



## BANQUETTE & EVENTS PORTFOLIO/INFORMATION FOLDER

Come visit us!

We make it easier for you when you plan and hold your event with us.  
We take care of the details so you're free to concentrate on the event program and your guests.

You might find it useful to see our facilities and get a taste of what's in store for your meeting.  
You're most welcome to come and visit us. Then we can also work out the finer details.

Your contacts on property for a successful event

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## GENERAL INFORMATION

### Table decoration

For your event we provide white tablecloth, cloths napkins and candlesticks. Further we design and print your menu card, by request also with a logo or picture of your choice.

### Corkage fee

If you don't find a wine in our menu, it is possible to bring your own wine. The corkage fee per bottle is CHF 35.00.

### Night surcharge

The party doesn't need to stop if you don't want it to! Gladly you can extend your party. After midnight we charge CHF 80.00 per staff/hour for the extension.

### Flower decoration

- room- and table decoration
- stage decoration
- Flower decoration for a welcome table or speaker desk
- Individual event and theme flower arrangement

Please contact us for any requests and we will forward the order to our partner. For other wishes or requests you can contact us any time.



## MENU SUGGESTIONS

### 3 - Course

Beef bouillon with pink pepper & parsley  
\*\*\* CHF 42.00 per person

Swiss chicken fricassee with tarragon, mashed potatoes & glazed peas  
\*\*\*

Chocolate mousse with piment d'espelettes & chocolate shavings

Mixed seasonal salad with bread croutons and apple - verbena dressing  
\*\*\* CHF 45.00 per person

Grilled corn chicken from Mörschwil St Gallen with peperonata & young potatoes  
\*\*\*

Panna Cotta with yoghurt saffron foam

White tomato soup with a hint of coffee & oregano  
\*\*\* CHF 50.00 per person

Grilled Swiss trout on parmesan cheese risotto with chervil foam & herb salad  
\*\*\*

Parfait Grand Marnier with caramelized walnuts

Mediterranean vegetable salad with basil & pine nut  
\*\*\* CHF 50.00 per person

Confit salmon fillet in oil of walnut and lime with wild rice &  
glazed sugar peas with saffron – beurre blanc  
\*\*\*

Lukewarm chocolate cake with pistachios

Market salad with red sorrel & dried meat from Lucerne  
\*\*\* CHF 55.00 per person

Fried prime rib steak from Nidwalden with duchesse potatoes,  
glazed Vichy carrots & thyme jus/sauce  
\*\*\*

Apple pie with Swiss apples, vanilla ice cream & almond brittle

Smoked corn-chili cream soup with a hint of orange  
\*\*\* CHF 65.00 per person

Crispy pork belly & round chunks of Swiss pork  
with Polenta Bramata, young leek & tomato confit  
\*\*\*

Chocolate Crème Brûlée

Smoked duck breast marinated with coriander & orange,  
with a salad bouquet & cauliflower  
\*\*\* CHF 65.00 per person

Roasted saddle of lamb with parsley crust, young potatoes, cipolotti &  
braised radicchio with Pommery – honey jus  
\*\*\*

Sweet cider cream with Bernese rose apple & Callebaut chocolate

Quinoa salad with avocado & granny smith apple  
\*\*\* CHF 75.00 per person

Surf and Turf from Swiss veal (saddle of veal & Eden Bio prawn),  
a duet of carrots & roasted broccoli  
\*\*\*

Crème Brûlée with hazelnut

„Scallop & Cauliflower“  
Scallops confit, a duet of cauliflower, raisins & bacon  
\*\*\* CHF 98.00 per person

„Gstaader beef“  
Slice of „Gstaader beef tenderloin, with ricotta – sage raviolo, truffle & radicchio  
\*\*\*

„Champagne & Apple“  
Callebaut chocolate, champagne soup, apple sorbet & pink pepper

#### 4 - Course

Poached perch fillets with Beluga lentils vegetables & Riesling sauce CHF 79.00 per person

\*\*\*

Foamed pea soup with cubes of smoked Belper trout fillet, flavored with sesame oil

\*\*\*

St. Antoni pork medallions wrapped in air-dried ham and sage, port wine sauce,  
with potato-porcini mushroom mash & vegetables from the Lucerne marketplace

\*\*\*

Venezuelan chocolate panna cotta with coconut ice cream,  
Russian chocolate cheese cake & mango salad

