

BANQUET DOCUMENTATION



HOTEL WINKELRIED
STANSSTAD AM SEE

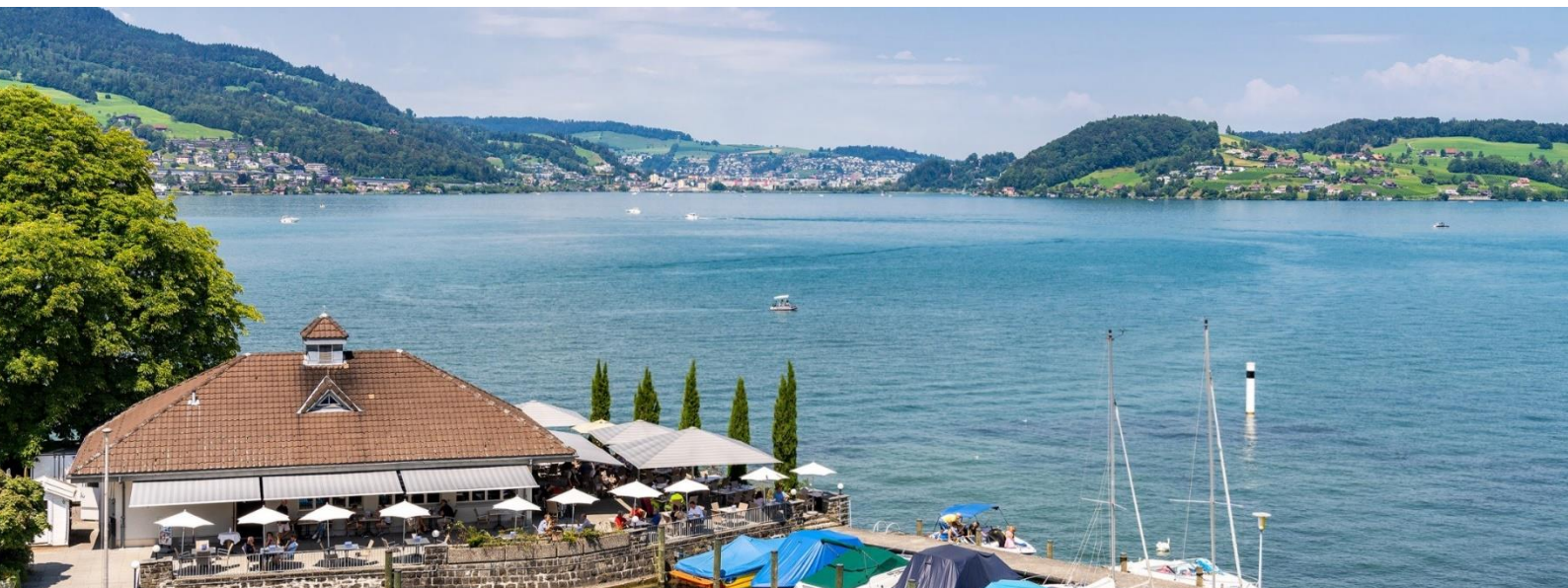
Motto

We combine innovation with tradition in accordance with our motto "everything is possible".

Our guests are our focus, which is not an empty promise, but rather a challenge which we strive to fulfill every day.

The Hotel Winkelried is located directly on Lake Lucerne, in the middle of an enchanting landscape. Our hotel offers a pizzeria, which is partially built into the lake, a lakeside restaurant with a wonderful view of Lake Lucerne with a traditional Stübli, where the pine wood walls create a warm and cozy atmosphere.

In addition to our wide range of offerings, we also invite you to explore our banquet facilities where you can celebrate in style.



General Information

Phone	+41 41 618 23 23
E-Mail	hotel@winkelred.ch
Homepage	www.winkelried.ch
Address	Dorfplatz 5, CH – 6362 Stansstad
Arrival	To reach this unique location and enjoy the wonderful view from one of the terraces, you can reach us in 15 minutes from Lucerne via the freeway. You can also reach us in 20 minutes from the Lucerne railway station by using the S4 train heading towards Engelberg.

The ship dock for scheduled boats is adjacent to our pizzeria. A boat dock for vessels up to 12 meters in length is located directly in front of the hotel and can be reserved for CHF 10.00.

