

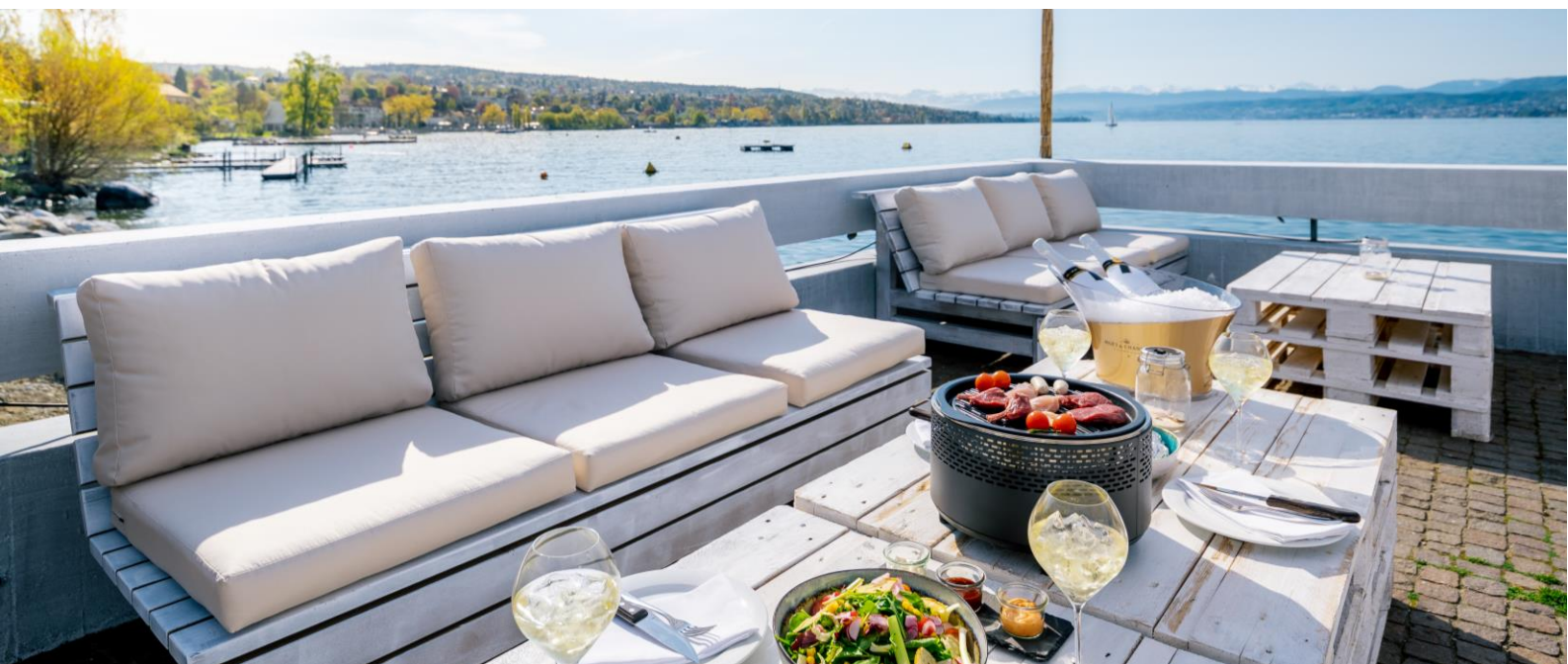


LAKE SIDE

BANQUET DOCUMENTATION

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INFORMATION ABOUT THE LOCATION

Phone	+41 44 385 86 00
E-Mail	bankett@lake-side.ch
Homepage	www.lake-side.ch
Location	<p>The Lake Side with terrace, bar and conference center scores with its wonderful location directly on Lake Zurich.</p> <p>In summer, you can enjoy the warm days on the large lakeside terrace or in the lounge.</p>
Directions	<p>Streetcar 11 or 15 to Fröhlichstrasse stop Bus 912 or 916 to Chinagarten stop</p>
Parking facilities	<p>The Zürichhorn public parking lot is located directly in front of the Lake Side, and the Zürichhorn parking garage is just a few minutes' walk away.</p>
Open hours	<p>Monday - Saturday, 11.30 am - 11.30 pm Sunday 11.00 am - 10.00 pm (brunch until 2.30 pm)</p>



Professionally and with many years of experience, we will be happy to organize your event and assist you with a selection of menus and buffets. Each proposal can be customized according to your wishes. Please do not hesitate to let us know your ideas. Our chef will be happy to put together a suitable menu or buffet for you. Below is a selection from our menu, which varies according to the season.

