



ALVISSE
PARC HOTEL



EVENTS AND MORE

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EVENTS & CONFERENCES

With its numerous conference rooms, Parc Hotel Alvisse invites you to take advantage of its premises for your events. The Parc Hotel disposes of conference rooms of all sizes to welcome your conferences, weddings, exhibitions & other events with up to 1500 persons.

In the price of room rentals indicated, it is included :

- basic theater-style layout for participants (chairs without table)
- Wireless
- signaling of your event on the orientation screens
- pens and notepads
- flipchart
- efficient air conditioning
- cleaning and disinfection of rooms before and after events, disinfection of surfaces during breaks
- provision of disinfectant gel for participants

Any other layout option and request for technical equipment will be invoiced in addition.

| ROOM | M ² | Dim. (m) |  |  |  |  |  |  |  |  |  |  |  |  |  | |
|-----------------------------------|----------------|---------------|---|---|---|---|---|---|---|--|---|---|---|---|---|---|
| Europe | 1296 | 36 x 36 | 4.31 | 1500 | 850 | 162 | 1400 | 700 | 1500 | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ |
| Ansembourg | 45 | 6.5 x 7 | 2.62 | 35 | 20 | 20 | 40 | 40 | 40 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Beaufort | 24 | 3 x 8 | 2.5 | - | 10 | - | 10 | - | - | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Clervaux | 24 | 3 x 8 | 2.5 | - | 8 | - | 10 | - | - | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Hollenfels | 288 | 16 x 18 | 2.75 | 160 | 100 | 60 | 180 | 160 | 200 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Wiltz | 105 | 13 x 9 | 2.79 | 60 | 50 | 30 | 50 | 50 | 80 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Vianden | 64 | 8 x 9 | 2.79 | 30 | 15 | 20 | 40 | 40 | 40 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Vianden + Wiltz | 169 | 21 x 9 | 2.79 | 90 | 70 | 80 | 90 | 80 | 100 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Fischbach | 99 | 11 x 9 | 3.19 | 70 | 40 | 50 | 56 | 50 | 70 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Diekirch | 64 | 8.5 x 7.5 | 3.19 | 40 | 20 | 30 | 30 | 30 | 40 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Echternach | 32 | 4.3 x 7.5 | 3.19 | 10 | - | - | 12 | - | 10 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Diekirch + Echternach + Fischbach | 195 | 23.8 x 9 | 3.19 | 150 | 80 | 90 | 120 | 100 | 150 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Schengen I | 100 | 6.46 x 15.47 | 2.79 | 90 | 40 | 30 | 56 | 50 | 100 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Schengen II | 205 | 13.25 x 15.47 | 2.79 | 180 | 80 | 50 | 135 | 130 | 200 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Schengen I+II | 305 | 19.76 x 15.47 | 2.79 | 300 | 120 | 80 | 190 | 180 | 300 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

M² Usable surface

 Ceiling height

 Max. capacity theater setup

 Max. capacity classe setup

 Max. capacity U setup

 Max. capacity banquet setup

 Max. capacity reception setup

 Max. capacity rect. tables

@ Internet access

 Wifi access

 Microphone

 Vidéo projection

 Day light

 Room darkening

 Climatisation

ROOM EUROPE

CAPACITY: UP TO 1500 GUESTS

Thanks to its surface area of over 1.296 m², the room Europe is ideal for your exhibitions, conferences, concerts & other large-scaled events.

Equipped with a kitchen of its own & designed for banquets with up to 1.500 guests, the room Europe is the perfect place for your end of the year parties, weddings or big communions.

Due to its removable walls, the room Europe can be divided into several parts to adapt to your needs.





ROOM DIMENSIONS:

- 36 x 36 m
- Height 4,20 m
- Surface area of the room 1296 m²

THE ROOM IS PERFECT FOR:

- Banquet, conference, exhibition, concert, dance, dancing dinner,...

FACILITIES:

- Up to 1500 guests
- Free Wifi or secured high speed internet against extra charge
- Daylight
- Flexible room layout
- Electric plugs with up to 64 amperes
- Parking with 480 spaces free of charge & accessible from the ground floor

POSSIBLE OPTIONS:

- Dancefloor, beamer & giant screen, microphone & speakers
round tables, rectangular tables, podium, colored LED lights

| ROOM | | | | | | | | | | | | | |
|--------|------|-----|-----|------|-----|------|---|---|---|---|--|---|---|
| Europe | 1500 | 850 | 162 | 1400 | 700 | 1500 | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICE: **3.990,00 €** / Conference or exhibition without restauration.

ROOM SCHENGEN

CAPACITY: UP TO 300 GUESTS

The room Schengen can be divided into 2 separated rooms, to form a room which suits your needs for your conferences, seminars or meals from 20 to 300 guests.

With removable walls, the Schengen room is divisible into several parts to suit your needs.





ROOM DIMENSIONS:

| Room | Length (m) | Width (m) | Surface (m ²) |
|---------------|------------|-----------|---------------------------|
| Schengen I | 6,49 | 15,4 | 100 |
| Schengen II | 13,31 | 15,4 | 205 |
| Schengen I-II | 19,8 | 15,4 | 305 |

THE ROOM IS PERFECT FOR:

- Banquet, conference, exhibition, dance, dancing dinner,...

FACILITIES:

- Up to 300 guests
- Free Wifi or secured high speed internet against extra charge
- Daylight
- Flexible room layout
- Parking with 480 spaces free of charge

POSSIBLE OPTIONS:

- Dancefloor, beamer & screen, microphone & speakers
Round tables, rectangular tables, podium, colored LED lights

| ROOM | | | | | | | | | | | | | |
|---------------|-----|-----|----|-----|-----|-----|---|---|---|---|---|---|---|
| Schengen I | 90 | 40 | 30 | 56 | 50 | 100 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Schengen II | 180 | 80 | 50 | 135 | 130 | 200 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Schengen I+II | 300 | 120 | 80 | 190 | 180 | 300 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICE:

Conference or exhibition without restauration.

Schengen I: **495,00 €**

Schengen II: **795,00 €**

Schengen I-II: **910,00 €**

ROOM FISCHBACH, ECHTERNACH & DIEKIRCH



CAPACITY: UP TO 150 GUESTS

The rooms Fischbach, Echternach & Diekirch can be divided into several rooms to suit your needs for conferences, seminars or meals from 10 to 150 guests.





ROOM DIMENSIONS:

| Room | Length (m) | Width (m) | Surface (m ²) |
|------------|------------|-----------|---------------------------|
| Diekirch | 8,5 | 7,5 | 64 |
| Echternach | 4,3 | 7,5 | 32 |
| Fischbach | 11 | 9 | 99 |

THE ROOMS ARE PERFECT FOR:

- Banquet, conference, exhibition, dance, dancing dinner,...

