



INSEL WIRTSCHAFT UFNAU

Banquet documents



YOUR EVENT ON THE DREAM ISLAND OF UFNÄU

A unique island for your unique celebration. A magical setting for your event to create unforgettable memories. A paradise on earth in the middle of beautiful Lake Zurich, nestled in a picturesque landscape. With shoreline, trees, fields, grapevines and a relaxed atmosphere for intimate gatherings and festive celebrations. You and your guests will be brought to the island by our boats and warmly welcomed at the landing dock. In or around the Ufnau island restaurant there is plenty of space for an aperitif, a banquet or anything else you can dream up.

ROOMS AND NUMBER OF GUESTS

	Seating
Left parlour	30
Right parlour	40
Hall 1st storey	60

Unfortunately, it is not possible to exclusively rent the entire Ufnau island restaurant.

MINIMUM CONSUMPTION FOR EXCLUSIVE BOOKINGS

On request

MINIMUM CONSUMPTION FOR AN APERITIF

Monday – Wednesday **45.- per person**

Thursday – Saturday **60.- per person**

Only an aperitif, without subsequent meal

YOUR EVENT STARTS ON THE RIDE TO THE ISLAND

Sailing over with a boat to your event is an enjoyable ride and a magical prelude to the celebrations to come. We are happy to help you arrange the transportation – whether it's with the ferry or a private shuttle service. As soon as your boat docks, you will step off and walk to the island ready to celebrate.

ARRIVING WITH YOUR OWN BOAT

Are you arriving with your own boat? Simply anchor at your leisure and our island boat shuttle will pick you up where you have anchored and bring you straight to Ufnau island.

ARRIVING WITH THE FERRY

The Zürichsee-Schiffahrtsgesellschaft stops at Ufnau several times a day. With the ZSG Ufnau shuttle from Rapperswil or Pfäffikon or even the big round-trip shuttle, you will always get there and back in time. At www.zsg.ch you will find information about routes and additional services, such as renting an upper deck for your event.

CHARTER BOATS

Or perhaps you would like to sail over to Ufnau with your own flotilla? The Hensa shipyard in Altendorf SZ offers various charter options for event and rental boats. More information at www.hensa-schiffahrt.ch

SPECIAL BOATS

You can also reach this very special island with many different kinds of special boats. For example, with an e-Tuckerli boat. These are small, elegant e-boats that can be driven without a licence. Or you can challenge your guests to a pedalo race. And then everyone will have more than earned their dinner. For a more leisurely ride to Ufnau, the lounge boats are also a great option. Simply sail smoothly over to the island with an aperitif in hand. More information can also be found at www.hensa-schiffahrt.ch

TAXI BOAT

You can easily order a taxi boat to Ufnau via www.schiffstaxi.ch. The taxi boat leaves from Pfäffikon but can also call at other harbours on request.





WEDDINGS

CHURCH OF ST. PETER AND PAUL

On Ufnau Island there is a church that has been writing island history for over a thousand years and has already opened its doors for many beautiful wedding ceremonies. The Romanesque church is the perfect setting for a wedding ceremony and can seat up to 80 guests. The Pfäffikon/Freienbach parish office coordinates the weddings and will be happy to tell you more. For more information, see www.kirchgemeindefreienbach.ch. Unfortunately, it is not possible to organize a secular wedding ceremony on Ufnau island.

CHURCH ADMINISTRATION

Röm.-kath. Pfarramt Pfäffikon
Mühlematt 3
8808 Pfäffikon SZ
055 410 22 65
pfarramt.pfaeffikon@swissonline.ch

MUSIC AND PERFORMANCES

Music is part of the celebration! It's in the nature of the island to be exhilarated not only by the waves of the water but also by waves of sound. That's why music is performed acoustically, without amplification, which adds to the magic of the island!

Music is only allowed inside the restaurant when a room has been rented for private use.





APPETIZERS

SMALL BITES

Beef tartare bruschetta	7.50
Tomato bruschetta	5.00
Cream cheese, cucumber, radish bruschetta	5.00
Tomato and mozzarella skewer	6.00
Chicken skewer	7.50

We are happy to prepare the appetizers for a minimum of 15 items per option.

BIG BITES

(1 serving for 5 people)

Parmesan, olives, nuts	17.00
Radishes with salt	8.50
Vegetable basket with anchovy mayonnaise	29.50
Chicken wings	29.50
Crispy fried fish with tartar sauce	39.50
Falafel with yoghurt dip	29.50
Island platter	31.50
Charcuterie from the Valhalla butcher in Einsiedeln, with all the trimmings + cheese	8.00



TAVOLATA

TAVOLATA “INSEL”

(up to 50 people)

Butterhead lettuce with croutons
and eggs from island farmer Sepp Häcki,
hand-cut beef tartare with onion
crème fraîche
per person 24.50

Ribeye,
spare ribs,
pork fillet,
vegetable skewer,
veal jus,
herb butter,
truffle-flavoured French fries
and potato salad
per person 68.50

