Kio Sk Essen und Trinken am See

BANQUET DOCUMENTS



BEAUTIFUL VIEWS FOR AN EVENT

The restaurant is named Kiosk because there used to be a kiosk here. Even though it is no longer there today, people still meet up "at the kiosk" to enjoy something delicious on the wonderful lake shore. There are the summer classics such as salads, something nice from the grill or delicious baked goods from our own pizza oven.

But we don't only recommend the kiosk for a summer night's festive dream. You can also enjoy a festive winter fairy tale here, especially when the snow is falling.

VENUES, NUMBER OF GUESTS AND PRICES

Restaurant	Terrace]
Seated 40	Seated 100	(
Standing 50		1
		1

Exclusive reservation

Only possible in the restaurant Minimum consumption: CHF 4,000.00

APÉRO DELICACIES

BRUSCHETTA	
Beef tartare	7.00
Olive tapenade	4.50
Tomato	4.50
PUMPERNICKEL	
Tomato-pepperoni tapenade	4.50
Hummus with dates	5.00
Avocado	5.00
FOCCACIA FROM OUR WOOD-FIRED OVEN	
Salsa de tomate verde	
Tzatziki	
Olive oil and salt	16.50
APPETIZERS	
Tomato-mozzarella skewer	5.50
Parmesan, olives, nuts	16.00
Vegetable basket with chilli aioli	29.50
Portion of radish with salt	9.50
Hummus with chilli and Swiss bread rolls	12.50
Portion of Samigo's "Amusement" falafel with yoghurt dip	32.50
Pizza slices	4.50
Aperitif platter (raw ham, salami, parmesan crumbs, feta and olives)	39.50
Aperitif platter (raw ham, salami, parmesan crumbs, feta and olives) Crispy battered fish with tartar sauce	39.50 39.50

Minimum order for appetizers is 15 pieces per selection.

For detailed information on our fishing practices as well as for information on allergies and intolerances, please ask our servers. Fish, meat and poultry are sourced exclusively from Switzerland. Prices in Swiss francs, incl. 7.7% VAT.



TAVOLATA

TAVOLATA "MERMAID"	per person	TAVOLATA "PINOCCHIO"
Mixed baby leaf lettuce from Bürkliplatz		Artichoke with vegetable vinaigrette
Home-made focaccia from our wood-fired oven	16.50	Coco's vegetable basket with chilli aioli Tomato mozzarella salad
Crispy battered fish with tartar sauce		
Chicken wings		Pizza à gogo à la Portofino
French fries and oven-roasted vegetables	39.50	Various pizzas to share
Ice cream from the Schlattgut farm in Herrliberg	6.90	Dessert buffet "Mönchhof" (from 20 people)
		Cheesecake, apple strudel with vanilla
Full menu	62.90	ice cream from the Schlattgut farm in H
		Full menu
TAVOLATA "ALI BABA"	per person	
Kisir bulgur salad		TAVOLATA "1001 NIGHT"
Coco's vegetable basket with chilli aioli		
Samigo's "Amusement" falafel with Tzatziki	21.50	Hummus with chilli and Swiss bread rol
		Samigo's "Amusement" falafel with Tza
Red curry with chicken		
Yellow curry with tofu		Various pide to share
Massaman curry with beef		
with basmati rice and lots of vegetables	32.50	Baklava
Dessert buffet "Kiosk" (from 20 people)		Full menu
Ice cream from the Schlattgut farm in Herrliberg		
Chocolate cake and Dai Dai (ice cream pralines)	17.90	
Full menu	71.90	

