22,000 sqm with 38 function rooms, many of which offer a variety of combinations.

The largest room available covers 896 sqm and has a partially ceiling height of 5 metres, providing ample space for thoughts to run free. All rooms have natural daylight, air conditioning and are soundproof.
FLOOR PLAN CONFERENCE AREA.

Erdgeschoss · Ground Level

Restaurant „Five Continents”

Untergeschoss · Basement

Restaurant „Unterschweinitz”

Bistro-Bar „Connexion”

Anlieferung · Delivery

Restaurant „Faces”

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19
DETAILED INFORMATION ABOUT OUR FUNCTION ROOMS.

<table>
<thead>
<tr>
<th>MEETING ROOM</th>
<th>Floor</th>
<th>Air-condition</th>
<th>Natural light</th>
<th>Sound-proofed</th>
<th>Size (sqm)</th>
<th>Height/m</th>
<th>Length/m</th>
<th>Width/m</th>
<th>Door size inside/m</th>
<th>Door size exterior/m</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salon 1, 2, 3, 4</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>33</td>
<td>3.50</td>
<td>4.57</td>
<td>7.17</td>
<td>0.80 x 2.20</td>
<td>15 x 18</td>
</tr>
<tr>
<td>Salon 1-4</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>137</td>
<td>3.50</td>
<td>19.15</td>
<td>7.17</td>
<td>0.80 x 2.20</td>
<td>33 x 70</td>
</tr>
<tr>
<td>Salon 5, 6, 7</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>80</td>
<td>3.50</td>
<td>7.23</td>
<td>11.04</td>
<td>1.30 x 2.46</td>
<td>120 x 100</td>
</tr>
<tr>
<td>Salon 5-7</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>246</td>
<td>3.50</td>
<td>22.80</td>
<td>11.04</td>
<td>1.30 x 2.46</td>
<td>150 x 280</td>
</tr>
<tr>
<td>Salon 8</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>208</td>
<td>5.00</td>
<td>10.74/11.68</td>
<td>18.44</td>
<td>2.25 x 2.46</td>
<td>240 x 2.92</td>
</tr>
<tr>
<td>Salon 9</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>219</td>
<td>5.00</td>
<td>11.90</td>
<td>18.44</td>
<td>2.25 x 2.46</td>
<td>240 x 2.92</td>
</tr>
<tr>
<td>Salon 10</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>217</td>
<td>5.00</td>
<td>11.76</td>
<td>18.44</td>
<td>2.25 x 2.46</td>
<td>240 x 2.92</td>
</tr>
<tr>
<td>Salon 8-10</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>650</td>
<td>5.00</td>
<td>35.57</td>
<td>18.44</td>
<td>2.25 x 2.46</td>
<td>240 x 2.92</td>
</tr>
<tr>
<td>Salon 5-10</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>896</td>
<td>3.50/5.00</td>
<td>58.04</td>
<td>11.04/18.44</td>
<td>2.25 x 2.46</td>
<td>240 x 2.92</td>
</tr>
<tr>
<td>Universum (11)</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>276</td>
<td>3.40</td>
<td>5.26/16.81</td>
<td>5.91/14.56</td>
<td>1.88 x 2.46</td>
<td>239 x 2.07</td>
</tr>
<tr>
<td>Jupiter (12-16)</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>265</td>
<td>3.40</td>
<td>23.63</td>
<td>11.39</td>
<td>1.61 x 2.17</td>
<td>212 x 2.56</td>
</tr>
<tr>
<td>Venus, Neptun (13, 15)</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>56</td>
<td>3.40</td>
<td>7.66</td>
<td>7.59</td>
<td>0.81 x 2.04</td>
<td>1.02 x 2.56</td>
</tr>
<tr>
<td>Merkur (14)</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>45</td>
<td>3.40</td>
<td>8.10</td>
<td>5.50</td>
<td>0.81 x 2.04</td>
<td>15 x 24</td>
</tr>
<tr>
<td>Pluto, Mars (12, 16)</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>28</td>
<td>3.40</td>
<td>7.68</td>
<td>3.66</td>
<td>0.81 x 2.04</td>
<td>212 x 2.56</td>
</tr>
<tr>
<td>Saturn (17)</td>
<td>basement</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>84</td>
<td>2.90</td>
<td>11.36</td>
<td>7.40</td>
<td>1.88 x 2.06</td>
<td>30</td>
</tr>
<tr>
<td>Uranus (18)</td>
<td>basement</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>84</td>
<td>2.90</td>
<td>11.36</td>
<td>7.40</td>
<td>1.88 x 2.06</td>
<td>30</td>
</tr>
<tr>
<td>Uranus + Saturn (18, 17)</td>
<td>basement</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>168</td>
<td>2.90</td>
<td>11.36</td>
<td>14.80</td>
<td>1.88 x 2.06</td>
<td>30</td>
</tr>
<tr>
<td>Konferenz-Lounge 900</td>
<td>9</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>35</td>
<td>2.25</td>
<td>6.60</td>
<td>5.26</td>
<td>0.80 x 1.96</td>
<td>12</td>
</tr>
<tr>
<td>Konferenz-Lounges 1-7</td>
<td>18</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>2.33</td>
<td>3.90</td>
<td>3.80</td>
<td>0.80 x 1.96</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Executive Lounge</td>
<td>10</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>130</td>
<td>2.75</td>
<td>16.25</td>
<td>8.00</td>
<td>0.90 x 2.08</td>
<td>6</td>
</tr>
<tr>
<td>Board-Room 2, 4, 6, 8, 10</td>
<td>1</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>17</td>
<td>2.25</td>
<td>4.70</td>
<td>3.60</td>
<td>0.85 x 2.00</td>
<td>10</td>
</tr>
<tr>
<td>Board-Room 1, 3, 5, 7, 9</td>
<td>1</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>13</td>
<td>2.25</td>
<td>3.70</td>
<td>3.50</td>
<td>0.85 x 2.00</td>
<td>6</td>
</tr>
<tr>
<td>Grüne Stubb (19)</td>
<td>ground floor</td>
<td>⬤</td>
<td>⬤</td>
<td>⬤</td>
<td>52</td>
<td>2.24</td>
<td>10.06</td>
<td>5.13</td>
<td>1.11 x 1.98</td>
<td>22</td>
</tr>
</tbody>
</table>
BASIC TECHNICAL EQUIPMENT.

Our rooms are fully or partially equipped with the following technical equipment:

- Adjustable air conditioning
- Electric black–out or manual curtains
- Electric sun blinds
- Screen
- Ceiling–mounted projector
- Flat screen TV
- TV connection
- Multimedia adapter
- Floor connections
- CEE power connection
- Wall connections
- Wall–mounted media connectors for connecting external devices such as DVD players, PCs etc to the projector
- Floor–mounted media connectors
- Colour LEDs
- Hooks (maximum load 250 kg)
- ISDN telephone connection
- WLAN
- Internet/LAN connections
- Wall sockets
- Water supply
- Touch panel for individual control of lighting, air conditioning and black–out
- Cable duct for bringing cables in from outside
- Hydraulically operated partition walls
- Electronic information and visitor display system
- Signposting monitor outside the conference room
In order to offer you a full range of services, from technical set-up to complex solutions, we have teamed up with our specialist partner KFP Holding GmbH.