“Island” dessert buffet
(min. 20 people):
Cheesecake,
fruit plate,
giant cream slice
per person 24.50

**Complete menu
per person 117.50**

TAVOLATA “OBERSEE”

(up to 50 people)

Butterhead lettuce with croutons
and eggs from island farmer Sepp Häcki,
mixed platter
per person 23.50

Crispy fried fish with tartar sauce,
Chicken wings,
veal wiener schnitzel,
French fries and grilled vegetables
per person 56.50

Dessert buffet (min. 20 people):
Cream slice,
cotton candy,
ice cream cup from Schlattgut
in Herrliberg
per person 22.50

**Complete menu
per person 102.50**

TAVOLATA “UNTERSEE”

(up to 50 people)

Ufnau salad with nuts,
fresh fruit and bacon (locally sourced),
house-made vegetable quiche
per person 19.50

Crispy fried fish with tartar sauce,
house-made meatballs with onion sauce,
„Hörnli & Ghackets“ Swiss macaroni
with minced meat and
house-made applesauce,
French fries and grilled vegetables
per person 42.50

Ice cream cup from Schlattgut
in Herrliberg
per person 6.90

**Complete menu
per person 68.90**

TAVOLATA “VEGI”

(up to 50 people)

Radishes with salt,
butterhead lettuce with croutons and
eggs from island farmer Sepp Häcki,
house-made vegetable quiche,
per person 19.50

Falafel,
Hiltl veggie burger – Péclard edition
in a brewer’s yeast bun from the
Locher brewery,
grilled vegetables, corn on the cob
per person 39.50

Chocolate cake, apple cake
and cheesecake
per person 16.50

**Complete menu
per person 75.50**

WHAT IS A TAVOLATA?

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

Designation of origin: meat, fish and poultry: Switzerland; bread and baked goods made in Switzerland.

Please ask our service staff for detailed information on our fishing practices as well as information on allergies and food sensitivities.

All prices in Swiss Francs, including 8.1% VAT

GRILL PARTY

GRILL PARTY "INSEL"

(min. 50 people)

Entrecôte, whole chicken, whitefish in foil packets, pork and veal sausage, chicken skewer, beef skewer, grilled vegetables, corn on the cob

Plus:

Generous salad buffet, baked potatoes, mustard, ketchup, herb butter, chimichurri, BBQ sauce, Swiss Bürli bread rolls

per person 94.00

grilling cheese + 4.00

GRILL PARTY "OBERSEE"

(min. 50 people)

Pork and veal sausage, Swiss cervelat sausage, spare ribs, pork neck steak, chicken skewer, beef skewer, grilled vegetables, corn on the cob

Plus:

Generous salad buffet, baked potatoes, mustard, ketchup, herb butter, chimichurri, BBQ sauce, Swiss Bürli bread rolls

per person 71.00

grilling cheese + 4.00

GRILL PARTY "UNTERSEE"

(min. 50 people)

Whitefish in foil packets, pork and veal sausage, Swiss cervelat sausage, spare ribs, pork neck steak, chicken skewer, beef skewer, grilled vegetables, corn on the cob

Plus:

Generous salad buffet, baked potatoes, mustard, ketchup, herb butter, chimichurri, BBQ sauce, Swiss Bürli bread rolls

per person 82.00

grilling cheese + 4.00



OR THESE OPTIONS

VEGETARIAN AND VEGAN DISHES

Falafel with yoghurt dip	19.50
House-made vegetable quiche with salad	18.50
The one-of-a-kind Hiltl veggie burger – Péclard edition in a brewer's yeast bun from the Locher brewery with a fine burger sauce	23.50

KIDS' MENU

Chicken wings with fries	17.50
Crispy fried fish with fries	17.50
Mini schnitzel with fries	21.50
Chicken nuggets with fries	17.50
Bratwurst with fries	16.00
Butter macaroni with cheese and applesauce	10.00

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and food sensitivities. All prices in Swiss Francs, including 8.1% VAT

DESSERT

Fischer's Fritz dessert buffet (min. 20 people)

Giant cream slice, ice cream cup from Schlattgut in Herrliberg and cotton candy

per person 22.50

Island dessert buffet

Cheesecake, fruit plate, giant cream slice

per person 24.50

Cake buffet

Various cakes to surprise and delight

per person 16.50

Giant cream slice

per piece 26.00

Apple strudel by the meter with vanilla sauce

per person 16.00

Cotton candy

5.90

Ice cream cup from Schlattgut in Herrliberg

6.90

Cheesecake

per slice / whole 11.00 / 110.00

Chocolate cake & apple cake

9.90

Fruit plate (for 10 people)

65.00





BEVERAGE MENU

SOFT DRINKS

Sprite	30 cl	1,5l	5.00 / 17.50
Sinalco	30 cl	1,5l	5.00 / 17.50
Coca Cola	30 cl	1,5l	5.00 / 17.50
Coca Cola Zero	30 cl	1,5l	5.00 / 17.50
Rivella red / blue	33 cl	1,5l	5.50 / 17.50

