

# Catering Range

GLENCORE INTERNATIONAL AG



eldora

# DECLARATION / LABELS

Meat	Switzerland
Eggs	Switzerland
Fish /seafood	We only buy certified products
Other	Stated in the description

All prices in Swiss Francs, VAT included

Vegetarian and vegan offers are labelled as follows:



vegetarian



vegan

Eldora AG  
Gastronomy Services Glencore  
Baarermattstrasse 3  
6341 Baar

# MORNING COFFEEBREAK


Available from: 7.00 -11.00  
Minimum order: 5 person

## SMALL BREAK 11.50 / PERS.

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

## MEDIUM BREAK 14.50 / PERS.

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

 Vegetarian option: roll with Appenzeller cheese

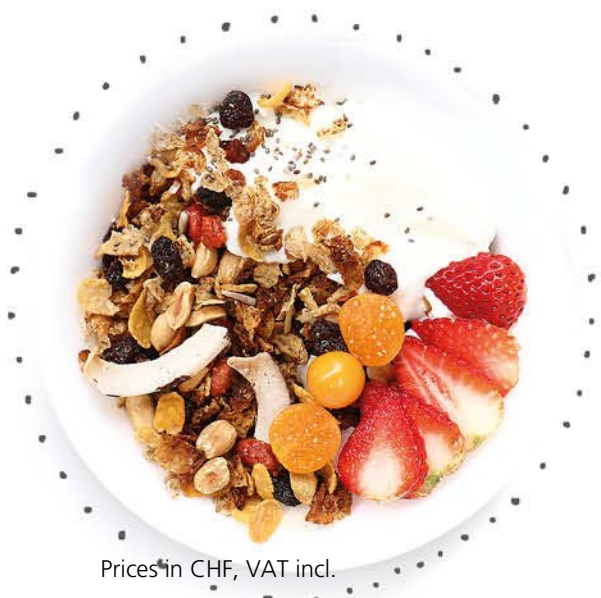


## HEALTHY VEGI BREAK 20.50 / PERS.

Birchermuesli and assorted crunchy granola yogurt, fruit salad in small jar, seasonal fruit juice, fruit basket

## HEALTHY BREAK 20.50 / PERS.

Birchermuesli and assorted crunchy granola yogurt, fruit salad in small jar, mini sandwich with turkey, whole grain croissant, Seasonal fruit juice, fruit basket



Prices in CHF, VAT incl.



Give me  
Sugar

# AFTERNOON COFFEEBREAK

*Minimum order: 5 guests*

## **SMALL DELIGHT** **12.50 / PERS**

Sweet pastry, seasonal fruit lassi, orange juice and fruit basket

## **MEDIUM DELIGHT** **15.50 / PERS**

Mini pretzel bread with salami, sweet pastry, dessert in jar, seasonal fruit juice, fruit basket

Vegetarian option: Mini pretzel bread with Appenzeller cheese

## **MEDIUM VEGI DELIGHT** **15.50 / PERS.**

Mini pretzel bread with Appenzeller cheese, sweet pastry, dessert in jar, seasonal fruit juice, fruit basket

## **SEASONAL FRUIT BASKET**

Basket for 5 guests	10.50
Basket for 10 guests	19.50




Prices in CHF, VAT incl.



# COFFEEBREAK À LA CARTE

## FROM THE BAKERY

Minimum order: 5 guests

Butter, pretzel, whole grain croissant	1.80 / pce
Cailler chocolate croissant 	2.80 / pce
Almond or nut croissant	2.80 / pce
Various muffins	3.80 / pce
Homemade cake	3.80 / pce
Various bread rolls	2.20 / pce

## MINI-SWEET PASTRIES

Minimum order: 10 pieces

Mini croissant	1.00 / pce
Mini pretzel or rustic croissant	1.00 / pce
Mini Cailler chocolate croissant	1.80 / pce
Mini Pain au chocolate	1.20 / pce
Mini muffins assorted	1.20 / pce
Mini donuts assorted	1.20 / pce
Mini Danish assorted	1.60 / pce
Mini raspberry cheesecake	1.80 / pce
Mini lemon cheesecake	1.80 / pce
Mini Berlin donut	1.60 / pce



