Extra Treats 2020/2021



gastronomie vierwaldstättersee





Gastronomie Vierwaldstättersee

Wholesome cooking with honest and fresh products from local suppliers – that is our philosophy. Our subsidiary Tavolago AG and its specialized board caterer Gastronomie Vierwaldstättersee will treat you to culinary highlights on Lake Lucerne. All of our menus are seasonally composed and the dishes freshly prepared.

We source all of our meat from small family butchers in Switzerland. Our lambs are raised on an Alpine meadow in Canton Uri, the venison comes from Rottal and the Muheim family of Greppen delivers our turkeys. Naturally, all of our fish and seafood is sustainably sourced, with certification from MSC/ASC.

Indeed, we have taken great care in establishing a fine network of hand-picked vendors and invest a lot of effort in the personal relationships with these regional producers. Several of our high quality products are actually unique and have been custom crafted as prestigious house brands for our exclusive use. The Urbräu beer from the monastic town of Einsiedeln or our red wine Tavola Rosso are two such examples. The later has been assembled by the Italian master vintner Vito Ballarati in close cooperation with our wine team.

Extra Enjoyment

On the following pages we are pleased to present our catering offer for special events on our ships. These package deals are based on a minimum number of 20 participants and will hopefully provide you with a measure of culinary inspiration. Of course we can also cater to smaller groups and accommodate specific customer requests.

Yes, I do

Getting married is one of the most exciting and wonderful events in life. Tying the knot on Lake Lucerne is even more romantic! Our specialized wedding brochure will provide you with lots of ideas on how to celebrate this extra special day on one of our ships. Choose one of our attractive package offers or let us create a highly-customized program to make all of your dreams come true.

All aboard!

Stage your conference at a truly inspiring location. Depending on the size of your party and the length of your event, we can provide the perfect vessel. Take advantage of one of our seminar or workshop packages, which conveniently include onboard catering for your guests. Our specific brochure will provide you with more details

MS Diamant

Our newest vessel is a state-of-the-art «Super Yacht» which offers up to 400 banquet seats. Ingenious design features and five spacious decks will engage as well as entertain your guests.



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You will find a complete list of all our suppliers at:

gastronomievierwaldstättersee.ch

Passion for provence

Innovative entrepreneurs, hard-working farmers and dedicated team players, that's how our regional partners are best described. We have carefully selected all of our suppliers to ensure the local origin and unrivalled freshness of our produce.







Aperitif

11 ~ Little nibbles

You may choose from a variety of cold or warm delicacies to create your own aperitif or apéro riche.

12 ~ Little delicacies

Light delights for in between. All of the following items may also be combined with any of the warm dishes in our offer. Nibble away!

14 ~ Regional flying aperitif recommendation

These delicious dishes are served in little glass jars as single portions or come elegantly stacked on a silver rack. They can be consumed using just one piece of cutlery.



Little nibbles

COLD BITES

Mini blini sandwiches (minimum order: 10 pieces of one kind)		
Beef tartare with fried capers	per piece	4.00
Cream cheese mousse with fresh farm ham	per piece	4.20
Smoked Alpine lamb with figs 🚯	per piece	4.50
Smoked Swiss trout with horseradish	per piece	4.50
Norwegian smoked salmon 😂 with dill-mustard sauce	per piece	4.50
and our own shipyard honey 🚯		
Eggplant, courgettes and sun-dried tomatoes	per piece	4.00
Savory stuffed tartelettes (minimum order: 10 pieces of one kind)		
MSC-certified shrimp with horseradish 📀	per piece	4.50
ASC-certified smoked salmon tartare 😂	per piece	4.50
Sbrinz cheese and dried meat mousse	per piece	4.50
Vegetables with herb cream	per piece	4.00
Light bites (minimum order: 10 pieces of one kind		
Eggplant roll with Dallenwil goat cheese	nor nioco	4.00
Pumpernickel with cream cheese and herbs	per piece	3.80
·	per piece	4.50
Baked potato slice with Swiss pastrami Marinated cucumber with Swiss trout fillet	per piece	
Marinated cucumber with Swiss trout fillet	per piece	4.50
SALTY SNACKS		
SALIT SNACKS		
Roasted almonds in a glass jar (minimum order: 1 portion for 2 people)		
with salt and Alpine herb flavor	per portion	7.50
with curry and paprika flavor (spicy)	per portion	7.50
WARM BITES		
WARM BITES		
A selection of different delicacies in little glass jars (minimum order: 10 of a kind)		
Swiss beef balls on a bed of coleslaw and BBQ-Sauce	per piece	7.00
Marinated vegetable tofu on asia-salad with shipyard honey 🙆 and sesame	per piece	6.50
Marinated chicken cubes on asia-salad with our shipyard honey 🚯 and sesame	per piece	7.00
A selection of different warm snacks (minimum order: 10 of a kind)		
Mini quiche with Swiss mountain cheese and dried herbs	per piece	4.70
Puff pastry with ASC-certified salmon 🤡 and leek	per piece	4.70
Puff pastry with Swiss dried meat	per piece	4.50
Puff pastry with Swiss organic mushrooms and spinach	per piece	4.50
OUR DELICIOUS SWEET TREATS		
Cubes of home-made fruit cake	48 pieces	89.00
Assorted macarons (pistachio, vanilla, coffee, chocolate, raspberry)	12 pieces	32.00
Home-made cake pops	12 pieces	30.00
Home made cake pops	io pieces	50.00

Little delicacies

SWISS PLATE	S
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Traditional Swiss meat plate Swiss dried meat, turkey ham, hunter sausages, salted venison, raw bacon, cold cuts and cornichons, served with bread	per plate	72.00
Traditional Swiss cheese plate Uri mountain cheese, cubes of Sbrinz cheese, Swiss brie and «Hohle Gasse» soft cheese, nuts, apricot mustard,green olives and dried apricots, served with bread	per plate	70.00
Traditional Swiss specialties plate Swiss dried meat, turkey ham, hunter sausages, salted venison, Uri mountain cheese, Cubes of Sbrinz cheese, «Hohle Gasse» soft cheese, green olives, nuts and dried apricots, served with bread	per plate	76.00
VEGETARIAN SPECIALTIES, SERVED IN LITTLE GLASS JARS		
Raw vegetable sticks with two kinds of dips	per portion	16.50
Raw vegetable sticks with hummus and baba ghanoush	per portion	16.50
Grilled vegetables with green olives	per portion	16.50
SWISS SPECIALTIES		
Uri mountain cheese, Swiss dried meat and Swiss hunter sausages, served with bread and cornichons	per portion	19.50
Uri mountain cheese, cubes of Srbinz cheese, grilled vegetables, green olives, nuts and dried apricots served with bread	per portion	19.50
Home-made puff pastry sticks		
with mountain cheese and herbs	10 pieces	32.00
with mountain herbs	10 pieces	32.00
with sun-dried tomatoes	10 pieces	32.00



