

TAFELFREUDEN WEDDING ARRANGEMENT



BASIC FORMAT (for a 9-hour event)

- Venues TAFELFREUDEN – including outside area and parking lot
- Basic decoration and light system provided in the venues
Incl. setup and cleaning of the outside area
- Banquet seating – incl. setup and breakdown
- Service and buffet staff
- Beverages and buffet requests:
(mere possibilities, we are open to individual requests and can offer you alternatives)

Beverages incl. champagne reception

Champagne reception additional 1.50 EUR per person

SOFTDRINKS

- Coca Cola
- Coca Cola light
- Coca Cola Zero
- Fanta
- Sprite
- Bionade
- Evian
- Gerolsteiner
- Bitter Lemon
- Ginger Ale
- Tonic Water

JUICES

- Orange Juice
- Apple Juice

BEER

- Kölsch, Reissdorf on draught
- Non-alcoholic beer
- Malzbeer
- Becks

SPARKLING WINE

- German Sparkling Wine Riesling Brut

WINE

- Selection after wine tasting

APERITIF/DIGESTIF

- Obstler
- Ramazzotti
- Falsche Neun
- Grappa
- Jägermeister
- Flimm

WARM BEVERAGES

- Coffee
- Latte
- Latte Macchiato
- Espresso
- Chocolate milk
- Cappuccino
- Tea

Buffet

STARTERS/SALADS

- Jamón Serrano – Spanish ham with stuffed olives
- King Prawns – with fresh mango skewers
- Vitello Tonnato – wafer thin veil slices marinated in tuna
- Mixed Antipasti dishes – with egg-plant, capsicum, mushrooms, zucchini, stuffed tomatoes, stuffed vine leaves and olives
- Lamb meatballs – stuffed with pine nuts and black olives
- Rucola orange salad – with honey vinaigrette
- Romaine salad – with parmesan, dried tomatoes, croutons and boiled eggs
- Mixed breadbasket – with various dips and herb butter

You can choose five main dishes

MAIN DISHES

- Cannelloni – with a spinach/ricotta filling
- Sole – in a grapes/white wine sauce
alternative
- Salmon filet – in a mild lemon sauce
- Veal backstrap – marinated in vegetables
alternative
- Saltimbocca alla Romana – veal cutlet in a sage/ham sauce
- Chicken sauté – in a creamy mushroom sauce
alternative
- Arabic Leg of lamb – in a date sauce
- Roast beef – in a burgundy sauce
alternative
- Florentine steak – stuffed with pine nuts, rosemary and parmesan

SIDE DISHES

- Long beans with bacon
- Mediterranean season vegetables
- Wild rice mixture
- French baby potatoes – roasted in rosemary

DESSERTS

- Mascarpone served in a glass – on top of raspberries with fresh mint
- International cheese board
- Fresh fruit salad
- Pancake area
Different kinds of sweet pancakes are freshly prepared during the buffet

Price

for all services listed above
per person, net (100 guests)

82.50 € (gross price: 98.17 €)

AVAILABLE ADDITIONAL SERVICES (NET)

- DJ – incl. technical facilities (Fixed price for 8 hours) **650.- €**
- Fixed price 'open end' Incl. live background music during the dinner **750.- €**
- Cocktail Happy Hour (90 minutes)
For 100 guests **500.- €**
- Cocktail Double-Happy Hour (180 minutes)
For 100 guests **750.- €**
- Fingerfood-Greeting per person **2.50 €**
- BBQ area
2-3 additional grilled dishes **300.- €**
- Table decoration – Flower arrangements etc.
depending on the effort required **100 – 400.- €**



20 % on the complete Tafelfreuden Wedding Arrangement

Every Friday of the year and every Saturday in November, January, February, March and April you only have to pay **66.- €** (gross: 78.54 €) per person (100 guests)