Green leaf salad with cubes of Scottish smoked salmon with horseradish-dill sauce

\*\*\*

Parsley foam soup with minced dried tomatoes & parmesan cream

\*\*\*

Slice of Emmental veal loin with morel cream sauce, buttered noodles &  
glazed chopstick vegetables

\*\*\*

Amaretto parfait with carrot pastry & Gruyeres double cream ice cream

Carpaccio from smoked salmon marinated with black pepper, lemon oil,  
rocket salad &–Ciabatta with olives

\*\*\*

Prosecco soup with roasted scallops

\*\*\*

Slice of rare grilled Black Angus beef tenderloin with sauce béarnaise, herb rice  
& glazed market vegetables

\*\*\*

White toberone mousse with red fruits coulis, hazelnut pastry and pistachio ice cream

CHF 92.00 per person

**5 - Course**

Vegetable terrine on cucumber carpaccio & Beluga lentils,  
dried tomato foam with a salad bouquet

\*\*\*

Carrot-lemon grass soup with coconut cream & fried prawn skewer

\*\*\*

Grilled medallion of Scottish salmon with thyme oil and horseradish risotto

\*\*\*

Slices of veal tenderloin with truffled Shiraz sauce/jus, potato skewer &  
Mediterranean grilled vegetables

\*\*\*

Rich dessert buffet & regional cheese specialties

CHF 126.00 per person

## COCKTAILFOOD

### Cold cocktail Food

#### Vegetarian

	CHF
Crostini with herb cream cheese, olive tapenade and roasted onion butter	3.00
Mini sandwich with sundried tomatoes, rocket salad and buffalo mozzarella	3.00
Mille Feuille with hard and soft mountain cheese from Lucerne, wholewheat baguette and nuts	3.00
Baguette with cream cheese and caramelized pears	3.00
Crostini from olive baguette with spring onion cream and sundried tomatoes	3.00
Tortilla with ricotta, rocket salad and red peppers	3.00
Pieces of Sbrinz cheese with marinated olives and grissini	10 pieces per portion 7.00
Mozzarella pralines marinated with green and red pesto	10 pieces per portion 8.50
Mixed puff pastry with sesame seeds, poppy seeds, cheese and Ras el-Hanout	10 pieces per portion 8.50

#### Meat

Pumpnickel with hot cream cheese, Canton of Grisons sausage „Bündnersalsiz“ and Tête de Moine cheese	4.00
Mille Feuille made from „Nidwaldner“ dried meat and greyerzer cheese with caramelized nuts and crispbread	4.00
Crispy baguette with BBQ corn chicken and pink pepper	4.00
Mini pretzel with salami and crispy kale	4.00
Tartelette with ham mousse and black sesame	4.00

#### Fish

Foccacia with humus, hot tuna mousse and grapefruit	4.00
Smoked Swiss trout tatar with green apple and cauliflower	4.00
Salmon - Rillette with sour cream, lime and crispy risotto	4.00
Chimney sweep rolls with sweet and sour mustard and marinated arctic char	4.00

## Warm cocktail food

### Vegetarian

CHF

Different Dim-Sums with hot vegetables and cilantro	3.00
Marinated tofu with carrot - lime cream and crispy rocket salad	3.00
With chickpea and vegetables filled samosas with sweet chili sauce	3.00
Oven tomato in jasmine - basil brew	3.50
Ravioli with ricotta and parsil with Swiss rape oil and rocket salad	3.50

### Meat

Crispy porc belly with Asian flavors, celery and apple	4.00
BBQ meatballs with corn and tomato	4.00
Chilli con Carne in marinated white cabbage and crispy bacon	4.00
Ravioli with plucked veal shoulder and root vegetables	4.00
Beef skewer with avocado salsa and black pepper	4.00

### Fish

Filet of salmon confit with cucumber, lime and piment d'espelette	4.50
Blacktiger prawn with tomato marmalade and ginger	4.50
Crispy beer-battered perch with tartar sauce and lemon	4.50
Bouillabaisse with Swiss fish and saffron fennel	4.50

### Sweet cocktail food

Yoghurt - saffron cream with caramelized oranges	4.00
Sweet cider cream with crispy pistachio	4.00
Toblerone mousse	4.00
Filled mini choux pastry	5.00
Crème brûlée crème with meringue	4.00
Seasonal fruits and chocolate	5.00



