



THE CIRCLE CONVENTION CENTER

EVENT SERVICE PRICE OVERVIEW

Autumn-Winter - valid until 31. March 2024



OVERVIEW

DELEGATE PACKAGES

FOOD

- Breakfast & Coffee Break
- Coffee Break Upgrades
- Apero
- Working Lunch
- Buffet Menus
- Set Menus
- Food Declaration

DRINKS

- Beverage Packages
- Wines
- Beer
- Cocktails & Longdrinks
- Non-Alcoholic Beverages

VENUE & EQUIPMENT

- Technical equipment
- Audio Packages
- Video Packages
- Stage & Lighting
- Decoration & Furniture



DELEGATE PACKAGE

full day from CHF 150 per person*



MEETING ROOM

with requested seating arrangement according to the number of participants



EVENT TECHNOLOGY

Laser projector and screen or display (*depending on the meeting room*)**, ClickShare, 1 Flipchart



DIGITAL SIGNAGE FOR YOUR EVENT

with logo if desired



WIRELESS INTERNET ACCESS

for all participants



STATIONERY

pads and pens



MINERAL WATER - GLASS BOTTLES

for the duration the meeting, in the meeting room and during all breaks



MORNING COFFEE BREAK

with coffee, tea, mineral water, orange juice, fresh fruits, croissants, sweet pastries



CHEF'S CHOICE BUSINESS LUNCH BUFFET

Selection of starters
Three main courses (meat/fish/vegetarian)
Two desserts



UNLIMITED BEVERAGES DURING LUNCH

Softdrinks and hot beverages



AFTERNOON COFFEE BREAK

with coffee, tea, mineral water, orange juice, fresh fruits, sweet and savory pastries

*starting from 20 person

**In the Convention Hall ABC or BC one roll-up projector screen with 2 projectors (separate projections) are included, soft edge software and equipment is not included.

Prices in CHF and inclusive of 7.7% VAT until 31.12.2023
8.1% VAT from 01.01.2024

DELEGATE PACKAGE

half-day from CHF 135 per person*



MEETING ROOM

according to the number of participants



EVENT TECHNOLOGY

Laser projector and screen or screen (*depending on the meeting room*)**, ClickShare, 1 Flipchart



DIGITAL SIGNAGE FOR YOUR EVENT

with logo if desired



WIRELESS INTERNET ACCESS

for all conference guests



STATIONERY

pads and pens



MINERAL WATER - GLASS BOTTLES

for the duration the meeting, in the meeting room and during all breaks



COFFEEBREAK IN THE MORNING OR AFTERNOON

with coffee, tea, mineral water, orange juice, fresh fruits and a selection of pastries



CHEF'S CHOICE BUSINESS LUNCH BUFFET

selection of starters
Selection of main courses (meat/fish/vegetarian)
2 desserts



UNLIMITED DRINKS AT LUNCH

softdrinks and hot beverages

*starting from 20 person

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BREAKFAST & COFFEE BREAK

SMALL BREAKFAST - *Starting from 12 people*

bread basket, butter, honey & marmalades
muesli, yoghurt & freshly cut fruit
smoked Scottish salmon, Swiss cheese & cold cuts
freshly brewed coffee, tea, smoothies and juices
still and sparkling mineral water

CHF 39.00 / *Break upgrade for conference package: +CHF20.-*

CLASSIC COFFEE BREAK

baked goods from the patisserie
freshly pressed juice
freshly brewed coffee & tea
still and sparkling mineral water

CHF 24.00

HEALTHY COFFEE BREAK - *Starting from 12 people*

coconut milk - chia pudding (*vegan & gluten free*)
protein bread with cottage cheese and cress
freshly pressed juice & smoothies
freshly brewed coffee and tea
still and sparkling mineral water

CHF 30.00 / *Break upgrade for conference package: +CHF10.-*

SWISS COFFEE BREAK - *Starting from 12 people*

mini carrot gugelhopf cake
small fruity bircher muesli
selection of Swiss chocolates
warm cheese tartlets
freshly brewed coffee, tea and ovomaltine
alps herbal iced tea
still and sparkling mineral water

