

DEAR GUESTS,

Are you looking for an exceptional programme for your event
and personal service?

In the CITY HOTEL Reutlingen you will find all of this and something more...
a love of detail in all areas.

Let yourself be advised and spoiled by well-trained staff because
your happiness is always the focus
of our interest.

Enjoy the special atmosphere in our restaurant
or in one of our varied event rooms.

Running your event
means a high degree of responsibility for us.
We would like to take the pressure off you - put your trust in our proven way of
organising things and allow us to run your event
so that you, as the host, can focus on the most important things.

The following list of dishes are put together as a suggestion and recommendation for
how your event
in our hotel should be arranged.
Naturally we would be pleased to take your own wishes and ideas
into account.



Do you have any questions or wishes?
Our banqueting department

is available to you

at the following telephone number:
07121 - 924-630.

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1. FOR A STAND-UP RECEPTION - FINGER FOOD

Minimum order of 10 pieces/depending on selection

Cold:

Buttered pretzels	Piece	€2.90
Bread rolls with a savoury spread (Sausage, cheese or fish salad)	Piece	€3.80

Pumpernickel :

Egg cream filling	Piece	€2.80
Fresh herbed cream cheese	Piece	€2.80
Herring cutlets	Piece	€3,60
Salmon mousse	Piece	€3,60

Baguette canapes with toppings

Choice of French bread or wholemeal bread

French brie cheese and grapes	Piece	€3.70
Milanese salami with pickled vegetables	Piece	€3.70
Cooked ham, mandarin oranges	Piece	€3.70
Parma ham, grated parmesan	Piece	€4,10
Roast beef on Waldorf salad	Piece	€4.50
Soft cheese with pepper	Piece	€4,10
Trout mousse with apples and walnuts	Piece	€4.80
Marinated salmon with gravad salmon sauce	Piece	€4.80
Duck liver terrine with orange	Piece	€5,40
Pork medallions with cheese mousse	Piece	€5,60

Minimum order of 10 pieces/per selection

Hot

Chicken wings	3 pieces	Portion	€4,30
Puff pastry filled with salmon and dill		Piece	€2,90
Alsatian tarte flambee			
Bacon and sour cream		Piece	€2.90
Meatballs with hot chilli sauce		2 pieces	€2.90
Mini spring rolls	3 pieces	Portion	€3,20
Croissants filled with ham and cheese		Piece	€2.90
Quiche Lorraine		Piece	€2.80
Baked shrimps in panada		Piece	€3.80
Savoury pastries, one portion consisting of four different varieties.		Portion	€4.80

Vegetarian break-time snacks

Vegetarian puff pastry parcels filled with spinach, leeks or tomatoes	Piece	€2.90
Cream cheese jalapenos	Portion	€3.80
Fresh cheese in a chilli pepper with a crispy crust		
Spicy onion rings	Portion	€3.80
Onion rings in batter		
Broccoli and cheese in batter	Portion	€3.80
Mozzarella sticks in spicy batter	Portion	€3.80

We also serve tasty dips/sauces for you:

sweet, spicy, curry or barbecue

All prices include statutory VAT.
Subject to change

Minimum order of 10 pieces/per selection

Sweets

Braided yeast bun	Piece	€2.80
Madeira cake	Piece	€2.80
Small Danish pastries	Piece	€2.80
Tea cakes	Portion	€3,20
Croissants	Piece	€2.80
Raspberry cream tarts	Piece	€3.80
Black Forest cherry roll	Piece	€3.90
Mini cream puffs with vanilla cream	3 pieces	€2.90
Apple cake with cinnamon sugar		
Vanilla sauce	Piece	€3.80
Cheese cake	Piece	€3.90
Fruit cake	Piece	€3.90
Tarts	Piece	€4.90

FINGER FOOD BUFFET

Finger food buffet I

-Choice of different types of finger food

Chicken wings, meatballs with hot chilli sauce

Vegetarian puff pastry parcels

filled with spinach, leeks

Tomato mozzarella sticks in spicy batter

-Choice of desserts

Small Danish pastries, mini cream puffs with vanilla cream, raspberry cream tarts

Price per person:

