




CULINARY CATALOGUE  
P.M. - EDITION  
**for the delightful gastronomic  
setting of your event**

*Food & Beverages*

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 vegetarian  
 vegan  
 (vegan possible (on request))

Product information:

All our food and drinks listed may contain allergens and additives. All our wines contain sulphites.

If you have any questions, we will be happy to assist you.

All prices quoted are gross prices and include statutory VAT.







*Let us  
inspire you*

## 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 | vine tomatoes | basil 
- Baguette | salmon trout tartare | dill
- Manchego skewer | chorizo | olive
- Crispy cones | avocado | sweetcorn 
- Shrimps | sweet potato cream | crab chip
- Ciabatta | olive tapenade 
- Chilled cucumber soup | gin | shrimp 
- Stuffed baby peppers | cream cheese 
- Farmhouse bread | serrano | melon
- Roast beef | Frankfurt green sauce
- Tandoori salmon | pineapple
- Tomato and mozzarella skewer | pesto 

Price per person

€ 4.00

### Warm

- Fish & chips | beer vinegar
- Sourdough flatbread | serrano | rocket salad
- Spring rolls | sweet chilli sauce 
- Vegetable tempura | plum sauce 
- Meatballs | chilli-cilantro sauce
- Chicken satay | peanut sauce

Price per person

€ 5.00

*Small & delicate*

## Our buffet variations

### **Customised in a modular system or smartpriced as „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 organized 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 specialties 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 specialties.

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 guests.

For sustainability reasons, we do not provide printed menus at our buffets. Individual dishes, including allergen information, are labelled directly at the buffet.

*Choose your favourite*

## Our „ready to order“ buffets

**From 30 guests.**






Our buffet „short-haul“

Our recommendation:


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

Surcharge € 2.50 per person

### Starters

- Matjes | beetroot | sour cream
- Prime boiled veal | Frankfurt green sauce
- Roasted root vegetables | grape seed oil | grapes 
- Cucumber salad | dill  
- Spundekäs | pickled onions | caraway 
- Potato salad | apple vinegar | fresh herbs 




### Main courses

- Tender pike-perch fillet | riesling sauce | vegetables
- Maultaschen | creamed leek 


### Highlight

- Pink fried roast beef carved live | pepper cream sauce | truffled white beans

### Sides

- Seasonal vegetable pan | lovage 
- Potato gratin | cheese 
- Spaetzle | cheese | fried onions 

### Desserts

- Regional pinot blanc mousse | elderberry
- Kaiserschmarrn | plum roaster 
- Bavarian cream | raspberries

Price per person € 62.00

*Regional products*









## Our „ready to order“ buffets

**From 30 guests.**

Our buffet „medium-haul“

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

### Starters

- Turkey breast | tuna-caper sauce
- Antipasti | olive oil 
- Hummus | pine nuts | pomegranate 
- Farmer's salad | tomatoes | peppers | feta | olives  
- Home-dried tomatoes | mozzarella | pesto  
- Roasted cauliflower | yoghurt | parsley  





### Main courses

- Pan-fried sea bream | caper sugo | olives and celery | sautéed courgettes
- Ravioli | spinach | mascarpone  

### Highlight

- Veal scaloppine | lime sauce | courgette vegetables

### Sides

- Gnocchi | basil | tomatoes 
- Linguini | olive oil 
- Polenta | Parmigiano Reggiano  

### Desserts

- Crème brûlée 
- Chocolate mousse 
- Stone fruit crumble | wild berry sauce  

Price per person € 62.00

*Mediterranean  
delights*








## Our „ready to order“ buffets

**From 30 guests.**





Our vegetarian buffet „medium-haul“

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



### Starters

- Grilled eggplant | caper-herb sauce 
- Antipasti | olive oil 
- Hummus | pine nuts | pomegranate 
- Farmer's salad | tomatoes | peppers | feta | olives  
- Home-dried tomatoes | mozzarella | pesto  

### Main courses

- Pan-fried halloumi | olive sugo | celery | sautéed courgette 
- Colourful falafel | herb dip | roasted peppers 
- Ravioli | spinach | mascarpone  

### Sides

- Gnocchi | basil | tomatoes 
- Linguini | olive oil 

### Desserts

- Crème brûlée 
- Chocolate mousse 
- Stone fruit crumble | wild berry sauce  

Price per person € 54.50

*The taste of  
veggie*

## Our „ready to order“ buffets

**From 30 guests.**

### Our buffet „long-haul“

Our recommendation:  
Add our 'Lazy Susan' for an Asian touch to your dinner.  
A communicative experience.  
Surcharge € 9.00 per person.

