

# **Banquet Documentation**

#### **DIRECTORY**

Rooms	Page	3
Wedding Packages	Page	5
Aperitif	Page	7
Aperitif Packages	Page	7
Aperitif Punches	Page	8
Seasonal Menu Suggestions	Page	9
General Information	Page	14



# Historical – and surprisingly different

At the Grand Hotel National you will feel the charm of the past and the liveliness of the present, combined with warm hospitality.

Previous guests rave over the breathtaking views, the prestigious rooms, the creative cuisine, and the relaxed hospitality.

Whether it's a fairytale wedding, a milestone birthday, a special baptism, a gala dinner for top clients or an atmospheric Christmas party - whatever you have to celebrate privately or professionally, we will arrange it for you with dedication and professionalism. This with individual service and warm hospitality, which is noticeably lived by the entire team of the hotel.

We respond to your wishes in a personal and appreciative manner. Let us advise you and benefit from our know-how and experience.

We look forward to spoiling you and your guests and to making your event an unforgettable experience.

Victoria Kupke Event Manager



## Rooms

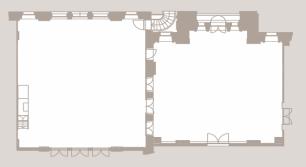
Historic rooms with light and air. The lake just a few steps away. Our ballrooms Ritz and Escoffier from the Belle Epoque with majestic chandeliers and marble walls give your event the festive setting and offer a lot of space to breathe and have a proper sense of well-being.

The ballrooms can be combined through connecting doors. There is room for up to 230 people with banquet seating. For a standing reception, the two ballrooms even provide space for 650 guests.

Our lakeside terrace is ideal for an aperitif to fashionably commence your event. It is located directly on the shore promenade of Lake Lucerne and offers a magnificent view of the lake and mountains.

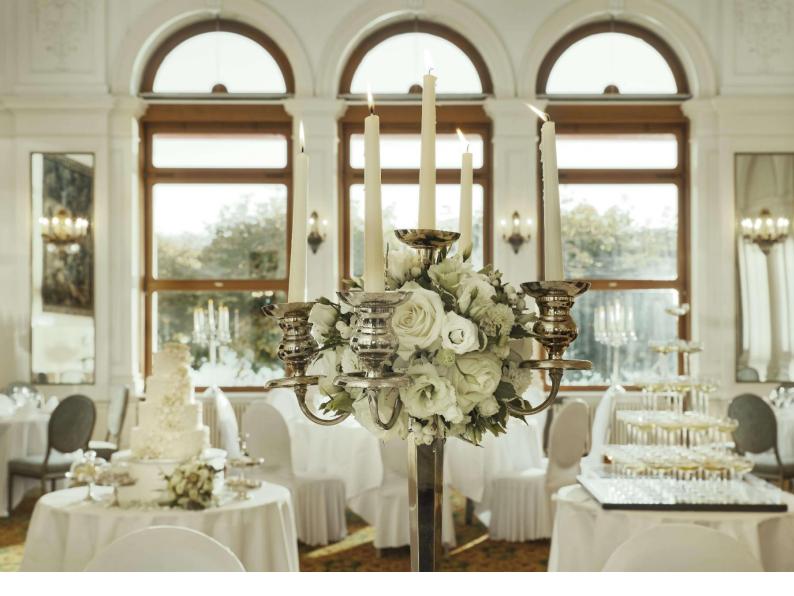
Our National Bar is designed in the original style of the 1870s and exudes the engaging charm of the turn of the century. It is said to be the most beautiful bar in town. The beautiful, traditional room gives a dignified setting to any aperitif.







	SAAL RITZ	SAAL ESCOFFIER	HARLEKIN
Masse	14.7 x 13.6 m	12.6 x 13.9 m	10.9 x 5.5 m
Höhe	6.09 m	6.4 m	3.5 m
Fläche	200 m²	175 m²	55 m²
U-Form	40 Personen	40 Personen	-
Blocktisch			20 Personen
Seminar	80 Personen	60 Personen	20 Personen
Bankett	130 Personen	100 Personen	20 Personen
Theater	150 Personen	130 Personen	20 Personen
Empfang	350 Personen	300 Personen	30 Personen



# Wedding Packages

Getting married at the Grand Hotel National means crowning the most beautiful day of your life. With us, you can celebrate carefree and informally - but still in style - at one of the most romantic locations on Lake Lucerne.

Great moments await you even after the big day: For wedding celebrations of 25 or more guests, we offer the bride and groom an overnight stay in one of our suites.

Our wedding package includes a thirty-minute aperitif with canapés, a 3- or 4-course menu and the room rental. The package can be booked for a minimum of 15 people. Drinks are charged according to consumption.



