

# Banqueting folder

Whether you prefer a set menu or one of our buffet options:  
The following pages accommodate every taste with diverse  
culinary delights for your celebration. In doing so, we would  
like to draw your attention to a very special “ingredient”:  
For the most part, our kitchen uses organic produce from Gut  
Eichethof – directly from our own production.

Our professional team will support you to the best of their abi-  
lity and wishes you an unforgettable experience that you will  
remember with pleasure for a long time to come!



Appetiser — Finger food  
Page 2



Build your own menu  
Pages 3–7  
Buffets  
Pages 8–11



For our little guests  
Page 12



Midnight snack  
Brunch buffet  
Page 13



Beverages  
Pages 14–15





## Appetiser

Wrap / veal loin / olive /  
half-dried tomato / feta cheese /  
arugula / tartar sauce

Prawn / miso cream / kimchi /  
coriander cress  
(lactose and gluten free)

6.00 per piece

## Finger food

Black short crust / Eichethof  
organic chicken poultry cocktail /  
mango / pea  
(lactose free)

Tramezzini / smoked salmon /  
salmon fresh cheese / spring leek

Focaccia / Parma ham / olive  
tapenade / arugula / parmesan

Stuffed oven potato /  
ratatouille salad / pine nuts /  
gremolata  
(vegan, gluten and lactose free)

4.50 per piece

Minimum order  
15 per item

Pretzel buns / Obazda / chives  
(vegetarian)

Meat loaf / potato salad /  
mustard / chives

Roasted grain bread /  
avocado cream / tomato salsa /  
red shiso cress  
(vegan / no allergens)

4.00 per piece





## Build your own menu

## Spring (April–June)

### Starters

Yellowfin mackerel ceviche, sweet potato mash, roasted corn, red onions and coriander  
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Baked Eichethof chicken, potato salad, romaine lettuce hearts, pickled garden radish, bacon chip, pumpkin seed mayonnaise  
«»«»«»

Tomato mousse with focaccia bread salad, burrata and arugula

### Soups

Cream of asparagus, baked prawn balls and fresh chervil  
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Wild garlic cappuccino with tomato crostini

### Main Courses

Roebuck in hazelnut batter, venison jus, celery mash, wild broccoli, king oyster mushroom and lingonberries  
«»«»«»

Pink roasted veal fillet, sauce béarnaise, asparagus vegetables and pommes dauphine  
«»«»«»

Suckling pig loin, balsamic jus, green asparagus, pearl onions and potato gratin  
«»«»«»

Fried pike perch, white tomato foam, baby spinach and tomato risotto  
«»«»«»

Arctic char, cream of asparagus, potato strudel and wild garlic pesto  
«»«»«»

Fresh asparagus spears in a crêpe wrap with gorgonzola on tomato compote, baby spinach and sweet potato mash

### Deserts

Strawberry cold dish, white chocolate ice cream, brownie crumble and buttermilk foam  
«»«»«»

Praline parfait, pistachio cream, raspberries and crunchy krumkake  
«»«»«»

Variation of rhubarb, semolina, mascarpone and strawberry





## Build your own menu

## Summer (July–September)

### Starters

Raw marinated salmon  
in buttermilk gin broth, dill,  
romaine lettuce hearts, mustard  
caviar, cucumber and two kinds  
of sweet potatoes

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Pink roast beef, paprika salsa,  
two kinds of corn and focaccia

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Goat's cheese mousse,  
balsamic cherries, mustard caviar,  
fresh basil and walnut bread

### Soups

"Spicy" gazpacho with  
tortilla crisps and guacamole

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Cappuccino of kohlrabi,  
pea foam, crayfish and  
mint oil

### Main Courses

Pink roasted fillet of beef,  
mushroom cream, green  
asparagus, potato mash and  
oven baked tomatoes

«»«»«»

"Asian" duck breast, wild broccoli  
roasted in teriyaki sauce with grilled  
peppers and sweet potato mash

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Rack of lamb with herb crust,  
jus, Kenya bean and tomato  
vegetables with potato and  
shallot gratin

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Loup de mer, chorizo broth,  
Mediterranean vegetables and  
fregola sarda

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Pike perch fillet under  
potato crust with mustard foam,  
sauteed savoy cabbage and  
beetroot mash

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Raw marinated tomato, hummus,  
tabbouleh, balsamic raisins,  
grilled eggplant, falafel, yoghurt dip  
and herb salad

### Deserts

Cheesecake with cherry ragout  
and mint sorbet

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Chocolate tarte with fresh berries,  
salty caramel ice cream and berry  
cream

