

The text "Banquet menu" is positioned on the left side of the image. It is written in a large, bold, white, sans-serif font. The background of the text is a scenic view of a lake at sunset, with the sun low on the horizon and its light reflecting on the water's surface. The sky is a mix of orange, yellow, and blue, and the distant shoreline is visible with some buildings and trees.

Banquet menu



Welcome to Lake Zurich Gastronomy!

Planning a party? An exclusive group cruise?
Then celebrate in style – by chartering your own boat on Lake Zurich.

At Lake Zurich Gastronomy we specialize in top quality catering. And we're confident we can contribute to the success of your celebrations.

Not forgetting the special ambience, romantic atmosphere and stunning scenery – these come free of charge.

We invite to browse through our Banquet Menu and the many culinary attractions offer. We also invite you to contact us, so that we can advise and assist you personally.

A warm welcome awaits you on Lake Zurich – we look forward to having you as our guest.

Roland Thalmann & Team
Lake Zurich Gastronomy



Our boats Seating capacity for banquets

Please note that seating figures can be adjusted upwards, depending on the group and its needs.

Steamboat Stadt Rapperswil

Main deck lounge	74
Upper deck	88
	162

Steamboat Stadt Zürich

Main deck lounge	74
Main deck wheelhouse	12
Upper deck	62
	148

MS Helvetia

Main deck stern	72
Main deck bow	78
Upper deck lounge	128
	278

MS Linth

Main deck stern	62
Main deck bow	48
Upper deck lounge	96
Upper deck bow	28
Traditional Swiss parlour second upper deck	24
	258

MS Panta Rhei

Main deck stern	94
Main deck bow	46
Upper deck lounge	100
Upper deck bow	28
	268

MS Limmat

Main deck stern	46
Main deck bow	56
Upper deck Lounge	82
	184

MS Wädenswil

Main deck stern	48
Main deck bow	42
Upper deck	84
	174

MS Säntis

Main deck stern	38
Main deck bow	32
Upper deck	44
	114

MS Albis

MS Pfannenstiel

MS Uetliberg	
Main deck	92
Upper deck	24
	116

MS Bachtel

Main deck stern	40
Main deck bow	22
	62

MS Forch

MS Zimmerberg	40
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Delicious appetizers (served cold)

Flûte Parisette served by the meter

White, multi-grain or country-style baguette with your choice of dry-cured beef, dry-cured ham, roast beef, tuna, egg, salmon, grilled vegetables and rocket salad of Swiss style (with cheese, grapes and fresh figs) each 50 cm **39.00**

Stone oven bread (minimum order 15 pieces per item)

Assorted party sandwiches with pretzel, olives, ciabatta, multi-grain or dark wheat party bread with your choice of dry-cured beef, dry-cured ham, roast beef, grilled vegetables, Brie cheese, tuna and smoked salmon each **5.80**

Pretzel crown bread for 4 – 6 persons (per crown with one filling)

with Brie cheese per crown **30.00**

with dry-cured beef (from Canton Grisons) per crown **35.00**

with dry-cured ham per crown **32.00**

with salami per crown **30.00**

with salmon per crown **38.00**

with grilled vegetables per crown **32.00**

Bread Surprise for 8-10 persons (30 pieces)

Available as brioche or whole grain party bread filled with ham, salami, tuna, egg, salmon per bread surprise **85.00**

filled with salmon only per bread surprise **95.00**

Bread Surprise (vegetarian) for 8-10 persons (30 pieces)

Available as brioche or whole grain party bread filled with apple curd, Philadelphia (double cream cheese) with walnut, peppadew (small paprika) filled with Alpine herb cheese, egg and Cantadou cream cheese with horseradish per bread surprise **76.00**

Crostini with your choice of

Beef tartare or salmon tartare each **5.40**

Tuna or ham mousse each **4.90**

Canapés ½ piece (minimum quantity is 12 pieces)

