

CULINARY CATALOGUE

**providing a pleasant gastronomic setting
for your event**

Food & Beverages

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Let us inspire you

Product information

The foods and beverages listed here may all contain allergens and additives.
All our wines contain sulphites. Please contact us with any questions.

All the prices are gross prices and include the legal rate of VAT.

Finger food

These little treats represent a passion for detail, creativity, and uncomplicated enjoyment. We will be pleased to serve you a selection of tiny works of art for your reception, flying buffet or as highlights during breaks. Minimum 20 pieces of each variety.

For a classic reception we recommend 3-4 pieces per guest as the opening to an enjoyable culinary experience. The choice is yours!

Cold

- Bruschetta with vine tomatoes and basil
- Canapé of stone-baked baguette with marinated salmon trout
- Chorizo and manchego skewer with olives
- Crispy cones with avocado purée and marinated sweetcorn
- Shrimp over pesto and potato salad with a potato chip
- Toasted ciabatta with olive tapenade
- Chilled cucumber soup with Baffin Bay shrimps and finished with Seeheim Gin
- Baby stuffed peppers with vital cream cheese
- Farmhouse bread sandwich with serrano and a melon ball
- Rolled roast beef with Frankfurt green sauce
- Salmon tandoori with pineapple salsa
- Tomato and mozzarella skewer with aromatic pesto

Price per piece

€ 4.00

Warm

- Fish & chips with malt vinegar
- Sourdough flatbread with serrano and rocket
- Fried spring roll with sweet chilli
- Vegetable tempura with plum sauce
- Meatballs in a spicy chilli and coriander sauce
- Chicken teriyaki skewer with peanut sauce

Price per piece

€ 5.00

Small & delicate

Buffet selection kits or „ready to order“

Let us inspire you over the following pages with our varied and generous buffet variations, and choose your favourite.

Whatever the occasion, you'll always find the perfect choices in our buffet selection kit. And to make sure you don't forget anything, we've organised the dishes under the categories of starters, main courses, highlights, side dishes and desserts.

No time to think about the food? We'll be pleased to choose the dishes for you with our „ready to order“ buffets for € 54.50 per person. You will find the details on the following pages. So you can easily get started with our first-class buffets at economy price!

All our buffets are served with a selection of seasonal lettuces, various dressing and toppings, an extensive bread buffet with regional butter and native olive oil, and a refreshing fruit salad.

The components in "short-haul" consist of regional and national dishes along with specialities from Austria and Switzerland.

Those in "medium-haul" include a wide range of Italian, Spanish and Greek dishes and choices from the aromatic Middle Eastern cuisine of North Africa.

Experience the culinary variety of an entire continent in our selection of "long-haul" dishes, for which we focus primarily on Asia and its numerous exotic specialities.

Of course, it is entirely up to you to decide whether to focus on one particular destination or in the end opt for a culinary world tour that takes in all our routes.

All our buffets are available for a minimum of 30 people.

Choose your favourite

Our “ready to order” buffets

For a minimum of 30 people.

Our recommendation:

Add a selection of sausage and ham specialities that are freshly sliced for you

Surcharge € 2.50 per person

Our “short-haul” buffet

Starters

- Tender pickled herring with beetroot and sour cream espuma
- Odenwald platter with regional ham and cold meat specialities
- German antipasti of seasonal vegetables with cold-pressed rapeseed oil
- Typical Hesse potato salad with apple vinegar and fresh herbs
- Pan-fried boiled beef with Frankfurt green sauce
- Light cucumber salad with dill and yoghurt

Main courses

- Tender pike-perch fillet with green sauce and braised cucumbers
- Crispy Viennese chicken with cranberry sauce and buttered peas
- Swabian ravioli filled with vegetables with creamed leeks

Side dishes

- Steaming potatoes, finished with regional butter
- Hearty spätzle with fried onions and melting cheese

Desserts

- Delicate mousse of Bergsträßer Weißburgunder with elderberry sauce
- Traditional Odenwald apple cake with vanilla and croquant sauce
- Warm and airy kaiserschmarrn with glazed plums

Price per person € 54.50

Regional products

Our “ready to order” buffets

For a minimum of 30 people.