FACILITIES:

- Up to 150 guests, free Wifi or secured high speed internet against extra charge
- Daylight, Flexible room layout
- Parking with 480 spaces free of charge & accessible from the ground floor

POSSIBLE OPTIONS:

- Dancefloor, beamer & screen, microphone & speakers
Round tables, rectangular tables, podium, colored LED lights

| ROOM | | | | | | | | | | | | | |
|---|-----|----|----|-----|-----|-----|---|---|---|---|---|---|---|
| FISCHBACH | 70 | 40 | 50 | 56 | 50 | 70 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| DIEKIRCH | 40 | 20 | 30 | 30 | 30 | 40 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| ECHTERNACH | 10 | - | - | 12 | - | 10 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| FISCHBACH + DIEKIRCH + ECHTERNACH | 150 | 80 | 90 | 120 | 100 | 150 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICE:

Conference or exhibition without restauration.

Diekirch: **390,00 €**

Echternach: **220,00 €**

Fischbach: **545,00 €**

3 rooms united: **795,00 €**

ROOM HOLLENFELS

CAPACITY: UP TO 200 GUESTS

Our room Hollenfels gives access to an outdoor terrace and is perfect for any kind of private or business event.



ROOM DIMENSIONS:

- 16 x 18 m
- Surface: 288 m²

THE ROOMS ARE PERFECT FOR:

- Banquet, conference, exhibiton, dancing dinner, fair ...

FACILITIES:

- Up to 200 guests
- Free Wifi or secured high speed internet against extra charge
- Daylight
- 480 parking spaces free

POSSIBLE OPTIONS:

- Dancefloor, beamer & screen, microphone & speakers
round tables, rectangular tables, podium, colored LED lights

| ROOM | | | | | | | | | | | | | |
|------------|-----|-----|----|-----|-----|-----|---|---|---|---|---|---|---|
| HOLLENFELS | 160 | 100 | 60 | 180 | 160 | 200 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICE: **875,00 €** / Conference or exhibition without restauration.

ROOM VIANDEN & WILTZ

CAPACITY: UP TO 100 GUESTS

These rooms can accommodate up to 100 guests (40 for Vianden and 60 for Wiltz).



ROOM DIMENSIONS:

- 21 x 9 m / Surface: 189 m²

THE ROOMS ARE PERFECT FOR:

- Banquet, conference, exhibiton, fair ...

FACILITIES:

- Up to 100 guests, free Wifi or secured high speed internet against extra charge
- Daylight, parking with 480 spaces free of charge

POSSIBLE OPTIONS:

- Dancefloor, beamer & screen, microphone & speakers
Round tables, rectangular tables, Podium, colored LED lights

| ROOM | | | | | | | @ | | | | | | |
|-----------------|----|----|----|----|----|-----|---|---|---|---|---|---|---|
| VIANDEN | 30 | 15 | 20 | 40 | 40 | 40 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| WILTZ | 60 | 50 | 30 | 50 | 50 | 80 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| VIANDEN + WILTZ | 90 | 70 | 80 | 90 | 80 | 100 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICES:

Conference or exhibition without restauration.

Vianden: **370,00 €**

Wiltz: **515,00 €**

2 salles réunies: **885,00 €**

ROOM BEAUFORT & CLERVAUX

CAPACITY: UP TO 10 GUESTS

Overlooking the quiet side of the Parc Hotel, these rooms are ideal for small work groups.



ROOM DIMENSIONS:

- 3,5 x 7 m
- Surface: 24 m²

THE ROOMS ARE PERFECT FOR:

- Meeting, seminar, exhibition,...

FACILITIES:

- Up to 10 guests
- Free Wifi or secured high speed internet against extra charge
- Daylight
- Parking with 480 spaces free of charge

POSSIBLE OPTIONS:

- Beamer & screen, rectangular tables

| ROOM | | | | | | | | | | | | | |
|----------|---|----|---|----|---|---|---|---|---|---|---|---|---|
| BEAUFORT | - | 10 | - | 10 | - | - | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| CLERVAUX | - | 8 | - | 10 | - | - | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICE: **180,00 €** / Conference or exhibition without restauration.

ROOM ANSEMBOURG

CAPACITY: UP TO 40 GUESTS

This room is ideal for small to middle work groups.



ROOM DIMENSIONS:

- 6,5 x 7 m / Surface: 45 m²

THE ROOMS ARE PERFECT FOR:

Seminar, meeting, exhibition, fair,...

FACILITIES:

- Up to 100 guests, free Wifi or secured high speed internet against extra charge
- Daylight, parking with 480 spaces free of charge & accessible from the ground floor

POSSIBLE OPTIONS:

- Beamer & screen, rectangular tables

| ROOM | | | | | | | | | | | | | |
|------------|----|----|----|----|----|----|---|---|---|---|---|---|---|
| ANSEMBOURG | 35 | 20 | 20 | 40 | 40 | 40 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

For your private events (weddings, communions, business parties of all kinds).
The room rent will be **free of charge** depending on the size of your event.

PRICE: **260,00 € /** Conference or exhibition without restauration.

CONFERENCE MATERIAL

- | | | | |
|-----------------------|---------------------|--------------------------|----------------------|
| • Pens & notepads | available | • Beamer high définition | 161,00€ / day |
| • Flip chart | available | • Polycom IP5000 | 51,00€ / day |
| • Wireless Microphone | 51,00€ / day | | |
| • Beamer (rental) | 51,00€ / day | | |

SKITTLE LANES

CAPACITY UP TO 28 GUESTS, BUFFET STARTING 10 GUESTS

Looking for a fun business or private activity ?

The Parc Hotel Alvisse offers you its Skittle lanes ! Price / hour / lane 18,00 €

If you take a buffet for at least 25 persons, the skittle lanes are **free**.

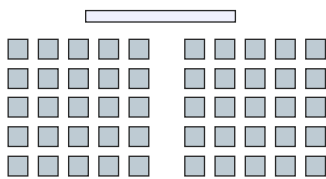


For a minimum of 25 guests the room rental is free.