€27.00

Finger food buffet II

-Choice of different types of finger food

Spring rolls, red hot chilli peppers, mozzarella sticks ,

Beer-batter onion rings, buffalo chicken wings

Poppers cheddar cheese, chicken double sticks

Calamari à la romana, oriental mini wrap, Pangasius sticks,

Piccobelli salami/pesto, pastry canapes, Alsatian tarte flambee,

meatballs, cheese nuggets in crispy pastry

-Choice of desserts

Mini muffins, mini cream puffs with vanilla cream, quark cheese balls, cream slices, small Danish pastries

Filled sweet croissants

Price per person:

€29.50

Finger food buffet III

-Potato soup with croutons

-Choice of different types of finger food

Spring rolls, red hot chilli peppers, mozzarella sticks ,

Beer-batter onion rings, buffalo chicken wings

Poppers cheddar cheese, chicken double sticks

Calamari à la romana, oriental mini wrap, Pangasius sticks,

Piccobelli salami/pesto, puff pastry canapes, Alsatian tarte

flambee, meatballs, cheese nuggets in crispy pastry

Banana balls in tempura pastry, potato shrimps

Filled quiches, bruschetta, coconut balls

Various dips

-Choice of desserts

Mini muffins, mini cream puffs with vanilla cream, quark cheese balls, cream slices, small Danish pastries

Filled sweet croissants, chocolate profiteroles, creпитos, mini donuts, filled eclairs

Price per person: € 37.00

2. FORK BUFFET

Hor d'oeuvres

Crostini with gratinated parma ham and mozzarella
Bruschetta with olive paste

Salmon in puff pastry parcels with a sour cream dip
Nuremberg sausages in puff pastry

Pumpernickel with seasoned Brie cheese and grapes
Baguette canapes with savoury meat salad

Salads

Tomato and mozzarella with basil pesto

Carrot/pineapple salad

Waldorf salad with grapes and nuts

Grilled Mediterranean vegetables
in a balsamic dressing

A choice of hot main dishes

No. 1. Different types of filled crêpenellis, hollandaise sauce au gratin
(vegetarian)

or

No. 2 Farfalle with salmon cubes in lemon sauce

or

No. 3 Pork filet cubes in a strong curry sauce
with exotic fruits, basmati rice

Dessert

Mousse au chocolat with berry compote

Yogurt mousse with strawberry sauce

Fresh fruit salad with cointreau

For groups of 20 or more people

Price per person:

Main course no. 1	€29.50
Main course no. 2	€32.50
Main course no. 3	€33.50

All prices include statutory VAT.
Subject to change

3. CHOICE OF MENU

Order of the 3 courses

SOUPS

Swabian festive soup (semolina dumplings, strips of pancake and egg custard)
Minestrone (Italian vegetable soup with parmesan)
Cream of carrot soup with coriander
Beef broth with herbed pancake strips
Cream of potato soup with leaks and strips of bacon
Cream of tomato soup with cream gin
Cream of fresh leek soup
Cream of watercress soup with croutons
Cream of fresh mushroom soup
Cold cucumber soup

MAIN COURSES

Pork

Glazed pork roast on red cabbage with finger-shaped potato dumplings
Pork filet medallions with brandy peppercorn sauce and noodles and vegetables

Veal

"Zurich" veal strips with fried, grated potatoes and a bouquet of vegetables
Piccata Milanese with tomato spaghetti and salad

Beef

Sautéed beef with vegetables noodles
Rhenish braised beef with raisins, red cabbage and boiled potatoes
Savoury beef goulash with bread dumplings

Poultry

Alsatian poulard breast and profiteroles
Turkey steak in olive and tomato sauce with sage gnocchi

Regional dishes

*String lentils and homemade egg noodles
*Cheese and egg noodles with fried onions

*Gaisburger Marsch beef stew with potatoes, egg noodles and vegetables

CHOICE OF MENU

Order of the 3 courses

Fish

Tilapia fillet in coconut batter with basmati rice

Cod fillet in butter sauce with bacon, parsley and potatoes

Salmon steak on orange sauce with tagliatelle

Vegetarian

*Spinach lasagna with tomato and mozzarella au gratin

*Poached eggs on creamed spinach with boiled potatoes

*Fried vegetables in wine puff pastry, spicy dips, parsley potatoes

DESSERT

Red berry groats with vanilla sauce and ice cream

Apple tart with ice cream and vanilla sauce

Hot bread pudding with vanilla sauce and ice cream

The classic: "Creme caramel"

