

LULU  
Banquet documentation

## **Restaurant, terrace, bar, café, catering and banquet service in and next to the Zurich Opera House**

*From its huge, buzzing square, to its magnificent boulevard, former Grand Hotel, opera house, theatre, river and beautiful lake – Zurich has that special something the likes of which not even Paris, Vienna or Milan can match.*

*Inside and out, this event space – be it for a party, anniversary, wedding or gala – sweeps both guests and hosts alike off their feet.*

*For groups of 15 or more, we can set up a banquet which is sure to delight from start to finish. You can choose to combine various settings: the restaurant on the bel étage offers spectacular views of the lake and the square, making any occasion a special one. The ground floor café looks out onto one of Switzerland's most iconic urban spaces and can be booked in combination with the restaurant, but also makes a memorable event on its own. Particularly in the warmer months, the sprawling terrace is the ideal location to savour some unforgettable dining experiences.*

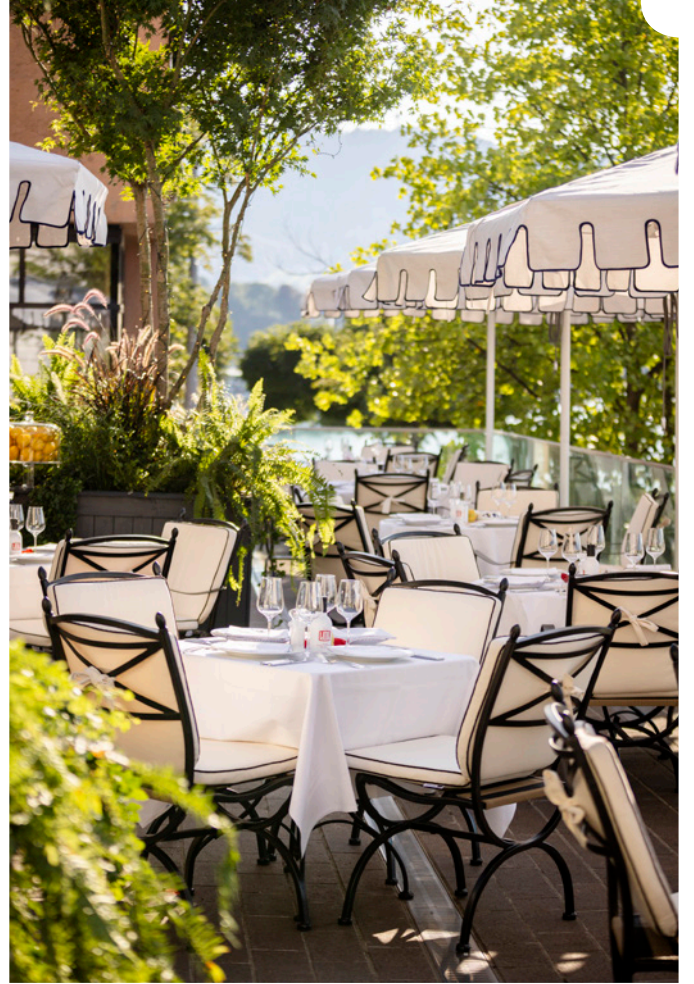
### **On the menu: a touch of the Med**

*Mediterranean cuisine harmonises so perfectly with opera and ballet: cultured, nimble, passionate, dramatic, a feast for the senses that brings tears of joy and laughter. All this goes down well too with the open-air ambience on the square, the sunny terrace and the view across the lake from inside the restaurant.*

*We'll be more than happy to create a menu which caters to your needs. Mediterranean at heart, always fresh, locally sourced and sustainable. We'd be delighted to help you host a truly fabulous, second-to-none event.*