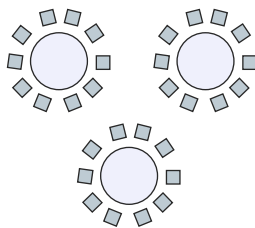
PRICE: Price/hour/lane: **18,00 €**

CONFERENCE ROOM LAYOUTS

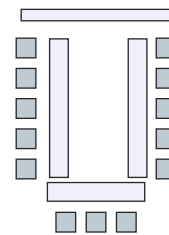
THEATRE



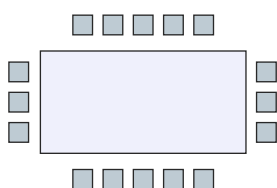
BANQUET



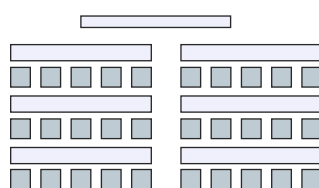
U-SHAPE



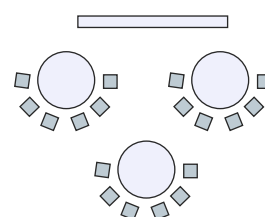
BOARDROOM



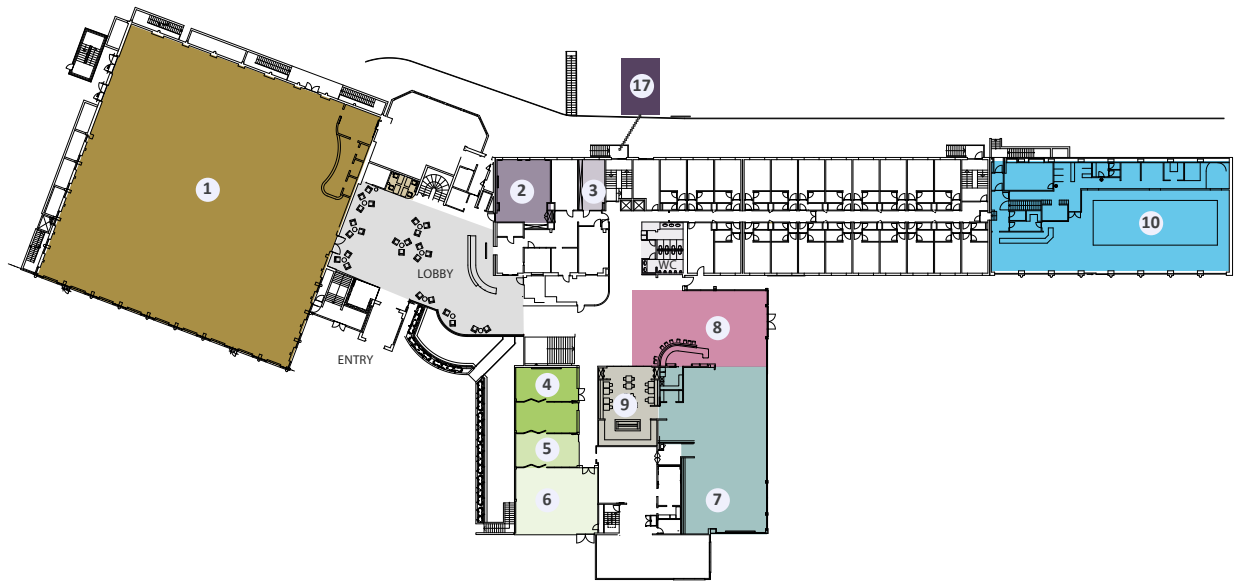
CLASSROOM



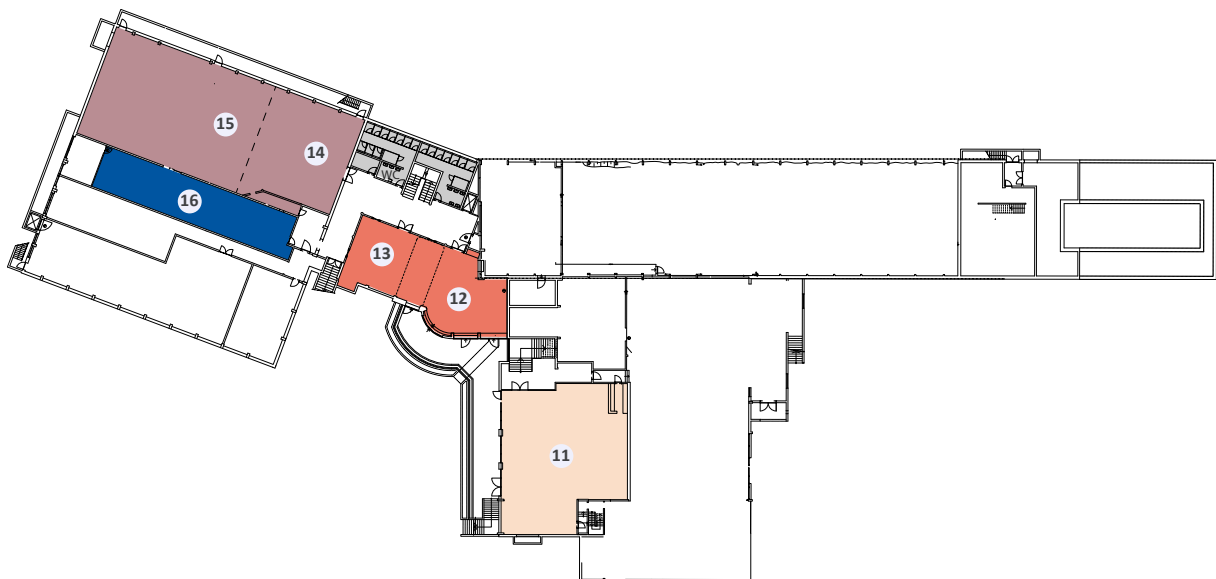
CABARET



MAP - RECEPTION ROOMS, GROUND FLOOR



PLAN DES SALLES , SOUS-SOL



| | | |
|--------------------|----------------------------|-------------------------|
| 1. ROOM EUROPE | 7. RESTAURANT «LA VÉRANDA» | 13. ROOM VIANDEN |
| 2. ROOM ANSEMBOURG | 8. LOUNGE BAR | 14. ROOM SCHENGEN 1 |
| 3. ROOM BEAUFORT | 9. BREAKFAST BUFFET | 15. ROOM SCHENGEN 2 |
| 4. ROOM DIEKIRCH | 10. SPA/POOL AREA | 16. SKITTLE LANES |
| 5. ROOM ECHTERNACH | 11. ROOM HOLLENFELS | |
| 6. ROOM FISCHBACH | 12. ROOM WILTZ | 17. CLERVAUX (FLOOR +1) |



COFFEE BREAK

The coffee breaks at Parc Hotel Alvisse are ideal to refresh during conferences. From a simple welcome coffee to a real snack, Parc Hotel Alvisse offers you all the pleasures of the table & the option of creating yourself what suits you best.



OUR COFFEE BREAKS

DISCOVER OUR COFFEE BREAK PROPOSALS HERE BELOW

ACCUEIL 4,40€/pers.

- Coffee & tea

PARISIENNE 8,00€/pers.

- Coffee & tea
- Selection of juices
- Croissant

STANDARD 6,00€/pers.

- Coffee & tea
- Selection of juices

BOULANGÈRE 8,00€/pers.