NIBBLES

Chips - salt paprika ✓	6
Mixed nuts	6
Homemade puff pastry	6
Sweet chestnuts from the chestnut oven ✓ SEASONAL	6
Broken Grana Padano DOP	7
Marinated mammoth olives with almonds ✓	7
Filled cornets cream cheese mousse smoked salmon tartare in a jar	7
Nachos guacamole ✓	7



APÉRO RICHE IN FLYING SERVICE

The minimum order quantity per appetizers is 20 pieces





COLD APPETIZERS MEAT

Beef tartare pickled vegetables	7.5
Vitello Tonnato cucumber caper popcorn	9

COLD APPETIZERS FISH

Filled cornets cream cheese mousse smoked salmon tartare	6
Blinis smoked salmon Prunier's Beari caviar	16
Baby lettuce parmesan dressing sardines panko crunch	6.5
Smoked salmon tartare stomach curd pickled vegetables	6.5

COLD APPETIZERS VEGAN | VEGETARIAN

Broccoli salad apple pepperoni pine nuts 	6
Quinoa salad Tricolore pomegranate seeds cashew nuts 	5.5
Moroccan couscous salad dates vegetables 	5
Gazpacho Andaluz 	5
Beetroot salad feta cheese nuts	5
Stracciatella di Burrata pineapple tomatoes olive earth	6.5
Focaccia cream cheese antipasti	6.5
Canapé mushrooms figs <small>SEASONAL</small>	6

SUSHI

Swiss Fusion Uramaki beef tartare avocado	6.5
Crazy Tuna Uramaki tuna tartare avocado	6.5
Nigiri from Kagoshima Wagyu A5 beari caviar from punier	24
Rainbow Roll salmon avocado cream cheese	5.5
Spicy Tuna Uramaki pickled ginger wasabi	6
Dragon Roll tuna salmon snow crab avocado	6.5

WARM APPETIZERS MEAT

Ham croissant	5.5
Beef cheek praline truffle cream	9.5
Swiss beef meatballs mango salsa	7
Mini burger smoked brisket BBQ sauce lettuce	9.5
Beef fillet cubes "Stroganoff" mashed potatoes	10.5

WARM APPETIZERS FISH

Egli knusperli tartar sauce	8.5
Fried king prawns salsa brava	8
Black Tiger king prawns 8/12 aglio e olio	8
Baked Malakoff grape gel	7.5

WARM APPETIZERS VEGAN | VEGETARIAN

Cheese cake	6.5
Spinach cake	6.5
Spring roll sweet and sour sauce	6.5
Saffron risotto dried tomatoes wild mushrooms	8
Saffron arancini tomato and nut cream	6.5
Korean kimchi mandu vegetables ✓	7
Korean mandu vegetables sesame ✓	7
Dal Makhani cashew nuts coriander ✓	7
Pumpkin and ginger foam soup ✓ SEASONAL	6
Zurich white wine foam soup	6

SWEET APPETIZERS

Chocolate mousse chocolate earth passion fruit	7.5
American cheesecake raspberries	6
Seasonal fruit salad coconut ✓	6
Black Forrest cherries chocolate	7.5
Chocolate brownie vanilla sour cream	6.5
Lemon tart meringue	5.5

MENU SUGGESTIONS

MENU WINTER

4-Course menu 99

3-Course menu with salad or soup 84

Lamb's lettuce | cranberry dressing | chopped egg | bacon | croûtons SEASONAL

Rinds Consommé | Herb crêpes | vegetable julienne | chives

Whole fillet of beef | truffle jus | potato gratin | spinach | Hokkaido pumpkin

Chocolate brownie | yoghurt ice cream | blueberry ragout

MENU SPRING

4-Course menu 91

3-Course menu with salad or soup 78

Castle Franco & chicory | orange dressing | cranberry | cashew nuts SEASONAL

Zurich white wine soup | Puff pastry with Sbrinz cheese

Grilled beef entrecôte | Café de Paris | spinach leaves | carrot | Lyonnaise potatoes

American cheesecake | raspberry ragout | crispy

MENU SUMMER

4-Course menu 91

3-Course menu with salad or soup 78

Burratina | antipasti vegetables | tomato | balsamic vinegar

Gazpacho andaluz | Basilic oil | borretsch cress SEASONAL

Corn-fed poulard breast "Supremé" | port wine jus | French fries Macaire | seasonal vegetable bouquet

