

IM HERZ VO ZÜRI UND IMMER IM FLUSS



YOUR EVENT AT BARFUSSBAR

2025

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# THE UNIQUE EVENT LOCATION.

Birthday parties, corporate events, weddings, parties for the sake of partying in a unique, stylish ambience.

The historic women's pool is one of the most special places in the heart of Zurich. In the evenings, it is transformed from a bathing facility into the most beautiful event location in the city. Floating on the Limmat, it offers a spectacular view of Zurich's most beautiful landmarks and is sure to enchant your guests.

For your unforgettable event, we will accompany you from the planning to the implementation with passion, expertise and attention to detail. On the following pages you will find our lovingly compiled culinary offerings, as well as the drinks menu and further information about the Barfussbar as an event location.

We are already looking forward to welcoming you to our Barfussbar.

Sincerely

Anna Meier, Glen Müller, Daniel Pfyl, Gina Orac and the Barfussbar team



## OUR DRINKS SELECTION

That you can keep your costs under control at all times, drinks are always offered à discrétion for private rentals in the Barfussbar. Our basic flat rate is CHF 49.– (excl. 8.1% VAT) per person for all soft drinks, one type of beer, one white wine, one red wine and the rosé. At a previous wine tasting on site, you can choose your favorites. The flat rate is calculated on the basis of four hours. The drinks included as standard in the flat rate are marked with \* below. If you would like to exchange drinks in the flat rate or expand the offer, the price increases depending on your selection.

### SOFT DRINKS

- \* Local Water 37  
*From the foot of the Uetliberg, sparkling or still*
- \* Vivi Kola, Vivi Kola Zéro
- \* Lemonade, Appenzeller Goba
- \* Ice Tea

### BEER

- \* Goldsprint – 3,3 dl, Turbinen Bräu, Zurich
- \* Zitronen-Panaché – 3,3 dl, Appenzeller Bier
- \* Pause, alkoholfrei < 0,5 Vol% – 3,3 dl, Turbinen Bräu, Zurich
- Lucipan Session IPA – 3,3 dl, Brauerei Oerlikon, Zurich
- Amboss Amber – 3,3 dl, Brauerei Amboss, Zurich

### RED WINE

- \* Merlot Vin de Pays d'OC, Luc Pirlet, Merlot, FR, Languedoc, vegan — 7,5 dl
- Züribieter, Weingut Landolt, Pinot Noir, Cabernet Dorsa, Dornfelder, CH, Zurich, vegan — 7,5 dl
- Chianti Classico, DOCG Castello Monsanto, Sangiovese, Canaiolo, IT, Toscana — 7,5 dl
- Trinidad del Conde de Hervias, Rioja DOCa, Tempranillo, ES, Rioja – 7,5 dl

### ROSÉ

- \* Canallas Rosado, D.O. Valencia Bodegas Arràez, Bobal, ES, Valencia, organic, vegan – 7,5 dl

### WHITE WINE

- \* Chardonnay, Vin de France, Doudet-Naudin, FR, Burgund – 7,5 dl
- Züribieter, Weingut Landolt, Riesling-Silvaner, Pinot Gris, Blanc de noir, CH, Zurich, vegan – 7,5 dl
- Verdejo, Dominio de La Granadilla, DO Rueda, ES – 7,5 dl
- Lugana Garda, Monte del Frà, Trebbiano di Lugana, IT, Veneto, DOC – 7,5 dl

### SPARKLING WINE

- Prosecco DOC Millesimato brut Impero, Glera, IT, Valdobbiadene – 7,5 dl
- Crémant de Limoux Rosé, Chardonnay, Chenin blanc, Pinot Noir, FR, Languedoc – 7,5 dl

### SUMMER DRINKS

- Yuzu Prosecco Spritz  
*Prosecco with Mikks Yuzu on ice*
- Classic Spritz  
*Aperitivo Italiano and Prosecco on ice (non-alcoholic version possible)*
- Spicy Ginger Aperitif  
*Aperitivo Italiano and ginger lemonade on ice (non-alcoholic version possible)*

### COFFEE / TEA

- \* Espresso and Coffee  
*from Balloon Coffee Roasters, Zurich*
- \* Various teas  
*von Schwarzenbach, Zurich*

## OUR FOOD OFFER

All of our food is sourced carefully from small catering companies and restaurants in Zurich. We are happy to advise you on your selection in a personal consultation.