CHF 38.00 / *Break upgrade for conference package: +CHF20.-*

COFFEE BREAK UPGRADES

ADDITIONAL SELECTION – per portion/piece

various freshly baked croissant	CHF 3.50
danish pastry	CHF 5.00
croissants & danish pastry	CHF 5.00
various muffins	CHF 5.00
chocolates and pralines	CHF 9.00
cookies	CHF 5.50
selection of sandwiches	CHF 16.00
freshly pressed juice	CHF 9.00
small fruit basket	CHF 25.00
large fruit basket	CHF 35.00

VEGAN & GLUTEN FREE SELECTION – per portion/piece

freshly baked croissants / vegan	CHF 3.50
various cookies / vegan & glutenfree	CHF 5.50
banana-walnut cake / vegan & glutenfree	CHF 5.00
homemade granola bars with dried fruits / vegan	CHF 3.00
homemade power balls / vegan & glutenfree	CHF 3.00
coconut milk- chia pudding / vegan & glutenfree	CHF 5.00
freshly cut fruit / vegan & glutenfree	CHF 9.00





APERERO

APERERO TIME

CHF 30 per person

**Starting from 15 people*

rice paper wrap with vegetables and ponzu
marinade
scottish smoked salmon wrapped in crepe with
chestnut cream
focaccia toast with aromatic olive – caper tapenade
bresaola roll with herb ricotta
beef tartar with herb salad waxy quail egg

vegetable chips and dip

APERERO RICHE

CHF 68 per person

**Starting from 20 people*

limmat valley raw ham and dates
mini caprese salad with buffalo mozzarella and
pesto
diced salmon on blini with beetroot cream and
beets
colored half chicken egg filled with saffron cream
rice paper wrap with vegetables and ponzu
marinade

vegetable chips and dip

chorizo stew with bacon, beans, potatoes and
carrots

bacon wrapped scallops with garlic tagliolini
creamy risotto with beetroot and blue cheese
baked feta cheese with tomato jam
mini burger with beef, tomato, pickles, lettuce and
barbecue sauce

mandarin posset with cinnamon espuma
milk chocolate hazelnut craquelin choux
spicy pumpkin tartlet with vanilla namelaka

APERERO SNACKS

CHF 12 per table

grissini, vegetable chips & dips
mixed olives & nuts



APERÓ SINGLE SELECTION*

COLD SELECTION

scottish smoked salmon wrapped in crepe with chestnut cream	CHF 5.00
smoked eel with dill cucumber and horseradish	CHF 5.50
fresh oysters with shallot vinaigrette and buttery pumpernickel	CHF 7.50
diced salmon on blini with beetroot cream and beets	CHF 5.00

beef tartar with herb salad waxy quail egg	CHF 5.50
limmat valley raw ham with dates	CHF 5.50
bresaola roll with herb ricotta	CHF 5.50
chicken tonnato with capers and arugula	CHF 5.50

VEGETARIAN SELECTION

rice paper wrap with vegetables and ponzu marinade	CHF 4.50
colored half chicken egg filled with saffron cream	CHF 5.50
focaccia toast with spiced olive caper tapenade	CHF 4.50
caramelized goat cheese with endive and pistachios	CHF 4.50
mini caprese salad with buffalo mozzarella and pesto	CHF 5.00

*min. 15 portions per item if freely composed, as an addition to the Apéro Riche there is no minimum quantity

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APERÓ SINGLE SELECTION

WARM SELECTION

mussels in white wine stock and parsley espuma	CHF 6.50
calamaretti in a spicy tomato sauce with olives and basil	CHF 6.50
salmon spring roll with coriander mayonnaise and frisée salad	CHF 6.50
shrimp tempura with kimchi and sesame mayonnaise	CHF 7.00

maple glazed chili sausage with Dijon mustard	CHF 5.50
bacon wrapped scallops with garlic taglierini	CHF 6.50
oxtail praline with potato mousseline and pepper jus	CHF 7.50
mini burger with beef, tomato, pickles, lettuce and bbq sauce	CHF 7.50
chicken satay skewer with roasted peanuts	CHF 6.50
chorizo stew with bacon, beans, potatoes and carrots	CHF 6.50

