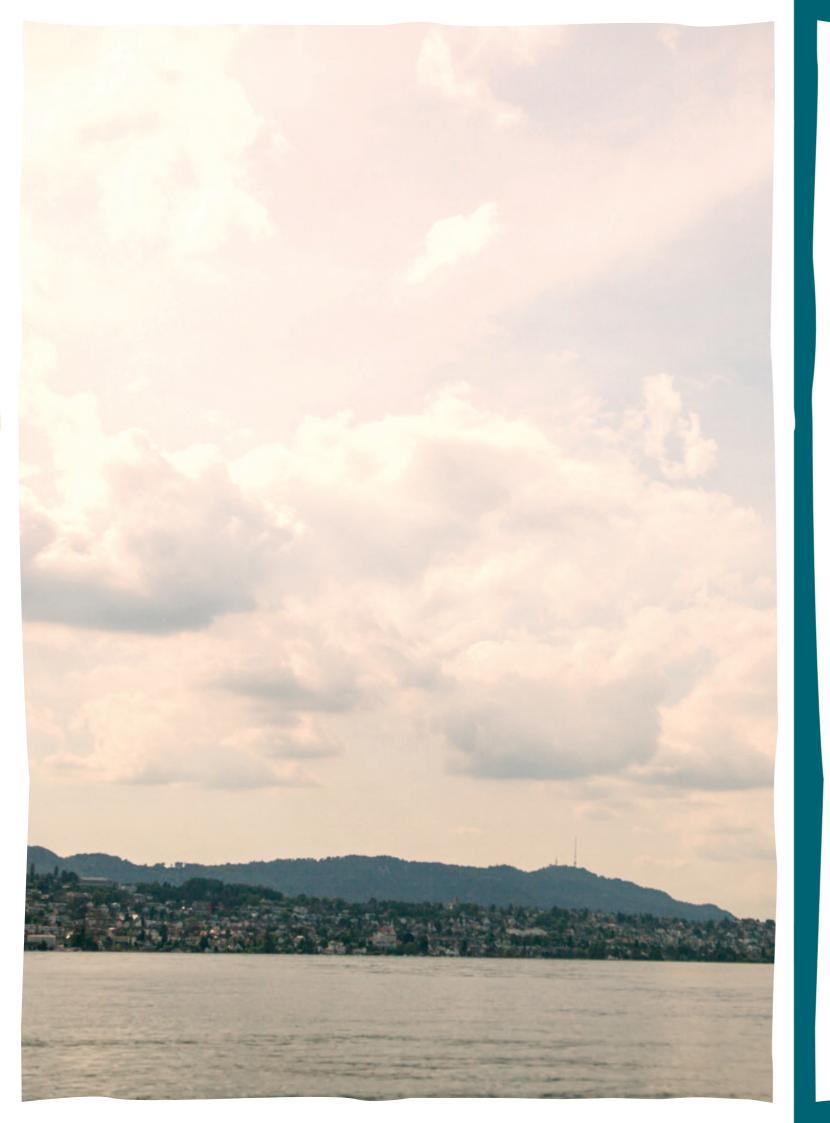




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Banquet documents



Truly beautiful: Seebadi in Richti



The spacious grounds, the lawn, the trees, the little bridge over the village stream, the sandy beach, the view and, to top it all off, the fountain bubbling up in the background – the «badi» in Richterswil is one of the most beautiful lakeside swimming areas far and wide. And with a restaurant and fully equipped kitchen, there are also many reasons, gastronomically speaking, why the badi Richterswil is one of the best that Lake Zurich has to offer.

A party right on the water? Seebadi Richterswil offers a wonderful platform for an unforgettable time. Be it an anniversary, a wedding reception or any other joyous occasion. Contact our banquet team (bankett@peclard.net), or just give us a ring.

• Spaces and Prices •

Shelter:	25 people
Terrace:	35 people

Minimum consumption per person: CHF 60.00



Exclusive rental of Seebadi Richterswil is unfortunately not possible.

