



Zunfthaus
zur
Zimmerleuten

Banquet documentation



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MEET & DINE

IN THE ZUNFTHAUS ZUR ZIMMERLEUTEN

In the middle of the 15th century, when the guild “zur Zimmerleuten” acquired the building on the Limmat, the premise had been a single-floored wooden house with the name “Haus zum Roten Adler” (engl.: “house to the red eagle”). Subsequently the “Roter Adler” (engl.: “red eagle”) was destined to be the heraldic animal of the “Zunft zur Zimmerleuten”.

The house directly stood by the water and under the arches zhe “Reichsstrasse” passed through. In 1708, the around 350 years old guild house had been demolished and had been replaced by a 1 floor higher stone structure. Since that period the house received only a few constructional changes. Nowadays, the house presents itself in a very classy and cozy way and is a real show-piece of Zurich.

Even inside the building evidence of the masterly handcraft can be found. The two columns which come forward between the windows in the Restaurant on the 1st floor are extremely remarkable with their rich, artistic sculptures. The baroque styled wooden frames, shields and the door of the large guide hall deserve special acknowledgement. Above the hall door the medieval sentence says “The fraternal love shall stay”. An exceptional masterpiece is the wrought-iron safe with its ornamental chasing of the saddle apron and it’s four richly ornamented keys out of the 17th century which is inset in the wall of the antechamber of the guild restaurant.

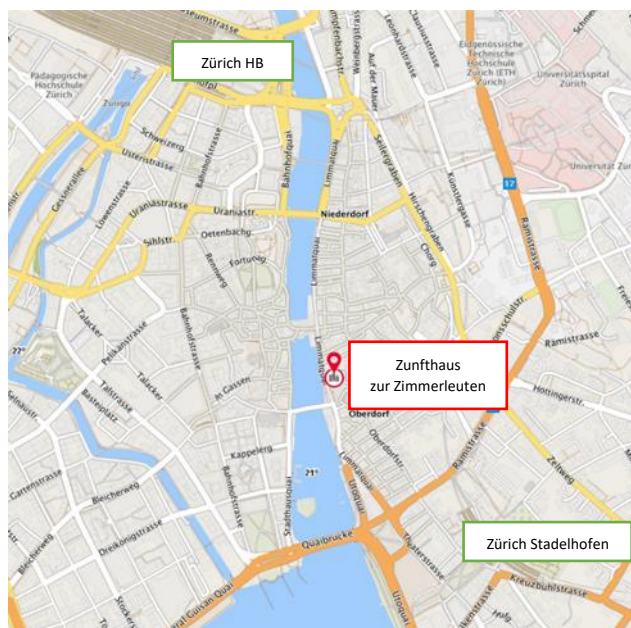
The silver treasure of the guild is likewise note-worthy which consists out of drinking vessels, pots, candlesticks, silvery table items which have been donated to the guild in the course of 160 years. Today, the medieval “treasure of silver” is not available anymore, since it was distributed to the liverymen by the end of the guild lordship in 1789.

Hence, the entire guild house us witness of the historical past of the “Zunfthaus zur Zimmerleuten” and at the same time it offers traditional and comfortable hospitality.

In addition to the treat for the eyes, there is the delicacy: inspiring and delicious out of the kitchen and cellar.

HOUSE INFORMATION

Telephone +41 44 250 53 63
 E-Mail bankett@zunfthaus-zimmerleuten.ch
 Homepage www.zunfthaus-zimmerleuten.ch



Location In the centre of Zurich, directly at the Limmat

Public transport Tram No. 4 from main station and Tram No. 15 from Central from Central in 5 minutes accessible (stop: Helmhaus)

Parking spaces Large public parking area by Münsterhof, parking garage Urania and parking garage Hohe Promenade

Opening hours Restaurant: Monday - Sunday, 11.30 – 14.00 and 18.00 - 22.30
 Terrace & Küferstube: Monday - Sunday, 11.30 – 22.30 nonstop

Restaurant Upscale guild restaurant with 65 seats, where traditional Swiss kitchen is reenacted and celebrated




Küferstube Plain Zurich and Swiss kitchen in cozy ambience with 27 seats

Terrace Our wonderful summer terrace is also opening during wintertime for a delicious Fondue under the arcades.