WEDDING	<b>PACKAGE WIT</b>	H SEASONAL	MENII 1
VVEDDING	PACKAGE WII	II SEASUNAL	

3-course menu (from 15 persons)	CHF	115.00
4-course menu (from 15 persons)	CHF	125.00
Prices per person excl. beverages		

#### WEDDING PACKAGE WITH SEASONAL MENU 2

3-course menu (from 15 persons)	CHF	125.00
4-course menu (from 15 persons)	CHF	135.00
Prices per person excl. beverages		

#### **SURCHARGES**

Friandises (selection of chocolates and sweet pastries)	CHF	from 6.00
Flower decoration (standard)	CHF	from 7.00
Prices per person		

All prices include VAT.

Our seasonal menu suggestions can be found on pages 10 to 13.



## Aperitif

Depending on the occasion, your wishes, and the size of the group, we serve the aperitif at our hotel bar, in the lobby, on our lakeside terrace, in the meeting rooms or in the ballrooms Ritz and Escoffier.

# Aperitif Packages

#### **APERITIF PACKAGE «RITZ»**

Smoked trout crostini, chives Marinated melon with Parma ham Vegetable tortilla with aioli Dumplings filled with cheese and spinach Thai beef salad

Vegetable and cheese skewers, according to the season

6 pieces (Aperitif up to 30 min.)	CHF	24.00
12 pieces (Aperitif 30 to 60 min.)	CHF	46.00
15 pieces (Aperitif 60 to 90 min.)	CHF	57.00

Prices per person, excl. beverages, incl. VAT.

#### APERITIF PACKAGE «NATIONAL»

Smoked trout crostini, chives
Marinated melon with Parma ham
Angus beef tartar, pickled vegetables
Seasonal soup
Risotto balls stuffed with cheese, on tomato sauce

Won Ton with minced meat, Chinese cabbage, Ponzu dressing

6 pieces (Aperitif up to 30 min.)	CHF	30.00
12 pieces (Aperitif 30 to 60 min.)	CHF	55.00
15 pieces (Aperitif 60 to 90 min.)	CHF	68.00

Prices per person, excl. beverages, incl. VAT.



# **Aperitif Punches**

CAIPIRINHA PUNCH

Limes, cane sugar, cachaça, melon, mineral water and sparkling wine per liter CHF

CHF 56.00

**CAMPARI PUNCH** 

Campari, minerale water, prosecco and orange slices

per liter CHF 48.00

### Non-alcoholic Alternatives

**MOSKITO** 

Lime, mint, soda and Sprite

per liter CHF 42.00

**SANGRIA** 

Grape juice, orange juice, lemons and oranges

Per liter CHF 39.00



# Seasonal Menu suggestions

We cook with high quality products from the region. In addition, we place value on a fresh and high-quality preparation of the dishes as well as a first-class presentation.

For each season, we have put together two menus for you at a flat rate. We will also be happy to recommend suitable wines.

3-course menu CHF 69.00 incl. VAT 4-course menu CHF 79.00 incl. VAT

The Grand Hotel National is a historic building with impressive architecture and surprising possibilities. Here you can celebrate unforgettable parties in a relaxed atmosphere. Because before, during and after the event, we support you with commitment and appreciation in your role as a host.



# Spring

#### MENU 1

Spring leaf salad with marinated green asparagus

Cappuccino of green peas and mint
\*\*\*

Corn poulard breast with a herb jus polenta and glazed carrots

Variation of coffee mousse - cake - ice cream

3-course menu CHF 69.00 4-course menu CHF 79.00

#### MENU 2

Salmon tartar of Swiss Alpine salmon sour cream, cucumber marinated with sesame seeds

Asparagus cream soup with roasted green asparagus

Braised veal with a creamy morel sauce potato gratin and market vegetables

Warm chocolate cake with raspberry panna cotta and sorbet

3-course menu CHF 69.00 4-course menu CHF 79.00



## Summer

#### MENU 1

Mixed leaf salad with marinated tomatoes, buffalo mozzarella, balsamic dressing

Cold cucumber bowl with radish, dill and croutons

\*\*\*

Veal saltimbocca with a herb jus saffron risotto, glazed summer vegetables
\*\*\*

Coconut-cheesecake, coconut ice cream mango & passion fruit compote

3-course menu CHF 69.00 4-course menu CHF 79.00

#### MENU 2

Tartar of carrot, sunflower seed cream pickled carrots, chives

Poached Swiss salmon fillet, Beurre Blanc leaf spinach and herb salad

Entrecôte of Black Angus beef with Cafe de Paris Rosemary potatoes and oven vegetables \*\*\*

