



CONFERENCE CENTRE
GRÜNENHOF
« WINTER »

Welcome

Whether inviting clients to an aperitif or a festive occasion - choosing the right culinary complement is essential to the success of any excellent event.

Your catering is in good hands with our team. With experienced planning and expert advice we will be at your side and provide first-class service during the entire event.

Make your event a gastronomic highlight. We look forward to pampering you.

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SV (Schweiz) AG
UBS Restaurant Elite
Konferenzgebäude Grünenhof
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BREAKFAST

MORNING OPTIONS

COFFEE AND CROISSANT per person 5.00

A cup of delicious coffee or selection of fragrant teas with a freshly baked croissant

MORNING STARTER ASSORTMENT per person 9.50

A cup of delicious coffee or selection of fragrant teas, tantalising orange juice with a freshly baked croissant accompanied by a 5dl bottle of «Henniez» water (sparkling or still)

MORNING DELIGHT ASSORTMENT per person 19.50

A cup of delicious coffee or selection of fragrant teas, tantalising orange juice with various freshly baked croissants (see list below), whole-wheat rolls, all complimented with butter, continental platter (cheese, cold cuts), honey, jams, homemade *Birchermüesli* in a glass jar and seasonal fruits

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FRUIT AND CEREALS

SERVED IN A GLASS JAR

Traditional Swiss <i>Birchermüesli</i> 	per serving	3.90
Brain-food yoghurt "OVERNIGHT" Natural yoghurt with chopped nuts, honey and freshly-cut apple cubes	per serving	4.00
Vitamin kick – a variety of fresh sliced fruit 	per serving	4.50
«PREMIUM» dried fruits 	per serving	3.50
Fresh-roasted unsalted nuts 	per serving	3.50
Fresh seasonal fruit 	each	2.00



BREAKFAST

À LA CARTE

OVEN FRESH

Crispy butter croissant	each	1.60
Whole-wheat croissant	each	1.60
Oven-fresh pretzel croissant	each	1.60
Assorted mini croissant	each	1.20
«Cailler-Branche» chocolate croissant	each	2.60
Almond-filled baked roll	each	2.60
Mini <i>brioche</i> bread	each	1.60
«Fair-Trade» chocolate chip bun	each	2.50
«Vivafit» bread roll	each	2.20
Nut and fruit bread roll	each	2.20
Corn bun	each	2.20
«Ufsteller» – Raisins bun	each	2.20
Almond bun	each	2.20
Soft pretzel with salt	each	2.20



BREAKS

MORNING AND AFTERNOON SNACKS

POWER BREAK	per person	12.50
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A cup of delicious coffee or selection of fragrant teas, «Detox» mineral water infused with fresh cucumber and ginger, brain-food mix with nuts and dried fruit, complemented with quark light cheese and fresh fruit

GUILTLESS HEALTHY

BREAK ASSORTMENT	per person	14.50
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A cup of delicious coffee or selection of fragrant teas, a 5dl bottle of «Henniez» water (sparkling or still), freshly pressed seasonal fruit juice «ZAMBA», fresh diced fruit and vegetable sticks served with a variety of quark dips

AFTERNOON BREAK ASSORTMENT – IDEALLY SUITED FOR SHORT BREAK	per person	9.50
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A cup of delicious coffee or selection of fragrant teas, a chilled 5dl bottle of «Henniez» water (sparkling or still) and assortment of small cakes and pastries

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SANDWICHES

Small but Yummy

Mini-sandwiches with assorted fillings

«For lunch we generally advise three mini-sandwiches per person»

Ham, salami, meat loaf, turkey breast	each	4.20
Bündner air-dried beef, dry-cured ham or smoked salmon	each	5.20
Roast beef with tartare sauce	each	5.40
Tuna mousse or vegetable tartare	each	5.00
A choice of sliced cheeses, soft cheese spread or tomato and mozzarella	each	4.20
Sliced cucumber and tomato with or without anchovy fillets	each	4.50
Selected and spontaneous party sandwiches	each	4.70



BREAKS

Big and Powerful

Large crispy bagels, *ciabatta* or protein bread rolls cut in half and topped with the finest ingredients

«We generally advise 1.5 of these per person»

Ham, salami, meat loaf, turkey breast	each	5.50
Bündner air-dried beef, dry-cured ham or smoked salmon	each	7.00
Roast beef with tartare sauce	each	7.70
Tuna mousse or vegetable tartare	each	6.50
Sliced avocado with fresh radish	each	6.50
A choice of sliced cheeses, soft cheese spread or tomato and mozzarella	each	5.50
Marinated and grilled vegetables topped with parmesan shavings	each	6.50
Selected and spontaneous sandwiches	each	6.50

