

Business & Meeting



A small presentation or a kick-off workshop for 35 people:
Our meeting room and business booths put the latest infrastructure at your disposal.

Profit from our prime location in Zurich Oerlikon and offer your workshop participants or business partners a convenient meeting point between Zurich airport and city, with the possibility of in-house parking, as well as public transport close by.

Together with our chefs and our charming hosts, we offer you the professional framework for your business meetings. Put together your preferred choice from the following offers or contact us for a bespoke offer with extras like business booths for break-out sessions or cocktails in our stylish lounge or library.

We are looking forward to welcoming you and your guests at acasa Suites Zürich!

Your acasa Suites team

Contact for Business & Meeting enquiries:

+41 44 552 78 78 | events@acasasuites.ch

Flat Rates



acasa basic seminar rate for up to 10 people

ROOM RENT INCL. TECHNOLOGY

High-speed internet, 1 CMS flatscreen, pens, pads & acasa water

08:00 – 12:00 hours	CHF 350.–
14:00 – 18:00 hours	CHF 350.–
08:00 – 18:00 hours	CHF 500.–
Extension per hour by arrangement	CHF 100.–

acasa easy half-day seminar rate from 10 people @ CHF 99.–/person/day

ROOM RENT INCL. TECHNOLOGY

High-speed internet, 1 CMS flatscreen, pens, pads & acasa water

COFFEE BREAK

Nespresso coffee, Sirocco tea, acasa water still/sparkling, muffins

LUNCH

Two course menu at the choice of our chef at Restaurant Esszimmer including acasa water still/sparkling, coffee, Sirocco tea further drinks as requested will be added to your bill

acasa deluxe day seminar rate from 10 people @ CHF 125.-/person/day

ROOM RENT INCL. TECHNOLOGY

High-speed internet, 1 CMS flatscreen, pens, pads & acasa water

COFFEE BREAK MORNING

Nespresso coffee, Sirocco tea, acasa water still/sparkling & orange juice
seasonal fruit, crispy croissants & muffins

LUNCH

Three course menu at the choice of our chef at Restaurant Esszimmer
including acasa water still/sparkling, coffee, Sirocco tea
further drinks as requested will be added to your bill

COFFEE BREAK AFTERNOON

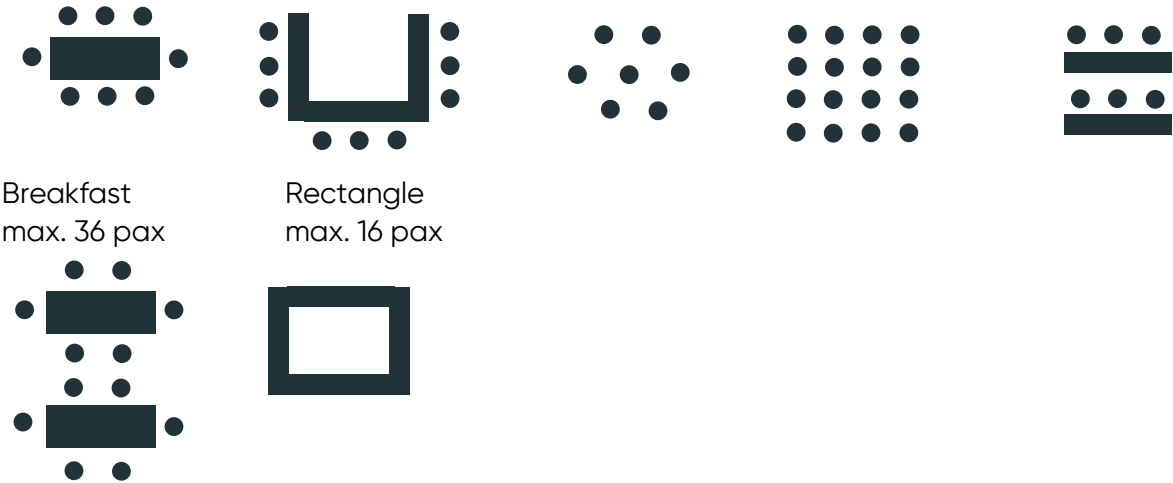
Nespresso coffee, Sirocco tea, acasa water still/sparkling
fruit salad, seasonal cakes and savoury snacks

ADDITIONAL TECHNOLOGY PER DAY PER PIECE

CMS- 1 Flatscreen	CHF 50.- included in flat rates
Flipchart	CHF 20.-
Pinboard	CHF 30.-
Facilitator's toolbox	CHF 20.-
Conference phone	CHF 30.- plus call cost incurred
A4 copies	CHF -.50 / pc

SEATING OPTIONS

Block max. 14 pax	U-form max. 16 pax	Cocktail max. 50 pax	Conference max. 40 pax	Seminar max. 22 pax
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General Conditions



FINAL NUMBER OF GUESTS

The final number of guests as well as requested seating option are to be confirmed to the hotel four working days before the event. An additional service fee of CHF 100.– will be charged if further changes in seating options or services are requested after that time.