*Sincerely,*

*Your Lulu team*







## **Spaces:**

*Restaurant: 80 seated / 120 standing*

*Terrace: 80 seated / 120 standing*

*Café: 60 seated / 80 standing*

*Terrace: 60 seated / 80 standing*

## **Minimum charge:**

*Aperitif without subsequent meal, during main service times*

*from Monday to Wednesday: CHF 60.– per person*

*from Thursday to Sunday: CHF 100.– per person*

*Restaurant: CHF 10'000.–*

*Café: CHF 5'000.–*

*Exclusive booking of the restaurant is possible only on request.*





## Bites

<i>Baguette beef tartare</i> .....	7.-
<i>Baguette ratatouille</i> .....	5.-
<i>Baguette tomato</i> .....	5.-
<i>Baguette truffle Brie</i> .....	6.-
<i>Baguette shrimp cocktail</i> .....	7.-
<i>Baguette cream cheese</i> .....	5.-
<i>Mini quiche Lorraine</i> .....	6.-
<i>Mini vegetable quiche</i> .....	5.-
<i>Ham croissant</i> .....	6.-
<i>Mini cheesecake</i> .....	5.-
<i>Profiteroles</i> .....	3.-
<i>Seasonal soup shot</i> .....	5.-

*Minimum order: 15 of each variety*

<i>Cheese balls with fig mustard (5 pieces)</i> .....	12.-
<i>Parmesan, olives, nuts</i> .....	16.-
<i>Vegetable crudités, anchovy mayonnaise</i> .....	29.-
<i>Lulu's trinité sophistiquée</i> .....	24.-
<i>Delicious baguette with tasty olive tapenade, finest Stracciatella di Burrata and beef or tomato tartare</i>	
<i>*Calamari fries, aioli dip</i> .....	18.-

## Flying buffet

<i>Quinoa salad, cucumber, tomato, herbs</i> .....	7.-
<i>Avocado tartare with shrimp cocktail</i> .....	12.-
<i>Green bean salad, tomatoes, vinaigrette</i> .....	7.-
<i>Crispy artichokes, remoulade</i> .....	9.-
<i>Tuna and salmon sashimi, olive oil, capers, lemon, red onions</i> .....	14.-
<i>Warm shrimps, basil, lemon, olive oil</i> .....	11.-
<i>*Selection of dumplings</i> .....	17.-
<i>Selection of Chedi Andermatt sushi</i> .....	45.-

*\*Not available in the Hall of Mirrors*

*For details of our fishery and information about allergies or intolerances,  
please ask our service team.*

*Prices are in Swiss Francs and include 8.1% VAT.*



## Suggested menus

*For groups of 15 or more*

### Starters

<i>Beef tartare, truffle cream, crispy capers, shallots.....</i>	<i>24.-</i>
<i>Salad niçoise, tuna tataki, egg, potato, beans, tomatoes.....</i>	<i>26.-</i>
<i>Tuna and salmon sashimi, olive oil, capers, lemon, red onions .....</i>	<i>28.-</i>
<i>Warm shrimps, basil, lemon, olive oil .....</i>	<i>22.-</i>
<i>Tomato and burrata, basil, olive oil.....</i>	<i>22.-</i>
<i>Avocado with shrimp cocktail.....</i>	<i>19.-</i>
<i>Artichoke ravioli, dried tomatoes, thyme, burrata.....</i>	<i>24.-</i>
<i>Butterhead lettuce, vinaigrette, egg, avocado, chives .....</i>	<i>14.50</i>
<i>*Selection of dumplings.....</i>	<i>17.-</i>
<i>Selection of Chedi Andermatt sushi.....</i>	<i>45.-</i>
<i>*French onion soup, puff pastry, Gruyère .....</i>	<i>14.-</i>

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*L'art est  
partout*

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## Main courses

*incl. 1 side dish*

<i>Beef entrecôte with Café de Paris sauce</i> .....	62.-
<i>Fillet of beef with creamy pepper sauce</i> .....	66.-
<i>*"Zurich-style" sliced veal with rösti</i> .....	52.-
<i>Rack of veal with chanterelles</i> .....	68.-
<i>*Veal cordon bleu, Gruyère</i> .....	52.-
<i>Coq au vin, root vegetables, button mushrooms</i> .....	45.-
<i>Boeuf bourgignon, pearl onions, button mushrooms</i> .....	52.-
<i>*Fillet of beef stroganoff, bell peppers, cornichons, sour cream...</i>	56.-
<i>*Sautéed giant prawns, spring onions, allspice, green vegetables</i> .....	52.-
<i>Fillet of sea bass, salsa verde</i> .....	48.-
<i>Fillet of sole, artichokes, spinach and cherry tomatoes</i> .....	58.-
<i>Macaroni with truffles</i> .....	38.-
<i>*Mushroom risotto, cream cheese, Gruyère and herbs de Provence</i> .....	34.-
<i>Millefeuille ratatouille, olive crumble and oregano</i> .....	32.-
<i>Artichoke ravioli, dried tomatoes, thyme, burrata</i> .....	24.-

