

Rooftop Flying Dinner

„Ein Gläschen in Ehren, kann niemand verwehren“

Rooftop – The event room with a view

The location above the treetops with a wide view over Lake Zurich, not far from the Thalwil jetty. You feel like you're on a ship's deck and you're spoiled that way.

Roofdeck – The terrace for nice weather

The fair-weather terrace with parasols and lounge ambience complements the spaciousness of the rooftop lounge in good weather conditions

Rooftop – capacities

For weather-proof planning, between 35 and max. 45 people can enjoy "Apero and Flying Dinner" style in the indoor rooftop area and spontaneously go to the rooftop.
30-35 guests can be seated for a banquet with menu character.

Rooftop – Wine

A small selection of fine wines from Lake Zurich, Switzerland and Europe are stored in the wine cabinet on the rooftop. A more diverse selection can be found on our banquet wine list.

Rooftop –Bar & Drinks

The rooftop is equipped with a bar including open beer, cocktail station and satellite kitchen. We are happy to accommodate individual cocktail requests.

Roofop – Minimum consumption and other rules

Friday to Sunday: CHF 4000.- including room rental of CHF 350.-
Monday to Thursday: CHF 3000.- including room rental of CHF 350.-
July and August on request (pop up rooftop summer lounge)

Rooftop – Rules

From 10:00 p.m., the official night-time quiet regulation applies on the terrace (noise level at room volume)
Extension after midnight on request. CHF 200 per hour (noise level at room volume)
Live bands are generally not allowed.

Event & banquet coordinator

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Seminarkoordination

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Culinary journeys on the rooftop

Apero Riche «cold-warm-sweet»

48.00 per person

Groups of 18 or more, one piece or one portion per person, ideal for an aperitif of 60-90 minutes

Cold:

Bowl with green and black olives (pitted) ✓

Bowl with cubes of Swiss hard cheese ✓

Beef tartare with bread crisps

Smoked trout mousse with dill, sour cream and bread crisps

Tomato and mozzarella skewers with basil ✓

Melon and raw ham skewers

Warm:

White wine soup ✓

Baked feta on eggplant caviar ✓

Lukewarm vegetable salad with strips of chicken breast and herb butter

Sweet:

Appel crumble cake

Dark Toblerone mousse

Flying Dinner Sedartis

68.00 per person

Groups of 18 or more, one piece or one portion per person

Cold:

Avocado mousse with naan bread ✓

Tomato mousse with naan bread ✓

Beef tartare with bread crisps

Aubergine and dried tomato tartare with bread crisps ✓

Wraps filled with smoked salmon

Wraps filled with vegetable antipasti ✓

Warm:

Beetroot coconut soup with sour cream ✓

Falafel with herb yoghurt ✓

Lemon risotto with fried mushrooms from Horgen

Veal rissoles with creamed potatoes

Oven vegetables with beef tagliata and sea salt

Sweet:

Dark Toblerone mousse

Lemon sorbet «Hugo» with elderflower sparkling and mint

Rooftop Flying Dinner «Deluxe»

87.00 per person

Groups of 18 or more, one piece or one portion per person

Auf den Tischen verteilt:

Hummus with naan bread



Crudités with herb quark



Cold:

Beef tartare with bread crisps

Aubergine and dried tomato tartare with bread crisps



Char ceviche with lime and apricots

Tomato and mozzarella skewers with basil



Melon and raw ham skewers

Smoked gazpacho (cold)



Warm:

Lemon risotto with fried mushrooms from Horgen

Oven vegetables with beef tagliata and sea salt

Rooftop Spezial:

Lukewarm roast beef sandwiches on focaccia bread with rocket and tartare sauce

Vegetarian with halloumi sandwiches on focaccia bread with rocket and tartare sauce

Sweet:

Dark Toblerone mousse

Passion fruit panna cotta with raspberry sauce

Mini pineapple - pomegranate - mint - salad

Important information from A - Z

Applicability

We take your special nutritional requirements into account as well as offering vegetarian alternatives. Please contact us for details.

The suggestions for banquet menus are for events from 12 persons.

Corkage

You are welcome to bring your own wine with you. We charge a corkage fee for wine and prosecco of CHF 35 per 75cl bottle of wine, and CHF 45 for champagne.

Country of origin of meat

Veal	Switzerland	Chorizo	Spain
Beef	Switzerland	Octopus	Italy
Pork	Switzerland	Tuna, crevettes	Vietnam
Corn-fed chicken	France	Char	Switzerland
Venison	Austria	Scallops	Scotland
Ham	Switzerland		

General terms and conditions

You can find our general terms and conditions with all legal details on our website at www.sedartis.ch. We would be happy to send them to you on request.

Midnight supplement

The midnight supplement is as follows for events with

10 - 50 persons	CHF 200 per hour
50 - 100 persons	CHF 350 per hour
100 - 150 persons	CHF 500 per hour


Number of guests

You must inform the hotel about the final number of guests at least 48 hours before the event. Any later changes will be charged to you.

Prices

The indicated prices are in CHF and include the statutory VAT of 7.7 %.

Special dietary requirements

In our menu suggestions, all vegetarian dishes are marked with the  symbol. If you know that members of your party have food intolerances, please let us know in advance so that we can adapt the menu to their needs.