

# Park Hotel Vitznau Winter 2018/2019



## Company Christmas Party

Celebrate your Christmas-Event in one of our «belle-epoque» halls or invite all your key clients to a feast in our Private-Dining locations. Enjoy the exclusive atmosphere in a small scale.

Executive Chef Christian Nickel and his crew indulge you with their Christmas menus.



## Cookie Bakery

Bake traditional Christmas cookies with our Pastry Chef Carina Fuchs and enjoy a pre-Christmas aperitif at the same time.

Minimum 4, maximum 10 people

CHF 115 per person



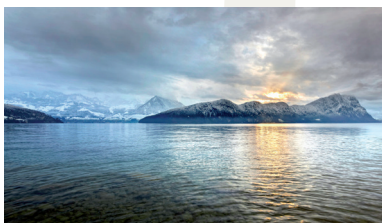
## Winter Meeting Package

CHF 175 per person and day

- Room in a suitable size
- Beamer and Screen or mobile screen
- Flipchart or pin board
- 1 moderation suitcase, writing pad and ballpoint pen
- Mineral water during the meeting
- 2 coffee breaks in a wintery touch
- 2 course winter lunch or flying lunch inclusive dessert and non-alcoholic beverages

### We offer

In the mentioned time period an additional welcome coffee or an aperitif for the finale of the conference. Bookable from November 2018 to March 2019



## Winter fondue party on our lakeside terrace

It starts with homemade mulled wine and chestnuts. Enjoy the wonderful cheese and delicious Swiss wines in a unique atmosphere on the lake terrace, wrapped in cuddly warm blankets.

CHF 125 per person, including aperitif, fondue and wine accompaniment



## Cookery course with Executive Chef Christian Nickel

Have you always wanted to watch a professional chef at work, and pick up a few tips and tricks at the same time? Then look no further than here!

CHF 450 per person including aperitif, 5-course menu including documentation, self-prepared menu, wine accompaniment and Park Hotel Vitznau apron

Minimum 4, maximum 8 people

More cookery courses available on request

### Reservation

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