

Events







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# Your event at the Lindt Home of Chocolate

Our event portfolio offers a wide variety of chocolate experiences, whether you are interested in an exclusive course given by our Master Chocolatiers, a museum tour with or without a guide, or a cocktail reception with a view of the stunning chocolate fountain.

Immerse yourself in the unique world of the Lindt Home of Chocolate and let us create an unforgettable event together.

If you are thinking of planning an event, please contact us via email:

**[event@lindt-home-of-chocolate.ch](mailto:event@lindt-home-of-chocolate.ch)**

## **Location**

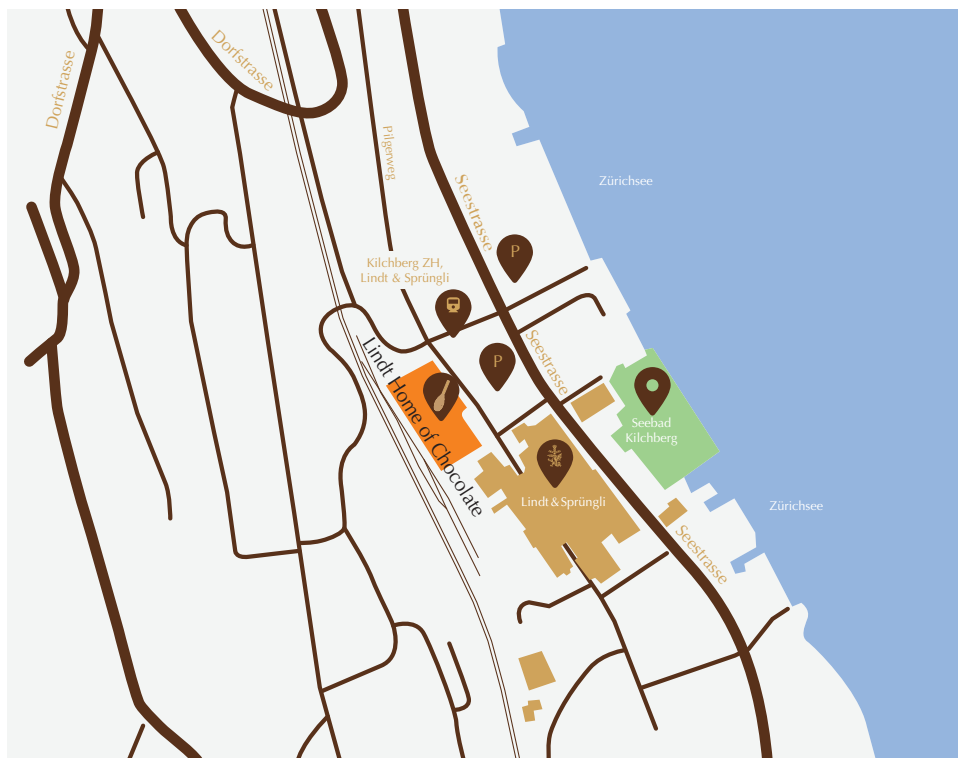
Lindt Home of Chocolate  
Seestrasse 204 / Schokoladenplatz 1  
CH-8802 Kilchberg

Phone:

+41 44 716 20 00

## **Transport connections**

20 minutes from Zurich to the Lindt Home of Chocolate, Kilchberg





# Museum



## Chocolate tour with audio guide


The Master Chocolatier invites you on a journey of discovery through the world of chocolate via an audio guide. Every time you reach a whisk symbol, the Master Chocolatier will explain something important, exciting or interesting to you.

**Duration** approx. 60 minutes  
**Price** CHF 15.00 per person (adult)  
**Languages** 



## CHOCO-WORLD guided tour


On this hour-long guided tour you will learn all about the long journey of the cocoa bean, from its growing region all the way to Europe, and how cocoa pods are processed into the finest chocolate. We will reveal to you how chocolate conquered the world during its 5,000-year history, and how Switzerland became the chocolate capital of the world.

**Duration** 60 minutes  
**Price** CHF 25.00 per person (min. 10 people)  
**Languages**  (additional languages upon request)



## CHOCO-DELUXE guided tour

On this 90-minute guided tour, you will gain further insights into the world of cocoa and the production of chocolate. We will show you how the cult drink of the Mayans became a luxury drink in Europe, and ultimately turned into chocolate for ordinary people everywhere. In addition to the tasting stations in the exhibition and the chance to sample various LINDOR truffles with our Lindt Master Chocolatiers, we also offer you the exclusive opportunity to taste ingredients and pilot products from our chocolate production.