## Cocktail packages

### I

Baguette with cream cheese and caramelized pears  
 Mini sandwich with sundried tomatoes, rocket salad and buffalo mozzarella  
 Tartelette ham mousse and black sesame  
 Smoked Swiss trout tatar with granny smith apple and cauliflower 15.50 per person

### II

Mille Feuille made from „Nidwaldner“ dried meat and greyerzer cheese  
 with caramelized nuts and crispbread  
 Salmon-Rillette with sour cream, lime and crispy risotto  
 Crostini with herb cream cheese, olive tapenade and roasted onion butter  
 Marinaded tofu with carrot - lime cream and crispy rocket salad  
 BBQ Meatballs with corn and tomato 20.50 per person

### III

Pieces of Sbrinz cheese picies with marinated olives and grissini  
 Tortilla with ricotta, rocket salad and red peppers  
 Mini pretzel with salami and crispy kale  
 Mini chimney sweep rolls with sweet and sour mustard and marinated arctic char  
 Oven tomato in jasmine - basil brew  
 Ravioli with plucked veal shoulder and root vegetables  
 Beef skewer with avocado salsa and black pepper  
 With chickpea and vegetables filled samosas with sweet chili sauce 26.50 per person

### IV

Different Dim-Sums with hot vegetables and cilantro  
 Crostini with herb cream cheese, olive tapenade and roasted onion butter  
 Mozzarella pralines marinated with green and red pesto  
 Pumpernickel with hot cream cheese, Canton of Grisons sausage „Bündnersalsiz“  
 and Tête de Moine cheese  
 Focaccia with humus, hot tuna mousse and grapefruit  
 Blacktiger prawn with tomato marmalade and ginger  
 Chilli con Carne in marinated white cabbage and crispy bacon  
 Crispy porc belly with Asian flavor, celery and apple  
 Crispy beer-battered perch with tartar sauce and lemon  
 Mille Feuille made from „Nidwaldner“ dried meat and greyerzer cheese  
 with caramelized nuts and crispbread  
 Beef skewer with avocado salsa and black pepper  
 Ravioli with ricotta and parsil with Swiss rape oil and rocket salad 39.00 per person

Sandwich Lunch

Two Sandwiches (14.0 cm) with:

Cheese, salami, ham, tomato and mozzarella, turkey or curry tapenade

Small vegetable and leaf salad buffet with garnitures and dressings

18.50 per person

CHF 5.50 per additional sandwich

Pasta Buffet

Selection of leaf and vegetable salads with two different dressings and garnitures

\*\*\*

Stracciatella alla Romana – Consommé with egg flakes

\*\*\*

Spaghetti, penne and tortellini with spinach-ricotta filling,  
with tomato, carbonara and bolognese sauce, pesto und parmesan

\*\*\*

Tiramisù

Strawberry - Panna Cotta

Fresh fruits

35.00 per person

## BEVERAGES

### Non-alcoholic beverages

Henniez Naturelle & Légère	1.00l	CHF 12.00
Coca Cola	0.33l	CHF 4.90
Coca Cola Light	0.33l	CHF 4.90
Coca Cola Zero	0.33l	CHF 4.90
Coca Cola Life	0.33l	CHF 4.90
Sprite	0.33l	CHF 4.90
Fanta	0.33l	CHF 4.90
Rivella blue, red, green	0.33l	CHF 4.90
Thomas Henry bitter lemon, ginger ale, tonic water	0.20l	CHF 4.90
Granini fruit juice (different kinds/flavors?)	0.20l	CHF 4.90
Ramseier apple juice	0.30l	CHF 4.90
Ramseier apple spritzer	0.33l	CHF 4.90
Fruit juices (different kinds/flavors)	1.0l	CHF 12.00

### Fresh fruit juice

1.0l CHF 18.00

### Draft beer

Eichhof Braugold	0.30l	CHF 5.80
	0.50l	CHF 7.90

### Bottled beer

Heineken	0.33l	CHF 6.90
Erdinger dark	0.50l	CHF 7.90
Erdinger bright	0.50l	CHF 7.90
Erdinger non-alcoholic	0.50l	CHF 7.90
Clausthaler non-alcoholic	0.33l	CHF 6.90

