

BANQUETS & EVENTS

(Spring / Summer)





A WARM WELCOME

Location / Parking

Located directly on Lake Zurich, the 4-star superior Romantik Seehotel Sonne is just a 12-minute drive or train ride from the city center and is the ideal starting point for relaxation, long walks in the Küsnachter Tobel or shopping and cultural excursions to Zurich.

Travelling by train is recommended, as there are only 18 hotel parking spaces available to our guests in front of the hotel.

Room

All 40 rooms offer plenty of charm from times gone by, combined with modern design and comfort. The old building fabric and fine materials complement each other in every room. The Basic and Comfort rooms are the best choice for price-conscious guests. The superior and deluxe rooms offer plenty of space and an unobstructed view of Lake Zurich. If you want something unique: Treat yourself to one of the three spacious junior suites in the tower. With the most impressive lake panorama and plenty of peace and quiet.

Restaurant

At the Romantik Seehotel Sonne, our guests can choose between our elegant Sonnengalerie restaurant with terrace, where international dishes and fish from local waters are served, or the cozy dining rooms Gaststube with rustic flair, where Swiss dishes and wines from the region are presented.

The Turmbar is a popular meeting place for locals and hotel guests. Whether you come by for a beer or a glass of wine - we will welcome you with the right recommendation.

Seminars

Our historic rooms with state-of-the-art technology provide the perfect setting for organizing a creative and successful meeting. In addition to 2 group rooms, the Turmsaal with 50m2 and the Festsaal with 190m2 are at your disposal. All rooms have natural daylight and are air-conditioned. You also benefit from an environment that offers you almost endless possibilities for an exciting supporting program.

At the end of your seminar, our garden, the Seewiese or the hotel bar are at your disposal for a farewell aperitif.

Banquets / Events

Are you dreaming of a royal reception? Or a celebration in a magnificent setting? An event with a grandiose staging? Whatever you have in mind, we can help you realize your vision. The combination of unique rooms with food and drink make the Romantik Seehotel Sonne the first address for top events.

For enquiries or reservations, please contact our banqueting office staff between 9am and 6pm on +41 44 914 18 18 or e-mail info@sonne.ch.

APERITIF - ARRANGEMENTS

Aperitif "Luginbühl" (for aperitifs up to ½ hour)

per person 13

one portion per person

Sonne nut mix with cranberries
 Hummus crisps with herbs
 Marinated Greek Kalamata olives

Giacometti" aperitif (for aperitifs of up to one hour)

per person 30

from 10 persons, one piece or one portion per person

Sonne nut mix with cranberries
 Hummus crisps with herbs
 Marinated Greek Kalamata olives
 Vegan crostini with tomatoes and fresh Thai basil
 Tête de Moine cheese with fig chutney on pear bread
 Canapé with beef tartare, truffle cream, cucumber and caper-apple

Aperitif Riche "Warhol" (for aperitifs without subsequent meal)

per person 87

from 25 persons, one piece or one portion per person

Hummus crisps with herbs
 Canapé with beef tartare, truffle cream, cucumber and caper-apple
 Tête de Moine cheese with fig chutney on pear bread
 Mini blini with tartare of home-marinated "Label Rouge" salmon, cucumber and dill-honey-mustard sauce
 Vegetable-lentil salad
 Shrimp cocktail with sautéed pineapple
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 Sliced veal „Zurich style“ with crispy Roesti croquette
 Samosa stuffed with vegetable on Yoghurt-coriander dip
 Beef filet slices on arugula with chimichurri
 Sautéed scallops on a light pea puree
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 Chocolate muffins with Swiss "Grand Cru" chocolate
 Almond panna cotta with blueberry purée

APERITIF - NIBBLES

Nibbles (per person)

Sonne nut mix with cranberries	4.5
Tortilla chips with guacamole	4.5
Hummus crisps with herbs	4.5
Marinated Greek Kalamata olives	4.5
Sbrinzbröckli	6

Canapés (from 10 portions per unit)

with Bündnerfleisch and Sbrinz	6.5
with beef tartare, truffle cream, cucumber and caper-apple	6.5
with avocado and tomato	5
with smoked salmon and wasabi	5.5
Tête de Moine rose with fig chutney on pear bread	5.5

From 25 portions

Canapé with duck liver terrine and apple	8.5
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Vegan crostini (from 10 portions per unit)

with tomatoes and fresh Thai-basil	5
with hummus, Extra Vergine olive oil and Piment d'Espelette	5
with edamame and mint	5

Mini blini (in units of 25 portions)

with tartare of home-marinated "Label Rouge" salmon, cucumber and dill-honey-mustard sauce	5.5
with Oscietra Imperial caviar and sour cream	13
with cream cheese and trout caviar	5.5

Baked goods (from 10 portions per unit)

