



# LAKE SIDE

## BANQUET DOCUMENTATION

## TABLE OF CONTENTS

|                                                     |    |
|-----------------------------------------------------|----|
| VENUE INFORMATION                                   | 1  |
| NIBBLES                                             | 2  |
| FLYING RECEPTION SELECTION                          | 3  |
| MENU SUGGESTIONS                                    | 5  |
| CREATE YOUR OWN MENU                                | 6  |
| BBQ SELECTION                                       | 9  |
| LATE-NIGHT SNACKS                                   | 10 |
| GROUND FLOOR PLAN                                   | 11 |
| GROUND FLOOR CAPACITIES                             | 12 |
| FIRST FLOOR PLAN                                    | 13 |
| FIRST FLOOR CAPACITIES                              | 14 |
| LAKESIDE TERRACE FLOOR PLAN                         | 15 |
| VENUE HIRE & TERMS                                  | 16 |
| OVERTIME CHARGES AFTER MIDNIGHT                     | 17 |
| SET-UP & DISMANTLING CHARGES (DAY BEFORE/DAY AFTER) | 18 |

## VENUE INFORMATION

---

Telephone +41 44 385 86 00

E-Mail [bankett@lake-side.ch](mailto:bankett@lake-side.ch)

Homepage [www.lake-side.ch](http://www.lake-side.ch)

Location The Lake Side, with its terrace, bar, and conference center, stands out for its wonderful location right on Lake Zurich.

Public transport Tram No. 11 or 15 to **Fröhlichstrasse**  
Bus No. 912 or 916 to **Chinagarten**

Parking The Zürichhorn public parking lot is located right in front of Lake Side. The Zürichhorn parking garage is just a few minutes' walk away.

Opening hours Monday – Saturday, 11:30 am – 11:30 pm  
Sunday, 11:00 am – 10:00 pm (Brunch until 2:30 pm)



With many years of experience, we are delighted to assist you in planning your event. Our selection of menus and buffets can be tailored to your individual wishes and requirements. Our Executive Chef will be pleased to create a bespoke menu or buffet proposal especially for your occasion.

Please note that our selection changes according to the season.

## NIBBLES

---

|                                                    |   |
|----------------------------------------------------|---|
| Chips – salted or paprika ✓                        | 6 |
| Mixed nuts                                         | 6 |
| Homemade puff pastry                               | 6 |
| Roasted chestnuts from the Marroni Oven ✓ SAISONAL | 6 |
| Grana Padano DOP                                   | 7 |
| Marinated mammoth olives with almonds ✓            | 7 |
| Nachos   Guacamole ✓                               | 7 |



## FLYING RECEPTION SELECTION

Minimum order quantity: 20 pieces per item.

### COLD CANAPÉS | MEAT

|                                            |     |
|--------------------------------------------|-----|
| Beef tartare   Pickled vegetables          | 7.5 |
| Vitello tonnato   Cucumber   Crispy capers | 9   |

### COLD CANAPÉS | FISH

|                                                              |     |
|--------------------------------------------------------------|-----|
| Filled cornets   Cream cheese mousse   Smoked salmon tartare | 6   |
| Blinis   Smoked salmon   Baeri caviar by Prunier             | 16  |
| Baby lettuce   Parmesan dressing   Sardines   Panko crunch   | 6.5 |
| Smoked salmon tartare   Low-fat quark   Pickled vegetables   | 6.5 |

### COLD CANAPÉS | VEGETARIAN | VEGAN

|                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------|-----|
| Broccoli salad   Apple   Bell pepper   Pine nuts     | 6   |
| Tricolour quinoa salad   Pomegranate   Cashew nuts  | 5.5 |
| Moroccan couscous salad   Dates   Vegetables       | 4.5 |
| Gazpacho Andaluz                                   | 5.5 |
| Beetroot salad   Feta   Nuts                                                                                                          | 5   |
| Stracciatella di burrata   Pineapple tomatoes   Olive crumble                                                                         | 6.5 |
| Focaccia   Cream cheese   Antipasti                                                                                                   | 6.5 |
| Canapé   Mushrooms   Fig <small>SAISONAL</small>                                                                                      | 6   |

### SUSHI

|                                                     |     |
|-----------------------------------------------------|-----|
| Swiss Fusion Uramaki   Beef tartare   Avocado       | 6.5 |
| Crazy Tuna Uramaki   Tuna tartare   Avocado         | 6.5 |
| Kagoshima Wagyu A5 Nigiri   Baeri caviar by Prunier | 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 |

