

Dolder
Sports

Kunsteisbahn



JELMOLI CHRISTMAS FACTORY



Group banquet offers for 2023–2024

The group banquet offers are available for groups of 10 to 160 people.
Each group must dine from the same set menu.

OUR FAVOURITES

MENUS	INDIVIDUAL PRICE	SET MENU PRICE
--------------	-------------------------	-----------------------

CHEESE PARTY		49.00
---------------------	--	--------------

Green salad with house dressing *	8.00	
Unlimited spicy Vaud fondue with bread and potatoes *	34.50	
Fruit salad with vanilla ice cream	10.50	

MIXED GRILL		66.00
--------------------	--	--------------

Cream of pumpkin soup *	9.00	
Unlimited tabletop-grilling specialities from the buffet with smoky and original raclette cheese from Zurich Oberland Swiss beef, veal, chicken and pork, chipolatas, potatoes, French fries, pineapple, gherkins, colourful pickled vegetables and dipping sauces *	52.50	
Iced coffee with winter flavourings	10.50	

OUR WINE SUGGESTION

EXQUISITE WINE FROM THE CELLAR

Die Diva Riesling Smaragd Wachau, 2020, AT 100% Riesling <i>Late-harvest, hand-picked from young and old vines Delicate golden yellow, complex nose, fleshy peach, mineral undertones, long finale</i>	0.75 l	55.00
Quintett Assemblage White AOC Zurich Suisse 2021, CH Muscat, Riesling Sylvaner, Sauvignon Blanc <i>from the best locations in Zurich Mango, lychee, gooseberry, spicy</i>	0.75 l	45.00

Ursus Red, Zweifel Weine, 2020, CH Pinot Noir, Syrah <i>Grapes from Remingen, Berg am Irchel, Regensberg and Höngg</i> <i>Dried fruits, rum-preserved fruits, pepper and tobacco</i>	0.75 l	47.00
Dark Knight Castello di Gabbiana 2019, IT Cabernet Sauvignon, Merlot, Sangiovese <i>Toscana Barrique ageing, Italy</i> <i>Berry fruits, chocolate, coffee with smooth tannin and a sweet aftertaste</i>	0.75 l	48.00
Pinot Noir Barrique 2018, CH 100% Pinot Noir <i>Zweifel vineyard, Zurich</i> <i>Cinnamon, strawberry, smooth oaky tannins</i>	0.75 l	59.00

A wider selection of the finest wines can be found below in our wine list.

GROUP BANQUET OFFERS FOR 10 TO 160 PEOPLE

STARTERS

Green salad with house dressing	8.00
Cream of pumpkin soup	9.00
Vegetable broth with finely cut pancake strips	9.00

DELICIOUS WINTER DISHES

House fondue (300 g) with fondue bread (150 g)	31.50
Additional fondue ingredients	
Alpine herbs	+ 2.00
Bacon	+ 3.00
White truffle	+ 5.00
Fondue sides	
Potatoes	+ 4.00
Colourful pickled vegetables	5.00
Fondue bread	+ 3.00
Unlimited classic Swiss raclette from the buffet with smoky and original raclette cheese from Zurich Oberland Potatoes, pineapple, gherkins and colourful pickled vegetables	37.00
Unlimited hot-stone cooking, tabletop-grilling specialities from the buffet	52.50
with smoky and original raclette cheese from Zurich Oberland Swiss beef, veal, chicken and pork, chipolatas, potatoes, French fries, pineapple, gherkins, colourful pickled vegetables and dipping sauces	

DESSERT

Crumble cake with fruits	6.50
Warm plum compote with lebkuchen	10.50
Home-made fruit salad with vanilla ice cream	10.50
Iced coffee with winter flavourings	10.50

The dishes below can be booked in addition to the group offers –
up to 20 portions

DISHES

Dolder Burger (180 g natural beef with Zurich Alpine cheese) with green salad or French fries	24.00
Beyond Burger (vegan) with green salad or French fries	22.50
Rösti with bacon and fried egg	25.50
Macaroni with minced meat and apple sauce – small/large	16.50/21.50
Chicken nuggets with French fries	14.50
French fries – small/large	5.50/8.00

VEGAN DISHES

Green salad (oil and vinegar)	8.00
Vegetable broth	9.00
Beyond Burger (vegan) with green salad (oil and vinegar) or French fries	22.50
Grilled potatoes and vegetables with herbs	18.50
Soy bolognese with pasta	21.50
Home-made fruit salad	7.50

SWISS TAPAS

Available for groups of 4 to 20 people

35.00

Classic Swiss dishes such as Älplermagronen (traditional Swiss macaroni and cheese served with apple sauce), raclette toast, Zurich-style fillet of veal in cream sauce, bratwurst, rösti and more. All dishes are served in bowls for diners at the same table to share, which creates that typical tapas feeling in a very Swiss way.

