



## ***THE FLIGHT EXPERIENCE RESTAURANT***



## ***BANQUET DOCUMENTATION***



## ***CORPORATE STRUCTURE***

### **ABOUT US**

Before I tell you anything about us, allow me to introduce myself. My name is Reto Seipel and I'm a line pilot by profession. After 15 years with Swissair / SWISS and 2 years with Emirates Airline in Dubai, I now live again in Switzerland and fly as a freelancer for Edelweiss Air. Before my line pilot activity I did the B-Matur and attended the School of Applied Arts. In between, I was allowed to go through the training as a military pilot and flew as a military pilot until 2003, the Mirage reconnaissance aircraft.

### **HISTORY**

The idea for an adventure gastronomy concept with the theme of flying and traveling has already emerged 22 years ago. Currently she became after the Swissair-Grounding. Through a colleague, I came together with Stefan Hunziker, a thoroughbred restaurateur. Together, we further developed the concept. At the same time I started the search for a suitable aircraft. For discussion, the DC-3 or the Metropolitan, however, I realized very quickly that they were very expensive. An aviator colleague, who owned a Russian Acro plane, recommended me to expand the search for Russia and with his good contacts was quickly found a suitable and affordable aircraft. Our Ilyushin 14. Next, it was necessary to develop a suitable building, whereby the choice for a suitable architect was very easy, my brother Andri, a partner in the architectural firm Otto + Partner from Liestal. Already his first design met all aesthetic and practical requirements and was subsequently optimized only.

In almost all areas we broke new ground with our project. On the one hand because of the layout, but also because of the location. In order to be able to build a restaurant so extremely close to the airport site, even a rezoning had to be applied for. With the active support of the city of Opfikon and Unique, this was completed in just one year. Noise protection was another topic that occupied us and the responsible office intensively. Again and again we came across new obstacles, smaller and larger. With the help and the incredibly great "goodwill" of all those involved, we were able to fly around any turbulence. One of the biggest crackers was the procurement of the necessary paperwork to take our plane into the air and from Moscow to Zurich.

