

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

Half Day Package including one Coffee Break

CHF 160.00 per person

Get in touch with us:

Telephone: +41 44 456 62 00

E-mail: eventsales@thedoldergrand.com

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

AFTERNOON COFFEE BREAK

Coffee and tea, freshly squeezed juices

Dishes created by the head chef

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 Care initiative of myclimate ([more information](#)).