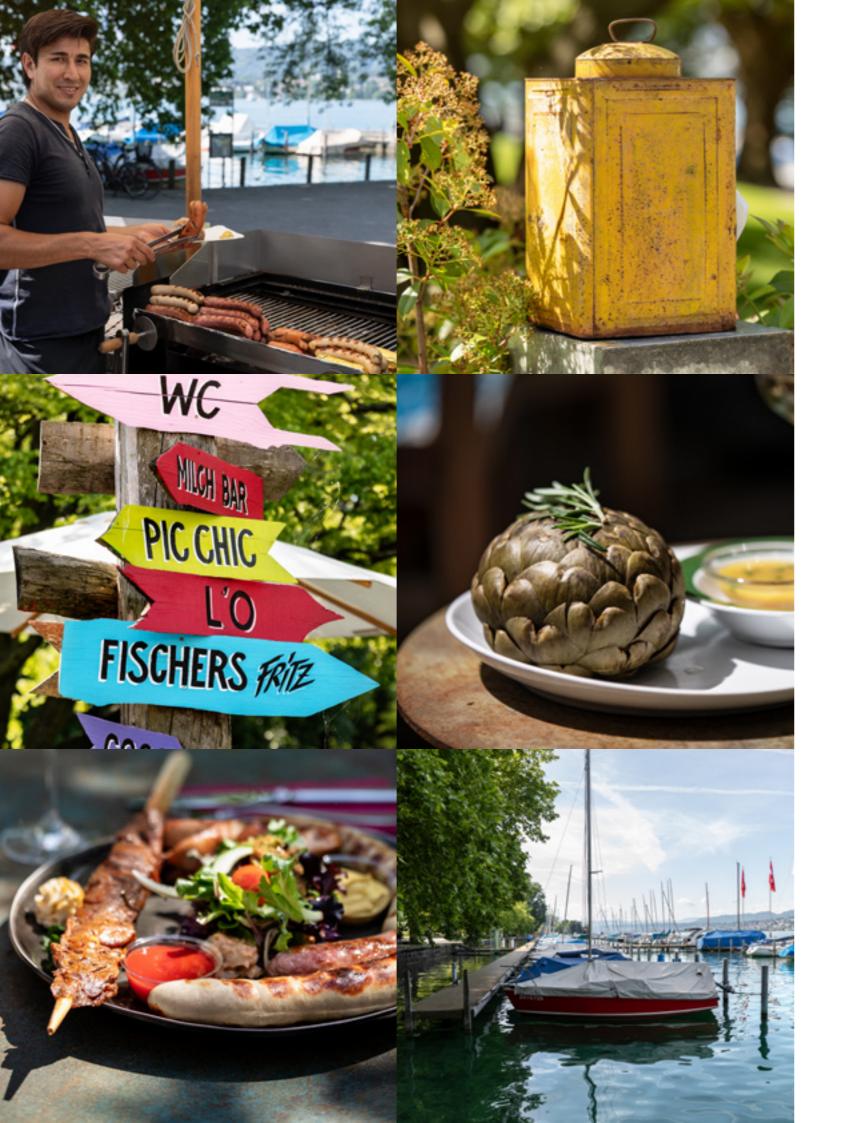
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oli	
011	20.50
	33.00
le)	
a sauce and Herrliberg	20.90
	74.40
	per person
rolls	
zatziki	19.50
	33.00
	6.50
	59.00

per person

WHAT IS A TAVOLATA?

There is hardly a more convivial way to enjoy life than with a tavolata. We serve a wonderful variety of small plates and large platters offering everything the heart and appetite desire. Guests help themselves, passing the plates to each other, tasting here, snacking there and taking as much and whatever they like. That's why all we need for your tavolata is your taste preferences. We'll take care of the rest. **22**





BARBECUE

BARBECUE "KIOSK"

Pork and veal sausage, chicken sausage, cervelat, chicken skewer, beef skewer, corn on the cob, grilled vegetable skewer

Various salads, baked potatoes Various sauces and Swiss bread rolls with halloumi

BARBECUE "PUMPI"

Fillet of whitefish in foil Pork and veal sausage, Baba's ribs Pork neck steak Chicken skewer, beef skewer, corn on the cob, grilled vegetable skewer

