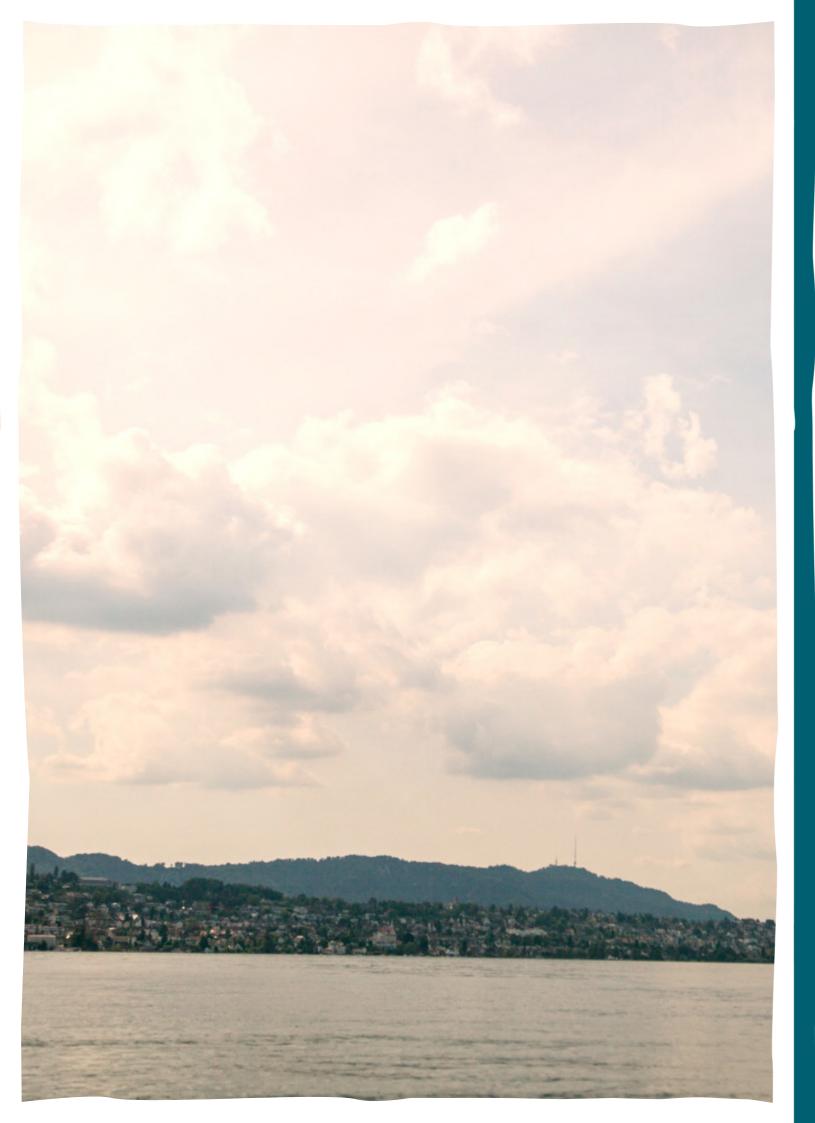


Banquet documents



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.



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
Portion of radish with salt	9.50

