# Banquet package "Classic"

With our banquet package you keep the financial overview and experience your celebration unforgettable from the beginning. Here you can design your package individually according to your wishes with our building block principle. Alternatively, we can of course also put together an individually tailored offer for you.

## The package includes:

Half-hour champagne reception (house champagne, orange juice and water)
Exclusive room for your celebration
Menu in three courses of the chef's choice

Accompanying drinks for max. 3 hours (house wines, beer, soft drinks and water)

## per person | EUR 129,00 | bookable from 30 persons and only on request

| Selectable additional services:                   | Price per person |
|---|------------------|
| Additional 30 minutes champagne reception         | 15,00 EUR        |
| 4-course menu for dinner                          | ab 14,00 EUR     |
| 5-course menu for dinner                          | ab 25,00 EUR     |
| Midnight snack                                    | ab 9,50 EUR      |
| Beverage flat rate each additional extension hour | 15,00 EUR        |
| Table cards (per piece)                           | 2,50 EUR         |
| Menu cards (per piece)                            | 4,00 EUR         |
|   |                  |

The price for the arrangement is per person including all services and the statutory VAT. Additional consumption, or all services outside the arrangement, will be charged according to consumption. The arrangement is bookable from 30 people and can be customized according to your wishes. The rooms are allocated by the hotel in size according to the number of participants. The hotel reserves the right to make room changes. Individual room requests require an individual offer calculation.



# Your menu selection in the "Classic" banquet package

## Starter

"Allgäuer" salad

Cherry tomatoes | cucumber | pumpkin seed dressing | croutons

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## Main courses to choose from in advance

Tranche of pink roasted back of beef

Pepper-cognac sauce | potato- spinach-stamp

or

Roasted pike-perch filet

Truffle velouté | potato cassoulet

or

Tagliarini

Truffle sauce I fresh sliced truffle

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## Dessert

Bavarian cream | raspberry paste | chocolate ice cream

