90 / pce
Salami, mustard butter and gherkin	4.90 / pce	6.90 / pce
Cured ham, Grana Padano, arugula	4.90 / pce	7.90 / pce
Herb cream cheese with seasonal topping	4.50 / pce	6.50 / pce
Grison air-dried meat, gherkin, tomato and lettuce	4.90 / pce	7.90 / pce
Cream cheese, MSC tuna, red onions and capers	4.90 / pce	7.90 / pce
Chicken (CH) with homemade curry mango chutney and cress	4.90 / pce	7.90 / pce

* Also available as Working Lunch





WORKING LUNCH

Sandwich Lunch Packages

Minimum order: 5 people

SWISS LUNCH

25.00 / PERS.

1 piece each: Swiss sausage cheese salad; Swiss ceasar salad with chicken and bacon; Gruyère AOP; mini sandwich with soft cheese, fig mustard and walnuts; mini sandwich with Grison air-dried meat, pickle, tomato and lettuce; dessert of the day in a jar

GREEN TIME

27.00 / PERS.

1 piece each: Couscous salad with cherry tomatoes, bell pepper, cucumber, mint and lemon juice; Mediterranean caprese salad; Chia bagel with hummus, grilled vegetables and arugula; Toblerone chocolate mousse; Fruit basket

ONE WORLD

29.00 / PERS.

1 piece each: Shrimp cocktail; Spicy mango cucumber salad with red onions, pepperoncini and lime juice; mini sandwich with soft cheese, fig mustard and tree nuts, various bagels (meat and vegan), home-made sheet cake with seasonal fruits

All sandwich lunch packages are including one soft drink, 50cl PET

EASY LUNCH BOX

19.00 / PERS.

Seasonal salad in a jar, assorted sandwiches, seasonal fruits, various bars and assorted drinks (50cl PET)







BAGUETTES

HALF-METER BAGUETTE

As lunch for 2-3 people

Tomato focaccia with hummus, avocado, tomato and cress 35.00 / pce 

Tomato focaccia with vegan carrot-smoked salmon 39.00 / pce 

Rustico baguette with Gruyère AOP, apple and lettuce 35.00 / pce

Rustico baguette with Lucerne soft cheese, gherkins and fig mustard 35.00 / pce

Tomato focaccia with tomato, mozzarella, pesto and arugula 35.00 / pce

Baguette with ham, lettuce, egg and gherkins 35.00 / pce

Rustico baguette with Salami Nostrano, arugula and mustard butter 35.00 / pce

Pretzel braids with thon mousse, capers and lettuce 45.00 / pce

Rustico baguette with roast beef, tatar sauce, lettuce and tomato 39.00 / pce

* Also available as aperitif





As aperitif our recommendation is one half-meter baguette for 4-5 people



WORKING LUNCH

SALADS IN A JAR



Minimum order: 5 pieces per kind

Couscous salad with cherry tomato, bell pepper, cucumber, mint and lemon juice	4.50 / pce	
Swiss ceasar salad with chicken and bacon, Gruyère AOP	5.50 / pce	
Shrimp cocktail	5.50 / pce	
Caprese tomato mozzarella salad	4.90 / pce	
Swiss sausage cheese salad	4.90 / pce	
Greek salad	4.90 / pce	
Spicy mango cucumber salad with red onion, pepperoncini and lime	5.50 / pce	 

SEASONAL SALADS IN A JAR

Minimum order: 5 pieces per kind

Spring (March – May)

Italian pasta salad	4.90 / pce	
Marinated vegetable tofu salad	4.90 / pce	 





Summer (June – August)

Salad niçoise	5.50 / pce	
Watermelon feta salad with mint	4.90 / pce	

Autumn (September – November)

Pumpkin apple salad	4.90 / pce	 
Asian red cabbage salad	4.90 / pce	 

Winter (December – February)

Fennel salad with oranges	4.90 / pce	 
Beetroot sweet potato salad with tree nuts and feta	5.50 / pce	 



