

Catering Range

PARTNERS GROUP



eldora

Declaration / Labels

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Lamb	Switzerland, Great Britain, Australia, New Zealand
Poultry	Switzerland
Turkey	Switzerland
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

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.

Eldora AG
Mitarbeiterrestaurant Partners Group
Zugerstrasse 57
6341 Baar

MORNING COFFEEBREAK

Available from: 7.00 - 11.00
Minimum order: 5 person

CLASSIC BREAK

10.50 / PERS.

Assorted butter, pretzel and whole grain croissants (1/person), assorted rolls, butter, jam and honey, fruit basket, orange and seasonal fruit juice

CAMPUS BREAK

13.90 / PERS.

Assorted butter, pretzel and whole grain croissants, mini sandwich with ham, selection of sweet pastries (1/person) and fruit basket

CAMPUS BREAK VEG


19.50 / PERS.

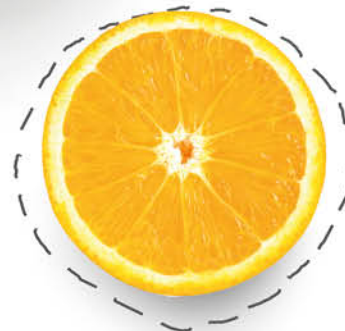
Assorted butter, pretzel- and whole grain croissants, 1 mini sandwich with Gruyère cheese, selection of sweet pastries (1/person) and fruit basket

HEALTHY BREAK

19.50 / PERS.

Birchermuesli and assorted crunchy granola yogurt, fruit salad in small jars(1/person), 1 mini sandwiches with turkey, 1 whole grain croissants, Seasonal vegetable and fruit juices and fruit basket

Vegetarian Option: Roll with Gruyère  cheese



Prices in CHF, VAT incl.

BREAKFAST BUFFET

SWISS BREAKFAST

19.00 / PERS.

From 10 guests

Various breads, assorted butter, pretzel- and whole grain croissants, butter, jam and honey and a platter of cold meat and cheese

ELDORA BREAKFAST



22.90 / 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 and seasonal fruit salad

HEALTHY BREAKFAST



24.00 / 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 and seasonal fruit juice

BREAKFAST DELUXE

37.00 / 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 and bacon and seasonal fruit juices

Time
for a
break

COFFEEBREAK À LA CARTE

FROM THE BAKERY


Minimum order: 5 guests

Butter / Pretzel croissant	1.60 / pce
Whole grain croissant	1.60 / pce
Brioche	1.80 / pce
Cailler chocolate croissant 	2.60 / pce
Almond or nut croissant	2.60 / pce
Triple chocolate muffin	3.60 / pce
Seasonal fruit Muffin	3.60 / pce
Mixed donuts	1.80 / pce
Cheese Cake qube	2.40 / pce

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

MINI-VIENNOISERIE AND MINI-SWEET PASTRIES

Minimum order: 10 pieces

Mini butter / rustic / pretzel 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 Danish with maple pecan nuts	1.40 / pce
Mini Pastel de Nata	1.40 / pce
Mini Berlin donut	1.40 / pce

SEASONAL FRUIT BASKET

For 5 guests	9.50 / basket
For 10 guests	18.50 / basket

Prices in CHF, VAT incl.



COFFEEBREAK À LA CARTE

HEALTHY SNACKING

Mini fruit nut bar 	1.40 / pce
GO-Natural fruit nut bar  	2.90 / pce
TREK Protein bar  	2.60 / pce

HEALTHY OPTIONS IN THE GLASS

Minimum order: 10 pieces

Freshly made Birchermuesli	3.50 / pce
Vegan Birchermuesli 	3.50 / pce
High protein quark with nuts and berries	3.50 / pce
Yogurt with crunchy Granola and seasonal fruit	3.50 / pce

CHOCOLAT AND SWEET SNACKS

Individually wrapped

Lindor chocolate assorted	0.80 / pce
Mini Ragusa chocolate assorted	1.20 / pce
Chocolate marshmallow	1.00 / pce
Torina la piazza	0.80 / pce

