



PARK HOTEL
VITZNAU

HEALTH & WEALTH RESIDENCE



Your dream wedding cake

Dear Wedding Couple

Are you looking for a crowning finale for your Wedding menu?

Our pastry team will be pleased to assist you with its experience and creativity.

Whether a splendid wedding cake, small delicacies from the Candy Bar or a sweet greeting to the way home for your guests.

Our offer can be adapted according to your wishes.

We look forward to realize the sweet part of your celebration.

Our wedding cakes

Variants

Covered cake

The classic wedding cake is covered with a smooth white or coloured sugar mass.

Coated cake

The surface of the cake can be covered with a whipping cream, uneven or smooth. White or with the colour of your choice.

Naked cake

The biscuit and the filling are visible.

Cupcake cake

A cake with lots of decorated cupcakes.

Filling

Multi-storey cakes are made with a Swiss Meringue Butter cream.

Single-storey cakes can also be prepared with a mousse or cream.

Flavours

Vanilla	Cheesecake
Ovomaltine	Chocolate
Amaretto Orange	Apricot Marzipan
Champagne-Raspberry	Yoghurt-Lime
Coconut-lime	Mango-passion fruit
Plum-Cinnamon	Blueberry
Strawberry	Raspberry
Lemon	

Bisquits

Vanilla bisquit	Lemon bisquit
Chocolate biscuit	Red Velvet bisquit
Carrot and almond bisquit	









Prices

Wedding cakes CHF

Cake per person from 16.50
 Individual created

Dummies per floor from 100.00
 A cake can be done with
 dummies to be enlarged

Cutting fee per person 6.00
 for self-brought cakes

Decoration

Modelled flower from 100.00
 Real flower from 50.00
 Bridal couple (marzipan) 30.00 - 70.00
 Topper lettering 25.00 - 100.00

Give Aways PER PERSON CHF

House chocolates (3/6 pcs) 10.50 / 18.50
 Patisiers Choice
 or according to your wish

Chocolate 13.50
 120 g

Homemade jam 7.50
 150 g, aroma according to your wishes

Homemade syrup 7.50
 150 cl, aroma according to your wishes

Lavender honey 18.00

Macarons 3 different 12.50
 or 1 piece with initials

Candy Bar

Dreaming of a dessert buffet, which is characterized by lightness and originality? Little things, which complement your wedding cake perfectly and attracts your guests to a sweet seduction? Our Candy Bar will be the right offer for you.



Our recommendation

Three mini cupcakes
 Apricot, blueberry, sour cherry
Three different Macarons
Glazed chocolate strawberries
Selection of fruit gums
Broken chocolate
Marshmallows

CHF 28.50 per person

Fruit skewers
Two different Cakepops
 Coffee Chocolate, Raspberry Mascarpone
Wedding almonds

All together CHF 34.50 per person

All prices CHF incl. VAT.





Photos

1 / 5 / 10 / 14

Sandra Marusic Photography
www.sandramarusic.ch

6-7 / 8-9

Caught the light, Chloé Browne
www.caughtthelight.com

2 / 12-13

Caroline Dyer-Smith Photography
www.carolinedyersmith.com



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