

Aperitifs

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Minimum order: 10 pieces

Nibbles		
Olives	bowl	6.00
Parmesan cheese	bowl	6.00
Salted almonds	bowl	5.50
Popcorn	bowl	6.50
Crisps	bowl	5.00
Bacon-wrapped dates	piece	4.00
Breadsticks with smoked paprika	piece	2.00
Olive focaccia	piece	4.00
Soups		per piece
White wine soup 9		5.00
Tomato soup \mathscr{Q}		5.00
Cold cucumber soup \mathcal{Q}		5.00
Asparagus cream soup (seasonal) 🔊		5.00
Pumpkin soup (seasonal) Ø		5.00
Oriental bell pepper soup 🔊		5.00
Crostini		per piece
with		0.50
• beef tartare		3.50
• smoked salmon		3.50
• roast beef		3.50 3.50
• goat cheese •		
• tomatoes and basil Ø		3.00 3.00
• tofu-beetroot tartare \mathcal{Q}		
• carrot-horseradish tartare		3.00
• avocado tartare 🔊		3.00

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Aperitifs

Cold snacks	per piece
Beef crostada with olive oil, sea salt, crispy topping (spicy)	6.00
Guacamole crostada with lime, tomatoes, sea salt and olive oil 9	5.50
Vegetable crudités with herb curd ℐ	5.00
Tomato variation with burrata and pesto 9	8.50
Vitello tonnato with capers	6.50
Kisir with smoked tofu $\mathcal Q$	5.00
Nordic glass noodle salad with carrot-salmon A	5.00
Avocado tartare with homemade pickles \$\infty\$	6.00
Cheese and grape skewer •	5.00
Raw ham and melon skewer	5.50
Moroccan hummus with flatbread and pickles \$\mathbf{g}\$	6.00
Warm snacks	per piece
Ham croissant	4.50
Cheese tartlets •	4.00
Mini spring roll with sweet & sour sauce \mathcal{Q}	4.00
Falafel with couscous and mint dip Я	5.00
Gyoza with ponzu dip 🔊	5.00
Chicken croquette with aioli	3.50
Vegan meatball on sweet & sour vegetable strips Ø	5.50
Chicken satay skewers with peanut sauce	6.00
, 1	
•	6.00
Minced meat with pasta and apple sauce	
Minced meat with pasta and apple sauce Black Tiger prawn with mango salad Classic tarte flambée with crème fraîche, bacon and spring onions	6.00 6.00 18.00

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Menus

Menus Individual selection

We serve all dishes for groups of 10 or more.

You can create your own personalized menu from all the available dishes. A single menu must be selected for all the guests. Please note that the prices do not include a second service. We are pleased to serve a second service upon advance request.

Salads	per person
Leaf salad with salted granola and balsamic vinaigrette Ø	12.00
Mixed salad «Güterhof» with balsamic vinaigrette Я	14.00
Leaf salad with homemade pickles 🔊	12.00
Caesar salad with bacon, egg and croutons	18.50
Burrata with tomatoes, avocado and seeds ¶	21.00
Lamb's lettuce with bacon and egg and French dressing (seasonal)	16.00
Leaf salad with raspberry dressing and seasonal mushrooms $\mathcal D$	12.00
Cold starters	per person
Vitello tonnato with capers	26.00
Marinated salmon with horseradish panna cotta	24.00
Beef carpaccio with olive oil, Parmesan and rocket leafs	26.00
Vegan tartare with homemade pickles and chutney Ø	16.00
Roast beef with sauce tartar, onions and a small salad bouquet	26.00
Soups	per person
White wine soup «Schaffhausen style» with grapes •	12.00
Coconut-curry foam soup with ginger and pineapple \mathcal{D}	14.00
Beef broth with vegetables and herbs	13.00
Asparagus cream soup (seasonal) 🔊	15.00
Pumpkin soup with seeds and oil 🔊	15.00
Sparkling wine soup with prawn and mango chutney	17.00
Thai coconut foam soup with potatoe won ton $\mathcal D$	12.00
Warm starters	per person
Falafel with eggplant, yoghurt, pomegranate and mint \$\mathcal{I}\$	18.00
Lukewarm salmon trout with potato, elderberry and cucumber	21.00
Scallops with celery and vanilla	21.00
Eggplant bulgogi with spring onions and sprouts \mathcal{Q}	14.50

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Menus Individual selection

Güterhof classics	per person
Sliced veal «Zurich style» with Swiss hash browns (served with tagliatelle for groups of 20 or more)	42.00
Deep fried pike perch, fried potatoes and sauce tartare	32.00
Meatloaf with mashed potatoes and gravy, peas and carrots	39.00
Roasted veal shoulder with potato gratin and vegetables	39.00

er person

Put together your desired main course (A single menu must be selected for the entire group). The menu price includes one sauce, one side dish and one vegetable.