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Sandwiches other to Die For

«Classic» braided pretzel bread 10 servings in 1 long bread	1 long bread	38.00
Thinly sliced ham Fennel salami <i>Tête de Moin</i> cheese with exquisite Pommery mustard butter Marinated and grilled vegetables, sun-dried tomatoes and rucola leaf salad, topped with parmesan shavings		
«Premium» braided pretzel bread 10 servings in 1 long bread	1 long bread	45.00
Thinly sliced roast beef with tartare sauce Thinly sliced smoked salmon with a mild lemon-horse-radish dressing and topped with fresh dill Dried and cured <i>Coppa</i> ham with pecorino cheese chips <i>Prosciutto di Parma</i> ham with sun dried tomatoes		



BREAKS

CEREALS AND MORE

Various «Taste of Nature» whole food bars  	each	3.50
Assorted chocolate bars	each	2.00
Chocolate bars «miniature»	each	0.60
Mini «Ritter SPORT» chocolate squares	each	1.00
Lindor chocolates «white, milk chocolate, dark chocolate»	each	1.20
«Out of Africa» nut mix with sea salt or honey served in a glass jar  	per serving	4.50
Homemade nut-mix, unsalted and unsweetened nuts in a glass jar 	per serving	2.50

SWEETS

Sfogliatella Napoletana Finest Italian flaky pastry	each	1.20
Pasticcini Mignon Misto Assortment of fine Italian pastries	each	2.50
Doughnut mania A colourful collection of assorted doughnuts	each	2.50
Mini muffins	each	1.00
Mini Amaretti, assorted	each	1.00
Lemon cake, chocolate cake or carrot cake	each	4.50
Daily dessert served in a glass	each	2.50



LUNCH & DINNER ON THE FLY

WINTER DELIGHT

MEDITERRANEAN

per serving 39.50

Green cous cous salad with peas, edamame, cucumber, grapes and slices of smoked duck breast served with a fruity mango and orange chutney ☒



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Almond and broccoli soup served in an shot glass

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«Brasato al Barolo» roasted beef with spicy Gremolata and Ticino polenta



Piemonter Agnolotti on Swiss alpine herbs and colorful provençal vegetables

Crémant chocolate cake with tenderly melting core and a fruity and sour cherry compote

Two kinds of soft cheese with nutty fruit bread and fig mustard

SEASONAL "SWISSNESS"

per serving 45.00

Fine smoked trout on pickled pumpkin and lamb's lettuce served with a mild walnut vinaigrette ☒



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Apple and parsnip soup served in a flip-top bottle

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Home-made «Sauerbraten» roasted beef with a fine raisin sauce, hearty red cabbage and hazelnut spätzle ☒

«Appenzeller Käseknödel»- cheese dumplings, served with a mushroom ragout and spinach leaves

Baked apple mousse with «Basel Lächerli» sprinkles and apple and cinnamon ragout ☒

Sweet semolina pudding «granny's style» with orange compote



LUNCH & DINNER ON THE FLY

DAILY MENU

per serving 29.50

Vegetables «Chevice» cubes with fresh lemon and avocado cream   



Daily changing specialities from our restaurant

A meat or fish and a vegetarian main course

White «Toblerone» mousse with macadamia nuts and cranberry confit


FROM AROUND THE WORLD

per serving 30.00

Fine smoked trout with pickled pumpkin, lamb's lettuce
with a mild walnut vinaigrette  

Tuscan "Pappa al pomodoro" tomato soup

Roasted chicken South Thai style with fragrant rice
and Thai Wok vegetables 

Exotic fruit salad with passion fruit mousse 









À LA CARTE

MINIMUM ORDER: 20 SERVINGS PER DISH







SALADS

SERVED IN A GLASS JAR OR PORCELAIN BOWL

Crunchy salad of celery with an apple dressing and dried cranberries  	per serving	5.50
Fruity beetroot salad with oranges, pomegranate seeds and winter purslane, refined with walnut pieces 	per serving	6.50
Green cous cous salad with peas, edamame, cucumber, grapes and slices of smoked duck breast served with a fruity mango and orange chutney  	per serving	7.50
Lamb's lettuce with crunchy radishes, crispy bacon,  egg, pumpkin and croutons served with French dressing	per serving	7.50