**YOUR BENEFITS**
- Advice offered from your initial enquiry onwards
- Efficient on-site service during the event
- State-of-the-art audio-visual media equipment

**LIGHTING TECHNOLOGY**
- Gala lighting
- Show lighting
- Spotlights
- Logo projection
- Façade lighting

**SOUND TECHNOLOGY**
- Conference acoustics
- Background acoustics
- Gala acoustics
- Live recordings
- Telephone conferencing
- Simultaneous translation equipment

**PROJECTION TECHNOLOGY**
- Front projection
- Rear projection
- Video recording
- Video conferencing
- Video transmission
- Plasma screens

**ADDITIONAL SERVICES**
- PC / Notebook
- Staging
- Corporate Design Integration
- Network technology
- Office support
- Lecterns
- Conference administration
- TED equipment

You can find more information on the website: www.kfp.de
Our conference packages are bookable from 10 persons and include everything you need for a successful conference. Of course, we will gladly adjust the individual components of the packages according to your wishes.

Have you seen our conference concept „GreenMeeting.de“? With „GreenMeeting.de“, we not only provide ecological resources behind the scenes - we at the Steigenberger Airport Hotel also want to make sustainability experienceable for you - in both small and large events. Find out more on the next page.
GREENMEETING.
SUSTAINABILITY IN STEIGENBERGER QUALITY.

Energy efficiency
- LED lamps
- Smart power control
- Use of renewable sources of energy

Resource conservation
- Consumables with high recycled content
- Products with little packaging
- Use their own reusable bottles

Environmental protection
- Exemplary and worldwide recognized environmental management – Certification according to ISO 14001* or VDR (Green HOTEL)
- Waste management with waste separation
- Use biodegradable detergents

Climate protection
- CO2 neutral journey by train
- Complete CO2 compensation through the promotion of climate protection projects

Regional and organic food
- Fresh produce mainly grown in the region
- Organic and fair-trade drinks
- Superfood organic specialties

Our partners and certifications:
GREENMEETING PREFERRED.

- Provision of a meeting room corresponding to the number of people
- LCD projector with minimum 2000 lumens (to 84 m² room size)
- Screen, flipchart with recycled paper and Ecoline pens and presentation case
- Meeting concierge - your individual on-site support
- Desk pad, writing pads of recycled paper and pencils
- Fresh filtered tap water with/without gas - unlimited
- Little organic nibbles from „Eco Terra”
- 2 vital breaks with a variety of regional and seasonal products, coffee & tea
- Business lunch buffet chosen by the chef in one of our restaurants

€ 80.00 per person per day

STEIGENBERGER QUICK & GREEN.

- Provision of a meeting room corresponding to the number of people
- LCD projector with minimum 2000 lumens (to 84 m² room size)
- Screen, flipchart with recycled paper and Ecoline pens and presentation case
- Meeting concierge - your individual on-site support
- Desk pad, writing pads of recycled paper and pencils
- Fresh filtered tap water with/without gas - unlimited
- Little organic nibbles from „Eco Terra”
- 2 vital breaks with a variety of regional and seasonal products, coffee & tea
- Snack lunch buffet chosen by the chef in the foyer

€ 76.00 per person per day
BUSINESS LUNCH BUFFETS.

Let yourself be spoiled...

Business Lunch Buffets are included within the “GreenMeeting Preferred” flat the variant Business Lunch Buffet. Buffet selection according to our chef. Choose for an additional charge of € 3.00 per person your individual Business Lunch Buffet from our selection.
# BUSINESS LUNCH BUFFETS-SPRING.

## SPRING 1

- Pickled salmon with cucumber salsa
- Basil-carrot quiche with spring salad
- Mango-papaya salad with chili vinaigrette
- and small veal meatballs

- Turnip cabbage soup with pesto

- Rabbit with spring vegetables
- Herb risotto with young vegetables and gilthead
- Linguine with aubergine sugo

- Curd cream with berries
- Orange Crème Brûlée
- Mousse with rhubarb and chocolate almond cookies

## SPRING 2

- Beef tartar with sour cream and purple curry
- Melon-shrimpsalad with avocado
- Mozzarella-orange salad

- Pea-coriander soup with mango topping

- Pork fillet with cauliflower-currymash and ginger carrots
- Butterfish, green asparagus with asian fish stock and egg noodles

- Strawberry Tiramisu
- Almondcake with rhubarb compote
- Fruitsalad with fresh mint
SUMMER 1

Tomato-mozzarella with rucola pesto
Antipasti (grilled pepper, artichokes, mushrooms, pickled pearl onions, aubergine)
Grilled lettuce with shallot-vinaigrette

Cucumber-honeymelon chilled soup

Pulled pork burger, marinated shallots, baby spinach, pineapple chutney, tomato
Gilthead, cooked in papillote with rosemary potatoes
Smoked chicken with potato-cucumber salad

Grilled zucchini, with marinated tofu

Crème Brûlée with citrus fruits
Grilled watermelon with fruit sorbet
Fresh fruits

SUMMER 2

Cabbage salad with fresh herbs
Caesar Salad: romaine lettuce, parmesan, croûtons, Caesar dressing
Lukewarm fried-potato salad with a vinaigrette of white onions

Gazpacho with garden cress

Crispy whitefish with Kohlrabi, radish and pumpkin oil
Braised spring chicken leg, apple-beans-salad and shallott vinaigrette
Variation of grilled vegetables with thyme potatoes

Orange Panna Cotta
Tiramisu
Cheesecake
BUSINESS LUNCH BUFFETS-AUTUMN.

AUTUMN 1

Air-dried ham selection with pickled vegetables
Deer pie with cranberry ragout
Marinaded salmon with sour cream and cucumber caviar

Veloute of celery and rye bread croûtons

Suckling pig leg with homemade pretzel dumplings, Bavarian cabbage
Fried catfish fillet, fennel, fragrant rice
Fried noodles with roasted parsnips and pumpkin

Twofold chocolate mousse with pistachio crunch
Lukewarm apple strudel, whipped cream and vanilla sauce
Amaretto creme with marinated peach slices

AUTUMN 2

Wild pig terrine with caramelized pears and celery
Pickled vegetables and olives with rosemary and garlic
Beef carpaccio with shavings parmesan, rucola and balsamic varnish

Pumpkin soup with roasted pumpkin seeds

Pork fillet, stuffed with baked plums, potato dumplings and savoy cabbage
Spring chicken, filled with tomato and basil, fried potatoes
Rosemary polenta with Ratatouille

Crème Brûlée with figs
Fried Apple with almonds
Chocolate cake with pear compote
WINTER 1

Orange-fennel salad with alpine cheese and walnuts
Smoked fish variation with red root-quince chutney and lambs lettuce
Marinaded pork fillet with red cabbage salad

Apple-horseradish soup

Fried pike perch on creamed pickled cabbage and braised potatoes
Stuffed veal breast, green cabbage-pear vegetables and almond polenta
Pumpkin-lentil curry with basmati rice

Cut pancakes with sour cream and roasted plums
Chocolate cakes with vanilla crème fraîche
Mascarpone cream with mulled wine jelly

WINTER 2

Beetroot carpaccio with gratinated goat cheese and balsamic varnish
Smoked char on black salsify-radish salad
Venison ham with sour pickled winter vegetables and black bread

Celery-date soup

Chicken breast with apricots, walnuts and parsnip vegetables
Braised shoulder of wild pig with pumpkins and potato dumplings
Potato-leek gratin

Cinnamon Panna Cotta with kumquat ragout
Spice cake with orange sauce
Curd Cheese strudel with roasted apricots
SNACK LUNCH BUFFETS.

