

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

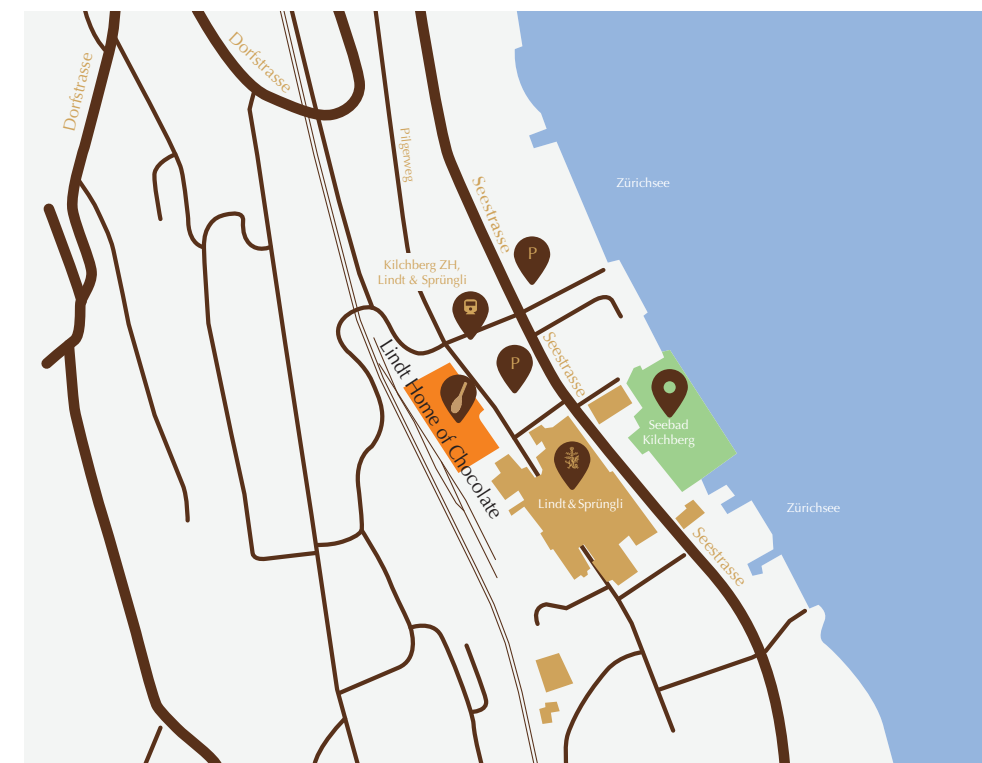
Location

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



Lindt & Sprüngli (Schweiz) AG, Seestrasse 204, 8802 Kilchberg, 27.06.2025

Lindt & Sprüngli (Schweiz) AG, Seestrasse 204, 8802 Kilchberg, 27.06.2025

Museum



Museum 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. You decide how long you want to spend in the museum.

Duration approx. 60 - 90 minutes
Price CHF 17.00 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. Your personal guide 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 30.00 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. Your personal guide will explain 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 35.00 per person (min. 10 people)
Languages  (additional languages upon request)

Private Courses



Masterpiece chocolate bars

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 the poured bars cool, you will make delicious pralines.


Duration 75 minutes
Price CHF 98.00 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)



Chocolate figures & pralines

Pour your own precious, hollow figure in our authentic Chokolateria. While the poured masterpieces cool, you will make delicious pralines with special decorations like 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 98.00 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)



Dubai chocolate bar

In this course, you will make your own Dubai chocolate and learn how to fill your own chocolate bar. Choose between milk or dark chocolate for your own creation. You will also learn some exciting details about the special ingredients and what to look out for during production. At the end of the 75-minute course, you can take your homemade Dubai chocolate and a Dubai-style chocolate home with you, beautifully packaged.



Duration 75 minutes
Price CHF 98.00 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)

Private Courses



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 120.00 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 120.00 per person (16 years and older, min. 10 people)
Languages   (additional languages upon request)



Seasonal Private Courses



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 110.00 per person (16 years and older, min. 10 people)
Languages   (additional languages upon request)



Easter Special

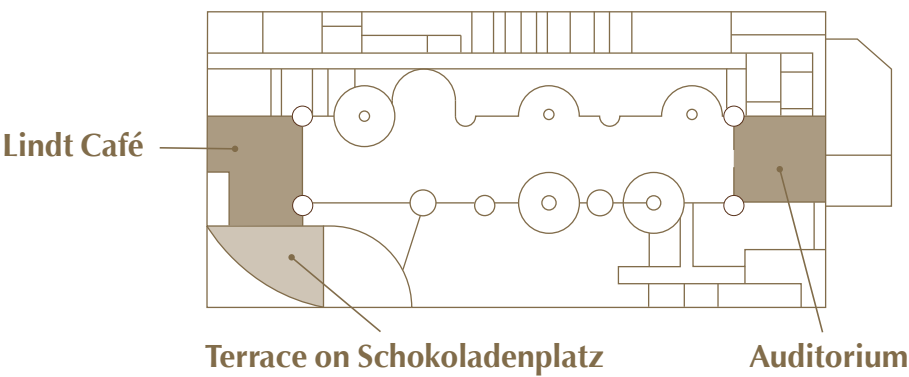
The unique atmosphere of our Lindt Chocolateria provides the perfect backdrop for course participants as they gain exciting insights into the world of Lindt chocolate. They can make their own Lindt Bunny and exquisite pralines using different types of chocolate and appealing decorations.

