

Spirgarten

HOTEL · BRASSERIE · VERANSTALTUNGEN

BANQUETS & CELEBRATIONS



Hotel Spirgarten, Lindenplatz 5, CH-8048 Zürich
044 438 15 15, www.spirgarten.ch

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WELCOME TO THE HOTEL SPIRGARTEN



Here you will find everything you need for memorable events, private celebrations and functions.

Our facilities offer space for events involving 5 to 500 people and the catering extends from canapés and finger food to gala banquets.

Would you like to have dancing, a show, or a DJ? There is plenty of space on and near our stage for unforgettable complementary events.

Please don't hesitate to make an appointment to view the facilities or request a non-binding quotation at any time. It would be our pleasure to assist you.

We look forward to hearing from you.

Beatrix Wünsch
Seminar & Events Manager

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ROOM CAPACITIES

Seating and room	Concert	Seminar	Block	Round tables*	Rows of tables*	Standing
Theatre (610 m ²)	922	400	-	320	600	1100
Europa (326 m ²)	450	270	-	185	180	400
Limmat (145 m ²)	150	100	45	80	120	-
Uetli (94 m ²)	55	28	32	48	42	-
Letzi (77 m ²)	50	37	32	40	40	-
Albis 1 (Boardroom, 28 m ²)	-	-	8	-	-	-
Albis 2 (34 m ²)	16	10	16	16	10	-
Albis 3 (66 m ²)	40	32	32	32	30	-

*Seats on both sides

SET-UP COSTS

(Organisation, cleaning, table linen and employees until 24:00, etc.)

Room	Cost
Theatre (610 m ²)	2,000.00
Europa & Limmat (471 m ²)	1,600.00
Europa (326 m ²)	1,250.00
Limmat & Uetli (239 m ²)	750.00
Limmat (145 m ²)	450.00
Uetli (94 m ²)	450.00
Letzi (77 m ²)	300.00

Room	Cost	Minimum charge*
Albis 3 (66 m ²)	200.00	1,000.00
Albis 2 (34 m ²)	100.00	1,000.00
Albis 1 (Boardroom, 28 m ²)	100.00	1,000.00

MISCELLANEOUS

Piano	CHF	400.00	One-off
Cloakroom, serviced (October to April)	CHF	2.00	Per coat

*The Spirgarten theatre incorporates the Europa, Limmat & Uetli rooms.

**If the minimum charge is not met, the difference will be charged as additional room rent (only applies to Albis 1-3).

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SUGGESTED CANAPÉS AND MENUS



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CANAPÉ PACKAGES

(From 6 people)

BASIC	CHF	12.50	per person
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Crisps and nuts,
2 canapés (cold, savoury)
chosen by our head chef

STANDARD	CHF	25.50	per person
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Crisps and nuts,
5 canapés (cold, hot, savoury & sweet)
chosen by our head chef

COMFORT	CHF	45.00	per person
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Crisps and nuts,
8 canapés (hot, cold, savoury & sweet)
chosen by our head chef

CANAPÉS

(From 6 people)

PRETZEL ROLLS WITH...

Smoked salmon	CHF	6.50	per roll
Prosciutto	CHF	6.00	per roll
Cream cheese with chives	CHF	5.50	per roll
Brie Pear chutney	CHF	5.50	per roll
Avocado Tomato	CHF	5.50	per roll

TOAST CANAPÉS WITH...

Smoked salmon	CHF	5.00	per canapé
Prosciutto	CHF	4.50	per canapé
Cream cheese with chives	CHF	4.00	per canapé
Brie Pear chutney	CHF	4.00	per canapé
Avocado Tomato	CHF	4.50	per canapé

VEGAN CROSTINI WITH...

Tomato Basil	CHF	4.00	per crostini
Beetroot hummus Beansprouts	CHF	4.00	per crostini
Olive tapenade	CHF	4.00	per crostini

FINGER FOOD (COLD)

Marinated olives	CHF	14.00	per bowl
Curry popcorn	CHF	6.00	per bowl
Crisps & nuts	CHF	3.50	per bowl

MEAT & FISH (COLD)

Dark rye bread with cream cheese and smoked bacon	CHF	5.00	per item
Salami and cheese salad	CHF	5.00	per item
Beef tatar with crispbread	CHF	6.50	per item
Smoked salmon & cream cheese blini	CHF	6.50	per item

VEGETARIAN (COLD)

Marinated feta cheese with sweet peppers	CHF	4.50	per item
Antipasti skewer with mozzarella	CHF	4.50	per item
Tomato and buffalo mozzarella salad with basil pesto	CHF	5.00	per item

CANAPÉS

(From 6 people)

MEAT & FISH (HOT)

Ham croissant	CHF	4.50	per item
Chicken satay skewer with peanut sauce	CHF	5.00	per item
Meatballs BBQ sauce	CHF	4.50	per item
Grilled prawn, avocado and sesame	CHF	5.00	per item
Leek tart Bacon	CHF	4.00	per item

VEGETARIAN & VEGAN (HOT)

Gruyère cheese tart	CHF	4.00	per item
Seasonal risotto	CHF	4.50	per item
Cauliflower florets with saffron mayo	CHF	4.00	per item
Falafel with beetroot hummus (vegan)	CHF	4.00	per item
Mini spring roll with sweet chilli dip (vegan)	CHF	4.00	per item