Various salads, baked potatoes Various sauces and Swiss bread rolls with halloumi

per person

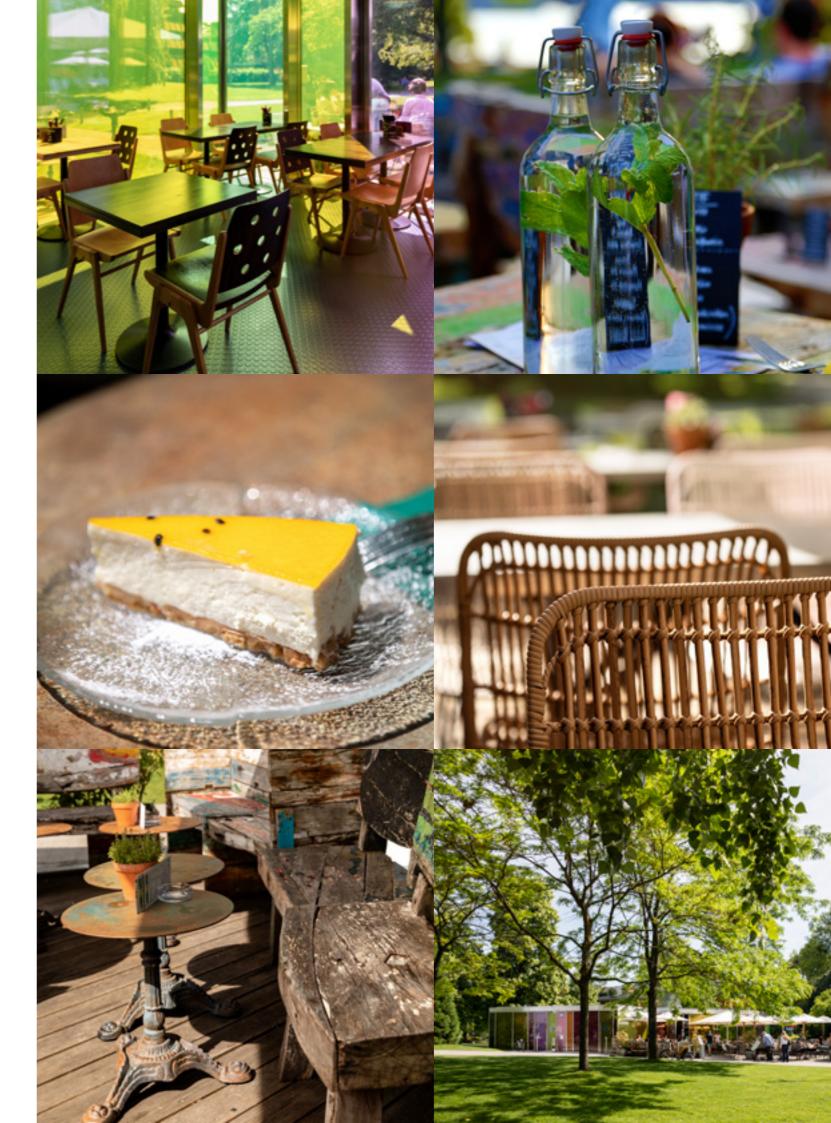
66.50 + 4.00

per person

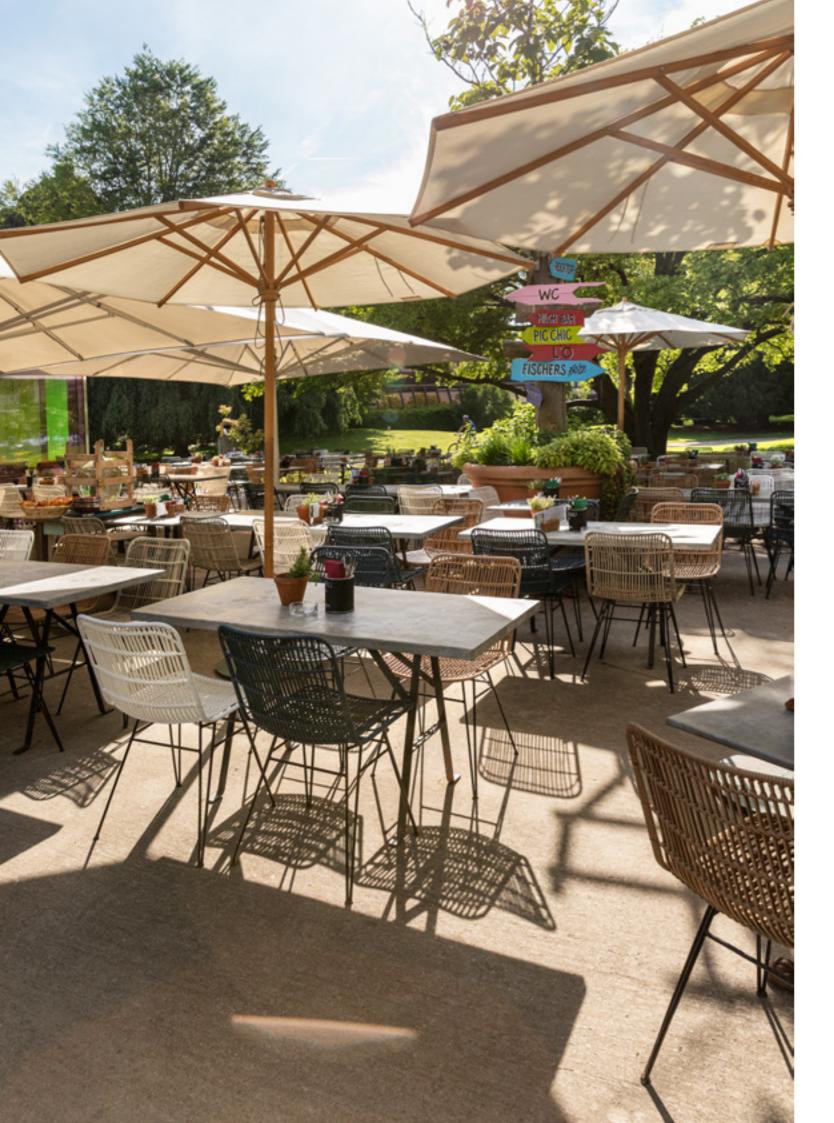
75.50 + 4.00

DESSERTS

DESSERT BUFFET "MÖNCHHOF" (from 20 people) per person
Ice cream from the Schlattgut farm in Herrliberg	
Cheesecake	
Apple strudel with vanilla sauce	20.90
DESSERT BUFFET "KIOSK" (from 20 people)	per person
Ice cream from the Schlattgut farm in Herrliberg	
Chocolate cake	
Dai Dai (ice cream pralines)	17.90
VARIOUS DESSERTS	per person
"Cremeschnitte" by the metre	14.50
Apple cake	9.50
Chocolate cake	9.50
Cheesecake	11.00
Ice cream from the Schlattgut farm in Herrliberg	6.90
Fruit platter (1 portion for 10 people)	per plate 59.50
Dai Dai (ice cream pralines)	per piece 2.50







DRINKS

SOFT DRINKS

Water sparkling/still Sprite Sinalco Coca-Cola Coca-Cola Zero Rivella red/blue/green

APÉRO DRINKS

Home-made iced tea Prosecco punch with berries Non-alcoholic punch with berries

BEER

Einsiedler lager Einsiedler "Maisgold" Einsiedler white beer Einsiedler non-alcoholic beer

