

DELICIOUS • CRAFTY • THAI STYLE



at the Zunfthaus zur Schneidern

**Banquet documentation**

Dear guests

We are well known for our authentic Thai cuisine. For your event we are more than happy to serve you traditional and international dishes. Thanks to our head chef and his Thai cooks, one is spoilt for choice.

Both of our banquet halls in the upper two floors are held in a traditional style but can be turned into blooming Thai locations within no time.

We are looking forward to convince you!

Your manager

Emanuel Fiegl  
& the Blue Monkey Team

# INDEX

APERITIF & BREAK SNACKS .....	4
APERITIF-SNACKS .....	5
INDIVIDUAL MENU COMBINATIONS .....	6
OUR GOURMET-MENU .....	7
BUFFETS .....	8
STAND-UP LUNCH.....	11
APPETIZERS .....	13
THAI.....	13
EUROPEAN.....	14
MAIN COURSES .....	15
THAI.....	15
EUROPEAN.....	16
DESSERTS .....	17
SPARKLING AND WHITE WINE.....	18
ROSE WINE.....	19
RED WINE .....	20
BEVERAGES.....	24
ALL-INCLUSIVE OFFERS.....	25
HALL RENTS & TECHNIQUE .....	27
GENERAL TERMS & CONDITIONS .....	28

# APERITIF & BREAK SNACKS

## APERITIF I

Epesses AOC Grand Vin, mineral water and orange juice  
nuts & chips

The price is calculated for a break of one hour.

per person 17.80

## APERITIF II

Epesses AOC Grand Vin, mineral water and orange juice  
spring rolls with vegetables, satay skewers with peanut sauce  
canapés with smoked salmon, air-dried Grisons meat and  
cream cheese

(4 pieces per person)

The price is calculated for a break of one hour.

per person 35.50

## MORNING BREAK

Coffee, tea, 2 sorts of juice served in a pitcher  
croissants

per person 9.50

## AFTERNOON BREAK I

Coffee, tea, 2 sorts of juice served in a pitcher  
Brownies and a basket of fruits

per person 15.50

## AFTERNOON BREAK II

Coffee, tea, 2 sorts of juice served in a pitcher  
mini canapés (2 pieces)

per person 18.50

## COMPLEMENT YOUR BREAK

Croissant

piece 1.90

Leavened pastry

piece 4.20

Brownies

piece 4.20

Mini Berlin doughnut (2 pieces)

per person 3.20

Mini cream slice (2 pieces)

piece 3.50

Fruit skewers

per person 5.50

Mixed seminar drinks:

Mineral water, Coca Cola | Light | Zero, Kombucha & Rivella

Flat rate half day

per person 13.60

Flat rate all day

per person 21.60

# APERITIF-SNACKS

## THAI

<b>Blue Monkey Appetizers</b>	per person	22.00
Thai pieces combined for you (8 pieces)		
1 Spring roll with vegetable filling	piece	2.80
1 Spring roll with chicken vegetable filling	piece	3.80
1 Chicken Satay skewer	piece	3.80
1 Shrimp cake	piece	3.60
1 Corn balls	piece	2.80
1 Tuna salad served in a rice flour basket	piece	1.80
1 Little Tom Yam Goong soup	piece	3.80
1 Somtam salad (papaya salad)	piece	3.80

## EUROPEAN

Puff pastry (20 persons and more)	per person	4.50
Ham croissant	piece	4.20
Small cheese pastry	piece	4.20
Leek quiche	piece	4.50
Melon pieces with raw ham	piece	5.00
Parmesan pieces with aged balsamic vinegar	per person	3.80
Crostini with truffle fresh cheese	piece	3.80
Crostini with grilled courgettes and pesto	piece	3.80
Canapés with smoked salmon	piece	4.00
Canapés with spicy beef tartar	piece	4.20
Canapés with ham and asparagus	piece	4.00
Canapés with hot paprika sausage	piece	3.80
Deep-fried perch with tartar sauce	portion	4.50
Tomato mozzarella skewers with pesto	piece	3.80
Vegetables Crudités with cocktail and garlic oil dip	piece	4.20
Bruschetta with tomato dices and basil	piece	3.80
Marinated mammut olives	per person	3.80

## NEW FASHIONED

Tartar of smoked salmon served on a spoon	4.50
Green papaya salad and roasted shrimp served on a spoon	5.20
Spicy beef salad served on a spoon	5.20
Glass noodles salad with spicy tuna	5.00
Spicy Thai prawn soup served in an espresso cup	5.50
Thai coconut soup with chicken served in an espresso cup	4.50
Morel soup refined with Riesling served in an espresso cup	5.50
Carrot ginger soup with coriander, served in an espresso cup	4.50