Parking options	Our underground car park has 24 parking spaces, which can be reserved and used for a fee of CHF 15.00 per parking space. In addition, there are many public parking spaces in front of the hotel.
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Pizzeria	Our pizzeria is located directly adjacent to the ship docks, which can be reached within just a few steps. We are looking forward to spoiling you with our freshly handmade pizzas baked in our wood-fired oven, combined with a touch of southern charm.
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Restaurant Seeblick	Our Restaurant Seeblick is a sophisticated à la carte restaurant offering a beautiful ambience as well as a postcard view of the lake and the surrounding mountains. We invite you to enjoy a calm dinner whilst enjoying the scenery.
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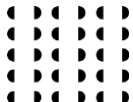



Winkelried Stübli	In our Winkelried Stübli you can enjoy coffee and croissants in the morning while reading the latest news in the daily newspaper. We also invite you to order our daily, freshly prepared lunch menus at noon and to linger over a glass of wine in the evening in a rustic ambience.
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Fischerbar	Our Fishermen's Bar, which used to be famous beyond the regional borders, has recently been restored and shines in all its renewed glory. Young and young-at-heart meet here for an after-work drink or on Fridays to celebrate the weekend.
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Seminars & Events

Capacity

	Space in m ²	Restaurant 	Tafel 	U-Form 	Seminar 	Theater 
Turmsaal	96 m ²	64 guests	80 guests	25 guests	40 guests	70 guests
Flügelsaal	70 m ²	36 guests	50 guests	20 guests	20 guests	50 guests
Seeblick	84 m ²	50 guests	70 guests	20 guests	30 guests	50 guests
Seesaal	154 m ²	80 guests	60 guests	-	60 guests	100 guests
Winkelried Stübli		45 guests	-	-	-	-

Seminar Rates

	Price per person and day	Included are
Daily rate	CHF 95.00	<ul style="list-style-type: none"> - Technology - Room rate - Drinks in the conference room - 2 Coffee breaks - 3 Course Business Lunch
Half-day rate incl. lunch	CHF 75.00	<ul style="list-style-type: none"> - Technology - Room rate - Drinks in the conference room - 1 Coffee break - 3 Course Business Lunch
Half-day rate without lunch	CHF 35.00	<ul style="list-style-type: none"> - Technology - Room rate - Drinks in the conference room - 1 Coffee break

Prices for room rental & technology

	Price per room and day
Room rental	CHF 500.00
1 Beamer & screen	CHF 70.00
1 Flipchart	CHF 25.00
1 Pinboard	CHF 25.00
1 Moderators' box	CHF 50.00
1 Microphone & Lectern	CHF 40.00
Internet access	Free of charge

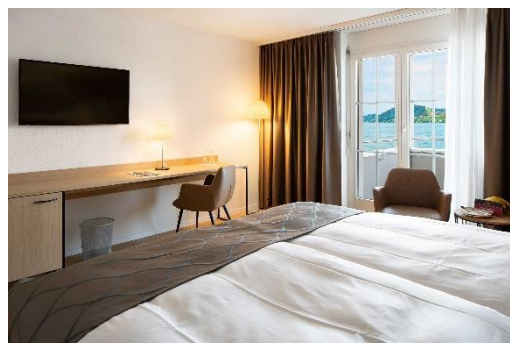
Hotel rooms

Our 29 hotel rooms face the lake side or the mountain side of the Nidwalden mountains. The unique location of the hotel is directly on the lake and offers an incredible view, conveying an immediate holiday feeling.

Our rooms are equipped with wireless internet, telephones, radio and TV, minibar and a safe.

The bathrooms are equipped with a shower tub, partly also with a bathtub and shower.

All our rooms have a balcony, which invites you to enjoy the wonderful view of the outdoors.