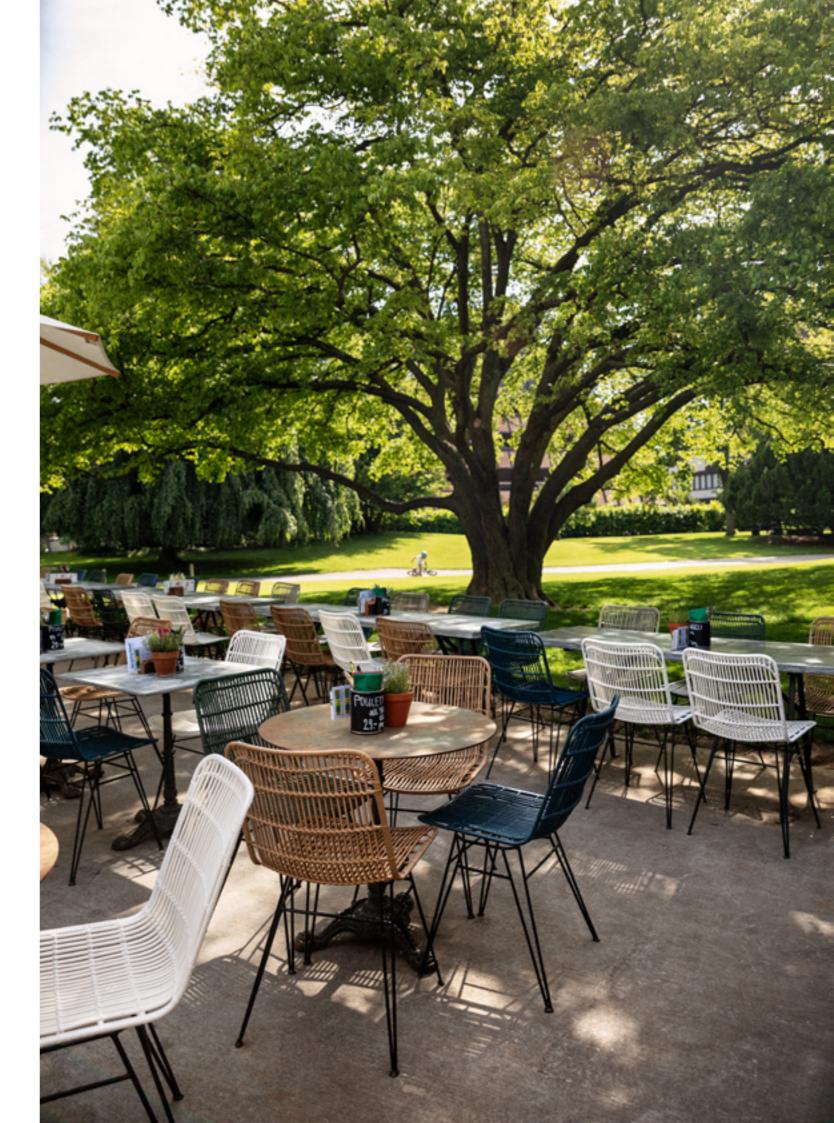
HOT DRINKS

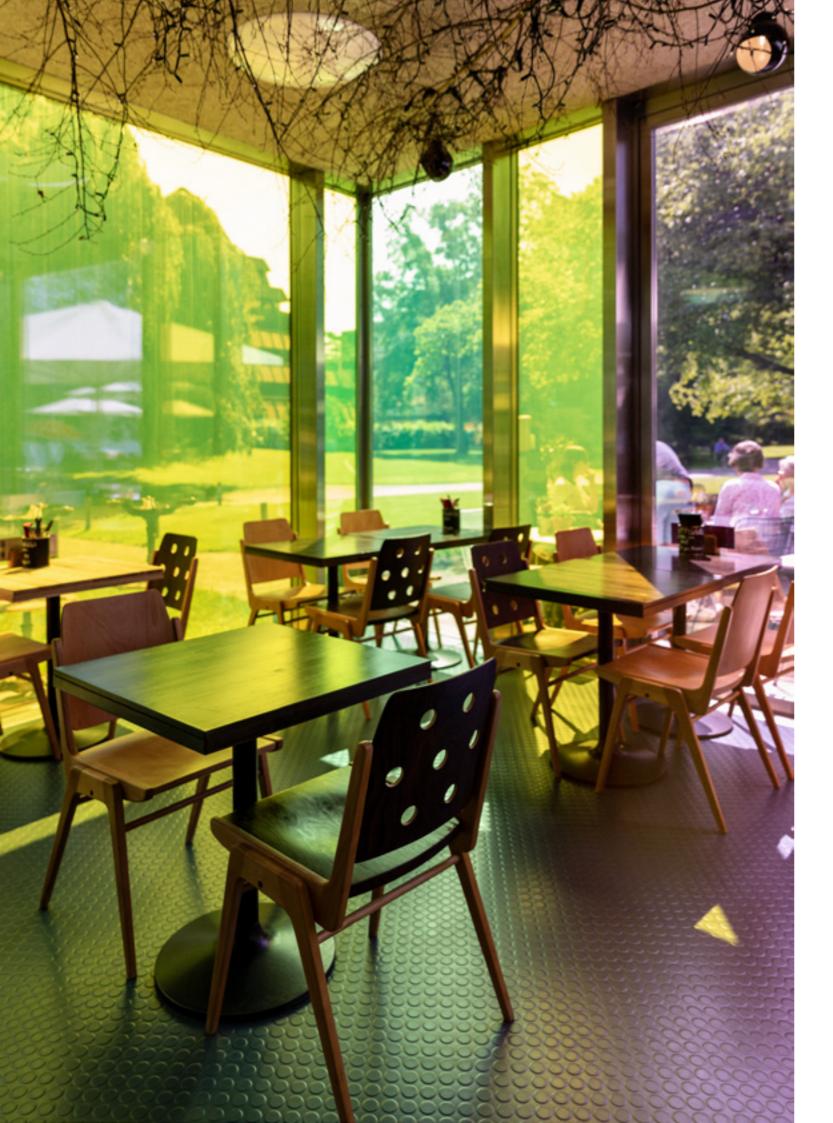
Espresso Coffee Tea

0 50		
0 6/1	4.1	
	11	
		30 cl 5.00
17.50	1.51	30cl 5.50
16.50	11	
85.00	11	
29.50	11	
6.50	33 cl	
6.50	33 cl	
6.50 6.50 9.00 6.50	33 cl 50 cl	
6.50 9.00	33 cl 50 cl	
6.50 9.00	33 cl 50 cl	
6.50 9.00 6.50	33 cl 50 cl	
6.50 9.00	33 cl 50 cl	

WINES

WHITE	0.751	1.51
Coco, Heida Visperterminen (CH) St. Jodern Kellerei, Valais	69.00 1	38.00
Pumpstation, Riesling-Sylvaner (CH) Turmgut Erlenbach, Zurich	58.00	
Mönchhof am See, Räuschling (CH) Turmgut Erlenbach, Zurich	59.00	
Grauburgunder-Riesling (DE) Andreas Schick, Württemberg	59.00	
Grüner Veltliner (AT) Weszeli, Kamptal	58.00	
Chardonnay (FR) Domaine de Castelnau, Languedoc	39.00	
Sauvignon Blanc (FR) Domaine de Castelnau, Languedoc	39.00	
Sauvignon Blanc (IT) Vini de Lorenzi, Friaul	52.00	
Pinot Grigio (IT) Vini de Lorenzi, Friaul	52.00	
Verdejo, Sympathy for the Devil (ES) Wines N' Roses, Valencia	49.00	





ROSÉ

Fischer's Fritz, Federweiss (CH) Turmgut Erlenbach, Zürich

Miraval (FR) Angelina Jolie, Brad Pitt & Marc Perri Côtes de Provence

UP (FR) Ultimate Provence, Provence

RED

Schiffstation, Pinot Noir Auslese (Turmgut Erlenbach, Zurich

Ripasso (IT) Le Calendre, Veneto

Amarone (IT) Le Calendre, Veneto

Treggiaia (I) Villa Bibbiani, Chianti Montalbano

Tempranillo Crianza (ES) Bodegas Trus, Ribera del Duero

Tempranillo Reserva (ES) Bodegas Trus, Ribera del Duero

Contos da Terra (PT) Quinta do Pôpa, Douro

	0.751	1.51
	56.00	
rin,	69.00 :	138.00
	63.00	
	0.751	1.51
(CH)	58.00	
	61.00 1	125.00
	89.00	168.00
	64.00	
	66.00	
	84.00	
	39.00	89.00