«»«»«»

Coconut panna cotta,  
pineapple sorbet,  
caramelised banana  
and peanut crisp





## Build your own menu

## Autumn (October–December)

### Starters

Two kinds of shrimp with  
cucumber, mango, kimchi and  
wasabi foam

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Roasted romaine lettuce hearts,  
beetroot, carrot, red currant,  
black sesame and herb buttermilk  
emulsion

«»«»«»

Roast beef of venison, pickled  
salsify, brussels sprout leaves,  
blueberry salsa and pumpkin mash

### Soups

Hokkaido cappuccino with  
pumpkin seed pesto

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Cream of potato soup, leek foam  
and salsiccia from the Geisenhof  
butcher's

### Main Courses

Pink roasted saddle of venison  
under walnut crust, cranberry  
jus, creamed savoy cabbage and  
macaire potatoes

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Pink roasted duck breast, duck jus,  
braised Hokkaido pumpkin and  
potato leek mash

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Roast veal with fried onion,  
port wine jus, bacon beans and  
cheese spätzle

«»«»«»

Roasted redfish fillet,  
truffle foam, sautéed pointed  
cabbage and pumpkin mash

«»«»«»

Cod fried on its skin, cauliflower  
mash, wild broccoli, tomato and  
lemon couscous

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Baked celery with chestnuts and  
brussels sprouts, pumpkin mash  
and wild lingonberries

### Deserts

Apple tarte, white chocolate cream  
and mulled wine butter ice cream

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Buttermilk tarte, morello cherries,  
tangerine sorbet and caramelised  
rosemary krumkake

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Chocolate cake with liquid core,  
hazelnut cream and berry sorbet





## Build your own menu

## Winter (January–March)

### Starters

Carpaccio of smoked duck breast,  
avocado orange ragout,  
lamb's lettuce and  
cranberry vinaigrette  
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Salmon duet  
Tatar of fresh salmon and  
marinated salmon in  
a horseradish broth with  
cucumber and caviar  
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Caramelised goat's cheese  
on arugula with  
fig and pine nuts

### Soups

Foam soup of rutabaga  
with roasted chorizo and  
pea coriander foam  
«»«»«»

Cream of Jerusalem artichoke  
with "spicy" roasted mushrooms  
and pistachio pesto

### Main Courses

Pink roasted beef fillet medallion,  
roasted onion crust, port wine jus,  
savoy cabbage with bacon and  
celery potato mash  
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Roasted chicken breast with  
herb velouté, pumpkin vegetables  
and potato gnocchi  
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Veal cheeks braised in their  
own jus, wild broccoli, oven tomato  
and fried polenta  
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Fried Atlantic cod, mustard sauce,  
pointed cabbage, pickled grapes  
and parsley potatoes  
«»«»«»

Lacquered salmon fillet with teriyaki  
and sesame seeds, pak choi and  
sweet potato mash  
«»«»«»

Potato gnocchi in herb velouté with  
pumpkin vegetables, mushrooms,  
baby spinach and pomegranate

### Deserts

Chocolate tarte, fig,  
red wine butter ice cream,  
pistachio cream  
«»«»«»

Mango pavlova  
Mango ragout, vanilla cream,  
mango sorbet and meringue  
«»«»«»

Variation of banana, chocolate  
and eggnog





## Build your own menu

Price per person

minimum 30 guests

3-course menu with  
Soup / Main course / Desert  
56.00

4-course menu with  
Starter / Soup / Main course /  
Desert  
72.00

5-course menu with  
Starter / Soup / Entremets /  
Main course / Desert  
89.00

3-course menu with  
Starter / Main course / Desert  
64.00

4-course menu with  
Soup / Entremets /  
Main course / Desert  
78.00

4-course menu with  
Starter / Entremets /  
Main course / Desert  
81.00





## Gala buffet I

64.00 per person

minimum 45 guests

### Starters

Pink roasted veal with  
teriyaki marinade, shiitake,  
peppers and fresh coriander  
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Fried prawn with  
tomato chutney and curry dip  
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Caponata with buffalo mozzarella  
and basil cream  
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Colourful salad buffet  
with two different dressings,  
vinegars and oils

### Soup

Beef broth with two fillers  
and root vegetables

### Main Courses

Roasted chicken breast,  
rosemary jus, Kenya beans and  
potato gratin  
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Roasted salmon fillet,  
pepperonata and  
sage polenta au gratin  
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Kale hemp balls on  
seasonal vegetables and  
herb quark