STARTERS

SERVED IN A GLASS JAR OR PORCELAIN BOWL

Tuna «teriyaki» in sesame broth on wakame salad and young soybeans 	per serving	8.50
Spicy lamb skewers on humus and chimichurri	per serving	7.50
Hearty wood oven »pizza wraps« assorted selection	per serving	4.50
Tokyo sushi selection – 3 pieces per serving accompanied by pickled ginger and soy sauce 	per serving	9.50
Creamy Hokkaido pumpkin soup perfumed with ginger, served in a flip-top bottle 	per serving	4.50
Lentil and curry soup served in a shot glass  	per serving	3.00
Truffled celery cream soup, served in the flip-top bottle 	per serving	3.00



À LA CARTE

MINIMUM ORDER: 20 SERVINGS PER DISH

MAIN COURSES

SERVED ON SMALL PORCELAIN PLATES
EACH MAIN COURSE CORRESPONDS TO 1/2 PORTION

MEAT DISHES

Home-made «Sauerbraten» roasted beef with a fine raisin sauce, hearty red cabbage and hazelnut spätzle	per serving	12.50
Crispy fried slices of pork belly, with Edamame, chanterelles and potato and celery puree ☒	per serving	12.50
"Szegediner" goulash of beef with sauerkraut, bell peppers and Swabian noodles	per serving	11.50

CHICKEN DISHES

Juicy chicken breast with orange and thyme sauce served with sour cream polenta and cabbage ☒	per serving	12.00
«Güggeli» chicken breast, wrapped in a sunflower seed crumble accompanied by a mushroom ragout and chives vinaigrette ☒	per serving	12.00

FISH DISHES

Poached filet of salmon served with almonds and broccoli with wild rice and a fragrant saffron sauce ☒	per serving	12.50
Fried «Skrei» served with a refreshing champagne and lime röstto topped with oven baked pumpkins ☒	per serving	12.50
Eaglefish filet with sweet potato puree served on a variation of bean vegetables and spicy Chorizo ☒	per serving	13.50



À LA CARTE

MINIMUM ORDER: 20 SERVINGS PER DISH

VEGETARIAN DISHES

"Gnocchetti Sardi" with pumpkin and wild mushroom sauce 🌱	per serving	9.50
Spicy artichoke and barley risotto with roasted porcini mushrooms	per serving	12.50
Green vegetable Curry with coconut milk, crispy cropek and Basmati rice	per serving	10.50
Ricotta ravioli served with a sage and nut butter sauce, Amaretti, fried pumpkin and aromatic chestnuts	per serving	10.50



À LA CARTE

DESSERT

Crémant chocolate cake with tenderly melting pit and fruity and sour cherry compote	per serving	4.00
Gingerbread mousse topped with candied pears ☒	per serving	4.50
Baked apple mousse with «Basler Lächerli» sprinkles and apple and cinnamon ragout	per serving	5.00
Classical «Aprikosen-Topfenknödel»-filled apricot dumpling served with aromatic plum compote	per serving	5.00
White «Toblerone» mousse with macadamia nuts and cranberry confit ☒	per serving	5.00

PASTRY

Sweet Mini Pastry «Symphonie»	each	1.50
Passion Collection Premium	each	2.50
Mini Cheese Cake» assorted»	each	2.50



APÉRO

APPETIZERS

(MINIMUM FOR 10 PERSONS)

DISCOVER SWITZERLAND	per per- son	16.50
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- Pepper filled with cream cheese ☒
- Skewer of Swiss Alpine cheese with grapes ☒
- Crispy grissini breadsticks wrapped with Bündner dry-cured ham 🌱
- «Chäschüechli» – mini Swiss cheese tartlets
- Schinkengipfeli – mini ham-filled croissants
- «Toblerone» chocolate mousse served in an ice cream wafer with pistachio nuts

AZZURO STYLE	per per- son	30.00
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- Tomato mozzarella sticks marinated in pesto ☒
- Crispy grissini breadsticks wrapped with delicious prosciutto
- Two sorts of olives 🌱 ☒ 🌱
- Various antipasti served in a glass 🌱
- Shrimps al limone ☒ 🌱
- Mini-saltimbocca served on risotto and drizzled with a fine sage jus ☒ 🌱
- Traditional tiramisu



APÉRO

GOURMET DISHES

(MINIMUM ORDER: 5 SERVINGS)

