

MS Diamant

2020/2021



gastronomie
vierwaldstättersee



Savor with all of your senses


Since spring 2017 MS Diamant has set a new standard in Switzerland for stunning ship design and unrivaled passenger amenities. Our state-of-the-art «Super Yacht», combines stylish features with ingenious technical innovation. With its stately size, the vessel can comfortably accommodate large groups and has up to 400 banquet seats. Every deck offers unique attractions, inside and out. Just like on a large cruise ship, you will find it entertaining to discover all of the features. Surrounded by the beautiful scenery of the Swiss Alps, MS Diamant is the perfect event venue and our highly customized catering service provides you with a huge degree of choice.

EXTRA TREATS

Please consult our special catering brochure «Extra Treats» for a complete overview of all available services on private charter cruises. 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.

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 table wine Tavola Rosso are two such examples. The latter has been assembled by the Italian master vintner Vito Ballarati in close cooperation with our wine team.





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6 ~ Passion for provenance

7 ~ Passion for provenance

RAMSEIER Suisse AG

SURSEE



Werft-Honig



KNUTWIL

Mineralquelle Bad
KNUTWIL AG



Familie Muheim

GREPPEN



FREIENBACH

Gebr. Kumin Weinbau AG

LUZERN



Heini Conditorei AG



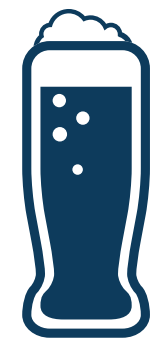
L'art du thé

Rast Kaffee AG

EBIKON



EINSIEDELN



Brauerei
Rosengarten AG

STANSSTAD



Gotthard BIO Pilze AG



Pilatus Getränke AG



Hans Felder AG

ALPNACH

WÄLDER

WOLFENSCHIESSEN

Metzger Gabriel AG



ALTDORF

Ürmetzg AG



GÖSCHENER ALP

Tavolagos Lammherde



Villa Bagnolo

LOSONE



Vini
& Distillati
Angelo Delea SA

CASTROCARO

Passion for provenance

You will find
a complete list of all
our suppliers at:
[gastronomie-
vierwaldstättersee.ch](http://gastronomie-
vierwaldstättersee.ch)

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 ~ Flying aperitif or flying dinner

Our flying dishes are served as single portions and may be consumed with just one piece of cutlery.

12 ~ Little nibbles

Our delightful little bites are served on platters or presented on a buffet.

13 ~ Apéro riche

Our Apéro riche offer is based on an aperitif buffet with cold components. You may flexibly add warm and sweet elements as well. This format is ideal for an event that is about 2.5 hours long.

Information
Please choose from the following delicacies to create your very own aperitif.



Flying aperitif or flying dinner

COLD STARTERS

- Home-made terrine of Swiss dried meat with herb-flavored lettuce
- Slow-cooked veal carpaccio with tomato vinaigrette and herb-flavored lettuce
- Marinated ASC-certified smoked salmon 🐟 avocado cream, sour cream and cucumber
- Smoked Swiss trout with cauliflower panna cotta and lettuce
- Home-made ratatouille terrine with olive jam and rocket relish
- Mousse of fresh cream cheese with sun-dried cherry tomatoes and a chip of Sbrinz cheese

HOME-MADE SOUP OF THE SEASON

- | | |
|---------------------|--------------------------|
| 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 MAIN COURSES

- Swiss prime beef steak on Sauce Bearnaise with baked potato cubes and broccoli
- Swiss Alpine lamb 🐏 «Down Under style» with sweet potato mash and oven vegetables
- Roasted Swiss veal on Urbräu beer jus 🍷 with creamy polenta and two kinds of carrots
- Roasted tiger shrimps of courgettes 🍷 herb-flavored cream cheese and wild rice
- Roasted MSC-certified zande 🐟 on a saffron sauce with cooked fennel, carrots and salted potatoes
- Swiss pasta on tomato pesto with grilled vegetables, rocket and grated Sbrinz cheese

DESSERTS

- Home-made cream pastry
- Seasonal fruit cubes with elderflower syrup
- Lucerne pear pastry mousse with Swiss Gala apples
- Home-made yoghurt terrine