Assorted variations of puff pastry	
(1 Pc each: salmon mousse, olives, cheese-raw ham)	4.5
Small croissants stuffed with ham	4.5
Cheese tart	4.5

Soups (from 10 portions per unit)

Sweet potato soup with lime foam	5.5
Tom Kha Gai soup with shiitake, chicken, lemongrass and chilli	6.5
Gazpacho "Andaluz" with bread croutons	5.5

APERITIF - NIBBLES

Cold aperitif bowls (from 10 portions per unit)

Vegetable-lentil salad	5.5
Marinated cherry tomatoes with mozzarella and fresh basil	5.5
Bell peppers stuffed with fresh cheese, on spinach salad with pine nuts	5.5
Shrimp cocktail with sautéed pineapple	7.5
Edamame with sea salt	5.5

From 25 portions

Beetroot hummus	5.5
Baba Ghanoush with small pita bread	5.5
Lobster cocktail with avocado and cocktail sauce	17

Hot aperitif bowls (from 10 portions per unit)

Sautéed chicken satay stick with sweet chili-sauce	6
Sliced veal „Zurich style“ with crispy Roesti croquette	9
Classic meat balls on spicy tomato dice	6.5
Breaded crispy shrimp with fruity mango chutney	6.5
Spring roll with sprouts in Asia marinade on sweet & sour sauce and pineapple	5.5
Samosa stuffed with vegetable on Yoghurt-coriander dip	5.5
Ricotta Raviolini with Pesto	5.5

From 25 portions

Saddle of lamb with rosemary sauce on Beluga lentils	11.5
Beef filet slices on arugula with chimichurri	15
Sautéed scallops on light puree of green peas	12

Sweets (from 10 portions per unit)

Raspberry dream in a glass	6.5
Chocolate muffins with Swiss „Grand Cru“ chocolate	5.5
Fresh berries in a glass	5.5

From 25 portions

Fruit mousse in a glass	5.5
Almond panna cotta with blueberry sauce	5.5
White Espresso mousse in a glass	5.5
Caramel cream in a glass	5.5

MENU - FAVOURITES

MENU Classic

Roses of smoked salmon from Rageth manufactory in Landquart 3-course without soup 101
 with sour cream, Grissini and small salad bouquet 4-course 118

Beef consommé

with colourful vegetable cubes and herbs

Roasted beef entrecôte

with homemade Café de Paris sauce
 served with colourful seasonal vegetables and potato gratin

Mousse of white and dark Felchlin „Grand Cru“ chocolate

with colourful fruit garnish

MENU Spring / Summer

Colourful wild herb salad 3-course without soup 89
 on sweet mustard dressing with garden radish and crispy Grissini 4-course 104

Summery Gazpacho „Andaluz“

with balsamic essence and sprouts

Classic oven roasted Roastbeef

on BBQ sauce with colourful seasonal vegetables and potato fritters with rosemary

Tartelette of fresh blackberries

with white chocolate-rosemary cream and strawberry ragout

Would you like to add a refreshing fruit sorbet with Prosecco
 before we serve the main course? +11

MENU - COMPONENTS

Cold starters

Colourful seasonal leaf salad	15
with herb croutons, sprouts, beetroot crisp and pomegranate dressing	
Young lettuce salad	16
with Caesar dressing, garlic-bread crisp, grated Parmesan and minced organic egg	
Salad of Ramati tomatoes	21
with mozzarella di buffalo, arugula and balsamic vinaigrette	
Beef tartare	27
with classic garnish and brioche	
Roses of smoked salmon from Rageth manufactory in Landquart	27
with sour cream, Grissini and small salad bouquet	
Colourful wild herb salad (spring / summer)	16
on sweet mustard dressing with garden radish and crispy Grissini	
Green asparagus salad (spring / summer)	17
on fruity passion fruit dressing, arugula and pistachios	
Salat of sweet Charentais melons (spring / summer)	15
with mozzarella, Balsamic and fresh lemon balm	
Grilled antipasti vegetables (courgettes, egg plant and artichokes) (spring / summer)	19
with honey and lemon thyme marinated goat cheese, colourful summer salad with balsamic dressing	
Tartare of char filet (spring / summer)	24
on vegetable Roesti, salad of fresh leaf spinach Asian carrot-ginger dressing	
Salad of beef slices "Asian Style" (spring / summer)	23
with sprouts, carrots, edamame, coriander, lime, roasted Piment d' Espelette, pine nuts and Sakura dressing	
<u>As an intermediate course</u>	
Lemon-lime, peach or strawberry sorbet (spring / summer)	8
with vodka or prosecco	+3
with champagne	+5