LAKE LUCERNE BUFFET (max. event duration 1.5 hours)

Swiss cheese and meat specialties

Uri mountain cheese, cubes of Sbrinz cheese, turkey ham, Swiss salami, Swiss hunter sausages, savory bacon, cornichons and green olives

Home-made puff pastry sticks

with swiss mountain cheese, Alpine herbs and sun-dried tomatoes

Grilled vegetables

Grilled peppers, artichokes, courgettes and eggplant

Raw vegetable sticks

with two kinds of dips, hummus and baba ghanoush

Mini Poke Bowl's

Quinoa, cucumber, almonds, pineapple, Swiss chicken breast and asia-sauce Quinoa, tomatoes, pineapple, sesame, tofu and asia-sauce Quinoa, cucumber, horseradish, ASC-certified salmon , sunflower seeds and asia-sauce

per person 34.50



Regional flying aperitif recommendation

Light delights for in between. All of the following items may also be combined with any of the warm dishes in our offer. Nibble away!

COLD DISHES IN A LITTLE GLASS JAR

Mini Poke Bowl

Quinoa, tomatoes, pineapple, sesame, tofu and asia-sauce

Traditional salad

with Swiss sausage, Swiss egg and cheese

Swiss macaroni and cheese salad

with Swiss egg

Cream cheese mousse

with sun-dried cherry tomatoes and a slice of Sbrinz cheese

Smoked Swiss trout

with horseradish mousse and cucumber

ASC-certified smoked salmon



with a mustard-dill sauce and our own shipyard honey (4)

HOME-MADE SOUP OF THE SEASON IN A LITTLE GLASS JAR

January - February Parsnip soup

March - April Boullion with vegetables

May - June Asparagus soup July - August Carrot-ginger soup September - October Pumpkin soup November - December White wine soup

WARM DISHES SERVED ON SILVER TRAYS

Swiss beefballs

with mashed potatoes and carrots

Swiss Alpine lamb (6) «Down Under style» with sweet potato mash and oven vegetables

MSC-certified zander «Lucerne Style» 😂 with salted potatoes



Alpine macaroni

made with genuine Entlebuch raclette cheese, roasted onions and apple slices

DESSERTS IN A LITTLE GLASS JAR

Traditional crème brûlée with meringues

Home-made shipyard honey (6) panna cotta



Lucerne pear pastry mousse

with Swiss Gala apple

Seasonal fruit cubes

with elderflower syrup

Home-made Rast coffee parfait

with salted almonds

APERITIF RECOMMENDATION

per person

40.00

3 cold dishes, 1 soup, 2 desserts

per person

75.00

3 cold dishes, 2 mains, 2 desserts

APÉRO RICHE RECOMMENDATION

FLYING DINNER RECOMMENDATION

per person

110.00

3 cold dishes, 1 soup, 3 mains, 3 desserts







Banquet

18 ~ Seasonal menu recommendations

All of our suggestions are freshly cooked and made of high quality products from our region.

21 ~ Regional banquet recommendations

We value local produce from trusted suppliers. Enjoy the unique flavors of Central Switzerland.

22 ~ Classic banquet recommendations

Mix and match the items on offer, to create your very own, highly customized menu.

24 ~ Special menus

We offer special menus that are lactose and gluten free.

25 ~ Our lambs from Canton Uri **⑤**



Are you looking for something extra special? Try one of our premium lamb dishes.

Seasonal menu recommendations

SPRING (18.04.2020-20.05.2020)

Our spring recommendation	complete menu	59.00
Green asparagus with ASC-certified smoked salmon with radishes, shipyard honey ∫, lettuce and raspberry dressing		16.50
Swiss chicken breast on white wine risotto with spring onions with morels, wild garlic pesto and broccoli		34.50
Home-made strawberry terrine with rhubarb-peppermint ragout		12.50
Our vegetarian spring recommendation	complete menu	49.00
Green asparagus with Dallenwil goat cheese, shipyard honey (6), radishes, lettuce and raspberrydressing		16.50
White wine risotto with spring onions, morels, grated Sbrinz cheese, wild garlic pesto and broccoli		26.50
Home-made strawberry terrine with rhubarb-peppermint ragout		12.50
EARLY SUMMER (21.05.2020-12.07.2020)		
Our early summer recommendation	complete menu	59.00
Tomato salad with Swiss mozzarella cheese, green tomato jam and basil oil		16.50
Swiss prime pork fillet on a lemon jus with gnocchi and oven vegetables		34.50
Home-made cream pastry vanilla and berry ragout		12.50
	complete menu	12.50 49.00
vanilla and berry ragout	complete menu	
our early summer vegetarian recommendation	complete menu	49.00



19 ∼ Seasonal menu recommendation

LATE SUMMER (13.07.2020-06.09.2020)

Our late summer recommendation	complete menu	59.00
Melons and Swiss dried meat with peppermint and shipyard honey		16.50
Swiss chicken breast in risotto with Swiss organic mushrooms, courgettes and cherry tomatoes		34.50
Home-made chocolate hazelnut cake with yoghurt cream and Swiss apricots		12.50
Our vegetarian late summer recommendation	complete menu	49.00
Melons and Dallenwil goat chesse with peppermint and shipyard honey		16.50
White wine risotto with Swiss organic mushrooms, grated Sbrinz cheese and seasonal vegetables		26.50
Home-made chocolate hazelnut cake with yoghurt cream and Swiss apricots		12.50
AUTUMN (07.09.2020-18.10.2020)		
Our autumn recommendation	complete menu	59.00
Lamb`s lettuce with Swiss egg, bread croûtons and roasted kernels and house dressing		16.50
Swiss game meat saltimbocca with dried ham wild-jus, dumplings, Brussels sprouts, pumpkin and pickled pears		34.50
Home-made coffee mousse with two kinds of quinces and coffee crunch		12.50
Our vegetarian recommendation	complete menu	49.00
Lamb's lettuce with Swiss egg, bread croûtons, roasted kernels and house dressing		16.50
Seasonal vegetable strudel with pumpkin, roasted mushrooms and lingonberries on the side		26.50
Home-made coffee mousse with two kinds of quinces and coffee crunch		12.50



