



## CREATING SPECIAL MEMORIES



**The Alpina Gstaad is a five-star luxury hotel in Switzerland for the world's most discerning travellers.**

More than a place to stay in the Alps, it is an icon in Gstaad for mindful, conscious and responsible luxury. Situated in the heart of nature, the eco-friendly hotel combines Swiss traditions with state-of-the-art infrastructure and services.

Sustainability and innovation are the pillars by which The Alpina Gstaad is driven. Local products and resources are integrated seamlessly throughout the hotel, creating a modern interpretation of Alpine chic.

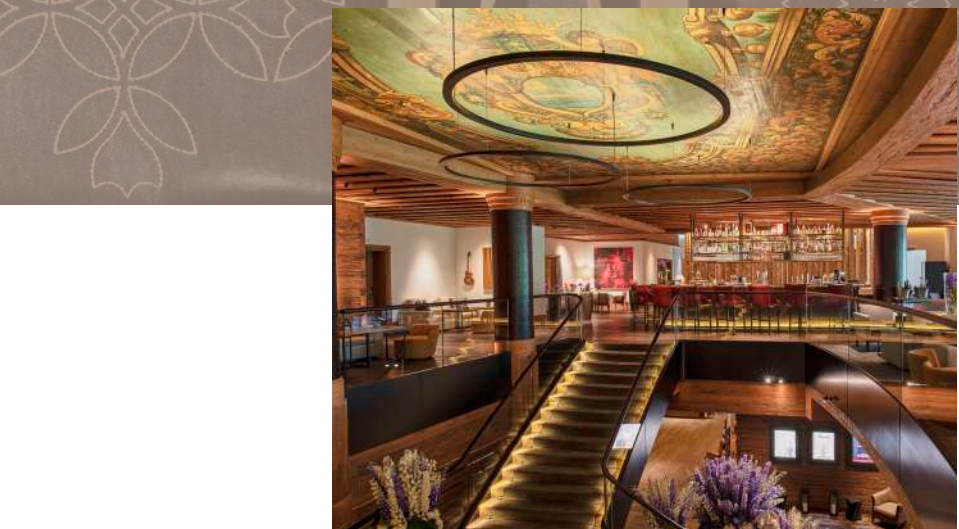


## 1578 M<sup>2</sup> SPACE FOR CREATIVITY

Here at The Alpina Gstaad we offer you a magnificent setting and outstanding service to make your event an unforgettable success.

We will place our team of professionals entirely at your disposal to help and advise you throughout the planning process, right from the first meeting, down to the very last details.

Whether you are planning a meeting, seminar or product launch, cocktails with friends or an intimate gathering, our dedicated team will ensure that your event runs seamlessly, that security is watertight and that everything down to the tiniest detail is taken care of.





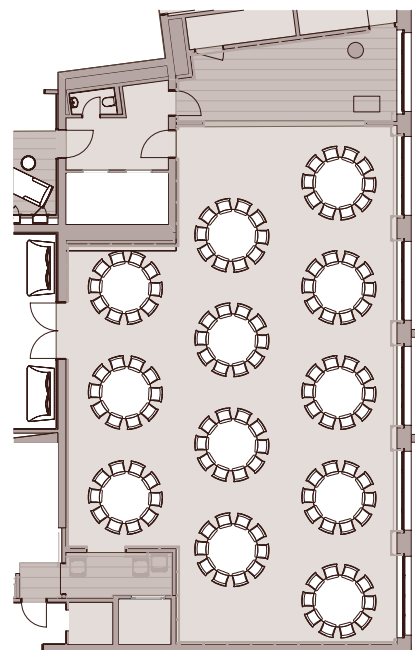
## VENUES

### Salle Sarine

The table setup can be amended according to your preferences.