BANQUET WINE LIST**APERITIF SUGGESTION**

Quintett Assemblage White VdP Suisse 2022 Muscat, Sauvignon Blanc, Müller-Thurgau, Chardonnay <i>From the best locations in Zurich and Aargau</i> <i>Mango, lychee, grass, spicy</i>	0.75 l	45.00
Ursus Rosé Aargau AOC 2021, CH Pinot Noir, Gananoir, Monarch <i>Remigen, near the town of Brugg in the canton of Aargau</i> <i>Fresh raspberry note tautly balanced between sweetness and acidity</i>	0.75 l	45.00

A SPARKLING TOAST

Prosecco, Cuvée Extra Dry, IT Glera <i>Le Contesse, Valdobbiadene DOCG from Veneto</i> <i>Apple, pear and amaretti</i>	0.75 l	42.00
Champagne Moët et Chandon Brut AOC, FR Chardonnay, Pinot Noir, Pinot Meunier Outstanding Premier and Grand Cru locations in Champagne Hawthorn, almonds, brioche, butter	0.75 l	96.00

RED WINES

Pinot Noir Barrique 2018, CH 100% Pinot Noir <i>Zweifel vineyard, Zurich</i> <i>Cinnamon, strawberry, smooth oaky tannins</i>	0.75 l	59.00
Ursus Rot Assemblage 2020, CH Pinot Noir, Syrah and Cabernet Cubin <i>Zweifel vineyard, Zurich</i> <i>Dried fruits, rum-preserved fruits, powerful, pepper and tobacco</i>	0.75 l	47.00

Dark Knight Castello di Gabbiana 2019, IT	0.75 l	48.00
Cabernet Sauvignon, Merlot, Sangiovese	1.5 l	93.00
<i>Toscana Barrique ageing, Italy</i>		
<i>Berry fruits, chocolate, coffee with smooth tannin and a sweet aftertaste</i>		
Tempranillo La Mancha DO 2020, ES	0.75 l	38.00
100% Tempranillo		
<i>From the world's biggest winegrowing region – La Mancha in Spain</i>		
<i>Deep red cherry, intense strawberry and cherry aroma, balanced fruitiness</i>		
Tenute del Pojo, Imperium, Riserva, 2019, IT	0.75 l	43.00
100% Montepulciano		
<i>From the Chieti region, Abruzzo</i>		
<i>Full-bodied, robust, cherry-red, ripe fruit, hints of leather</i>		
WHITE WINES		
Carisma DOC Ticino 2022, CH	0.75 l	39.00
100% Chardonnay		
<i>From sunny locations in Ticino</i>		
<i>Mango, green apples, almond blossom and lemongrass</i>		
Sauvignon blanc AOC Zurich 2022, CH	0.75 l	52.00
Muscat, Sauvignon Blanc		
<i>From the preferred locations of Zurich, Berg Irchel, Rafz and Kleinandelfingen</i>		
<i>Citrus, lychee, grass, gooseberry, spicity</i>		
Heida Heritage Sion AOC, 2022, VS	0.75 l	55.00
100% Heida		
<i>Grapes from the sunny vineyards around Sion</i>		
<i>Rose fragrance, lemon, grated hazelnuts, liquorice, toasted bread</i>		
Fendant Soleil du Valais 2020	0.75 l	39.00
100% Chasselas		
<i>Philippe Varone Vins, Sion</i>		
<i>Lime blossom, citrus fruits and almond</i>		
Die Diva Riesling Smaragd Wachau, 2020, AT	0.75 l	55.00
100% Riesling		
<i>Late-harvest, hand-picked from young and old vines</i>		
<i>Delicate golden yellow, complex nose, fleshy peach, mineral undertones, long finale</i>		

SOFT DRINKS

Elmer mineral water – still or sparkling	0.75 l	7.00
Coca-Cola or Coke Zero	0.5 l	5.00
Rivella Red or Blue	0.5 l	5.00
Elmer Citro	0.5 l	5.00
Züri Schorle (apple juice spritzer)	0.5 l	5.00

BEER/CIDER

Züri Hell	0.33 l	6.00
Züri alkoholfrei (non-alcoholic)	0.33 l	6.00
Milde Moscht cider	0.33 l	6.00

COFFEE/TEA

Coffee		4.50
Espresso		4.50
Tea (a range of varieties)		4.50

DIGESTIFS

Grappa Fior di Vite	2 cl	6.50
Various fruit brandies	2 cl	6.50
Baileys	2 cl	6.50
Macallan Amber, SCO	2 cl/4 cl	7.50/13.50
Säntis Malt, CH	2 cl/4 cl	7.50/13.50
Ballantine's, SCO	2 cl/4 cl	6.50/11.50
Jameson Whiskey, IRL	2 cl/4 cl	6.50/11.50