## Selection of side dishes

*Seasonal vegetables, potato gratin, gnocchi alla romana,  
mashed potatoes, ratatouille, \*straw potatoes, \*pasta in butter*

## Desserts

<i>Cheesecake, passion fruit</i> .....	11.-
<i>Mousse au chocolat, berries, double cream</i> .....	16.-
<i>Crème brûlée for two</i> .....	18.-
<i>Apple tart with vanilla ice cream</i> .....	14.-
<i>Pavlova, crème fraîche, passion fruit, berries</i> .....	14.-
<i>Giant Cremeschnitte (custard cream cake)</i> .....	26.-
<i>Dessert buffet by Marc the confectioner</i> .....	24.-
<i>Plate fee if you bring your own cake</i> .....	per person 3.50

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## SOFT DRINKS

Water, still/sparkling .....	1.0 l	9.50
<b>Sprite, Sinalco</b>		
<b>Coca Cola, Coca Cola Zero</b>		
<b>Rivella red / blue / green.....</b>	1.5 l	17.50

## APERITIFS

<b>Aperol Spritz.....</b>		14.-
<i>Aperol, Prosecco, club soda</i>		
<b>Heino.....</b>		18.-
<i>Champagne, green apple, yuzu, club soda</i>		
<b>Sundowner .....</b>		18.-
<i>Italicus, Suze, Noilly Prat, Prosecco, grapefruit, lemon juice, club soda</i>		
<b>House-made ice tea.....</b>	1.0 l	17.-
<b>Prosecco punch with berries.....</b>	1.0 l	85.-
<b>Alcohol-free punch with berries.....</b>	1.0 l	29.50
<b>Kombucha .....</b>	1.0 l	19.-

## BEERS

<b>Einsiedler Maisgold.....</b>	33 cl	6.50
<b>Erdinger wheat beer .....</b>	50 cl	9.-
<b>Einsiedler (alcohol-free).....</b>	33 cl	6.50

## HOT DRINKS

<b>Espresso.....</b>		5.-
<b>Coffee.....</b>		5.50
<b>Tea .....</b>		5.-

## COCKTAILS

<b>Negroni.....</b>		17.-
<i>Hendrick's Gin, Carpano bitter, Antica Formula, orange bitters</i>		
<b>Amaretto Sour .....</b>		18.-
<i>Organic Amaretto Mattia Walcher, lemon juice, Gomme syrup, foam, cherry bitters</i>		
<b>Whisky Sour .....</b>		18.-
<i>Monkey Shoulder Whisky, bergamot juice, Vanilla Island fruit bitters, barrel-aged whisky bitters</i>		
<b>Mojito Fischer's Fritz Style .....</b>		18.-
<i>Havana Especial, Ancho Reyes Verde, bergamot juice, peppermint, aromatic bitters</i>		

## SPIRITS

<b>Tanqueray Gin, Koskenkorva Vodka</b>		
<b>Brugal Anejo Rum,</b>		
<b>Jameson Whiskey.....</b>	70cl	180.-
<i>incl. mixers</i>		
<b>Hendrick's Gin, Monkey 47 Gin</b>		
<b>Elyx Vodka,Havana Club 7 años Rum</b>		
<b>Monkey Shoulder Whisky.....</b>	70cl	220.-
<i>incl. mixers</i>		