Black Forest cherry cream roll

Bavarian cream with marinated oranges

Lemon cream yogurt with fruit sauces

Semolina pudding on raspberry puree

Fruit salad with fruit sorbet

- For groups of 10 or more people

3-course menu individually put together
Soup - main course - dessert

Price per person: €29.00
*Price per person: €27.00

All prices include statutory VAT.
Subject to change

4. SWABIAN MENUS

MENU 1

€35.50

Hot smoked trout on scrambled eggs with herbs,
horseradish cream and toast

Fried beef and onions on filderkraut cabbage
with homemade egg noodles

Bread pudding with vanilla sauce

MENU 2

€44.50

Lamb's lettuce with a bacon roast and croutons

Beef broth with strips of pancake and chives

"Alpine fillet plate"

Beef, pork and veal medaillons on mushrooms
with finger-shaped potato dumplings

Apple tart in cinnamon sugar with ice cream

MENU 3

€44.50

Salad dish with hot duck breast and pumpkin seed oil vinaigrette

Clear oxtail soup
with cheese biscuits

Zander fillet on root vegetables
Riesling cream sauce, Reutlingen potato cake

Popover with vanilla mousseline sauce and ice cream

- For groups of 10 or more people

All prices include statutory VAT.

Subject to change

4. MENUS

WITH 3 COURSES

MENU 4

€32.50

Mousseline watercress soup with croutons and icing on the cake

Glazed flank of veal in creamy sauce
Honey-glazed carrots and potato crusts

Ice cream with rum sauce and small fruits

MENU 5

€34.50

Cream of sugar snap pea soup with smoked salmon cubes

Tenderloin pork fillet, apple sauce with old calvados
Almond broccoli, melted egg noodle "straight from the board"

Mango yogurt cream with orange sauce

MENU 6

€35.50

Curried cream soup
with lukewarm crayfish tails

Poulard breast in morel sauce
Honey-glazed carrots and macaire potatoes

Mascarpone tart with espresso sauce and fruits

MENU 7

€39.00

Serrano ham with melons and baguettes

Entrecôte in champagne mustard sauce
Small bunches of stringed beans and Lyonnaise potatoes

Light and dark chocolate mousse on a mirror of sauce
with fresh fruits and ice cream

- For groups of 10 or more people

All prices include statutory VAT.
Subject to change

WITH 4 COURSES

MENU 8

€48.50

Lukewarm fresh goat's cheese in parma ham
on toasted white bread, mesclun salad with small vegetables in a balsamic dressing
Porcini mushroom cream soup
Beef fillet with
bearnaise sauce, market vegetables, macaire potatoes
Bavarian vanilla and chocolate cream
on a blood orange mirror with egg liqueur cream

MENU 9

€49.00

Loin of beef carpaccio
with freshly grated parmesan, olive oil and pepper from the mill
Tomato soup with crispy celery
Honey-glazed barbery duck breast, orange sauce
Apple gratin and duchess potatoes
"Rothschild" sabayon on blueberries with ice cream

5-COURSE MENU

MENU 10

€58,50

Plate of Mediterranean hors d'oeuvres
Fried vegetables, mozzarella tomato basil
Rucola heads in balsamic vinegar, grated parmesan, serrano ham
Clear duck consomme with pistachio dumplings
Combination of five types of quality fish
King prawns, zander, red snapper, spined loach, salmon
Saffron rice timbale, bouquet of vegetables
Apple sorbet with caramelised apple slices
on calvados sauce
Variations on French cheese

- For groups of 10 or more people

All prices include statutory VAT.
Subject to change

5. BUFFETS

Buffet no. 1

SNACK BUFFET

Tomato salad
Cucumber salad in dill cream sauce
Mushroom salad

Swabian sausage salad
Sausage platters
Cheese platters
Selection of breads and bread rolls, farm butter

Larded Swabian ravioli
Potato salad

Braised cabbage rolls with bacon sauce
Boiled potatoes, bouquet of vegetables

Apple tart with vanilla sauce
Black Forest cherry cream roll

- For groups of 20 or more people

Price per person:
€29.00

All prices include statutory VAT.
Subject to change

Buffet no. 2

COUNTRY-STYLE BUFFET

COLD DISHES

Housewives' herring fillet
Meatballs with mustard
Black Forest farmer's ham and sausage specialities
Grilled chicken legs with barbecue sauce
Swabian sausage salad

Potato salad
Coleslaw with bacon cubes
Tomato salad
Different types of green salad with dressings

HOT DISHES

Pork roast straight out of the oven, Kummel beer sauce
Boiled beef in chive sauce