APERITIF RECOMMENDATION

3 starters, 1 soup, 2 desserts

per person 40.00

APÉRO RICHE RECOMMENDATION

3 starters, 2 mains, 2 desserts

per person 85.00

FLYING DINNER RECOMMENDATION

3 starters, 1 soup, 3 mains, 3 desserts

per person 125.00

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 ASC-certified 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
Norwegian ASC-certified smoked salmon tartare 🍷 with pea puree	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	per piece	4.00
Pumpernickel with cream cheese and herbs	per piece	3.80
Baked potato slice with Swiss pastrami	per piece	4.50
Marinated cucumber with Swiss trout fillet	per piece	4.50

SALTY 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

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

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

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	10 pieces	30.00

Apéro riche

LAKE LUCERNE BUFFET (max. event duration 1.5 hours)	per person	34.50
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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	

LIVE COOKING STATION

Freshly roasted, carved meat	per person	+ 6.50
Cook and carving equipment for 3 hours max	flate-rate	+ 150.00

COLD STARTERS IN A LITTLE GLASS JAR (minimum order: 10 pieces of one kind)		
Traditional salad	per glass	6.50
with Swiss sausage, Swiss egg and cheese		
Swiss macaroni	per glass	6.50
Alp cheese salad with Swiss egg		
Fresh cream cheese mousse	per glass	6.50
with sun-dried cherry tomatoes and Sbrinz cheese		
Smoked Swiss trout	per glass	7.50
with horseradish mousse and gherkins		
ASC-certified smoked salmon tartare 🍷	per glass	7.50
with dill-mustard sauce and our own shipyard honey 🍷		

COOKED LIVE AND FRESH, SERVED FROM THE BUFFET

White wine risotto cooking station with a selection of superb sides	per person	29.50
Sides: fresh herbs, tomato cubes, marinated mushrooms, strips of Swiss sausage, roasted onions, vegetable cubes, two kinds of pesto and grated Sbrinz cheese		

DESSERTS IN A LITTLE GLASS JAR		
Yogurt cream	per glass	6.50
with lime and berries		
Lucerne pear pastry mousse	per glass	6.50
with Swiss Gala apple		
Seasonal fruit cubes	per glass	6.50
with elderflower syrup		
Old-fashioned crème brûlée	per glass	6.50
with meringues		

Banquet

16 ~ Our banquet recommendations

All of our high quality ingredients have been regionally sourced from top-notch producers that value wholesome goodness, just like we do! Come and taste for yourself.

Create your own, highly customized menu by choosing from the following offer. Our banquet dishes are ideal for groups with up to 400 participants.



Banquet recommendations

COLD STARTERS

Fresh seasonal salad, served in a bowl	16.50
April – May	Spring salad with Swiss egg, asparagus, radishes and lime dressing
June – August	Summer salad with melon, strawberries, cherry tomatoes and lime dressing
September – November	Autumn salad with pickled pumpkin, pears and roasted forest mushrooms
December – February	Lamb’s lettuce with Swiss egg, roasted cores and bread croûtons
Home-made tomato mousse	14.50
with seasonal leaf lettuce and a Sbrinz cheese chip	
Home-made ratatouille terrine	16.50
with olive jam and rocket relish	
Slow cooked veal carpaccio	19.50
with tomato vinaigrette and herb lettuce	
Home-made terrine of Swiss dried meat	22.50
with pumpernickel bread and herb lettuce	
ASC-certified smoked salmon 🐟	21.50
with avocado cream, sour cream and cucumber	
Smoked Swiss trout fillet	18.50
with cauliflower panna cotta and salad	



WARM STARTERS

Small Lucerne puff pastry	21.50
filled with beef, mushrooms and rosemary ragout	
Roasted tiger shrimps on a bed of courgettes 🐟	19.50
with fresh cream cheese	
Swiss Alpine macaroni	16.50
made with genuine Entlebuch raclette cheese, roasted onions and apple slices	

MAIN COURSES

Medaillon of Swiss prime beef fillet on a herb jus	56.00
with rosemary-flavored potatoes and oven vegetables	
Swiss prime beef steak, single roasted and served on Sauce Bearnaise	49.50
with baked potato cubes and broccoli on the side	
Premium Swiss saddle of veal, roasted on Urbräu beer jus 🐟	48.50
served with creamy polenta, two kinds of carrots and spinach salad	
Swiss chicken breast on lemon jus	34.50
with sweet potato mash and courgettes	
Swiss prime pork fillet on a coffee sauce	36.50
with wild rice and snow peas	