ADDITIONAL SERVICE FEE

If lunch or dinner is to be served in the meeting room itself, an additional service fee of CHF 100.– for max. 2 hours plus CHF 50.– for each additional hour applies.

APERITIF

A great way to round off a meeting (min. 25 people) in the meeting room itself, for smaller events subject to availability in the library, lounge or on our garden terrace. We have some tempting proposals for you and are delighted to work out a bespoke offer for your event.

PAYMENT TERMS

Meetings may be reserved only against deposit of a valid credit card as guarantee. The total amount as per event offer is due at the latest 10 days before the event either by credit card or bank transfer. All extras are to be paid before departure. For weddings a 50 % non-refundable deposit is due 30 days before the event. The balance is due at the latest 1 day before the event, all extras are to be paid before departure. In case that any participant fails to pay, the organizer guarantees full payment of all outstanding amounts.

CANCELLATION POLICY

Up to 10 days before the event: no cancellation charges apply

Up to 8 days before the event: refund of 20 % of cost

Less than 8 days before the event: no refund is given

Room cancellations are subject to the separately listed rooms cancellation policy. The event organizer guarantees full payment of all services rendered.

GENERAL TERMS AND CONDITIONS ACASA SUITES

The general terms and conditions of acasa Suites apply.

Meet & Sleep

Choose from the following room categories and we will be delighted to work out a bespoke offer for you subject to availability. Please do not hesitate to contact us!

In all suites:

- 49-inch-flat-screen TV
- Nespresso machine & kettle
- Large full-length mirror
- Fridge
- Make-up mirror and hair dryer
- Safe, large enough to fit a laptop
- Comfortable king-size bed
- Highspeed wifi
- Spa & gym access

Basic Suite



Our Basic Suite rooms leave nothing to be desired: at a size of 22 sqm, they offer everything you need, from a comfortable king-size bed and large walk-in rain shower right through to a fridge and much more. The basic suites on the fourth floor also have a balcony.

Studio Suite



The 28 sqm studio rooms accommodate a complete kitchenette with a fridge, containing a freezer compartment, a microwave and an oven with two hobs. A dining area with a table and seating area and a walk-in rain shower are also provided as basic facilities.

Acasa Suite



In these very comfortable 44 sqm apartments, the living and dining area is separated from the bedroom. In the living area, there is a sofa bed and an additional flat screen TV. The kitchenette is fully equipped and the dining table seats six people.

Acasa Suite with two bedrooms



Two bedrooms, 66 sqm in a sophisticated and convenient layout, two separate bathrooms with walk-in rain showers, a kitchenette and a large dining table – this apartment offers not only enough space for up to six people but also plenty of privacy.

Roof Top Suite



The rooftop suite apartments measure 80 sqm and have facilities to cater to all your needs. Detached from the kitchen and bedroom, the living and working area offers a sofa bed, two armchairs, a desk and a flat-screen TV. Eight people can be seated at the dining table in the kitchen.

Breakfast



COFFEE BREAK

Nespresso coffee, Sirocco tea, aroma water & mineral water, fruit and mini patisserie

CHF 15.- per person

CONTINENTAL BREAKFAST WITH FRUIT

Coffee, tea, fruit juice, bread selection, croissants, butter, jam and a portion of fruit salad

CHF 22.- per person

EXTENDED CONTINENTAL BREAKFAST

Coffee, tea, fruit juice, bread selection, croissants, butter, jam, a portion of fruit salad, a portion of Birchermüesli, meat and cheese platter, bacon, sausages and egg.

CHF 26.- per person

GOURMET BRUNCH-BUFFET

- Bread selection
- Croissants (pretzel, butter, wholegrain)
- Butter
- An assortment of jams
- Honey
- Birchermüesli
- Yoghurt
- Cereals
- Meat- and cheese platter
- Scrambled eggs and various egg dishes (omelette, eggs Benedict, poached eggs, boiled eggs)
- Bacon and sausages
- Scottish smoked salmon
- Fresh fruit
- An assortment of fruit and vegetable juices (freshly squeezed)
- Coffee, tea and orange juice à discretion
- Patisserie and cakes
- Warm dishes (roast with side dishes) from 11:00 o'clock
- 1 glass of Champagne

CHF 36.-per person w/out Champagne

CHF 51.- per person with Champagne

Fingerfood



COLD APPETIZERS

min. quantity 12 pcs per type

- Basil bruschette
- Mixed sandwiches
- Beef tartar on brioche toast
- Prawn cocktail
- Bagels filled with salmon

CHF 5.50 per piece

COLD APPETIZERS

min. quantity 12 pcs per type

- Mini muffin chicken curry
- Mini muffin ham & olives
- Mini muffin with goat cheese
- Mini muffin with tomato & basil
- Asia prawns in their potato jackets
- Mini kebabs with marinated beef
- Veal balls on tomato ragout

