

YOUR EVENT AT THE BARFUSSBAR

IM HERZ VO ZÜRI UND IMMER IM FLUSS

2027

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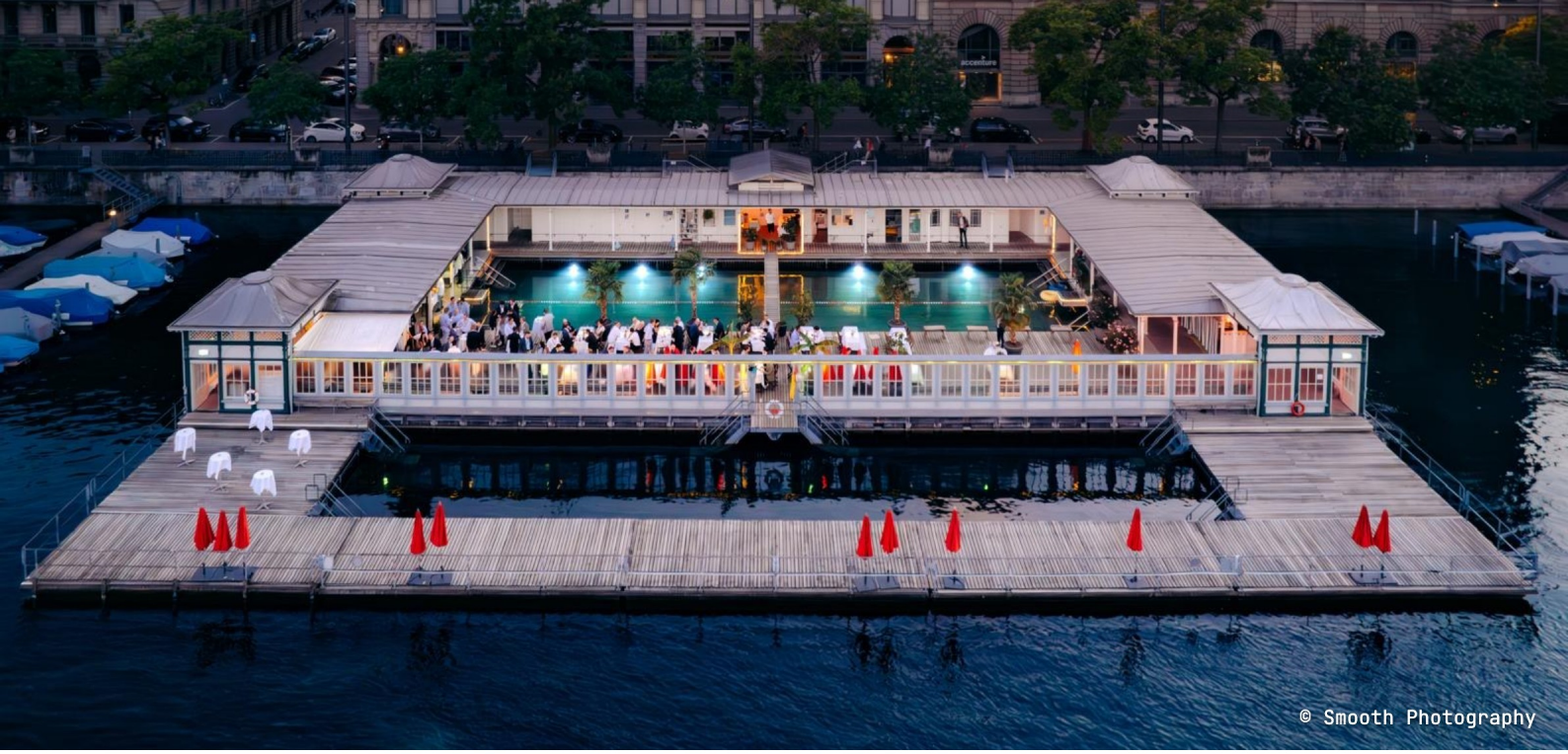


A TRULY UNIQUE EVENT VENUE.

Birthday parties, corporate events, weddings, or celebrations just for the joy of it, in a unique and stylish setting.

The historic Frauenbadi is one of the most special places in the heart of Zurich. In the evening, it is transformed from a bathing facility into the most beautiful event venue in the city, just for you. Built on stilts on the banks of the Limmat, it offers a surprisingly spectacular view of Zurich's finest landmarks and is sure to enchant your guests too.

For your unforgettable occasion, we accompany you from planning to execution with passion, expertise and an eye for detail. On the following pages, you will find our lovingly curated culinary offering, our drinks menu and further information about the Barfussbar as an event venue.

We look forward to welcoming you to the Barfussbar.

Warm regards
Anna Meier, Glen Müller, Daniel Pfyl, Jacinta Barth, Manuela Schmidt
and the Barfussbar team

SMALL, FINE AND CLOSE TO HOME.

We cultivate local partnerships and favour small-scale suppliers.

Our food comes from small catering businesses in Zurich, and we deliberately source our drinks and ingredients from small but excellent producers. That way, your event tastes of our city and our region.

IN THE KITCHEN

Lauren Wildbolz × Atelier Terranova
Tremonte Catering
Tapas de Maria
Restaurant Moudi
Restaurant Mazi
Chäslaube
Metzgerei Stierli

IN THE GLASS

Wines from Landolt Weine
Local beers
Local soft drinks
Fine summer drinks with and without alcohol

AROUND THE PARTY

Professional advice from our team
Technical equipment
DJ and band bookings
Photography: Myrtle Weddings and Smooth Photography
Photo booth by myfotobox.ch
Drone films by xnebo, info@xnebo.ch
Flowers from Blumen Schipfe



OUR DRINKS

To keep your costs under control, drinks are served as an open bar at a flat rate.

