

LA LUP

**FOOD
& DRINKS**





Our offer encompasses ready to eat, delicious bites such as quesadilla, Mezze Board, Falafel just to name a few.

In addition, colourful and international cuisine, including vegetarian can be part of your La Lup experience. Each dish, such as soup, curry, salad and pasta are designed and portioned in a way so guests can enjoy a 3 course meal.

P PACKAGES

A world of possibilities for your special events at our restaurant.

Below, you will find our event packages, each designed to elevate your experience and create unforgettable moments. From intimate gatherings to grand affairs, our packages cater to every occasion and group size with a perfect blend of personalized service and a charming ambiance.

Package	Up to 10 people	Up to 30 people	More than 30 people
1. La Lup Apéro Platter	CHF 22 / person	CHF 20 / person	CHF 18 / person
2. La Lup Mediterranean Apéro	CHF 22 / person	CHF 20 / person	CHF 18 / person
3. Celebration	CHF 37 / person	CHF 35 / person	CHF 32 / person
4. Grand Affair	CHF 85 / person	CHF 82 / person	CHF 79 / person

Prices include food & service within our facilities. Drinks sold separately.
Changing the menu will incur increasing of prices.



LA LUP APÉRO PLATTER

5 Cold Appetizers:

Home-Marinated Olive Mix
Home-Roasted Nuts Mix
Mixed Cold Cuts
Cheese Board
Pita Chips & Zacusca



LA LUP MEDITERRANEAN APÉRO

3 Cold Appetizers:

1x Hummus & Crudités

1x Caponata Tartelettes

Home-Marinated Olive Mix / Home-Roasted Nuts Mix

2 Warm Appetizers:

1x Falafel with Sriracha-Tahini sauce

1x La Lup Fried Chicken with smoky miso mayo



CELEBRATION

4 cold appetizers:

- 1x Hummus & Crudités
- 1x Caponata Tartelettes
- 1x Mini Bagel with Zacusca cream cheese dip
- Home-Marinated Olive Mix / Home-Roasted Nuts Mix

3 warm appetizers:

- 1x Falafel with Sriracha-Tahini Sauce
- 1x La Lup Fried Chicken with smoky miso mayo
- 1x Trout Crispies with La Lup Tar Tar Sauce



GA GRAND AFFAIR

5 Cold Appetizers:

- 1x Hummus & Crudités
- 1x Caponata Tartelets
- 1x Mini Bagel with Zacuska cream cheese dip
- 1x nachos with fresh guacamole and red salsa
- Home-Marinated Olive Mix / Home-Roasted Nuts Mix

3 Warm Appetizers:

- 1x falafel with sriracha tahini sauce
- 1x La Lup Fried Chicken with smoky miso mayo
- 1x trout crisp with La Lup tartar sauce

Main course and side dish in canapés:

- 1x Yajar Spicy Goulash with mashed potatoes
- 1x Yajar Tagine with apricot and vegetables (vegetarian) & cous cous

Dessert:

- 1x Marcuja Cheesecake
- 1x La Lup Felchlin Chocolate-Pecan Nut Brownie





ADDITIONAL SERVICES

- On-Site Service
 - DJ
 - Personalized Music Playlist
 - Decorations
 - Activities
 - Accommodation
 - Photographer
 - Marketing
 - Catering (service/no service)
- & more.

For more information please contact our Event Manager: @ 

BUSINESS PACKAGES

Elevate your conference experience by ordering from our diverse catering menu, featuring a range of options to suit all tastes and dietary preferences.

Whether it's freshly baked pastries and gourmet coffee for morning breaks or savory sandwiches or lunch and refreshing beverages for afternoon sessions, our catering service ensures that attendees stay nourished and focused throughout the business meeting.

Package	Amenities Included*	Half Day / Person	Full Day / Person
1. Sweet Break	Water/Coffee/Tea + Croissants / Fruit	CHF 14	CHF 19
2. Savory Break	Water/Coffee/Tea + Savory Spreads & Bread	CHF 19	CHF 25
3. Quick Lunch	Water/Coffee/Tea + Lunch**	CHF 28	CHF 34

* All packages include office supplies, do not include facility cost.

** Lunch: starter + main + dessert, either served in the conference room or separate area in La Lup.

The service is only available in locations with conference rooms.





SWEET BREAK

During the business meeting, attendees can enjoy a refreshing break with croissants, coffee, and fresh fruits.

SAVORY BREAK

Expanding upon the prior food package participants are indulged in a savory spreads featuring the crusty bread for crafting delectable sandwiches.

QUICK LUNCH

As an augmentation to the previous catering package, a lunch break consisting of an appetizer, main course and dessert is served in the conference room or at a designated place in the La Lup restaurant.

COMPLETE MENU SELECTION

APPETIZERS

Duo of Dips
Nachos
Hummus
Olives Mix
Mezze Board
Tacos (Chicken, Beef, Veggie)

SIDES

Basmati rice
Cous Cous
Quinoa

DESSERTS

Tiramisu
Cheese Cake
Chocolate Mousse (Vegan)

MAINS

Green Thai Curry
Pumpkin Curry
Mac & Cheese
Mafé
Indian Butter Chicken
Lentil Stew
Lamb Tagine
Spicy Beef Goulash
Fusilli al Ragù
Penne alla Vodka
Gnocchi al Pesto Rosso
Caponata
Fish Curry
Creamy Thai Carrot Soup
Falafel Salad



CONTACT

GUEST RELATIONS

events@lalup.ch