## VINS MOUSSEUX

**Prosecco Millesimato N.V.**..... 0.75 l 69.-

**Furlan**

*Glera*

*Valdobbiadene, Italy*

**Prosecco Rose**..... 0.75 l 70.-

**Furlan**

*Glera*

*Valdobbiadene, Italy*

**Cuvée Alexandre, N.V.**..... 0.75 l 105.-

**Soutiran, 1<sup>er</sup> Cru**

*Pinot Noir, Chardonnay, Pinot Meunier*

*Champagne, France*

**Franciacorta Brut** ..... 0.75 l 86.-

**Villa Franciacorta**

*Chardonnay, Pinot Noir, Pinot Bianco*

*Lombardei, Italy*

**Jacquart Brut Mosaique** ..... 0.75 l 120.-

**Maison Jacquart**

*Chardonnay, Pinot Noir, Pinot Meunier*

*Champagne, France*

**Blanc de Blancs N.V.**..... 0.75 l 175.-

**Ruinart**

*Chardonnay*

*Champagne, France*

**Billecart-Salmon Rosé N.V.**..... 1.5 l 250.-

**Billecart-Salmon**

*Chardonnay, Pinot Noir, Pinot Meunier*

*Champagne, France*

## ROSÉS

**Fischer's Fritz Federweisser** ..... 0.75 l 58.-

**Turmgut Erlenbach**

*Pinot Noir,*

*Zurich, Switzerland*

**Miraval**..... 0.75 l 69.-

**Brad Pitt & Marc Perrin**

*Syrah, Grenache, Cinsault,*

*Provence, France*

**Whispering Angel**..... 0.75 l 77.-

**Chateau d'Esclans**

*Grenache, Cinsault, Vermentino,*

*Provence, France*

*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.*





## BLANCS

<b>Pumpstation Riesling-Sylvaner</b> ..... 0.75 l 58.-	<b>Federspiel Rotes Tor</b> ..... 0.75 l 80.-
<b>Turmgut Erlenbach</b> <i>Riesling-Sylvaner</i> <i>Zurich, Switzerland</i>	<b>Franz Hitzberger</b> <i>Grüner Veltliner</i> <i>Wachau, Austria</i>
<b>Mönchhof am See, Räuschling</b> ..... 0.75 l 59.-	<b>Sauvignon Blanc</b>
<b>Turmgut Erlenbach</b> <i>Räuschling</i> <i>Zürichsee, Switzerland</i>	<b>Ried Grassnitzberg</b> ..... 0.75 l 90.-
<b>Blanc du Village Seminar</b> ..... 0.75 l 65.-	<b>Tement</b> <i>Sauvignon Blanc</i> <i>Südsteiermark, Austria</i>
<b>Weingut Diederik</b> <i>Cabernet Blanc, Sauvignac, Muscaris,</i> <i>Zürichsee, Switzerland</i>	<b>Riesling Feinherb</b> ..... 0.75 l 66.-
<b>Restaurant Coco Heida</b> ..... 0.75 l 69.-	<b>Weingut Wegeler</b> <i>Riesling</i> <i>Mosel, Germany</i>
<b>St. Jodern Kellerei</b> <i>Savagnin Blanc</i> <i>Wallis, Switzerland</i>	<b>Riesling alkoholfrei</b> ..... 0.75 l 55.-
<b>Millevolti Bianco di Merlot Riserva</b> ..... 0.75 l 80.-	<b>Kloster Eberbach</b> <i>Riesling</i> <i>Rheingau, Germany</i>
<b>Fumagalli</b> <i>Merlot Bianco</i> <i>Tessin, Switzerland</i>	<b>Pinot Grigio</b> ..... 0.75 l 55.-
<b>Petit Chablis</b> ..... 0.75 l 66.-	<b>Vini de Lorenzi</b> <i>Pinot Grigo</i> <i>Friaul, Italy</i>
<b>Domaine Durup</b> <i>Chardonnay</i> <i>Chablis, France</i>	<b>Sauvignon Blanc</b> ..... 0.75 l 55.-
<b>Chablis</b> ..... 0.75 l 75.-	<b>Vini de Lorenzi</b> <i>Sauvignon Blanc</i> <i>Friaul, Italy</i>
<b>Samuel Billaud</b> <i>Chardonnay</i> <i>Chablis, France</i>	<b>Roero Arneis</b> ..... 0.75 l 75.-
<b>Bourgogne Chardonnay</b> ..... 0.75 l 75.-	<b>Bruno Giacosa</b> <i>Arneis</i> <i>Piemont, Italy</i>
<b>Mémoire du Terroir, Joseph Burrier</b> <i>Chardonnay</i> <i>Côte de Beaune, France</i>	<b>Perlato del Bosco</b> ..... 0.75 l 60.-
<b>Pouilly Fumé Blanc</b> ..... 0.75 l 70.-	<b>Tua Rita</b> <i>Vermentino</i> <i>Toskana, Italy</i>
<b>J. de Villebois</b> <i>Sauvignon Blanc</i> <i>Loire, France</i>	<b>Sympathy for the Devil</b> ..... 0.75 l 49.-
<b>G de Château Giuraud</b> ..... 0.75 l 65.-	<b>Wines N'Roses</b> <i>Verdejo</i> <i>Castilla, Spain</i>
<b>Château Giuraud</b> <i>Sauvignon Blanc, Sémillon</i> <i>Bordeaux, France</i>	<b>Nivarius</b> ..... 0.75 l 60.-
<b>Grüner Veltliner Caractère</b> ..... 0.75 l 58.-	<b>Nivarius Blancos de Finca</b> <i>Tempranillo Blanco</i> <i>Rioja, Spain</i>
<b>Weingut Weszeli</b> <i>Grüner Veltliner</i> <i>Kamptal, Austria</i>	