20 ∼ Seasonal menu recommendations

WINTER (19.10.2020-16.04.2021)

Our recommendation comple	ete menu 59.00
White wine soup with fried and breaded MSC-certified perch fillets	16.50
Stewed beef on red wine jus with mashed sunchoke and oven-cooked vegetables	34.50
Home-made mulled wine parfait with spiced oranges	12.50
Our vegetarian recommendation comple	ete menu 49.00
White wine soup with home-made nut cams	14.50
Swiss pasta with fried red cabbage, Swiss organic mushrooms, pomegranate seeds and apple slices	26.50
Home-made mulled wine parfait with spiced oranges	12.50
CHRISTMAS EVENTS (01.11.2020-31.12.2020)	
Our recommendation comple	ete menu 75.00
ASC-certified smoked salmon tartare with dill-mustard sauce and our own shipyard honey	16.50
Swiss prime beef steak on Sauce Bearnaise with potato strudel and oven vegetables	49.50
Exquisite Swiss chocolate and nougat mousse with mulled oranges and pomegranate seeds on the side	12.50
Our vegetarian recommendation comple	ete menu 49.00
Stewed red beets	14.50
and black lentils with Dallenwil goat cheese and our own shipyard honey 🗳	14.50
Home-made potato strudel with roasted forest mushrooms and pumpkin puree	26.50
Exquisite Swiss chocolate and nougat mousse with mulled oranges and pomegranate seeds on the side	12.50



Regional banquet recommendations

STARTERS

Mixed leaf lettuce with bread croûtons, ca roasted kernels and hou	rrot strips, cherry tomatoes, use dressing	10.90
Home-made soup of the January – February March – April May – June July – August September – October November – December	Parsnip soup Boullion with vegetables Asparagus soup Carrot-ginger soup Pumpkin soup	9.90
MAIN COURSES		
Beef patties on Urbräu be with mashed potatoes a		28.50
Lucerne puff pastry filled with beef, mushro served with wild rice and	oms and rosemary ragout, d snow peas on the side	32.50
Swiss Alpine macaroni made with genuine Entle	ebuch raclette cheese, roasted onions and apple slices	24.50
SWEET TREATS		
Home-made fruit cake		6.50
Original Treichler Zuger (Specialty cake with a ch	Kirschtorte nerry-flavored and Kirsch drenched biscuit, contains alcohol)	7.50
Swiss chocolate cake with truffle cream		7.50
Lucerne pear pastry mo with Swiss gala apple	usse	9.50
Traditional crème brûlée with meringues	е	9.50
Lake Lucerne ice coffee with whipped cream and	d your choice of spirit for extra flavor (contains alcohol)	13.50

Classic banquet recommendations

COLD STARTERS

Seasonal salad March – May	Spring salad with Swiss egg, asparagus, radishes and lime dressing	16.50
June – August September – November December – February	Summer salad with melon, strawberries, cherry tomatoes and lime de Autumn salad with pickled pumpkin, pears and Swiss organic mushro Lamb's lettuce with Swiss egg, Swiss dried meat and bread croûtons	_
Home-made tomato mous		14.50
Home-made ratatouille to with olive jam and rocket		16.50
Slow cooked veal carpace with tomato vinaigrette ar		19.50
Home-made terrine of Sw with pumpernickel bread		22.50
ASC-certified smoked sall with avocado cream, sour		21.50
Smoked Swiss trout fillet with cauliflower panna co	tta and salad	18.50
WARM STARTERS		
Small Lucerne puff pastry filled with beef, mushroom		21.50
Roasted tiger shrimps on with herb-flavored cream	_	19.50
MSC-certified zander «Luwith potatoes, tomatoes a		19.50
Swiss Alpine macaroni made with genuine Entleb	uch raclette cheese, roasted onions and apple slices	16.50

Information

On page 35 your will find our complete dessert offer, including cheese buffets. The perfect conclusion to any event!



MEAT DISHES

Premium Swiss beef fillet medallion cooked on a herb jus served with rosemary-flavored potatoes and oven vegetables	56.00
Swiss prime beef steak, single roasted and served on Sauce Bearnaise with baked potato cubes and broccoli on the side	49.50
Premium Swiss saddle of veal, roasted on Urbräu beer jus (a), served with creamy polenta and two kinds of carrots on the side	48.50
Swiss chicken breast on lemon jus with sweet potato mash and courgettes	34.50
Swiss prime pork fillet on a coffee sauce with wild rice and snow peas	36.50
FISH DISHES	
MSC-certified zander «Lucerne Style» © with potatoes, tomatoes and spinach	33.50
Roasted tiger shrimps on a bed of courgettes with white wine risotto and herb-flavored cream cheese	36.50

Special menus

The following menu is gluten-free as well as lactose-free. Of course it is also possible to create additional, customized menu options to take food allergies into consideration.

STARTERS

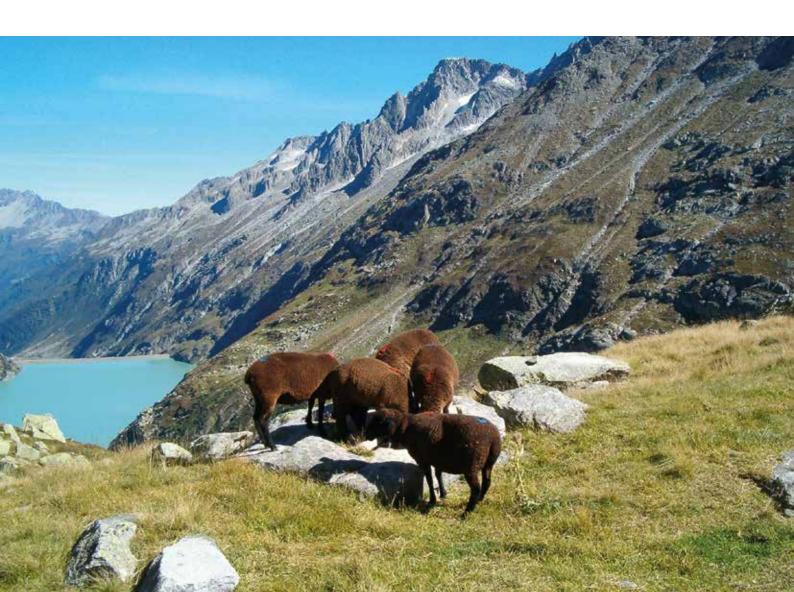
Mixed leaf lettuce with roasted kernels, oil and vinegar	10.90
Grilled vegetables and pickled olives	12.50
MAIN COURSES	
MSC-certified zander «Lucerne Style» with potatoes, tomatoes and spinach	33.50
Swiss prime pork fillet on a lemon jus with sweetpotato mash an courgettes	34.50
Home-made Quinoa burger on a carrot and ginger sauce, onions, snow peas, courgettes and minted yoghurt	26.50
SWEET TREATS	
Three kinds of sorbet served in little glass jars (according to daily offer)	12.50
Seasonal fruit cubes with elderflower syrup	9.50

