



*Hotel Saratz*

# CATERING

• H • O • T • E • L • S • A • R • A • T • Z •

PONTRESINA • ST. MORITZ



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A vibrant bouquet of flowers in a glass vase on a table with a lit candle and coffee packets. The bouquet includes red, purple, white, and pink flowers. The table is set with a white tablecloth, a lit candle in a glass holder, and coffee packets. The background is a soft, out-of-focus white wall.

*Catering*

# **COFFEE BREAKS**

# 1.

## **COFFEE BREAKS IN THE MORNING**

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### **COFFEE BREAK 1**

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Coffee, Espresso and Tea,  
Orange Juice, Mineral Water,  
Croissants, Fresh Fruits

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**CHF 12.- PER PERSON**

### **COFFEE BREAK 2**

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Coffee, Espresso and Tea,  
Orange and Multi Vitamin Juices, Mineral Water,  
Different types of Croissants, Muesli Bars, Fresh Fruits

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**CHF 16.- PER PERSON**

### **COFFEE BREAK 3**

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Coffee, Espresso, Tea, Hot Chocolate,  
Freshly Prepared Orange Juice, Tomato and Multi Vitamin Juice, Mineral Water,  
Different types of Croissants, Muesli Bars, Bakery Specialities, Fresh Fruits

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**CHF 19.- PER PERSON**

The indicated prices include the legal VAT.

## **COFFEE BREAKS IN THE AFTERNOON**

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### **COFFEE BREAK 1**

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Coffee, Espresso and Tea,  
Orange juice, Mineral Water,  
Bakery Specialties, Fresh Fruits

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**CHF 12.- PER PERSON**

### **COFFEE BREAK 2**

---

Coffee, Espresso and Tea,  
Orange and Multi Vitamin Juices, Mineral Water,  
Bakery Specialties, Muesli Bars, Fresh Fruits

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**CHF 16.- PER PERSON**

### **COFFEE BREAK 3**

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Coffee, Espresso, Tea, Hot Chocolate,  
Freshly prepared Orange Juice, Tomato and Multi Vitamin Juices, Mineral Water,  
Selection of home made Bakery Specialties, different types of Sandwiches, Muesli Bars, Fresh Fruits

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**CHF 19.- PER PERSON**

The indicated prices include the legal VAT.



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**MENU SELECTION**

## 2.

## MENU SELECTION

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### APPETIZERS

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- Greek Salad and Feta Cheese
- Mixed Green Salad with seasonal flavors and house Dressing
- Caesar's Salad with Parmesan Cheese and Croutons
- Lamb's Lettuce with Mushrooms and Speck with Balsamic Dressing
- Rocket Salad with Romain Lettuce Salad and shaved Parmesan Cheese and Irpinia Olive Oil
- Smoked Ham from Val Poschiavo served with Melon
- Smoked Salmon Rolls with Cream Cheese Filling and a Green Salad with Dill Vinaigrette
- Spinach Ricotta Cheese Filling Ravioli with a Lemon Sauce
- Potato Soup, Bresaola Air-Dried, Olive Oil
- Carnaroli Risotto with seasonal Mushrooms

### MAIN COURSES

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- Roasted breast of corn fed chicken with Green Pepper Sauce and Creamed Leek and Potatoes with Rosemary
- Minced pork Zurich Style with Tagliatelle and Steamed Leaf Spinach
- Pork Steak baked au Gratin with Tomatoes and Fontina Cheese with a Madeira Sauce and Risotto with Vegetables
- Roasted Shoulder of Veal with Mushroom Sauce and Polenta with Root Vegetables
- Lamb Noisettes with baked Potatoes and Ratatouille
- Beef Goulash with Spätzle and Peperonata
- Grilled Red Snapper Filet with Chardonnay Sauce and Mashed Potatoes and Broccoli
- Salmon Steak on braised Fennel with a Potatoes Olive Ragout and White Wine Sauce
- Penne with Dry Tomatoes, Beans and Pesto
- Mushroom Cassoulet with Spätzle and Glazed Vegetables

