

better
than
the
a-team.

diet comes
from die.

diet com
from die.



25h

zurich/west
twenty five hours hotel

teamevents at 25hours hotel zürich west

Fun & entertainment are at the forefront of all our team events. Different events can also be individually combined or enhanced. We're up for (almost) anything. From an exciting table tennis tournament in our atrium, right up to a cosy cooking event in our Kitchen Club. Our event-team is happy to help.

**zürich west,
home of
the brave.**



team cooking

duration: 3-4h | price: chf 159 per person | number of participants: 10-16 guests

facts

Under instruction from our chefs, the guests prepare their own three or four-course meal. There will be learning, laughter and indulgence – the perfect end to a meeting and an excellent team-building activity.

The Kitchen Club with its bulthaup show kitchen and state-of-the-art Miele appliances is the perfect place to get chopping and dicing.

inclusive

- Three or four-course meal, prepared by the guests themselves (provisional choice of menu 1 or 2, with the same menu for all guests)
- Accompanying drinks for 4 hours: prosecco, white and red wines selected by the restaurant manager, mineral water, coffee, espresso, and tea (each additional hour + CHF 15)
- Professional supervision by the 25hours kitchen and service team
- Aprons provided
- Use of the projector & screen and BOSE sound system. Free wi-fi for all guests
- Recipe book of the meals cooked for each participant
- Use of a Polaroid camera with two sets of film (additional film can be purchased)

menu options

1. oriental-mediterranean

Roasted fennel with slices of orange and red peppercorns

—
Oriental spinach soup

—
Short ribs with harissa, braised carrots and pumpkin and potato crumble

—
Oriental cinnamon cream with date and orange diamonds

2. classic-mediterran

Celery-truffle-soup

—
Sous vide fillet of beef with chimichurri, polenta with ratatouille stuffed courgettes

—
Chocolate cake with a melting core, orange-mint sauce, fruit garnish



team cooking



are there aspiring chefs among you?

The level of difficulty of the team cooking event can be adjusted to suit the needs of your group. Please contact us about this.

and what else?

Would you like to give your guests something to take home? How do these ideas sound:

- Chef's aprons
Chef's aprons made specifically for your event (with slogan, logo, ...) that the guests can take home afterwards. From CHF 35 per apron (depending on the design)
- Photo booth
Do you want more than the Polaroid photos as a souvenir? We would be happy to arrange a photo booth from our partner. A company logo can also be applied to the photos

As we know that too many cooks spoil the broth, the team cooking events are limited to a maximum of 16 participants. If you are interested in hosting such an event with a larger group, there is another equally exciting option. The group can be split, and one team can be kept busy with a wine seminar, for example. We would be happy to advise you on the various options. Events for smaller groups available upon request.

kitchen battle

duration: 3-4h | price: chf 199 per person | number of participants: 10-16 guests

facts

The name says it all. At this team event, you cook to win. The best chefs can enjoy the glory and honour, and of course, a great prize, too. The groups are split into two teams who will compete to cook the best meal. The victors can be chosen by the participants themselves, or alternatively, the 25hours Hotel Zurich West staff can take on the role of the ruthless jury.

inclusive

- Welcome drink and snack with an explanation of the kitchen battle procedure
- Shopping basket with a selection of groceries for a 3-course meal
- iPads to help you search for recipes, aprons
- Professional support from the 25hours kitchen and service team
- Prizes for each member of the winning team
- Accompanying drinks for 4 hours: prosecco, white and red wines selected by the restaurant manager, mineral water, coffee, espresso, and tea (each additional hour + CHF 15)
- Use of a Polaroid camera with 2 sets of film (additional film can be purchased)



kitchen battle 2.0

7

duration: 3-4h | price: chf 199 pro person | number of participants: 10-16 guests

facts

We are taking the kitchen battle to the next level. It goes without saying that this event is also all about finding out which group will be victorious. However, at this event, you aren't given a shopping basket. Instead, the participants are given a decent shopping budget and sent out to the shops.

inclusive

- Welcome drink with an explanation of the kitchen battle procedure and a briefing
- Budget for grocery shopping
- Location map with the key shops and, of course, the quickest way to Zurich west
- Tickets for public transport can be purchased on site, as required (not included in the price)
- iPads to help you search for recipes, aprons
- Professional support from the 25hours kitchen and service team while you are cooking
- Prizes for each member of the winning team
- Accompanying drinks for 4 hours: prosecco, white and red wines selected by the restaurant manager, mineral water, coffee, espresso, and tea (each additional hour + CHF 15)
- Use of a Polaroid camera with 2 sets of film (additional film can be purchased)



kitchen party

duration: 2-4h | price: chf 89 per person | number of participants: from 30 guests

facts

For larger groups, our cooking party is the perfect option. With this event, you can enjoy lunch or dinner at various food stations. The guests have the option to serve their own dishes and help themselves to drinks from the fridge, just like a proper party in the kitchen ;-).

We serve dishes from all over the world and will provide you with tips and background knowledge along the way. The Kitchen Club with a bulthaup show kitchen and Miele appliances is the perfect location for the kitchen party.

inklusive

- _ A buffet lunch or dinner
- _ Welcome drink
- _ Drinks are billed according to consumption



kitchen party

menu

appetizers

beef tartare, salmon tartare and sakuska with sourdough or wheat toast

salad of roasted fennel with slices of orange, pomegranate seeds and fresh herbs

main course

pulled beef burger with cheddar cheese, coriander, lettuce, and pickled pepperoncini

fish fingers with ketchup, mayonnaise, and home-made remoulade

chickpea-curry with jasmine rice

desserts

chocolate cake with a melting core straight from the oven

pavlova with whipped cream, chocolate sauce, smarties, fruit, and fruit sauces you can use for garnish

various fruits you can chop up yourself

extras

prawn salad

plus CHF 9 pro Person

currywurst

plus CHF 9 pro Person

cupcakes

plus CHF 8 pro Person

and what else?