Our recommendation:
Pretty fabric napkins in a red-
and-white check create an
authentic ambience.
Surcharge € 1.50 per person

Our “medium-haul” buffet

Starters

- Mediterranean salami and ham specialities
- Sliced turkey with a tuna and caper sauce
- Antipasti of seasonal vegetables with cold-pressed olive oil
- Creamy hummus with marinated chickpeas and pomegranate
- Greek salad of tomatoes, peppers, sheep’s cheese and olives
- Our caprese: home-dried tomatoes with pulled mozzarella and pesto

Main courses

- Mediterranean sea bream fillets with a sugo of capers, olives and celery over sautéed courgettes
- Hearty braised beef cheeks in a Burgundy jus with glazed carrots
- Aromatic mushrooms ravioli with fried savory cabbage and spicy tomato chutney

Side dishes

- Fried gnocchi with fresh basil and tomatoes
- Juicy polenta slices with Parmigiano Reggiano

Desserts

- Dark amaretto chocolate slices with pistachios and nougat foam
- Classic crème brûlée with a crispy caramel topping
- Warm stone fruit crumble with a wild berry sauce

Price per person € 54.50

*Mediterranean
delights*

Our “ready to order” buffets

For a minimum of 30 people.

Our recommendation:
Pretty fabric napkins in a red-
and-white check create an
authentic ambience.
Surcharge € 1.50 per person

Our vegetarian “medium-haul” buffet

Starters

- Zesty stuffed Turkish vine leaves
- Antipasti of seasonal vegetables with cold-pressed olive oil
- Creamy hummus with marinated chickpeas and pomegranate
- Greek salad of tomatoes, peppers, sheep's cheese and olives
- Cauliflower salad with yogurt and parsley
- Our caprese: home-dried tomatoes with pulled mozzarella and pesto

Main courses

- Aromatic mushrooms ravioli with fried savoy cabbage and spicy tomato chutney
- Poached eggs on kritharaki with braised eggplant, peppers and Mediterranean herbs
- Grilled halloumi under sugo of capers, olives and celery on sautéed zucchini

Side dishes

- Fried gnocchi with fresh basil and tomatoes
- Juicy polenta slices with Parmigiano Reggiano

Desserts

- Dark amaretto chocolate slices with pistachios and nougat foam
- Classic crème brûlée with a crispy caramel topping
- Vegan stone fruit crumble with a wild berry sauce

Price per person € 54.50

*The taste of
veggie*

Our “ready to order” buffets

For a minimum of 30 people.

Our recommendation:
Add our “Lazy Susan” for an Asian touch to your meal. An experience that encourages communication.
Surcharge € 8.00 per person

Our “long-haul” buffet

Starters

- Sushi rice bowl with Arctic trout, wasabi mayonnaise and preserved ginger
- Fragrant Thai poultry salad with lemon grass and peanuts
- Aromatic bulgur salad with peas and mint
- Fruity carrot salad seasoned with curry and juicy mango
- Piquant Korean kimchi salad with cucumber and sesame
- Oriental quinoa salad with almonds, barberries and stewed aubergine

Main courses

- Fried boned chicken drumsticks with kimchi salsa and fried broccoli
- Cod cooked in a miso broth with shiitake and root vegetables
- Spicy lentil curry and baked cauliflower with crispy poppadoms

Side Dishes

- Fried rice cupcakes with crispy lotus root chips
- Steaming sweet potato mash, finished with coriander

Desserts

- Fragrant lemon grass panna cotta with mango
- Soft and luscious brownie with macadamia and toffee sauce
- Delicate coconut cream with a fruity papaya salad

Price per person € 54.50

A journey to the east

Buffets

First of all, choose the size of your buffet.

All our buffets are served with a selection of seasonal lettuces, various dressing and toppings, an extensive bread buffet with regional butter and native olive oil, and a refreshing fruit salad.