# COFFEEBREAK À LA CARTE

## PETIT FOURS

Minimum order: 10 pieces

Mini macarons, assorted	1.20 / pce
Friandise	1.40 / pce

## CHOCOLAT AND SWEET SNACKS

Individually wrapped

Lindor chocolate assorted	0.80 / pce
Mini Ragusa chocolate assorted	1.20 / pce
Mini Toblerone chocolate assorted	1.20 / pce
Celebrations chocolate assorted	0.40 / pce


## SWEET DREAMS FROM OUR PATISSERIE

Minimum order: 5 pieces per kind

Homemade desserts in a jar daily selection	4.50 / pce
Crème brûlée	7.50 / pce
Vermicelle (only in autumn)	7.50 / pce
Chocolate Molleux with seasonal fruits	9.50 / pce
Cherry tarte from Zug	8.50 / pce
Crème brûlée with Tonka bean	8.50 / pce
Seasonal fruit mousse	7.50 / pce

## HEALTHY OPTIONS IN A JAR

Minimum order: 5 pieces

Freshly made Birchermuesli	4.50 / pce
Vegan Birchermuesli 	4.50 / pce
High protein quark with nuts and berries	5.50 / pce
Yogurt with crunchy Granola and seasonal fruit	3.50 / pce
Seasonal fruit juice, 25 cl	4.90 / pce
Seasonal vegetable juice, 25 cl	4.90 / pce
Seasonal 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 and 10 in total*

	<b>MINI</b>	<b>MAXI</b>	
Appenzeller, apple and butter	4.20 / pce	8.90 / pce	🌿
Mozzarella, tomato and pesto	4.20 / pce	8.90 / pce	🌿
Grilled veggies and Baba Ganoush	4.20 / pce	8.90 / pce	🌿
Hole Gasse cheese, pear and walnutpesto	4.20 / pce	8.90 / pce	🌿
Free-range egg salad and cress	4.20 / pce	8.90 / pce	🌿
Swiss meat loaf, egg and gherkin	4.20 / pce	8.90 / pce	
Smoked ham, salad and tomato	4.20 / pce	8.90 / pce	
Salami, mustard butter and gherkin	4.20 / pce	8.90 / pce	
Cured ham, Grand Padano, arugula	4.50 / pce	9.50 / pce	
Grison air-dried meat, salad and tomato curd cheese	4.50 / pce	9.50 / pce	
Smoked salmon, horseradish sauce and cucumber	4.50 / pce	9.50 / pce	



**\* Also available as Working Lunch**



## WORKING LUNCH

### Sandwich Lunch Packages

*Minimum order: 5 people*

#### GREEN TIME

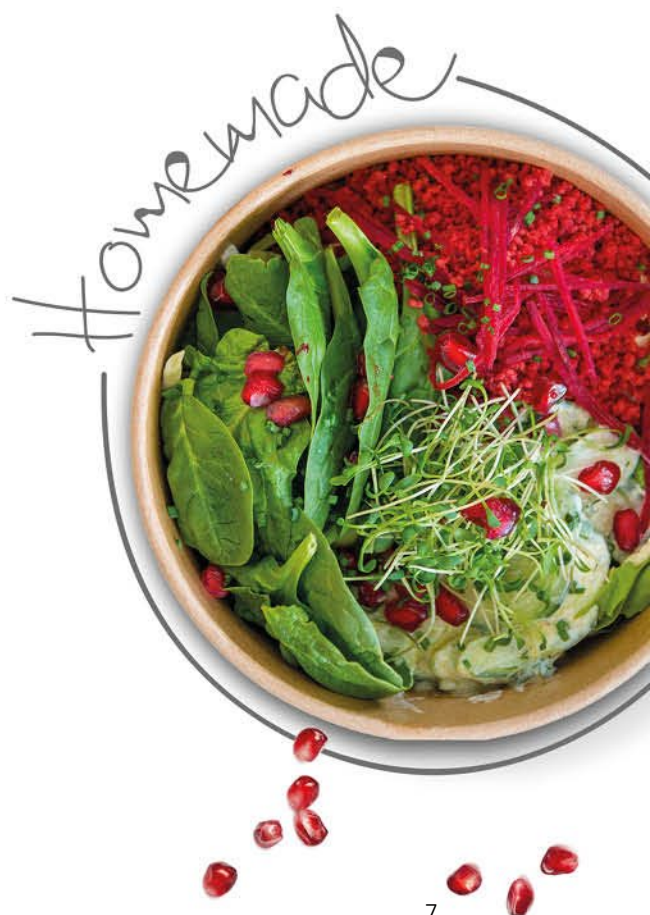
**23.50 / PERS.**

Raw salad, pink couscous salad, mini sandwich with egg salad, whole-grain wrap with baba ganoush, avocado and cress, daily dessert in jar