YOU ARE
ALL I AVO
WANTED



PIZZA DELIVERY

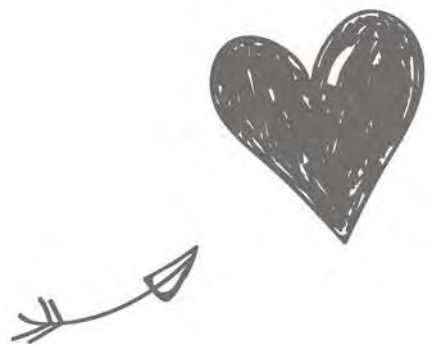
FRESHLY MADE STONE OVEN PIZZA
FROM QUADRA LAGO 15.00 / PCE

Pre-order only

**Delivery from 11.00 am to 11.45 am
and from 12.30 pm forward**

Minimum order: 5 pizzas

Pizza Prosciutto
Pizza Salame
Pizza Margherita
Pizza Verdura
Daily pizza



LUNCH SALADS

Minimum order: 2 pieces per kind

SEASONAL LUNCH SALAD

Vegetarian	12.00/ pce
With meat	14.00/ pce



CAESAR SALAD

14.00 / PCE

With chicken, bacon, croutons
and parmesan cheese

FALAFEL-AVOCADO-SALAD **14.00 / PCE**

With white cabbage and pomegranate

SWISS SAUSAGE CHEESE SALAD **12.00/ PCE**

Swiss cheese, free-range egg,
radish and gherkins

HIGH PROTEIN BOWL

12.00 / PCE

With cherry tomatoes, avocado,
edamame, corn and seeds



Good food
is good
mood

MEET & EAT ON 14TH BAU 5

Minimum order: 10 people

Our chefs's daily selection:

Good Morning on 14th, 7.30 am to 10.30 am

Working Lunch on 14th, 11.30 am to 2.00 pm

Good Afternoon on 14th, 2.30 pm to 4.00 pm

Apéros from 4.30 pm



GOOD MORNING

12.90 / PERS.

SMALL BREAK

Assorted butter-, pretzel- and whole-grain croissants, as well as fruit-nut-rolls (1 per person), seasonal fruit basket, orange juice, mineral water, coffee and a selection of teas

ROOFTOP LUNCH *

39.00 / PERS.

«CHEFS SELECTION»

Salad buffet with antipasti, two kinds of hummus and condiments

Two warm main courses
(meat and vegetarian) **

Selection of side dishes and vegetables
Seasonal fruit salad, dessert of the day
including 50 cl PET water/ soda

GOOD AFTERNOON

17.90 / PERS. 

SMALL DELIGHT

Assorted sweet pastries, seasonal fruit juices, fruit nut roll, fruit basket, mineral water, coffee and a selection of teas

* Only bookable in combination
with service

**fish and/or vegan on request


Prices in CHF, VAT incl.




BAGUETTES

HALF-METER BAGUETTE

As aperitif for 4-5 people

Tomato focaccia with hummus, avocado, tomato and cress 35.00 / pce 

Tomato focaccia with vegan carrot-smoked salmon 39.00 / pce 

Rustico baguette with Gruyère AOP, apple and lettuce 35.00 / pce

Rustico baguette with Lucerne soft cheese, gherkins and fig mustard 35.00 / pce

Tomato focaccia with tomato, mozzarella, pesto and arugula 35.00 / pce

Baguette with ham, lettuce, egg and gherkins 35.00 / pce

Rustico baguette with Salami Nostrano, arugula and mustard butter 35.00 / pce

Pretzel braids with thon mousse, capers and lettuce 45.00 / pce

Rustico baguette with roast beef, tatar sauce, lettuce and tomato 39.00 / pce



APÉRO PACKAGES

SMALL APÉRO

9.00 / PERS.

Minimum order: 5 people

Puff pastry (2 per person), crisps, cashew
curry nut mix

CLASSIC APÉRO

16.50 / PERS.