BASE PACKAGE, 4 HOURS
CHF 49.– per person
excl. 8.1 % VAT

It covers all soft drinks, three beers, plus one white and one red wine. Included drinks are marked with ●.



You choose the wines at a tasting on site. If you would like to swap or add drinks, the price increases depending on your selection. If you can't find a suitable wine, our banquet wine list from Landolt Weine is also available. Tastings can be held at Landolt on request.

SOFT DRINKS

- **Local water 37** from the foot of the Üetliberg, sparkling / still
- **Vivi Kola, Vivi Kola Zéro**
- **Citro** by Appenzeller Goba
- **Gartengold** apple juice
- **Alpine herb iced tea**

COFFEE / TEA

- **Espresso** and coffee specialities from Röstlabor, Zurich
- **Selection of teas** from Schwarzenbach, Zurich

BEER

- **Goldsprint** Lager, 33 cl, Turbinen Bräu, Zurich
- **Adler Adlerpfiff** Panaché, 29 cl, Adler Bräu, Glarus
- **Pause** Lager, alcohol-free < 0.5 % ABV, 33 cl, Turbinen Bräu, Zurich

Amboss Amber, 33 cl, Brauerei Amboss, Baar

LuclPAn Session IPA, 33 cl, Brauerei Oerlikon, Zurich

WINE AND SPARKLING WINE

WHITE WINE

- **Verdejo DO Rueda 2025**
Dominio de La Granadilla, Rueda, Spain

Chardonnay Vin de France 2024
Doudet-Naudin, Burgundy, France

Sauvignon DOP 2025
Azienda Agricola Tunella, Friuli, Italy

Stadtzürcher Räuschling AOC Zürich
Burghalde, Landolt winery, Zurich, Switzerland

RED WINE

- **Paco Garcia Seis 2025**
DOCa Rioja, Tempranillo, Spain

Pittis Zweigelt 2024
Pittnauer, Burgenland, Austria

Chianti Classico DOCG 2022
Castello Monsanto, Sangiovese, Canaiolo, Tuscany, Italy

ROSÉ

CNTL Rosato Negroamaro IGP Puglia 2025
Apulia, Italy

Ma Terre Rosé 2025
AOP Coteaux d'Aix-en-Provence, Cinsault, Grenache, Syrah, Provence, France

SPARKLING WINE

Prosecco DOC Treviso brut
Impero, Glera, Italy, vegan

Crémant de Limoux Rosé
Luc Pirlet, Chardonnay, Chenin blanc, Pinot Noir, France, vegan

Zotz Blanc de Blanc
alcohol-free sparkling wine, Baden-Württemberg, Germany (included with Prosecco or Summer Spritz)

SUMMER SPRITZ

Classic Spritz
Prosecco, Isola Verde and orange, on ice

Grapefruit Prosecco Spritz
Prosecco with Mikks Grapefruit, on ice

Limmat-Cello Spritz
Zurich limoncello, Mikks Basil and Prosecco, on ice

Grapefruit Virgin Spritz
Zotz alcohol-free sparkling wine and Mikks Grapefruit, on ice

Basil Virgin Spritz
Zotz alcohol-free sparkling wine and Mikks Basil, on ice

OUR MENUS

All our food comes from small catering businesses in Zurich.

Each menu (apéro, starters and mains, and dessert) is sourced entirely from one caterer. Alternatively, the apéro and dessert can be replaced with the Barfussbar's own signature offerings. Combining different caterers within one menu is not possible. We will be happy to advise you personally on the right choice.

LAUREN WILDBOLZ × ATELIER TERRANOVA, ZURICH

PLANT-BASED SUMMER BUFFET

Enjoy a summery plant-based buffet by vegan pioneer Lauren Wildbolz in collaboration with Atelier Terranova. The menu can be served entirely vegan, yet remains flexible with the addition of meat from Atelier Terranova. Wherever possible, ingredients from regenerative, biodynamic farming are used. Look forward to fresh, seasonal, creative and sustainable moments of indulgence.

APÉRO · FLYING SERVICE AND SPREAD ACROSS THE STANDING TABLES — CHF 18.50

Herb waffle
With Ticino apple mustard and dry-aged beetroot

Lollies
Pickled daikon, mango with nori

Mixed nuts
Finely marinated mixed nuts from Schwarzenbach, Zurich

Blini
With smoked carrots, horseradish, capers and dill

Olives
Finely marinated olives straight from the Bürkliplatz market, v

Prices per person excl. 8.1 % VAT · v = vegan · vg = vegetarian

PLANT-BASED SUMMER BUFFET CONTINUED

STARTERS AND MAINS · COMBINED ON ONE BUFFET — CHF 84.–

Marrakesh salad
With chickpeas, cucumber, tomatoes, mint, sumac, parsley and pomegranate

Fregola sarda
With grilled artichoke hearts, watermelon, semi-dried cherry tomatoes and rocket

Cauliflower gnocchi
Fluffy, gluten-free gnocchi made from cauliflower

Roast potatoes
With lemon and thyme, served with cremolata

Pan-fried kohlrabi
With mountain lentil tempeh and chive oil

Raw courgette salad
With redcurrant dressing and sunflower seeds

Spelt couscous
With Bimi broccoli, tamari, pickled vegetables and smoked almonds

Peperonata
Gently braised peppers and tomatoes, finished with cedar nuts

Steamed dumplings
With potato, spinach and smoked tofu, served with a chilli crisp dip

Meat add-on from Atelier Terranova — + CHF 20.50
Alpstein chicken (marinated thigh steak) and beef flat iron steak. We serve Swiss meat and fish only. Large cuts are cooked whole and carved fresh for you at the buffet.