### APÉRO

The start of a successful evening

#### DISTRICT 1

##### Mockalàcs

*Homemade Gruyère-herb-pastry*

##### Nuts

*Fine marinated nut mix from Schwarzenbach, Zurich*

##### Olives

*Marinated and fresh from the Bürkliplatz market*

CHF 13.50 per person excl. 8.1% VAT

#### DISTRICT 8

##### Delicious snacks

*Bresaola (IT)-Sbrinz roll, goat cheese fruit roll, olive tapenade with dried tomatoes and cucumber roll with pickled beetroot*

##### Alpensbrinz

*Four-year-old Alpsbrinz cheese made from raw milk*

##### Antipasti

*Finely seasoned vegetable antipasti*

CHF 16.50 per person excl. 8.1% VAT

#### DISTRICT 3

##### Crostini

*with eggplant parmigiana, mortadella (IT) - pistachio, char sour cream, broad bean mint*

##### Nuts

*Fine marinated nut mix from Schwarzenbach, Zurich*

##### Olives

*Marinated and fresh from the Bürkliplatz market.*

CHF 16.50 per person excl. 8.1% VAT

## STARTERS AND MAIN COURSES

The highlight of your evening

#### MEDITERRANEAN BUFFET FROM TREMONTE CATERING, ZURICH

Celebrate "La Dolce Vita" with your guests. With this Italian buffet, you can transport your guests straight to the cradle of good taste and pamper every palate. Starters and main courses are combined on a buffet.

##### Caponata di verdure

*Sweet and sour antipasto with eggplant, celery, tomatoes and pine nuts (v)*

##### Insalata Caprese

*Tomato salad with buffalo mozzarella and basil (vg)*

##### Insalata di farro

*Spelt salad with spring onions, egg, peas and soy sprouts (vg)*

##### Frittata vegetariana

*Cold omelette with ricotta and zucchini (vg)*

##### Trota con ceci

*Smoked trout with chickpeas and potatoes*

##### Verdure grigliate

*Summery grilled vegetables (v)*

##### Arancini

*Fried Sicilian rice balls filled with parmesan and mozzarella (vg)*

##### Beef Meatballs

*Beef minced meatballs in tomato sauce*

##### Conchiglioni with ragù

*Homemade shell pasta filled with beef ragout*

##### Parmigiana di melanzane

*Napoletan eggplant casserole with tomatoes and mozzarella (vg)*

##### Rosemary schiacciata

*Tuscan flatbread with rosemary (v)*

CHF 77.- per person excl. 8.1% VAT

*The buffet can also be supplemented with **roast beef**. The meat is cooked in one piece and freshly carved for you at the buffet. The additional charge for this is **CHF 15 per person**.*

*The offer consists exclusively of Swiss meat.*

v=vegan

vg=vegetarian

# STARTERS & MAIN COURSES CONTINUED

## SUMMER BUFFET

The classic in summer. Here too, the starters and main courses are combined on a buffet. We recommend you to choose two types of meat, two warm side dishes and three salads for your buffet.

### MEAT & FISH:

#### Roastbeef \*

Tender roast beef cooked in one piece with herb butter, chimichurri sauce

#### Chicken skewers

Skewers of free-range chicken with a cream sauce

#### Saddle of veal \*

Tender veal saddle with herb butter and chimichurri sauce

#### Lamb Racks \*

Racks of pasture-fed lamb with herb butter, chimichurri sauce

#### Hot meatloaf (veal, pork) \*

Classic fine meat with mustard

#### Wild-caught whitefish fillet (Switzerland)

with almond butter

#### Perch fillet farmed or wild caught (Switzerland)

with almond butter

#### Vegan Chicken Fillet

from wheat-soy and pea protein from Greenmountain (v)

#### Vegan Steak

from wheat protein from Green Mountain (v)

*The offer consists exclusively Swiss meat.*

*\* Large pieces of meat are cooked in one piece and freshly carved for you at the buffet.*

### WARM SIDE DISHES TO CHOOSE FROM:

#### Roasted potatoes

With rosemary (vg)

#### Lasagna

Vegetable lasagne with eggplant, zucchini and tomatoes and a fine béchamel sauce (vg)

