

2026

Kraftwerk

CATERING MENU



CATERING MENU 2026

The new year brings fresh ideas, which have been incorporated into our new catering menu. Proven classics have been joined by new favourites, all with the aim of organising and catering for events to the highest standard.

In short, our catering is well thought of, high quality and attention to detail is paramount. We look forward to taking your events to the next level, including the culinary aspect.



Apéro

MINI (CHF 15.00)



Olives

Parmesan Cubes 

Breadsticks 



MIDI (CHF 34.00)

Beetroot Hummus  
Feta cheese / pita-bread

Focaccia
Tomato chutney / basil

Seasonal soup

Gyoza 
BBQ sauce / mayonnaise / herb salad

Bao Bun
Celery / cucumber relish / coriander

RICHE (CHF 49.00)

Vegetable tartar 
Herb cream / rocket / pane carasau




Focaccia
Tomato chutney / basil / burrata

Seasonal soup

Gyoza 
BBQ sauce / mayonnaise / herb salad

Bao Bun
Celery / cucumber relish / coriander


Chocolate mousse  

 vegan / vegan option available
 lactose - free
 gluten - free

Menu Kraftwerk*



STARTER

vegetable tartar 
Herb cream / rocket /
pane carasau

AND / OR

Seasonal soup

INTERMEDIATE COURSE

Kohlrabi-Ceviche  
Tomato pickles / basil /
herb oil

MAIN COURSE

Millerighe
Pesto rosso / ricotta /
basil

DESSERT


Chocolate mousse  

Menu Kraftwerk

Meat*





STARTER

Vegetable tartar 
Herb cream / rocket /
pane carasau


AND / OR

Seasonal soup

INTERMEDIATE COURSE

Pikeperch -Ceviche  
Onion pickles /
salmon roe / coriander




MAIN COURSE

Braised Beef Cheeks 
Vegetable and herb relish /
mashed potatoes

DESSERT

Chocolate mousse  

*Flying or seated option available! - Variants and prices on page 5..

 vegan / vegan option available
 lactose - free
 gluten - free

Menu Kraftwerk - Prices

SEATED (up to 120 people)		FLYING (up to 200 people)	
3 courses Starter (or soup), main course, dessert	CHF 65.00 p.P.	3 courses Starter (or soup), main course, dessert	CHF 42.00 p.P.
4 courses Starter, soup, main course, dessert	CHF 80.00 p.P.	4 courses Starter, soup, main course, dessert	CHF 54.00 p.P.
5 courses Starter, soup, intermediate course, main course, dessert	CHF 90.00 p.P.	5 courses Starter, soup, intermediate course, main course, dessert	CHF 65.00 p.P.

Menu Kraftwerk Meat – Prices

SEATED (up to 120 people)		FLYING (up to 200 people)	
3 courses Starter (or soup), main course, dessert	CHF 75.00 p.P.	3 courses Starter (or soup), main course, dessert	CHF 52.00 p.P.
4 courses Starter, soup, main course, dessert	CHF 90.00 p.P.	4 courses Starter, soup, main course, dessert	CHF 64.00 p.P.
5 courses Starter, soup, intermediate course, main course, dessert	CHF 100.00 p.P.	5 courses Starter, soup, intermediate course, main course, dessert	CHF 75.00 p.P.

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Eventspace coffee breaks



Eventspace coffe breaks

Breakfast

Water / coffee & tea
Croissants / fruit bowl

CHF 15.00 p.P.

Coffee break salty

Water / coffee & tea
Salty snacks / Fruit bowl

CHF 15.00 p.P.

Sweet coffee break

Water / coffee & tea
Sweet pastries / fruit platter

CHF 15.00 p.P.

Coffee break plus

Water / coffee & tea
Pain au chocolat / croissants / Bircher muesli / fruit bowl

CHF 25.00 p.P.



Eventspace Packages – daily rate

Kraftwerk daily rate

CHF 69.00 p.P.*

Breakfast

Water / coffee & tea
Croissants / fruit bowl

Sweet coffee break

Water / coffee & tea
Cakes & cookies / fruit bowl

Lunch (2 courses)

Vegetarian starter and vegetarian main course
Dessert optional (CHF 8.00 per person)

Coffee break salty

Water / coffee & tea
salty snacks / fruit bowl



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Food stands



Food stands

Things really come to life with 100 or more guests: our food stands bring movement, choice and atmosphere to your event, with freshly prepared food served directly to you.