### DESSERTS

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- Fruit Salad with seasonal Sorbet
- Engadine Sour Cream Pudding with Fruit
- Brownie with Vanilla Sauce and Mocha Ice Cream
- Crème Caramel with Kiwi
- Small Profiteroles with Chocolate Sauce and Berries
- Crème Brûlée with Vanilla Ice Cream
- Coffee Cream Cake and Walnut Ice Cream
- Semolina Flummery and Fruit Compote
- Panna Cotta and Raspberry Sorbet
- Chocolate Mousse and Fresh Fruits

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**3-COURSE MENU CHF 35.- PER PERSON**

**4-COURSE MENU CHF 45.- PER PERSON**

The indicated prices include the legal VAT.





*Catering*  
**STANDING BUFFET**



# 3.

## STANDING BUFFET

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### BUFFET 1

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#### APPETIZERS

CHF 35.00 *per person*

- Ham and Cheese Sandwiches with Tomatoes and Cucumbers
- Roast beef Sandwiches with Tartare Sauce
- Smoked Ham with Rocket Salad on Baguette
- Minestrone

#### MAIN COURSE

- Small Pork Steak with Lemon Butter Sauce
- Potato Salad
- Penne with different sauces:
  - Bolognese
  - Diced Salmon with a Herb Sauce
  - Tomatoes, Olives, Capers and Rocket Salad

#### DESSERTS

- Freshly prepared Fruits
- Panna Cotta served in a glass
- Home made Bakery specialties

### BUFFET 2

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#### APPETIZERS

CHF 38.00 *per person*

- Salad Buffet with different types of home made Dressings
- Greek Salad served in a glass
- Tomatoes and Mozzarella with fresh Basil
- Smoked Ham with Melon
- Tomato Cream Soup

#### MAIN COURSE

- Small Saltimbocca with sage and brown Sauce
- Mediterranean Fish Pan with Lemon and Capers
- Pasta with Pesto and Parmesan Cheese
- Braised Vegetables and Potatoes with Rosemary

#### DESSERTS

- Chocolate Mousse
- Freshly prepared Fruit Salad
- Chestnut Cake from Val Bregaglia
- Crème Brûlée

In order to provide a top quality buffet, the mentioned buffets are available for minimum of 30 persons.

The indicated prices include the legal VAT.

### **BUFFET 3**

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#### **APPETIZERS**

CHF 44.00 *per person*

- Salad buffet with selection of home made Dressings
- Shrimp Salad with Cocktail Sauce
- Pink-roasted Roast Beef with Tartare Sauce
- Marinated Salmon with Dill and Mustard Sauce
- Grilled Vegetables marinated with Herbs and Olive Oil
- Bresaola with Parmesan Cheese
- Original Barley Soup from the Grisons

#### **MAIN COURSE**

- Roasted Pork Steak with Gorgonzola Sauce
- Grilled Red Mullet Filets with Estragon Sauce
- Pilaw Rice with seasonal Vegetables
- Penne with wild Mushrooms Sauce

#### **DESSERT**

- Fresh Fruits
- Tiramisù
- Engadine Nut Cake
- Two different types of Fruit Mousse served in the glass

### **BUFFET 4**

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#### **APPETIZERS**

CHF 55.00 *per person*

- Salad buffet with different types of home made Dressings
- Marinated Feta Cheese with Olives and sun dried Tomatoes
- Smoked Salmon and marinated Salmon with Cucumbers and Horseradish
- Grilled Vegetables in a triple Sandwich with Pesto and Parmesan Cheese
- Lentil Soup with Speck

#### **MAIN COURSE**

- Three different Steak types (chicken, pork, beef) with Herb Butter
- Roasted Pikeperch fillet with Pommery Mustard Sauce
- Oven baked Potatoes with Sour Cream and Chives
- Rice with Lemon Grass and Cilantro
- Seasonal Vegetables

#### **DESSERT**

- Fresh Fruit with Berries
- Engadine Sour Cream Pudding
- Bailey's Mousse
- Lemon Tartlet
- Selection of regional Cheese

In order to provide a buffet with top quality the mentioned types of standing buffets can be prepared for minimum 30 persons. On request, the Hotel Saratz will be happy to arrange an specific buffet for events with less than 30 persons.