#### ONE WORLD

**26.00 / PERS.**

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







# APÉRO BAGUETTES

## 1/2 METER BAGUETTE\*

*For 3 to 6 people*

Various baguettes to choose from

Ham, salad, egg, gherkin	25.00 / Stk.
Salami, arugula, mustard butter	25.00 / Stk.
Appenzeller cheese, apple, salad	25.00 / Stk.
Tomato, Mozzarella, pesto, arugula	25.00 / Stk.
Grilled vegetables, Baba Ganoush	25.00 / Stk.
Smoked salmon, horseradish cucumber	30.00 / Stk.
Grisons air-dried meat, salad, tomato curd cheese	30.00 / Stk.
Cured ham, salad, cream cheese	30.00 / Stk.
Roastbeef, tartar sauce, salad, tomato	30.00 / Stk.



\* Also available as Working Lunch



# APÉRO PACKAGES

Minimum order: 10 persons  
1 piece per person

## APÉRO GAUMENSCHMAUS 18.00 / PERS.

Crispy pork belly on potato medallions  
with spicy mayo  
Asian black tiger prawn salad  
with citrus fruits  
Vegetable crudités with seasonal dip

## APÉRO GOURMET 24.00 / PERS.

Grissini with cream cheese,  
rocket and cured ham  
Marinated olives  
Parmesan chunks  
Seasonal chilled soup  
Tomato bruschetta



## APÉRO SPECIAL 32.00 / PERS.

### Cold

Beef tartare with cress and buttermilk  
Smoked salmon with sour cream on blinis  
Vegetable crudités with seasonal dip,  
Marinated olives  
Parmesan chunks

### Hot

Korean fried chicken,  
Battered fish with tartar sauce  
Falafel with sweet potato and mint



Prices in CHF, VAT incl.



# APERITIF PLATTERS

*All platters for 5 people*

## **CHEESE PLATTER**

**60.00**

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

## **ANTIPASTI PLATTER**

**67.00**

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

## **SWISS PLATTER**

**67.00**

The best from Switzerland: Grisson cured ham, Salsiz, beer sausage, planed Sbrinz, pickles with crusty bread and pear bread

*All platters serve 5 persons*



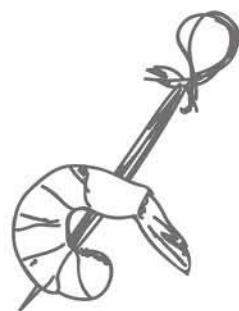
# APERITIF À LA CARTE



*Minimum order: 5 pieces per kind*

## APÉRITIF COLD

Cherry tomato mozzarella skewer	4.50 / pce	
Tomato bruschetta	4.50 / pce	
Crostini with olive tapenade	4.50 / pce	
Vegetable crudité with seasonal dip	4.50 / pce	
Parmesan pieces (50g)	5.50 / pce	
Marinated Olives	4.50 / Stk	
Chips and nuts	3.50 / pce	
Seasonal chilled soup	4.50 / pce	
Beef tatar with butter milk	6.50 / pce	
Smoked salmon tatar with sour cream on blini	6.50 / pce	
Grissini with cream cheese, rocket and cured ham	6.50 / pce	
Smoked trout with fennel and orange	6.50 / pce	
Roastbeef with tomato vinaigrette and herbs	6.50 / pce	
Fresh oysters with kimchi salsa	6.50 / pce	
Asian black tiger prawn salad with citrus fruits	6.50 / pce	



