

Banquet menu



Lake Zurich
Gastronomy

Welcome to Lake Zurich Gastronomy!

**Planning a party? An exclusive group
cruise? Then celebrate in style –
by reserving your own boat with catering
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 you to browse through our Banquet Menu
and the many culinary attractions we 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.

Team Lake Zurich Gastronomy

All prices are in Swiss francs incl. VAT.

Origins of meat, poultry, fish & bread: Beef: Switzerland / Argentina */ Veal: Switzerland/ Pork: Switzerland / Lamb: Australia */ Sausage products: Switzerland/ Poultry: Switzerland / Fish and seafood: Germany, Switzerland, Estonia, Norway / Bread: Switzerland. * May have been produced using antibiotics, hormones or antimicrobial agents.

Our boats

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

Steamboat Stadt Rapperswil	162	MS Limmat	158
Main deck lounge	74	Main deck stern	38
Upper deck	88	Main deck bow	48
		Upper deck lounge	72
Steamboat Stadt Zürich	148	MS Wädenswil	124
Main deck lounge	74	Main deck stern	24
Main deck wheelhouse	12	Main deck bow	36
Upper deck	62	Upper deck	64
MS Helvetia	278	MS Säntis	114
Main deck stern	72	Main deck stern	38
Main deck bow	78	Main deck bow	32
Upper deck lounge	128	Upper deck	44
MS Linth	260	MS Albis	116
Main deck stern	64	MS Pfannenstiel	
Main deck bow	48	MS Uetliberg	
Upper deck lounge	96	Main deck	92
Upper deck bow	28	Upper deck	24
Traditional Swiss parlour second upper deck	24	MS Bachtel	62
MS Panta Rhei	268	Main deck stern	40
Main deck stern	94	Main deck bow	22
Main deck bow	46		
Upper deck lounge	100		
Upper deck bow	28		

Delicious appetizers (served cold)

Flûte Parisette

White, multi-grain or country-style baguette with your choice of, tuna, egg, grilled vegetables and rocket of Swiss style with cheese, grapes and fresh figs
dry-cured beef, dry-cured ham roast beef or salmon

each 50 cm	41.00
each 50 cm	43.00

Stone oven bread

(minimum order 15 pieces per item)

per piece

Assorted party sandwiches with pretzels, 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

6.80

Pretzel crown bread

(for 4–6 people per crown with one filling)

per crown

with Brie cheese

34.00

with dry-cured beef (from Canton Grisons)

39.00

with dry-cured ham

36.00

with salami

34.00

with salmon

42.00

with grilled vegetables

36.00

Surprise Loaf

(for 8–10 people, 30 pieces)

per loaf

Available as brioche or whole grain party bread

filled with ham, salami, tuna, egg, salmon

102.00

Filled with salmon only

112.00

Surprise Loaf vegetarian

(for 8–10 people, 30 pieces)

per loaf

Available as brioche or whole grain party bread

92.00

filled with apple curd, double cream cheese with walnut,

alpine herb cheese with pappadew, egg, Cantadou

cream cheese with horseradish

Pumpernickel rondelli

per piece

with salmon tartare

6.20

with beef tartare

6.20

with Züri Oberländer cream cheese

5.20

with beetroot hummus (V)

5.20

Canapés ½ piece

(minimum order 12 pieces per item)

per piece

Chicken curry, salami, tuna, egg, asparagus or celeriac

4.60

Salmon, beef tartar or roast beef

4.80

Delicious appetizers (served cold)

Snacks on the table

per portion

Parmesan pieces, focaccia, olives and spicy peppers stuffed with cream cheese	16.50
Savoury snacks (chips/salted sticks/nuts 50 g) ①	4.50
Schwarzenbach spice nuts (50 g) ①	6.00
Seasonal vegetable dips with three delicious sauces ①	11.50
Puff pastries from our bakery (50 g)	10.50