Our lambs from Canton Uri

High above the lake and well beyond the timber line, our very own lambs have their home on an Alpine meadow. They have yet to see a stable from inside and their pastoral life is only disrupted every two days, when the local farmer comes to look after them and also brings them some salt. We don't know if it's the fresh mountain air, the free range grazing or the mystical setting of Uri that makes their meat taste so good, we simply are pleased to offer you a regional delicacy that is a true treat for all connoisseurs.

OUR LAMB SPECIALTIES FOR YOU AND YOUR GUESTS

Swiss lamb (6) ragout stewed in Tavola Rosso (6) red wine served with mashed potatoes and oven vegetables	34.50
Swiss Alpine lamb «Provençale style» (2) with red wine jus, potato gratin and grilled vegetables	41.50
Swiss Alpine lamb « Down Under style» with oven vegetables and sweet potato mash	41.50







Buffets

28 ~ Seasonal buffet recommendations

Convivial autumn and winter cruises from September to March, including our perfect offers for team-building events.

33 ~ Regional buffet recommendation

Our sumptuous Lake Lucerne buffet features the very best from our region. All of the different dishes can either be served at the tables or made available for self-service at a buffet.

35 ~ Classic buffet recommendations

We value local produce from trusted suppliers. Enjoy the unique flavors and wholesome goodness of Swiss cuisine. We can offer you a wide range of different buffet options.

36 ∼ Food stations

Make the most of our spacious ships and select this entertaining catering format. All dishes are available for self-service from different food stations located around the vessel. Upon request, live stations with show-cooking are also available.

Seasonal buffet recommendations

GAME MEAT BUFFET per person 70.00

Welcome nibble

Home-made game meat terrine with swiss quinces

Starters from the buffet

Home-made cream of pumpkin soup with roasted kernels and pumpkin seed oil

Lamb's lettuce

with bacon, Swiss egg, bread croûtons, roasted kernels and two kinds of dressing

Lentil salad

with pickled pumpkin cubes

White cabbage salad

with grapes and nuts

Red beet salad

with thyme and Dallenwil goat cheese

Mains from the buffet

A selection of high quality game meats from sustainable Swiss production

A sumptuous variety of choice cuts, including gigot, roast, chop and shank, served with glazed chestnuts, poached pears, lingonberries, roasted forest mushrooms, home-made spaetzle, Brussels sprouts, red cabbage and savory cream sauce

FLAT RATE DRINKS OFFER, AVAILABLE FOR PRE-ORDER

per person 37.00

(This flat rate offer is valid for 2.5 hours max.)

Cider and apple juice as a welcome drink

White wine, red wine and mineral water

Coffee/white Coffee, espresso and tea





31 ~ Seasonal buffet recommendations

RACLETTE «ECHT ENTLEBUCH» AND EMMI

per person 62.00

Lamb's lettuce

with Swiss egg, roasted kernel and house dressing

1 type of hay milk raclette from the UNESCO biosphere Entlebuch

3 kinds of Emmi raclette (paprika, pepper or garlic)

Sides include: potatoes, cherry tomatoes, small corn cobs, sour gherkins, silver onions, mushrooms, pineapple, bacon cubes and a selection of spices

Apérol Sprizz with blood orange sorbet

CHEESE FONDUE «ECHT ENTLEBUCH»

per person 67.00

Lamb's lettuce

with Swiss egg, roasted kernel and house dressing

A special fondue mix of mature cheeses from the UNESCO biosphere Entlebuch

3 kinds of dipping bread (plain, spicy or with olives) bread buffet with various breads

Sides include: potatoes, pineapples, pears, mushrooms, bacon cubes, leeks, tomato cubes, fresh chili, Swiss egg and a selection of spicec, small corn cobs, sour gherkins, silver onions

Apérol Sprizz with blood orange sorbet

FONDUE CHINOISE (CHINESE HOT POT)

per person 80.00

Lamb's lettuce

with Swiss egg, roasted kernel and house dressing

3 kinds of Swiss meat (beef, pork or turkey)

cocktail, curry, garlic, herbal sour cream and chimi churri sauce

Sides: cherry tomatoes, silver onions, miniature corn cobs, sour gherkins, mushrooms, pineapple, pickled apples, mustard-flavored fruits, two kinds of carrots, courgettes, broccoli, cauliflower, roasted potatoes and wild rice

Apérol Sprizz with blood orange sorbet





Regional buffet recommendations

LAKE LUCERNE BUFFET

per person

79.00

STARTER (please choose before cruise)

Mixed leaf lettuce

with bread croûtons, carrot strips, roasted kernels, cherry tomatoes and house dressing

or

Home-made soup of the season

WARM MAIN COURSES FROM THE BUFFET

Swiss beef patties

Slow cooked Alpine lamb





Mashed potatoes with two kinds of carrots

Swiss Alpine macaroni

made with genuine Entlebuch raclette cheese, roasted onions and apple slices

DESSERTS SERVED IN A LITTLE GLASS JAR

Traditional crème brûlée with meringues

Lucerne pear pastry mousse with Swiss Gala apple

Seasonal fruit cubes with elderflower syrup







BRUNCH per person 52.00

Drinks

uiuiui Spumante Pericoloso 🚳, tea, coffee, different juices and water

Brunch buffet

a selection of fresh-baked breads and croissants, yoghurt, cereals, muesli, fruits, meat plate, cheese plate, cooked Swiss eggs, butter, honey, different jams and Ovo spread

