

# LENZERHÖRN

Hotel | Restaurant | Spa & Wellness

## Events

Family celebration, christening, confirmation, birthday party,  
anniversary, business dinner

## Meetings for up to 15 people

Meeting, workshop, seminar, exam



AlpinTrend

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# CONTENTS

WELCOME.....	3
CONTACTS.....	4
ROOMS AND CAPACITIES.....	5
APERITIF SUGGESTIONS.....	7
SET MENU SUGGESTIONS KUCHIKÄSTLI & GIARDINO.....	10
HEID STÜBLI SET MENUS .....	14
WINES AND OTHER DRINKS .....	17
MEETINGS FOR UP TO 15 PEOPLE.....	18
SPA & WELLNESS .....	20
IDEAS FOR YOUR SUPPORTING PROGRAMME.....	21
GOOD TO KNOW .....	24

# WELCOME

Dear guests,

Thank you for your interest in Hotel Lenzerhorn Spa & Wellness.

Hotel Lenzerhorn Spa & Wellness is a modern 4-star hotel in the middle of the Grisons mountains and in the heart of Lenzerheide.

Tranquillity, comfort and cosiness in a pleasant environment. Stylish rooms and romantic spaces with modern amenities. Culinary delights in three restaurants. Wellbeing and relaxation in the hotel's own spa & wellness area. Relax and enjoy yourself in our La Perla Bar & Lounge.

This brochure provides you with the information you need to organise your event.

We are happy to advise you in person, over the phone, by email or during a visit - how and when it suits you best. We look forward to meeting you and are keen to hear your individual wishes and ideas!



Elias Leu, host  
and the Hotel Lenzerhorn Spa & Wellness team

# CONTACTS

Hotel Lenzerhorn Spa & Wellness  
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[welcome@hotel-lenzerhorn.ch](mailto:welcome@hotel-lenzerhorn.ch)

[www.hotel-lenzerhorn.ch](http://www.hotel-lenzerhorn.ch)



## Meeting inquiries

[event@hotel-lenzerhorn.ch](mailto:event@hotel-lenzerhorn.ch)



## Room & group reservations

[rooms@hotel-lenzerhorn.ch](mailto:rooms@hotel-lenzerhorn.ch)

**You can reach us by phone between 8am and 5pm.**



«We look forward to providing you with professional hands-on support in the planning of your event!»

# ROOMS AND CAPACITIES

Be it for a christening, a confirmation, a family celebration, a business lunch or a workshop - we have the right venue for you!

**Venues for private occasions – can be booked all year round:**



**Restaurant Kuchikästli**  
up to 50 people

For all those who like good, straightforward cooking! Classic and hearty cuisine with a modern twist. We offer a cosy atmosphere enhanced by rustic woodwork.



**Restaurant Giardino**  
up to 60 people

Mediterranean dishes with a hint of Asian, served in an elegant setting. The Giardino is only open in the winter and can be used as a meeting room during the summer and autumn months.



**Restaurant Heid-Stübli**  
up to 120 people

The rustic and cosy Heid-Stübli successfully combines traditional Swiss cuisine and pizza.



### **Weincellar 1888**

up to 15 people

The foundations of the hotel date back to 1888, and the wine cellar also dates back to this period. Originally a coal cellar, today it is used to store wine and serve aperitifs.



### **La Perla Bar & Lounge**

up to 35 people

Here, guests and locals enjoy a beer after work, cocktails and spirits, as well as fine wines from the Grisons region.

Non-smoking since October 2019.



### **Panorama Terrace**

up to 100 people

A stunning panorama and crisp mountain air! The ideal place to welcome your guests outdoors on a sunny day.

## **Meetings and conferences for up to 15 people from May to November:**



### **Meeting room**

Up to 15 people with boardroom seating

Perfect for management meetings or strategy workshops, the meeting room features mobile technical equipment and magnificent views of the Heiden mountains.

**Please note: The aperitif and set menu suggestions of our restaurants can be booked for groups of 11 or more.**

## APERITIF SUGGESTIONS

Prices are in Swiss Francs and include VAT.