TANTALISING POTPOURRI per person 10.50

Freshly baked flaky savoury pastries, black and green olives in a home-made marinade, Swiss Alpine cheese cubes and wafer-thin Bündner air-dried beef

BÜNDNER PLATTER per person 20.00

Richly garnished platter of Bündner air-dried beef, Salsiz (Swiss smoked sausage), bacon, Swiss Alpine cheese, pearled onions and gherkins served with crunchy farmhouse bread



APÉRO

À LA CARTE

COLD APPETIZERS

Tramezzini - triangular toast topped with Taleggio cheese and rucola leaves	each	3.50
Mini bagels (salmon, country ham or cream cheese)	each	3.00
Wraps (beef, chicken, smoked salmon, cream cheese or vegetable fillings)	each	3.50
Beef tartar on <i>brioche</i> bread	each	4.50
Vegetable sticks with a delicate herb dip	per 100 g	4.00
Cornetto filled with beef tartare and chives	each	3.50
Cornetto filled with salmon tartare and ginger sushi	each	3.50
Cornetto filled with cream cheese and «Belper Knolle»	each	2.50
Mini tartlette with «Brie» cream cheese and mandarin confit	each	4.35
«Vitello Tonnato» skewer with caper apples	each	3.50
Smoked trout mousse served on «Pumpernickel» bread	each	4.00
Finest sushi with pickled ginger and a soy sauce pipette (minimum order of 20)	each	5.50
Cream cheese balls on a fruity savoury chutney	each	4.00
Salmon tartare on a fluffy quinoa salad	per serving	4.50
Pineapple sticks and culatello di Zibello (Italian speciality ham)	each	4.50
Chunks of bite-size parmesan with lemon pepper drizzle	each	2.20
Cherry tomato mozzarella sticks marinated in wild garlic pesto	each	3.00
Focaccia bread cubes topped with olive and Taleggio	each	3.50
Edamame beans with a sesame dressing	each	3.50
Vegetables «Chevice» cubes with fresh lemon and avocado cream	each	4.50



APÉRO

WARM APPETIZERS

Mini Chäschüechli (Swiss cheese tartlets)	each	3.50
Mini cheeseburger in a bun	each	4.00
Mini ham-filled croissant	each	3.50
Luke warm tomato Focaccia bread with fine rucola pesto	each	3.00
Mini spring rolls with vegetable filling and chili sauce 🌱	each	3.50
Roasted King Prawn served on a mango and orange bed	each	5.00
Meatballs in a mildly spicy tomato chutney 🌱🌱	each	4.00
Chicken satay sticks with a peanut satay dip 🌱	each	4.50
Figs in bacon 🌱🌱	each	3.50
Mini Arancini rice balls on grilled vegetables 🌱	per serving	4.50
Crispy fried pork belly slices with sweet potato mash, lemongrass and soy sauce 🌱 🌱	each	5.00

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SAVOURY TREATS

Potato crisps (salty / paprika) 🌱	100 g	6.00
«Crispy Choice»	100 g	7.50
Assorted potato and vegetable crisps 🌱		
Popcorn (sweet / salty) 🌱	100 g	4.50
House roasted nut mix	100 g	6.50
Tortilla chips with guacamole	100 g	4.50

SWEET TREATS

Crème brûlée	each	2.50
Mini doughnuts (white / dark)	each	2.50
Mini patisserie (various small cakes)	each	2.00
Seasonal fruit sticks 🌱🌱	each	3.00



DRINKS

NON-ALCOHOLIC BEVERAGES

«Henniez» mineral water still or sparkling – bottle	5 dl	3.50
«Henniez» mineral water still or sparkling – glass	10 dl	7.00
Coca-Cola, light or Zero - bottle	5 dl	3.50
Rivella red, blue or green – bottle	5 dl	3.50
Sinalco – bottle	5 dl	3.50
Elmer Citro – bottle	5 dl	3.50
Apple juice or apple juice with mineral water - bottle	5 dl	3.50
«ZAMBA» freshly squeezed fruit juice – bottle	2 dl	4.50
charged according to quantity ordered		
«ZAMBA» freshly squeezed fruit juice – bottle	10 dl	16.00
charged according to quantity ordered		
Michel Premium Fair Trade orange juice – glass	2 dl	3.50
Michel Premium Fair Trade orange juice – glass	10 dl	9.00
SV Ice Tea Fair Trade - carafe	10 dl	7.00
SV Ice Tea Zero Fair Trade - carafe	10 dl	7.00
SV Lemonade - carafe	10 dl	7.00
«DETOX» mineral water with fresh cucumber and fresh ginger - carafe	10 dl	7.00