**HOT CANAPÉS | MEAT**

|                                                         |      |
|---------------------------------------------------------|------|
| Ham croissant                                           | 5.5  |
| Braised beef cheek praline   Truffle cream              | 9.5  |
| Swiss beef meatballs   Mango Salsa                      | 7    |
| Mini Burger   Smoked brisket   BBQ sauce   Baby lettuce | 9.5  |
| Beef fillet stroganoff   Mashed potatoes                | 10.5 |

**HOT CANAPÉS | FISH**

|                                          |     |
|------------------------------------------|-----|
| Crispy perch fillets   Tartare sauce     | 8.5 |
| Pan-fried king prawns   Salsa brava      | 8   |
| Black tiger prawns (8/12)   Aglio e Olio | 8   |

**HOT CANAPÉS | VEGETARIAN | VEGAN** 

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| Mini cheese tartlet                                                                                                       | 6.5 |
| Mini spinach tartlet                                                                                                      | 6.5 |
| Spring roll   Sweet & sour sauce                                                                                          | 6.5 |
| Saffron risotto   Dried tomatoes   Wild mushrooms                                                                         | 8   |
| Saffron arancini   Tomatoe & nut cream                                                                                    | 6.5 |
| Korean kimchi mandu   Vegetables       | 7   |
| Korean vegetable mandu   Sesame        | 7   |
| Dal Makhani   Cashew nuts   Coriander  | 7   |
| Pumpkin & ginger foam soup  SAISONAL   | 6   |
| Zurich white wine foam soup                                                                                               | 6   |
| Crispy malakoff cheese fritter   Grape jelly                                                                              | 7.5 |

**SÜSSE HÄPPCHEN**

|                                                                                                                    |     |
|--------------------------------------------------------------------------------------------------------------------|-----|
| Chocolate mousse   Chocolate crumble   Passion fruit                                                               | 7.5 |
| American Cheesecake   Raspberries                                                                                  | 6   |
| Seasonal fruit salad   Coconut  | 6   |
| Black Forest Cake   Cherries   Chocolate                                                                           | 7.5 |
| Chocolate brownie   Vanilla sour cream                                                                             | 6.5 |
| Lemon Tarte   Meringue                                                                                             | 5.5 |

## MENU SUGGESTIONS

---

### WINTER MENU

|                                         |    |
|-----------------------------------------|----|
| 4-course menu                           | 99 |
| 3-course menu including starter or soup | 84 |

Lamb's lettuce salad | Cranberry dressing | Chopped egg | Bacon | Croûtons SAISONAL

\*\*\*

Beef consommé | Herb crêpe strips | Julienne vegetables | Chives

\*\*\*

Roasted whole beef fillet | Truffle jus | Potato gratin | Spinach | Hokkaido pumpkin

\*\*\*

Chocolate brownie | Yoghurt ice cream | Blueberry ragout

### SPRING MENU

|                                         |    |
|-----------------------------------------|----|
| 4-course menu                           | 91 |
| 3-course menu including starter or soup | 78 |

Castelfranco & chicory | Orange dressing | Cranberries | Cashew nuts  SAISONAL

\*\*\*

Zurich white wine foam soup | Puff pastry flûtes with Sbrinz

\*\*\*

Pink-grilled beef entrecôte | Café de Paris butter | Spinach | Carrot | Pommes lyonnaise

\*\*\*

American cheesecake | Raspberry ragout | Crunch

### SUMMER MENU

|                                         |    |
|-----------------------------------------|----|
| 4-course menu                           | 91 |
| 3-course menu including starter or soup | 78 |

Burratina | Antipasti Vegetables | Tomatoe | Balsamic

\*\*\*

Gazpacho andaluz | Basil oil | Borage cress 

\*\*\*

Supreme corn-fed chicken breast | Port wine jus | Pommes macaire | Seasonal vegetable bouquet

\*\*\*

Coconut Panna Cotta | Raspberry ragout

### AUTUMN MENU

|                                         |    |
|-----------------------------------------|----|
| 4-course menu                           | 91 |
| 3-course menu including starter or soup | 78 |

Kuratli smoked salmon tartare | Low-fat quark | Herbs | Pickled vegetables | Mustard caviar