Coconut panna cotta | raspberry ragout

MENU AUTUMN

4-Course menu 91

3-Course menu with salad or soup 78

Kuratli smoked salmon tartare | stomach curd | herbs | pickled vegetables | mustard caviar




Pumpkin cream soup | Rosted core | core oil SEASONAL

Beef brasato | port wine jus | mashed potatoes | oven vegetables | classic garnish



Chocolate cream | pear | vanilla ice cream | caramelized nuts

MENUS TO PUT TOGETHER

STARTERS

Lakeside salad on request 	16
Mixed leaf salad house dressing garnish croûtons	
Garten asia salad	18
Honey ginger dressing vegetables sesame mungo sprouts	
Lamb's lettuce <small>SEASONAL</small>	18
Cranberry dressing chopped egg bacon croûtons	
Castele Franco & Chicorée  <small>SEASONAL</small>	18
Orange dressing cranberries cashew nuts	
Green asparagus salad  <small>SEASONAL</small>	21
Strawberries caramelized	
Burratina	24
Antipasti vegetables tomatoes balsamic	
Vitello Tonnato	25
Veal tuna sauce pickled tropea onion cape popcorn	
Kuratli salmon tatar	21
Low fat quark herbs pickled vegetables mustard caviar	
Sushi variation	26
Uramaki Hosomaki Nigiri	

SOUPS

Rinds Consommé	16
Herb crêpes vegetable julienne chives	
Zurich white wine soup	16
Puff pastry with Sbrinz cheese	
Gazpacho andaluz 	16
Basilic oil borretsch cress	
Pumpkin cream soup  <small>SEASONAL</small>	15
Rosted core core oil	

MAIN COURSES



MEAT

Beef fillet roasted in one piece Truffle jus potato gratin spinach leaves Hokkaido pumpkin	61
Pink roasted beef entrecote Café de Paris Lyonnaise potatoes Spinach leaves Carrots	49
Corn poulard breast suprémé Port wine jus French fries macaire seasonal vegetable bouquet	41
Beefbrasato Port wine jus mashed potatoes oven vegetables classic garnish	46
Veal steak Herb jus roast potatoes grilled vegetables	56



FISH

Sautéed pike-perch fillet Escabeche vegetables saffron boiled potato chervil	41
Grilled seabass Lemon velouté tarragon mashed potatoes zucchini	39
Risotto del Mare (max. 50 portions) Black tiger prawns mussels salicorn	47
Fried gilthead fillet Mango and chickpea salad pomegranate hummus	38

VEGAN | VEGETARIAN

Saffron risotto Sautéed wild mushrooms dried tomatoes parmesan potato chips	37
White asparagus <small>SEASONAL</small> Hollandaise sauce boiled potatoes watercress	41
Casarecce  Egg sponge vegan cream sauce tomatoes fresh herbs	37
Dal Makhani  Indian bean dal jasmine rice cashew nuts coriander	34

DESSERTS

American Cheesecake Raspberry ragout crumble	17
Chocolate brownie Yoghurt ice cream blueberry ragout	18
Coconut panna cotta on suggestion  Raspberry ragout	16.5
Chocolate cream pear vanilla ice cream caramelized nuts	18
Mousse au Chocolat Mango passion fruit coulis chocolate earth	18
Exotic fruitsalad  Seasonal sorbet coconut	18

BBQ OFFER

74

available for groups of 50 people or more

SALAD BUFFET

Seasonal leaf salads
 Dressing | Condiments
 Melon salad with feta cheese
 Tomato mozzarella
 Antipasti vegetables ✓
 Moroccan couscous salad ✓
 Dates | Vegetables
 Cucumber salad
 Yoghurt | Dill
 Assorted breads

GRILL LIVE STATION

Marinated chicken thigh steak and pork loin steak
 Bratwurst | cervelat | BBQ sauce
 Bürlü and mustard | Corn on the cob ribs with salted butter
 Roast potatoes with sour cream | grilled vegetables

DESSERT BUFFET

Fruitsalad | burnt cream

MAY IT BE AN UPGRADE?

