

CATERING OFFER

Compass EPFL

WELCOME !

We are delighted that you are interested in our catering services. In order to simplify your planning process, here are some of our ideas. Don't forget: there are many more possibilities...

- **Breakfasts, coffee breaks and snacks**
- **Lunches**
- **Dinners**
- **Aperitifs**
- **Cocktails**
- **All types of events**

We organize our catering service according to your wishes: at the location of your choice, at the times you wish.

As a specialist in gastronomy, we will be pleased to make you an offer tailored to the event, the number of guests, the budget and the schedule.

Our rates include :

- VAT (7,7%)
- The elements mentioned in the offer
- Setting up during the opening hours of the restaurant
- Dismantling and cleaning during the opening hours of the restaurant

Our rates do not include :

- Staff costs : please refer to the "Terms and Conditions" page.
- Delivery charges
- Equipment and furniture rental

YOUR CONTACT PERSON

Jenny Champod
Assistant Manager & Event manager
Scolarest / Compass group EPFL

Phone : +41 79 478 84 42

Email : epfl.event@scolarest.ch

The pictures used in the offer are not contractual. Your offer may differ from the pictures

DECLARATIONS

	Vegan		Pork
	Vegetarian		Veal
	Plant Based		Beef
	Climate friendly / Eaternity		Gluten free
	Seasonal		Lactose free

The 14 major food allergens

A	Gluten	H	Nuts
B	Seafood	L	Celery
C	Egg	N	Mustard
D	Fish	M	Sesame
E	Peanuts	O	Sulfites
F	Soya	P	Lupin
G	Milk / lactose	R	Shellfish

On request, most of our offer is available in vegan or vegetarian version.
In case of allergies and intolerances, we can provide an individual offer adapted to your needs.

If you have any special requests or require further information about allergens, please do not hesitate to contact us directly.

Despite of all the care taken in production, the presence of traces of allergens or specific ingredients cannot be completely excluded.

BREAKFASTS & COFFEE BREAKS

Available for a minimum of 10 people.

Price per person – CHF

Welcome coffee / drink break (V) **5.50**
Coffee, assorted teas
Orange juice
Still and sparkling water

Classic break (V) **7.50**
Coffee, assorted teas
Orange juice
Still and sparkling water
Fresh croissants (1x) or mini pastries (2x)

Full break (V) **9.50**
Coffee, assorted teas
Orange juice
Still and sparkling water
Fresh croissants (1x) or mini pastries (2x)
Fruit basket 🍓

Continental Breakfast **12.50**
Coffee, assorted teas
Orange juice
Still and sparkling water
Fresh croissants (1x) or mini pastries (2x)
Cheese and charcuterie platters (🐷 🐮)
Country bread
Butter and jam



SUPPLEMENTS

Available for a minimum of 10 people.

Price per unit – CHF

Butter croissant	1.60
Rustic croissant	1.80
Chocolate croissant	2.20
Mini pastry	1.00
Seasonal fruit  	1.50
Brookie maison	2.50
Home made brookie	2.50
Homemade cake slice	2.50
Muffin	3.50
Bircher muesli	3.50
Fruit salad  	2.50
Orange juice liter	8.00
Iris juice 25cl	4.50
Hot chocolate (portion)	2.00
Various sodas 1,5 liters	8.00
Still our sparkling mineral water liter	6.00
Beer 25cl	3.00



SNACKS

Available for a minimum of 10 people.