### Snacks for a get-together

- Homemade nut mixture <sup>1/2/8</sup> 4.00 / bowl
- Lenzerheide mountain cheese <sup>7</sup> 4.00 / bowl
- Olives <sup>9</sup> 4.00 / bowl

### Grisons-style drinks and snacks 18.50 p.p.

- Vegetarian mini Capuns with mountain cheese <sup>1/4/7/9/10</sup>  5.00 / piece
- Grisons-style barley soup <sup>7/9/10</sup> 4.00 / portion
- Quiche with cheese and spring onions <sup>1/4/7/10</sup>  4.00 / piece
- Beef tartare on a Viande des Grisons chip <sup>1/9/10/11</sup> 5.50 / piece

#### **Our restaurant manager recommends the following white wine:**

Malanser Pinot Blanc AOC	10cl	9.10
from Salis, Grisons - Switzerland	75cl	63.00

*Lively and refreshing, with citrus notes, dried tea herbs and a fine minerality.*

### Asian drinks and snacks 21.50 p.p.

- Homemade spring roll with vegetables and soya crème fraîche <sup>4/7/9/10/12/13</sup>  5.00 / piece
- Glass noodle salad with chicken teriyaki skewer <sup>9/10/11/12/13</sup> 6.50 / piece
- Baked duck breast with wakame salad with sesame <sup>9/10/11/12/13</sup> 6.50 / piece
- Toasted lime bread with a carrot and chilli jelly <sup>1/4/7/9/10/12/13</sup>  3.50 / piece

#### **Our restaurant manager recommends the following white wine:**

Solaris AOC Luzern	10cl	8.10
Roth wine estate, Hohenrain - Switzerland	75cl	57.00

*Solaris is an absolute insider tip. The wine has a distinctive fruitiness of quinces, yellow plum and almonds.*

## Italian drinks and snacks CHF 18.50 p.p.

- Cherry tomato sticks with Mozzarella and basil <sup>7</sup>  3.50 / piece
- Parma ham with homemade pizza bread <sup>4</sup> 5.50 / piece
- Selection of antipasti <sup>9/10/11</sup>  4.00 / piece
- Vitello tonnato with capers <sup>7/9/10/11</sup> 5.50 / piece

### Our restaurant manager recommends the following white wine:

Terlan Chardonnay DOC 10cl 7.20  
Terlan winery, South Tyrol - Italy 75cl 49.00  
*Notes of exotic fruit in the nose with hints of banana, quince, passion fruit and mango*

## Tarte flambée

- Original tarte flambée <sup>1/4/7</sup> piece 21.50  
*with bacon, onions, crème fraîche and Lenzerheide mountain cheese*
- Salmon tarte flambée <sup>1/3/4/7</sup> piece 23.50  
*with smoked salmon, crème fraîche, Lenzerheide mountain cheese and onions* 
- Vegetarian tarte flambée <sup>1/4/7/10</sup> piece 19.00  
*with cherry tomatoes, seasonal vegetables, crème fraîche, rocket and Lenzerheide mountain cheese*

The tarte flambée is cut into 8 pieces.

### Our restaurant manager recommends the following white wine:

Bündner Riesling-Silvaner AOC 10cl 6.00  
from Salis, Grisons - Switzerland 50cl 29.00  
*Fresh, elegant and round body. Perfect with snacks, starters and freshwater fish dishes.*

## Other drink recommendations

- |  |       |      |
|--|-------|------|
| <input type="checkbox"/> Mineral water sparkling/still | 50 cl | 6.80 |
| <input type="checkbox"/> Mineral water sparkling/still | 77 cl | 9.00 |

### More drinks:

- |   |      |       |
|---|------|-------|
| <input type="checkbox"/> Prosecco Goccia d'Oro        | 10cl | 9.00  |
| <input type="checkbox"/> Laurent-Perrier Brut         | 10cl | 14.00 |
| <input type="checkbox"/> Orange juice                 | 1l   | 14.00 |
| <input type="checkbox"/> Soft drinks                  | 33cl | 5.00  |
| <input type="checkbox"/> Coffee, espresso, tea        | cup  | 4.90  |
| <input type="checkbox"/> Calanda / Panaché on draught | 20cl | 4.40  |
| <input type="checkbox"/> Calanda / Panaché on draught | 30cl | 4.90  |
| <input type="checkbox"/> Calanda / Panaché on draught | 50cl | 7.00  |

In addition to our recommended wines, our wine list also features a wide range of additional white and red wines.



# SET MENU SUGGESTIONS

## KUCHIKÄSTLI & GIARDINO

### **Kuchikästli**

Classic and hearty cuisine with a modern and creative twist prepared by our head chef and his team. The old woodwork lends a modern and rustic ambience and creates a homely atmosphere!