SALAD BUFFET

Cucumber potato salad	+ 4
Octopus salad	+ 9

GRILL LIVE STATION

Buffalo chicken wings	+ 5
Giant prawns with aioli	+ 6
Spare ribs	+ 6
Entrecôte doubl	+ 11
Vegan BBQ yakitori skewers ✓	+ 4

DESSERT BUFFET

Panna cotta	+ 4
Cakes	+ 3
Ice cream trolley	+ 4
Cheese platter served with grapes pears crunchy walnuts fig mustard	+ 7
Fruit platter	+ 4
Quark mousse	+ 2

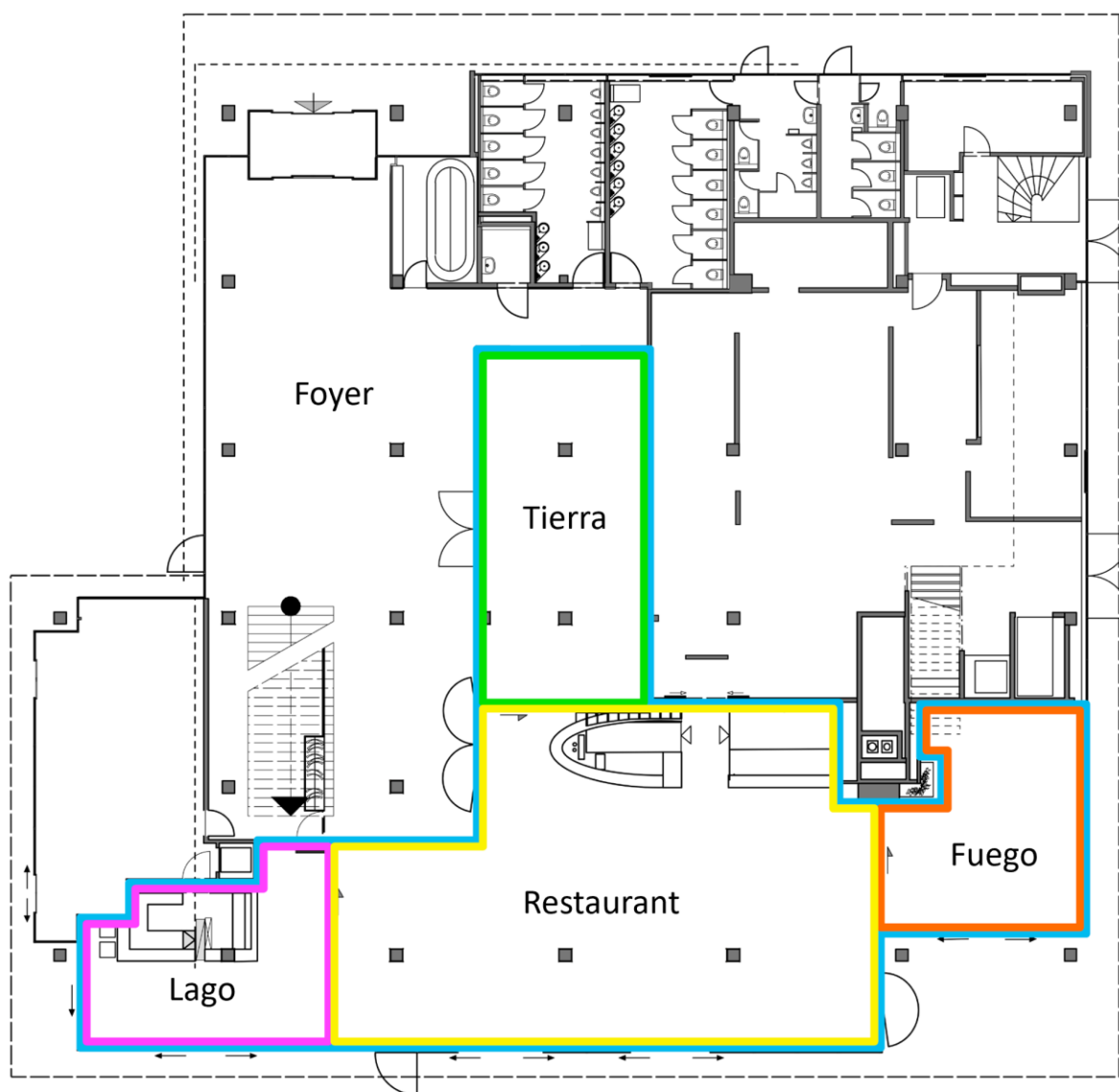
MIDNIGHT SNACK

Mini Burger*	11.
5 Swiss beef BBQ Sauce tomato lettuce	
White sausage with prezel with mustard	8.5
Pizza Margherita*	8
Pizza Prosciutto e Funghi	9.5
Sausages with mustard Buchmann Bürli	8.5
Cheese platter Fruits and nuts	14
Danish Hot Dog station* Sauerkraut sesame roasted onions	14
Cold cuts platter Meat- and cheese specialities	18

