



Catering range

SCOR



eldora

DECLARATION / LABELS

Beef	Switzerland
Veal	Switzerland
Porc	Switzerland
Lamb	Switzerland, Great Britain, Australia, New Zealand
Poultry	Switzerland
Turkey	Switzerland/France
Sausages	Switzerland
Eggy	Switzerland
Fish / seafood	We only buy certified products according to the WWF standards.
Other	Is stated separately

Our Labesl



vegetarian



vegan



Lactose-free

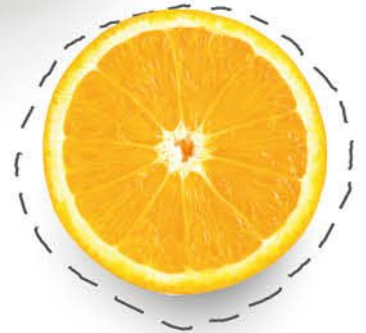
All Prices in CHF, including VAT

Eldora AG
Mitarbeiterrestaurant SCOR
SCOR Services Switzerland AG
Claridenstrasse 4
Postfach
8002 Zürich

MORNING COFFEEBREAK

BREAD

Butter croissant	1.80 / Stk.
Ly croissant	2.00 / Stk.
Wholegrain croissant	2.00 / Stk.
Chocolate roll	2.50 / Stk.
Cornmeal roll	2.40 / Stk.
Wholegrain roll	2.40 / Stk.
Chia roll 🌱	2.40 / Stk.
Protein roll	2.40 / Stk.
Butter pretzel	3.00 / Stk.
Gluten-free roll 🌿	3.00 / Stk.



EXTRAS

Butter	1.00 / Stk.
Jam	1.00 / Stk.
Honey	1.00 / Stk.

BREAKFAST PLUS 🌱

Swiss Classic Bircher muesli small	3.50 / Stk.
Vegan Bircher muesli small	3.50 / Stk.
Yoghurt with fruits and crunchy granola	3.50 / Stk.
Soy yoghurt with fruits & organic granola	3.50 / Stk. 🌱
Overnight chocolate bowl	4.50 / Stk. 🌱
Small rice porridge bowl	4.50 / Stk.
Fruit basket (1-8 people)	14.50 / Stk.
Slices fruits in jar	3.00 / Stk.
Nut mix for 5 people	8.50 / Stk.



COFFEEBREAK PACKAGES



Packages from 5 people

MORNING BASIC

8.50 / pers.

Butter, lye or wholegrain croissant

Coffee, tea, water

MORNING CLASSIC

12.50 / Pers.

Butter, lye or wholegrain croissant, butter,

Jam, honey, coffee, tea, water,

Orange juice, seasonal smoothie

MORNING SUNRISE

19.50 / Pers.

Butter, lye or wholegrain croissant, various rolls,

butter, jam, honey, homemade Birchermuesli,

mixed mini sandwiches, coffee, tea, water, orange juice, seasonal smoothie

MORNING DELUXE

26.50 / Pers.

Butter, lye or wholegrain croissant, various rolls,

braided butter bread, butter, jam, honey, home-

made Birchermuesli, cheese and meat platter, fruit

yoghurt with crunchy granola, fresh fruits in jar,

various muffins, coffee, tea, water, orange juice,

seasonal smoothie

Time
for a
break

COFFEEBREAK PLATTEN

All platters for 5 persons

SWISS CHEESE PLATTER 33.50

Swiss cheese selection, grapes, nuts, butter and crunchy bread

MEAT & CHEESE PLATTER 35.50

Ham, turkey breast, Salami, Swiss meatloaf, Swiss cheese selection, butter and crunchy bread

DRIED MEAT PLATTER 55.00

Air-dried meat specialities from Switzerland butter and crunchy bread





Give me
sugar



AFTERNOON COFFEEBREAK

SWEET PASTRY

Cailler chocolate croissant	3.00 / pce.
Almond croissant	3.00 / pce.
Nut pastry	3.00 / pce.
Vanilla pastry bar	3.00 / pce.
Amaretti Foandation "St.Jakob"	3.00 / pce.
Friandises (3 pieces)	4.00 / 3 pce.
Organic bisquits from Guggenloch	3.80 / pce.
Mini Nut croissant	2.50 / pce.
Mini vanilla danish	2.50 / pce.
Mini Pain au chocolat	2.50 / pce.
Mini Sfogliatella	2.50 / pce.
Mini apple pie bar	2.50 / pce.