Meat

Fillet of beef, 180 g	59.00
Sirloin steak, 180 g	52.00
Flank steak, 180 g	49.00
Veal striploin	56.00
Fillet of veal, 180 g	62.00
Chicken breast	39.00
Plant-based steak Ø	44.00

Fish fillet

Pike perch	44.00
Char	46.00
Trout	38.00

Sauces

Hollandaise · Herb butter · Cream sauce · Gravy · Cognac cream sauce · $Mushroom\ cream\ sauce \cdot Lemon\ sauce \cdot Chimichurri \cdot Almond\ butter \cdot Pinot\ Noir\ jus \cdot$ Port wine reduction $\mathcal Q$

Side dishes

 $Mashed\ potatoes \cdot Risotto \cdot Fregola\ Sarda \cdot Herbal\ rice \cdot Tagliatelle \cdot$ Potato gratin · Spätzli

Vegetables

seasonal mixed vegetables \cdot Spinach \cdot Oven-roasted vegetables \cdot seasonal mushrooms \cdot mediterranean vegetables

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∅ vegan page 7/10 All prices are in CHF incl. VAT. Prices subject to change without notice. Prices as per August 2025.



Menus Individual selection

Vegetarian main courses Я	per person
Eggplant piccata with tomato spaghetti, mushrooms and herbs Ginger fried rice with egg, fried king oyster mushrooms and soy sauce Risotto made with «Schaffhausen» sparkling wine and Demeter cheese from Randenhof with seasonal vegetables and herb pesto	28.00 36.00 38.00
Vegan main courses ∅	per person
Grilled vegan steak with port wine reduction and mashed potatoes with sautéed market vegetables	44.00
Tandoori cauliflower on saffron risotto with confit snow peas and tomatoes with balsamic glaze	34.00
Green Thai seitan curry with lime-scented rice and coriander cream	38.00
Desserts	per person
Hazelnut panna cotta with fruit compote	12.00
Chocolate mousse with caramelized nuts	14.00
Chai chocolate cream with passionfruit sauce	14.00
Tiramisu (classic)	16.00
Cheesecake with berry sauce Toblerone mousse with hazelnut chip and double cream	14.00 13.00
Midnight snack	per portion
White veal sausage with sweet mustard and pretzel	11.00
Vienna sausage with mustard and St. Gallen bread roll	9.00
Buureplättli – various cold cuts and cheese with butter and bread (110 g per person)	28.50
Hot Dog – with sour pickled cabbage, fried onions and honey-mustard sauce	11.00
Hot Dog – with coleslaw, roasted walnuts und sour cream	12.00

Cheese fondue in the courtyard - mid November to the end of January

Fondue feast:

Enjoy your choice of fondue à discrétion, starting at CHF 52.50 per person.

We would be pleased to offer our specials.

For groups of 20 or more: reserve the courtyard exclusively for a private party or Christmas event and enjoy a fondue feast.

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Rental & Services

Rental & Services

Services	
Chair cover rental	
Including fitting and cleaning; per item	10.00
Delivery costs flat rate	120.00
Barkeeper (per hour)	
without show elements	55.00
with show elements	65.00
Venue decoration	65.00
per employee, per hour (materials and decoration requests from the client)	
«Güterhof» menu card A5 with a photo or logo on the inside if required	included

included

2 beamers with projection screen, flipchart, wireless, iPod connection Recommendation for event and media technology: Please ask us during a personal meeting.

Additional time

Technical equipment

Additional time on Friday and Saturday is possible if it varies from our general opening hours: night surcharge of CHF 150.00 after midnight until 3 a.m. at the latest; surcharge per hour or part of an hour.

Corkage fee

We will be pleased to give you a quotation for your wine and/or spirits selection from our menu. If your preferred wine is not listed, please let us know. We will be pleased to order it from our suppliers. Should this prove impossible and you bring your own wine, we charge the following corkage fees:

Wine per bottle (0.75 l)	40.00
Spirits per bottle (0.75 l)	80.00

Cakeage fee	5.00
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We will be happy to order your desired cake. If you would like to bring your own cake, we will provide the table setting and charge a cakeage fee per person. This fee does not apply if you place an order for a dessert buffet.

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All prices are in CHF incl. VAT. Prices subject to change without notice. Prices as per August 2025.