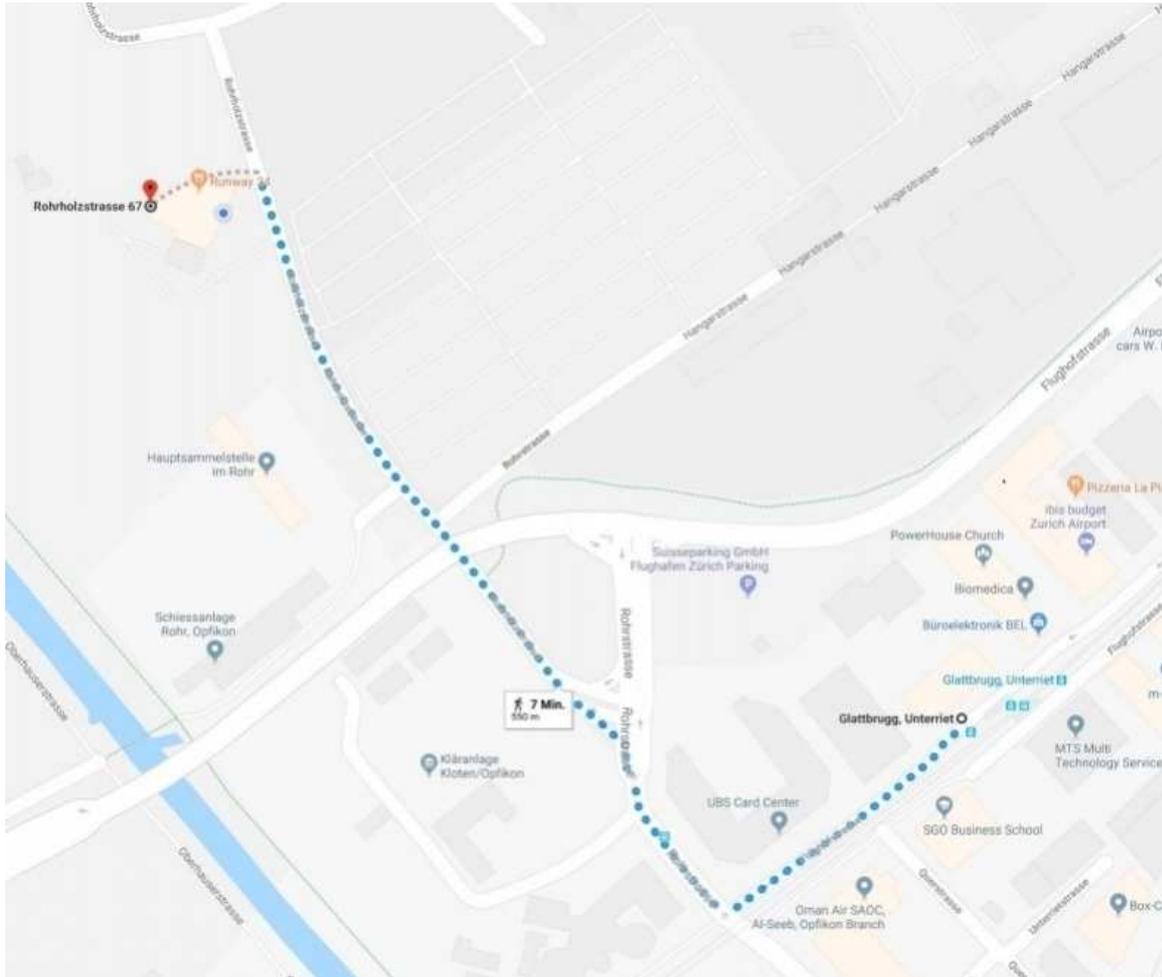
### **PHYLOSOPHY**

The Runway34 is a unique restaurant concept that can not be compared to any other type of restaurant. In many ways we go our own and new ways, which have very little to do with the traditional gastronomy and the current trends. With the "Feu sacré" of a host, the aviation enthusiasm of a pilot or flight attendant, combined with a pronounced economic thinking, we are positioning ourselves quite far away from the mainstream.



## WAY DESCRIPTION & HANGARPLAN

Road-map Tram-Station «Glattbrugg-Unterriet» direction Runway34



You can get off at tram number 10 & 12 at the "Glattbrugg-Unterriet" stop, then walk towards the UBS Card Center to the traffic light intersection. From there turn right to the next traffic light junction and from here almost towards Runway34. Duration, approx. 5-7 minutes on foot.

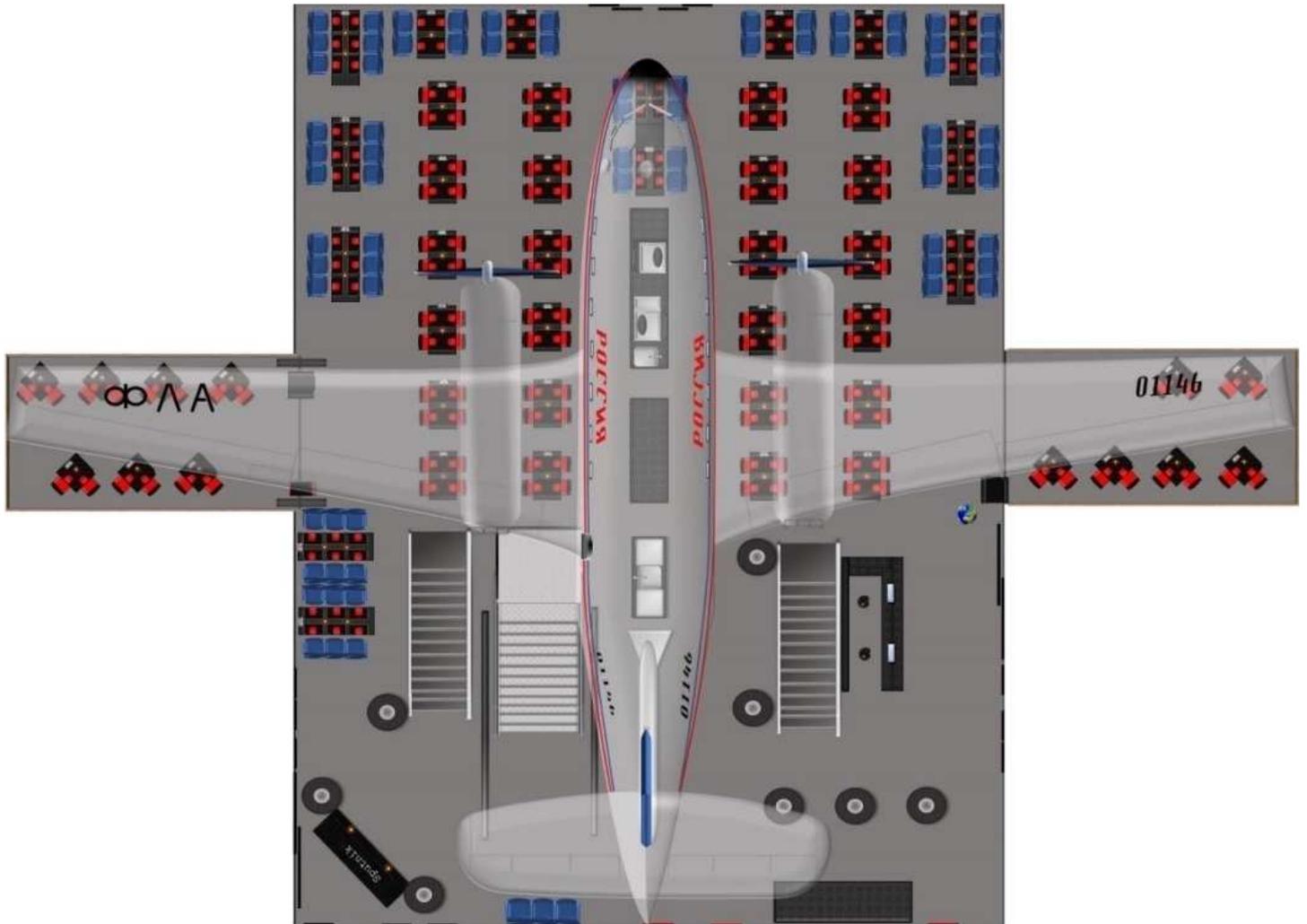
If you are several people, we can also pick you up by shuttle. Just give us a radio sign so we can do this Option to include in the offer. Many Thanks.