Further Details

- Flower decorations** Our standard table decorations are small seasonal flower arrangements. However, if you are looking for an alternate arrangement we recommend:

Flower Shop Blättler, Kehrsitenstrasse 7, 6362 Stansstad,
+41 41 610 11 06
- Candles** We will decorate your table with candles (standard color white) free of charge. Due to safety reasons the use of Roman candles is strictly prohibited in all rooms.
- Menu cards** If desired, will be printed by us complimentary. We are happy to accommodate special requests regarding title, photo, or further designs.
- Music** Our sound system is free of charge for your personal music. Of course, your favorite musicians are welcome too.
- Closing hours** Our premises are available for usage free of charge until 12.00 p.m., after which you are welcome to continue celebrating in our "Fischerbar" until 2.00 a.m. This is also free of charge.
- Fireworks** Fireworks are not permitted on the grounds of the hotel due to restrictions mandated by the harbor authorities. Please contact the community of Stansstad if you seek permission.
- Beverages** Our wine list offers a wide selection for every taste. However, if your favorite wine is not available, we will be happy to suggest a suitable alternative. Drinks you bring along can be served upon prior notification. A tap fee of CHF 30.00 will be charged per bottle.
- Wedding cake** Wedding cakes, which are not delivered by our house, have a service surcharge of CHF 3.50 per person for cover and service.
- Room prices** Bridal couples are offered one of our lakeside rooms with a late check-out until 14:00. We also offer special room rates for their guests. A lavish breakfast buffet is included in the room rates.



Terms and conditions

Our terms and conditions specify the general conditions for your event. These are an integral part of our agreement.

Your host, Wolfgang Gehrig

1. Accountability

- The client and signatory of these agreements is liable to the hotel / restaurant as debtor.
- Should changes to the offer be desired during the event, these are only valid if they are approved by the signatory / client.
- For all items brought by the organizer, The hotel waives all liability claims for loss or damage to items, which are brought by the client.

2. Usage of own food and drinks

- Wine or spirits may be brought by the client; however, a tap fee will be charged.

3. Number of participants and reservations

- Reservation dates are binding for both contracting parties in accordance with the cancellation conditions under article 5 below.
- The definitive number of participants must be confirmed in writing 24 hours prior to the event. A deviation of 10% of the stated number of persons is free of charge.

4. Payment conditions

- A detailed invoice will be supplied shortly after the event. Payment terms are within 20 days of the invoice date.

5. Cancellation policy

Postponement or cancellation of an event is possible under the following rules:

- up to 0 - 5 days before event 100% of the agreed services
- up to 10 days before event 75% of the agreed services
- up to 20 days before event 50% of the agreed services
- up to 30 days before event 25% of the agreed services

6. Night surcharge

- Events that extend beyond the police curfew (from 24:00) incur the following additional costs:
- Extension fees amount of CHF 80.- from 02:00
- Staff costs of CHF 55.- per hour from 02:00.

Aperitif suggestions

Appetizers (min. 10 persons selection/ price per piece)

Snacks

	Price per Person
Chips, nuts, pretzel sticks	CHF 4.50
Grissini with smoked ham	CHF 2.50
Homemade garlic bread	CHF 4.50
Focaccia bread with rosemary	CHF 3.50
Sbrinz from Central Switzerland 50 g	CHF 6.50

Cold appetizers

	Price per Person
Vegetables with dips	CHF 2.50/100g
Anti Pasti skewers	CHF 3.00
Tomato and mozzarella skewers	CHF 3.00
Tomato bruschetta with Grana Padano	CHF 3.50
Bread with tartar, cheese, smoked salmon or Tipo di parma	CHF 3.50
Beef tartare on toast	CHF 4.50
Prawns with ginger, chili and coriander	CHF 5.50
Fruit skewer	CHF 3.50

Warm appetizers

	Price per Person
Chäschuechli	CHF 2.80
Ham croissants	CHF 3.00
Fried meatballs with barbecue sauce	CHF 3.50
Fried shrimps with sweet'n'sour sauce	CHF 5.50
Crispy fried chicken fingers with sweet chilli dip	CHF 5.50
Spring rolls with vegetables and chicken in sweet`n`sour sauce	CHF 5.50
Pike perch crispies with tartar sauce	CHF 5.00
Pizza cut into 8 pieces	CHF 24.00/Stück
Soup in a bowl (cold/warm depending on season)	CHF 3.00/dl