APERITIF DRINKS

House-made ice tea	1l	17.00
Prosecco punch with berries	1l	85.00
Non-alcoholic punch with berries	1l	29.50

BEER

Einsiedler lager	33 cl	6.50
Einsiedler Maisgold	33 cl	6.50
Einsiedler wheat	50 cl	9.00
Einsiedler alcohol-free	33 cl	6.50

COCKTAILS

Aperol Spitz		14.00
Aperol, prosecco, soda water		
Heino		18.00
Champagne, green apple, yuzu, soda water		
Sundowner		18.00
Italicus, Suze, Noilly Prat, prosecco, grapefruit, lemon juice, soda water		

SPIRITS

Tanqueray Gin, Koskenkorva Vodka,	70 cl	210.00
Havana Club Anejo Especial Rum, Jameson Whiskey incl. mixers		
The Gardener French Riviera Gin by Brad Pitt, Monkey 47 Gin,	70 cl	260.00
Elyx Vodka, Havana Club 7 anos Rum, Monkey Shoulder Whisky incl. mixers		

HOT DRINKS

Espresso		5.00
Coffee		5.50
Tea		5.00



WINE

UFNAU WINE X HARALD NAEGELI

The Einsiedeln monastery owns a great deal of farmed agricultural land. This also includes vineyards on Ufnau island, in the Leutschen area and in the Limmat Valley, all of which are farmed by the monastery cellar. We are enthusiastic fans of their wines, which made it all the more exciting when we were allowed to participate in pressing the wines and collaborating on the bottle designs. And the results are a sight to behold! The six bottles were designed by graffiti artist Harald Naegeli, known as "the sprayer of Zurich", and his designs fit right in here on Ufnau island: images of the devil or the dance of death create an exciting juxtaposition with the wine sourced from monastery vineyards. Bottles featuring a flamingo or a fish pay their respects to the island's magnificent natural surroundings. Naegeli, by the way, donated his artist's fee for the project to an animal welfare organisation. Cheers!

	0,75l
Insel Ufnau's Riesling Silvaner Klosterkellerei Einsiedeln	58.00
Insel Ufnau's Rauschling Klosterkellerei Einsiedeln	59.00
Insel Ufnau's Federweisser Klosterkellerei Einsiedeln	59.00
Insel Ufnau's Pinot Noir Klosterkellerei Einsiedeln	59.00
Insel Ufnau's Bordeaux Blend Klosterkellerei Einsiedeln	66.00

WHITE

	0,75l
Le fabuleux Pinot Grigio de Lulu Vini de Lorenzi, Friaul (I)	52.00
Chardonnay Domaine de Castelnaud, Languedoc (F)	44.00
Sympathy for the Devil, Verdejo Wines N' Roses, Castilla (E)	49.00

ROSÉ

	0,75l
Miraval Brad Pitt & Marc Perrin, Côtes de Provence (F)	69.00
Whispering Angel Château D'Esclans, Côtes de Provence (F)	77.00
Rose Osé Domaine de Castelnaud, Languedoc (F)	44.00

Vintages subject to change. You are also welcome to bring your own wine. For this we charge a corkage fee of 40.00 francs per bottle (0.75l) and 70.00 francs per bottle of spirits (0.7l). All prices in Swiss francs, incl. 8.1% VAT.

RED

	0,75l
Treggiaia Villa Bibbiani, Tuscany (I)	66.00
Pulignano Villa Bibbiani, Tuscany (I)	85.00
Il Pino di Biserno Tenuta di Biserno, Tuscany (I)	110.00
Le fabuleux Cabernet Sauvignon de Lulu Vini de Lorenzi, Friaul (I)	44.00
Tempranillo Crianza Bodegas Trus, Ribera del Duero (E)	69.00
Tempranillo Reserva Bodegas Trus, Ribera del Duero (E)	90.00

SPARKLING WINE AND CHAMPAGNE

	0,75l
Prosecco Conegliano Furlan, Valdobbiadene (I)	69.00
Cuvée Alexandre 1er Cru Soutiran, Champagne (F)	110.00

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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 hall on the first floor until 3 a.m.

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 hours of the event, we will charge 100% of the prospective services.

MUSIC / PERFORMANCES

Music is part of the celebration! It is in the nature of the island to be carried away not only with the movement of water but also with sound. For this reason, the music will be performed unamplified and acoustically, enhancing the island's unique atmosphere even further. Music is permitted indoors only within the island restaurant and exclusively in connection with the private reservation of a room.

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

Generally tables are set for 12 to 16 people. The tables are fixed table sets with benches. Chairs cannot be provided for reasons of space.

DAMAGES / LIABILITY

The customer is liable for all damage to rooms, equipment, furniture and surroundings. Inselwirtschaft Ufnau 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.



Inselwirtschaft Ufnau

Insel Ufnau

8807 Freienbach

Phone +41 (0)55 410 12 25

bankett@peclard.net

inselufnau.ch