When speed is essential...

Snack lunch buffets are included within the “GreenMeeting Quick & Green” flat. Buffet selection according to our chef.

Choose for an additional charge of € 2.00 per person your individual snack lunch buffet from our selection.
SNACK „AIRPORT“.

Nordic Bread with toppings
(herb cord cheese, tuna, serrano ham, chicken)
Mini puff pastry with goat cheese, olive oil and air dried ham
Quiche Lorraine from the board with herbal crème fraîche

Beef stew with fresh vegetables and herbs

Bagel, smoked salmon with wasabi, cucumber,
sour cream and spring leek
Bread roll, farmerham with seasoned cucumber and egg

Fruit tartelettes
Mousse au chocolat in miniglass

SNACK „CHEF CHOICE“.

Green curry crispy sticks with wasabi mayonnaise
Breaded quail leg with truffle cream
Shrimp potato with sweet-sour-sauce

Lemongrass shot

Sandwich, pastrami with fresh horseradish,
celery and sour cream

Bread roll, buffalo mozzarella and basil

Red fruit jelly trifle
Mango smoothie
SNACK „GREENMEETING“.  

Buffalo mozzarella with tomatoes and old basil  
Antipasti with pesto  
Serrano ham with figs  

Caesar Salad  

Ciabatta  
Boiled ham, shallot butter, radish and cress  
Tuna, red onions, lettuce and lime  

Freshly cut fruits  
Green smoothie – apple, spinach, banana  

SNACK „VEGETARISCH“.  

White bread with lentils-coconut cream and chinese cabbage salad  
Potato-nettle salad with roasted sesame Celery-cucumber salad  

Corn-coconut soup  

Tomato pizza  
Pasta „aglio e olio“ with spinach  

Chocolate cake  
Variety of dark & white chocolate mousse with raspberry sauce
VITAL BREAKS.

For in-between...

Vital breaks are included within our meeting flats. Buffet selection according to our chef.

Choose for an additional charge of € 1.50 per person your individual vital break from our selection.
SELECTION OF VITAL BREAKS.
FOR ALL BREAKS, WE SERVE COFFEE AND TEA SPECIALITIES.

MORNING BREAK

Spanish herb pastry
Cottage Cheese, olive oil and herb salami
Leach pastry with salted butter

OR

Crisp bread with poppy seeds
Mini cheese tapas
Mini muffins
Smoothie

OR

Crispy baked sticks and bread roll symphony
Cottage lard
Sweet crumble
Smoothie

AFTERNOON SNACK

Sweet lollipops
butter croissant with dip
Mini bananas, kiwi, plums

OR

Mini crumble pie
Mini Zatar croissant with herbs
Mini bananas, apples, apricots

OR

Macarons
chocolate croissants
Mini bananas, pears, peach
From open air BBQ to Gala menu, we will assist you in the selection of food and drinks for your event. And if the sun is shining, relax with your guests on one of the three summer terraces.
BREAKFAST À LA CARTE.

French Breakfast
One Croissant with butter and jam,
one glass of fresh orange juice, coffee and tea € 9.00

Continental Breakfast
Bread roll, bread and croissant, butter, jam,
sausage, cheese, one glass of fresh orange juice, coffee and tea € 13.00

European Breakfast
Bread roll, bread and croissant, butter, jam, sausage,
cheese, fish selection, antipasti, cereals with milk or yogurt,
fruit salad, one glass of fresh orange juice, coffee and tea € 21.00

Regional Breakfast
Bread and bread roll from regional bakeries, butter,
plum puree, the best from the butcher: Brawn,
salami from “Blockbachtal”, pork sausage, beef sticks,
liver sausage, regional cheese selection, Cheesecake,
fresh orange juice, coffee specialities, tea selection € 23.00

Breakfast buffet „Five Continents"
Extensive selection of cold and
hot breakfast specialties € 28.00
QUICK LUNCH BUFFETS.
THE LIGHT ALTERNATIVE.

VEGETARIAN

Potato-nettle salad with roasted sesame
Mashed chickpeas with roasted baguette and cold pressed olive oil
Endive salad with tofu dressing

Corn-coconut soup

Teriyaki Tofu with chicory and Dim Sum
Broccoli pan with fregola

Vegan Tiramisu
White Mousse with raspberry sauce

€ 26.00 per person

GOOD OLD AMERICA

Marinated salmon "US Style" with saffron dip and focaccia
Caesar Salad with dried tomatoes, parmesan, croutons, anchovies and caesar dressing

Corn soup with chili popcorn

Pink roasted roastbeef, freshly carved
BBQ Jus, roasted vegetables, rosemary potatoes
Baked cod with green asparagus and sour cream

American Cheesecake
Donuts

€ 29.00 per person
QUICK LUNCH BUFFETS.

ASIA STYLE

California Roll with wasabi, pickled ginger, soy sauce
Spinach salad with sesame

Lemongrass soup with rice noodles, smoked tofu, spring leek, oyster mushrooms

Duck legs with honey and sesame, pak choy and jasmin fragrant rice
Coal fish with shitake mushrooms, sprouts, spinach and ginger

Mini Chocolate-chili cakes
Fresh lychees

€ 29.00 per person

MEDITERRANEAN

Mozzarella with tomatoes, basil, olive oil and dark balsamico
Antipasti selection
Serrano Ham and salami selection

Piccata Milanese of turkey, Orecchiette with tomato ragout, herbs and olives
Cross fried gilthead, fennel, chard and fried gnocchis

Tiramisu
Panettone

€ 28.00 per person
DINNER BUFFETS.

Our most popular buffets, bookable starting from 25 people.

Not possible does not exist with us! We are happy to help and cater to your individual wishes.
Local sausages and ham specialities
Hessian snowdrift
Apple lard with a regional country bread
Beef tartar with capers, anchovies, fresh herbs and egg yolk
Smoked halibut, eel and dogfish
Cucumber salad with sour cream
Fresh coleslaw
Swabian potato salad
Roasted prime veal, freshly carved
with fried potatoes, green sauce and wild herb salad
Beef olives with cabbage and dumplings
Home-baked salmon trout fillet with fresh spinach and root vegetables
Cheese pasta with Gruyère
Frankfurter wreath with cherries
Red berry compote with vanilla sauce
Warm apple strudel with vanilla ice cream and icing sugar
Local cheeses

€ 39.00 per person

FRANKFURT STORIES.

