

# 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 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 Täscherhorn
4/03/872 Alphubel
4/03/875 Pollux
4/03/876 Castor

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 Chiemsee
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 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

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 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

Building 10
10/01/111 Break area
10/01/128 Noellturm
10/01/131 Pulverturm
10/01/120 Break area
10/02/120 Break area
10/03/140 Break area
10/04/101 Convivo

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 RDS
RDS/00/011 Gamma
RDS/00/013 Break area

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

Grundstrasse 22
Grund-22/03/100 Break area

Lettenstrasse 1
Let-1/00/110 Break area
Let-1/01/210 Break area

Riedstrasse 18
Ried-18/01/001 Break area
Ried-18/01/008 Break area
Ried-18/02/050 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, Q
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 COFFEEBREAK

Available from: 7.00 - 11.00  
Minimum order: 10 person

## SMALL BREAK



12.50 / PERS.

Assorted butter, pretzel and whole-grain croissants (1/person), assorted rolls, butter, jam and honey, fruit basket, orange and seasonal fruit juice, freshly brewed filter coffee, tea and mineral water

## MEDIUM BREAK

15.50 / PERS.

Assorted butter, pretzel and whole-grain croissants, mini sandwich with ham, selection of sweet pastries (1/person), fruit basket, freshly brewed filter coffee, tea, mineral water and orange juice

 Vegetarian option: roll with Appenzeller cheese 



## HEALTHY VEGI BREAK

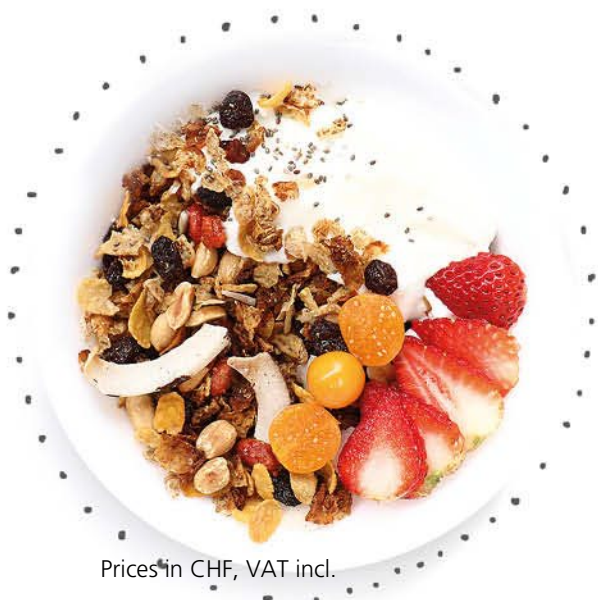
21.50 / PERS.

Birchermuesli and assorted crunchy granola yogurt, fruit salad in small jar, mini sandwich with egg, whole-grain croissant, Seasonal vegetable and fruit juices, fruit basket, freshly brewed filter coffee, tea, mineral water

## HEALTHY BREAK

21.50 / PERS.

Birchermuesli and assorted crunchy granola yogurt, fruit salad in small jar, mini sandwich with turkey, whole-grain croissant, Seasonal vegetable and fruit juices, fruit basket, freshly brewed filter coffee, tea, mineral water



Prices in CHF, VAT incl.



# BREAKFAST BUFFET

## **SWISS BREAKFAST**

**22.00 / PERS.**

*From 10 guests*

Various breads, assorted butter, pretzel- and whole-grain croissants, butter, jam and honey, platter of cold meat and cheese, freshly brewed filter coffee, tea, mineral water and orange juice

## **ELDORA BREAKFAST**

**25.00 / PERS.**

*From 20 guests*

Various breads, assorted butter, pretzel- and whole-grain croissants, butter, jam and honey, Platter of cold meat and cheese, Bircher muesli, fruit yogurt with granola, Seasonal fruit salad, freshly brewed filter coffee, tea, mineral water and orange juice

## **HEALTHY BREAKFAST**

**27.00 / PERS.**

*From 20 guests*

Whole-grain breads and whole-grain croissant, butter, jam and honey, cottage cheese with cress and date-tomatoes, platter of cold turkey breast and low fat cheese, cereal station with yogurt, curd cheese, fruit salad, cereals and nuts, freshly brewed filter coffee, tea, mineral water and orange juice

## **BREAKFAST DELUXE**

**44.00 / PERS.**

*From 20 guests*

Various breads and rolls, assorted butter, pretzel- and whole-grain croissants, butter, jam and honey, platter of cold meat and cheese, cereal station with yogurt, curd cheese, fruit salad, cereals and nuts, seasonal fruit basket, smoked salmon with horseradish foam and lemon, scrambled eggs, roesti (hash browns) and bacon, freshly brewed filter coffee, tea, mineral water, seasonal fruit juices and Prosecco

Time  
for a  
break



# AFTERNOON COFFEEBREAK

*Minimum order: 10 guests*

## **SMALL DELIGHT**

**16.50 / PERS.**

Sweet pastry, seasonal fruit lassi, orange juice and fruit basket, freshly brewed filter coffee, tea and mineral water