# MENU COMBINATIONS FOR YOU...

## THAI

### MENU "KO SAMUI"

#### Tom kha gai

Chicken cooked in coconut milk  
with young ginger & lemon grass

\*\*\*

#### Gaeng paneng

Southern Thai red curry with coconut milk  
beef strips and lemon leaves

\*\*\*

#### Kluey kai niau

Fresh mango pieces with sticky coconut rice

CHF 66.00

### MENU "PHUKET"

#### Yam gan kana

Lukewarm China broccoli salad  
with coriander chilli sauce

\*\*\*

#### Gaeng kiew

Green Thai curry with chicken strips  
eggplants and sweet basil

\*\*\*

#### Polla mai ruam

Fresh sliced, seasonal fruits from Thailand

CHF 66.00

## EUROPEAN

### MENU "PROVENCAL"

Green salad with stripes of vegetables  
croutons and honey ginger dressing

\*\*\*

Gruyere chicken with herbs and garlic  
baked in the oven with southern vegetables  
and fried potatoes

\*\*\*

Homemade caramel pudding  
with fresh fruits

CHF 56.00

### MENU "ITALIANO"

Leaf salad with dried tomatoes  
parmesan and balsamic dressing

\*\*\*

Veal piccata on tomato coulis  
served with risotto

\*\*\*

Tiramisu

A dream of mascarpone and coffee

CHF 75.00

### MENU „ROYAL“

Leaf salad bouquet  
with roasted pike perch fillet

\*\*\*

#### Beef consommé

\*\*\*

Medallion of veal fillet with lemon sauce  
tomato Provence style  
green beans and tagliatelle

\*\*\*

Homemade nougat parfait  
garnished with fresh fruits

CHF 89.00

### "ZÜRI" MENU

Wine grower salad  
leaf salad with crispy bacon  
croutons and grapes

\*\*\*

Sliced veal Zurich style  
with Rösti

\*\*\*

Apple and nut tart  
with apple juice cream

CHF 76.00

# GOURMET MENU

Potato boletus soup  
with truffle oil  
(CHF 16.50)

\* \* \*

Carpaccio of roasted scallops  
with asparagus salad and sesame vinaigrette  
(CHF 25.00)

\* \* \*

US beef fillet fried as a whole with Barolo jus  
market vegetables and potato thyme strudel  
(CHF 52.00)

\* \* \*

Warm small chocolate cake  
with sour cream ice-cream and mango-passion fruit coulis  
(CHF 15.00)

Complete  
CHF 105.00

(10 persons and more)

# BUFFETS

(35 persons and more)

## THAI

**Poa Pia Je** Homemade spring rolls with vegetable filling

**Gai Satay** Grilled chicken skewers with peanut sauce

**Yam Gan Kana** Lukewarm China broccoli salad with coriander chilli sauce

\*\*\*

**Tom Kha Gai** Chicken cooked in coconut milk with young ginger and lemon grass

\*\*\*

**Gaeng Paneng** Red curry with beef, coconut milk and lemon leaves

**Gaeng Kiew** Green Thai curry with chicken, aubergines and sweet basil

**Pad Kana Gab Hab Horm** Young China broccoli with mushrooms and soya sauce

**Kao Pau** Steamed jasmine rice

\*\*\*

**Poa Pia Kluey** Homemade banana spring rolls with chocolate sauce

**Kluey Kai Niau** Fresh mango slices with sticky coconut rice

**Polla Mai Si Rudu** Exotic fruit salad with Thai fruits

CHF 79.00 per person

## DELUXE THAI

**Yam Wun Sen** King prawn glass noodle salad with minced pork

**Larb Gai** Roasted chicken rice salad

**Gai Satay** Grilled chicken skewer with peanut sauce

**Pop Pia Je** Homemade spring rolls with vegetable filling

**Pop Pia Pla** Homemade spring roll with salmon filling

\*\*\*

**Tom Yam Goong** National spicy Thai soup with tiger prawns, limes, lemon grass and chilli

**Tom Kha Gai** Chicken cooked in coconut milk with ginger and lemon grass

\*\*\*

**Gaeng Kiew Wan Gai** Green Thai curry with chicken, aubergines and sweet basil

**Gaeng Massaman Nue** Red brown Thai curry with beef, potatoes, onions  
and a hint of peanut taste

**Goong Pad Kratiem Prik Thai Dam** Sautéed tiger prawns with garlic and black pepper

**Pla Nue Orn Prik** Crispy fried redfish fillet with chilli sauce

**Kao Pau** Steamed jasmine rice

**Kao Pat Je** Fried rice with vegetables

**Pad Thai Je** Fried noodles Thai style

**Pad Kana Gab Hae Horm** Young China broccoli with mushrooms and soya sauce

\*\*\*

**Kluey Kai Niau** Fresh mango slices with sticky coconut rice

**Pinapple-ginger Crème Brûlée** Burnt custard with ginger and pieces of pineapple

**Polla Mai Si Rudu** Thai fruit salad served with exotic sorbets

CHF 99.00 per person

Subject to change

# BUFFETS

(35 persons and more)

