SPITZ

APÉRO & FLYING DINNER

OCTOBER 2026 – FEBRUARY 2027

DEAR GUESTS

Thank you very much for your interest in hosting an aperitif at Restaurant Spitz or the Landesmuseum Zürich.

We offer professional advice for planning and executing your event and are on site with our team to support you. You can design your aperitif or flying dinner entirely according to your wishes, or conveniently book one of our packages for your occasion.

All packages include, in addition to food and beverages, the service costs as well as the basic infrastructure such as standing tables, table linens, and decorations.

Our food and drinks are carefully selected by us. When choosing our suppliers and partners, we place great importance on values such as sustainability and, whenever possible, regional and organic production.

If you have any questions or would like advice, please do not hesitate to contact us.

We look forward to receiving your inquiry at: anlass@restaurantspitz.ch

All prices are in CHF, including 8.1% VAT.
Origin of meat: veal, beef, pork; chicken: CH; Bresaola: IT; fish: salmon: CH, trout DK. Bread and baked goods: Switzerland.
We are happy to provide detailed information about possible allergens in each dish. Dishes marked with are vegan.

APERITIF PACKAGES

Available for a minimum of 10 guests. Prices are per person.

APÉRO PLUS

45

- Smoked almonds
- marinated olives
- assorted filled puff pastry

1 HOUR
45.–
PER PERSON

INCLUDING DRINKS & SERVICE

EINFACH SPITZ

65

- Smoked almonds
- Marinated olives
- Mixed antipasti with grissinis and toasted sourdough bread, Sternberger cheese bites and wild herb yogurt dip

2 HOURS
65.–
PER PERSON

INCLUDING DRINKS & SERVICE

FLYING DINNER

85

- Smoked almonds
- Marinated olives
- Quinoa salad
- Boiled beef salad
- Pumpkin cream soup
- Stuffed guinea fowl breast
- Wild mushroom risotto
- Dark chocolate mousse

2 HOURS
85.–
PER PERSON

INCLUDING DRINKS & SERVICE

FLYING DINNER DELUXE

125

- Marinated olives
- Smoked almonds
- Swiss Alpine salmon
- Veal tartare
- Celery – apple salad
- Chestnut-cinnamon soup
- Beef tenderloin medallion
- Veal meatloaf
- Roasted pointed cabbage
- Panna cotta
- Chocolate mousse with espresso

2 HOURS
125.–
PER PERSON

INCLUDING DRINKS & SERVICE

FLYING DINNER VEGAN

85

- Vegetable chips
- Marinated olives
- Celery – apple salad
- Colorful tomato salad
- Jerusalem artichoke soup
- Potato and spinach strudel
- Roasted pointed cabbage
- Orange – almond cake

2 HOURS
85.–
PER PERSON

INCLUDING DRINKS & SERVICE

INDIVIDUELLES PACKAGE

Create your personal package with your favorite dishes. We are happy to advise you with any questions.

2 HOURS

INCLUDING DRINKS & SERVICE

All packages include mineral water, house wine, fruit juice, and beer, as well as service staff and standard infrastructure. Additional drinks are charged based on consumption. The package period starts with the serving of the first drinks and cannot be split into multiple parts. From 60 minutes after the end of the package period, CHF 55.– per service staff member per hour will be charged. Exceptions are small events in our bar, where no additional staff is required. Additional costs may apply for room rental, technical equipment, or other special requests.

GOOD FOR SHARING - TO START

For your aperitif, you can also create a custom menu.
Below you will find our selection of culinary delights.

Sternberger cheese bites (per portion) 8.5

Smoked almonds (per portion) 6

Marinated olives (per portion) 7.5

Vegetable and bread chips (per portion) 7.5

Assorted filled puff pastry (per portion) 6.5

Charcuterie platter (per person) 13
with a selection of Swiss sausage and cheese specialities, served with sourdough bread

Antipasti platter (per person) 11
Grilled seasonal vegetables with toasted sourdough bread,
served with a wild herb yogurt dip

TOPPED WOOD-FIRED BREADS (per piece)

Chicken breast and trout cream 7.5
on wood-fired sourdough bread

Roast beef with remoulade sauce 7.5
on wood-fired sourdough bread

Olive tapenade with grilled zucchini 6.5
on wood-fired sourdough bread

Smoked beetroot tartare with horseradish crème 6.5
on wood-fired sourdough bread

SOUP SHOTS

Pumpkin cream soup 6.5
with Amaretto foam

Jerusalem Artichoke foam soup 6.5
with parsley oil

Chestnut soup 7.5
with cinnamon

FLYING DINNER

COLD

Beef tartare 14
with pickled vegetables and brioche

Swiss Alpine salmon 15
with seeded sourdough bread, cucumber, and dill–mustard sauce

Smoked beetroot carpaccio 10
with horseradish foam and caramelized walnuts

Beef carpaccio 14
with balsamic-parmesan marinade

Boiled beef salad 12
with vegetables and fresh herbs

Celery – apple salad 8.5
with caramelized walnuts and garden cress

Quinoasalad 10
with roasted pumpkin and citrus vinaigrette

WARM

Potato and spinach strudel 11
with tomato and pine nut chutney

Roasted pointed cabbage 12
with chili oil and yogurt dip

Beef tenderloin medallion 19
with aceto jus and thyme risotto

Savoy cabbage roulade 12
with walnut crust and beetroot jus

Veal meatloaf 15
with mushroom sauce, mashed potatoes and peas

Crispy rolled pork roast 15
with roasted potatoes and parsley

Stuffed guinea fowl breast 16
with pumpkin and ricotta, served with creamy polenta