MENU - COMPONENTS

Soups

Beef consommé with colourful vegetables cubes and herbs	18
Vegetable minestrone with grated Parmesan	17
Classic tomato soup with green pesto foam	16
Summery Gazpacho „Andaluz“ (spring / summer) with balsamic essence and sprouts	15
Warm green pea soup (spring / summer) Refined with foam of green horseradish, on request with slices of smoked salmon	16 +3
Creamy asparagus soup (spring / summer) with light lime sour cream, on request with skewers of sautéed shrimps	16 +6

Vegetarian (on request as an intermediate course)

Organic ravioli rondelles with ricotta and lemon filling on sautéed chard and tarragon foam	37
Grilled tofu on Mediterranean couscous and soya-cream fraiche (vegan)	38
Organic lemon-thyme Raviolo on saffron-coconut sauce and seasonal vegetables sautéed vegan grill cheese dices (vegan)	33
Homemade saffron potato gnocchi (spring / summer) on ragout of green asparagus with crispy asparagus straw	36

For events with less than five vegetarian guests we are pleased to serve a vegetarian or vegan dish from our restaurant menu.

MENU - COMPONENTS

From river and sea (on request as an intermediate course)

Roasted turbot under a lemon crust	50
with light saffron sauce, on leek vegetables served with black Piedmont rice	
Grilled pikeperch fillet from the Grieser fishery	49
on ginger foam	
with lemon risotto, glazed pak choi and capers	
Sautéed salmon fillet (spring / summer)	43
with fresh dill and crispy zucchini chip served on Champagne Risotto	

Meat dishes

Sliced veal "Zurich style"	48
in a mushroom cream sauce and crispy Roesti	
Whole roasted Swiss veal- and beef filet	64
on a gravy of Pinot Noir with Mediterranean vegetables and potato soufflé	
Roasted beef entrecôte	56
with homemade Café de Paris sauce, served with colourful seasonal vegetables and potato gratin	
Brasato "Tuscan style"	44
Beef roast braised in red wine with olives, dried tomatoes, with oven roasted root vegetable and saffron risotto	
Oven roasted pork fillet in a bacon coat	46
on apple balsam sauce with seasonal vegetables and baked Duchesse potatoes	
Lamb loin cut under a herb crust	57
on Port wine sauce with peperonata and saffron-rosemary-gnocchi	
With forest mushrooms stuffed Swiss chicken breast	43
on glazed two colored carrots and herb risotto with mascarpone	
Classic oven roasted Roastbeef (spring / summer)	56
on BBQ sauce with colourful seasonal vegetables and potato fritters with rosemary	
on request with bearnaise sauce	+3
Slices of loin of Lamb (spring / summer)	48
with fresh herbs on bell pepper-cream and egg plant-cROUTONS and potato-thyme muffin	
Sautéed corn chicken breast (spring / summer)	43
with creamy morel sauce on Zucchini vegetable and tagliatelle	

MENU - COMPONENTS

Desserts

Classic Panna Cotta with raspberry sauce and seasonal fruit bouquet	15
Mousse of white and dark Felchlin "Grand Cru" chocolate with colourful fruit garnish	18
Exotic fruit sorbets on thinly sliced pineapple carpaccio	18
Tartelette of fresh blackberries (spring / summer) white chocolate-rosemary cream and strawberry ragout	17
Passion fruit cheese cake (spring / summer) with crumble of black sesame	18
Refreshing peach mousse (spring / summer) with marinated cherries and tonka bean cream	17
Coconut cream brulee (spring / summer) Dragon fruit and lemon curd	19
Selected cheese plat (3 types) with fruit bread fig-mustard and chutney, grapes and nuts	18
Variation from our pastry (from 20 people) Three tier with different desserts (4 items per person): Panna Cotta with raspberry sauce, dark chocolate mousse, Fruit salad, brownie, cheese cake and coffee madeleine	25

Dessert buffet (from 30 persons)	35
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Different creams and mousses served in small glasses, tiramisu, cream caramel, ice cream scooping station and fruit sauces, Brownie with almonds, coconut Panna Cotta, cake, fresh fruits...
...and 2-3 additional seasonal delights!

Complete the buffet with 6 different types of cheese (2 hard cheeses, 2 soft cheeses, 1 blue cheese and 1 goat's cheese)	+ 12
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MENU - COMPONENTS

Cakes

We are happy to prepare simpler sponge cakes with an almond sliver coating and filled with a mousse of your choice. We would be happy to advise you!

Sponge fillings with vanilla, strawberry, blackcurrant, passion fruit, blueberry or quark

Diameter 18 cm	for 4 - 6 people	60
Diameter 24 cm	for 7 - 12 people	124
Diameter 28 cm	for 12 - 16 people	165

Special requests: Price according to expenditure

To the coffee

Homemade friandises (2 pieces) per person	6
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GUIDE A-Z

To give your event the right setting and to ensure that even the smallest details are not forgotten, we have listed the most important points for you here:

Procedure / contact person

It is certainly important to you that your banquet runs smoothly. We would therefore ask you to coordinate any planned speeches, presentations and entertainment with us. Please also let us know the name of the person in charge of the table or the contact person on site.

