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The Steakhouse

Since 2003, the Steakhouse Bahnhof in Mettmennstetten has been a guarantee for open fire, red embers and perfectly grilled meat and fish. The dedicated team, gathered around Urs Koffel, loves to spoil their guests with high-end products and perfect service. On the menu you will find a large range of first class meat and fish, grilled to perfection. Our suppliers stand for high quality, ideal storage and optimal freshness. This also goes for vegetables, salad, wine and spirits. Let us spoil you! Enjoy!



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Banquettes



The Steakhouse Bahnhof is the ideal place to spend a few cozy hours with your family, friends or colleagues. Let us spoil you with our numerous delicious specialities. No matter how big or small a group, we deliver the perfect settings for your party. In addition to our a la carte menu, we can also offer a personalized menu with your company logo and pictures if requested.

High Tables/Bar	max. 30 pers.
Säli	max. 45 pers.
Terrace	max. 60 pers.
Restaurant	max. 150 pers.

Thanks to our catering team, you can also enjoy our BBQ specialities at your private function. At any location of your choice, we can surprise you with BBQ specialities that will please any meat- or fish aficionado. We also offer a wide range of other catering specialities, suitable for your party. "Your wish is our command!"

We also have a large stock of equipment and furnishing for rent. In other words – one-stop catering for your special event or party!

Furthermore, we work together with different event locations, which offers you a wide range of opportunities – with us as your perfect event partner!

On our homepage you will find updated information. Our catering service offers you custom-made solutions and professional advice. We cater individually for you, that is our strength!
On the following pages you will find a small selection of catering options.

Catering



Reception and aperitivo

	Variation 1	Variation 2	Variation 3
Cold options	Olives and parmesan Homemade prussiens Savoury puff pastry Canapees salmon/tatar Mini bruschette	Olives and parmesan Savoury puff pastry Vegetable sticks/dip Canapees: salmon/beef/ aubergine (vegan) Antipasti: squash/pepper/ aubergine Roastbeef with tartar sauce Tuna ceviche	Olives and parmesan Savoury puff pastry Gazpacho (or warm soup) Canapees: salmon/beef/ aubergine (vegan) Antipasti: squash/pepper/ aubergine/mushrooms/ pimientos Beef salad, marinated with vegetables, mango and mint Salad by season Mini cornettos: herb cream cheese tomato/basil mousse tuna mousse
Warm options		Meatballs "Fleischkäse" sandwich	Prawns aglio/olio Mini pulled pork burgers
Sweet options		Mini Desserts Tiramisù Panna Cotta Fruit Salad	Mini Desserts Tiramisù Panna Cotta Chocolat Mousse Fruit Salad Patisserie
Price	CHF 25/Person	CHF 45/Person	CHF 75/Person

Included in the price:

- Tableware, glasses and BBQ equipment
- Consulting and planning

Not included in the price:

- Staff costs
- Furnishing and event infrastructure

The reception/aperitivo options are for a period of max. 2 hours without subsequent dinner. The different components are presented in small bowls and glasses. The different components can be mixed, according to your individual preferences and, if you wish, we are at hand to help you.

Reception and aperitivo Components to pick and mix

Cold options per person 5	Olives and parmesan Savoury puff pastry Savoury prussiens Vegetable sticks and dips Antipasti
Cold options per piece 4.5	Canapees: salmon/beef/aubergine (vegan) Mini bruschette Antipasti: squash/peppers/aubergine/mushrooms/piementos Roastbeef with tartar sauce and bread crisps Beef salad, marinated vegetables, mango and mint Vitello tonnato Tuna ceviche Mini cornettos: herb cream cheese/tomato-basil mousse/tuna mousse Tomato/mozzarella salad Salad nicoise Potato salad
Small soups per portion 4.5	Gazpacho Curry espuma Pumpkin soup Tomato soup with pesto Riesling soup
Warm options per piece 5.5	Meatballs "Fleischkäse" sandwich Mini sausages Mini pulled pork burger Chicken wings Chicken skewer Spareribs Prawns aglio/olio Ham croissants Cheese tartlets Vegetable skewer Grilled pimientos
Sweet options in small glasses per piece 4	Tiramisu Panna cotta Chocolate mousse Flan caramel Fruit mousses Fruit salad Fruit skewer Patisserie: princess cake, black forest gateau e.g