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

Duration 90 minutes
Price CHF 110.00 per person (16 years and older, min. 10 people)
Languages   (additional languages upon request)

Event spaces

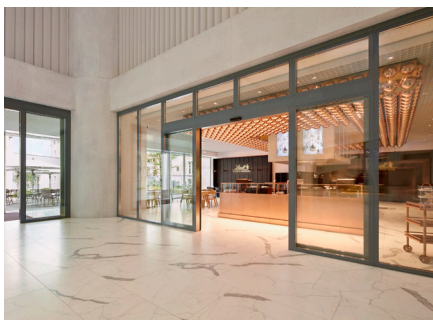
Ground floor



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




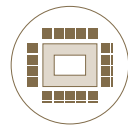
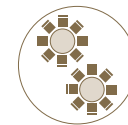
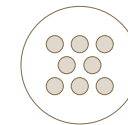


Café

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

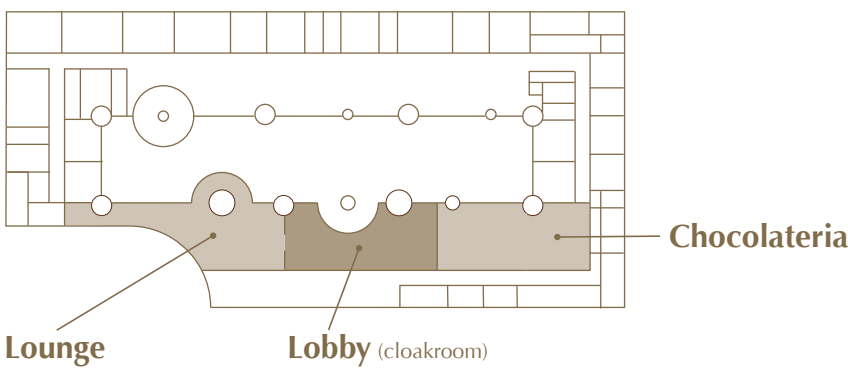
Minimum price: CHF 3,000.00

Seating options

						
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.





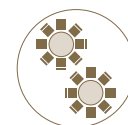
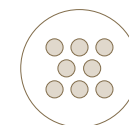
One-day rental: CHF 1,200.00
Half-day rental: CHF 600.00



Chokolateria

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

Seating options

						
Lounge (220 m2)	50	—	—	—	—	100
Chokolateria (200 m2)	—	—	—	—	—	—

Canapés, cocktail receptions and flying dinners

for private events in the lounge

Served business lunch

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

Welcome coffee & breaks

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

Apéro

- Puff pastry sticks and potato chips
- Marinated mammoth olives

CHF 5.00
each

Cold canapés

- Smoked salmon tartare in a glass
- Grilled eggplant roll with broiled tomato and mozzarella
- Small pita pockets stuffed with buffalo mozzarella, tomatoes & basil
- Canapés with Bündner dry-cured beef, egg, tuna, ham or salami
- Baby zucchini roll filled with feta
- Homemade beef tartare on crispy crostini
- Greek Salad in a glass
- Vitello tonnato with tuna-sauce
- Focaccia with tomato, mozzarella and basil
- Mushrooms stuffed with herb cream cheese

CHF 7.50
each

Soups

- 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

CHF 5.50
each

Vegan & Gluten-free

- Lentil salad with bell peppers and pomegranate
- Stuffed lettuce leaves with chickpeas, mango, and curry
- Baked cauliflower with romesco sauce

CHF 7.50
each



Hot canapés

CHF 8.50
each

- Egliknuserli with tartar sauce
- Creamy polenta with sautéed mushrooms
- 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
- Mini tortilla – vegetarian or meat
- Mini Älpler macaroni with apple brunoise
- Dim Sum (vegetarian and with meat) £
- Homemade spring rolls (vegetarian)

- Mini ham croissants homemade

CHF 4.50
each

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

A stand of LINDOR truffles

CHF 16.50

Stand with “sweet dreams”

Menu

for private events in the Lindt Café

Starter salads

Mixed seasonal leaf salad with toppings	CHF 11.00
Homemade Italian bread salad	CHF 11.50
Cuore di bue tomatoes with buffalo mozzarella & rosemary foccacia	CHF 13.50

Starter soups

Carrot cappuccino with ginger foam	CHF 10.50
Prosecco foam soup with prosciutto & herbs	CHF 12.50
Tomato foam soup with basil foam	CHF 11.50