## HANGARPLAN

Base area hangar 450m<sup>2</sup>

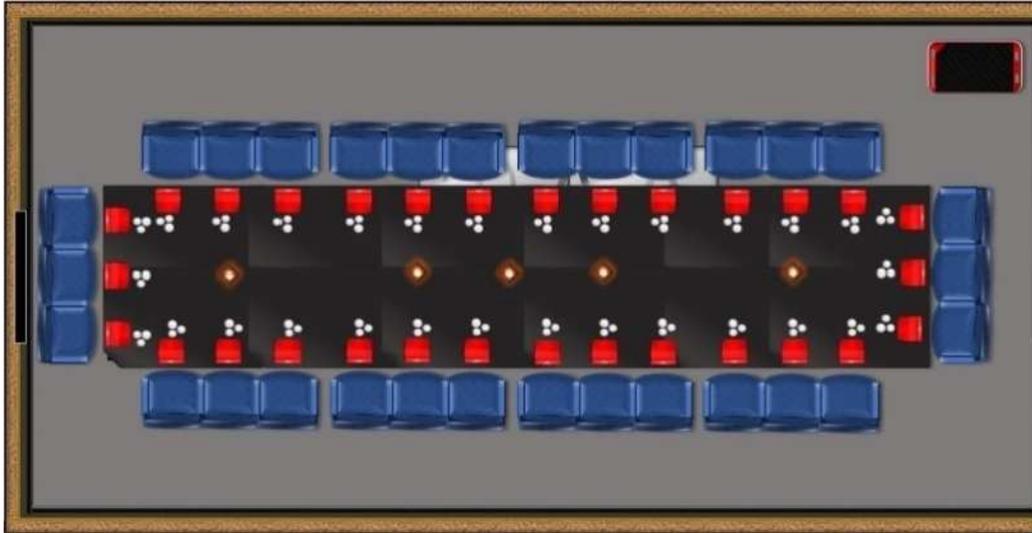
Hangar area for a maximum of 250 people in à la carte service & 350 persons in banquet service with seated dinner