Skewers with

per piece

cherry tomatoes with mozzarella pearls on basil-pesto	3.80
seasonal fruits ①	8.00
melon pearls and dry-cured ham	9.40
Swiss cheese, grapes and fig slice	8.80
roast beef with remoulade sauce	9.40
two golden prawns (black tiger)	8.20

Herb crêpes roulade with

per piece

a filling of chopped walnuts, mascarpone and rocket	5.10
smoked salmon and a hint of horseradish wasabi foam	6.60
Cantadou cream cheese, dried tomatoes and spring onions	5.70

Out of a glass

per glass

Sausage salad with Urchiger mountain cheese	7.50
Boiled beef salad with horseradish foam	9.50
Oriental bulgur salad with diced vegetables ①	7.50
Papaya mango salad with prawns	10.50
Mediterranean chickpea salad with bell peppers, onions and cucumbers ①	8.80

Delicious appetizers (served warm)

Out of a small cup

	per cup
Carrot ginger foam soup	6.50
Pumpkin cream soup (seasonal)	6.50
Vegetable cream soup	6.50
Gazpacho	6.50

Savoury skewers with

	per piece
falafel with hummus, cucumber and olives (V)	3.90
chicken satay in peanut butter sauce	4.00
«Lollipop» vegetarian pizza	4.60
two roast plums wrapped in bacon	5.60
tofu cubes in herb marinade (V)	7.50

On a platter

	per piece
Bruschetta with tomatoes, basil and garlic	4.00
Party ham croissants	4.40
Party cheese tartlets	4.00
Party quiches Lorraines	4.00
Party spinach tartlets	4.00
Party vegetable tartlets	4.00
Samosa with vegetable filling and dip	4.30
Mini hamburger	5.60
Mini spring roll with sweet and sour sauce	2.50

Aperitifs (all-inclusive price per hour)

Lake Zurich Apéro

per person 35.80

Räuschling Burghalde-Riesbach 75 cl,
local apple juice and mineral water,
cheese skewer selection from Züri Oberland,
grapes, nuts and fresh plaited loaf

L'Aperitivo Ticinese

per person 38.80

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, focaccia and olives

Aperitif from Canton Vaud

per person 31.80

Féchy, orange juice and mineral water,
mini vegetable tartlets, mini quiches Lorraines and mini cheese tartlets,
Tête de Moine cheese rosettes with nut bread and grapes

Winter Apéro

per person 30.80

Mulled wine, fruit punch and mineral water,
homemade raclette sticks with tomato dip,
garlic bread and plums wrapped in bacon

Flying Dinner

Cold starters

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 onion
Boiled beef salad with horseradish foam
Oriental Bulgur salad with diced vegetables (V)
«Bündner» pear bread with Tête de Moine cheese
Blinis with smoked trout from Hirzel
Blinis with Cantadou
Pumpernickel rondelli with beetroot hummus (V)
Papaya mango salad with prawns
Mediterranean chickpea salad with bell peppers, onions and cucumbers (V)

Homemade soups

Carrot ginger foam soup
Pumpkin cream soup (seasonal)
Vegetable cream soup
Asparagus cream soup (seasonal)
Gazpacho

Warm main courses

Vegetable beef wok
Beef fillet strips on truffle pasta with rocket
Sliced veal «Zurich style» served with hash browns
Lamb kidney piece on jus with green beans
Marinated chicken strips on ratatouille
Monkfish in a raw ham coat on savoy cabbage
Lime risotto with a MSC sweet chili crevette
Grilled vegetables with bell peppers, eggplants, courgette and mushrooms
with Belarom bouquet de provence (V)
Gyoza filled dumplings with vegetables with sesame sauce (V)
Red Thai curry with rice (V)
Mini cannelloni with vegetable cheese filling

Desserts

Mini fruit tartlet
Espresso panna cotta
Crêpes with chocolate-walnut filling
Mini cornet with yogurt mousse
Seasonal fruit quark cream
Raspberry brownie (gluten free)
Exotic fruit salad (V)
Lime mousse
Petit Four (V)