FISH DISHES

MSC-certified zander «Lucerne Style» 🐟	33.50
with potatoes, tomatoes and spinach	
Roasted tiger shrimps on a bed of courgettes 🐟	36.50
with white wine risotto and herb-flavored cream cheese	

DESSERTS

Seasonal fruit cubes	14.50
with elderflower syrup and lemon sorbet	
Home-made cream pastry	12.50
with berries	



Buffets and Food stations

20 ~ Lake Lucerne buffet

Simple and honest goodness with fresh products from our region.

21 ~ Tour de Suisse

A culinary journey through Switzerland. We have selected the finest specialties from different regions.

23 ~ Around the world

A culinary trip around the world. Try exotic dishes from seven different continents.

25 ~ Modern meets traditional

Experience an exciting variety of classic as well as contemporary dishes, all attractively presented at different food stations.

27 ~ Wine & Dine

Treat yourself to a unique culinary experience, as every course of your meal is complemented with the perfect choice of wine. It's refinement and sophistication in true harmony.

Lake Lucerne Buffet

STARTER (please choose before cruise) per person 79.00

Mixed leaf lettuce
with bread croûtons, carrot strips, cherry tomatoes,
roasted kernels and house dressing
or
Home-made soup of the season

WARM MAIN COURSES FROM THE BUFFET

Swiss beef patties with Urbräu beer jus

Slow cocked Swiss lamb meat from our own farm in Canton Uri

MSC-certified zander «Lucerne style»

Fresh mashed potatoes with oven vegetables

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
Swiss Gala apple

Seasonal fruit cubes
with elderflower syrup

Tour de Suisse

COLD STARTERS ON THE TABLES per person 99.00

Swiss platter
Regional cheese specialties, including Uri mountain cheese and cubes of Sbrinz cheese
Regional meat specialties, including Swiss sausages, turkey ham and dried meat
Smoked fish from Lake Lucerne and speical breads

Home-made puff pastry breadsticks flovered
with swiss mountain cheese, Alpine herbs and sun-dried tomatoes

FOOD STATIONS

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

and

Original Entlebuch cheese fondue
with bread and sides

Typical Swiss sausages with potato salad and two kinds of mustard
including Cervelat, veal Bratwurst, traditional Lucerne house sausage
and Luganighe from Ticino

Swiss salad buffet
with dressing and sides

Ticino «Brasato al Merlot» (beef roast on red wine)
with polenta and oven-cooked vegetables

DESSERTS IN A LITTLE GLASS JAR

Lucerne pear pastry mousse
with Swiss gala apple

Yoghurt cream
with lime and apricots

Traditional crème brûlée
with meringues

Marinated cherries
with a shot of liqueur

Cake pops



Discover our
exciting extras!

Card game corner
Enjoy a fun game with your best friends!
We'll be happy to provide the refreshments.

Hearty Swiss fondue
Savor the rich flavor of the Swiss national dish.
We offer a wholesome cheese fondue made
of premium mountain milk from the
Entlebuch UNESCO biosphere. Fresh
bread is also included!



Modern meets traditional


Event up to 4 hours

per person 139.00



SWISS ALPS TAPAS

- Hearty Swiss bread**
to cut for yourself, served with fresh mountain butter
- Mousse of fresh cream cheese**
with dried Swiss meat
- Swiss pastrami**
on a green sauce
- Swiss mountain cheese and cubes of Sbrinz cheese**
with apricot mustard
- Engelberg dried sausage**

SUSHI & DIM SUMS

- Two kinds of dim sum**
with ginger-lemon balm dip and herb-vinegar sauce
- Vegetable sushi**
with avocado
- ASC-certified salmon sushi** 
with horseradish
- Tofu sushi**
with home-made BBQ sauce


LAKE LUCERNE ETHNO FOOD

- Swiss Alpine lamb «Down Under style»** 
with sweet potato mash and oven vegetables
- Pulled beef on a bread roll**
with shipyard honey  and onion chutney
- Soft tacos**
with Swiss turkey, BBQ sauce and vegetable filling