CHF 5.50 per piece

TO NIBBLE

Assorted puff pastry

min. quantity 12
3 pcs / CHF 3.50

Aperitif



APERITIF PACKAGE 1

8 pcs

- Crostini trilogy with basil, tuna and pesto
- Mixed sandwiches
- Beef tatar on brioche toast
- Mini muffin with tomato & basil
- Asia prawns in their potato jackets
- Mini kebabs with marinated beef

CHF 34.- per person/hour

Drinks flat rate:

Soft drinks, beer, house red and white wine

CHF 20.- per person/hour

APERITIF PACKAGE 2

Total 10 pcs

- Basil bruschette
- Beef tatar on brioche toast
- Prawn cocktail
- Bagels filled with salmon
- Mini muffin chicken curry
- Mini muffin ham & olives
- Mini muffin with goat cheese
- Asia prawns in their potato jackets
- Mini kebabs with marinated beef
- Veal balls on tomato ragout

CHF 45.- per person/hour

Drinks flat rate:

Soft drinks, beer, house red and white wine, Prosecco.

CHF 25.- per person /hour

Stand-up Lunch



STAND-UP LUNCH PACKAGE 1

- Smoked salmon tatar, tzatziki cream & lemon jelly in the glass
- Savoury cream, paprika tapenade in the glass
- Grilled vegetable & Manchego
- Greek salad (Feta, tomato, cucumber, olives)
- Seasonal creme soup
- Sliced veal red curry
- King prawns à la provençale with couscous
- Mini patisserie

CHF 48.- per person

Drinks flat rate:

Soft drinks, beer, house red and white wine

CHF 20.- per person

STAND-UP LUNCH PACKAGE 2

- Smoked salmon tatar, tzatziki cream & lemon jelly in the glass
- Savoury cream, paprika tapenade in the glass
- Grilled vegetable & Manchego
- Tomato tatar, goat cheese mousse, almonds, basil in the glass
- Soup in an Espresso cup
- Ravioli (seasonal) on a light cream sauce
- Beef entrecôte with chili mashed potatoes
- Mini patisserie

CHF 55.-per person

Drinks flat rate:

Soft drinks, beer, house red and white wine

CHF 20.- per person

Menu Creations



MENU 1

Tomato cream soup with basil bonnet

Corn-fed poussin roll filled with spinach and dried tomatoes
served with saffron risotto and glazed carrots

Pineapple carpaccio with coconut ice-cream and Kirsch

CHF 49.- per person

MENU 2

Antipasti variation

Zurich sliced veal in cream sauce
accompanied by golden butter Rösti

Schwarzwälder parfait with glazed cherries

CHF 69.- per person

MENU 3

Airy carrot cream soup with vanilla cream

Grilled sea-bass filet
on a bed of vegetables à la Provençale with roast potatoes

Caramelized apricots
with walnuts and vanilla semi-sphere

CHF 79.- per person

MENU 4

Smoked salmon fresh cream cheese roll
with horse radish sauce

Veal steak with sautéed mushrooms
and homemade vegetable noodles

Lemon baiser

CHF 80.- per person

MENU 5

Tuna tatar
with marinated radish & Wasabi vinaigrette

Whole fried beef entrecôte
with chili mashed potatoes and pak choi vegetable

Gianduja cream with crunchy chip

CHF 82.- per person

VEGETARIAN MENU

Cream cheese panna cotta
with tomato chutney on cucumber carpaccio

Baked vegetable circle
on curry Ebly and Shiitake mushrooms

Gianduja cream with crunchy chip

CHF 69.- per person

@ la Carte



STARTERS

Burrata on rocket salad with tomatoes and basil pesto	CHF 19.-
Seasonal tender leaf salad with radishes, cucumber, tomatoes & croutons with Caesar 's dressing	CHF 18.-
Avocado tatar Avocado, feta, cherry tomatoes, cucumber & olives	CHF 26.-
Baby spinach on toasted bread with sautéed mushrooms goat cheese & basil pesto	CHF 15.-

SOUPS

Airy carrot cream soup with vanilla cream	CHF 15.-
Tomato cream soup with basil bonnet	CHF 15.-

VEGETARIAN DISHES

Focaccia filled with grilled vegetables, mozzarella, basil pesto & Philadelphia cheese	CHF 38.-
Potato gnocchi with saffron sauce and spinach, cherry tomatoes & parmesan	CHF 38.-

MEAT DISHES

Zurich sliced veal in cream sauce with golden butter Rösti	CHF 39.-
Grilled veal paillard on a bed of vegetables à la Provençale with roast potatoes	CHF 41.-

Whole fried beef entrecôte with chili mashed potatoes and pak choi vegetable (for a min. of 10 pax)

CHF 45.- per person

Dessert Creations



Gianduja cream with crunchy chip

CHF 12.-

Lemon baiser accompanied by Yoghurt ice-cream

CHF 12.-

Sour cream ice-cream with glazed mango

CHF 16.-

Caramelized pineapple with walnuts
crowned with one scoop of vanilla ice-cream

CHF 16.-

*See you soon at
acasa Suites Zurich*