## **MEDIUM DELIGHT**

**18.50 / PERS.**

Mini pretzel bread with salami, sweet pastry, dessert in jar, seasonal fruit juice, freshly brewed filter coffee, tea and mineral water

Vegetarian option: Mini pretzel bread with Appenzeller cheese

## **MEDIUM VEGI DELIGHT**

**18.50 / PERS.**

Mini pretzel bread with Appenzeller cheese, sweet pastry, dessert in jar, seasonal fruit juice, freshly brewed filter coffee, tea and mineral water

## **HEALTHY DELIGHT** **19.50/ PERS.**

Tomato cream cheese dip with stalk celery, high-protein curd with nuts and seasonal fruit sauce, whole-grain roll with Baba Ganoush, avocado and cress, seasonal fruit basket, vegetable juice and mineral water

## **SEASONAL FRUIT BASKET**

Basket for 5 guests 9.50

Basket for 10 guests 18.50




Prices in CHF, VAT incl.



# COFFEEBREAK À LA CARTE

## FROM THE BAKERY

Minimum order: 5 guests

Butter, pretzel, whole-grain croissant	1.60 / pce
Brioche	1.90 / pce
Roll	1.20 / pce
Cailler chocolate croissant 	2.60 / pce
Almond or nut croissant	2.60 / pce
Various muffins	3.60 / pce
Berlin donut	3.60 / pce
Seasonal homemade fruit cake	3.50 / pce
Banana chocolate cake	3.60 / pce

Chocolate muffin 	3.60 / pce
Blueberry Muffin 	3.60 / pce
Mini Bread 	2.20 / pce

## MINI-SWEET PASTRIES

Minimum order: 10 pieces

Mini-croissant	0.80 / pce
Mini-pretzel or rustic croissant	0.80 / pce
Mini-Cailler chocolate croissant	1.60 / pce
Mini-Pain au chocolate 	0.90 / pce
Mini-muffins, assorted	0.90 / pce
Mini-donuts, assorted	0.90 / pce
Mini-Danish, assorted	1.40 / pce
Mini-raspberry cheesecake	1.60 / pce
Mini-lemon cheesecake	1.60 / pce
Mini-Berlin donut	1.40 / pce

Prices in CHF, VAT incl.



# COFFEEBREAK À LA CARTE

## PETIT FOURS

Minimum order: 10 pieces

Mini-macarons, assorted	1.40 / pce
Mini-tartelette	1.40 / pce

## CHOCOLAT AND SWEET SNACKS

Individually wrapped

Lindor chocolate assorted	0.80 / pce
Mini-Ragusa chocolate, assorted	1.20 / pce
Mini-Tobleron chocolate, assorted	1.20 / pce
Celebrations chocolate, assorted	0.40 / pce
Dubler Chocolate marshmallow	1.00 / pce
Amaretti, assorted	0.80 / pce

## HEALTHY SNACKING

TREK Protein bar  	2.60 / pce
Go Natural bar  	2.50 / pce
Be kind bar 	2.90 / pce
Stoli nuts, assorted  	2.00 / pce
Gummibears veganz  	3.80 / pce

## SWEET DREAMS FROM OUR PATISSERIE

Minimum order: 5 pieces per kind

Homemade desserts in a jar daily selection	3.50 / pce
Fresh fruit salad	3.50 / pce
Chocolate mousse	4.50 / pce
Grand cru Maracaibo	
Panna cotta with fruit coulis	4.50 / pce
Caramel pudding with cream	4.50 / pce
Quark trifle with berries	4.50 / pce

## HEALTHY OPTIONS IN THE GLASS

Minimum order: 5 pieces

Freshly made Bircher muesli	3.50 / pce
Vegan Bircher muesli 	3.50 / pce
High protein quark with nuts and berries	4.00 / pce
Crisp raw vegetables with tomato herb dip 	4.50 / pce
Yogurt with crunchy Granola and seasonal fruit	4.00 / pce
Seasonal fruit juice, 25 cl	4.50 / pce
Seasonal vegetable juice, 25 cl	4.50 / pce
Fruit lassi, 25cl	3.80 / pce

THE *best* THINGS *in life* ARE Sweet



# COFFEEBREAK À LA CARTE

## HOMEMADE MINI- AND MAXI-SANDWICHES VARIOUS BREADS \*

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

	MINI	MAXI	
Appenzeller, apple and butter	4.20 / pce	7.20 / pce	✓
Mozzarella, tomato and pesto	4.20 / pce	7.20 / pce	✓
Grilled veggies and Baba Ganoush	4.20 / pce	7.20 / pce	✓
Hole Gasse cheese, pear and walnutpesto	4.20 / pce	7.20 / pce	✓
Free-range egg salad and cress	4.20 / pce	7.20 / pce	✓
Swiss meat loaf, egg and gherkin	4.20 / pce	7.20 / pce	
Smoked ham, salad, and tomato	4.20 / pce	7.20 / pce	
Salami, mustard butter and gherkin	4.20 / pce	7.20 / pce	
Cured ham, Grand Padano, arugula	4.50 / pce	7.80 / pce	
Grison air-dried meat, salad and tomato curd cheese	4.50 / pce	7.80 / pce	
Smoked salmon, horseradish sauce and cucumber	4.50 / pce	7.80 / pce	