Stand-up lunch from 20 persons on request

from CHF 35.00 / Person

Compose your own menu

Salads and starters

	Price per Person
Colorful leaf salad with Nidwaldner Moschtbröckli	CHF 15.50
Lamb`s lettuce with mushrooms, bacon and croutons	CHF 15.00
Smoked salmon or beef tatar with toast and butter	CHF 17.00
Mixed salad with parmesan, nuts and pears	CHF 12.00
Pikeperch knusperli with mixed salad	CHF 15.00
Antipasti- plate (with spicy salami, buffalo mozzarella and vegetable variations)	CHF 17.50
Melon with parma ham (seasonal April-September)	CHF 17.00

You are welcome to choose the following dressings:
 Balsamic, Italian, French dressing

Soups

Tomato cream soup	CHF 9.50
Bouillon with "Flädli" (a traditional Swiss garnish)	CHF 9.50
Foamed wine soup with grapes	CHF 9.50
Curry-coconut cream soup with fresh coriander	CHF 11.00
Pumpkin cream soup (seasonal October-December)	CHF 9.50

Main Courses

Fish

White fish fillets „Vierwaldstättersee“caper, herbs, butter, tomatoes- and diced lemon. In addition, boiled potatoes and vegetables	CHF 35.00
Roasted fillets of artich char served on a rocket sauce with white wine risotto with a dash of vanilla and vegetables	CHF 37.00

Meat

Braised beef in a rich red wine sauce	CHF 39.00
Saltimbocca of veal with parma ham and sage	CHF 42.00
Crispy chicken breast with pesto jus	CHF 31.00
Beef fillet slices with mustard-sour cream sauce and vegetables	CHF 39.00
Traditional veal „Zurich style“(cut into fine strips)	CHF 38.00
Crispy saddle of pork with rosemary jus and market vegetables	CHF 32.00

You can choose from the following side dishes for the main courses:
 boiled potatoes, white wine risotto, saffron risotto, basmati rice, potato croquettes, potato gratin, ratatouille vegetables, market vegetables, grilled vegetables.

Vegetarian

Potato and vegetable strudel on parsley sauce	CHF 25.50
Spaetzli with vegetables and mushrooms	CHF 24.00
Broccoli risotto with parmesan chips and cherry tomatoes	CHF 25.50
Ravioli filled with seasonal vegetables (pumpkin, tomatoes, basil, asparagus)	CHF 26.00
Gnocchi tricolori, with seasonal mushrooms, diced vegetables, herbs and parmesan	CHF 26.00
Red vegetable Thai curry with basmati rice	CHF 28.00

Compose your own menu

Dessert	Price per Person
Crème brullee with whipped cream	CHF 9.50
Strawberries with vanilla ice cream and whipped cream (seasonal)	CHF 12.00
Refreshing quark mousse on fruit salad	CHF 10.00
Apple strudel with vanilla sauce	CHF 12.00
Toblerone parfait on marinated orange slices	CHF 12.00
Warm chocolate cake with melting chocolate inside	CHF 13.00
Chocolate mousse with fruits	CHF 11.50
Dessert symphony "Winkelried" with our seasonal classics	CHF 15.00

Validity

This banquet documentation is applicable for reservations of 10 or more persons. For parties of less than 10 people the menus of our restaurants, Pizzeria and Restaurant Seeblick will apply.

Menu review

To secure your menu as well as to arrange the details, we kindly ask you to contact us at least 2 to 4 weeks prior to the event. We also appreciate if you could make an appointment with us before discussing the menu. Please contact us at hotel@winkelried.ch or 041 618 23 23.

Menu suggestions

MENU 1

Smoked salmon tartare garnished with a salad bouquet

Beef fillet medallions with red wine jus
served with potato croquettes and colorful market vegetables

Homemade Stracciatella cream with berries and fresh mint

CHF 69.00

MENU 2

Mixed salad with Nidwaldner Moschtbröckli and sliced cheese
on a pear heart with balsamic-honey-mustard sauce

Tomato cream soup

Glazed saddle of veal on mushroom ragout
served with potato gratin and vegetable symphony

Chocolate mousse with fresh fruit

CHF 74.00

MENU 3

Mixed salad with perch knusperli

Rosé wine foam soup

Les deux Filets, fillet of pork with thyme jus, fillet of beef
with Béarnaise sauce, Pommes Dauphine and vegetables

Fresh strawberries with vanilla ice cream

(seasonal)

CHF 79.00

Menu suggestions

MENU 4

Mixed salad with parma ham served with radish slices,
sprouts, cherry tomatoes and onions