### Hot drinks

Coffee		CHF 4.90
Espresso		CHF 4.90
Double espresso		CHF 6.50
Cappuccino		CHF 5.40
Latte macchiato		CHF 6.00
Latte		CHF 5.40
Hot chocolate		CHF 5.70
Cup of tea (different variations)		CHF 5.20

### Fit into the day with Sluups

Muesli drink yoghurt-berries-dream		CHF 6.50
Muesli drink mango-coco		CHF 6.50
Vegi & fruits green (cucumber, apple, avocado)		CHF 5.50
Vegi & fruits red (beetroot, banana, carrot)		CHF 5.50
Vegi & fruits orange (carrots, mango, parsnips)		CHF 5.50

## WINES

### Our recommendation

CHF

#### White wine



Italy  
*Basilicata*

Greco-Fiano Basilium Terre dei Portali (GRE, FI)  
*Fantini Famese, Ortona*

0.75l

49.00

#### Red wine



Italy  
*Basilicata*

Aglianico Basilium Terre dei Portali (100% Aglianico)  
*Fantini Famese, Ortona*

0.75l

54.00

### Our house wines

#### White wine



Oliver White (100% Oliver Irsay)

0.75l

40.00



White & White (100% Italian Riesling)

0.75l

45.00

#### Rosé wine



Not White, Not Red (Pinot Noir)

0.75l

40.00

### Champagne & Spumante

„Luce“ Spumante Brut

0.75l

59.00

Champagne Canard- Duchêne Brut

0.75l

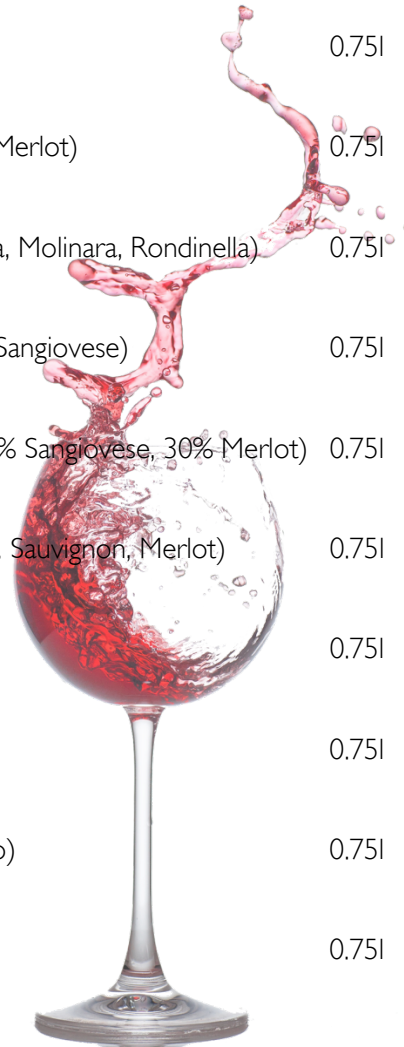
86.00

This is just a section of our extensive wine card.  
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All prices in Swiss Francs, taxes and service included

White wine			CHF
Switzerland <i>Lucerne</i>	Riesling x Sylvaner Vdp Suisse (100% Riesling x Sylvaner) <i>Weinmanufaktur Brunner</i>	0.75l	65.00
Switzerland <i>Ticino</i>	Ticino Bianco di Merlot Contrada (100% Merlot) <i>Guido Brivio</i>	0.75l	54.00
Italy <i>South Tyrol</i>	Sauvignon Blanc Cosmas Südtirol DOC (100% Sauvignon Blanc) <i>Tenuta Kornell</i>	0.75l	54.00
Switzerland <i>Valais</i>	Petite Arvine Château Lichten 2013 (100% Petite Arvine) <i>Domaines Rouvinez, Sierre</i>	0.75l	67.00
Italy <i>Trentino</i>	Pinot Grigio Contessa Giovanna Manci (100% Pinot Grigio) <i>Concilio</i>	0.75l	45.00
Italy <i>Friuli</i>	Venezia Giulia IGT Chardonnay (100% Chardonnay) <i>Di Leonardo</i>	0.75l	49.00
France <i>Languedoc</i>	Chardonnay Reserve de la Baume (100% Chardonnay) <i>Domaine de la Baume</i>	0.75l	41.00
Germany <i>Rhinégau</i>	Riesling trocken «Save water drink Riesling» (100% Riesling) <i>Weingut Fritz Allendorf</i>	0.75l	45.00
South Africa <i>Stellenbosch</i>	Sauvignon Blanc « Professor Black » (100% Sauvignon Blanc) <i>Warwick Estate</i>	0.75l	45.00
Rosé wine			
France <i>Languedoc</i>	Syrah Rosé <i>Marcel Martin</i>	0.75l	41.00