*Minimum order: 10 people
1 piece per person and kind*

Appenzeller savory cheese pie, ham
croissant, assorted puff pastry, mini pizza
Margherita, mini spinach pie



ITALIAN APÉRO

23.50 / PERS.

*Minimum order: 10 people
1 piece per person and kind*

Grissini with cured ham, Mediterranean
antipasti salad, tomato mozzarella basil
roll with spicy tomato salsa, marinated
olives and Grana Padano cubes, Vitello
Tonnato with caperberries

AROUND THE WORLD APÉRO 35.00 / PERS.

*Minimum order: 10 people
1 piece per person and kind*

Tomato mozzarella salad, crostini with
cured ham, mini macarons with goat
cheese and fig (2 pieces), shrimp in wasabi
tempura batter, mini bagel cheeseburger,
beef meatballs (3 pieces) with spicy
tomato salsa, tuna tataki on
wakame salad



Prices in CHF, VAT incl.



APERITIF PLATTERS

CHEESE PLATTER

12.00 / PERS.

Selection of Swiss hard and soft cheeses (5 sorts), grapes, tree nuts, fruity fig mustard, served with crusty bread and fruit bread

MEAT PLATTER

14.00 / PERS.

Grisons air-dried meat, salami, salsiz, ham, smoked bacon, gherkins, served with crusty bread

ANTIPASTI PLATTER

15.00 / PERS.

Italian cured ham, Bresaola, Salami Nostrano, marinated olives, Grana Padano cubes, tomato, mozzarella, homemade antipasti vegetables, grissini with cured ham, served with tomato focaccia



APERITIF À LA CARTE



Minimum order: 5 pieces per kind

FINGER FOOD (COLD)

Tomato mozzarella salad	4.90 / pce
Greek salad	4.90 / pce
Swiss ceasar salad with chicken and bacon, Gruyère AOP	5.50 / pce
Shrimp cocktail	5.50 / pce
Cashew curry nuts, 50g	3.50 / pce 
Crostini bruschetta with tomato cubes, basil and garlic	3.00 / pce 
Crostini with guacamole	3.00 / pce 
Whole-grain wrap with beetroot hummus	3.50 / pce 
Grissini with cured ham	3.50 / pce
Mini macarons with goat cheese and fig	3.00 / pce
Vitello Tonnato with fried capers	7.50 / pce

FINGER FOOD (HOT)


Appenzeller savoury cheese pie	4.00 / pce
Vegan savoury cheese pie	5.00 / pce 
Mini bagel cheeseburger	3.00 / pce
Mini spring roll with sweet chilli dip	3.00 / pce 
Mediterranean vegetable quiche	4.00 / pce
Ham croissant	3.00 / pce
Tomato mozzarella basil roll with spicy tomato salsa	3.50 / pce
Chicken satay with peanut sauce	5.00 / pce
Mini Alsace tart with bacon	3.00 / pce
Gyozas, assorted with soya sesame dip	4.00 / pce
Beef meatballs (3 pieces) with spicy tomato salsa	5.50 / pce



APERITIF SWEETS

Minimum order: 5 pieces per kind

SWEET DREAMS FROM OUR PATISSERIE

Homemade desserts in a jar daily selection	4.20 / pce
Fresh fruit salad	4.20 / pce 
Crunchy granola yogurt with honey	4.50 / pce
Toblerone chocolate mousse	4.50 / pce
Panna cotta with fruit coulis	4.50 / pce
Banana coated yogurt with granola	4.50 / pce
Tiramisu	5.50 / pce

the BEST
things in
life are
Sweet





SPECIAL EVENTS

Be inspired by our suggestions!

You have something particular in mind? You have your own ideas about organising a special event? Please don't hesitate to contact us. We will be delighted to compile an individual offer just for you.