COSTS FOR THE KITCHEN STAFF

*The snacks on offer are freshly prepared for your event. The kitchen staff will also be charged for the preparation, service and follow-up work. Our cooking services are charged at CHF 58 per hour. The number of cooks and the number of hours required depend on the size of the event and the number of guests.

GROUND FLOOR - LAYOUT



GROUND FLOOR CAPACITIES

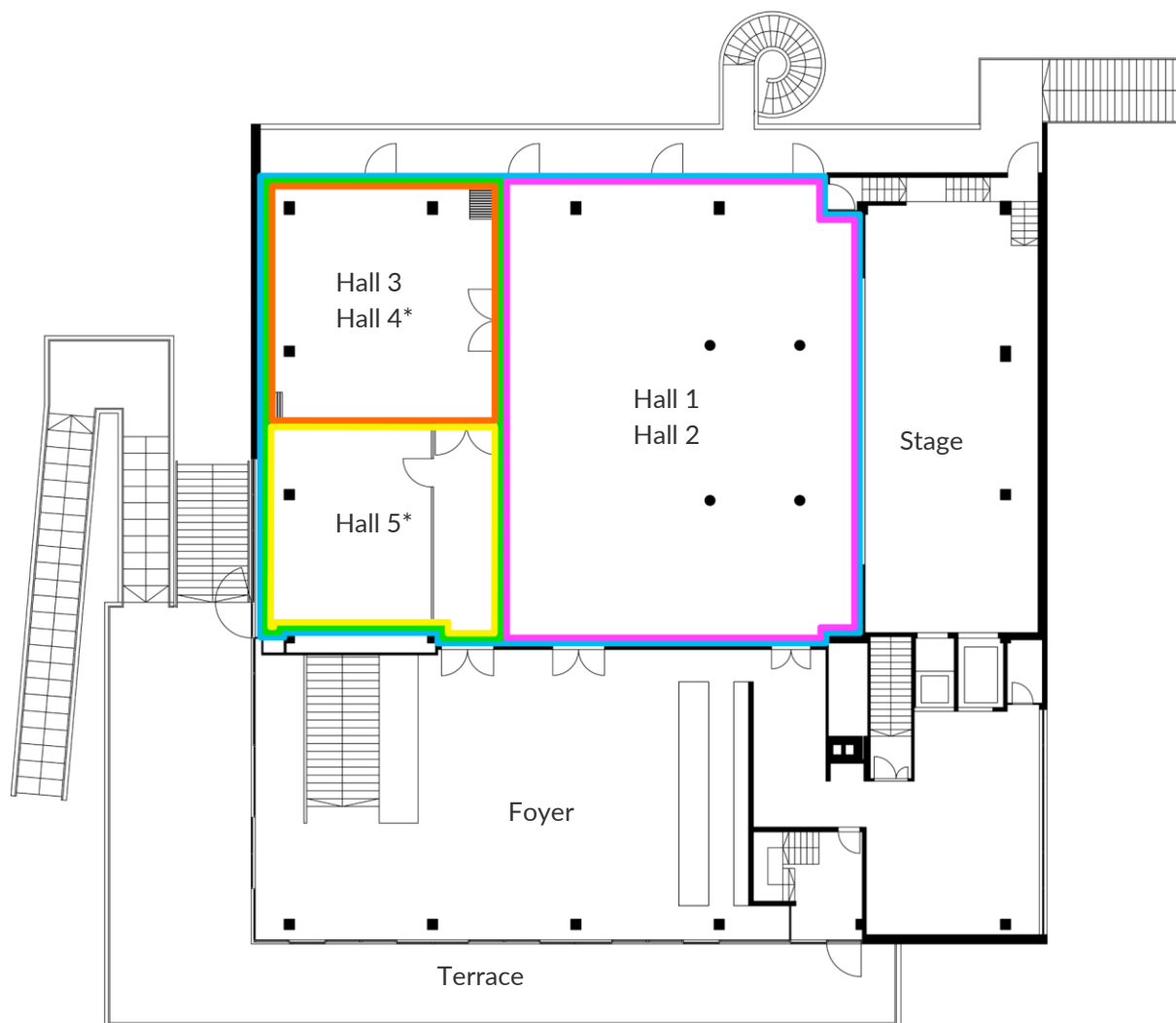
Total area: 300 m2

Unit	Whole	Lago	Tierra	Fuego	Restaurant
Height m	2.87	2.87	2.87	2.87	2.87
Wide m	-	6.90	5.60	6.80	8.70
Length m	-	8.90	11.90	7.70	18.00
Area m2	300.00	35.00	64.00	45.00	153.00
Daylight	yes	yes	no	yes	yes
Darkening	yes	yes	yes	yes	no
Banquet tables 158x86 cm	200	20	40	40	120
Cocktail Number of people	300	30	60	40	150
Seminar Number of people	-	-	30	25	60
Concert Number of people	-	-	40	40	100

ANNEX EXTENSION

The capacity on the first floor can be expanded by adding an annex. This increases the total capacity to up to 1800 guests. The extension is organized by an external supplier. Price on request.