SOUP SHOTS (HOT)

Carrot soup, ginger and chives	CHF	4.00	per person
Celeriac soup Truffle oil	CHF	4.50	per person
Tomato soup Basil cream	CHF	4.50	per person
Curry soup Coconut Sesame oil	CHF	4.50	per person

DESSERTS

Lemon tartlet with vanilla custard Meringue	CHF	5.50	per item
Coconut panna cotta with mango sauce	CHF	5.00	per item
Semi-sweet chocolate mousse with berry compote	CHF	4.50	per item
Mini brownie	CHF	4.50	per item
Exotic fruit salad	CHF	4.00	per item



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HOUSE RECOMMENDATIONS

(From 6 people)

SPIRGARTEN MENU

Mixed salad with vegetable julienne, beansprouts, seeds and French dressing

* * *

Creamy tomato soup with basil oil and croutons

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Meat

Oven-glazed roast shoulder of veal on a port jus, heritage carrots and butter spätzle

Vegetarian

Penne with vegetable bolognese, vegan cream cheese and basil

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Chocolate fondant with vanilla custard and fruit garnish

4 - COURSE MENU

CHF 74.00 Vegi 61.00

3 - COURSE MENU

CHF 62.50 Vegi 49.50

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APPETISERS

(From 6 people)

SALADS

Mixed salad with vegetable julienne, beansprouts, seeds and French dressing		
Lamb's lettuce salad with chopped hard-boiled egg, croutons and French dressing	CHF	14.50
Buffalo mozzarella with rocket, mini datterini tomatoes and balsamic dressing	CHF	27.50

COLD APPETISERS

Yellowfin tuna tatiki in a sesame crust with pickled radish, wakame salad and shiitake mushrooms	CHF	27.00
Marinated baked beetroot with soft goat's cheese, red chard leaves, and walnut vinaigrette	CHF	27.00
Vitello tonnato with brioche croutons, pickled red onions and sautéed capers	CHF	27.50
Mini mezze with home-made falafel, hummus, oven-roast sweet peppers and yoghurt dressing	CHF	24.50

APPETISERS

(From 6 people)

SOUPS

Beef consommé with pancake strips	CHF	11.50
Grisons barley soup with dried beef and bacon	CHF	11.50
Truffled cauliflower soup	CHF	10.50
Carrot and orange soup with ginger	CHF	11.50
Creamy tomato soup with basil oil and croutons	CHF	11.50
Pea and coconut soup with mint	CHF	11.00

SEASONAL SOUPS

Cream of asparagus soup with herb croutons	CHF	11.50
Andalucian gazpacho with basil shoots	CHF	10.50
Hokkaido pumpkin soup with pumpkin seed oil	CHF	12.00
Scorzonera soup with truffle	CHF	14.00

MAIN COURSES

(From 6 people)

MEAT

Spirgarten meatloaf with pan juices, creamed cabbage and butter spätzli	CHF	32.00	Oven-glazed roast shoulder of veal on port jus, heritage carrots and butter spätzle	CHF	38.00
Pork chop on the bone with rosemary jus, glazed carrots and roast potatoes	CHF	39.00	Fillet of beef (160 g) on thyme jus with truffled mashed potato and wild broccoli	CHF	54.00
Chicken Stroganoff with mushrooms, sweet peppers, almond romanesco and buttered rice	CHF	34.00	Diced beef braised in red wine with mushrooms, button onions, cauliflower rice and tagliatelle	CHF	39.00
Chicken saltimbocca with madeira jus, griddled Mediterranean vegetables and creamy polenta	CHF	36.00	Pot-roast beef with red cabbage, steamed dumplings and glazed chestnuts	CHF	37.00
Breast of French corn-fed chicken on honey jus, with almond spinach and finger noodles	CHF	35.00	Beef Stroganoff with tagliolini	CHF	46.00
Zurich-style veal ragout with creamy mushroom sauce and rösti	CHF	41.00	Veal entrecôte with port jus, creamy mashed potato and oven-roast baby carrots	CHF	51.00



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MAIN COURSE & DESSERT

(From 6 people)

FISH

Baked Scottish salmon
on caper butter with baby leaf spinach
and parsley potatoes CHF 38.00

Sautéed fillet of bream
with Amalfi lemons, sweet peppers
and saffron risotto CHF 35.00

VEGETARIAN & VEGAN

Tomato risotto with sautéed artichokes
rocket and Parmesan CHF 28.00

Truffle ravioloni
with aubergine, samphire and Parmesan CHF 29.00

Fragrant vegetable and coconut curry
with sautéed oyster mushrooms, beansprouts,
banana crisps and aromatic rice (vegan) CHF 27.00

Penne with vegetable bolognese
vegan cream cheese and basil (vegan) CHF 25.00

DESSERTS

Seasonal fruit salad with lemon sorbet CHF 11.00

Coconut panna cotta with mango sauce
(vegan) CHF 12.00

“Reloaded” cheesecake with vanilla crumble
and seasonal fruit compote CHF 13.00

Chocolate mousse with berry compote CHF 12.00

Chocolate fondant with
vanilla custard and fruit garnish CHF 13.00