\* Also available as Working Lunch



## WORKING LUNCH

### **Sandwich Lunch Packages**

*Minimum order: 5 people*

#### **SWISS PICKNICK**

**23.50 / PERS.**

Vegetarian vegetable salad, boiled meat salad, sandwich with Grisons dried meat, pretzel bun with Hohle Gasse cheese, nuts and pear, dessert of the day in a jar

#### **GREEN TIME**

**23.50 / PERS.**

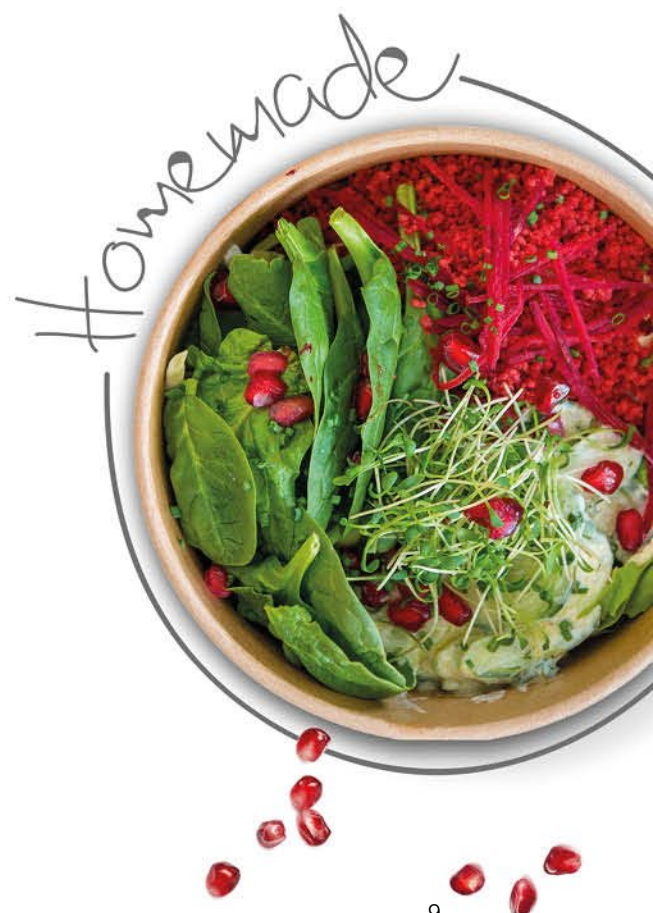
Vegetarian vegetable salad, bulgur salad with watermelon and parsley, mini sandwich with farm ham, whole-grain wrap with baba ganoush, avocado and cress, dessert of the day in a jar

#### **ONE WORLD**

**27.00 / PERS.**

Vegetarian vegetable salad, Caesar salad with bacon, croutons and Grana Padano, mini sandwich with turkey ham, mini bun with meatloaf, mustard and gherkins, mini focaccia with raw ham, arugula and Grana Padano, dessert of the day in a jar



**All sandwich lunch packages are including one soft drink, 5dl PET.**



# WORKING LUNCH À LA CARTE

## **SALADS (IN A SMALL JAR)**

*Minimum order: 5 pieces per kind*

Swiss sausage cheese salad	4.50 / pce	
Boiled meat salad	4.50 / pce	
Cucumber salad with smoked salmon and cottage cheese	4.50 / pce	
Mediterranean vegetable salad with mozzarella pearls	4.50 / pce	
Chicken curry salad with fruit	4.50 / pce	
Wakame salad with big shrimps	4.50 / pce	
Greek salad	4.50 / pce	
Crisp raw vegetables with tomato herb dip	4.50 / pce	

## **1 METER BAGUETTE (FOR 5 PEOPLE)**

Baguette ham, salad, egg and gherkin	57.00 / pce	
Wholegrain baguette salami Nostrano, arugula and mustard butter	57.00 / pce	
Rye baguette Appenzeller cheese, salad and apple	57.00 / pce	
Wholegrain baguette tomato, mozzarella, pesto and arugula	57.00 / pce	
Rustic baguette, grilled vegetables and Baba Ganoush	57.00 / pce	
Baguette smoked salmon, horseradish sauce and cucumber	64.00 / pce	
Pretzel baguette Grison air-dried meat, salad and tomato curd cheese	64.00 / pce	
Wheat bran baguette cured ham, salad, and cream cheese	64.00 / pce	
Rustico baguette roast beef, tartare sauce, salad and tomatoes	64.00 / pce	

