



CATERING OFFER

Restaurant LONZA

Occasions & events in the restaurant

August 2026

WELCOME!

Thank you for your interest in our catering services. Here are a few of our ideas to help with your planning. And remember: there are many more possibilities...

- **Afternoon breaks**
- **Aperitifs**
- **Banquets**
- **Events of any kind...**

We can organise your catering according to your wishes. In the restaurant or in other rooms of the various buildings, at any desired time.

As experienced caterers, we will be happy to create a tailor-made offer for you, tailored to your event, guests, budget, and program.

Order your selection from the standard range quickly and easily in our [online catering shop](#). You are also welcome to contact us individually for special wishes and requests.

YOUR CONTACT PERSON

Patrizia Schmid

Unit manager / Catering manager

Compass Group (Schweiz) AG
Eurest / Restaurant Lonza
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DECLARATIONS

Vegan	
Vegetarian	
Low in gluten	
Low in lactose	
Fish	
Seafood	
Pork	
Seasonal	

On your request most of our offers can also be prepared as **vegan** or **vegetarian**.

In case of allergies and intolerances we can create an individual offer especially for you.

We are at your disposal for any special wishes and requests.

*The pictures used in the offer are symbolic pictures.
Your offer will not be presented exactly according
to the pictures.*



APERITIF – VARIATIONS

Please note: An Aperitif are not substitute a lunch

Aperitif variations can be ordered for groups of 10 or more in the staff restaurant from 4 pm Quantity Price in CHF



Aperitif «Lonza»    per person 21.50

(8 mini sandwiches per person)

Variation of sandwiches *(ham, salami and cheese)*

Baguette, various toppings *(salmon, tuna, tomato mozzarella and egg)*

Puff pastry

Aperitif «Lonza Light»    per person 12.50

(4 mini sandwiches per person)

Variation of sandwiches *(Ham and salami)*

Baguette, various toppings *(salmon and egg)*



Aperitif «Sztachelski» per person 19.50

Ham croissants 

Salty Cheese cakes

Tomato and mozzarella skewer with homemade pesto 

Tarte flambée with raclette and leek

Cheese cream puffs with cress cream fraiche

Valais dried meat tartlette

Aperitif «Green Valais» per person 19.50

Falafel melon skewers 

Raclette-Nachos with limes-guacomoledip 

Chili-pepper pomegranate marmalade, roasted nuts and Pitabred 

Carrot-hummus tartlette with microgreens 

Buratta crostini with pine nuts and basil 

Enchilada Verde with spinach, beans, sweetcorn and feta 



Valais platter

(120g meat / 30g cheese per person)

Dried meat, cured ham, bacon, sausage and Valais cheese garnished with gherkins, pearl onions and tomatoes, served with fresh bread

per person

20.50



Cheese platter

(100g cheese per person)

A selection of hard and soft cheeses garnished with grapes and walnuts, served with fresh nut bread

per person

17.00

Apéro Wrap for your choice

Every Wrap will be cut in 4 pieces.

Orderable from 10 Wraps, individual compiled

Wrap Swiss Valais

Valais dried meat, cheddar cheese and sprouts

7.50

Wrap Italian

ruccola, parmesan, pine nuts, tomato pesto, raw ham

7.50

Wrap French

chicken, cress, red onions, cucumber, camembert

6.50

Wrap Vegan

hummus, bulgur, pomegranate, salad, aubergine

6.00

Wrap Verdura

cream cheese-basilpesto, spinach, microgreens, feta and dried tomatoes

6.00

Apéro Focaccia for your choice

Every Focaccia will be cut in 4 pieces.

Orderable from 4 whole Focaccia, individual compiled

Focaccia Marocco (V)	4 pieces	10.00
hummus, arugula, oven vegetables and green salad		
Focaccia Italia (P)	4 pieces	10.00
pastrami, cream cheese, salad, tomato, cucumber, radish		
Focaccia India	4 pieces	10.00
chicken strips, curry sauce, salad, tomato		
Focaccia Caprese (V)	4 pieces	8.00
tomato-mozzarella, cream cheese and basil		

