



# BANQUETS & EVENTS

Enjoyment, service, ambience



*"Eating is a necessity,  
enjoyment is an art."*  
La Rochefoucauld

Welcome to Restaurant Fontana

Whether you are visiting us for a business meal or a celebration, we look after all our guests with delicious food, charming service and a warm welcome.

We will plan your event from start to finish and with a keen eye for every last detail, starting with the venue itself and including the choice of food and drink and the table settings.

Let us inspire you with our suggestions on the following pages. Or do you already have your own specific vision? Then please simply get in touch with us - we are open to, and motivated to implement, your ideas.

*Kind regards,* Jana Fischer  
Head of Eldora Gastronomy Services Glencore  
and the Fontana Team

## RESTAURANT FONTANA

+41 (0)41 709 39 39





info@restaurant-fontana.ch

www.restaurant-fontana.ch


# APÉRO

from 10 persons (prices per person)

## Cold appetisers

Parmesan	4.50
Marinated olives 	4.50
Chips and nuts 	4.50
Various puff pastry sticks	4.50
Watermelon and feta skewer	5.00
Mango halloumi skewer	5.00
Mini pinsa with tomato jam, burrata and pesto	5.50
Min pinsa with sour cream, smoked trout and herb cream	6.50
Mini pinsa with celeriac cream, pastrami and Belper tuber	6.50
Mini Caesar salad in a jar (without meat)	6.50
Mini Caesar salad in a jar with chicken and bacon	7.50
Kimchi with buckwheat 	5.50
Tuna Tataki with Wasabi mayonaise and quinoa crunch	8.00
Smoked salmon and radish rolls	6.50
Gazpacho 	5.00
Beef Tatar on a blini	6.50



## Warm appetisers

Asian braised beef Wan-Tan	6.50
Baby carrots with bacon and maple syrup	6.50
Crispy fish balls with lemon-yoghurt dip	6.50
Mini Burger (vegetarian  / beef)	6.50
Antipasti skewer 	5.50
Salmon skewers with chilli-mayo dip	6.50
Chicken skewers with satay sauce, papaya salad and roasted peanuts	7.50
Falafel-melon skewers with harissa dip 	5.50
Daily hot soup 	4.50
Mini veal kebab with tzatziki	6.50
Crostini with Swiss chard and Brie	5.50
Risotto galette with tomato confit and burrata	5.50
Potato croquettes with truffle mayo 	5.50
Polenta arancini with cheese and chilli salsa	5.50


Prices in CHF, VAT incl.

CHF

# STARTERS

Mixed leaf salad with pickled vegetables 	9.50
Burrata with tomato cream, rocket salad and basil pesto	18.00
Gently cooked salmon fillet with buttermilk and herb emulsion, cucumber, pomelo and radish	22.00
Beef carpaccio with truffle mayo	24.50
Gazpacho with raw ham and melon	15.50
Vegetable soup 	12.00

# MAINS

BBQ cauliflower steak 	32.50
with saffron curd, balsamic lentils and hazelnut dukkah	
Pan-fried sea bream fillet	38.00
with herb beurre blanc, lemon risotto galette and grilled vegetables	
Braised beef Stroganoff cubes	36.50
with Stroganoff sauce, bell peppers, mushrooms and noodles	
Grilled beef rib-eye steak	52.00
with rosemary jus, potato gratin and broccoletti	

# DESSERTS

Plum cappuccino	14.50
Vanilla ice cream with strawberry compote and chocolate crumble	14.50
Chocolate brownie with cherries and walnuts	16.00

## DECLARATION

Meat	Switzerland
Egs	Switzerland, free-range
Fish/ sea food	From sustainable fishing and farming
Other	Is specified in the designation

Vegetarian and vegan options are labelled:  vegetarian  vegan

## GENERAL TERMS AND CONDITIONS

### Contractual agreement

You will receive a detailed quotation from us without obligation to either party. After any adjustment to the offer as may be required, we will confirm the contract in writing. The agreement comes into effect as soon as you sign this contract.

### Lead time

10 – 50 guests	2 working days before the event
51 – 100 guests	5 working days before the event
> 100 guests	10 working days before the event

Orders submitted at short notice must be confirmed by telephone, and limitations to the available range of products and services should be expected.

### Number of participants

Please let us know the final number of participants by email no later than 48 hours before the event. Thereafter, the last-mentioned number of participants will be invoiced as follows:

0 – 24 h before the event	100 %
24 – 48 h before the event	50 %
48 h before the event	no charge

Only the cost of the food will be invoiced.

### Cancellation fees

0 – 24 h before the event	100 %
24 – 36 h before the event	50 %
48 h before the event	no charge

### Events at weekends / on public holidays

We are also happy to host your events at weekends and on public holidays.

Minimum number of participants	50
Minimum consumption cost p.p.	CHF 100.00

### After-hours surcharge

After the regular closing time of 11 pm, an additional fee will be charged:

First commenced hour	CHF 200.00
Every additional commenced hour	CHF 150.00

### Infrastructure

During an event, we provide our technical equipment free of charge: screen, projector, microphone, sound system

### Room hire

When guests consume food and drink in the form of an apéro or group dinner with every participant, we usually don't charge a fee for hiring the room. Otherwise, the room-hire fee for the individual areas is as follows:

À la carte area for 40 people	CHF 250.00
Restaurant area for 80 people	CHF 500.00
Separate room for 30 people	CHF 150.00

### Prices

All prices listed are in Swiss francs and are inclusive of VAT.

### Allergen information

All our dishes are prepared daily in kitchens containing a variety of allergenic substances. Despite taking every care, we cannot fully rule out that allergens will be present as a result of cross contamination.

### Invoicing and payment

After carrying out the event, you will receive an invoice containing a detailed list of the services received (food, drinks) inclusive of VAT. The invoice must be settled within 30 days with no deduction of any discount.

### Liability for damage

The organiser/client shall be liable for all damage to the premises or inventory caused by them or their guests / visitors / participants. We reserve the right to demand an appropriate form of collateral (e.g. insurance cover, deposit, guarantor).

### Loss and damage of brought items

Brought items are brought into the event rooms at the organiser's own risk. We 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. We are 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 us in advance. In the event of damage being caused as a result of the setting up / mounting of objects, renovation/repair costs shall be borne by the organiser. Please remove display items or other items brought onto the premises immediately at the end of the event. Otherwise, we reserve the right to remove and store such items and charge you accordingly.

### Applicable law / place of jurisdiction

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

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