



# SV Gastronomie

# Welcome

Whether inviting clients to an aperitif or a festive occasion  
choosing the right culinary complement is essential to the success of any  
excellent event

Your catering is in good hands with our team. With experienced planning  
and expert advice we will be at your side and provide first-class service  
during the entire event.

Make your event a gastronomic highlight.

We look forward to pampering you.

Team headquarters

+43 819 45 10

SV (Schweiz) AG

Obstgartenstrasse 25/29

8302 Kloten

[headquarters@sv-group.ch](mailto:headquarters@sv-group.ch)



## BREAKFAST

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### BREAKFAST PACKAGE « PREMIUM CLASS »

pro Person 11.80

A cup of delicious coffee or tea from our selection of fragrant teas with a freshly baked croissant and a bottle «Henniez» 5dl still or sparkling water

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### BREAKFAST PACKAGE -«BUSINESS CLASS »

pro Person 16.90

A cup of delicious coffee or tea from our selection of fragrant teas, orange juice, a freshly baked croissant, a fruit and a bottle «Henniez» 5dl still or sparkling water

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### BREAKFAST PACKAGE -«FIRST CLASS»

pro Person 25.90

A cup of delicious coffee or tea from our selection of fragrant teas, orange juice, freshly baked croissants and whole-wheat rolls, all complimented with butter, continental platter (cheese, cold cuts), honey, jams, homemade «Birchermüesli» and seasonal fruits

## FRUIT AND CEREALS

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Urschwiizer Birchermüesli in a WECKGLAS		Portion	5.90
Overnight chia yogurt with fruits	  	portion	5.90
Seasonal sliced fruit in WECKGLAS		Portion	5.90
Seasonal fruits		Stück	1.50
Swiss fruit basket with local fruit		Korb	26.00
Colorful fruit basket from near and far		Korb	35.00

## BREAKFAST PLATE

*SERVED ON A PLATE / OVER 10 PEOPLE*

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A selection of Swiss cheese, shoulder ham, «Bündnerfleisch» and Meatloaf, garnished with grapes and walnuts	per person	16.50
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## OVEN FRESH

Butter- ,whole-wheat- or pretzel croissant	piece	2.10
«Cailler-Branche» chocolate croissant	piece	3.50
Mini brioche bread	piece	2.50
Chocolate chip bun	piece	2.80
Vivafit bread roll	piece	2.80
Nut and fruit bread roll	piece	2.80
Soft pretzel bread with salt, sunflower seeds or pumpkin seeds	piece	2.80

## SWEETS FROM THE BAKERY

Mini sweet pastries «assorted» (apricot roll/apple strudel/nut roll/nut snail)	piece	3.50
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## BREAKS

### IDEALLY SUITED FOR SHORT BREAKS

pro Person 16.50

A cup of delicious coffee or tea from our selection of fragrant teas, a bottle «Henniez» 5dl still or sparkling water, a selection of cake, cookies or muffin and a fresh seasonal fruit

### POWER BREAK

pro Person 21.50

A cup of delicious coffee or tea from our selection of fragrant teas, a bottle «Henniez» 5dl still or sparkling water, «ZAMBA» freshly pressed fruit juice, brain-food mix with nuts and dried fruits and a fresh seasonal fruit

## SWEETS FROM THE BAKERY

Cookies «assorted»	piece	3.00
Lemon-, Chocolate- or Marble cake	piece	4.50
Brownie	piece	4.50



## LIGHT LUNCH

### SUSHI

*SERVED WITH WASABI, GINGER AND SOY SAUCE*

Sushi Tokyo Uramaki «Spicy tuna uramaki, california roll uramaki & vegetarian kimchi»	9 pieces	25.50
Sushi Tokyo Vegi «Tofu pocket, avocado uramaki, vegetarian kimchi»	10 pieces	27.50
Sushi Tokyo Mixed «Tuna nigiri, salmon nigiri, oktopus nigiri, prawns nigiri, hosomaki, tofu pocket, Spicy tuna uramaki, california roll, uramaki gunkan orange tobiko, zurimi salad»	13 pieces	32.50
Sushi Tokyo Delux <i>for 3 people</i> «Mixed Nngiri, mixed uramaki, mixed hosomaki, mixed gunkan sushi»	plate	85.50

### SANDWICHES & CO.

#### SMALL AND FINE

«for lunch we recommend 3 pieces per person»

Small crispy rolls variously topped with:

Filling: meat/fish	piece	6.50
Filling: vegetarian	piece	6.00
Filling: vegan	piece	6.50

#### BIG AND STRONG

«for lunch we recommend 1 ½ pieces per person»

Served halved and topped variously with:

