

Sträume

KÜSNACHT

BANQUET DOCUMENTS



OPEN FOR SUN, FUN AND GOOD FOOD

What could be nicer than treating yourself to some delicious eats, washed down with a drop of something refreshing on our spacious, sunny terrace?

If it's your birthday during the summer months, you now have the chance to celebrate right by the lakeside. If not, you can reschedule your party to a more favourable time of year. Sträme is also available for anniversaries, company events, weddings and other celebrations. Our banquet team (bankett@peclard.net) has a wealth of experience and is looking forward to hearing from you.

SPACES AND PRICES

Covered area: 50 seats

Terrace: 100 seats

Minimum consumption per person: CHF 60.00

Exclusive rental of Sträme Küsnacht is unfortunately not possible.

APÉRO DELICACIES

SMALL BITES

Bruschetta with beef tartare	7.00
Bruschetta with tomato	4.50
Bruschetta with cream cheese, cucumber, radish	4.50
Bruschetta with avocado	5.00
Tomato-mozzarella skewer	5.50
Chicken skewer, lime, coriander, sesame seeds	7.00

Minimum order for appetizers is 20 pieces per selection

SMALL BITES TO SHARE

1 portion for 5 people

Parmesan, olives and nuts	16.00
Hummus with chilli, coriander and Brewer's grains bagel	15.00
Vegetable basket with anchovy mayonnaise	29.50
Chicken wings	29.50
Crispy battered fish with tartar sauce	39.50
Portion Falafel with yoghurt dip	32.50
Fischer's Fritz crispy Zürisee sushi	32.00
Lake Zurich fish, caught by Adrian Gerny	

For detailed information on our fishing practices as well as for information on allergies and intolerances, please ask our servers. Fish, meat and poultry are sourced exclusively from Switzerland. Bread and baked goods from Swiss production.

Prices in Swiss francs, incl. 8.1% VAT.





TAVOLATA

TAVOLATA ZÜRI CITY

Zurich market salad, Coco's vegetable basket with anchovy mayonnaise	per person	16.50
Crispy battered fish with tartar sauce, Chicken wings, French fries and oven roasted vegetables	per person	41.50
Ice cream cup from Confiserie Honold	per person	7.50
Full menu	per person	65.50

TAVOLATA PFNÜSELKÜSTE

Avocado with vinaigrette, Portion falafel, Coco's vegetable basket with anchovy mayonnaise	per person	22.50
Crispy battered fish with tartar sauce, Wiener schnitzel, Chicken wings, French fries with truffle flavour and oven roasted vegetables	per person	53.50
Küsnachter dessert buffet (from 20 people)	per person	20.50
Full menu	per person	96.50

Prices in Swiss francs, incl. 8.1% VAT.

TAVOLATA GOLD COAST

Vitello Tonnato, Tomato-burrata, Coco's vegetable basket with anchovy mayonnaise	per person	24.50
Pink roasted entrecôte, Pumpi skewer (beef) Snow crab burger with cucumber, salad and yoghurt sauce French fries with truffle flavour and oven roasted vegetables	per person	61.50
Zuckerbäcker dessert buffet (from 20 people) Mini patisserie	per person	24.50
Full menu	per person	110.50

TAVOLATA VEGI

Avocado with vinaigrette, Tomato-burrata, Coco's vegetable basket with anchovy mayonnaise	per person	20.50
Falafel with yoghurt dip, Vegetable quiche from the von Burg bakery, Superfood salad with mint, lettuce, lemon with grilled cheese, French fries and oven roasted vegetables	per person	39.50
Ice cream cup from Confiserie Honold	per person	7.50
Full menu	per person	67.50

WHAT IS A 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. »

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

züriseefisch.ch

Prices in Swiss francs, incl. 8.1% VAT.

VEGETARIAN AND VEGAN OPTIONS

Falafel plate with hummus and yoghurt dip	28.50
Superfood salad with mint, salad, lemon	27.50
Badi salad with grilled cheese from Gerzensee, Bern	29.50
Hiltl Vegi-Burger as a Péclard Edition in a brewer's grain bun from the Locher brewery with tasty sauce	23.50

KINDER

Wiener schnitzel with french fries	21.50
Crispy battered fish with french fries	17.50
Chicken wings with french fries	17.50
Sausage with french fries	16.00

Prices in Swiss francs, incl. 8.1% VAT.