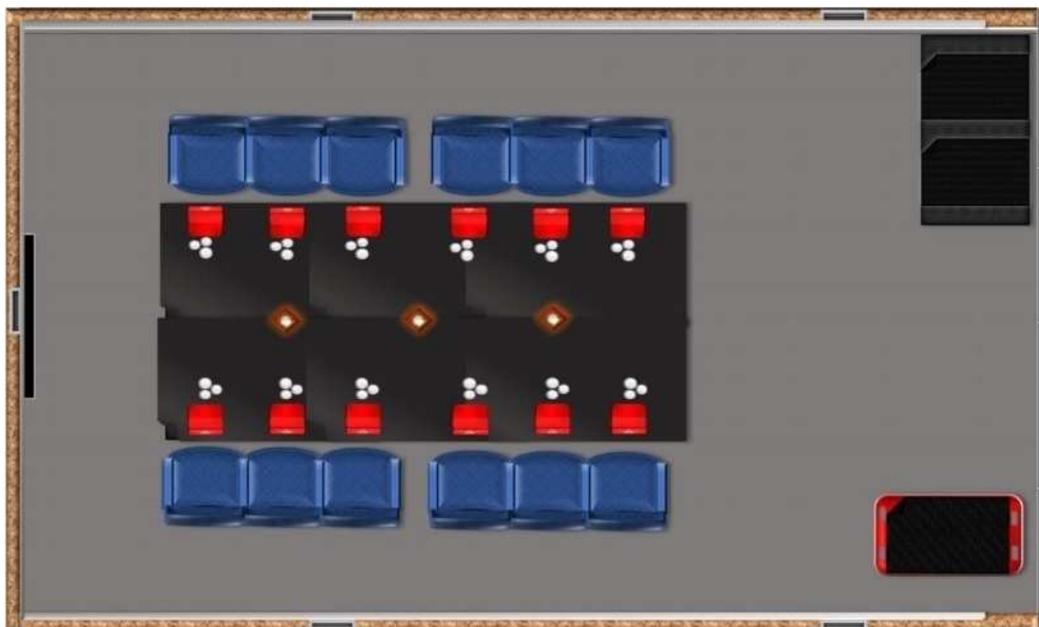
## ***AVIATOR LOUNGE***

The Aviator Lounge presents itself with original aircraft seats for up to 30 people. Enjoy this unique space with the ambiance, the view of the Zurich Airport and an innovative service, which is made available especially for you. Because of the flying seats, we can vary in this room only between a block table and in theater style. Price & other conditions on request.



## ***WINGMAN ROOM***

The Wingman Room can be booked as a seminar room for a spontaneous workshop for up to a maximum of 15 persons or for a private dinner. Whether block or theater depending on the request, we make this room suitable for your event. Price & other conditions on request.





## APÉRO - SNACKS

	per portion	
<b>Apéro - Snacks "Economy - Class"</b>		
<i>Minimum order quantity 12 pieces per sort</i>		
Homemade bruschetta with tomato (V)	CHF	3.00
Parma Ham (I) wrapped grissini	CHF	3.00
Mixed, marinated olives & parmesan pieces (V)	CHF	3.50
Bacon (CH) wrapped prunes	CHF	3.50
Chips & nuts (V)	CHF	4.50
Vegetable sticks in a glass with herbed crème fraîche and cocktail dips (V)	CHF	5.00
Vegetable chips (V) (1 portion for 2 - 3 people)	CHF	8.50
<b>Apéro - Snacks "Business - Class"</b>		
<i>Minimum order quantity 12 pieces per sort</i>		
Focaccia with cheese and cucumber (V)	CHF	3.00
Mediterranean antipasti skewer (V)	CHF	3.50
Tomato - mozzarella skewer with pesto (V)	CHF	3.50
Melon and cured ham (CH)	CHF	3.50
Smoked salmon (SCO) crepe roulade	CHF	3.50
Mini cheese quiche (V)	CHF	3.50
Ham (CH) puff pastry	CHF	3.50
Mini springroll (V) with sweet chili dip	CHF	3.50
Samosa (V) with homemade mango chutney	CHF	3.50
Coconut crusted king prawns (VT) served with cocktail sauce	CHF	3.50
Spicy meatballs (CH) with gaucho sauce	CHF	3.50



## APÉRO - SNACKS

	per portion	
<b>Apéro - Snacks "First - Class"</b>		
<i>Minimum order quantity 12 pieces per sort</i>		
Smoked trout (DK) on pumpernickel with cranberry foam	CHF	4.00
Graved Lax (SCO) on blinis with pink pepper butter	CHF	4.00
Canapé cured "Bündner" beef (CH)	CHF	4.00
Canapé cream cheese (V)	CHF	4.00
Canapé smoked salmon (SCO)	CHF	4.00
Canapé beefsteak tartar (CH)	CHF	4.00
Classic prawn (DK) cocktail, served in glass	CHF	4.50
Chicken (CH) satay skewer with peanut sauce	CHF	4.00
<b>Apéro - Snacks "Premium - Class"</b>		
<i>Minimum order quantity 12 pieces per sort</i>		
Canapé beefsteak tartar (CH) with lightly flambeed herb butter, 4 pieces	CHF	9.00
Baby potato, stuffed with sour cream and "Oona" caviar (CH)	CHF	8.50
Fried duck liver (FR) on brioche toast and fruit chutney	CHF	7.50
<b>Sweets</b>		
<i>Minimum order quantity 12 pieces per sort</i>		
Mini Crema Catalana	CHF	4.50
Mini Toblerone mousse, served in a glass	CHF	4.50
Mini fruit salad with honey and mint	CHF	4.50