Chicken curry, salami, tuna, egg, asparagus or celeriac each **3.80**

Salmon, beef tartare or roast beef each **4.00**

Delicious appetizers (served cold)

Snacks on the table

Parmesan pieces, focaccia bread, olives and spicy peppers stuffed with cream cheese per portion **10.50**

Savoury snacks (chips/sticks/nuts 50g) per portion **3.80**

Seasonal vegetable dips with three delicious sauces per portion **9.50**

Puff pastries from our bakery (50g) per portion **8.50**

Green & black olives with artichoke hearts per portion **6.50**

Skewers

Cherry tomatoes with mozzarella pearls on basil-pesto each **3.20**

Seasonal fruits each **6.50**

Melon pearls and dry-cured ham each **8.50**

Swiss cheese, grapes and fig slice each **7.50**

Roast beef with remoulade sauce each **8.50**

Prices in Swiss Francs, VAT included

Two golden shrimps (black tiger) each **7.20**

Smoked salmon with slice of lemon and giant capers each **8.50**

Crêpes

Herb crêpes roulade with a filling of chopped walnuts, mascarpone and rocket salad each **4.20**

Herb crêpes roulade with smoked salmon and a hint of horseradish wasabi foam each **5.70**

Herb crêpes roulade with Cantadou cream cheese, dried tomatoes and spring onions each **4.80**

Out of a glass

Salmon tartare with avocado mousse and sour cream jelly per glass **9.80**

Boiled beef salad with horseradish foam per glass **8.80**

Oriental bulgur salad (shredded wheat, vegetables, soft goat's cheese) per glass **8.80**

Greek farmer's salad with feta cheese per glass **7.50**

Sausage and cheese salad per glass **6.50**

Delicious appetizers (served warm)

Served from porcelain dish

Scottish salmon fillet on lime risotto each **18.50**

Lamb fillet skewer with mushrooms served on top of delicious roast potatoes with rosemary each **18.50**

Beef fillet skewer with bell peppers served on rice with herbs each **20.50**

Veal saltimbocca skewer on tomato risotto each **21.50**

«Zurich style» sliced veal served with hash browns (veal strips in savoury cream and mushroom sauce) each **20.50**

Huli Huli skewers (chicken fillet with pineapple and limes) served with Risi Bisi each **17.50**

Grilled vegetables with red peppers, eggplant, courgette and mushrooms each **15.50**

Halloumi skewer with zucchini and Mediterranean vegetables each **16.50**

Out of a small cup

Carrot ginger foam soup per cup **6.00**

Pumpkin cream soup per cup **6.50**

Tomato cream soup with basil per cup **6.50**

Vegetable cream soup per cup **6.00**



Delicious appetizers (served warm)

Savoury skewers

(Minimum order 15 pieces per item)

Meatballs in mustard dill sauce	each	5.50
Chicken satay in peanut butter sauce	each	3.80
Pizza «Lolli Pop»	each	4.50
Two roast plums wrapped in bacon	each	6.00
Huli Huli (Chicken fillet with pineapple and limes)	each	12.50
Beef tenderloin with red peppers and onions	each	15.50
Organic king prawns with zucchini	each	13.50
Pangasius fish fillet on lemongrass	each	12.50
Halloumi with herbs and curry marinade	each	8.50
Veal saltimbocca with dry-cured ham and sage	each	16.50

On a platter

(Minimum order 15 pieces per item)

Bruschetta with tomatoes, basil and garlic	each	3.80
Party ham croissants	each	4.20
Party cheese tartlets	each	3.80
Party Quiche Lorraine tartlets	each	3.80
Party spinach tartlets	each	3.80
Party vegetable tartlets	each	3.80
Mini spring rolls with sweet chilli sauce (6 pieces)	per portion	14.50
Chicken wings with BBQ-Sauce (8 pieces)	per portion	16.60
Fillet of perch baked in beer dough served with tartar sauce (5 pieces)	per portion	21.50