\*\*\*

Cream of Pumpkin soup | Roasted seeds | Pumpkin seed oil  SAISONAL

\*\*\*

Braised beef brasato | Port wine jus | Mashed potatoes | Roasted vegetables | Classic garnish

\*\*\*

Chocolate cream | Pear | Vanilla ice cream | Caramelised nuts

## CREATE YOUR OWN MENU

---

### STARTERS

|                                                                                                                                  |    |
|----------------------------------------------------------------------------------------------------------------------------------|----|
| Lake Side salad - vegan on request              | 16 |
| Mixed leaf salad   House dressing   Garnish   Croûtons                                                                           |    |
| Garden asian salad                                                                                                               | 18 |
| Honey & ginger dressing   Vegetables   Sesame   Mung bean sprouts                                                                |    |
| Lamb's lettuce salad <small>SAISONAL</small>                                                                                     | 18 |
| Cranberry dressing   Chopped egg   Bacon   Croûtons                                                                              |    |
| Castelfranco & chicory  <small>SAISONAL</small> | 18 |
| Orange dressing   Cranberries   Cashew nuts                                                                                      |    |
| Green asparagus salad  <small>SAISONAL</small>  | 21 |
| Strawberries   Caramelised nuts                                                                                                  |    |
| Burratina                                                                                                                        | 24 |
| Antipasti vegetables   Tomatoes   Balsamic                                                                                       |    |
| Vitello Tonnato                                                                                                                  | 25 |
| Veal   Tuna sauce   Pickled tropea onion   Crispy capers                                                                         |    |
| Kuratli smoked salmon tartare                                                                                                    | 21 |
| Low-fat quark   Herbs   Pickled vegetables   Mustard caviar                                                                      |    |
| Sushi Selection                                                                                                                  | 26 |
| Uramaki   Hosomaki   Nigiri                                                                                                      |    |

### SOUPS

|                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------|----|
| Beef consommé                                                                                                                     | 16 |
| Herb crêpe strips   Julienne vegetables   Chives                                                                                  |    |
| Zurich white wine foam soup                                                                                                       | 16 |
| Puff pastry flûtes with Sbrinz                                                                                                    |    |
| Gazpacho andaluz                               | 16 |
| Basil oil   Borage cress                                                                                                          |    |
| Cream of Pumpkin Soup  <small>SAISONAL</small> | 15 |
| Roasted seeds   Pumpkin seed oil                                                                                                  |    |

## MAIN COURSES

### MEAT

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Beef fillet<br>Truffle jus   Potato gratin   Leaf spinach   Hokkaido pumpkin                   | 61 |
| Pink-grilled beef entrecôte<br>Café de Paris butter   Pommes lyonnaise   Leaf spinach   Carrot | 49 |
| Corn-fed chicken breast supreme<br>Port wine jus   Pommes macaire   Seasonal vegetable bouquet | 41 |
| Braised beef brasato<br>Port wine jus   Mashed potatoes   Roasted vegetables   Classic garnish | 46 |
| Veal steak<br>Herb gravy   Sautéed potatoes   Grilled vegetables                               | 56 |

### FISH

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Pan-fried pike perch fillet<br>Escabeche vegetables   Saffron   Boiled potatoes   Chervil | 41 |
| Pan-fried sea bass fillet<br>Lemon velouté   Tarragon mashed potatoes   Zucchini          | 39 |
| Risotto del Mare (up to 50 servings)<br>Black tiger shrimp   Mussels   Salicornia         | 47 |
| Pan-fried sea bream fillet<br>Mango and chickpea salad   Pomegranate   Hummus             | 38 |

### VEGETARIAN | VEGAN

|                                                                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Saffron Risotto<br>Sautéed wild mushrooms   Sun-dried tomatoes   Parmesan crisps                                                                                       | 37 |
| White asparagus <small>SAISONAL</small><br>Sauce hollandaise   Boiled potatoes   Watercress                                                                            | 41 |
| Casarecce Pasta <br>Chanterelles   Vegan cream sauce   Tomatoes   Fresh herbs       | 37 |
| Dal Makhani <br>Indian lentil & bean curry   Jasmine rice   Cashew nuts   Coriander | 34 |

**DESSERTS**

|                                                                                                                                              |      |
|----------------------------------------------------------------------------------------------------------------------------------------------|------|
| American cheesecake<br>Raspberry ragout   Crunch                                                                                             | 17   |
| Chocolate brownie<br>Yoghurt ice cream   Blueberry ragout                                                                                    | 18   |
| Coconut Panna Cotta - vegan on request <br>Raspberry ragout | 16.5 |
| Chocolate cream<br>Pear   Vanilla ice cream   Caramelised nuts                                                                               | 18   |
| Chocolate mousse<br>Mango & passion fruit coulis   Chocolate crumble                                                                         | 18   |
| Exotic fruit salad <br>Seasonal sorbet   coconut            | 18   |

## BBQ SELECTION

Available for groups of 50 guests or more.

