

Event offer

RESTAURANT
wösschi



Wöschi

The Restaurant Wöschi is located in Wollishofen, offering a stunning direct view of Lake Zurich. Since November 2022, David Klocks in and Stephanie Ospelt have been the hosts at Wöschi, bringing their passion for hospitality and fine cuisine to life. In addition to our casual fine dining surprise menu for individual guests, we provide the perfect setting for events of all kinds.

Whether it's a corporate event, wedding, private dinner, or an elegant apéritif, we ensure that every occasion becomes an unforgettable experience.

Wöschi offers an exclusive setting and exceptional culinary highlights that leave nothing to be desired. With space for up to 150 guests, both in our stylish indoor area and on our spacious terrace overlooking the lake, we host events ranging from intimate gatherings to large-scale celebrations.

Let us help you bring your vision to life. Whether you're planning a flying lunch, a seated dinner, or a laid-back summer party, we are here to ensure that your event is a complete success.

Arrival

By Car

During the day, we have 8 private parking spaces in front of Seestrasse 455. In the evening, guests may also use the parking spaces of our neighbors, "Property One" & "angioclinic."

By Public Transportation

Bus 165 - Stop: Seerose

Bus 161 - Stop: Seerose

Tram 7 - Stop: Zürich, Renggerstrasse

Train - Station Zürich Wollishofen - 10-15 by foot

By Boat

We are just a few minutes' walk from the Wollishofen boat station.

Smaller boats can also dock directly at the jetty in front of our restaurant, but this must be arranged directly with the boat operator..



We are here!

Your event at Restaurant Wöschi

Thank you for your interest! We would be delighted to help you plan an event at Wöschi.

For groups of fewer than 20 guests, we offer our Casual Fine Dining surprise menu, which can be found on our website.

For groups of 20 guests or more, we offer a range of dining options, summarized below and explained in detail further down.

- Casual Fine Dining
- Appetizers
- Flying Dinner & Aperio Riche
- Seated Lunch & Dinner
- Tavolata
- BBQ

Capacity

Indoor

Seated up to 130 people; standing up to 170 people

Outdoor

Seated up to 100 people; standing up to 170 people

Events on Lunchtime and on Rest Days

Our regular opening hours are Tuesday to Saturday in the evening. We are closed on Sundays and Mondays.

However, for special events, we are happy to open Wöschi for you at lunchtime or on our rest days. Please note that a minimum revenue requirement applies for such bookings.



Casual Fine Dining

20-65 guests

Do you love our evening menu and want to offer our Casual Fine Dining experience for your event as well?

A Michelin-star-level dining experience in a relaxed and informal setting is the perfect choice for those who want to offer their guests exceptional cuisine without sacrificing a laid-back atmosphere.

Ideal for exclusive events that combine the best of both worlds: top gastronomy and a casual yet elegant ambiance.

4-course menu	CHF 158 p. P.
5-course menu	CHF 175 p. P.

Event offer

Planning for more than 65 guests or looking for something less formal than fine dining?

No problem! We offer a variety of delicious event concepts tailored to your needs – from flying dinners and seated dinners to tavolatas and apéro riche.

Appetizers

Our apéro selection includes a variety of nibbles and snacks, perfect for welcoming your guests before dinner or simply as a standalone social gathering.

Flying Dinner / Apero Riche

from 20 guests

A flying dinner is the perfect concept for events where flexibility, interaction, and a relaxed atmosphere take center stage.

Whether it's a corporate event, birthday, or anniversary, this dynamic food concept encourages guest interaction and creates an engaging environment where new connections can be made effortlessly.

Tavolata

From 20 guests

A tavolata is the perfect way to bring people together and create a warm, communal atmosphere. Inspired by Italian tradition, this style of dining features multiple dishes served family-style, allowing guests to share and enjoy together.

Ideal for birthday parties, corporate celebrations, or any special gathering where the focus is on togetherness and conversation. A tavolata ensures a relaxed, enjoyable atmosphere and turns your event into a truly special occasion.

We serve the tavolata as a 3-course meal, curated by our chef David.

Tavolata	CHF 99 p.P
Vegetarian Tavolata (for all guests)	CHF 89 p.P

Seated Dinner / Lunch

From 20 guests

Perfect for festive occasions such as holiday celebrations, business dinners, or weddings, where the focus is on both exceptional cuisine and an elegant atmosphere.

This dining style allows guests to enjoy a refined evening while still engaging in meaningful conversations and cherishing the moment.