7. Heaven

## **SWEET DREAMS FROM OUR PATISSERIE**

*Minimum order: 5 per kind*

See page 7



# PIZZA DELIVERY

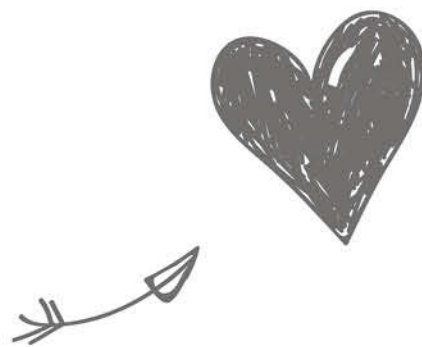
**FRESHLY MADE STONE OVEN PIZZA**  
**FROM QUADRA LAGO**      **15.00 / PCE**

**Pre-order only**

**Delivery from 11.30 am to 1.30 pm**

*Minimum order: 5 pizzas*

Pizza Prosciutto  
Pizza Salame  
Pizza Margherita  
Pizza Verdura  
Daily pizza





# SUSHI

Minimum order: 10 pieces

## NIGIRI-SET SMALL

18.00 / STK.

2 Nigiri tuna, 2 Nigiri salmon,  
2 Hosomaki cucumber, 2 Hosomaki salmon

## NIGIRI-SET LARGE

25.00 / STK.

2 Nigiri tuna, 2 Nigiri salmon,  
2 Nigiri shrimps, 2 Hosomaki cucumber,  
2 Hosomaki tuna, 2 Hosomaki salmon

## HOSOMAKI MIX

16.00 / STK.

4 Hosomaki tuna, 4 Hosomaki salmon,  
4 Hosomaki cucumber, 4 Hosomaki avocado

## MAKI MIX

19.00 / STK.

2 Uramaki tobikko, 2 Uramaki Stracciatella,  
2 Uramaki purple tuna, 4 Futomaki California

## VEGI-ROLLEN

16.00 / STK.

2 Futomaki Veg, 2 Hosomaki cucumber,  
2 Hosomaki avocado, 2 Uramaki flowers  
2 Hosomaki bell pepper

## VEGI-LOVERS

19.00 / STK.

1 Nigiri Tamago, 1 Nigiri Inari,  
1 Gunkan cashew, 4 Uramaki Caprese

## URAMAKI LOVERS

27.00 / STK.

4 Uramaki Caprese, 4 Uramaki mango maguro,  
4 Uramaki pistacchio

## SALMON LOVERS

18.00 / STK.

3 Nigiri salmon, 4 Uramaki Stracciatella

## TUNA LOVERS

19.00 / STK.

3 Nigiri tuna, 4 Uramaki purple tuna

## TUNA CARPACCIO

18.00 / STK.

寿司



Prices in CHF, VAT incl.

# MEET & EAT ON 14TH BAU 5

*Minimum order:*

*Good Morning/Afternoon: 10 people*

*Working Lunch: 10 people*

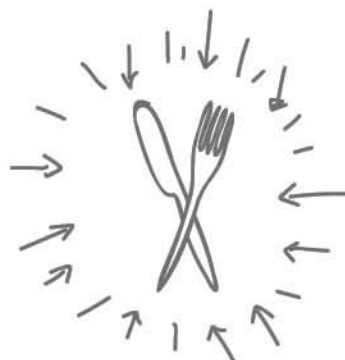
Our chefs's daily selection:

Good Morning on 14th, 7.30 to 10.30am

Working Lunch on 14th, 11.30am to 2.00pm

Good Afternoon on 14th, 2.30 to 4.00 pm

Apéros from 4.30 pm



## **GOOD MORNING**

**9.50 / PERS.**

Assorted mini croissants, Mini-croissant, fruit basket, fruit juice, water (with and without gas)

## **WORKING LUNCH**

**26.50 / PERS.**

### **«CHEFS SELECTION»**

Selection of salads and starters, bread rolls, soup with seasoning, one vegetarian dish, two main dishes (meat and fish)  
Selection of side dishes and vegetables, fruit salad, daily dessert, one soft drink

## **GOOD AFTERNOON**

**12.00 / PERS.**

Mini-muffins, seasonal fruit lassi, fruit basket, mini-sandwich with Appenzeller cheese

Prices in CHF, VAT incl.

# APÉRO PACKAGES

## SMALL APÉRO

7.00 / PERS.

Minimum order: 5 persons

Nuts, crisps, pretzel sticks

## APÉRO «MEDITERANO»

9.00 / PERS.



Minimum order: 5 persons

Marinated olives, Grana Padano, grissini

## CLASSIC APÉRO

15.50 / PERS.

Minimum order: 10 persons

1 piece per person

Cheese quiche, ham croissant, mini pizza (margherita, prosciutto), spinach quiche and filled puff pastry, assorted



## QUADRA APÉRO

13.50 / PERS.

