

## team events

We are always up for fun events. A table tennis tournament in our Atrium or a cosy cooking event at the Küchenclub... The stage is yours! Prices below are per guest. Including 8% VAT.

### team cooking // chf 159 // 10-15 guests

#### FACTS

You will learn, laugh and enjoy – a memorable end to a meeting and the perfect team building event. The guests prepare the menu themselves, supervised and instructed by the 25hours kitchen and service team.

Duration: approx. 3-4 hours.

The Küchenclub („kitchen club“) with its bulthaup show kitchen and its newest generation of Miele kitchen appliances is the ideal location for your team cooking.

#### Included in the package:

- Three- or four course menu, prepared by the guests (choice of menu in advance, one menu for the entire group)
- Beverages for max. 4 hours: Prosecco, white and red wine chosen by the restaurant manager, mineral water, coffee, espresso and tea (every additional hour + CHF 15)
- Professional supervision by the 25hours kitchen and service team
- Aprons for use during the event
- Use of beamer & screen and BOSE sound system. W-LAN, free of charge for all guests
- Take-away: small present and recipe booklet of the cooked menu for every participant
- After the event: CD with photos of the team cooking

Since too many cooks spoil the broth, the team cooking is available for max. 15 participants. If you are a larger group, there are several possibilities: for example you can split up the group and one part does a wine tasting. Nicolas would be pleased to give advice. Smaller groups upon request.

#### MENU-SUGGESTION 1 // ORIENTAL-MEDITERRANEAN

Israeli salad with tahina, pita and falafel

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Melanzani soup (oriental eggplant soup)

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Jerusalem plate - a specialty from the old town of Jerusalem  
with grilled chicken strips, peperoni, onions, oriental spices and fresh herbs,  
hummus, tahina and pita bread

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Malabi with rose water and pistachios

# come as you are.

## *MENU-SUGGESTION 2 // CLASSICAL-MEDITEPPANEAN*

### **Carrot ginger soup**

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### **Beef filet, cooked sous-vide in one piece**

### **Roasted potatoes**

### **Zucchini filled with ratatouille**

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### **Chocolate fondant with liquid heart, orange mint sauce, fruit garnish**

## *IDEA*

Aprons tailored to your event (slogan, logo, ...). The aprons will be a present for the participants after the event. Starting at CHF 35 per apron, depending on the design.

## **kitchen battle // chf 199 // 8-16 guests**

## *FACTS*

The name is the product. If you book this team event you are cooking for victory. Not only fame and honour awaits the winning team, but also awesome prizes. Based on the model of the German tv show "Grill den Henssler" the group will be splitted into two teams, which compete against each other. You can chose whether you want us to decide which team wins the spoils or if you want to do it yourselves.

### **Included in the package:**

- Welcome drink and snacks with introduction
- Shopping basket full of groceries for your 3 course menu
- Ipads as your virtual cookbook
- Professional assistance provided by the 25hours kitchen and service team
- Beverages for a max. of 4 hours: Prosecco, white and red wine chosen by the restaurant manager, mineral water, coffee, espresso and tea (every additional hour + CHF 15)
- Take-away: small present for every member of the winning team
- After the event: CD with photos of the kitchen battle

# **come as you are.**

## kitchen party // chf 89 // groups of 30 guests or more

### FACTS

Our kitchen party is the perfect solution for bigger groups: you will either enjoy lunch or dinner prepared and served by our chefs just in front of you. The different meals will then be served at several food stations. Our restaurant team will assist with handy tips and will give you some extra information about Haya Molcho, who is the brain behind our whole restaurant concept NENI.

- duration: 2-3 hours
- stand up lunch or dinner for groups of 30 guests and more
- beverages charges are based on actual consumption

Our kitchenclub is equipped with a kitchen from Bulthaup and brand new kitchen devices from Miele. It is the perfect place to throw a kitchen party with either your friends or co-workers.

Included in the package:

- meals
- cooking apron during the event
- support by our staff
- music as you wish

### MENU

tuna fennel salad

mashed chickpea salad on toasted bread

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pineapple curry soup

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lamb chops on ratatouille

pulled beef with cheddar, pickled chilis, barbecue sauce and mango-aioli

hummus in three different variations with pita bread

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lemon curd

knafeh with yogurt ice cream

### IDEA

It is possible to expand your event with other activities, prices are available upon request.

- ping pong with the equipment required
- live music – we are happy to assist you with more information
- combination with other team events such as a wine or coffee tasting or a cocktail workshop

## wine tasting // chf 54 // 6-18 guests

### FACTS

The ideal training to get a basic knowledge of wine history, production and tasting. Of course mixed with a lot of fun! 😊 Duration 1-2 hours.

- Introduction to the history of wine
- Explanation of the wine wheel
- „Le Nez du Vin“
- Tasting instructions
- Tasting of 5 wines
- Water and bread included

Smaller or larger groups on request.

## gin tasting // chf 35 // 6-18 guests

### FACTS

The latest trend when it comes to drinks is gin. It mesmerizes with all its variety of flavours. The 25hours hotel zürich west offers more than 30 different kinds of gin, which you are more than welcome to taste. Duration 1-2 hours.

- what is gin?
- history of gin
- what are botanicals
- tasting with or without Tonic

## cocktail mixing // chf 25 // 5-10 guests

### FACTS

First a little bit of theory then “shake it baby” 😊. Duration 1 hour.

- the most important spirits and liquors
- bartender supply – What do I need to get for myself at home? What are the basics?
- all about the preparation of cocktails
- tasting. mmmhh, yummy.

## ping pong tournament // chf 84 // 10-30 guests

### FACTS

Ping, pong, ping, pong. The game with the little white ball has become somewhat of a trendy way to spend an evening with friends and colleagues. Urban ping pong combines technique, concentration and reaction.

The ultimate ping pong tournament package includes:

- Infrastructure (tables, balls, bats) for a tournament or round-the-table (max. 6 tables)
- Template for your individual game plan and rules of the game
- Prosecco, white and red wine, beer, mineral water and soft drinks
- snacks:
  - marinated olives, ciabatta cubes filled with smoked ham, tomato wrap with turkey and coriander pepper
  - hummus
  - \*\*\*
  - hotdog buffet: sausages and tofu sausages, baguette, different sauces, salads, onions, corn, coleslaw, pickles, roasted onions, tomatoes, cheese, pepper, chili
  - \*\*\*
  - brownies and new york cheese cake

Please note that the package is available for 4 hours max. Ping pong has to finish latest at 10pm – so that the neighbours may sleep 😊.

### IDEA

Are you and your colleagues ambitious, not just concerning business? A professional ping pong player will give you advice, explain the rules and answer your questions about ping pong.

Now that you are playing like pros – does the dynamic of ping pong goes well with your corporate identity? We provide you with your personal branded bats or balls. Prices on request.

We would be pleased to give you advice.

## any questions? ...or want to book?

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