

Conference pricelist

* Day Packages

	per person
Package up to 5 participants	39,- €
Package 6 – 15 participants	29,- €
Package 16 – 35 participants	25,- €

* Our day packages include the meeting room with standard equipment, coffee, tea, cookies, fruit, sweets & soft drinks.

Additionally you may add the following extras:

	per day	per person
+ beamer	49,00 €	
+ breakfast		12,00 €
+ fingerfood (tarte flambé, sandwiches, vegetables with dip, etc.)		12,50 €
+ seasonal soup		8,50 €
+ sandwich		2,00 €

Italian Lunchbuffet

min. 8 participants, (suggestions on page II)

	per person
Buffet I	24,00 €
Buffet II	31,00 €
Buffet III	46,00 €

Our individual Lunchbuffets are created by the italian **Restaurant „Gatto Verde“**.

Attached some inspirations...

Of course it`s possible to modify these suggestions upon your request accordingly.

Please choose 1 appetizer, 2 main dishes & 1 dessert

Buffet I	Buffet II	Buffet III
<ul style="list-style-type: none"> • Antipasti(wide choice of precious Italian appetizer) • Vitello Tonato (Carpaccio from calf) • Parma ham and melon • Asparagus salad with avocado & crawfish • Carpaccio from salmon & angler fish and crawfishes 	<ul style="list-style-type: none"> • Antipasti (wide choice of noble precious appetizer) • Salad „Nicoisse“ • Parmaschinken an Melone • Seafood on various leaf salads • Asparagus salad with strawberries & prawns with balsamico dressing • Carpaccio from salmon & angler fish with crawfishes 	<ul style="list-style-type: none"> • Antipasti (wide choice of noble precious appetizer) • Carpaccio from beef on a truffle marinade • Prawn cocktail with pineapple • Duo of Vitello Tonato (carpaccio from calf) & carpaccio from tuna with crawfishes and rucola salad
<ul style="list-style-type: none"> • Homemade tortellini with truffle sauce and gourmet mushrooms • With spinach & ricotta filled noodles on a sauce of truffle and parmesan • Tomatofied Penne with ragout of calf and vegetables • Farfalle with salmon, crawns sauce of tomatoe • Penne with turkey curry and vegetables 	<ul style="list-style-type: none"> • Rolled calf filled with mozzarella & spinach and provencal herb sauce • Roast of calf in barollo sauce with chanterelles • Venison calf goulash in a lingonberry- balsamico sauce with gourmet mushrooms • Lake Victoria perch with spring onions, basil & cherry tomatoes • Corn poulard breast in an orange pepper sauce • Scaloppine (veal) with boletus sauce 	<ul style="list-style-type: none"> • Steak of veal lion with pommery mustard sauce • Black angus fillet of beef with boletus sauce • Dusky grouper with herbs & garlic • Venison fillet in a red wine sauce with chanterelles • Lamb rack with herbs & garlic • Common sole rolls filled with salmon mousse & shrimps with a white wine tarragon sauce
<ul style="list-style-type: none"> • Yoghurt mousse with berries • Panna Cotta with fresh seasonal fruits • Tiramisu 	<p>All main dishes are served with rosemary potatoes & two different kinds of seasonal vegetables</p> <ul style="list-style-type: none"> • Yoghurt mousse with berries • Panna Cotta with fresh seasonal fruits • Tiramisu 	<p>Supplements for selection: gratinated potatoes, roasted rosemary potatoes, risotto with cherry tomatoes, needle beans, fresh leaf spinach or gratinated broccoli</p>
<p>ρ/P 24,00 €</p>	<p>ρ/P 31,00 €</p>	<p>ρ/P 46,00 €</p>

It's also possible to rent the meeting room only and add individual positions as shown below.

Room rental

Conference I		Conference II		Meetingroom	
60m ² . fully air conditioned . natural daylight . 35 persons Suitable for meetings & workshops.		28m ² . natural daylight . max. 15 persons		10m ² . fully air-conditioned. max. 4 persons . no natural daylight Suitable for interviews.	
per hour	-	per hour	-	per hour	from 9,00 €
1/2 day (max. 4h.)	from 129,00 €	1/2 day (max. 4h.)	from 59,00 €	1/2 day (max. 4h.)	from 29,00 €
per day	from 199,00 €	per day	from 99,00 €	per day	from 49,00 €

Technical equipment

per day

beamer	49,00 €
overhead-Projector	19,00 €

Beverage flat rates

per person / day

Flat rate I coffee, tea, cookies, fruit and sweets included. Soft drinks are charged upon consumption	6,50 €
Flat rate II coffee, tea, cookies, fruit, sweets and softdrinks included	10,50 €

Beverages charged upon consumption

Softdrinks (0,2)	2,50 €
S. Pellegrino mineral water & Aqua Panna (0,75)	5,00 €
Can of coffee	9,00 €

Snacks

sandwich.....	2,00 €
small sweets & croissants	1,00 €
seasonal soup	8,50 €
fingerfood	12,50 €
(tarte flambé, sandwiches, vegetables with dip, etc.)	