Banquets / Events 4 rooms in various sized for 10-140 guest seating options as required and for the occasion.

APERITIFS & DINING

Appetizers

Roasted nut mix 	4.00
Puff pastry sticks with cheese	4.50
Homemade marinated olives with herbes 	5.50
Chips and nuts 	3.00
Grissini with "Limmattaler" raw ham	5.00
Swiss hard cheese with balsamic vinegar	6.00
Aperitif platter: Swiss hard cheese, Bauernschüblig & marinated olives	14.00

Cold appetizers (Vegan possible upon request)

Smoked salmon with dill cream on pumpernickel	6.00
Graved salmon florets with wasabi mayonnaise	5.50
Feta skewer with melon and raw ham	6.50
Asparagus salad with strawberries and "Bündner" raw ham in a jar	6.50
Beef tartare with capers on toast	6.50
Roast beef with tartar sauce on toast	5.50
Camembert mousse on toast	5.50
Cream cheese with herbs on pumpernickel	5.50
Quinoa salad with vegetables in a jar 	5.00
Tomato and mozzarella skewer with basil pesto	5.00
Tart filled with shrimp cocktail	6.00
Tart filled with avocado mousse and feta	6.00
Falafel on turmeric aioli 	6.00
Vegetable skewer with basil pesto 	7.00

Dips

Vegetable crudités with herb sour cream	6.00
Humus with tortilla chips 	6.00



Soups served in espresso cup (Vegan possible upon request)

Cold melon soup with prosecco and peppermint (seasonal)	5.50
Potato and leek soup with leek straw (warm or cold)	5.50
Pumpkin soup with pumpkin seed oil	6.00
Cauliflower and curry soup with sesame	6.00
Corn soup with popcorn	5.50
Gazpacho Andaluz (seasonal)	5.50

Warm appetizers

Egli fillet in beer batter with tartar sauce	5.50
Sautéed king prawn with sesame mayonnaise	6.50
Minced meat with "Hörnli" noodles	6.00
Mini ham croissant	6.00
Roast garlette with sliced ceal "Zurich style"	9.50
Mini burgers with sesame bun	7.00
Chicken samosa with sweet chilli sauce	6.00
Vegetables samosa with curry mayonnaise	5.50
Spinach pie with sour cream	5.50
Trüffel-Tortelloni	6.50
Spinach pine nut risotto	6.00
Yellow vegetable curry with basmati rice 	6.50
Roasted cauliflower on beetroot hummus 	6.00

Sweets

Chocolate mousse in a jar with pistachio biscuit	6.50
Panna cotta with raspberry coulis	6.50
Crème brûlée flavoured with tonka beans	6.50
Melon and pomegranate salad with mint 	6.50
Fruit Salad with Bourbon Vanilla 	6.50
Mini slice of cream cake	5.50
Mini fruit tartlets	5.50
Homemade lemon cream in a jar	6.00
Mixed macarons (pistachio, raspberry, lemon, chocolate, coffee, vanilla) 2 pieces	6.00

BREAKFAST BUFFET

GUILD BREAKFAST

per person

48.00

Freshly brewed coffee
Selection of tea
Fruit juices
Mineral water
Rich selection of bread
Various jam and Nutella
Honey
Butter
Plate of cold cuts
Swiss cheese platter
Smoked fish
Various yoghurt
Bircher muesli
Sweet pastries
Fruits

KÜFER BREAKFAST

per person

25.00

Freshly brewed coffee
Selection of tea
Mineral water
Breadbasket with croissants
Various jam and Nutella
Honey
Butter
Sweet pastries

