EVENT CATERING

“SALON SUISSE” CATERING OFFER

Dear guests

Thank you for your interest in our exclusive culinary offer aboard the “Salon suisse”. In this unique atmosphere, one which combines history and elegance, we invite you on a culinary journey that will engage all your senses.

With our many years of experience and a passionate, creative team, we will ensure that your event will be an experience to remember. Personal contact and individual support are our top priority. This is what allows us to perfectly fulfil your wishes and needs.

We attach particular importance to the quality of our dishes. Swiss animal products and natural ingredients form the basis of our cuisine. We deliberately avoid flavour enhancers and artificial additives in order to offer you an authentic and unadulterated taste experience.

Our banqueting portfolio will give you an insight into our exquisite range of food and drink. Whether for breakfast, a dignified apéro, a snack or a delicious menu with a tempting dessert – let our selection inspire you and allow our experts to advise you.

We offer tailored advice for your special event.

Immerse yourself in the world of good food and arrange a personal consultation with us.

The Elvetino Charter Team

Salon suisse
SBB CFF FFS

MENU

BREAKFAST

Coffee & croissant combo A cup of coffee or tea | croissant	7.50
Classic breakfast A cup of tea or coffee | croissant | bread roll | butter | jams | natural yoghurt	19.50
Gourmet breakfast Coffee or tea | orange juice 200ml | croissant | bread roll | zopf | butter | jams | natural yoghurt | Graubünden ham or cheese	26.50
Churchill Deluxe Breakfast Prosecco | unlimited coffee and tea | orange juice 200ml | bread roll | croissant | zopf | butter | jams | honey | yoghurt | cheese | salmon | scrambled eggs & bacon	49.00

MENU

APÉRO

Vegan Platter Sun-dried tomatoes | green olives | hummus | rosemary grissini	19.50
Piatto misto classico Sun-dried tomatoes | green & black olives | Teufelshörnli stuffed peppers | soft cheese | prosciutto involtini	26.50

Laugen party bread – half a metre

Laugenzopf sandwich | brie | rocket | yoghurt & herb sauce	89.50
Laugenzopf sandwich | salami | gherkins | tomatoes | lettuce | butter	89.50
Laugenzopf sandwich | smoked ham | cucumber | egg | lettuce | butter	89.50

Swiss apéro pastries Cheese chüechli tarts | ham croissants | vegetable chüechli tarts	21.50
Vegetarian apéro pastries Vegetable strudel | tomato strudel | cheese chüechli tarts	21.50

Mini canapés classic Ham | egg | salmon	24.50
Mini vegetarian canapés Asparagus | egg | brie	24.50

MENU

STARTERS AND SOUPS

STARTERS

Colourful, seasonal leaf salad with sprouts | seeds | homemade salad dressing	14.50
+ boiled egg | croutons	+ 4.00
+ crispy bacon rashers | croutons	+ 6.00
+ smoked salmon strips	+ 8.00
Lamb's lettuce | bacon | croutons (seasonal)	14.50
Lamb's lettuce | warm chanterelles (seasonal)	15.00
Lamb's lettuce | smoked salmon strips (seasonal)	15.50
Home-marinated salmon and avocado on pumpernickel | sour cream sauce | dill	23.50

SOUPS

Cream of celeriac and apple soup | apple slices	14.50
Cream of tomato soup | gin	15.00
Pumpkin cream soup | Läckerli cream topping (seasonal)	15.50

TATARE

Vegetable tartare Tatare | bread | onion rings | capers	24.50
Beef Tartare Tatare | bread | onion rings | capers	32.50

MENU

MAIN COURSE

NAIN COURSE MEAT

Sautéed chicken breast in an orange cream sauce Homemade spätzli | glazed kohlrabi	39.50
Pork steak with pepper cream sauce Noodles | glazed root vegetables	42.50
Pork saltimbocca with parma ham and marsala jus Gnocchi alla Romana | colourful root vegetables	43.50
Roast shoulder of veal with rosemary cream sauce Potato gratin | bean bundles wrapped in bacon	47.00
Zurich-style strips of veal Homemade rösti | glazed carrots	48.00
Fillet of beef with truffle jus Potato gratin | seasonal vegetables	58.50

MAIN COURSE FISH

Sautéed trout fillet in a white wine sauce Spinach leaves | black tagliatelle	42.50

MAIN COURSE VEGETARIAN

Vegan mince with macaroni Vegan bolognese | macaroni | apple sauce | fried onions	29.00
Seasonal risotto	32.50
Seitan strips with cream sauce Noodles | glazed vegetables	38.50

MENU

TRIED AND TESTED DISHES FROM THE SBB DINING CAR

MAIN COURSE

Swiss classic – minced beef with macaroni 22.50
Beef with macaroni | fried onions | apple sauce | Sbrinz

Thai green curry | chicken | rice 22.50

Vegetarian seasonal pasta dish 24.50

APÉRO

Swiss apéro platter 17.80
Parmino cheese | green olives | salametti | grissini

DESSERT

Graubünden tradition: nut cake from Graubünden 8.50
Traditionally baked nut tartlet, the original

Please note: Prices and products are subject to change, as these are meals from the regular train.