DESSERT · ICE CREAM FROM A VENDOR TRAY, TRIFLE AND BROWNIE SERVED FLYING — CHF 19.–

Trifle
Light, fruity layered dessert with mango and passion fruit, v

Gelavena
Vegan ice cream tubs made with oat milk, various flavours, v

Cherry brownie
Fine chocolate brownies with sunken cherries





TREMONTE CATERING, ZURICH

MEDITERRANEAN BUFFET

Celebrate “La Dolce Vita” with your guests. This Italian buffet whisks your guests straight to the cradle of good taste and delights every palate.

APÉRO · FLYING SERVICE AND ON THE STANDING TABLES — CHF 17.–

Crostini
Aubergine Parmigiana, vg, Mortadella e pistacchio, Pomodoro secchi, vg, Fave e Menta, vg

Olives
Finely marinated olives straight from the Bürkliplatz market, v

Mixed nuts
Finely marinated mixed nuts from Schwarzenbach, Zurich

STARTERS AND MAINS · COMBINED ON ONE BUFFET — CHF 77.–

Verdure grigliate
Summery grilled vegetables, v

Caponata di verdure
Sweet-and-sour antipasto with aubergines, celery, tomatoes and pine nuts, v

Arancini
Fried Sicilian rice balls filled with Parmesan and mozzarella, vg

Polpette di manzo
Beef meatballs in tomato sugo

Orecchiette alla crudaiola
Pasta salad with olives, rocket and sun-dried tomatoes, v

Frittata vegetariana
Cold omelette with ricotta and courgette, vg

Insalata caprese
Tomato salad with buffalo mozzarella and basil, vg

Panzanella
Tuscan bread salad with tomatoes, vg

Lasagne classico
Homemade lasagne with veal ragout and scamorza cheese (vegetarian option available)

Parmigiana di melanzane
Neapolitan aubergine bake topped with tomatoes and mozzarella, vg

Schiacciata al rosmarino
Tuscan flatbread with rosemary, v

Rosemary focaccia
Delicately seasoned homemade focaccia

The buffet can also be complemented with roast beef. The meat is cooked whole and carved fresh for you at the buffet. Swiss meat only. + CHF 15.–

DESSERT · SERVED ON A BUFFET — CHF 17.50

Mini Crostata ai Lamponi
Crisp tartlet with a delicate vanilla filling and fresh raspberries, vg

Tiramisù
Served in a little glass, the essential highlight of any Italian dessert buffet, vg

Tartelette al Limoncello
Shortcrust pastry with limoncello cream and meringue, finished with lemon zest, vg

Pannacotta con frutti di bosco
Forest berry panna cotta in a little glass, vg



TAPAS DE MARIA, ZURICH

SPANISH BUFFET

Discover the world of Spanish cuisine with your guests and "Tapas de Maria". This menu brings the Iberian way of life straight to you and delights with traditional, full-bodied flavours.

APÉRO · FLYING SERVICE AND ON THE STANDING TABLES — CHF 18.–

Pintxos, two kinds
Jamón Ibérico with olive oil powder; escalivada (aubergines and peppers), vg

Manchego
Diced Spanish hard sheep's milk cheese, vg

Olives
Finely marinated olives straight from the Bürkliplatz market, v

STARTERS AND MAINS · COMBINED ON ONE BUFFET — CHF 77.–

Spanish tortilla
Traditional, with potatoes, eggs and olive oil, fried until golden, vg

Albóndigas
Beef meatballs in tomato salsa (Swiss beef), vegan option available

Mushroom ceviche
Fresh mushrooms, citrus notes and herbs, refreshing and innovative, v

Gambas with pipirrana
Prawns on a fine salad of tomatoes, peppers and cucumber, marinated in olive oil and sherry vinegar

Crispy Silser
Pretzel bites with anchovies, piparra peppers and a refreshing vegetable relish

Málaga salad
Refreshing salad with oranges, olives, fennel and potatoes, v

Mini pita with beetroot hummus
Colourful finger food with lettuce, chilli and celery, v

Mango and avocado salad
With fresh leaf salad and a delicate lemon vinaigrette, v

Vegetarian paella
With seasonal vegetables, v

Paella with chicken (CH)
With baby mangetout and tarragon

Upgrade: paella mixta with chicken and seafood	+ CHF 10.–
Whole Jamón Ibérico (ES), expertly carved by a professional cortador	on request

DESSERT · SERVED ON A BUFFET — CHF 18.–

Crema Catalana
Catalan speciality, creamy and sweet, with caramelised notes of vanilla and cinnamon, vg

Lolitas with caramel and chocolate cream
Cupcakes made with corn flour, orange and almonds, vg

Tarta de Santiago
Traditional Galician cake with almonds, lemon zest and icing sugar, vg

Watermelon
Ice-cold fresh watermelon, v

Prices per person excl. 8.1 % VAT · v = vegan · vg = vegetarian

THE SUMMER CLASSIC

SUMMER BUFFET

Here, too, starters and mains are combined on one buffet. We recommend choosing two types of meat, two warm sides and three salads for your buffet.