## EUROPEAN LUNCH BUFFET

Leaf salad with different dressings  
Greek salad  
Tomato salad with buffalo mozzarella and basil  
White mushroom Riesling soup

\* \* \*

Pork roast with mustard sauce  
Sea bass with white wine - basil - tomato sauce  
Sliced chicken Zurich style  
Noodles, leaf spinach, mixed vegetables and fried potatoes

\* \* \*

Apple strudel with vanilla cherry sauce  
Caramel cream pudding  
Coconut parfait  
Fresh fruit salad

CHF 76.00 per person

## BLUE MONKEY

**Gai Satay** Grilled chicken skewers with peanut sauce  
**Poa Pia Je** Homemade spring rolls with vegetable filling  
**Tuna rice salad**  
**Leaf salad with different dressings**  
**Tomatoes with buffalo mozzarella and basil**  
**Choice of bread**

\* \* \*

**Gaeng Panaeng Nue** Red curry with beef, coconut milk and lemon leaves  
**Gaeng Kiew Wan Gai** Green Thai curry with chicken, aubergines and sweet basil  
**Shoulder of veal roast with rosemary juice**  
**Pla Raad Prik** Crispy baked redfish fillet with a spicy chilli sauce with fresh vegetables  
jasmine rice and fried potatoes

\* \* \*

**Pollo Mai Si Rudu** Exotic Thai fruit salad  
**Pineapple-ginger Crème Brûlée** Burnt custard with ginger and pineapple pieces  
**Exotic sorbets**  
**Blue Monkey brownies**  
**Homemade nougat parfait**  
**Chocolate mousse and caramel cream pudding**

CHF 91.00 per person

Subject to change

# BUFFETS

(35 persons and more)

## EURO-THAI

**Champignon Riesling soup**

**Somtam** Papaya salad with cherry tomatoes

**Gai Satay** Grilled chicken skewers with peanut sauce

**Pik Gai Cha Nam Pla** Marinated chicken wings

**Tuna salad served in a rice wheat bowl**

**Tod Man Pla** Fish cakes

**Gai Hor Bai Toi** Chicken in Pandan leaves

**Yellow noodle salad with grilled chicken**

**Seasonal leaf salads**

**Couscous salad with Harissa and crispy vegetables**

\* \* \*

**Gaeng Massaman Nue** Red brown Thai curry with beef, potatoes, onions and a hint of peanut taste

**Wok vegetables**

**Kau Pau** Jasmine rice

**Salmon with lime and Thai herbs**

**Chicken breast with Grison raw ham and basil**

**New potatoes with rosemary**

\* \* \*

**Kleuy Kai Niew** Mango pieces with sticky coconut rice

**Fresh fruits**

**Apple strudel with vanilla cherry sauce**

CHF 74.00 per person

Subject to change

# STAND-UP LUNCH

[35 persons and more]