The indicated prices include the legal VAT.

## BEVERAGES

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	<i>Prices in CHF</i>
<b>MINERAL WATER</b>	<i>100 cl</i>
Passugger (with gas)	<b>7.00</b>
Allegra (without gas)	<b>7.00</b>
<b>SOFT DRINKS</b>	<i>50 cl</i>
Selection of sweet soft drinks	<b>5.00</b>
<b>FRUIT JUICES</b>	<i>100 cl</i>
Orange Juice	<b>15.00</b>
Apple Juice	<b>15.00</b>
Multi Vitamin Juice	<b>15.00</b>
Tomato Juice	<b>15.00</b>
<b>BEER</b>	<i>33 cl</i>
Engadine Beer (brewed in Pontresina)	<b>6.00</b>
Palü Beer (brewed in Pontresina)	<b>7.00</b>
Heineken	<b>5.50</b>
<b>BEER ALCOHOL FREE</b>	<i>50 cl</i>
Calanda Senza	<b>5.00</b>
<b>COFFEE &amp; TEA</b>	
Coffee	<b>4.00</b>
Espresso	<b>4.00</b>
Tea	<b>4.00</b>
Hot Chocolate/Ovomaltine	<b>4.00</b>

### YOUR WINE LIST

In order to enjoy our food that has been prepared with local and international products, you can find special and well known delicacies on our wine list. A wide range of selected rarities and numerous still unknown wine growers are represented on our wine list.

We would be pleased to advise you and hope that you will enjoy rummaging throughout the world's most delicious wine growing regions, where noble wines are produced.

Our current wine list can be found on our website. [www.saratz.ch](http://www.saratz.ch)

In order to ensure a very high degree of transparency we charge CHF 30.00 for the wine service in addition to the retail price of every 75 cl wine bottle.

The champagne service will be charged CHF 35.00 for every 75 cl bottle.

The price for small and big bottles will be adjusted accordingly.

The indicated prices include the legal VAT.



*Catering*  
**APÉRITIF & COCKTAILS**



## 4. APERITIFS & COCKTAILS

<b>PROSECCO</b>	<i>75 cl</i>
Riva dei Ciliegi, Valdobbiadene	<b>55.00</b>
<b>CHAMPAGNE</b>	<i>75 cl</i>
Laurent Perrier Brut	<b>87.00</b>
<b>FRESHLY PREPARED FRUIT JUICES</b>	<i>100 cl</i>
Fennel & Pear Juice	<b>17.00</b>
Green Tea & Passion Fruit Juice	<b>17.00</b>
Tomato & Celery Juice	<b>17.00</b>
<b>ICE TEA</b>	<i>100 cl</i>
Freshly prepared Saratz Ice Tea	<b>17.00</b>
<b>SUMMER PUNCH (MINIMUM 10 PERSONS)</b>	<i>per liter</i>
Strawberry & Champagne Punch	<b>45.00</b>
Champagne, Strawberries, Strawberry Juice, White Wine, Peppermint, Mineral Water	
Lichee punch	<b>45.00</b>
Prosecco, Lichees, Lichee Juice, White Wine, Mineral Water	
<b>WINTER PUNCH (MINIMUM 10 PERSONS)</b>	<i>per liter</i>
Orange Cinnamon Punch	<b>45.00</b>
Oranges, Cinnamon Sticks, Vanilla, Pineapple, Apple, Sherry, White Wine, Prosecco, Mineral Water	
<b>COCKTAILS</b>	
Martini Cocktail	<b>16.00</b>
Bombay Sapphire, Noilly Prat, Lemon	
Hugo	<b>9.00</b>
Prosecco, Elderberry Sirup, Peppermint, Mineral Water	
Lillet Vive	<b>9.00</b>
Lillet Blanc, Tonic, Cucumber, Lime, Peppermint	
Aperol Spritz	<b>9.00</b>
Aperol, Prosecco, Water, Orange	
Hibiscus Prosecco	<b>12.00</b>
Hibiscus & Sirup, Prosecco	
<b>NON-ALCOHOLIC COCKTAILS</b>	
Apple Mojito	<b>10.00</b>
Apple Juice, Apple, Peppermint, Mineral Water	
White Flavour	<b>10.00</b>
Orange Juice, Pineapple Juice, Lemon Juice, Elderberry Sirup	