You can book the food stands for events with 100 or more guests.

We offer the following package for CHF 85.00 per person*:

- Apéro Midi as a starter
- Four dishes from our food stand selection
- Two different desserts from our dessert selection



Selection

Focaccia sandwich

Tomatoes / mozzarella / rocket

White wine risotto

Seasonal / parmesan

Falafel

Pita bread / oriental salad / hummus

Hot Dog

Wiedikerli / sauerkraut / fried onions

Pulled Beef Burger

Pulled beef / jalapeños / iceberg lettuce



Dessert menu

Vegan chocolate mousse  

Chocolate chips

Brownie

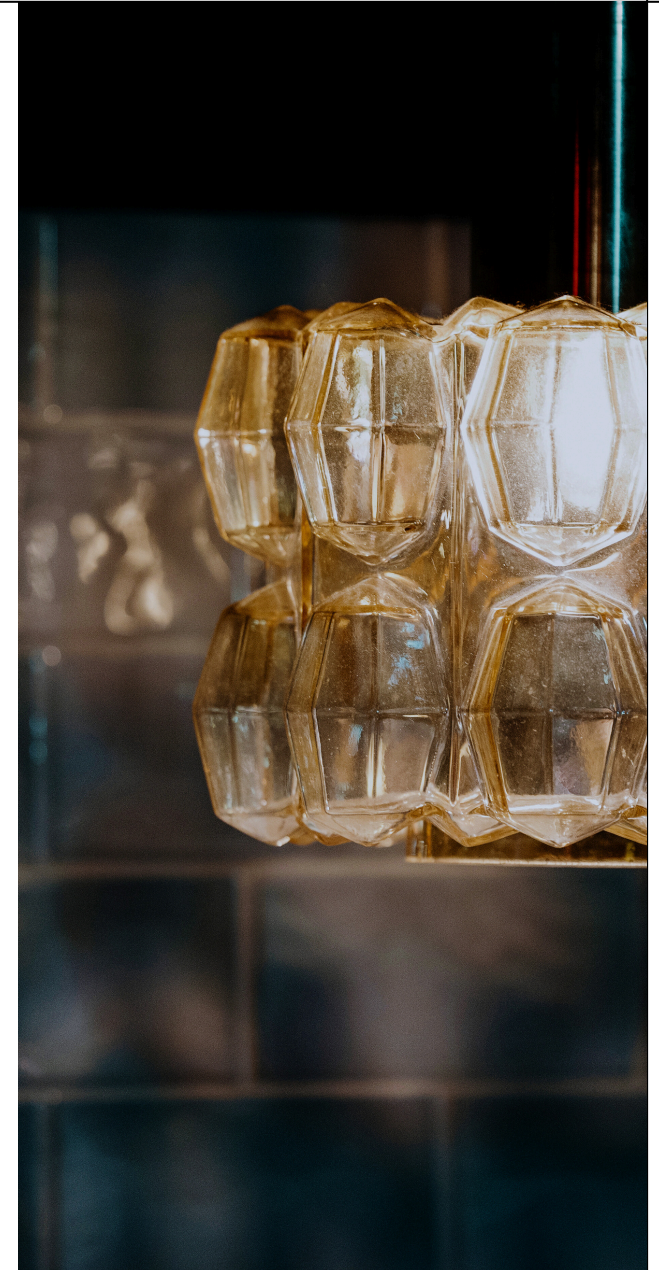
Icing sugar / nuts


Coffee crème brûlée 


Chocolate / caramel crust

Cream slice

Vanilla / icing glaze



 vegan / vegan option available

 gluten - free

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Drinks



Drinks

Softdrinks

Water still	1L	CHF 8.00
Water sparkling	1L	CHF 8.00
Selections of softdrinks El Tony Mate, Fritz Kola, Rhabarberschorle, Fritz-Limo etc.	0.33L	Guide price CHF 5.50
Apple juice from the farm	1L	CHF 12.00
Orange juice	1L	CHF 12.00

Hot drinks

Coffee / espresso	ea.	CHF 4.50
Barista 'Latte Art' Preparation of high-quality coffee specialities at barista level using a professional portafilter machine	150 ea.	CHF 1500 + CHF 4.50 per each additional coffee

Beer

Dr. Gab's SWAF hell / 4.5%	0.33L	CHF 6.00
Dr. Gab's SWAF alcohol free / 0.5%	0.33L	CHF 6.00