HEAVENLY FINE WINE – DEVILISHLY GOOD DESIGN

0.751

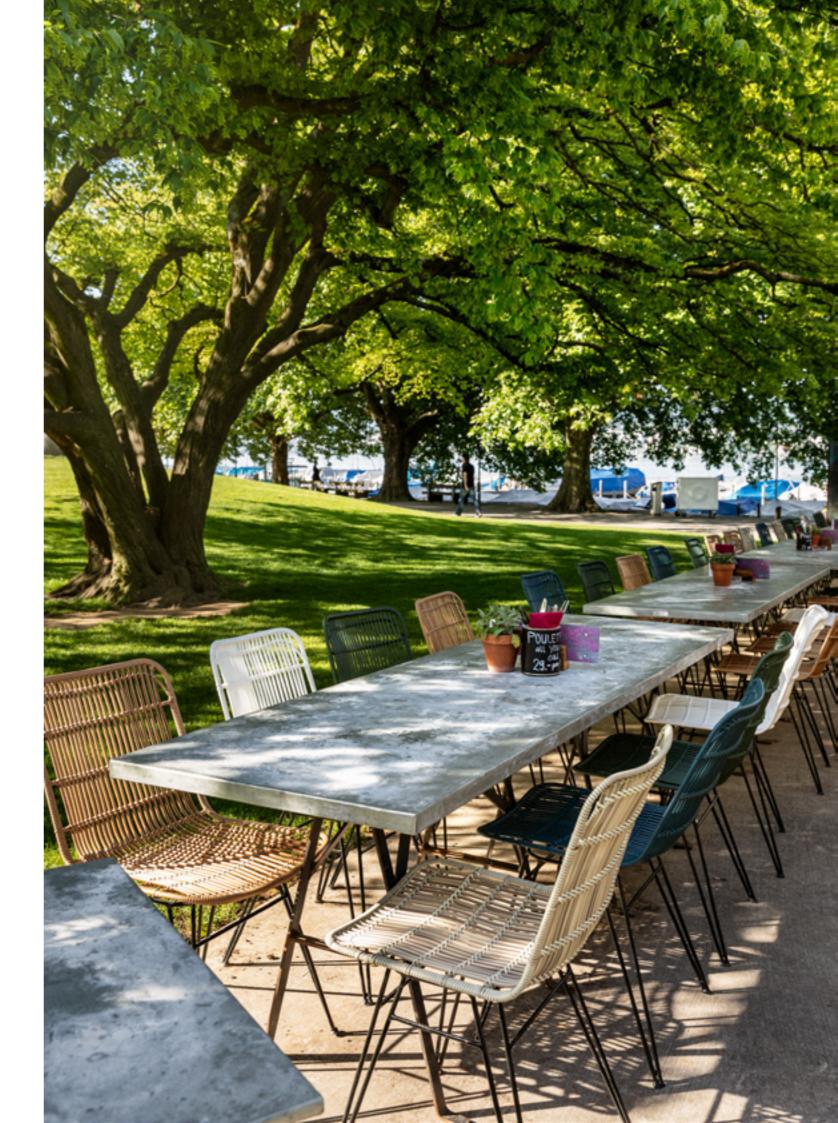
We are very fond of the wines from the Einsiedeln Abbey winery. Not least because the abbey rents the restaurant on Ufnau Island to us and because we were able to take part in the pressing of the abbey wines. We are delighted with the result. The motifs for the bottle design were created by Harald Naegeli. The devil and the danse macabre make an intriguing counterpoint to the wine from blessed vineyards. But the flamingo, Venus, fish and eye motifs also complement the wines in their own way. Thank you Einsiedeln Abbey and Harald Naegeli!