VEGETARIAN WARM SELECTION

spinach tomato quiche with toasted peanuts	CHF 5.50
Gruyère tartlet with chive dip	CHF 5.50
baked feta cheese with tomato jam	CHF 5.50
creamy risotto with beetroot and blue cheese	CHF 5.50
orzo pasta with aglio-e-olio with winter purslane	CHF 5.50
mini vegetable lasagna	CHF 6.00

SWEET SELECTION

chocolate brownie with candied kumquats	(vegan)	CHF 4.50
mandarin posset with cinnamon espuma	(vegan)	CHF 4.50
spicy pumpkin tartlet with vanilla namelaka	(v)	CHF 4.50
bergamot-lemon meringue tart	(v)	CHF 4.50
milk chocolate hazelnut craquelin choux	(v)	CHF 4.50
white chocolate carrot cake pops	(v)	CHF 4.50

*min 15 portions per item if freely composed, as an addition to the Apéro Riche there is no minimum quantity



WORKING LUNCH *Starting from 12 people*

WORKING LUNCH 1 CHF 30 per person

couscous salad with dried fruits and nuts

minestrone with pasta

wrap filled with oven baked sweet potato, planted chicken, arugula and pesto
baguette filled with Milanese salami, Emmental cheese and cucumber
lye bread filled with smoked trout, dill-cucumber and horseradish

Freshly cut fruits

WORKING LUNCH 2 CHF 35 per person

lamb's lettuce with herbed bacon, egg and citrus dressing

chestnut cream soup with bacon croutons

wrap with swiss brie, cranberries and red cabbage salad
baguette with meatloaf, pommery mustard sauce and pickled cornichons
lye bread with Scottish smoked salmon, cottage cheese and capers

freshly cut fruits
bread and butter pudding with vanilla cream and wild berry compote

WORKING LUNCH 3 CHF 40 per person

tomato buffalo mozzarella salad

grisons barley soup with grisons meat

wrap filled with northern prawn, cocktail sauce and cress
ciabatta with oven baked vegetables, marinated feta cheese and aioli
baguette with grilled turkey breast, pineapple and carrot coleslaw

freshly cut fruits
lukewarm plum crumble with vanilla sauce

All working lunches are also possible Chef's Choice, so in case of multiple day bookings the selection is always different



BUFFET MENUS *Starting from 20 people*

LUNCH SPECIAL – chef's choice **CHF 48 per person**

selection of 3 starters

soup

3 main courses (meat / fish / vegetarian)

2 desserts

BUFFET 1 **CHF 70 per person**

*Lunch upgrade for conference package
(instead of Chef's Choice Lunch): +CHF 30.- per person*

antipasti variation with buffalo mozzarella and focaccia
lamb's lettuce salad with chopped boiled egg, ciabatta croutons and white balsamic vinegar dressing
whole swiss alpine char with lemon butter and brioche
roasted Swiss veal saddle with Pommery mustard cream and pickled onions

chestnut cream soup with croutons

whole alpstein ribelmais poularde (*during the winter season we are also happy to offer whole turkey, goose or duck*) as a live station, with braised cabbage and dumplings

grilled swordfish fillet with sauce vierge
pizokel pasta with walnuts and grapes
vegetarian filled cannelloni with herb sauce

freshly cut fruits
lukewarm plum crumble with vanilla sauce
stracciatella-kirsch mousse slices
lemon-poppy seed trifle with wild berries

BUFFET 2 **CHF 95 per person**

*Lunch upgrade for conference package
(instead of Chef's Choice Lunch): +CHF 55.- per person*

romaine lettuce with bacon, croutons, parmesan chips and caesar dressing
spicy chickpea salad with, peppers, tomatoes, red onions and smoked tofu
beetroot carpaccio with eel and trout roe
veal tongue with radicchio and root vegetable vinaigrette

swiss sausage and cheese specialties, farmhouse bread and fig mustard

grisons barley soup with grisons meat

stuffed breast of veal with bread dumplings, brussels sprouts and caraway jus
fried swiss alpine char fillet with reblochon gratin, salsify
pasta with creamed mushrooms, rocket salad and cherry tomatoes

dark chocolate cremeux tart with salted caramel
fresh citrus fruit salad with pomegranate and spice honey marinade
quark-vanilla mouse with tangerines
bitter almond panna cotta with marinated blackberries
pear-ricotta mousse slices

