

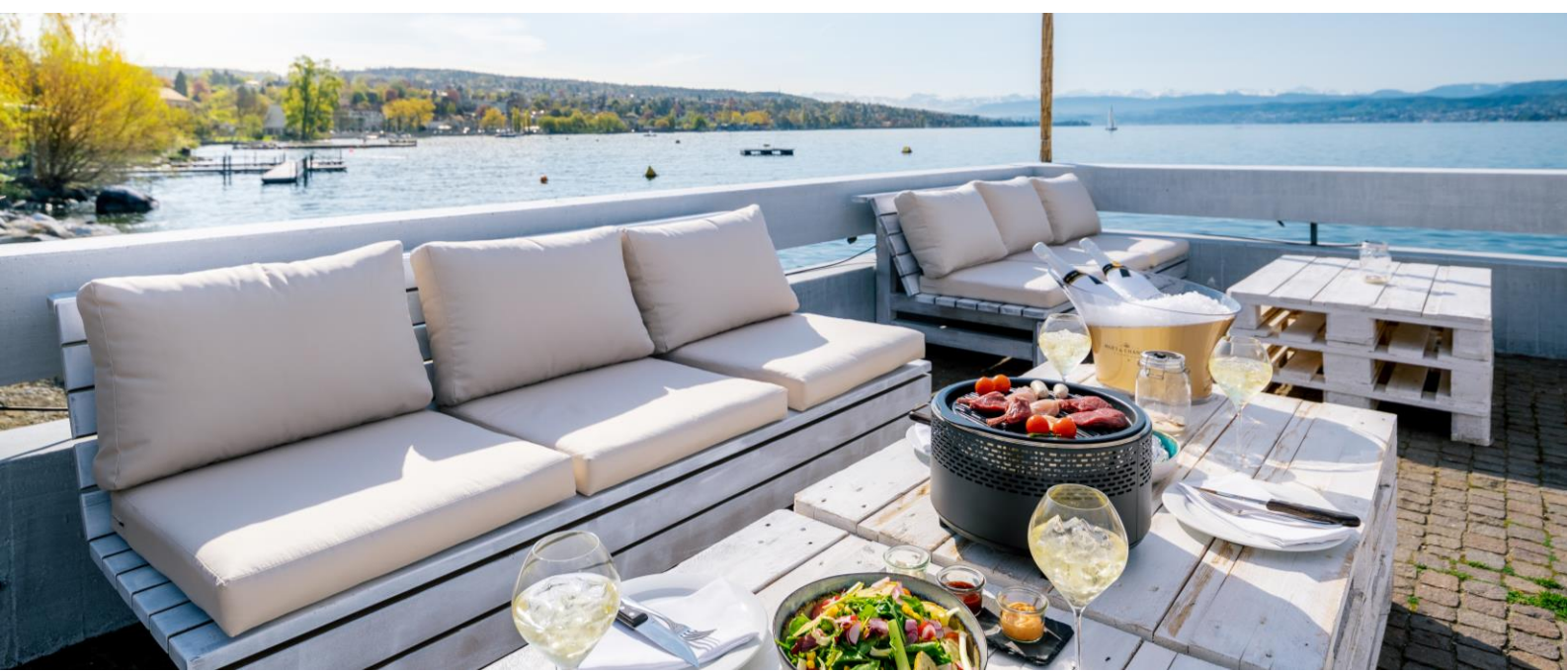


LAKE SIDE

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</p> <p>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</p> <p>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 (from October to January) ✓ | 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

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 ✓ | 4.5 |
| 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 | 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 ✓ | 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 |

MENU SUGGESTIONS

3-COURSE MENU WINTER 97

Lamb's lettuce | cranberry dressing | chopped egg | bacon | croûtons 18

Whole fillet of beef | truffle jus | potato gratin | spinach | Hokkaido pumpkin 61

Chocolate brownie | yoghurt ice cream | blueberry ragout 18

3-COURSE MENU SPRING 84

Castle Franco & chicory | orange dressing | cranberry | cashew nuts 18

Grilled beef entrecôte | Café de Paris | spinach leaves | carrot | French fries dauphine 49

American cheesecake | raspberry ragout | crispy 17

3-COURSE MENU SUMMER 80.5

Burratina | antipasti vegetables | tomato | balsamic vinegar 23

Corn-fed poulard breast "Suprémé" | port wine jus | French fries Macaire | seasonal vegetable bouquet 41

Coconut panna cotta | raspberry ragout 16.5

3-COURSE MENU AUTUMN 85




Kuratli smoked salmon tartare | stomach curd | herbs | pickled vegetables | mustard caviar 21