- Coffee & tea
- Selection of juices
- Mini pastries

MAISON 7,00€/pers.

- Coffee & tea
- Selection of juices
- Biscuits

ÉQUILIBRE 9,80€/pers.

- Coffee & tea
- Selection of juices
- Mini pastries
- Selection of fruits

FRAÎCHEUR 7,00€/pers.

- Coffee & tea
- Selection of juices
- Fresh fruits

GOURMANDE 9,80€/pers.

- Coffee & tea
- Selection of juices
- Garnished sandwiches (1 sandwich / pers.)



MEETING PACKAGES

For every conference, event or seminar to be a real success, our specialists in the catering & events department are at your disposal to create an individual package tailored to your needs.



MEETING PACKAGES

DISCOVER SOME OFFERS HERE BELOW

"CLASSIC" PACKAGE 51,00 € / pers.

CATERING

COFFEE BREAK IN THE MORNING:

Coffee, tea, selection of juices

LUNCH:

Served in our restaurant:

Pasta buffet

- Assortment of raw vegetables and salads
- Assortment of different variations of pasta and sauces
- Dessert buffet

Non-alcoholic drinks
and unlimited coffee

COFFEE BREAK IN THE AFTERNOON:

Coffee, tea, selection of juices, biscuits

DURING THE CONFERENCE:

Still & sparkling water at your disposal

EQUIPMENT & TECHNIC

- Wifi included in the price (Secured high speed internet against extra charge)
- Basic theater-style layout with chairs, notepad, pens, wireless microphone
- Other technical installations at an additional cost



"ETAPE" PACKAGE

61,⁰⁰ € / pers.

CATERING

COFFEE BREAK IN THE MORNING:

Coffee, tea, selection of juices, Croissant

LUNCH:

Served in our restaurant:

Three course menu

- Choice to make among our proposals
- Red or white wine, still or sparkling mineral water
- Instead of wine you can choose soft drinks or beer
- Coffee at will

COFFEE BREAK IN THE AFTERNOON:

Coffee, tea, selection of juices, mini pastries

DURING THE CONFERENCE:

Still & sparkling water at your disposal

EQUIPMENT & TECHNIC

- Wifi included in the price (Secured high speed internet against extra charge)
- Basic theater-style layout with chairs, notepad, pens, wireless microphone
- Other technical installations at an additional cost



FINGERFOOD

Comfortable & practical, the fingerfood is the ideal choice for your cocktails & aperitifs. Parc Hotel Alvisse offers you a selection of warm & cold canapés, sweet treats as well as "pain-surprise" & sandwiches for bigger appetites.



COLD FINGERFOOD*

Superior cold fingerfood 3,40 € / piece

For example:

- Artichokes, parsnips & confit tomatoes
- Coppa & Provolone
- Smoked salmon & yuzu
- Foie gras & rhubarb
- Smoked eel & tarragon
- Fresh cheese & arugula
- Salami Milano
- Parmesan & tomato compote

Gourmet cold fingerfood 4,90 € / piece

For example:

- Foie gras, pistachio breadcrumbs, chutney figs
- St Jacques marinated with saffron, fennel
- Grison meat toast, cream with herbs
- Fresh cheese mousse with red pesto
- Eggplant caviar, raw ham chips

WARM FINGERFOOD*

Standard warm fingerfood à 2,70 € / piece

For example:

- Cheese Gougères
- Provençal bites
- Emmental bacon bites
- Snail briochette
- Briochette with sunny vegetables
- Mini St Jacques tartlets

Luxurious warm fingerfood 4,90 € / piece

For example:

- Gambas in Kadaïf
- Mini Burgers
- Poached foie gras with cognac sauce
- St Jacques in peanut crust
- Goat honey and fig tartlets

* our selections vary according to the seasons and your desires.



PAINS SURPRISE

a. Pain surprise "Luxembourg":

- Cheese
- Sausage
- Cooked Ham
- Raw Ham
- Paté (80 slices)

48 slices 91,00€
80 slices 159,00€

b. Pain surprise "Oslo":

- Smokes salmon
- Cheese
- Cooked Ham
- Sausage
- Raw Ham (80 slices)

48 slices 91,00 €
80 slices 159,00€

c. Pain surprise "Amsterdam":

- Smoked salmon
- Cheese
- Grilled vegetables
- Tomato/Mozzarella

48 pieces 91,00€

d. Pain surprise "Berlin":

- Cheese
- Grilled vegetables
- Tomato/Mozzarella

48 pieces 91,00€

SWEET TREATS*

Sweet treats 3,30 € / piece

- Selection of macarons
- Selection of mini tartlets
- Selection of mini éclairs
- Selection of mini mousses

Mini Macarons or Mini sweet treats
2,60 € / piece

* our selections vary according to the seasons and your desires.



MENUS & BUFFETS

Whether for big occasions or for simple events, Parc Hotel Alvisse offers you its selection of menus to amaze your senses. Our menus & buffets are proposals & can be combined or modified according to your wishes.

For your private events, the room rental is offered for a menu or buffet starting 40 € / person for a minimum of 25 guests.



THE “STANDARD” MENU

Price: 38,00 €

I. CHOICE OF STARTERS

- Creamy tomato soup
- Carrot soup with coconut milk
- Country salad (boiled egg, bacon, croutons)
- Puff pastry with seasonal mushrooms

II. CHOICE OF MAIN COURSES

- Breaded veal scallop, linguine with tomato & parmesan cheese
- Chicken supreme with orange, basmati rice
- Beef chuck cooked at low temperature, sauce “Bourgignonne”, fried potatoes
- Salmon steak with lemon thyme, rice with pepper

III. CHOICE OF DESSERTS

- Fruit Panna Cotta
- Fruit salad & vanilla syrup
- Apple pie
- Red fruit bavarian

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE “LUXEMBOURG” MENU

Price: 38,00 €

I. CHOICE OF STARTERS

- Onion soup
- Feierstengszalot (luxemburgish meat salad)
- Bouneschlupp (luxembourish green beans & potato soup)

II. CHOICE OF MAIN COURSES

- Pikeperch fillet with Rivaner, steamed potatoes
- Smoked pork neck, swamp beans & roasted potatoes with bacon
- “Bouchée à la reine”, rice pilaf

III. CHOICE OF DESSERTS

- Apple pie
- Cheese pie
- Île flottante

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE “BUSINESS” MENU

Price: 39,00 €

I. CHOICE OF STARTERS

- Jurassic puff pastry
- Salad with grilled vegetables
- Riesling pie & garnish
- Leek soup, whipped cream with bacon