240 m <sup>2</sup> H: 3.0 m					
People	90	180	150	60	330

- Integrated stage
- 2 screens (2.9 x 1.6 m)
- 2 4500 ANSI lumens projectors
- 6 pairs of integrated 200-watt loudspeakers
- 2 integrated 900-watt subwoofers
- Blu-ray Disc player
- 6 telephone, fax and TV connections
- 6 ADSL connections
- Wi-Fi
- 2 control panels for light and sound
- 2 400-watt disco loudspeakers (15" 400W $\Omega$  / 8" 200W $\Omega$  / 1" 50W $\Omega$ )
- DJ M 2000 mixing console
- Pioneer CDJ 2000 turntable
- 3 Sennheiser microphones





## BOARDROOMS

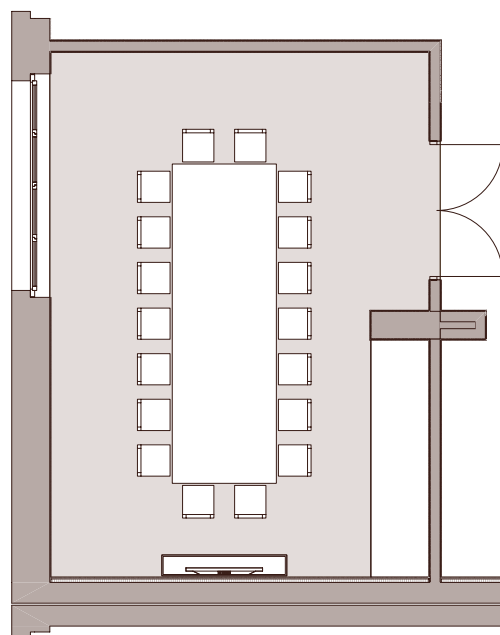
### Boardroom I

**18 People**

The luminous and inviting space is ideal for your event in an exclusive setting facing towards the picturesque village of Schönried.

41 m<sup>2</sup>     H: 3.0 m

- 55-inch full HD NeoPlasma monitor
- Blu-ray Disc player
- 3 telephone and TV connections
- 3 ADSL connections
- Wi-Fi
- Boardroom table for 18 people





## BOARDROOMS

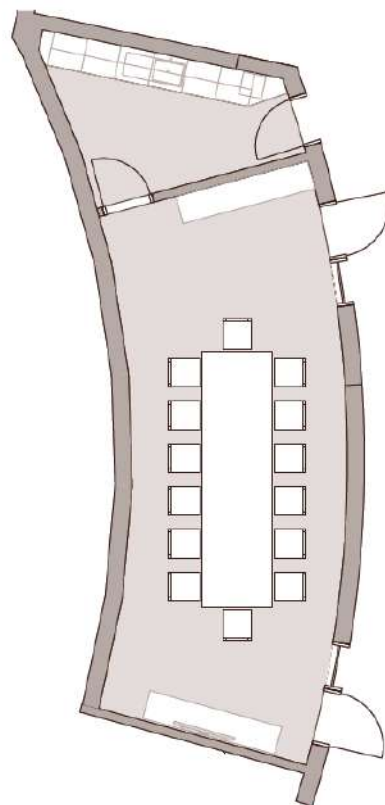
### Boardroom II

**16 People**

Exclusive and intimate room featuring executive seating. The adjacent kitchenette offers the possibility for noteworthy culinary creations within this space.

37 m<sup>2</sup>      H: 2.2 m

- 55-inch full HD NeoPlasma monitor
- Blu-ray Disc player
- 3 telephone and TV connections
- 3 ADSL connections
- WiFi
- Boardroom table for 16 people





## BOARDROOMS

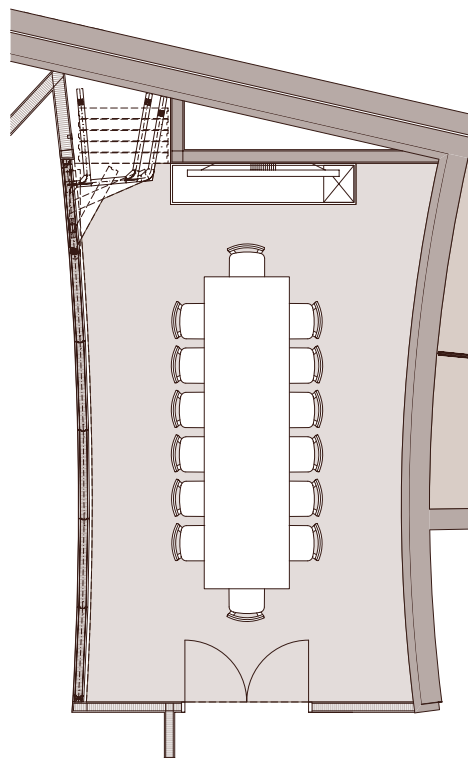
### Boardroom III

16 People

Nestled in the exclusivity of this private meeting room, you will find yourself working in a personal and quiet ambient.