Catering Options

	Variation 1	Variation 2	Variation 3	Variation 4	Variation 5
	BBQ 1	BBQ 2	Served menu	BBQ 3	Served menu
Starter		Salad Buffet: Lettuce Carrot Cucumber Corn Bread Rolls	Antipasti plate	Salad Buffet: Lettuce Carrot Cucumber Corn Potato Salad Pasta Salad Beetroot Tomato/ mozzarella Bread rolls	Mixed salad with bread rolls
Main Course	Swiss sausages Chicken breast Pork Salads: Lettuce Carrot Cucumber Corn Bread Rolls	Beef entrecôte Chicken breast Pork Prawns Rosemary potatoes Grilled vegetables Corn cobs	Roast of veal with red wine jus <i>or</i> Pork Roast with rosemary jus Potato mash Vegetables	Beef entrecôte Chicken breast Pork Lamm racks Horse meat Prawns Rosemary potatoes Grilled vegetables, corn cob	Roastbeef with sauce bearnaise Potato gratin Carrots and green beans
Dessert	Fruit salad served in a glas	Dessert buffet with mini desserts 4 pieces à person	Chocolate mousse	Your choice of mini desserts 3 pieces à person	Panna cotta with compote of fruit
Price	CHF 50/Person	CHF 80/Person	CHF 80/Person	CHF 90/Person	CHF 100/Person

Included in the price:

- Tableware, glasses and BBQ equipment
- Consulting and planning

Not included in the price:

- Staff costs
- Beverages
- Furnishing and event infrastructure

Feel free to combine the different components according to your own wishes. We are happy to help with advice and wine recommendations.

Catering Menu Components to pick and mix

Starters	Mixed salad, bread rolls	9.5
	Salad buffet (lettuce, carrots, cucumber, corn salad), bread rolls	10
	Salad buffet large (lettuce, carrots, cucumber, corn, potato, beetroot, pasta, tom/mozzarella, bread rolls)	14
	Lambs lettuce salad with parmesan (seasonal)	14
	Antipasti plate	16.5
	Antipasti buffet	24
Main courses	BBQ buffet 1	8
	Sausages, chicken breast, pork	
	BBQ buffet 2	38
	Entrecôte (beef), chicken breast, pork, prawns	
	BBQ buffet 3	48
	Entrecôte (beef), lamb racks, chicken, pork, salmon, prawns	
	Roastbeef with sauce bearnaise	67
	Filet of beef, whole roasted with a choice of sauces	76
	Shoulder of veal roast with red wine jus	37
	Pork roast with rosemary jus	37
	Meatloaf with red wine sauce	22
	"Fleischkäse"	22
	Pasta with 3 sauces	22
Side dishes	A choice of 2 of the following side dishes: Grilled vegetables, rosemary potatoes, potato gratin, potatoe puree, potato salad, pasta, rice, green beans, carrots, spinach, mixed vegetables	9
Dessert	Fresh fruit salad	6.5
	Ice cream box with 6 varieties	7.5
	Mini desserts, per piece	4
	Chocolate mousse, panna cotta, tiramisu, flan caramel, fruit salad or compote	
Additional	Tableware and glasses /BBQ equipment	5

Staff costs

We charge the effective staff costs, including transport, CHF 75/per hour. Staff costs depend strongly on the chosen varieties of food and of how many staff needed on site. We will be happy to specify the details with you in a personal conversation.

Beverages

We also deliver your choice of beverages, including refrigerators. Furthermore, we have a great variety of wine and spirits, suitable for your chosen menu. Our specialists will be glad to advise you.

Wine

You can choose from the entire wine list from Bahnhofli, which you will find on steakhouse-bahnhof.ch. Please note the prices are listed as Take-Away prices.

On our website, you will also find a list of our actual recommendations for companies dealing with decoration and infrastructure etc.