## „LIGHT“

**Tom Kah Gai** Chicken cooked in coconut milk with ginger and lemon grass

**Somtam mit Crevetten** Papaya salad with dried shrimps

**Yan Wun Sen** Glass noodle salad

**Pik Gai Cha Nam Pla** Marinated chicken wings

**Poa Pia Pla** Homemade spring rolls with salmon filling

**Corn balls**

\*\*\*\*

**Gaeng Massaman Nue** Red brown Thai curry with beef, potatoes, onions and a hint of peanut taste

**Gaeng Kiew Wan Je** Green Thai curry with vegetables and tofu

**Pla Rad Prik** Crispy fried redfish fillet with chilli sauce

**Pak Choi**

**Kao Pau** Jasmine rice

\*\*\*\*

**Pollo Mai Raum** Fresh Thai fruits

with dessert CHF 66.00 per person

without dessert CHF 56.00 per person

## „MEDIUM“

**Tom Yam Goong** Spicy, national Thai soup with king prawns, limes, lemon grass and chilli

**Yam Mamuang** Green mango salad with cashew nuts

**Gai Satay** Grilled chicken satay skewers with peanut sauce

**Thai asparagus tempura**

**Kha Num Pang Na** Crispy baked toast bread with minced pork

\*\*\*

**Gaeng Karree Gae** Yellow curry with veal

**Pad Puk Ruam Mit Nam Man Hoi** Wok vegetables with oyster sauce

**Gaeng Kiew Wan Je** Green Thai curry with vegetables and tofu

**Pla Tod Gab Gaeng Panaeng Baisom** Sea bass cooked in the wok with red curry paste pepper and lime leaves

**Kao Pau** Jasmine rice

\*\*\*

**Pollo Mai Ruam** Fresh Thai fruits

**Kluey Kai Cheum** Baked bananas with sesame and honey

with dessert CHF 69.00 per person

without dessert CHF 59.00 per person

# STAND-UP LUNCH

[35 persons and more]

## EURO-THAI

**Tom Kah Gai** Chicken cooked in coconut milk with ginger and lemon grass

**Tartar of smoked salmon**

**Gai Satay** Grilled chicken satay skewers with peanut sauce

**3 different seasonal crostinis**

**Vegetable tempura**

\* \* \*

**Gaeng Kiew Wan Je** Green Thai curry with vegetables and tofu

**Gaeng Panaeng Gai** Central Thai red curry with coconut milk and lime leaves

**Kau Pau** Jasmine rice

**Fried noodles „Pat Thai Style“**

**Shoulder of veal roast done in the oven with pepper sauce**

**Potato gratin**

\* \* \*

**Fresh fruits**

**Crème brûlée with Grand Marnier**

with dessert                      CHF 76.00 per person

without dessert                    CHF 66.00 per person

# APPETIZERS

## THAI

### SALADS

<b>Yam Gan Kana</b> Lukewarm China broccoli salad with coriander chilli sauce	17.00
<b>Larb Gai</b> Chicken rice salad	17.00
<b>Yam Yai</b> Mixed Thai vegetable salad with chicken	19.00
<b>Yam Kuo Mu Yang</b> Pork salad with spicy lemon sauce	19.00
<b>Yam Nue Yang</b> Fried beef salad	21.00
<b>Yam Wun Sen</b> Lukewarm king prawn-glass noodle salad with minced pork	20.00
<b>Gemischter Thai-Salatteller</b> Choice of Thai salad creations (3 different kinds)	25.00

### SOUPS

<b>Tom Yam Goong</b> Spicy national Thai soup with shrimps, limes lemon grass and chilli	14.00
<b>Tom Kha Gai</b> Chicken cooked in coconut milk with young ginger and lemon grass	13.00
<b>Tom Jeud Taohu</b> Clear vegetarian tofu soup with vegetables and sprouts	12.00

# APPETIZERS

## EUROPEAN

### COLD APPETIZERS

Homemade graved salmon with Asiatic flavours, sesame vinaigrette and crispy vegetable salad	25.00
Sautéd tuna with lime soya vinaigrette and crunchy papaya salad	26.00

### WARM APPETIZERS

Mushroom risotto with parmesan chips	18.50
Ricotta tortelloni with basil cream sauce	16.00

### SALADS

Leaf salad with corn, carrot strips, cucumber, cherry tomatoes croutons and honey ginger dressing	13.00
Leaf salad bouquet with sautéd seasonal mushrooms	17.00
Lamb's lettuce with egg and roasted bread croutons served with chive dressing	17.00
Leaf salad with dried tomatoes, parmesan and balsamic dressing	13.00
Leaf salad bouquet with fried sea bass	22.00

### SOUPS

Pumpkin-curry soup with whipped coconut cream	11.00
Tomato cream soup with sour cream and basil stripes	11.00
Truffled potato soup with croutons and whipped cream	14.00
Cauliflower soup with salmon stripes	14.00
Carrot ginger soup with chicken satay	12.00

# MAIN COURSES

## THAI

<b>Pla Raad Prik</b> Crispy fried red snapper fillets with chilli sauce	44.00
<b>Piew Wan Duck</b> Duck sweet & sour with peppers, onions, cucumber and pineapple	34.50
<b>Goong Pad Gratiem Prik Thai Dam</b> Sautéed king prawns with garlic and black pepper	41.00
<b>Gaeng Kiew Wan</b> Green Thai curry with sweet basil and aubergines	
- with chicken	34.50
- with vegetables	29.50
- with beef	40.00
- with black tiger prawns	44.00
<b>Gaeng Panaeng</b> Southern-Thailand red curry with coconut milk and lemon leaves	
- with chicken	34.50
- with lamb entrecote	44.00
- with beef	40.00
- with black tiger prawns	44.00
<b>Gaeng Massamann</b> Red brown thai curry with beef, potatoes, onions and a hint of peanut taste	
- with chicken	34.50
- with beef	40.00
- with black tiger prawns	44.00
<b>Phad Puk Ruam</b> Fried Thai vegetables with oyster sauce	28.00
 We serve <b>jasmine rice</b> with all the main dishes. Extra charge for <b>fried rice</b> or <b>fried noodles</b>	  3.70

### Meat declaration

We purchase our meat at the butchery Angst in Zürich. Our fish deliverer is the company Bianchi.  
The origin of the fish depends on the season.