Filling: meat & fish	piece	8.50
Filling: vegetarian	piece	8.00
Filling: vegan	piece	8.50

<b>HALF-METER PRETZEL BRAID "Classic" variously filled</b>	bar	56.50
10 pieces per bar		

- thinly sliced ham

- Salami Montebéré Tipo Milano

- Tête de Moin and Pommery butter

- Antipasti grilled vegetables, sun dried tomatoes with rocket salad and parmesan

<b>HALF-METER PRETZEL BRAID «Premium» variously filled</b>	bar	62.50
10 pieces per bar		

- Finely slices of smoked salmon with mild lemon horseradish and fresh dill

- Coppa ham with parmesan slivers

- Prosciutto di Parma and sun dried tomatoes

## TART

Salty tart	piece	7.50
Tomato, cheese, spinach with bacon		

Sweet tart	piece	7.50
Apple, rhubarb, cherries or apricots		

## Lunchbag «to go»

<b>«ONE WAY»</b>	Bag	21.50
1 big sandwich <b>filled with meat or vegetarian</b>		
1 fruit		
1 muffin		
1 yogurt		
1 Focus Water		

<b>«ROUND TRIP»</b>	Bag	33.50
1 big sandwich <b>filled with meat or vegetarian</b>		
1 salad of the day with dressing		
1 fruit		
1 muffin		
1 yogurt		
1 Focus Water		
1 «ZAMBA» freshly pressed squeezed fruit juice		



# APÉRO

## HANGAR PACKAGES

MINIMUM ORDER FOR 10 PEOPLE

### SIGHTSEEING FLIGHT

per person 14.50

Fresh puff pastry, home-marinated black and green olives served with Swiss mountain cheese cubes and wafer thin «Bündnerfleisch», served with a breadbasket

### SHORT DISTANCE

*One piece per person*

per person 22.50

- Puff pastry sticks «assorted»
- Skewers of Swiss mountain cheese and grapes
- «Bündner Salsiz», bacon, chorizo and farmer's bread
- «Mini Chäschüechli» (mini Swiss cheese tartlets)
- «Mini Schinkengipfeli» (mini ham filled croissants)
- «Toblerone»-Mousse in the cone

### LONG DISTANCE

*One piece per person*

per person 33.50

- Tomato mozzarella skewer marinated with pesto
- Lukewarm tomato focaccia with arugula-pesto and semi-dried tomatoes
- Two kinds of olives marinated
- Antipasti in different variations served in a glass
- Shrimps al limone 🍷🍷
- Prosciutto di Parma with melon
- Dessert of the day

## Salads in a Glass

Mixed salad with carrots, cucumber, corn and cherry tomatoes	Portion	7.50
Mrs. Greek with tomatoes, cucumber and feta cheese	Portion	7.50
Beetroot cous cous salad	Portion	7.50
Sausage and cheese salad with oak leaf lettuce	Portion	7.80
Chicken masala with chickpeas and chicken	Portion	7.80
<b>The salads can also be served in a bowl as a main course</b>	<b>+</b>	<b>10.00</b>




## HANGAR SNACKS

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### COLD APPETIZER

Vegetable sticks with yogurt dip	Portion	7.00
Assorted puff pastry sticks	100gr	7.50
Pomme Chips "Nature/Pepper" 	100gr.	5.00
Roasted salted peanuts in a WECKGLAS 	100gr.	5.50
Tortilla chips with guacamole and salsa dip 	100gr.	8.00

### WARM APPETIZER

Appenzeller «Mini Chäschüächli» (mini Swiss cheese tartlets)	Stück	3.50
Mini jalapeños with tomato salsa	Portion	4.50
Mini veggie cheeseburger	Portion	5.00
Mini ham croissants	Stück	3.50
Mini samosa veggie	Stück	3.50
Chicken skewers on wok vegetables with satay peanut dip  	Stück	5.50
Spring roll 50g Vegi with sweet chili sauce	Stück	3.50
Spicy meatballs with racy tomato chutney 	Portion	5.50

### CANAPÉ - Minimum order 4 pieces per variety

½ Canapé with egg	piece	4.50
½ Canapé with asparagus	piece	4.50
½ Canapé with salami	piece	4.50
½ Canapé with ham	piece	4.50
½ Canapé with salmon	piece	4.90
½ Canapé with tuna	piece	4.90
½ Canapé with «Bündnerfleisch»	piece	4.90

## DESSERT

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Cheese Cake Ruby Chocolate	piece	5.90
Caramel Crème	Portion	4.50
Ovomaltine-Mousse with Chocolate Crumble	Portion	4.90
Seasonal fruit skewers	piece	4.90
Mini patisserie (6 pieces per type)	piece	3.80

We will be happy to provide you with an offer tailored to your wishes and needs!