LUNCH MENU 3 COURSES

Starting from 20 people

SET MENU 1

CHF 68 per person

home smoked swiss salmon, with baked apple, winter salad and walnut-dressing

crispy-baked ribelmais-chicken-thighs with beetroot-polenta and yellow roots

almond financier with cinnamon-ice and winter marinated fruits

SET MENU 2

CHF 60 per person

lamb's lettuce salad with chopped boiled egg, crispy swiss bacon and ciabatta croutons

zurich style veal ragout with mushrooms and potato roesti

cremè caramel with plum and white chocolate crisp

SET MENU 3

CHF 78 per person

swiss beef carpaccio with sbrinz cheese, rucola, tomato pesto and matured balsamico

pink roasted mulwara lamb rack in herb crust with roasted vitelotte potatoes

Passion fruit-saffron panna cotta
wildflower-honey ice



DINNER MENU 3 & 4 COURSES

starting from 20 people

SET MENU 1

3 courses (*without soup*)

CHF 95 per person

4 courses CHF 115 per person

winter salad with buffalo mozzarella, ringlets, balsamic tomatoes, finger carrots and beetroot-dressing

Green bean stew with baked veal milkshake

veal saltimbocca with potato-vegetable gratin and pepper-jus

extra virgin olive oil cake with whipped ricotta and figs

SET MENU 2

3 courses (*without roulade*)

CHF 100 per person

4 courses CHF 120 per person

medium roast beef with forest mushroom salad, green asparagus, purslane and pommery mustard dressing

alpstein chicken roulade with herb-ricotta filling and roasted paprika cream

monkfish with truffle polenta, tomaten-chip und champagne-espuma

white chocolate mousse with lingonberry and brown butter ice cream

SET MENU 3

3 courses (*without marrowbone*)

CHF 105 per person

4 courses CHF 120 per person

smoked-fish-terrin with trout roe, horseradish and pickled dill-cucumbers

gratin marrowbone with red wine shallots

wellington style beef fillet with truffle-risotto, grilled chicory and madeira-jus

caramelized apple with mascarpone vanilla chantilly, filo and bitter almond ice cream



VEGETARIAN MENUS

starting from 20 people



MENU 1

CHF 45 per person

arugula salad with balsamico-tomatoes, Belper cheese and crispy focaccia

oil poached portobello mushroom with vegetable ratatouille and goat cheese

white chocolate tart with cassis and lemon meringue

MENU 2

CHF 45 per person

warm vegetable strudel with winter salad and thyme dressing

bulgur filled paprika with basil sauce

crispy baklava rolls with coconut sorbet and sour cherries

MENU 3

CHF 45 per person

asian cucumber salad with roasted shitake mushrooms and sesame crackers

vegan curry with smoked tofu and jasmine rice

lukewarm chocolate fudge brownie with sesame croquant and vanilla ice cream



COUNTRY OF ORIGIN

FISH AND SEAFOOD

fresh salmon

smoked salmon / stained
monkfish
swordfish
salmon trout
arctic prawns

tuna
cocktail prawns
shrimps
mussels
oyster
calamaretti

swiss / lostallo /
scotland / farmed
scotland / farmed
FAO 27 / wild-caught
FAO 51 / wild-caught
swiss / farmed
FAO 27 / 21 / 67 / 18 /
wild-caught
FAO 71 / wild-caught
FAO 087 / wild-caught
vietnam / farmed
italy
france
FAO 41 / farmed

MEAT

chicken
corn fed chicken
trout
duck
quail
pork
veal
lamb
ham
beef

france
swiss
hungary
swiss / france
france
swiss
swiss
australia*
spain / swiss / italy / austria
swiss / canada

*These products may have been produced with non-hormonal performance enhancers such as antibiotics and / or with hormonal performance enhancers.



