

Spirgarten

HOTEL • BRASSERIE • VERANSTALTUNGEN

Celebrations & Events





Welcome at Hotel Spirgarten

With us you will find the perfect conditions for unforgettable events, private parties and events.

Our premises can accommodate events from 5 to 600 people. The catering offer ranges from aperitifs and flying dinners to gala banquets.

You would like to dance, have a show or a DJ is performing? On and next to our stage you will find enough space for an unforgettable social program.

We would be happy to show you our house during a personal visit. You will receive a customized offer from us without obligation.

We are looking forward to your inquiry

Your Hotel Spirgarten Team

info@spirgarten.ch

+41 44 438 15 15



Room capacity

Room	Round tables	Tablerows
Theater	320	600
Europa	185	180
Limmat	80	120
Uetli	48	42
Letzi	40	40
Albis 1	8	10
Albis 2	16	10
Albis 3	32	30



Costs

Room preparation costs

(preparation, cleaning, table linen, etc.)

We do not charge preparation costs in case the revenue of food & beverage is higher than CHF 10'000.00

Theater, 610m2 (Europa, Limmat, Uetli)	CHF 2'000.00
Europa, 326m2	CHF 1'250.00
Limmat, 145m2	CHF 450.00
Uetli, 94m2	CHF 450.00
Letzi, 77m2	CHF 300.00
Europa & Limmat, 471m2	CHF 1'600.00
Limmat & Uetli, 239m2	CHF 750.00
Albis 1, 28m2	CHF 50.00
Albis 2, 34m2	CHF 50.00
Albis 3, 66m2	CHF 100.00

Miscellaneous

Wardrobe, flat rate	CHF 200.00
Decoration, per table from	CHF 15.00
BYO, per bottle	CHF 35.00
Piano, flat rate	CHF 300.00
Event support staff, per hour	CHF 75.00
Waiting staff after midnight, per hour/person	CHF 45.00
Maitre after midnight, per hour	CHF 55.00
Permit for events after midnight, flat rate	CHF 300.00

Technology

Our partner company Megatron Eventtechnik AG is responsible for your event technology.

BEST WESTERN HOTEL SPIRGARTEN • LINDENPLATZ • 8048 ZÜRICH

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Aperitifs

Apero packages
(from 10 people, per person)

Basic
chips and nuts, one appetizer CHF 12.00

Classic
5 different appetizers, warm, cold, salt & sweet CHF 25.00

Comfort
8 different appetizers, warm, cold, salt & sweet CHF 39.00



Appetizers to choose from
(per piece)

Silserli sandwiches
Smoked salmon CHF 6.50
Raw ham CHF 5.50
Chive-cream cheese CHF 5.50
Brie | pear chutney CHF 5.50
Avocado | tomatoes CHF 5.50

Toast-Canapés
Smoked salmon CHF 5.00
Raw ham CHF 4.50
Chive-cream cheese CHF 4.00
Brie | pear chutney CHF 4.00
Avocado | tomatoes CHF 4.50

Soup
Carrot soup | ginger | chive-olive oil CHF 4.00
Celery soup | truffle oil CHF 4.50
Tomato soup | basil cream CHF 4.50
Curry soup | coconut | sesame oil CHF 4.50

Aperitifs

Appetizers to choose from
(per piece)

Cold fingerfood appetizer

Marinated Feta cheese bell pepper	CHF 4.50
Antipasti skewer Feta	CHF 4.50
Buffalo mozzarella figs honey	CHF 5.00
Couscous salad Pomegranate mint	CHF 4.50
Pumpernickel Cream cheese bacon	CHF 5.00
Swiss sausage and cheese salad	CHF 5.00
Tuna Tataki wakame salad	CHF 6.50
Swiss pickled salmon blini chive sour cream	CHF 7.50

Olives per bowl	CHF 7.00
Salted almonds per bowl	CHF 7.00
Crisps and Nuts per person	CHF 3.50

Warm fingerfood appetizer

Gruyère cheese quiche	CHF 4.00
Ham croissants	CHF 4.50
Seasonal risotto	CHF 4.50
Veal sausage sweet mustard	CHF 5.00
Chicken satay skewer peanut sauce	CHF 5.00
Meatballs BBQ-Sauce	CHF 4.50

Vegan fingerfood appetizer

Falaffel beetroot humus	CHF 4.00
Spring Roll vegetables sweet chili sauce	CHF 4.00

Sweet fingerfood appetizer

Tartelette vanilla cream lime	CHF 5.50
Exotic fruit salad	CHF 4.00
Espresso panna cotta	CHF 5.00
Chocolate mousse berries	CHF 4.50
Mini brownie	CHF 4.50





Create your own menu:

Salad

Colorful leaf salad vegetable strips seeds	CHF 11.50
Mixed salad carrots cucumbers tomatoes	CHF 12.50
Lamb's lettuce egg bread croutons	CHF 14.50
Arugula Salad Buffalo Mozzarella datterini tomatoes	CHF 17.50
Colorful leaf salad smoked salmon dill-cucumber	CHF 18.50

