



HOTEL ST. GOTTHARD

ZÜRICH - SWITZERLAND



Events

Banquets

Seminars

Private Dining

Hotel St. Gotthard – The location for all your business and private events in Zürich!



For all your seminars, business lunches, aperitifs and private functions, we can provide the perfect setting!

Please refer to this brochure for further details about the premises and feel free to call us without any obligation. We are happy to provide support and advice to help you plan your events.

#feelthedifference

Our rooms

The room rental includes a projector and screen, as well as writing materials and mineral water.

	m ²	U-Form	Seminar	Round Tables	Block	Theater	per Hour	Half day (4 h)	Whole day
Privacy Room	14/18				8-10		CHF 180	CHF 400	CHF 600
Escher-Saal	33	18	20		20	24	CHF 250	CHF 650	CHF 850
Linth-Saal	50	25	30		20	30	CHF 250	CHF 750	CHF 950
Gotthard Stube	94	25	30		25	40	CHF 450	CHF 950	CHF 1'400
Linth-Escher-Saal	120	45	60	80	40	100	CHF 450	CHF 1'200	CHF 1'600
Linth-Escher Foyer	120	45	60	80	40	100			

Privacy Room 1 and 2

Up to 10-12 people



Both Privacy Rooms are located on the first floor near our business centre.

The quiet meeting rooms are ideal for smaller seminars, meetings or even private dinners for up to 8 individuals.

Privacy Room	m ²	U-Form	Seminar	Round Table	Block	Theater	Per hour	Half day (4h)	Whole day
	14/18	-	-	-	8-10	-	CHF 180	CHF 400	CHF 600

Escher-Saal

Up to 30 People



Measuring 33m² the Escher Saal is the perfect venue for your event with seminar seating for up to 20 people or 30 in theatre seating.

The room is with daylight and like all our rooms is equipped with air conditioning and full HD projector.

Escher-Saal	m ²	U-Form	Seminar	Round Tables	Block	Theater	Per hour	Half day (4h)	Whole day
	33	18	20		20	24	CHF 250	CHF 650	CHF 850

Linth-Saal

Up to 40 People



The 50m² sized Linth Saal on the ground floor has room for up to 30 people for seminar style seating and for up to 40 for theatre style seating.

With natural daylight and air conditioning, it provides the perfect working conditions, also for longer seminars.

Linth-Saal	m ²	U-Form	Seminar	Round Tables	Block	Theater	Per hour	Half day (4h)	Whole Day
	50	25	30	-	20	30	CHF 250	CHF 750	CHF 950

Gotthard Stube

Up to 50 People



The light-flooded Gotthard Stube is 94 m² large and offers a unique view of the famous Bahnhofstrasse.

Thanks to modern seminar technology, there are no limits to what this room can offer. The soundproof windows guarantee peace and quiet and the air-conditioning ensures a pleasant ambience, not to mention the balcony, which overlooks the Bahnhofstrasse.

Gotthard Stube	m ²	U-Form	Seminar	Round Tables	Block	Theater	Per hour	Half day (4h)	Whole Day
	94	25	30	-	25	40	CHF 450	CHF 950	CHF 1'400

Linth-Escher-Saal

Up to 120 People



The versatile Linth-Escher Saal meets the highest standards. There is natural light and it is fully equipped with modern seminar technology and air-conditioning.

It is ideal for seminars, conferences, presentations, cocktails and banquets for up to 120 people.

Escher-Saal	m ²	U-Form	Seminar	Round Tables	Block	Theater	Per hour	Half day (4h)	Whole day
	120	45	60	80	40	100	CHF4 50	CHF 1200	CHF 1600
+ Foyer	120	45	60	80	40	100	-	-	-

Banquet Menu

Culinary Delights

A celebration, whether business-related or private, requires thoughtful planning. Our expert banquet team is here to ensure that every detail is taken care of.

Let us help you make every event a memorable success!



Coffe Break «St. Gotthard»

CHF 17.- per person/per break

- Coffee/Tea
- Mineral Water
- Fresh Orange Juice
- Croissant (morning) oder Fruit Tart (afternoon)

Savoury Bites

Mini-Croissants
with Cream Cheese and Smoked Salmon CHF 4.60 each

Mini-Croissants
with Cream Cheese, Arugula and Prosciutto CHF 4.80 each

Pretzel roll
with Lettuce, Tartar Sauce and Salami CHF 4.60 each

Sweet Temptations

Mini Muffins (Lemon or Chocolate) CHF 4.80 each

Assorted Éclair CHF 4.80 each

Fruit Tart CHF 5.20 each

Seasonal Fruit Salad CHF 4.20 each



Everything for the perfect Aperitif Experience!