Seated Dinner / Lunch	ab CHF 85 p.P
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Barbecue buffet

For exclusive bookings only

A BBQ is the perfect choice for an event centered around relaxed, sociable dining. Unlike a flying dinner, guests can sit comfortably at tables while putting together their own personalized plates.

Whether your guests are meat lovers, vegetarians, or vegans, our BBQ concept ensures everyone is well taken care of.

Our chef will curate a custom BBQ selection based on the freshest ingredients available on the market.

Grill buffet à discretion	CHF 99 p.P.
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Exclusivity

For larger events, the exclusive use of Wöschli is required. This means that your event will be completely private, with no other guests on-site, ensuring that our full attention is dedicated solely to you and your guests.

Please note that exclusivity is subject to a minimum revenue requirement for food and beverages. This varies depending on the month and is outlined below.

Minimum consumption Exclusivity

January | February | March | April | October | November

CHF 7'000	Sunday to Thursday
CHF 10'000	Friday & Saturday

May | September | December

CHF 10'000	Sunday to Thursday
CHF 12'000	Friday & Saturday

June | July | August

CHF 10'000	Sunday & Monday
CHF 15'000	Tuesday to Saturday

Floor Exclusivity

For smaller groups, we also offer floor exclusivity. This means that while your group will have a dedicated area, other guests may still be present in other parts of the restaurant.

Lunch Event

Would you like to host your event at lunchtime? We'd be delighted to accommodate you!

Please reach out to us directly so we can check availability and discuss the details.

Viewing

You are very welcome to visit us in person to view the location. Please arrange an appointment in advance.

Music & noise

Music is permitted inside Wöschli at an appropriate volume. Please note that loud music is only allowed until 10 p.m. on weekdays and 11 p.m. on weekends.

If you have a DJ, subwoofers and heavy bass must be avoided. The DJ may play until 10 p.m. on weekdays and until 11 p.m. on Fridays and Saturdays. After this time, the Wöschli sound system may still be used at a reasonable volume.

Nighttime Noise Restrictions

By law, the nighttime quiet hours begin at 10 p.m.. During summer, the restriction starts at 11 p.m. on Fridays and Saturdays.

Extended Hours

Our standard closing time is midnight. However, an extension until 1 a.m. or a maximum of 2 a.m. can be applied for in advance.

Cancellation

Please refer to your offer details for exact cancellation conditions.

Minimum consumption

The minimum consumption applies to food and beverages. If the minimum is not met, the difference will be charged as a venue rental fee. Additional costs, such as permits, are not included in this calculation.

Corkage Fee

We offer both an event wine list and our regular evening wine list. If you wish to bring your own wine, a corkage fee of CHF 55 per 0.75L bottle applies.

Price

All prices in this PDF include VAT.

Menu Selection

For individual requests, please feel free to contact us.

Decoration, Flowers & Service Providers

We are happy to provide recommendations for decorations, floral arrangements, and other service providers.

Cleaning

The basic cleaning of the venue is covered by us. However, in case of excessive soiling caused by the client or their guests, additional cleaning costs will be charged—including for the use of confetti cannons.



Content

- Casual Fine Dining
- Appetizers
- Flying Dinner
- Seated Lunch / Dinner
- Tavolata
- BBQ



How it Works

Casual Fine Dining

This offer is available for groups of 20 or more guests.

Do you love our evening menu and would like to offer the Casual Fine Dining experience for your event as well?

4-course menu

CHF 158 per person

5-course menu

CHF 175 per person

The price includes:

- The selected number of courses from our current seasonal menu at the time of the event
- Our house-made bread with a spread
- A welcome greeting from the kitchen
- Friandises to round off the evening

We will provide you with the exact menu details approximately one to two weeks before the event, as our dishes are highly seasonal and market-driven.

Of course, we are happy to accommodate any allergies or intolerances.

For small groups of up to 20 guests, our regular evening à la carte pricing applies.

*For small groups of up to 20 people, our regular evening price for individual guests applies.

How it Works - Appetizers

This offer is valid for groups of 20 or more guests

The prices for snacks are listed per portion, while all other snacks are priced per person. We recommend one portion per four guests for the shared snacks.