COFFEE BREAKS

Out of the oven

Butter croissant	2.50
Pretzel croissant	2.50
Rustico croissant	2.50

Sweets out of the oven

Muffins with chocolate or blueberries	3.20
Mini Berliner	2.80
Mini donuts with chocolate, strawberry, chocolate nut or vanilla cream	3.00
Mini raspberry and lemon cheesecake	3.50

You can find more options in the sweets section on page 8




Healthy

Fruit salad served in a glass with mint	6.00
Fruit basket	p.P 5.50
Homemade Birchermuesli	6.00
Mixed sandwiches (meat/fish/(vegetarian) on request	

COMPOSE YOUR OWN MENU

Spring and summer

Starters

Garden salad with garlic croutons on herb dressing 	12.50
Rocket salad with Parmesan strips, pine nuts on balsamic vinaigrette	16.00
Asparagus salad with sun-dried tomatoes, strawberries and raw ham or smoked salmon	18.00
Couscous salad with grilled melon and mint dip 	16.00
Beef carpaccio with rocket salad and "Belper Knolle" cheese	25.00
Smoked salmon tartare on gin cucumbers and pickled onions	24.00
Beef tartare with bread and butter	24.00
Mediterranean vegetable tartare with pesto 	21.00

Soups (Vegan possible upon request)

Cold melon soup with prosecco and mint	14.00
Gazpacho Andaluz with croutons	15.50
Garden pea soup with bacon chip	14.50
Zurich white wine soup with grapes	14.50
Asparagus cream soup	14.50
Beef Consommé Royale	16.00
Beef consommé with pancake stripes	13.00

Warm starters

Lime and mascarpone risotto with sage and coniferous cherry tomatoes with shrimps (3 pieces)	25.00 +8.00
Lemon ricotta ravioli with sun-dried tomatoes	24.00
Truffle tortelloni with fresh truffle	24.00

COMPOSE YOUR OWN MENU

Spring and summer

Out of the water

Roasted Loup de mer on potato lemon puree with saffron sauce and leaf spinach	32.00/ 48.00
Fried pike-perch with creamed leek vegetables served with chive potatoes	32.00/ 48.00
Fried salmon filet on pea and potato puree with tomatoes, capers and lime	32.00/ 48.00

Poultry

Corn poulard stuffed with cream cheese and rosemary jus with herb potato noodles and glazed market vegetables	47.00
Pink roasted duck breast served with thyme potatoes, glazed peas and orange jus	49.00
Coq au vin with mashed potatoes, pearl onions and mushrooms	42.00

Meat

Beef filet with sauce béarnaise, potato gratin and seasonal market vegetables	62.00
Sliced veal "Zurich style" served with Rösti	50.00
Low-cooked veal loin with morel whisky sauce, butter noodles and glazed carrots	54.00
Homemade veal meatloaf with cognac cream sauce oven vegetables and truffle mashed potatoes	43.00

COMPOSE YOUR OWN MENU

Spring and summer



Vegetarian and Vegan

Truffle tortelloni with fresh truffle	39.00
Pea risotto with morels, shaved "Belper Knolle" cheese and truffle foam	35.00
Lemon ricotta ravioli with sun-dried tomatoes	35.00
Lime and mascarpone risotto with sage and confit cherry tomatoes	39.00
Vegan ragout Zurich style with Rösti	35.00
Orecchiette with slightly spicy tomato sauce, lemon crème fraiche and pine nuts	32.00

Cheese

Cheese variation with pear bread, grapes and black nuts	17.00
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Dessert

Exotic fruit salad with bourbon vanilla, mint and pomegranate seeds 	16.00
Dark chocolate mousse with wild berries and "Hüppe"	16.00
Cheesecake with raspberry sorbet	16.00
Marinated strawberries with fluffy vanilla whipped cream and vanilla ice cream	16.00
Strawberry parfait with an orange and pistachio salad	17.00
Tiramisu (classic / seasonal fruit)	16.00
Black forest slice with cherry ragout	16.00
Vegan chocolate cake with salted caramel ice cream 	16.00
Crème brûlée	16.00