# APÉRO À LA CARTE

## APERITIF HOT

Crispy pork belly on potato patty with spicy mayonnaise	6.50 / pce	
Korean fried chicken	6.50 / pce	
Battered fish with tartare sauce	5.50 / pce	
Ham croissant	4.50 / pce	
Mini burger with BBQ sauce	6.50 / pce	
Cheese tartelette with caramelised pear	5.50 / pce	✓
Falafel with sweet potato, mint and yoghurt	5.50 / pce	✓
Samosa with sweet chili sauce	4.50 / pce	✓
Arancini with tomato jam	4.50 / pce	✓
Seasonal vegetable soup	4.50 / pce	✓



# APERITIF SWEETS

## **SWEET DREAMS**

*Minimum order: 5 pieces per sort*

Homemade desserts in a jar daily selection	4.50 / pce
Crème brûlée	7.50 / pce
Vermicelle (only in autumn)	7.50 / pce
Chocolate Molleux with seasonal fruits	9.50 / pce
Cherry tarte from Zug	8.50 / pce
Crème brûlée with Tonka bean	8.50 / pce
Seasonal fruit mousse	7.50 / pce



the **BEST**  
things in  
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**Sweet**

# SOFTDRINKS

## WATER 33CL GLASS

Eptinger sparkling	3.50 / pce
Eptinger still	3.50 / pce

## COLD DRINKS 50CL PET

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
Sprite	3.50 / pce





it's  
tea o'clock



## COLD DRINKS 1 LITER

Valser sparkling	5.00 / pce
Valser still	5.00 / pce

## JUICES

Michel orange juice, 1 l 	7.00 / pce
Michel Bodyguard, 1 lt	7.50 / pce
Seasonal fruit juice, 25cl 	4.30 / pce
Seasonal vegetable juice, 25cl	4.30 / pce

# WINE & SPARKLING WINE

## SPARKLING WINE, BOTTLE 75 CL

Prosecco Drusian DOC 49.00  
Valdobbiadene DOCG

Champagne Pol Roger Brut Réserve 82.00  
Champagne AOC

Louis Roederer Brut Premier 98.00  
Champagne AOC

## WHITE WINE, BOTTLE 75 CL

Compleo Cuvée Blanc 49.00  
Staatskellerei Zürich | Zurich, Switzerland  
Pinot Gris / Chardonnay  
Dry, harmonious and fruity  
Goes well with salads, cold platters and freshwater fish

Bianco Rovere 68.00  
Guido Brivio, Ticino, Switzerland  
Bianco di Merlot  
Fruchtige Aromen von exotischen Früchten und Williamsbirne, Vanille und würzigen Curry-Noten.

Goes well with: Antipasti, light meat dishes, fish or seafood

Südtiroler Sauvignon Lahn 51.00  
Kellerei St. Michael, Alto Adige, Italy  
Sauvignon Blanc  
Trockener Weisswein mit kräftigen Aromen von Holunder und Honig.  
Goes well with: aperitif, fish spicy starters

Verdejo Rueda 48.00  
Bodegas Val de Vid, Spain  
Verdejo

Dry, aromas of citrus fruit, apricot and orange blossom. Very good balance between sweetness and freshness. Goes well with: aperitifs, vegetables, fish and shellfish.



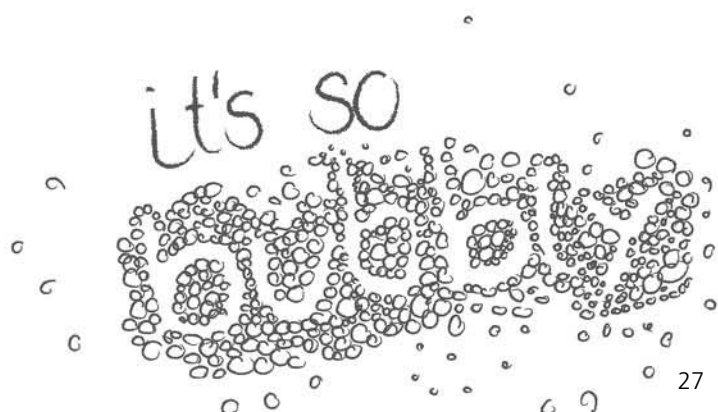
## ROSÉ, BOTTLE À 75 CL

Oeil de Perdrix Valentin 50.00  
Nicolas Ruedin, Neuchâtel AOC, Switzerland  
Pinot Noir