The classics

Price per person – CHF

Classic afternoon break

8.50

Coffee, assorted teas

Orange juice

Still and sparkling water

Homemade cookies / homemade cake

Premium afternoon break

11.50

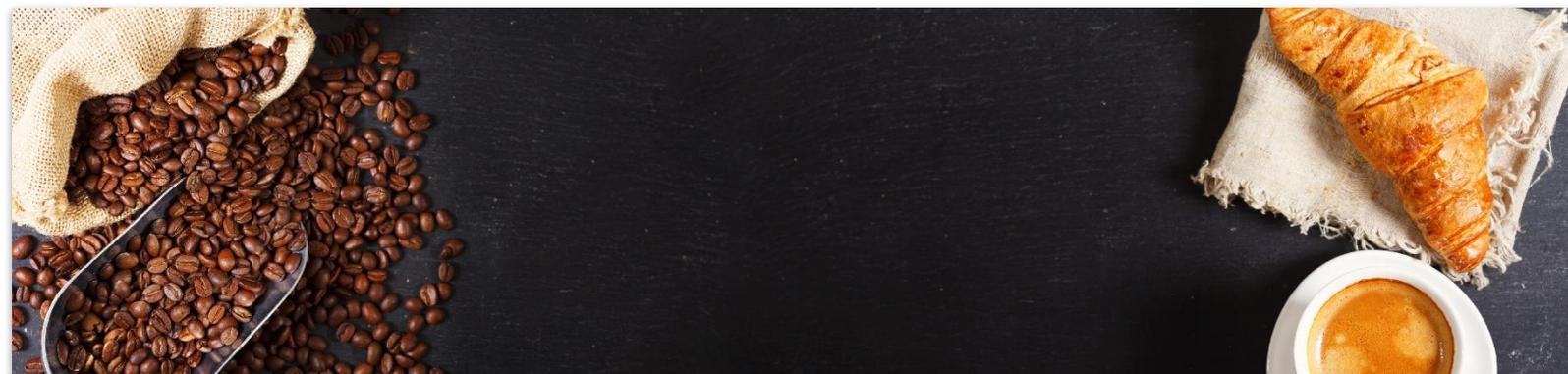
Coffee, assorted teas

Orange juice

Still and sparkling water

Homemade brookies / homemade cake

Seasonal fruit salad 



SANDWICHES

Available for a minimum of 10 people.

Price per person – CHF

Quick lunch sandwich 🍴 🍴 **10.00**

(3 small sandwiches per person)

Assortment of sandwiches, ham, vegetables, tomato mozzarella cheese, cheese

Quick lunch sandwich + 🍴 🍴 **12.00**

(3 small sandwiches per person)

Assortment of sandwiches, ham, vegetables, tomato mozzarella cheese, cheese

Homemade Focaccia with toppings

Sandwich & dessert 🍴 🍴 🍰 **18.00**

(3 small sandwiches per person)

Assortment of sandwiches, ham, vegetables, tomato mozzarella cheese, cheese

Homemade Focaccia with toppings

Assortment of sweet pieces (2x)

Seasonal fruits



STANDING LUNCH OPTIONS

Available for a minimum of 10 people.

Prix par personne – CHF

Chef's lunch

22.00

Salted cake assortment

Quinoa salad with carrots, fresh grapes and Swiss Gruyère cheese

Beef parmentier confit and jus (served hot)

Skewer of seasonal fruit

Gourmet tartlet

Gourmet lunch

26.00

Salted cake assortment

Lentil, pomegranate and Granny Smith salad

Assorted pizzas (served hot)

Beef parmentier confit and jus (served hot)

Seasonal fruit salad

Gourmet tartlet

Some items are served in reusable containers. A deposit of CHF 2.00/container will be charged in the event of loss.



BENTO BOX

Available for a minimum of 10 people.

Price per person – CHF

The Veggie Bento 28.00

- Quinoa salad with passion fruit and pineapple
- Grilled tofu teriaki, sesame soba noodles and bok choy
- Exotic vegan chocolate tartlet

The Bento of the lake 28.00

- Beluga lentil salad with apples and fresh grapes
- Salmon filet, vanilla carrot mousseline and herb potatoes
- Revisited Tiramisu

Le Chef's Bento 28.00

- Tomato and mozzarella mille-feuille with pesto
- Slow cooked Swiss chicken, herb jus, rice and crispy courgettes
- Caramelised seasonal fruit crumble

Our bento boxes are served in reusable containers. A deposit of CHF 10.00 per container will be charged in the event of loss.



BUDDHA BOWLS

Order from 15 people (minimum 5 pieces per bowl).

Our buddha bowls are served in reusable containers. A deposit of CHF 10.00 per container will be charged in the event of loss.

Price per person – CHF

Veggie bowl 	18.00
<ul style="list-style-type: none">Mesclun, red cabbage, Lebanese tabbouleh, spinach with feta, fried pita, fallafel and mint yogurt sauce	
Asian bowl	18.00
<ul style="list-style-type: none">Rice noodles, soy and Chinese cabbage, shredded carrots, marinated chicken vegetable nems, peanuts and lime	
Chef's bowl	18.00
<ul style="list-style-type: none">Jasmine rice, teriyaki lacquered salmon, vegetable chop suey and sesame seeds	

MENU SERVED TRADITIONALL

Order from 10 people, common menu for all guests.

This service is only available in our restaurants.

Price per person – CHF

3 course menu made-to-measure	from 30.00
<ul style="list-style-type: none">(starter-main course-dessert)	
5 course menu made-to-measure	from 45.00
<ul style="list-style-type: none">(2 starters-main course-cheese-dessert)	



BUFFET

Available for 20 people or more. Self-service buffet.