74

### SALAD BUFFET

Seasonal leaf salads | Selection of dressings | Condiments  
 Melon & feta salad  
 Tomatoe & mozzarella  
 Antipasti vegetables   
 Moroccan couscous salad | Dates | Vegetables   
 Cucumber salad | Yoghurt | Dill  
 Selection of bread

### LIVE BBQ STATION

Marinated chicken thigh steaks and pork neck steaks  
 Swiss bratwurst | Cervelat | BBQ sauce  
 Bread rolls | Mustard | Corn ribs with salted butter  
 Roasted potatoes | Sour cream | Grilled vegetables

### DESSERT BUFFET

Seasonal Fruit Salad | Crème Brûlée

## WOULD YOU LIKE TO UPGRADE?

### SALAD BUFFET

|                         |     |
|-------------------------|-----|
| Potato & cucumber salad | + 4 |
| Octopus salad           | + 9 |

### LIVE BBQ STATION

|                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------|------|
| Buffalo chicken wings                                                                                          | + 5  |
| King prawns with aioli                                                                                         | + 6  |
| Spare ribs                                                                                                     | + 6  |
| Double beef entrecôte                                                                                          | + 11 |
| Vegan BBQ yakitori skewers  | + 4  |

### DESSERT BUFFET

|                                                                             |     |
|-----------------------------------------------------------------------------|-----|
| Panna Cotta                                                                 | + 4 |
| Selection of cakes                                                          | + 3 |
| Ice cream cart                                                              | + 4 |
| Cheese selection served with grapes   Pears   Crunchy walnuts   Fig mustard | + 7 |
| Fresh fruit platter                                                         | + 4 |
| Quark mousse                                                                | + 2 |