COMPOSE YOUR OWN MENU

Autumn and winter

Starters

Lamb's lettuce with egg and bacon cubes with French dressing (by request also available with croutons)	16.50
Autumn leaf salad with pickled pumpkin, walnuts and bacon chip	16.00
Wine grower salad "Zurich style" with grapes walnut, bread chip and Italian dressing	16.00
Guild house terrine with apple celery salad, walnuts and Cumberland sauce	26.00
Beef tartare with bread and butter	24.00
Smoked salmon tartare on gin cucumbers and pickled onions	24.00
Beetroot carpaccio with flamed goat's cheese	21.00

Soups (Vegan possible upon request)

Carrot-ginger soup with chive cream	13.00
Pumpkin cream soup with its seeds and oil	14.50
Truffled Jerusalem artichoke soup	16.00
Potato and celery soup with bacon and croutons	16.00
Beef Consommé Royale	16.00
Beef consommé with pancakes	13.00

Warm starters

Porcini ravioli on leek bed with cream sauce and tomatoes	24.00
Pumpkin risotto with its seeds and truffle foam	24.00
Truffle tortelloni with fresh truffle	24.00

COMPOSE YOUR OWN MENU

Autumn and winter

Out of the water

Pike perch poached in beetroot stock on herb gersotto and dill foam	30.00/ 44.00
Roasted salmon fillet with saffron sauce with truffled celery puree on sautéed spinach	28.00/ 42.00
Cod with Mediterranean vegetables and Pommes Rissolées	30.00/ 44.00


Poultry

Caramelised duck breast with thyme honey on mulled wine sauce with red cabbage and potato truffle puree	46.00
Corn poulard breast on a port wine sauce with parsnip puree, apple red cabbage with star anise	46.00
Coq au vin with mashed potatoes, pearl onions and mushrooms	42.00

Meat

Beef filet "Stroganoff" with sour cream and homemade spaetzli	52.00
Roasted beef filet on Marsalajus with potato truffle gratin and market vegetables	62.00
Filet of veal Rossini (with duck liver) on Madeira jus with two-coloured potato strudel and vanilla carrot	58.00
Sliced veal "Zurich style" served with Rösti	50.00
Pork roast in a beer sauce with sourcroust and mashed potatoes with roasted onions	44.00
Homemade veal meatloaf with cognac cream sauce oven vegetables and truffle mashed potatoes	43.00
Beef Bourguignon with herb mashed potatoes, mushrooms and pearl onions	52.00



Vegetarian and Vegan

Porcini ravioli on a bed of leeks with cream sauce and tomatoes	35.00
Pumpkin risotto with its seeds and truffle foam	35.00
Orecchiette with slightly spicy tomato sauce, lemon crème fraiche and pine nuts	32.00
Vegan ragout Zurich style with Rösti 	35.00
Truffle tortelloni with fresh truffle	39.00

Cheese

Cheese variation with pear bread, grapes and black nuts	17.00
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Dessert

Exotic fruit salad with bourbon vanilla, mint and pomegranate seeds 	16.00
Dark chocolate mousse with berry ragout and Hüppe	16.00
Warm chocolate cake with salted caramel ice cream 	16.00
Apple strudel "Zimmerleuten" with vanilla sauce	14.50
Gingerbread parfait with plum compote	18.00
Port wine figs with cinnamon ice cream	14.50
Black forest slice with cherry raisin	16.00
Plum tiramisu with almonds	16.00



EMPLOYEE COSTS

Technician	Hrs. / Staff	CHF	180.00
Set-up staff	Hrs. / Staff	CHF	40.00
Served and guarded cloak-room	Hrs. / Staff	CHF	40.00

ADDITIONAL EMPLOYEE COSTS AFTER MIDNIGHT

Chef de Service	Hrs. / Staff	CHF	65.00
Service employees	Hrs. / Staff	CHF	40.00
Technician	Hrs. / Staff	CHF	+ 40.00
Tear-down staff	Hrs. / Staff	CHF	+ 10.00