Price overview

“Boarding”

Price € 54.50

Your choice of:

- 5 starters
- 3 main courses
- 2 side dishes
- 2 desserts

“Take off”

Price € 59.00

Your choice of:

- 6 starters
- 3 main courses
- 2 side dishes
- 3 desserts

“Climb”

Price € 66.70

Your choice of:

- 6 starters
- 2 main dishes
- 1 highlight
- 3 side dishes
- 3 desserts

“Cruise”

Price € 74.50

Your choice of:

- 7 starters
- 2 main courses
- 2 highlights
- 3 side dishes
- 3 desserts

We will be pleased to enhance your buffet by adding a served starter and presenting a selection of main course components on the table.

Or would you prefer your event to be a little less formal and to encourage communication? Then opt for our “Lazy Susan”, which is our family-style option where the starters and desserts are served in dishes and platters on a turntable so your guests can help themselves.

Surcharge per person € 8.00

Buffet in a different way? Book your buffet as a street food market and use our innovative and stylish market stalls fully decorated for € 150.00 per piece.

Buffet selection kits

You are free to choose from our entire offer, just as you like.

Starters

Short-haul selection

- Tender pickled herring with beetroot and sour cream espuma
- Odenwald platter with regional ham and cold meat specialities
- Pan-fried boiled beef with Frankfurt green sauce
- German antipasti of seasonal vegetables with cold-pressed rapeseed oil
- Light cucumber salad with dill and yoghurt
- Spundekäs with pickled shallots and caraway
- Typical Hessian potato salad with apple vinegar and fresh herbs

Medium-haul selection

- Mediterranean salami and ham specialities
- Sliced turkey with a tuna and caper sauce
- Antipasti of seasonal vegetables with cold-pressed olive oil
- Creamy hummus with marinated chickpeas and pomegranate
- Greek salad of tomatoes, peppers, sheep's cheese and olives
- Cauliflower salad with yoghurt and parsley
- Our caprese: home-dried tomatoes with pulled mozzarella and pesto

Long-haul selection

- Ceviche of home-smoked salmon fillet
- Sushi rice bowl with Arctic trout, wasabi mayonnaise and preserved ginger
- Fragrant Thai poultry salad with lemon grass and peanuts
- Aromatic bulgur salad with peas and mint
- Fruity carrot salad seasoned with curry and juicy mango
- Piquant Korean kimchi salad with cucumber and sesame
- Asian quinoa salad with almonds, barberries and stewed aubergine

Our recommendation:

Add a selection of sausage and ham specialities that are freshly sliced for you

Surcharge € 2.50 per person

A culinary journey

The choice is yours

Main courses

Short-haul selection

- Tender pike-perch fillet with green sauce and braised cucumbers
- Crispy Viennese chicken with cranberry sauce and buttered peas
- Succulent roast pork with Bavarian cabbage
- Swabian ravioli filled with vegetables with creamed leeks

Medium-haul selection

- Mediterranean sea bream fillets with a sugo of capers, olives and celery over sautéed courgettes
- Hearty braised beef cheeks in a burgundy jus with glazed carrots
- Aromatic mushroom ravioli with fried savoy cabbage and spicy tomato chutney
- Greek kritharaki with aubergine and Mediterranean herbs

Long-haul selection

- Fried boned chicken drumsticks with kimchi salsa and fried broccoli
- Cod cooked in a miso broth with shiitake and root vegetables
- Asian steamed buns filled with wok vegetables and baked tofu
- Aromatic lentil curry and baked cauliflower with crispy poppadoms

Highlights

Short-haul selection

- Pink-fried roast beef carved live with pepper cream sauce on truffled white beans
- Gently cooked salmon fillet with a light Riesling foam and stir-fried baby vegetables

Medium-haul selection

- Veal scaloppine with lemon sauce and paprika vegetables
- Breast of Barbary duck cooked sous vide, served with a port jus and creamed cabbage

Long-haul selection

- Tender saddle of New Zealand lamb with a macadamia crust, served over fried artichoke bases
- Sesame crusted tuna with wasabi mayonnaise and crispy wok vegetables

The choice is yours

Side dishes

Short-haul selection

- Steaming potatoes, finished with regional butter
- Potato gratin with a tasty cheese topping
- Hearty spätzle with fried onions and melting monastery cheese