Aperitifs

Aperol Sprizz 11 % Vol. (Aperol with prosecco) 20cl **12.50**

Hugo Spritzer (Hugo Prosejito, mint and ice)
Nauer Weine, Bremgarten 20cl **11.50**

Porto Tonic
(ROYAL OPORTO Extra Dry White, tonic water, lemon and ice) 4cl **12.50**

Sanbittèr Orange (Sanbittèr, mineral water and
orange juice) 20cl **7.20**



Aperitifs (all-inclusive price per hour)

Truly delicious

«Schiffli Wy» Stäfner Räuschling 50cl, local apple juice and mineral water, cheese skewer selection, grapes, nuts and fresh plaited loaf

per person **32.80**

L'Aperitivo Ticinese

Bianco di Merlot del Ticino, orange juice and mineral water, crunchy bruschetta with tomatoes, basil and garlic, antipasti: peppers, eggplant and zucchini, prosciutto San Daniele, Parmesan cheese pieces, focaccia and olives

per person **35.80**

Aperitif from Canton Vaud

Fêchy, orange juice and mineral water, mini vegetable tartlets, mini Quiche Lorraine and mini cheese tartlets, Tête de Moine cheese rosettes with nut bread and grapes

per person **29.80**

Aperitif from Canton Thurgau

«Duett» Chardonnay/Sauvignon blanc, cider from Eastern Switzerland and mineral water, pear bread served with cheese with rose petals from Bischofszell, dry-cured and smoked beef with bread rolls, roast plums wrapped in bacon

per person **34.80**

Flying Dinner (at least 3 hours, 30 persons minimum)

Smoked salmon with slice of lemon and giant capers
Melon pearl skewers and dry-cured ham
Herb crêpes roll with Cantadou cream cheese, dried tomatoes and spring onions
Boiled beef salad with horseradish foam
Oriental bulgur salad (shredded wheat, vegetables, soft goat's cheese)
Greek farmer's salad with feta cheese

–

«Zuricher style» sliced veal served with hash browns (veal strips in savoury cream and mushroom sauce)
Corn with Parmesan cheese on pepper sauce
Beef fillet skewer with Café de Paris and pasta
Huli Huli skewer (chicken fillet with pineapple and limes) served with Risi Bis
Grilled vegetables with red peppers, eggplant, courgette and mushrooms

–

Panna cotta with wild berries
Plum crumbly cuts
Chocolate mousse duo
Fruit skewers with chocolate coating

per person **98.00**

Small Flying Dinner with three components of your choice

per person **62.00**

Piccolo Flying Dinner with two components of your choice

per person **48.00**

Starters (cold)

Garden-fresh lamb's lettuce with chopped egg, crispy bacon strips and bread croutons (from October to April)	14.50
Green salad	9.80
Seasonal garden salad	12.00
Beet mousse on lentil salad	13.50
Vine-ripened tomatoes with buffalo mozzarella and basil	13.50
Vegetable terrine with coated carrot vegetable herb vinaigrette	16.50
Duo of beef and salmon tartare with toast, butter and horseradish mousse	22.50
Duo of melons with dry-cured ham from Canton Grisons	18.50
Smoked trout fillet from Hirzel with cress, toast and butter	18.50
Morel terrine with Waldorf salad (celery salad with apples and walnuts)	18.50
Veal meat pastry with Cumberland sauce, celery salad and pineapple	17.50

Starters (hot)

Puff pastry with vegetable mushrooms ragout	15.50
Veal roll on parsnip puree	18.50
Whitefish fillets from Lake Zurich with dill, tartare sauce and boiled potatoes	18.50
Soups	
Soup of the day (available on request)	
Carrot ginger soup	10.50
Pumpkin cream soup	10.50
Tomato cream soup topped with cream and fresh basil	11.50
Vegetable cream soup	10.50

Meal suggestions

Please allow at least 3 hours for the enjoyment of your meal.