BEVERAGE PACKAGES

STANDARD PACKAGE

1 hour – CHF 35

white* & red wine*, beer
soft drinks
still and sparkling mineral water
coffee, coffee specialties & tea

STANDARD PACKAGE

3 hours – CHF 75

EXTENSIONS

+ CHF 25 per hour

PREMIUM PACKAGE

1 hour – CHF 45

prosecco*, white* & red wine*, beer
soft drinks
still and sparkling mineral water
coffee, coffee specialties & tea

PREMIUM PACKAGE

3 hours – CHF 105

EXTENSIONS

+ CHF 35 per hour

DELUXE PACKAGE

1 hour – CHF 55

champagne*, white* & red wine*, beer
soft drinks
still and sparkling mineral water
coffee, coffee specialties & tea

DELUXE PACKAGE

3 hours – CHF 120

EXTENSIONS

+ CHF 40 per hour

POURING SPIRITS & MIXERS + CHF 12 per hour | gin, vodka, rum, red label, bourbon

PREMIUM SPIRITS & MIXERS + CHF 18 per hour | gin, vodka, rum, black label, bourbon

* Wine selection see next slide

BEVERAGE PACKAGES

WINE SELECTION

WHITE WINE

Standard Package

ZÜRICH, SWITZERLAND ★
Mythos Weiss VdP, Weingut Landolt
Kerner, Riesling- Sylvaner

VENETO, ITALY
Pinot Grigio, Impero
Pinot Grigio

Premium Package

PIEMONTE, ITALY ★
Roero Arneis DOCG 'Camestri', Marco Porello
Arneis

LOIRETAL, FRANCE
"MMM" Sauvignon Blanc, Fournier Père et Fils
Sauvignon Blanc

Deluxe Package

MARLBOROUGH, NEW ZEALAND ★
Nutcracker Sauvignon Blanc, Walnut Block
Sauvignon Blanc

PIEMONTE, ITALY
Langhe Chardonnay, Massolino
Chardonnay

RED WINE

Standard Package

ZÜRICH, SWITZERLAND ★
Mythos Rot VdP, Weingut Landolt
Garanoir, Pinot Noir

STELLENBOSCH, SOUTH AFRICA
Cabernet & Shiraz, Simonsig
Cabernet Sauvignon, Shiraz

Premium Package

RIBERA DEL DUERO, SPAIN ★
Via Norte Infante, Bodegas Lynus
Tempranillo

APULIEN, ITALY
GIO Primitivo Salento IGT, Cantine Risveglio
Primitivo

Deluxe Package

TOSKANA, ITALY ★
Liberta Toscana IGT, Collazzi
Merlot, Cabernet Franc, Syrah

RIOJA, SPAIN
Rioja Crianza DOCa, Bodegas Paco Garcia
Tempranillo, Garnacha

PROSECCO & CHAMPAGNE

Premium Package

VENETO, ITALY ★
Prosecco Anima Extra Dry, L'Anima di Vergani
Glera

VENETO, ITALY
Prosecco Rosé Anima Extra Dry,
L'Anima di Vergani
Pinot Noir, Glera

Deluxe Package

CHAMPAGNE, FRANCE ★
Brut Impérial, Moët & Chandon
Pinot Noir, Pinot Meunier, Chardonnay

CHAMPAGNE, FRANCE
R de Ruinart Brut, Ruinart
(extra charge of 10CHF per bottle)
Chardonnay, Pinot Noir, Pinot Meunier

★ *Our recommendation. Only one wine can be selected for each package. If no selection is made, the recommendations will be served automatically.*

