

portofino



GRANDE FESTA JUST FOR YOU!

I FOUND MY LOVE IN PORTOFINO.

The title of this well-known song is also the theme of Portofino on Lake Zurich. A love of the best that Italian cuisine has to offer. A yearning for dolce vita, right here on the water. A dedication to refined ambience and casual leggerezza for the whole family. And an ode to a life filled with enjoyment. Located directly on the Thalwil harbour, Portofino's 70 indoor and 110 outdoor seats offer space for celebrating all of life's wonderful moments, and there's no place better to do so than in an Italian restaurant.

Benvenuti al Portofino. You can also come by boat. We have six boat moorings ready and waiting for you.

A good party has a great atmosphere and great food. Portofino offers both in abundance — literally. We are always open to your wishes and visions about how you want to design your very own personal wedding reception, anniversary celebration, family gathering or party. We have ideas that will thrill and delight you. Just get in touch with us; we are happy to help.

THE VENUE

THE PAVILION

Portofino is about being outdoors, spending time on the water and that special maritime italianità, even if you sit inside in the pavilion when the weather isn't quite as beautiful as it is in the bel paese. In the pavilion's octagonal glass architecture, you will feel as if you were in the great outdoors, no matter the time of day or season. The elegantly designed interior lets you enjoy a wonderful view of the new garden, the lake and the sky. It's especially inviting here in the winter when the large fireplace radiates a feeling of cosiness.

THE GARDEN

Another option: la terrazza del palazzo pizza. The large garden terrace offers molta grandezza for your enjoyment. The iconic pizza oven – an original straight from Naples – not only makes exceptional pizza but also delicious meat and fish. Here, in this cosy, casual atmosphere, you will have a clear view of the water, the marina and, of course, the best that italianità has to offer in terms of food and beverages.

THE TENT: YOUR BACK-UP PLAN B

In the event that the weather doesn't cooperate, the entire garden can be covered by a transparent tent, which means your guests will still have a lovely view of the lake.

Tent rental fee, incl. assembly

on request

CEREMONY AT PORTOFINO

Only for exclusive bookings with tent

VENUE AND NUMBER OF GUESTS

Inside	70 seated, 100 standing
Terrace	110 seated, 200 standing

MINIMUM CHARGE FOR EXCLUSIVE RENTALS

Inside	CHF 10 000.–
Inside and covered part of the terrace	CHF 15 000.–
Entire Portofino	CHF 25 000.–

MINIMUM CHARGE WITHOUT EXCLUSIVE RENTALS

FOR FOOD AND APERITIF

Monday through Wednesday	per person CHF 60.–
Thursday through Sunday	per person CHF 100.–



MENU

Please mark your selections and send them to us.

APERITIVO

- Bruschetta al pomodoro** 4.50
Bruschetta with tomatoes
- Bruschetta con verdure grigliate** 4.50
Bruschetta with vegetables grilled in a wood-fired oven
- Bruschetta con bresaola** 6.50
Bruschetta with dried beef
- Pezzi di formaggio, Olive und Taralli** à 16.00
Cheese cubes, olives and taralli crackers
(1 portion for 5 people)
- Arancini allo zafferano o al parmigiano** 4.50
Rice croquettes with saffron or parmesan
- Mini Polpette di carne** 6.50
Mini meat balls
- Tartar di manzo al tartufo nero** 8.50
Beef tartare with black truffel
- Gamberi all'aglio** 6.50
Giant shrimp with garlic
- Pizza al taglio** 4.50
Slice of pizza
- Spiedino di verdure** 4.50
Grilled vegetable skewers
- Tartar di tonno** 8.50
Tuna tartare

We are happy to prepare the appetizers for you for a minimum of 20 pieces per selection.

TAVOLATA

All dishes are served on large plates
in the middle of the table.