II. CHOICE OF MAIN COURSES

- Fried scampis with garlic & pastis, linguine with basil
- Cod back, virgin sauce, creole rice (mushrooms, peppers, crushed tomatoes)
- Veal cordon bleu, mushroom cream, Alsatian potatoes (bacon, small onions)
- Traditional veal Blanquette, rice pilaf
- Beef Bourgignon, linguine with vegetables

III. CHOICE OF DESSERTS

- Pineapple Carpaccio
- “Crème brûlée”
- Apple pie & scoop of vanilla ice cream
- Chocolate mousse

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE "PARC" MENU

Price: 48,00 €

I. CHOICE OF STARTERS

- Plate of smoked salmon & horseradish cream, toast
- Breaded goat cheese salad with poppy & sesame
- Thai puff pastry with basil sauce
- "Charcuterie" plate
- Country terrine "Homemade"

II. CHOICE OF MAIN COURSES

- Chicken supreme with honey, thyme and rice with vegetables
- Roasted lamb leg with "herbes de Provence", garlic juice & baked potatoes
- Roasted veal with basil and mashed sweet potatoes
- Osso Bucco "Milanese" style and linguine
- Bar fillet, herbed cream, rice pilaf

III. CHOICE OF DESSERTS

- Mango bavarian
- Melty chocolate cake
- Profiteroles with vanilla cream with hot chocolate
- Crème brûlée with Bergamot
- White chocolate & caramel dessert

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE “VEGETARIAN / VEGAN” MENU

Price: 48,00 €

I. CHOICE OF STARTERS

- Salad with grilled vegetables
- Rillettes with lentils, nuts and garnishes
- Thai broth with rice noodles
- Spring roll, crunchy vegetable salad, wasabi condiment

II. CHOICE OF MAIN COURSES

- Eggplant stuffed with bulgur and tofu
- Smoked tofu risotto, beetroot and coconut milk
- Spaghetti Primavera
- Zucchini and chickpea curry, basmati rice with cardamom

III. CHOICE OF DESSERTS

- Exotic fruit salad
- Chocolate mousse (chickpea water instead of egg white)
- Seasonal fruit soup
- Semolina cake with raisins

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE “VÉRANDA” MENU

Price: 53,00 €

I. CHOICE OF STARTERS

- Smoked Ham, national brand
- Sea skewer, young shoots with lemon olive oil
- Scampi salad on pineapple carpaccio, avocado vinaigrette
- Veal tataki with sesame

II. CHOICE OF MAIN COURSES

- Seabream fillet, saffron sauce, ratatouille, rice with chorizo
- Chicken roll stuffed with peppers, Provençal sauce, creamy polenta
- Roast beef, green pepper sauce, fried potatoes / or baked.
- Lamb shank confit with honey and dried fruit, semolina with currants

III. CHOICE OF DESSERTS

- Vanilla charlottine & red berries
- Exotic cup (mango & passion fruit sorbet, pineapple brunoise, coconut mango coulis)
- Traditional Tiramisu
- “Brioche perdue”, custard, vanilla ice cream

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE “GRÉNGEWALD” MENU

Price: 59,00 €

I. CHOICE OF STARTERS

- Duck foie gras & garnishes
- Trio of smoked fish, Wasabi cream
- Sea fruit puff pastry (scampis, mussels, St Jacques, Pikefish & Mullet dumplings), lobster sauce

II. CHOICE OF MAIN COURSES

- Pike perch with salmon mousse, champagne sauce
- Beef fillet cooked at low temperature, green pepper sauce, potatoes “Macaire” style
- Roast veal in herb crust, “lyonnaise” sauce, mashed potatoes with sage

III. CHOICE OF DESSERTS

- Iced Grand Marnier soufflé
- Two chocolates crunch, praline custard
- Raspberry tiramisu, speculoos

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE “DOMMELDANGE” MENU

Price: 69,00 €

I. CHOICE OF STARTERS

- Périgourdine salad: foie gras, roasted quail with foie gras, Smoked duck breast, honey vinaigrette
- Citrus sea bream tartare with Ruccola
- Cod back with chorizo crust, vegetable julienne with lemon zest

II. CHOICE OF MAIN COURSES

- Monkfish medallion with lemon confit, melissa sauce, duo of white and wild rice
- Duck leg candied with honey, fig sauce, mashed potatoes
- Veal medallion cooked at low temperature, basil veal juice, “Gratin Dauphinois”

III. CHOICE OF DESSERTS

- Nougat ice cream, custard with hazelnut
- Macaroon with a melty salted butter caramel heart, chocolate ice cream
- Tartlet with red fruits and pistachio custard

*Please select a dish by category and choose the same menu for the whole group.
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THE “PRESTIGE” MENU

Price: 83,00 €

I. CHOICE OF STARTERS

- Truffle flavored consommé
- Variation around duck foie gras: Marbled foie gras with fig, foie gras with cognac sauce, Brick of foie-gras and pears, bunch of Ruccola with raspberry vinegar

II. CHOICE OF FISH

- Turbot fillet with coconut milk, vanilla carrot mousseline
- Sole fillet, fish muslin with herbs of Provence, Piquillos coulis

III. CHOICE OF SORBETS

- Aromatic mango sorbet with Passoã
- Strawberry sorbet drizzled with sparkling wine

IV. CHOICE OF MEAT

- Black Angus beef fillet with a foie gras crust (cooked at low temperature 60°C), Jack Daniel's sauce, duchess potatoes
- Veal Mignon “à la financière” (58°C pink cooking), truffle chips, Young vegetables honey glazed, stuffed potatoes

V. CHOICE OF DESSERTS

- Chocolate and hazelnut charlottine with a melty passion fruit heart, Kiwi coulis
- Sphere with strawberry mousse, basil raspberry heart

*Please select a dish by category and choose the same menu for the whole group.
Our dishes are accompanied by seasonal vegetables.*



THE "PASTA" BUFFET

(starting 25 persons)

Price: 30,00 €

APETIZERS

- Assortment of raw vegetables and salads

WARM BUFFET

- Homemade vegetarian Lasagna (tomatoes, eggplant, zucchini)
- Penne & spaghetti
- Sauces: Neapolitan with vegetables, bolognese, 4 cheeses

DESSERTS

- Assortment of pastries
- Fruit salad



THE "SANDWICH" BUFFET

Price: 31,⁰⁰€

(starting 20 pers.)

SANDWICHES

- **Italian:**
Ham, parmesan, rucola
- **Atlantic :**
Smoked salmon, horseradish cream, capers
- **Parisian:**
Cooked ham, butter, salad, tomato
- **Cheese:**
Brie, butter, salad, nuts
- **Poultry:**
Smoked chicken, butter, salad, tomato

SALADS

- Raw vegetables & salads
- Tomato mozzarella
- Pesto pasta salad

DESSERTS

- Selection of fruits
- Muffins

THE "EXPRESS" BUFFET

Price: 31,⁰⁰€

(starting 20 pers.)