#### Starters

- Sushi rice | Arctic trout | wasabi | pickled ginger (V)
- Thai poultry salad | lemongrass | peanuts
- Bulgur salad | peas | mint (V)
- Carrot salad | curry | mango (V)
- Cucumber salad | lime | sesame (V)
- Quinoa salad | almonds | barberries | eggplant (V)

#### Main courses

- Fried pollo fino | kimchi-salsa | sauteéd broccoli
- Cod | miso | shiitake | root vegetables
- Cauliflower-potato curry | papadams (V)

#### Sides

- Bulgur | wild herbs (V)
- Fried noodles | vegetables (V)

#### Desserts

- Lemongrass coco panna cotta | mango (V)
- Brownie | macadamia | toffee sauce (V)
- Coconut cream | papaya salad (V)

Price per person € 54.50

*A journey to the east*







## Our „ready to order“ buffets

**From 30 guests.**




### Our vegan buffet „long-haul“

Our recommendation:  
Add our 'Lazy Susan' for an Asian touch to your dinner.  
A communicative experience.  
Surcharge € 9.00 per person.


#### Starters

- Sushi rice | pickled watermelon | wasabi | ginger 
- Green beans | lemongrass | peanuts 
- Bulgur salad | peas | mint 
- Carrot salad | curry | mango 
- Cucumber salad | lime | sesame 
- Quinoa salad | almonds | barberries | eggplant 




#### Main courses

- Pan-fried tempeh | kimchi-salsa | sautéed broccoli 
- Sous vide cooked radish | miso | shiitake | root vegetables 
- Cauliflower-potato curry | papadams 

#### Sides

- Bulgur | wild herbs 
- Fried noodles | vegetables 

#### Desserts

- Lemongrass coco panna cotta | mango 
- Brownie | macadamia | toffee sauce 
- Coconut cream | papaya salad 

Price per person € 54.50

*A journey to the east*

## Buffet building kit

### First select the size of your buffet.

We serve all buffets with a selection of seasonal leaf salads with various dressings and toppings, a rich bread buffet with regional butter and virgin olive oil as well as a refreshing fruit salad.

#### Price overview

##### **“Boarding”** Price € 54.50

Your choice of:

- 5 starters
- 3 main courses
- 2 sides
- 2 desserts

##### **“Take off”** Price € 59.00

Your choice of:

- 6 starters
- 3 main dishes
- 2 sides
- 3 desserts

##### **“Climb”** Price € 67.00

Your choice of:

- 6 starters
- 2 main courses
- 1 Highlight
- 3 sides
- 3 desserts

##### **“Cruise”** Price € 74.50

Your choice of:

- 7 starters
- 2 main dishes
- 2 Highlights
- 3 sides
- 3 desserts

We are happy to enhance your buffet with a served starter.

Or would you prefer a more informal and communicative atmosphere? Then choose our ‘Lazy Susan’, where we serve family-style starters and desserts in bowls and platters on a turntable and your guests can help themselves together. Surcharge per person € 9.00 each.

Buffet with a difference? Book your buffet as a street food market and use our innovative and stylish fully decorated market stalls for € 150.00 each.






## Buffet selection kits

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









Our recommendation  
Have your ham & cold meats specialties sliced live on our Berkel for only € 2.50 per person.

### Starters






#### Selection for the short-haul

- Matjes | beetroot | sour cream
- Regional ham and cold meat specialties | pickled vegetables
- Prime boiled veal | Frankfurt green sauce
- Roasted root vegetables | grape seed oil | grapes 
- Cucumber salad | dill  
- Spundekäs | pickled onions | caraway 
- Potato salad | apple vinegar | fresh herbs 

#### Selection for the medium-haul

- Mediterranean salami and ham specialties
- Turkey breast | tuna-caper sauce
- Antipasti | olive oil 
- Hummus | pine nuts | pomegranate 
- Farmer's salad | tomatoes | peppers | feta | olives  
- Roasted cauliflower | yoghurt | parsley  
- Home-dried tomatoes | mozzarella | pesto  

#### Selection for the long-haul


- Salmon ceviche | cilantro | red onions
- Sushi rice | Arctic trout | wasabi | pickled ginger 
- Thai poultry salad | lemongrass | peanuts
- Bulgur salad | peas | mint 
- Carrot salad | curry | mango 
- Cucumber salad | lime | sesame 
- Quinoa salad | almonds | barberries | eggplant 