### **Giardino**

Here you can enjoy fine dining with sophisticated Mediterranean dishes with a touch of Asian. The inviting and elegant ambience makes for the perfect setting for a special and enjoyable occasion.

### **How it works:**

Below you will find a variety of set menus. All courses are individually priced so that you can put together your own individual menu.

Our chef will be happy to put together an individual menu for you to suit your budget, wishes and preferences.

Prices are per person in Swiss francs and include 7.7% VAT.

## STARTERS

### HOT

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- |   |       |
|---|-------|
| <input type="checkbox"/> Truffled gnocchi <sup>1/4/7/9/10</sup>  | 25.50 |
| <i>with fried mushrooms and lemon foam</i>  |       |
| <input type="checkbox"/> Fregola Sarda <sup>4/9/10</sup>         | 19.50 |
| <i>with chives and preserved cherry tomatoes</i>  |       |
| <input type="checkbox"/> Fried sea bass fillet <sup>3/9/10</sup>  | 22.50 |
| <i>on a bed of rocket and grilled vegetables with Parmesan</i>  |       |
| <input type="checkbox"/> Fried scallops <sup>9/10/11/14</sup>   | 23.50 |
| <i>with pancetta, sweet-and-sour marinated fennel and pomegranate</i>   |       |

## COLD

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- Beef tartare <sup>1/9/10/11</sup> 24.50  
*with brioche toast, capers and shallots*
- Veal tartare <sup>4/7/9/10</sup> 31.50  
*seasoned with limes and olive oil, served with cauliflower mousse and toast*
- Aubergine rolls <sup>7/9/10</sup>  15.00  
*stuffed with Ricotta, dried tomatoes and basil, served with rocket*
- Beefsteak tomato carpaccio <sup>7/8/9/10</sup>  15.50  
*with buffalo Mozzarella and basil pesto*
- Vitello tonnato <sup>7/9/10/11</sup> 23.50  
*with mushroom and rocket salad*

## SALADS

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- Mixed leaf salad <sup>1/7/10/11</sup>  14.50
- Mixed salad <sup>1/7/10/11</sup>  14.50
  - with Italian dressing
  - with French dressing
  - with house dressing
- Caesar salad <sup>1/3/4/11</sup> 16.50
  - with fried giant prawns 3 pieces + 5.00  
6 pieces +10.00
  - with pan-fried chicken strips + 5.00
- Lamb's lettuce <sup>8/9/10/11</sup>  14.50  
*with fried forest mushrooms, cherry tomatoes and croûtons*
  - with Italian dressing
  - with French dressing
  - with house dressing

## SOUPS

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- Creamy curried carrot soup with mango and cranberries <sup>7/9/10</sup>  14.50
- Pumpkin soup with coconut and chilli <sup>7/9/10</sup>  15.00
- Truffled cream of potato soup with pork belly cooked sous-vide <sup>7/9/10/11/12/13</sup> 17.50
- Cream of celery and apple soup with walnut crumble <sup>7/8/9/10</sup>  15.00
- Grisons-style barley soup with cream and chives <sup>4/7/9/10</sup> 12.50
- Cream of tomato soup with basil and crème fraîche <sup>7/9/10</sup>  11.50

# MAIN COURSE

## VEGETARIAN

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- Sweet potato and mango curry <sup>7/9/10/12/13</sup> with scented rice 25.50
- Spinach risotto <sup>7/9/10</sup>  
*with stewed radicchio and saffron foam* 22.50
- Homemade Spätzle noodles with cheese <sup>1/4/7/9/10</sup>  
*with spring onions and Lenzerheide mountain cheese* 21.00
- Tomato and Mozzarella ravioli <sup>1/4/7/8/9/10</sup>  
*with preserved cherry tomatoes, served with a rocket and pesto foam* 23.00

## WITH FISH

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- Pan-fried sea bass fillet <sup>3/4/9/10</sup>  
*on a bed of tomatoes and courgettes, served with thyme potatoes* 33.50
- Cod confit <sup>3/7/9/10</sup>  
*on a bed of peas and mint cream served with vanilla carrots* 29.00
- Crispy fried zander fillet <sup>3/4/7/9/10</sup>  
*on a bed of potato risotto served with creamy sauerkraut and bacon foam* 31.50
- Fried diced salmon <sup>1/3/4/7/9/10</sup>  
*with homemade pappardelle pasta and lime and dill foam* 27.50
- Grilled char fillet <sup>3/4/7/9/10</sup>  
*on a bed of creamy saffron risotto, with cranberry foam and Thai asparagus* 38.00