Price per person – CHF

Chef's buffet **35.00**

Starters

Mixed salad assortment

Main course

One main course (meat or fish) with 2 side dishes (vegetable and starch)
Vegetable protein options available

Desserts

Dessert assortment

Buffet example

Starters

Cretan Salad

Italian Tapioca Salad

Candied eggplant with mint and fresh grapes

Thai rice noodles and salmon tataki

Main course

Braised poultry, curry-coconut

Jasmine-scented rice

Mediterranean vegetable flan

Desserts

Fruit salad

Chocolate-raspberry tart

Passion mousse



TO SHARE

Available for a minimum of 10 people.

Trays

Price per person – CHF

Cheese platters (V) (i) (8) served with fresh bread	12.00
Charcuterie platters (i) (8) served with fresh bread	12.00
Vegetable dips (V) served with sauces	8.00
Assortment of antipastis (V) marinated olives, grilled vegetables, Neapolitan bruschetta, skewer of tomato-mozzarella with pesto	12.00
Olives and peanuts (V)	4.00



APERITIF & COCKTAIL

Order for a minimum of 20 people.

A detailed seasonal selection of cold, hot and sweet items is available upon request.

Price per person – CHF

Light snacks (V) Crisps & nuts	4.00
Aperitif package Flutes, 3 cold canapés	14.50
Premium aperitif package Flutes, 5 cold canapés	20.50
"The Chef's selection" – Small hunger 9 pieces (3 cold, 3 hot, 3 sweet)	31.50
"The Chef's selection" – Classic 12 pieces (4 cold, 4 hot, 4 sweet)	42.00
"The Chef's selection" – Greedy 15 pieces (5 cold, 5 hot, 5 sweet)	52.50



APERITIF & COCKTAIL

Bites are made for a minimum of 20 people, according to the options on page 12.

Cold pieces :

- *Cod ballotine with dried tomato and basil*
- *Avocado and lemon mousse, exotic condiment and crispy tortillas*
- *Brioche sandwich assortment*
- *Bruschetta with Swiss cured ham and tomato tartar*
- *Salmon gravlax with summer herbs*
- *Assorted sandwiches*
- *Vegetable maki with wasabi mousse*

Warm pieces :

- *Assorted homemade focaccia*
- *Mini Swiss cheese burger*
- *Slow cooked chicken brochette*
- *Sweet chilli sauce prawn fritters*
- *Falafel and hummus*
- *Hazelnut and savory fish crumble*
- *Teriyaki vegetable nems*

Sweet pieces :

- *Chocolate salted mousse*
- *Bourbon vanilla crème brûlée*
- *Assortment of macaroons*
- *Caramelised mirabelle tartlet*
- *Baba bouchon and raspberry compote*
- *Traditional tiramisu verrine*
- *Cannelé Bordelais*



CAKES

Available for a minimum of 10 people.

Price per person – CHF

Made-to-measure according to your wishes

from 6.50

Birthday cake, baptism cake, wedding cake, number cake...

Creation of our Pastry Chef Goulwen Durand



DRINKS

Available for a minimum of 10 people.

Price per person – CHF

Classic lunch package	4.00
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Still and sparkling mineral water, coffee

Premium lunch package	6.50
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Still and sparkling mineral water, iced tea
Coca-Cola, Coca-Cola Zéro and coffee

Drinks package (1 hour)	13.00
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Still and sparkling mineral water, iced tea
Coca-Cola, Coca-Cola Zéro, white wine, red wine and beer

Drinks package (2 hours)	22.00
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Still and sparkling mineral water, iced tea
Coca-Cola, Coca-Cola Zéro, white wine, red wine and beer

Corkage fee	per bottle	15.00
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GENERAL TERMS AND CONDITIONS

Confirmation deadline

All orders must be validated at least 72 hours before the event. The final number of guests must be confirmed at least 48 hours before the event. If the actual number of guests is higher than announced, invoicing will be based on the number of guests present during the event. If the actual number is lower than announced, invoicing will be based on the final number announced 48 hours in advance.

Delivery fees

For deliveries to meeting rooms, offices and on campus, we charge a flat delivery fee to cover our expenses.

Personnel costs

Manager / Head chef	per hour	CHF 55.00
Service employee / cook	per hour	CHF 49.00

Staff hours are billed from 4:00 pm onwards (one hour before guests arrive and one hour after they leave). During the standard opening hours of the outlets, the staff hours are charged according to the services provided.

Equipment and furniture rental

Depending on the event, there may be costs associated with the rental of equipment and/or furniture.

Missing or damaged equipment will be charged to the client.

Please read our full catering terms and conditions by clicking on this link.

<https://clients.eurest.ch/epfl/fr/AGB>