Snacks

Chips	CHF 8
Mixed Nuts	CHF 12
Puff Pastry Sticks with Cheese	CHF 12
Puff Pastry Sticks with Rosemary Salt	CHF 12
Olives	CHF 14
Parmesan Cubes	CHF 16
Bacon Wrapped Dates	CHF 16

Crostini

With Tomatoes, Basil & Cream Cheese	CHF 6
With Swiss Brie & Chutney	CHF 6

Handmade Focaccia

With Cured Ham	CHF 8
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Blinis

With Goat Cream Cheese and Cress	CHF 6
With Smoked Salmon and Sour Cream	CHF 7

Gefüllte Cornet

With Smoked Carrot, Citrus and Tonburi	CHF 7
With Beef Tartare and Trout Mousse	CHF 8

Mini Tartelettes

With Falafel and Hummus	CHF 7
With Beef Tartare and Pickled Shallots	CHF 8

Mini Burger

With Pulled Pork, BBQ Sauce and Fried Onions	CHF 14
With Shitake Mushrooms, BBQ Sauce and Fried Onions	CHF 14

Not sure what to choose? Ask the Wöschi team for support! We'd be happy to provide a recommendation that you can adjust based on your preferences.

How it Works - Flying Dinner/Lunch

This offer is available for groups of 30 or more guests.

Recommended quantity to replace a set dinner per person:
3 starters - 4 main courses - 2 desserts

Not sure what to choose? Ask the Wöschi team for support! We'd be happy to provide a recommendation that you can adjust based on your preferences.

Starter

Swiss Salmon Rillettes

Pickled Cucumbers / Herb oil / Panko Butter Crumble CHF 16

Beef Tartar

Mustard Mayonnaise / Chives / Potato Chips CHF 16

Lightly seared tuna

Chickpeas / Avocado cream / Citrus gel CHF 14

Mini Burger

Pulled Pork / BBQ Sauce / Fried Onions CHF 14

Shitake Mushrooms / BBQ Sauce / Fried Onions CHF 14

Falafel

Chickpeas / Tahini / Lemon / Parsley CHF 11

Beetroot Tartar

Goat Cheese / Roasted Walnuts / Honey CH 11

Mini Rösti

Sour Cream / Trout Caviar CHF 14

Sour Cream / Tonburi CHF 14

Vegetable Wrap

Lettuce / Crème Fraiche CHF 9

Green Gazpacho

CHF 13

Red Gazpacho

CHF 10

Main Course

Braised Beef Cheek

Polenta / Roasted Onions CHF 22

Pork Neck Braised For 24h

White Wine Risotto / Thyme Jus CHF 19

Züri Geschnetzeltes

Mashed Potatoes CHF 22

Beef Stew

Mushrooms / Bell peppers / Basmati rice CHF 22

Lukewarm Brown Trout Fillet

Potato Salad / Chives CHF 19

Pikeperch fillet

Carrot Ginger Puree / Jasmine Rice / Dashi CHF 21

Risotto Milanese

Saffron Risotto / Parmesan CHF 19

Gnocchi

Tomatoes / Bacon CHF 16

Seasonal Handmade Tortellini

CHF 16

Dessert

Tiramisu Classic oder Seasonal

CHF 9

Apple Strudel

CHF 9

Vanilla Sauce

Dark Chocolate Mousse

CHF 9

Cheesecake Creme with Seasonal Fruits

CHF 9

Mini Berliner

CHF 6

"Caramelköpfl" Caramel Flan in a Glass

CHF 9

Seated Dinner / Lunch



Soups & Starters

Winter Salad	CHF 19
Roasted Seeds / Pickled Vegetables / Feta / Croutons	
Pumpkin - Ginger Soup	CHF 18
Pumpkin Seed Oil / Pumpkin Seeds	
Truffled Celery Soup	CHF 22
Olive Oil	
Beef Tartar	CHF 28
Mustard Mayonnaise / Chives / Potato Chips	
Tuna Tataki	CHF 26
Pickled cucumber / fennel / avocado	
Beetroot Tartar	CHF 22
Goat Cheese / Roasted Walnuts / Honey	

Main Course

Braised Beef cheeks	CHF 46 / 28
Mashed Potatoes / Roasted Onion	
Beef Fillet**	CHF 75
Seasonal Vegetables / Sauce Béarnaise	
Beef Entrecote**	CHF 59
Seasonal Vegetables / Sauce Béarnaise	
Veal Tenderloin in a Bread Crust* °	CHF 68
Seasonal Vegetables / Thyme Jus	
Corn Fed Chicken*	CHF 46
Seasonal Vegetables / Thyme Jus	
Guinea Fowl Breast*	CHF 49
Seasonal Vegetables / Thyme Jus	
Pike Perch Fillet	CHF 48 / 28
Vegetable Purée / Dashi Beurre blanc / Confit Potatoes	
Pumpkin Risotto	CHF 38 / 21
Parmesan / Pumpkin Seed Oil / Seeds	
Truffled Tagliarini	CHF 46 / 28
Brown Butter Foam	
Roasted Cauliflower	CHF 42 / 26
Peanut Cream / Curry	

