

ASTORIA

THE LEADING FIRST CLASS HOTEL – LUCERNE SWITZERLAND
DESIGN HERZOG & DE MEURON

CELEBRATE IN THE HEART OF LUCERNE



EVENTS, APERITIFS & BANQUET OFFERS

CONTACT AND RESERVATION
MEETINGS & EVENTS | CELEBRATE IN THE HEART OF LUCERNE

HOTEL ASTORIA • PILATUSSTRASSE 29 • 6002 LUCERNE • SWITZERLAND
tel +41 41 226 88 88 • convention@astoria-luzern.ch
www.astoria-luzern.ch

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Dear guest,

We are delighted that you have chosen the Hotel Astoria Lucerne for your event. Our hotel offers a wide variety of meeting space, diverse cuisines and a professional team to help you prepare and successfully execute your event.

The Hotel Astoria offers you a variety of flexible meeting facilities that allow a perfect setting for your exclusive event.

Tredniest banqueting rooms of Lucerne:

- The five individual banqueting rooms contain 500 m² and vary between 80 m² and 260 m².
- The banqueting facilities can hold events up to 320 people.

Penthouse – 360° Roof Top Bar:

- The unique bar with a 360° panoramic view and 360 m² roof top terrace has two floors and offers your guests an incredible panoramic view over Lucerne and the breath-taking Swiss Alps. An exclusive location for unforgettable events of any kind.
- The bar can be divided into smaller sections. It has a capacity of up to 550 people.

Event location / Restaurant Pilatus:

- This modern event venue offers 150 m² for up to 100 people.

In order to address your needs and expectations, the Penthouse 360° Roof Top Bar can be combined with the banqueting rooms. This allows us to acknowledge your individual requirements best.

Our appetizer and dinner menu suggestions should give you a few ideas and an insight into our wide range of culinary delights. Special emphasis is also placed on our large selection of wines, including fine Swiss wines recommended by Geny Hess, solid Italian wines as well as great affordable Bordeaux.

Do you have any preferences or specific ideas? In a personal conversation, we would gladly prepare an individual and detailed proposal for you.

Now, we wish you a lot of fun exploring our specialties. We look forward to pampering you and your guests in our restaurants very soon.

Fabian Mani
General Manager

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APPETIZER OFFERS



CLASSIC APPETIZERS FROM OUR POPULAR RESTAURANTS

Whether catching up with friends or toasting a successful business deal, with our original aperitif variations in our extraordinary locations, we ensure the perfect ambience and the success of your event.

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CLASSIC APPETIZERS FROM OUR POPULAR RESTAURANTS

From 8 or more people | Prices per person in CHF and incl. VAT

Apéro «La Cucina - La vera Cucina Italiana» 29

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Broken 36 months old Stravecchio Parmigiano Reggiano
Marinated Nocellara Olives

Apéro «Thai Garden – Royal Thai Cuisine» 34.50

Thai spice marinated chicken Satay with peanut sauce
Crispy spring rolls «Thai Garden»
Deep-fried cakes of chicken and sweet corn
Marinated prawns wrapped in rice paper

served with:

savory peanut sauce and sweet plum-chili sauce

Apéro «Swissness - selected delicacies from the region» 29

Fine ham croissants from the local baker
Creamy cheese cakes
Broken alpine Sbrinz AOP
Nidwaldner Mostbröckli from the local butcher

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FLYING / BUFFET DINNER



EVERYTHING FROM OUR POPULAR RESTAURANTS

Our three exciting and innovative restaurants, awarded Gault Millau points, bring the versatile Flying-/Buffet Dinner concept directly to your event. In a relaxed atmosphere, you can focus entirely on your guests while we serve you our specialties.

These Flying-/ Buffet Dinner variations are particularly well-suited for our Penthouse Bar with its panoramic view over the rooftops of Lucerne.

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FLYING / BUFFET DINNER OPTIONS

From 30 or more people | Prices per person in CHF and incl. VAT

«ROYAL THAI DINNER»

109

FLYING

Chicken Satay

Thai spice marinated chicken satay with peanut sauce

Po Pia

Crispy spring rolls «Thai Garden»

Thord Man Kao Pod

Deep-fried cakes of chicken and sweet corn

Paper prawns Gung Grabueang

Marinated prawns wrapped in rice paper

served with:

savory peanut sauce, sweet plum-chili sauce and cucumber salad

LIVE BUFFET - STATION

Tender beef fillet with Barolo-Gravy

Cooked medium-rare, carved tableside by our chef

Mandalay Curry

AUS-beef filet with red curry

Jasmin Tea Smoked Spare Ribs

Spare ribs Asian style, with garlic, chilli soy sauce, Hoisin and honey

Sweet & Sour Chicken

Sliced chicken breast on a sweet & sour sauce, with vegetables and pineapple

Wok fried vegetables

Wok fried Asia vegetables

Served with:

Fried rice with Asia vegetables

Jasmine rice

Variation from the Ice Cream – Trolley

Homemade Brownies

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«LA TAVOLA DELLA FAMIGLIA»

