

## THE DOLDER GRAND

# DAILY DELEGATE RATE AT THE DOLDER GRAND

The banqueting facilities at the Dolder Grand are ideal for seminars and conferences. The bright rooms are all equipped with state-of-the-art technical equipment. Throw in one of our varied business menus, created by Head Chef Ingo Kühn, and you can be sure your event will be a resounding success.



# SEMINAR COMBINATION OFFER

Available from 20 persons  
CHF 175.00 per person

## INFRASTRUCTURE

Provision of the seminar room on the day of the event  
Flip chart, screen, LCD projector, laser pointer, notepads, pens and blotters  
Mineral water in the seminar room

## MORNING COFFEE BREAK

Coffee and tea, freshly squeezed juices  
Dishes created by the head chef

## LUNCH

Seasonal and vegetarian 3-course lunch (menu devised by the head chef)  
Soft drinks and coffee

For the sake of the climate, our seminar packages are vegetarian. Meat and/or fish options can be booked for an additional charge of CHF 10.00 per person. CHF 2.00 of this amount will be donated to the Cause We Car initiative of myclimate ([more information](#)).

## AFTERNOON COFFEE BREAK

Coffee and tea, freshly squeezed juices  
Dishes created by the head chef

Get in touch with us:  
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