Medium-haul selection

- Fried gnocchi with fresh basil and tomatoes
- Linguini al olio, tossed in native olive oil
- Juicy polenta slices with Parmigiano Reggiano

Long-haul selection

- Fried rice cupcakes with crispy lotus root chips
- Mississippi-aromatic mixed rice with wild herbs
- Steaming sweet potato mash, finished with coriander

Dessert

Short-haul selection

- Delicate mousse of Bergsträßer Weißburgunder with elderberry sauce
- Traditional Odenwald apple cake with vanilla and croquant sauce
- Warm and fluffy kaiserschmarrn with glazed plums

Medium-haul selection

- Dark amaretto chocolate slices with pistachios and nougat foam
- Classic crème brûlée with a crispy caramel topping
- Warm stone fruit crumble with a wild berry sauce

Long-haul selection

- Fragrant lemon grass panna cotta with mango
- Soft and luscious brownie with macadamia and toffee sauce
- Delicate coconut cream with a fruity papaya salad

Last but not least

Menu selection kits

You are welcome to create the menu of your choice for your group of 20 people or more from the following selection – or let us put together a tailor-made menu for you.

All menus are served with bakery bread and regional butter.

Price per person

3-course menu	€ 48.00
4-course menu	€ 53.50

Starters

- Baked cheese under a seed crust over creamed broccoli with a salad of wild herbs and cress
- Home-made antipasti with nutty serrano, white tomato mousse and a crispy focaccia sail
- Boiled veal cooked sous vide with an apple and vinegar jelly, finished with fresh horseradish and mixed carrots

Soups

- Traditional hearty onion soup topped with melted Greyerzer cheese
- Rich cream of tomato soup with mascarpone and basil gnocchi
- Chicken broth perfumed with peanuts and lemon grass, served with stuffed wantons

Main courses

- Braised ox cheeks with a leek tart and potato and herb foam
- Manchego filled Polenta doughnut with creamed spinach and braised peppers
- Fried sea bass with saffron foam, served with artichokes and a paella rice slice

Desserts

- Iced Frankfurt crown cake with preserved cherries and vanilla foam
- Nougat slice with hazelnut dacquoise, chocolate mouse with bergamot and milk chocolate ice cream
- Popcorn crème brûlée with passion fruit sorbet and raspberry coulis

Enjoy your menu

Midnight snacks

- Potato soup with Frankfurter sausages à part
- Chilli con carne
- Chilli sin carne
- Hearty goulash soup with beef and diced potatoes
- Fragrant pumpkin soup with coconut milk and a hint of curry
- Currywurst with lye dough bites
- Pair of Frankfurter sausages with mustard and a potato roll
- Pair of white sausages with sweet mustard and a pretzel

◦ Price per person € 12.00

Cheese platter Economy

Selection of Spundekäs and cooked cheeses, hard and soft cheeses, served with grapes and a bread basket with farmhouse bread and lye dough bites

Price per person € 15.50

Cheese platter Business Class

Selection of unpasteurized cheeses, alpine cheeses, herb quark, fig mustard, grapes and a bread basket with farmhouse bread, ciabatta and grissini

Price per person € 21.50

Cold meats and ham Economy

Regional cold meat and ham specialities, pickled gherkins, cured pork spread with onions, mustard, served with a bread basket with farmhouse bread and lye dough bites

Price per person € 16.00

Cold meats and ham Business Class

With Italian country ham, Tyrolean farmhouse bacon, fennel salami, exclusive olives and a selection of mustards, served with a bread basket with grissini, focaccia and ciabatta

Price per person € 23.50

It's snack time

Drinks

Sparkling wine, Champagne & wine

Sparkling wine

The sparkling wine producer Schloss Vaux in Germany's Rheingau stands for uncompromising preparation that observes traditional skills and craftsmanship. All Schloss Vaux sparkling wines are made in the traditional method of classic bottle fermentation. The results are unique sparkling wines that can certainly hold their own against any Champagne.