**Duration** 90 minutes  
**Price** CHF 30.00 per person (min. 10 people)  
**Languages**  (additional languages upon request)

# Chocolateria courses

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## Creative with all your senses

In this course you will pour your own chocolate bar and decorate it exactly how you like. You can also choose for yourself whether you want light milk chocolate or dark Surfin chocolate. While waiting for the poured bars to cool, you will learn interesting facts about the fascinating world of cocoa and cocoa cultivation.

**Duration** 75 minutes

**Price** CHF 90.00 per person (adult, min. 10 people)

**Admission** 5 years and older (only when accompanied by an adult with their own ticket)

**Languages**   (additional languages upon request)



## Molding and refining

Pour your own precious, hollow figure in our authentic Chocolateria. While the poured masterpieces cool, you can decorate two chocolate lollipops with sugar decorations, almonds, sprinkles, nuts and even more melt-in-your-mouth chocolate. Your handmade creations will be beautifully wrapped and you can take them home with you.

This course is the perfect activity for any time of the year and is conducted under the expert guidance of a real LINDT Master Chocolatier.

**Duration** 75 minutes

**Price** CHF 90.00 per person (adult, min. 10 people)

**Admission** 8 years and older (only when accompanied by an adult with their own ticket)

**Languages**   (additional languages upon request)

# Chocolateria

## Seasonal courses

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### Praline & Truffle Dreams

During this course you will create the finest champagne truffles under the expert guidance of our Master Chocolatiers. Your handmade delicacies will be beautifully packaged so you can take them home to enjoy them.

**Duration** 120 minutes

**Price** CHF 110.00 per person (16 years and older, min. 10 people)

**Languages**   (additional languages upon request)



### Lindt Pralines – A dream in a chocolate box

Following an exciting introduction in our Chocolateria, you will immerse yourself and your group in the world of chocolate. After pouring finest chocolate into two half shells in the shape of a cocoa pod, you will use them as chocolate boxes to hold the two most popular types of praline, “Amande de Luxe” and “Pearl de Cacao”, which you will refine yourself. The delicious treats you create will be beautifully wrapped so you can take them home with you.

**Duration** 120 minutes

**Price** CHF 110.00 per person (16 years and older, min. 10 people)

**Languages**   (additional languages upon request)



# Chocolateria

## Seasonal courses

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### X-MAS Special

The unique atmosphere of our Lindt Chocolateria provides the perfect backdrop for course participants as they gain exciting insights into the world of Lindt chocolate. Make your own Christmas figurines (Lindt Teddy or Santa Claus) and exquisite pralines using the finest Lindt chocolate and appealing decorations.

The handmade creations will be beautifully wrapped in a Santa's hat so that participants can take them home.

**Duration** 90 minutes

**Price** CHF 100.00 per person (16 years and older, min. 10 people)

**Languages**   (additional languages upon request)



### Easter Special

The unique atmosphere of our Lindt Chocolateria provides the perfect backdrop for course participants as they gain exciting insights into the world of Lindt chocolate. They can make their own Lindt Bunny and exquisite pralines using different types of chocolate and appealing decorations.

The handmade creations will be beautifully wrapped in an Easter nest so that participants can take them home.

