

Swiss National Day Celebration



Greetings from Switzerland!



The SBS in collaboration with The Lavaux will be hosting our annual August 1st dinner on August 6th, at 6pm.

Your are cordially invited to an evening celebrating our Swiss Heritage amongst friends and families.

Please follow-link to sign up or click below.

<https://www.sbsny.org/august1st>

We look forward to seeing you at the event!

Date: August 6, at 6pm

Price: Life Members \$65, Members \$70, Non-Members \$80.

Where: The Lavaux, 630 Hudson Street, New York, NY 10014

See you Soon!



*RSVP
by*

August 3rd

to reserve.

Spots are limited.

Sign up From

August 1st Dinner, August 6, 2026, at 6pm

Book your reservation now! Spots are limited.

To book your spot, please sign up online at sbsny.org/august1st or fill out the form below and send back to us at info@sbsny.org. If you prefer, call 212-246-0655 to book your spot.

Please choose one main and one dessert for each guest.

Name and menu choices for each guest if applicable:

First/Last Guest 1: _____ Appetizer: _____ Main: _____ Dessert: _____

First/Last Guest 2: _____ Appetizer: _____ Main: _____ Dessert: _____

First/Last Guest 3: _____ Appetizer: _____ Main: _____ Dessert: _____

First/Last Guest 4: _____ Appetizer: _____ Main: _____ Dessert: _____

Please indicate number of members and non-members attending.

Life Members: 65.00 _____

Price Members: \$70.00 _____

Price Non-Members: \$80.00 _____

Total amount: _____

Payment information:

Name on Card: _____

Credit Card #: _____

Expiration date: _____ Security code: _____

Total Charge: _____

Billing address: _____ City: _____

State: _____ Zip: _____

Email contact: _____

Menu:

Appetizers

— Charcuterie Board —

Selection of five different charcuteries

— The Cheese Board —

Selection of five different cheeses

Entrees

— The Traditional Fondue (Moitié-Moitié) —

The Classic Gruyère and Vacherin, served with bread, potatoes, pickles and cornichons

— Swiss Alpine Citrus Kale Salad —

A combination of flavors and freshness with kale, grilled pine nuts, grapefruit and orange slices, honey, dried cranberries, cayenne pepper with a honey mustard vinaigrette

— Swiss Bratwurst with Rösti—

Traditional Swiss veal sausage and its caramelized onion sauce served with Rösti

— Chalet's Pasta—

Fusilli pasta served with a creamy gruyère sauce with fresh white onions slices and ham

Dessert

— Mousse au Chocolat —

A delicious house-made recipe with Swiss dark chocolate and olive oil

— Crème Brûlée—

Soft and creamy vanilla crème brûlée

Beverages:

Coffee, Tea, Water, Soda, Wine