37 m<sup>2</sup>      H: 2.2 m

- 55-inch full HD NeoPlasma monitor
- Blu-ray Disc player
- 3 telephone and TV connections
- 3 ADSL connections
- Wi-Fi
- Boardroom table for 16 people





## BOARDROOMS

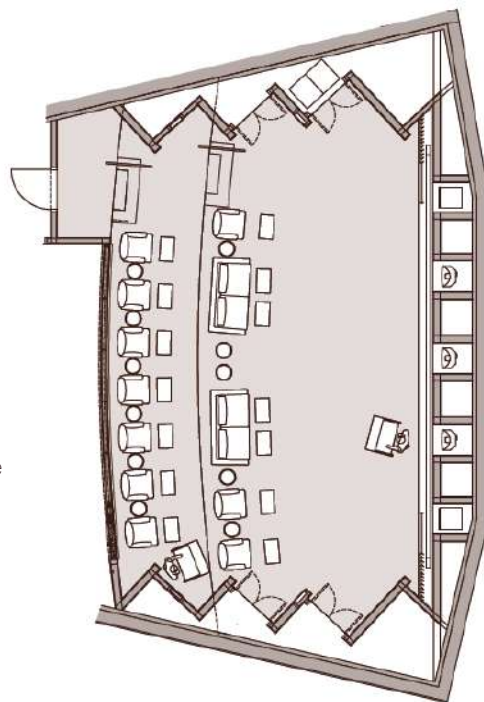
### Auditorium

#### 60 People

Situated in the heart of the hotel the auditorium is an infinitely flexible space, that can be transformed according to your tailored preferences.

96 m<sup>2</sup>      H: 3.2 m

- Large screen presentations: 4.5 x 2.5 m;  
film screenings: 5.9 x 2.5 m
- 4500 ANS l lumens film projector
- 3000 ANS l lumens presentation projector
- Surround sound system
- 2 400-watt disco loudspeakers (15" 400 WΩ / 8" 200 WΩ / 1" 50 WΩ)
- DJ M 2000 mixing console
- Pioneer CDJ 2000 turntable
- 3 Sennheiser microphones
- Disco lighting system
- Armchairs for 14 people



The setup can be amended according to your preferences





## CINEMA



- Select the movie of your choice from our large movie library in 2D & 3D
- Use of the professional cinema system, including projector, big screen (5.9 x 2.5), and surround sound
- 3D glasses
- Popcorn machine

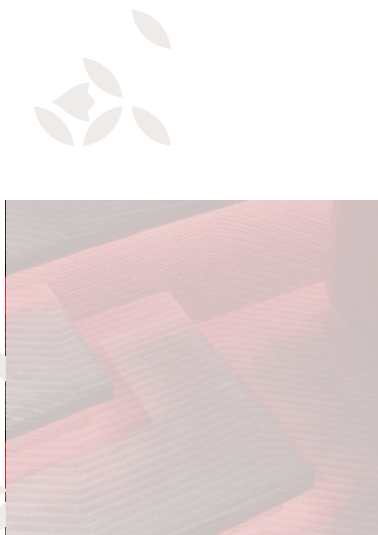
CHF 200 per hour







## VERSATILE & UNIQUE SPACES



Create unique events with character in one of our insider locations.

### **Sommet by Martin Göschel**

Three-part, light-flooded room with elements of traditional craftsmanship and inspiring art, with access to the generous terrace offering panoramic views over the mountainscape.

### **Alpina Lounge & Bar**

Where art, contemporary cuisine and design meet. Floor-to-ceiling windows provide a seamless connection to the terrace while the music takes care of the effortless atmosphere.

### **Megu**

A design fusion of traditional Japanese floral prints amalgamated with authentic Alpine materials, including a live Sushi and Sashimi Bar, a Japanese Whisky Bar and outdoor space on the scenic terrace.

### **Cigar Lounge**

Impressive leather and wood arrangements inspired by the clubs in Havana, with views of the picturesque landscape of the Saanenland.





## BUSINESS PACKAGES

The Alpina Gstaad offers a variety of unique in and outdoor meeting spaces with an outstanding service, ensuring the success of your event. Our exciting range of delicious snacks and meals can be combined in different ways to suit your individual needs. We will be happy to advise you on selecting.