COFFEES & TEAS

Coffee, espresso, cappuccino, latte	cup	4.00
Tea (various teas to choose from)	cup	3.50



DRINKS

WHITE WINE

Simonsig Sunbird Sauvignon blanc Fumé blanc and Muskat-Silvaner, South Africa	75 cl	35.00
Aphrodine Petit Arvine du Valais AOC 100% Arvine, Valais	75 cl	59.00
Cherubino Bianco di Merlot 100% Merlot, Ticino	75 cl	49.00
Roero Arneis DOCG Cantina Nebbiolo 100% Arneis, Italy, Piedmont, Roero	75 cl	39.00
Castelo de Medina VS Verdejo DO Rueda 100% Verdejo, Spain, Rueda	75 cl	42.50

RED WINE

City of Zurich Blauburgunder, Burghalde Riesbach 100% Pinot Noir „Klevner, Blauburgunder, Spätburgunder“	75 cl	45.00
Roncaia Merlot del Ticino DOC 100% Merlot, Switzerland, Ticino, Mendrisiotto	75 cl	51.00
Impero Ripasso Valpolicella Superiore DOC Corvina Veronese, Molinara, Rondinella, Italy, Venice	75 cl	41.00
Primitivo del Tarantino IGT Sette Torri 100% Primitivo, Italy, Apulia	75 cl	35.00
Salice Salentino Riserva DOC Cantele 100% Malvasia Nera, Negroamaro, Italy, Apulia	75 cl	39.00
Paco Rioja DOCa Crianza 2010 50% Garnacha, 50% Tempranillo, Spain, Rioja	75 cl	48.00

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SPARKLING WINE

Perrier-Jouët Grand Brut Champagne 50% Pinot Noir, 50% Chardonnay, France	75 cl	99.50
Prosecco Brut DOC Impero Il Colle 100% Glera (Prosecco)	75 cl	32.00

BEER

Eichhof Braugold	33 cl	4.00
International beers	33 cl	5.00
Local beers	33 cl	5.00
Clausthaler beer, Leermond beer, alcohol-free	33 cl	4.50



GENERAL INFORMATION

EVENTS & CATERING

All staff-related costs are included from 7 a.m. to 4 p.m.
Outside of this period supplemental personnel costs will be charged.
Plates, cutlery, glassware and napkins are also included.

SUPPLEMENTAL COSTS

Personnel, service, cook, administrative staff	per hour	45.00
Senior staff «management, chef»	per hour	52.00
Table decorations: flowers/floral arrangements	upon request	

TRANSPORT AND CONDITIONS

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Transport: charged according to expense and duration	upon request	
Pick-up and return of equipment at caterer's facility	free of charge	
Non-vehicle deliveries: depending on location, flat fee or depending on actual time worked: in increments of 15 minutes	flat fee, each way each 15 min	10.00 11.50
Personnel costs related to setting-up, dismantling and waiting time after 4 p.m.	each 15 min	11.50
Same-day orders, extras and express surcharge	per delivery	18.00
Minimum order of conference amenities		
• "Nespresso" coffee machine	minimum fee	40.00
• General	minimum fee	35.00
Minimum order for all catering services	minimum fee	150.00

The number of guests requested not later than 3 days prior to service provision is binding; an invoice will be issued accordingly.

Invoices are payable within 30 days.

All prices are in Swiss Francs incl. 7.7% VAT.



GENERAL INFORMATION

DECLARATION

Switzerland: beef, pork, chicken breast, veal, meat balls, sausages, *Wienersausages*, dried meat, cold cuts, salami

Hungary: chicken, turkey

Vietnam: king prawns, MSC – certified tuna

Norway: smoked salmon

Denmark: cocktail shrimps

Italy: *bresaola*, Parma ham

France: duck breast



Gluten-free



Vegan



GENERAL TERMS AND CONDITIONS

I SERVICES OFFERED BY THE CATERER

The customer delegates the responsibility for on-off or recurring event catering services (henceforth “**catering**”) exclusively to “SV (Switzerland) AG (henceforth “**caterer**”) as per the stipulations of the contract.

The caterer commits to the carrying out its catering services as carefully as possible. It shall make every effort to ensure the timely provision of services and to the complete satisfaction of the customer. Special emphasis will be given to selecting food and drinks impeccable quality.