Beef:	Argentina*
Veal:	Switzerland
Pork:	Switzerland
Poultry:	Switzerland   Hungary*   Denmark   Argentina*
Lamb:	New Zealand*   Australia*
Duck:	France*

\*Can contain antibiotics and anti micro bacterial power enhancers.

# MAIN COURSES

## EUROPEAN

### VEGETARIAN

Lime ravioli with lemon butter sauce and leek cherry tomatoes	28.00
Mushroom risotto with small vegetables and parmesan chips	33.00

### FISH

Fried pikeperch fillet with Chardonnay sauce, rice and broccoli	34.00
Grilled salmon steak in white wine sauce with tomato basil vegetables and boiled potatoes	43.00
Fried anglerfish medallions with saffron ginger sauce artichoke-spinach vegetables and black Venere rice	48.00
Samlet fillet with champagne sauce, glazed fennel tomato vegetables and Camargue rice	42.00

### MEAT

Fried corn chicken breast with green pepper cream sauce potato gratin and fresh vegetables	36.00
Gruyere chicken with herbs and garlic baked in the oven served with Southern vegetables and fried potatoes	36.00
Veal piccata with tomato coulis and mushroom risotto	45.00
Homemade veal meat-loaf with Cognac cream sauce quark "Spätzli" and seasonal vegetables	35.50
Sliced veal Zurich style with "Rösti"	44.00
Veal fillet medallion with Barolojus and stewed mushrooms served with homemade gnocchi and grilled vegetables	54.00
Hungarian beef goulash with "Spätzli" and vegetables	33.00
Beef fillet grilled as a whole served with port wine sauce, potato gratin and market vegetables	54.00
Pork steak with white mushroom cream sauce fried potatoes and crispy vegetables	32.00
Fried loin of lamb with olive juice, Veltliner polenta and grilled vegetables	38.00
Duck breast with orange sauce, wild rice and seasonal vegetables	39.00

# DESSERTS

## THAI

<b>Poa Pia Kluey</b> 3 homemade banana spring rolls with chocolate sauce	9.50
<b>Pineapple-ginger Crème Brûlée</b> Burnt custard with ginger and pieces of pineapple	6.50
<b>Polla Mai Ruam</b> Fresh, sliced seasonal fruits from Thailand	13.50
<b>Kluey Kai Niau</b> Fresh mango pieces with sticky coconut rice	11.50

## EUROPEAN

Mango mousse and Sorbet with Guave coulis garnished with fruits	14.50
Caramel cream pudding with fresh fruits	10.50
Apple strudel with vanilla sauce	13.00
Lukewarm chocolate cake with yoghurt ice cream and fruit coulis	13.00
Two sorts of chocolate mousse with fruit garnish	13.50
Plate of sorbets with fresh fruits	12.50
Cheese platter (5 sorts) with pear bred and dried fruit	16.00
Fresh fruit salad with Grand Marnier	16.50

# WINES

## SPARKLING WINE

### ITALY

**Prosecco di Valdobbiadene DOC** 63.00

Cantina Montelliana

*In the nose aromas of yellow fruits. This prosecco ends dryly and freshly and is ideal for aperitifs.*

**Moscato d'Asti "Maria Borio"** 66.00

Cascina Castlèt, Piemont

*A delicate, delicious Moscato, with only 5.5% vol. alc. Its fine, intense fragrance reminds one of fresh grapes, flowers and herbs of the vineyards.*

### FRANCE

**Champagne Maison Deutz** 105.00

Brut Classic

3.75 dl 59.00

Chardonnay, Pinot Noir, Pinot Meunier

*Fine flowery bouquet with lemon notes.*

*Fresh and aromatic in the palate.*

## WHITE WINE

### SWITZERLAND

**Epesses Blanc AOC** 55.00

Lavaux, Chasselas

Selection Riegger

*The classic from Lavaux. The Epesses is one of the most famous wines from the Lake Geneva.*

**Le Blanc – guild wine** 52.00

Riesling x Sylvaner

Jürg Saxer

*Exotic fruit and discreet nutmeg flavor. This is a tangy aperitif wine and the guild wine of the "Zunft zur Schneidern".*