Mozzarella with vine-ripened tomatoes and fresh basil
Antipasti with rocket pesto
Vitello Tonnato
Milanese salami and coppa with fresh figs
Beef carpaccio with parmesan cheese
Marinated king prawns with garlic and fresh herbs
Lettuce with lime dressing, pine nuts and croutons
Piccata Milanese veal with tomato and confit potatoes
Coq au vin with rosemary potatoes
Steamed cod fillet with fresh spinach and Puntalette
Taglierini with truffles from Parmesan wheel
Tiramisu
Panettone
Crème brûlée with fresh berries
Panna Cotta
Italian cheese with ciabatta

€ 43.00 per person
VEGETARIAN, LIGHT & DELICIOUS.

Mint pea soup with Croûtons
Turnip cabbage-carrot salad with silk tofu dressing
Spinach salad with radish and marinated tofu
Fennel grape salad with red chicory
Potato cauliflower salad
Roman chicory salad
Apple cabbage salad

Moussaka, Greek eggplant casserole
Cabbage rolls
Vegetable lasagne

Tiramisu
Seasonal fresh cut fruits
Panna Cotta with fresh berries

VEGAN BUFFET.

Corn coconut soup
White bread with lentils coconut cream and cabbage salad
Potato nettle salad with toasted sesame seeds
Celery and cucumber salad
Chickpea puree (Hummus)
Endive salad with tofu dressing
Turmeric crêpes with dip

Romanesco with Fregola
Stir fried noodles
Chickpea vegetable curry
Teriyaki tofu with Endive
Pasta „aglio e olio“ with spinach

Green Smoothie - apple, spinach, banana
Chocolate cupcakes
White mousse with raspberry sauce

€ 39.00 per person
€ 45.00 per person
OPEN AIR BBQ.

Burrata, grilled zucchini, fennel and old balsamic vinegar
Wild herb and cress salad with croûtons
Pink roast beef with truffle mayo, spring onion and pomelo
Maki, and California roll with pickled ginger, wasabi and soy sauce
Salmon sashimi
Spinach Salad with sesame seeds

Grilled vegetables, braised chicory, fried lettuce, leaf spinach,
Candied potatoes, homemade French fries
BBQ sauce, aioli, herb shallot butter
Lollipops
Brownies
Banana tart
Macarons
Fresh fruits

BBQ STATION:
Tuscan sausage
Bison sausage
Duck sausage
Ox cheeks
Grilled sardines
Whole Sirloin steak
Marinated chicken thighs

€ 55.00 per person
THE CLASSICS.

French oysters on ice with classic garnishes
Prawns with saffron “Cream Fraîche”
Unstuffed goose liver terrine with port wine figs
Veal tartar with truffles
Blinis with sour cream and caviar

Lobster foam soup

Whole beef fillet with balsamic cherry jus
Turbot with macadamia nut crust
Lobster with „Sauce Maltaise au gratin”

COOKING STATION:
24-hour Prime Rib of Irish range beef

Tagliatelle with fresh herbs
Grilled mini artichoke
Truffle potato gratin
Fresh market vegetables

Chocolate mousse with golden leaves
Exotic fruits
Rosé Champagne sorbet
Gratinated passion fruit cake
Raspberry Charlotte

€ 69.00 per person
**BUFFET 1**

Organic Buffalo mozzarella, bulls heart tomatoes, basil, olive oil, old Balsamico vinegar
Caesar salad with Parmesan cheese, sun-dried tomatoes, croûtons, anchovies, olive oil
Veal „Vitello Tonnato”

Sweet potato soup with Croûtons

Fried Chicken breast on the skin
Grilled salmon fillet

Grilled vegetables, spinach
Wild herb salad
Rosemary potatoes, organic rice, Velouté

Tiramisu in a glass
White chocolate mousse with rasperry coulis and nut cake
Dark chocolate mousse

€ 89.00 per person

---

**BUFFET 2**

Graved salmon and smoked salmon, fresh horseradish and tarragon
Antipasti and basil pesto
Green salad and raw vegetables with vegan balsamic dressing
Green asparagus, parmesan, tomato and caper vinaigrette

Lemongrass soup
with rice noodles, pak choi, oyster mushrooms, chilli and spring onions, smoked tofu

Pink calf hip roasted pink
Smoked and fried tofu

Thyme potatoes, fried organic rice
braised chicory, tomato orecchiette, rosemary

Freshly cut fruits
Crème Brûlée, berries and cress
Chocolate soufflé with liquid core

€ 89.00 per person
Our chef has put together the following menus for you. Our menus are offered starting from 10 people. For smaller groups, we also gladly prepare menu suggestions from our restaurants' menus.
**MENU 1.**

Sweet potato cream soup
Croûtons, safflower oil, blood sausage, tarragon

Braised ox cheeks
root vegetables, confit potatoes, braising jus

„Bouquet of roses“ tart
vanilla ice cream, lemon balm

€ 39.00 per person

---

**MENU 2.**

Poultry consommé
Dim sum, coriander, plum wine

Salmon fillet, glazed roasted
Wasabi mousse, Pak Choi, lemon grass jus

Allumette chocolate-caramel
caramelized hazelnuts, mango chelly, mango sorbet, lemon cross

€ 43.00 per person
MENU 3 & 4.

MENU 3.

Tartar classic
veal, capers, spring onions, scallions, egg yolk, Piment Espelette

Pink roasted fillet of beef
Potato mousse, spinach, port wine jus

Crème Brûlée
Citrus sorbet, chocolate crumble, cress

€ 45.00 per person

MENU 4.

Truffle potato-celery foam soup
Black bread croûtons, truffle oil, parsley cross

Braised beef leg
pea puree, tarragon, parsnip and port wine jus

Pink roasted fillet of veal wrapped in bacon
Candied potatoes, baby chard, Madeira jus

Banana cake - Champagne cake
Chocolate sorbet, crumble, honey cross

€ 54.00 per person
For your reception, as small appetizers for in between or as a complete meal.
## HEARTY FINGER FOOD & TAPAS.

<table>
<thead>
<tr>
<th>Mini Cheese Tapas with Baguette</th>
<th>Goat cheese olive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Risotto three sorts fo cheese</td>
<td>Feta cheese with tomato</td>
</tr>
<tr>
<td>Tartiflette</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tapas Chorizo</th>
<th>Tapas Iberico</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon wrapped plums</td>
<td>Bacon wrapped dates</td>
</tr>
<tr>
<td>Blood sausage pastry</td>
<td></td>
</tr>
</tbody>
</table>

| Selection of 3 pieces          | € 3.90        |
| Selection of 5 pieces          | € 5.90        |
| Selection of 7 pieces          | € 7.90        |

## HOT AND TRENDY

<table>
<thead>
<tr>
<th>Mini crème brûlée foie gras with mini brioche per piece</th>
<th>€ 5.00</th>
</tr>
</thead>
</table>

| Mini muffin tomato basil                                     |        |
| Mini muffin ham & cheese                                    |        |
| Basil Wantan (chicken, Thai basil, chili)                   |        |
| Baked leg of quail with sauce béchamel                      |        |
| Zucchini flan with saffron                                   |        |

per piece € 3.50

| Pimientos (peppers) with sea salt                          | € 6.50 |

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
</table>

back to fingerfood, tapas & sandwiches overview
SWEET FINGER FOOD.