Cold dishes

ASC-certified smoked salmon 🔊

Eggs

scramled or fried eggs with tomatoes, fresh herbs and Swiss organic mushrooms

Warm dishes

Swiss beef burger, sausages, bacon and roesti

Sweets

Home-made lemoncake, traditional crème brûlée, Lucerne pear pastry mousse with Swiss gala apple, brownies and cream pastry

Add a live station for extra excitement		
Fresh cut regional dried meat specialties	per person	+ 6.50
Flat rate for cook and equipment for max 3 hours	flat rate	+ 150.00
Single roasted Swiss beef steak on Sauce Béarnaise	per person	+ 10.00
Flat rate for cook and equipment for max 3 hours	flat rate	+ 100.00
SALAD BUFFET		29.50
A selection of seasonal and regional salads, including mixed leaf lettuce, grilled vegetables, assorted kernels, roasted bread croûtons and two kinds of house dressing	as a menu supplement	19.50
DESSERT BUFFET		
Home-made cream pastry Caramelized nut tart with shipyard honey Home-made yoghurt terrine		29.50
Seasonal fruit cubes with elderflower syrup, home-made mousse sorbet and ice cream, Macarons, confectionery, truffles and cake pops	as a menu supplement	19.50

Three kinds of chesse from the region

CHEESE BUFFET

Uri mountain chees, Dallenwil goat cheese, «Hohle Gasse» soft cheese, served with grapes, nuts, apricot mustard and Lucerne pear pastry as a menu supplement 16.50

COMBINATION OF CHEESE AND DESSERT BUFFET 39.50

as a menu supplement 29.50

24.50

Food stations

SUMMER EVENT

Welcome drink 99.00 per person

Hugo or Hugo Soft

Light bites served in little glass jars at our show buffet and at the tables

Traditional salad

with Swiss sausage, Swiss egg and cheese

Fresh cream cheese mousse

with sun-dried cherry tomatoes and a slice of Sbrinz cheese

ASC-certified smoked salmon tartare

with a dill-mustard sauce and our own shipyard honey



Warm bites served at our show buffet

Single roasted Swiss beef steak

with Sauce Béarnaise, rosemary-flavored potatoes and oven vegetables

Swiss pasta with tomato pesto

served with tomatoes, spinach and grated Sbrinz cheese

Main meal cooked in front of your guests

White wine risotto station with a selection of savory sides

Sides: fresh herbs, tomato cubes, marinated Swiss organic mushrooms, strips of Swiss sausage, roasted onions, vegetable cubes, two kinds of pesto and grated Sbrinz cheese

Fine refreshments served in little glass jars at our show buffet and at the tables

Fruit plates and fruits for self service

Different kinds of ice cream and sorbet served in a little glass jar

WINTER EVENT

Welcome drink 99.00 per person

Mulled wine or non-alcoholic punch

Regional specialties and a soup are directly served at our show buffet

White wine soup

with a home-made puff pastry and Swiss dried meat

Warm dishes are also served from our show buffet

Single roast Swiss beef steak

with Sauce Béarnaise, rosemary-flavored potatoes and oven vegetables

Swiss Alpine macaroni

made with genuine Entlebuch raclette cheese, roasted onions and apple slices

Warm dishes are also served from our show buffet

White wine risotto station with a selection of savory side

Sides: fresh herbs, tomato cubes, marinated Swiss organic mushrooms, strips of Swiss sausage, roasted onions, vegetable cubes, two kinds of pesto and grated Sbrinz cheese

Refreshing desserts served in little glass jars at our show buffet

Fruit plates and fruits for self service

Different kinds of sweet treats







Drinks and offers on our small boats

40 ~ Our house wines

We have gone to great lengths to select fabulous house wines that are light and well suited for a variety of events.

41 ~ Flat rate deals

Our flat rate aperitif and drink deals are ideally suited for events with a duration up to 2.5 hours.

42 ~ Wines and beverages

Most of our wines, spirits and non-alcoholic beverages have been carefully sourced from regional producers that value quality craftsmanship and small-scale production. We feature several exclusive house brands that are the product of our pursuit of perfection.

48 ~ Service on our small motor vessels

Even on our small motor launches without kitchens, we will be happy to prepare a self-service buffet for you.

CUVÉE BLANCHE

Our house wines





Switzerland / Schwyz

Cuvée Blanche

7.5 dl

49.00

Italy/Emilia Romagna

Tavola Rosso 🌑

7.5 dl 49.00

98.00

15 dl

This is a wine for all senses, which has been carefully crafted at the Kümin cellars. The sweet grape juice has gently fermented to a delicate wine that is full of fresh fruitiness with a touch of sweet zing. This cuvée is well suited for any apertif or as a companion for cold buffets.

This refined Italian red is grown at the sunny vineyards of Villa Bagnolo, beautifully situated between Tuscany and the Adriatic Coast. The masterful blend combines a robust Cuvée with different Riserva selections, achieving balance and harmony from the careful ageing process in both wooden barrels and steel tanks. Our Tavola Rosso is the perfect companion for any occasion. The intense color, fruity aroma and soft finish are very pleasing.

Producer Geb Grapes Blan

Gebrüder Kümin, Freienbach Blanc de noir, Riesling x Sylvaner, Muscat Producer Villa Bagnolo

Villa Bagnolo, Castrocaro; assembled by the Winemaker Vito Ballarati and the Tavolago

wineteam

Grapes Sangiovese





Flat rate aperitif offers

All of these aperitif drink deals are valid for 1 hour max. Prices are per person.

CLASSIC

Cuvée Blanche 🍨 – our white house wine	17.00
Ramseier orange juice and Knutwiler mineral water	
add Tavola Rosso 🔮 – our red house wine	+ 3.00
add Urbräu 🙆 – our custom crafted house beer	+ 3.00
SPARKLING	
uiuiui Spumante Pericoloso, Ramseier orange juice and Knutwiler mineral water	17.00
(c.).	
ELEGANT	
Champagne «Pol Roger», Ramseier orange juice and Knutwiler mineral water	26.00
onampagne wito Noger, Namseler orange juice and knutwher milleral water	20.00

Flat rate drink deals

All of these drink deals are valid for 2.5 hours max. Prices are per person.