Infrastructure and furnishing

Depending on the event location, we offer our catering equipment and furnishing. If any material is not at hand at the chosen location, we will be glad to organise and deliver it.

Price list furnishing

Round tables	per unit	CHF 35	150cm diameter
Chairs	per unit	CHF 6	black, stackable
Tablecloth	per unit	CHF 12	round, white
Chair cover	per unit	CHF 10	white
Biergarten Set	per unit	CHF 20	2 benches, 1 table
Tablecloth	per unit	CHF 10	for Biergarten Set
Draught Beer	per litre	CHF 9	Beer and beer glasses incl. 25 ltr beer kegs, opened kegs will be fully charged
Pavillion 4x4m	per unit	CHF 200	white, solid construction, pagoda style, exkl. installation



Event location Grindel 6

18 Located in the best position between Zurich and central Switzerland, our event location is situated a few minutes walk from the Restaurant Bahnhöfli. "Grindel 6" is both unique and convertible, all in one. Taste a beer from our own in-house microbrewery or enjoy a glass of fine wine in the "Vinivergani" Vinotheka – no matter what the occasion – this is the perfect place to celebrate your event.

Company events or private functions, weddings or birthdays. We do our utmost to make your event unforgettable. And the delicious extra is; you can treat your guests with the usual well-known Steakhouse Bahnhöfli quality! We are happy to make you a personalized quotation.



Grindel 6

- 350 sqm event area
- seats 160 for banquettes
- seats 300 (Theatre seating)

Event location suitable for ...

- Company events
- Weddings and birthdays
- Seminars
- Concerts and theatre
- Private functions
- Teambuilding events

Facilities

- Bar
- Vinotheka
- Microbrewery
- Beamer, white screen
- HiFi, microphone and head set



Microbrewery

Mättmibräu, cheers! "Grindel 6" is also a microbrewery. Our beer is only brewed in small quantities and is therefore always freshly barreled and bottled. Enjoy your Mättmibräu as an aperitif, during a BBQ workshop or simply with a good piece of meat.



Vinotheka

"My guests like to enjoy a fine glass of wine with their grilled meat", says Urs Koffel. Thanks to the cooperation with Vini Vergani, a 120 year old family firm from Zurich, we are able to let the guests choose the wine directly from the Vinotheka – and as take away to enjoy at home!



steakhouse-bahnhof.shop



Event location Güeterschuppä

150 sqm and room for up to 60 guests, the Güeterschuppä offers you a unique atmosphere. This unique location from ancient times is situated opposite of the Restaurant Bahnhofli and can be used in a variety of ways: Winter magical Fondue-nights, receptions and refreshing Aperitivo. An unforgettable Gala Candlelight Dinner or even a "Murder Mystery" Wine & Dine evening.

On the following pages we show you some of our standard variations. We would be happy to give you a personalized tour and a custom-made quotation.

Event options

	Variation 1	Variation 2	Variation 3	Variation 4	Variation 5
	Cheese fondue	Fondue chinoise	Apéro riche	Served menu	Tavolata served
Appetizer		Platter of cold meat	Olives/parmesan	Olives/parmesan	Olives/parmesan
Starter	Green salad	Mixed salad	Savoury puff pastry	Mixed salad	Vitello tonnato
Main course	Cheese fondue À discretion with bread, potatoes and pear	Meat Beef Veal Chicken Pork Choice of 3 side dishes French fries Rosemary potatoes Rösti croquettes Grilled vegetables Spinach Rice	Gazpacho (or warm soup) Canapees: salmon, beef tatar, aubergine (vegan) Antipasti: squash, peppers, eggplants, mushroom, pimientos Beef salad with marinated vegetables, mango & mint Seasonal salad Mini cornettos Prawns aglio/olio Mini burger (pulled pork)	Roast shoulder of veal with red wine jus <i>or</i> Pork roast with rosemary jus Potato puree and mixed vegetables Grilled pimientos Peppers and squash Beef marrow bone Roastbeef Vegetarian options available Choice of 3 side dishes	Choice of tatar: beef/salmon/vegetarian Prawns aglio/olio Rocket salad with burrata, cherry tomatoes and parma ham Grilled pimientos Peppers and squash Beef marrow bone Roastbeef Vegetarian options available Choice of 3 side dishes
Dessert	Ice cream box Choice of 6 varieties	Fruit salad with vanilla ice cream	Mini desserts Tiramisù Panna cotta Chocolate mousse Fruit salad Patisserie	Ice cream box Choice of 6 varieties	Tiramisù
Price	CHF 90/Person	CHF 120/Person	CHF 130/Person	CHF 140/Person	CHF 160/Person