APÉRO DELICACIES

• Small bites •

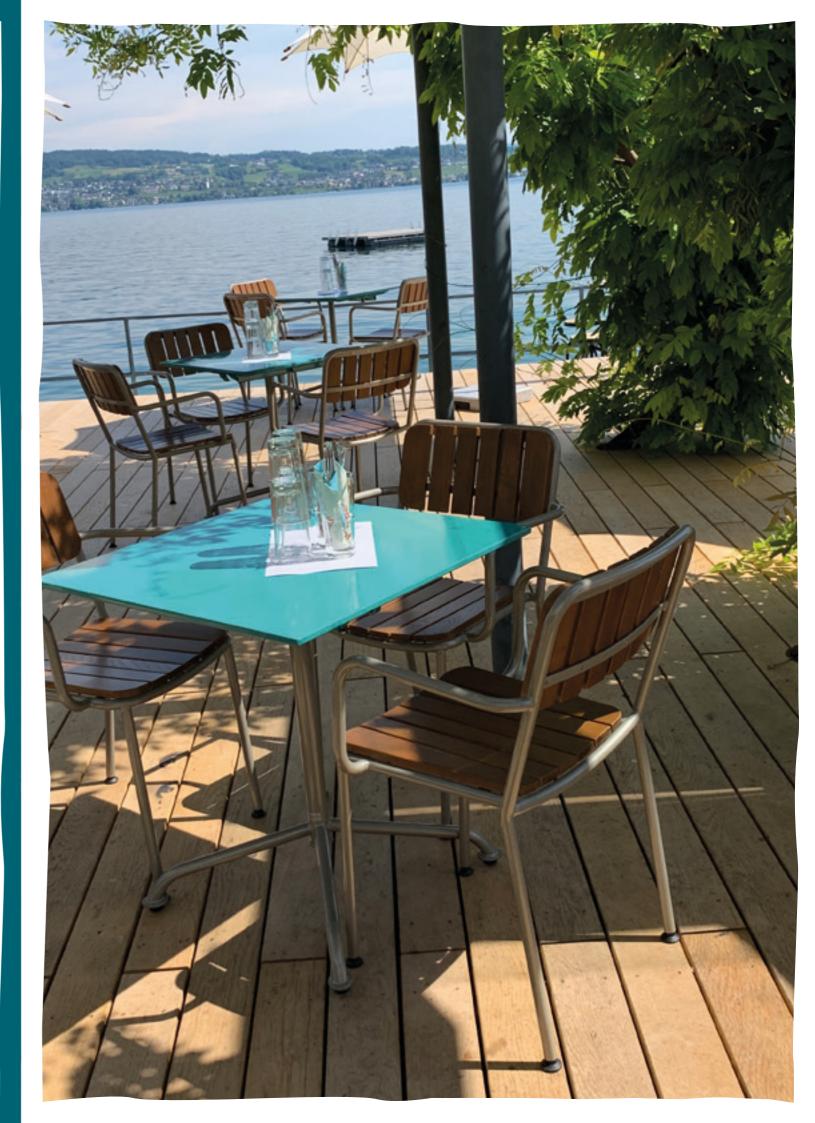
Bruschetta with beef tartare	7.00
Bruschetta with vitello tonnato	7.00
Bruschetta with tomato	4.50
Bruschetta with cream cheese	4.50
Bruschetta with avocado	5.00
Tomato-mozzarella skewer	5.50
Chicken skewer	6.50