## LATE-NIGHT SNACKS

---

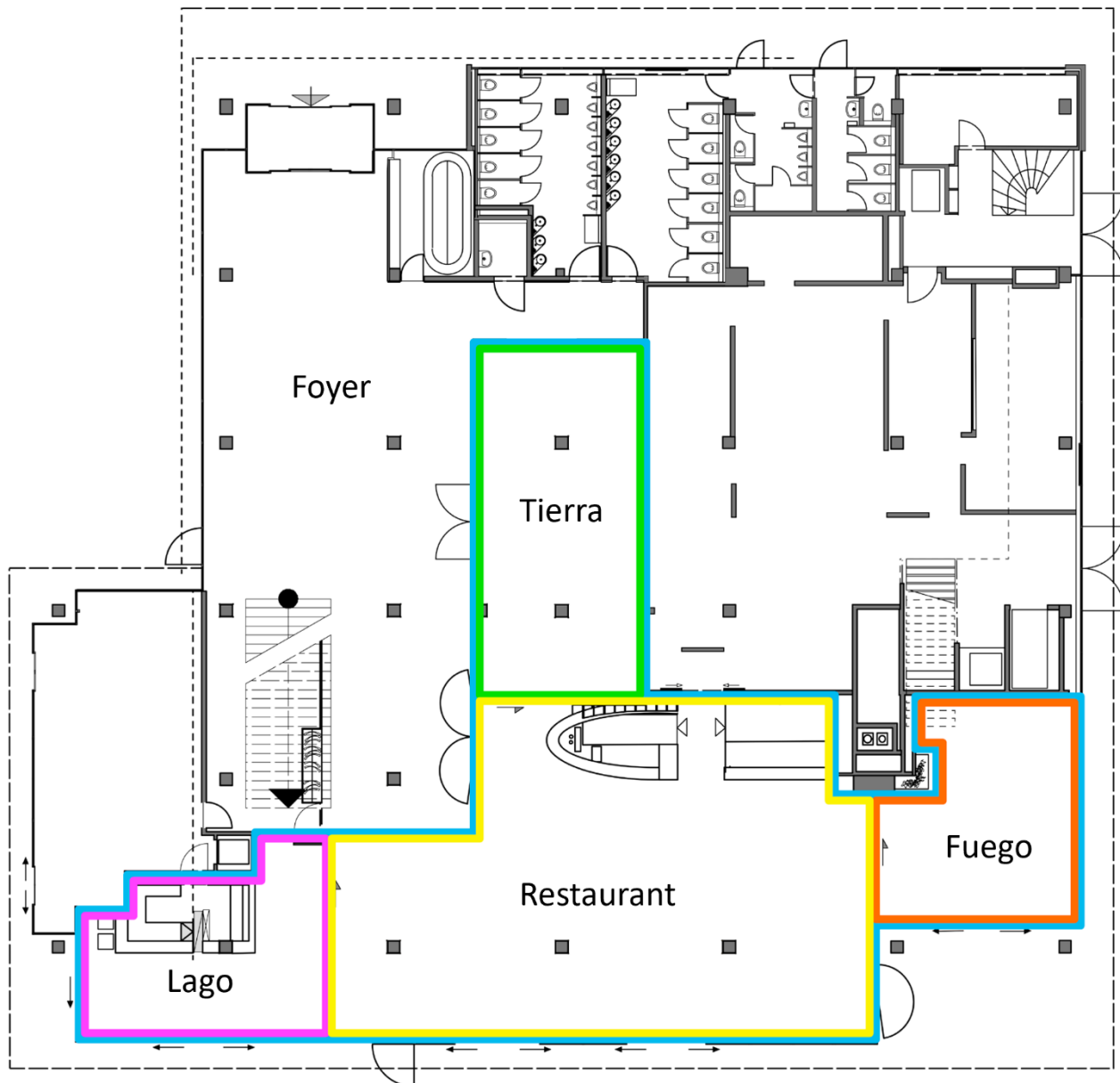
|                                           |      |
|-------------------------------------------|------|
| Mini burger*                              | 11.5 |
| Swiss beef   BBQ sauce   Tomato   Lettuce |      |
| Bavarian Weisswurst & Pretzel             | 8.5  |
| With mustard                              |      |
| Pizza Margherita*                         | 8    |
| Pizza Prosciutto e Funghi*                | 9.5  |
| Vienna sausages served with mustard       | 8.5  |
| Buchmann bread roll                       |      |
| Cheese selection                          | 14   |
| Fruits and nuts                           |      |
| Danish Hot Dog station*                   | 14   |
| Sauerkraut   Sesame   Crispy fried onions |      |
| Cold cuts platter                         | 18   |
| Selection of cured meats & cheeses        |      |

## KITCHEN STAFF CHARGES

---

\* The snacks we offer are prepared fresh for your event. Additional charges apply for kitchen staff to cover preparation, service, and cleanup. Our cooking services are billed at CHF 58 per hour. The number of chefs and the number of hours required depend on the size of the event and the number of guests.

## GROUND FLOOR PLAN



## GROUND FLOOR CAPACITIES

| Specification                           | Total  | Lago  | Tierra | Fuego | Restaurant |
|-----------------------------------------|--------|-------|--------|-------|------------|
| Height (m)                              | 2.87   | 2.87  | 2.87   | 2.87  | 2.87       |
| Width (m)                               | -      | 6.90  | 5.60   | 6.80  | 8.70       |
| Length (m)                              | -      | 8.90  | 11.90  | 7.70  | 18.00      |
| Area (m <sup>2</sup> )                  | 300.00 | 35.00 | 64.00  | 45.00 | 153.00     |
| Daylight                                | Yes    | Yes   | No     | Yes   | Yes        |
| Blacokout facilities                    | Yes    | Yes   | Yes    | Yes   | No         |
| Banquet tables 158x76 cm<br>Guest count | 200    | 20    | 40     | 40    | 120        |
| Cocktail<br>Guest count                 | 300    | 30    | 60     | 40    | 150        |
| Seminar<br>Guest count                  | -      | -     | 30     | 25    | 60         |
| Concert<br>Guest count                  | -      | -     | 40     | 40    | 100        |

