



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.

Room Description



Seminars: up to 80 people
Receptions: up to 80 people



78 m² / 4.5 m ceiling height



Air-conditioned room



Flip charts with paper (4)



LED presentation screen
138 inches



Speaker's podium with
microphone



High-speed Wi-Fi



Direct access to the terrace with
lake and mountain view



Self-service coffee
machine and mineral
water

Room Setup Options



Central block: 12 people



U-shape: 26 people



Rectangle: 24 people



Classroom style: 42 people



Theatre style: 80 people

Rental Rates & Packages

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 pastries in the morning; cakes in the afternoon 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.

Room description



Seminars: up to 15 people
Receptions: up to 30 people



35 m² / 2.8 m ceiling height



Air-conditioned room



Flip charts with paper (2)



LED presentation screen
75 inches



Self-service coffee
machine and mineral
water



High-speed Wi-Fi



Private terrace with lake and
mountain view

Room Setup Options



U-shape: 15 people



Rectangular table: 15 people



Theatre style: 25 people

Rental Rates & Packages

Seminar package (from 10 people)

CHF 98.– 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 pastries in the morning; cakes in the afternoon CHF 10.– pp
- ✓ Seminar menu at La Terrasse CHF 48.– pp
- ✓ Secretarial service CHF 0.30/copy
- ✓ Matériel de visio-conférence 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

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