SIDE DISHES

Finger-shaped potato dumplings
Tagliatelle

DESSERTS

Salads made from the fresh fruits of the season
Apple strudel with vanilla sauce
Semolina pudding with fruit sauce

For groups of 20 or more people

Price per person:
€36.00

All prices include statutory VAT.
Subject to change

Buffet no. 3

SWABIAN BUFFET

COLD DISHES

Fjord salmon with horseradish sauce and mustard sauce
Filled ham rolls on a vegetable salad

Calf's head jelly
with herb vinaigrette

Various fresh and seasoned salads

Spicy chicken salad

Tomato salad with onions

Radish and blood sausage salad

Swabian cheese salad

HOT DISHES

Smoked cut of pork in honey sauce
with herb finger-shaped potato dumplings

Swabian pot roast marinated in vinegar
with bread dumplings

DESSERTS

Apple tart with vanilla sauce

Cherry cream

Salads made from fresh fruit

Bread pudding with fruit sauce

For groups of 25 or more people

Price per person:
€ 39.50

All prices include statutory VAT.
Subject to change

Buffet no. 4

GRILL BUFFET

COLD DISHES

Serrano ham with melon
Grilled pickled Mediterranean vegetables
Tenderloin turkey breast with barbecue sauce
Marinated tomato and mozzarella, basil
Different types of marinated salmon and smoked salmons
Garden-fresh salads

HOT DISHES

Pan-fried meat and meat from the grill

Pork cubes, rump steaks, salmon steaks,
Chicken wings, grilled bacon, various types of grilled sausages

Side dishes

Oven-cooked potatoes with chives and sour cream
Vegetable rice, Mexican vegetables

DESSERT

Bavarian cream, red fruit jelly
Salads made from fresh fruit
Caramel flan with raspberry puree

For groups of 30 or more people

Price per person:
€43,00

All prices include statutory VAT
Subject to change

Buffet no. 5

CLASSIC BUFFET

SOUP

Broth with strips of pancake and bone marrow dumplings
- We will serve the soup at your table -

COLD DISHES

Different types of marinated salmon and smoked salmons
A selection of different pates with Cumberland sauce
Vegetable terrine on chive sauce
Marinated tomato and mozzarella, basil
A selection of hams with melon balls
Different types of raw fruit and vegetables

HOT DISHES

Tilapia fillet in mango/coconut sauce
Poulard fillet roll with a broccoli filling
Pink cooked roast beef with bearnaise sauce

Side dishes

Vegetables of the season
Buttered noodles, almond rice
Gratin dauphinoise

Cheeses

A selection of cheeses
Selection of breads and bread rolls, farm butter

DESSERT

Semolina pudding with red fruit jelly
Bavarian cream
Profiteroles
Mousse au chocolat
Salads made from fresh fruit

For groups of 35 or more people

Price per person:
€49.00

All prices include statutory VAT
Subject to change

Buffet no. 6

ITALIAN BUFFET

HORS D'OEUVRES

Crostini

with herbed mascarpone, tomato garlic and olive pesto

- served by us at your table -

Vitello tonnato

Veal in tuna fish sauce

Beef carpaccio with basil cream

and gratinated parmesan

Serrano ham with melons

Grilled pickled anti pasti

Seafood in a lemon dressing

SALADS

Different types of dips

and green salad with dressings

Tomato and mozzarella with basil pesto

HOT DISHES

Tortellini in porcini mushroom cream

Mouli vegetables on tomato coulis sauce

Leg of lambs with herbs cooked in its own juice, Roman-style dumplings

Glazed Mediterranean vegetables

DESSERTS

Tiramisu

Panna cotta with raspberry puree

Cassata, espresso mousse

Fruits of the south

For groups of 40 or more people

Price per person:

€58.00

All prices include statutory VAT

Subject to change

Buffet no. 7

GOURMAND'S BUFFET

Soup

Porcini mushroom cream soup

COLD DISHES

"Bellevue" whole salmon

Roast beef from Black Angus cattle with a vegetable salad

Poulard breast with an exotic curry fruit dip

Duck parfait with Waldorf salad

Veal pate with pearl onions

Serrano ham with little melon boats

Fresh salads with different dressings

HOT DISHES

Combination of quality fish

Zander, red snapper, spined loach, salmon

Saffron rice, cucumber dill vegetables

"Baden Baden" venison saddle
with cranberries in juniper cream

Brussel sprouts, hand-fashioned egg noodles

A selection of cheeses

Selection of breads and bread rolls, farm butter

DESSERT

Filled crispy rolls

Marzipan mousse with amarettis on espresso sauce

Baked apples with vanilla sauce

Mousse au chocolat

For groups of 50 or more people

Price per person:
€69.00

All prices include statutory VAT
Subject to change

6. DRINKS MENU

Recommended aperitif

Tio Pepe dry sherry	5 cl	€4,10
Dry Sack medium dry sherry	5 cl	€4,10
Dry martini/Bianco martini	5 cl	€4,10
Averna	4 cl	€4,80
Prosecco di Valdobbiadene	0.1 l	€4,50
Rielsing champagne with elderberry syrup	0.1 l	€6,50
Campari* soda/orange (*contains colouring agents)	0.3 l	€6,80

Alcohol-free aperitifs

"Virgin Pina"		
Pineapple juice, coconut syrup and cream	0.3 l	€6,50
"Virgin Mai Tai"		
Orange juice, lemon juice and pineapple juice	0.3 l	€6,50
"Blue Beach"		
Pineapple juice, lemon juice, alcohol-free Blue Curacao	0.3 l	€6,50

Our "small" flat rate for drinks

In our rooms we serve you:

Beers, alcohol-free drinks, mineral water and quality wines from Baden and Württemberg.

Flat rate from 7pm to 11pm – Per person: € 41,50

Bookable for groups of 50 or more people

Our "all-in" fixed rate for drinks

Champagne reception with Fortuna Hotel house brand for which we also provide orange juice.

Alternatively, Hugo or Aperol Sprizz can be selected.

In our rooms we serve you:

Beers, alcohol-free drinks, mineral water and quality wines from Baden and Württemberg. We also offer you alcohol-free coffee specialities and we serve a digestif after the main course.

Flat rate from 7pm to 11pm – Per person: € 56,50

Bookable for groups of 50 or more people

Wines

Bankettweine FORTUNA

0.75 litre bottle

2021er	Grauburgunder Q.b.A. Trocken, Baden. Schloss Affaltrach Üppige Fruchtnoten von Pfirsich u. Honigmelone	€ 24,00
2021er	Rosé Q.b.A. halbtrocken. Württemberg, Schloss Affaltrach Duft von frischen Gartenbeeren/gekeltert aus Pinot Meunier	€ 24,50
2018er	Lemberger Q.b.A. Trocken, Württemberg, Schloss Affaltrach Mundig feinwürziger Wein mit reifen Tanninen	€ 24,50

White wines from Württemberg

0.75 litre bottle

2021er	Winterbacher Hungerberg, Riesling, Kabinett trocken Vdp-Weingut Jürgen Elwanger, pikante Frucht	€ 26,00
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Red wines from Württemberg

2018er	Bönnigheimer Sonnenberg, Lemberger trocken, Q.b.A. Weingut Ernst Dautel excellent ausgebauter lemberger	€ 26,00
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White wines from Baden

0.75 litre bottle

2021er	Meersburger Junfernsteg, Weißerburgunder trocken, Q.b.A. Staatsweingut Meersburg, zartfruchtiges Bukett	€ 25,50
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Red wines from Baden

2018er	Alde Gott, Spätburgunder Kabinett, trocken, Q.b.A WG Sasbachwalden, kräftig, gehaltvoll, trocken	€ 27,50
2018er	Birnauer Kirchhalde, Spätburgunder Q.b.A WG Markgraf von Baden, elegant und ausgewogen	€ 27,50

Rose wines from France

2021er	Cotes de Provence Rose, Vignerons de Saint Tropez, A.C. leuchtende Lachsfarbe, saftig und würzig, trocken	€ 26,50
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Red wines from France

2018er	Château Yon Lavallade, Saint Emilion AOCu Eukalyptus und Vanille, trocken	€ 44,50
2018er	Château Bel-Air, Lussac St.Emilion, AC Schlossabzug Schöne, runde und geschmeidige Struktur, trocken	€ 36,50

Wines

White wines from Italy

2021er	Lugana , Vigneto le Formaci, Trebbiano,D.O.C. saftige Frucht,zahrtsüßliche Fülle,würzig, trocken	€ 26,50
2021er	Vernaccia di San Gimignano,D.O.C.G. Toscana zart, leicht, sehr trocken	€ 26,50