*A culinary journey*



# You have the choice

## Main courses



### Selection for the short-haul

- Tender pike-perch fillet | riesling sauce | vegetables
- Crispy Viennese chicken | cranberry sauce | buttered peas
- Spit roasted pork neck | Bavarian cabbage
- Maultaschen | creamed leek 

### Selection for the medium-haul

- Pan-fried sea bream fillet | caper sugo | olives | celery | sautéed courgettes
- Saltimbocca of pork loin | sage jus | roasted peppers
- Mushroom ravioli | fried savoy cabbage | tomato chutney 
- Kritharaki | eggplant | Mediterranean herbs 

### Selection for the long-haul

- Fried pollo fino | kimchi-salsa | sautéed broccoli
- Cod | Miso | shiitake | root vegetables
- Steambuns | wok-fried vegetables | tofu 
- Cauliflower-potato curry | papadams 

## Highlights

### Selection for the short-haul

- Pink roast beef carved live | pepper cream sauce | truffled white beans
- Salmon fillet | riesling foam | baby vegetables

### Selection for the medium-haul

- Veal scaloppine | lime sauce | courgette vegetables
- Sous vide cooked duck breast | port wine jus | creamed cabbage

### Selection for the long-haul

- Rack of lamb | macadamia crust | artichoke
- Tuna | sesame crust | wasabi | wok vegetables

# You have the choice

## Sides

### Selection for the short-haul

- Steamed potatoes | regional butter ✓ (✓)
- Potato gratin | cheese ✓
- Spaetzle | cheese | fried onions ✓

### Selection for the medium-haul

- Gnocchi | basil | tomatoes ✓
- Linguini | olive oil ✓
- Polenta | Parmigiano Reggiano ✓ (✓)
- Small potato | olive oil | sea salt ✓

### Selection for the long-haul

- Fried rice | egg | vegetables ✓
- Bulgur | wild herbs ✓
- Sweet potato mash | orange | cilantro ✓
- Fried noodles | vegetables ✓ (✓)

## Desserts

### Selection for the short-haul

- Bavarian cream | raspberries
- Kaiserschmarrn | plum roaster ✓
- Apple strudel | vanilla sauce ✓
- Semolina flummery | cherries

### Selection for the medium-haul

- Amaretto chocolate slice | pistachios | nougat ✓
- Crème brûlée ✓
- Stone fruit crumble | wild berry sauce ✓ (✓)
- Chocolate mousse ✓

### Selection for the long-haul

- Lemongrass coco panna cotta | mango ✓ (✓)
- Brownie | macadamia | toffee sauce ✓ (✓)
- Coconut cream | papaya salad ✓ (✓)

*Last but  
not least*

## Menu selection kit

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 in a seed crust | broccoli cream | wild herbs | cherry tomatoes ✓
- Antipasti | tomato mousse | crispy focaccia ✓ (✓)
- Prime boiled veal | tuna cream | capers | rocket salad

### Soups

- Crustacean bisque | shrimps | vanilla
- Tomato soup | mascarpone | basil ✓ (✓)
- Poultry broth | kaffir leaves | shiitake | egg garnish

### Main courses

- Braised brasato | barolo jus | roasted vegetables | potato cake
- Polenta doughnuts | manchego | creamed spinach | bellpepper ✓
- Roasted sea bass | saffron foam | artichokes | risotto

### Desserts

- Poached apple | vanilla cream | roasted almonds | apple sorbet ✓
- Chocolate trilogy | mousse | ice cream | ganache slice | raspberries ✓
- Coconut tart | passion fruit sorbet | mango ✓

*Enjoy your menu*

## Midnight snacks

- Potato soup | Frankfurter sausages à part ✓
- Chilli con carne
- Chilli sin carne ✓
- Goulash soup | Beef
- Pumpkin soup | coconut | curry ✓
- Currywurst | lye dough bites
- 1 pair of Frankfurters | mustard | potato roll
- 1 pair of white sausages | sweet mustard | pretzel

Price per snack and person € 12.00

### **Fermented vegetable sticks** ✓

Fermented vegetables | wild herbs | mojo rojo | baguette

Price per person € 12.50

### **Cheese platter Economy** ✓

Spundekäs | cooked cheese | hard cheese | soft cheese | grapes | selection of bread

Price per person € 16.00

### **Cheese platter Business Class** ✓

Selection of unpasteurized cheeses | alpine cheese | herb quark | fig mustard | grapes | selection of bread