VEGETARIAN & VEGAN

- Home-made mini lentil burger**
- Chickpea cracks**
- Quinoa salad**
with eggplant, celery and capers
- Chia bread**
with hummus

FISH & ALGAE

- MSC-certified zander ceviche** 
with salicornia
- Tomato jelly on a wakame algae salad**
- Beef tartare**
with sea fennel sprouts

SWEET TREATS FROM THE VENDING TRAY

- Cake pops and little candy**

MIDNIGHT SNACK

- American hot dog**
with all the typical toppings
(ketchup, mustard, gherkin relish,
sauerkraut and roasted onions)

Information
You will find all of our
fresh dishes served at
different food stations,
located around the
vessel.



Around the world

Event up to 4 hours	per person	79.00
Event longer than 4 hours	per person	99.00

ASIA

Noodle-Soup
with noodles, tofu, bean sprouts, Gotthard organic noble mushrooms, carrots and spring onions

AFRICA/ARABIAN PENINSULA

Assorted mezze
Baba ghanoush, hummus and naan bread

SOUTH AMERICA

Mini-Fajitas
with chili con carne and vegetable filling,
guacamole, sour cream, cheddar cheese, tomatoes and iceberg lettuce

NORTH AMERICA

Poke Bowl's to put together yourself
with quinoa, spinach, cucumber, pineapple, tomatoes, Swiss chicken breast,
almonds, sesame seeds, sunflower seeds and Asian sauce

OCEANIA

Swiss Alpine lamb « Down Under style»
with sweet potato mash and sweet potato chips

EUROPE

Spanish paella 🇪🇸
with ASC-certified Salmon, tiger shrimps and Merguez

ANTARCTICA

Selection of different seasonal sorbets
served in little glass jars

Information
You will find all of our
fresh dishes served
at different food stations,
located around the
vessel.



Wine & Dine

Events up to 4 hours

per person 175.00

OUTER DECK

White wine risotto station with a selection of savory sides
Sides: fresh herbs, tomato cubes, marinated mushrooms, strips of Swiss sausage, roasted onions, vegetable cubes, two kinds of pesto and grated Sbrinz cheese

The perfect sparkling wine
uiuiui Spumante Pericoloso
A fresh and light Italian sparkling wine with delicate notes of peach and pineapple.

PANORAMA DECK

Mini blini sandwiches
Beef tartare with fried capers

Norwegian ASC-certified smoked salmon 🐟
with dill-mustard sauce and
our own shipyard honey 🍯

Eggplant, courgettes and sun-dried tomatoes

The perfect drink
Pol Roger Champagne Brut
A world famous French champagne, full of elegance and refinement.

UPPER DECK

Assorted antipasti and puff pastry breadsticks
Grilled peppers, courgettes, eggplant, green olives and home-made mini muffins

Swiss meat specialties
Swiss dried meat, turkey ham, Swiss salami, Nidwalden Landjäger sausage and savory bacon

The perfect white wine
Müller-Thurgau AOC Luzern
A fruity and dynamic white wine. The ideal companion for fish or light meat dishes.

MAIN DECK

Cheese buffet
Uri mountain cheese, cubes of Sbrinz cheese, Dallenwil Swiss brie and «Hohle Gasse» soft cheese served with nuts, dried apricots, apricot mustard and Lucerne pear pastry

The perfect red wine
Tavola Rosso
A fruity Italian red with strong color, aromatic scent and long-lasting finish.

BOW SALON

Assorted friandises and truffles

The perfect drink
A selection of vintage grappa

SUN DECK

Warm snacks
Swiss beef balls with gherkin relish

Mini American hot dog with sides

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

The perfect drink
A selection of refreshing cocktails and non-alcoholic beverages

Information
As an optional service we also offer premium cigars from our own humidor. Please see page 39 for further details.

Amazing offers for exceptional events

30 ~ Diamond dream on three decks

Let your dreams come true!

32 ~ Summer serenity on several decks

Enjoy sunset on our lake. During the warm days of the year, you can really take advantage of the vast open deck space on our stately ship and enjoy Happy Hour with the Swiss Alps in full view.

33 ~ Cozy winter dream on three decks

Warm up aboard and sample savory specialties from our region. Over a mug of mulled wine or a cheese fondue, you can rejoice with family or engage in casual networking with business partners.