Lemon tart with meringue, lemon sorbet. marinated summer berries

3-course menu CHF 69.00 4-course menu CHF 79.00



### Autumn

#### MENU 1

Leaf salad with roasted wild mushrooms roasted seeds and Sbrinz cheese

Pumpkin cream soup with caramelized pumpkin seeds
\*\*\*

Beef duo with a spiced jus sautéed pretzel dumpling and glazed autumn vegetables

Baked apple, tonka bean cream vanilla ice cream and almond crumble

3-course menu CHF 69.00 4-course menu CHF 79.00

#### MENU 2

Lamb's lettuce with fried bacon and poached country egg herb croutons and raspberry dressing

Pumpkin risotto with sautéed and sweet and sour marinated radicchio sage butter and parmesan

Roasted saddle of venison with port wine jus buttered spaetzli, red cabbage, cranberry apple and glazed chestnuts \*\*\*

Chestnut tart, plums poached in cinnamon broth plum sorbet

3-course menu CHF 69.00 4-course menu CHF 79.00



### Winter

#### MENU 1

Winter salad with pickled vegetables bread croutons

Celery cream soup with celery cubes black truffle
\*\*\*

Swiss beef entrecôte, Bernaise sauce mashed potatoes and glazed winter vegetables

Two kinds of Lucerne gingerbread pickled cherries and chocolate crumble

3-course menu CHF 69.00 4-course menu CHF 79.00

#### MENU 2

Variation of Swiss salmon with a fennel-orange salad and lime dressing \*\*\*

Cream of black salsify soup with marinated pear cubes

Two kinds of Swiss veal, with spicy jus sautéed pretzel dumpling and winter vegetables \*\*\*

Belle Helene vanilla ice cream, chestnut cream and chocolate sauce

3-course menu CHF 69.00 4-course menu CHF 79.00



## General Information

#### HOW TO FIND US

Approach from the A2 motorway: Exit "Luzern Zentrum", then drive in the direction of the railway station. Continue in the direction of

"Verkehrshaus/Küssnacht". Once you have crossed the pier, the Grand Hotel National is approx. 150 m on the righthand side.

#### ARRIVAL BY TRAIN

Bus No. 6 or 8 in the direction of "Verkehrshaus Würzenbach". Get off at the "Luzernerhof" stop. It takes about 2 minutes to walk to the main entrance of the hotel. The main train station is about a 10 minutes' walk away.

#### CONTACT

Our event manager ensures professional organization right from the start and takes responsibility for the planning, administration, and implementation of your event. She is personally committed to ensuring that everything runs as planned.

#### FLOWERS & TABLE DECORATION

The table provides the appropriate setting for the celebration.

We will be happy to organize the suitable flower arrangements for you from our house florist "Blumen Gmür" in Horw. You are free to organize the flowers yourself or bring them with you.

#### **FIREWORK**

For safety reasons, fireworks are not permitted in any of the rooms or on the hotel premises.

#### **CANDLES & CANDLESTICKS**

Candles create a special atmosphere. You can choose from the following colors, free of charge: white and champagne. In addition, we offer our five-armed candlesticks at CHF 25.00 per piece.

#### MENU CARDS

We are happy to provide you with our standard menu card, free of charge. For special requests we charge CHF 2.50 per card.

#### MUSICAL ENTERTAINMENT

We will be happy to assist you with the arrangement of artists.

#### VAT

All prices include VAT.

#### **PARKING SPACES**

For parking, please use the public car park "National", on the opposite side of the road.

Guests staying with us can park their car there for a flat rate of CHF 35.00 per night.



#### INVOICE

After the event, we will send you a detailed final invoice. You can also pay for your consumptions on site in cash or by credit card.

#### RESERVATION CANCELLATION

The reservation is binding with your signature. In the event of cancellation of the definite reservation, our general terms and conditions come into force.

#### DANCE FLOOR

Our halls have a carpeted floor. A mobile dance is available for CHF 10.00 per element (1 m<sup>2</sup>).

#### **TRANSFER**

We will be happy to organize a transfer for you. From limousine to coach.

#### **EXTENSION**

For events that go on longer than 12.30am, we charge CHF 250.00 per commenced hour for the additional staff costs.

#### **PREPAYMENT**

We reserve the right to request a deposit of 30 % (domestic) or 100 % (foreign) of the estimated turnover upon conclusion of the contract.

#### **ROOM RESERVATION**

We will be happy to put together a suitable offer for you upon request.

#### **TERMS & CONDITIONS**

All offers of the Grand Hotel National AG are based on our General Terms and Conditions. They form an integral part of every contract.