## APÉRO RICHE

per portion

### Apéro Riche "Short Fuel-Stop"

*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*

Homemade bruschetta with tomato, Parma ham wrapped grissini,  
mixed marinated olives and parmesan pieces, ham puff pastry

CHF 13.00

### Apéro Riche "Economy - Class"

*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*

Bacon wrapped prunes, Focaccia with cheese and cucumber, mediterranean antipasti skewer,  
smoked salmon crepe roulade, mini cheese quiche, ham puff pastry

CHF 20.50

### Apéro Riche "Business - Class"

*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*

Smoked salmon crepe roulade, tomato - mozzarella skewer with pesto,  
melon and cured ham, Focaccia with cheese and cucumber, ham puff pastry,  
mini spring roll with sweet chili dip, samosa with homemade mango chutney,  
coconut crusted king prawn served with cocktail sauce

CHF 27.50

### Apéro Riche "First - Class"

*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*

Spicy meatballs with gaucho sauce, chicken satay skewer served with peanut sauce,  
smoked salmon crepe roulade, tomato - mozzarella skewer with pesto, mediterranean antipasti skewer,  
Focaccia with cheese and cucumber, mini spring roll with sweet chili dip, samosa with mango chutney,  
coconut crusted king prawns with cocktail sauce

CHF 31.50



## STARTERS

	per portion	
<b>Soups</b>		
Creamy tomato soup (V)	CHF	12.90
Indian curry soup with spicy chili oil (VV)	CHF	13.50
Seasonally available soup (V)	CHF	14.90
<b>Cold Appetizers</b>		
Antipasti plate, salad bouquet with sun dried tomatoes, grilled eggplant zucchini, olives, parmesan and grissini (V)	CHF	15.90
+ additional Parma ham (I)	CHF	2.90
+ additional marinated king prawns (VT)	CHF	3.50
Vegetable terrine with tzatziki sauce and a salad bouquet (V)	CHF	16.50
Smoked salmon (SCO) with shiso sprouts, soy sesame dressing, salad bouquet and cilantro pesto	CHF	19.50
Smoked slices of duck breast (F) with marinated chanterelles on crispy seasonal salad with pomegranate dressing	CHF	18.50
<b>Classical Salads</b>		
Crunchy seasonal leaf salad with seeds and sprouts (V)	CHF	10.90
Mixed salad, a colorful variation of fresh vegetables and salad (V)	CHF	12.90
Tomato and mozzarella salad with pesto (V)	CHF	13.50
Crunchy iceberg lettuce with french dressing, parmesan and croutons (V)	CHF	12.80
Baby spinach salad with lemon dressing, falafel and hummus (V) (available for up to 30 persons)	CHF	14.90

*(i) Our menus are available from 12 persons and up. Please consider choosind a uniform menu. Individual components can be altered. A selection of several different articles are only possible with a timely announcement of the menu (at least 1 week before your event) and in consultation with the sales departement. Please be aware that prices and products may be subject to change.*



## MAIN COURSE

per portion

### Main course pork

Pork steak (CH) with herbcremesauce, bacon wrapped green beans (CH), glazed carrots and potato croquettes	CHF	32.90
Grilled pork loin steak (CH) Served with honey - beer sauce, potato "noodles" and vegetables	CHF	34.90
Bacon (CH) wrapped medallions of pork tenderloin (CH) Served with a plum - cream sauce, vegetables and buttered noodles	CHF	42.90

### Main Course Poultry

Chicken breast (CH), stuffed with Boursin cream cheese and sun dried tomato with poultry jus, thyme potatoes and vegetables	CHF	32.90
Turkey - Saltimbocca (CH) with cured ham (CH) and sage, risotto and broccoli with almonds	CHF	36.90
Corn fed chicken breast (F) with chanterelle sauce, rosemary polenta and vegetables	CHF	33.90

### Main Course Veal

Tender strips of veal (CH) in a creamy mushroom sauce served with "Rösti"	CHF	36.90
Veal loin steak (CH) with porcini mushrooms, cream sauce, vegetables and potato gratin	CHF	54.90
Grilled veal loin steak (CH), rosemary jus, mashed potato and vegetables	CHF	59.90