Different elements can be added to the event, prices available upon request.

- Table tennis table with rackets and balls
- Chef's aprons
Chef's aprons made specifically for your event (with slogan, logo, ...) that the guests can take home afterwards. From CHF 35 per apron (depending on the design)
- Photo booth
Do you want more than the Polaroid photos as a souvenir? We would be happy to arrange a photo booth from our partner. A company logo can also be applied to the photos
- Live band
We would be happy to advise you on this
- DJ from our DJ booking partner www.tablerockers.ch
- Can be booked in conjunction with other team events, such as a cocktail or wine seminar

run forrest, run

duration: as requested | **provision:** chf 25 per person | **number of participants:** from 10 guests

facts

Would you like to bring some exercise into your lunch break? Then come by, play Ping Pong and feast on the oriental world cuisine of Haya Molcho & Family.

content

- _ Pita sandwiches to put together by yourself with NENI specialities, chicken, falafel and grilled vegetables
- _ Table tennis table with racket & balls
- _ Drinks will be charged according to consumption

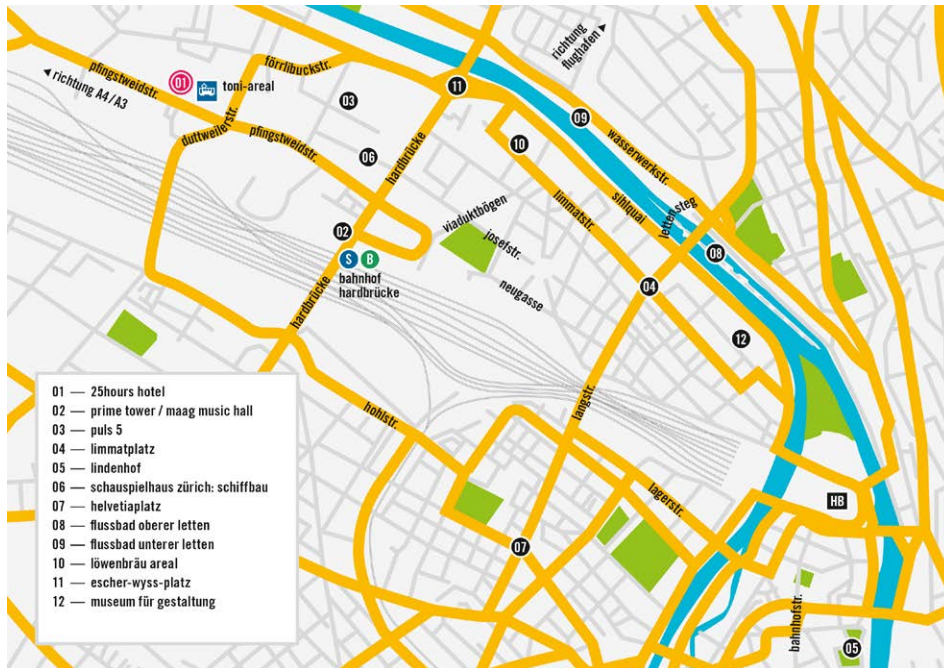
idea

Combine a business meeting or company party with a round of table tennis. The options range from round robin matches in small groups to a tournament involving the whole company.



how to find us

11



arriving by car

Arriving from the direction of Lucerne on the A4 /E41, take exit 59 (Limmattaler Kreuz) and head towards the city centre on the A1.

Arriving from the direction of Bern/ Basel on the A1/ E60, you will automatically find yourself heading into the city on the A1.

Once on the A1, take the exit towards Zürich-Hardturm and join the A3. Then take route 1/3 towards Hardturm. Exit the motorway, staying on the right, and you will end up on Pfingstweidstrasse. The 25hours Hotel Zürich West is on the left-hand side after 900 m (building no. 102). Parking spaces are available.

Arriving from the direction of Chur on the A3W, after the end of the motorway, turn left off Manessestrasse and onto route 3/4 towards Bern/Basel/Zurich airport. Follow Seebahnstrasse straight ahead, then turn left onto Hohlstrasse. Continue to follow route 3/4, then turn right onto Duttweilerstrasse, followed by a left-hand turn onto Pfingstweidstrasse. The 25hours Hotel Zürich West is on the right-hand side after 200 m (building no. 102). Parking spaces are available.

arriving on public transport

From Zurich central station, take tram no. 4 towards Bahnhof Altstetten and alight at Toni-Areal. Journey time of approximately 10 minutes. Ticket: CHF 4.40; CHF 3.10 with a Swiss half-price season ticket.

From Zurich Airport, take the S16 train departing at 1 and 31 minutes past the hour, and alight at Hardbrücke. From there, take tram no. 4 towards Bahnhof Altstetten and alight at Toni-Areal. Alternatively, you can take any other train (InterRegio or InterCity) into Zurich central station and pick up tram no. 4 there, heading towards Bahnhof Altstetten and alighting at Toni-Areal. Journey time of approximately 30 minutes. Ticket: CHF 6.80; CHF 3.40 with a Swiss half-price season ticket.

contact

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