APÉRO · SPREAD ACROSS THE STANDING TABLES — CHF 13.50

Mockalàcs
Homemade Gruyère and herb yeast pastries

Mixed nuts
Finely marinated mixed nuts from Schwarzenbach, Zurich

Olives
Finely marinated olives straight from the Bürkliplatz market, v

STARTERS AND MAINS · MEAT AND FISH — from CHF 69.–

Whole roast beef *
Gently cooked, with herb butter and chimichurri sauce

Marinated chicken skewers
Free-range chicken with lemon olive oil

Rack of lamb *
Pasture-raised lamb with herb butter and chimichurri sauce

Gourmet meatloaf (beef, pork) *
Fine meatloaf with vegetables

Fleischkäse (veal, pork) *
Classic Swiss meat loaf with mustard

Mini sausages (veal, pork, spicy)
With Dijon mustard

Whitefish fillet
Wild-caught (Switzerland), with almond butter

Perch fillet
Farmed or wild-caught (Switzerland), with almond butter

Veggie burger
Broccoli, Mediterranean, Caprese. Made from pea protein, vegetables and cheese, vg

Vegan breaded chicken-style fillet
Made from wheat, soy and pea protein by Green Mountain, v

Swiss meat and fish only. * Large cuts are cooked whole and carved fresh for you at the buffet. The price varies depending on your choice of meats and sides.

WARM SIDES

Rosemary sautéed potatoes
Fine sautéed potatoes with rosemary, vg

Potato gratin
Classic and creamy, vg

Lasagne
Vegetable lasagne with aubergine, courgette, tomatoes and a delicate béchamel sauce, vg

Mediterranean grilled vegetables
Aubergine, courgette, peppers, vg

Corn on the cob
Golden and buttery, vg

Other vegetables
Available on request

SUMMER BUFFET CONTINUED

COLD SIDES · THREE SALADS RECOMMENDED

Orecchiette salad
With sun-dried tomatoes, olives, rocket and Parmesan, vg

Tomato, mozzarella and nectarine salad
Datterini tomatoes, buffalo mozzarella, nectarines, basil, vg

Fig and ricotta salad
With rocket and balsamic dressing, vg

Potato and chickpea salad
With cherry tomatoes, olives and lemon in a honey mustard dressing, v

Watermelon and feta salad
Summery melon salad with sheep's cheese and mint, vg

Quinoa salad
With almonds, apricots, broccoli, apple, celery, peperoncini and herbs, v

ICE CREAM

CHF 12.50

Ice cream brought straight to your guests from a vendor tray, brownies served flying.

Gelateria di Berna
Ice cream tubs, various flavours, vg

Gelavena
Vegan ice cream tubs made with oat milk, various flavours, v

Cones by Gasparini
Various flavours, vg

Brownies
Fine Swiss chocolate brownies, vg



RESTAURANT MOUDI, ZURICH

MEZZE

Treat your guests to an out-of-the-ordinary buffet of Lebanese specialities. The mezze are combined on one buffet as starters and mains.

APÉRO · FLYING SERVICE AND ON THE STANDING TABLES — CHF 17.–

Stuffed dates
Lebanese dates filled with cream cheese

Olives
Finely marinated olives straight from the Bürkliplatz market, v

Rakajek
Puff pastry rolls filled with cheese

Mixed nuts
Finely marinated mixed nuts from Schwarzenbach, Zurich

STARTERS AND MAINS · COMBINED ON ONE BUFFET — CHF 65.–

Labneh
Refreshing yoghurt cream with peppermint, vg

Babaganoush
Delicate aubergine mousse with a subtle smoky flavour, v

Moussakka
Tender aubergines and chickpeas in tomato sauce, v

Kibbeh raheb
Bulgur balls filled with aubergine, peppers, walnut and pomegranate, v

Hummus
Velvety, airy chickpea mousse with tahini, v

Taboulé
Fresh parsley and tomato salad with bulgur, v

Fatayer
Pastries filled with leaf spinach, v

Kibbeh with beetroot
Bulgur balls filled with beetroot, v

Muhammara
Spicy walnut paste with pomegranate molasses, v

Couscous salad
With chickpeas, pomegranate, parsley and a sumac, mint and pomegranate dressing, v

Lahne Bajin
Pastries filled with minced beef

Middle Eastern flatbread

Kafta + CHF 14.–
Minced beef and chicken skewers as an add-on. Swiss meat only.

DESSERT · ON THE BUFFET, ON A LARGE TIERED STAND — CHF 18.–

Baklava
Crisp, wafer-thin pastry filled with pistachios

Flan Libanese
Velvety milk pudding with orange blossom water, garnished with pistachios

Fruit platter
Sliced seasonal fruit

Prices per person excl. 8.1 % VAT · v = vegan · vg = vegetarian

RESTAURANT MAZI, ZURICH

GREEK BUFFET

Let yourself be enchanted by traditional yet modern Greek dishes in the heart of Zurich. Discover our buffet, perfect for your summer celebration, which will delight your guests with fresh and authentic flavours. Kali orexi.

APÉRO · FLYING SERVICE AND ON THE STANDING TABLES — CHF 17.–

Kolokithokeftedes
Courgette and feta fritters with yoghurt mint sauce, vg

Lentil keftedes in lettuce leaves
Lentil and bulgur kefte with fresh herbs, lemon and spring onion, v

Spanakotiropita
Spinach and feta strudel, vg

Olives
Finely marinated olives straight from the Bürkliplatz market, v

STARTERS AND MAINS · COMBINED ON ONE BUFFET — CHF 75.50

Tzatziki
Greek yoghurt dip with cucumber and garlic (vg or v available)

Watermelon and feta salad
With peppermint and lime honey dressing (vg or v available)

Roasted vegetables
Seasonal vegetables, v

Aegean Orzo
Orzo bake with tomatoes, olives and feta (vg or v available)

Dolmades
Vine leaves stuffed with rice, v

Feta sticks
Feta in filo pastry, vg

Keftedes
Greek-style beef meatballs in tomato salsa

Two kinds of bread
Mediterranean wood-fired bread with olives and tomatoes, white wood-fired bread

Greek salad
Tomatoes, cucumber, onions, olives, feta (vg or v available)

Patates sto Fourno
Oven-roasted potatoes with herbs, v

Mini chicken souvlaki
Chicken skewers with lemon olive oil

Option: roast veal instead of chicken souvlaki — CHF 80.–
Roast veal braised in Greek wine with fresh herbs, served with jus. Swiss meat only. The roast is cooked whole and carved fresh for you at the buffet.

