

# Steak specialities and grand events in the heart of Zurich

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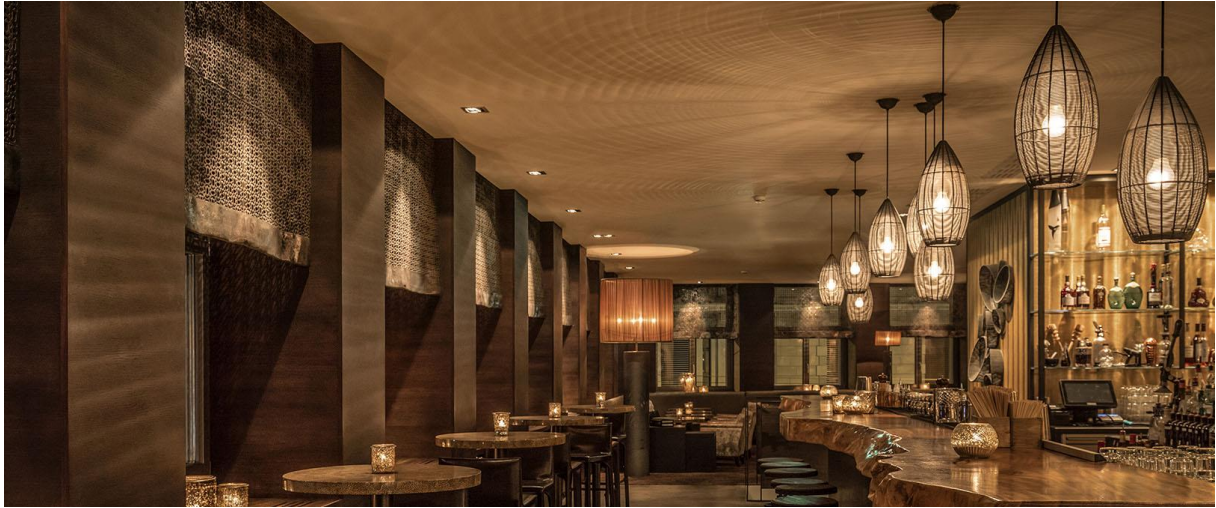
**AURA is a modern gem in Zurich's event and hospitality scene. Developed by the experienced team behind Club Indochine and TAO's Restaurant & Lounge Bar, AURA convinces guests not only via being one of the finest professional event locations but also with its excellent steak specialities prepared on an original Southbend Broiler.**



Philippe Haussener, the passionate gastronomic entrepreneur from Zurich, wanted to design a state-of-the-art venue with unlimited possibilities regarding technical infrastructure and visualisation. With AURA at Paradeplatz Zurich, Haussener achieved exactly that.

AURA's event area offers space for 80 to 900 guests. In addition to the flexible set-ups and versatile stage options, it's particularly the 360° projection, which contributes to a completely new visual experience in the 450-square-metre hall. "Every client can give their event their personal signature," explains Philippe Haussener. "Existing images or videos of clients, as well as material specifically produced for an event or from our library, can be turned into a unique presentation."





From the classic aperitif, flying dinner and gala dinner to product launches or award shows, creativity knows no limits at AURA. Events become unforgettable memories thanks to the individual consultation and skilled organisation by the AURA event team and the expert support from the in-house technical crew, as well as AURA's creative graphic and design team.

"Innovative European cuisine and international specialities from our own event kitchen ensure culinary highlights for our guests," Haussener adds. These treats can also be enjoyed at AURA Restaurant. Steaks are prepared on the original Southbend Broiler, which provides heat of 800 to 1,000 degrees by infrared radiation from above. Thanks to this special type of preparation, the steaks are crispy on the outside yet very tender inside.





At AURA, extravagant cuisine from Europe is merged with international influences. Haussener even offers up some of his own personal recommendations: “When you visit us, you shouldn’t miss the Wagyu Beef from the Australian Mulwarra Farm and the homemade Beef Dim Sum.”



The delicious food can be experienced in a very special atmosphere. Differently animated worlds take guests to a range of locations: from green jungles to urban marketplaces and underwater worlds.

“To fully experience this unique atmosphere, you should definitely pop by,” says Haussener – and he’s absolutely right.

**[aura-zurich.ch](http://aura-zurich.ch)**