Business meal

Smoked duck breast with mango chutney and rocket salad

–

Delicious symphony of salmon, tuna, halibut and ripe avocado tartare

–

Veal loin in truffle gravy
Saffron linguine tossed in butter
Fresh seasonal vegetables

–

Warm chocolate soufflé
with orange fillets

99.00

Birthday meal

Colourful salad with bacon and croutons served with balsamic vinaigrette

–

Whitefish fillets from Lake Zurich served in a dill cream sauce with confetti rice

–

House-made meatloaf with red wine gravy
Truffled mashed potatoes
and seasonal vegetables

–

Sorbet variation garnished with fruit

68.00

Captain's Dinner

Carrot ginger soup

–

Pink-roasted veal fillet with morel cognac sauce, butter noodles, vegetable bouquet

–

Warm raspberries with vanilla ice cream and cream

85.00

Gourmet meal

Scottish smoked salmon
with horseradish foam, toast and butter

–

Tender beef entrecôte matured on the bone
(medium roasted) served with Béarnaise sauce,
fried potato wedges and fresh seasonal vegetables

–

Dessert variations with crème caramel,
chocolate mousse and raspberry sorbet with fruit

95.00

Italian temptation

Bruschetta with tomatoes and basil

–

Parma ham with melon duo

–

Pasta filled with Provolone cheese
and dried tomatoes served with light cream sauce

–

Veal escalope «Milanese»
served with mascarpone risotto

–

Tiramisù with raspberries

84.00



Main courses (with second serving)

- | | | | |
|--|--------------|---|--------------|
| 1. Whole roasted veal loin served on Merlot gravy
Saffron linguine tossed in butter
and fresh seasonal vegetables | 54.00 | 6. Medaillons of beef fillet «Rosini»
filled with goose liver parfait served with
hash brown croquettes
and a bouquet of vegetables | 58.00 |
| 2. Whole-roasted tender veal fillet
with a mascarpone morel cream sauce,
potato gratin and a bouquet of vegetables | 64.00 | 7. Valais style roast pork filled with apricots
served with potato gratin
and seasonal vegetables | 34.00 |
| 3. Tender beef entrecôte <small>(medium roasted)</small>
with Béarnaise sauce,
fried potato wedges
and fresh seasonal vegetables | 68.00 | 8. «Brasato al Barolo» <small>(braised beef)</small>
Mashed potatoes with sun-dried tomatoes
and glazed artichoke hearts | 39.00 |
| 4. Veal escalope «Milanese»
with tomato spaghetti | 38.00 | 9. Ticino style medaillons of pork fillet
with bacon and sage
served on savoury Merlot gravy
Linguine and seasonal vegetables | 42.00 |
| 5. Beef fillet cubes «Stroganoff»
House-made spaetzle <small>(pasta)</small> | 48.00 | 10. Roast zander fish fillet «Saltimbocca»
with farmer's smoked ham and sage
on vegetable straws served with saffron risotto | 37.00 |
| | | 11. Grilled salmon steak with Riesling sauce served
with dry rice and leaf spinach | 36.00 |

Buffets (for 40 or more persons)

If fewer than 40 persons, CHF 15 surcharge per person. We require time and space to ensure that your buffet is prepared and presented to perfection.

Please allow at least 3 hours for the enjoyment of your meal.