Red wine			0.75l	CHF
Switzerland Lucerne	Pinot Noir (100% Pinot Noir) <i>Weinmanufaktur Brunner</i>		0.75l	56.00
Switzerland Ticino	Ticino Merlot DOC Baiocco (100% Merlot) <i>Guido Brivio</i>		0.75l	56.00
Italy Veneto	Ripasso Valpolicella Classico (Corvina, Molinara, Rondinella) <i>Speri Viticoltori</i>		0.75l	62.00
Italy Tuscany	Rosso di Montalcino DOCG (100% Sangiovese) <i>Castello Banfi</i>		0.75l	45.00
Italy Abruzzo	Primo Montepulciano d'Abruzzo (70% Sangiovese, 30% Merlot) <i>Farnese</i>		0.75l	41.00
France Bordeaux	Reserve des Coteaux (Cb. Franc, Cb. Sauvignon, Merlot) <i>Château de Ricaud Dourthe</i>		0.75l	45.00
France Languedoc	Aimery Merlot (100% Merlot) <i>Vignerons Maitres Aimery</i>		0.75l	41.00
France Languedoc	Aimery Syrah (100% Syrah) <i>Vignerons Maitres Aimery</i>		0.75l	41.00
Spain Rioja	1860 Tempranillo (100% Tempranillo) <i>Marques de Riscal</i>		0.75l	43.00
South Africa Paarl	Pinot Noir (100% Pinot Noir) <i>Glen Carlou</i>		0.75l	45.00



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All prices in Swiss Francs, taxes and service included

## BREAKFAST BUFFET & LUNCH BOXES

### **Continental Breakfast Buffet**

CHF 19.50 per person

Variety of breads, rolls and croissants  
Butter and margarine  
Jam and honey  
Yoghurt  
Two different cereals  
Cheese and sausage platters  
Fresh fruit  
Milk, coffee, tea and orange juice

### **American Breakfast Buffet**

CHF 32.50 per person

#### **Cold**

Variety of breads, rolls and croissants  
Butter and margarine  
Jam and honey  
Yoghurt  
Three different cereals  
Cheese and sausage platters  
Fresh fruit

#### **Hot**

Bacon  
Sausages  
Scrambled eggs  
Pancake with maple syrup  
Grilled tomatoes  
Fried potatoes

#### **Beverages**

Warm and cold milk  
Coffee and tea  
Hot chocolate and fruit juices

### **Breakfast-, Lunch- and Dinner Boxes**

CHF 24.00 per Person

Selection of the kitchen

## CLUB CARLSON

Do you want to see your dreams come true? That's easy!

**It's partially possible with the Club CARLSON Hotel-Loyalty Program:**

As a Club CARLSON member you can earn Gold Points – by booking an event or a meeting within our hotel chain

**Book a meeting and collect**

3 Gold Points per USD for events till USD 5'000

5 Gold Points per USD for events between USD 5'000 and 30'000 (max. 150'000 Points)

**Carbon Offsetting – Carbon neutral meetings and events with Club Carlson**

We all leave footprints and are responsible for the emission of greenhouse gases like carbon dioxide. In a hotel we generate carbon emissions by the energy and water we use. Other carbon generating activities are the hotels' waste and the footprint of food & beverages consumed.

Club CARLSON members are offsetting the carbon footprint automatically now. We calculate the total tons of CO<sup>2</sup> generated by the meeting with the square meters booked for the meeting / event and the total number of hours. For Club CARLSON members there will be no extra costs. Club CARLSON will cover them all and invest in international projects like Wind Energy Projects in India and Kenya Tree Planting to help offset the emissions. This is also your contribution for a responsible business and carbon neutral meetings & events – free of charge!

**Award Stays**

Starting at 9'000 Points you can already book a free night! Use your Club CARLSON points to stay in more than 950 different hotels all around the world.

