ASTORIA

LUCERNE

CELEBRATE IN THE HEART OF LUZERN



EVENTS, APERITIFS & BANQUET OFFERS

CONTACT AND RESERVATION
MEETINGS & EVENTS | CELEBRATE IN THE HEART OF LUCERNE
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Dear guest,

We are delighted that you have chosen the Hotel Astoria Lucerne for your event. We are pleased to be able to assist you. At our hotel, you can expect modern facilities, featuring some of the city's most acclaimed cuisines and a dedicated team that will support you from the initial idea to its successful realisation with experience, passion and expertise.

Trendiest banqueting rooms of Lucerne:

- Five versatile rooms ranging from 80m^2 up to 260m^2 are available, covering a total area of 500m^2.
- We provide the ideal setting for events of up to 320 guests.

Penthouse – 360° Roof Top Bar:

- The exclusive event location with panoramic views and a roof terrace extends over two floors. Your guests will enjoy an impressive panorama of Lucerne and the surrounding mountains – an exceptional backdrop for memorable events.
- The bar can be divided and has capacity for up to 550 guests.

Event location / Restaurant Pilatus:

- The modernly designed room covers 150m^2 and is ideal for events with up to 100 guests.

We are happy to combine the Penthouse Roof Top Bar with our banquet facilities to meet your individual needs.

Culinary delights of the highest standard: our menu is based on the cuisine of our restaurants 'Thai Garden' and 'La Cucina', each of which has been awarded 14 Gault&Millau points. The selection is complemented by the pan-Asian restaurant Mekong – a real highlight for guests who love variety.

Our special wine selection has been curated with great care. Top Swiss wines from 'wine whisperer' Geny Hess, attractive Italian wines and selected Bordeaux wines – perfectly matched to a wide variety of occasions. Do you have any wishes or specific ideas? We would be happy to provide you with a tailor-made and detailed offer in a personal consultation.

We hope you enjoy discovering our offers and look forward to welcoming and accommodating you and your guests at the Hotel Astoria soon.

Your Convention & Banquet Team

INHALTSVERZEICHNIS

Signature aperitifs from our popular restaurants 3
Variations Flying / Buffet Dinner 5
Banquet Menus 9
Declaration of origin 12

Stand: 25.09.2026 / SG

APPETIZER OFFERS



Signature aperitifs from our popular restaurants

Whether it's a get-together with friends or a toast to a successful business deal, our signature aperitif variations and the exceptional locations at the Hotel Astoria create the ideal atmosphere for unforgettable moments. We ensure that your event is not only a success, but also a source of inspiration.

Signature aperitifs from our popular restaurants

For 8 or more people | Prices per Person in CHF and incl. 8.1% VAT

Apéro «La Cucina – La vera Cucina Italiana» 29

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Crumbled 36-month-old Stravecchio Parmigiano Reggiano
Marinated Nocellara olives

Apéro «Thai Garden – Royal Thai Cuisine» 34.50

Grilled satay skewers
Crispy baked spring rolls «Thai Garden» made to our special recipe from Phuket
Small baked corn cakes made with chicken and corn
Tender marinated king prawns wrapped in rice paper

Served with:
Spicy peanut sauce and sweet plum-chilli sauce

Apéro «Swissness – selected delicacies from the region» 29

Fine ham croissants from the local baker
Creamy cheese cakes
Crumbled alpine Sbrinz AOP
Nidwaldner Mostbröckli from the local butcher

FLYING / BUFFET DINNER



Variations Flying / Buffet Dinner

Our menu is based on the cuisine of our Thai Garden and La Cucina restaurants, each of which has been awarded 14 Gault&Millau points. The offering is complemented by the pan-Asian restaurant Mekong – a real highlight for guests who love variety.

These dinner variations are especially enjoyable in our Penthouse Roof Top Bar, which offers panoramic views over the rooftops of Lucerne.

Variations Flying / Buffet Dinner

For 30 or more people | Prices per Person in CHF and incl. 8.1 % VAT

«ROYAL THAI DINNER» 109

FLYING

Grilled Satay skewers
Tender chicken skewers marinated in coconut milk and curry

Po Pia
Crispy baked spring rolls «Thai Garden» made to our special recipe from Phuket

Thord Man Kao Pod
Small baked corn cakes made with chicken and corn

Paper Prawns Gung Grabueang
Tender marinated king prawns wrapped in rice paper

Served with:
Spicy peanut sauce, sweet plum-chilli sauce and cucumber salad

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LIVE BUFFET - STATION

Beef tenderloin with Barolo sauce
Grilled to perfection and sliced live by our chef

Mandalay Curry
Red Curry with slices AUS beef tenderloin

Jasmin Tea Smoked Spare Ribs
Asian-marinated spare ribs with garlic, Thai chilli, soy sauce, hoisin and honey

Sweet & Sour Chicken
Sliced chicken breast in a sweet and sour sauce with Asian vegetables and pineapple

Wok vegetables
Asian vegetables stir-fried in a wok

Served with:
Fried rice with Asian vegetables
Jasmine rice

***

Variations from the Ice Cream-Trolley
Homemade Brownies & Cheesecake

«LA TAVOLA DELLA FAMIGLIA» 99

FLYING

Variazioni Pinsa
- with marinated Datterini tomatoes, burrata and basil
- with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Parmigiano Reggiano
Crumbled 36-month-old Stravecchio Parmigiano Reggiano