Price per person in Swiss Francs (CHF)

**SNACKS**

Snack Bowl with Olives, Nuts and Chips	<b>2.00</b>
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Price per piece in Swiss Francs (CHF)

**CANAPÉS**

· Scottish Smoked Salmon on Toast and Horseradish	<b>4.50</b>
· Small Club Sandwich with Egg, Tomato and Chicken	<b>5.00</b>
· Swiss Tête de Moine Cheese on Pumpernickel Bread served with Grapes and Nuts	<b>3.50</b>
· Angus Beef Tartar on Baguette and Fried Quail Eggs	<b>5.50</b>
· Cottage Cheese with Herbs and Tomato on Whole-Grain Bread	<b>3.50</b>
· Salmon Tartar on Blinis with Sour Cream	<b>5.50</b>

**COLD AND WARM APPETIZERS**

· Tomato & Mozzarella Brochettes marinated in Pesto	<b>4.50</b>
· Focaccia with Parma Ham	<b>4.50</b>
· Shrimp Cocktail with Trout Tartar Caviar served on a spoon	<b>4.50</b>
· Goose Liver Terrine with Calvados flavored Apples on Brioche	<b>8.00</b>
· Loup de Mer Medaillon with Ratatouille	<b>5.00</b>
· Veal Hamburger with Mustard Sauce	<b>6.00</b>

**ASIAN FINGERFOOD**

· Asian Spring Rolls with Sweet Chili Sauce	<b>3.00</b>
· Sirloin Steak Teriyaki with Pak Choi	<b>6.50</b>
· Saté spit with aromatic Peanut Sauce	<b>6.00</b>
· Coconut Crusted King Prawns with a Mango Salsa	<b>5.50</b>
· Lemon Curry Soup with Fresh Cilantro	<b>4.50</b>

**CRUDITÉS**

A crunchy, raw and seasonal selections of vegetables with home made dip sauces	<b>5.50</b>
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**DELICACIES FROM THE GRISONS MOUNTAINS FOR 5 PERSONS**

(320 grams of meat and 200 grams of cheese)	
· Air-dried Beef from the Grisons, Salametti and Air-dried Bresaola Ham	
· Smoked Ham from Val Poschiavo, Mountain Cheese from the Grisons	
· Different Types of Chutney and Bread Variations, home made Grissini Breadsticks	<b>45.00</b>

**SANDWICHES (2 METERS LONG) FOR 15 TO 20 PERSONS**

· Layered with Tomatoes, Mozzarella and Pesto or Salami or Ham on the bone	<b>150.00/sandwich</b>
· Layered with Air-dried Beef from the Grisons or Air-Dried Bresaola or Smoked Salmon or Smoked Ham	<b>200.00/sandwich</b>

The indicated prices include the legal VAT.