Have look at our ideas below:

LIVE COOKING - KITCHEN PARTY

Well-known and popular street food from around the world, food pick-up at Quadra Lago, dinner in the cafeteria or Lago

LUNA

Exclusive setting in the restaurant or on the private terrace (weather permitting)

LET'S BBQ

We have a barbecue on the Convivo terrace: crispy sausages, Argentinian beef steaks or spicy marinated vegetable skewers



SOFTDRINKS

COFFE & TEA

Coffee (filter coffee)	9.00 / pot
Tea, assortment	9.00 / pot

COLD DRINKS 50CL PET



Valser sparkling	3.50 / pce
Valser still	3.50 / pce
Coca-Cola	3.50 / pce
Coca-Cola Zero	3.50 / pce
Iced Tea Lemon	3.50 / pce
Rivella Red	3.50 / pce
Rivella Blue	3.50 / pce
Apple juice, sparkling	3.50 / pce
Elmer Citro	3.50 / pce



COLD DRINKS 1 LITER

Valser sparkling	5.50 / pce
Valser still	5.50 / pce

JUICES

Michel orange juice, 1 lt 	7.50 / pce
Michel Bodyguard, 1 lt 	8.00 / pce
Seasonal fruit juice, 25cl	4.90 / pce
Tomato juice, 25cl	4.90 / pce

WINE & SPARKLING WINE

SPARKLING WINE, BOTTLE 75 CL

Prosecco brut DOC 39.00
Treviso Il Colle di Valdobbiadene
Crisp, sparkly, fruity, aromatic, best for aperitif, appetizers and antipasti

Baiget Jouette Carte Blanche Brut 79.00
Chardonnay, Pinot Meunier, Pinot Noir
Lingering bead of tiny bubbles.
best for: Apéritif, starters, mains and cheese

WHITE WINE, BOTTLE 75 CL

Riesling Silvaner 46.00
Vineyard Ottiger, Lucerne
Fresh-fruity taste, best for aperitif and antipasti

Lansilo Bianco di Merlot DOC 43.00
Cantina il Cavaliere, Ticino
Flowery fragrance, fruity, dry, best for aperitif, antipasti and fish

Verdejo Castelo de Medina 32.00
Verdejo DO Rueda
Fruity and fresh
Best for: Apéritif and Tapas

Roero Arneis DO, Piedmont 38.00
Elegant, flowery fragrance, fruity, best for aperitif, antipasti and fish

RED WINE, BOTTLE 75 CL

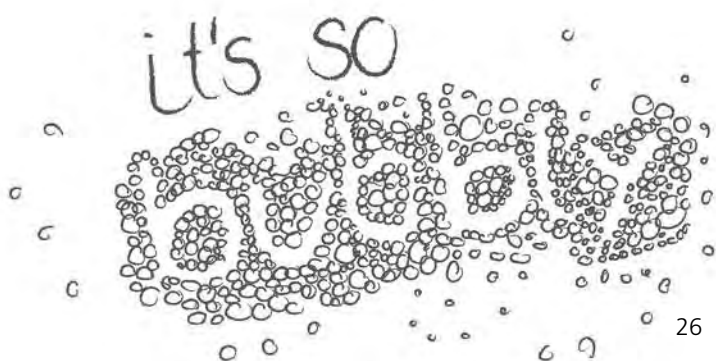
Vino Generoso Merlot 41.00
Ticino DOC Matasci
Plum sauce und sour cherrie notes.
Best for: meat, game, rabbit and cheese.

Pinot noir 49.00
Vineyard Ottiger, Lucerne
Pinot noir, with a black berry flavour, elegant, best for Swiss cuisine

Ripasso Valpolicella Class. Sup 46.00
DOC, Monte del Frà, Venetien
Corvina, Rondinella, elegant with a distinct taste, best for grilled dishes, meat and pasta

Paco Garcia Rioja DOCa 41.00
Seis, Spanien
Tempranillo, fruity, soft, best for tapas and grilled dishes