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CHAMPAGNE | PROSECCO

CHAMPAGNE

Champagne, France, 750ml

Brut Impérial, Moët & Chandon
Pinot Noir, Pinot Meunier, Chardonnay CHF 90

R de Ruinart Brut, Ruinart
Chardonnay, Pinot Noir, Pinot Meunier CHF 100

Brut Rosé Impérial, Moët & Chandon
Pinot Noir, Pinot Meunier, Chardonnay CHF 110

PROSECCO

Veneto, Italy, 750ml

Prosecco Anima Extra Dry, L'Anima di Vergani
Glera CHF 65

Prosecco Rosé Anima Extra Dry, L'Anima di Vergani
Pinot Noir, Glera CHF 69



WHITE WINE | ROSÉ WEIN

WHITE WINE

Zurich, Switzerland, 750ml

Mythos Weiss VdP, Weingut Landolt
Kerner, Riesling-Sylvaner CHF 60

Zurich, Switzerland, 750ml

Cuvee Weisse Dame, Weingut Schwarz
Chardonnay, Sauvignon Blanc CHF 60

Rueda, Spain, 750ml

Verdejo, Familia Torres
Verdejo CHF 65

Veneto, Italy, 750ml

Pinot Grigio, Impero
Pinot Grigio CHF 65

Zurich, Switzerland, 750ml

Sauvignon Blanc, Nadine Saxer
Sauvignon Blanc CHF 75

Piemont, Italy

Roero Arneis DOCG 'Camestri', Marco Porello
Arneis CHF 75

Loiretal, France

"MMM" Sauvignon Blanc, Fournier Père et Fils
Sauvignon Blanc CHF 75

Western Cape, South Africa

Sunbird Sauvignon Blanc, Simonsig
Sauvignon Blanc CHF 75

Marlborough, New Zealand

Nutcracker Sauvignon Blanc, Walnut Block
Sauvignon Blanc CHF 98

Piemont, Italy

Langhe Chardonnay, Massolino
Chardonnay CHF 100

Napa Valley, USA

Chardonnay, The Hess Collection
Chardonnay CHF 135

Burgund, France

Pouilly- Fuissé AOC, Doudet-Naudin
Chardonnay CHF 140

Coté du Rhône, France

Châteauneuf-du-Pape AOP Blanc,
Domaine Chante Cigale
Granche Blanc, Picpoul, Roussanne CHF 155

ROSÉ WEIN

Zurich, Switzerland, 750ml

Nobler Rose, Nadine Saxer
Pinot Noir CHF 65

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RED WINE

Zurich, Switzerland

Mythos Rot VdP, Weingut Landolt
Garanoir, Pinot Noir CHF 60

Stellenbosch, South Africa

Cabernet & Shiraz, Simonsig
Cabernet Sauvignon, Shiraz CHF 60

Zurich, Switzerland

Der Besondere, Nadine Saxer
Merlot CHF 75

Zurich, Switzerland

Pinot Schwarz 18 Barrique, Weingut Schwarz
Pinot Noir CHF 80

Ribera del Duero, Spain

Via Norte Infante, Bodegas Lynus
Tempranillo CHF 80

Apulien, Italy

GIO Primitivo Salento IGT, Cantine Risveglio
Primitivo CHF 80

Zurich, Switzerland

Merlot Rabenschwarz, Weingut Schwarz
Merlot CHF 90

Toscana, Italy

Liberta Toscana IGT, Collazzi
Merlot, Cabernet Franc, Syrah CHF 90

Zurich, Switzerland

Cabernet Pinot Barrique, Nadine Saxer
Merlot CHF 95

Rioja, Spain

Rioja Crianza DOCa, Bodegas Paco Garcia
Tempranillo, Garnacha CHF 95

Bordeaux, France

Fronsac AOC, Chateau Dalem
Cabernet Sauvignon, Merlot, Cabernet Franc CHF 98

Toscana, Italy

Poggio ai Ginepri Rosso, Bolgheri DOC,
Tenuta Argentiera CHF 110
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Napa Valley, USA

Allomi Cabernet Sauvignon, The Hess Collection
Cabernet Sauvignon CHF 150

Veneto, Italy

Amarone della Valpolicella Classico DOCG,
Monte del Frà CHF 160
Corvina Veronese, Rondinella



