



BANQUET PACKAGES





DEAR MAAG HALLE GUESTS

We are delighted to present our banquet packages.

We look forward to welcoming and hosting your guests at an event soon. Please do not hesitate to contact us if you have any questions or special requests.



APÉRO

for 5 or more people

This package is perfect for small groups who would like to enjoy a little aperitif on their way to an exhibition or a musical. The mini Brötli bread rolls await you at the seat reserved for you, and our staff will serve you your drink of choice.

PREVIEW

Table service

FOOD

3 mixed mini bread rolls per person with

- smoked salmon, salami
- antipasti vegetables
- brie, Bündnerfleisch (dried beef)

DRINKS

your choice of

- 1 glass of prosecco/white wine
- 1 beer
- 1 orange juice

PRICE

CHF 29.80 per person

We can also create a custom aperitif selection for you.



BANQUET

(Stand-up dinner) 15 to 150 people

Enjoy your chosen dishes in your own separate area.
All prices include service. Drinks are charged separately.

STANDING OVATION

All dishes are served by circulating wait-staff.

- Seasonal soup with herbs
- Parmesan mousse on thyme crostini with balsamic vinegar
- Roast beef with dried plums
- Beetroot couscous tartare with blini
- Vegan Königsberger Klopse (minced veal meatballs) meatballs in white sauce, made from peas and soy with capers and saffron potato purée
- Cod medallion wrapped in bacon with beetroot coulis
- Chicken pieces in a cornflake coating with curry sauce
- Tortellini filled with mozzarella in a basil sauce
- Vegan cream slice
- Glacé bomboniera ice cream bites

PRICE

CHF 64 per person



THREE COURSE DINNER

Seated 15 to 150 people

Enjoy your meal in our restaurant. The courses can be individually combined in advance. All prices include service. Drinks are charged separately/based on how much is consumed.

#1 STARTER Goats cheese quiche Rocket, Beetroot carpaccio and yuzu pearls MAIN Corn poulard breast stuffed with truffle and ricotta Red pepper polenta, Porcini mushroom glazed vegetables, Jus — Porcini mushroom ravioli with Parmesan espuma, Mangetout, Balsamic roasted porcini mushrooms DESSERT Apple and pear tart Walnut ice cream, Salted caramel made with double cream PRICE CHF 63 per person	#2 STARTER Radicchio salad Horseradish, Pear, Parmesan MAIN Mulwarra roast beef Potato gratin, Sweet potato purée with baby vegetables, Brown gold — Hand-folded cappelletti filled with truffle, Ruby chocolate, green peas DESSERT Lukewarm poppy-seed cake, Tonka bean sauce, Blood orange speculoos crumble PRICE CHF 66 per person	#3 STARTER Tomato consommé Truffle and celery ravioli, Sorrel MAIN Veal, Taleggio and dried tomato involtini, Lemon risotto, Mini patty-pan squash, Jus — Courgette stuffed with smoked tofu, Lemon risotto, Aubergine, dried tomatoes, Balsamic vinegar DESSERT Sweet potato cupcake Vanilla ice cream, Cranberries with double cream PRICE CHF 69 per person
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APÉRO RICHE



5 to 1200 people

For a small standing reception, we suggest 5-7 appetisers per person. If you choose our Apéro riche package, we recommend a selection of 10-12 appetisers per person. Enjoy your chosen dishes in your own separate lounge. All prices include service. Drinks are charged separately. We will be happy to help you choose the perfect package.









Banquet symbols:

 vegan  vegetarian  gluten free • minimum order quantity: ✕ 10 ✖ 20









CHEESE

- Camembert | pear pastry | fruit mustard  × 3.60
- Parmesan mousse | thyme | balsamic vinegar  × 4.50



VEGETABLES

- Mixed marinated olives   × 4.80
- Seasonal vegetable sticks | selection of dips   × 2.80
- Baby vegetables | selection of dips   × 4.60
- Datterino tomatoes | mozzarella   × 2.80




SKEWERS

- Nostrano salami | sun-dried tomatoes | olives  × 4.50
- Prawns | grilled pineapple  × 4.50
- Cured ham | lemon pepper | figs  × 4.50
- Roast beef | dried plums  × 4.50
- Vegan salmon | sesame | fruit   × 4.50
- Grape tomatoes | smoked tofu   × 4.50






BREAD ROLLS (gluten free bread on request)

- Antipasti vegetables  × 5.50
- Brie  × 5.60
- Bündnerfleisch, dried beef × 5.50
- Smoked salmon × 5.60
- Salami × 5.20







TOAST, BLINI, CORNET OR PUMPERNICKEL WITH...