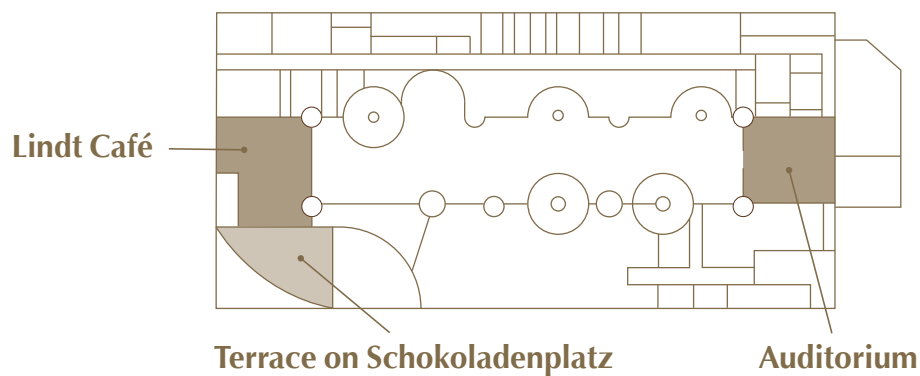
**Duration** 90 minutes

**Price** CHF 100.00 per person (16 years and older, min. 10 people)

**Languages**   (additional languages upon request)

## Event spaces

# Ground floor

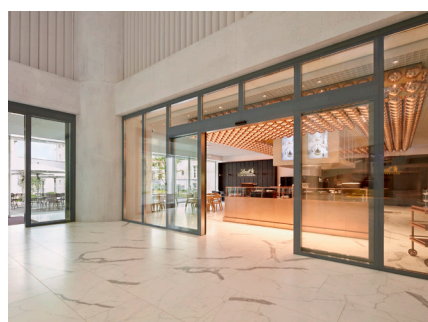


## Auditorium

Space for corporate and product presentations with up to a maximum of 100 people.

One-day rental: CHF 2,200.00

Half-day rental: CHF 1,200.00




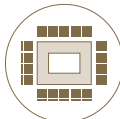
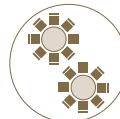
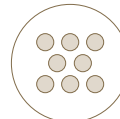


## Café

For private dinners with up to 60 people. Can be rented exclusively from 18:00.

Minimum price: CHF 3,000.00

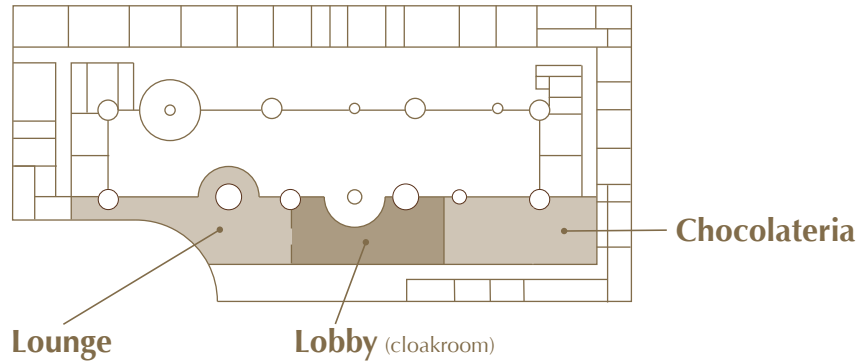
## Seating options

						
	Theater	Seminar	U-shape	Conference	Banquet	Cocktail
Auditorium (150 m2)	100	40	24	32	–	–
Café	–	–	–	–	60	–



Event spaces

# Third floor



Lounge




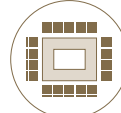

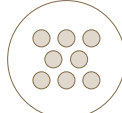
For exclusive private or corporate events with up to 100 people.  
One-day rental: CHF 1,200.00  
Half-day rental: CHF 600.00



Chocolateria

For unique chocolate course experiences and events with up to 60 people.

## Seating options

						
	Theater	Seminar	U-shape	Conference	Banquet	Cocktail
Lounge (220 m2)	50					100
Chocolateria (200 m2)	–	60	–	–	–	–

# Canapés, cocktail receptions and flying dinners

for private events in the lounge

## Hearty cocktail reception

<b>Light cocktail reception</b> Vegetable quiche / salmon wrap with pea guacamole / beef tartare on toast / quinoa salad with dates	per person	<b>CHF 28.00</b>
<b>Premium cocktail reception</b> Quiche Lorraine / salmon wrap with pea guacamole / beef tartare on toast / puff pastry with cream cheese, apricots and pistachios / croque Italy	per person	<b>CHF 38.00</b>
<b>Deluxe cocktail reception</b> Beef tartare on toast / quiche Lorraine & seasonal quiche (vegetarian) / puff pastry with cream cheese, apricots and pistachios / salmon wraps with pea guacamole / croque Italy / pumpkin foam with sous vide egg and baby spinach	per person	<b>CHF 56.00</b>

## Served business lunch

<b>Sandwich lunch</b> Half baguette with hummus / half baguette with salami & arugula, crusty bread with ham, crusty bread with cheese & apricot chutney / waffle pop	per person	<b>CHF 28.00</b>
<b>Served business lunch</b> Seasonal leaf salad / quiche Lorraine or vegetarian quiche / half-portion waffle dessert	per person	<b>CHF 30.00</b>