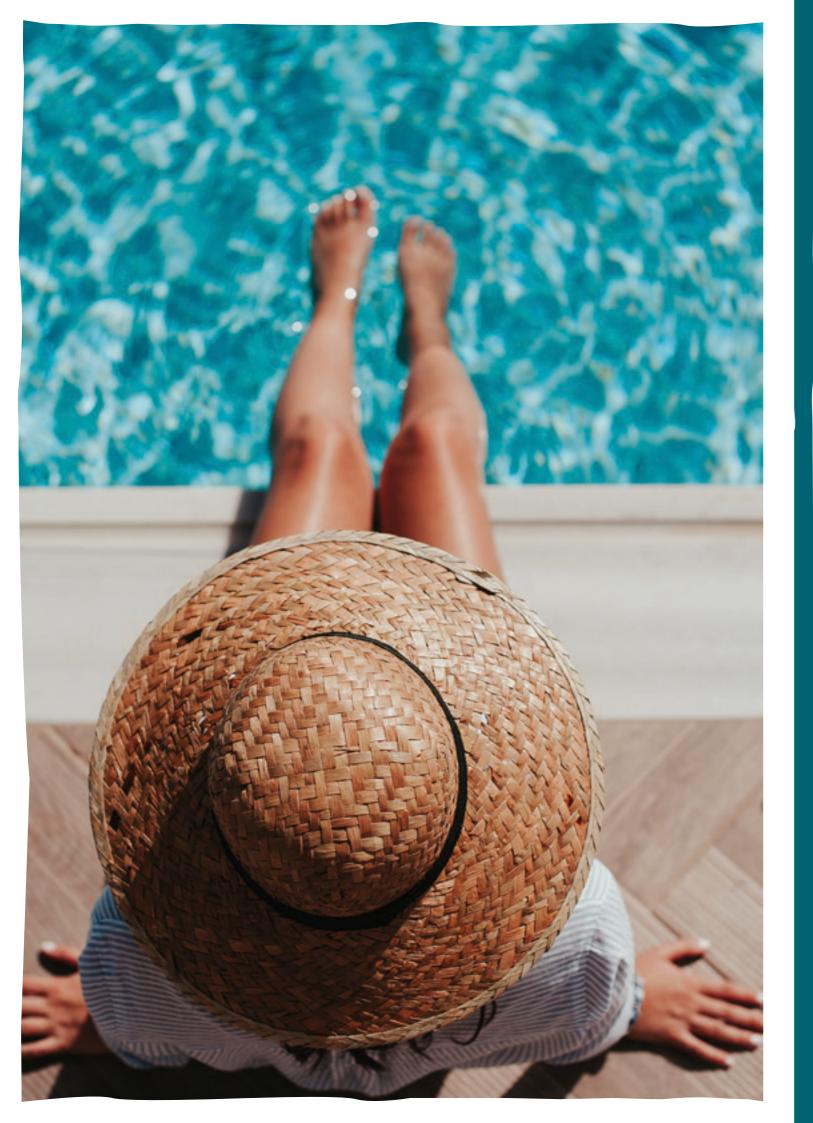
• Small bites to share •

1 portion for 5 people

Portion of radish with salt	8.50
Parmesan, olives and nuts	16.00
Grisini with raw ham	18.50
Chicken wings	29.50
Crispy battered fish with tartar sauce	39.50
Portion of Samigo's «Amusement» falafel with yoghurt dip	32.50
Portion of calamari with garlic dip	19.50

Minimum order for appetizers is 15 pieces per selection. Prices in Swiss francs, incl. 8.1% VAT.





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.»

•Tavolata Badi•

Mixed salad with seeds and fruits Tomato with burrata, basil and olive oil per person

Crispy battered fish with tartar sauce Chicken skewer with lemon and pepper marinade French fries and oven roasted vegetables per person

Ice cream from the Milchmanufaktur Einsiedeln per piece

Full menu per person

18.50 39.90 6.90 65.30

• Tavolata Richterswil •

Lettuce with vinaigrette and avocado	
Avocado with vegetable vinaigrette	
Deep-fried calamari with garlic sauce	
per person	19.50

Crispy battered fish with tartar sauce	
Chicken wings with BBQ sauce	
Wiener schnitzel with cranberries and lemon	
French fries with truffle flavour and oven roasted vegetables	
per person	51.50
Apple strudel by the metre from the Baggenstoss bakery	

Ice cream from the Milchmanufaktur Einsiedeln	
per person	15.90

Full menu per person

86.90





• Tavolata ?ontäne •

Lake Zurich sushi 'crispy style' Beef tartare with nuts and onion crème fraîche Prawn cocktail with avocado and lemon per person

Marinated beef shank skewer with BBQ sauce Snow crab burger with cucumber, salad and yoghurt sauce Half a chicken in a basket with herb cream sauce French fries, potato salad, grilled vegetables per person

Giant cream slice & Dai Dai per person

Full menu per person

Fish, meat and birds are exclusively from Switzerland. For detailed information on fishing as well as allergies and intolerances, please ask our service team.