### Room Rates à la carte

Rooms	Area in m <sup>2</sup>	People capacity	Full day	Half day
Salle Sarine*	240	60 - 330	CHF 5500	CHF 3550
Boardroom I	41	18	CHF 550	CHF 350
Boardroom II	37	16	CHF 550	CHF 350
Boardroom III*	38	16	CHF 550	CHF 350
Auditorium*	98	60	CHF 200 per hour	

\* The setup can be amended according to your preferences





# SPITZHORN

## Equipment

- Projector/ Screen or 55-inch full HD NeoPlasma monitor
- Flipchart
- Pin board
- Notepads, pens, presentation kit

## Mid-morning Break

- Selection of two freshly squeezed juices
- Coffee and tea
- Butter croissants and wholemeal croissants
- Fresh fruits

## Business Lunch

- Three-course lunch including mineral water, coffee and tea

## In the Boardroom

- Mineral water, still and sparkling, 50 cl bottles
- Soft drinks, 30 cl bottles
- Energy snacks
- Nespresso coffee machine and specialty teas

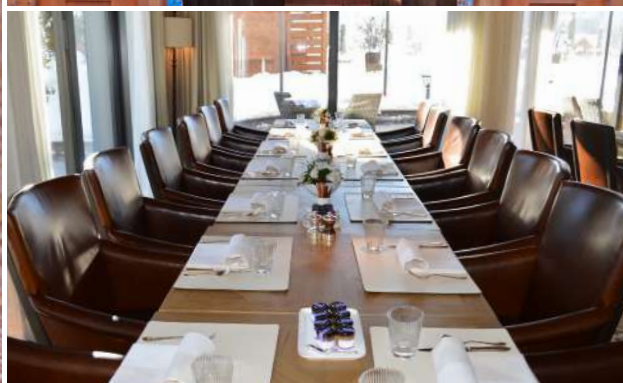
## Afternoon Break

- Selection of two freshly squeezed juices
- Coffee and tea
- Pastries
- Fresh fruits

Drinks and snacks provided in the boardroom will be replenished once.

**1 day** CHF 160 per person

**1/2 day** CHF 130 per person





## À LA CARTE PACKAGES

Feel free!

We leave you the freedom to design your event yourself.





## FLYING BUFFET

Get off to a perfect start

**Our exquisite canapés turn your appetizer into a culinary highlight.**

Good things come in small packages – something that our Chefs prove time with their skilfully crafted appetizers. They pour all their passion into creating a huge variety of finger foods and canapés: hot or cold, sweet or savoury, vegetarian or with meat and fish. Simply take your pick!



<b>Fish &amp; seafood</b>	<b>CHF</b>	<b>Meat</b>	<b>CHF</b>	<b>Vegetarian</b>	<b>CHF</b>	<b>Lactosefree</b>	<b>CHF</b>
Gratin with herbs and shellfish	6	Beef tartar on crostini	6.5	Roulade with goat cheese and herb	7	Thai soup with coconut and Curry	6.5
California roll with soy sauce	7	Vitello tonnato with capers	6.5	Baked sweet potato balls with herb yoghurt	6	Wrap filled with Julienne of raw vegetable	5.5
Crêpes with smoked salmon and cream cheese	5.5	Small potatoes with dried meat and herb quark	5	Guacamole with bread chips	5	Grilled eggplant rolls with avocado and nuts	5.5
Ravioli stuffed with game stew	6.5	Mini beef burger with beef gratinated with raclette cheese	6	Vegetable crudités with herb quark	6.5	Roasted tofu with hoisin sauce and prunes	5.5
Fried tiger prawns with ginger gel	7.5	Saté of corn poularde with curry dip	5.5	Cheese - leek - quiche	6.5		
Chicken egg cut in half, cream of egg yolk and imperial caviar	12	Roasted pickled plums coated with bacon from Gstaad	5	Mozzarella espuma with tomato confit	6.5	<b>Vegan</b>	
Cornet filled with smoked fish mousse	6.5	Wrap of marinated tenderloin with Teriyaki	6.5	Crispy asparagus	6	Vegetable crudités with herbs and almond dip	5
Coarse rye bread with red sardines and cream	6	Potato soup with saté of sot-y-laisse	5.5			Eggplant tartar on sweet potato chip	5
Tuna with wasabi and yuzu gel	7.5	Foie gras with fig chutney	8			Vegetable sprouts in rice wrap	6.5
						Roasted Tempeh with salty peanut espuma	6.5



# MENUS

## A symphony for the senses

Regardless the number of courses you and your guests desire, our menus create an experience that your tastebuds will remember for years to come.