MUFFINS & CAKES

Muffin 3.50 / pce.
Chocolate, apple, blueberry, lemon coconut,
banana chocolate, caramel nut

Cake 3.20 / pce.
Chocolate, marble, lemon,
carrot, Tyrolean



COFFEEBREAK PACKAGES

Available from 13.00-16.00

Minimum order: 5 Persons

AFTERNOON CLASSIC 14.50/PERS.

Coffee, tea, mineral water, soft drinks,
orange juice, amaretti, friandises

AFTERNOON SUNSET 19.50/PERS.

Coffee, tea, mineral water, soft drinks,
orange juice, amaretti, mini sweet biscuits,
"Guggenloch" organic biscuits

AFTERNOON DELUXE 25.50 / PERS.

Coffee, tea, mineral water, soft drinks,
orange juice, seasonal smoothie, amaretti, mini
sweet biscuits, "Guggenloch" organic biscuits,
friandises, fresh fruit in a jar, mixed nuts, dried
fruit, bars





WORKING LUNCH

MINI SANDWICHES

Mixed rolls, min. 4 piece per sort

Brie	4.20 / pce.	✓
Egg	4.20 / pce.	✓
Avocado, vegan cream cheese, cress	4.20 / pce.	✓
Greyerzer cheese	4.20 / pce.	✓
Salami	4.20 / pce.	
Tuna	4.20 / pce.	
Organic air-dried meat	4.20 / pce.	
Roastbeef	4.20 / pce.	
Smoked salmon	4.20 / pce.	

LUNCH SANDWICHES

Baguette white or multi-grain

Minimum 3 pieces per sort

Parma ham, pesto, rocket, Parmesan	8.50 / pce.	
Roastbeef, tartare sauce	8.50 / pce.	
Swiss meatloaf, gherkin, salad egg, mustard	7.50 / pce.	
Turkey breast, tartare sauce, tomato, salad	7.50 / pce.	
Tuna, egg, salad	7.50 / pce.	
Smoked salmon, horseradish	8.50 / Stk	
Brie, Butter, Feigensenf, salad, Baumnüsse	7.50 / pce.	✓
Greyerzer, egg salad, cress	6.50 / pce.	✓
Hummus, grilled veggies, rocket	6.50 / pce.	✓
Baba Ganoush, Portobello, mushroom, spinach	6.50 / pce.	✓





WORKING LUNCH

BIG SALADS

Minimum order: 3 Stück pro Sorte


Tacchino Tonnato salad 10.50 / pce.
with tuna and smoked turkey breast

Chicken Caesar salad 11.50 / pce.
with chicken, bacon, croutons
and Parmesan

Tuna Bowl 15.50 / pce.
with rice, cucumber, carrots, mango,
sprouts, sesame dressing

Metabolic Balance salad  9.50 / pce.
with Beluga lentils, cottage cheese,
fennel and quinoa

High Protein salad  9.50 / pce.
with avocado, chickpeas,
cherry tomatoes and seeds

Vegan Bowl  11.50 / pce.
with tofu, quinoa, edamame,
vegetables, soy almond dressing

SMALL SALADS IN JAR

Minimum order: 3 pieces per sort

Quinoa salad  5.50 / Stk
with smoked tofu, zucchini,
dried tomatoes and olives

Wholegrain fusilli salad  5.50 / Stk
with artichokes, dried tomatoes,
olives and pine nuts

Feta melon salad  5.50 / Stk
with blueberries, rocket,
croutons and mint

Tomato salad  5.50 / Stk
with Buffalo mozzarella
and Balsamic Vinegar

Green salad  5.50 / Stk

Mixed salad  5.50 / Stk



APÉRO PACKAGES

Minimum order: 5 Person
1 piece per person each

SMALL APÉRO

8.50/PERS.