TAVOLATA TOSKANA

128.00

Barbabietola siciliana

Sicilian beetroot salad, oranges, pistachios, onions

Millefoglie di melanzane all a moda dello chef

Aubergine, tomatoes, buffalo mozzarella, pine nuts, basil

Carpaccio piemontese

Beef carpaccio (fillet), rocket, mushrooms, walnuts, truffles

Bistecca fiorentina

T-bone steak, date tomatoes, fleur de sel

Patate al tartufo e verdure griglia

Truffle fried potatoes and grilled vegetables

Mini Patisserie

3 pieces of your choice

TAVOLATA MILANO

105.00

Insalata caprese

Tomatoes, buffalo mozzarella, basil

Tartar di tonno

Tuna tartare

Insalata di rucola

Rocket, balsamic vinegar, herbs, parmigiano

Branzino alla griglia e involtini con crema di formaggio e pistacchi

Sea bass fillet, Taggiasca olives, baby spinach, date tomatoes, Involtini with cream cheese and pistachios, rocket, sage butter

Risotto limone e spinaci

Lemon risotto and spinach

Mini Patisserie

3 pieces of your choice

TAVOLATA VENETO

86.50

Insalata mista

Mixed salad, Italian house dressing

Polpo e patate

Octopus, potatoes, parsley

Polpette di manzo al pomodoro

Beef meat balls, tomato sauce, basil

Trancio di salmone e faraona

Salmon steak, peas, lemon sauce, guinea fowl breast, fennel parmigiano reggiano, balsamic vinegar, honey

Risotto zafferano e verdure griglia

Saffron risotto and grilled vegetables

Mini Patisserie

3 pieces of your choice

“ A tavolata is a great way to enjoy the best that life has to offer with friends and family. We serve wonderful variations of different platters or large plates with all that your heart and appetite desire. Your guests will serve themselves from the platters, handing them around, tasting and trying whatever they like and as much as they like. To prepare your tavolata all we need to know is your preferences. We'll handle the rest. ”

TAVOLATA SICILIA

98.50

Insalata di seppia con menta e lime

Cuttlefish, courgettes, mint, lime

Prosciutto san daniele con burrata

San Daniele ham with burrata mozzarella

Insalata di rucola

Rocket, balsamic vinegar, herbs, parmigiano reggiano

Gamberi e filetto

Giant shrimp, peas, panna martini sauce, beef filet rocket, Nero D'Avola jus

Patate tartufo e Spinaci

Truffle fried potatoes and spinach

Mini Patisserie

3 pieces of your choice

TAVOLATA NAPOLI

63.00

Barbabietola siciliana

Sicilian beetroot salad, oranges, pistachios, onions

Insalata caprese

Tomatoes, buffalo mozzarella, basil

Polpette di manzo al pomodoro

Beef meatballs, tomato sauce, basil

Pizza e pasta à Gogo

Pizza and pasta, all you can eat

Mini Patisserie

3 pieces of your choice

VEGETARIAN OPTIONS

Millefoglie di melanzane all a moda dello chef 27.00

Aubergine, tomatoes, buffalo mozzarella pine nuts, basil

Tagliolini al tartufo 34.00

Tagliolini pasta, truffle sauce, black truffle

Rigatoni alla vodka 25.00

Tomatoes, vodka, chili pepper, cream

Cannelloni 25.00

Ricotta, spinach, lemon

Gnocchi Portofino 26.00

Pesto, tomato confit, shaved grana padano

VEGAN OPTIONS

Rigatoni della norma 24.00

Rigatoni, date tomatoes, aubergine, basil

Millefoglie di melanzane vegano 27.00

Aubergine, tomatoes, tofu, pine nuts, basil

Tempura con zucchini 28.00

Courgette tempura, tomato sauce pepperoncino

Tagliolini al tartufo nero 34.00

Tagliolini pasta, black truffle, olive oil

MINI PATISSERIE

Frutta fresca di stagione

Fresh seasonal fruit

Cannolo siciliano

Cannoli, ricotta, chocolate, pistachios

Torta della nonna

Pine nut cake, vanilla cream, pistachios

Tiramisù classico

Kahlúa, espresso, berries

Panna cotta alla vaniglia con frutti di bosco

Vanilla panna cotta with wild berries and lime

Ice-cream cup from the Schlattgut farm

Various flavours available

Dai Dai

Mini vanilla ice cream with delicate chocolate topping

2 pieces	9.00
3 pieces	12.50
4 pieces	16.00





BIBITE

SOFT DRINKS

A selection of soft drinks

starting from 5.00

APERITIF DRINKS

Orange juice	1l	12.50
Prosecco punch with berries	1l	85.00
Non-alcoholic punch with berries	1l	21.50

BEERS

Peroni	0,33l	6.50
Einsiedler wheat	0,5l	8.50

HOT DRINKS

Espresso		5.00
Coffee		5.50
Tea		5.00

VINI

SPARKLING

Prosecco Conegliano 0,75 l 66.00
Furlan, Veneto
Glera

Franciacorta Cuvette 0,75 l 86.00
Villa, Lombardia
Chardonnay, Pinot Nero, Pinot Bianco