Vintages according to the restaurant's current wine offering.  
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## ROUGES

<b>Schiffstation Pinot Noir</b> ..... 0.75 l 58.-	<b>OM 500</b> ..... 0.75 l 70.-
<b>Turmgut Erlenbach</b> <i>Pinot Noir</i> <i>Zurich, Switzerland</i>	<b>Oliver Moragues</b> <i>Callet, Manto Negro, Syrah, Cabernet Sauvignon</i> <i>Mallorca, Spain</i>
<b>Pinot Noir Kirche</b> ..... 0.75 l 120.-	<b>Trus Crianza</b> ..... 0.75 l 66.-
<b>Erich Meier</b> <i>Pinot Noir</i> <i>Zurich, Switzerland</i>	<b>Bodega Trus</b> <i>Tempranillo</i> <i>Ribera del Duero, Spain</i>
<b>Bordeaux Blend</b> ..... 0.75 l 66.-	<b>Treggiaia</b> ..... 0.75 l 66.-
<b>Klosterkellerei Einsiedeln</b> <i>Merlot, Cabernet Sauvignon, Malbec</i> <i>Zurich, Switzerland</i>	<b>Villa Bibbiani</b> <i>Sangiovese, Cabernet Sauvignon</i> <i>Chianti Montalbano, Italy</i>
<b>Millevolti Rosso Riserva</b> ..... 0.75 l 95.-	<b>Pulignano</b> ..... 0.75 l 85.-
<b>Fumagalli</b> <i>Merlot</i> <i>Tessin, Switzerland</i>	<b>Villa Bibbiani</b> <i>Sangiovese</i> <i>Chianti Montalbano, Italy</i>
<b>Bourgogne Rouge</b> ..... 0.75 l 70.-	<b>Ilatraia</b> ..... 0.75 l 105.-
<b>Arnaud Baillet</b> <i>Pinot Noir</i> <i>Côte de Beaune, France</i>	<b>Brancaia</b> <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc</i> <i>Maremma, Italy</i>
<b>Hautes Côtes de Beaune</b>	<b>Il Pino</b> ..... 0.75 l 110.-
<b>sous la Roche</b> ..... 0.75 l 70.-	<b>Tenuta di Biserno</b> <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i> <i>Toscana, Italy</i>
<b>Domaine Jean Chartron</b> <i>Pinot Noir</i> <i>Côte-d'Or, France</i>	<b>Rubiolo</b> ..... 0.75 l 60.-
<b>G' d'Estournel</b> ..... 0.75 l 75.-	<b>Azienda Agricola Gagliole</b> <i>Sangiovese</i> <i>Toscana, Italy</i>
<b>Château Cos d'Estrounel</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Saint Estèphe, France</i>	
<b>Château Phélan Ségur</b> ..... 0.75 l 110.-	
<b>Château Phélan Ségur</b> <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i> <i>Saint Estèphe, France</i>	
<b>Manoir de Gay</b> ..... 0.75 l 85.-	
<b>Château de Gay</b> <i>Merlot</i> <i>Pomerol, France</i>	
<b>Remelluri Reserva</b> ..... 0.75 l 80.-	
<b>Remelluri</b> <i>Tempranillo, Garnacha, Graciano</i> <i>Rioja, Spain</i>	
<b>Laurel</b> ..... 0.75 l 105.-	
<b>Clos I Terrasses</b> <i>Cabernet Sauvignon, Garnacha, Syrah</i> <i>Priorat, Spain</i>	



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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 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.*

### **Music/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.*

### **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.*



**peclard.net**  
*Pumpstation Gastro GmbH*

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