WRAPS

- **Chicken & Ricotta Wrap**
Wheat tortilla, chicken, curry, ricotta, Ketchup mayonnaise and tabasco.
- **Zucchini & Feta Wrap**
Wheat tortilla, zucchini tartar, Feta cheese
- **Ham & Pickle Wrap**
Wheat tortilla, fresh cheese with herbs, Raw ham, cucumber, iceberg salad, pickles
- **Caesar " Flaguette"**
"Flaguette", caesar sauce, marinated chicken, hard boiled egg, tomato, spinach, avocado and cheese
- **Chicken & avocado triangle**
Triangle puff pastry, minced chicken fillet, Spread of spinach, fresh avocados, tomatoes, Eggs, grana padano cheese & caesar sauce.

SALADS

- Assortment of raw vegetables
- Assortment of green salads
- Mozzarella tomatoes

DESSERTS

- Assortment of pastries

Thank you for choosing the same buffet for the whole group.



THE “HORIZON” BUFFET

Price: 38,00 €

(starting 25 persons)

APETIZERS

- Farfalla salad with raw ham
- “Charcuterie”
- Raw vegetables
- Rice salad with shrimps

WARM BUFFET

- With Pastis fried scampis with tomato & basil
- Chicken stir-fry with red curry & lime zest
- Basmati rice
- Fried potatoes with thyme

YOU CAN ALSO REPLACE HOT BUFFET DISHES WITH ONE OF THE FOLLOWING DISHES:

- Beef ragout in 5 spices, plain Penne
- Eggplant stuffed with Boulgour and tofou

DESSERTS

- Panna Cotta with seasonal fruits
- Selection of pastries

Thank you for choosing the same buffet for the whole group. Our dishes are accompanied by seasonal vegetables.



THE "CLASSIC" BUFFET

(starting 25 persons)

Price: 44,00 €

APPETIZERS

- Selection of green salads
- Tomato mozzarella with olive oil
Ruccola & parmesan
- Selection of raw vegetables salads
- Smoked salmon
- Smoked mackerel with pepper & aioli sauce
- Small glasses with salmon &
Avocado tartare, mint & lime
- Assortment of "Charcuterie"
- Raw & cooked ham
- Pâté Richelieu

WARM BUFFET

- Seafood gratin with lobster sauce
- Veal Marengo
- Chicken fillet with sesame
- Mix of vegetables
- Fried potatoes with rosemary
- Basmati rice & poppy seeds

YOU CAN ALSO REPLACE HOT BUFFET DISHES WITH ONE OF THE FOLLOWING DISHES:

- Traditional veal Blanquette
- Lamb leg, thyme and garlic juice
- Sea bream fillet with basil sauce

DESSERTS

- Chocolate mousse
- Fruit salad
- Tartlets with seasonal fruits

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



THE "FRAÎCHEUR" BUFFET *

(starting 25 persons)

Price: 49,00 €

OUR SALADS AND TRAYS

- Assortment of salads & raw vegetables
- Chicken Tabbouleh
- Chickpeas salad & red beans tex mex
- Assortment of grilled vegetables
- Assortment of "Charcuterie"
- Raw & cooked ham
- Variations of smoked fish

OUR VERRINES

- Tuna peaches
- Scallops with turmeric, fennel salad with fresh mint
- Pineapple tartare & scampis
- Beef tartare (knife cut)
- Lacquered duck breast with honey, sweet potato & orange chutney
- Feiertagszalat (luxemburgish meat salad)

DESSERTS

- Assortment of tartlets
- Seasonal fruit soup
- Exotic fruit salad
- Creamy chocolate mint cake

* This buffet doesn't include warm dishes.



THE “TRADITION” BUFFET

(starting 25 persons)

Price: 49,00 €

APETIZERS

- Selection of green salads
- Cherry tomatoes & Mozzarella with olive oil, Thyme & lemon
- Assortment of raw vegetables
- Marinated shrimp, ginger, Lime, pineapple tartare - Verrine
- Smoked salmon with horseradish cream
- Assortment of “Charcuterie”
- Roast beef & its garnishes

WARM BUFFET

- Roast beef with herbcrust, green pepper sauce
- Marinated salmon cutlet, lemon sauce
- Stuffed supreme guinea fowl & his juice with maple syrup
- Rice
- Baked potatoes with thyme, salt & garlic
- Mix of vegetables

YOU CAN ALSO REPLACE HOT BUFFET DISHES WITH ONE OF THE FOLLOWING DISHES:

- Boeuf Bourignon
- Supreme guinea fowl with figs
- Hake back, virgin sauce

DESSERTS

- Assortment of tartlets
- Mini “Crème brûlée”
- Tiramisu with seasonal fruit

Thank you for choosing the same buffet for the whole group. Our dishes are accompanied by seasonal vegetables.



THE VEGETARIAN / VEGAN BUFFET

Price: 49,00 €

(starting 25 persons)

APETIZERS

- Assortment of salads and raw vegetables
- Hummus verrines and carrots with caraway
- Aubergine caviar with fresh mint verrine
- Grilled vegetable wrap with soy yogurt and basil sauce
- Quinoa salad with dried fruits
- Indian chickpea salad

WARM BUFFET

- Stir-fried caramelized tofu with cashew nuts
- Honey vegetable tagine
- Moussaka with grilled eggplant
- Red beans with chili
- Semolina with currants
- Pan-fried cereals and vegetables
- Basmati rice

DESSERTS

- Chocolate mousse
- Fruit salad
- Rice with coconut milk
- Semolina cake with raisins

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



THE “HARMONIE” BUFFET

Price: 49,00 €

(starting 25 persons)

APETIZERS

- Assortment of raw vegetables
- Green salad & young shoots of beetroot and chard
- Greek salad (tomato, feta, olives)
- Grilled vegetables with cream cheese with herbs
- Assortment of “Charcuterie”
- Honey glazed pork square

WARM BUFFET

- Veal nut with balsamic sauce
- Bar fillet with melissa sauce
- Red label chicken breast, honey thyme sauce
- Seasonal vegetable mix
- Potato gratin
- Rice pilaf

DESSERTS

- Fruit salad with Grand Marnier
- Mini melty chocolate cake
- Tartlets

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



THE "SOLEIL" BUFFET

(starting 25 persons)

Price: 53,00 €

WARM APETIZER

- Soup Minestrone

COLD APETIZER

- Vitello Tonnato
- Italian "Charcuterie"
- Tomato Mozzarella olive oil with lemon, Rucicola & parmesan
- Grilled vegetables "homemade", Mascarpone with herbs
- Oriental tabbouleh
- Pasta salad with red pesto
- Assortment of raw vegetables

