



EXPERIENCE PACKAGE

- **Allocation costs for your conference room until 6.00 p.m.**
All rooms are modern furnished and have adjustable air conditioning
- **Standard equipment with professional and high level technology**
LCD projector, screen, 1 flipchart, note pads and pens for all participants
- **KFP Five Star Conference Service**
Efficient on-site service during your event for lighting, sound engineering and projection technology
- **Free high speed wireless internet access for all participants**
- **Unlimited mineral water in your conference room**
- **Nespresso coffee and Ronnefeldt tea selection all the time**
- **2 coffee breaks**
Nespresso coffee and Ronnefeldt tea selection, sparkling and non-sparkling mineral water, naturally flavored mineral water, cereal bar, one fruit and choice of pastry
- **Standing lunch buffet**
with items from our Food Trend “Land+Place” – authentic, local and traditional

Our meeting package costs CHF 98.00 per person/day and starting from 15 guests.

Our half day meeting package with one coffee break only costs CHF 88.00 per person/day.

Looking for some tasty little tidbits?

Enjoy our delicious eats and treats. Just tick the appropriate boxes:

- | | | |
|-----------------------|---|----------------------------|
| <input type="radio"/> | Croissants and fresh fruits for welcome coffee | CHF 3.00 per person / day |
| <input type="radio"/> | Soft drinks, mineral water and coffee for lunch | CHF 7.00 per person / day |
| <input type="radio"/> | Sweet kick: freshly prepared crêpes with different fillings | CHF 5.00 per person / day |
| <input type="radio"/> | Vegetable kick: green smoothie | CHF 5.00 per person / day |
| <input type="radio"/> | Vitamin kick: fresh pressed orange - carrot juice | CHF 5.00 per person / day |
| <input type="radio"/> | Prosecco & Co: after work drink | CHF 12.00 per person / day |

Good to Know!

All dishes are part of our food concept „Brain Food” and hold your blood sugar on a constant level. Long term studies show that the right nutrients at the right time will encourage concentration and reduce all signs of negative stress. These facts have a provable impact on the quality of your meeting.

Brain Food becomes the new established standard on meetings and events – if our suggestions do not comply with your ideas, let us know and we have another solution ready for you.

The six principles of Brain Food

- Lots of fish, whole grain products, fruit and vegetables
- Primarily fresh, locally sourced ingredients
- Pure ingredients with minimal industrial processing
- Less meat and always a maximum 10% fat content
- Natural sweeteners and never more than 10% added sugar
- Focus on the good taste and satisfying the senses

Brand-new Food Trends

For all those who like their food a bit more "naughty," Radisson Blu has introduced exciting new Food Trends to bring the latest food and drink fashions to your event. From the latest veggie trends or interpretations of Grandma's classics to stimulating food for your soul and more - our trends Flexitarian, Land+Place, Tasty Mood and Wild Sensation will spice up your next meeting.

At our hotel, we offer a selection of the new Radisson Blu food trends and are more than happy to accommodate your individual needs. Simply ask our event experts!