



SIDE Food and Beverages 2020

CANAPÉS

We serve our canapés with ox bread, white bread or pumpernickel.

Smoked salmon with cucumber
Trout with horseradish
Serrano ham with honey mustard
Roastbeef with rocket salad
Salami with avocado
Goat cheese with figs
Tête-de-Moine cheese with apricot
Cream cheese with radishes

per piece EUR 4,50

FINGERFOOD

Carpaccio rolls with Taleggio cream
Various tatars on ox bread
Salmon ceviche with coriander and chilli in a glass
Bruschetta with mushrooms, pear and pecerino
Avocado tomato bruschetta
Mini chopped salad

[m]eatery mini burger
Oxtail praline on wild herbs salad
Tomato muffins with dip
Chicken saté with peanut dip
Chunkey chowder with king prawn

per piece EUR 6,00

Slice of dry-aged Beef on shallots and shiitake chutney
per piece EUR 9,00

SWEET FINGERFOOD

N.Y. Cheese Cake
Vanilla dream with berries
Fruit tartelettes
Chocolate micuit
Petit four

per piece EUR 4,00



SNACKBUFFET bookable from 20 people on**EUR 35,00 per person**

Starting from 15 people

Oriental beef tatar on ox bread
Avocado tomato bruschetta
Mini chopped salad
Salmon ceviche with coriander and chilli in a glass

[m]eatery mini burger
Slice of dry-aged Beef on shallots shiitake chutney
Tomato muffins with dip
Chunky chowder with shrimps from the North Sea

Vanilla dream with berries
Petit fours
Chocolate micuit

EUR 39,00 per person

For the flying service we charge EUR 7,50 additionally per person. Per person we prepare one of each dish.

More dishes may also be booked if desired.

BREAKFAST BUFFET**EUR 35,00 per person**

Starting from 15 people

Cold dishes

- Selection of bagels, various breads and buns
- Croissants, cinnamon rolls, almond crescents, muffins, Danish pastries
- Selection of cold cuts and cheeses, savoury spreads, butter, margarine, honey, various jams and marmalades
- Various cereals
- Selection of dairy goods and fruits

Warm dishes (starting from 20 people)

- Scrambled eggs natural or with herbs
- Bacon
- Grilled sausages

Beverages

- Tea and coffee
- Selection of freshly squeezed juices

EUR 35,00 per person

Additional beverages will be charged according to consumption.



BBQ PACKAGES 2020

Selected BBQ

EUR 80,00 per Person

Starters:

American Caesar's Salad
 Roasted Aubergine with saffron yoghurt and passionfruit
 Tomato Mozzarella „Caprese“

Live BBQ

Mini Burger, homemade sausages, homemade Smoked Brisket
 Loin of Duroc pork (alternative Chicken)
 Feta Sacchetti (vegetarian)

Side Dishes

Homemade potatoe wedges, caramelised carrots
 Sauces, Butter, Dips, Bread

Dessert

Cream cheese with sauce of berries
 White + Chocolate Brownie
 Cream of Bourbon Madagascar Vanilla

Beverages for 3 hours

Welcome Drink
 Water, Juices, Softs, Beer, White- and Redwine, Coffee

Premium BBQ

EUR 95,00 per Person

Starters:

Salad Nicoise with tuna
 Cucumber Salad with poppy seeds and Chili
 Water melon, Avocado Salad with Parmesan

Live BBQ

Mini Burger, homemade sausages, homemade Smoked Brisket
 Grilled Tomahawk Steaks
 Feta Sacchetti (vegetarian)

Side Dishes

Homemade potatoe wedges, caramelised carrots
 Sauces, Butter, Dips, Bread

Dessert

Ragout of raspberrys with white chocolate mousse
 Almond – chocolate cake
 Crème Brûlée of lime

Beverages for 4 hours unlimited

Welcome drink
 Water, Juices, Softs, Beer, White- and Redwine, Coffee

BBQ ADD-ONS

Dry-Aged-Steaks	+ EUR 25,00
Champagne reception	+ EUR 15,00
Choice of Longdrinks for 3 hours	+ EUR 20,00