Schloss Vaux Rosé Brut	0.75l € 35.00
Schloss Vaux Cuvée Brut	0.75l € 35.00
Prosecco Borgo San Leo Spumante	0.75l € 36.00
Schloß Vaux Nouveaux 2%	0.75l € 35.00
Schloß Vaux Träublein <i>non-alcoholic</i>	0.75l € 35.00

Champagne

Drappier Carte d'Or	0.75l € 62.00
Drappier Rosé de Saignée	0.75l € 62.00
Drappier Quattuor Blanc de Quatre Blancs	0.75l € 79.00
Ruinart Rosé	0.75l € 129.00

Rosé

Seeheim Wine Edition No. 16 Rosé Cuvée, Weingut Anette Closheim, Pfalz	0.75l € 32.50
Chateau Minuty Cuvée M Minuty S.A., Provence, France	0.75l € 42.00
Goodvine's Merlot Rosé <i>non-alcoholic</i> Goodvine's Heidelberg, Baden	0.75l € 32.50

Time to celebrate

White wines

Short-haul

Seeheim Wine Edition No. 16 White Cuvée, Weingut Manz, Rheinhessen	0.75l € 32.50
Bundschuh Grauer Burgunder Weingut Emil Bauer, Pfalz	0.75l € 38.00
Chardonnay Weingut Keth, Rheinhessen	0.75l € 34.50
Bone Dry Riesling Weinmanufaktur Reichsrat von Buhl, Pfalz	0.75l € 34.50
Weißburgunder Handwerk Winzer-genossenschaft Schriesheim, Baden	0.75l € 32.50
Kremser Weinberge Grüner Veltliner Weingut Türk, Kremstal, Austria	0.75l € 42.00
Weißburgunder <i>non-alcoholic</i> Weingut Keth, Rheinhessen	0.75l € 32.50

Medium-haul

Lugana I Frati Cà dei Frati, DOC, Lugana, Italy	0.75l € 42.00
Riff Pinot Grigio Cantina Riff, Progetto Ladeger, DOC, Veneto, Italy	0.75l € 38.00

Long-haul

Du Toitskloof Chardonnay Du Toitskloof Wines, Western Cape, South Africa	0.75l € 34.50
Moroki Sauvignon Blanc Moroki Wine, Marlborough, New Zealand	0.75l € 34.50

Special selection

Red wines

Short-haul

Gaudenz Cuvée Weingut Knipser, VDP, Pfalz	0.75l € 42.00
Schriesheimer Ritterberg Spätburgunder Spätlese Winzer-genossenschaft Schriesheim, Kabinett, Baden	0.75l € 34.50
Strasser Zweigelt Weingut Weixelbaum, Lower Austria	0.75l € 42.00

Medium-haul

Seeheim Wine Edition No. 16 Red Cuvée, Azienda Vinicola Castelfeder, South Tyrol, Italy	0.75l € 32.50
Chianti Terra Soprana Stephan Pellegrini, DOCG, Tuscany, Italy	0.75l € 34.50
Sasseo Primitivo Masseria Altemura, IGT, Salento, Italy	0.75l € 38.00
Ventoux Les Gélínottes Alain Jaumes, A.C. Rhône, France	0.75l € 34.50
Sardasol Reserva Bodegas Alconde, DO, Navarra, Spain	0.75l € 34.50

Long-haul

Classic Cabernet Sauvignon Bolland Cellar, Paarl, South Africa	0.75l € 34.50
Malbec Reserva Luis Felipe Edwards, DO, Colchagua Valley, Chile	0.75l € 34.50

*The perfect wines for
special moments*

Soft drinks, juices, draught beer

Non-alcoholic drinks

Mineral water (still, classic)	0.25l € 3.30
	0.75l € 8.70
Soft drinks, various	0.20l € 3.30
	1.00l € 11.50
Juices, various	0.20l € 3.60
	1.00l € 12.70

Coffee and tea

Pot of filter coffee	1.00l € 9.90
Café crème	€ 2.90
Cappuccino	€ 3.40
Espresso	€ 3.20
Cup of tea	€ 2.90

Draught beer

Pfungstädter Edel Pils	1.00l € 11.90
Schöffelhofer Weizen	1.00l € 12.90
Pfungstädter Urtyp (naturally cloudy)	1.00l € 12.90
BrauDich Helles (also available as a 15l tapping barrel)	1.00l € 13.90

Of course, we also offer a wide selection of other beers, lemonades and juices. Please contact our sales team with your wishes.