Professional fisherman Adrian Gerny vouches for freshwater fish Snow Crab: Bianchi AG (Norway) Prawns: Bianchi AG (Denmark)

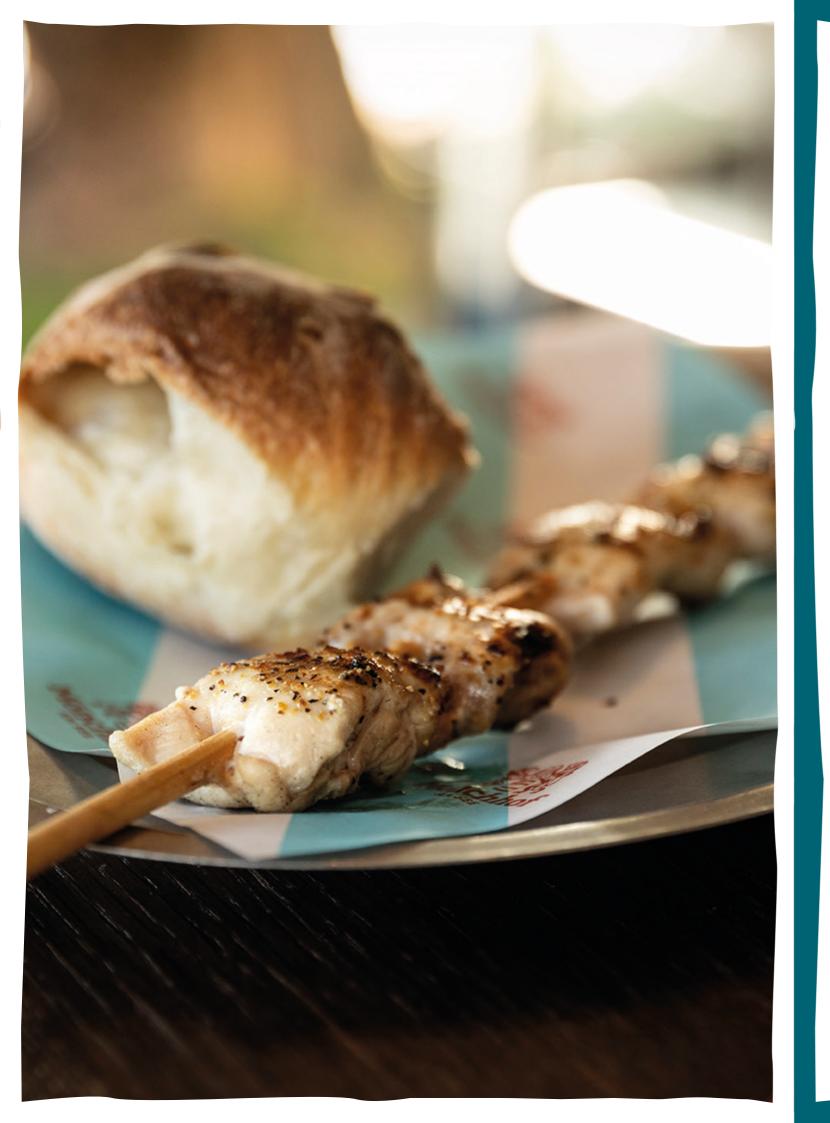
Prices in Swiss francs, incl. 8.1% VAT.