Soup

Vegetable cream soup herbs	CHF 10.50
Carrot soup ginger	CHF 11.50
Beef broth Flädli	CHF 11.50
Asparagus cream soup Wild garlic oil (spring)	CHF 11.50
Cold cucumber buttermilk soup dill mint (summer)	CHF 10.50
Hokkaido pumpkin soup pumpkin seed oil (autumn)	CHF 12.00
Salsify soup truffle oil (winter)	CHF 12.00

Cold appetizers

Graved salmon red onions Saffron cream cheese capers	CHF 21.50
Veal pâté celery salad cranberries	CHF 18.50
Marinated crabs chicory papaya cocktail sauce	CHF 21.00
Couscous salad harissa feta mint	CHF 19.50

Main Courses Meat & Fish

Meatloaf herbal jus ginger-carrots spaetzle	CHF 32.00
Chicken and mushroom ragout white wine sauce rice	CHF 32.00
Swedish roast herbal jus glazed carrots potato noodles	CHF 32.00
Corn chicken breast honey rosemary jus romanescos tomato risotto	CHF 34.50
Beef ragout Pearl onions cauliflower noodles	CHF 35.00
Veal cutlet «Zurich style» Rösti (hash browns)	CHF 41.00
Veal shoulder roast portwine jus green beans rosemary potatoes	CHF 36.00
Roast Beef thyme jus Ratatouille Potato gratin	CHF 54.00
Sea bream royale filet basil pesto spinach saffron risotto	CHF 35.00
Salmon Slice caper butter peperonata saffron risotto	CHF 37.50

Vegetarian & Vegan

Tomato risotto artichokes arugula parmesan	CHF 28.00
Mediterranean potato gnocchi zucchini Eggplant dried tomatoes basil pesto	CHF 28.00
Red Thai curry vegetables oyster mushrooms bean sprouts fragrant rice	CHF 28.50

Dessert

Torta della nonna	CHF 9.50
Seasonal fruit salad	CHF 9.50
Espresso panna cotta	CHF 11.50
Caramel flan whipped cream	CHF 11.50
Chocolate mousse cherries	CHF 12.00
Brownie vanilla ice cream	CHF 12.50



Menu Suggestion

Spring menu

3-course menu

Wild garlic soup | beetroot oil | egg

or

Lettuce | young spinach | radish | roasted seeds | parmesan dressing

Corn chicken breast | Portwine jus | ratatouille | asparagus risotto

or

Asparagus risotto | dried tomatoes | arugula | parmesan chips

Panna cotta | orange sauce | Cointreau

Menu meat CHF 60.00

Menu egetarian CHF 51.50

4-course menu

Colorful Spring Salad | datterini tomatoes | green asparagus | balsamic dressing

Poultry bouillon | wild garlic flädli | morel

Glazed veal shoulder roast | honey rosemary jus | spinach | spaetzle

or

Red curry | vegetables | fragrant rice | sprouts

Caramel flan | whipped cream | candied almond slices

Menu meat CHF 75.50

Menu vegetarian CHF 65.50



Summer Menu

3-course menu

Gazpacho | andaluz

or

Summer salad | watermelon | sprouts | honey ginger dressing

Chicken curry | coconut | vegetables | mango | banana chips | sesame rice

or

Red lentil dal | vegetables | banana chips | sesame rice

Basil panna cotta | raspberry coulis

Menu meat CHF 59.00

Menu vegetarian CHF 51.00

4-course menu

Colorful leaf salad | apple | beetroot | sprouts | italian dressing

Cold cucumber soup | dill | mint oil

Sliced saddle of veal | lemon sauce | colored cauliflower | pesto noodles

or

Pesto noodles | lemon sauce | colored cauliflower | fried onions

Chocolate brownie | whipped cream | candied walnuts | lemongrass reduction

Menu meat CHF 92.50

Menu vegetarian CHF 62.50



Autumn Menu

3-course menu

Potato soup | chorizo | pesto

or

Lamb's lettuce | pretzel croutons | chopped egg | herbal french dressing

Veal goulash „Vienna style“ | mushrooms | romanesco | spaetzle

or

Spinach crêpes | mushrooms | light mustard sauce

Red wine plums | vanilla ice cream | rosemary

Menu meat CHF 65.00

Menu vegetarian CHF 54.50

4-course menu

Autumn Salad | walnuts | mushrooms | grapes | sprouts

Pumpkin soup | pumpkin seed oil

Roast beef | Portwine jus | bacon-beans | potato gratin

or

Truffle risotto | parmesan slices | spinach

Chocolate mousse | pickled cherries

Menu meat CHF 92.00

Menu vegetarian CHF 69.50



Winter Menu

3-course menu

Poultry bouillon | ravioli

or

Apple and red cabbage salad | walnuts | sprouts | balsamico dressing

Beef Stroganoff | vegetable rice

or

Eggplant piccata | tomato sauce | pesto noodles

Baked apple | vanilla ice cream | rum sauce

Menu meat CHF 64.50

Menu vegetarian CHF 52.50

4-course menu

Winter salad | brie | pear | walnut

Salsify soup | truffle oil

Saddle of veal | portwine jus | winter vegetables | rosemary potatoes

or

Tomato risotto | arugula | parsley root chips

Apple Strudel | cinnamon | vanilla sauce

Menu meat CHF 94.00

Menu vegetarian CHF 65.00