#### Gnocchi

Fluffy, fried potato gnocchi (vg)

#### Potato gratin

Classic creamy potato gratin (vg)

#### Corn

Golden buttery fried corn on the cob (vg)

#### Mediterranean grilled vegetables

Eggplant, zucchini, peppers (vg)

### COLD SIDE DISHES TO CHOOSE FROM:

#### Tomato - mozzarella - nectarine - salad

Datterini tomatoes, buffalo mozzarella, nectarines, basil (vg)

#### Potato - chickpea salad

With cherry tomatoes, olives and lemon in a honey-mustard dressing (v)

#### Oriental cauliflower salad

With pomegranate seeds, pistachios, parsley and Raz el Hanout (v)

#### Orecchiette salad

With Mediterranean grilled vegetables, rocket and parmesan (vg)

#### Eggplant - tomato - salad

With tender eggplants and Datterini tomatoes and red onions (v)

#### Quinoa salad

With almonds, apricots, broccoli, apple, celery, peperoncini and herbs (v)

#### Watermelon feta salad

Summery melon salad with feta cheese and mint (vg)

#### Beluga lentils salad

With tofu, green beans, chili, ginger and herbs (v)

#### Fig ricotta salad

With Rocket and Balsamic Dressing (vg)

#### Barley salad

With pears, roasted hazelnuts and parsley (vg)

*From CHF 65.– per person excl. 8.1% VAT (the price varies depending on the choice of meat and side dishes).*

v=vegan vg=vegetarian

## STARTERS & MAIN COURSES CONTINUED

### MEZZE FROM THE RESTAURANT MOUDI, ZÜRICH

Pamper your guests with an unusual Lebanese specialty buffet. The mezze are combined as a starter and main course on a buffet and include the following dishes:

#### **Hummus**

*Velvety, airy chickpea mousse with sesame cream (v)*

#### **Tabbouleh**

*Fresh parsley tomato salad with bulgur (v)*

#### **Babaganoush**

*Delicate eggplant mousse with a fine smoky aroma (v)*

#### **Couscous-Salad**

*Couscous with chickpeas, pomegranate, parsley with a sumac-mint-pomegranate dressing (v)*

#### **Labneh**

*Refreshing yoghurt cream with peppermint (vg)*

#### **Muhammara**

*Spicy walnut paste with pomegranate syrup (v)*

#### **Moussakka**

*Tender eggplant and chickpeas in tomato sauce (v)*

#### **Kibbeh raheb**

*Bulgur balls filled with eggplant, peppers, walnuts and pomegranate (v)*

#### **Fatayer**

*Pastry filled with leaf spinach (v)*

#### **Lahne Bajin**

*Pastry filled with minced beef*

#### **Kibbeh with beetroot**

*Bulgur balls filled with beetroot (v)*

#### **Oriental flatbread**

*CHF 65.- per person excl. 8.1% VAT*

*In addition, the buffet can also be supplemented with the following meat dishes.*

#### **Kafta**

*Minced beef and chicken skewers + CHF 14.- per person excl. 8.1% VAT*

#### **Kabsa**

*Lebanese saffron rice with chicken + CHF 15.- per person excl. 8.1% VAT*

*The offer consists exclusively of Swiss meat.*

*v=vegan vg=vegetarian*

# STARTERS & MAIN COURSES CONTINUED

## LOCAL BUFFET FROM THE RESTAURANT RANK, ZÜRICH

With one foot in the city and the other in the fields, the RANK restaurant stands for a particularly contemporary culinary experience. The connection to the Gut Rheinau and Slow Grow farms makes it possible to combine regenerative agriculture and innovative cuisine. The dishes are made from freshly harvested ingredients from the canton of Zurich. Simply from the best that nature has to offer.