DESSERT · ON THE BUFFET, ON A LARGE TIERED STAND — CHF 19.–

Baklava bites
Filo pastries with walnut filling and Greek honey

Cheesecake in a cup
With chocolate cream

Fruit platter
Seasonal fruit, v

Prices per person excl. 8.1 % VAT · v = vegan · vg = vegetarian



SIGNATURES

The following apéros and desserts can be combined with any buffet.

BARFUSSBAR APÉRO · ON THE STANDING TABLES — CHF 13.50

Mockalàcs
Homemade Gruyère and herb yeast pastries, vg

Mixed nuts
Finely marinated mixed nuts from Schwarzenbach, Zurich, v

Olives
Finely marinated olives straight from the Bürkliplatz market, v

BARFUSSBAR DESSERT · ICE CREAM — CHF 12.50

Flying service: ice cream handed out from a vendor tray.

Gelateria di Berna
Ice cream tubs, various flavours

Gelavena
Vegan ice cream tubs made with oat milk, various flavours, v

Cones by Gasparini
Various flavours

Brownies
Fine Swiss chocolate brownies

CHEESE PLATTER · WITH ANY BUFFET — from CHF 12.50

Curated by our cheese sommelier.

Enquire about your event

EXAMPLES

100 GUESTS, MEZZE BUFFET

Complete Lebanese menu by Moudi (p. 12), open bar

Drinks package **CHF 54.50**

Non-alcoholic: Sparkling and still mineral water, Vivi Kola, Vivi Kola Zéro, iced tea, Citro, apple juice, coffee, tea

Beer: Goldsprint, Adlerpfiff Panaché, Pause alcohol-free

Red wine: Paco Garcia Seis 2025, Rioja, Spain

White wine: Verdejo DO Rueda 2025, Spain

Summer drinks: Classic, Grapefruit Prosecco and Limmat-Cello Spritz; alcohol-free Grapefruit and Basil Virgin Spritz

Food **CHF 100.–**

Lebanese apéro	17.–
Starters and mains, mezze buffet	65.–
Lebanese dessert	18.–

Total per person excl. VAT	CHF 154.50
100 × 154.50 excl. VAT	**CHF 15 450.–**
Total incl. 8.1 % VAT	CHF 16 701.45

80 GUESTS, MEDITERRANEAN BUFFET

Complete Mediterranean menu by Tremonte (p. 8), open bar

Drinks package **CHF 63.50**

Non-alcoholic: Sparkling and still mineral water, Vivi Kola, Vivi Kola Zéro, Citro, iced tea, apple juice, coffee, tea

Beer: Goldsprint, Adlerpfiff Panaché, Pause alcohol-free

Red wine: Chianti Classico DOCG 2022, Castello Monsanto, Tuscany

White wine: Sauvignon DOP 2025, Tunella, Friuli

Rosé: CNTL Rosato Negroamaro IGP Puglia 2025

Food **CHF 111.50**

Mediterranean apéro	17.–
Starters and mains, Mediterranean Buffet	77.–
Mediterranean dessert	17.50

Total per person excl. VAT	CHF 175.–
80 × 175.– excl. VAT	**CHF 14 000.–**
Total incl. 8.1 % VAT	CHF 15 134.–

Prices include all staff costs, the entire infrastructure, cloth tablecloths, our standard table decoration, a small music player at the bar, set-up and dismantling, cleaning, and our tents, which are put up for you depending on the weather. The base rent is not included.



EXAMPLES CONTINUED

60 GUESTS, SPANISH BUFFET

Menu by Tapas de Maria (p. 9) with Barfussbar signature apéro and dessert (p. 14), open bar

Drinks package **CHF 49.–**

Non-alcoholic: Sparkling and still mineral water, Vivi Kola, Vivi Kola Zéro, iced tea, Citro, apple juice, coffee, tea

Beer: Goldsprint, Adlerpfiff Panaché, Pause alcohol-free

Red wine: Paco Garcia Seis 2025, Rioja, Spain

White wine: Verdejo DO Rueda 2025, Spain

Food	**CHF 103.–**
Barfussbar apéro	13.50
Starters and mains, Spanish Buffet	77.–
Barfussbar dessert	12.50

Total per person excl. VAT	CHF 152.–
60 × 152.– excl. VAT	**CHF 9120.–**
Total incl. 8.1 % VAT	CHF 9858.70

120 GUESTS, GREEK BUFFET

Complete Greek buffet by Restaurant Mazi (p. 13), open bar

Drinks package **CHF 64.50**

Non-alcoholic: Sparkling and still mineral water, Vivi Kola, Vivi Kola Zéro, Citro, iced tea, apple juice, coffee, tea

Beer: Goldsprint, Adlerpfiff Panaché, Pause alcohol-free

Red wine: Pittis Zweigelt 2024, Pittnauer, Burgenland

White wine: Stadtzürcher Räuschling AOC Zürich, Landolt winery

Sparkling wine: Crémant de Limoux Rosé, Luc Pirlet, France

Food	**CHF 111.50**
Greek apéro	17.–
Starters and mains, Greek Buffet	75.50
Greek dessert	19.–

Total per person excl. VAT	CHF 176.–
120 × 176.– excl. VAT	**CHF 21 120.–**
Total incl. 8.1 % VAT	CHF 22 830.70

Prices include all staff costs, the entire infrastructure, cloth tablecloths, our standard table decoration, a small music player at the bar, set-up and dismantling, cleaning, and our tents, which are put up for you depending on the weather. The base rent is not included.