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# **MISCELLANEOUS**



# 5.

## MISCELLANEOUS

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### DECORATIONS

· Cocktail tables (rental)	20.00	<i>per piece/day</i>
· Wooden Cocktail tables (rental)	20.00	<i>per piece/day</i>
· Spotlights with different color filters	15.00	<i>per piece/day</i>
· Bouquet of flowers or flower arrangement	<b>depending on volume of effort</b>	
· Small tent with blue or beige cover	200.00	<i>/day</i>
· Pagoda tent	3'000.00	<i>/day</i>
· Patio heaters (vignette and gas included)	30.00	<i>per piece/day</i>
· Transport costs	200.00	<i>/day</i>

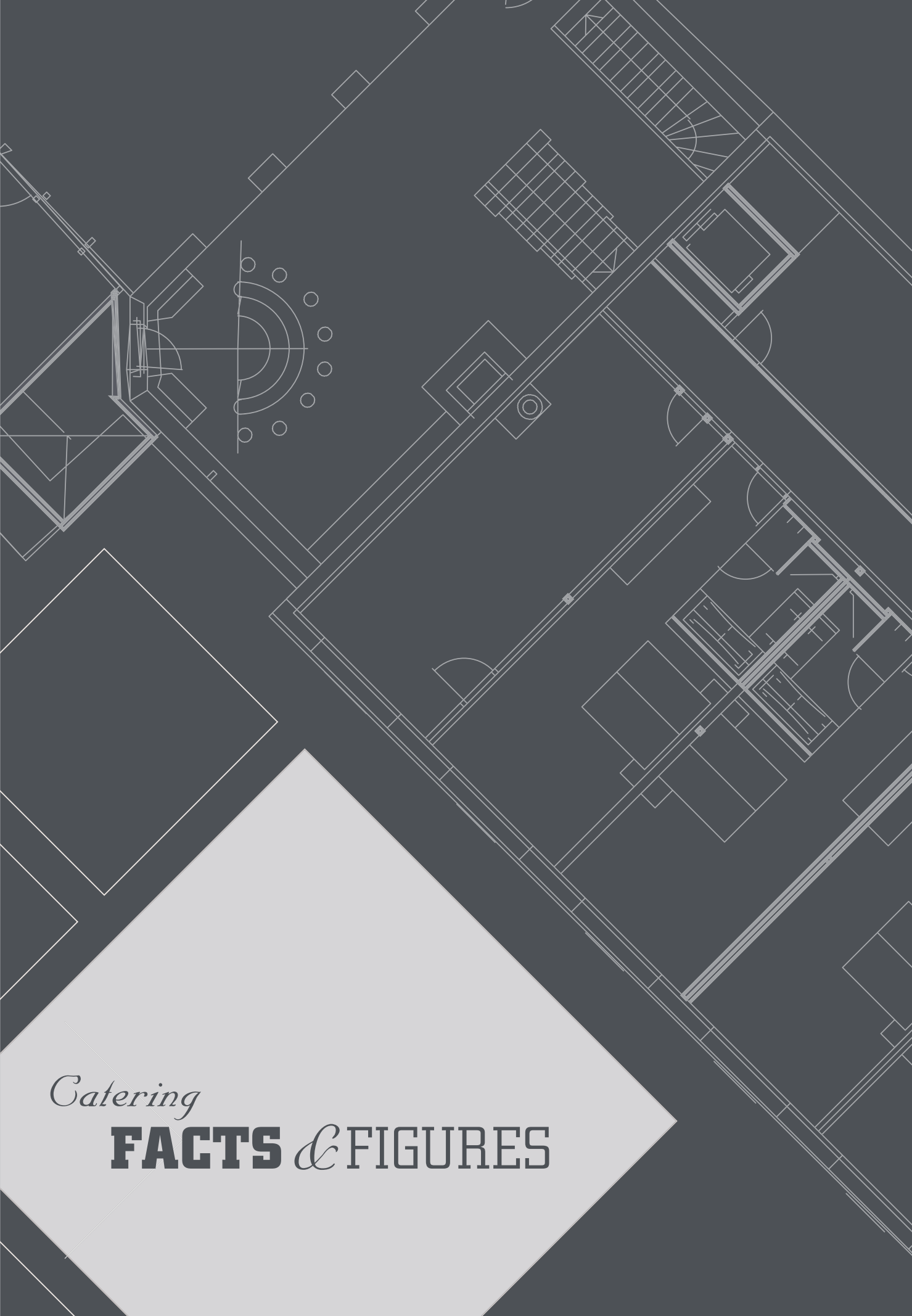
### STAFF ASSISTANTS

· Team leader	51.00	<i>/hour</i>
· Kitchen assistant	39.00	<i>/hour</i>
· Service Assistant	39.00	<i>/hour</i>
· Auxiliary employee	35.00	<i>/hour</i>

All technical devices can be rented at the Culture or Convention Center in Pontresina.

The indicated prices include the legal VAT.





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**FACTS & FIGURES**

# 6.

## GENERAL TERMS AND CONDITIONS

- The final **menu and wine selection** must be at the HOTEL SARATZ' disposal at least 14 days before the event.
- The HOTEL SARATZ must be informed about the **seating plan** at least 72 hours before the event.
- The organizer must be informed about the **number of participants** 48 hours before the event takes place. The invoice will be charged and determined according to a binding and guaranteed number of participants, as the case may be according to the actual number of participants. If the participants stay at the hotel during the event, they will be charged according to the number of nights.
- The organizer announces the **detailed program** at least 24 hours before the event (e.g. speeches, artistic interludes, etc.).
- **The Hotel Saratz can only guarantee the impeccable quality of food and beverages** (e.g. coffee breaks, meals, etc.) if the participants attend at the specified times. In order to change the event's starting hour, the organizer must be informed at least 1 hour before the event takes place.
- **Corkage fee**  