Minimum order: 10 persons

1 piece per person

Quiche with Mediterranean vegetables, Tart flambé with bacon, beef meatballs (3 pce) with spicy tomato sauce and filled puff pastry, assorted

## SWISS APÉRO

26.00 / PERS.

Minimum order: 10 persons

1 piece per person

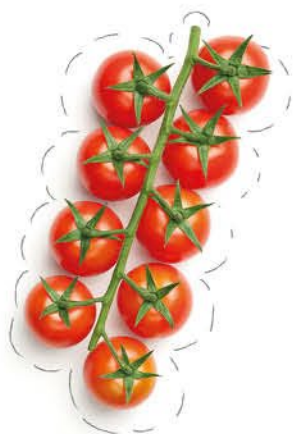
Swiss sausage cheese salad, quiche with Appenzeller cheese, beef salad with herbal vinaigrette, pasta with Swiss cheese and roasted onions, crispy bread with sweet potato dip, barley vegetable soup



Prices in CHF, VAT incl.







# APÉRO PACKAGES

## ITALIAN APÉRO

22.50 / PERS.

*Minimum order: 10 persons*

*1 piece per person*

Focaccia with cured ham, marinated olives and Grana Padano cheese, Crostini with two pestos, Vitello Tonnato with capers, Mediterranean vegetable salad with Mozzarella pearls

## ASIAN APÉRO

26.00 / PERS.

*Minimum order: 10 persons*

*1 piece per person*

spring roll, chicken dumpling, prawn sesame wonton, Thai vegetable samosa, teriyaki salmon with sweet-spicy cucumber dip, red Thai curry soup with lemongrass, edamame with sea salt, Wakame salad with tiger prawns, chicken glass noodle salad with sweet chili dressing

## DELUXE APÉRO

39.50 / PERS.

*Minimum order: 10 persons*

*1 piece per person*

Smoked salmon with dill cream and mini blini, tuna tataki with an sour seaweed mango salad, pulled pork on a corn tortilla with sour cream and chipotle, arancini with tomato chutney and parmesan, baked camembert with cranberries, tomato broth





# APERITIF PLATTERS

*All platters for 5 people*

## **CHEESE PLATTER**

**62.00**

Selection of Swiss hard and soft cheeses (5 sorts), grapes, walnuts, sweet'n'sour apple confit and dried fruits, served with crusty bread and fruit bread

## **MEAT PLATTER**

**69.00**

Grisons cured ham, Salsiz, beer sausage, Salami, pickled vegetables, served with crusty bread

## **ANTIPASTI PLATTER**

**69.00**

Italian cured ham, bresaola, salami Nostrano, Grana Padano, marinated olives, homemade antipasti vegetables served with crusty olive twisted bread

## **SWISS PLATTER**

**67.00**

Selection of Swiss hard and soft cheeses (3 sorts), Grisons cured ham, beer sausage, Salsiz, grapes, pickled vegetables, dried fruits, served with crusty bread and fruit bread





# APERITIF BAGUETTES

*1 meter freshly made baguette  
(for 10 people)*

Baguette ham, salad, egg and gherkin	57.00 / pce	
Wholegrain baguette salami Nostrano, arugula and mustard butter	57.00 / pce	
Rye baguette Appenzeller cheese, salad and apple	57.00 / pce	✓
Wholegrain baguette tomato, mozzarella, pesto and arugula	57.00 / pce	✓
Rustic baguette, grilled vegetables and Baba Ganoush	57.00 / pce	✓
Baguette smoked salmon, horseradish sauce and cucumber	64.00 / pce	
Pretzel baguette Grison air-dried meat, salad and tomato curd cheese	64.00 / pce	
Wheat bran baguette cured ham, salad and cream cheese	64.00 / pce	
Rustico baguette Roast beef, tartare sauce, salad and tomatoes	64.00 / pce	



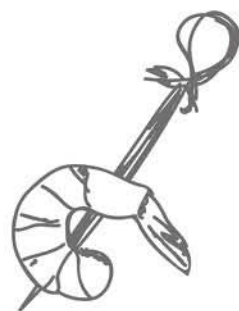
# APERITIF À LA CARTE



Minimum order: 5 pieces per kind

## FINGER FOOD (COLD)

Tomato mozzarella skewer	3.00 / pce	✓
Marinated olives and Grana Padano	6.50 / pce	✓
Crostini with two pestos	3.00 / pce	✓
Focaccia with cured ham	4.50 / pce	
Vitello tonnato with capers	4.50 / pce	
Wakame salad with Tiger prawns	4.50 / pce	
Beef salad with herbal vinaigrette	4.50 / pce	
Swiss sausage cheese salad	4.50 / pce	
Greek salad	4.50 / pce	
Crisp raw vegetables with tomato herb dip	4.50 / pce	✓
Beef tatar with stalk celery and mushroom salad	4.50 / pce	
Garden salad with smoked salmon and honey mustard	4.50 / pce	