TECHNICAL EQUIPMENT

Widescreen projector, 6'000 ANSI-Lumen	CHF	315.00
Portable screen 2.0m x 2.0m (incl. beamer rental)	CHF	40.00
Portable screen 2.0m x 3.0m (incl. beamer rental)	CHF	80.00
Laptop	CHF	225.00
CD Player	CHF	90.00
Flat Screen (at the entrance)	CHF	38.00
Wireless mouse with laser pointer	CHF	30.00

SOUND

Wireless microphone (hand or headset)	per piece		190.00
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INTERNET

Wireless LAN throughout the house	Support subject to a charge see above		free
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VARIOUS

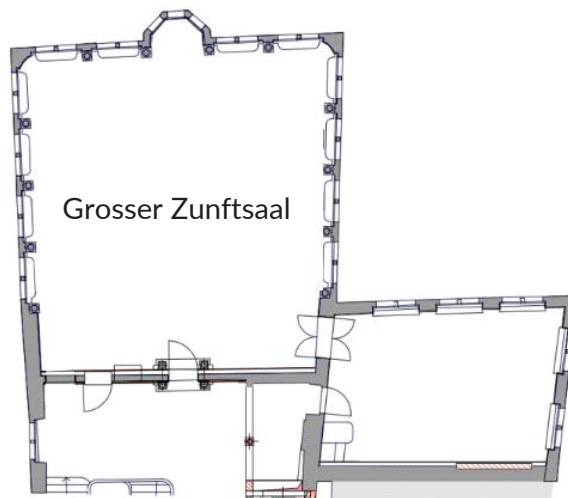
Flipchart incl. pens			35.00
Mobile wall incl. Moderation case			35.00
Piano, retuned			365.00
Piano			50.00

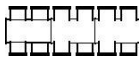




OTHERS

Candles	per piece		1.50
Menucards	per piece		3.00
Midnight permit			265.00

GROSSER ZUNFTSAAL

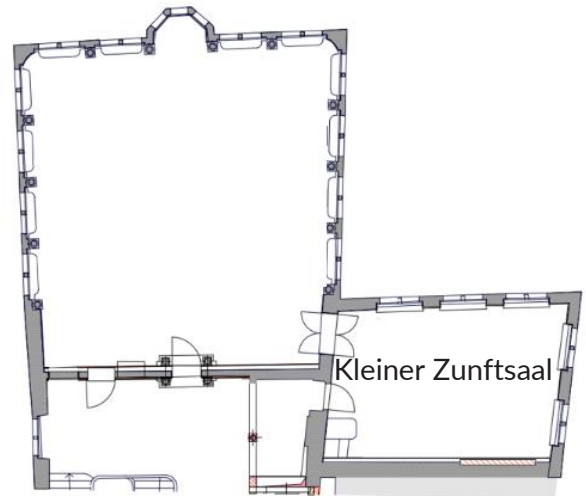
2nd floor

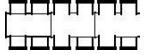


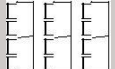
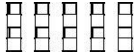


Height m	3.26 m	
Width m	11.00 m	
Length m	11.50 m	
Surface m ²	150 m ²	
Banquet, tables 145x70 cm, number of tables	150	
Banquet, tables ø 150 cm, number of tables	80	
Big longtable, number of persons	40	
U-shape, number of persons	36	
Cocktail, number of persons	200	
Seminar, number of persons	60	
Concert, number of persons	160	