## Welcome coffee & breaks

<b>Welcome Coffee</b> Mini Croissants & mini rolls / fruit-étagère afternoon waffle pop, coffee, espresso, tea	per person	<b>CHF 16.00</b>
<b>Coffee &amp; cakes</b> Waffle pops / brownie with chocolate / sliced fruits Coffee, espresso	per person	<b>CHF 18.00</b>
<b>Coffee &amp; break</b> Waffle pops / sliced fruits Coffee, espresso	per person	<b>CHF 15.00</b>



## Cold canapés

**CHF 7.50  
each**

- Smoked trout mousse with beetroot horseradish and waffle chips
- House-smoked Scottish salmon with airy wasabi foam
- Smoked salmon tartare in a glass
- Grilled eggplant roll with broiled tomato and mozzarella
- Small pita pockets stuffed with buffalo mozzarella, tomatoes & basil
- Cream cheese “lollipop” with crispy carrots
- Tomato mousse with crispy “Bündner Salsiz” salami chips
- Canapés with Bündner dry-cured beef, egg, tuna, ham or salami
- Baby zucchini roll filled with feta
- Mini sesame bagel with cream cheese, house-smoked salmon and prosciutto
- Homemade beef tartare on crispy crostini
- Beef tartare in a jar with crispy tomato foccacia squares
- Serrano ham on red quinoa salad
- Tomato mousse with crispy “Bündner Salsiz” salami chips
- Zucchini rondelles with taleggio and fresh basil

## Soups

**CHF 5.50  
each**

- Carrot cappuccino with ginger foam
- Prosecco foam soup with prosciutto & herbs
- Tomato foam soup with basil foam
- Zurich Riesling foam soup
- Pumpkin foam soup with roasted pumpkin seeds





## Hot canapés

CHF 8.50  
each

- Creamy polenta with sautéed mushrooms
- Seasonal mushroom or white wine risotto with parmesan – with or without chipolata
- Saffron risotto with king prawns
- Mini hamburger (meat or vegetarian)
- Zurich veal skewers on crispy Rösti potato pancake
- Veal involtini rolls with sage on Mediterranean polenta
- Marinated chicken “yakitori” skewers with wasabi foam and cashews
- Mini Raclette with new potatoes & fried sage leaves
- Vegetarian layered vegetable tower with mozzarella
- Homemade cannelloni (vegetarian or meat) with herb foam
- Mini tortilla – vegetarian or meat
- Mini Älpler macaroni with apple brunoise
- Braised king prawn on red Thai foam with sesame bok choy
- Braised salmon cubes on leek & potato foam

## Small desserts

CHF 6.50  
each

- Lindt chocolate mousse with garnish
- Lindt chocolate cake with garnish
- Lindt brownie
- Fruit salad in a glass
- Crème brûlée
- Mini apple strudel with almonds and cinnamon on vanilla sponge

## A stand of LINDOR truffles

CHF 16.50

Stand with “sweet dreams”

# Menu

for private events in the Lindt Café

## Starters

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Salmon wraps with pea guacamole and salad bouquet	<b>CHF 15.50</b>
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Organic sous vide egg with pea purée, bacon and Gran Padano cheese	<b>CHF 13.50</b>
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## Starter soups

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Carrot cappuccino with ginger foam	<b>CHF 10.50</b>
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Prosecco foam soup with prosciutto & herbs	<b>CHF 12.50</b>
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Tomato foam soup with basil foam	<b>CHF 11.50</b>
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## Starter salads