DESSERT

Küsnachter dessert buffet (from 20 people) Cheesecake with passion fruit, Homemade tiramisu, Ice cream cup from Confiserie Honold	per person	20.50
Zuckerbäcker dessert buffet (from 20 people) Mini patisserie	per person	24.50
Chocolate-truffle cake		9.90
Homemade tiramisu		11.50
Ice cream cup from Confiserie Honold		7.50
Cheesecake	per slice	11.00
	whole	110.00
Fruit platter (from 10 people)		59.50



DRINKS

SOFT DRINKS

Water still/sparkling	1 l	9.50
Various soft drinks	1,5 l	17.50

APÉRO DRINKS

Aperol Spitz Aperol, Prosecco, Soda		14.00
Heino Champagne, Green Apple, Yuzu, Soda		18.00
Sundowner Italicus, Suze, Noilly Prat, Prosecco, Grapefruit, Lemon Juice, Soda		18.00
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

BEER

Einsiedler «Maisgold»	0,33 l	6.50
Einsiedler white beer	0,5 l	9.00
Einsiedler non-alcoholic beer	0,33 l	6.50

SPIRITS

Tanqueray Gin, Koskenkorva Vodka, Brugal Anejo Rum, Jameson Whiskey incl. Fillers	0,7 l	180.00
The Gardener French Riviera Gin by Brad Pitt, Monkey 47 Gin, Elyx Vodka, Havana Club 7 años Rum, Monkey Shoulder Whisky incl. Fillers	0,7 l	220.00

HOT DRINKS

Espresso	5.00
Coffee	5.50
Tea	5.00



WINES

SPARKLING WINES

Fischer's Fritz, Cuvée Alexandre 1^{er} Cru Soutiran, Champagne (F)	0,75 l	110.00
Prosecco Conegliano Furlan, Valdobbiadene (I)	0,75 l	69.00
Prosecco Rosé Furlan, Valdobbiadene (I)	0,75 l	70.00

WHITE

Coco, Heida Visperterminen St. Jodern Kellerei, Wallis (CH)	0,75 l	69.00
	1,5 l	138.00
Pumpstation, Riesling-Sylvaner Turmgut Erlenbach, Zürich (CH)	0,75 l	58.00
DW Cuvée blanche Zürichsee Weingut Diederik, Küsnacht (CH)	0,75 l	57.00
Feinherb, Riesling Weingut Wegeler, Mosel (D)	0,75 l	63.00
Petit Chablis Domaine Durup, Chablis (F)	0,75 l	66.00
Chardonnay Domaine de Castelnau, Languedoc (F)	0,75 l	44.00
Sauvignon Blanc Vini di Lorenzi, Friaul (I)	0,75 l	52.00
Pinot Grigio Vini di Lorenzi, Friaul (I)	0,75 l	52.00
Verdejo, Sympathy for the Devil Wines N' Roses, Valencia (E)	0,75 l	49.00

ROSÉ

Fischer's Fritz, Federweiss Turmgut Erlenbach, Zürich (CH)	0,75 l	58.00
DW Rosé Zürich Weingut Diederik, Küsnacht (CH)	0,75 l	61.00
	1,5 l	131.00
Miraval Brad Pitt & Marc Perrin, Côtes de Provence (F)	0,75 l	69.00
	1,5 l	138.00
Whispering Angel Château D'Esclans, Côtes de Provence (F)	0,75 l	77.00
	1,5 l	186.00
Rose Osé Domaine de Castelnau, Languedoc (F)	0,75 l	44.00

RED

Schiffstation, Pinot Noir Auslese Turmgut Erlenbach, Zürich (CH)	0,75 l	58.00
DW Cuvée rouge Zürichsee Weingut Diederik, Küsnacht (CH)	0,75 l	59.00
Treggiaia Villa Bibbiani, Toscana (I)	0,75 l	64.00
Cabernet Sauvignon Vini di Lorenzi, Friaul (I)	0,75 l	44.00
Tempranillo Crianza Bodegas Trus, Ribera del Duero (E)	0,75 l	69.00
Tempranillo Reserva Bodegas Trus, Ribera del Duero (E)	0,75 l	84.00

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:

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.

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 STRICTLY ALLOWED ONLY UNTIL 9.55PM 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 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 8 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. 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.

JURISDICTION

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



STRÄME KÜSNACHT

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