Puff pastry, olives, Parmesan cheese

SWISS APÉRO

15.50/PERS.

Cheese pastry, ham croissants, mini sausage salad, Bruschetta with Grisons dried meat tartare, vegetable sticks with vegan herb dip

ASIAN APÉRO

16.50/PERS.

Spring roll with vegetables, Green Papaya Salad with chicken, tuna tartar with tobiko and Chinese cabbage, lemongrass prawn tempura, carrot and ginger soup with coconut milk



MEDITERRANEAN APÉRO

18.50 / PERS.

Antipasti with rocket, baguette with Gorgonzola and bacon, Vitello tonnato Parmesan and marinated olives

DELUXE APÉRO

25.50 / PERS.

Minimum order: 10 Person

Spicy Gazpacho (summer / otherwise seasonal soup), baguette with truffled egg mini cheeseburger, marinated Swiss salmon cube with wasabi, Swiss beef tartare, Black Tiger prawn with avocado mousse, Parma ham with focaccia





APERITIF BAGUETTES

APERITIF BAGUETTE

16.00 / PCE.

1 baguette is for 4 people

With smoked salmon, cucumber and horseradish cream cheese

With Parma ham and olive tapenade

With avocado and Black Tiger shrimp

With Grisons air-dried meat tartar

With bacon, gorgonzola and nuts

With truffled Swiss egg

With brie and figs

With basil ricotta and stewed tomatoes



APÉRO À LA CARTE



Minimum order: 5 pce. per sort

FINGERFOOD COLD

	Marinated Olives	8.50 / 100g
	Parmesan cubes	10.50 / 100g
	Puff pastry	12.50 / 60g
	Mackies Chips	7.50 / 80g
	Roasted nuts, mix Peanut, almond, hazelnut and cashew	7.50 / 100g
	Pink couscous salad with cucumber, yoghurt and pomegranate seeds	3.50 / pce.
	Bruschetta with tomato and basil	3.00 / pce.
	Antipasti salad in jar	3.50 / pce.
	Marinated Swiss salmon	5.00 / pce.
	Tuna tartare with spring onion	5.50 / pce.
	Black Tiger prawn with avocado	4.50 / pce.
	Green papaya salad with chicken	4.50 / pce.
	Vitello tonnato	4.50 / pce.
	Beef tartare	5.50 / pce.
	Swiss sausage salat in jar	4.00 / pce.

FINGERFOOD HOT

	Satay tofu skewer with peanut sauce	4.50 / pce.
	Crêpe with Antipasti	4.00 / pce.
	Cheese pastry	3.00 / pce.
	Samosa with raita	3.00 / 2 pce.
	Spring rolls with vegetables	3.50 / 2 pce.
	Ham croissant	3.00 / pce.
	Mini tarte flambée	3.00 / pce.
	Mini hot dog	4.00 / pce.
	Mini cheeseburger	4.50 / pce.
	Chicken skewer with tomato hummus	4.50 / pce.
	Tempura shrimp with lemongrass	4.00 / pce.

SOUPS

3.00 / STK.

Tomato coconut soup
Carrot ginger soup
Pea and mint soup with pancetta chip
Spicy Gazpacho



APERITIF SWEETS

Minimum order: 5 pce. per sort

SWEET DREAMS

Friandises (3 pieces)	4.00 / 3 pce.
Panna cotta with seasonal fruit	3.00 / pce.
Fruit salad with mint	3.00 / pce.
Tiramisù	3.00 / pce.
Chocolate mousse	3.00 / pce.

the BEST
things in
life are
Sweet



SOFTDRINKS

COFFEE & TEA

Nespresso Espresso	3.50 / pce.
Nespresso Kaffee Crème	3.50 / pce.
Nespresso Kaffee Crème coffein-free	3.50 / pce.
Tee, assorted	3.50 / pce.