More wines on request





BEER

SWISS BEER

Feldschlösschen Hopfenperle, 33 cl 4.90 / pce

Feldschlösschen non alcoholic, 33cl 4.90 / pce

Baarer Goldmandli beer, 33 cl 4.90 / pce

Baarer beer non alcoholic, 33 cl 4.90 / pce



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DISH RENTAL

DISHES

Plate, 28 cm	2.00 / pc
Plate, 24 cm	2.00 / pc
Plate, 18 cm	1.50 / pc
Salad plate, small	1.00 / pc
Soup bowl	1.00 / pc
Coffee cup with saucer	2.00 / pc
Espresso cup with saucer	2.00 / pc

CUTLERY

Knife	1.00 / pc
Fork	1.00 / pc
Soup spoon	1.00 / pc
Coffee spoon	1.00 / pc
Ladle	2.00 / pc
Pliers	2.00 / pc

GLASSES

Champagne glass	1.00 / pc
Red wine glass	1.00 / pc
White wine glass	1.00 / pc
Water glass, 2.5 dl	1.00 / pc

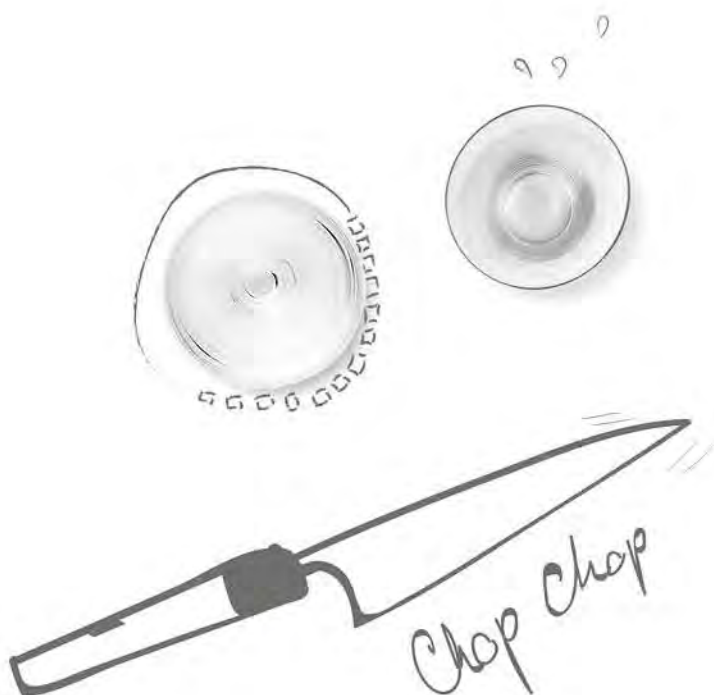


TABLECLOTHS AND NAPKINS

Tablecloth, coloured paper	3.50 / mtr.
Tablecloth white, 1.4 x 1.9 m	5.00 / pce
Napkin white, 50 x 50 cm	2.50 / pce
Paper napkin white, 33 x 33 cm	0.20 / pce
Paper napkin coloured, 40 x 40 cm	0.45 / pce

TAKE-AWAY

Cutlery set	1.50 / pce
Paper plate	1.20 / pce
Plastic cup	0.90 / pce



INSTALLATION, CLEANING AND

MEDIA COSTS

For events from external or private guests we charge the effective costs for repositioning the furniture, cleaning and media services. We can offer you media devices from our media partner. Please see the prices below.

MEDIA

Fully equipped and fix installed media device at Quadra Lago

2 high quality projectors, ideal for double presentations (only rented as a pair) 200.00 / day.