### Deserts

Dark tonka bean mousse  
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Kaiserschmarrn with  
damson compote and  
vanilla sauce  
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Fresh fruit salad  
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Home-made ice cream  
and sorbets

## Gala buffet II

73.00 per person

minimum 45 guests

### Starters

Pink roast beef, chickpea salad,  
feta cheese and mint yoghurt  
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Marinated salmon, cucumber  
mustard spread, potato crisp  
and pea cress  
«»«»«»

Tomato mousse with  
Sicilian vegetable salad  
and grissini  
«»«»«»

Colourful salad buffet  
with two different dressings,  
vinegars and oils

### Soup

Carrot ginger soup  
with coriander  
and black sesame

### Main Courses

Pink roasted veal loin in a  
herb crust, carved at the buffet,  
with pepper cream sauce,  
green asparagus and truffled  
potato mash  
«»«»«»

Arctic char, crustacean sauce,  
artichoke spinach stir fry,  
half-dried tomatoes and  
oriental beluga lentils  
«»«»«»

Yellow vegetable Thai curry  
with peanuts and  
coconut raisin rice

### Deserts

Passion fruit mousse  
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Cheesecake and Kaiserschmarrn  
bake with berry compote  
«»«»«»

Fresh fruit salad  
«»«»«»

Home-made ice cream  
and sorbets







## Bavarian buffet

63.00 per person

minimum 45 guests

### Starters

Marinated boiled beef fillet,  
pickled vegetables  
and pumpkin seed oil

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Pretzel dumpling carpaccio  
with mushroom salad,  
tomatoes and lettuce tips

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Greaves, Obazda,  
liver sausage and  
Swiss sausage salad  
Pretzels, bread

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Colourful salad buffet  
with two different dressings,  
vinegars and oils,  
salads with dressing

### Soup

Beef broth with  
liver spätzle

### Main Courses

Roast pork with crust,  
caraway jus, Bavarian cabbage  
and two kinds of dumplings

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Pike perch fillet with white wine  
sauce, seasonal vegetables and  
parsley potatoes

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Spinach dumplings with  
roast onions, mountain cheese  
and browned butter

### Deserts

Wheat beer tiramisu

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Quark strudel with  
cherry compote  
and vanilla sauce

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Fresh fruit salad

## Mediterranean buffet

66.00 per person

minimum 45 guests

### Starters

Vitello tomato

Slices of veal, buffalo mozzarella,  
tomatoes, arugula and pine nuts

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Grilled vegetables  
(artichokes, olives, mushrooms,  
eggplant, zucchini, peppers)

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Colourful salad buffet  
with two different dressings,  
vinegars and oils

### Soup

Onion soup with  
parmesan tramezzini

### Main Courses

Piccata of poultry,  
tomato sugo  
and vegetable tortellini

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Bass fillet, mojo rojo, artichokes  
and Mediterranean couscous

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Tomato mozzarella arancini,  
arugula bed with olives,  
half-dried tomatoes  
and parmesan shavings

### Deserts

Tiramisu

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Crème brûlée

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Fresh fruit salad

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Cheese selection  
with grapes and walnuts





## Barbecue buffet

52.00 per person

minimum 45 guests

### Starters

Colourful salad buffet  
with two different dressings,  
vinegars and oils as well as  
classic barbecue salads such  
as coleslaw, potato cucumber  
salad, pasta salad with dried  
tomatoes

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Vegetarian antipasti selection

### For the grill

Pork neck steaks  
Sausages  
Beef fillet steaks

### Side dishes

Jacket potatoes  
Glazed corn on the cob  
Vegetables for the grill

Choice of various dips

Selection of barbecue sauces  
Herb quark  
Herb butter  
Lemon wedges

### Deserts

Chocolate mousse

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Donuts

«»«»«»

Fresh fruit salad

## Route 66 buffet

76.00 per person

minimum 45 guests

### Starters

Colourful salad buffet  
with two different dressings,  
vinegars and oils

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Potato salad, coleslaw,  
tomato mozzarella salad,  
pasta salad

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Roast beef marinated  
with paprika salsa

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Fried prawns with aioli

### Soup

Slightly spicy gazpacho

### For the grill

Chilli cheese sausages  
Beef tenderloin steaks  
Pork fillet skewers  
Chicken skewers  
Prawn skewers  
Marinated grill cheese

### Side dishes

Jacket potatoes  
Glazed corn on the cob  
Stuffed tomatoes  
Vegetables for the grill  
Herb butter baguette