SAISONALE BUFFETS

SPRING OPTION 1

EUR 59,00 per person

- Grated goat cheese on baby spinach with croûtons
- Asparagus salad with smoked salmon
- Grilled peach with parma ham
- Dike veal tenderloin with herb crust and creamy polenta
- Pike-perch filet with asparagus risotto
- Mediterranean vegetables with gnocchi
- Raspberry mousse
- Lemon tiramisu
- Chocolate brownie

SPRING OPTION 2

EUR 79,00 per person

- Rocket- tuna-salad
- Asparagus soup
- Tatar on ox bread
- Sirloin of free-range beef with rosemary potatoes and mushrooms
- Pasta with Argentinian red shrimps
- Mediterranean vegetables with buffalo mozzarella
- Panna cotta with berries
- Lemon mousse meringue
- Chocolate brownie

SUMMER OPTION 1

EUR 59,00 per person

- Exotic Caesar Salad with citrus fruits
- Gazpacho
- Salmon crêpes cake
- Hanging Tender with Argentinian potato and chorizo
- Salmon steak with lemon risotto
- Pasta with goat cheese and spinach
- Peach tarte
- Vanilla dream with berries
- Petits fours

SUMMER OPTION 2

EUR 79,00 per person

- Tatar in cones
- Stained salmon with beetroot and apple
- Grilled avocado with tomato
- Sirloin as a whole (sliced live) with grilled vegetables and sweetpotato wedges
- Codfish filet in tempura dough with wild brokkoli
- Mango couscous with coriander
- Raspberry mousse
- Vanilla dream with berries



AUTUMN OPTION 1

EUR 59,00 per person

- Chunkey chowder with king prawn
- Roastbeef with lentils salad
- Tomato bread salad
- Hanging Tender with mushroom risotto
- Red goatfish on garlic vanilla spinach
- Pumpkin and potato au gratin
- Pumpkin pie with cream cheese
- Apple yoghurt crumble
- White and dark chocolate mousse

AUTUMN OPTION 2

EUR 79,00 per person

- Various tatars on ox bread
- Stained salmon with orange and beetroot
- Avocado tomato bruschetta
- Sirloin of free-range beef with pumpkin beans vegetables
- Skrei filet in pastry crust with potato leek mash
- Autumn pasta with figs and mushrooms
- Pumpkin pie with cream cheese
- Lemon mousse meringue
- Chocolate micuit

WINTER OPTION 1

EUR 59,00 per person

- Hokkaido pumpkin soup with styrian pumpkin seed oil
- Root vegetables salad with orange dressing
- Vitello tonnato
- Barbarie duck breast with cabbage and dumplings
- Pasta with argentinian red shrimps
- Beetroot risotto with tarragon
- Baked apple yoghurt crumble
- Gingerbread baked with cinnamon cream
- Dulce mousse

WINTER OPTION 2

EUR 79,00 per person

- Grilled red shrimps on black salsify salad and Granny Smith apple
- Chunkey chowder
- Oxtail praline on truffled red cabbage salad
- Sirloin of free-range beef with potatoes and bush beans
- Turbot filet on apple pointed cabbage and potato dumplings
- Carrot turnip curry
- Baked apple yoghurt crumble
- Gingerbread baked with cinnamon cream
- Chocolate mousse with oranges



BEVERAGE FLATRATES

- Sparkling wine for reception
- Mineral water
- Selection of softdrinks
- Draft beer, nonalcoholic beer
- Red and white wine (choice of SIDE)
- Cappuccino, espresso, coffee, tea

3 HOURS	EUR 45,00 per person
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4 HOURS	EUR 55,00 per person
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5 HOURS	EUR 65,00 per person
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After expiration of the flat rate, beverages will be charged on consumption base.

Extension on site:

EUR 29,00 per hours / per person

LONGDRINK ADD-ON

Additional longdrinks may be booked as well:

Please choose 3 out of 6 longdrinks:

- Rum Cola
- Whiskey Cola
- Wodka Lemon
- Gin Tonic
- Aperol Spritz
- Hugo

EUR 18,00 for 3 hours per person

EUR 28,00 for 5 hours per person

Alternatively, the longdrinks may be charged according to consumption.

3 HOURS	EUR 20,00 per person
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4 HOURS	EUR 25,00 per person
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5 HOURS	EUR 30,00 per person
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