General terms and conditions

1 SUBJECT OF THESE GENERAL TERMS AND CONDITIONS

These General Terms and Conditions (GTCs) govern the provision of rooms for the holding of events and the supply of other services agreed upon in conjunction with the holding of events by Güterhof

2 OBLIGATIONS OF THE CLIENT

2.1 NUMBER OF PARTICIPANTS

The client and the Güterhof agree on the envisaged number of event participants (agreed number of participants) in the order confirmation. The client will inform the Güterhof no later than five (5) working days prior to the event of the fixed number of event participants (fixed number of participants). If the fixed number of participants is less than the agreed number of participants, the remuneration will be based on the fixed number of participants. If the effective number of event participants is less than the fixed number of participants, the remuneration will still be based on the fixed number of participants. If the fixed number of participants is not notified in time, the order confirmation will be regarded as definitive. Changes to meals on the day of the event will be charged in addition to the already confirmed number of meals. The number of participants can be increased at any time, providing that the necessary capacities are available, with the Güterhof's agreement.

2.2 CONCLUSION OF THE CONTRACT AND CONTRACT MODIFICATIONS

The present contract comes into effect through the client's punctual (option date) acceptance of the Güterhof's written quotation. The organiser accepts the quotation by countersigning the Güterhof's written confirmation (in writing by fax/post or on a scan of the written order confirmation which is then to be sent to the Güterhof by e-mail). Any subsequent modifications to the content of the written confirmation must be made in writing or by e-mail. Oral agreements or modifications are not valid.

2.3 TERMS OF PAYMENT

The remuneration is due, without any deductions, within a period of ten (10) days of the invoice being issued. If the client fails to meet this deadline, the Güterhof reserves the right to charge the client default interest at a rate of 5% p.a. plus dunning fees of CHF 50.00. The Güterhof is entitled to request advance payment by the client of a sum of up to 100% of the probable remuneration at the time of signing the contract confirmation, or by agreement. The Güterhof does not send any invoices abroad. If the client has their headoffice/residence abroad, up to 100% of the expected sales will be invoiced as an advance payment. The final invoice will be drawn up at the end of the event.



2.4 LIABILITY FOR PAYMENT

If the client is not the organiser at the same time, the client must similarly sign the order confirmation and thus also counts as the person placing the order with the Güterhof. The client is, in particular, jointly liable with the organiser for the entire remuneration. This liability also covers additional services taken up by the event participants, unless direct payment has been expressly agreed on.

2.5 CANCELLATION BY THE CLIENT

If the event is cancelled for reasons for which the client is responsible, the client undertakes to refund the following costs, in so far as no cancellation conditions to the contrary have been specified in the contract:

- up to the 90th day prior to the start of the event, free of charge. For weddings on a Saturday: from the 270th to the 90th day prior to the start, 30% of the probable loss of sales
- from the 89th day to the 60th day prior to the start of the event: 40% of the probable loss of sales
- from the 59th day to the 20th day prior to the start of the event: 60% of the probable loss of sales
- from the 19th day to the 10th day prior to the start of the event: 80% of the probable loss of sales
- as of the 9th day prior to the start of the event: 100% of the probable loss of sales

If the written confirmation does not contain any details of the cost for the agreed provision of food, the following rates will apply for the above:

- aperitif event/snack: CHF 30.00 per agreed person
- · midday or evening meal: CHF 80.00 per agreed person

2.6 REDUCTION IN THE NUMBER OF PARTICIPANTS

If the number of participants deviates by more than 10% from the agreed number of participants two weeks prior to the event, the Güterhof will be entitled to charge for the notified number of guests.

3 START AND END OF THE EVENT

The start and end of the event will be agreed on in the order confirmation. Subsequent changes to the agreed times require the Güterhof's agreement.



4 SERVICE AND SERVICE TIMES

The regular service times are the opening times published by the Güterhof. Longer opening times count as extended opening hours, for which the Güterhof has to obtain a licence from the authorities. The cost of this licence is listed on the Güterhof's price lists. The time worked by personnel outside the regular service times will be charged at the hourly rates set out in the Güterhof's price lists or in the written confirmation.

5 FOOD AND DRINK

Food and drink for the event will be provided exclusively by the Güterhof. Third-party suppliers are not permitted. If food and drink is provided by the organiser/client without the Güterhof's written agreement, the Güterhof will be entitled to charge the organiser/client for the lost sales.

6 OPTION DATES

Option dates are binding on both parties. After the option dates have expired, the Güterhof is entitled to otherwise dispose of the reserved event rooms without further ado.