USE AND COSTS

GUESTS
60 to 230
in any weather

BASE RENT
CHF 2450.–
excl. 8.1 % VAT

SEASON 2027
12 Apr to 23 Oct
Bathing season 15 May to 19 Sep

TIME SLOT
8 pm to midnight
during the bathing season, except Mediterranean Nights: until 2 am

USE

During the bathing season (15 May to 19 September 2027), private events are possible on **Mondays, Tuesdays, Fridays and Saturdays from 8 pm to midnight**; guests must have left the Barfussbar by **12.30 am**. Drinks are served **until midnight**.

During the Zurich Film Festival, events are possible on the following dates: **21, 22 and 23 September and 2 October 2027**.

For events during the bathing season that are to start **before 8 pm**, we offer apéro catering on board the **MS Etzel**, or we will gladly refer you to our neighbours, Kiosk Arnold on Bürkliplatz. You will find more information on our website.

At Restaurant Metropol, you can keep celebrating after midnight. Booking and billing are handled directly by the Metropol. We will gladly put you in touch.

MEDITERRANEAN NIGHTS

From 17 July to 21 August 2027, you can keep celebrating until 2 am on Fridays and Saturdays. Music through loudspeakers is only allowed until 11 pm; after that, silent disco headphones can be used, for example. We will quote the cost of the extension individually.

EXTENSION

As we are an open-air venue, extending the opening hours is not legally possible. At the edges of the bathing season (12 April to 14 May and 20 September to 23 October 2027), the venue can also be used earlier in the evening or during the day, Monday to Saturday. We will be happy to quote the additional costs individually.

RENT

CHF 2450.– excl. 8.1 % VAT
CHF 2648.45 incl. 8.1 % VAT

Food and drinks are charged in addition (flat rate by arrangement). In our experience, a selection of food and drinks from our standard offering costs roughly between CHF 140.– and 180.– per person.

MINIMUM SPEND

The minimum spend is CHF 140.– per guest, excluding the base rent and 8.1 % VAT.

CATERING

Food and drinks are supplied exclusively by the Barfussbar. Exclusive use of the venue requires a food order, for which our wide selection of buffets is available.

NUMBER OF GUESTS

We host events for 60 to 230 guests. Larger groups can be catered for on request.

ALSO AVAILABLE TO RENT

Sound system with four Coda speakers and wireless microphone Two tweeters and two subwoofers for music and speeches, connection for music players such as iPhone, iPad etc. Suitable for up to 80 guests, depending on the set-up.	CHF 390.– excl. CHF 421.60 incl.
Sound system with six Coda speakers and wireless microphone Four tweeters and two subwoofers for music and speeches, connection for music players such as iPhone, iPad etc. Suitable for 80 guests or more.	CHF 550.– excl. CHF 594.55 incl.
Sound system with six Coda speakers and DJ equipment Four tweeters and two subwoofers with professional mixing desk and wireless microphone.	CHF 590.– excl. CHF 637.80 incl.
Fog machine incl. fog fluid	CHF 220.– excl. CHF 237.80 incl.
Lifeguard incl. towels For swimming in the inner pool; mandatory for 5 or more children under 12.	CHF 270.– excl. CHF 291.90 incl.
Photo booth by myfotobox.ch Ask us for a discount code.	from CHF 683.– excl. CHF 738.30 incl.

The flat rates include all staff costs, the entire infrastructure, cloth tablecloths, our table decoration, a small music player at the bar, set-up and dismantling, cleaning, and our tents, which are put up for you depending on the weather. Special requests are of course possible by arrangement for an additional charge. Prices above are shown excl. and incl. 8.1 % VAT.

NO-SHOWS

For no-shows, we charge for the food ordered plus an additional fee of CHF 25.– per absent guest to cover the costs of the furniture and staff provided.

CANCELLATION POLICY

Cancellations must be notified to the Barfussbar in writing (email is fine) as early as possible. The date on which the written cancellation is received is decisive. If an event is cancelled, the following costs will be charged:

Up to 120 days before	The base rent is refunded, less an administration fee of CHF 300.–.
119 to 90 days	15 % of the quoted estimate. The base rent is not refunded.
89 to 60 days	50 % of the quoted estimate. The base rent is not refunded.
59 to 0 days	75 % of the quoted estimate. The base rent is not refunded.

If there is no cost estimate for food and drinks yet, CHF 140.– per guest is used as the basis. The number of guests is taken from the rental agreement (59 to 0 days: as per email correspondence or rental agreement).

CONTACT

Saftbad AG / Barfussbar, Oberdorfstrasse 16e, 8001 Zurich, event@barfussbar.ch, +41 44 261 30 20

CONDITIONS

For the use of the Barfussbar at the Frauenbadi for events

You're almost there. To ensure we can remain guests in the venerable, 139-year-old Frauenbadi for many years to come, its use is subject to a few conditions.

CONCLUSION OF THE CONTRACT

By signing the rental agreement, the client accepts the conditions, terms of use and costs that apply to all types of events at the Barfussbar. Food and drinks, technical equipment, schedule and further details are agreed in the event meeting. Once confirmed, the separate quote / cost estimate becomes part of the contract.

PAYMENT

Once the rental agreement is signed, the base rent is due no later than 30 days after booking. The remaining costs, as per the quote, will be invoiced after your event based on the final number of guests you confirmed, payable within 10 days.