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Mixed seasonal leaf salad with toppings	<b>CHF 11.00</b>
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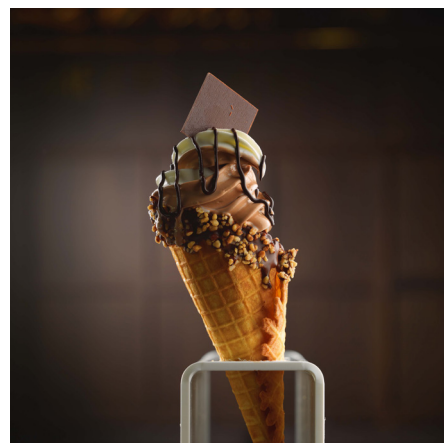
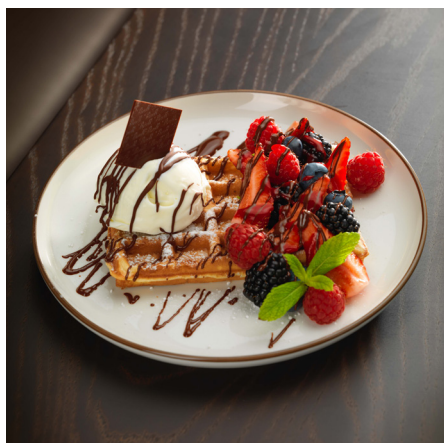
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Homemade Italian bread salad	<b>CHF 11.50</b>
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Cuore di bue tomatoes with buffalo mozzarella & rosemary foccacia	<b>CHF 13.50</b>
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## Meat & fish main courses

Sous vide veal steak with mushroom cream sauce, seasonal vegetables, homemade spaetzli noodles	<b>CHF 58.00</b>
Veal fillet medallions with a parmesan crust, mixed vegetable garnish and rosemary roast potatoes	<b>CHF 66.00</b>
Roast beef entrecôte with homemade chili butter, seasonal vegetables and herb risotto	<b>CHF 55.00</b>
Party fillet (pork tenderloin with bacon), balsamic jus, seasonal vegetables and creamy polenta	<b>CHF 46.50</b>
Sautéed salmon fillet on a bed of leeks with white wine risotto	<b>CHF 42.00</b>

## Vegetarian main courses

Creamy polenta with sautéed mushrooms and spinach salad	<b>CHF 28.00</b>
Tomato risotto with burrata & pesto baguette	<b>CHF 32.00</b>
Homemade cream cheese and herb ravioli with seasonal vegetables	<b>CHF 35.50</b>
Asian lentil and vegetable curry with cashews, served on basmati rice (vegan)	<b>CHF 31.50</b>

## Desserts

Waffle dessert with crema gelata, berries & Lindt chocolate	<b>CHF 6.50</b>
Lindt chocolate trio (Lindt crema gelata, warm brownie, Lindt chocolate mousse)	<b>CHF 10.50</b>
Lindt chocolate mousse with garnish	<b>CHF 10.50</b>
Homemade Lindt chocolate cake	<b>CHF 7.00</b>
Cream slice with fresh berries	<b>CHF 9.50</b>
Fruit roulade with chocolate cream	<b>CHF 8.50</b>
Crème brûlée	<b>CHF 9.50</b>

# Drinks menu

## Mineral water & soft drinks

<b>Mineral water, glass bottle</b> still & sparkling	100cl	<b>CHF 9.00</b>
<b>Mineral water, PET bottle</b> still & sparkling	50cl	<b>CHF 4.80</b>
<b>Soft drinks, PET bottle</b> various flavors	50cl	<b>CHF 4.80</b>

## Fruit juices

<b>Orange juice</b>	100cl	<b>CHF 12.00</b>
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## Champagne & sparkling wines

<b>Veuve Clicquot Brut</b> Champagne AOC	75cl	<b>CHF 78.00</b>
<b>Bacio d'Oro</b> Prosecco Superiore Valdobbiadene DOCG	75cl	<b>CHF 54.00</b>





## White wines

<b>Alleskönner</b> Rheinhessen Weingut, Becker-Landgraf	75 cl	<b>CHF 51.00</b>
<b>Epesses Lucine</b> Lavaux AOC	75 cl	<b>CHF 51.00</b>
<b>Bleu de Bleu Blanc</b> Assemblage Blanc de Romandie	75 cl	<b>CHF 48.00</b>

## Beer

<b>Quöllfrisch Appenzeller</b> Light lager	33 cl	<b>CHF 6.00</b>
<b>Feldschlösschen, alcohol-free</b>	33 cl	<b>CHF 6.00</b>

## Red wines

<b>Aalto</b> Ribera del Duero, Aalto Bodega	75 cl	<b>CHF 78.00</b>
<b>Hacienda Monasterio Crianza</b> Spain, Duero-Tal (Castilla y Leon)	75 cl	<b>CHF 76.00</b>
<b>Quattromani</b> Ticino Gialdo SA	75 cl	<b>CHF 85.00</b>
<b>Juan Gil</b> Jumilla (Spain), Bodega Juan Gil	75 cl	<b>CHF 48.00</b>
<b>Bleu de Bleu Rouge</b> Assemblage rouge Geneva / Switzerland	75 cl	<b>CHF 48.00</b>

## Long drinks

<b>Gin and tonic</b>	2,4 dl	<b>CHF 16.50</b>
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# Opening times & prices

## Museum opening times

Mon–Sun: 10:00–18:00

The museum (chocolate tour) is closed on the following days:

January 1, December 25/26, as well as two maintenance days per year (see website).