SWEET DREAMS FROM OUR PATISSERIE

Minimum order: 10 pieces per kind

Homemade desserts in a jar daily selection	3.50 / pce
Fresh fruit salad	3.50 / pce
Chocolate mousse Grand cru Maracaibo	4.00 / pce
Chocolate mousse White Tobleron	4.00 / pce
Panna cotta with fruit coulis	4.00 / pce
Crème brûlée	4.00 / pce
Tiramisù	4.20 / pce
Quark trifle with berries	4.20 / pce
Seasonal homemade pastry	2.60 / pce
Mini fruit skewer with berry coulis	2.50 / pce
Lemon Chiffon Pie	4.00 / pce
Apple cinnamon crumble	4.00 / pce

THE *best*
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Sweet

COFFEEBREAK À LA CARTE

HOMEMADE MINI- AND MAXI SANDWICHES VARIOUS BREADS *

Minimum order: Mini 7 pieces per kind,
Maxi 3 pieces per kind

	MINI	MAXI	
Gruyère, apple, and mustard butter	3.90 / pce	6.90 / pce	✓
Mozzarella, tomato and pesto	3.90 / pce	6.90 / pce	✓
Grilled vegetables and hummus	3.90 / pce	6.90 / pce	✓
Brie, pear and walnut	3.90 / pce	6.90 / pce	✓
Free-range egg salad and cress	3.90 / pce	6.90 / pce	✓
Swiss meat loaf, egg and gherkin	3.90 / pce	6.90 / pce	
Smoked ham, salad, and tomato	3.90 / pce	6.90 / pce	
Salami, tomatoes and gherkin	3.90 / pce	6.90 / pce	
Cured ham, Grand Padano, arugula	4.20 / pce	7.50 / pce	
Grison air-dried meat, salad, tomato	4.20 / pce	7.50 / pce	
Smoked salmon, horseradish sauce and cucumber	4.20 / pce	7.50 / pce	

* Also available as Working Lunch





WORKING LUNCH

Sandwich Lunch Packages

Minimum order: 10 people

SWISS PICKNICK

22.50 / PERS.

Vegetarian vegetable salad, Swiss salad (eg. Sausage cheese), sandwich with farm ham, bun with meatloaf, mustard & gherkins, pretzel bun with brie, nuts and pear, dessert of the day in a jar

GREEN TIME

22.50 / PERS.

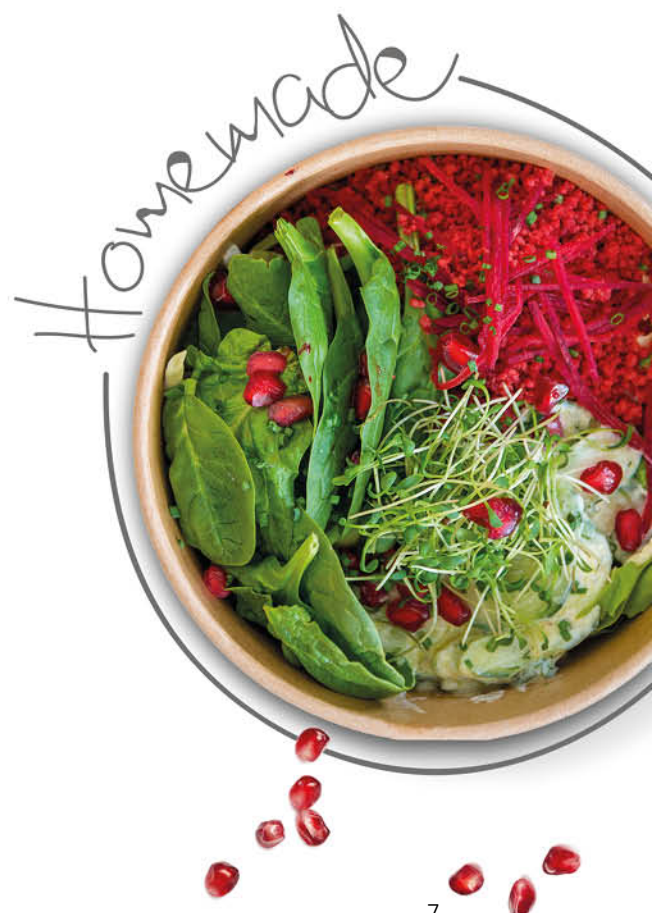
Vegetarian vegetable salad, couscous salad with mint and orange, mini sandwich with cottage cheese, cucumber and radish, whole grain wrap with hummus, avocado and cress, 2 pita bread sticks with beetroot cream cheese, dessert of the day in a jar