Swiss Buffet

Seasonal vegetable cream soup (served at the table)

–

Salad buffet

Garden-fresh vegetables and lettuce salad served with crunchy bread croutons, chopped egg, parsley, sunflower and pumpkin seeds, crispy bacon strips, creamy French and savoury Italian dressings, basket selection of freshly baked and crunchy breads

–

House-made meatloaf «Grandmother's style» with gravy, Alpine macaroni with potatoes, onions served with apple puree, mini fried sausage from Canton St. Gallen with delicate onion sauce, potato gratin and green beans

–

Slice of cream cake, cherry cake from Zug, crème caramel, crème brûlée «Grandmother's style», chocolate mousse, fresh fruit salad, platter with Swiss cheese selection served with grapes, apples, crunchy walnuts, pear bread and butter

65.00

Pasta Buffet

«Sinfonia d'antipasti e d'insalata» appetizer buffet with delicious cold starters including marinated vegetables, spicy peppers filled with cream cheese, Parma ham, coppa, Parmesan cheese, olives and a buffet of salad with garden-fresh vegetables and lettuce salad served with crunchy bread croutons, chopped boiled egg, parsley, sunflower and pumpkin seeds, and crispy bacon strips, creamy French and savoury Italian dressings, basket selection of freshly baked and crunchy breads

–

Pasta filled with Provolone cheese and dried tomatoes served with a light cream sauce «Cannelloni con carne fatti in casa» Tagliatelle with prawns, rocket salad, tomato cubes and garlic

–

Tiramisù, panna cotta, fresh fruit salad, profiterol con cioccolato, amaretto mousse, torta della nonna, platter with Italian cheese selection served with butter and bread

68.00

Farmer's-Buffer

Original Buendner barley soup

–

Salad buffet

Garden-fresh vegetables and lettuce salad served with crunchy bread croutons, chopped boiled egg, parsley, sunflower and pumpkin seeds and crispy bacon strips, creamy French and savoury Italian dressings, basket selection of freshly baked and crunchy breads, pasta salad, boiled beef salad, smoked bacon, «Salsiz» (dry-cured sausage), pearl onions, «Mostbröckli» (dry-cured and smoked beef) with cherry tomatoes and cucumber

–

Roast shoulder of veal, oven-baked «Fleischkäse» (finely textured meatloaf), fried sausage served by the meter with onion sauce roast potatoes with herbs, vegetable-spaetzli (pasta) and beans with bacon

–

Delicious apple strudel with vanilla sauce, cherry cake from Zug, crème caramel, crème brûlée «Grandmother's style», chocolate mousse, fresh fruit salad, platter with Swiss cheese selection served with grapes, apples, crunchy walnuts, pear bread and butter
Dessert buffet without cheese

69.00

Dessert buffet with cheese

79.00

Gourmet Buffet

Salad buffet

Garden-fresh vegetables and lettuce salad served with crunchy bread croutons, chopped boiled egg, parsley, sunflower and pumpkin seeds and crispy bacon strips, creamy French and savoury Italian dressings, basket selection of freshly baked and crunchy breads, goat's milk mascarpone served with fig slices, seasonal vegetable terrine with herb vinaigrette, symphony of Scottish salmon and smoked trout fillet

–

Tender beef entrecôte (medium) served with Béarnaise sauce, whole-roasted larded lamb gigot with Alpine herbs, whole-roasted veal loin, potato gratin and vegetable variation

–

Mini patisserie, cherry cake from Zug, crème caramel, mango Tiramisù, chocolate mousse, brownies, fresh fruit salad, panna cotta with wild berries, platter with Swiss cheese selection served with grapes, apples, crunchy walnuts, pear bread and butter

98.00

Summer Buffet (served cold)

Salad buffet

Garden-fresh vegetables and lettuce salad served with crunchy bread croutons, chopped boiled egg, parsley, sunflower and pumpkin seeds and crispy bacon strips, creamy French and savoury Italian dressings, basket selection of freshly baked and crunchy breads

–

Galia and cantaloupe melon duo served with dry-cured ham and dry-cured beef from Canton Grisons, crab cocktail with light yoghurt dill sauce and baby pineapple, veal pate and morel terrine served with Cumberland sauce, roast beef with tartar sauce, vitello tonnato with caper berries, symphony of Scottish salmon and avocado fan, mild sheep's cheese served on a bed of herbs, seasonal vegetable terrine