Meat & fish main courses

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

Vegetarian main courses

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

Desserts

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

Drinks menu

Mineral water & soft drinks

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

Fruit juices

Orange juice	100 cl	CHF 12.00
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Beer

Quöllfrisch Appenzeller Light lager	33 cl	CHF 6.00
Feldschlösschen, alcohol-free	33 cl	CHF 6.00

Coffee

Coffee, Espresso, Tea	CHF 4.80
Cappuccino, Doppio	CHF 5.20
Latte Macchiato	CHF 5.80



Champagne & sparkling wines

Veuve Clicquot Brut Champagne AOC	75 cl	CHF 78.00
Prosecco - Casa Canevel Brut Masa Canevel, Veneto, Italy	75 cl	CHF 54.00

White wines

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

Red wines

Aalto Ribera del Duero, Aalto Bodega	75 cl	CHF 78.00
Hacienda Monasterio Crianza Spain, Duero-Tal (Castilla y Leon)	75 cl	CHF 80.00
Quattromani Ticino Gialdo SA	75 cl	CHF 85.00
Bleu de Bleu Rouge Assemblage rouge Geneva / Switzerland	75 cl	CHF 48.00

Long drinks

Gin and tonic	2.4 dl	CHF 16.50
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Goodiebag

Chocolate gifts

We will gladly put together goodie bags for you to take home after your event.



Selection examples

- Lindt LINDOR Truffles Milk, 200 g
- Lindt Excellence Trio, 3x 100g (according to choice)
- Lindt Chocolate Spread, 40% Hazelnut, 220g
- Lindt Hot Chocolate, 300g
- Lindt SQUARES assorted, 250g
- CONNAISSEURS Pralines assorted, 13 Stück, 230g

Please notify us directly of your selection no later than 4 weeks prior to your event:
event@lindt-home-of-chocolate.ch

Corporate Clients

Customizable gift ideas



S

100 pcs. approx. 9.15 CHF / pc.

200 pcs. approx. 6.90 CHF / pc.

500 pcs. approx. 4.90 CHF / pc.




M

100 pcs. approx. 19.55 CHF / pc.

200 pcs. approx. 16.45 CHF / pc.

500 pcs. approx. 13.20 CHF / pc.



L

100 pcs. approx. 34.85 CHF / pc.

200 Stk. approx. 30.50 CHF / pc.

500 Stk. approx. 26.85 CHF / pc.

Can't find the *perfect packaging*?

Discover more *customizable gift ideas* for your corporate event at www.lindtb2b.ch.

b2b-ch@lindt.com | 044 716 24 25 for personal consultation

Opening times & prices

Museum opening times

Mon–Sun: 10:00–19:00


The Lindt Home of Chocolate is only closed 5 days a year. The current dates can be found on our website. Prices are valid as of 01st April 2024.

Museum admission prices (with audio guide)		
Individuals	per person	Comments
Adults (> 16 years)	CHF 17.00	
Seniors (> 65 years)	CHF 15.00	With AHV card
Students (> 16 years)	CHF 15.00	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 15.00	
Children (8–15 years)		Group must include at least three adults.
Children (0–7 years)		Group must include at least three adults.

Guided tours with guide		
CHOCO-WORLD, 60 minutes		Guided groups (min. 10 people)
Adults (> 16 years)	CHF 30.00	
Seniors (>65 years)	CHF 27.00	
Students (>16 years)	CHF 27.00	
Children (8–15 years)	CHF 23.00	
Children (0–7 years)	CHF 13.00	
CHOCO-DELUXE, 90 minutes		Guided groups (min. 10 people)
Adults (> 16 years)	CHF 35.00	
Seniors (> 65 years)	CHF 32.00	
Students (> 16 years)	CHF 32.00	
Children (8–15 years)	CHF 28.00	
Children (0–7 years)	CHF 18.00	


Special offers		
Private museum rentals	CHF 300.00 per hour or part thereof plus the equivalent of at least 40 entry tickets (CHF 680.00)	Private museum rentals are possible from 18:00–20:00

Directions




Electric Bus

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




Boat

Short cruise route 3731 from Bürkliplatz landing to Kilchberg ZH (lake)
Travel time plus a 10-minute walk



Train


S8 or S24 line to Kilchberg ZH
Travel time plus a 10-minute walk



Car

Five minutes from the Thalwil-Rüschlikon freeway exit
Follow the brown “Lindt” signs to underground parking garage at Seestrasse 204, 8802 Kilchberg ZH
Travel time 5 minutes

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.

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

General information

Catering	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.
Event Management	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.
Guided Tours	Our guides are requested individually for guided tours. We try our best to organize enough guides at the right time. If there are not enough guides available, audio guides are available as an alternative.
Parking	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.
Smoke-free environment	Please note that the entire Lindt Home of Chocolate is a smoke-free zone. There are specified outdoor smoking areas.
Set-up	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.
Value added tax	The prices indicated are inclusive of Swiss statutory value added tax.
Final provision	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.
Technical infrastructure	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 | Schokoladenplatz 1 | Kilchberg | Switzerland