### Colorful leaf salad

*With boiled egg, crispy fried onions, hearty croutons, kernels and seeds in a delicate honey-mustard dressing (vg)*

### Basil-Panzanella

*A Mediterranean bread salad, refined with tender white beans, crunchy celery and fresh basil (vg)*

### Vegetable tartar with goat's cheese

*Finely chopped, marinated vegetables, combined with creamy goat's cheese and a fresh mint note (vg)*

### Baked beetroot

*Aromatic beetroot from the oven, accompanied by crunchy almonds, spicy watercress and fruity chutney (v)*

### Vegan salmon in dill-sauce

*Salmon made of carrots with a delicate dill sauce, served with fine radish strips and a spicy horseradish note (vg)*

### Couscous

*Couscous dish with roasted nuts and juicy zucchini (v)*

### BBQ miso eggplant

*Tender eggplants marinated in a spicy BBQ miso mixture, served with pickled red cabbage.*

### Potato-gratin

*Creamy potato casserole with tender leek and golden brown cheese crust (vg)*

### Baked Cauliflower with Raita Yoghurt

*Oven-roasted cauliflower combined with a refreshing raita yoghurt (vg)*

### Sweetpotato Gnocchi with pesto

*Gnocchi made from sweet potatoes refined with an aromatic pesto made from wild herbs (vg)*

### Freshly baked sourdough bread

*With organic herb butter from the forest (vg)*

CHF 84.– per person excl. 8.1% VAT

*In addition, the buffet can be supplemented with the following meat dishes:*

### Zurich Geschnetzeltes

*The classic Zurich dish - tender veal in a creamy sauce*

### Beef mince patties with tomato chutney

*Juicy beef mince patties served with a spicy and fruity tomato chutney.*

*Additional costs are CHF 17.– excl. 8.1% VAT.*

*The meat on offer consists exclusively of Swiss organic meat from a Butcher in Berikon*

v=vegan vg=vegetarian

## STARTERS & MAIN COURSES CONTINUED

### GREEK BUFFET FROM THE RESTAURANT OH MY GREEK! IN ZÜRICH

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

#### Tzatziki

Greek yogurt dip with cucumber and garlic (vg or v possible)

#### Dolmades

Stuffed vine leaves stuffed with rice (v)

#### Greek salad

Tomatoes, cucumbers, onions, olives, feta (vg or v possible)

#### Watermelon-feta salad

With peppermint and lime-honey dressing (vg or v possible)

#### Spanako-Tiropitakia

Spinach-Feta Strudel im Filoteig (vg)

#### Oven-baked potatoes

Baked potatoes with fresh lemons and herbs (v)

#### Oven veggies

Seasonal vegetables (v)

#### Keftedes

Greek-style beef meatballs with tomato salsa

#### Chicken thighs

In a white wine-lemon sauce with fresh herbs

#### Pastitsio

Pasta casserole with sugo and béchamel sauce (vg or v possible)

#### Two kinds of bread

Wood-fired Mediterranean bread with olives and tomatoes  
Wood-fired white bread

CHF 74.00 per person excl. 8.1% VAT

Additionally, the buffet can be booked in the following variant.

#### Roasted veal CH instead of chicken thigh

roast veal cooked in Greek wine with fresh herbs and gravy

CHF 79.00 per person excl. 8.1% VAT

The offer consists exclusively of Swiss meat. The roast is cooked in one piece and freshly carved for you at the buffet.

v=vegan vg=vegetarian



# DESSERTS

## THE PERFECT ENDING

Our desserts can be combined in many different ways and are perfect for a warm summer evening.

### SUMMER DREAM

#### Fruit tartlet

*with seasonal fresh fruits, homemade*

#### Lemon tartlet

*Shortcrust pastry tart with a wonderfully fresh lemon cream*

#### Brownies

*Chocolatebrownies with Felchlin chocolate*

*Served on a buffet | CHF 17.50 per person excl. 8.1% VAT*

### BARFUSSBAR CLASSIC

#### Eisvogel

*Handmade ice cream in cups from Zurich, changing seasonal flavors.*

#### Nanimale

*Vegan ice cream in cups based on cashew nuts, various flavors.*

#### Cornet by Gasparini

*Different flavors.*

#### Brownies

*Delicious chocolate brownies with swiss chocolate*

*Flying service, ice cream distributed from a tray | CHF 12.50 per person excl. 8.1% VAT*

### FERRAGOSTO

#### Tiramisu

*Comes in a glass and is the indispensable highlight on an Italian dessert buffet*

#### Pannacotta

*The creamy panna cotta in a glass with a hint of vanilla, served with a fresh berry composition.*