**Exchange Points**

You can exchange your Gold Points for airline miles with Air France, Flying Blue, British Airways Executive Club or American Airlines Advantage and many more.

**Express Awards**

Spend your points in one of our hotels to get room upgrades, express laundry service, pay TV and dining discounts at the hotel restaurant.

**Sign in at Club CARLSON today and experience a whole new world of hotel awards**

Please fill in the attached registration form and send it back to the following fax: **+41 41 369 90 11**. Your personalized Club CARLSON member card will be send to you by mail.

For General Terms and Conditions and further information simply visit us at: [www.clubcarlson.com](http://www.clubcarlson.com)





Member Card Sticker

From your first stay with us you can earn Gold Points. Simply fill in the following registration form to get a member.

Title: Mr.  Mrs.  Ms.  Dr.  Other

First Name:

Name:

Telephone:

E-Mail:

Preferred Language:

English  Français  Dansk  German

Address:

City:

Postal Code:

Country:

Privacy:

As a member of Club CARLSON you will receive Advertisement and Special Offers.

Please check here if you won't receive any advertisement and special offers from Carlson Hotels Worldwide Family and Club CARLSON.

You can review and change all given information at every time at [www.clubcarlson.com](http://www.clubcarlson.com)

Signature:

## HOW TO FIND US



### by car

- Motorway A2 and take the exit E35 to Lucerne City Center (Luzern Zentrum)
- Follow the signs Zentrum/Bahnhof/See
- Follow the Moosstrasse, Bundesplatz, Zentralstrasse direction to Bahnhofplatz / KKL
- Behind the main entrance of the central station (Hauptbahnhof) please turn right
- Follow the street approximately 300 meters to the Radisson Blu Hotel
- You find the hotel on the right hand side of the street
- The parking garage is at the end of the Lakefront Center Building (Navigation System: Inseliquai or Werftstrasse)

### by train

- Please leave the central station on the right exit, towards the KKL
- Turn right in the Robert-Zünd-Street
- Follow the street and turn right after the Post-Building in the Inseliquai street
- After approximately 100 meters, you will find the Radisson Blu hotel on the right hand side

### by plane

Ideal flight connections via Zurich or Basel and then by train to Lucerne

## ADDITIONAL INFORMATION

Rooms & Suites	Quantity	sqm
Standard Rooms	142	30
Standard Rooms Lake View	23	30
Business Class Rooms	19	40
Junior Suites	5	73
Wheelchair accessible rooms	2	40

The hotel offers 189 rooms and suites decorated in a modern style. Some rooms and suites come with fabulous views of Lake Lucerne and the wonderful scenery of the Old Town or the mountains. The rooms are offered in three distinct styles: Urban, Resort and Lifestyle. Rooms for disabled guests are available upon request. All of the rooms and suites are equipped with flat-screen LCD televisions, satellite channels, air conditioning, coffee and tea making facilities, trouser press, safe, mini bar, and free high-speed internet access.

Rates are on request and subject to availability, depending on season and number of rooms.

### Parking

The car parking in the Lakefront Center offers you a parking space for CHF 32.00 per day. For a meeting day without accommodation we charge CHF 22.00 per parking space.

Unfortunately we cannot make reservations for the car park because it is a public car park.

Further car parking facilities are within walking distance next to the KKL and the railway station.

For more information please visit: [www.parking-luzern.ch](http://www.parking-luzern.ch)

Points of Interest	Distance
KKL – Culture and Congress Centre	2 walking minutes
Main station Lucerne	3 walking minutes
Europaplatz	2 walking minutes
Old town Lucerne	8 walking minutes
Chapel Bridge “Kappelbrücke”	7 walking minutes
Lake Bridge “Seebrücke”	7 walking minutes
Museums in the city centre	9 walking minutes
Swiss Museum of Transport “Verkehrshaus”	15 minutes by car
Zurich Airport	50 minutes by car
Zurich city centre	40 minutes by car



## GENERAL TERMS AND CONDITIONS FOR THE BHS HOTEL AG (HOTEL RADISSON BLU, LUCERNE) – MEETINGS & EVENTS

### 1. Scope.

These general terms and conditions ("T&C's") govern the agreement entered into between you and us for our hotel services to be provided to you, on the date(s) set out in the Contract Proposal. The Contract Proposal becomes a legally binding contract when signed by both parties.