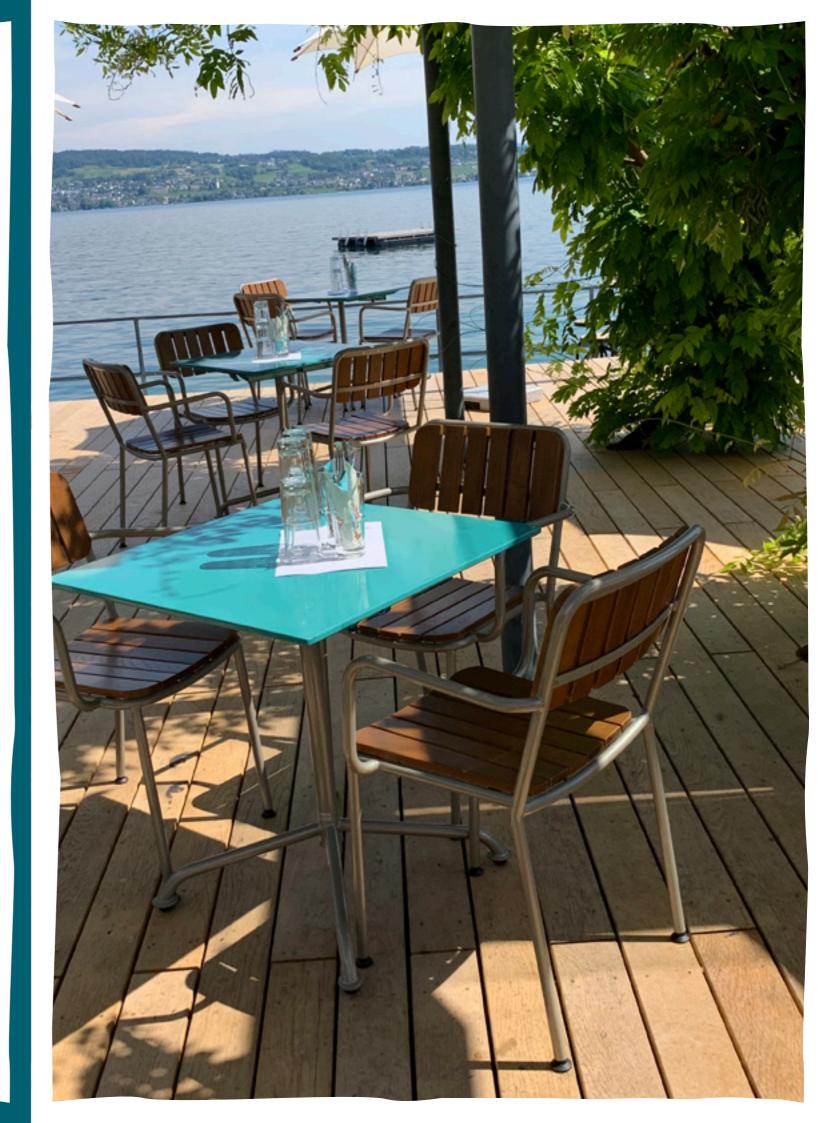
• Small bites to share •

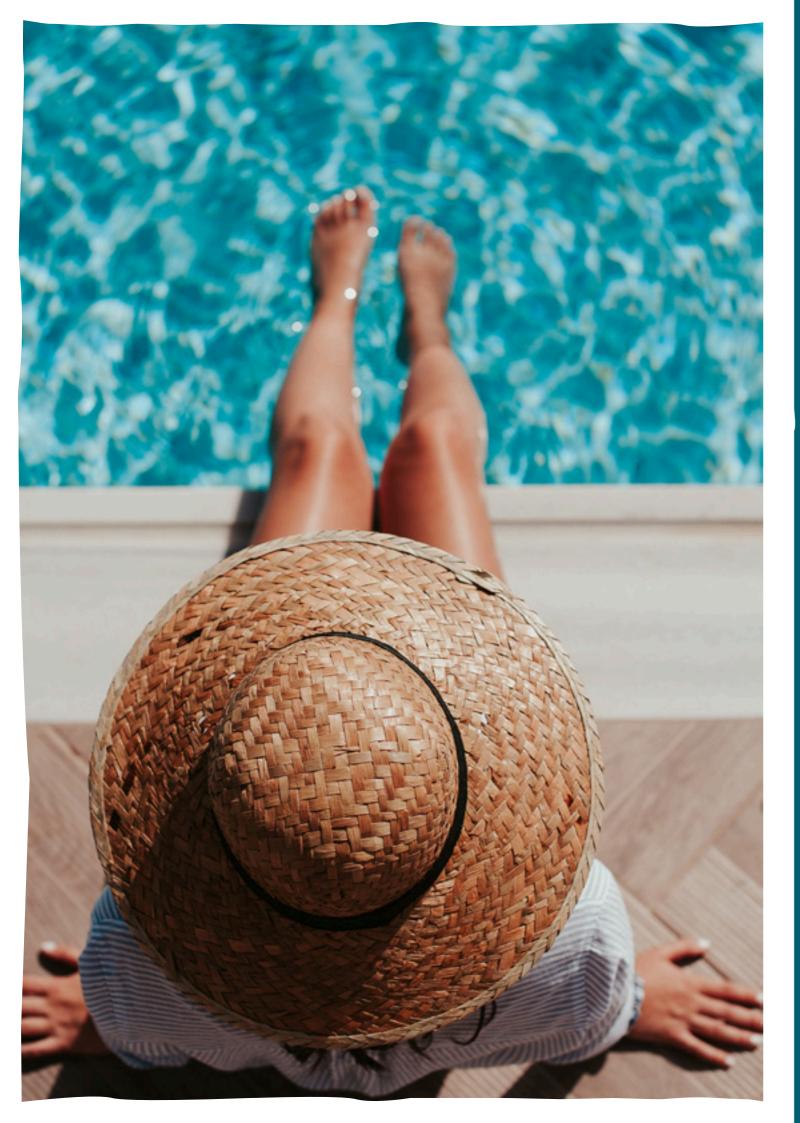
1 portion for 5 people

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
Hummus with chilli and Swiss bread rolls	12.50