#### Mini raspberry tart

*Crispy tartlet with a fine vanilla filling and fresh raspberries*

#### Lemon cake

*Fine, juicy lemon cake*

*Served on a buffet | CHF 17.50 per person excl. 8.1% VAT*

### CHEESE PLATTER

*Curated by the cheese sommelier from CHF 12.50 per person excl. 8.1% VAT*

## EXAMPLES

### EVENT – 100 PEOPLE WITH LEBANESE MEZZE BUFFET OFFERING DRINKS A DISCRETION

#### Beer

*Goldsprint, Zitronen Panaché, Turbinenbräu  
Pause, alcoholfree*

#### White Wine

*Chardonnay, Vin de France, Doudet-Naudin, FR,  
Burgund*

#### Red Wine

*Merlot Vin de Pays d'OC, Luc Pirlet, Merlot,  
FR, Languedoc*

#### Rosé

*Canallas Rosado, D.O. Valencia Bodegas Arràez,  
Bobal, ES, Valencia, organic*

#### Summerdrinks

*Classic Spritz  
Spicy Ginger Aperitif  
Yuzu Prosecco Spritz*

#### Sparkling Wine

*Prosecco DOC millesimato brut Impero,  
Glera, IT, Valdobbiadene*

#### Soft drinks

*Sparkling and still water, Vivi Kola, Vivi Kola  
Zéro, Lemonade, Iced Tea, Coffee, Tea*

**COSTS DRINKS** CHF 53.50  
*per person excl. 8.1% VAT*

#### OFFER FOOD

##### Aperitif

*District 1* CHF 13.50

##### Starter and main course

*Mezze-Buffer* CHF 65.–

##### Dessert

*Icecream with Brownies* CHF 12.50

**COSTS FOOD** CHF 91.–  
*per person excl. VAT*

**TOTAL DRINKS & FOOD** CHF 144.50  
*per person excl. VAT*

**TOTAL COSTS (100•144.50)** CHF 14 450.–  
*excl. VAT*

**TOTAL COSTS INCL. 8.1% VAT.** CHF 15 620.45

### EVENT – 80 PEOPLE WITH MEDITERRANEAN BUFFET AND UNLIMITED DRINKS

#### Beer

*Goldsprint, Zitronen Panaché, Turbinenbräu  
Pause, alcoholfree*

#### White Wine

*Lugana Garda, Monte del Frà, Trebbiano di Lugana, IT,  
Veneto, DOC – 7,5 dl*

#### Red Wine

*Chianti Classico, DOCG Castello Monsanto, Sangiovese,  
Canaiolo, IT, Toscana*

#### Rosé

*Canallas Rosado, D.O. Valencia Bodegas Arràez, Bobal,  
ES, Valencia, organic*

#### Soft Drinks

*Sparkling and still water, Vivi Kola, Vivi Kola Zéro,  
Lemonade, Iced Tea, Coffee, Tea*

**COSTS DRINKS** CHF 57.–  
*per person excl. 8.1% VAT*

#### OFFER FOOD

##### Aperitif

*District 3* CHF 16.50

##### Starter and main course

*Mediterranean buffet from Tremonte Catering* CHF 77.–

##### Dessert

*Ferragosto* CHF 17.50

**COSTS FOOD** 111.–  
*per person excl. VAT*

**TOTAL DRINKS & FOOD** CHF 168.–  
*per person excl. VAT*

**TOTAL COSTS (80•168.00)** CHF 13 440.–  
*excl. VAT*

**TOTAL COSTS INCLUDING 8.1% VAT.** CHF 14 528.65

*The prices include all wages, the entire infrastructure, fabric tablecloths, our standard table decorations, a small music player at the bar, assembly and dismantling, cleaning and our tents, which will be set up for you depending on the weather. The basic rent is not included in this price.*

## USE AND COSTS

We can host events with at least 60 to 150 people and in any weather.

### NUMBER OF GUESTS

We can host events for at least 60 to 150 people. Larger groups on request.

### USE

During the bathing season (from May 10th to September 14th, 2025), private events are possible on Mondays, Tuesdays, Fridays and Saturdays from 8 p.m. to midnight. Guests must leave the Barfussbar by 12:30 a.m. Drinks are served until midnight. As we are an open-air location, an extension of the opening hours is not possible for legal reasons. At the edge of the bathing season (from April 11th to May 9th and from September 22th to October 25th, 2024), use is also possible earlier in the evening or during the day from Monday to Saturday. We will be happy to offer you an individual quote for the additional costs for the extension.