Drinks included in Variation 1 to 6

Aperitivo, mineral water, soft drinks, beer, house wines and coffee

Variation 6	Variation 7	Variation 8	Variation 9
Served menu	BBQ 1/buffet	Served menu	BBQ 2/buffet
Olives/parmesan	Olives/parmesan	Olives/parmesan	Olives/parmesan
Mixed salad	Mixed salad	Mixed salad	Mixed salad
Roastbeef with sauce bearnaise Potato gratin Spinach	Fleisch Chicken breast Pork Beef entrecôte Fisch Prawns Salmon Vegetarian options available Choice of 3 side dishes French fries Rosemary potatoes Corn cob Rösti croquettes Grilled vegetables Spinach Rice	Filet of beef Rosemary sauce Roasted potatoes Green beans Carrots	Meat Chicken breast Pork Beef entrecôte Lamb racks Horse meat Fish Prawns Salmon Vegetarian options available Choice of 3 side dishes French fries Rosemary potatoes Corn cob Rösti croquettes Grilled vegetables Spinach, rice
Chocolate mousse	Flan caramel	Choice of mini desserts 3 per person	Choice of mini desserts 3 per person
CHF 185/Person	CHF 180/Person	CHF 195/Person	CHF 200/Person

Drinks included in variation 7, 8 and 9

Aperitivo mineral water, soft drinks, beer

White and red wine up to CHF 65 on the wine list, coffee and spirits

Included in the price

- single use of event location
- consulting service and planning
- staff costs
- furnishing and event equipment

Options

- chair Covers, CHF 10/chair
- extension can be agreed upon:
Grindel 6 till 2am / Güeterschuppä till midnight



BBQ workshops

In our BBQ workshops we will teach you all about making the most irresistible, perfect BBQ. From preparations to serving, and the right wine to go with it.

Public workshops

All year, in "Grindel 6", we offer entertaining and exciting BBQ workshops for individuals and small groups. Enjoy a great evening in a relaxed atmosphere. More information and dates for the next workshops, you can find online on steakhouse-bahnhof.ch

Exclusive workshops

Are you looking for a new and exciting idea for your next company event? Or for a private party, maybe? Our BBQ workshops is the perfect solution! Together with your guests, you can enjoy an exclusive, interactive, custom-made BBQ workshop.

Exclusive BBQ workshops – also in your chosen location! Contact us and we will make you a personalized quotation. We are looking forward to hearing from you!

BBQ Workshops

	Public	Private	Private plus
Participants	20–60 persons	minimum 30 persons	minimum 30 persons
Duration	18pm–23.30pm 5,5 hours	starting time to be agreed 5,5 hours	starting time to be agreed 6,5 hours
Aperitivo	Drinks with appetizers from the grill 30 minutes	Drinks with appetizers from the grill 30 minutes	Drinks with appetizers from the grill 60 minutes
Program	–	–	Microbrewery tour and beer tasting
Documentation	Recipe booklet	Recipe booklet	Personalized recipe booklet On request with logo, pictures and ads.
Give away	–	–	Bahnhöfli BBQ spices On request with personalized label
Course	According to actual program	According to actual program	According to actual program
Drinks	Mineral water Coffee Mättmibräu Beer Grappa	Mineral water Coffee Mättmibräu Beer Grappa	Mineral water Coffee Mättmibräu Beer Grappa
Wine	White- and red wine	White- and red wine	White- and red wine
Price	CHF 130/Person	CHF 130/Person	CHF 170/Person

Tickets for the public BBQ workshops can be bought online at steakhouse-bahnhof.ch. We are looking forward to welcoming you!