35 ~ Yes, I do!

Celebrate a genuine fairytale wedding on Lake Lucerne and make it a memorable day for everyone. Our special offer is ideal for weddings with up to 200 guests.

37 ~ Superb seminars

The stunning scenery and inspiring Alpine landscape of Lake Lucerne makes for a wonderful venue to host successful seminars and productive conferences. Our customized, flat rate offer is perfect for all-day events that may last up to 9 hours.

39 ~ Exciting extras

Surprise your guests with little extras that make a big difference! These items can perfectly complement your menu selection and match the theme of the event.



Diamond dream on three decks

WELCOME APERITIF

per person 115.00

Swiss cheese and meat specialties

Uri mountain cheese, Sbrinz cheese cubes and Swiss dried meat, turkey ham, Swiss salami, Nidwalden Landjäger sausage, and savory bacon

Home-made puff pastry breadsticks flavored

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

Grilled vegetables

Grilled peppers, artichokes, courgettes, eggplant and green olives

ON THE UPPER DECK

White wine risotto station with a selection of savory sides

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

ON THE MAIN DECK

Single roasted Swiss beef steak

with Sauce Béarnaise, rosemary-floved potatoes and oven vegetables

Swiss pasta on tomato pesto

with tomatoes, spinach and grated Sbrinzs chesse

DESSERTS FROM THE BUFFET

A selection of seasonal sweets

Assorted friandises and truffles

Fruit buffet

with a variety of fresh fruits to cut yourself

Diamond aperitif

Enjoy pure excitement and convivial entertainment with this fun format! All champagne glasses are decorated with an elegant rock but only one is a genuine diamond! Who has it?

Up to 200 people
base price per person CHF 15.00
(Drinks invoiced separately)



Summer serenity on several decks

APERITIF ON THE SUN DECK

Two kinds of home-made lemonade
Orange-rosemary spritzer or basil-cucumbers-elderflower lemonade

Home-roasted popcorn
flavored with salt and savory spice mix

STARTER BUFFET ON THE MAIN DECK

Swiss cheese and meat specialties
Sbrinz cheese cubes, Swiss dried meat, turkey ham, Swiss salami
Nidwaldner Landjäger sausage and savory bacon

Home-made puff pastry sticks
with mountain cheese and herbs
with sun-dried tomatoes

Assorred antioasti
Grilled peppers, artichokes, courgettes, eggplant and green olives

BUFFET OF SUMPTUOUS SIDES ON THE UPPER DECK

A selection of seasonal salads, leaf lettuce, kernels, roasted bread croûtons,
two kinds of house dressing, oven vegetables, baked potatoes and sour cream

BBQ ON THE OUTER DECK

Swiss chicken breast
on a curry and peanut sauce

Soy-glazed pork ribs
premium quality meat from the Engelberg Valley

Swiss rib-eye steak
marinated with Teriyaki sauce

Swiss beef burger
from Nidwalden

Corn on the cob
with herb butter

DESSERTS SERVED AT THE BUFFET AND BY FLYING WAITERS

A selection of seasonal sorbet and ice cream

Assorted pralines and friandises

Fruit buffet
with fresh fruit to cut yourself

per person 149.00

Cozy winter warmer on three decks

APERITIF ON THE OUTER DECK

Mulled wine and non-alcoholic punch

Hot soup of the season


Uri mountain cheese and dried meat

RACLETTE ON THE UPPER DECK

1 type of hay milk raclette cheese from the UNESCO biosphere Entlebuch
3 types of Emmi raclette cheese (garlic, paprika, black pepper)
Traditional sides: potatoes, cherry tomatoes, corn, sour gherkins, silver onions, mushrooms, bacon
cubes, tomato cubes, leek, chili, pear, pineapple and a selection of different spices

MAIN COURSES ON THE MAIN DECK

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

Swiss beef patties on Urbräu beer jus 
with mashed potatoes and two kinds of carrots

DESSERT BUFFET

A selection of seasonal mini desserts

Assorted pralines and friandises

Fruit buffet
with fresh fruit to cut yourself

per person 99.00





Yes, I do!

Celebrate a dream wedding with up to 200 guests. Our offer for an unforgettable day.