Piccolo Flying Dinner

2 starters/2 main courses/2 desserts

per person 49.00

Small Flying Dinner

3 starters/3 main courses/3 desserts

per person 65.00

Large Flying Dinner

4 starters/4 main courses/4 desserts

per person 98.00

Soups

Carrot ginger soup	11.00
Pumpkin cream soup (seasonal)	11.00
Vegetable cream soup	11.00
Asparagus cream soup (seasonal)	11.00
Gazpacho	11.00

Starters cold

Garden-fresh lamb's lettuce (seasonal) with free range egg, crispy bacon strips and bread croutons	18.50
Colorful leaf salad (V)	10.80
Colorful garden salad with vegetable strips, seeds and nuts	14.00
Datterini tomato salad with Swiss mountain mozzarella	16.80
Rocket salad in Parmesan basket with free ranch egg and cherry tomatoes garnished	15.50
Salmon tartare prepared with crème fraîche with horseradish foam, brioche toast and butter	22.50
Smoked trout fillet from Hirzel with cress, brioche toast and butter	18.50
Beetroot carpaccio (V) with pomegranate and caramelized walnuts	17.50

Starters hot

Puff pastry hearts (seasonal) with morel asparagus ragout	19.50
Rustico Tortelli filled with tomato & Mozzarella, pivoted in basil pesto	16.50
Swiss whitefish strips with dill, tartar sauce and boiled potatoes	19.50

Main courses

With a second serving

Zurcher whole roasted veal loin 61.00

served on Merlot gravy

Saffron linguine tossed in butter and fresh seasonal vegetables

Tender fillet 69.00

of veal from the region roasted in one piece with a mascarpone morel cream sauce,
potato gratin and a bouquet of vegetables

Tender beef entrecôte «Ojo de Agua» 69.00

medium roasted with Béarnaise sauce

fried potato wedges and fresh seasonal vegetables

Medaillons of beef fillet «Rossini» 64.00

filled with goose liver parfait

served with hash brown croquettes and a bouquet of vegetables

Beef fillet goulash «Stroganoff» 48.00

with homemade spaetzle

Brasato al Barolo 40.00

Mashed potatoes with sun-dried tomatoes

and glazed artichoke hearts

Pork tenderloin médaillons 43.00

with bacon and sage served on savoury Merlot gravy

linguine and colorful market vegetables

Grilled MSC salmon steak 39.00

with orange hollandaise, served with dry rice and leaf spinach

The simpler the better

One serving

Veal cream goulash from «Zurich Oberland» 38.00
with spinach noodles and glazed carrots

Homemade meatloaf 28.50
with red wine gravy, mashed potatoes and market vegetables

Sliced veal «Zurich style» 40.00
with freshly made spaetzle
with pork strips 32.50
with chicken strips 34.50


Glazed roast shoulder of veal 41.00
with homemade potato gratin and a bouquet of vegetables

Farmer's ham in pastry 29.00
served with chef salad with cranberry dressing

Vegetarian & Vegan

Rustico Tortelli 28.00
filled with tomato & Mozzarella, pivoted in basil pesto

Quinoa burger 28.50 
in a sesame bun with tomatoes, gherkins rocket salad and burger sauce
served with sweet potato fries

Red Thai curry 30.50 
Bamboo sprouts, oyster mushrooms, coconut milk,
eggplants, bell pepper, lemongrass, long beans
chickpeas and sweet potatoes

Creamy beetroot risotto 26.50
with goat cheese and beetroot chips

Mediterranean sweet potato gnocchi 30.00
with mushrooms, courgettes, cherry tomatoes and Parmesan

Quorn stroganoff 29.00
with homemade spaetzle

Meal suggestions

BUSINESS MEAL

Smoked duck breast
with mango chutney and rocket

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

Zurich veal loin
in truffle gravy, saffron linguine tossed in butter, vegetable bouquet