For events during the bathing season that start before 8 p.m., we offer aperitif catering on the ship MS Etzel. We would be happy to make you an offer. You can find more information about the offer on our website. In the cultural venue Rank, you can also continue celebrating after midnight. Booking and billing for this are handled directly by Rank. We would be happy to put you in touch with them.

### CATERING

The food and drinks are supplied exclusively by the Barfussbar. For exclusive use, food consumption is required, and our extensive selection of different buffets is available to you. For private events, your guests can keep their shoes on.

### COSTS

The basic rent per event is as follows:

#### RENT

CHF 2450.– *excl. 8.1% VAT*

CHF 2648.45 *incl. 8.1% VAT*

*Drinks and food are charged additionally. Based on our experience so far, food and drinks from our standard offer cost approximately between CHF 140 and 170 per person.*

The packages include all wages, the entire infrastructure, tablecloths, our table decorations, a small music player at the bar, assembly and dismantling, cleaning and our tents, which will be set up for you depending on the weather. Of course, special requests are also possible upon request and at an additional cost. The minimum consumption is CHF 140.– per guest, excluding the basic rent and 8.1% VAT.

### NO-SHOWS:

In the event of no-shows, we will charge the ordered food plus an additional fee of CHF 25 per non-attending guest for the furniture provided and the staff.

### ADDITIONALLY, THE FOLLOWING CAN BE RENTED:

#### Lifeguard including bath towels

*(for swimming in the indoor pool, mandatory for 5 children under 12 years) CHF 270.– excl. VAT | CHF 290.80 incl. 8.1% VAT*

#### Four speakers with wireless microphone

For background music and speeches with connection for music players such as iPhone, iPad etc.  
CHF 390.– excl. VAT | CHF 421.60 incl. 8.1% VAT

#### PA with four tweeters and two bass boxes and DJ system

*with professional mixer & wireless microphone CHF 590.– excl. VAT | CHF 637.80 incl. 8.1% VAT*

#### Photo box from myfotobox.ch

from CHF 683.– excl. VAT | CHF 738.– incl. VAT

#### Projector with screen

CHF 150.– excl. VAT | CHF 161.55 incl. 8.1% VAT

#### Fog machine including fog fluid

CHF 220.– excl. VAT | CHF 237.80 incl. 8.1% VAT

### DJ AND BAND

If you wish, we can put you in touch with our DJs or bands. Please note, however, that they are only allowed to play music until 11 p.m. at the latest.

### PHOTOGRAPHER

We recommend Smooth Photography

[www.smoothphotography.ch](http://www.smoothphotography.ch)

[mail@smoothphotography.ch](mailto:mail@smoothphotography.ch)

### FLOWERS

We recommend Céline by Floral Note

[flowers@floralnote.ch](mailto:flowers@floralnote.ch)

[044 361 18 18](tel:0443611818)

### PAYMENT

The basic rent is due after the rental agreement has been signed. The remaining costs, according to the offer, will be invoiced to you after your event with a payment deadline of 10 days and the number of guests definitively confirmed by you.

### CONCLUSION OF THE CONTRACT

The customer signs the rental agreement and thereby agrees to the conditions, terms of use and costs that apply to all types of events in the Barfussbar. When discussing the event, consumption, technology, procedure and other details are agreed upon. The separate offer/cost estimate becomes an additional part of the contract after confirmation.

# USE AND COSTS

## CANCELLATION POLICY

Cancellations must be communicated to Barfussbar as early as possible and in writing (also possible by email). The date of receipt of the written cancellation is decisive.

If an event is cancelled, the following costs will be charged:

Up to **90 days** before the event, the basic rent will be refunded less an administration fee of **CHF 300.-**.

**89-60 days** before the event: **15%** of the cost estimate will be invoiced. The basic rent will not be refunded. If there is no cost estimate for consumption, **CHF 140.-** per guest will be assumed as the basis. The number of guests will be the number of guests according to the rental agreement.

**59-30 days** before the event: **50%** of the cost estimate will be invoiced. The basic rent will not be refunded. If there is no cost estimate for consumption, **CHF 140.-** per guest will be assumed as the basis. The number of guests will be the number of guests according to the rental agreement.

**29-0 days** before the event: **75%** of the cost estimate will be invoiced. The basic rent will not be refunded. If there is no cost estimate for consumption, **CHF 140.-** per guest will be assumed as the basis. The number of guests will be the number stated in the email correspondence or rental agreement.