**Petite Arvine du Valais AOC** 59.00

Grand Métral

*Intensive flavours of pink grapefruit and citrus fruits.*

*Lively in the palate, accompanied by a typical salty note.*

# WINES

## WHITE WINE

### ITALY

**Arneis Blangè DOC** 68.00

Ceretto, Piemont

*Fruity, with an amazing amount of body and smooth acid.  
Fruity and slightly sweet finish.*

**Pinot Grigio Venezia IGT** 52.00

Azienda Astoria, Venetien/Friaul

*The nice fruit aromas and the moderate acid result in a wine  
which perfectly fits as an aperitif.*

**Chardonnay Baroncino Veneto IGT** 55.00

Cantina Sociale Velpanteno, Verona

Chardonnay

*Freshness of citrus fruits in the nose.  
Flowery scents and a nice pineapple bouquet.*

### SPAIN

**José Pariente Verdejo Rueda DO** 66.00

Verdejo

*This trendy wine surprises with gooseberry fragrances.*

### AUSTRIA

**Sauvignon Blanc** 69.00

Joseph Umatham, Burgenland

*Light colour, green gold. Pure bouquet with typical fragrances:  
gooseberry, paprika, green apple, herbs, slightly smoky fragrance and  
a light mineral note.*

## ROSE WINE

### FRANCE

**Aureto Rosé Ventoux AOC** 55.00

Domaine de la Coquillade, Provence,

*Grenache and Cinsault, fits perfectly to Thai kitchen!*

# WINE

## RED WINE

### SWITZERLAND

**Syrah du Valais AOC** 58.00

Grand Métral

*Premium quality from Valais.*

*Very intensive, red colour with violet glimmer, spicy nose, fragrances of cinnamon and pepper, cassis aroma.*

**Défi Noir du Valais AOC** 98.00

Les Titans – Cavern aged speciality

Merlot, Syrah, Diolinoir, Cornalin

*Before being bottled, the wine of the series «Découvertes – les Titans» aged in oak barrels located in a 300 meter deep cave in 1500 altitude.*

**Le Rouge – Guild wine** 63.00

Jürg Saxer

Pinot Noir, Regent und Dornfelder

*The guild wine of “Schneidern aus Neftenbach”. Organic cultivation.*

*Chosen by oenologists of the guild.*

### FRANCE

**Aureto Domaine Coquillade** 66.00

Provence, Ventoux AOC

*Syrah and Grenache are grape sorts which can be combined perfectly with the Asian cuisine.*

**Château Ramafort 2003** 63.00

Grand cru, St. Emilion AOC

Bordeaux

Merlot, Cabernet Sauvignon

*The secret of the quality of Château Ramafort is not only the perfect work of vineyard and cellar it is also perfect in structure:*

*Merlot and Cabernet Sauvignon, each 50 %.*

# WINE

## RED WINE

### ITALY

**Amarone della Valpolicella** 89.00

Cantina Valpantena

*The colour of this Amarone is deep red with lighter nuances.*

*Flavours of ripe and dried berries and tobacco in the bouquet.*

*Juicy and velvety with a long finish. Before being bottled,*

*the dry and fermented wine has stored in oak barrels for a minimum of 2 years.*

**Bocascena (phon. Bocaschena)** 77.00

Cantine Pantaleone

*Our insider tip, a BIG wine from Middle Italy.*

*Variety of grapes Montepulciano and Cabernet Sauvignon.*

*The intensive bouquet reminds one of flavours of dark cherries and cassis.*

*In the palate fruity flavours with a long and elegant finish.*

**Primitivo di Manduria DOC** 59.00

Consorzio Produttori Vini, Apulien

Primitivo

*Deep red with light nuances. Powerful flavours which are supported*

*by slightly sweet tannins. This wine was stored 2-3 months in French*

*barrels which adds more charm without reducing its character.*

### PORTUGAL

**Fabelhaft** 59.00

Dirk van der Niepoort

Tinta Roriz, Touriga Franca, Tinta Cão and Tinta Barroca

*In the nose flavours of strawberries, raisins and plums.*

*In the palate great structure with vivid acid and ripe tannin.*

*The finish convinces with its length and reflects the terroir of the Douro valley.*