Choice of various dips

Selection of barbecue sauces  
Sour cream  
Herb butter  
Lemon wedges

### Deserts

Cheesecake cream  
with berries in a glass

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Cookie selection

«»«»«»

Ben & Jerry's  
ice cream selection

«»«»«»

Caramelised marshmallows

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Fresh fruit salad





## Burger buffet

49.00 per person

minimum 45 guests

### Starters

Colourful salad buffet  
with two different dressings,  
vinegars and oils

### Burger

Beef patty  
Falafel  
Halloumi  
Baked halibut  
Pulled pork  
Vegetables for the grill

### Burger kit

Burger buns  
Bacon  
Tomato, cucumber, lettuce,  
pickled gherkin  
Braised beer onions  
Roasted onions  
Fresh onions  
Cheddar  
Selection of barbecue sauces

### Side dishes

Wedges  
Sweet potato fries  
Jacket potatoes

### Deserts

Donuts  
«»«»«»  
Ben & Jerry's  
ice cream selection  
«»«»«»  
Fresh fruit salad





## For our little guests

### Menu suggestion

Pancake soup

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Small Viennese schnitzel  
with French fries,  
mayonnaise and ketchup  
or

Cheese spätzle  
with roasted onions

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Ice cream

21.00 per child

### Plated dishes (max. 3 per event)

Pancake soup

4.50

Small Viennese schnitzel  
with French fries,  
mayonnaise and ketchup

11.00

Fish fingers  
with French fries,  
mayonnaise and ketchup

11.00

French fries,  
mayonnaise and ketchup

4.50

Home-made Spätzle  
with sauce

8.00

Pasta with Tomato sauce  
and parmesan

7.00

Semolina pudding  
with cinnamon and sugar

4.00

### Buffet

Your children can also participate in  
the buffet you have chosen. In that  
case we offer the following:

Children from 0 to 2 years      free of charge

Children from 3 to 6 years      20 %

Children from 7 to 14 years      50 %

Children from 15 to 17 years      80 %

## Children's feast

minimum 8 children

19.00 per child

The children will receive plates  
with the feast of your choice directly  
at the table.

Chicken nuggets  
Fish fingers  
Spaghetti Bolognese  
French fries  
with mayonnaise and ketchup  
Mashed potatoes  
Carrot vegetables  
Pasta  
Mayonnaise & ketchup  
Sweet & sour sauce  
Parmesan

Desert

Ice cream





## Midnight snack

Chili con carne with crème fraîche and farmer's bread	10.00	Selection of specialties from Gut Eichethof	16.00	Hotdog station minimum 20 guests
Chili sin carne with soy yoghurt and farmer's bread	10.00	Cheese selection with grapes, nuts, fig mustard and walnut bread	17.00	Do-it-yourself Hotdog bun, two types of sausages and classic toppings
Goulash soup and farmer's bread	8.00	Pulled pork in a jar with coleslaw, pickled gherkins, red onions, barbecue sauce and baguette	13.00	9.00 per person
Curry sausage in a jar with white bun	10.00			

## Brunch buffet

51.00 per person

minimum 45 guests

### Breakfast

Sausage and ham cold cuts  
Cheese selection  
Smoked salmon in a jar  
Cream cheese selection  
Scrambled eggs, fried eggs  
and boiled eggs  
Crispy bacon  
Mini hotdog sausages and  
Bavarian white sausages  
with two types of mustard  
Overnight oats  
Plain yoghurt  
Fruit salad  
Tomatoes, cucumbers and peppers  
Jams and honey  
Croissants, buns, pretzels,  
selection of breads  
Orange juice, coffee, tea

### Salads

Colourful salad buffet  
with two different dressings,  
vinegars and oils

### Soup

Cream of tomato with  
mini mozzarella  
and basil pesto

### Hauptgänge

Veal cream roast, spätzle and  
seasonal market vegetables  
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Duet of salmon and prawn,  
creamy leaf spinach  
and potatoes au gratin  
«»«»«»

Potato gnocchi with  
Parmesan sauce, zucchini  
and cherry tomatoes

### Deserts

Dough pastry with  
vanilla sauce and currant ragout  
«»«»«»