ONE WORLD

25.00 / 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, 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: 10 pieces per kind

Sausage-cheese salad	4.00 / pce
Swiss pasta salad	4.00 / pce
Couscous salad 	4.00 / pce
with mint and orange	
Cucumber salad with	4.50 / pce
smoked salmon and cottage cheese	
Tomato mozzarella salad 	4.00 / pce
Chicken glass noodles salad	4.00 / pce
with sweet chili dressing	

1 METER BAGUETTE (FOR 5 PEOPLE)

Baguette Ham, salad, egg, gherkin	55.00 / pce	
Wholegrain Baguette salami Nostrano, arugula, tomatoes	55.00 / pce	
Rye Baguette Gruyère, salad, apple	55.00 / pce	
Wholegrain baguette tomato, mozzarella, pesto, arugula	55.00 / pce	
Sourdough baguette, hummus, grilled vegetables	55.00 / pce	
Baguette smoked salmon, horseradish sauce, cucumber	62.00 / pce	
Pretzel baguette Grison air-dried meat, salad, dried tomatoes	62.00 / pce	
Wheat bran baguette Cured ham, salad, cream cheese	62.00 / pce	
Rustico baguette roast beef, tartare sauce, salad, tomatoes	62.00 / pce	

HOMEMADE MINI- AND MAXI SANDWICHES VARIOUS BREADS

*Minimum order: Mini 5 pieces per kind,
Maxi 2 pieces per kind and 10 in total*

See page 6



APÉRO PACKAGES

SMALL APÉRO

7.00 / PERS.

Minimum order: 10 persons

Nuts, crisps, pretzel sticks

APÉRO «MEDITERANO»

8.50 / PERS.



Minimum order: 10 persons

Marinated olives, Grana Padano, grissini



CLASSIK APÉRO

14.50 / PERS.

Minimum order: 10 persons

1 piece per person

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

SWISS APÉRO

25.00 / PERS.

Minimum order: 10 persons

1 piece per person

Swiss Sausage salad, quiche with Appenzeller cheese, beef salad with herbal vinaigrette, pasta with Swiss cheese and roasted onions, crispy bread with egg cream cheese spread



Prices in CHF, VAT incl.



APERITIF PLATTERS

CHEESE PLATTER

62.00

Selection of Swiss hard and soft cheeses (5 sorts), grapes, walnuts and dried fruits, served with crusty bread and fruit bread

ALPINE PLATTER

67.00

The best from our mountains: Grison air-dry meat, Grison cured ham, Salsiz, mountain cheese, pickles, grapes and walnuts. crusty bread and fruit bread

ANTIPASTI PLATTER

67.00

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

All platter serve 5 persons

All platters for 5 people





APERITIF BAGUETTES

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

Baguette Ham, salad, egg, gherkin	55.00 / pce	
Wholegrain Baguette salami Nostrano, arugula, tomatoes	55.00 / pce	
Rye Baguette Gruyère, salad, apple	55.00 / pce	✓
Wholegrain Baguette Tomato, mozzarella, pesto, arugula	55.00 / pce	✓
Sourdough Baguette, Hummus, grilled vegetables	55.00 / pce	✓
Baguette Smoked salmon, horseradish sauce, cucumber	62.00 / pce	
Pretzel Baguette Grison air-dried meat, salad, dried tomatoes	62.00 / pce	
Wheat bran Baguette Cured ham, salad, cream cheese	62.00 / pce	
Rustico Baguette Roast beef, tartare sauce, salad, tomatoes	62.00 / pce	

Prices in CHF, VAT incl.



Prices in CHF, VAT incl.

APERITIF À LA CARTE



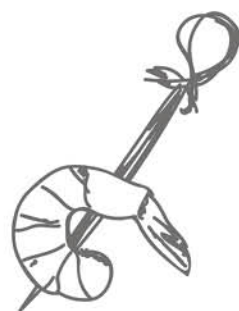
Minimum order: 10 pieces per kind

FINGER FOOD (COLD)