Beef brasato | port wine jus | mashed potatoes | oven vegetables | classic garnish 46

Ganache Montée | shortcrust pastry | whisky plums 18

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 | 18 |
| Cranberry dressing chopped egg bacon croûtons | |
| Castele Franco & Chicorée  | 18 |
| Orange dressing cranberrys cashew nuts | |
| Green asparagus salad  | 21 |
| Strawberrys 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  | 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 Pommes Dauphine Spinach leaves Carrots | 49 |
| Corn poulard breast suprême 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 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 salty chocolate crumble | 16.5 |
| Ganache Montée Shortcrust pastry whisky plums | 18 |
| Mousse au Chocolat Mango passion fruit coulis chocolate earth | 18 |
| Exotic fruitsalad  Seasonal sorbet coconut | 18 |

BBQ OFFER

74

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
 Bürli 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 |

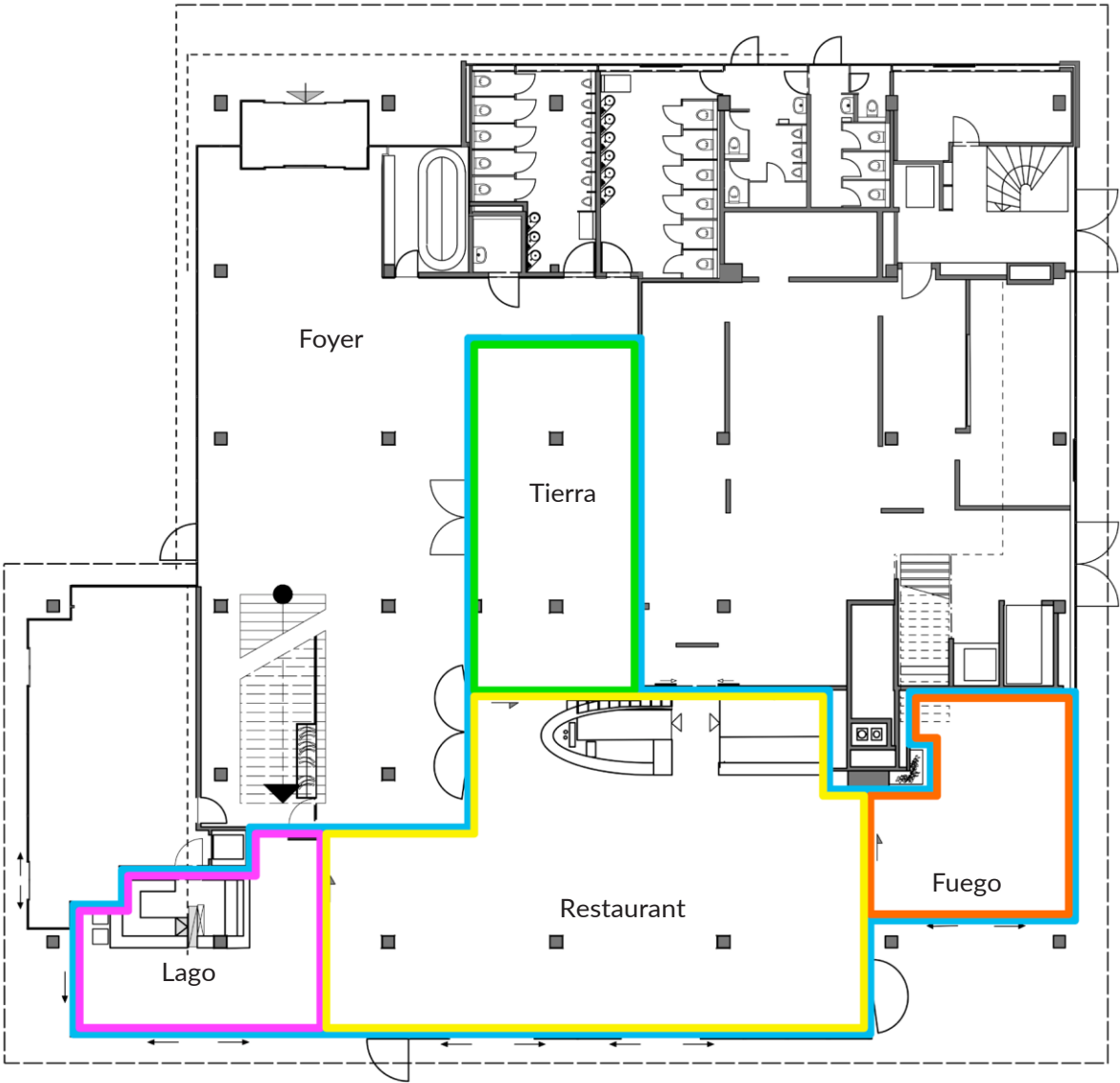
MIDNIGHT SNACK

| | |
|---|------|
| Mini Burger* | 11.5 |
| Swiss beef BBQ Sauce tomato lettuce | |
| White sausage with prezel | 8.5 |
| with mustard | |
| Pizza Margherita* | 8 |
| Sausages with mustard | 8.5 |
| Buchmann Bürli | |
| Cheese platter | 14 |
| Fruits and nuts | |
| Danish Hot Dog station* | 14 |
| Sauerkraut sesame roasted onions | |
| Cold cuts platter | 18 |
| Meat- and cheese specialities | |

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

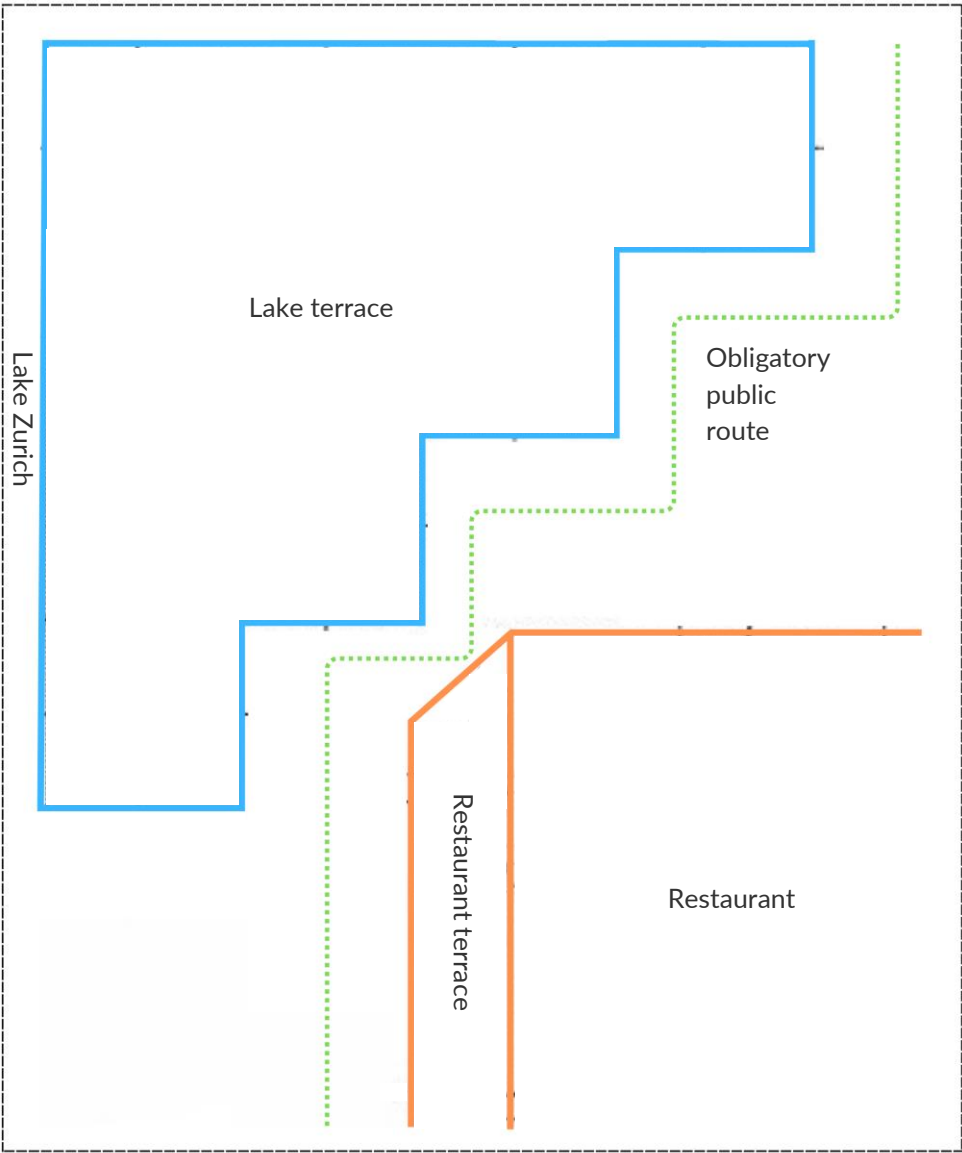
Total area: 715 m²

| 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.