Chocolate mousse duet  
with mango salad





## Beverages

Own label			Soft drinks			Hot beverages	
Camers Brut	0.75l	35.00	Castle water	0.75l	5.30	Cup of coffee	3.20
			Adelholzener Gourmet	0.25l	2.60	Cappuccino	3.60
Sparkling wines			<i>Classic or naturell</i>	0.75l	6.30	Espresso	2.90
Geldermann Sekt Rosé	0.75l	45.00	Coca Cola,	0.2l	2.80	Espresso macchiato	3.10
			Coca Cola light, Cola Mix	0.4l	4.00	Double espresso	3.90
Alcohol-free sparkling wine			or Lemonade			Double espresso macchiato	4.10
Flick Sparkling	0.75l	35.00	Wolfra fruit spritzer	0.2l	2.90	Latte macchiato	3.90
			<i>Apple, currant, rhubarb</i>	0.4l	4.30	Milk coffee	3.90
			<i>or passion fruit</i>			Hot chocolate	3.50
Mixed drinks						Mug of tea from Trum Tea	3.50
Castle Drink	0.2l	7.50	Beers			Pot of coffee or tea	22.00
<i>Castle creation of the season</i>			Kapplerbräu lager	0.5l	4.10		
Aperol Spritz	0.2l	7.50	Kapplerbräu dark	0.5l	4.10		
<i>Aperol, Camers Brut, soda</i>			Pater Simon	0.33l	3.80		
Lillet Basil	0.2l	7.50	Huber wheat beer	0.5l	4.30		
<i>Lillet, Balis Basil, lime</i>			Huber wheat beer light	0.5l	4.30		
HIM Spritz	0.2l	7.50	Huber wheat beer	0.5l	4.30		
<i>Raspberry essence, Ramazzotti</i>			alcohol-free				
<i>Rosato, Camers Brut, soda</i>			Shandy	0.5l	4.10		
Mango Spritz	0.2l	7.50	<i>Beer with lemonade</i>				
<i>Lillet, mango syrup,</i>			Russ	0.5l	4.30		
<i>Camers Brut</i>			<i>Wheat beer with lemonade</i>				
Rosato Mio	0.2l	7.50	Coke with wheat beer	0.5l	4.30		
<i>Ramazzotti Rosato,</i>							
<i>Camers Brut</i>			Fruit brandies				
Non-alcoholic mixed drinks			Castle brandies from our				
Cosmo Spritz	0.2l	5.50	Gut Eichethof:				
<i>Flick Sparkling, Balis Cosmo</i>			Apple	2cl	4.90		
Fruit Spritz	0.2l	5.50	Pear, Grape, Damson	2cl	5.00		
<i>Monin (Peach, Rhubarb, Pear,</i>			Quince	2cl	5.90		
<i>Red Fruits or Passion fruit),</i>			Bitter				
<i>Flick Sparkling</i>			Amaro Ramazzotti	2cl	3.50		
Crodino	0.2l	5.50	Amaro Averna	2cl	3.50		
			Grappa				
			Grappa Nonino	2cl	5.90		





## Beverages

Cocktails and longdrinks  
from our mobile bar

Caipirinha <i>Cachaça</i> <i>Cane sugar, limes</i>	10.00	Horse's Neck <i>Bourbon Whiskey</i> <i>Ginger ale, bitters</i>	9.50
Mojito <i>Rum</i> <i>Cane sugar, mint,</i> <i>lime juice, soda</i>	10.00	Sea Breeze <i>Vodka</i> <i>Cranberry juice, grapefruit juice</i>	9.50
Raspberry Mojito <i>Rum</i> <i>Cane sugar, raspberries,</i> <i>mint, lime juice, soda</i>	10.00	Lynchburg Lemonade <i>Tennessee Whiskey</i> <i>Curaçao, lime juice, lemonade</i>	10.50
Mule <i>Vodka</i> <i>Ginger beer, lime juice</i>	9.50	Dark & Stormy <i>Goslings Black Seal Rum</i> <i>Ginger beer, lime juice</i>	9.50
Munich Mule <i>Dry Gin</i> <i>Ginger beer, lime juice</i>	9.50	Paloma <i>Tequila Blanco 100% Agave</i> <i>Pink grapefruit, lime juice</i>	9.50
Mexican Mule <i>Tequila Blanco 100% Agave</i> <i>Ginger beer, lime juice</i>	9.50	Ipanema <i>Ginger ale</i> <i>Cane sugar, limes</i>	7.50
Gin Tonic <i>London Dry Gin</i> <i>Tonic water</i>	9.50	Mosquito <i>Ginger ale</i> <i>Cane sugar, mint, lime juic</i>	7.50
Cuba Libre <i>Rum</i> <i>Coca Cola, limes</i>	9.50		

