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 incude :

- 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 : <u>epfl.event@scolarest.ch</u>

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

DECLARATIONS

\bigtriangledown	Vegan		Pork
\bigcirc	Vegetairan		Veal
	Plant Based		Beef
	Climate friendly / Eaternity		Gluten free
\$	Seasonal	-	Lactose free

The 14 major food allergens

Α	Gluten	н	Nuts
В	Seafood	L	Celery
С	Egg	Ν	Mustard
D	Fish	Μ	Sesame
Е	Peanuts	Ο	Sulfites
F	Soya	Ρ	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 \heartsuit	5.50
Coffee, assorted teas	
Orange juice	
Still and sparkling water	
Classic break 🕥	7.50
Coffee, assorted teas	
Orange juice	
Still and sparkling water	
Fresh croissant (1x) or mini pastries (2x)	
Full break (V)	9,50
Coffee, assorted teas	
Orange juice	
Still and sparkling water	
Fresh croissant (1x) or mini pastries (2x)	
Fruit basket 🔹	
Continental Breakfast	12.50
Coffee, assorted teas	
Orange juice	
Still and sparkling water	
Fresh croissant (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
Homemade cookie	2.50
Homemade brookie	2.50
Homemade cake slice	2.50
Muffin	3.50
Bircher müesli	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 sparling 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 🕥

Coffee, assorted teas Orange juice Still and sparkling water Homemade cookies / homemade cake

Premium afternoon break \heartsuit

Coffee, assorted teas Orange juice Still and sparkling water Homemade brookies / homemade muffin Seasonal fruit salad 11.50

8.50



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, vegatables, tomato mozzarella cheese, o	cheese
Quick lunch sandwich + 🔿 🕤	12.00
<i>(3 small sandwiches per person)</i> Assortment of sandwiches, ham, vegatables, tomato mozzarella cheese, o	cheese
Homemade Focaccia with toppings	
Sandwich & dessert 🔿 🗢 🔘	18.00
<i>(3 small sandwiches per person)</i> Assortment of sandwiches, ham, vegatables, tomato mozzarella cheese, o	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 🔿 🕤

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 🔿 🗲

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.



26.00

22.00

BENTO BOX

Available for a minimum of 10 people.

Price per person – CHF

 The Veggie Bento v Quinoa salad with passion fruit and pineapple Grilled tofu teriaki, sesame soba noodles and bok choy Exotic vegan chocolate tartlet 	28.00
 The Bento of the lake Beluga lentil salad with apples and fresh grapes Salmon filet, vanilla carrot mousseline and herb potatoes Revisited Tiramisu 	28.00
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

18.00
10.00
18.00
-

Order from 10 people, common menu for all guests.

This service is only available in our restaurants.

Price per person – CHF

from 30.00

from 45.00

3 course menu made-to-measure

• (starter-main course-dessert)

5 course menu made-to-measure

•

(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 assorment

Main course

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

Desserts

Dessert assorment

Buffet example

<u>Starters</u> Cretan Salad Italian Tapioca Salad Candied eggplant with mint and fresh grapes Thai rice noodles and salmon tataki

<u>Main course</u> Braised poultry, curry-coconut Jasmine-scented rice Mediterranean vegetable flan

<u>Desserts</u> Fruit salad Chocolate-raspberry tart Passion mousse



TO SHARE

Available for a minimum of 10 people.

Trays	Price per person – CHF
Cheese platters () () () served with fresh bread	12.00
Charcuterie platters 🔿 🕤 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 🕥	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 🕥	4.00
Crisps & nuts	
Aperitif package	14.50
Flutes, 3 cold canapés	
Premium aperitif package	20.50
Flutes, 5 cold canapés	
"The Chef's selection" – Small hunger	31.50
9 pieces (3 cold, 3 hot, 3 sweet)	
"The Chef's selection" – Classic	42.00
12 pieces (4 cold, 4 hot, 4 sweet)	
"The Chef's selection" – Greedy	52.50
15 pieces (5 cold, 5 hot, 5 sweet)	



APERITIF & COCKTAIL

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

Cold pieces :

- Cod ballotine with carrots and savory
- Avocado and lemon mousse, exotic condiment and crispy tortillas
- Brioche sandwich assortment
- Bruschetta with Swiss cured ham and wild mushrooms
- Beetroot gravlax salmon
- 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 salmon crumble
- Teriyaki vegetable nems

Sweet pieces :

- Chocolate salted mousse
- Bourbon vanilla crème brûlée
- Assortment of macaroons
- Chestnut tartlet Mont-Blanc style
- Tonka and pear soft cake
- Traditional tiramisu verrine
- Cannelé Bordelais



CAKES

Available for a minimum of 10 people.

Price per person – CHF

Made-to-measure according to your wishes

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

Creation of our Pastry Chef Goulwen Durand







from 6.50

DRINKS

Available for a minimum of 10 people.

Price per person – CHF

Classic lunch package Still and sparkling mineral water, coffee		4.00
Premium lunch package		6.50
Still and sparkling mineral water, iced tea		
Coca-Cola, Coca-Cola Zéro and coffee		
Drinks package (1 hour)		13.00
Still and sparkling mineral water, iced tea		
Coca-Cola, Coca-Cola Zéro, white wine, red wine and beer		
Drinks pacakge (2 hours)		22.00
Still and sparkling mineral water, iced tea		
Coca-Cola, Coca-Cola Zéro, white wine, red wine and beer		
Corkage fee	per bottle	15.00



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