Minimum order for appetizers is 15 pieces per selection.

Prices in Swiss francs, incl. 7.7% 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 18.50

Crispy battered fish with tartar sauce

Home-made meatballs with paprika sauce

French fries and oven roasted vegetables

per person 39.50

Ice cream from the Milchmanufaktur Einsiedeln

per piece 6.90

Full menu per person 64.90

• Tavolata Richterswil •

Salad with bacon and pomegranate 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 Truffel french fries and oven roasted vegetables per person

48.50

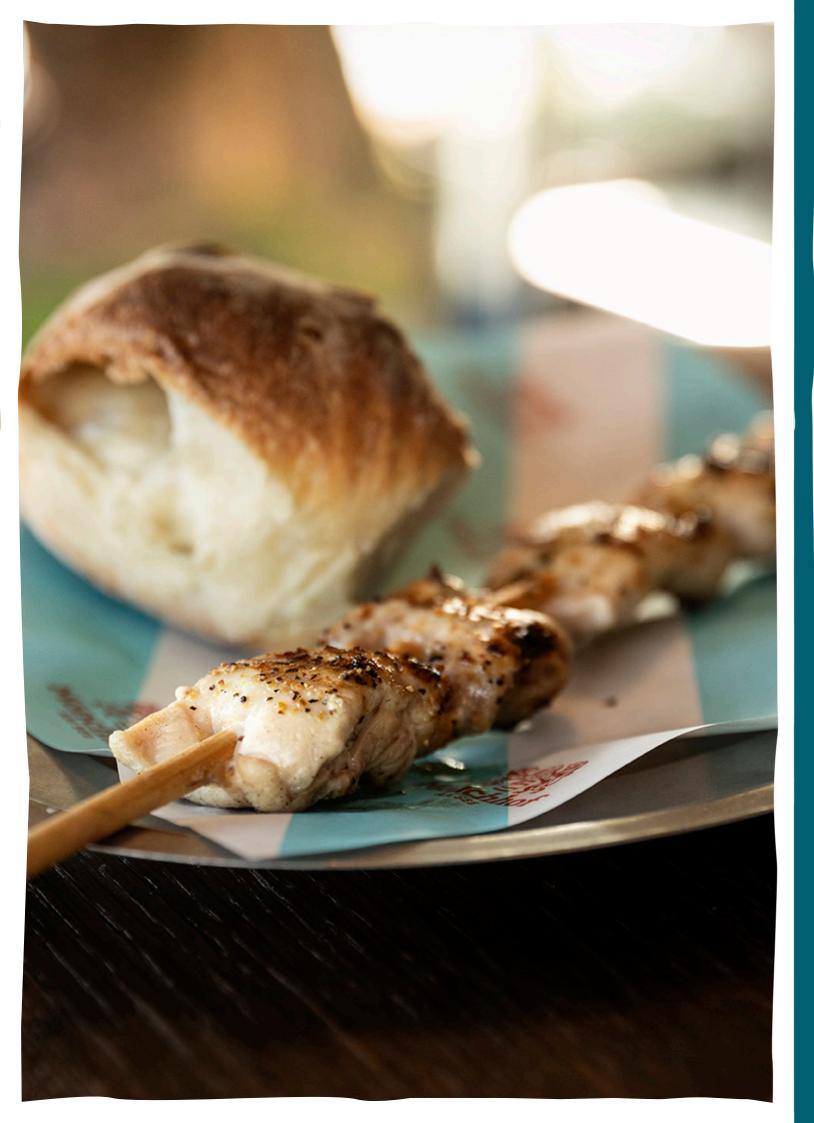
Apple strudel by the metre from the Baggenstoss bakery Ice cream from the Milchmanufaktur Einsiedeln per person

