













MEETING & EVENTS



HALL CAPACITIES & RATES

The main hall measures 75m² and can be divided into two separate rooms of 50m² and 25m² using blackout and soundproof curtains.

	CAMPRA HALL	SOSTO HALL	LUCOMAGNO HALL
LOW SEASON	 CHF 140	 CHF 160	 CHF 195
	 CHF 250	 CHF 300	 CHF 370
HIGH SEASON	 CHF 190	 CHF 225	 CHF 250
	 CHF 370	 CHF 430	 CHF 480

Included amenities: Parking, Wi-Fi, 75-inch full HD screen, HDMI, USB, and audio ports, pens, water, and fruit. Prices include VAT and service charges.

	MAX 8 PEOPLE	MAX 16 PEOPLE	MAX 24 PEOPLE
			
	MAX 16 PEOPLE	MAX 56 PEOPLE	MAX 89 PEOPLE
	MAX 12 PEOPLE	MAX 22 PEOPLE	MAX 32 PEOPLE
	MAX 10 PEOPLE	MAX 18 PEOPLE	MAX 26 PEOPLE
	MAX 20 PEOPLE	MAX 40 PEOPLE	MAX 70 PEOPLE

EXTRAS:



SWEET BREAK

Breaks for 8+ participants: Includes water

LIGHT

- Gipfel Tart

CHF 9.- PP

COMPLETE

- Cookies
- Gipfel
- Brioche
- Butter pats
- Jams
- Honey
- Zwieback

CHF 14.- PP

SPECIAL

- Tart
- Cookies
- Fruit skewers
- Dried fruit & nuts
- Gipfel
- Brioche
- Butter pats
- Jams
- Honey
- Zwieback
- Yogurt

CHF 21.- PP

PAUSA SALATA

Breaks for 8+ participants: Includes water

LIGHT

- Local salami
- Alpine cheese

CHF 9.- PP

COMPLETE

- Savory vegetable tart
- Local salami
- Alpine cheese
- Grissini

CHF 14.- PP

SPECIAL

- Savory vegetable tart
- Local salami
- Alpine cheese
- Grissini
- Mini vol-au-vent
- Meatballs in sauce
- Polenta tart with lardo
- Assorted bruschetta

CHF 21.- PP

EXTRAS:



MENU PROPOSALS FOR 8+ GUESTS

Prices are in CHF and include VAT. Beverages are excluded.

MENU 1

Potato and walnut soufflé with alpine cheese fondue from Alpe Pian Segno.

Risotto with Luganighetta sausage ragout and green leeks, creamed with alpine butter.

Wild berry tart with whipped cream.

CHF 35.- PP

MENU 2

Porcini mushroom flan with Ticinese blue cheese sauce.

Vegetarian lasagna with seasonal vegetables.

Mille-feuille with raspberry sauce.

CHF 35.- PP

MENU 3

Romaine heart salad with egg, croutons, and “Caesar” dressing.

Honey-roasted pork rack with Cà Minola sauce, soft potato timbale, and vegetable giardiniera with extra virgin olive oil.

Toblerone semifreddo with vanilla sauce.

CHF 45.- PP

MENU 4

Blueberry-marinated salmon with lightly caramelized red onion and samphire.

Sautéed pike-perch fillet with a clam and cherry tomato broth, pommes nature, and baby spinach with pine nuts.

Duo of white and milk chocolate mousse, served with raspberry coulis.

CHF 65.- PP

MENU 5

Bresaola and Töira ricotta roll on a bed of arugula.

Rack of lamb in a Taggiasca olive crust, port reduction, gratin potatoes, and a bundle of beans and pancetta.

Berry gratin with vanilla ice cream.

CHF 70.- PP

MENU 6

Cheese-filled gnocchi creamed with butter and herbs.

Venison Wellington revisited with chestnuts, cured ham from Macelleria Vescovi, and fresh champignon mushrooms, served with duchess potatoes and glazed vegetables.

Walnut semifreddo served with nocino sauce.

CHF 75.- PP

The menu and ingredients may vary depending on the season or special requests.

EXTRAS:

STAY

- Accommodation in the rooms includes breakfast, Wi-Fi, parking, SPA access, a private bathroom, bed linen, and towels. Accommodation in the Classic & Comfort rooms also includes a TV.
- Accommodation in the dormitories includes breakfast, Wi-Fi, parking, a shared bathroom, and bed linen.
- The prices are in CHF and include VAT but exclude the tourist tax.

HIGH SEASON – JANUARY, FEBRUARY & JULY, AUGUST, SEPTEMBER

CLASSIC DOUBLE



From CHF 210. - a night



From CHF 240. - a night

COMFORT DOUBLE



From CHF 260. - a night



From CHF 310. - a night

QUADRUPLE ROOM



From CHF 290. - a night



From CHF 340. - a night

FAMILY ROOM



From CHF 380. - a night



From CHF 410. - a night

LOW SEASON – OCTOBER, NOVEMBER & MARCH, APRIL, MAY, JUNE

CLASSIC DOUBLE



From CHF 190. - a night



From CHF 210. - a night

COMFORT DOUBLE



From CHF 230. - a night



From CHF 280. - a night

QUADRUPLE ROOM



From CHF 260. - a night



From CHF 310. - a night

FAMILY ROOM



From CHF 350. - a night



From CHF 380. - a night

8-BED DORMITORY

FROM MAY TO OCTOBER



From CHF 480. - a night

10-BED DORMITORY

FROM MAY TO OCTOBER



From CHF 550. - a night

DIFFERENCES BETWEEN ROOM TYPES

- Single, Double, Triple Use: All room types
- Quadruple and Quintuple Use: Quadruple Room and Family Room
- Multiple Use: Family Room

SPECIAL COMBO

Secure a discount on the room rate by adding one or more extra packages:

- 15% discount on the room rate with the addition of a lunch menu (excluding the daily menu) or a dinner menu.
- 25% discount on the room rate with the addition of both a lunch menu and a dinner menu.
- 50% discount on the room rate with the addition of an accommodation package for the entire group.

SPECIAL VALLE DI BLENIO ASSOCIATION OFFER

- The room is offered free of charge to Valle di Blenio Associations that organize their assemblies with lunch and/or dinner at our venue.

Do not hesitate to contact us for any questions, special requests, or a personalized quote.



CAMPRA

VALLE DI  BLENIO

ALPINE LODGE & SPA

For personalized offers and to create a tailor-made experience for you, do not hesitate to contact us. We will be happy to help you organize your perfect stay at Campra Alpine Lodge & Spa!

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