KLEINER ZUNFTSAAL

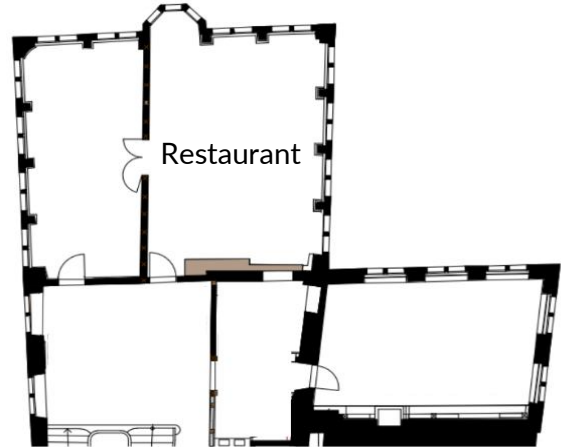
2nd floor








Height m	3.32 m
Width m	5.30 m
Length m	8.00 m
Surface m ²	44 m ²
Banquet, Tables 145x70 cm, number of tables	36 
Banquet, Tables ø 150 cm, number of table	24 
Big longtable, number of persons	22
U-shape, number of persons	20
Cocktail, number of persons	50 
Seminar, number of persons	25 
Concert, number of persons	50 

RESTAURANT

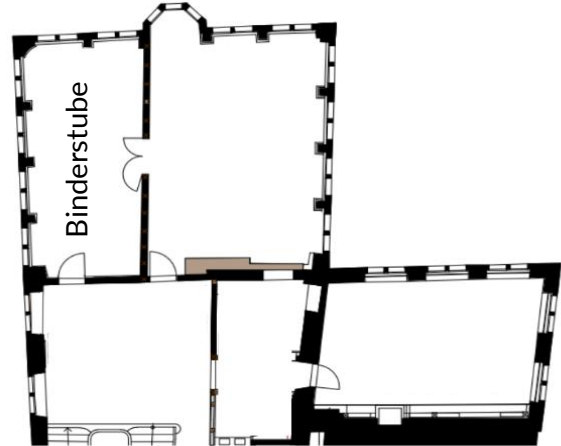
1st floor

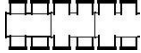






Height m	2.66 m
Width m	6.50 m
Lenght m	8.50 m
Surface m2	55.25 m2
Banquet, tables 145x70 cm, number of tables	55 
Banquet, tables ø 150 cm, number of tables	32 
Big longtable, nuber of persons	18
U-shape, number of persons	24
Cocktail, number of persons	60 
Seminar, number of persons	40 
Concert, number of persons	60 

BINDERSTUBE

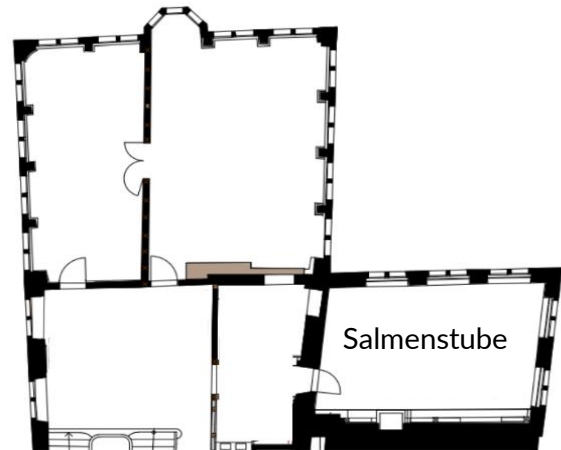
1st floor




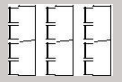
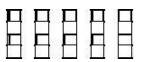


Height m	2.66 m
Width m	4.50 m
Length m	8.50 m
Surface m ²	40 m ²
Banquet, tables 145x70 cm, number of tables	26 
Banquet tables ø 150 cm, number of tables	24 
Big longtable, number of tables	18
U-shape, number of persons	16
Cocktail, number of persons	40 
Seminar, number of persons	18 
Concert, number of persons	40 

SALMENSTUBE

1st floor



Height m	2.80 m
Width m	5.30 m
Lenght m	8.00 m
Surface m2	44 m2
Banquet tables 145x70 cm, number of tables	36 
Banquet tables ø 150 cm, number of tables	24 
Big longtable, number of persons	22
U-shape, number of persons	20
Cocktail, number of persons	45 
Seminar, number of persons	25 
Concert, number of persons	45 



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All prices in CHF incl. VAT. – subject to change