



**SEEBADI**

• *Richterswil* •



**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](mailto:bankett@peclard.net)), or just give us a ring.

### • *Spaces and Prices* •

**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

## • *Small bites to share* •

<b>1 portion for 5 people</b>	
Portion of radish with salt	8.50
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
Portion of calamari with garlic dip	19.50

Minimum order for appetizers is 15 pieces per selection.

Prices in Swiss francs, incl. 8.1% 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

Chicken skewer with lemon and pepper marinade

French fries and oven roasted vegetables

**per person**

**39.90**

Ice cream from the Milchmanufaktur Einsiedeln

**per piece**

**6.90**

**Full menu per person**

**65.30**

## • *Tavolata Richterswil* •

Lettuce with vinaigrette and avocado

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

French fries with truffle flavour and oven roasted vegetables

**per person**

**51.50**

Apple strudel by the metre from the Baggenstoss bakery

Ice cream from the Milchmanufaktur Einsiedeln

**per person**

**15.90**

**Full menu per person**

**86.90**





## • *Tavolata Fontäne* •

Lake Zurich sushi 'crispy style'

Beef tartare with nuts and onion crème fraîche

Prawn cocktail with avocado and lemon

**per person**

**26.50**

Marinated beef shank skewer with BBQ sauce

Snow crab burger with cucumber, salad and yoghurt sauce

Half a chicken in a basket with herb cream sauce

French fries, potato salad, grilled vegetables

**per person**

**52.50**

Giant cream slice & Dai Dai

**per person**

**20.50**

**Full menu per person**

**99.50**

Fish, meat and birds are exclusively from Switzerland. For detailed information on fishing as well as allergies and intolerances, please ask our service team.

Professional fisherman Adrian Gerny vouches for freshwater fish

Snow Crab: Bianchi AG (Norway)

Prawns: Bianchi AG (Denmark)

[züriseefisch.ch](http://züriseefisch.ch)

Prices in Swiss francs, incl. 8.1% VAT.



## 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**

**76.50**

Halloumi

+4.00

# DRINKS

## • *Soft Drinks* •

Water still/sparkling		1l	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 Drinks* •

Home-made iced tea	1l	17.00
Prosecco-punch with berries	1l	85.00
Non-alcoholic punch with berries	1l	29.50

## • *Cocktails* •

Heino	18.00
Champagne, Green Apple, Yuzu, Soda Sakura	
Badi Wasser	18.00
Graham's White Port, Curaçao, Gin Syrup, Lemon Juice, Ginger Ale	
Aperol Spritz	13.50
Hugo	13.50

## • *Beer* •

Einsiedler «Maisgold»	33cl	6.50
Einsiedler Lager	33cl	6.50
Einsiedler white beer	50cl	9.00
Einsiedler non-alcoholic beer	33cl	6.50

## • *Hot Drinks* •

Espresso	5.00
Coffee	5.50
Tea	5.00





# WINES

## • Ufnau-Wein x Harald Naegeli •

<b>Insel Ufnau's Riesling Silvaner</b> Klosterkellerei Einsiedeln (CH)	0,75l 56.00
<b>Insel Ufnau's Räschling</b> Klosterkellerei Einsiedeln (CH)	0,75l 59.00
<b>Insel Ufnau's Federweisser</b> Klosterkellerei Einsiedeln (CH)	0,75l 59.00
<b>Insel Ufnau's Pinot Noir</b> Klosterkellerei Einsiedeln (CH)	0,75l 59.00
<b>Insel Ufnau's Merlot, Cabernet Sauvignon</b> Klosterkellerei Einsiedeln (CH)	0,75l 66.00

## • White •

<b>Coco, Heida Visperterminen</b> St. Jodern Kellerei, Wallis, (CH)	0,75l 69.00 1,5l 138.00
<b>Pumpstation, Riesling-Sylvaner</b> Turmgut Erlenbach, Zürich (CH)	0,75l 58.00
<b>Mönchhof am See, Räschling</b> Turmgut Erlenbach, Zürich (CH)	0,75l 59.00
<b>Grüner Veltliner</b> Weseli, Kamptal (AT)	0,75l 58.00
<b>Chardonnay</b> Domaine de Castelnaud, Languedoc (FR)	0,75l 39.00
<b>Sauvignon Blanc</b> Domaine de Castelnaud, Languedoc (FR)	0,75l 39.00
<b>Sauvignon Blanc</b> Vini di Lorenzi, Friaul (IT)	0,75l 52.00
<b>Pinot Grigio</b> Vini di Lorenzi, Friaul (IT)	0,75l 52.00
<b>Verdejo, Sympathy for the Devil</b> Wines N' Roses, Valencia (ES)	0,75l 49.00

## • Rosé •

<b>Fischer's Fritz, Federweiss</b> Turmgut Erlenbach, Zürich	0,75l 58.00
<b>Miraval</b> Brad Pitt & Marc Perrin, Côtes de Provence (FR)	0,75l 69.00 1,5l 138.00
<b>Whispering Angel</b> Château D'Esclans, Côtes de Provence (FR)	0,75l 77.00 1,5l 186.00

## • Red •

<b>Schiffstation, Pinot Noir Auslese</b> Turmgut Erlenbach, Zürich (CH)	0,75 l	58.00
<b>Treggiaia</b> Villa Bibbiani, Chianti Montalbano (I)	0,75 l	64.00
<b>Pulignano</b> Villa Bibbiani, Chianti Montalbano (I)	0,75 l	85.00
<b>Tempranillo Crianza</b> Bodegas Trus, Ribera del Duero (ES)	0,75 l	69.00
<b>Tempranillo Reserva</b> Bodegas Trus, Ribera del Duero (ES)	0,75 l	84.00
<b>Contos da Terra</b> Quinta do Pôpa, Douro (PT)	0,75 l	39.00
	1,5 l	89.00

## • Sparkling Wines •

<b>Cuvée Alexandre 1<sup>er</sup> Cru N.V.</b> Soutiran, Champagne (FR)	0,75 l	94.00
<b>Prosecco Conegliano</b> Furlan, Valdobbiadene (IT)	0,75 l	66.00
<b>Prosecco Rosé</b> Furlan, Valdobbiadene (IT)	0,75 l	70.00

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.

## • *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.

## • *Outdoor music* •

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.

## • *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.



**SEEBADI**  
*• Richterswil •*  
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**SEEBADI RICHTERSWIL**

Strandweg, 8805 Richterswil, Phone +41 (0)43 810 29 90  
beiz@seebadi-richterswil.ch, seebadi-richterswil.ch