## WITH MEAT

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- Short ribs of beer pig <sup>7/9/10/11/12/13</sup>  
*on a bed of sweet potato and coconut mash with caramelised pak choi* 38.00
- Veal involtini <sup>7/9/10/11/13</sup>  
*stuffed with rocket, dried tomato and Parmesan, served with grilled baby vegetables and thyme risotto* 39.00
- Pan-fried pork fillet medallions <sup>1/4/7/9/10/11/13</sup>  
*with a creamy pepper sauce, glazed carrots and homemade Spätzle noodles* 39.50
- Braised beef cheeks <sup>1/4/9/10/11/13</sup>  
*with Rioja jus, served with roasted vegetables and pommes dauphine* 43.00
- Pan-fried corn-fed chicken breast <sup>7/9/10/11/13</sup>  
*with a pearl onion jus, grilled sweetcorn and a fluffy potato and celery purée* 40.00
- Duck breast cooked sous-vide <sup>7/9/10/11/13</sup>  
*with an orange and vanilla jus, served with red cabbage and potato gratin* 42.50

# DESSERT

## SWEET THINGS

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- Mango mousse <sup>1/7</sup> 16.00  
*with pomegranate and chocolate chip*
- Apple and sour cream panna cotta <sup>7/9</sup> 15.50  
*with wild berry salad*
- Cold raspberry soup <sup>7</sup> 14.00  
*with vanilla foam and mint*
- Blueberry and vanilla tart <sup>1/4/7</sup> 17.00  
*with orange sorbet*
- Blackberry cheesecake <sup>1/4/7/8/9</sup> 18.00  
*with pistachio crumble*
- Chocolate mousse <sup>1/7/8/9</sup> 15.00  
*marbled, served with rhubarb compote*
- Hazelnut brownie <sup>1/4/7/8</sup> 16.50  
*with orange and ginger foam*

## SAVOURY

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- Small selection of cheeses <sup>1/4/7/8/9</sup> 15.50  
*three different types of cheese with pear bread, served with fruit chutney and fig mustard*
- Large selection of cheeses <sup>1/4/7/8/9</sup> 22.00  
*five different types of cheese with pear bread, served with fruit chutney and fig mustard*

# HEID STÜBLI SET MENUS

Restaurant Heid-Stübli creates a wonderful and cosy combination of Swiss mountain scenery and traditional Swiss specialities. At the Heid-Stübli you can enjoy the warm atmosphere of a homely mountain inn and the culinary delights of the Swiss mountain world.

Prices are per person in Swiss francs and include 7.7% VAT.

## STARTER

### SALADS

- |                          |  |       |
|--------------------------|--|-------|
| <input type="checkbox"/> | Mixed salad with our house dressing <sup>1/7/9/10/11</sup>  | 10.00 |
| <input type="checkbox"/> | Lettuce with our house dressing <sup>1/7/9/10/11</sup>      | 9.00  |
| <input type="checkbox"/> | Caprese <sup>7/9</sup>                                      | 15.50 |
|                          | <i>Tomato salad with buffalo Mozzarella, basil and olive oil</i>   |       |
| <input type="checkbox"/> | Simple sausage and cheese salad with Grisons-style mountain cheese <sup>1/7/10/11</sup>  | 15.50 |

### LITTLE PLATTERS

- |                          |  |      |       |
|--------------------------|--|------|-------|
| <input type="checkbox"/> | Grisons-style platter <sup>7/9</sup>   | 210g | 34.50 |
|                          | <i>Bischofsberger meat specialities: Viande des Grisons, Coppa ham, Salsiz sausage, Cured ham, bacon, Grisons-style mountain cheese, classic garnishes</i> |      |       |
| <input type="checkbox"/> | Viande des Grisons <sup>9</sup>  | 50g  | 15.50 |
|                          | <i>from Bischofsberger in Churwalden, with classic garnishes</i>   | 100g | 31.00 |

### SOUPS

- |                          |   |       |
|--------------------------|---|-------|
| <input type="checkbox"/> | Homemade Grisons-style barley soup <sup>4/7/9/10</sup>  | 12.50 |
| <input type="checkbox"/> | Cream of tomato soup with fresh basil <sup>7/9/10</sup>  | 11.50 |