Cold Bites

Canapés with Smoked Salmon	CHF 4.90 each
Canapés with Beef Tartare	CHF 4.60 each
Mixed Sandwiches (Salami, Prosciutto, Vegetarian)	CHF 6.80 each
Shrimp Cocktail	CHF 5.80 each
Wraps Filled with Vegetables and Cream Cheese	CHF 5.80 each
Trio of Crostini (Tomato, Pesto, Olive)	CHF 4.80 each



Warm Bites

Mini-Burger with Pulled Pork	CHF 6.80 each
Ham Croissants	CHF 5.80 each
Pizza al taglio	CHF 5.80 each
Stuffed Focaccia (with Meat or Vegetarian)	CHF 5.80 each
Fried Calamaretti with Yuzu Mayo	CHF 7.80 each
Tortelloni with Ricotta and Spinach, Parmesan Fondue and Crispy Leeks	CHF 5.80 each
Prawna, Aglio, Olio e Peperoncino	CHF 7.80 each

Vegetarian Delights

Canapés with Egg, Cream Cheese and Cucumbers	CHF 4.50 each
Curry Cornet with Guacamole	CHF 4.80 each
Mini Bowl with Pepper Salad, Arugula and Croutons	CHF 5.20 each

Menu Variations

Standing Lunch 1

CHF 58.- per Person
(excluding drinks)

Mixed Sandwiches
Smoked Salmon on Blinis
Fregola Sarda with feta, Cucumbers
and Peppers

Creamy Seasonal Soup

Chicken Breasts
with Curry Sauce and rice with
vegetables

Spicy King Prawn
with Lemon and Sweet Potato Purée

Dessert Selection

Standing Lunch 2

CHF 68.- per Person
(excluding Drinks)

Shrimp Cocktail
Seasonal Soup

Orecchiette Pasta
with Broccoli, Chili Peppers and
Garlic

Meatloaf with Mushroom Sauce
and Potato-Celery Purée

Braised Calamari
with Tomatoes and Fried Potato
Cubes

Dessert Selection

Standing Lunch 3

CHF 78.- per Person
(excluding Drinks)

Saku-Tuna with Miso
and Garlic Mayonnaise

Leaf Salad with Beech Mushrooms,
Fried Halloumi and Roasted Nuts

Beef Tartar with Sour Cream

Seasonal Soup

Fried Calamari
with Vegetables and Yuzu
Mayonnaise

Veal Strips
with Balsamico Sauce, Grana
Padano, Arugula and Saffron Rice

Dessert Selection

Menu 1

CHF 78.-per Person
(excluding Drinks)

Tomato Soup
with Basil

Swiss Chicken Breast
in Tomato-Olive Jus, Herb Mashed
Potatoes and Zucchini

Tiramisu
with Fresh Berries

Menu 2

CHF 88.- per Person
(excluding Drinks)

Fennel Cream Soup
with Scallops

Roast Veal
with Dauphine Potatoes and Grilled
Peppers

Brownies
with Sour Cream Ice Cream

Menu 3

CHF 98.- per Person
(excluding Drinks)

Endive Salad
with grilled shrimp

Pea Cream Soup
with mint

Beef Tenderloin Steak
with herb jus, polenta and young
vegetables

Cheesecake
with mango sauce



Single dishes

Appetizers

Tuna Tartare with truffel oil	CHF 29.00
Marinated Salmon with avocado mousse	CHF 32.00
Mixed Leaf Salad with house dressing	CHF 14.00

Soups

Fennel Cream Soup with scallop (also available without scallop)	CHF 16.00
Lobster Cream Soup «St. Gotthard»	CHF 24.00
Artichoke Cream Soup with Shrimp	CHF 18.00

Vegetarian Dishes

Indian Curry with vegetables and potatoes	CHF 34.00
Stuffed Cappellacci with burrata and spinach	CHF 38.00

Main Courses

Wild-Caught Sea Bass Fillets <i>with broccoli cream, calamari ragout and potatoes</i>	CHF 52.00
Pike-Perch Fillets <i>with saffron mashed potatoes and spinach</i>	CHF 49.00
Roast Veal <i>with dauphine potatoes and spinach</i>	CHF 46.00
Beef Tenderloin Medaillons <i>with Pommery Mustard Jus, mashed potatoes and seasonal vegetables</i>	CHF 54.00

Conference Package

**Whole day CHF 150.00
per Person**

- Conference room in corresponding size (depending on the number of persons booked)
Including technical equipment
- Morning coffee break
- Two course business lunch or standing lunch
- Afternoon coffee break
- Mineral water included

Half day CHF 85.00 per Person

- Conference room in corresponding size (depending on the number of people booked)
Including technical equipment
- Morning Coffee break
- Two course business lunch
- Mineral water included

We can also put together an individual package for you on request and for an additional charge-just contact us.
We will be happy to advice you.

HOTEL ST. GOTTHARD
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