



BANQUET DOCUMENTATION

ROOFTOP

MINIMUM CONSUMPTION FOR EXCLUSIVE RENTALS

summer
restaurant and terrace 15'000.-

winter
restaurant 10'000.-

MINIMUM CONSUMPTION FOR APERITIF RESERVATION

summer
restaurant and terrace per person 50.-

winter
restaurant per person 50.-





APÉRO

SUNRISE

spicy edamame

hummus with homemade naan bread

small super bowl salad

gyoza, pork with sweet and sour sauce

per person

29.-

VARIOUS

green large olives 9.-

charcuterie and cheese platter per plate 75.-

dumpling basket 75.-



TAVOLATA

min. 2 people

IN THE SKY

hummus with homemade naan bread

burrata with oven-roasted beetroot, avocado, tomatoes, oranges, crunchy nuts, olive oil and balsamic vinegar

dumpling basket / crispy duck-salad

spicy miso aubergine with sesame, spring onions and pomegranate

paneng curry with swiss chicken thigh steak and jasmine rice

per person
50.-

OVER THE CLOUDS

baba ganoush with pita bread / spicy edamame

salanova salad with ovali goat cheese, pomegranate and dukkah yoghurt

dumpling basket / crispy duck-salad

crispy swiss chicken karaage fingers with chipotle mayo / sweet potato fries with jalapeño-sauce

pad thai with rice noodles, egg, chinese cabbage, leek, carrots, soybean sprouts, lime, peanuts with tamarind soy sauce

per person
75.-

EXKLUSIVES FLYING DINNER

min. 40 people

ON THE ROOFTOP

spicy edamame

vegan tartar with okara, aubergine and pita bread / baba ganoush with pita bread

hummus with homemade naan bread

small super bowl / small burrata

crispy duck-salad /
vegan planted chicken caesar-salad

dumpling basket

sweet potato fries with jalapeño yoghurt

spicy miso aubergine / crispy swiss made
lostallo salmon-sushi

crispy chicken karaage with chipotle mayo /
spareribs, pork with asian-bbq sauce

artichoke ravioli with olives, tomatoes, artichokes,
grano and olive oil

paneng curry with swiss chicken thigh steak
and jasmine rice

cheesecake, brownies and fresh fruit

per person
110.-

COCKTAILS

SUNDOWNER

italicus
suze
carpano dry
grapefruit
rhubarbe bitters

19.-



MODISSA MULE

vodka
passion fruit
mango puree
yuzu juice
ginger beer

20.-



HEINO

green apple
yuzu-lemon
champagne
soda

19.-



MOCKTAILS & BUBBLES

MOCKTAILS

no heino 16.-
grüner apfel
yuzu
soda
ginger beer

balsamic fizz 16.-
sour cherry
balsamic vinegar
ginger beer

KOLONNE NULL NON-ALCOHOLIC WINE

prickelnd rosé 70.-
non-alcoholic sparkling wine
new - cheeky - toast

riesling 62.-
non-alcoholic wine
casual - delicious - food

BUBBLES

fischer's fritz cuvée alexandre 1er cru 94.-
soutiran, champagne (f)
fresh - cheerful - bubbly

ruinart blanc de blancs 175.-
soutiran, champagne (f)
classic - yeast - refreshing

prosecco millesimato 66.-
furlan, valdobbiadene (i)
simple - fruity - cheers

prosecco rosé 70.-
furlan, valdobbiadene (i)
strawberries - rose - fancy

ROSÉ

miraval 69.-
angelina jolie, brad pitt & marc perrin
côtes de provence (f)
fire - sun - beach

dolce & gabbana rosa sicilia 84.-
donnaufugata, sizilien (i)
cool - enjoy - italy

VINIFIED

WHITE

restaurant pumpstation
riesling-sylvaner 59.-
turmgut erlenbach, zürich (ch)
fresh - loose - local

heida 69.-
st. jodern kellerei, wallis (ch)
sun - floral - enjoy

caractère grüner veltliner 58.-
weszeli, kamtal (a)
acid - pepper for the aperitif

sauvignon blanc 55.-
vini di lorenti, friaul (i)
warm - fruit - delicious

verdejo 52.-
sympathy for the devil
wines n'roses viticultores (e)
light - easy - going

nivarius 60.-
tempranillo blanco
bodegas nivarius (e)
salty - mineral - sea breeze