Warm chocolate soufflé
with sour cream ice cream

111.00


CAPTAIN'S MEAL

Carrot ginger soup

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

Lime mousse
on glazed seasonal fruits

92.00



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

Meal suggestions

BIRTHDAY MEAL

Colourful leaf salad

with bacon and croutons served on balsamic vinaigrette

Swiss whitefish fillets

served in a dill cream sauce with confetti rice

Homemade meatloaf

with red wine gravy, truffled mashed potatoes and seasonal vegetables

Sorbet variation

garnished with fruits

69.00

GOURMET MEAL

Swiss smoked salmon from Lostallo

with horseradish foam, toast and butter


Tender beef entrecôte matured on the bone «Ojo de Agua»

medium roasted, served with Béarnaise sauce,
fried potato wedges and fresh seasonal vegetables

Dessert variations

with crème caramel, chocolate mousse
and raspberry sorbet with fruits

112.00



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

Meal suggestions

SAILOR'S MEAL

Colourful leaf salad
on passion fruit herb vinaigrette
with pomegranate seeds and avocado

Roast beef
with Béarnaise sauce
fried potatoes with herbs, three kinds of seasonal vegetables

Lime raspberry parfait

82.00

ITALIAN TEMPTATION


Parma ham
with melon duo

Rustico Tortelli
filled with tomato & Mozzarella, pivoted in basil pesto

Veal escalope «Milanese»
served with mascarpone risotto

Tiramisù
with raspberries

84.00



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

Buffets

Please note that you will need a time frame
of at least three hours for these buffets.
Below 40 persons we charge a surcharge of CHF 15 per guest.

SWISS BUFFET

Seasonal vegetable cream soup (served at the table)

Salad

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

Main course

Homemade 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

Dessert

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

69.00

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

Main course

Rustico Tortelli filled with tomato & Mozzarella, pivoted in basil pesto
«Cannelloni con carne fatti in casa»
Tagliatelle with prawns, rocket, tomato cubes and garlic
Lentil pasta al aglio, olio e peperoncino (V)

Dessert

Tiramisù, panna cotta, fresh fruit salad, pistachio ice cream,
Amaretto mousse, torta della nonna,
platter with Italian cheese selection served with butter and bread

68.00

Buffets

FARMER'S BUFFET

Graubünden barley soup (served at the table)

Starter

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, Mostbrückli (dry-cured and smoked beef) with cherry tomatoes and cucumber

Main course

Roast shoulder of veal, oven meatloaf, fried sausage served by the meter with onion sauce, roast potatoes with herbs, vegetable spaetzle pan, beans with bacon and sweet potato lentil stew (V)

Dessert

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 72.00

Dessert buffet with cheese 82.00

GOURMET BUFFET

Starter

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, cold sliced roast veal with sauce tartare, seasonal vegetable terrine with herb vinaigrette, symphony Swiss smoked salmon from Lostallo and smoked trout fillet

Main course

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, Rustico Cappelletti with a fine spicy spinach filling (V)

Dessert

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

102.00

Buffets

BARBECUE BUFFET

Salad

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, pork and veal fried sausages, lamb sirloin, cevapcici vegetable skewer, quinoa beetroot burger (V), grilled corn cobs, baked potatoes with chives sour cream sauce, garlic herb butter, spicy barbecue sauce and chutney selection

Dessert

Apple juice cream, plum crumble cuts, cherry cake from Zug, fruit platter, muffins and brownies, crème caramel, chocolate mousse, cream slice, Swiss cheese selection served with grapes, apples, crunchy walnuts and pear bread

Dessert buffet without cheese 96.00

Dessert buffet with cheese 106.00

BRUNCH BUFFET

Aromatic coffee, strong espresso or delicious cappuccino, hot chocolate, Ovomaltine, tea selection, freshly fruit juices, apple juice and mineral water, jam jelly and honey selection, 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, homemade 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