WARM BUFFET

- Saltimbocca with sage, Mozzarella & raw ham
- Yellow chicken supreme, tajine with dried fruits
- Red mullet fillet with creamy basil sauce
- Rice with lemon & orange zest confit
- Fried courgette duo with olives & rosemary
- Orecchiette Napoletana

DESSERTS

- Variations of fruit tartlets
- Traditional homemade Tiramisu verrine
- Panna Cotta with Amaretto

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



THE “MISTRAL” BUFFET

(starting 25 persons)

Price: 58,00 €

APETIZERS

- Gaspacho Verrine
- Assortment of sushis
- Wheat salad with mint
- Pasta salad with vegetables from the sun
- Assorted raw vegetables

- Smoked fish
- Salmon tartar duo with citrus fruit

- Parma ham & melon
- Pork mignon with wild garlic

WARM BUFFET

- Monkfish medallion virgin sauce
- Yellow chicken breast supreme red label, Piquillos coulis
- Beef tagliata with grana padano, Rucicola & olive oil

- Leek fondue
- Mini Provençal tomatoes
- Provençal vegetable mix
- Rice with peppers
- Fried potatoes with onions, Linguine with laurel & basil

DESSERTS

- Fresh fruit & hot chocolate
- Assortment of pastries
- Strawberry soup with mint & green pepper

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Our dishes are accompanied by seasonal vegetables.



THE “INTERNATIONAL” BUFFET

Price: 58,00 €

(starting 25 persons)

WARM APETIZER

- Carrot soup with ginger

COLD APETIZER

- Assortment of green salads
- Scampi salad with pineapple & sesame oil
- Oriental tabbouleh salad with chicken
- Assortment of “Charcuterie”
- Salmon confit with mint & lemon balm
- Mini Riesling pie

WARM BUFFET

- Roast veal cooked at low temperature with thyme juice
- Chicken roll with prunes, maple syrup juice
- Cod back marinated with turmeric, curry sauce & coconut milk
- Ratatouille with olives
- “Gratin Dauphinois”
- Basmati rice with sesame seeds

DESSERTS

- Chocolate mousse
- Pineapple carpaccio with vanilla
- Raspberry bavarian

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



THE “PREMIUM” BUFFET

(starting 25 persons)

Price: 83,00 €

WARM APETIZER

- Homemade lobster bisque

COLD APETIZERS

- Rice salad with crayfish
- Quinoa salad with Combava lemon zest
- Potato salad with smoked duck-breast fillet
- Scallops with saffron on a crunchy bed of vegetables (cold)
- Foie Gras with gingerbread crust & hazelnuts, plum chutney
- Tartar with salmon duo flavored with Thai basil
- Grilled meat carpaccio

MAIN COURSES

- Monkfish medallions marinated with Lemongrass & mushroom emulsion
- Oyster meat fricassee with truffle
- Beef fillet flambé with cognac, Morel sauce, Celery puree & brunoise of vitelotte potatoes
- Pan-fried vegetables (fall-winter) or Provençal (spring-summer)
- Rice with zucchini & basil
- Roasted potatoes in duck fat & rosemary

DESSERTS

- Fruit soup trio
- Mini melty chocolate cake
- Mini macaroons
- Mini caramel cream with coconut
- Chocolate mousse trio
- Exotic fruit salad passion fruit syrup

Thank you for choosing the same buffet for the whole group. Our dishes are accompanied by seasonal vegetables.



OUR MENU TAILORED TO YOUR NEEDS

Price: 81,00 €

For a wedding, a birthday, a company party or any other event, our event team will be to your entire disposal to prepare you an offer adapted to your request.

DISCOVER SOME SUGGESTIONS BELOW :

APETIZER 1

Homemade duck foie gras, Granny Smith apple jelly, seasonal fruit chutney

APETIZER 2

Sole fillet, langoustine moussline served with a lobster sauce

TROU NORMAND

Apple sorbet sprinkled with Calvados

MAIN COURSE

Veal fillet mignon with a pistachio crust, sauce financière, honey glazed vegetables & duchess potatoes

DESSERT

Tulip of fresh fruit accompanied by a seasonal sorbet

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



OUR "PRESTIGE" COMBINATION

Price: 83,00 €

(starting 25 persons)

STARTER AND DESSERT BUFFET, MAIN COURSE SERVED AT YOUR TABLE

Sea Harmony

- Salmon Gravlax
- Shrimp & avocado duo
- Duo of smoked fish
- Oyster Bar (extra charge)

Harmony of the earth

- Rosbeef honey-lacquered
- Parma ham & mozzarella with pesto
- Riesling pie
- Duck foie gras, seasonal chutney

Salads

- Salad assortment
- Raw seasonal vegetables

Main course (served at your table)

Voici quelques propositions de suites:

- Roasted veal tenderloin,
Truffle chips, mix of vegetables,
Stuffed potato

or

- Turbot fillet, coconut sauce,
Carrot vanilla puree

or

- Fillet of beef flambé with cognac,
Périgourdine sauce,
Potatoes with herbs

Buffet desserts & fromages

- Chocolate mousse
- Panna Cotta with red berries
- Fresh exotic fruit salad
- Assorted cheese & variation of bread rolls
- Tiramisu with seasonal fruits

Thank you for choosing the same buffet for the whole group.
Our dishes are accompanied by seasonal vegetables.



OUR WINE AND DRINK MENU (price/bottle 0,75 l)

CHAMPAGNE & CRÉMANT

| | |
|----------------------------|---------|
| Jacquot Sélection | 69,00 € |
| Laurent-Perrier - La cuvée | 79,00 € |
| Poll Fabaire Chardonnay | 39,00 € |

LUXEMBOURGISH WHITE WINE

| | |
|--|---------|
| Riesling 2020 Grand 1 ^{er} Cru Wellenstein Kurschels Caves Gales | 39,00 € |
| Pinot Gris 2021 Grand 1 ^{er} Cru Remich Hopertsbour Caves Gales | 39,00 € |
| Pinot Blanc 2020 Grand 1 ^{er} Cru Coteaux de Schengen | 39,00 € |

LUXEMBOURGISH ROSÉ WINE

| | |
|---|---------|
| Pinot noir rosé 2021 Edmond de la Fontaine | 39,00 € |
|---|---------|

FRENCH WHITE WINE

| | |
|----------------------------------|---------|
| BURGUNDY | |
| Chablis 2021, Maison Louis Jadot | 58,00 € |

| | |
|--|---------|
| CÔTES DU RHÔNE | |
| La Ciboise Lubéron 2021 M. Chapoutier | 35,00 € |

| | |
|---|---------|
| LANGUEDOC | |
| Domaine des Aires Hautes 2021 Chardonnay | 35,00 € |