## CONTACT

Saftbad AG /  
Barfussbar  
Oberdorfstrasse 16e  
8001 Zürich  
event@barfussbar.ch  
0041 44 261 30 20



# EDITIONS

for the use of the Barfussbar for event purposes

You will soon have made it. However, to ensure that we can continue to enjoy the venerable 137-year-old women's pool for a long time to come, there are a few conditions attached to its use.

## TIME FRAME

During the bathing season, events can start from **8 p.m.** and must end by midnight at the latest. Drinks are served until midnight. Your guests then have until **12:30 a.m.** to say goodbye. Outside of the bathing season, events can also be held during the day or start before 8 p.m.

## MUSIC

We are an open-air location. That is why, according to city police regulations, music can only be played in the women's pool with slight amplified **music and until 11 p.m.** at the latest. Party bands are not permitted for noise protection reasons. The musicians must discuss the sound technology with the Barfussbar operator. DJs must play with the Barfussbar equipment.

## USABLE AREA

You may use the white marked area on the location map (p. 14) for your activities.

## SWIMMING

For your safety, swimming is generally not permitted at private events. If you still want to allow your guests to cool off, you can book a professional lifeguard from the Frauenbad through us. This way, you and your guests can refresh yourselves with a swim in the cool Limmat in the pool on the inner deck. Swimming in the pool on the outer deck is not permitted.

## FOOD AND DRINK

The food and drinks are supplied exclusively by the Barfussbar. For exclusive use, food consumption is required, and our extensive selection of different buffets is available to you.

## SUBLETTING

We cannot allow subletting of the location.

## DECORATION

The panorama around the Barfussbar is actually enough decoration. If you still want additional decorations, they must meet fire regulations and may only be put up during the bathing season at 7.40 p.m. at the earliest in consultation with the Barfussbar eventmanagement. We will have to charge you for any costs arising from decorations, including dismantling.

## CANDLES AND OTHER FIRE SOURCES

Candles, petrol lamps, fireworks and floating lights are not permitted in the listed Frauenbad for fire safety reasons. The facility must be treated with care. If the Frauenbad is exceptionally dirty, we will have to charge you an additional cleaning fee. As the tenant, you are liable for any damage to the women's pool / barefoot bar.

## ACCIDENTS AND FORCE MAJEURE

The Sportamt Zurich and the Barfussbar operator accept no liability in the event of accidents. If events cannot be carried out due to force majeure such as floods, storms, fires, epidemics, pandemics, etc., Saftbad AG / Barfussbar accepts no liability for the non-feasibility of the event.

