



Gasthof
Luegeten



CELEBRATION AS FAR AS THE EYE CAN SEE.

Gasthof Luegeten is a wonderful location for very special occasions. Alone up here on the hill, it is fully surrounded by forests and fresh air and gives guests a unique panoramic view of Lake Zurich. Sit down with friends, family, customers or business partners to celebrate, enjoy and let your eyes wander over the landscape: where better to do this than here at Gasthof Luegeten? Is there a restaurant anywhere with a more magnificent view?

Gasthof Luegeten is a one-of-a-kind event venue. When you glance down from the terrace onto meadows, forests and the lake, you will feel as if you have found a little piece of paradise. The perfect location for weddings, birthdays, baptisms, anniversaries and any kind

of occasion that deserves a memorable setting. The restaurant offers plenty of space for unforgettable celebrations – whether in the large interior rooms, in the adjacent conservatories, on the spacious balconies or the expansive terrace.

You'll find everything you need for your next event in our banquet documents. Let yourself be inspired, and if you have any questions, simply give us a call. We are always happy to help.



THE SPACES RENTAL FEES

Plenty of room for exceptional events

With its restaurant, terrace, two conservatories, two balconies, a first storey and the magnificent outdoor space, the Gasthof Luegeten is a brilliant backdrop for celebrating events of all sizes.

Ground-floor restaurant

Here you can also enjoy the splendid panoramic view from indoors. The round sofa seating arrangements and tables provide guests with a view of everything that's going on outside and in, which makes the atmosphere all the more festive. The restaurant is our interpretation of a country tavern with a modern twist, bringing you dishes that are just as exciting as the view.

Spacious conservatories

Two conservatories with ample seating are adjacent to the restaurant on the ground floor. If necessary, the entire restaurant can also be connected to the outdoor spaces. In winter, this additional area protects guests from rain and cold, and in summer, we open the doors to let in fresh Alpine air.

First storey and balcony terrace

There's more to see up a few stairs. The entire first floor serves as a brilliant stage for exceptional events, complete with a one-of-a-kind view. Here, you'll have the entire lake at your feet, from Zurich to Rapperswil. Whether you are here for an intimate birthday celebration or a wedding with an extensive guest list, Gasthof Luegeten provides even more enjoyment than if you were floating on cloud nine.

Location and number of guests

Ground-floor restaurant:	90 seated, 120 standing
West conservatory:	26 standing
Lake conservatory:	40 seated, 60 standing
Ground-floor terrace:	90 seated, 120 standing
1st storey restaurant:	60 seated, 60 standing
1st storey west terrace:	30 standing
1st storey lake terrace::	40 seated, 30 standing
2nd storey party room	40 seated, 40 standing
Wine cellar	15 seated, 20 standing

FOOD AND BEVERAGE MINIMUM

Location and prices

Ground-floor restaurant:	CHF	15 000.-
West conservatory:	CHF	3 000.-
Lake conservatory:	CHF	4 000.-
1st storey restaurant:	CHF	6 000.-
1st storey west terrace (only in fine weather):	CHF	3 000.-
1st storey lake terrace (only in fine weather):	CHF	4 000.-
Wine cellar:	CHF	1 500.-
2nd storey party room:	CHF	2 000.- + employee hours
Entire indoor area and terrace with garden for parties of 100 or more, the indoor area of Gasthof Luegeten must be exclusively reserved, including the terrace in front and the garden	at lunchtime or evening	30 000.-
	entire day	40 000.-

Aperitif without subsequent meal

Mon. – Wed.	CHF	60.- per person
Thu. – Sun.	CHF	100.- per person









OUR FOOD

SMALL BITES

Bruschetta with beef tartare	7.–
Bruschetta with Swiss salmon tartare	7.–
Bruschetta with aubergine & dried tomatoes	5.–
Bruschetta with shrimp cocktail	7.–
Bruschetta with truffle cream cheese	6.–
Seasonal soup shot	5.–
Minimum order quantity is 20 items per option	