Knutwiler mineral water, soft drinks, coffee/white coffee, espresso, tea

Home-made mulled wine and/or non-alcoholic punch

Urbräu 🚳 – our custom crafted house beer

CLASSIC

WINTER

Cuvée Blanche • – our white house wine Tavola Rosso • – our red house wine Knutwiler mineral water, coffee/white coffee, espresso, tea	37.00
ELEGANT	
Cuvée Blanche 🍨 – our white house wine	40.00
Tavola Rosso 🌓 – our red house wine	
Urbräu 🚯 – our custom crafted house beer	
Knutwiler mineral water, soft drinks, coffee/white coffee, espresso, tea	
SPARKLING	
Cuvée Blanche 🍨 – our white house wine	45.00
Tavola Rosso 🌓 – our red house wine	
uiuiui Spumante Pericoloso	



12.50

Sparkling... and light

SPARKLING WINES

Italy / Emilia Romagna

uiuiui 7.5 dl 59.00

Spumante Pericoloso

A refreshing sparkling wine with delicate notes of peach and pineapple. The perfect wine for an aperitif or to drink with fresh fish.

Producer Villa Bagnolo, Castrocaro

Grapes Pignoletto, Rebola, Albana, Trebbiano

France / Champagne

Pol Roger 7.5 dl 85.00 Champagne Brut

A world famous French Champagne, renowned for its refined elegance. Well suited as an aperitif or to complement fish.

Producer Pol Roger, Epernay
Grapes Pinot Noir, Pinot meunier,

Chardonnay

WHITE WINES

Switzerland / Lucerne

Sitenrain Solaris 7.5 dl 69.00 AOC Lucerne

This organic wine features an intensive aroma reminiscent of exotic fruits and sweet honey. It's ideal with light bites or fresh fish.

Producer Bioweingut Sitenrain, Meggen

Grapes Solaris

Müller-Thurgau AOC Lucerne 7.5 dl 56.00

This fruity wine features invigorating flavor and is best enjoyed with fish or light meat.

Producer Brunner Weinmanufaktur, Hitzkirch

Grapes Müller-Thurgau

Switzerland / Schwyz

Cuvée Blanche 7.5 dl 49.00

A well balanced white with a touch of sweet fruitiness.

Producer Gebrüder Kümin, Freienbach Grapes Blanc de noir, Riesling x Sylvaner, Muscat

Weisser Schwyzer 5 dl 29.00

A light, fruity and fresh white wine that is very characteristic of Central Switzerland.

Producer Gebrüder Kümin, Freienbach

Grapes Riesling x Sylvaner, Chardonnay, Pinot Noir

Switzerland / Ticino

Chiar di Luna 7.5 dl 54.00 DOC Ticino

A dry wine with a fruity nose. Red Merlot grapes contribute to its unique character.

Producer Delea Vini, Losone

Grapes Merlot

Switzerland / Valais

Fendant Les Grenouilles 7.5 dl 49.00 AOC Wallis

Light, fresh and fruity, this pale yellow white wine comes along. Goes well with cheese specialties and appetizers as well as baked egg fillets.

Producer Cave St-Pierre, Chamoson

Grapes Chasselas

Bulgaria / Thracian Valley

Chardonnay «Plan C» 7.5 dl 52.00

This white wine has a gentle green color and intensive aroma of ripe citrus fruits with notes of oak wood. We recommend this Chardonnay as an aperitif drink. It is also the perfect companion for white meat, fish or savory cheese.

Producer Katarzyna Estate, White Soil, Thracian Valley

Grapes Chardonnay

France / Pays d'Oc

Sauvignon Blanc 7.5 dl 52.00

With its fruity taste and citrusy scent, this fabulous French wine is both fresh and dry. Combine this classic Sauvignon Blanc with any starter or fish.

Producer Domaines Astruc, Malras

Grapes Sauvignon Blanc

Germany / Baden

Grauburgunder 7.5 dl 54.00

This expressive, versatile Pinot Gris blends perfectly with vegetables, poultry, fish and meat dishes. An aromatic pleasure wine for many beautiful moments.

Producer Kilian Hunn, Gottenheim

Grapes Grauburgunder





Fresh...

ROSÉ WINE

Switzerland / Neuchâtel

Oeil de Perdrix 7.5 dl 49.00 Classique AOC

Fruity and fresh, this summer wine goes well with cheeses or savory snacks.

Producer Grillette Domaine De Cressier, Neuchâtel

Grapes Pinot Noir

RED WINES

Switzerland / Lucerne

Zweigelt AOC Lucerne 7.5 dl 59.00

A soft and smooth red that goes well with light meat dishes or vegetarian cuisine.

Producer Weingut Bisang, Dagmersellen

Grapes Zweigelt

Megger Barrique 7.5 dl 59.00 AOC Lucerne

Elegant, fruity and full of flavor, this local wine is best enjoyed with meat dishes.

Producer Weingut Letten, Meggen Grapes Pinot Noir, Garanoir

Männlich Barrique 7.5 dl 65.00 AOC Lucerne

A rich, robust and thoroughly complex wine, which is well suited to complement spicy or hearty dishes.

Producer Weingut Bisang, Dagmersellen Grapes Garanoir, Gamaret, Zweigelt

Pinot Noir 7.5 dl 56.00 AOC Lucerne

With a scent of raspberry and plums, this classy red beholds a beautiful bouquet.

Producer Brunner Weinmanufaktur, Hitzkirch

Grapes Pinot Noir

Switzerland / Schwyz

Roter Schwyzer 5 dl 29.00

Thanks to three different kinds of grapes, this wine is very pleasant on the nose and the palette.

Producer Gebrüder Kümin, Freienbach
Grapes Pinot Noir, Cabernet, Garanoir

Switzerland / Wallis

Diamant Humagne Rouge 7.5 dl 51.00 AOC Wallis

Our Humagne Rouge is fruity, well balanced and full-bodied. It's ideal with soups, stews and game specialties.

Producer Caves Saint-Valentin SA, Sion Grapes Humagne Rouge

Switzerland / Grisons

Marschallgut Pinot Noir 7.5 dl 62.00 Reserve AOC Grisons

An intensive red with a scent of wood and raspberry. Delicate on the palette, it has a distinctive red berry aroma.

Producer Cottinelli Weinbau, Maienfeld

Grapes Pinot Noir

Switzerland / Ticino

Merlot Ticino DOC 7.5 dl 56.00

A beautiful, ruby red wine from the sunny Ticino.

Producer Delea Vini, Losone

Grapes Merlot

Carato Riserva Merlot 7.5 dl 85.00 Ticino DOC

Ticino, the Italian-speaking region of Switzerland is famous for its refined Merlots. This full-bodied Riserva has aged for two years in barrique barrels and is remarkable for its intensive as well as mature character. Harmonious and well balanced, it is the perfect wine to drink with game meat or stews.