Wild mushroom risotto 14
with bitter herb salad

FLYING DINNER

SWEET

Dark chocolate mousse 10
with fleur de sel

Panna cotta 8.5
with fresh seasonal berries

Homemade orange cake 10
with cream cheese crème

Tonka bean parfait 10
with preserved sour cherries

HOUSE DRINKS

WINES

PROSECCO MONGOLFIERA BRUT, Althea, Confin, Veneto, 61

FLORA & FAUNA, Vincent Eymann, Neustadt, Pfalz 2024, 59
Riesling, Gewürztraminer, Sauvignon Blanc und Muskateller

BARBERA M «LE MARIE», Azienda Agricola Le Marie, Pinerolese, Piemonte 2021, 66

MINERAL WATER

Unlimited mineral water, still/sparkling 5.– per person

Homemade iced tea 1l, 12

Cloudy fruit juice 1l, 11

BEER

Appenzeller Qöllfrisch, unfiltered, organic 0.33l, 6

Appenzeller Sonnenwendlig (non-alcoholic) 5.5

Other drinks are available on our website. We are also happy to advise you on choosing suitable wines or cocktails from our bar.

RULES FOR YOUR EVENT AT SPITZ (T&C'S)

We are very pleased that you would like to host your event with us at Spitz. The following terms and conditions apply to events held here:

1. VALIDITY OF OFFERS

Prepared and delivered offers are valid for 20 days from the date of delivery.
For short-term requests (less than 30 days), offers are valid for 3 days.
The estimated number of participants indicated in the offer is decisive for the choice of room and the setup. If the number of participants increases and thus exceeds the maximum capacity of the room, SPUNTEN AG can only accommodate the maximum number of people for the respective room. A room change cannot be guaranteed. Therefore, please contact us directly in case of changes to check feasibility.

2. NUMBER OF PARTICIPANTS AND MENU

To ensure a smooth running of your event, it is required that you select a single menu from our offerings for all your guests. Of course, an alternative can be provided for guests who wish to eat vegetarian or vegan. Please clarify any allergies or special dietary requirements of your guests in advance and inform us in a timely manner. Late notifications can only be accommodated based on availability.

With the confirmation of the offer, an estimated number of participants must be provided. For events with more than 50 participants, we require a guaranteed number of attendees 30 days before the event. This number can only be adjusted by ±20%.
The final number of participants must be communicated no later than 7 working days before the event.
In the case of a reduction in participant numbers less than 7 working days before the event, the price cannot generally be adjusted.

3. CONCLUSION OF THE CONTRACT

Based on the information provided by the client, Spunten AG prepares a detailed offer. After reviewing the offer, any possible changes and corrections are incorporated into the order and sent to the client. A legally binding contract is concluded when the client provides written confirmation of their agreement with the finalized order. Upon request, we can provide a written contract.

4. PRICES, PAYMENTS & INVOICING

We are happy to issue an invoice for your event, which must be paid within 10 days without any deductions. For payments from abroad, the client is responsible for any bank charges.
For invoice amounts under 400 CHF, a processing fee of 20 CHF will be charged.
We accept payments by invoice only within Switzerland and only if a valid Swiss billing address is provided in advance. SPUNTEN AG reserves the right, for larger events, to request a partial prepayment of up to 75% of the final offer.

If you do not have a Swiss billing address, a prepayment corresponding to the offer can be made. Otherwise, the invoice must be settled on-site at the end of the event.
Upon request, the client may also pay the total invoice directly at the end of the event in cash or with any major credit card. Please inform us of this in advance. Credit card charges can only be processed on-site.

SPUNTEN AG reserves the right to request a partial prepayment of up to 75 % of the final quotation for larger events.

4.1. BILLING ADDRESSES AND SUPPLIER FORMS

Please provide the desired billing address at the time of booking. After the invoice has been issued, a processing fee of 25 CHF will be charged for any subsequent address changes.

We issue our invoices including the necessary company details with a QR code for easy processing. For completing supplier forms or similar registrations required for the financial handling of your event, a fee of 50 CHF will be charged.

4.2. TIPS

If you wish to give a gratuity to the staff, we greatly appreciate it, and the team will be delighted. For simplicity, we kindly ask that this be given in cash directly at the event.

5. WITHDRAWAL / CANCELLATION OF AN ORDER

In the event of a withdrawal or cancellation of the order, the following compensation for the legally agreed services will be charged:

FOR EVENTS UP TO 50 PARTICIPANTS:

Up to 30 days before the event: no charge
30 – 15 days before the event: 25%
14 – 8 days before the event: 50%
7 – 1 days before the event: 100%

FOR EVENTS WITH 51 PARTICIPANTS OR MORE:

Up to 60 days before the event: no charge
60 – 30 days before the event: 25%
30 – 15 days before the event: 50%
From 14 days before the event: 100%

6. EVENT INSURANCE

The conclusion of property, personal, or other risk insurance for the event is the responsibility of the client.

7. EXTERNAL MATERIAL AND THIRD-PARTY SERVICES

If you require external materials or services, we are happy to assist you with our experience and network to ensure the success of your event. For the organization of third-party services, we charge a flat fee of 15% of the agreed service, with a minimum of 50 CHF.

8. APPLICABLE LAW AND JURISDICTION

The place of jurisdiction is Zurich, and in all cases, Swiss law shall apply.

Zürich, September 2026

Spitz Restaurant / Bar / Bistro / Anlässe
Spunten AG
Museumstrasse 2
8001 Zürich