7 LIABILITY AND LOSSES FOR DAMAGE

The client is liable towards the Güterhof for losses and damage to the fixed and mobile inventory that are caused by their employees and/or participants at the event.

7.2 NON-ACCEPTANCE OF LIABILITY FOR ITEMS BROUGHT TO THE GÜTERHOF

The Güterhof does not accept any liability for the loss of or damage to items brought to the Güterhof by the client or by participants at the event.

7.3 USE OF DECORATION MATERIAL

No additional decoration material may be used without the express consent of the Güterhof. The client is responsible for ensuring that the decoration material that they use with the Güterhof's consent complies with the regulations issued by the fire authorities. The client is liable towards the fire authorities. Decoration material brought in by the client must be collected again immediately after the end of the event. Decoration material that is not collected will be disposed of by the Güterhof at the client's expense. The client/organiser is not permitted to make any changes to structural and technical installations provided by the Güterhof. For specific events, such as exhibitions, installations and fittings may only be setup with the Güterhof prior written consent. Display cases and advertising spaces may not be covered over or removed.



8 CALLING IN THIRD PARTIES / REIMBURSEMENT OF EXPENSES

The Güterhof is entitled to transfer its obligations resulting from the contract to third parties for the latter to perform independently. In such a case, the Güterhof undertakes to carefully select and instruct these third parties. All services provided by third parties will be invoiced to the client with a coordination supplement of 15%. The client/organiser is responsible for ensuring that the specifications as per the contract and the present GTCs are notified to all third parties that they bring in (orchestra, entertainers, band, exhibitors, decorator, etc.) and are complied with by these third parties.

If the Güterhof obtains technical installations or other third-party services for the client, it will act on behalf of the client and at the client's expense. The client undertakes to refund the Güterhof for all the expenditure incurred and implementations it has executed in the correct manner and to release the Güterhof from the obligations it has entered into. The client is liable for the careful handling and orderly return of the technical installations rented on his/her behalf.

9 PAYMENT OF FEES

The organiser is responsible for copyright fees, especially for music and picture material, and is liable for payment of the costs if these are used.

9.1 GUARANTEE

Malfunctions in the technical installations provided by the Güterhof will be rectified by the Güterhof's technical service and do not entitle the client to a reduction in the remuneration. If it proves impossible to rectify a malfunction, the remuneration will be reduced by the amount of the rent for the technical installation. Any further claims are expressly excluded.

10 FOOD AND DRINK / CHANGES IN THE RANGE OFFERED

Food and drink must be obtained from the Güterhof as a matter of principle. The Güterhof retains the right to adjust its services (goods or price) in the event of short-term changes in the market offerings, such as due to a lack of goods on the market or to greatly increased asking prices. In such cases, the Güterhof undertakes to provide the client with an equivalent substitute service.

11 WITHDRAWAL BY THE GÜTERHOF

If the client has been granted, in writing, the right of withdrawal within a specific period of time, the Güterhof shall also be entitled to withdraw from the contract during this same period of time if enquiries are received from other clients for the contractually booked rooms and the client does not waive their right of withdrawal when contacted by the



Güterhof. If the advance payment has not been made even after the expiry of an appropriate time extension set by the Güterhof, including the threat of refusal of performance, the Güterhof shall be entitled to withdraw from the contract. If the client's written reconfirmation has not been submitted even after the expiry of an appropriate time extension set by the Güterhof, including the threat of refusal of performance, the Güterhof shall be entitled to withdraw from the contract. The Güterhof is also entitled to withdraw from the contract for an objectively justified reason, for example if:

- force majeure or other circumstances beyond the Güterhof's control make it impossible to fulfil the contract
- events have been booked with misleading or incorrect details of key facts, e.g. the client or the purpose
- the Güterhof has ethical or moral reservations
- · the event violates valid law in Switzerland
- the Güterhof is justified in assuming that the use of the Güterhof's services could
 endanger the smooth running of the business, or the safety or the reputation of the
 Güterhof amongst the public, without this being within the Güterhof's sphere of
 control or organisation.

The Güterhof must inform the client without delay that it is exercising its right of withdrawal. The client will not have any claim for compensation from the Güterhof, except in the case of intent or grossly negligent conduct on the part of the Güterhof.

12 LIABILITY OF THE GÜTERHOF

The Güterhof is only liable towards the organiser/client in the event of wilful or grossly negligent contractual or non-contractual damage. The burden of proof rests with the organiser/client. All further liability is expressly excluded.

13 APPLICABLE LAW AND VENUE

The current contractual relationship is subject exclusively to Swiss law. The courts of Zurich shall be the competent courts.