MENU

DESSERT

Dessert in a mason jar 140 ml

Tiramisu	11.50
Lemongrass panna cotta with mango coulis	11.50
Chocolate mousse	11.50
Fruit salad	11.50

Dessert Trio in a mason jar 80 ml

Tiramisu | Lemongrass panna cotta with mango coulis | chocolate mousse	15.50

Dessert cheeses Swiss cheeses | chutney | walnuts	19.50

EVEN MORE MOMENTS OF PLEASURE WITH THE SBB ROLLBAR

Dear guests

We would like to introduce you to another special highlight in our range: the SBB RollBar. Be it a planned stopover on your journey or a cosy finale to your trip – our mobile bar offers you the perfect opportunity to enhance your event with a stylish apéro or a relaxed coffee outside the train.

The location of the SBB RollBar is flexible and it provides coffee specialities as well as other drink creations and small snacks. For that little something extra at your event.
Our experienced team will be by your side to fulfil your individual wishes and round off your event perfectly.

Feel free to contact us about this option and let's work together to make your trip an unforgettable experience.

Your Elvetino Charter team

Further information can be found at www.elvetino.ch/angebote

SBB ROLLBAR
DIN BAR. DIN EVENT.

GOOD TO KNOW

The prices listed are per person. Prices are quoted in CHF and include the applicable value added tax.

Please be advised that our dishes may contain traces of other ingredients being used in the kitchen during the production process.

Ask our staff for information about the ingredients in our dishes which could trigger allergies or intolerances. Please inform us well in advance of any intolerances.

Unfortunately, we are unable to offer gluten-free dishes, baked goods or desserts on our special trains, as the limited space in our on-board kitchen means that the contamination of gluten-free food with food containing gluten cannot be ruled out.

Veal and pork:	Switzerland
Cured and cold meats:	Switzerland
Cold meats:	Switzerland / Italy / France
Chicken:	Switzerland
Beef:	Switzerland
Smoked salmon and salmon:	Switzerland / Norway / United Kingdom
Fish:	Switzerland

Our fresh products, including croissants and bread, are delivered fresh to individual departure points by regional bakeries.

Our baked goods are produced by local bakeries in Switzerland, Austria and Italy. The dining cars are supplied with baked goods based on the train’s departure station. Please ask our staff for more information.

GOOD TO KNOW

Price increases for alternative products due to gluten or lactose intolerances and for vegan products may occur.

We can offer you a wide selection from our wine list. If you decide to bring your own wine, we will charge a corkage fee per bottle.

For an additional fee, you can give your menus a special design and put together a personalised flower arrangement with our florist.

Depending on the special train, we charge a flat-rate fee per table for crockery, cutlery, table linen and seasonal decoration. This is listed under ‘Table setting & seasonal decoration’.

In addition, personnel and logistics costs are incurred for preparation, trip time, return journey and unloading. Depending on the work involved, it may be necessary to charge for an additional member of staff. Exact details follow upon receipt of the working timetable and the exact number of people.

Staff costs

Service staff	CHF 53.00 per hour
Assistant cook	CHF 59.00 per hour
Cook	CHF 69.00 per hour
Event manager	CHF 80.00 per hour

Youth policy

The law prohibits the sale of wine, beer and cider to anyone under the age of 16 and the sale of spirits, aperitifs and alcopops to anyone under the age of 18. Employees are permitted to ask for an ID card. All prices include statutory VAT. Prices and product specifications are subject to change. This contractual agreement is subject to the General Terms and Conditions of Elvetino AG. These can be requested from Elvetino AG.

GENERAL TERMS AND CONDITIONS OF ELVETINO AG

1. Service

Elvetino AG is the transport companies' official service partner for the provision of railway catering services. This contract governs the handling of group orders and catering services in the SBB Restaurant and the special train. Group orders are defined as food and drink orders by 10 passengers and above.

2. General operating conditions

2.1

Catering services for travellers are provided on regular scheduled trains, special trains and chartered coaches. In exceptional cases, catering services may also be provided on stationary trains or outside of trains. The transport companies are responsible for the general operating conditions, timetables, rolling stock and route selection.