15.90

Full menu per person

83.90





BARBECUE

from 50 people

· Barbecue 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 69.50
Halloumi +4.00

· 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, herb butter, chimichurri, BBQ sauce, Swiss bread rolls

per person 75.50 Halloumi +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	16.00
Prosecco-punch with berries	1l	85.00
Non-alcoholic punch with berries	1 l	29.50

• Cocktails •

Heino Champagne, Green Apple, Yuzu, Soda Sakura		18.00
Badi Wasser Graham's White Port, Curaçao, Gin Syrup, Lemon Juice, Ginger Ale		16.00
Aperol Spritz		13.50
Hugo		13.50
• Beer •		
Einsiedler «Maisgold»	33cl	6.50

33cl **6.50**

50cl **9.00**

33cl **6.50**

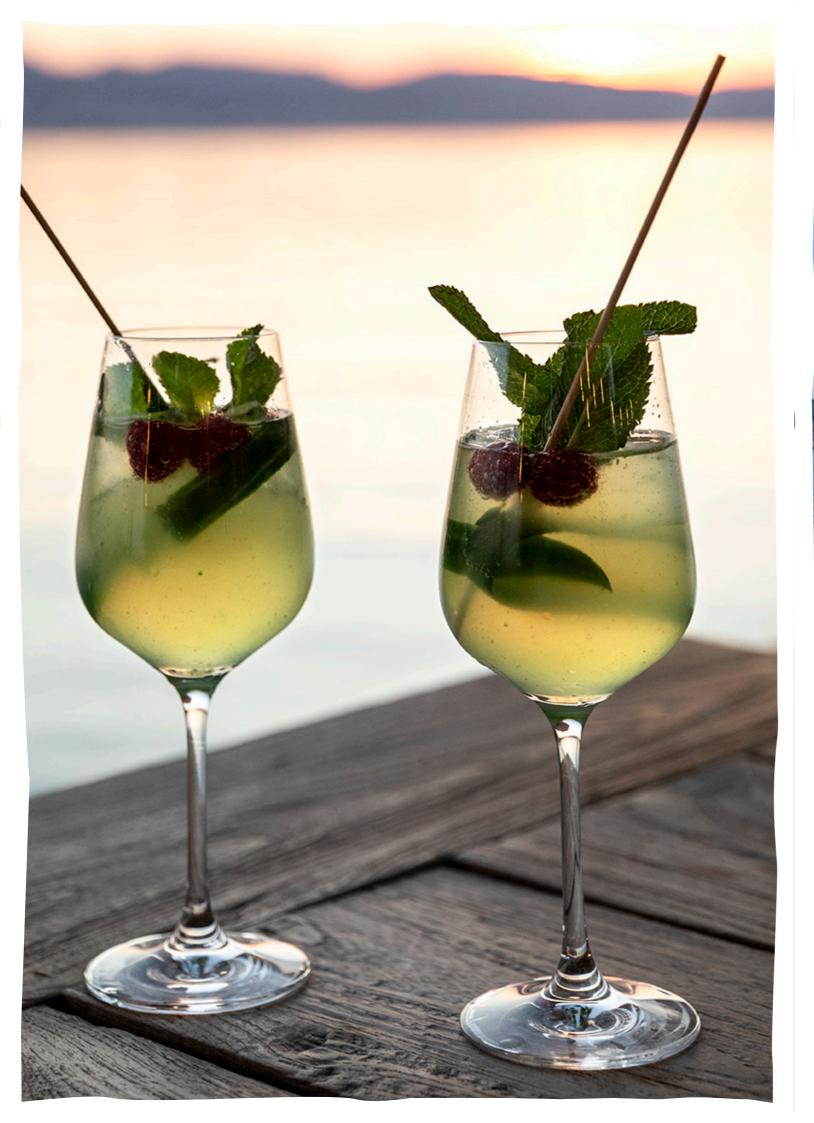
· Hot Orinks ·

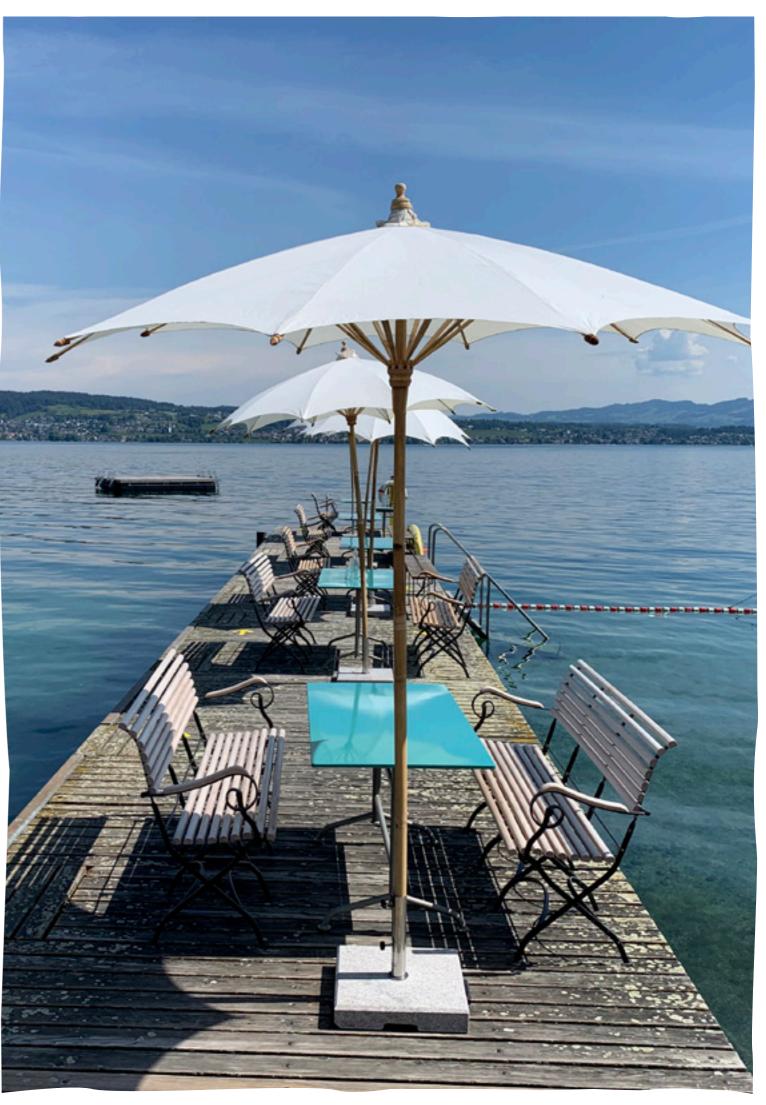
Einsiedler Lager

Einsiedler white beer

Einsiedler non-alcoholic beer

Espresso	5.00
Coffee	5.50
Tea	5.00





WINES

• Heavenly fine wine — devilishly good design •