The Contract Proposal cannot be transferred to a third party without our prior consent and we reserve the right to amend rates and conditions in case of transfer.

### 2. Definitions.

«Agreement» means the agreement for Hotel Services entered into between you and us by way of your timely and written acceptance of our Contract Proposal.

«You» means the party to which the Contract Proposal is addressed.

«We, our, us» means the BHS Hotel AG, the operator of the Radisson Blu Hotel, Lucerne, Inseliquai 12, Lakefront Center, CH-6005 Lucerne.

«Contract Proposal» means the written proposal for Hotel Services for your Event and may comprise meeting and event space rental, food and drinks, overnight accommodation and other services.

«Event» means one or more consecutive days specified in the Contract Proposal on which you intend to gather a defined number of persons at our premises for a specific purpose.

«Hotel Services» mean the services offered by us for your Event as specified in the Contract Proposal and accepted by you through your timely countersignature of the Contract Proposal (including, but not limited to, guest room accommodation, meeting room and event space rental, equipment, food and drinks, and other).

### 3. Event Facilities.

We shall provide you with facilities and related space and equipment as specified in the Contract Proposal. We reserve the right to change the booked facilities for the case of any change of the factual circumstances. This includes, but is not limited to a reduction or increase in the number of delegates attending the Event, a technical issue in the facilities or for health and safety reasons.

You may request us to procure technical and other equipment from third parties on your behalf and you shall not without our prior written authorisation install and use any own technical equipment. We may charge you for the power costs which arise through the use of such equipment, and there may also be a charge related to the connection fee for use of information technology equipment. Installing and use of non-technical equipment and fitting decoration on walls and ceilings are subject to our prior consent. Your own or any third party's equipment is kept in our facilities at your sole risk. We shall not be liable for any loss, destruction or damage to such equipment, except in the case of gross negligence or intentional acts. Equipment brought along must comply with the fire protection regulations. We are entitled to demand an official certificate for this.

After your Event you must remove all equipment without undue delay. You are responsible for disposing of any packaging material or waste in compliance with the statutory provisions.

Any changes in the number of delegates should be communicated to us immediately. If the number increases, we will do our best to accommodate the additional delegates, but this cannot be guaranteed.

Delegate packages are available daily from 07:30hrs until 17:30hrs. Additional charges may apply if your Event begins or ends outside of these hours. Special arrangements will equally be charged separately. No food and drinks are to be brought into the hotel or grounds for consumption on the premises, without our prior consent. Your use of our facilities and our Hotel Services shall be compliant with the national and local laws and regulations. All entertainment arrangements (for example: extension of the service hours of the bar) must be confirmed to be approved prior to the date of the Event. Unless explicitly agreed upon otherwise, you are responsible for obtaining appropriate permissions and licenses and payment of applicable fees (for example: license fees for use of music rights, mandatory contribution to social security of artists and other).

#### Radisson Blu Hotel, Lucerne

Inseliquai 12, Lakefront Center  
CH-6005 Lucerne

T: +41 41 369 90 00 F: +41 41 369 90 01  
info.lucerne@radissonblu.com

#### 4. Guest Rooms.

We shall provide you with guest rooms as specified in the Contract Proposal.

Check-in time is from 15h00 on the day of arrival. Check-out time is 12h00 on the day of departure, unless otherwise specifically agreed upon with you. An additional charge may be required in the case of late check-out and is subject to availability on the day. If a delegate leaves before the agreed date of departure, cancellation fees may apply.

Any changes in the number of delegates and guest rooms needed shall be communicated to us immediately. If the number increases, we will do our best to accommodate the additional delegates, but this cannot be guaranteed.

If we are unable to provide guest rooms as confirmed by us, we shall notify you as soon as possible. Alternative accommodation will then be provided at the nearest comparable hotel at our expense. We will also cover the costs for a telephone call and one daily round-trip transportation between the other hotel and us.

#### 5. Cancellations.

You shall be entitled to withdraw from the Agreement partly or in full, subject to the following:

- a) Guest rooms may be cancelled **free of charge** upon written notice:
- Up to (100 %) of the guest rooms initially contracted up to (90) days prior to the arrival date;
  - Up to (20 %) of the guest rooms initially contracted up to (30) days prior to the arrival date;
  - Up to (10%) of the guest rooms initially contracted or of any remaining number after prior cancellation notices up to (7) days prior to the arrival date;

Any additional or later guest room cancellation shall entitle us to receive your payment of a **compensation amount** equal to (80%) of the contracted rates for cancellations from six (6) days prior to the arrival date.

