



MENU PROPOSALS
CATERING



Aperitif Selection

APERITIF ① 16.- per person

Grilled vegetable skewers with chimichurri
Party rolls with smoked salmon and dill cream
Crostini with with Parma ham and herb cream cheese

Including Prosecco, orange juice and mineral water 32.- per person

APERITIF ② 26.- per person

Tuna tataki with wakame seaweed salad
Grape and Sbrinz skewers
Vegetable sticks with herb crème fraîche
Croissant with Coppa, honey mustard butter and cress
Marina vitality mix (nuts & dried berries)

Including Prosecco, orange juice and mineral water 42.- per person

Menu Packages

PACKAGE ① 69.- per person

Salad 'Marina' – mesclun salad with vitality mix (nuts & dried berries),
Sbrinz cheese, herbs and honey mustard dressing

Slow-braised beef 'Marina'
with a colourful mix of seasonal vegetables and mashed potatoes

Toblerone Dessert 'Marina'

PACKAGE ② 59.- per person

Mixed leaf salad with tomatoes, herbs and sprouts

Corn-fed chicken breast 'Suprême'
with red wine sauce, ratatouille and fried potatoes

Caramel cream 'Grandmother's style'

PACKAGE ③ 97.- per person

Tartare of smoked Lostallo salmon
with cucumber, young salad bouquet and honey-mustard-dill sauce

Carrot and ginger soup with herb cream cheese

Veal loin steak with marina butter, dried beans and white wine risotto

Chocolate cake with vanilla ice cream, berry coulis and fresh berries

Grill Buffets

GRILL BUFFET ① 98.- per person

Starter buffet

Baba ganoush with falafel
Mixed salad with 3 toppings, balsamic and house dressing
Roasted potato salad
Spicy corn salad

Grilled meat and fish

Steakhouse sausage
Pork chop
Corn-fed chicken breast 'Suprême'
Entrecôte steak
Salmon fillet

Side dish buffet

Grilled vegetables
Grilled mini corn cobs
Baked potatoes
Steakhouse sauce
BBQ sauce

Desserts in a glass

Panna cotta with seasonal sauce
Fruit salad

Grill Buffets

GRILL BUFFET ② 124.- per person

Starter buffet

Baba ganoush with falafel
Mixed salad with 3 toppings, balsamic and house dressing
Roasted potato salad
Spicy corn salad
Coleslaw

Grilled meat and fish

Steakhouse sausage
Veal loin
Corn-fed chicken breast 'Suprême'
Entrecôte steak
Prawn skewer

Side dish buffet

Vegetable skewers
Grilled mini corn cobs
Baked potatoes with herb crème fraîche
Grilled sweet potatoes
Chimichurri
Steakhouse sauce
BBQ sauce

Desserts in a glass

Apple crumble cake with vanilla sauce
Two-coloured chocolate mousse

Grill Buffets

GRILL BUFFET ③ 148.- per person

Starter buffet

Baba ganoush with falafel
Mixed salad with 3 toppings, balsamic and house dressing
Roasted potato salad
Spicy corn salad
Coleslaw
Roasbeef

Grilled meat and fish

Wagyu wakame sausage
Veal loin
Ibérico secreto
Lamb chop
Spring chicken
Surf & turf skewer with beef fillet and giant 'black tiger' prawns
Hamachi (Japanese premium food fish)

Side dish buffet

Vegetable skewers
Grilled mini corn cobs
Baked potatoes with herb crème fraîche
Grilled sweet potatoes
Grilled portobello mushrooms
Chimichurri
Steakhouse sauce
BBQ sauce

Desserts in a glass

Toblerone dessert 'Marina'
Blueberry and nut cheesecake
Fruit platter

Additional Costs Price per hour / item

Staff

Event manager	75.00
Head chef	75.00
Chef de Service	75.00
Kitchen staff	55.00
Service staff	55.00

Employees are billed according to actual hours worked and can only be specified in the quotation as an estimate.

Transportation costs

Drives up to 10 km from Marina Lachen	free of charge
More than 10 km from Marina Lachen	0.80 / km

Glasses, coffee set & ice cooler

Glasses (wine, water)	1.50
Coffee set	1.80
Large ice cooler	12.00

Cutlery & tableware

Cutlery, per course	2.50
Tableware, per course	2.50

Table & Decorations

Tablecloth	15.00
Cloth napkins	1.80
Cocktail napkins (paper)	free of charge
Candles, flowers, etc.	at actual cost

Furniture

Will be charged according to detailed agreement and effort involved

Kitchen infrastructure

Will be charged according to detailed agreement and effort involved

Our Partners



FESTSCHIFF ZÜRICHSEE – JMS welcomes you to LS Stäfa and LS Steinschiff

Surprise your guests with a unique atmosphere on the two party boats.

You can decide on the route and the landing stages yourself!

LS Stäfa: up to 120 people / LS Steinschiff: up to 80 people

www.festschiff.ch



Blumengarage, Lachen

Your expert partner for table decorations and flowers.

www.blumengarage.ch



Bäckerei KNOBEL, Altendorf

Confectionery, bakery, pastry shop.

www.baekerei-knobel.ch



Onstage Licht und Eventtechnik, Pfäffikon

For the right lighting or the music system.

www.onstage-online.ch



Kistler Zeltvermietung, Reichenburg

Tents for outdoor aperitifs.

www.kistlerzelte.ch/



Wedding & Events GmbH, ganze Schweiz

Wedding and event decorations, outdoor chairs.

www.wedding-events.ch



Gemeinde Lachen SZ

Various places to enjoy an aperitif at the port of Lachen.

www.lachen.ch

Origin of Meat and Fish

Falls nicht anders deklariert gilt:

Veal, pork, chicken, lamb	Switzerland
Coppa	Switzerland
Parma ham	Italy
Slow-braised beef	Switzerland
Beef fillet and entrecôte	Ireland
Ibérico secreto	Spain
Corn-fed chicken	France
Spring chicken	Switzerland
Lostallo salmon	Switzerland, farmed
Salmon	Norway, farmed
Saku tuna	FAO 61/71/77 (MSC)
Giant prawns 'Black Tiger'	Vietnam, from sustainable farming
Hamachi	Japan, farmed

Country of Production Bread & Pastries

Rolls/bread at the table	Switzerland
Chocolate cake	Switzerland
Apple crumble cake	Switzerland
Blueberry and nut cheesecake	Switzerland

Allergens

If you or your guests suffer from a food intolerance or allergy, please contact us. We will be happy to provide you with detailed information.

Prices

All prices are quoted in Swiss francs, including statutory value added tax. Subject to change. Status: 02/2026.