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## MAIN COURSE

per portion

### Main Course Beef

Medium grilled rumpsteak (CH), with bacon (CH) wrapped green beans, glazed carrots, roasted potatoes and Café de Paris	CHF	42.90
Slow cooked roastbeef (*), with black current jus, dauphin potatoes and vegetables	CHF	52.90
Beef tenderloin tournedos (*), grilled medium, served with green pepper sauce, vegetables and williams potatoes	CHF	57.90

### Main Course Fish

Roasted salmon steak (SCO) with teriyaki - marinade, Jasmine rice and pak choi	CHF	34.90
Sea bass (TUR) with mediterreanen potatoes and vegetables with olive foam	CHF	36.90

### Main Course Vegetarian and Vegan

Eggplant ravioli with tomato cream sauce and parmesan (V)	CHF	29.90
White wine risotto with vegetables and mushrooms (V)	CHF	27.90
Indian vegetable curry with Jasmin rice (VV)	CHF	31.90
Seasonally available main course (V)		On request

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## DESSERTS

per portion

### Cold Desserts

Crema Catalana	CHF	11.90
Panna Cotta with berry sauce	CHF	12.90
Homemade Tiramisù	CHF	12.90
Fruit salad with honey, mint & sour cream ice cream	CHF	13.90
Sorbet variation with fruits	CHF	14.90
Dark and white Toblerone chocolate mousse	CHF	16.90
Dessert variation plate Runway 34	CHF	16.90

### Warm Desserts

Warm apple pie with vanilla cream	CHF	13.90
Lukewarm chocolate cake with vanilla double cream	CHF	14.90

### Intermediate Course

Lemon basil sorbet	CHF	7.90
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**If you bring your own dessert or cake, following costs will apply:**

Cover price- if you do not order dessert in house	CHF	9.50
Cover price- if you order dessert in house	CHF	3.50

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## MENU'S

per portion

### MENU "Economy - Class - 01"

Crunchy seasonal leaf salad  
with seeds, sprouts and French dressing  
\*\*\*

Pork steak with herbcremesauce,  
bacon wrapped green beans, glazed carrots  
and potato croquettes  
\*\*\*

Spanish custard with its delicious sugar topping

CHF 55.70

### MENU "Economy - Class - 02"

Tomato and mozzarella salad withl pesto  
\*\*\*

Chicken breast, stuffed with Boursin  
cream cheese and sun dried tomatoes,  
with poultry jus, thyme potatoes and vegetables  
\*\*\*

Homemade Tiramisù

CHF 59.30

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## MENU'S

per portion

### MENU "Business - Class - 01"

Vegetable terrine with tzatziki sauce and a salad bouquet

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Tender strips of veal in a creamy mushroom sauce served with "Rösti"

\*\*\*

Lukewarm chocolate cake with vanilla double cream

CHF 68.30

### MENU "Business - Class - 02"

Smoked salmon with Shiso sprouts, soy sesame dressing,  
salad bouquet and cilantro pesto

\*\*\*

Medium grilled rumpsteak, with bacon wrapped green beans,  
glazed carrots, roasted potatoes and Café de Paris

\*\*\*

Dark and white Toblerone chocolate mousse

CHF 79.30

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## MENU'S

per portion

### MENU "First - Class - 01"

Antipasti plate, salad bouquet with sun dried tomatoes, grilled eggplant  
zucchini, olives, parmesan and grissini

\*\*\*

Creamy tomato soup with fresh basil

\*\*\*

Grilled beed tournedos with bernaïse sauce,  
tagliatelle and vegetables

\*\*\*

Sorbet variation with fruits

CHF 82.90

### MENU "First - Class - 02"

Fried lobster tail with avocado and  
pink grapefruit dressing

\*\*\*

Indian curry soup with spicy chili oil

\*\*\*

Duet of veal and beef tenderloin,  
potato gratin and vegetables

\*\*\*

Fruit salad with honey and mint & sour cream ice cream

CHF 94.90

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## *Source of our products*

We acquire our products from local supplier.

Our food declaration:

(CH)	Switzerland
(I)	Italy
(F)	France
(SCO)	Scotland
(DK)	Denmark
(VT)	Vietnam
(TUR)	Turkey
(*)	Switzerland / Import (Import without hormon, like antibiotics)
(V)	Vegetarien
(VV)	Vegan

About ingredients in our dishes that can trigger allergies or intolerances, our employees will be happy to inform you on request. Please be informed that crosscontamination cannot be completely excluded. Please inform us 7 days before your event. Thank you.