## FINGER FOOD (HOT)

Cheese quiche	3.00 / pce	✓
Mini-vegetable samosa with raita	3.00 / pce	✓
Mini-spring roll with sweet chili dip	3.00 / pce	✓
Mediterranean vegetables Quiche	3.00 / pce	✓
Red Thai curry lemongrass soup	3.00 / pce	✓
Ham croissant	3.00 / pce	
Fried panko prawn with mango chilli dip	4.80 / pce	
Chicken satay with peanut sauce	4.80 / pce	
Mini-Alsace tart with bacon	3.00 / pce	
Beef meatballs with tomato sauce	4.80 / pce	
Teriyaki salmon with sweet-spicy cucumber dip	4.50 / pce.	✓





# APERITIF SWEETS

## SWEET DREAMS

Homemade desserts in a jar daily selection	3.50 / pce
Fresh fruit salad	3.50 / pce
Chocolate mousse Grand cru Maracaibo	4.50 / pce
Panna cotta with fruit coulis	4.50 / pce
Caramel pudding with cream	4.50 / pce
Quark trifle with berries	4.50 / pce
Coconut cream with mango	4.50 / 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**

Street food from around the world, food pick-up at Quadra Lago, Dinner in the cafeteria or Lago  
[more](#)

## **THE Q**

Exclusive setting in the restaurant or on the private terrace (weather permitting)  
[more](#)

## **LET'S BBQ**

Outdoor only on the Convivo terrace  
[more](#)



Good food  
is good  
mood

# STREETFOOD – LIVE COOKING



## «AROUND THE WORLD»

PASTA | PIZZA | ASIA | GRILL | SALAD

*Quadro Lago only, from 80 person*

### **Appetizers**

Bloody Mary with stalk celery

Vitello tonnato with crispy caper

Octopus salad with potatoes, olives and tomato

Teriyaki salmon with sweet-spicy cucumber dip

Crostini with two pestos

Wakame salad with Tiger prawns

### **Pizza – choose your favourite pizza**

Pizza verdura, prosciutto oder salame:

Our pizzaiolo create your favourite pizza with a lot of „Amore“.

### **Pasta – combine your favourite pasta dishes entirely as you wish!**

Conchiglie with sugo alla Bolognese or tomato pesto with arugula and olives.

### **Asian delicacies**

Red vegetable Thai curry with Cocos and lemon grass and jasmin rice

### **Grill & Salat**

Homemade beef burger, smoky BBQ sauce, cole slaw

### **Süsses**

Grand cru Maracaibo chocolate mousse

Panna cotta with fruit coulis

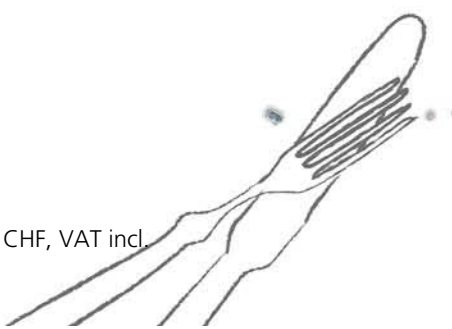
Crème Brûlée

Lemon Chiffon Pie

Apple cinnamon crumble



Prices in CHF, VAT incl.





# BARBECUE

## GRILL AROUND THE WORLD

*Minimum order: 30 people*

Veal sausage, Cervelat (pork sausage)  
Beefsteak  
Chicken breast marinated with chili and lime  
Lamb entrecote with herb marinade  
Asian marinated tuna or salmon steak  
Mushroom vegetable skewer with tofu

### Add a Carving station

Pink grilled beef flank steak

### Sauces

Herb butter, Chimichurri, BBQ Sauce  
Crème fraîche with herbes, mustard, ketchup

### Sides

Grilled tomatoes, grilled corn on the cob  
Potatoes in jackets, Fresh crispy bread

### Salad buffet

Three different leaf and raw vegetables salads  
Couscous Tabbouleh with pomegranate and parsley  
Carrot apple salad with pumpkin seeds  
Cucumber salad with sour cream and dill  
Mediterranean grilled vegetables with olives  
Tomato avocado salad with mozzarella pearls  
Swiss pasta salad with spring onions

### Desserts

Panna cotta with fruit coulis  
Coconut cream with mango  
Grand Cru chocolate mousse  
Seasonal fruit salad  
Lemon cheesecake  
Assorted mini puff pastry



# FLYING SERVICE

## FLYING SERVICE SMALL

*Minimum order: 20 persons*

2 starters, 2 main courses, 2 desserts per person

## FLYING SERVICE LARGE

*Minimum order: 30 persons*

3 starters, 3 main courses, 3 desserts per person

### Appetizers

- Couscous salad with oranges and mint
- Beef tartar with celery and champignon salad
- Chicken Teriyaki Thai glass noodle salad with peanuts and chili
- Seasonal Jardinière salad with smoked salmon with honey mustard
- Octopus salad with potatoes, olives and tomatoes
- Seasonal vegetable soup shot (cold or hot on request)