–

Mini patisserie, mango-papaya-mousse, slice of cream cake, cherry cake from Zug, crème caramel, chocolate mousse, fresh fruit salad, panna cotta with wild berries, Swiss cheese selection served with grapes, apples, crunchy walnuts, pear bread and butter

86.00

Brunch Buffet

Aromatic coffee, strong espresso or delicious cappuccino, hot chocolate, Ovomaltine, tea selection, freshly squeezed fruit juices, apple juice and mineral water, jam jelly and honey selection, diet jam, dairy and butter products, yoghurt selection, Swiss and imported cheese selection, grapes and pears, selection of breads including half-white bread, whole grain bread, plaited loaf, spelt bread and specialities, croissants, bread rolls, local fruit and cereals, house-made Birchermuesli with berries, dry-cured ham and dry-cured meat, charcuterie selection, hot-served bone-in ham, scrambled egg, fried bacon, veal pate with Cumberland sauce, smoked Scottish salmon and trout fillets with horseradish foam

49.00

Brunch Buffet «luxury style»

(optional extra)

Cake and dessert buffet
Premium prosecco (1 dl per person)

66.00

Barbecue Buffet

Salad buffet

Garden-fresh vegetables and lettuce salad served with crunchy bread croutons, chopped boiled egg, parsley, sunflower and pumpkin seeds and crispy bacon strips, creamy French and savoury Italian dressings, basket selection of freshly baked and crunchy breads

–

Grilled delicacies

Marinated rib-eye steak, chicken-curry-sesame skewer, «Diavolo» (spicy) beef skewer, pork, cutlet, salmon steak braised in aluminium foil served on a vegetable bed, prok and veal fried sausages, lamb sirloin, cevapcici vegetable skewer, grilled corn cobs, baked potatoes with chives sour cream sauce, garlic herb butter, spicy barbecue sauce and chutney selection

–

Apple juice cream, plum crumble cuts, cherry cake from Zug, fruit platter, muffins and brownies, crème caramel, chocolate mousse, slice of cream cake, Swiss cheese selection served with grapes, apples, crunchy walnuts, pear bread and butter
Dessert buffet without cheese

96.00

Dessert buffet with cheese

106.00

The simpler the better (one serving)

A **Glazed roast neck of pork**

Mashed potatoes
Beans with bacon

31.00

B **House-made meatloaf** with red wine gravy

Mashed potatoes
Fresh vegetables

26.50

C **Pork escalope** in creamy mushroom sauce garnished with slice of pineapple and cream

Butter noodles
Veal escalope

28.00

35.50

D **«Züri-Gschnätzlets»**

(veal strips in savoury cream and mushroom sauce)

Freshly made spaetzle (pasta)

Pork strips

Chicken strips

34.50

29.50

31.50

E **Glazed roast shoulder of veal**

House-made potato gratin
Bouquet of vegetables

37.00

F **«Heissi Buurehamme»** (hot-served farmer's ham) with mustard, house-made potato salad

28.00

G **Oven-baked «Fleischkäse»** (finely textured meatloaf) served hot with mustard House-made potato salad

24.50



The more the merrier

Pasta aplenty

(all-you-can-eat – just help yourself from the buffet)

Green salad with house dressing

–

Spaghetti with sauce selection:

Mediterranean tomato sauce (vegetarian)

Bolognese sauce

Carbonara saue

Basil-pesto sauce

34.00

Gruyere cheese fondue (all-you-can-eat)

with bread

28.50

with jacket potatoes

pro Portion **5.50**

with morels or porcini

pro Portion **7.50**

Side dishes:

baby corn cobs, pearl onions, gherkins

pro Portion **6.50**

raw egg

Stück à **1.50**

**Not to be missed – cherry liquor in a
boot shaped glass to take away**

3cl **9.80**

Fondue Chinoise (all-you-can-eat)