Tomato mozzarella skewer	3.00 / pce	✓
Marinated olives and Grana Padano	5.50 / pce	✓
Swiss pasta salad	4.00 / pce	✓
Tomato cream cheese with celery	4.00 / pce	✓
Pita sticks with beetroot cream cheese	4.00 / pce	✓
Crostini with two pestos	3.00 / pce	✓
Wholegrain wrap with hummus, avocado and cress	4.00 / pce	✓
Grissini sticks with cured ham	3.00 / pce	
Vitello tonnato with capers	4.00 / pce	
Chicken glass noodle salad with sweet chilli dressing	4.00 / pce	
Wakame salad with Tiger prawns	4.50 / pce	
Beef salad with herbal vinaigrette	4.00 / pce	
Swiss sausage salad with gherkin	4.00 / pce	
Octopus salad with potatoes, olives and tomatoes	4.50 / pce	

FINGER FOOD (HOT)

Cheese quiche	2.50 / pce	✓
Mini vegetable samosa with raita	2.50 / pce	✓
Mini pizza	2.50 / pce	✓
Mini spring roll with sweet chili dip	2.50 / pce	✓
Mediterranean vegetables Quiche	3.00 / pce	✓
Red Thai curry lemongrass soup	3.00 / pce	✓
Ham croissant	2.50 / pce	
Leek quiche with bacon	2.50 / pce	
Fried panko prawn with mango chilli dip	4.80 / pce	
Chicken satay with peanut sauce	4.80 / pce	
Mini Alsace tart with bacon	2.50 / pce	
Beef meatballs with tomato sauce	4.00 / pce	
Thai fish cake with sweet-spicy cucumber dip	4.50 / pce.	



APERITIF SWEETS

SWEET DREAMS

Minimum order: 10 pieces per kind

Homemade desserts in a jar daily selection	3.50 / pce
Fresh fruit salad	3.50 / pce
Chocolate mousse Grand cru Maracaibo	4.00 / pce
Chocolate mousse White Tobleron	4.00 / pce
Panna cotta with fruit coulis	4.00 / pce
Crème brûlée	4.00 / pce
Quark trifle with berries	4.20 / pce
Mini fruit-skewer with berry coulis	2.50 / pce.
Lemon chiffon pie	4.00 / pce
Apple cinnamon crumble	4.00 / pce

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WINE & SPARKLING WINE



SPARKLING WINE, BOTTLE 75 CL

Prosecco brut DOC Treviso Il Colle di Valdobbiadene <i>Crisp, sparkly, fruity, aromatic, best for aperitif/appetizers and antipasti</i>	39.00
Helveticus brut vin mousseux Chardonnay, blanc de blanc <i>best for: Aperitif, appetizers, fish</i>	48.00
André Clouet brut Champagne Grande Reserve, AOC <i>Pinot noir, subtle sparkle, aromatic, best for aperitif, starters and fish</i>	79.00

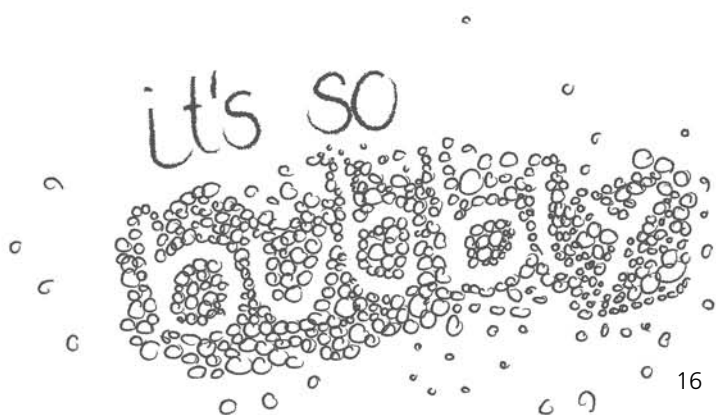


WHITE WINE, BOTTLE 75 CL

Mythos Weiss VdP Suisse Vineyard Landolt <i>Riesling Silvaner and Kerner, fruity, dry, best for aperitif and antipasti</i>	32.00
Riesling Silvaner Vineyard Ottiger, Lucerne <i>Fresh-fruity taste, best for aperitif and antipasti</i>	46.00
Lansilo Bianco di Merlot DOC Cantina il Cavaliere, Ticino <i>Flowery fragrance, fruity, dry, best for aperitif, antipasti and fish</i>	43.00
Verdejo Quivira Bodega Altaencina Es Castilla y León Rueda <i>Crisp, dry, best for aperitif and antipasti</i>	32.00
Roero Arneis DO, Piedmont <i>Elegant, flowery fragrance, fruity, best for aperitif, antipasti and fish</i>	38.00
Oeil de Perdrix Chateau d'Auvernier, Neuchâtel <i>Pinot noir, berry, elegant, best for: apéritif, antipasti und fisch</i>	47.00