Italian rosé & red wines

2021er	Antinori Rosato Cipresseto I.G.T., Toskana Marchesi Antinori, saftig-fruchtiges Bukett	€ 25,50
2018er	Barbera d´Alba Pelassa Superiore, D.O.C.G. „San Pancrazio“, trocken	€ 29,50
2018er	Bardolino Classico D.O.C. Veneto Cecilia Baretal, angenehm fruchtig, trocken	€ 26,50

Chile:

0.75 litre bottle

2018er	Cono Sur Merlot „Reservado“. Beerenaroma, Pflaume, Zimt, saftig, trocken	€ 28,00
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Spain

2016er	„Cornas“ Tempranillo D.O. Catalunya Weingut Torres,frisch,herzhaft,trocken	€ 28,50
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South Africa

2018er	Boland Cellar Sixti 40 Cabernet Sauvignon/Shiraz Roland Kelder,trocken	€ 27,50
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Australia

2018er	„Koonunga Hill“ Shiraz/Cabernet Eukalyptus-und Schokoladen Bukett, weiche Tannine, trocken	€ 31,00
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➤ **Vintage subject to change** <

Sparkling wines and champagne

In-house brand, Riesling	0.75 l	€ 24,50
In-house brand, Rosé	0.75 l	€ 24,50
Prosecco di Valdobbiadene	0.75 l	€ 26,50
Moët & Chandon Brut Imperial	0.75 l	€ 85.00

Beer

Draught Bitburger pils	0.3 l	€ 3.90
Draught Zwiefalter pils	0.3 l	€ 3.90
Draught Sanwald wheat beer	0,5l	€ 4,80
Alcohol-free Bitburg Drive	0.33 l bottle	€ 3.90
Köstrizer Schwarzbier [black lager]	0.33 l bottle	€ 3.90
Sanwald crystal, light and dark wheat beer,	0.5 l bottle	€ 4,80

Soft drinks

Teinacher still mineral water	0.25 l	€ 3,20
Teinacher mineral water	0.5 l	€ 3,80
Teinacher mineral water and medium	0.7 l	€ 4,90
Teinacher mineral water gourmet	0.75 l	€ 5,50
Coca Cola, Fanta, Spezi	0.2 l	€ 3,20
Apple spritzer	0.3 l	€ 3,50
Apple juice	0.2 l	€ 3,20
Orange juice, tomato juice	0.2 l	€ 3,20
Red currant nectar, cherry juice	0.2 l	€ 3,20
Schweppes Bitter Lemon, tonic* *contains quinine	0.2 l	€ 3,20

Hot drinks

A cup of coffee	€ 3,20
A portion of coffee	€ 4,90
Espresso	€ 2.90
Cappuccino	€ 3,80
White coffee	€ 3,60
A glass of tea	€ 2.90

{All of the prices listed above contain the statutory VAT and the service charge. }

7. WELL WORTH KNOWING

We would ask you to note that we cannot guarantee access to the rooms for you on the day before the event. We would be pleased to give you information on room occupancy on the day before your event.

Food and drink bought by guests:

We would ask that you take into account that we charge a corkage fee and a plate fee if you decide to bring drink or food yourself.

For cakes and other small pastries and biscuits we charge
a plate fee of €4.00 per person

Where drinks are concerned, the cork fee depends on the type of drink,
For wines €14,00 per 0.7 litre bottle

Spirits €55.00 per 0.7 litre bottle
 €38.00 per 0.5 litre bottle
 (Clear fruit brandies, Raki, Ouzo, vodka, etc.)

 €80.00 per 0.7 litre bottle
 €58.00 per 0.5 litre bottle
 (Jack Daniels, whisky, Grappa, etc.)

We generally ask that you let us know when you intend
to bring your own food or drink with you.

Other:

The following is a list of additional costs that may be incurred:

Additional night service charge for every started hour from midnight	€80.00
Projector	€50.00
Microphone system (including 2 wireless microphones)	€85.00
Dance floor (20m ²)	€55.00
White chair covers	€5.50/item
Stage elements (2m x 1m)	€13.00/item
Room rental for guaranteed use on the day before the event	€600.00
(The room will be reserved for you for guaranteed handing over to you from 5pm)	

We would ask you to take into account that, due to the hotel policy and out of consideration for the guests present in the hotel, we have to end service at 3am.