APERITIF – COLD APPETISERS

Aperitif variations can be ordered for groups of 10 or more

	Quantity	Price in CHF
Smoked salmon on a slice of toasted bread (1/4 toast) (F)	per item	2.50
Prawn cocktail in a jar (F)	per jar	4.50
Prawn in a pastry puff with cocktail sauce (F)	per item	4.50
Mini-Pita-pizza with ham (P)	per item	2.00
Mini-Pita-pizza vegetarian (V)	per item	1.50
Party ham croissants (P)	per item	2.50
Samosa 50g with curry dip (V)	per item	3.00
Tomato Bruschetta with balsamic vinegar (V)	per item	3.50
Honey-goat's cheese on rye bread (V)	per item	2.00



Snacks

Marinated olives 100g	per 100g	3.80
Curry-Cashew 80g	per 80g	3.40
Nachos 50g with salsa	per 50g	3.00

Apéro - Skewers

Tomato-Mozzarella	per item	2.80
Cheese-Mango	per item	2.80
Valais skewer – cheese, raw ham and valais dried meat	per item	4.50
Chicken satay skewer	per item	3.50
Fruit skewers	per item	3.50

Do you need any help putting together your wished apero or can't find what you're looking for? Don't hesitate to contact us (Patrizia, Unit Manager or Alexander, Head Chef) are gladly there for you.



DESSERTS / SWEETS

Dessert-variations can be ordered for 5 or more people

	Quantitiy	Price in CHF
Chocolat mousse	per item	3.50
Chocolate croissant	per item	3.50
Seasonal fruit skewer 	per item	3.50
Chocolate croissant	per item	2.80
Brownie	per item	2.80
Patisserie	per item	2.80
Mini-Patisserie	per item	2.50
Donuts	per item	2.80
Muffins	per item	3.50
Homemade cakes (whole cake)	per cake	30.00
<i>One cake are around 15 Port. (chocolate, lemon, tirolean)</i>		
Homemade sheet cake	per sheet	50.00
<i>Ca. 20 Port. (chocolate, vanilla, bananas)</i>		
Fruit Cake (round)	per cake	30.00

We are at your disposal for special wishes around the Dessert, especially for some extraordinary cakes for birthday, retirement or any other party.



ALCOHOL-FREE DRINKS

	Quantity	Price in CHF
Water		
Arkina still and sparkling, PET	5 dl	3.00
Juices		
Orange juice	3.3 dl	3.50
Fruit juices	3.3 dl	3.50
Sweet drinks		
Coca-Cola / Cola Zero	5 dl	3.50
Fanta / Sprite	5 dl	3.50
Fusetea Lemon / Peach	5 dl	3.50
Rivella red / blue / lactose-free	5 dl	3.50
Ramseier apple fizz	5 dl	3.50
Tea		
Different types	per cup	3.00
Coffee		
Fresh coffee (incl. Cup, sugar and milk)	per cup	3.00

Only the opened containers from our standard range will be charged.



ALCOHOLIC DRINKS

	Quantity	Price in CHF
Beer		
Feldschlösschen beer	3.3 dl	4.50
Feldschlösschen beer (non-alcoholic)	3.3 dl	4.50
Wines (Lonza)		
White wine		
Fendant, Fine Cuvée	75cl	27.00
Johannisberg	75cl	28.00
Muscat	75cl	30.00
Chardonnay	75cl	33.00
Petite Arvine	75cl	46.00
Red wine		
Pinot Noir	75cl	28.00
Humagne Rouge	75cl	44.00
Syrah	75cl	44.00
Hommage	75cl	62.00
Spirits Liquor		
Schnapps (Williamine, Abricotine, Lie, Marc or Cherry)	2cl	8.00
Corkage fee for all bottles you bring with you	per bottle	15.00

Only the opened containers from our standard range will be charged. For any special requests, please contact us – we will be happy to advise you. Feel free to ask about gift packages and the prices for wine "to go".



GENERAL TERMS AND CONDITIONS

Staff costs

Event managers / Head chefs	4 to 10 pm	80.00	per hour
	from 10 pm	105.00	per hour
Service staff / Cooks	4 to 10 pm	55.00	per hour
	from 10 pm	75.00	per hour
Special events and times			by arrangement

Our staff hours are only charged outside our normal working hours. For large events, the additional work involved in clearing up will also be charged. On Sundays and public holidays we charge the hourly night rates.

Divers

Tableware and cutlery are included in the price.

Fabric Tablecloth: 14.00 per 4er table

Standing tables: Will be provided

Please inform yourself about our complete catering terms and conditions under this [LINK](#).