*sides to choose from - served tavolata style
Mashed potatoes / Rosemary Potatoes / Polenta / Rice / Butter noodles
one side dish each is included - each additional CHF 8.0 per person

°Additional service - Beef Fillet CHF 20 - Beef Entrecote CHF 15 - Veal Tenderloin CHF 15 (per person)

Dessert

Baked Apple Tiramisu	CHF 18
Cinnamon / Vanilla	
Warm Chocolate Cake	CHF 18
Raspberry Sorbet	
Apple Strudel	CHF 18
Vanilla Ice Cream	
Cheesecake Creme	CHF 18
Yoghurt Ice Cream / Honey & Almond Crumble	

Soups & Starters

Spring Salad	CHF 19
Asparagus / Radishes / Cherry Tomatoes / Croutons	
Wild Garlic Soup	CHF 16
Bacon / Chives	
Asparagus Cream Soup	CHF 21
Limes / Cayenne Pepper / Chervil	
Swiss salmon (lightly smoked)	CHF 28
Herbal Oil / Cucumber Sorbet	
Beetroot Tartar	CHF 22
Goat Cheese / Roasted Walnuts / Honey	
Beef Tartar	CHF 28
Mustard Mayonnaise / Chives / Potato Chips	

Main Course

Braised Beef Cheeks	CHF 46
Mashed Potatoes / Roasted Onion	
Beef Fillet**	CHF 75
Seasonal Vegetables / Sauce Béarnaise	
Beef Entrecote**	CHF 59
Seasonal Vegetables / Sauce Béarnaise	
Veal Tenderloin in a Bread Crust**	CHF 68
Seasonal Vegetables / Thyme Jus	
Corn Fed Chicken*	CHF 46
Seasonal Vegetables / Thyme Jus	
Guinea Fowl Breast*	CHF 49
Seasonal Vegetables / Thyme Jus	
Pike Perch Fillet	CHF 48 / 26
Vegetable Purée / Dashi Beurre blanc / Confit Potatoes	
Asparagus Risotto	CHF 38 / 24
Parsley	
Tagliarini	CHF 38 / 24
Wild Garlic / Parmesan	
Roasted Cauliflower	CHF 42 / 26
Peanut Cream / Curry	

*sides to choose from - served tavolata style
Mashed potatoes / Rosemary Potatoes / Polenta / Rice / Butter noodles
one side dish each is included - each additional CHF 8.0 per person

°Additional service - Beef Fillet CHF 20 - Beef Entrecote CHF 15 - Veal Tenderloin CHF 15 (per person)

Dessert

Rhubarb Tiramisu	CHF 18
Almond Crumble	
Warm Chocolate Cake	CHF 18
Raspberry Ice Cream	
Apple Strudel	CHF 18
Vanilla Ice Cream	
Cheesecake Creme	CHF 18
Mango Foam & Almond Crumble	



Soups & Starters

Summer Salad	CHF 19
Tomato / Radish / Cress / Croutons	
Tomato Soup	CHF 18
Basil / Creme Fraiche	
Green Gazpacho	CHF 22
Avocado / Coconut / Lime	
Swiss salmon (lightly smoked)	CHF 28
Herbal Oil / Cucumber Sorbet	
Vitello Tonnato	CHF 28
Veal / Tuna Sauce / Red Onions / Capers	
Melon Salad	CHF 22
Feta / Roasted Pistachios / Mint	

Main Course

Pork Prime Cut from Zurich - Braised for 24h	CHF 44
Sweet Potato / Onion / Balsamic	
Beef Fillet**	CHF 75
Seasonal Vegetables / Sauce Béarnaise	
Beef Entrecote**	CHF 59
Seasonal Vegetables / Sauce Béarnaise	
Veal Tenderloin in a Bread Crust**	CHF 68
Seasonal Vegetables / Thyme Jus	
Corn Fed Chicken*	CHF 46
Seasonal Vegetables / Thyme Jus	
Guinea Fowl Breast*	CHF 49
Seasonal Vegetables / Thyme Jus	
Pike Perch Fillet	CHF 48 / 28
Vegetable Purée / Dashi Beurre blanc / Confit Potatoes	
Risotto Milanese	CHF 42 / 26
Saffron / Black Pepper / Pine Kernels	
Tagliatelle	CHF 44 / 22
Chanterelles / Garlic / Thyme	
Roasted Cauliflower	CHF 42 / 26
Peanut Cream / Curry	