Insel Ufnau's Riesling Silvaner

Klosterkellerei Einsiedeln	56.00
Insel Ufnau's Räuschling Klosterkellerei Einsiedeln	59.00
Insel Ufnau's Federweisser Klosterkellerei Einsiedeln	58.00
Insel Ufnau's Pinot Noir Klosterkellerei Einsiedeln	59.00
Insel Ufnau's Merlot, Cabarnet Sauvignon Klosterkellerei Einsiedeln	66.00
CHAMPAGNE AND SPARKLING WINES	0.751
Cuvée Alexandre 1er Cru (FR)	
Soutiran, Champagne	94.00
Prosecco Conegliano (IT) Furlan, Valdobbiadeneo	66.00

Prosecco Rosé (IT)Furlan, Valdobbiadeneo70.00

Vintages subject to change. You are also welcome to bring your own wine. A corkage fee of 35 francs per bottle (0.751) will be charged. Prices in Swiss francs, incl. 7.7% VAT.



THE LARGE PRINT

We are no fans of small print on the last page. To ensure a smooth process, we ask you to observe the following points:

BASIS OF THE CONTRACT

The reservation/order confirmation or the offer signed by the customer serves as the basis.

NUMBER OF PERSONS

The customer is obliged to inform us of the binding number of persons as early as possible, but no later than 72 hours before the start of the event. This number of persons is the basis for invoicing. Any deviations from this number must be agreed upon and confirmed by us in writing.

MENU SELECTION

The selection of food and beverages must be set no later than 14 business days before the event. The beverages will be charged according to what is consumed; the full costs of the pre-ordered food will be charged as a minimum.

EVENTS WITH EXTENSION

For events that exceed the official opening hours, we charge an overtime permit in the form of a basic fee of CHF 100 and an dditional fee of CHF 25 per hour of extension. Extensions are only possible inside the restaurant.

HOURLY RATES / OVERTIME

For events that exceed the official opening hours, or for waiting times, we charge the following hourly rates: Chef de Service / Chef de Cuisine CHF 65 per hour Service staff / Cook CHF 45 per hour Auxiliary staff CHF 35 per hour.

TERMS OF PAYMENT

The invoice must be paid within 10 days after the invoice date. For larger events we reserve the right to request a deposit of 50% of the final amount. The correct billing address must be provided prior to the event. For card payments, 3% commission will be added to the final amount.

CANCELLATIONS

Cancellations or significant changes must be communicated to us as early as possible and in writing by the customer. For cancellations less than 30 days prior to the event, we reserve the right to charge 50% of the quote. For cancellations within 48 hours of the event, we will charge 100% of the prospective services.

MUSIC / PERFORMANCES

Music is part of a lively party. We understand this completely. Unfortunately, the neighbours, authorities and police see things somewhat differently.

Normally, the night-time quiet hours are to be observed starting at 10 p.m. or the location will only allow music without amplification. And oftentimes music is only possible when the entire restaurant is rented for a party.

We therefore ask you to contact us in advance, so that we can incorporate your musical wishes into the planning. Or, perhaps you can simply switch to one of our other restaurants, where there is more of a possibility to play music on loudspeakers.

DECORATIONS

Decorations are not included in the banquet and/or room costs. Decorations brought in may be delivered at the earliest 1 day before the event and must be removed within 3 days after the event. Uncollected decoration material will be disposed of at the organizer's expense.

DAMAGES / LIABILITY

The customer is liable for all damage to rooms, equipment, furniture and surroundings. The Kiosk restaurant accepts no liability for loss or damage to items brought to the event.

CLEANING / WASTE

If, as a result of extraordinary soiling, special cleaning and additional refuse collections have to be carried out, the customer will be charged for the additional expenditure.

JURISDICTION

The contract is subject to Swiss law. The place of jurisdiction is Zurich.

RESTAURANT KIOSK

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