FINANCIERS
Coconut, raspberry, Matcha tea, Chocolate Tangerine
per piece € 2.50

SWEET SUCKERS
Chocolate ginger passion fruit
Chocolate-almond-orange
Mint milk chocolate lime
Vanilla sour cherry
Cinnamon currant chocolate
per piece € 3.00

DESSERT PRALINÉS
Mango, cappuccino
Lime-pistachio
Dark chocolate
Latte macchiato
Sour cherry
per piece € 3.50

MINI FRUIT BASKET
Cherry plums with spiced rhubarb,
Apple, red berries
per piece € 3.50

PETIT FOURS
Dark chocolate, lemon pur
Green apple, Arabica coffee
per piece € 4.50
SANDWICHES

topped with: per piece € 5.50
Ham with pickles and egg
Milanese salami with olive tapenade
Buffalo mozzarella and basil

BAGELS
topped with: per piece € 6.50
Graved salmon with wasabi, cucumber, Crème Fraîche and spring onion
Goat cheese with arugula, watercress, sun-dried tomatoes, and honey

CIABATTA & CO.
topped with: per piece € 7.50
Buffalo mozzarella with basil cress, Bull heart tomatoes, olive oil and sea salt
Juicy ham with shallot butter, radishes and watercress
Tuna with red onion, lettuce and lime

TOASTED SANDWICHES
topped with: per piece € 11.00
Beef fillet with Pak Choi, teriyaki sauce, oyster mushrooms and sesame mayonnaise
Pastrami with celery, fresh horseradish and sour cream
You are welcome to coffee or tea, prosecco or champagne, wine or cola, tomato juice or water, draft beer and cocktails, shaken or stirred.
### APERITIF, SPARKLING WINE & CHAMPAGNER

<table>
<thead>
<tr>
<th>Item</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sherry Tio Pepe Dry</td>
<td>5 cl</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Sherry Dry Sack Medium</td>
<td>5 cl</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Sandemann Port</td>
<td>5 cl</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Martini bianco / rosso / dry</td>
<td>5 cl</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Campari &amp; Soda / orange juice</td>
<td>4 cl</td>
<td>€ 8.50</td>
</tr>
<tr>
<td>Canella Prosecco Spumante</td>
<td>0.75 l</td>
<td>€ 35.00</td>
</tr>
<tr>
<td>Sekt Steigenberger Tradition dry</td>
<td>0.75 l</td>
<td>€ 28.50</td>
</tr>
<tr>
<td>Package Sparkling Wine Bar Classic</td>
<td>per person</td>
<td>€ 10.50</td>
</tr>
<tr>
<td>½ hour</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 hour</td>
<td></td>
<td>€ 14.00</td>
</tr>
<tr>
<td>Canella Prosecco Spumante</td>
<td>0.75 l</td>
<td>€ 35.00</td>
</tr>
<tr>
<td>Sekt Steigenberger Tradition dry</td>
<td>0.75 l</td>
<td>€ 28.50</td>
</tr>
<tr>
<td>Champagne Laurent Perrier</td>
<td>0.75 l</td>
<td>€ 77.00</td>
</tr>
<tr>
<td>Champagne Veuve Clicquot N.V.</td>
<td>0.75 l</td>
<td>€ 99.00</td>
</tr>
<tr>
<td><strong>Champagne Laurent Perrier</strong></td>
<td>0.75 l</td>
<td>€ 77.00</td>
</tr>
<tr>
<td><strong>Champagne Veuve Clicquot N.V.</strong></td>
<td>0.75 l</td>
<td>€ 99.00</td>
</tr>
</tbody>
</table>

### BEER

#### BOTTLED BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radeberger Pilsner</td>
<td>0.33 l</td>
<td>€ 4.80</td>
</tr>
<tr>
<td>Jever Pilsener</td>
<td>0.33 l</td>
<td>€ 4.80</td>
</tr>
<tr>
<td>Schlösser Alt</td>
<td>0.33 l</td>
<td>€ 4.80</td>
</tr>
<tr>
<td>Clausthaler extra dry / alcohol-free</td>
<td>0.33 l</td>
<td>€ 4.80</td>
</tr>
<tr>
<td>Erdinger Weißbier</td>
<td>0.50 l</td>
<td>€ 6.00</td>
</tr>
</tbody>
</table>

#### DRAUGHT BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radeberger Pilsner barrel</td>
<td>50.00 l</td>
<td>€ 575.00</td>
</tr>
<tr>
<td>Binding Römer Pils barrel</td>
<td>50.00 l</td>
<td>€ 575.00</td>
</tr>
</tbody>
</table>

Other beers are available on request.
WHITE WINE AND ROSÉ WINE.
A SELECTION FROM OUR EXTENSIVE WINE LIST.

WHITE WINE

GERMANY

Rheingau
Riesling Qualitätswein dry* 0.75 l  € 31.00
Frankhof Edition

Schloss Vollrads
Riesling Qualitätswein dry 0.75 l  € 37.50
Weingutsverwaltung Schloss Vollrads KG

Riesling Qualitätswein dry 0.75 l  € 43.00
Weingut Robert Weil

Rheinhessen
„Grohsartig“ QbA dry* 0.75 l  € 35.00
Weißburgunder / Chardonnay
Weingut Groh

Baden
Grauburgunder „Kaiserstuhl“ 0.75 l  € 39.00
Weingut Franz Keller, Schwarzer Adler

FRANCE

Burgundy
Chablis AC 0.75 l  € 49.00
Domaine Jean Collet und Fils

ITALY

Venetien
Velante Pinot Grigio IGT* 0.75 l  € 31.00
Bertani, Veneto

SOUTH AFRICA
„Good Hope“ Chardonnay* 0.75 l  € 27.00
Danie de Wet

CHILE

Sauvignon Blanc* 0.75 l  € 27.00
De Gras, Valle Central

ROSÉ WINE

GERMANY

Pfalz
Dürkheimer Feuerberg* 0.75 l  € 27.00
Portugieser Weißherbst QbA, Frankhof Edition

Wines marked with * can also be selected as part of beverage packages.
RED WINE.
A SELECTION FROM OUR EXTENSIVE WINE LIST.

