

A photograph of a restaurant table set for a formal dinner. The table is covered with a white tablecloth and features a large, vibrant floral centerpiece in a clear glass vase. The centerpiece includes pink bell-shaped flowers, purple and yellow daisies, and small purple flowers. The table is set with white napkins, silverware, and various glassware including water carafes, wine glasses, and tumblers. A lit candle in a brass holder is placed on the table, surrounded by small red berries. The background is a dark, vertically striped wall.

SPITZ

BANQUET & GROUPS

MARCH 2026 – SEPTEMBER 2026



DEAR GUESTS

Thank you very much for your interest in Spitz. To ensure a smooth evening, we require the selection of a single menu for all guests at your event, no later than 7 working days before the event.

It is not possible to offer multiple menus within the group. The entire group must choose either a 3-course or a 4-course menu. For guests who follow a vegan diet, Menu 2 may be selected as an alternative.

EXAMPLE FOR 50 GUESTS

45 x MENÜ 1 of which 12 are vegetarian

5 x MENÜ 2 (vegan)

It is also a great help for us if we are informed about intolerances or allergies before the event. These can only be guaranteed if arranged in advance. For last-minute notifications, we will of course do our best to adjust the dishes, but we cannot guarantee the described composition or price.

We are very much looking forward to welcoming and hosting you at Spitz.

Your Spitz-Team

OUR OFFER FOR BANQUETS & GROUPS

LUCKY PIG!

ROMAIN LETTUCE

with parmesan, poppy seed
crackers, bacon and herb dressing

APPLE-FED PORK

SALTIMBOCCA

with thyme risotto and
grilled vegetables

LEMON CRÈME BRÛLÉE

with whipped cream and fresh
seasonal berries

MENU PRICE 69

FROM FOREST & MEADOW

COLORFUL TOMATO BOUQUET

with burratina and basil

FOREST SHRUB RYE RISOTTO

with grilled carrots, fresh spinach
and vegetable chips

APRICOT-CHEESECAKE

in a modern interpretation

MENU PRICE 69

APÉRO

smoked almonds
marinated olives
Sternberger cheese bites

45 MINUTES
25.-
PER PERSON

INCLUDING DRINKS & SERVICE

APÉRO PLUS

smoked almonds
marinated olives
assorted filled puff pastry

45 MINUTES
35.-
PER PERSON

INCLUDING DRINKS & SERVICE

OUR OFFER FOR BANQUETS & GROUPS

FROM THE GRASSLAND

BEEF CARPACCIO

with roasted pine nuts
and arugula

RIESLING FOAM SOUP

with grapes

GRILLED RIB-EYE STEAK FROM LAKE GREIFENSEE

with roasted potatoes,
cucumber relish
and marinated pointed cabbage

PANNA COTTA

with fresh seasonal berries

MENU PRICE 96

FROM THE MOUNTAIN STREAM

SWISS ALPINE SALMON

with marinated cucumbers
and dill-mustard sauce

VALPERCA PERCH FROM WALLIS

pan-fried in egg
with almond butter
and parsley-potato mash

LEMON CRÈME BRÛLÉE

with whipped cream and fresh
seasonal berries

MENU PRICE 86

APÉRO

smoked almonds
marinated olives
Sternberger cheese bites

45 MINUTES
25.-
PER PERSON

INCLUDING DRINKS & SERVICE

APÉRO PLUS

smoked almonds
marinated olives
assorted filled puff pastry

45 MINUTES
35.-
PER PERSON

INCLUDING DRINKS & SERVICE

OUR OFFER FOR BANQUETS & GROUPS

FROM THE ALPS

FENNEL SALAMI

with beetroot, walnuts
and „Schnebelgeiss“ goat cheese

CELERY GAZPACHO

GRILLED CHAMOIS FILLET

with pan-fried alpine macaroni –
rounds, apple – shallot conif and
sautéed wild broccoli

DUET OF CHOCOLATE MOUSSE

with fresh seasonal berries

MENU PRICE 107

PLANTS, ONLY PLANTS

MARINATED KOHLRABI

with apple, cucumber and puffed
buckwheat

GRILLED BEETROOT

with cima di capa, Rheintaler
polenta and root vegetable jus

APRICOT CHEESECAKE

in a modern interpretation

MENU PRICE 69

APÉRO

smoked almonds
marinated olives
Sternberger cheese bites

45 MINUTES
25.–
PER PERSON

INCLUDING DRINKS & SERVICE

APÉRO PLUS

smoked almonds
marinated olives
assorted filled puff pastry

45 MINUTES
35.–
PER PERSON

INCLUDING DRINKS & SERVICE

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 $\pm 20\%$.

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, January 2026

Spitz Restaurant / Bar / Bistro / Events

Spunten AG

Museumstrasse 2

8001 Zürich