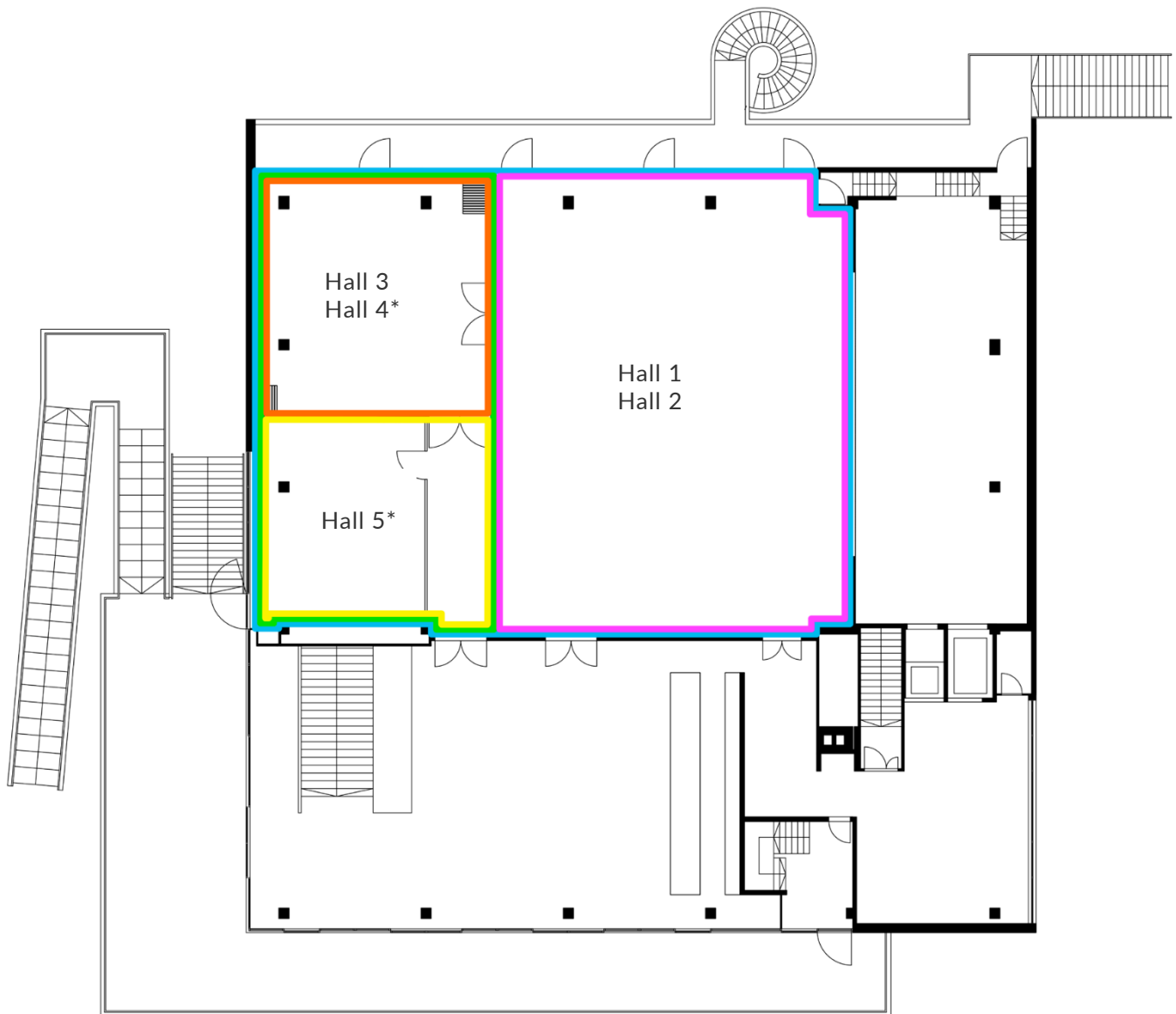
## ANNEX EXTENSION

The capacity of the ground floor can be expanded by means of a temporary annex structure, increasing the total capacity to **up to 1,800 guests**. The annex is provided and installed by an external supplier.

Price available upon request.