Producer Delea Vini, Losone

Grapes Merlot





... and intense

60.00

Italy / Piemonte

Camp du Rouss 7.5 dl Barbera d'Asti DOCG

A pure and rich red with tremendous intensity. A wonderful companion for meat and pasta dishes.

Producer Coppo, Canelli Grapes Barbera

Italy / Emilia Romagna

Tavola Rosso 🍨

7.5 dl 49.00

Grown at the sunny vineyards of Villa Bagnolo in Emilia Romagna, this superb Italian red has been hand-crafted by the master vintner Vito Ballarati in close cooperation with Tavolago. The wine distinguishes itself through its itense color, fruity aroma and soft finish.

Producer Villa Bagnolo, Castrocaro; assembled by

the vintner Vito Ballarati and our Tavolago

wine team. Sangiovese

Italy / Toscana

Grapes

Cavalli Tenuta degli Dei 7.5 dl 75.00 Toscana IGT

Full-bodied yet remarkably smooth, this mature wine will appeal to true connoisseurs. You will notice the fine tannin texture and appreciate the rich aroma. This wine is best served with hearty meats. The label is equally noteworthy and features an artistic rendition that changes every year.

Producer Roberto und Tommaso Cavalli,

Panzano, Chianti

Grapes Sauvignon, Cabernet Franc, Petit Verdot

Bulgaria / Thracian Valley

Contemplations

7.5 dl 54.00

This robust red has a highly concentrated flavor with a harmonious finish. It is perfectly paired with red meat, including lamb or venison.

Producer Katarzyna Estate, White Soil,

Thracian Valley
Grapes Merlot & Malbec

France / Bordeaux

Duchesse Aurélie Pomerol AOC

7.5 dl 69.00

This strong red is the perfect companion for savory meat dishes, including our premium Alpine lamb or

popular beef patties.

Producer Jean-Pierre Moueix, Pomerol
Grapes Merlot, Cabernet Franc

Spain / Rioja

Rioja El Capitán

7.5 dl 54.00

Reserva

A rich, ruby red wine with a lot of depth. Enjoy the variation of fruity aromas, including dark berries, delicate spices and notes of barrique.

Producer Bodegas de familia Burgo Viejo, Alfaro

Grapes Tempranillo

Spain / Toro

Pintia DO

7.5 dl 87.00

A complex wine with lots of dark fruit flavors and a long finish. This mature red is especially well suited for lamb and game meat dishes.

Producer Bodegas y Viñedos Pintia, Vegas Sicilia

Grapes Tempranillo





Aperitifs

DRINKS AND COCTAILS

Hugo	10.50
Hugo Soft (non-alcoholic)	9.50
Aperol Spritz	10.50
Gin & Tonic	13.00
Vodka & Lemon	13.00
Whisky & Cola	13.00
Caipirinha	13.00
Mojito	13.00

OTHER SEASONAL APERO DRINKS ON REQUEST.

SPIRITS

Campari	23%	4 cl	8.50
Cinzano bianco	15%	4 cl	8.50
Skyy Vodka	40%	4 cl	8.50
Bulldog Gin	40%	4 cl	8.50
Rum Bacardi Black	37.5%	4 cl	8.50
Whisky William Lawson's	40%	4 cl	8.50

GRAPPA AND SPIRITS

Grappa Vecchio Rovere	43%	2 cl	9.50
Vieille Prune Gebrüder Kümin	40%	2 cl	7.50
Original Tavolago-Brände	40%	2 cl	5.00
Chrüter (herbs), Pflümli (plums), Zwets	chgen (p	olums),	
Träsch (apple and pears), Williams (pear) or Kirsch			

Beverages

BEERS AND CIDERS

Urbräu 🚯	3.3 dl	5.70
Radler	3.3 dl	5.70
Alcohol-free beer	3.3 dl	5.70
Ramseier Suure Moscht	4.9 dl	6.50
unfiltered cider		
Ramseier Suure Moscht	4.9 dl	6.50
unfiltered non-alcoholic cider		

NON-ALCOHOLIC DRINKS

NON ALCOHOLIC DRINKS		
Rivella Original/Light	3.3 dl	5.50
Sinalco Orange Original	3 dl	5.20
Sinalco Cola	3 dl	5.20
Sinalco Cola Zero	3 dl	5.20
Elmer Citro	3 dl	5.20
Ramseier Apfelschorle	3.3 dl	5.20
Ramseier Huustee	3.3 dl	5.50
GENTS Swiss Roots Tonic Water	2 dl	5.50
GENTS Swiss Roots Bitter Lemon	2 dl	5.50
Knutwiler Mineral Water	5 dl	6.90
sparkling/still		
Orange juice (by the glass)	11	14.00
Michel tomato juice	2 dl	5.50

RAST KAFFEE

Coffee with cream	4.90
Espresso	4.90
Bowl/milk coffee	5.20
Cappuccino	5.50
Double Espresso	6.00
Latte Macchiato	6.20

HOT BEVERAGES

Coffee and «schnapps»	6.50
Hot or cold chocolate	5.00
Hot or cold Ovomaltine	5.00
Coretto Grappa	6.00

L'ART DU THÉ

Tea by L'art du Thé	4.90
English Breakfast, Medina Thé	
vert à la Menthe, green tea, verbena,	
Symphonie de Fruits	

On our small motor launches

Delivery, plates, glasses, cutlery and napkins are included in the price. Our flatrate offers are based on 3 to 4 drinks per person and are valid for a duration of up to 2 hours (depart and arrival Lucerne).

Flat rate drink deals

APERITIF (minimum order amount for 10 people)

White wine, mineral water and orange juice	per person	32.00
add beer	per person	+ 3.00
add red wine	per person	+ 3.00
add sparkling wine	per person	+ 7.50

CLASSIC (minimum order amount for 10 people)

Coffee, mineral water and orange juice	per person	26.00
add tea	per person	+ 3.00
add sparkling wine	per person	+ 7.50

WINTER (minimum order amount for 10 people)

Mulled wine and non-alcoholic punch per pe	rson 20.00
add beer per pe	rson + 3.00
add white wine	rson + 10.00



MII	NI BLINI	SANDWICHES	(minimum order: 10 pieces or	f one kind)
ъ.				