### MORE STARTERS

- |                          |   |       |
|--------------------------|---|-------|
| <input type="checkbox"/> | Focaccia with rosemary <sup>4/8</sup>  | 11.00 |
|                          | <i>homemade pizza bread</i>   |       |

# MAIN COURSE

## TYPICAL DELIGHTS FROM GRISONS

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- Homemade Capuns <sup>1/4/7/9/10</sup>  
*Chard leaves wrapped around Spätzle dough containing herbs and small chopped pieces of Salsiz sausage or Viande des Grisons, baked in its sauce and gratinated with mountain cheese* 24.50
- Prättigau dumplings <sup>1/4/7/8/9/10/11</sup>  
*spicy meatballs, served with homemade Pizokel pasta and pan-fried Mediterranean vegetables* 26.50
- Homemade Pizokel pasta with quark <sup>1/4/7/10</sup>   
*a speciality pasta product similar to Spätzle noodles from Grisons, with pan-fried Mediterranean vegetables and gratinated with mountain cheese* 22.50

## FONDUE CHINOISE AS much AS you like

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With veal, beef and pork <sup>1/7/9/10/11</sup> 53.50

### Served with:

Pearl onions, baby corn, cornichons and pickled mushrooms  
Tartar sauce, aioli, BBQ sauce and salsa verde

### One or two of the following side dishes:

- French fries
- Rice
- Fried potatoes with bacon

Children between 4 and 11 are welcome to join their parents' eat-as-much-as-you-like Fondue Chinoise. CHF 2.50 per year of age.

## CHEESE FONDUE

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Classic cheese fondue <sup>4/7/9/10</sup>   
served with bread cubes and new potatoes 300g 25.50

### With a choice of:

- Dried tomato cubes and shallots <sup>4/7/9/10</sup>  + 4.00 p.p.
- fresh herb pesto <sup>4/7/8/9/10</sup>  + 1.50 p.p.
- bacon and onions <sup>4/7/9/10</sup>  + 5.50 p.p.
- Fresh truffle <sup>4/7/9/10</sup>  +11.00 p.p.

## PIZZA VARIETIES

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Experience Italian flair. Our pizza chef makes your pizza with love and fresh to order in our wood oven.

Put together a little pizza main course menu and let your guests choose on the day.

### Selection of up to 4 different pizzas:

- Pizza Margherita <sup>4/7/9</sup>   
with tomatoes, Mozzarella and fresh basil 16.50
- Pizza Prosciutto e Funghi <sup>4/7/9</sup>  
with tomatoes, Mozzarella, ham, mushrooms and oregano 19.50
- Pizza Capo <sup>4/7/9</sup>   
with tomatoes, Mozzarella, courgette, aubergine, peppers and mushrooms 19.00
- Pizza Bufala <sup>4/7/9</sup>   
with tomatoes, buffalo Mozzarella, cherry tomatoes and basil 20.00
- Pizza Mamma Mia <sup>4/7/9/10</sup>  
with tomatoes, Mozzarella, salami piccante, Mascarpone, rocket, Parmesan 22.50
- Pizza al Tonno <sup>3/4/7/9</sup>  
with tomatoes, Mozzarella, tuna, onions, capers, oregano and garlic 20.00

## DESSERT

### HOMEMADE

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- Homemade chocolate mousse garnished with fruits <sup>1/7/8/9</sup> 14.50
- Homemade crème caramel garnished with whipped cream and fruits <sup>1/7</sup> 12.50
- Classic tiramisu garnished with berries and fruits <sup>1/4/7/9</sup> 14.50
- Apple strudel served with vanilla ice cream <sup>1/4/7/8/9</sup> 13.50

## CHILDREN UP TO THE AGE OF 11

Children usually can't manage a whole set meal or have other preferences. You can order from our children's menu on the day or pre-order your set menu as a small portion for children up to 11 years.

Our young guests from 4 to 11 can also share their parents' meal - each additional plate is charged at CHF 3.00.

## WINES AND OTHER DRINKS

Our large range of beverages includes the most popular soft drinks, fruit juices, aperitifs, spirits, cocktails as well as coffee and tea.

For the table, we serve:

- Mineral water, still and sparkling 6.80 per 50cl bottle
- Mineral water, still and sparkling 9.00 per 77cl bottle

### **Our restaurant manager recommends the following wines:**

White wine

**Jeninser Riesling-Silvaner AOC** 2018 75cl 63.00  
Christian and Francisca Obrecht, Jenins

Pale straw yellow floral note of citrus fruits. Slightly sweet on the palate with a stimulating and juicy freshness and a slight astringency.