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!

• Ufnau •

Insel Ufnau's Riesling Silvaner Klosterkellerei Einsiedeln (CH)	0,75 l	56.00
Insel Ufnau's Räuschling Klosterkellerei Einsiedeln (CH)	0,75 l	59.00
Insel Ufnau's Federweisser Klosterkellerei Einsiedeln (CH)	0,75 l	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	0,751 69.00
St. Jodern Kellerei, Wallis, (CH)	1,5 l 138.00
Pumpstation, Riesling-Sylvaner	0,75 l 58.00
Turmgut Erlenbach, Zürich (CH)	
Mönchhof am See, Räuschling	0,75 l 59.00
Turmgut Erlenbach, Zürich (CH)	
Grauburgunder-Riesling	0,75 l 59.00
Andreas Schick, Württemberg (DE)	
Grüner Veltliner	0,75 l 58.00
Weszeli, Kamptal (AT)	
Chardonnay	0,751 39.00
Domaine de Castelnau, Languedoc (FR)	
Sauvignon Blanc	0,751 39.00
Domaine de Castelnau, Languedoc (FR)	
Sauvignon Blanc	0,751 52.00
Vini di Lorenzi, Friaul (IT)	
Pinot Grigio	0,751 52.00
Vini di Lorenzi, Friaul (IT)	
Verdejo, Sympathy for the Devil	0,751 49.00
Wines N' Roses, Valencia (ES)	