TO SHARE

Parmesan, olives, nuts	16.–
Baked champignons With house-made remoulade sauce	16.–
Guacamolé olé olé With crusty bread	16.–
Luegeten tour d’horizon Beef tartare, tomato tapenade, burrata and crusty bread	26.–
Mortadella with truffles and stracciatella di burrata cheese Thinly sliced truffle mortadella, delicious stracciatella di burrata, bread	19.–



STARTERS

Prawns With lemon vinaigrette and fresh basil	23.–
Luegeten salad Crisp, fresh salad with fruits and seeds	14.50
Hand-cut beef tartare Classically prepared, with crusty bread	24.–
Tomato and burrata salad With rocket and balsamic vinegar	19.–
Vitello mediterrano Thinly sliced veal with a vegetable, vinaigrette, lemon and herbs	25.–
Swiss shrimp cocktail Cocktail shrimp, served with avocado	24.50
Whole artichoke (seasonal, approx. May–Aug.) Served with a vegetable vinaigrette	19.50

KIDS’ MENU

Crispy fried fish with French fries	17.50
Wiener schnitzel with French fries	21.50
Chicken nuggets with French fries	17.50
Macaroni with butter	10.–
Kids’ pastetli vol-au-vents with Swiss-style meatballs and mushrooms	15.–

MAIN COURSES

Beef tenderloin tournedos fabulosos, Ojo de Augua 200g From Dieter Meyer’s farm in Argentina with choice of sauce: au jus, café de Paris or chimichurri	62.–
“Zürcher Geschnetzeltes” veal ragout With Swiss hash browns	48.–
Crispy poussin With herb sauce	39.50
Veal chop, 450 g Prepared according to Jacky Donatz’s recipe	65.–
Crispy battered fish from lake Zurich With tartare sauce	34.50
Fried Swiss perch fillets à la meunière Caught by our Lake Zurich fisherman, Adrian Gerny, and served with almond butter	39.–
Macaroni with truffle cream sauce With fresh black truffle	34.–
Macaroni alla vodka With chili flakes	25.–

SIDES

Cervo fries with truffle flavour	14.50
French fries	8.–
Cucumber salad	8.–
Seasonal vegetables	8.–
White-wine risotto	8.–
Swiss hash browns	12.–
Side salad	8.–

DESSERT

Banana split A classic treat	15.–
Chocolate lava cake With sour-cream ice cream	16.–
Giant cream slice A layered dream	<i>per person</i> 13.–
Caramel flan	14.50
With whipped cream	
Ice cream bowl From Schlattgut in Herrliberg	6.50
Luegeten dessert buffet (min. 20 people) Banana split, caramel flan, ice cream from Schlattgut in Herrliberg	18.–

*Fish, meat and poultry are exclusively sourced from Switzerland.
For detailed information on our fishing practices as well as information on allergies and food intolerance, please ask our service staff.
Bread and baked goods are made in Switzerland.
Professional fisherman Adrian Gerny is responsible for our freshwater fish, züriseefisch.ch
Snow crab: Bianchi AG (Norway)*

Prices in Swiss francs, incl. 8.1% VAT

OUR TAVOLATAS

TAVOLATA «ETZEL»

Tomato and burrata salad
With rocket and balsamic vinegar

Guacamolé olé olé
With crusty bread

Vitello mediterrano
Thinly sliced veal with a vegetable
vinaigrette, lemon and herbs

per person **CHF 26.–**

Fried Swiss perch filets à la meunière

Macaroni with truffle cream sauce
With fresh black truffle

**Beef tenderloin tournedos fabulosos,
Ojo de Augua 200g**
Choice of sauce: au jus, café de Paris or chimichurri

White wine risotto & seasonal vegetables

per person **CHF 69.50**

Luegeten dessert platter (min. 20 people)
Various sweet delicacies

per person **CHF 24.50**

Total tavolata

per person **CHF 120.–**

TAVOLATA «PFANNENSTIL»

Baked mushrooms
With house-made remoulade sauce

Vitello mediterrano
Thinly sliced veal with a vegetable
vinaigrette, lemon and herbs