RED

pinot noir 58.-
turmgut erlenbach, zürich (ch)
nice - easy - light

amarone 89.-
le calendre, veneto (i)
heavy - to finish

sangiovese & cabernet sauvignon 64.-
treggiaia, villa bibbiani (i)
round - exciting - fine

sangiovese 85.-
pulliano, villa bibbiani (i)
top - elegant - classic

tempranillo crianza 66.-
bodegas trus, ribera del duero (e)
fruit - sun - elegant

tempranillo reserva 84.-
bodegas trus, ribera del duero (e)
dark - heavy - strong



BEVERAGES

NON-ALCOHOLIC BEVERAGES

water	1l
water sparkling	9.50
water still	9.50
softs & limos	3dl
coca-cola	6.-
coca-cola zero	6.-
urban lemonade	7.50
calamansi, yuzu lime	
kombucha	7.-

BEER

einsiedler lager / panaché	3dl	6.-
einsiedler lager / panaché	5dl	9.-
einsiedler white beer	5dl	9.-
einsiedler non-alcoholic beer	3,3dl	6.50

HOT STUFF

americano	6.-
espresso	5.-
espresso macchiato	5.50
doppio	6.-
cappuccino	6.50
latte macchiato	7.-
tee	6.-
fresh ginger tea	7.-
fresh mint tea	7.-

LARGE PRINTS

We are not friends of small print on the last page. In order to be able to guarantee a smooth process, we ask you to observe the following points:

BASIS

The basis is the reservation/order confirmation or the offer signed by the customer.

NUMBER OF PERSONS

The customer is obliged to inform us of the binding number of persons as early as possible, but no later than 48 hours before the start of the event. This number of persons is the basis for invoicing. Any deviations from this number must be agreed upon and confirmed by us in writing.

EVENTS WITH EXTENSION

For events that last longer than the official opening hours, we charge an additional overtime permit in the form of a basic fee of CHF 100 and an additional fee of CHF 25 per hour of extension. Extensions are only possible inside the restaurant.

HOURLY RATES/OVERTIME

For events that last longer than the official opening hours, or for waiting times, we charge the following hourly rates:

Chef de Service / Chef de Cuisine CHF 65 per hour

Service staff / Cook CHF 45 per hour

Auxiliary staff CHF 35 per hour

CANCELLATION

Cancellations or significant changes must be communicated to us as early as possible and in writing by the customer. For cancellations less than 30 days prior to the event, we reserve the right to charge 50% of the quote. For cancellations within 48 hours of the event, we will charge 100% of the prospective services.

TERMS OF PAYMENT

The invoice must be paid 10 days after the invoice date. For larger events we reserve the right to request a deposit of 50% of the final amount.

MUSIC/PERFORMANCES

Music is part of a lively party. We understand this completely. Unfortunately, the neighbours, authorities and police see things somewhat differently. Normally, the night-time quiet hours are to be observed starting at 10 p.m. or the location will only

allow music without amplification. And oftentimes music is only possible when the entire restaurant is rented for a party.

We therefore ask you to contact us in advance, so that we can incorporate your musical wishes into the planning. Or, perhaps you can simply switch to one of our other restaurants, where there is more of a possibility to play music on loudspeakers.

OUTDOOR MUSIC STRICTLY ALLOWED ONLY UNTIL 9.55 PM SHARP

The party is in full swing and guests are dancing away. Unfortunately, we are required to have turned off the outdoor music by 10 pm, which is why we have to turn things down promptly at 9.55 pm. Regardless of any coaxing or pleading, we absolutely cannot be swayed on this point. Sorry, but we are forced to take an absolute zero-tolerance stance on this issue. If we don't, thanks to the Swiss sense of punctuality, we will immediately receive noise complaints at 10 pm. And we will then have to charge you CHF 5,000 in subsequent costs. What's more, the authorities will threaten to revoke our operating permit for the outdoor area, and that is something we simply cannot afford.

May we suggest that you start your event an hour earlier? Then your guests can request "One More Time" to their heart's content!

Thank you for understanding.

DECORATIONS

Decorations are not included in the banquet and/or room costs. Decorations brought in may be delivered at the earliest 1 day before the event and must be removed within 3 days after the event. Uncollected decoration material will be disposed of at the organizer's expense.

DAMAGES/LIABILITY

The customer is liable for all damage to rooms, equipment, furniture and surroundings. ••• Rooftop Restaurant accepts no liability for loss or damage to items brought to the event.

CLEANING/WASTE

If, as a result of extraordinary soiling, special cleaning and additional refuse collections have to be carried out, the customer will be charged for the additional expenditure.

JURISDICTION

The contract is subject to Swiss law. The place of jurisdiction is Zurich.