BEER

BEER 330ml

Turbinenbräu Goldsprint	CHF	6.50
Beer Turbinenbräu Start Weizen	CHF	7
Beer Turbinenbräu Orion IPA	CHF	7
Appenzeller Leermond alcohol-free	CHF	7



COCKTAILS & LONGDRINKS

COCKTAILS

Negroni gin, campari, vermouth red	CHF 20
Cuba Libre rum, limes or lime slices, top up Cola	CHF 20
Mojito rum, mint leaves lime juice, sugar	CHF 20
Caipirinha cachaça, lime juice, sugar	CHF 20
Cape Cod vodka, top up cranberry	CHF 20
Moscow Mule vodka, limes, top up ginger beer	CHF 20
Screwdriver vodka, top up orange juice	CHF 20
Americano campari, vermouth red, top up soda	CHF 20
Sea Breeze vodka, grapefruit, cranberry	CHF 20

COCKTAILS (NON-ALCOHOLIC)

Fruit Punch	CHF 15
Virgin Mojito mint leaves, lime juice, sugar	CHF 15

LONGDRINKS bottle, 700ml

Tanqueray Gin	CHF 180
Havana Club Rum	CHF 180
Absolut Vodka	CHF 180
Johnny Walker Red Label	CHF 180

Mixers included (juices, softdrinks)

Upon request also other drinks and spirits are possible.

*In order to offer Cocktails and Longdrinks Barkeepers need to ordered on top.
These are not included in the drink price.*



SOFTDRINKS, MINERAL WATER & FRUIT JUICES

SOFT DRINKS 330ml	CHF	6.50
Coca Cola		
Coca Cola Zero		
Ramseier apple spritzer		
Sinalco Orange		
Elmer Citro		
Rivella Blau		
Rivella Rot		
Coca Cola		
Coca Cola Zero		
Red Bull	CHF	8

MINERAL WATER

Valser carbonated 750 ml	CHF	10
Valser silence 750 ml	CHF	10
Acqua Panna 1000 ml	CHF	11
San Pellegrino 1000 ml	CHF	11

FRUIT JUICE

Fresh orange juice 1000 ml	CHF	26
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Meeting beverage package – all day long (max. 9 hours)

CHF 30.00 per person

Meeting beverage package – half day (max. 4 hours)

CHF 20.00 per person

Coffee, tea and still and sparkling water



COFFEE & TEA

COFFEE

Coffee	CHF	6
Espresso	CHF	6
Double Espresso	CHF	7
Espresso Macchiato	CHF	7
Cappuccino	CHF	7
Café Latte	CHF	7
Latte Macchiato	CHF	7
Hot chocolate	CHF	7

ALTHAUS TEA – per cup

CHF 7

Chamomile Meadow
Ginseng Balance
Bavarian Mint
Sencha Senpai
Jasmine Ting Yuan
English Breakfast St. Andrews
Royal Earl Grey
Wild berries

TECHNICAL EQUIPMENT



SCREEN OR DISPLAY | Picture format 16:9
included in the rental price depending on the room



PROJECTOR or TV | Full HD Resolution
included in the rental price depending on the room



FLIPCHART
from CHF 50 per day



PINBOARD | Dimension 120x150 cm
from CHF 50 per day



WHITE BOARD | Dimension 150x60 cm
from CHF 60 per day



MODERATOR CASE
from CHF 80 per Day



LAPTOP
from CHF 280 per Day



PRESENTATION POINTER
CHF 42 per day (small rooms)
CHF 175 per day (large Rooms)



WIRELESS MICROPHONE HAND | Shure ULXD
from CHF 189 per day (*as additional microphone*)



WIRELESS MICROPHONE HEADSET | Shure ULXD
from CHF 239 per day (*as additional microphone*)



STAGE PREVIEW SCREEN | 50"
from CHF 320 per day



TELEPHONE SPIDER
from CHF 270 per day



LED FLOORLIGHT INDOOR / OUTDOOR
from CHF 65 per day



SIMULTANEOUS INTERPRETATION EQUIPMENT PACKAGE
including cabin for 40 receivers, without technician
from CHF 2400 per day



