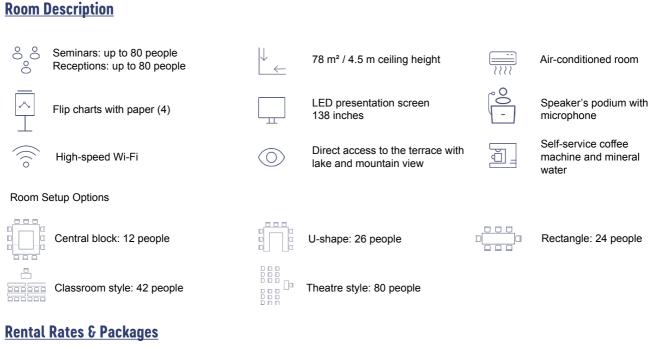


Seminar Room «Salon des Lustres»

2025 Rates

Located in the main building of the Alpes et Lac Hotel, the Salon des Lustres can accommodate up to 80 people for seminars, training sessions, and other business meetings. Spacious and bright, it is equipped with all the necessary materials for your events.

The venue is also ideal for receptions, cocktail dinners, and other events.



Seminar package (from 10 people)

Seminar package (from 21 people)

CHF 98.– pp CHF 92.– pp

- ✓ Room rental with equipment, mineral water, and coffee
- 2 coffee breaks: orange juice, fruits, and pastries in the morning; cakes in the afternoon
- ✓ Seminar menu at restaurant La Terrasse (incl. mineral water and coffee)

Additional Services

- ✓ Secretarial service CHF 0.30/copy
- ✓ Video conferencing equipment CHF 40.-/day

Without Package (Rental only)	
✓ Half-day / evening	CHF 260
✓ Full day	CHF 460
Additional Services	
 Coffee break : orange juice, fruits, and pa in the morning; cakes in the afternoon 	astries CHF 10.– pp
✓ Seminar menu at La Terrasse	CHF 48 pp
✓ Secretarial service	CHF 0.30/copy
✓ Matériel de visio-conférence	CHF 40/day

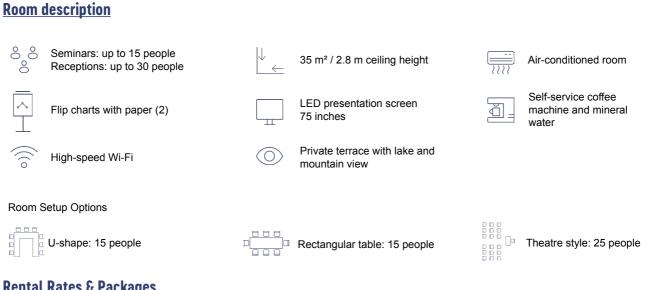


Seminar Room «Le Panorama»

2025 Rates

A true balcony overlooking the lake and Alps, Le Panorama, located in the Annexe of Hôtel Alpes et Lac, can host up to 15 people for seminars, training sessions, and business meetings.

It's also ideal for events such as receptions, cocktails, or afterworks (up to 30 people standing), and features a large private panoramic terrace.



Rental Rates & Packages

Seminar package (from 10 people)	СНҒ 98.– рр	Without Package (Rental only)	
 Room rental with equipment, mineral wate 2 coffee breaks: orange juice, fruits, and p morning; cakes in the afternoon Seminar menu at restaurant La Terrasse (water and coffee) 	astries in the	 ✓ Half-day / evening ✓ Full day Additional Services ✓ Coffee break : orange juice, fruits, and p in the morning; cakes in the afternoon 	CHF 260.– CHF 460.– pastries CHF 10.– pp
 Additional Services ✓ Secretarial service ✓ Video conferencing equipment 	CHF 0.30/copy CHF 40.–/day	 Seminar menu at La Terrasse Secretarial service Matériel de visio-conférence 	CHF 48.– pp CHF 0.30/copy CHF 40.–/day



Banquet Menus 2025 (from 10 people)

Menu and side dish must be the same for the entire group. A vegetarian option can be created upon request based on the chosen menu. Please inform us of any dietary restrictions.