Options

- Meetings/workshops/training/seminars, prior to the BBQ workshop, can be arranged. Prices to be agreed upon
- Extension of event: CHF 75/hour and per staff. Beverages paid on consumption
- Artists, comedians, entertainment: individual prices
- We also offer BBQ workshops at your chosen location



Seminars



Säli

Seminar room that seats up to 40 people. The pleasant ambience gives you the perfect setting for a successful seminar.

Facilities

- HD beamer with HDMI and VGA
- Large screen (1.3m x 2.35m)
- HiFi
- Flipchart
- Free wireless internet

Prices

- 1/2 day (8-12am or 13-17pm): CHF 120
- 1/1 day (8am-17pm): CHF 200
- Food and beverages paid on consumption

Lunch Variation "Buffet"

- Delicious cold and warm Buffet CHF 16 per person
- Beverages paid on consumption

Lunch Variation "a la Carte"

- Steakhouse specialities from the menu
- paid on consumption

30 Perfectly located between Zurich, Zug and Lucerne, Steakhouse Bahnhof offers you a modern solution for exciting seminars and creative banquets. Our premises also offer the best technology for a professional presentation. Culinary, you are in the best of hands with the Steakhouse team. A small refined Aperitif, a hearty lunch, a good dinner, a roaring party, a Swiss-wide meeting or seminar – we are here to help you and guide you all the way. We are looking forward to giving you a great experience!

Our facilities for seminars:

Säli 40 persons max.
Theatre seating
70 pers. max.

Grindel 6 160 persons max.
Theatre seating
300 pers.max

Seminar room Grindel 6

Grindel 6 is our most modern event location and the perfect place for your customer event, staff training or a conference. With a theatre seating it can hold up to 300 people.

Facilities

- HD beamer with HDMI and VGA
- Large screen (2,2m x 3,5m)
- HiFi
- Flipchart
- Free wireless internet

Price

- 1/2 day (8am-12pm or 13pm-17pm): CHF 600
- 1/1 day (8am-17pm): CHF 1000
- Food and beverages paid on consumption

Catering

We offer a wide range of culinary highlights, suited to your event. Please contact us for a personalized quotation.



Online shop



Freshness, sustainability and origin are the most important quality characteristics which proprietor Urs Koffel, trained master butcher, stands for. In the Restaurant Bahnhof you get trustworthy, high-end produce at a fair price and the same outstanding quality is also available online. From meat and fish to Mettmensetter beer, fine wine and sauces for your salad or your steak, everything can be ordered online.



steakhouse-bahnhof.shop

Gift vouchers

A special present for a special occasion? Our gift vouchers can be used for all our services. A dinner in the restaurant, a BBQ Workshop or shopping our take-away products. Please ask the staff or order your gift voucher directly online.



Enjoy. Relax and feel good.

The historic Winzerhaus is situated in the middle of Weiningen's vineyards, one of the most picturesque places in the Limmat valley. This atmospheric place offers a perfect frame for all kinds of celebrations and gatherings, from weddings to company events. During the summer time you can enjoy the wonderful vine-covered terrace and the fantastic views. In the restaurant or on the terrace – the menu offers a great variety of perfectly grilled meat and fish à la Steakhouse.

- Restaurant seats 86
- Saal seats 120
- Terrace seats 350
- Wine cellar seats 60
- BBQ Workshops also available

Restaurant Winzerhaus
044 750 40 66 | winzerhaus.ch



WINZERHAUS

est. 1925

Every event should be *something special* That is what we stand for.

We offer you made-to-measure events and extraordinary moments. Everything from private functions and birthday parties to great business events. Seminar, creative workshops, jubilees or a festive 5-course christmas dinner – everything is possible! Apart from a large range of culinary options, we also provide special locations to create unforgettable memories.



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At all our events we work with one of the four elements: fire, water, earth and air. We are convinced that it makes your experience even more magical. We have chosen our name to match this credo and deducted Elevents from Elements.

In this spirit, we are looking forward to working with you to create your next great event!



elevents.ch

elevents 



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