Price per person € 23.50

### **Cold meats and ham Economy**

Smoked ham | sausages | pepper bites | pickled gherkins | onion mince | mustard | selection of bread

Price per person € 16.00

### **Cold meats and ham Business Class**

Italian country ham | Tyrolean farmhouse bacon | fennel salami | chorizo | olives | selection of bread

Price per person € 23.50

## 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 € 37.00
Schloss Vaux Cuvée Brut	0.75l € 37.00
Prosecco Borgo San Leo Spumante	0.75l € 37.00
Schloß Vaux Nouveaux 2%	0.75l € 37.00
Schloß Vaux Träublein <i>non alcoholic</i>	0.75l € 37.00

#### 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

#### Wine

To help you choose the right wine to accompany your meal, we have marked our wines with corresponding recommendations:

 Mediterranean	 Asian
 Meat	 Poultry
 Fish	 Vegetables

#### Rosé

Seeheim Edition Rosé   Cuvée, winery Anette Closheim, Nahe	0.75l € 34.00
Chateau Minuty Cuvée M   Minuty S.A., Provence, France	0.75l € 42.00

## White wines

### Short-haul

Seeheim Edition Zero <b>non alcoholic</b> 🍷🐟	0.75l € 34.00
Pinot Gris, Winery Keth, Rheinhessen	
Seeheim Edition White 🍷🐟	0.75l € 34.00
Cuvée, Winery Emil Bauer, Pfalz	
UPPER DECK Edition White 🐟🍷	0.75l € 42.00
Cuvée, Winery Keth, Rheinhessen	
Pinot Blanc 🍷🍷	0.75l € 42.00
VDP Winery Dr. Loosen, Mosel	
Chardonnay 🐔🍷	0.75l € 37.00
Manufactory Bassermann-Jordan, Pfalz	
Bone Dry Riesling 🐟🍷	0.75l € 37.00
Winemanufactory Reichsrat von Buhl, Pfalz	
Bundschuh Pinot Blanc 🍷🐔	0.75l € 37.00
Winery Emil Bauer, Pfalz	
Weißer Schotter 🍷🐟	0.75l € 37.00
Cuvée, bio, Winery Strehn, Burgenland, Austria	

### Medium-haul






Gavi del Comune di Gavi 🍷🍷	0.75l € 42.00
Scrimaglio, DOCG, Piemont, Italy	
Verdejo „Tres Villas“ 🍷🍷	0.75l € 37.00
Viñedos y Bodegas Alconde, DO, Rueda, Spain	
Lugana „Il Laghetto“ 🐟🍷	0.75l € 42.00
Cantine Delibori, DOC, Lugana, Italy	
Sancerre 🍷🐟	0.75l € 48.00
Domaine Michel Girard et Fils, AOC, Loire, France	

### Long-haul

Chenin Blanc „Signature“ 🍷🐟	0.75l € 37.00
Winefarm Spier, Stellenbosch, South Africa	
Sauvignon Blanc „Moroki“ 🍷🍷	0.75l € 37.00
Moroki Wine, Marlborough, New Zealand	
Wilde Chardonnay „Copper Series“ 🐔🍷	0.75l € 48.00
Tempus Two, Hunter Valley, Australia	

## Red wine







### Short-haul

UPPER DECK Edition Red  	0.75l € 42.00
Cuvée, K+K Kirnbauer, Burgenland, Austria	
Strasser Zweigelt  	0.75l € 42.00
Weingut Weixelbaum, Lower Austria	
Ursprung  	0.75l € 42.00
Cuvée, Markus Schneider, Pfalz	
Spätburgunder -S-  	0.75l € 42.00
Weingut Sonnenhof G. Hochdörffer, Pfalz	
Cabernet Sauvignon  	0.75l € 42.00
Weingut Zelt, Pfalz	

### Medium-haul

Seeheim Edition Red  	0.75l € 34.00
Cuvée, Azienda Vinicola Castelfeder, Südtirol, Italy	
„Le Gras c'est la Vie!“  	0.75l € 42.00
Cuvée Méditerranée, Famille de Boer, IGP, Rhône, France	
Sasseo Primitivo  	0.75l € 37.00
Masseria Altemura, IGT, Salento, Italy	
Barbaresco „Serre dei Roveri“  	0.75l € 48.00
Sartirano Figli, DOCG, Piemont, Italy	
Chianti Classico Riserva „Querciavalle“  	0.75l € 48.00
Famiglia Losi, DOCG, Toskana, Italy	
Gran Reserva Rioja  	0.75l € 48.00
Bodegas LAN, DOCG, Rioja, Spain	