Whether you are having a large business lunch or an intimate private dinner, our chefs will treat you and your guests to sophisticated culinary creations made from the finest ingredients.



### Menu 1

Avocado tomato terrine with cream of fresh goat cheese

Roasted sea bass fillet on sautéed spinach leaves with lime

Herbal risotto with poached egg yolk and mountain taleggio

«Surf & Turf»  
Filet of beef with half a lobster tail, roasted potatoes and glazed green asparagus

Crème brûlée of Felchlin chocolate with marinated berries

4 Courses CHF 210  
5 Courses CHF 240

### Menu 2

Variation of salmon with Imperial Caviar, lime cream and marinated radicchio

Fried Black Tiger prawn on warm glass noodle salad with a coconut infusion

Fried scallops with spinach leaves and saffron

Saanenland veal  
Vegetables with potato gratin and Madeira jus

Tiramisu of wild berries with black currant sorbet

4 Courses CHF 180  
5 Courses CHF 210

### Menu 3

Beef carpaccio with rocket salad, parmesan shavings and basil pesto

Crustacean bouillabaisse with fish, shrimp and crostini

Sorbet of passion fruit on marinated lychees

Souffléed herbal poulard breast

Basmati rice, vegetables à la crème and Albufera jus

Marinated strawberries with bourbon vanilla ice cream and dulce de leche

4 Courses CHF 165  
5 Courses CHF 190

### Menu 4

Fish alternative

Ceviche of turbot with yuzu gel, green apple and celery

Crustacean risotto with anise and sautéed lettuce hearts

Open fish ravioli with chervil velouté

Filet of John Dory souffléed with herbs on asparagus and potato vegetables

Passion fruit chartreuse and raspberries

4 Courses CHF 160  
5 Courses CHF 190

### Menu 5

Vegetarian alternative

Mille Feuille of grilled eggplant, feta cheese and tomatoes with walnut tapenade

Potato truffle foam with spinach, poached egg yolk and roasted onion dust

Saffron Royal with small stuffed artichokes and tomato sugo

Couscous in kataifi dough baked on ratatouille casserole

Warm caramelized banana strudel with chocolate and exotic fruit sorbet

4 Courses CHF 160  
5 Courses CHF 180



## OPEN BARS

Available from 10 People



### Turbach

- Swiss white and red wine
- Swiss beer (Feldschlösschen)
- Fresh orange juice
- Soft drinks
- The Alpina water

30 Minutes per person CHF 40

60 Minutes per person CHF 60

### Simme

- Prosecco
- Swiss white and red wine
- Swiss beer (Feldschlösschen)
- Fresh orange juice
- Soft drinks
- The Alpina water

30 Minutes per person CHF 45

60 Minutes per person CHF 70

### Saane

- Champagne
- Swiss white and red wine
- Swiss beer (Feldschlösschen)
- Fresh orange juice
- Soft drinks
- The Alpina water
- Alpina signature cocktail
- Whisky, Gin, Vodka, Rum (standard brands)

30 Minutes per person CHF 65

60 Minutes per person CHF 100



## PRIVATE CELEBRATIONS

For a truly memorable occasion

The Alpina Gstaad is a unique venue for all kinds of private events. Whether you are planning a winter wedding in our ballroom, a children's birthday party in the summer, cocktails on the terrace with friends, or a family party in the garden, The Alpina Gstaad's very particular blend of the traditional and the avant-garde will embrace your occasion in a unique atmosphere. Our professional events team will do everything to ensure the time of your life.



Experience a world  
away from it all

### The sky is the limit

Our ideas for exceptional experiences in the Bernese Alps will make your event one to remember. Our professional events team is full of ideas for unusual ways to experience the spectacular Alpine landscape with all your senses – while enjoying regional specialities prepared by our expert chefs right in front of you. Enjoy traditional Swiss hospitality at its best. Get in touch – we would be happy to advise you and make suggestions.







## LOCATION

The hotel is easily accessible by rail or car from Bern, Zürich and Geneva. International airports serve all three cities. Private jets and helicopters may access the small airport in nearby Saanen, 6.5 km from The Alpina Gstaad. Transfers by helicopter or limousine are available on request. Valet parking is available, free of charge on the hotel's underground garage.





thealpinagstaad.ch

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