Flowers

We will be happy to organize fresh floral decorations for you according to your wishes. The invoice will be sent to you directly from the specialist shop.

Fireworks, spray candles, sky lanterns etc.

No sparklers or fireworks are permitted anywhere in the hotel. The Romantik Seehotel Sonne is a historic building from the 17th century and is a listed building. No fireworks, torches or sky lanterns may be lit anywhere on the hotel grounds. Throwing rice, confetti bombs or even real rose petals is not permitted. Additional cleaning work will be charged at CHF 80 per hour.

Children

We are happy to put together a children's menu for your younger guests. If the children would like to eat the menu ordered, we charge the following costs: children up to 2 years eat free of charge, for 3 - 7 year olds we charge 30% and for 8 - 11 year olds we charge 50% of the menu price. Children aged 12 and over pay the full menu price.

Candles

On advance order we can provide you with our small 5-armed silver candlesticks (30cm) at CHF 8.00 per table or our tall 5-armed candlesticks (80cm) at CHF 35.00 per table with ivory-coloured candles.

Menu

We will be happy to put together a standardized menu for you in order to guarantee a smooth and pleasant service in our banqueting rooms. For our à la carte restaurants, this rule applies from 10 persons. The details must be communicated to us at least 14 days before the event.

Menu cards

We are happy to print the menu cards for your event. You can choose between three different menu covers. All three designs have space for a personalized line of text of your choice. 3 pieces per table are free of charge or menu printing per person CHF 2.00 / piece.

GUIDE A-Z

Minimum turnover/provision costs

PREMISES	PROVISIONING COSTS	MINIMUM TURNOVER
BALLROOM	500.00	Saturday May - Sept. 9'000.00
GUGGENBÜHL PARLOUR	150.00	1'000.00
STATE PARLOUR	150.00	1'000.00
TOWER HALL	300.00	2'000.00
LAKE MEADOW	500.00*	.-
WIESE SHIPYARD	150.00*	.-
BAR	.-	1'000.00

For rooms marked with *, the provision costs are waived if a meal is held in the Tower Hall or Ballroom afterwards. The minimum turnover per room includes all services purchased from us (excluding third-party services).

Music

Please note that music up to a volume of 87 decibels is permitted in the ballroom out of consideration for other hotel guests. Musical entertainment is permitted in the tower hall until 10.30 pm at the latest. After that, only background music from a playlist/CD is permitted, no live music.

Car parks

Travelling by train is recommended, as there are only 18 hotel parking spaces available to our guests in front of the hotel. Additional chargeable parking spaces are available for guests at the railway station, just a 2-minute walk away.

Prices / Invoicing

All prices are in Swiss francs and include VAT. Prices are subject to change without notice. Invoices are payable net within 10 days.

Chair covers

Would you like a very special ambience for your event? Our chair covers for CHF 12.00 per chair conjure up elegance for any festivity.

Number of participants

We ask you to provide us with an approximate number of participants up to 14 days before the event. The number of guests notified up to 3 days before the event will serve as the basis for invoicing.

Table plans

To make it easier for your guests to find their way to the festively laid table, we will be happy to provide you with a table plan free of charge. On request, we can also distribute name cards free of charge for your convenience. We ask you to send us the table plan and the name cards organized by table four days before the start of the event. Please note any special menus, children and extras on the table plan. The first hour is free of charge, after that we charge CHF 80 per hour/employee for decorating.

GUIDE A-Z

Cakes

You are welcome to have your wedding cake delivered to us by your favourite bakery. If the cake is an addition to a served dessert / dessert buffet, we charge a cake cover of CHF 8 per person. If the cake is consumed as a separate course, a cake cover of CHF 12 per person will be charged.

Overnight stays

So that you don't have to travel home after a sociable and successful party, we offer you rooms at special prices for your guests' overnight stays. Ask about this in advance.

Extension

The police hour in the canton of Zurich is midnight. An extension in the ballroom is possible until 02.00 at the latest. We charge a flat rate of CHF 300.00 for every hour or part thereof after midnight. In the Tower Hall, an extension is possible until 01.00 a.m. at a cost of CHF 200.00 per hour.

Prepayment

For all events of CHF 1,000.00 or more, we reserve the right to demand an advance payment of up to 100%, payable up to 10 days before the start of the event.

Tap money

Have you not found the right wine in our extensive and varied drinks list and would like to bring it yourself? Then you can send us the wine four days before the start of the event. We charge a tapping fee of CHF 45.00 per 75cl bottle. The tapping fee for large bottles will be added accordingly. Sparkling wines only on request.