We look forward to your enquiry!



## DRINKS

### NON- ALCOHOLIC BEVERAGES

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Mineral water still or sparkling	1.5l PET	5.50
Mineral water still or sparkling PET	0.5 l	4.00
Mixed soft drinks PET	Fl.	4.00
Homemade SV Ice Tea Fairtrade	0.5 l	4.00
Homemade SV Ice Tea Fairtrade	Liter	8.00
Michel Bodyguard / Michel Orange Juice	3.3 dl	4.40
Orange juice	Liter	8.00

### COFFEE & TEA

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Coffee from the jug	Pitcher	20.00
Tea (various types)	Pitcher	20.00

### HOP & MALT

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Beer «mix»	3.3 dl	6.50
Beer non-alcoholic	3.3 dl	6.50



## **SPARKLING WINE**

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Il Colle Prosecco DOC Brut	7.5 dl	39.50
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## **WEISSWEIN**

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Mythos weiss, VdP Suisse, Winery Landolt Zurich	75 cl	33.50
Roero Arneis, Cantina del Nebbiolo, Piemont, Italy	75 cl	39.50
Stadt Zürcher Räuschling AOC, Winery Landolt Zurich	75 cl	47.50

## **ROSÉ**

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Stadt Zürcher Rosé AOC, Winery Landolt Zurich	75 cl	45.50
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## **ROTWEIN**

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Mythos Rot Suisse, VdP Suisse, Winery Landolt Zurich	75 cl	35.50
Il Primitivo del Tarantino IGT Sette Torri, Apulien, Italy	75 cl	37.50
Stadt Zürcher Pinot Noir AOC, Winery Landolt Zurich	75 cl	48.50



## GENERAL INFORMATION

### DECLARATIONS

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Glutenfree



Vegan



Lactosefree

Switzerland: Beef, pork, chicken breast and veal

Norway: Smoked salmon

Denmark: Trout fillet,

Italy: Coppa, Parma ham and chorizo

Vietnam: Farmed shrimps

### PRICES

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The prices are in Swiss francs and include the statutory value-added tax.

However, without support, delivery, assembly and dismantling costs.

The invoice must be paid within 30 days of the date of issue without deduction.

### PERSONNEL COSTS

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Personnel costs for set-up and removal catering	per 15 minutes	12.50
Personnel costs per service employee	per hour	60.00
Personnel costs per cook	per hour	63.00
Personnel costs from 10 p.m. / per service employee incl. night and overtime surcharge	per hour	70.00
Personnel costs from 10 p.m. / per cook employee incl. night and overtime surcharge	per hour	73.00
Event coordinator	per hour	88.00
Personnel costs Sunday (day)	per hour	95.00
Personnel costs outside our working hours (08.00 – 17.00)	per hour	60.00

### DELIVERY COSTS

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Deliveries (drop off & pick up)	
Building Alpha/Bravo flat rate	15.00
Building Charly Flat rate	20.00
Pick-up and drop-off in the cafeteria	free of charge
Material transportation (buffet and bar tables) Flat rate	25.00

## EXTRA COST

Glass	piece	0.50
Champagne glass	piece	1.00
Plates and bowls	piece	1.00
Fork, knife, spoon	piece	0.50
Corkscrew	deposit	10.00
Ice bucket with ice	piece	15.00
Standing tables including covers	piece	15.00
Chafing Dish	piece	20.00
Fabric napkin white	piece	2.00
Tablecloth white different sizes	on request	
Decoration / flowers	on request	
Broken glass	piece	4.00
Missing bottles	bottle	1.00

## EXPRESS-, CHANGE- AND CANCELLATION COSTS

Express deliveries	on the same day	per delivery	35.00
Express deliveries	1 working day before	per delivery	20.00
Express deliveries	2 working days before	per delivery	10.00

### Changes / Cancellation:

1 working day before or on the day of the event	of food	100%
2 working days before the event	of food	75%
3 working days before the event	of food	50%

The exact number of people must be specified up to 3 working days\* before the the event and is used for invoicing.

\*1 working day Monday-Friday from 08.00-16.00 / excluding public holidays

## UNEXPECTED EVENTS

Of course, we are also your partner if the event is to be held in less than 48 hours

Please contact us by phone or email and tell us your wishes.

We will be happy to send you a possible variant, your wishes, immediately.

Please understand that we do not always have fresh produce immediately available.

## SPECIAL FEATURES

Minimum order value 50.00 francs, otherwise minimum quantity surcharge of 25.00 francs

SV (Schweiz) AG may make changes to the offer and prices at any time.

# **GENERAL TERMS AND CONDITIONS**

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<https://www.sv-group.ch/de/catering/agb>

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