## FIRST FLOOR PLAN

---



## FIRST FLOOR CAPACITIES

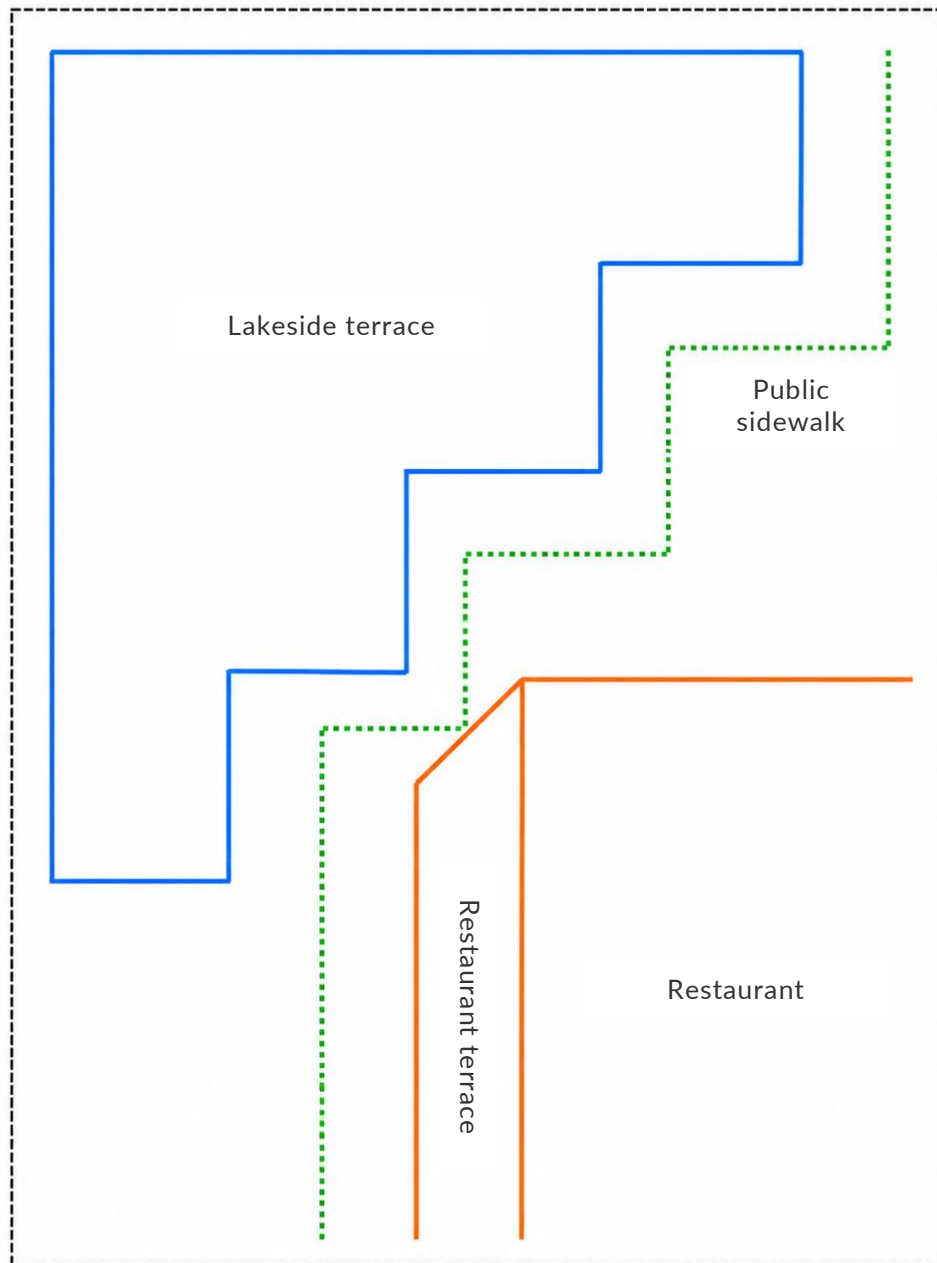
| Specification                           | Total     | Hall 1    | Hall 2 | Hall 3 | Hall 4* | Hall 5* |
|-----------------------------------------|-----------|-----------|--------|--------|---------|---------|
| Height (m)                              | 6.2 / 4.0 | 6.2 / 4.0 | 6.20   | 4.00   | 4.00    | 4.00    |
| Width (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 <sup>2</sup> )                  | 591.00    | 414.00    | 247.00 | 162.00 | 87.00   | 53.00   |
| Daylight                                | Yes       | Yes       | Yes    | Yes    | Yes     | Yes     |
| Blacokout facilities                    | No        | Yes       | Yes    | Yes    | Yes     | Yes     |
| Banquet tables 158x76 cm<br>Guest count | 500       | 420       | 220    | 130    | -       | -       |
| Round tables ø 180 cm<br>Guest count    | 340       | 290       | 180    | 110    | -       | -       |
| Cocktail<br>Guest count                 | 650       | 500       | 300    | 150    | -       | -       |
| Seminar<br>Guest count                  | -         | 220       | 120    | 80     | 40      | 20      |
| Concert<br>Guest count                  | 600       | 500       | 250    | 140    | 80      | 40      |
| With catwalk<br>Guest count             | -         | 400       | 200    | -      | -       | -       |