- Yogurt, herb, potato spread  × 3.00
- Salmon mousse × 4.80
- Chorizo cookie with aioli sauce × 2.60
- Beef tartare × 5.20
- Beetroot couscous tartare  × 3.00
- Beetroot hummus  × 3.50





WARM APERITIFS

- Choux pastry cheese twists with poppy seeds  × 2.30
- Mini cheese pastries  × 2.20
- Mini spinach pastries  × 2.30
- Mini ham pastries × 3.40
- Mini „Mediterranean“ pastries  × 3.40
- Mini Pinsa pizzas | cured ham | mozzarella × 4.60
- Mini Pinsa pizzas | roasted vegetables | mozzarella  × 4.20






MINI CUPS OF SOUP

- Seasonal vegetables | herbs   ** 2.20
- Seasonal chilled fruit soup  ** 2.20
- Tomatoes | coconut  ** 2.20
- White wine | apple chutney   ** 2.20









WARM FINGER FOOD

- Beef fillet pieces | almonds | port wine jus × 8.50
- Chicken pieces | cornflake coating | curry dip × 6.50
- Limmattalerli sausage | leek and potato mousse ** 5.80
- Black tiger crevettes | herby butter ** 5.50
- Cod | wrapped in bacon | beetroot ** 5.00
- Crispy battered fish | remoulade sauce × 4.50
- Risotto | spring onion | Belper Knolle cheese   ** 5.20
- Tortellini filled with mozzarella in a basil sauce  ** 4.80
- Königsberger meatballs | capers | saffron potato purée  ** 5.80

MINI CAKES

- Brownie, pecan nuts  × 2.50
- Mixed doughnuts Plain | Sugar | Chocolate  × 2.20
- Vegan cream slice  × 2.70
- Mixed fruit macarons   × 3.80

DESSERT

- Mini crème brûlée   ** 4.50
- Bombonieri (ice cream praline)   × 3.20
- Selection of petit fours   × 4.60
- Selection of ice lollies   × 4.00



LOCATIONS

from 15 people

Our spaces for events with 15 or more people. The MAAG Hallen and Lichthalle MAAG offer a variety of rooms in which we can host your event. Arrange a tour to see the options for yourself.

Room	Size Guest area	Maximum occupancy (Standing aperitifs)
Lichthalle gallery	60 m ²	50 people
Lichthalle foyer	130 m ²	100 people
MAAG	900 m ²	900 people
MAAG foyer	500 m ²	450 people
MAAG foyer gallery	80 m ²	70 people
Härterei	210 m ²	190 people
Balcony Härterei	165 m ²	150 people
Bistro k2	95 m ²	75 people