Franciacorta Extra Brut Rosé 0,75 l 99.00
Barone Pizzini, Lombardia
Chardonnay, Pinot Bianco, Pinot Nero

Cuvée Alexandre 1^{er} Cru 0,75 l 94.00
Soutiran, Champagne
Chardonnay, Pinot Noir, Pinot Meunier

WHITE

Pinot Grigio 0,75 l 68.00
Alois Lageder, Südtirol
Pinot Grigio

Roero Arneis 0,75 l 62.00
Pescaja, Piemonte
Roero Arneis

Terre Di Tufi 0,75 l 72.00
Teruzzi, Toscana
Trebiano, Vernaccia Di San Gimignano

Grappoli Del Grillo 0,75 l 88.00
Marco Di Bartoli, Sicilia
Grillo

Vigna Di San Francesco 0,75 l 94.00
Tenuta Regaleali, Sicilia
Chardonnay

Sauvignon Blanc 0,75 l 55.00
Vini De Lorenzi, Friuli
Sauvignon Blanc



ROSÉ

Miraval 0,75 l 69.00
Pitt Und Perrin, Provence 1,5 l 138.00
Cinsault, Grenache, Syrah, Rolle

Dolce & Gabbana Rosa Sicilia 0,75 l 84.00
Donnafugata, Sicilia
Nerello Mascalese

RED

Treggiaia 0,75 l 68.00
Villa Bibbiani, Toscana
Sangiovese, Cabernet Sauvignon

Pulignano 0,75 l 85.00
Villa Bibbiani, Toscana
Sangiovese

Le Volte Dell'Ornellaia 0,75 l 72.00
Ornellaia
Cabernet Sauvignon, Merlot, Sangiovese

Barrua 0,75 l 86.00
Agricola Punica, Sardegna 1,5 l 165.00
Carignano, Cabernet Sauvignon, Merlot

Brunello di Montalcino 0,75 l 89.00
Castello Banfi 1,5 l 165.00
Sangiovese

Cont'Ugo 0,75 l 93.00
Tenuta Guado Al Tasso
Merlot

Il Pino Di Biserno 0,75 l 101.00
Tenuta Di Biserno
Cabernet Sauvignon, Cabernet Franc,
Merlot, Petit Verdot

Bricco Dell'uccellone 0,75 l 112.00
Braida, Piemonte
Barbera





MUSIC

Give your occasion the very special sound...

G-SAX – SOULFUL MUSIC

G-SAX, Roland Graf, is one of the most sought-after saxophonists in Switzerland. Whether as a solo unplugged or as a duo with well-known singers or DJs up to small formations. G-SAX offers a wide range of musical live concepts, individually tailored to your event

G-SAX Solo Act
G-SAX & Friends

from CHF 1500
by arrangement

You can find more information on g-sax.ch
Reservations under Tel. +41 (0)79 234 01 36

LARGE PRINTS

We are not friends of small print on the last page. In order to be able to guarantee a smooth process, we ask you to observe the following points:

BASIS

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

NUMBER OF PERSONS

The customer is obliged to inform us of the binding number of persons as early as possible, but no later than 48 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.

EVENTS WITH EXTENSION

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

HOURLY RATES/OVERTIME

For events that last longer than 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 10 days after the invoice date. For larger events we reserve the right to request a deposit of 50% of the final amount. For card payments, 3% commission will be added to the final amount.

CANCELLATION

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.

OUTDOOR MUSIC STRICTLY ALLOWED ONLY UNTIL 9.55 PM SHARP

The party is in full swing and guests are dancing away. Unfortunately, we are required to have turned off the outdoor music by 10 pm, which is why we have to turn things down promptly at 9.55 pm. Regardless of any coaxing or pleading, we absolutely cannot be swayed on this point. Sorry, but we are forced to take an absolute zero-tolerance stance on this issue. If we don't, thanks to the Swiss sense of punctuality, we will immediately receive noise complaints at 10 pm. And we will then have to charge you CHF 5,000 in subsequent costs. What's more, the authorities will threaten to revoke our operating permit for the outdoor area, and that is something we simply cannot afford.

May we suggest that you start your event an hour earlier? Then your guests can request "One More Time" to their heart's content! Thank you for understanding.

DECORATIONS

Decorations are not included in the banquet and/or room costs. Decorations brought in must be taken back 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. Portofino 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.

portofino

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