SOFTDRINKS 0.33 LITRE

Sparkling water 0.5 lt	3.50 / pce.
Still water 0.5lt	3.50 / pce.
Vivi Cola	4.00 / pce.
Vivi Cola Zero	4.00 / pce.
Rivella rot	4.00 / pce.
Vivi Bio Apfelschorle	4.00 / pce.
ChariTea Black Tea	4.00 / pce.
ChariTea Green Tea	4.00 / pce.
ChariTea Red Tea	4.00 / pce.



WATER 1 LITRE

Sparkling water	5.00 / lt
Still water	5.00 / lt
Flavoured water cucumber & dill	6.00 / lt
Flavoured water watermelon & blueberry	6.00 / lt
Flavoured water lime & ginger	6.00 / lt

JUICES & SMOOTHIES

Michel orange juice 0.2 cl	3.50 / pce.
Grannini orange juice, 1 lt	6.50 / pce.
Sluups var. juices 33 cl	4.50 / pce.
Red Red Red smoothie	6.00 / pce.
Yellow smoothie	6.00 / pce.

WINE & SPARKLING WINE

SPARKLING WINE, BOTTLE 75 CL

Prosecco Extra Dry DOC Borgo Molino, Italy	43.00
Rosé Spumante Motivo Borgo Molino, Italy	43.00
Champagner Laurent-Perrier brut	65.00

WHITE WINE, BOTTLE 75 CL

Pinot Grigio Grivó Volpe Pasini, Friaul, Italy	38.00
Pays d'Oc IGP Marius blanc, France	41.00
Grüner Veltliner Alexs, Burgenland Austria	43.00
Verdejo DO Bellori, Rueda Spain	46.00
Müller Thurgau Zürisee AOC, Dreistand, Switzerland	47.00

RED WINE, BOTTLE 75 CL

Lynus Infante DO Tempranillo, Lynus, Ribera del Duero Spain	39.00
Côte Roussillon AOC Syrah, Cariñena, Garnacha Tinta Vignes de Bila-Haute Rouge, France	46.00
Zweigelt Pahlen Alexs, Burgenland, Austria	47.00
Pinot Noir Zürichsee AOC Dreistand, Switzerland	49.00
Libertà igt Merlot, Cabernet, Syrah I Collazzi, Toscana, Italy	49.00



It's so





BEER

SWISS BIER 33CL

Feldschlösschen	4.50 / pce.
Chopfab Draft	4.50 / pce.
Chopfab Hell	4.50 / pce.
Chopfab Amber	4.50 / pce.
Chopfab Weizen	4.50 / pce.
Chopfab Trüb	4.50 / pce.
Chopfab Bleifrei	4.50 / pce.



660



DISH RENTAL

DISHES

Plate, 28 cm	2.00 / pce.
Plate, 24 cm	2.00 / pce.
Plate, 18 cm	1.50 / pce.
Small salad plate	1.00 / pce.
Soup plate	1.00 / pce.
Coffee- or Espresso mug with saucer	2.00 / pce.

CUTLERY

Knife	1.00 / pce.
Fork	1.00 / pce.
Spoon	1.00 / pce.
Coffee spoon	1.00 / pce.
Ladle / tongs	2.00 / pce.

GLASSWARE

Champagne glass	1.00 / pce.
Red wine glass	1.00 / pce.
White wine glass	1.00 / pce.
Water glass, 2.5 dl	1.00 / pce.