26.50

52.50 20.50

züriseefisch.ch

99.50



BARBECUE

from 50 people

• Parbecue Bikini •

Pork and veal sausage, cervelat spare ribs, pork neck steak Richterswilerli, chicken skewer, Pumpispiess (beef skewer) corn on the cob, grilled vegetable skewer

Served with: Large salad buffet, baked potatoes, mustard, ketchup, herb butter, chimichurri, BBQ sauce, Swiss bread rolls

per person Halloumi

• Barbecue Badehose •

Fillet of whitefish in foil pork and veal sausage spare ribs, pork neck steak, meatballs, chicken skewer, Pumpispiess (beef skewer) corn on the cob, grilled vegetable skewer

Served with: Large salad buffet, baked potatoes, mustard, ketchup,

per person Halloumi

69.50 +4.00



herb butter, chimichurri, BBQ sauce, Swiss bread rolls

76.50 +4.00

DRINKS

• Soft Orinks •

Water still/sparkling			1 l	9.50
Sprite	30cl	5.00	1.5l	17.50
Sinalco	30cl	5.00	1.5l	17.50
Coca Cola	30cl	5.00	1.5l	17.50
Coca Cola Zero	30cl	5.00	1.5l	17.50
Rivella red/blue/green	30cl	5.00	1.5l	17.50

• Apéro Orinks •

Home-made iced tea	1 l	17.00
Prosecco-punch with berries	1 l	85.00
Non-alcoholic punch with berries	1 l	29.50

Cocktails

Heino Champagne, Green Apple, Yuzu, Sod Badi Wasser Graham's White Port, Curaçao, Gin S Lemon Juice, Ginger Ale Aperol Spritz Hugo



Einsiedler «Maisgold» Einsiedler Lager Einsiedler white beer Einsiedler non-alcoholic beer