Prawns
With lemon vinaigrette and fresh basil

per person **CHF 25.–**

Crispy poussin
With herb sauce

Wiener schnitzel
With lingonberries and lemon

Macaroni alla vodka
With chili flakes

Seasonal vegetables & French fries

per person **CHF 62.–**

Luegeten dessert buffet (min. 20 people)
Banana split, caramel flan,
ice cream from Schlattgut in Herrliberg

per person **CHF 18.–**

Total tavolata

per person **CHF 105.–**





TAVOLATA «UETLIBERG»

Hand-cut beef tartare

With crusty bread

Tomato and burrata salad

The fresh magic recipe, with rocket and balsamic vinegar

Luegeten salad

Crisp, fresh salad with fruits and seeds

per person **CHF 24.–**

Veal cordon bleu

With piquant mountain cheese and farmer's ham

Crispy battered fish from lake Zurich

with tartar sauce

Seasonal ravioli (vegetarian)

Cucumber salad & French fries

per person **CHF 58.–**

Giant cream slice

per person **CHF 13.–**

Total tavolata

per person **CHF 95.–**

TAVOLATA «SÄNTIS»

Mixed baby leaf salad

Baked champignons

With house-made remoulade sauce

per person **CHF 17.50**

Crispy battered fish from lake Zurich

with tartar sauce

Chicken wings

French fries & seasonal vegetables

per person **CHF 41.50**

Ice cream bowl

From Schlattgut in Herrliberg

per person **CHF 6.90**

Total tavolata

per person **CHF 65.90**



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BEVERAGES

SOFT DRINKS

Water, still/sparking	1l	9.50
Sprite, Sinalco	30cl	5.–
Coca Cola, Coca Cola Zero	1.5l	17.50
Rivella red/blue/green	30cl	5.50
	1.5l	17.50

APÉRO DRINKS

Aperol spitz	14.–
Aperol, prosecco, soda	
No-Perol spritz	15.–
Rebels 0.0% aperitif, Amiceri apertif, bitter-sweet pink grapefruit, bitter lemon, soda	
Heino	18.–
Champagne, green apple, yuzu, soda	
House-made ice tea	1l 17.–
Prosecco punch with berries	1l 85.–
Non-alcoholic punch with berries	1l 29.50



BIERE

Einsiedler Maisgold	33cl	6.50
Einsiedler Weizen	50cl	9.–
Einsiedler (non-alcoholic)	33cl	6.50

SPIRITUOSEN

Tanqueray Gin, Koskenkorva Vodka	
Brugal Anejo Rum, Jameson Whiskey	
incl. mixers	0.7l 180.–
The Gardener French Riviera Gin by Brad Pitt	
Monkey 47 Gin, Elyx Vodka, Havana Club 7 años Rum	
Monkey Shoulder Whisky	
incl. mixers	0.7l 220.–
Luxador Limoncello	1l 94.–

WARME GETRÄNKE

Espresso	5.–
Coffee	5.50
Tea	5.–





WINE

SPARKLING WINE

Prosecco Millesimato Furlan, Valdobbiadene, Veneto (I) Glera	0,75 l	69.–
Fischer's Fritz Champagner Soutiran, Champagne (F) Pinot Noir, Chardonnay, Pinot Meunier	0,75 l	110.–
Petite Fleur de Miraval Fleur de Miraval (F) Pinot Noir, Chardonnay	0,75 l	150.–

ROSÉ WINE

Insel Ufnau's Federweisser Klosterkellerei Eindiedeln, Schwyz (CH) Pinot Noir	0,75l	59.–
Rosé Miraval Brad Pitt & Marc Perrin, Côtes de Provence AOC(F) Grenache	0,75 l	69.–
Whispering Angel Château D'Esclans, Côtes de Provence (F) Cinsault, Syrah, Rolle, Tibouren, Grenache	0,75 l	77.–

NON-ALCOHOLIC

Sparkling Tea Bla Copenhagen Company, Dännemark	0,75 l	65.00
Achtsam Riesling Kloster Eberbach, Rheingau (D)	0,75 l	55.00