### Main courses

- Beef goulash with braised vegetables, parsnip mash, root vegetables
- Veal burger with saffron spaetzle, leaf spinach and mushroom cream sauce
- Battered Perch fillet, with two coloured potato salad and remoulade sauce
- Giant prawns wrapped in prosciutto with lemongrass risotto, pak choy
- Homemade gnocchi with tomato sauce, Scamorza affumicata and fried arugula
- Dal Makhani (lentils) with Persian rice and pita bread

### Desserts

- Grand cru Maracaibo chocolate mousse
- Panna cotta with fruit coulis
- Crème brûlée
- Quark trifle with berry compote
- Lemon chiffon pie in the glass
- Apple cinnamon crumble





# BUFFET – CULINARY GLOBETROTTER

From 30 people

## «AROUND SWITZERLAND»

### Starters

Mushroom terrine with chives and tomato salad 

Grison alpine platter with air-dried meats and mountain cheese

Marinated goat's cheese with grilled Magadino vegetables

Master butcher's brawn in herb vinegar

Smoked trout fillet with sweet mustard sauce

Swiss Prime beef tartar with Sbrinz shavings and mushroom salad

Swiss salad buffet with tasty dressings, bacon, croutons and eggs

Grison barley soup with Salsiz (air-cured sausage)

### Mains

Zurich style sliced veal in creamy mushroom sauce

Trout fillet with Zug herb sauce

Roasted chicken with Ticino polenta and merlot sauce

Homemade meat loaf with peas and carrots

Bernese "Suure Mocke" (tender beef)

Rice with leek Uri style

Mashed potatoes 

Seeland vegetable pot pourri 

Viva capuns with porcini sauce

### Desserts

Aargau carrot cake

Zug cherry cake

Chocolate mousse

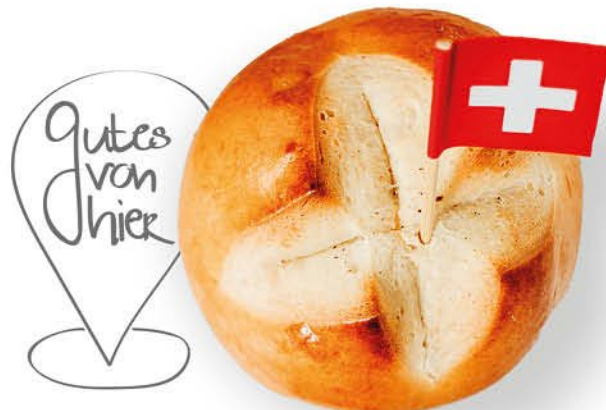
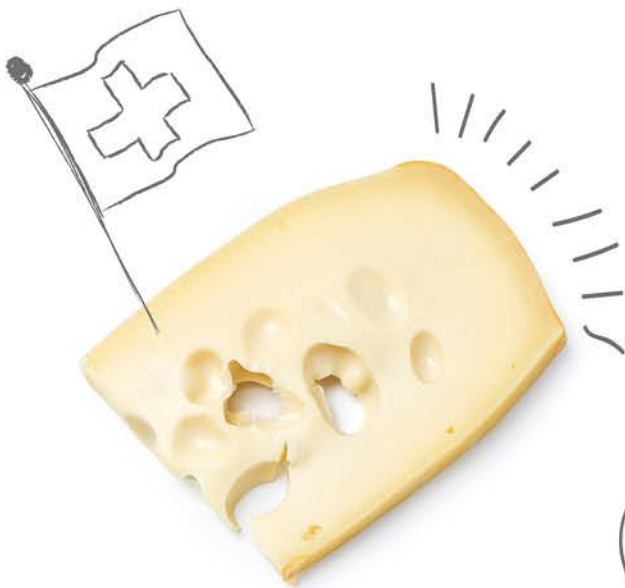
Emmental crème brûlée

Mini cream slices

Zurich rectory cake (with apples)

Apple fritters with cinnamon-sugar and vanilla sauce

Buffet with meringue, ice cream and whipped cream



# SOFTDRINKS

## COFFE & TEA

Coffee (filter coffee)	5.00 / pot
Tea, assortment	5.00 / 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
Ice Tea Lemon	3.50 / pce
Rivella Rot	3.50 / pce
Rivella Blau	3.50 / pce
Apfel juice, sparkling	3.50 / pce
Elmer Citro	3.50 / pce



## COLD DRINKS 1 LITER

Valser sparkling	5.00 / pce
Valser still	5.00 / pce

## JUICES

Michel orange juice, 1 lt	7.50 / pce
Michel Bodyguard, 1 lt	8.00 / pce
Seasonal fruit juice, 25cl	4.50 / pce
Seasonal vegetable juice, 25cl	4.50 / 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