Olives
Marinated Nocellara Olives

LIVE BUFFET - STATION

Bistecca di vitello con salsa Béarnaise
Pink-roasted rack of veal with Béarnaise sauce, carved live

Gamberi alla griglia con aglio, olio e erbe
King prawns with olive oil, garlic and fresh herbs

Penne al pomodoro fresco
Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano

Risotto alle «Verdure»
Risotto with fresh market vegetables and green pesto

Verdure alla griglia
Grilled vegetables

Patate al rosmarino
Rosemary potatoes

***

Variations from the Ice Cream-Trolley
Homemade Brownies & Cheesecake

«FROM MILANO TO BANGKOK» 119

The Best from Ristorante La Cucina and Royal Thai Garden Restaurant

FLYING

Parmigiano Reggiano
Crumbled 36-month-old Stravecchio Parmigiano Reggiano

Olives
Marinated Nocellara Olives

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Grilled Satay skewers
Tender chicken skewers marinated in coconut milk and curry

Po Pia Je Thord
Crispy baked spring rolls «Thai Garden» made to our special recipe from Phuket

Served with:
Spicy peanut sauce, sweet plum-chilli sauce

***

LIVE BUFFET - STATION

Beef tenderloin with Barolo sauce
Grilled to perfection and sliced live by our chef

Panaeng Prig Thai Oon
Fiery red Panaeng curry with Asian vegetables and fresh green peppercorns

Pad Ruammit
Sweet and sour minced chicken with peppers, tomatoes and fresh pineapple

Served with:
Fried rice with Asian vegetables
Jasmine rice

Gamberi alla griglia con aglio, olio e erbe
King prawns with olive oil, garlic and fresh herbs

Risotto alle «Verdure»
Risotto with fresh market vegetables and green pesto

Penne al pomodoro fresco
Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano

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Variations from the Ice Cream-Trolley
Homemade Brownies & Cheesecake

BANQUET OFFERS



Banquet Menus

From 20 to 300 people | Prices per Person in CHF and incl. 8.1% VAT

Discover our carefully curated menu suggestions and let yourself be inspired. For your special occasions, we create an atmosphere in our cozy banquet rooms where you can enjoy every moment without a care in the world.

Get a first impression here: Banquets and celebrations Lucerne, Switzerland

Menu suggestion 1 3 courses 79 / 4 courses 89

Asia Caesar's salad with chicken
Crisp romaine lettuce with baked chicken,
shaved Parmesan, and Asian dressing
* * *
Tom Kha Gung
Mildly spicy Thai coconut soup with fried king prawns
* * *
Mandalay Curry
Spicy red curry, sliced beef tenderloin and Asia vegetables
with jasmine rice
* * *
Mango Panna Cotta
With mango and passion fruit ragout

Menu suggestion 2 99

Vitello Tonnato
Thinly sliced veal loin with tuna sauce
*** * ***
Grilled beef tenderloin
With Barolo sauce, Parmesan risotto, and market-fresh oven-roasted vegetables
*** * ***
Dessert variations
«Tiramisù – «Panna cotta» – «Chocolate mousse»

Menu suggestion 3 89

Datterini tomato salad
With buffalo mozzarella
* * *
Grilled veal loin steak
With Barolo sauce, fried potatoes and oven-roasted vegetables
* * *
Dessert variations
«Tiramisù» - «Panna Cotta» - «Chocolate mousse»

Menu suggestion 4 — 109

Vitello Tonnato
Thinly sliced veal loin with tuna sauce
* * *
Tomato cream soup
with fresh basil and olive bruschetta
* * *
Grilled sea bass fillet
with Mediterranean sauce, Parmesan risotto and market-fresh oven-roasted vegetables
* * *
Dessert variations
«Tiramisù» - «Panna Cotta» - «Chocolate mousse»

Menu suggestion 5 — 139

Balik smoked salmon
With crème fraîche and toast
**Can be enhanced with Prunier caviar for CHF 20.00 per person*
* * *
Lobster bisque
With fried rock lobster
* * *
Grilled beef tenderloin
With Barolo sauce, black truffle, potato gratin and market vegetables
* * *
Dessert variations
«Tiramisù» - «Panna Cotta» - «Chocolate mousse»

Vegetarian main course

Risotto alle Verdure
Risotto with fresh market vegetables and basil

Friandises to accompany coffee — 10

The well-known sweet temptation to accompany coffee.
Four friandises from the local bakery per person.

Declaration of origin

Meat

Beef	Switzerland, AUS*
Chicken	Switzerland
Veal	Switzerland
Pork	Switzerland

* May have been produced using antimicrobial and hormonal performance enhancers.

Fish / Shellfish

Sea bass	Greece
Shrimp	Vietnam
Rock lobster (langoustine)	Vietnam

Fine bakery products

Bread and pastries	Switzerland, Germany, France

Allergies

Our staff will be happy to provide you with information on request about ingredients in our dishes that may trigger allergies or intolerances.