WHITE WINE

Blanc de Village Seminar Küsnacht Weingut Diederik, Küsnacht (CH) Cabernet blanc, Sauvignac, Muscaris	0,75 l	65.–
Insel Ufnau's Riesling-Sylvaner Klosterkellerei Einsiedeln, Schwyz (CH) Riesling-Sylvaner	0,75l	59.–
Insel Ufnau's Räuschling Klosterkellerei Einsiedeln, Schwyz (CH) Räuschling	0,75l	59.–
Restaurant Coco Heida St. Jodern Kellerei, Wallis (CH) Savagnin Blanc	0,75l	69.–
Petite Chablis Domaine Durup, Chablis (F) Chardonnay	0,75 l	66.–
Sauvignon Blanc Domaine de Castelnaud, Languedoc (F) Sauvignon Blanc	0,75l	44.–
Chardonnay Domaine de Castelnaud, Languedoc (F) Sauvignon Blanc	0,75l	44.–
Macôn – Igé Balnc Château Montose, Saint-Estèphe (F) Merlot, Cabernet Sauvignon	0,75 l	105.–
Sauvignon Blanc Vini de Lorenzi, Friaul (I) Sauvignon Blanc	0,75 l	55.–
Riesling Feinherb Weingut Wegeler, Mosel (D) Riesling	0,75 l	63.–
Grüner Veltliner Caractère Weingut Weszeli, Kamptal (A) Grüner Veltliner	0,75l	58.–

Vintages according to the restaurant's current wine offering.
Feel free to bring your own wine.
A corkage fee of 35 Francs per bottle (0.75 l) will be charged.
Prices are in Swiss Francs and include 8.1% VAT.

RED WINE

Insel Ufnau's Pinot Noir Klosterkellerei Einsiedeln, Schwyz (CH) Pinot Noir	0,75 l	59.–
Insel Ufnau's Bordeaux Blend Klosterkellerei Einsiedeln, Schwyz (CH) Merlot, Cavernet Sauvignon Cabernet Franc, Malbec	0,75 l	66.–
Millevolti Rosso Reserva Fumagalli, Tessin (CH) Cabernet Jura, Cabertin, Merlotin	0,75 l	95.–
Treggiaia Villa Bibbiani, Chianti Montalbano (I) Sangiovese, Cabernet Sauvignon	0,75 l	66.–
Pulignano Villa Bibbiani, Chianti Montalbano (I) Sangiovese	0,75l	85.–
Lulu's Cabernet Sauvignon Vini di Lorenzi, Friaul (I) Cabernet Sauvignon	0,75l	44.–
Marciliano Tenuta Marciliano, Umbria (I) Cabernet Sauvignon Cabernet Franc	0,75 l	95.–
Trus Reserva Bodegas Trus, Ribera del Duero (E) Tempranillo	0,75 l	90.–
Manoir de Gay Chateau le Gay, Pomerol (F) Merlot	0,75 l	85.–
La Dame de Montrose Château Montose, Saint-Estèphe (F) Merlot, Cabernet Sauvignon	0,75 l	105.–
Geyserville Alexander Valley Ridge Vineyards, Sonoma County (US) Zinfandel	0,75 l	105.–









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 additional fee of CHF 25 per hour of extension. Extensions are only possible in the restaurant (inside) from midnight to 4 a.m.

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

Servicemitarbeiter / Koch CHF 45 per hour

Hilfskräfte 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.

MUSIK / DARBIETUNGEN

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 ONLY UNTIL 9.55 p.m.

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 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.

SEATING

As a rule, tables are set for 4 to 6 people.