FLYING APERITIF ON THE OUTER DECKS per person 125.00


Home-made terrine of Swiss dried meat
with herb-flavored salad

Marinated ASC-certified smoked salmon 
with avocado cream, sour cream and cucumbers

Cream cheese mousse
with sun-dried cherry tomatoes and Sbrinz cheese

STYLISH DINNER SERVED INDOORS ON THE UPPER DECK

Smoked Swiss trout fillet
with cauliflower panna cotta and salad

Roasted Swiss saddle of veal on Urbräu beer jus 
with creamy polenta, two kinds of carrots and spinach salad

DESSERT BUFFET ON THE MAIN DECK

Home-made cream pastry

Home-made yoghurt terrine


Seasonal fruit cubes
with elderflower syrup

A selection of ice cream, sorbet, macarons and cake pops

CALM CORNER IN THE BOW SALON

Assorted friandises and truffles

SNACKS AT THE BAR ON THE SUN DECK

Pulled Swiss beef on a bread roll
with shipyard honey  and onion chutney

American hot dog with all the typical toppings
(ketchup, mustard, gherkin relish, sauerkraut and roasted onions)

Swiss beef balls
with cucumbers

Wedding cake
A fairytale cake for the
most special of all days.
Hand-crafted and
customized according to
your wishes by
Konditorei Heini.

Discover all
of our extras
on page 45



37 ~ Superb seminars

Superb seminars

All day flat rate (up to 9 hours)

per person 120.00

THESE DRINKS ARE INCLUDED ALL DAY LONG

Caffè crema, espresso and mixed milky drinks provided by Rast Kaffee
Our coffee beans have been hand-picked in Costa Rica, Brazil and Tanzania

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

Knutwiler mineral water
sparkling or still

Ramseier orange juice and apple spritzer

MORNING BREAK

Croissants, whole wheat bread, home-made muesli,
plain yogurt with crunch, chocolate and fruits

LUNCH

Seasonal 3-course menu, as proposed by our chef. One possible example:

Green asparagus with ASC-certified smoked salmon 🇨🇭
our own shipyard honey 🇨🇭, radishes, salad and raspberry dressing

Swiss chicken breast
with white wine risotto, spring onions, morels, wild garlic pesto and broccoli

Home-made yoghurt terrine
with rhubarb-peppermint ragout

AFTERNOON REFRESHMENTS

A selection of desserts, served in a little glass jar
according to our daily offer

Little pastries, chocolate and fresh fruits

APERITIF

White wine, red wine, beer, Knutwiler mineral water

A selection of cold bites
according to our offer of the day





Special surprises to enhance your event

STRAIGHT FROM THE VENDING TRAY

Let our friendly service staff really spoil you. They will whisk around the whole boat with mobile vending trays filled with all sorts of goodies.

Cool down on a hot summer day A selection of sorbet and ice cream, served in a little glass jar	per person	7.50
Sweet treats Candy, including home-made cake pops, cotton candy or yummy gummies	per person	10.00
Brainfood for in-between A selection of sweets, nuts and chocolate	per person	7.50
Superb spirits Original Tavolago spirits (40%), which go great with a fondue including: herbs, plums, apples and pears, Williams or Kirsch	per person	7.50

CARD GAMES

Why not enjoy some cordial card games? We'll supply the cards and the drinks!	per drink	6.50
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GROUP FONDUE (1 table for 10 people)

Perfect culinary entertainment for your guests A special table incl. a traditional cheese fondue from the UNESCO biosphere Entlebuch, including fresh bread	per table	350.00
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CUPCAKES OR GINGERBREAD DECORATION

Animate and inspire your guests Something small to bring home to those that did not attend the event in person.	per person	12.50
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POPCORN

Fresh roasted popcorn served in a paper sleeve flavored with salt and savory spice mix	Pauschal	500.00
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CIGARS

From our humidor
Enjoy the luxury of a premium cigar. We can offer you a distinctive selection. Cost based on actual choice and consumption.

WINE TASTING

We are happy to organize a refined and highly customized wine tasting for true connoisseurs, accompanied by a knowledgeable sommelier.	employee per hour	75.00
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Drinks

42 ~ 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.

43 ~ Flat rate drink deals

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

44 ~ Wine 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.



Our house wines



Switzerland / Schwyz

Cuvée Blanche	7.5 dl	49.00
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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.