8. GENERAL TERMS AND CONDITIONS FOR EVENTS

General Terms and Conditions for Events

The General Terms and Conditions for Events refer to all services and supplies related to events in the conference, meeting and banquet rooms provided, and to how they are held.

However, these provisions also apply to all additional rooms, showcases, walls and other surfaces and rooms linked with the event areas and connected with the CITY Hotel.

The event organiser and the CITY Hotel are the contractual parties. The CITY Hotel is entitled to request an appropriate prepayment when the customer is not the event organiser.

The following General Terms and Conditions apply

1. Following the hotel's confirmation that rooms and areas have been booked and the agreement on the supplies and services to be provided, both the booking and the agreement are binding for the event organiser and the CITY Hotel. A rental agreement is simultaneously established when the rooms, showcases and surfaces are provided.

Written permission is required from the CITY Hotel if rooms, showcases or surfaces are being sublet or leased.

2. The prices include the statutory VAT. An increase in VAT after the contract has been concluded is borne by the customer. If there are more than 120 days between the conclusion of the contract and the event, the CITY Hotel reserves the right to change the price.

3. All of the CITY Hotel's bills are payable without any deductions at the latest 10 days following receipt of the bill.

4. The CITY Hotel must be informed of the final number of participants 4 days before the event so that proper preparations can be guaranteed.

When billing takes place, deviations downwards from the final number of participants registered are only allowed up to 5%. Above and beyond this, they are borne by the event organiser. Conversely, the actual number of participants is used as a basis for the billing. If the registered number of participants is to be exceeded by 5%, this must be agreed in advance with the CITY Hotel.

5. The CITY Hotel reserves the right to claim payment of the rent for an event not held if this lies outside its area of responsibility. Above and beyond this, the CITY Hotel has the right to compensation for additional services provided such as meals, depending on the time when the event is cancelled.

The amount of the rent and the compensation are in accordance with Number 1 and the Appendix to the General Terms and Conditions arising from confirmation of the order.

6. Losses or damage caused by the event organiser, its staff or other assistants are borne by the event organiser. The event organiser can take out insurance for such occurrences and it is incumbent on the CITY Hotel to request that it does so.

The affixing of any decorative materials or other such objects to the walls must be agreed with the CITY Hotel. The customer must provide a guarantee in relation to the fire regulations for any type of decorative materials. The CITY Hotel can request confirmation of their safe nature from the authorities responsible for fire protection. The hotel is only liable for damage to or loss of objects brought by the participants caused by its own staff.

7. If, at the request of the event organiser, technical or other types of equipment are obtained from third parties, the CITY Hotel acts on behalf of and for the account of the event organiser. The event organiser releases the CITY Hotel from all claims related to provision of such equipment by third parties and is liable for the careful handling and proper return of this equipment.

8. Except in special cases, where a written agreement is required, food and drink may not be brought along by the event organisers. In this case the CITY Hotel will charge a service fee and/or a corking fee. The CITY Hotel reserves the right to retain samples of food brought by the participants.

9. All publications (including newspaper advertisements, the invitations to sales events and interviews) require the written permission of the CITY Hotel.

If such publications are created without the prior consent of the CITY Hotel and harm the CITY Hotel's vital interests, the CITY Hotel can cancel these events in accordance with Number 5 of the General Terms and Conditions (payment of the rent and compensation).

10. The CITY Hotel can cancel the event if it can justifiably prove that the event will disturb the proper running of the hotel, or harm its security or reputation, as well in cases of force majeure.

11. The place of performance and the place of jurisdiction are the location of the respective CITY Hotel.

12. If one of the provisions of the General Terms and Conditions is ineffective, then the validity of the remaining provisions is unaffected thereby. The invalid provision is replaced by a valid provision whose meaning is closest to that of the invalid provision. Deviating agreements or ancillary agreements must be drawn up in writing.

Number 5 of the CITY Hotel's General Terms and Conditions
From the date of the order CITY Hotel's claim

Beyond 22 days	The rent is not charged provided that somewhere else can be rented
15th-21st day	The rent is charged
8th-14th day	The rent is charged plus compensation of 33% for the turnover lost (on meals); if
	this has not yet been established in concrete terms, the minimum menu price for a banquet x the
number of people applies	
up until the 7th day	The rent is charged plus compensation of 66% for the turnover lost on the meals; if
	this has not yet been established in concrete terms, the minimum menu price for a banquet x the
number of people applies.	

The amount of the rent arises from the CITY Hotel's order confirmation in accordance with Number 1.