Menu\A

CHF 48.-

Salad or soup of the day

* * *

Pork rump with basil pesto, dauphinoise potatoes

or

Pollock fillet with orange sauce, spinach risotto

or

Chicken supreme with creamy Paris mushroom sauce, homemade fries*

Served with seasonal vegetables.

*** Fruit dessert or Chocolate dessert

*Homemade fries are available for groups up to 30 people. Beyond that, an alternative side dish will be offered.

Menu \ B

CHF 58.-

Beef carpaccio with parmesan, lemon and arugula or

Vitello tonnato

or Caesar salad, La Terrasse style

Cod fillet with saffron sauce, mashed potatoes

or Veal blanquette with Paris mushrooms, tomato risotto

or

Duck breast fillet with lemon-thyme jus, fricassée of baby potatoes

Served with seasonal vegetables.

*** Fruit dessert or Chocolate dessert



Menu\C

CHF 65.-

Foie gras terrine, toast and seasonal chutney or Chilled monkfish fillet, vegetable julienne, sesame sauce or Smoked salmon ballotine with Philadelphia, orange vinaigrette

* * *

Simmental beef ribeye, served medium-rare, Neuchâtel pinot noir sauce, dauphinoise potatoes

or

Free-range guinea fowl supreme with morels, fricassée of baby potatoes with fresh spring onions

or

Sea bass fillet with herbs, tomato risotto

Served with seasonal vegetables.

*** Fruit dessert or Chocolate dessert

Menu \ D

CHF 85.-

Gravlax salmon fillet, citrus vinaigrette or Prawn salad with vegetables, ginger dressing

Fricassée of chicken oysters and morels, carrot purée or Monkfish fillet on a shellfish cream

* * *

Simmental beef fillet, Neuchâtel pinot noir sauce, dauphinoise potatoes ou Pike ballotine from the lake, lobster sauce, tomato risotto

Served with seasonal vegetables.

* * *

Selection of two aged cheeses (CHF 10.-/person supplement)

*** Fruit dessert or Chocolate dessert



Aperitif Packages & Cocktail Receptions 2025 (from 15 people)

« Mini Aperitif » Package

CHF 12.- per person

Butter puff pastry sticks

Marinated olives

Goat cheese mousse canapés with Provençal herbs and cherry tomatoes

Beef tartare canapés with herbs and parmesan

« Small Aperitif » Package

CHF 20.– per person Smoked salmon canapés with dill and lemon Duck foie gras canapés with seasonal fruit chutney Vegetable sticks with duo of sauces: cocktail & tzatziki

> Vegetable and cheese flammekueche Traditional bacon tart (Sèche au lard)

> « Large Aperitif » Package CHF 26.– per person

Butter puff pastry sticks Smoked salmon canapés with dill and lemon Beef tartare canapés with herbs and parmesan Duck foie gras canapés with seasonal fruit chutney

Tomato & prawn skewers Leek and Neuchâtel sausage puff pastry Vegetable and cheese flammekueche Traditional bacon tart (Sèche au lard)



« Dinner Cocktail » Package

CHF 37.-, per person

Vegetable sticks with cocktail and tzatziki sauces Filled party bread (salami, ham, cheese) Duck foie gras canapés with seasonal fruit chutney Parma ham canapés with parmesan and arugula

Pan-seared scallops with parmesan risotto Vegetable and cheese flammekueche Traditional bacon tart (Sèche au lard) « Papet » verrine (leeks, potatoes, sausage) Mini burger

« Grand Dinner » Package CHF 45.–, per person

Smoked salmon canapés with dill and lemon Duck foie gras canapés with seasonal fruit chutney Eggplant and tomato cannelloni

* * *

Pan-seared scallops with parmesan risotto Neuchâtel tomme cheese croquettes Leek and Neuchâtel sausage puff pastry Tomato & prawn skewers Chicken oyster skewers with honey and sesame Vegetable and cheese flammekueche Traditional bacon tart (Sèche au lard)

Sweet Corner Additional charge CHF 3.00 per item

Fruit salad verrine Mini tiramisu Lemon tartlet Chocolate mousse Seasonal fruit tartlet Panna cotta verrine with red berries





Information and Reservation

Hôtel Alpes et Lac Place de la Gare 2, 2000 Neuchâtel 032 723 19 19 - hotel@alpesetlac.ch www.alpesetlac.ch