Audio (without technician)	100.00 / day
Video camera for projection	100.00 / day

These systems are handled by a one of our trained technicians only

Technician (Audio, Visual)	125.00 / hour
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CONFERENCE MATERIAL

Pin board	45.00 / pce.
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Whiteboard	45.00 / pce.
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Flipchart (Paper and 4 pens)	40.00 / pce.
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Data projector (short distance only, HDMI; 16;9; ca.5000 ANSI Lumen)	200.00 / pce
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Stage elements 1x1m	50.00 / pce
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Screens for projections (depending on room size)	on request
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Equipment suitcase for Hosts	on request
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Portable audio Hi-fi System	on request
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All rental rates are per day. From the second day the rent is half the here stated daily rate. All prices incl. VAT

INSTALLATION, CLEANING AND SPECIAL COSTS

Additional costs for installing the room, cleaning, securities (Securitas etc.) are charged as followed:

Security	110.00 / hour
Installing, Repositioning	80.00 / hour
Cleaning	50.00 / hour

PHOTO & VIDEO RECORDINGS

Photo and video recordings in and in front of the Quadra building are allowed. Publication is subject to certain restrictions: If photos and videos are published on websites, company newspapers, press, etc., the photographs and videos as well as texts and comments which show the Roche logo and / or mention the company Roche require a prior written approval of Roche. Roche reserves the right to refuse.

USAGE AND MANAGEMENT FEE

For external Events the usage fee is 10% of the final event value (incl. delivery and management fee) and will be added to the final invoice. This covers the costs like power, heating etc. For the organisation of the event Eldora may charge a management fee that can be added, if required.

ALLGEMEINE GESCHÄFTSBEDINGUNGEN

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.

MINIMUM ORDER: CHF 50.00

ORDER DEADLINES

Coffeebreaks, Working Lunches, Aperitifs
48h before the event

Evening events / Special Events

1 – 50 people

2 working days before the event

51 – 100 people

5 working days before the event

More than 100 people

10 working days before the event

If orders are placed at short notice, the offer can be limited and a telephone confirmation is required.

The event's confirmation 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.



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 TIMES

Monday to Friday: 7 am to 5 pm
Other delivery time upon consultation

PICK-UP

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.

DELIVERY CHARGES AT ROCHE CAMPUS

No delivery fee (deliver only, without setup) on premises between 7 am and 5pm. From 5pm the staff hours are charged. Orders under 50.00 CHF will be rounded up.





DELIVERY CHARGES OUTSIDE ROCHE CAMPUS

The delivery fee is charged only if the delivery from the restaurant to your event location is more than 20 minutes away or your catering amount is less than CHF 500.00.

Flat charge CHF 50.00

For external events we charge a 10% usage fee of the final amount (incl. delivery fee).

STAFF COSTS (PER HOUR)

until 24.00h / from 24h

Staff	55.00 / 65.00
Chef de Service	65.00 / 75.00
Management staff	75.00 / 85.00

CANCELLATIONS (WORKING DAYS ONLY)

48 hours in advance
no costs incurred by the client

24 to 36 hours in advance
50 % of the costs

0 to 24 hours in advance
100 % of the costs

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.

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

Corkage is not allowed.

INVOICING AND PAYMENT

All prices are incl. VAT and in Swiss Francs.

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.

ADVANCED PAYMENT

Should the ordered catering exceed the counter-value of CHF 10'000 the supplier is eligible to demand deposit payment, which is maximum of 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.



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	/	pce
Plate, 24 cm	11.00	/	pce
Plate, 18 cm	9.00	/	pce
Salad plate small	7.00	/	pce
Appetizer glass	7.00	/	Stk
Soup bowl	7.00	/	pce
Coffee cup with saucer	12.00	/	pce
Espresso cup with saucer	12.00	/	pce

Cutlery

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

Glasses

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

Accessories

Corkscrew	25.00	/	pce
Large knife	30.00	/	pce
Bowl	30.00	/	pce
Platter	30.00	/	pce
Basket	25.00	/	pce
Thermos	25.00	/	pce

Tablecloth and Napkins

Tablecloth 1.4 x 1.9 m	15.00	/	pce
Napkin, fabrics 50 x 50 cm	7.00	/	pce

LIABILITY OF THE ORGANIZER 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, and 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 because 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 / PLACE OF JURISDICTION

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

Eldora AG
Gastronomy Services
Roche Diagnostics International Ltd.
Forrenstrasse 2
6343 Rotkreuz

T +41 41 792 35 80 | catering.quadra@eldora.ch