We can also create a custom offer for you.
Contact us at bankett@maag-moments.ch

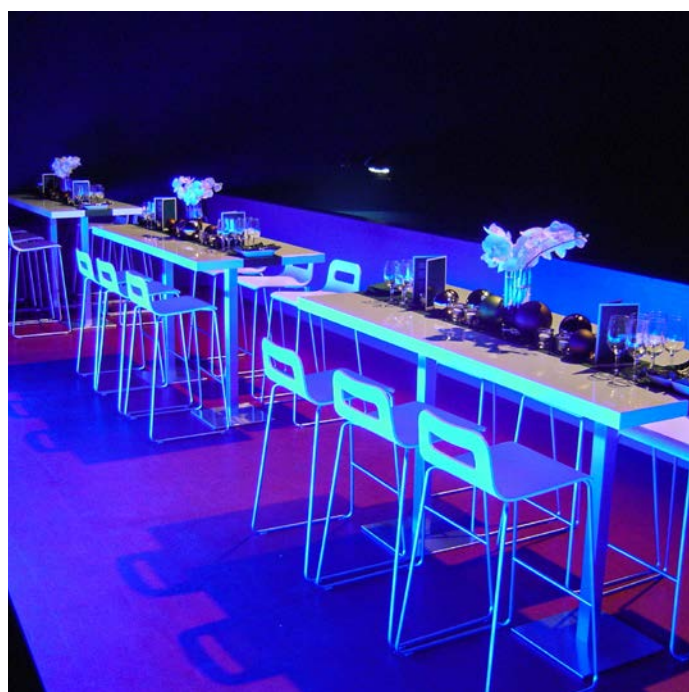


LICHTHALLE MAAG



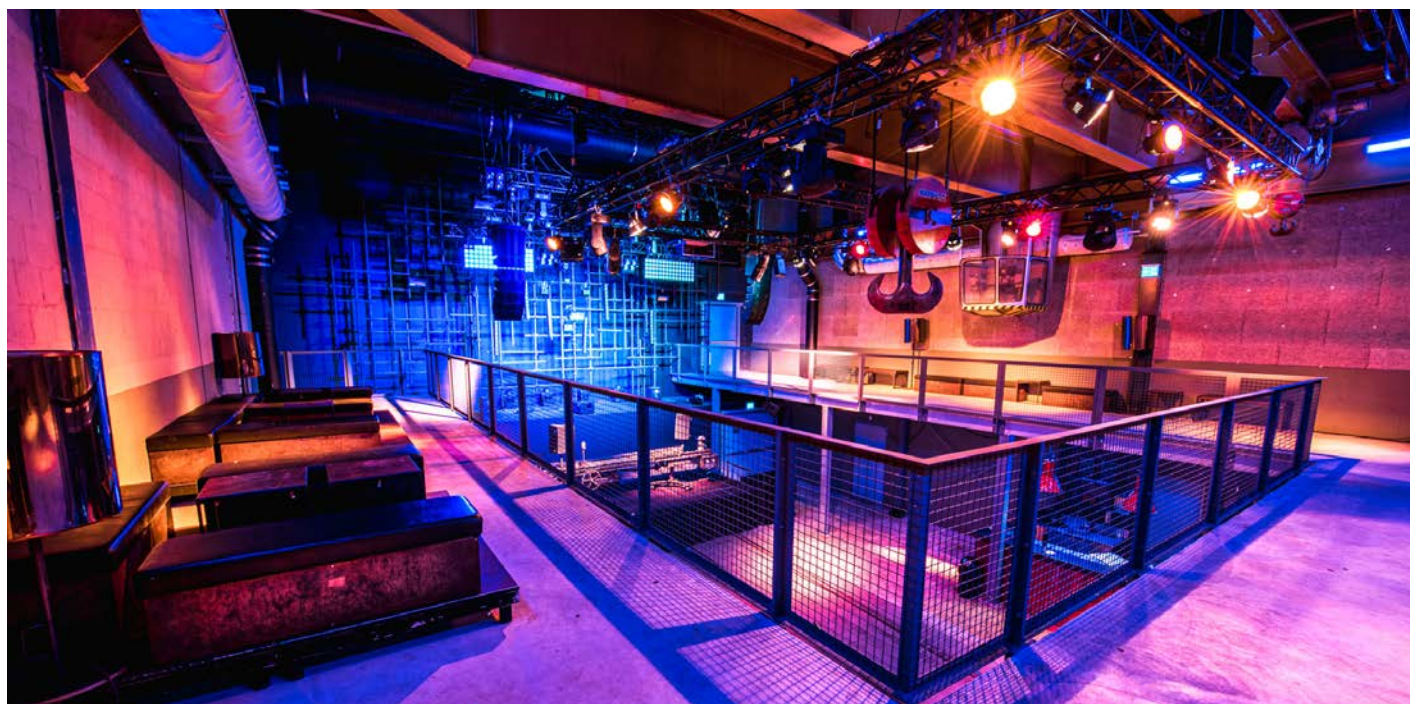


MAAG FOYER





HÄRTEREI





BISTRO K2