**Redoma Tinto Reserva** 98.00

Dirk van der Niepoort

Touriga Francesa, Tinta Amarela, Tinta Roriz

*The award winner in the newspaper «NZZ am Sonntag»*

*Dirk Niepoort's red Redoma won the award with the top result 19/20*

*during a tasting of 25 Portuguese wines. Peter Keller writes about the top*

*wine from the Douro valley: „Deep colour, intensive complex bouquet,*

*strong ripe tannins, long finish, great potential. 19 of 20 points.“*

# WINE

## RED WINE

### SPAIN

**Valdegracia Tinto Crianza** 55.00

Ribera del Guadiana DO

Tempranillo

*An uncomplicated wine which is immediately liked. The colour of this red wine from Ribera del Guadiana (Extremadura) is a clear brilliant ruby red.*

*In the nose flavours of ripe red berries, blackberry and cherries accompanied by a hint of vanilla and a fine tobacco note.*

*In the palate a fresh and fruity body with mild tannin.*

**Carmelo Rodero Crianza DO** 89.00

Ribera del Duero

Magnum

169.00

Tempranillo, Cabernet Sauvignon

*Intensively peppery, spicy bouquet, flavours of ripe flowers and wood.*

*Fine tannins with lingering taste. Elegant, complex structure and fruity.*

*A Crianza which takes on many. Reservas although the wine is on average only 15 years old. During 15 months the Crianza is stored in barrels.*

### AUSTRIA

**Zweigelt** 56.00

Burgenland

Zantho

*89 points from Robert M. Parker:*

*An unbelievable deep red characterizes our new Zweigelt.*

*In the nose deep fruit flavours of wild berries and cherries supported*

*by a hint of cinnamon. This classic offers in the palate an unbelievably deep fruit paired with fine seasoning. Long and elegant finish.*

### AUSTRALIA

**Koonunga Hill** 66.00

Penfolds

Shiraz Cabernet Sauvignon

*The Cuvée from Cabernet Sauvignon and Shiraz, 9 months riped in*

*French and American barrels, results in a wine with a great fruit which is strong and at the same time smooth.*

# WINE

## RED WINE

### ARGENTINA

#### **Malbec Finca Altorfer**

52.00

Swiss made by Felix Altorfer

Mendoza

*Malbec from Argentina – a bestseller for years.*

*The variety of grape Malbec which originally comes from Bordeaux.*

*Only in the highlands of Mendoza it could develop such an independent character.*

*In the nose flavours of blackberry, plums and vanilla.*

*In the palate smooth with good balance between fruit and tannins.*

#### **Amancaya Gran Reserva**

72.00

#### **Bodega Caro**

Mendoza

Malbec, Cabernet Sauvignon

*Awarded with 92 points in the wine magazine „Wine & Spirits“*

*The grapes (each half Cabernet Sauvignon and Malbec) are handpicked.*

*The wines are stored in French oak barrels during 11 months.*

*The colour is deep red with purple nuances.*

*In the nose lilac and violet, elder, black currant, bilberry and vanilla.*

*In the palate young, very fine but ripe tannins.*

# BEVERAGES

## HOT BEVERAGES

Coffee   Espresso		4.90
Cappuccino		6.30
Double espresso		6.90
Latte Macchiatto		6.90
Warm milk		4.20
Hot chocolate   Ovomaltine		6.90
Mighty Leaf Tea (Different flavours)		6.00

## JUICES

Orange juice	3 dl	6.50
Orange passion fruit juice	3 dl	6.50
Pineapple juice	3 dl	6.50
Grapefruit juice	3 dl	6.50
Cranberry juice	3 dl	6.50
Tomato juice	2 dl	7.00
White, natural grape juice	2.5 dl	7.00
Red, natural grape juice	2.5 dl	7.00

## ALCOHOLFREE BEVERAGES

Rhazünser   Arkina	5 dl	6.90
„Züri tap water“	5 dl	3.50
Schweppes Tonic, Bitter Lemon, Ginger Ale	2 dl	5.30
Coca-Cola   Light   Zero	3.3 dl	5.30
Rivella red   blue   green	3.3 dl	5.30
Fanta, Sprite	3.3 dl	5.30
Ramseier Süssmost	3.3 dl	5.30
San Bitter	1 dl	5.30
Red Bull	2.5 dl	6.80
Ice tea from tap	3 dl	5.00
	5 dl	7.00
Homemade Rossela Tea (cold)	3 dl	5.60
	5 dl	7.60
Apple juice with mineral water	3 dl	5.00
	5 dl	7.00

## BEER

Steinfels Lager	3.3 dl	6.50
Steinfels Pils	3.3 dl	7.00
Singha Beer	3.3 dl	7.90
Cardinal Lager	3.3 dl	6.20
Carlsberg	3.3 dl	7.90
Steinfels wheat beer / Zurich	5 dl	8.90
Feldschlösschen (nonalcoholic)	3.3 dl	6.10