## CHILDREN

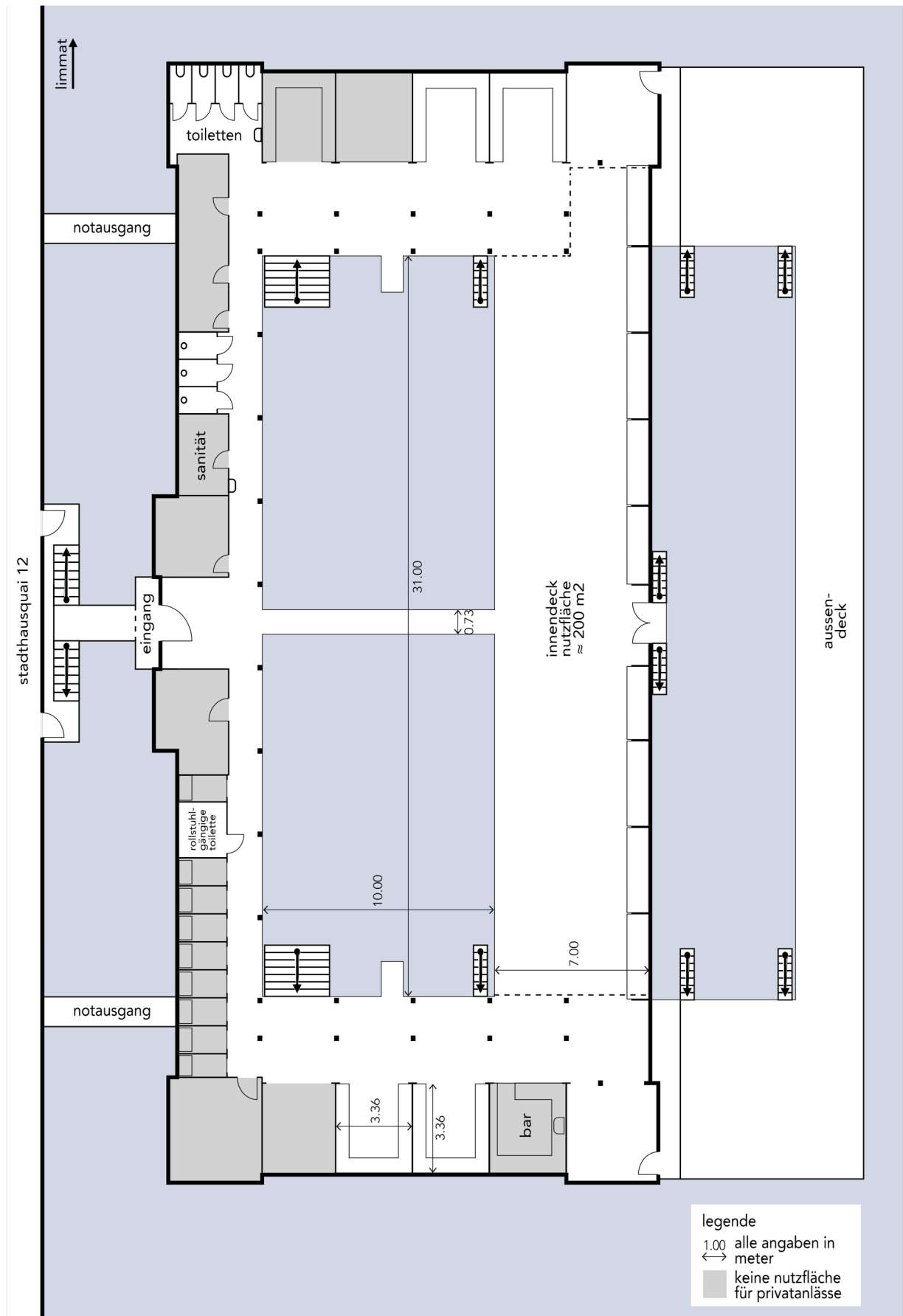
The Barfussbar is not suitable for children due to its location on the water. The responsibility for supervising children always lies with the parents or an adult supervisor organized by you. The two pools are not only fun for children but also pose a danger. If you still decide to invite children to your party, you agree to book a professional lifeguard from the women's pool for five children under 12 years of age or more. For 12 children under 12 years of age or more, you agree to book two professional lifeguards from the women's pool. The lifeguard is an additional security measure, but does not assume any responsibility or babysitting service. A larger number of children as guests must be agreed individually with the Barfussbar. This is independent of the weather and regardless of whether or not people are swimming. The city administration and the Barfussbar operator accept no liability in the event of accidents.

## ADVERTISING

Permission from the Sportamt must be obtained for the distribution of flyers or other propaganda, as well as for the posting of posters or other advertising media. Advertising for tobacco products and alcohol is prohibited. The sports office and Saftbad AG / Barfussbar have the right to withdraw a permit that has already been granted at short notice if the above conditions are not met.

**The rental application/rental agreement must be completed completely and truthfully by you.**

# PLAN FRAUENBADI



# RENTAL APPLICATION / RENTAL AGREEMENT

for the use of the Barfussbar in the Frauenbad, Stadthausquai in Zurich, for events

BUSINESS

FIRST NAME

SURNAME

STREET

ZIP CODE

CITY

PHONE

EMAIL

DATE

NUMBER  
OF GUESTS

TIME

OCCASION

*The applicant accepts the costs and conditions listed on pages 11 - 13, in particular that music is in any case slightly amplified and permitted until 11 p.m. and that the event can start from 8 p.m. during the bathing season. ,*

ZURICH,

SIGNATURE  
EMPLOYER

Please send the rental agreement to the following address: [event@barfussbar.ch](mailto:event@barfussbar.ch)

CONFIRMATION TO BE FILLED OUT BY BARFUSSBAR / SAFTBAD AG RENT CHF

RENT INCL. VAT

DUE ON

ZURICH,

SIGNATURE  
SAFTBAD AG