UPPER FLOOR - LAYOUT



UPPER FLOOR CAPACITIES

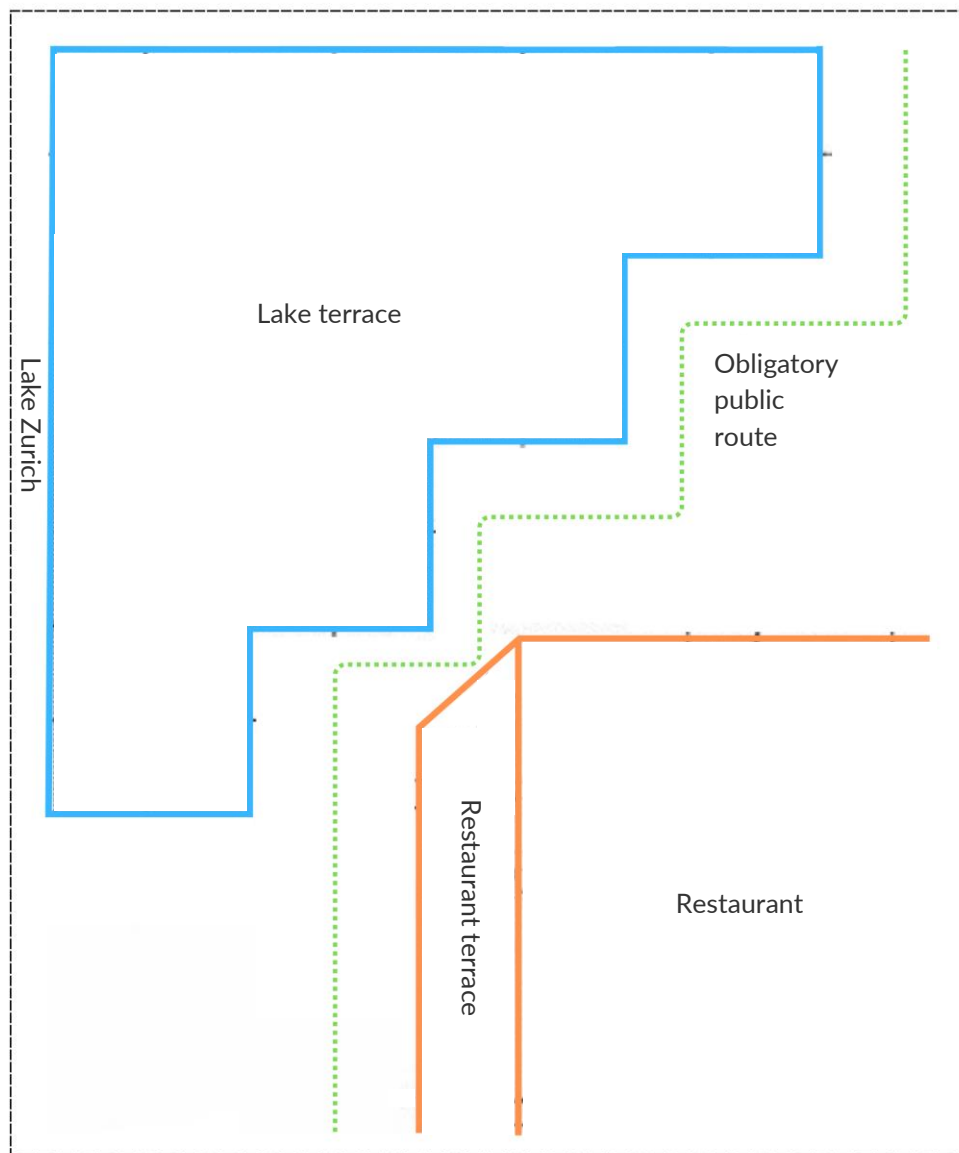
Total area: 715 m²

Unit	Whole	Hall 1	Hall 2	Hall 3	Hall 4*	Hall 5*
Height m	6.2 / 4.0	6.2 / 4.0	6.20	4.00	4.00	4.00
Wide m	-	17.80	13.70	9.10	9.10	6.60
Length m	-	23.30	17.80	17.80	9.50	8.00
Area m ²	591.00	414.00	247.00	162.00	87.00	53.00
Daylight	yes	yes	yes	yes	yes	yes
Darkening	no	yes	yes	yes	yes	yes
Banquet tables 158x86 cm Number of people	500	420	220	130	-	-
Round tables ø180 cm Number of people	340	290	180	110	-	-
Cocktail Number of people	650	500	300	150	-	-
Seminar Number of people	-	220	120	80	40	20
Concert Number of people	600	500	250	140	80	40
With runway Number of people	-	400	200	-	-	-

* Rooms 4 and 5 are only rented as group rooms in connection with an event in Room 2.

Stage	Wide	Height	Pic B	Pic H	Wide	Depth
Stage Hall 1 & 2 m	8.00	4.20	10.40	4.10	16.80	6.90

LAKE TERRACE - LAYOUT



RENTAL PRICES & CONDITIONS

Rental area	Monday - Sunday, whole day prices CHF
Whole ground floor / 300 m2 Room 1-3 & Restaurant	Rent: 1'500.00 / Sales guarantee: 20'000.00
Lake terrace / 450m2	Rent: 1'500.00 / Sales guarantee: 10'000.00
Lago / 35 m2	Rent: 790.00 / Sales guarantee: 1'500.00
Tierra / 64 m2	Rent: 790.00 / Sales guarantee: 2'500.00
Fuego / 45 m2	Rent: 790.00 / Sales guarantee: 2'500.00
Whole upper floor / 715 m2 (Hall, Foyer & Terrace) only Hall / 414 m2	Rent: 3'355.00 / Sales guarantee upon request
Hall 2 / 247 m2	Rent: 2'050.00
Hall 3 / 162 m2	Rent: 1'850.00
Hall 4 / 87 m2	Only suitable as group rooms
Hall 5 / 53 m2	Only suitable as group rooms
Whole house / 1150 m2	Upon request

INCLUDED IN THE ROOM RENTAL