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



Italy / Emilia Romagna

Tavola Rosso	7.5 dl	49.00
	15 dl	98.00

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

- Housewine
- Exclusive product range

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	17.50
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
ELEGANT	
Champagne «Pol Roger», Ramseier orange juice and Knutwiler mineral water	26.00
WINTER	
Home-made mulled wine and/or non-alcoholic punch	12.50

Flat rate drink deals

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

CLASSIC	
Cuvée Blanche – our white house wine	37.00
Tavola Rosso – our red house wine	
Knutwiler mineral water, coffee, espresso, tea	
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, espresso, tea	
SPARKLING	
Cuvée Blanche – our white house wine	45.00
Tavola Rosso – our red house wine	
uiuiui Spumante Pericoloso	
Urbräu – our custom crafted house beer	
Knutwiler mineral water, soft drinks, coffee, espresso, tea	



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 Kümín, 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 Kümín, 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.

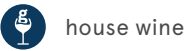
Producer Domaines Astruc, Malras
Grapes Sauvignon Blanc

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 Classique AOC	7.5 dl	49.00
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 AOC Lucerne	7.5 dl	59.00
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 AOC Lucerne	7.5 dl	65.00
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 AOC Lucerne	7.5 dl	56.00
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 Kumin, Freienbach	
Grapes	Pinot Noir, Cabernet, Garanoir	

Switzerland / Wallis		
Diamant Humagne Rouge AOC Wallis	7.5 dl	51.00
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 Reserve AOC Grisons	7.5 dl	62.00
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 Ticino DOC	7.5 dl	85.00
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

Italy / Piemonte		
Camp du Rouss Barbera d'Asti DOCG	7.5 dl	60.00
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 intense color, fruity aroma and soft finish.		
Producer	Villa Bagnolo, Castrocara; assembled by the vintner Vito Ballarati and our Tavolago wine team.	
Grapes	Sangiovese	

Italy / Toscana		
Cavalli Tenuta degli Dei Toscana IGT	7.5 dl	75.00
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 Reserva	7.5 dl	54.00
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
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), Zwetschgen (plums), 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

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)	1 l	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	