99

FLYING

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Parmigiano Reggiano

Broken 36 months old Stravecchio Parmigiano Reggiano

Olives

Marinated Nocellara Olives

LIVE BUFFET - STATION

Filetto di Manzo con Salsa Béarnaise

Fillet of beef roasted in one piece with sauce Béarnaise

Gamberi alla griglia con aglio, olio e erbe

King Prawns shrimps with olive oil, garlic and fresh herbs

Penne al pomodoro fresco

Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano cheese

Risotto alla «Verdure»

Risotto with fresh market vegetables and green pesto

Variation from the Ice Cream – Trolley

Homemade Brwonies

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«FROM MILANO TO BANGKOK»

119

The best of Ristorante La Cucina and Royal Thai Garden Restaurant

FLYING

Parmigiano Reggiano

Broken 36 months old Stravecchio Parmigiano Reggiano

Olives

Marinated Nocellara Olives

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Grilled satay skewers

Tender, in coconut milk marinated chicken skewers seasoned with curry, coriander and a hint of garlic

Po Pia spring rolls «Thai Garden»

Crispy baked spring rolls, according to our special recipe from Phuket

served with:

savory peanut sauce, sweet plum-chili sauce and cucumber salad

LIVE BUFFET – STATION

Tender beef fillet with Barolo-Gravy

Cooked medium-rare, carved tableside by our chef

Panaeng Prig Thai Oon

Red-hot panang curry with Asia vegetables and fresh green peppercorns

Gai Priaw Wan

Sliced sweet and sour chicken with peppers, tomatoes and fresh pineapple

Served with:

Fried rice with Asia vegetables

Jasmine rice

Gamberi alla griglia con aglio, olio e erbe

King Prawns shrimps with olive oil, garlic and fresh herbs

Risotto «Verdure»

Risotto with fresh market vegetables and green pesto

Penne al pomodoro fresco

Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano cheese

Variation from the Ice Cream – Trolley

Homemade Brownies

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BANQUET OFFERS



BANQUET MENUS

3-COURSE | 4-COURSE

Let yourself be enchanted by our delicious menu suggestions! Enjoy your special occasion in our cozy banquet facilities. You can get an idea here: [Banquets and celebrations Lucerne, Switzerland \(astoria-luzern.ch\)](https://www.astoria-luzern.ch/banquets-and-celebrations)

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ASTORIA BANQUET MENUS

From 20 to 300 people | Prices per person in CHF and incl. VAT

«PILATUS» 89

Ceasar salad, cherry tomatoes, bacon, Croûtons and parmesan dressing

Fillet of beef with sauce Béarnaise

Potato gratin and market vegetables

Mousse au Chocolate with passionfruit

«TITLIS» 99

Mozzarella di Buffalo with Datterini tomatoes and basil

Pink roasted veal carré steak with sauce Hollandaise

Potato gratin and market vegetables

Vanilla panna cotta with berry ragoût

Vegetarian Maincourse 15

From the pasta chef La Cucina:

Homemade ravioli with a seasonal vegetarian filling - awarded by Gault&Millau

Upgrade 4-Course Menu 15

In the second course we serve you a «Lucerne Riesling foam soup with black truffle»

Upgrade Dessert variation 10

As a crowning finale, we recommend our popular dessert trilogy:

«Tiramisù» - «Panna Cotta» - «Mousse au Chocolate»

Friandises zum Kaffee 10

The well-known sweet temptation with coffee. Four friandises from the city bakery per person

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GOURMET BANQUET MENUS

From 20 to 300 people | Prices per person in CHF and incl. VAT

«MONT BLANC» 169

Foie gras terrine with mango chutney and brioche toast

* * *

Lobster foam soup with fried scampi

Pink roasted veal fillet medallions with sauce Hollandaise

Potato gratin and market vegetables

* * *

Dessert variation

«Tiramisù» - «Panna Cotta» - «Mousse au Chocolate»

«MATTERHORN» 159

Balik smoked salmon with crème fraîche and toast

*Can be refined with Prunier caviar. CHF 20.00 per person

* * *

Homemade ravioli with roasted porcini mushrooms and marsala jus

* * *

Fillet of beef with sauce Béarnaise

creamy champagne risotto and market vegetables

Dessert variation

«Tiramisù» - «Panna Cotta» - «Mousse au Chocolate»

«JUNGFRAU» 139

Tunatatar

* * *

Cream of sweetcorn soup with fried scampi, lemongrass and coriander

* * *

Veal loin roasted in one piece with a morel cream sauce

Homemade tagliolini and market vegetables

* * *

Dessert variation

«Tiramisù» - «Panna Cotta» - «Mousse au Chocolate»

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DECLARATION OF ORIGIN MEAT

Veal	Switzerland
Beef	Switzerland, AUS*, Ireland
Pork	Switzerland
Poultry	Switzerland
Lamb	AUS*, Ireland, England

*May have been produced with antibiotics and/or other antimicrobial preservatives.

DECLARATION OF ORIGIN FISH

Fish	Sea bass, Farming, Greece Tuna, Philippines Salmon, Scotland, Norway Tuna Sushi, Indonesia
Seafood	Shrimps, Vietnam

ALLERGIES

In the case of allergies and intolerances to food, we will be happy to provide you on request with information personally.

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