\*Hall 4 and 5 are available exclusively as breakout rooms in conjunction with events held in Hall 2.

| Stage                | Width | Height | Picture B | Picture H | Width | Depth |
|----------------------|-------|--------|-----------|-----------|-------|-------|
| Stage Hall 1 & 2 (m) | 8.00  | 4.20   | 10.40     | 4.10      | 16.80 | 6.90  |

## LAKESIDE TERRACE FLOOR PLAN

---



## VENUE HIRE & TERMS

| Venue                                                                                                | Monday–Sunday, all day, prices in CHF                  |
|------------------------------------------------------------------------------------------------------|--------------------------------------------------------|
| Entire ground floor   300 m <sup>2</sup><br>Room 1-3 & Restaurant                                    | Hire fee: 1'500.00   Revenue guarantee: from 20'000.00 |
| Lake Side terrace   450m <sup>2</sup>                                                                | Hire fee: 1'500.00   Revenue guarantee: from 10'000.00 |
| Lago   35 m <sup>2</sup>                                                                             | Hire fee: 790.00   Revenue guarantee: from 1'500.00    |
| Tierra   64 m <sup>2</sup>                                                                           | Hire fee: 790.00   Revenue guarantee: from 2'500.00    |
| Fuego   45 m <sup>2</sup>                                                                            | Hire fee: 790.00   Revenue guarantee: from 2'500.00    |
| Entire first floor   715 m <sup>2</sup><br>(Hall, Foyer & Terrace)<br>only Hall   414 m <sup>2</sup> | Hire fee: 3'355.00   Revenue guarantee upon request    |
| Hall 2   247 m <sup>2</sup>                                                                          | Hire fee: 2'050.00   Revenue guarantee upon request    |
| Hall 3   162 m <sup>2</sup>                                                                          | Hire fee: 1'850.00                                     |
| Hall 4   87 m <sup>2</sup>                                                                           | Only suitable as breakout rooms                        |
| Hall 5   53 m <sup>2</sup>                                                                           | Only suitable as breakout rooms                        |
| Entire location   1150 m <sup>2</sup>                                                                | Upon request                                           |

## INCLUDED IN THE ROOM RENTAL

- Lake water cooling system for optimal room temperature
- Table clothes, place settings and unattended cloakroom racks (excluding large-scale events)
- Complimentary Wi-Fi and digital event signage on the entrance display
- Post-event cleaning

## OVERTIME CHARGES AFTER MIDNIGHT

---

|                            |                          |
|----------------------------|--------------------------|
| Overtime Permit (flat fee) | 265.00 per event         |
| Chef de service            | 79.00 per person / hour  |
| Venue supervisor           | 149.00 per person / hour |
| Service staff              | 48.00 per person / hour  |
| Stewarding staff           | 48.00 per person / hour  |
| Bartender                  | 58.00 per person / hour  |
| Cloakroom attendant        | 48.00 per person / hour  |
| Staff Travel allowance     | 48.00 per person         |

## OVERTIME POLICY

---

- For events continuing after midnight, additional charges apply for overtime permits, staffing and employee transportation.
- Approximately one additional working hour per staff member will be charged for post-event cleaning and dismantling.
- Please note that overtime charges apply until the last guest has left the venue and all event areas have been fully cleaned.

## SET-UP & DISMANTLING CHARGES (DAY BEFORE/DAY AFTER)

| Service                       | Time      | Price in CHF |
|-------------------------------|-----------|--------------|
| Full-day set-up & dismantling | 8h - 22h  | 15'800.00    |
| Half-day set-up               | from 16h  | 7'500.00     |
| Half-day dismantling          | until 15h | 7'500.00     |

The above rates are guideline prices and may vary in exceptional circumstances.

## HABEGGER – OUR EVENT TECHNOLOGY PARTNER

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.