Green salad with house dressing

–

Freshly sliced beef, veal and chicken

and house-made meat stock

house-made sauce selection

fresh fruit selection

gherkins and pearl onions

vegetable rice

chips and mini-rolls

63.00

Vegetarian dishes (for 10 or more persons)

Vegetable strudel

with porcini sauce and wild rice

28.00

Rustico Triangolo pasta filled with Provolone cheese and dried tomatoes with light cream sauce

26.00

Linguine with dried cherry tomatoes, rocket salad and warm spicy peppers filled with cream cheese

26.50

Lentil curry served in rice ring and garnished with fruit

29.50

Porcini mushroom risotto with sorrel and braised cherry tomatoes

30.50

Alpine macaroni with potatoes, onions and apple compote

22.50

Vegetable cevapcici on paprika foam with hash brown croquettes

26.00

Desserts

Warm chocolate soufflé with orange fillets

14.50

Chocolate mousse

13.50

Berry quark mousse

10.50

Tiramisù with berries

11.00

Cherry cake from the Treichler pastry shop in Zug

8.80

Crème caramel

8.50

Crème brûlée «Grandmother's style»

10.50

Panna cotta with wild berries

11.50

Fresh fruit salad with cream

13.50



Desserts

Apple tartlets with vanilla ice cream **12.50**

Hot love warm raspberries with vanilla ice cream and cream **13.50**

Mango sorbet with Cointreau **12.50**

Vodka Sorbet Colonel **10.50**

Vacherin ice cream cake flavoured with raspberry and vanilla **8.80**

Platter with cheese selection garnished with grapes, dried apricots, crunchy walnuts, bread and butter **16.50**

Sweet surprise
Choose from our selection of delicious desserts (served in small glasses) **9.00**

Dessert-Bufferet

Apple tartlet with vanilla ice cream, muffins, brownies, cherry cake from Zug, crème caramel, lemon quark cream, chocolate mousse, fresh fruit salad, Swiss cheese selection served with grapes, apples, crunchy walnuts, pear bread and butter
Dessert buffet without cheese **24.00**

Dessert buffet with cheese **34.00**

Fresh from our pastry shop

Black Forest cake, Sacher cake, carrot cake, apple cake, princess cake (Swedish cake) and fruit cake per slice **8.50**

with alcohol per slice **8.80**

with lettering per slice **10.30**

Special cakes on request

House-made pies (minimum 8 pieces per sort)
Apple, apricot or plum pie per slice **8.00**

With your coffee

Friandises (sweet biscuits) from Hotz pastry shop (50g), approximately 6 pieces per person **8.50**

Mini-Pâtisserie assorted (4 pieces) per person **14.50**

Macarons (50g) 5 pieces per person **6.50**

Ask for our **selection of liquors**.
We're happy to advise and assist you.

Additional options

Floral decorations

We're happy to organize floral decorations for your special event (on request)

LED table light

Upon request, we shall be happy to place LED tea lights on your table (CHF 4.00 per light).

Tablecloths and napkins

Linen tablecloths (light grey or ecru, depending on deck) with matching fleece napkins are included in all menu prices (except "The simpler the better").

For special events and on request, we can provide white linen tablecloths and servietes (5.00 per person)

Menu cards

We are happy to prepare personalized menu cards upon request (4.00 per piece).

Corkage

We stock a wide selection of fine wines and champagne. If you wish, however, to bring your own wine/champagne, we charge for corkage as follows:

per 50 cl wine **24.00**

per 75 cl wine **34.00**

per 75 cl champagne **37.00**

Smoking on board

Smoking is not permitted in any of our boat interiors. On larger boats, we can arrange for a separate smoking lounge (if requested in advance).

Empty runs and/or waiting time

Per hour and employee **60.00**

Special requests

Do you have a special request? An innovative idea for your event? We're confident we can satisfy your requirements.

Zürichsee Gastro

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