GERMANY

Pfalz
Dornfelder* 0.75 l  € 35.00
Qualitätswein dry
Weingut W. Lergenmüller und Söhne

Spätburgunder* 0.75 l  € 35.00
Q.b.A dry
Weingut Krieger

Rheingau
Pinot Noir 0.75 l  € 39.00
Qualitätswein dry
Weingut Trenz

FRANCE

Rhône
„Belleruche“ Côtes du Rhône AOC
M. Chapoutier 0.75 l  € 37.00

Bordeaux
Château La Couronne 0.75 l  € 59.00
Saint-Émilion Grand Cru AOC
Château Loyasson* 0.75 l  € 29.50
Bordeaux AOC

ITALY

Tuscany
Pian di Rèmole IGT* 0.75 l  € 32.50
Marchesi de’ Frescobaldi

Chianti Rufina DOCG Riserva
Castello di Nipozzano
Marchesi de’ Frescobaldi 0.75 l  € 54.00

SPAIN

Rioja
Proximo* 0.75 l  € 28.00
Marqués de Riscal

SOUTH AFRICA

„Good Hope“ Cabernet Sauvignon*
Danie de Wet 0.75 l  € 27.00

AUSTRALIA

Heartland Shiraz
Limestone Coast
South Australia 0.75 l  € 42.00

Wines marked with * can also be selected as part of beverage packages.
## MINERAL WATER

<table>
<thead>
<tr>
<th>Water Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steigenberger table water</td>
<td>0.70 l</td>
<td>€ 6.00</td>
</tr>
<tr>
<td>Apollinaris Selection</td>
<td>0.25 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Apollinaris Selection</td>
<td>0.75 l</td>
<td>€ 9.00</td>
</tr>
<tr>
<td>ViO still water</td>
<td>0.25 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>ViO still water</td>
<td>0.75 l</td>
<td>€ 9.00</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>0.25 l</td>
<td>€ 5.00</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>0.75 l</td>
<td>€ 10.50</td>
</tr>
<tr>
<td>Vittel</td>
<td>0.25 l</td>
<td>€ 5.00</td>
</tr>
<tr>
<td>Vittel</td>
<td>1.00 l</td>
<td>€10.50</td>
</tr>
</tbody>
</table>

## FRUIT JUICES

<table>
<thead>
<tr>
<th>Juice Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange juice</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Orange juice</td>
<td>1.00 l</td>
<td>€14.00</td>
</tr>
<tr>
<td>Apple juice</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Apple juice</td>
<td>1.00 l</td>
<td>€14.00</td>
</tr>
</tbody>
</table>

## LEMONADE AND FIZZY DRINKS

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Multi-vitamin juice</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Freshly squeezed orange juice</td>
<td>0.20 l</td>
<td>€ 6.30</td>
</tr>
<tr>
<td>Tomato juice</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Carpe Diem Kombucha</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Coca Cola / Coca Cola light / Coca Cola Zero</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Fanta / Sprite</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Apple juice spritzer</td>
<td>0.25 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Schweppes Tonic Water</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Schweppes Ginger Ale</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Schweppes Bitter Lemon</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Schweppes Soda Water</td>
<td>0.20 l</td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Bionade (juniper, lychees, ginger)</td>
<td>0.33 l</td>
<td>€ 5.00</td>
</tr>
<tr>
<td>Red Bull</td>
<td>0.25 l</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Lemonaid Organic-Lemonade</td>
<td>0.33 l</td>
<td>€ 6.90</td>
</tr>
<tr>
<td>Lime, passion fruit, blood orange</td>
<td>0.33 l</td>
<td>€ 6.90</td>
</tr>
<tr>
<td>Charitea Organic-Iced tea</td>
<td>0.33 l</td>
<td>€ 6.90</td>
</tr>
<tr>
<td>Rooibos, Green, Black, Mate</td>
<td>0.33 l</td>
<td>€ 6.90</td>
</tr>
</tbody>
</table>
LONG DRINKS

Gin Tonic Glass € 8.50
Cuba Libre Glass € 8.50
Whisky Cola Glass € 8.50
Vodka Lemon Glass € 8.50
Vodka Orange Glass € 8.50
Vodka Red Bull Glass € 9.50

For our long drinks we use the following spirits and mixers:

• Gordon’s Dry Gin
• Whisky Jack Daniels
• Bacardi Rum
• Absolut Vodka
• Coca Cola
• Granini fruit juices
• Schweppes products
• Red Bull

COCKTAILS

Caipirinha Glass € 9.20
Mojito Glass € 9.90
Planters Punch Glass € 9.90
Tequila Sunrise Glass € 9.20
Havana Passion Glass € 9.90
Sex on the Beach Glass € 13.00
Sportsman (alcohol-free) Glass € 5.50
Ipanema (alcohol-free) Glass € 5.50
Fruchtcocktail (alcohol-free) Glass € 5.50

The cocktails listed above only represent a small selection of what we can offer. We are happy to mix your favourite cocktails or create a unique cocktail for your event.
HOT DRINKS.

COFFEE

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Cup</th>
<th>€ 3.90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cafe Creme</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Espresso</td>
<td></td>
<td>€ 4.20</td>
</tr>
<tr>
<td>Double espresso</td>
<td></td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Cappuccino</td>
<td></td>
<td>€ 4.50</td>
</tr>
<tr>
<td>Latte</td>
<td></td>
<td>€ 5.00</td>
</tr>
<tr>
<td>Latte Macchiato</td>
<td></td>
<td>€ 4.50</td>
</tr>
</tbody>
</table>
| Coffee            | Pot   | € 17.00

TEA

Ronnefeldt tea

Selection of teas:
- Earl Grey
- English Breakfast
- Darjeeling Summer Gold
- Masala Chai
- Green Dragon
- Morgentau
- Moroccan Mint
- Sweet Berries
- Rooibos Cream Orange
- Refreshing Mint
- Ayurveda Ginger & Herbs

Pot € 17.00
BEVERAGE PACKAGES.
ALL BEVERAGE PACKAGES ARE AVAILABLE FOR GROUPS OF 30 PEOPLE OR MORE.

Package I:  Apollinaris Selection, ViO still water and soft drinks
Draught Pils
One type each of red and white wine from our selection
Coffee and tea specialities

Package II:  Apollinaris Selection, ViO still water and soft drinks
Draught Pils
One type each of red and white wine from our selection
Coffee and tea specialities

Package III:  Apollinaris Selection, ViO still water and soft drinks
Draught Pils
Champagne reception
One type each of red and white wine from our selection
Coffee and tea specialities

Pauschale IV:  Apollinaris Selection, ViO still water and soft drinks
Draught Pils
One type each of red and white wine from our selection
Three different long drinks or cocktails according your wishes
Coffee and tea specialities

Price per person

<table>
<thead>
<tr>
<th></th>
<th>2 hours</th>
<th>3 hours</th>
<th>4 hours</th>
<th>5 hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>€ 21.00</td>
<td>€ 28.00</td>
<td>€ 34.00</td>
<td>€ 39.00</td>
</tr>
<tr>
<td>II</td>
<td>€ 23.00</td>
<td>€ 30.00</td>
<td>€ 36.00</td>
<td>€ 41.00</td>
</tr>
<tr>
<td>III</td>
<td>€ 28.00</td>
<td>€ 35.00</td>
<td>€ 41.00</td>
<td>€ 46.00</td>
</tr>
<tr>
<td>IV</td>
<td>€ 33.00</td>
<td>€ 40.00</td>
<td>€ 46.00</td>
<td>€ 51.00</td>
</tr>
</tbody>
</table>

If desired, we can also gladly arrange your individual package.