Absolutely essential

Gin & Tonic

It's your choice: Do you prefer a classic dry or a modern fruity flavour?

Our exclusive Seeheim Gin is a classic London Dry Gin whose flavour showcases the characteristic gin botanicals alongside regionally grown apple varieties. Thus, juniper, coriander, fresh ginger and whole oranges characterise the flavour profile of this unique Lufthansa Seeheim Gin.

The Bergsträßer Gin, on the other hand, which was also created exclusively by and for us, reflects the entire spectrum of the local orchards and joins the illustrious category of Western Style Gins. In addition to local fruits such as mirabelle, pear and apricot, lemon balm rounds off this modern and fruity gin.

Fancy a gin & tonic? We serve the Seeheim Gin as standard with Thomas Henry Tonic Water and the Bergsträßer Gin with Fever Tree Indian Tonic.

QSH Seeheim Gin	4 cl € 7.40
QSH Bergsträßer Gin	4 cl € 7.40
Bombay Sapphire	4 cl € 7.50
Gin Sul	4 cl € 11.00
Hendricks Gin	4 cl € 11.00
Gin Mare	4 cl € 11.00
Monkey 47	4 cl € 13.00
Siegfried Gin	4 cl € 11.00

Or enjoy non-alcoholic with:
Siegfried Wonderleaf

4 cl € 11.00

Tonic

Thomas Henry

0.20l € 3.60

Fever Tree Indian/Mediterranean Tonic

0.20l € 3.90

Prices vary depending on the selected components. Other gins and tonics on request.

Gin - Gin

Spirits

Port and Vermouth

Belsazar (white, rosé, dry)	per 5 cl € 7.00
Monge Fine White Port	per 5 cl € 7.00

Whisk(e)y

Scotch Single Malt:	
Auchentoshan Three Wood	per 2 cl € 6.00
Glenfiddich Project XX	per 2 cl € 7.00
Lagavulin 16	per 2 cl € 7.00
Chivas Regal 18 Years (Blended)	per 2 cl € 7.00

Americans:

Four Roses	per 2 cl € 4.00
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Vodka

Partisan Organic	per 2 cl € 4.00
Grey Goose	per 2 cl € 5.00

Rum

Don Papa Baroko	per 2 cl € 4.00
Plantation X.O. 20 th Anniversary	per 2 cl € 5.00
Rum Pyrat XO Reserve	per 2 cl € 4.00

Clear spirits

Deicht Korn	per 2 cl € 5.00
Grappa Nonino Il Merlot Monovitigno	per 2 cl € 4.00
Molinari Sambuca	per 2 cl € 4.00
Jose Cuervo Reserva Platino	per 2 cl € 6.00
Ziegler fruit brandies	per 2 cl from € 7.00

Herbs

Jägermeister	per 4 cl € 7.00
Ramazotti	per 4 cl € 7.00

Liqueurs and others

Baileys	per 4 cl € 7.00
Licor 43	per 4 cl € 7.00

Sip back and relax

Cocktails & Longdrinks

Low Alcohol

€ 9.50

Avionic
Belsazar Sprizz
Lillet Sprizz (Wildberry | Basil)
Port Tonic (white | pink)

No Alcohol

€ 9.50

Ipanema
Italian Sprizz

Aperitif Classics

€ 8.50

Aperol Sprizz
Hugo

Cocktail Classics

€ 11.00

Caipirinha
Mojito
Sours (Whiskey | Pisco | Aperol)
Dark & Stormy
QSH Mule
QSH Cosmo polite

Mai Tai
Long Island Iced Tea
Old Fashioned

€ 13.00

Longdrinks

€ 7.00 + filler

4cl Whiskey (Bourbon | Tennessee)
4cl Rum
4cl Tequila
4cl Vodka

We serve our longdrinks with a filler-drink of your choice:

Coca Cola Sprite Fanta	€ 3.30
Thomas Henry Tonic Cherry Blossom Pink Grapefruit	€ 3.90
Balis Lemonade Basil Ginger Cranberry Rosemary Pineapple Mint	€ 3.90

We are happy to offer you other spirits, cocktails and long drinks to suit your taste. Please contact our sales team with your wishes.