Red wine

**Moma rosso Rubicone IGT** 75cl 52.00  
Umberto Cesari, Emilia-Romagna – Italy  
A very intense and fruity nose reminiscent of forest berries and raspberries as well as herbs.

In addition to our recommendations, our wine list also features a wide range of additional white and red wines.

# MEETINGS FOR UP TO 15 PEOPLE

Why have a meeting or conference in the mountains? Because the healthy mountain air and the magnificent panorama are certain to make your event a success. Take your team to new heights!

Have your meetings in the most beautiful part of Switzerland. Surrounded by the mountains of Grisons in the heart of Lenzerheide.

Lenzerhorn Spa & Wellness provides the right setting for successful management meetings, strategy workshops and conferences. During the break you can enjoy the breathtaking mountain panorama. Diverse supporting programmes, cosy rooms, various catering offerings and warm people complete the Lenzerhorn service.

## Room rental

Rent a room without a day package:

Per hour                      CHF 50.00 (maximum of CHF 300.00 per day)  
Includes: Room rental, your preferred seating style and WiFi

## Meeting room

The size of our meeting room is ideal for management meetings and strategy workshops. With its quiet location and magnificent view of the Grisons mountains, this room guarantees a successful meeting.

Space                          up to 15 people  
Room size                    approx. 35 m<sup>2</sup>  
Seating style                boardroom



# Meeting packages

You decide how you make use of our offers. Are you planning a half-day, full-day or multi-day meeting, with or without meals?

Half-day package without business lunch	50.00 per person
Half-day package with business lunch	75.00 per person
Day package	98.00 per person
Day package with dinner	150.00 per person

## Standard services

The following services are included in the meeting packages:

- ✓ Room rental
- ✓ Projector, screen, 1 flip chart, 1 pinboard, 1 presentation case
- ✓ Free WiFi throughout
- ✓ Writing pad and ballpoint pen
- ✓ As much mineral water (still/sparkling) as you like in the meeting room
- ✓ Coffee break in the morning and/or afternoon
- ✓ 3-course business lunch at Restaurant Kuchikästli
- ✓ 3-course dinner in one of our restaurants

Do you need more technical equipment for your meeting? Please let us know what you need and we will hire additional technical equipment for you (incurs additional charge).



# SPA & WELLNESS

Herbal scents, lots of steam and soothing warmth. Our spa & wellness area is the perfect place to relax and enjoy yourself. From hot to cold and from music to silence. We use all means at our disposal to keep mind and soul in balance.

Hotel Lenzerhorn Spa & Wellness facilities:

- ✓ Outdoor brine bath (36°C)
- ✓ Indoor pool (12m x 3.5m)
- ✓ Finnish sauna and bio sauna
- ✓ Herbal steam bath and classic steam bath
- ✓ Ice igloo
- ✓ Rasul bath
- ✓ Wellness suite
- ✓ 2 quiet rooms

Hotel Lenzerhorn Spa & Wellness offers a wide range of massages and cosmetic treatments. For details, please visit

[www.hotel-lenzerhorn.ch/spa-wellness](http://www.hotel-lenzerhorn.ch/spa-wellness)



# IDEAS FOR YOUR SUPPORTING PROGRAMME

Do you want to give your event a special touch and add an exceptional supporting programme?

Below you will find some ideas. We will gladly help you organise your event so you can focus on the essentials.

## Mountain railway tickets (summer)



Go hiking, cycling or on long walks and explore the Lenzerheide region.

As our guest, you can purchase the mountain railway tickets at the reception for a discounted price of CHF 10.00 (instead of CHF 55.00) per day.

## Longest toboggan run in Switzerland (summer and winter)



More than 3 km long! More than 30 curves! Sleigh down the toboggan run at a leisurely pace or at speed for about 10 minutes with the wind whistling past your ears.

As a hotel guest, you benefit from a 20% discount voucher for a single trip.

## Pradaschier panorama rope park (summer)



The eventful rope park at 1,740 metres above sea level offers excitement, fun and exercise for all. Off you go and enjoy this fun activity in the middle of the impressive mountains of the Grisons region!

As a hotel guest, you benefit from a 20% discount voucher.