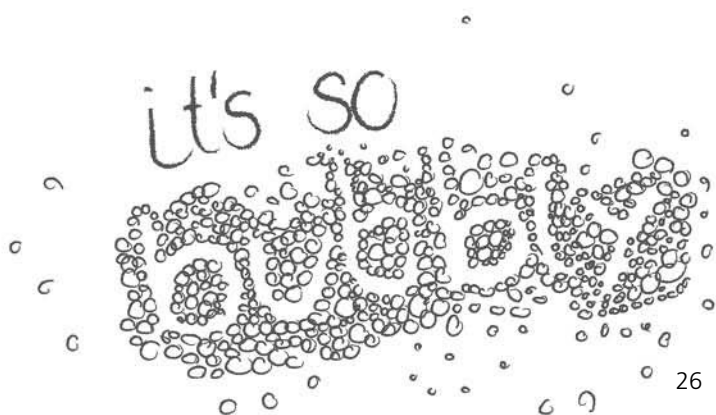
Pinot noir 49.00  
Vineyard Ottiger, Lucerne  
Pinot noir, with a black berry flavour, elegant, best for Swiss cuisine

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

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	4.50 / pce
Feldschlösschen alcohol-free, 33cl	4.50 / pce
Baarer Goldmandli beer, 33 cl	4.50 / 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

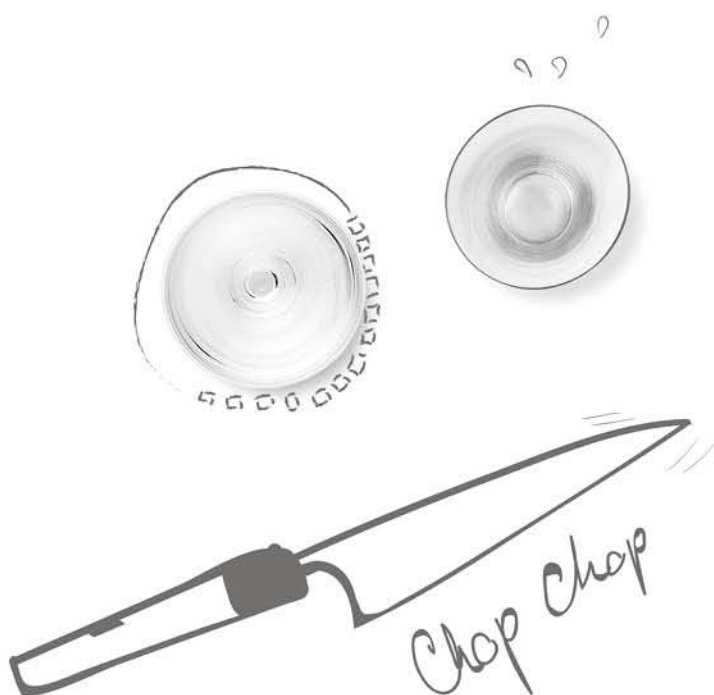


## TABLECLOTHS AND NAPKINS

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 technician 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 30.00

## ORDER DEADLINES

24h before the event  
Coffeebreaks, Working Lunches, Aperitifs

### Evening events / Special Events

#### **1 – 50 people**

10 am, 2 working days before the event

#### **51 – 100 people**

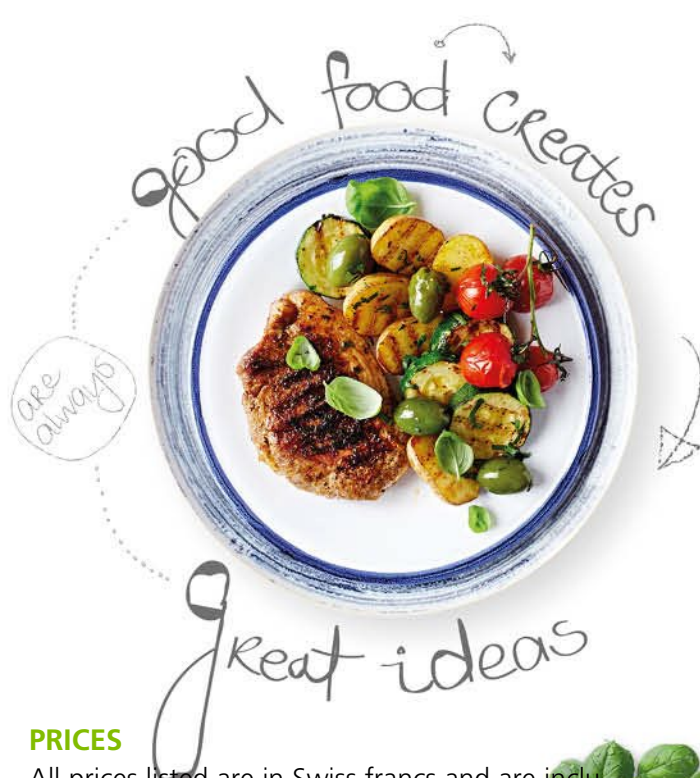
10 am, 5 working days before the event

#### **More than 100 people**

10 am 10 working days before the event

If orders are placed at short notice, the offer can be limited.

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





### 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

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 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 / PLACE OF JURISDICTION

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

Eldora AG  
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6343 Rotkreuz

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