TIME SLOT

During the bathing season from 15 May to 19 September, events can start from 8 pm and must end by midnight at the latest. Drinks are served until midnight. Your guests then have until 12.30 am to say their goodbyes. Outside the bathing season, events can also take place during the day or start before 8 pm.

MUSIC

We are an open-air venue. City police regulations therefore only allow lightly amplified music at the Frauenbadi, until 11 pm at the latest. Party bands are not permitted for noise protection reasons. Musicians must coordinate the sound equipment with the Barfussbar operator. DJs must use the Barfussbar equipment.

FOOD AND DRINKS

Food and drinks are supplied exclusively by the Barfussbar. Exclusive use of the venue requires a food order, for which our wide selection of buffets is available.

USABLE AREA

You may use the area marked in white on the venue plan (p. 22) for your activities.

DECORATION

The Barfussbar's panorama is already an impressive decoration. Any additional decorations must comply with fire safety regulations and, during the bathing season, may be put up no earlier than 7.40 pm in consultation with the event manager. All associated costs, including removal, will be invoiced to you.

CONDITIONS

Continued

SWIMMING

For your safety, swimming is generally not permitted during private events. If you would still like to treat your guests to a cool-off, you can book a professional lifeguard from the Frauenbadi through us. You and your guests can then refresh yourselves with a dip in the cool Limmat in the inner pool. Swimming in the outer pool is not permitted.

CANDLES AND OTHER SOURCES OF FIRE

For fire safety and environmental reasons, candles, oil lamps, fireworks, confetti cannons, tinsel and floating lights are not permitted in the listed Frauenbadi. The listed building must be treated with care. In the event of exceptional soiling of the Frauenbadi, we will have to invoice you for the additional cleaning costs. As the hirer, you are liable for any damage to the Frauenbadi / Barfussbar.

ACCIDENTS AND FORCE MAJEURE

The City of Zurich Sports Department and the Barfussbar operator accept no liability for accidents. If an event cannot take place due to force majeure such as flooding, storms, fire, epidemics, pandemics etc., Saftbad AG / Barfussbar accepts no liability for the cancellation.

SUBLETTING

Subletting the venue is not permitted.

CHILDREN

Because of its location on the water, the Barfussbar is not suitable for children. Responsibility for supervising children always lies with the parents or an adult supervisor they have arranged. For children, the two pools are not only fun but also a danger. If you nevertheless decide to invite children to your party, you agree to book a professional lifeguard from the Frauenbadi for five or more children under 12. For 12 or more children under 12, you agree to book two professional lifeguards from the Frauenbadi. The lifeguard provides additional safety but does not take on responsibility or childcare. A larger number of child guests must be agreed individually with the Barfussbar. This applies regardless of the weather and whether or not anyone swims. The City of Zurich Sports Department and the Barfussbar operator accept no liability for accidents.

ADVERTISING

Permission from the Sports Department must be obtained before laying out flyers or other promotional material, or putting up posters or other advertising media. Advertising for tobacco products, vapes and alcohol is prohibited. The Sports Department and Saftbad AG / Barfussbar reserve the right to withdraw a permit already granted at short notice if the above conditions are not met. You must complete the rental application / rental agreement fully and truthfully.

DJ AND BAND

On request, we will gladly put you in touch with our DJs or bands. Please note that amplified music is only permitted until 11 pm.

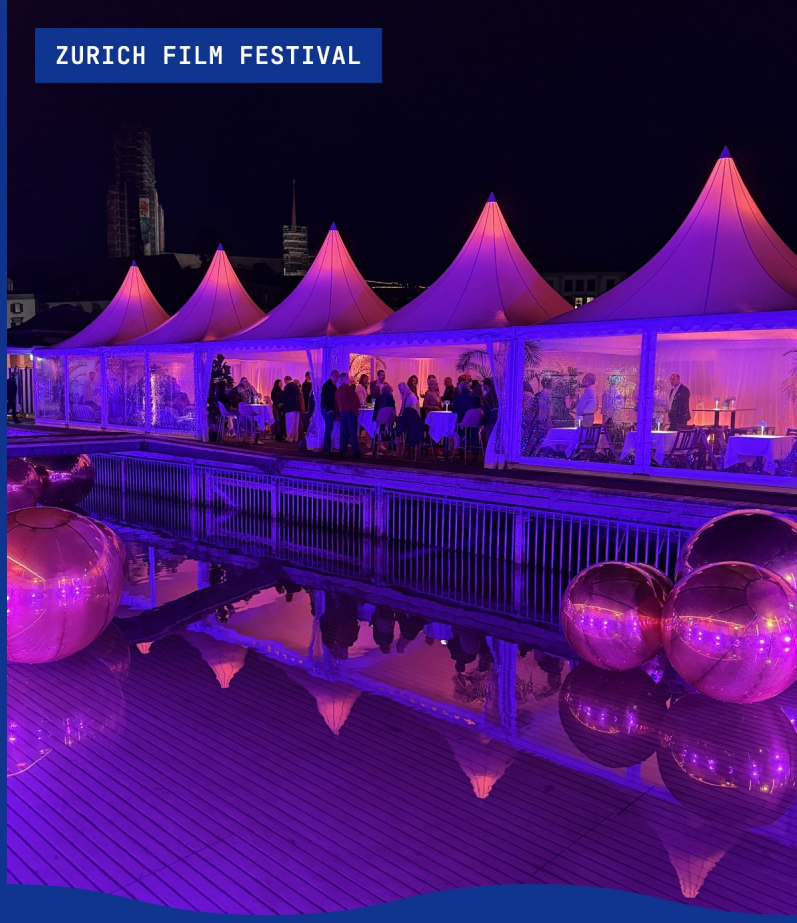
FLOWERS

We recommend Blumen Schipfe. Flower packages can be booked through us.