*sides to choose from - served tavolata style
Mashed potatoes / Rosemary Potatoes / Polenta / Rice / Butter noodles
one side dish each is included - each additional CHF 8.0 per person

*Additional service - Beef Fillet CHF 20 - Beef Entrecote CHF 15 - Veal Tenderloin CHF 15 (per person)

Dessert

Strawberry Tiramisu	CHF 18
Almond Brittle	
Apple Strudel	CHF 18
Vanilla Sauce	
Chocolate Mousse Duo	CHF 18
Raspberry / Caramell	
Mascarpone Creme & Blueberrys	CHF 18
Yoghurt Ice Cream	



Soups & Starters

Autumn Salad Pumpkin / Walnuts / Feta / Croutons	CHF 19
Pumpkin Ginger Soup Pumpkin Seed Oil / Seeds	CHF 16
Truffled Celery Soup Olive Oil	CHF 19
Tuna Tataki Pickled cucumber / fennel / avocado	CHF 26
Beetroot Tartar Goat Cheese / Roasted Walnuts / Honey	CHF 22
Beef Tartar Mustard Mayonnaise / Chives / Potato Chips	CHF 28

Main Course

Braised Venison Cheek Mashed Potatoes / Root Vegetables / Roasted Onion	CHF 49 / 34
Beef Fillet* Seasonal Vegetables / Sauce Béarnaise	CHF 75
Beef Entrecote* Seasonal Vegetables / Sauce Béarnaise	CHF 59
Veal Tenderloin in a Bread Crust* Seasonal Vegetables / Thyme Jus	CHF 68
Corn Fed Chicken* Seasonal Vegetables / Thyme Jus	CHF 46
Guinea Flow Breast* Seasonal Vegetables / Thyme Jus	CHF 49
Pike Perch Fillet Vegetable Purée / Dashi Beurre blanc / Confit Potatoes	CHF 48 / 26
Pumpkin Risotto Brie / Pumpkin Seed Oil / Seeds	CHF 38 / 22
Truffled Tagliarini Nussbutter Schaum	CHF 46 / 32
Roasted Cauliflower Peanut Cream / Curry	CHF 42 / 26

*sides to choose from - served tavolata style
Mashed potatoes / Rosemary Potatoes / Polenta / Rice / Butter noodles
one side dish each is included - each additional CHF 8.0 per person

*Additional service - Beef Fillet CHF 20 - Beef Entrecote CHF 15 - Veal Tenderloin CHF 15 (per person)

Dessert

Baked Apple Tiramisu Caramelised Almond	CHF 18
Warm Chocolate Cake Apple Sorbet	CHF 18
Apple Strudel Vanilla Ice Cream	CHF 18
Cheesecake Creme Yoghurt / Honey & Almonds	CHF 18



How it works - Tavolata

This offer is available for groups of 20 or more guests.

A tavolata brings your guests together in a warm and convivial atmosphere. Following Italian tradition, multiple dishes are served family-style, placed in the center of the table for everyone to share. Guests serve and pass dishes to one another—just like a meal with family and friends!

We are happy to accommodate any allergies or intolerances.

Please note that this menu is highly seasonal and depends on market availability. We will provide you with the exact menu details approximately one week before the event.

Tavolata Menu

CHF 99

Tavolata Menu Vegetarian (3-course)

CHF 89



How it Works - Barbecue Buffet

This offer is available exclusively for full-venue bookings of Wöschli.

A BBQ buffet is the perfect choice for an event centered around relaxed, sociable dining. Unlike a flying dinner, guests can sit comfortably at tables, take their time, and create their own plates as they wish.

We are happy to prepare a barbecue buffet with something for every taste. Whether your guests are meat lovers, vegetarians, or vegans, we ensure that everyone is well taken care of.

Our chef will curate a custom selection based on market availability, consisting of the following components:

Grill Buffet

- Salads – Four homemade salads
- Dips & sauces – Various house-made dips and condiments
- Grilled meats – Four different types, e.g., beef, veal, chicken & fish
- Vegetarian grilled options – Vegan alternatives available upon request
- Side dishes – e.g., baked potatoes, corn on the cob, grilled vegetables, etc.
- Bread

Dessert Buffet

The package includes two desserts per person, served flying style or as a small buffet. Choose two from the following selection:

- Classic or seasonal tiramisu
- Apple strudel with vanilla cream or vanilla ice cream
- Chocolate mousse
- Cheesecake cream with seasonal compote
- Mini Berliners
- "Caramelköpfli" Caramel Flan in a Glass
- Fruit Salad

BBQ Grill Offer

CHF 99

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Pictures:
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