DAMAGES/LIABILITY

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

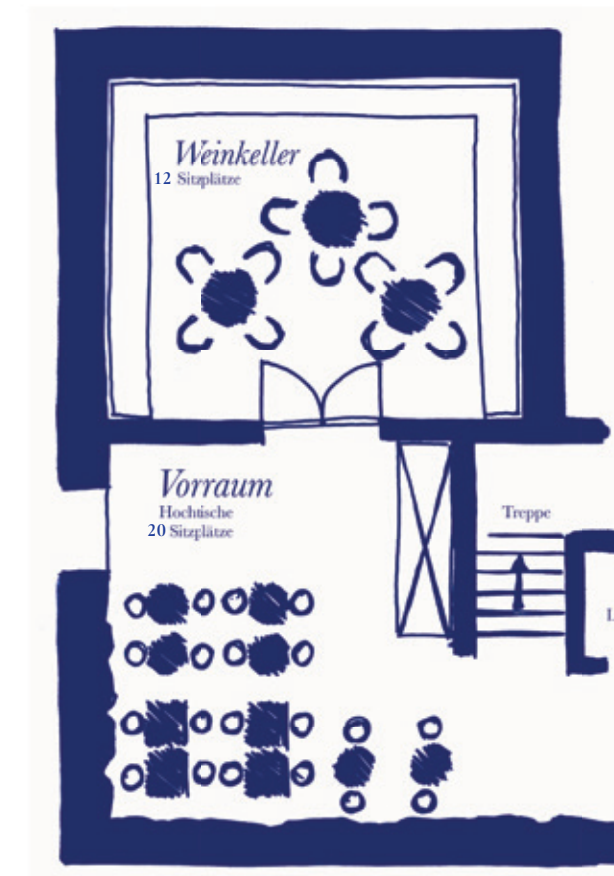
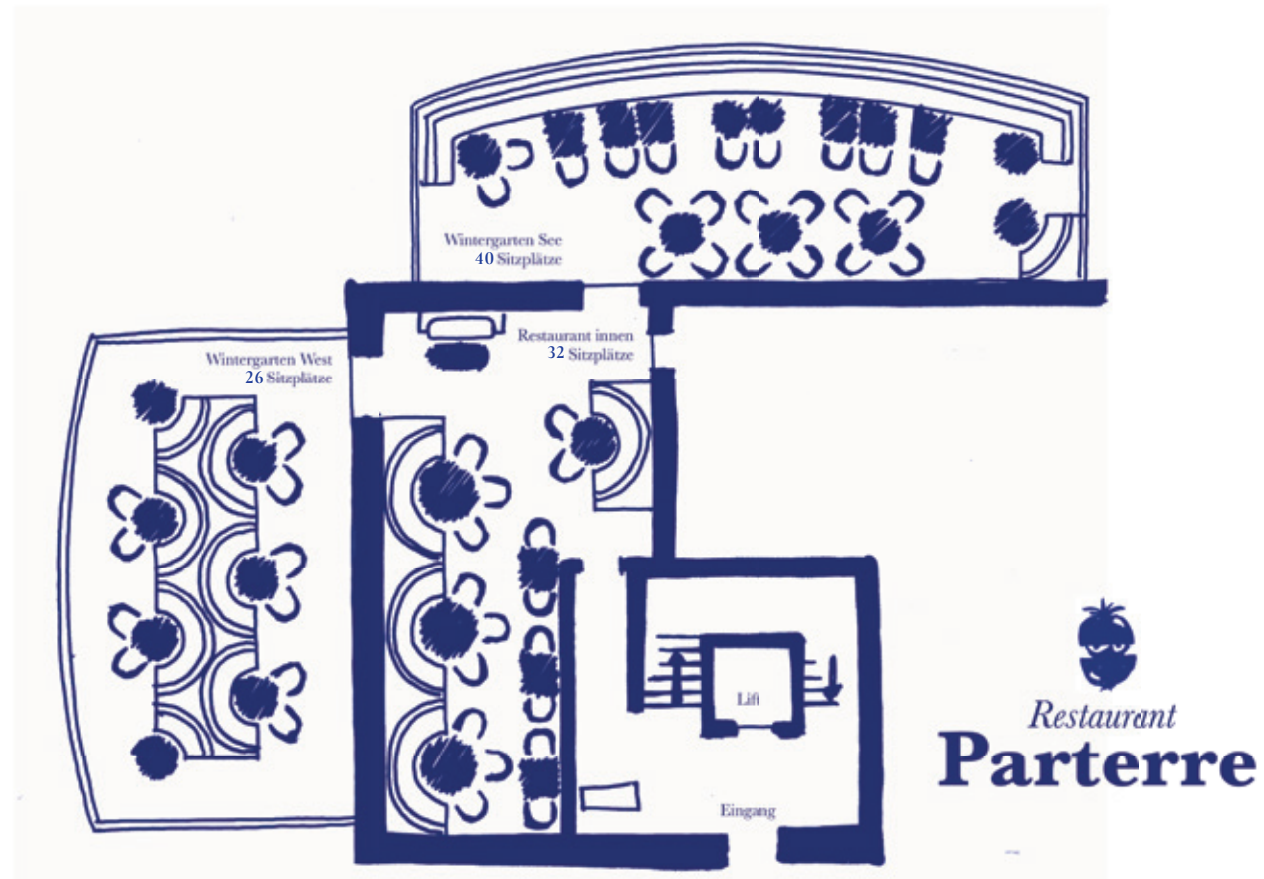
CLEANING/WASTE

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.