POWER CONNECTIONS
for laptops
CHF 10 per Table, per day

Prices in CHF and inclusive of 7.7% VAT until 31.12.2023

8.1% VAT from 01.01.2024

AUDIO PACKAGES

ROOM	EQUIPMENT	PER DAY (in CHF)
CONVENTION HALL	8 x Wireless microphones I Shure ULXD 1 x Gooseneck microphone 1 x Digital Audio Mixer Yamaha CL5 2 x Stagebox Yamaha RIO 1608 2 x Renkus-Heinz Beam Steering Speakers	2400
CONVENTION HALL B+C	4 x Wireless microphones I Shure ULXD 1 x Gooseneck microphone 1 x Digital Audio Mixer Yamaha CL5 2 x Stagebox Yamaha RIO 1608 2 x Renkus-Heinz Beam Steering Speakers	1600
CONVENTION HALL A / B / C	2 x Wireless Microphone I Shure ULXD 1 x Gooseneck microphone 1 x Digital audio mixer Yamaha CL5 1 x Stagebox Yamaha RIO 1608 2 x Renkus-Heinz Beam Steering Speakers	1090 per section

*When using the audio mixer it is mandatory to book an audio technician for the event.
The listed standard packages are also available for self-usage without audio mixer.

AUDIO PACKAGES ROOMS 1-17

ROOM	EQUIPMENT	PER DAY (in CHF)
ANY SINGLE MEETING ROOM 1-17	1x handheld microphone Shure ULX-D 1x headset microphones Shure ULX-D 3-Way-Speakers	420
COMBINED MEETING ROOMS 1&2, 3&4, 9&10	2x handheld microphones Shure ULX-D 2x headset microphones Shure ULX-D 3-Way-Speakers	640



VIDEO PACKAGES

ROOM	EQUIPMENT	PER DAY (in CHF)
CONVENTION HALL	2 x Projector 31k Lumens" 2 x Projector 21k Lumens 1 x Single Roll Screen (14 x 4m) 2 x Single Roll Screen (5.8 x 3.6m) without sound system	Included in the daily delegate package
CONVENTION HALL B+C	2 x Projector 31k Lumens" 1 x Single Roll Screen (14 x 4m) without sound system	Included in the daily delegate package
CONVENTION HALL A / B / C	1 x Projector 21k Lumens 1 x Single Roll Screen (5.8 x 3.6m) without sound system	Included in the daily delegate package

*In the Convention Hall ABC or BC one single large roll screen with 2 x Projectors (separate projections) are included, SoftEdge software is not included

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PRODUCTION + CAMERA

ROOM	EQUIPMENT	PER DAY (in CHF)
CONVENTION HALL A / B / C	1 x PTZ camera 1 x camera cotroller	1390
CONVENTION HALL	1 x PTZ Kamera 1 x camera cotroller	3190

STAGE + LIGHTING

ROOM	EQUIPMENT	PER DAY (in CHF)
CONVENTION HALL	Lighting Stage 12 x ETCS4 LED Profiler, fix 1 x ETC Colorsource AV Light Mixer	850
CONVENTION HALL C	1 x Stage (13 x 3.6m)	420
CONVENTION HALL B+C	Lighing Stage 12 x ETCS4 LED Profiler, fix 1 x ETC Colorsource AV Light Mixer	560
CONVENTION HALL A / B / C	Lighting Stage 8 x ETCS4 LED Profiler, fix 1 x ETC Colorsource AV Light Mixer	320 per section



DECORATION & FURNITURE



SMALL STAGE ELEMENT
CHF 45 per element
244cm x 122cm x 59 cm



LARGE STAGE ELEMENT
CHF 45 per element
244cm x 183cm x 59 cm



LECTERN
starting from CHF 140 per day



COCKTAIL TABLE
CHF 40 per piece



CHAIR COVERS - WHITE
CHF 12 per piece



FLOWER ARRANGEMENTS
starting from CHF 50 per piece



MENU CARDS PER TABLE
complimentary



PLACE CARDS
CHF 3 per piece

CONTACT

We look forward to connecting with you at the Circle.

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