• Hot Orinks •

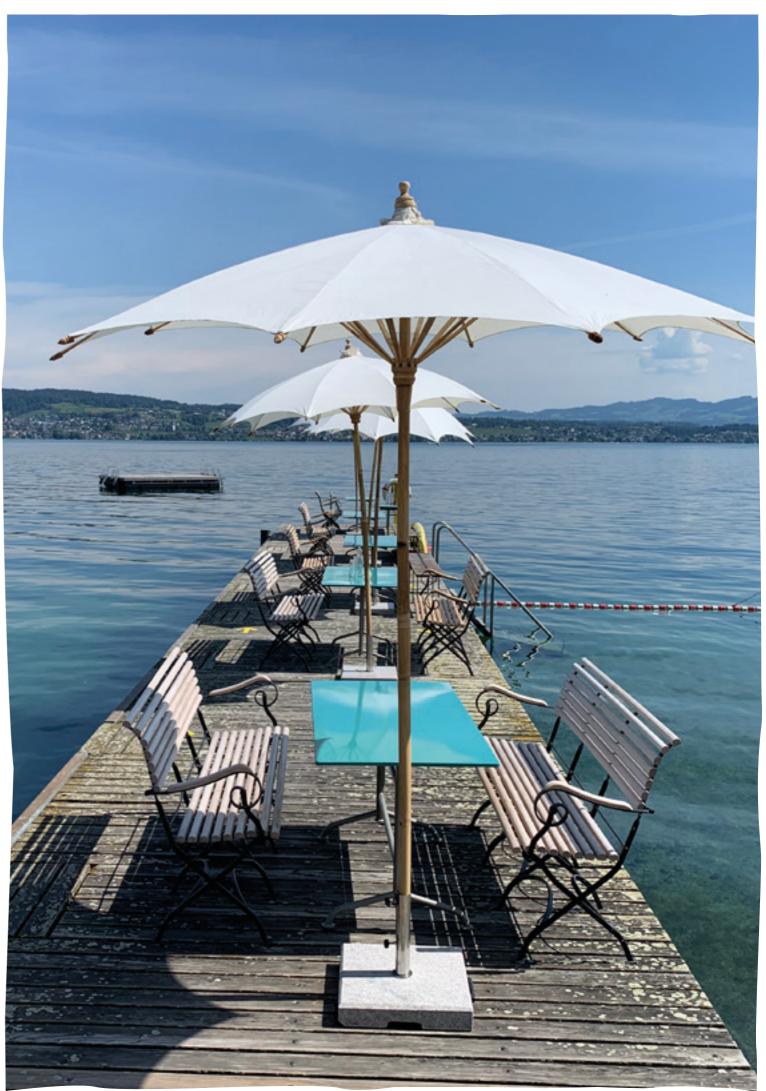
Espresso Coffee Tea

de Celuine	18.00
da Sakura	18.00
Syrup,	20100
	13.50
	13.50

33cl	6.50
33cl	6.50
50cl	9.00
33cl	6.50

5.00
5.50
5.00





WINES

•Ufnau-Wein x Harald Naeqeli•

Insel Ufnau's Riesling Silvaner Klosterkellerei Einsiedeln (CH)	0,75 l	56.00
Insel Ufnau's Räuschling Klosterkellerei Einsiedeln (CH)	0,75l	59.00
Insel Ufnau's Federweisser Klosterkellerei Einsiedeln (CH)	0,75l	59.00
Insel Ufnau's Pinot Noir Klosterkellerei Einsiedeln (CH)	0,75 l	59.00
Insel Ufnau's Merlot, Cabarnet Sauvignon Klosterkellerei Einsiedeln (CH)	0,75 l	66.00

• White •

Coco, Heida Visperterminen St. Jodern Kellerei, Wallis, (CH) Pumpstation, Riesling-Sylvaner

Mönchhof am See, Räuschling Turmgut Erlenbach, Zürich (CH)

Turmgut Erlenbach, Zürich (CH)

Grüner Veltliner Weszeli, Kamptal (AT)

Chardonnay Domaine de Castelnau, Languedoc (FR)

Sauvignon Blanc Domaine de Castelnau, Languedoc (FR)

Sauvignon Blanc Vini di Lorenzi, Friaul (IT)

Pinot Grigio Vini di Lorenzi, Friaul (IT) Verdejo, Sympathy for the Devil

Wines N' Roses, Valencia (ES)

• Rosé •

Fischer's Fritz, Federweiss Turmgut Erlenbach, Zürich Miraval Brad Pitt & Marc Perrin, Côtes de Pro Whispering Angel Château D'Esclans, Côtes de Provence

0,75 l 1,5 l
0,75 l 0,75 l
0,75 l
0,75 l
0,75 l
0,75 l
0,75 l
0,75 l

	0,75l 58.00
	0,75l 69.00
ovence (FR)	1,5l 138.00
	0,75l 77.00
ice (FR)	1,5l 186.00

• Red •

Schiffstation, Pinot Noir Auslese Turmgut Erlenbach, Zürich (CH)	0,75l	58.00
Treggiaia Villa Bibbiani, Chianti Montalbano (I)	0,75l	64.00
Pulignano Villa Bibbiani, Chianti Montalbano (I)	0,75l	85.00
Tempranillo Crianza Bodegas Trus, Ribera del Duero (ES)	0,75l	69.00
Tempranillo Reserva Bodegas Trus, Ribera del Duero (ES)	0,75l	84.00
Contos da Terra Quinta do Pôpa, Douro (PT)	0,75l 1,5l	39.00 89.00

• Sparkling Wines •

Cuvée Alexandre 1^{er} Cru N.V. Soutiran, Champagne (FR)	0,75 l	94.00
Prosecco Conegliano Furlan, Valdobbiadene (IT)	0,75 l	66.00
Prosecco Rosé Furlan, Valdobbiadene (IT)	0,75 l	70.00



Vintages subject to change. You are also welcome to bring your own wine. A corkage fee of 35.00 francs per bottle (0.75l) will be charged for this. Prices in Swiss francs, incl. 8.1% 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:

• Pasis 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 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.

• 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 additional fee of CHF 25 per hour of extension.

• 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. 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.

• Musics / 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 •

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.

• Oecorations •

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.

• Oamaqes / liability •

The customer is liable for all damage to rooms, equipment, furniture and surroundings. Seebadi Richterswil 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..

• Gurisdiction •

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



SEEBADI RICHTERSWIL

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