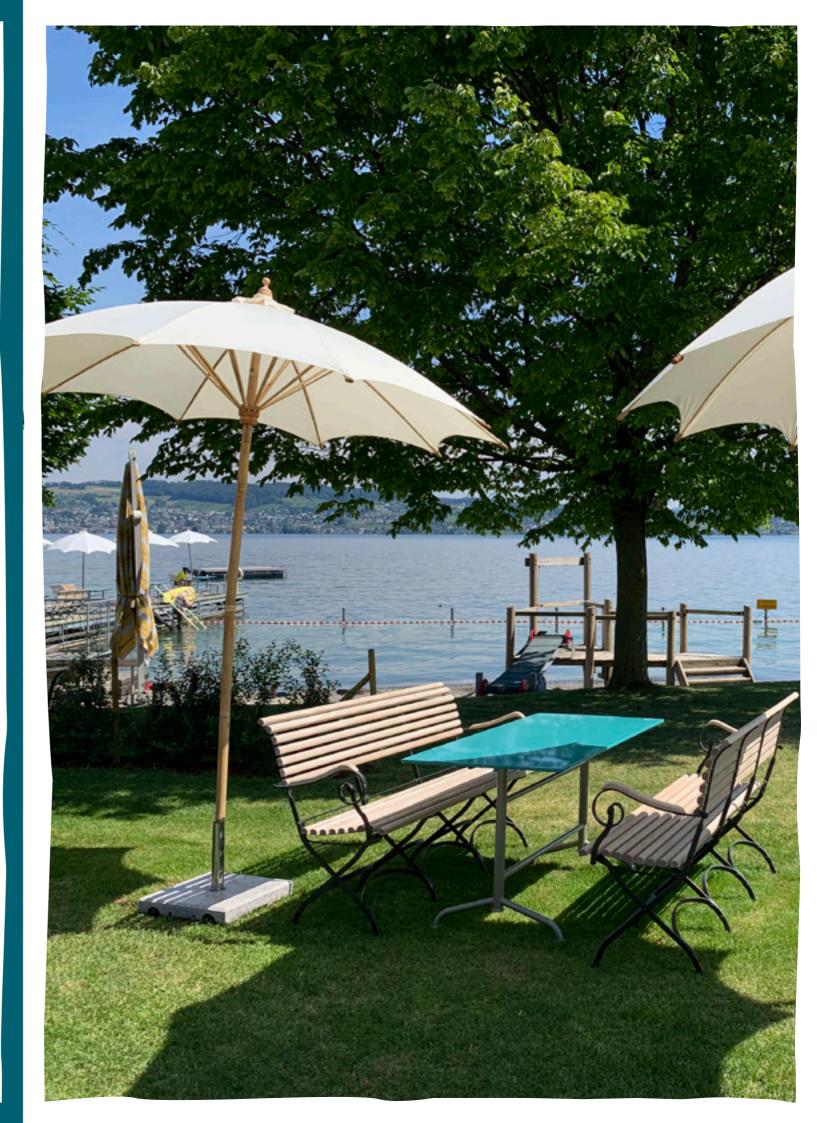
Fischer's Fritz, Federweiss	0,75l 56.00
Turmgut Erlenbach, Zürich	
Miraval	0,75l 69.00
Angelina Jolie, Brad Pitt & Marc Perrin	1,5 l 138.00
Côtes de Provence (FR)	
Whispering Angel	0,75l 77.00
Château D'Esclans, Côtes de Provence (FR)	1,5 l 186.00
UP	0,75l 63.00
Ultimate Provence, Provence (FR)	

• Red •

Schiffstation, Pinot Noir Auslese Turmgut Erlenbach, Zürich (CH)	0,751 58.00
Ripasso	0,75l 61.00
Le Calendre, Veneto (IT)	1,5 l 125.00
Amarone	0,75l 89.00
Le Calendre, Veneto (IT)	1,5 l 168.00
Treggiaia	0,75l 64.00
Villa Bibbiani, Chianti Montalbano (I)	
Tempranillo Crianza	0,75l 69.00
Bodegas Trus, Ribera del Duero (ES)	
Tempranillo Reserva	0,75l 84.00
Bodegas Trus, Ribera del Duero (ES)	
Contos da Terra	0,751 39.00
Quinta do Pôpa, Douro (PT)	1,5 l 89.00

• Sparkling Wines •

Cuvée Alexandre 1er Cru N.V. Soutiran, Champagne (FR)	0,75l 94.0 0
Prosecco Conegliano Furlan, Valdobbiadene (IT)	0,75l 66.0 0
Prosecco Rosé Furlan, Valdobbiadene (IT)	0,75l 70.0 0



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 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.

· 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. 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..

• Qurisdiction •

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



SEEBADI RICHTERSWIL

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