BEER BAR CLASSIC (draft beer, soft drinks, snacks)

<table>
<thead>
<tr>
<th></th>
<th>per person</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>½ hour</td>
<td>€ 8.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 hour</td>
<td>€ 12.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

AFTER WORK PACKAGES (bookable from 10 persons)
Selection of the finest finger foods (4 pieces per person)
Caipirinha, Ipanema (non-alcoholic), prosecco, beer, mineral water and orange juice

<table>
<thead>
<tr>
<th></th>
<th>per person</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€ 25.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 hours</td>
<td>€ 32.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

COCKTAIL AND LONG DRINK PACKAGE

<table>
<thead>
<tr>
<th></th>
<th>per person</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€ 17.50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 hours</td>
<td>€ 25.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>each additional hour</td>
<td>€ 7.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Planning a brainstorming or an evening without „death by PowerPoint“? With us your ideas are limitless.
Casino feeling or football stadium atmosphere? Why not - the possibilities are endless.
Hold your event in a special setting. Open unusual perspectives.
Plan with us an event, which will remain in the memories of your guests for a long time.
CELEBRATE IN OUR RUSTIC RESTAURANT UNTERSCHWEINSTIEGE WITH MOUNTAIN LODGE ATMOSPHERE A QUAIN'T MOUNTAIN HUT PARTY.

The ambiance is perfect for a casual and relaxing evening event. Wooden tables, ceiling panelling, comfortable seating areas, après ski bar and typical ski lodge food and a DJ, who spreads a good mood - all guarantee a successful evening event.

Depending on the group size, it can also be combined with our terrace.

Take pleasure in activities such as curling, log sawing, nail pounding and throwing at cans and make your company event an unforgettable event.
„FRANKFURTER HÜTTENGAUDI“ PACKAGES.

„HÜTTENGAUDI“ INDOOR PACKAGE
(Exclusive bookable from 5 PM)

- Food choice for 4 hours (s. next page)
- Beverage package for 4 hours
- Mood-setting decoration to match the „Hüttengaudi“ motto
- Entertainment package „Hüttengaudi“ with curling rink, nail pounding, tree trunk sawing & throwing at cans
- DJ with sound system

From € 95.50 per person
Number of guests: 80 - 200

„HÜTTENGAUDI“ INDOOR & OUTDOOR PACKAGE
(Exclusive bookable from 5 PM)

- Buffet choice for 4 hours (s. next page)
- Beverage package incl. beer from wooden barrels for 4 hours
- Mood-setting decoration to match the „Hüttengaudi“ motto with Swedish fire & torches
- Entertainment package „Hüttengaudi“ with curling rink, nail pounding, tree trunk sawing & throwing at cans
- DJ with sound system

From € 80.50 pro person
Number of guests: 200 - 600
**SALAD CORNER**
Leaf salad, cucumber, tomato, potato salad, coleslaw
Croûtons, yoghurt dressing, vinaigrette

**BURGER & SANDWICH**
Burger „Classic“
beef burger 160 g, pickles, shallot, bulls heart tomato, mayonaise,
romaine lettuce, relish

Burger „Chef Choice“
pointed cabbage, crispy pork belly, sour cucumber, sour cream, red onion

Cottage Sandwich
Grilled farmers bread, cucumber, zucchini, bell pepper, grilled Pak Choi,
Crème Fraîche, herbs

Crisp bread, local cheese, cream cheese with herbs

Duck „Rillette“, organic French baguette, cress

**SOUP BAR**
Clear soup with liver dumplings
Bean stew with fresh vegetables and herbs

**FROM THE BARBECUE HUT**
Onion roast
Grilled sausage
Meatloaf with roasted jus or mustard
Cheese spätzle

**SWEETS TO NIBBLE**
Filled yeast dumpling with vanilla sauce
Black Forest cherry in the glass
Sweet potato noodles with cherry ragout
Plum cake with vanilla ice cream
APÉRITIF
Hugo  Prosecco elderflower syrup, mineral water, fresh mint
Almsprizz  Lillet Blanc, Wild Russian Berry, berries

NON-ALCOHOLIC BEVERAGES
Almdudler (Austrian grape and apple soft drink)
Coca Cola, Fanta, Sprite
Schweppes Tonic Water, Bitter Lemon, Ginger Ale
Apple juice, orange juice, apple spritzer
Apollinaris mineral water

BEER FROM WOODEN BARRELS

BOTTLED BEER
Erdinger Weissbier
Erdinger dark or crystal
Erdinger alcohol-free

WHITE WINE
Grüner Veltliner, vineyard Stift Göttweig, Furth

RED WINE
Blaufränkisch, vineyard Claus Preisinger, Gols

APRES SKI SPECIALS
Apple strudel  Malibu Coconut, apple juice, cinnamon
Williams with pear
Apricot liquor
Vodka fig
Flügerl Red vodka with Red Bull
Pine liquor
Vodka Red Bull
Bacardi Cola
Whisky Cola
Flying Deer Jägermeister with Red Bull
Captain Morgan Cola

APRES SKI PACKAGE:  € 15.00 PER PERSON FOR 1 HOUR
                           € 22.00 PER PERSON FOR 2 HOURS
                           € 25.00 PER PERSON FOR 3 HOURS

WARM DRINKS
Mulled wine
Non-alcoholic punch

BEVERAGE PACKAGE.
YOUR EXCLUSIVE KITCHEN PARTY - THE NEW WAY OF ENJOYMENT.

Watch our culinary professionals while they prepare the dishes and get to know our kitchen team in person.

Enjoy a delicious meal in the restaurant or in the kitchen with chill-out music from our DJ.

So, the whole thing is even more fun and is ideal for a relaxed get-together or networking.

KITCHEN PARTY PACKAGE COSTS

- Food choice for 4 hours
- Beverage package for 4 hours
- DJ with sound system
- Renting & deployment costs

From 99.00 per person

Bookable for 30-100 guests
KITCHEN PARTY FACES.
FOOD CHOICE.

BUFFET 1

STARTERS
Bison carpaccio with pickled vegetables
Pickled salmon tartare with sesame mayonnaise and Shiso cress salad
Wild herb mousse with Hokkaido pumpkin and smoked croûtons
Forest mushroom essence with Frankfurt herbal biscuit

MAIN COURSES
Flap steak with Chili corn puree
Seawater gamba with Asian vegetables
Porcini mushroom tortelloni with Parmesan and truffles

DESSERT
Chocolate Panna Cotta with marinated berries
Frankfurt Wreath Cake bars with fresh raspberries
Crème Brûlée of mango and vanilla

BUFFET 2

STARTERS
Asian glass noodle salad with passion fruit, Sakura cress, crispy duck breast
Vegetarian sushi with wasabi and ginger
Potato salad with home-pickled wild salmon
Pumpkin chutney with baked calf’s tongue

MAIN COURSES
Sea Bream fillet with sautéed mini Pak Choi
Saddle and belly of pork, cumin jus and braised cabbage
Spicy beef with Szechuan pepper in lemon grass frame
Spinach dumplings with melted onions

SIDES
Fragrant rice from the rice cooker
Bread dumplings
Candied small potatoes

DESSERT
Black Forest cherry in glass
Coconut milk rice with Pandan, mango passion fruit compote
Bourbon Vanilla Crème Brûlée
Tart Framboise, Crème fraîche
BUFFET 3

STARTERS
- Buffalo mozzarella with bulls heart tomato and pesto
- Pink veal fillet with tuna cream
- Salmon tartar with wild herb salad
- Gratinated goat cheese with pumpkin chutney
- Truffled celery cream soup

MAIN COURSES
- Rack of lamb with string beans and potato gratin
- Piccata Milanese with tomato sauce
- Prawn with grilled asparagus and lobster foam
- Mini peppers with Ratatouille and potato chip

DESSERT
- Fruit salad
- Creme Brûlée with citrus salad
- Chocolate berry lasagne
- Tiramisu

BEVERAGES
- Strawberry punch
- Watermelon lemonade
- Prosecco Spumante
- Hugo
- Radeberger Pilsner on tap
- Erdinger Weissbier
- House wine white & red
- Apollinaris Selection mineral
- ViO still water
- Alcoholic drinks of your choice
- Coffee specialities
SUMMER BBQ EVENT
ON THE FACES TERRACE.