- Lake water cooling for optimum temperature in the hall
- Table linen and place settings, coat racks unattended and unguarded (large events excluded).
- WLAN and room signage on the flatscreen at the entrance
- Cleaning after the event

CONDITIONS FROM 12PM

Lump sum overtime allowance	265.00 per event
Chef de Service	79.00 per person / hour
Room supervisor	149.00 per person / hour
Service staff	48.00 per person / hour
Office staff	48.00 per person / hour
Bar staff	58.00 per person / hour
Wardrobe staff	48.00 per person / hour
Travel expenses for employees	48.00 per person

OVERTIME

- For an event after midnight, additional costs such as service staff, overtime permit and cab costs for employees will be charged.
- An additional 1 hour per employee will be charged for the entire cleaning and dismantling of the hall.
- Please note that the extension will last until the last guests have left and the premises have been cleaned.

SET-UP AND DISMANTLING COSTS ON THE DAY BEFORE/FOLLOWING DAY

Unit	Time	Prices in CHF
All day set-up and dismantling	8h - 22h	15'800.00
Half day setup	ab 16h	7'500.00
Half day dismantling	bis 15h	7'500.00

HABEGGER - OUR PARTNER FOR MEDIA EVENTS AT LAKE SIDE

Media experiences arise from the optimal combination of content and staging. This requires the right dramaturgy, event architecture, event engineering and technical infrastructure.

We develop scripts and visualizations, plan event structures, implement multimedia-Lighting- and audio concepts, provide the entire event technology and ensure flawless operation. Our scenographers also ensure the perfect implementation of your message across all disciplines.