2.2

Trains offer limited kitchen infrastructure and loading/storage capacities. It is therefore possible that the product range and/or service may have to be restricted.

2.3

Overnight stays by our staff which are caused by special event journeys are subject to an accommodation flat rate of at least CHF 200. The flat rate depends on the length of the journey, the number of staff requiring overnight stays and the standard regional accommodation costs.

3. Ordering and order confirmation

3.1

An order can be placed with Elvetino AG verbally or in writing. Orders must be submitted to Elvetino no later than 10 working days before the event. Short-term small orders are accepted where possible. The offering and the service may be limited, however. The contract shall be deemed concluded once Elvetino AG provides a written order confirmation.

3.2
The final number of passengers must be submitted no later than 10 working days (Mon to Fri, 8am to 12 noon / 1.30pm to 5pm) before the event.

4.Changes and cancellations
4.1
Any changes to the confirmed services must be submitted to Elvetino in writing, either by letter or e-mail, without delay.

4.2
Up until 10 working days before departure (Mon to Fri, 8am to 12 noon / 1.30pm to 5pm), changes made to the number of passengers or the services provided are free of charge. Thereafter, the services and number of participants specified in the order confirmation will be considered confirmed. As of this date, full costs will be charged for absent passengers and services not consumed.

4.3
The following charges apply to order cancellations:
Up until 20 days before departure: no charge
19 to 16 working days before departure: handling charge of CHF 150.00
15 to 9 working days before departure: 50%, minimum CHF 500.00
0 to 8 working days before departure: 100%, minimum CHF 500.00
The charges amount to the costs of the pre-booked services pursuant to the last order confirmation issued by Elvetino AG.

4.4
The relevant date for the calculation of the cancellation charges is the date on which Elvetino receives the written notice of change during office hours (Mon to Fri, 8am to 12 noon / 1.30pm to 5pm) .

5.Minor changes
Elvetino reserves the right to make minor changes to the provision of its services in the case of short-term changes in market supply due to product shortages or significant price rises. In doing so, Elvetino will take the client’s specific interests into account and ensure that equivalent services are provided.
Order fulfilment.

GENERAL TERMS AND CONDITIONS OF ELVETINO AG

6. Involvement of third parties

If necessary, Elvetino AG is entitled to delegate the performance of its contractual duties to third parties or to bring such third parties in. In these cases, Elvetino AG undertakes to diligently select and instruct the third parties.

7. Prices

7.1

Food and drink prices are specified in the order confirmation provided by Elvetino AG.
Elvetino AG reserves the right to make changes to prices, products, and – in the case of wines – vintages. All prices include the applicable VAT.

7.2

Personnel, logistics and infrastructure costs and table settings with seasonal decorations are charged separately, depending on the type of train, and in addition to the costs of the food and drinks. The amount of these charges depends on the specified hourly rates and the staff, logistics and infrastructure required as per the timetable, scope of the catering service and infrastructure.
Where passengers bring their own drinks, we reserve the right to charge a corkage fee.

8. Invoicing and payment

8.1

The services specified in the written order confirmation issued by Elvetino AG will be invoiced after completion of the trip. Any services beyond those specified in the order confirmation will also be invoiced.

8.2

Invoices are exclusively denominated in CHF and issued to an address in Switzerland. Elvetino AG reserves the right to request a down-payment or advance payment. Invoices delivered to the customers are payable net within 30 days.

8.3

Cash payment or in situ payment on the train by credit card is possible on all regular trains and on the special trains.

GENERAL TERMS AND CONDITIONS OF ELVETINO AG

9. Liability

9.1
Elvetino AG undertakes to ensure the diligent provision of its contractual services.

Elvetino AG accepts no liability for:
·Adherence to timetables, any interruptions of journeys, delays, route changes or other inconveniences caused by disruptions of train services.
·Loss, theft or damage of valuables.
·Force majeure or events which Elvetino AG was not in a position to foresee or prevent.

9.2
Any further liability for other or further claims or damage, especially compensation claims for indirect damage or subsequent damage, lost profit, unrealised savings and loss of earnings, is expressly excluded.

9.3
The transport companies accept direct liability as part of their statutory civil liability.

9.4
Should Elvetino be liable for damage caused by a company that has been brought in to perform the contract, the damaged party shall assign its claim for damages to Elvetino AG.

9.5
Liability outside this contract is governed by the applicable statutory provisions; however, any liability by Elvetino AG shall be restricted to actual gross negligence.

10. Applicable law and place of jurisdiction

10.1
Swiss law applies exclusively to all disputes arising from this contract.

10.2
The exclusive place of jurisdiction is Zurich (City), Switzerland.

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