Curry pineapple soup with lentils
served with cream and vegetable straw

Pork fillet in parmesan coat with red wine sauce
served with risotto with mascarpone and vegetables

Mango sorbet with raspberries

CHF 77.00

MENU 5

Colorful leaf salads with crispy spring roll
Cherry tomatoes and sprouts

Beef consommé with strip of pancake

Pike perch fillet with nuts and apple pieces on a heart crêpe

Pork tenderloin in a parmesan coat with a strong red wine jus
served with risotto and market vegetables

Dessert symphony "Winkelried"

CHF 89.00

MENU 6

Eggplant tatar with Parma ham, stewed cherry tomatoes and herb salad

Pike perch fillet cooked in olive oil on leek bed with saffron sauce

Lemon sorbet with prosecco

Roasted Swiss beef fillet in herb coating
served with potato gratin and seasonal vegetables

Chocolate cake with liquid core served with coconut ice cream

CHF 92.00

Wine card

Sparkling wine & Champagner

75 cl

Prosecco DOC CHF 59.50
Ponte; Glera, Veneto, Italy

Moscato d'Asti DOC CHF 49.00
Marrone, Moscato
Piemont, Italy

Perrier Jouët Grand Brut CHF 89.00
Chardonnay, Pinot Noir, Pinot Meunier
Champagne, France

Rosé wine

Bardolino DOP Campo del Rose 2022 CHF 56.00
Tinazzi; Corvina, Rondinella, Molinara
Veneto, Italy

White wine

Aigles les Murailles AOC 2022 CHF 63.00
Henri Badoux; Chasselas
Chablais, Switzerland

Compleo Cuvée 2022 CHF 59.50
Staatskellerei; Pinot Gris, Chardonnay
Zürich, Switzerland

Pinot Grigio DOC 2022 CHF 56.00
Antonutti; Pinot Grigio
Friaul, Italy

Roero Arneis DOCG 2022 CHF 59.50
Cossetti; Arneis, Piemont, Italy

Gavi di Gavi DOCG 2020 CHF 52.50
Marrone, Cortese
Piemont, Italy

Red wine

Merlot Selezione d'Ottobre 2021 CHF 59.50
Fratelli Matasci; Merlot
Ticino, Switzerland

ÈO Noir 2021 CHF 74.00
Staatskellerei; Merlot, Gamaret
Schweiz

Primitivo di Salento IGT 2022 CHF 63.00
Provinco Italia; Primitivo
Apulien, Italy

Montepulciano 2021 CHF 52.50
Belfiore; Montepulciano
Abruzzen, Italy

Red wine

Ripasso Superiore Valpolicella DOP 2020 CHF 66.50
Tinazzi; Corvina, Rondinella, Molinara
Veneto, Italy

Amarone DOCG « La Bastia » 2018 CHF 92.00
Tinazzi; Corvina, Rondinella, Molinara
Veneto, Italy

Brancaia Tre Toscana IGT 2021 CHF 64.00
Sangiovese, Cabernet, Merlot
Toscana, Italien

Langhe Nebbiolo DOC 2020 CHF 67.00
Marrone; Nebbiolo
Piemont, Italien

Tartufo Nero DOC Piemonte Rosso 2021 CHF 56.00
Marrone; Nebbiolo, Barbera
Piemont, Italy

Torre Albèniz Reserva DO 2019 BIO CHF 77.00
Bodegas Peñalba; Tempranillo
Ribera del Duero, Spanien

Big John Cuvée 2020/21 CHF 63.00
Erich Scheiblhofer; Zweigelt, Cabernet Sauvignon, Pinot Noir
Burgenland, Österreich

Check-list

- Suitable location
- Guest parking
- Guest arrivals and departures
- Program / course of the Event
- Seating, seating plan, place cards
- Apéro prior to the meal: drinks & canapés
- Menu: Starters, main courses, desserts/children's menus
- Drinks & wines during the meal
- After Dining: coffee & liquors
- Are kids attending who might be vegetarian or be subjected to allergies?
- Menu cards: logo/picture/title
- Flowers, decoration, music
- Overnight stay
- Payment: cash, credit card, invoice
- _____
- _____
- _____
- _____