In addition to the above offer:
1 dl Prosecco or Rimuss per person
Various desserts in small glasses,
brownies and muffins

66.00

The more the merrier

PASTA APLENTY

All you can eat – just help yourself from the buffet

Leaf salad with house dressing

Spaghetti with sauce selection

Tomato-basil (V)

Bolognese sauce

Carbonara sauce

Basil-pesto

35.00

HARDEGGER'S CHEESE FONDUE

**Hardegger's cheese fondue
with bread**

All you can eat

29.50

Side dishes

Jacket potatoes

per portion 5.50

Baby corn cobs, pearl onions, gherkins

per portion 6.50

Morels or porcini

per portion 7.50

Champagne fondue

Surcharge per portion 7.50

FONDUE CHINOISE

All you can eat

Leaf salad with house dressing

**Freshly sliced beef, veal and chicken
and homemade meat stock**

homemade sauce selection, fresh fruit selection,

gherkins and pearl onions,

vegetable rice, chips and mini bread rolls

68.00

Desserts

Warm chocolate soufflé with sour cream ice cream	14.50
Lime mousse on glazed seasonal fruits	12.50
Espresso panna cotta with whipped cream	11.50
Passionfruit tiramisu	12.50
Crème brûlée «Grandmother's style»	11.00
Wild berries crème brûlée	11.00
Chocolate mousse	12.50
Fresh fruit salad with whipped cream	13.50
Petit Four (4 pieces)  mixed (gluten free)	11.50
Raspberry brownie (gluten free)	9.00
Sweet surprise (all you can eat) Choose from our selection of delicious desserts served in small glasses	9.50
Cherry cake (with alcohol) from the Treichler pastry shop in Zug	9.30
Handmade Vacherin ice cream cake (April-September) with raspberry and vanilla ice cream, Hotz pastry shop, Dübendorf	9.30
Handmade Vacherin ice cream cake (October-March) with mandarin and vanilla ice cream, Hotz pastry shop, Dübendorf	9.30
Homemade pies (minimum 8 pieces per variety) Apple, apricot or plum	8.50

Dessert buffet

Cream slice, cherry cake from Zug, lemon quark cream, chocolate mousse, fresh fruit salad, panna cotta with seasonal fruits, Swiss cheese selection served with grapes, pears, crunchy walnuts, pear bread and butter

Dessert buffet without cheese	24.00
Dessert buffet with cheese	34.00

Fresh from our pastry shop Hotz

per piece

Black Forest cake, Sacher cake, carrot cake, princess cake (Swedish cake) and fruit cake

without alcohol	8.80
with alcohol	9.50
with lettering	11.30

With your coffee

per portion

Frändises (sweet biscuits) from Hotz pastry shop (50 g), approximately 6 pieces	9.00
Mini-Pâtisserie assorted (4 pieces)	15.00
Luxemburgerli from Sprüngli (4 pieces)	12.00



Our additional options

Floral decorations

We will be happy to order flower arrangements according to your wishes and budget ideas.

LED table light

Upon request, we can place
LED tea lights on tables for
CHF 4 per piece

Tablecloths and napkins

Linen tablecloths (light grey or ecru, depending on the 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 napkins
CHF 5 per person

Menu cards

We are happy to prepare personalized menu cards upon request
CHF 4 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 75 cl wine
CHF 34

per 75 cl champagne
CHF 37

Our additional options

Smoking on board

Smoking is prohibited indoors on the entire Lake Zurich fleet. By arrangement, it is possible to set up a separate smoking lounge in the outdoor area on larger ships.

Empty runs and/ or waiting time

Per hour and employee CHF 65

Special requests

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

CONTACT

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Wir bekennen uns zu einer nachhaltigen Unternehmensführung und entwickeln unseren Betrieb laufend in Richtung Nachhaltigkeit weiter.
We are committed to the sustainable management of our business, and strive continuously to achieve sustainability.