FRENCH ROSÉ WINE

| | |
|--------------------------|---------|
| CÔTES DE PROVENCE | |
| M de Minuty 2021 | 39,00 € |

| | |
|--|---------|
| BORDEAUX | |
| Agneau Rosé 2021 Baron Philippe de Rothschild | 35,00 € |

Please find a selection of our wine list for banquets here below. We can offer a more important or specific choice on our wine list & suggestions! **(the proposed wines can be subject to modifications depending on vintages & availability in stock).**



FRENCH RED WINE

BURGUNDY

Couvent des Jacobins Pinot Noir 2021 39,00 €
Maison Louis Jadot

CÔTES DU RHÔNE

Côtes-du-Rhône "Belleruche" 2021 39,00 €
M. Chapoutier Pays d'Oc

Crozes-Hermitage 50,00 €
"La Petite Ruche" 2020
M. Chapoutier

BEAUJOLAIS

Brouilly 2021 39,00 €
Domaine Balloquet, Louis Jadot

LANGUEDOC

Naturalys Merlot 2021 35,00 €
Vin **Bio**

BORDEAUX

Château des Arnauds 2020 35,00 €
Bordeaux Supérieur

Château Marjosse 2018 35,00 €
Pierre Lurton, Grand Vin de Bordeaux

ITALIAN RED WINE

TOSCANY

Barbera d'Alba 2020 39,00 €
Enrico Serafino - Piemont

OUR CORKAGE FEES

| | |
|-----------|---------|
| Wine | 21,00 € |
| Crémant | 26,00 € |
| Champagne | 31,00 € |

DRINKS

Here below a selection of our drinks:

Non-alcoholic drinks :

| | | |
|---|-------|---------|
| Mineral water, still or sparkling | 1 l | 6,50 € |
| Mineral water, still or sparkling | 50 cl | 5,50 € |
| Mineral water, still or sparkling | 25 cl | 4,20 € |
| Soft drinks (for ex. Cola, Fanta, Sprite) | 20 cl | 4,50 € |
| Fruit juices | 1 l | 15,00 € |
| Fruit juices | 20 cl | 4,50 € |

Hot drinks :

| | |
|---------------|---------|
| Coffee | 3,90 € |
| Espresso | 3,90 € |
| Thermo coffee | 22,00 € |

Beer :

| | | |
|------------------------|-------|----------|
| Beer "Diekirch" | 33 cl | 4,90 € |
| Beer barrel "Diekirch" | 30 l | 375,00 € |
| Beer barrel "Diekirch" | 50 l | 598,00 € |

FOR YOUR EVENTS, ASK FOR OUR DRINK PACKAGES!

OUR HOTEL ROOMS



Superior room



Comfort room

With its 325 rooms & luxury studios, all equipped with free Wifi, the Alvisse Parc Hotel team has everything planned to offer you a pleasant stay in a natural setting.

Our rooms dispose of :

- Bathroom with hair dryer and bathrobes
- LCD flat screen TV
- Minibar, safe, desk
- Free Wifi access
- Laundry service (extra charge)
- Ironing board on request
- Access to hotel facilities
(pool, spa, gym, pingpong, tennis)

Check-in / Check-out:

Check-in from 15h00 / Check-out until 12h00.

Breakfast:

Breakfast is served as a buffet at the restaurant.
Monday to Saturday from 07:00 to 10:00 am
Sunday from 7:30 to 10:30 am

OUR STUDIOS & APPARTEMENTS



Hotel Studio



Studio Villa

For extended stays in Luxembourg, the Alvisse Parc Hotel offers studios in its main building and its 2 two residences outside the hotel surrounded by a beautiful parc.

Les studios sont équipés de:

- Bathroom with hairdryer
- Deluxe beds and linens
- Fully equipped kitchen
- LCD flat screen TV
- Free Wifi access
- Breakfast on request
- Weekly cleaning service
- Access to hotel facilities
(pool, spa, gym, pingpong, tennis)
- Local washing machines is available
(extra charge)

OUR RESTAURANT



The Alvisse Parc Hotel invites you to discover the pleasure of a traditional kitchen on its sunny terrace as well as in its spacious restaurant "La Véranda", which can accommodate up to 180 persons.
Don't miss: Our Sunday lunch (+ infos on www.parc-hotel.lu)

OUR LOUNGE BAR



...and why not finish the evening in style in our beautiful bar?

WELLNESS & LEISURE

WELLNESS



Visitors, looking for relaxation, have a lot of choices:
Pool, massages, sauna, solarium, tennis, jogging, Nordic walking, skittles, mountain biking & much more.

LEISURE



Everything is perfectly organized to make sure that you fully enjoy your stay.

WELLBEING "À LA CARTE"



COME AND ENJOY OUR SPA & WELLNESS AREA !

The Alvisse Parc Hotel welcomes you in its blue oasis of calm and warmth.

Enjoy our sauna, hammam & relaxation zone, relax and get rid of the stress of everyday life with a relaxing view of our beautiful pool which is surrounded by comfortable loungers. You can also use our gym to stay in shape.

We offer beauty treatments, soothing massages, in our renovated & tastefully decorated spa.





SKITTLE LANES - BUFFETS

(Buffet served for a minimum of 10 and maximum of 25 persons)

Looking for a fun business or private activity ?

The Parc Hotel Alvisse offers you its game of Skittles lanes ! Price / hour / lane 18,00 €

If you take a buffet for at least 25 persons, the skittle lanes are **free**.

OUR CHOICE OF BUFFETS

BUFFET 1

- Charcuterie plater
- Gouda in slices
- Green salad
- Fried potatoes

- Apple pie

Price: 37,⁰⁰ €

BUFFET 2

- Choucroute garnie
- Potatoes with parsley

- Baba au Rhum

Price: 37,⁰⁰ €

BUFFET 3

- Fish gratin
- Rice
- Seasonal vegetables

- Panna Cotta

Price: 37,⁰⁰ €

BUFFET 4

- Raw ham
- Cooked ham
- Fried potatoes
- Salad (at will)

Price: 30,⁰⁰ €

BUFFET 5

- Onion soup
- Grated cheese and croutons
- Bouchée à la Reine
- Rice , salad

- Île flottante

Price: 40,⁰⁰ €

Thanks for booking here:

events@parc-hotel.lu

or by phone +352 435 643 - 8106

WHERE TO FIND US



PARKINGS & EXTERIORS & BUS



| | | |
|---|---|--|
| ■ PARKING A | ■ HOTEL | ■ OUTDOOR POOLS |
| ■ PARKING B | ■ LA VILLA (FLATS) | ■ 2 TENNIS COURTS |
| ■ PARKING C | ■ LA RÉSIDENCE (STUDIOS) | ■ FOREST AND HIKING TRAILS ACCESS |

ALVISSE
PARC HOTEL



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FIND US ON