RED WINE, BOTTLE 75 CL

Mythos Rot, VdP Suisse Weingut Landolt <i>Pinot Noir, Garanoir, fruity, light, best for Mediterranean cuisine</i>	39.00
Pinot noir Vineyard Ottiger, Lucerne <i>Pinot noir, with a black berry flavour, elegant, best for Swiss cuisine</i>	49.00
Merlot Pra rosso Amici guido Brivio au lac, Ticino <i>Distinct taste, aromatic, best for meat dishes and roasts</i>	41.00
Humagne Rouge du Valais AOC Albert Mather et Fils, Wallis <i>Spicy aromatic, fruity, black berry flavour, best for hard cheeses, meat and grilled dishes</i>	54.00
Ripasso Valpolicella Class. Sup DOC, Monte del Frà, Venetien <i>Corvina, Rondinella, elegant with a distinct taste, best for grilled dishes, meat and pasta</i>	46.00
Paco Garcia Rioja DOCa Seis, Spanien <i>Tempranillo, fruity, soft, best for tapas and grilled dishes</i>	41.00





BEER

SWISS BEER

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



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DISH RENTAL

DISHES

Plates	2.00 / 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

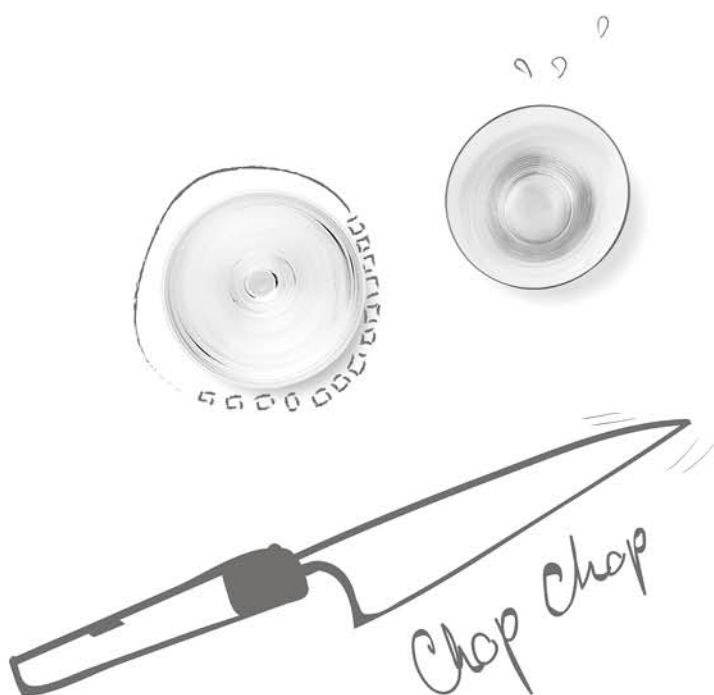


TABLECLOTHS AND NAPKINS

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



TERMS & CONDITIONS

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

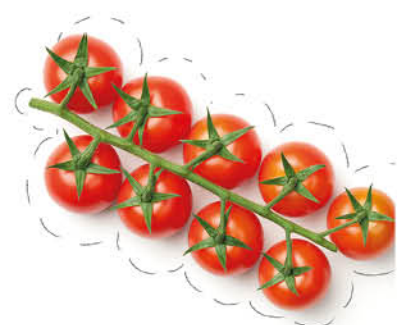
Monday to Friday: 7 am to 5 pm
Other delivery time upon consultation

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

No delivery fee (deliver only, without setup) on premises between 7 am and 5pm. From 5pm the staff hours are charged.





DELIVERY CHARGES

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	50.00 / 60.00
Chef de Service	60.00 / 70.00
Management staff	70.00 / 80.00

CANCELLATIONS (WORKING DAYS ONLY)

48 hours in advance
no costs incurred

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 CHF 15.00

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

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
Mitarbeiterrestaurant Partners Group
Zugerstrasse 57
6341 Baar

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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).

LOSS AND DAMAGE OF BROUGHT ITEMS