



Lake Zurich winter cruise – Cheese fondue

Enjoy an unforgettable afternoon or evening on Lake Zurich as a group.
Experience a beautiful winter day on the MS Wadin and spend relaxing and entertaining hours in a maritime atmosphere.

Upon boarding, you will be welcomed by the crew with a Glühwein. As soon as all passengers are on board it's time to cast off and start the tour.

During the cruise you will be served a beautifully garnished lamb's lettuce salad as a starter.
For the main course you will enjoy a delectable aged mountain cheese fondue made according to Captain Andi's recipe. You can extend the fondue with various additional options - you will find the options on the next page.

The dessert buffet concludes the meal with a beautiful selection of various sweet delicacies.

Price for the event:

- 41-50 people CHF 180 per person
- 51-60 people CHF 175 per person
- 61-70 people CHF 170 per person
- 71-80 people CHF 165 per person
- 81-90 people CHF 160 per person

With less than 41 people the following flat rates apply:

- 31-40 people CHF 7'200
- xx-30 people CHF 6'700

Prices excluding 8.1% VAT.

Groupe size:

- - 90 people

Duration:

- 3 ½ hours





The following services are included:

- Apéro with nuts, chips and pretzel sticks
- Garnished lamb's lettuce salad with diced bacon, egg and house dressing
- Aged mountain cheese fondue according to Captain Andi's recipe with bread
- Dessert buffet presented in small glasses
Tiramisu, chocolate mousse, Panna Cotta with seasonal topping, Vermicelle
Vegan options available on pre-order
- Prosecco, white wine, red wine, beer, water, homemade fruit- and iced-tea, coffee, Glühwein (beer, prosecco, white wine and red wine are also available as non-alcoholic options)
- Sound system

Services not included:

- Side dishes with the fondue (additional price is per person in CHF):
- Small potatoes +4, crumbed mini veal schnitzels to dip in the fondue (cordon bleu) +10, truffles + 8, dried tomatoes +4, cervelat cubes +4, mixed fruit plate (apple, pear, pineapple + grapes) +4, gherkins, pearl onions and baby corn +4, raw organic egg +3
- Aperitif platter which is served before the salad (dried meat + salsiz) +25 per table
- Special entertainment program
- Cocktails, digestives and cigars from the humidor

Season:

- September - April

Place:

- Lake Zurich
- Boarding possible in all municipalities at the ZSG piers





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