## Museum admission prices (with audio guide)

Individuals	per person	Comments
Adults (> 16 years)	CHF 15.00	
Seniors (> 65 years)	CHF 13.00	With AHV card
Students (> 16 years)	CHF 13.00	Student ID required
Children (8–15 years)	CHF 10.00	
Children (0–7 years)	Free	
Groups	per person	Group rates apply from 20 people or more
Adults (> 16 years)	CHF 13.00	
Children (8–15 years)	CHF 8.00	Each group must include at least three adults
Children (0–7 years)	Free	Each group must include at least three adults

## Guided tours with guide

CHOCO-WORLD, 60 minutes		Guided groups (min. 10 people)
Adults (> 16 years)	CHF 25.00	
Children (0–15 years)	CHF 20.00	
Students (> 16 years)	CHF 23.00	
CHOCO-DELUXE, 90 minutes		Guided groups (min. 10 people)
Adults (> 16 years)	CHF 30.00	
Children (0–15 years)	CHF 25.00	
Students (> 16 years)	CHF 28.00	

## Special offers

Private museum rentals	CHF 300.00 per hour or part thereof plus the equivalent of at least 40 entry tickets (CHF 600.00)	Private museum rentals are possible from 18:00–20:00
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# Directions



## Bus

Bus 165 from Zurich Bürkliplatz to Lindt & Sprüngli bus stop.  
Travel time: 15 minutes



## Boat

From Bürkliplatz landing (short cruise, route 3731) to Kilchberg ZH (lake) plus a 10-minute walk



## Train

S8 or S24 line to Kilchberg ZH plus a 10-minute walk (via Pilgerweg)



## Car

Five minutes from the Thalwil-Rüschlikon freeway exit. Follow the brown "Lindt" signs (entrance to underground parking garage at Seestrasse 204, 8802 Kilchberg ZH).

For electric cars there are 6 parking spaces with charging stations available: (CHF 0.40 / kwh)



## Tour buses

Buses parked on the premises must be registered at the Welcome Desk at the main entrance of the Lindt Home of Chocolate.  
If all the parking spaces are occupied, the Aspholz rest area on the A3 can be used.

We will be happy to send you more detailed directions if required.

# General information

<b>Catering</b>	Our catering team will treat you to homemade delicacies that will make your event at the Lindt Home of Chocolate both a success and a culinary highlight. Our varied range of offers ensures that you will find the exact one to fit your needs.
<b>Event Management</b>	Our Event Management is your professional and detail-oriented point of contact for your entire event. If you have any questions, we would love to hear from you.
<b>Parking</b>	We are happy to provide you and your guests with exit tickets for the underground parking garage at a special price of CHF 5.00 per vehicle. Please request them from your Event Management contact.
<b>Smoke-free environment</b>	Please note that the entire Lindt Home of Chocolate is a smoke-free zone. There are specified outdoor smoking areas.
<b>Set-up</b>	The spaces can be arranged according to your specifications to provide the perfect layout for your event. We will be happy to advise you on arrangements for seating, flowers, or decorations.
<b>Final provision</b>	In addition to the foregoing, and unless otherwise stipulated in your contract, the following provisions of the enclosed "Events" General Terms and Conditions of Lindt & Sprüngli (Switzerland) AG (the "GTC") shall apply. By booking, you declare your agreement with the GTC.
<b>Technical infrastructure</b>	The event facilities at the Lindt Home of Chocolate are equipped with basic technical infrastructure. If you require additional technical equipment for your planned event, we will be happy to contact our technical partner. They are familiar with our premises and infrastructure and can provide innovative solutions for every event and layout.







[www.lindt-home-of-chocolate.ch](http://www.lindt-home-of-chocolate.ch) | Schokoladenplatz 1 | Kilchberg | Switzerland