It's Cocktail Time

Constant drinks in the conference room

Apple juice and mineral water (still, classic)

Surcharge per person half day	€ 11.50
Surcharge per person full day	€ 17.50

Drink packages for your banqueting event

Basic Drink Package (5 hours)

Draught beer
Our Seeheim Edition wines
Mineral water (still, classic)
Selection of soft drinks and juices
Coffee specialities and tea

Price per person	€ 52.50
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Business Drink Package (5 hours)

Draught beer
Our Seeheim Edition wines and
one exclusive white and red wine up to € 38.00 from our wine list
Mineral water (still, classic)
Selection of soft drinks and juices
Coffee specialities and tea

Price per person	€ 59.50
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Our drinks packages include the above selection of drinks for a maximum of 5 hours.
After that, all further drinks are charged by consumption.

For your comfort

At half past nine in the morning in Seeheim...

The following is our selection of sweet delights and hearty snacks for your coffee break. Choose the ones you would like. Please note the minimum order quantity of 10 slices/pieces per variety.

“Boarding”

- Mini croissant
- Danish pastry
- Cereal bars
- Pretzel

Price per item € 2.60

„Climb“

- Assortment of traditional biscuits from our patisserie
- Fruit skewer dipped in chocolate
- Cup cakes with cream cheese topping
- Savoury snacks
- Buttered pretzel
- Wholegrain baguette with boiled egg and Frankfurt green sauce

Price per item € 3.40

„Cruise“

- Exotic fruit salad
- Fruit basket
- Assortment of exclusive biscuits from our patisserie
- Home-made nougat slice
- Selection of organic juices 0.2l
- Smoothies – flavours Mango, Kiwi & Fruits of the Forest 0.15l
- Björn the bread with various toppings
- Crispy baguettes with various toppings
- Sweet sandwiches
- Yoghurt bar with various toppings

Price per item € 5.40

Coffee-Break

Coffee break packages

This page contains the mini power packages that we have already put together for you as a coffee break concept. So what would you like?

Dishes to keep the body and mind fit

Seasonal fruit
Bircher muesli with Odenwald fruit
Crisp radishes with a Frankfurt herb quark dip
Slices of oven-baked bread with Odenwald fitness cream and turkey slices

Powerful break – fortify yourself for the day

Bagel with smoked salmon, salad and horseradish
Vital granola bars
Smoothies made with seasonal fruit
Dried fruit and nuts

Culinary delights – small but mighty

Mini butter croissants with our own preserves
Italian biscotti
Sliced stone-baked baguette with blue cheese
Exotic fruit skewers with berry sauce

Surcharge per person / package with a set price booked in advance	€ 13.50
Price per person / package without a set price	€ 20.00

Packed lunches

We try to avoid plastic and non-compostable materials as much as possible for our packed lunches. We use high-quality wholegrain bread, and avoid meat and sausage components: with two filled sandwiches, a chocolate bar, pieces of fruit, and water

Price per packed lunch	€ 18.50
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Make your choice

Fine cakes and gateaux from our patisserie

Round cakes, 12 slices

- Covered apple cake to grandma's recipe
- Walnut cake
- Passion fruit cake
- Fruit cake topped with seasonal fruits

Price per cake € 50.00

Classic gateaux, 12 slices

- Sachertorte with apricot jam
- Tiramisu gateaux
- Raspberry gateaux with a cream cheese and cream filling
- Traditional Frankfurt crown cake
- Black Forest cherry gateaux

Price per cake € 54.50

Traditional cakes, 16 slices

- Apple cake with almond slivers
- Nut cream cake
- Apricot cheesecake
- Plum sponge cake

Price per cake € 65.50

Traybakes, per piece

- Cheese and butter slice with a creamy cheese mix
- Poppyseed cake on a shortcrust base
- Cherry and butter slice
- Apple cake slice

Price per slice € 3.70

Birthday cakes

With individual message by agreement

Price per cake € 54.50

A bliss of sweetness

We look forward
to your wishes

See you soon!

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