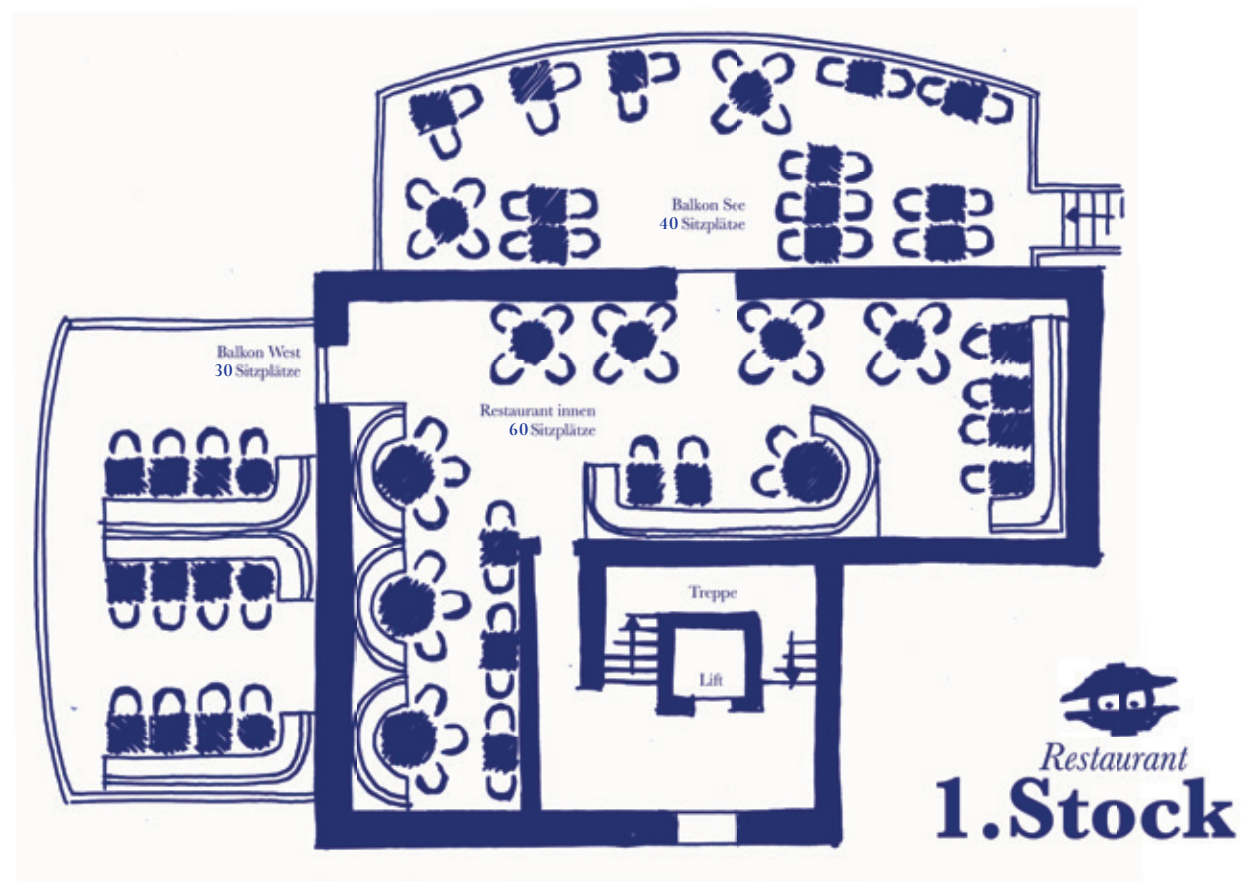
JURISDICTION

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






Weinkeller
1.UG





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