### Long-haul

Pinot Noir  	0.75l € 48.00
Estate Clos Henri, Marlborough, New Zealand	
Malbec „Anubis“  	0.75l € 37.00
Susana Balbo Wines, Mendoza, Argentina	
The Pepper Pot  	0.75l € 42.00
Cuvée, Edgebaston, David Finlayson, Stellenbosch, South Africa	

*Special selection*

## Soft drinks, juices, draught beer

### Non-alcoholic drinks

Mineral water (natural, classic)	0.25l € 3.30 0.75l € 8.70
Soft drinks, various types	0.20l € 3.30 1.00l € 11.50
Juices, various types	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 beers

Oberbräu Helles	1.00l € 11.90
König Ludwig Wheat	1.00l € 12.90
Warsteiner Pils	1.00l € 12.90
BrauDich Helles (also as 15l tapping barrel)	1.00l € 13.90
Estrella Galicia Lager	1.00l € 12.90

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

*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, cilantro, fresh ginger and whole oranges characterize 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 € 8.00
QSH Bergsträßer Gin	4 cl € 8.00
Bombay Sapphire	4 cl € 8.00
London No. 3	4 cl € 11.00
Hendricks Gin	4 cl € 11.00
Roku	4 cl € 9.00
Gin Mare	4 cl € 11.00
Monkey 47	4 cl € 13.00

Or enjoy non-alcoholic with:

Siegfried Wonderleaf	4 cl € 11.00
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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 und Vermouth

Emilio Lustau Medium Dry Amontillado	5 cl € 7.00
Carpano Antica Formula	5 cl € 9.00

### Whisk(e)y

Scotch Single Malt:	
Auchentoshan Three Wood	2 cl € 6.00
Glenfiddich Project XX	2 cl € 7.00
Lagavulin 16	2 cl € 7.00

#### Blended Scotch:

Chivas Regal 18 Years	2 cl € 7.00
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#### American:

Blanton's The Original Single Barrel	2 cl € 7.00
„Horse with no Name“ Habanero infused Bourbon	2 cl € 5.00

#### German:

SLYRS Rum Cask Finish	2 cl € 8.00
SLYRS Bavarian Rye	2 cl € 5.00

### Brandy

Martell Cordon Bleu	2 cl € 9.00
Torres Jaime Reserva de la Familia	2 cl € 8.00

### Vodka

Partisan Organic	2 cl € 4.00
Belvedere Single Estate Rye Vodka - Lake Bartezek	2 cl € 6,00

### Rum

Plantation X.O. 20 <sup>th</sup> Anniversary	2 cl € 5.00
Gosling Old Rum – Family Reserve	2 cl € 7.00
Appleton Estate 21	2 cl € 9.00

### Clear

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

### Herbs

Jägermeister	4 cl € 7.00
Ramazotti	4 cl € 7.00

*Sip back and relax*

## Cocktails & Longdrinks

### Low Alcohol

€ 11.00

Avionic  
Peach Brandy Sour

**BARTENDER'S  
CHOICE**

Lillet Wildberry  
Port Tonic (white | pink)

### No Alcohol

€ 11.00

Avionic Zero

**BARTENDER'S  
CHOICE**

Ipanema  
Italian Sprizz  
Limonzero Sprizz

### Cocktail Classics

€ 13.00

Sours (Whiskey | Pisco | Aperol)

Espresso Martini  
Softporn Martini

**BARTENDER'S  
CHOICE**

Margarita  
Negroni  
Old Cuban

€ 15.00

### Longdrinks

€ 7.00 + Filler

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

We serve our long drinks with a filler of your choice:

Coca Cola | Sprite | Fanta

€ 3.30

Thomas Henry Tonic | Bitter Lemon | Spicy Ginger

€ 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 requirements.

*It's Cocktail Time*

## Drink packages for your banqueting event

### Basic drink package (5 hours)

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

Price per person € 52.50

### Business drink package (5 hours)

Draught beer  
Seeheim Edition wines and  
one exclusive white and red wine up to € 42.00 from our wine list  
Mineral water (still, classic)  
Selection of soft drinks and juices  
Coffee specialties and tea

Price per person € 59.50

Our drinks packages include the above-mentioned selection of drinks for a maximum of 5 hours. After that, all other drinks are charged according to consumption.

*For your comfort*

We look forward  
to your wishes

*See you soon!*

Convention Sales Department  
T 069 696 139 100  
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