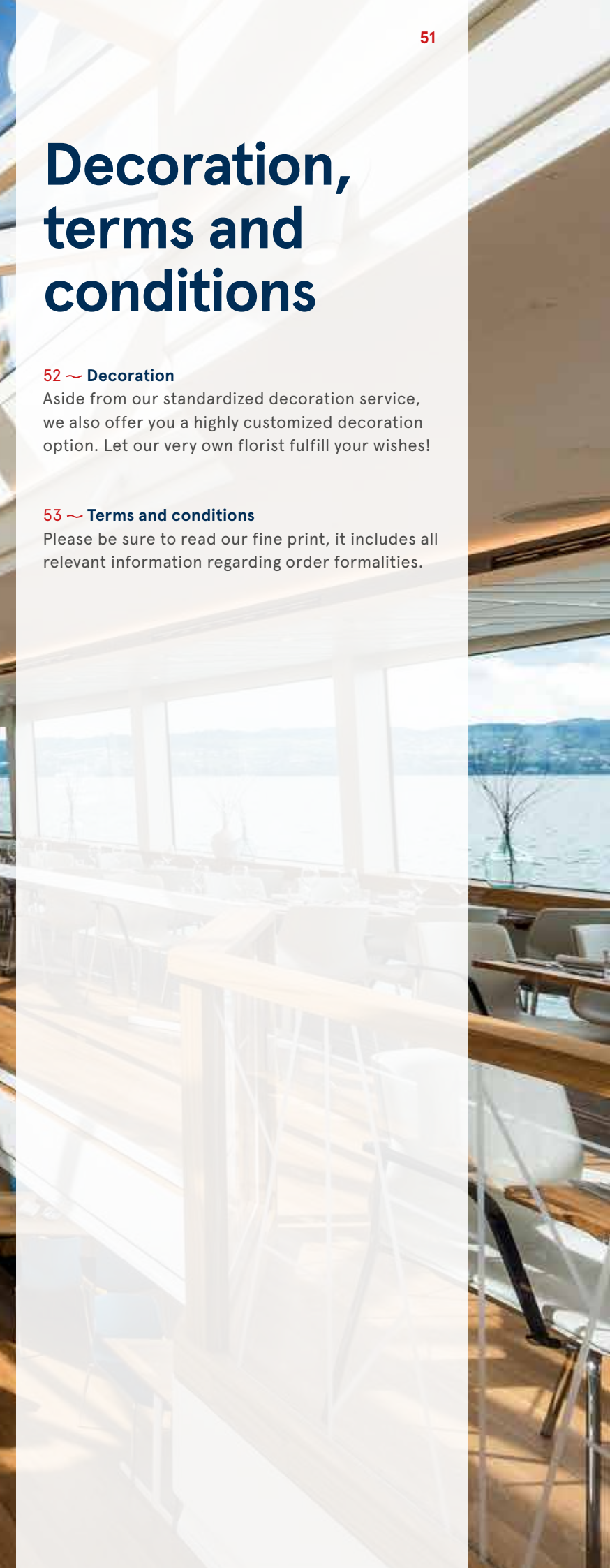
Decoration, terms and conditions

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

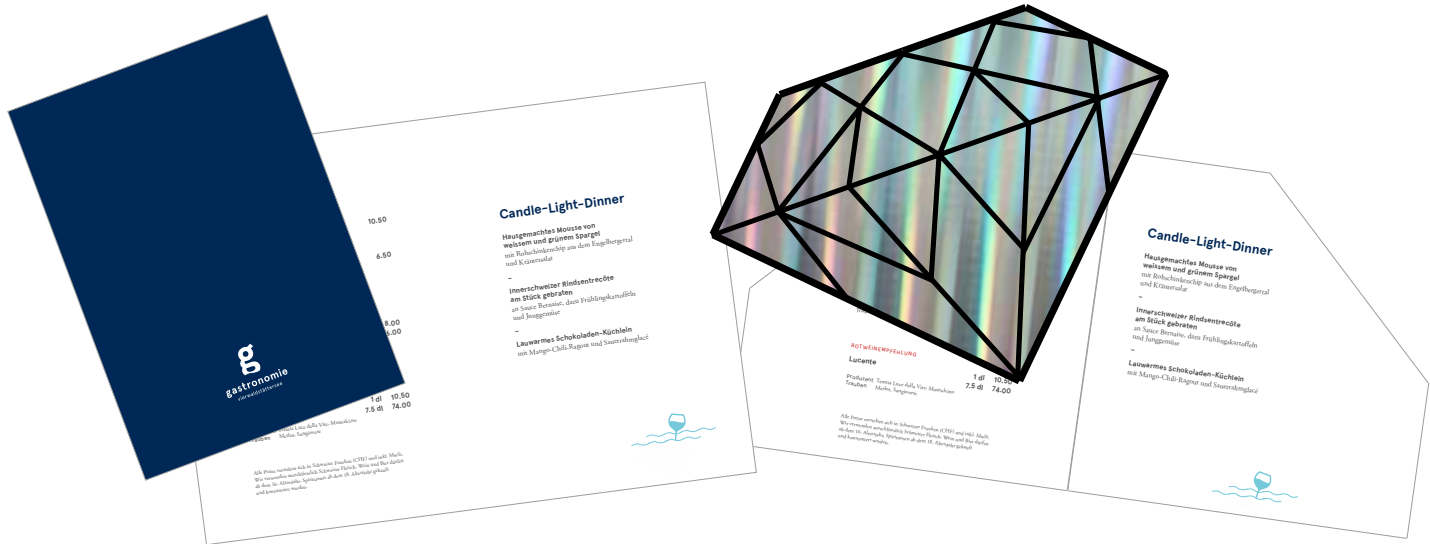
FLORAL DECORS

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. Please note that 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. As a new specialty, we can now also produce menu cards in the shape of a stylish diamond! (CHF 7.00 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 specifically 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. The origin of our fish and seafood is as follows: trout (CH), zander (SE/RU/CA), salmon, smoked salmon (NO), shrimps (VN) and perch (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: 70.00 CHF per hour, wait staff: 55.00 CHF per hour. After 23.00 there is a night surcharge of 25%.

In case the privately chartered cruise does not start and/or 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.

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switzerland

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

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

Culinary Cruises

Once again we are pleased to offer an exciting program 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

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