Beef tartare		
with fried capers	per piece	4.00
Cream cheese mousse	per piece	4.20
with fresh farm ham		
Smoked Alpine lamb 🚯	per piece	4.50
with figs		
Smoked Swiss trout	per piece	4.50
with horseradish		
ASC-certified smoked salmon 😂		4.50
with dill-mustard sauce and our own shipyard honey	per piece	4.50
Eggplant, courgettes and sun-dried tomatoes	per piece	4.00
VEGETARIAN SPECIALTIES, SERVED IN LITTLE GLASS JARS		
Raw vegetable sticks	per portion	16.50
with two kinds of dips		
Raw vegetable sticks	per portion	16.50
with hummus and baba ghanoush		
Grilled vegetables with green olives	per portion	16.50
SWISS SPECIALTIES		
Uri mountain cheese, Swiss dried meat and Swiss hunter sausages,	per portion	19.50
served with bread and cornichons		
Uri mountain cheese, cubes of Srbinz cheese, grilled vegetables,	per portion	19.50
green olives, nuts and dried apricots		
served with bread		
Home-made puff pastry sticks		
with mountain cheese and herbs	10 pieces	32.00
with mountain herbs	10 pieces	32.00
with sun-dried tomatoes	10 pieces	32.00
SWISS PLATES		
Traditional Swiss meat plate	per plate	70.00
Swiss dried meat, turkey ham, hunter sausages,		
salted venison, raw bacon, cold cuts and cornichons, served with bread		
Traditional Swiss cheese plate	per plate	68.00
Uri mountain cheese, cubes of Sbrinz cheese,		
Swiss brie and «Hohle Gasse» soft cheese,		
nuts, apricot mustard, green olives and dried apricots, served with bread		
Traditional Swiss specialties plate	per plate	75.00
Color del discontinuo de la color de la co	ps. p.310	

SWEET BITES

Swiss dried meat, turkey ham, hunter sausages, salted venison,

green olives, nuts and dried apricots, served with bread

Uri mountain cheese, Cubes of Sbrinz cheese, «Hohle Gasse» soft cheese,

Cubes of home-made fruit cake	48 pieces	89.00
Assorted macarons (pistachio, vanilla, coffee, chocolate, raspberry)	12 pieces	32.00
Home-made cake pops	10 pieces	30.00





Decoration, terms and conditions

52 ∼ Decoration

Aside from our standardized decoration service, we also offer you a highly customized decoration option. Let our very own florist fulfill your wishes!

53 ~ Terms and conditions

Please be sure to read our fine print, it includes all relevant information regarding order formalities.

Decoration

FLORAL DECORS

Thanks to our own florist, we can offer you a highly customized service for truly beautiful floral decors. We hope that these pictures might provide you with a measure of inspiration. (Flower glasses or floral pots are only available for loan during the actual event.)



MENU CARDS

The following type of menu card with your individual text and color logo is included in our service to you. Please provide us with your logo as a JPEG file. One menu card is intended for 4 people. If you wish to have additional menus printed, these are available at a cost of CHF 2.00 per card.





Terms and conditions

All of the suggestions provided in this banquet brochure are intended for a minimum number of 20 participants. In order to assure a smooth and efficient service to your guests, we ask that you select one of these package offers. Of course we are happy to cater to special wishes regarding vegan or vegetarian dishes or special dietary requirements relating to food allergies.

Children up to 12 years of age pay half the list price for starters or main dishes (smaller portions provided).

All catering orders must be placed at least 14 working days in advance. 7 working days before the actual event, we need to know the final number of participants. Up to 2 working days before the actual event we can accommodate a 10% reduction in the final number of participants for parties smaller than 200 people, respectively 5% for parties larger than 200 people without charge. Any changes made at a later point cannot be considered and the full price will be invoiced.

In case of an order cancellation, the following charges will apply:

- Cancellation up to 14 working days before the event: no charge
- Cancellation up to 7 working days before the event: 40% of the total amount
- Cancellation up to 3 working days before the event: 50% of the total amount
- If a cancellation is made within 3 working days of an event, the customer will have to pay 100% of the agreed services.

In case you are paying for our catering services by invoice, payment will be required within 30 days from the invoice being issued. Unless specificaly stated, all prices are listed in Swiss Francs (CHF) per person and include VAT. No commissions can be granted.

We do not serve alcohol to guests under 16 years of age. Spirits and alcopops are not served to guests under 18 years of age. All of our high quality meat products are from Switzerland. Our fish and seafood has been sustainably sourced and is MSC or ASC certified. The origin of our fish and seafood is as follows: trout (CH), zander (SE/CA/RU), salmon, smoked salmon (NO), tiger shrimps /shrimps (RU/PO/EST).

In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.

All of our menu prices include the cost of catering staff. In case of smaller orders, additional bar services, or particularly long programs, we will agree with the customer a minimum consumption amount per hour or total event. The exact amount for that charge will depend on the length of the event and the number of catering staff required. In case the minimum consumption amount is not achieved, we will invoice staff costs at the following rates:

Catering managers or senior chefs: CHF 70.00 per hour, wait staff: CHF 55.00 per hour. After 23.00 there is a night surcharge of 25%.

In case the privately chartered cruise does not start and end in Lucerne, we will charge for the empty positioning run of the vessel. All anticipated staff costs will be calculated in our initial price offer. In case the event does not stick to schedule and the charter cruise lasts longer than planned, we will invoice for the extra time and costs separately. In such an instance, the rate for catering staff is the same as listed above.

This brochure and all listed prices reflect benchmarks as of spring 2020. We reserve the right to change prices, without prior notice. In case a new brochure is produced at some point, these price lists will automatically lose their validity.

printed in **switzerland**

For more information and individual advice, please contact us at:

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Your host is Tavolago AG – Gastronomie Vierwaldstättersee, a subsidiary of SGV Gruppe.





Culinary Cruises

Once again we are pleased to offer an excitingprogram of culinary themed cruises during the entire year. Inspired by the four seasons and international flavors, there is something for every taste and budget. How about a savory BBQ on our «Grill & Chill» cruise or a trip on our «Burger Boat»? Find out more in our webshon on lakelucerne.ch

Schifffahrtsgesellschaft des Vierwaldstättersees (SGV) AG Werftestrasse 5 | Postfach CH-6002 Lucerne Tel. +41 41 367 67 67 info@lakelucerne.ch www.lakelucerne.ch