CATERING MENU 2026 - Wines

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Sparkling wines

Il Colle Prosecco Brut DOC | Treviso, IT 0.75L CHF 52.00

Lombard Extra Brut | Champagne, FR 0.75L CHF 96.00

White wine

Riesling | Vineyard Loersch ✓ 1L CHF 69.00

Chardonnay Vin de France | Doudet-Naudin ✓ 0.75L CHF 52.00

Sauvignon Blanc Südsteiermark DAC | Vineyard Wohlmuth ✓ 0.75L CHF 59.00

Stadtzürcher Kerner Burghalde AOC | Vineyard Landolt ✓ 0.75L CHF 66.00

Rosé

Rosé vom Zweigelt | Jurtschitsch Weingut ✓ 0.75L CHF 52.00

Red wine

Il Primitivo del Tarantino IGT | Cantine Risveglio ✓ 0.75L CHF 52.00

Salice Salentino Riserva DOC | Cantele ✓ 0.75L CHF 59.00

Crianza Rioja DOCa | Paco García ✓ 0.75L CHF 66.00

Stadtzürcher Pinot Noir Réserve Sonnenberg AOC | Vineyard Landolt 0.75L CHF 79.00



Cocktails

Gin & Tonic CHF 15.00

Moscow Mule CHF 16.00

Aperol Spritz CHF 13.00

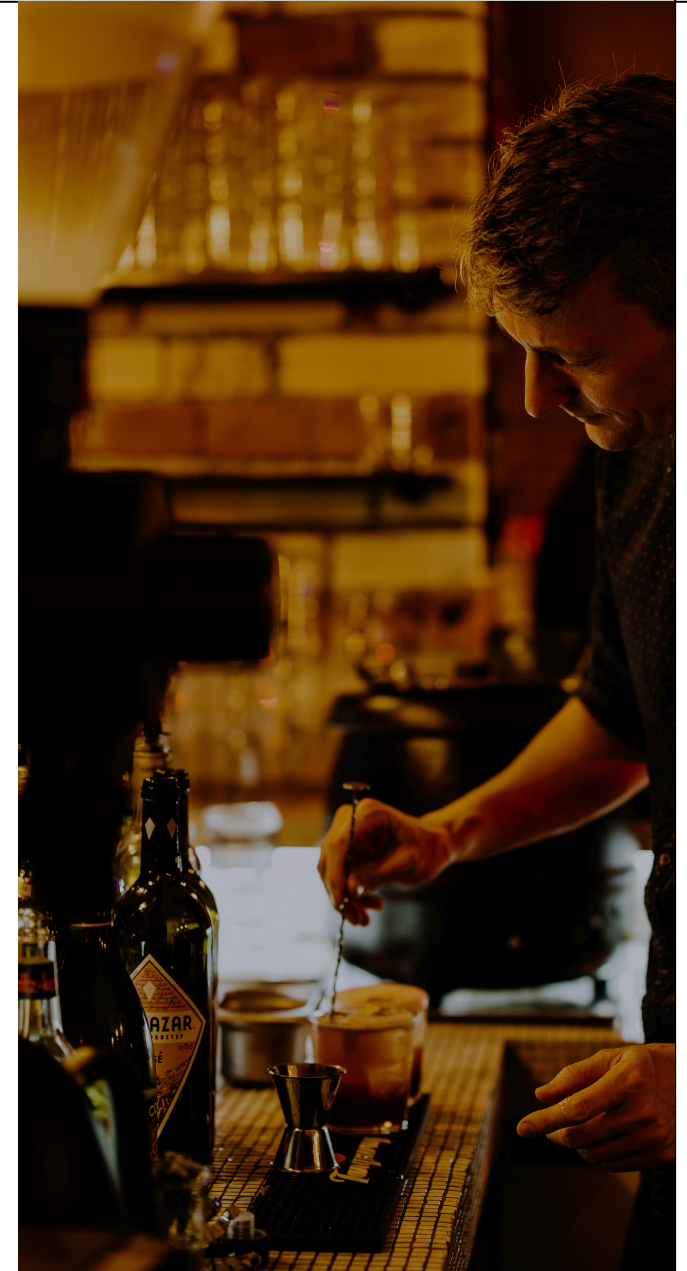
Negroni CHF 16.00

Mocktails

Negroni | alcohol - free CHF 14.00

Gin & Tonic | alcohol - free CHF 13.00

Ingwer-Limetten Spritz | alcohol - free CHF 11.00





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Our event and kitchen teams are looking forward to receiving your enquiry!



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