PHOTOGRAPHY

We recommend Kirstin Hauk of Myrtle Weddings, who took many of the photos in this brochure, and Smooth Photography, www.smoothphotography.ch





YOUR DATE IN 2027

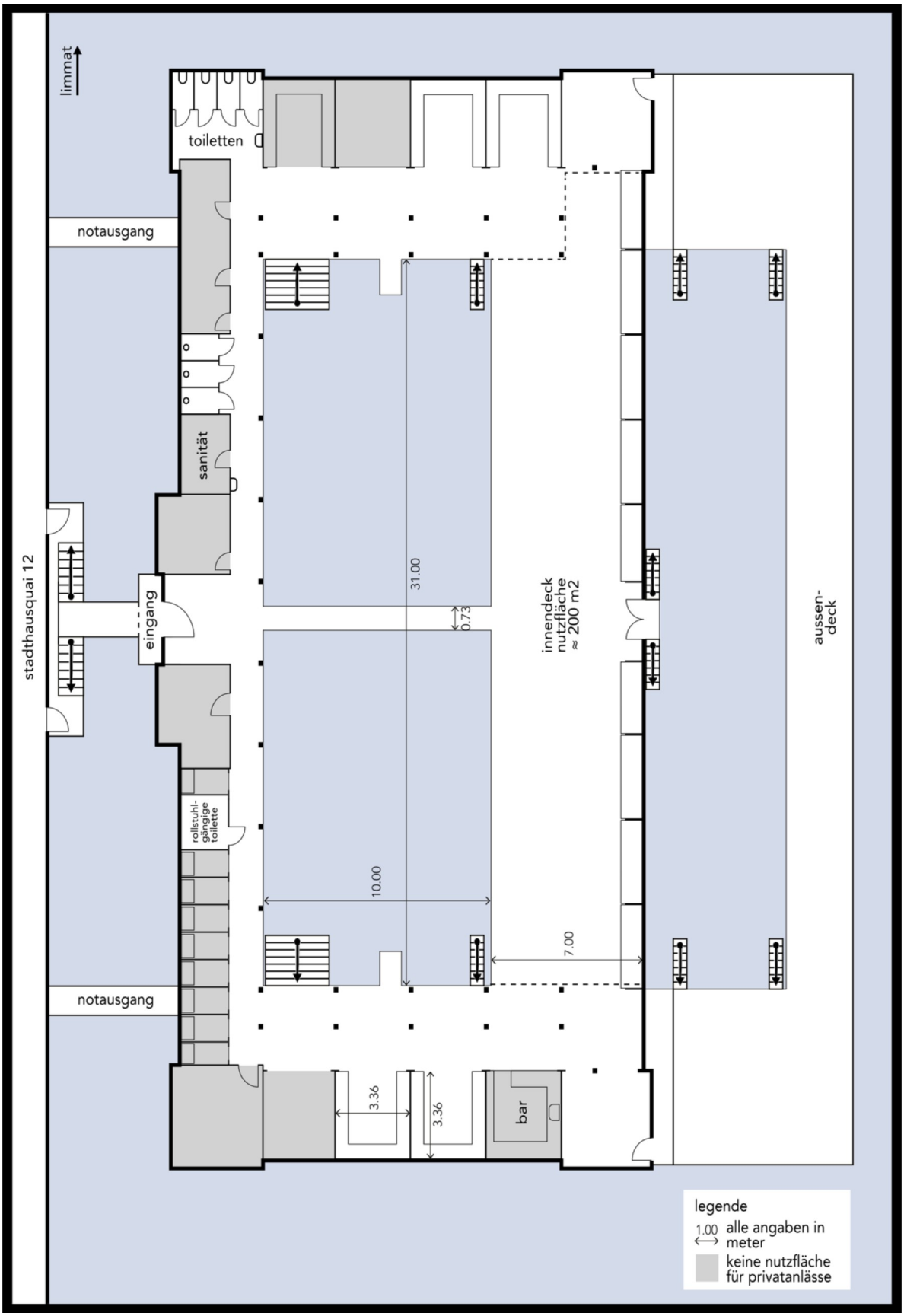
You can check current availability online at any time.

BATHING SEASON	15 May to 19 September: Monday, Tuesday, Friday, Saturday, from 8 pm
SHOULDER SEASON	12 April to 14 May, 20 September to 23 October: Monday to Saturday, also earlier in the evening or during the day
FILM FESTIVAL	21, 22, 23 September, 2 October
MEDITERRANEAN NIGHTS	17 July to 21 August: Friday and Saturday until 2 am

Find your date

FRAUENBADI FLOOR PLAN

The entire area marked in white is available for your event. The inner deck can be made weatherproof with tents.



RENTAL APPLICATION / AGREEMENT

For the use of the Barfussbar at the Frauenbadi, Stadthausquai, Zurich, for events

Company

Last name

First name

Street

Postcode

Town

Phone

Email

Type of event

Date

Time

Number of guests

External apéro required

The applicant accepts the costs and conditions set out in this document, in particular the cancellation terms, that music may only ever be lightly amplified and is permitted until 11 pm, and that during the bathing season the event can start from 8 pm.

Place / Date

Signature of applicant

Please send the rental agreement to: **event@barfussbar.ch**

CONFIRMATION, TO BE COMPLETED BY BARFUSSBAR / SAFTBAD AG

The rent of CHF

is payable by

Zurich,

Signature Saftbad AG



SEE YOU SOON!

Get in touch

Saftbad AG / Barfussbar
Oberdorfstrasse 16e, 8001 Zurich
+41 44 261 30 20
event@barfussbar.ch
www.barfussbar.ch