# ALL-INCLUSIVE OFFERS

## All day seminar

### **Standard technique**

- 1 Overhead projector
- 1 Screen
- 1 Flipchart
- 1 Moderation case

### **Seminar drinks**

- Welcome coffee
- Mineral water carbonated or still

### **Coffee break in the morning**

- Coffee, orange juice, croissant

### **Lunch**

- 3 course menu according to agreement
- Mineral water

### **Coffee break in the afternoon**

- Coffee, orange juice, fruit plate

CHF 105.00 per person

## Half day seminar

### **Standard technique**

- 1 Overhead projector
- 1 Screen
- 1 Flipchart
- 1 Moderation case

### **Seminar drinks**

- Welcome coffee
- Mineral water carbonated or still

### **Coffee break in the afternoon**

- Coffee, orange juice, fruit plate

CHF 45.00 per person

## Half day seminar with dinner

### **Standard technique**

- 1 Overhead projector
- 1 Screen
- 1 Flipchart
- 1 Moderation case

### **Seminar drinks**

- Welcome coffee
- Mineral water carbonated or still

### **Coffee break in the afternoon**

- Coffee, orange juice, fruit plate

### **Dinner**

- 3 course menu according to agreement
- Mineral water

CHF 105.00 per person

# HALL RENTS & TECHNIQUE

## HALL RENTS

<b>Carolistube</b> 3rd floor (30m <sup>2</sup> ) - up to 28 guests	All day Half day	470.00 250.00
<b>Grosser Zunftsaal</b> 2nd floor (130m <sup>2</sup> ) - up to 120 guests	All day Half day	940.00 500.00
<b>Thai Heaven</b> - up to 65 guests	according to agreement	
<b>Thai Bistro</b> - up to 45 guests	according to agreement	

### Hall rent includes

- Seating setup in the hall by our staff
- Table covers and place settings
- Complete cleaning after the event
- Wardrobe unattended and unguarded

## Prices Technique

Technical equipment available in house:

1 Overhead projector		25.00
2 Screens	per piece	25.00
2 Flipcharts	per piece	25.00
1 Moderation case		25.00
1 Beamer incl. 1 screen		250.00

We are pleased to provide assistance should you need any further technical equipment.

# GENERAL TERMS & CONDITIONS

1. Changes in number of participants must be announced 3 days in advance. The number of participants as specified in the present contract is binding for the invoicing by the Blue Monkey.
2. For parties with less than 15 persons the hall rent will be charged or a minimum turnover of CHF 1'500.00 is expected.
3. The flat-fee for allowance of extension costs CHF 250.00 starting from 0.00 a.m. The following costs will be charged for staff working from 0.00 a.m.:

Service staff	per hour	CHF 49.00
Managerial staff	per hour	CHF 59.00
Travel expenses	per staff member	CHF 25.00

If differences in the agreed planning of time and activities occur we will keep the right to charge staff costs in the amount of CHF 49.00 per member of staff and hour.

4. The organizer is responsible for all damages, abrasive contamination of the rooms, the furniture or technical utilities.
5. Disposal of paperboards or similar waste: between CHF 50.00 and CHF 100.00 according to investment.
6. The organizer is in charge of appropriately insuring own property at his/her own expense. Decoration or other objects are not allowed without our approval.
7. It is not allowed to use the emergency exits for deliveries or installations and disposals of events.
8. If there are disturbances or malfunctions of our technical accommodations, we will be concerned about immediate replacement. A retention or depreciation of payment cannot be derived by this.
9. In case of damage due to force majeure (fire, strike etc.), Blue Monkey reserves the right to withdraw from this contract.
10. Our invoices must be paid without deduction within 10 days from the billing date. Invoices are not transmitted outside of Switzerland. Every foreign organizer has to name an agent in Switzerland.
11. Cancellations: The contractual partner can withdraw 60 days before an event without compensation. If the organizer withdraws at the 60th day of the contract, Blue Monkey reserves its right to bring an investment compensation to account. The investment compensation is calculated on basis of the hall leasing and the prospective sales volume. Following compensations arise after contract withdrawal:  
Basis contract at aperitif will be charged with CHF 20.00 per person, during lunch and dinner CHF 50.00 per person. Cancellations have to be made in written form. The cancellation day is valid upon receipt at the Blue Monkey. Compensation for technology will not be charged.

60 - 40 days prior to the event	=	25 %
39 - 20 days prior to the event	=	50 %
19 - 06 days prior to the event	=	75 %
05 - 0 days prior to the event	=	100 %
12. In certain cases, we reserve our right to request a partial advance payment.