### **Bischofberger meat curer in Churwalden (summer and winter)**



Here, Grisons' world-famous specialities such as Viande des Grisons, cured ham, bacon, Coppa ham and Salsiz sausage are still produced without technical aids and chemical additives. At the end you can taste the delicacies over a glass of wine.

### **Tschugga Parpan show dairy (summer)**



July to September: In the Tschugga show dairy you can produce your own cheese with professional guidance, which will be sent to your home three weeks later. While you're making cheese you can also taste the cheese made at the dairy.

### **E-bike tour (summer)**



You don't have to be a top athlete to explore the holiday region by bike. The full suspension e-bike allows you to ride along some of the signposted tours of the region. Either with a guide or on your own.

### **Golf (summer)**



How about a golf taster course on the driving range? The 18-hole Lenzerheide golf course is considered one of the most beautiful Alpine golf courses in Switzerland. Perfect for practising your first swings.

As a hotel guest you benefit from a 20% discount on the green fee.

## Tobogganing



Be it a classic sled, a racy bobsled or a plate sled - as long as everyone has fun!

Combine your walk or your cosy supper with a spectacular downhill ride that makes everyone happy, not just experienced Alpinists.

## Snow-shoe hiking



Stomp around and explore the holiday region. Follow the path through snow-covered forests and enjoy the peace and tranquillity of the countryside.

Get to know unexplored areas of the Lenzerheide holiday region.

## Biathlon



Try something new and get to know the exciting world of the biathlon. Visits to the biathlon arena, book a cross-country or biathlon course or a roller-skiing course in the summer. You can also book a two-hour "shooting only" course.

## Curling



You can go ice skating and curling on the natural ice rink in Lenzerheide.

Curling is a fun exercise for everyone!

A curling course with a small competition promotes team building and you discover a new sport at the same time.

You can find more group experiences in the Lenzerheide holiday region here:

>Group experiences in the winter    >Group experiences in the summer

# GOOD TO KNOW

## Applicability

The drinks and snacks and set menu suggestions can be booked in all our restaurants for groups of 11 or more. The hotel must be notified of the exact number of people no later than 48 hours in advance.

## Terms and conditions

For our terms and conditions and all legal details, please visit [www.hotel-lenzerhorn.ch/en/information-for-your-stay/terms-and-conditions/](http://www.hotel-lenzerhorn.ch/en/information-for-your-stay/terms-and-conditions/). We are happy to send them to you on request.

## Cancellation or withdrawal

If the event is cancelled or reduced in size for reasons for which the organiser is responsible, the organiser undertakes to cover the following costs:

### Groups of 11 or more

Up to 30 days before the event	no charge
29 - 15 days before the event	50% of the total price
14 - 7 days before the event	60% of the total price
6 - 0 days before the event	80% of the total price
No-show	full price

### Meetings and conferences

Up to 60 days before scheduled arrival	no charge
59 - 30 days before scheduled arrival	30% of overall costs
29 - 15 days before scheduled arrival	60% of overall costs
14 - 0 days before scheduled arrival	80% of overall costs
No-show	full price

## Prices

Prices are in CHF per person and include 7.7% VAT.

# Declarations

We of course take into account special nutritional requirements and offer vegetarian alternatives. Please let us know your needs.

Please ask our service team about ingredients that can cause allergies or intolerances.

Vegetarian dishes 

1 - eggs / 2 - peanuts / 3 - fish / 4 - cereals containing gluten / 5 - crustaceans / 6 - lupines / 7 - milk / 8 - nuts / 9 - sulphur dioxide and sulphites / 10 - celery / 11 - mustard / 12 - sesame seeds / 13 - soya / 14 - molluscs

## **Origin of our meat and fish products:**

Poultry CH | Tuna GH | Pork CH | Anchovies caught in the wild, Pacific Veal CH | Prawns from aquaculture, VT | Beef CH | Horse CH

# Wine service package

Would you like to bring your own wine? We are happy to serve it for a corkage fee of CHF 30.00 per 0.75 l bottle.

# Arrival by public transport

Get off in the centre of Lenzerheide ("Lenzerheide Post" stop). Now you cross the road and walk 10 metres towards Chur.

# Arrival by car

- Drive along the main road towards Lenzerheide
- You will pass the entrance to Lenzerheide
- Take the first right turn and then immediately turn left – before or after Café Aurora
- Find a parking space in the car park of Hotel Lenzerhorn

# Parking spaces

If you plan to travel by car, please note that we only have a limited number of parking spaces.