Typical red berry notes, gentle spiciness and light freshness  
Goes well with: dried meat, cheese, grilled meats and pasta

Primitivo Rosato Salento IGP 48.00  
Masseria Pietrosa,  
Cantine San Marzano, Italy

Aroma of strawberries and raspberries  
Goes well with: Aperitif, light starters, Spring and Summer cuisine





# WINE & SPARKLING WINE

## RED WINE, BOTTLE 75 CL

**Cuvée Optimo** 56.00  
 Mathier, Wallis, Schweiz  
 Diolinoir / Gamaret / Cabernet Sauvignon / Syrah  
 Deep dark colour, barrique aroma and massive tannin structure.

Goes well with: Game and red meat

**Compleo Cuvée Noire** 49.00  
 Staatskellerei Zürich, Schweiz  
 Pinot Noir / Cornalin / Gamaret  
 8 months in barrique, delicious notes of wild berries.  
 Soft, creamy, aroma of dark berries, very finely balanced and velvety.

Goes well with: veal, beef, tartar and semi-hard cheeses.

**Tenuta Frescobaldi di Castiglioni** 66.00  
 Marchesi de' Frescobaldi Società Agricola  
 Toscana, Italien  
 Cabernet Sauvignon / Merlot / Cabernet Franc / Sangiovese

12 months in barrique  
 Open, intensely fragrant bouquet of raspberry jam, ripe plums and some undergrowth, with floral notes and liquorice behind.

**Primitivo di Manduria** 49.00  
 Masseria Pietrosa, Puglia, Italien

6 months in barrique, aromas of cherries and blackberries, cedar wood and black tea.

Goes well with: Beef, lamb, grills and stews.



**Luis Canas Reserva DOC** 56.00

Bodegas Luis Canas Villabuena,  
 Rioja, Spanien

Tempranillo / Cabernet Sauvignon  
 18 months in barrique

Red and black fruits on the nose. The juicy acidity and the restrained tannin guarantee a great drinking flow.  
 Goes well with: Braised dishes, poultry, grills, tapas.

**Bodegas Finca Antigua Crianza** 52.00

Meseta, Spanien

Tempranillo / Cabernet Sauvignon /  
 Merlot / Syrah

15 month in barrique

Dense ruby red. Aromas of red and black berries with notes of mint and yoghurt. Spicy nuances of nutmeg, clove, tobacco and a hint of forest.

Pairings: Paella, grillade, beef and pasta.

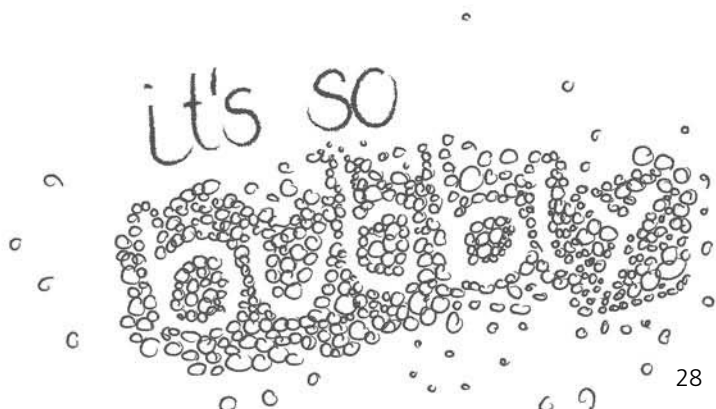
**Saldo** 70.00

The Prisoner Wine Company,  
 Nappa Valley, USA

Zinfandel / Petite Sirah / Syrah

10 months in barrique

Warm, juicy, with full body and a splendid fruit melting.  
 Goes well with lamb, tuna, grilled meats, mature cheeses and braised dishes.





# 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
Baarer Erdmandli beer, 33 cl	4.50 / pce.
Baarer Höllbier, dark 33cl	4.50 / pce.
Münchner Weissbier, 50 cl	6.50 / pce.



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# 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

Coffeebreaks, Working Lunches, Aperitifs  
2 working days before the event

#### 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 conformation 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 OUTSIDE GLENCORE**

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

### **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.

### **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.



## 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  
Gastronomy Services Glencore  
Baarermattstrasse 3  
6341 Baar

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