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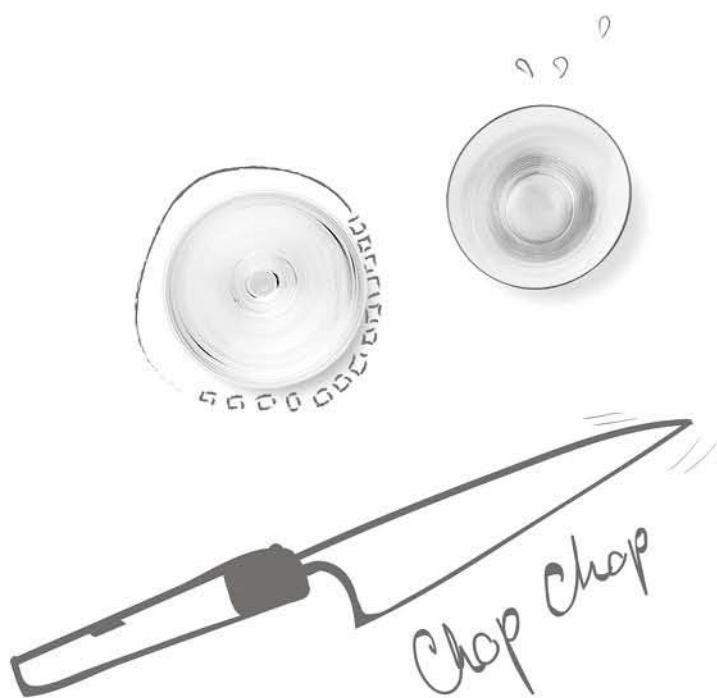
Cork screw	15.00 / pce.
Large knife	25.00 / pce.
Bowl	12.00 / pce.
Platter	14.50 / pce.
Basket	8.00 / pce.
Thermos	15.00 / pce.

TABLECLOTH & NAPKINS

Tablecloth, coloured	3.50 / Mtr.
Tablecloth, white, 1.4 x 1.9 m	5.00 / pce.
Cloth 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.
Disposable plate	1.20 / pce.
Disposable 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.

GOOD
Food

GOOD
mood

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

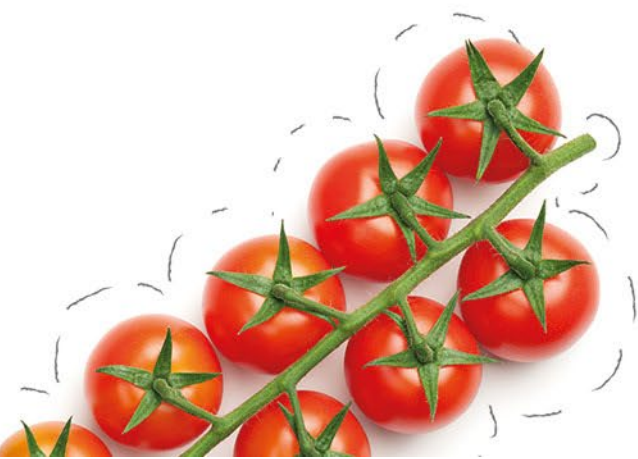
All prices listed are in Swiss francs and are inclusive VAT. Cost for the transport and service of our staff are charged separately. We reserve the right to make changes to the range and prices.

DELIVERY TIMES

Monday to Friday: 7 am to 8 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.





CANCELLATION FEE

0-12 hours before the event: 100% of costs

12-24 hours before the event: 50% of costs

24 hours before the event: no costs

STAFF COSTS (PER HOUR)

Employee Service CHF 45.00

Chef de Service CHF 55.00

Employee Service CHF 67.50
outside regular delivery hours

Chef de Service CHF 82.50
outside regular delivery hours

We will charge the effective 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

We charge a tap fee of CHF 12.50 per bottle for wines that you bring yourself and that are served, chilled and/or provided by our staff.

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
Mitarbeiterrestaurant SCOR
Claridenstrasse 4
8002 Zürich

T +41 79 733 29 86 | 9629-grt@eldora.ch