COOKING STATION FOR OUR GUESTS
Homemade yogurt sorbet
With the team grilled corn chicken breast, stuffed with Comté and rosemary
Mango passion fruit smoothie with lemongrass espuma and grilled scallops

BUFFET
Five homemade summer salad variations
Tomatoes from all over the world with Buffalo mozzarella and Arugula
Sous vide cooked veal with tuna cream
Homemade grilled vegetables with oyster mushrooms, baby fennel, and tomato pesto
Smoothie from cooking station

MAIN COURSES
Goat cheese in gold foil with rosemary and vanilla apricots
Black halibut grilled with green salsa
Australian grain fed beef flap steak & chimichurri sauce
Corn fed chicken breast from cooking station

SIDES
Rosemary potato wedges from the grill
Chili-corn puree
Carrot-ginger sticks
Sautéed chanterelles

DESSERT
Passion fruit Crème Brûlée
Chocolate Panna Cotta with spicy banana
Sous vide pre-cooked vineyard peaches, nougat foam, and sweet cross fresh fruit skewers
Summer yogurt sorbet

€ 59.00 per person
f you want to enjoy the specialities created by our kitchens outside the confines of the hotel – for a corporate or private party, a major event or any other scenario – our Catering Team will jump into action. Buffets, meals, snacks and drinks, our professional catering staff will ensure that your gastronomic needs are met with a full service or individual solutions.

We can either come to you or suggest a suitable location. We can provide or arrange the technical facilities, decoration, entertainment and supporting programme. Our experts will be involved throughout the process and will run your event with an eye for detail, creativity and passion – along with hands-on help and support.
**INFORMATION A-Z.**

| **Address:** | Steigenberger Airport Hotel Frankfurt  
|             | Unterschweinsteige 16  
|             | 60549 Frankfurt am Main  
|             | www.airporthotel-frankfurt.steigenberger.com |
| **Airport Shuttle:** | We offer a free 24-hour Express Airport Shuttle  
|             | every 20 minutes to  
|             | Terminal 1, arrivals area / ICE railway station: Exit B5  
|             | Terminal 2: Exit E |
| **Air conditioning:** | All areas and rooms of the hotel have individually adjustable air conditioning. |
| **Breakfast:** | Monday to Sunday from 6 am to 10.30 am  
|             | in the "Five Continents" restaurant |
| **Brunch:** | Sundays and Bank Holidays from 10.30 am to 3 pm  
|             | in the "Unterschweinsteige" restaurant |
| **Business Center:** | Monday to Friday from 7 am to 7 pm |
| **Contact details:** |  
|             | • Telephone number: +49 69 6975–2621  
|             | • E-mail: businesscenter@airporthotel.steigenberger.de |
| **Photocopying:** |  
|             | • 1–10 copies each free  
|             | • 10–100 copies each € 0.40  
|             | • 101–500 copies each € 0.30  
|             | • 501 copies or more each € 0.20  
|             | • Colour copies per copy each € 1.00  
|             | • Acetate copies per copy each € 1.00 |
Gift service:
- General gift service per room € 3.50
- Named gift service per room € 5.00

Hospitality Desk:
We will provide a reception desk or counter free of charge, according to your requirements and circumstances.

Internet WiFi:
All conference rooms, public areas and hotel rooms are fully equipped with WiFi and LAN.
- WiFi with max. 256 kb/s per day free
- WiFi / LAN HighSpeed per day € 8.00

Parking:
There is a public car park very close to the hotel.
Parking charges:
- per hour € 3.00
- per day € 20.00
Prices may be subject to change by the car park operator

Restaurants:
- "Unterschweinstiege" restaurant
  Monday to Sunday from 11.30 am to 10.30 pm
- "Faces" fine dining restaurant
  Monday to Friday from 6pm to 11pm
  except Bank Holidays and Hessian school holidays
- Con.nex.Ion bar
  Monday to Sunday open 24 hours

"Open Sky" Wellness:
- Monday to Friday
  6.30 am – 10 pm
- Saturday and Sunday
  8 am – 9 pm

Technical equipment:
The technical facilities are provided by your conference technology partner, KFP, according to your requirements.
For more information please contact the conference technical department on 069/6975 2617. A conference technician will be present on site for the duration of the conference.

Website:
www.airporthotel-frankfurt.steigenberger.com

Telephone/Fax costs (per unit):
- Local calls free
- German calls € 1.00
- European calls € 2.50
- USA and Canada € 4.00
- World wide calls € 6.00
- 0700 per minute € 1.00
- 0180xxx per minute € 2.00
- 0137, 0800, 00800, 0191 – 5xxx per call € 3.00
- 010xxx, 0900xxx, 118xxx disabled

Check in:
From 3 pm

Check out:
By 12 midday

Cloak room:
We are happy to supply a fully staffed cloak room service for your main arrival and departure days.
Depending on number of guests € 150.00 – 650.00

Directions:
- A3 from Würzburg
  Airport exit, towards Frankfurter Kreuz
  B43 Kelsterbach, 1st exit: Unterschweinstiege/Schwanheim

- A3 from Cologne
  Airport exit, towards Frankfurter Kreuz
  B43, 3rd exit: Unterschweinstiege/Schwanheim

- A5 from Basel
  Airport exit
  B43, 1st exit: Unterschweinstiege

- A5 from Gießen/Kassel
  Airport exit
  B43, 1st exit: Unterschweinstiege/Schwanheim

Click on "Go to online directions map"

Flags:
We have 2 flagpoles available for your company flags if required.
Flag costs per day € 30.00

Food/drinks menus:
- Black and white each € 2.50
- Colour each € 3.50

Website:
www.airporthotel-frankfurt.steigenberger.com

(Prices may be subject to change by the car park operator)
FOR YOUR SUCCESS!

Richard Engelmayer
General Manager
Richard.Engelmayer@airporthotel.steigenberger.de
Tel.: +49 69 6975–2558
Fax: +49 69 6975–2554

Silke Becker
Director of Convention Sales
Silke.Becker@airporthotel.steigenberger.de
Tel.: +49 69 6975–2470
Fax: +49 69 6975–2447

We are here for you!

Steigenberger Airport Hotel
Unterschweinstiege 16 · 60549 Frankfurt am Main · Germany
Tel.: +49 69 6975–2466 · Fax: +49 69 6975–2447 · info@airporthotel.steigenberger.de · www.airporthotel-frankfurt.steigenberger.com