A corkage fee for wine and Champagne that the participants bring along themselves are charged CHF 30.00 per 75cl bottle of wine and CHF 35.00 per 75cl bottle of Champagne.
- **Sparklers**  
It is not allowed to light sparklers and fireworks inside the Hotel. Outdoor fireworks must be authorized by the local authorities.
- **Additional midnight fees:**  
We can arrange extensions for organized events that last longer than midnight.  
We charge the following prices per additional hour of work  
Up to 60 persons: CHF 350.00  
60 to 100 persons CHF 450.00  
More than 100 persons CHF 550.00
- **Meat provenience**

Veal	Switzerland
Pork	Switzerland
Poultry	Switzerland / France
Lamb	Switzerland / Ireland / New Zealand/ Australia
Beef	Switzerland
Duck	France
Guinea Hen	France
- **Terms of cancellation**  
If the event is cancelled with short notice, the contracting party will be charged with the following amounts:
  - 10 to 6 days before the event: 30% of the agreed menu price and the confirmed participant number.
  - 5 to 0 days before the event: 80% of the agreed menu price and the confirmed participant number.
 If the services have not been agreed yet, we will charge the mentioned percentages at aperitif events based on CHF 15.00 per person and CHF 65.00 per person.
- **For meetings, conventions or seminars we charge**
  - 10 to 6 days before the event: 60% of the costs of the room.
  - 5 to 0 days before the event: 100% of the costs of the room.
- **For breakfast events we charge**
  - 10 to 6 days before the event: 30% of the agreed breakfast price and the confirmed number of participants and costs of the room.
  - 5 to 0 days before the event: 80% of the agreed breakfast price and the confirmed participant number and costs of the room.
- **Place of jurisdiction**  
The Swiss jurisdiction is applied. Place of jurisdiction: Pontresina.
- **Euro**  
The prices are also available in Euro upon request. Payments in Euro are possible. The prices in Euro are calculated according to the daily current exchange rates.

Indications are subject to change.



## **HOTEL SARATZ**

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