- b) Event related Hotel Services may be cancelled **free of charge** upon written notice:
- Up to (100%) of the Hotel Services initially contracted up to (90) days prior to the start date of the Event;
  - Up to (20%) of the Hotel Services initially contracted up to (30) days prior to the start date of the Event;
  - Up to (10%) of the Hotel Services initially contracted or of remaining Hotel Services after prior cancellations up to (7) days prior to the start date of the Event;

Any additional or later cancellation of Hotel Services shall entitle us to receive your payment of a **compensation amount** equal to (80%) of the delegate fees and charges initially contracted.

If it has been agreed that you can cancel without incurring costs within a defined period, we are also entitled to cancel the Agreement within this period without any obligation to you.

#### 6. Rates

The rates are offered in Swiss Francs (local currency) and include applicable taxes and service charges. The rates are subject to reasonable increase by us if unexpected increases in taxes, cost of goods, or limitations of supply outside of our control occur and the period between your signing of the Contract Proposal and the start date of the Event is no less than (12) months.

If you cancel the contracted Hotel Services by more than (20%) we are entitled to reasonably increase the rates specified in the Contract Proposal, regardless of any applicable cancellation charges.

#### 7. Deposit

In the event that a deposit has been requested this must be paid within (14) days after your signing of the Contract Proposal. Additional deposit payments may be required prior to your Event.

If you fail to make the deposit payment(s), we are entitled to withdraw from the Agreement and to claim compensation for damages equivalent to cancellation charges applicable at that time when the deposit payment was due.

To the extent delegates are requested to settle guest room charges and daily delegate package fees on an individual basis, we are entitled to request a security deposit in the form of a credit card guarantee or similar from the delegate. If you are requesting credit facilities completed credit application forms are required (21) days prior to the start date of the Event.



#### **8. Payment.**

You shall pay all fees and charges for Hotel Services as set out in the Contract Proposal. All extra charges incurred by delegates or by you during the Event shall be paid upon departure. If credit is granted and agreed by us, full settlement must be made within (10) days from receipt of the invoice. We may charge interest for delayed payment, of (1½%) per month or the maximum interest rate permitted by applicable law if lower.

To the extent individual payment by delegates is agreed, you shall duly inform the delegates thereof. You shall be jointly and severally liable for the due settlement of guest room charges and daily delegate package fees on an individual basis, which shall be made upon departure.

#### **9. Hotel's Termination Rights.**

We are entitled to terminate the Agreement with immediate effect upon written notice to you, if (i) circumstances which are out of our control, make it impossible to render the agreed Hotel Services to you and to fulfil our contractual obligations under the Agreement; and (ii) if we have reason to assume that you have made misleading or false statements about the purpose of the Event and your use of our facilities and Hotel Services would harm or endanger our normal operation or reputation; and (iii) if bankruptcy or settlement proceedings have been initiated against you or a foreclosure decree has been issued in respect of any of your assets. We shall not be liable to compensate you for any loss or damage incurred as a consequence of our termination of the Agreement hereunder.

#### **10. No Transfer**

You are not allowed to assign or transfer the Agreement, nor to sublease the contracted facilities to any third party, including a group company being affiliated with you, without our prior written consent.

#### **11. Liability**

We shall solely be liable to you or any delegate for any loss or damage caused by our gross negligence or wilful acts or omissions, except if mandatory strict liability applies pursuant to the applicable law. Any claims made against us shall only be valid, if notified to us immediately upon taking knowledge of the potential for a loss or damage. This limitation of liability shall not apply in case of bodily injury or death.

You shall be liable to us for any loss or damage to our building and equipment, our personnel, other guests or our brand system or other, if caused by you or any delegate or third party involved in the Event by you. We may request prove of your liability insurance covering the Event to protect us against our exposure to your liability.

#### **12. Law and Jurisdiction**

This Agreement is subject to the laws of the country where the hotel is located. All disputes, conflicts and claims arising from or in connection with this Agreement shall be settled amicably between us. Should we fail to reach an amicable settlement, the matter shall be submitted to the competent court at the hotel's domicile.