

Dolder
Sports

Kunsteisbahn



Group banquet offers for 2025 /2026

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	MENU PRICE
CHEESE PARTY		51.00
Lamb's lettuce with bacon and egg, house dressing	10.00	
House fondue with bread and potatoes	36.50	
Apple cider sorbet with Calvados honey liqueur	10.50	
MIXED GRILL		69.00
Tomato cream soup with gin	9.50	
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	54.50	
Berry rum pot with vanilla ice cream	10.50	

OUR WINE SUGGESTION

EXQUISITE WINE FROM THE CELLAR

Riesling – Silvaner AOC Zurich, 2023, CH 100% Riesling <i>From preferred vineyards of Regensberg and Weiningen Aniseed, cinnamon, nutmeg, palatable, spicy</i>	0.75 l	49.00
Heida Heritage Sion AOC, 2022, CH 100% Heida <i>Valais classic from the house of Philippe Varone Rose scent, lemon, grated hazelnut, licorice, toasted bread</i>	0.75 l	64.00

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	58.00
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	55.00

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

GROUP BANQUET OFFERS FOR 10 TO 160 PEOPLE

STARTERS

Marinated orange and fennel salad	9.50
Lamb's lettuce with bacon and egg, house dressing	10.00
Tomato cream soup with gin	9.50
Vegetable broth with finely cut pancake strips	9.00

DELICIOUS WINTER DISHES

House fondue (300 g) with fondue bread (150 g)	33.50
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Additional fondue ingredients

Alpine herbs	+ 2.00
Bacon	+ 3.00
Blue mould cheese	+ 4.00
Truffle	+ 8.00

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	38.00
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Unlimited hot-stone cooking, 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	55.50
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DESSERT

Apple cider sorbet with Calvados honey liqueur	10.50
Apple strudel with vanilla sauce	10.50
Berry rum pot 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 / Rosemary fries	24.50
Egliknusperli with French fries or leaf salad	23.00
Macaroni with minced meat and apple sauce – small / large	17.00 / 22.00
Chicken nuggets with French fries	15.50
French fries / Rosemary fries – small / large	7.00 / 9.50

VEGAN DISHES

Marinated fennel and orange salad (oil and vinegar)	9.50
Vegetable broth	9.00
Beyond Burger (vegan) with green salad (oil and vinegar) or French fries	23.00
Potato and vegetable rösti with vegan creamy mushrooms	18.50
Vegan minced “meat” with Swiss pasta and apple compote small / large	17.00 / 22.00
Apple cider sorbet with Calvados honey liqueur	10.50

DESSERTS

Iced coffee with Frangelico	10.50
Apple cider sorbet with Calvados honey liqueur	10.50
Berries preserved in rum with vanilla ice cream	10.50
“Kalte Lust” ice cream box (70ml) (Madiswil strawberry, mango–passion fruit, yoghurt–raspberry, chocolate, vanilla) + whipped cream	4.50 1.50