2 CONTRACTUAL OBLIGATIONS

Based on information provided by the customer, the caterer will submit an offer of catering services. After checking the proposal the customer must accept the conditions in writing. If this confirmation is not received at least **5 days before commencement of the agreed services**, the offer will become invalid.

The contract cannot be altered after the caterer has confirmed the order in writing.

Details of the arrangement between the customer and the caterer including any appendices form an integral part of the contract between both parties and collectively form “**the contract**”. In the event of deviations between the General Terms and Conditions (*Allgemeinen Geschäftsbedingungen AGB*) and any amendments made to the acknowledgment of the order, the contract shall take precedence.

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3 CHANGE IN NUMBER OF CATERED PERSONS

Changes to the number of catered persons must be communicated to the caterer **not later than 3 working days** (before 3 p.m.) prior to the event start date. Any change in the number of catered persons must be confirmed by both parties and will result in an adjustment of charges and will be documented in an amendment and become part of the final binding contract between the customer and the caterer.

4 MINOR AMENDMENTS TO THE CONTRACT

The caterer reserves the right to amend or adjust its offered services in the event of unforeseen changes in market supplies, the unavailability of goods, or unforeseeable cost increases. The caterer takes the interests and wishes of the customer into account and will attempt to execute the order as requested.

5 ADVANCE PAYMENT

The caterer is entitled to demand an advance payment from the customer upon agreement of the contract.



GENERAL TERMS AND CONDITIONS

6 CANCELLATION

In the event of a cancellation or waiver by the customer of any offered services, the customer is fully liable for the cancellation costs as defined in the contract.

In the event of a cancellation or waiver by the customer of any offered services, the customer shall be liable for all cancellation and non-service-provision-related costs as defined in the contract.

- **2 days before the event:** 25% of the agreed services
- **1 day before the event:** 50% of the agreed services
- **On the day of the event:** 75% of the agreed services

7 INFRASTRUCTURE, CLEANING AND DISPOSAL

Unless otherwise agreed, the customer shall provide the caterer with the following infrastructure free of charge and undertakes to provide them in a condition suitable for use:

- the required rooms;
- main inventory (tables, chairs, cloakrooms etc.);
- heating, water and electricity.

The caterer shall undertake to clean the food-related inventory and materials in accordance with item 8 below. Unless otherwise agreed, the customer is responsible for cleaning and disposal of the above infrastructure.

8 LOSS OF OR DAMAGE TO ITEMS BELONGING TO THE CATERER

Any materials provided by the caterer must be returned to the caterer after the event has ended (for example, glasses, dishes, cutlery, laundry, etc.). The customer is obliged to return the materials to the caterer in their entirety and undamaged. The caterer is entitled to charge for losses and damages by employees or guests of the customer.

9 PURCHASING AND LOGISTICS

The caterer is responsible for purchasing the goods used for catering purposes. The caterer is responsible for the selection and quality of the suppliers and ensures the required logistics. Purchases are made by the caterer. The caterer therefore determines the quantities, pricing and terms of payment with the suppliers. The customer thusly incurs no obligations and claims under the caterer's agreements with its suppliers.

10 EMPLOYEES OF THE CATERER

The caterer provides the requisite personnel in accordance with the agreement. The applicable hourly rates are included in the offer. Personnel hours are charged on a temporal and material basis.



GENERAL TERMS AND CONDITIONS

I 1 INSURANCE

Unless otherwise agreed, the customer is responsible for the any insurance required to cover property damage and personal injury.

I 2 INVOICING AND CASH PAYMENT

After the event, the customer will receive an invoice from the caterer, which must be paid within 30 days of the invoice date without deduction of a discount. The caterer reserves the right, in the event of non-observance of this deadline, to charge the customer default interest in the amount of 5% p.a as well as reminder fees. Possible payment systems are: e-invoicing, LSV "direct debit" or by payment slip. The customer agrees to the payment or payment details in writing up to **3 days before the date of service provision**.

I 3 PARTIAL INVALIDITY

If any provision of the contract contradicts a mandatory statutory provision, the appropriate legally permissible provision shall apply instead. Should individual provisions of this contract be invalid or ineffective, the validity of the remaining provisions or this contract as a whole shall not be affected.

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I 4 APPLICABLE LAW AND JURISDICTION

The contract is subject to **Swiss law**.

Jurisdiction for all disputes arising in connection with the contract and the activity of the caterer falls within the jurisdiction of **Zurich 1**. If both the district court and the commercial court have substantive jurisdiction, the commercial court shall be engaged.