

# 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.**

# **TABLE OF CONTENTS**

---

**1. FINGER FOOD**

**2. FORK BUFFET**

**3. PERSONAL CHOICE OF MENU**

**4. MENU**

**5. COLD/HOT BUFFETS**

**6. DRINKS MENU**

**7. WELL WORTH KNOWING**

**8. GENERAL TERMS AND CONDITIONS FOR  
EVENTS**

# 1. FOR A STAND-UP RECEPTION - FINGER FOOD

Minimum order of 10 pieces/depending on selection

## Cold:

Buttered pretzels	Piece	€3,20
Bread rolls with a savoury spread (Sausage, cheese or fish salad)	Piece	€4,50

## Pumpernickel :

Egg cream filling	Piece	€3,00
Fresh herbed cream cheese	Piece	€3,00
Herring cutlets	Piece	€3,80
Salmon mousse	Piece	€3,90

## Baguette canapes with toppings

Choice of French bread or wholemeal bread

French brie cheese and grapes	Piece	€3.90
Milanese salami with pickled vegetables	Piece	€3.90
Cooked ham, mandarin oranges	Piece	€3.90
Parma ham, grated parmesan	Piece	€4,30
Roast beef on Waldorf salad	Piece	€5,10
Soft cheese with pepper	Piece	€4,30
Trout mousse with apples and walnuts	Piece	€5,90
Marinated salmon with graved salmon sauce	Piece	€5,00
Duck liver terrine with orange	Piece	€6,10
Pork medallions with cheese mousse	Piece	€6,20

Minimum order of 10 pieces/per selection

**Hot**

Chicken wings	3 pieces	Portion	€4,90
Puff pastry filled with salmon and dill		Piece	€3,50
Alsation tarte flambee			
Bacon and sour cream		Piece	€3,20
Meatballs with hot chilli sauce		2 pieces	€3,50
Mini spring rolls	3 pieces	Portion	€3,80
Croissants filled with ham and cheese		Piece	€3,90
Quiche Lorraine		Piece	€3,60
Baked shrimps in panada		Piece	€4,20
Savoury pastries, one portion consisting of four different varieties.		Portion	€5,50

**Vegetarian break-time snacks**

Vegetarian puff pastry parcels filled with spinach, leeks or tomatoes		Piece	€3,50
Cream cheese jalapenos		Piece	€3.80
Fresh cheese in a chilli pepper with a crispy crust			
Spicy onion rings		Portion	€4,20
Onion rings in batter			
Broccoli and cheese in batter		Piece	€3.80
Mozzarella sticks in spicy batter		Piece	€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	€3,60
Madeira cake	Piece	€3,60
Small Danish pastries	Piece	€3,00
Tea cakes	Portion	€3,50
Croissants	Piece	€3,00
Raspberry cream tarts	Piece	€4,10
Black Forest cherry roll	Piece	€4,10
Mini cream puffs with vanilla cream	3 pieces	€3,50
Apple cake with cinnamon sugar		
Vanilla sauce	Piece	€4,10
Cheese cake	Piece	€4,50
Fruit cake	Piece	€4,50
Tarts	Piece	€5,40

## 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: €29,00**

### 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: €31,50**

### 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: € 39.00**

## 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  
Pumpnickel 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	€30.50
	Main course no. 2	€33.50
	Main course no. 3	€34.50

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 leeks 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: €31.00  
\*Price per person: €28.00

All prices include statutory VAT.  
Subject to change

## 4. SWABIAN MENUS

### MENU 1

€37,00

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

€46,00

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

€46,00

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

€33.50

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

€35.50

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

€41.00

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

€51.00

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

### MENU vegan



with 3 courses

€ 41.50

with 4 courses

€ 34,50

Tomato soup with white bread croutons  
Duet of arugula and radicchio with raspberry dressing  
with roasted pine nuts and grated carrots  
Barley risotto refined with smoked tofu with cocktail tomatoes and baby spinach  
Fresh fruit salad with cassis sorbet and mint

## 5-COURSE MENU

### MENU 10

€59,50

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:  
€ 30,50

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:  
€37.00

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:  
€ 41,00

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:  
€44,00

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:  
€50,00

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:

€59.00

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	€4,90
Dry Sack medum dry sherry	5 cl	€4,90
Dry martini/Bianco martini	5 cl	€4,90
Prosecco di Valdobbiadene	0.1 l	€5,90
Rielsing champagne with elderberry syrup	0.1 l	€6,90
Campari* soda/orange (*contains colouring agents)	0.3 l	€7,50

#### Alcohol-free aperitifs

"Virgin Pina" Pineapple juice, coconut syrup and cream	0.3 l	€7,50
"Virgin Mai Tai" Orange juice, lemon juice and pineapple juice	0.3 l	€7,50
"Blue Beach" Pineapple juice, lemon juice, alcohol-free Blue Curacao	0.3 l	€7,50

#### 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	€ 28,50
2021er	Rosé Q.b.A. halbtrocken. Württemberg, Schloss Affaltrach Duft von frischen Gartenbeeren/gekeltert aus Pinot Meunier	€ 28,50
2018er	Lemberger Q.b.A. Trocken, Württemberg, Schloss Affaltrach Mundig feinwürziger Wein mit reifen Tanninen	€ 28,50

## **White wines from Württemberg**

**0.75 litre bottle**

2021er	Winterbacher Hungerberg, Riesling, Kabinett trocken Vdp-Weingut Jürgen Elwanger, pikante Frucht	€ 31,00
--------	--	---------

## **Red wines from Württemberg**

2018er	Bönnigheimer Sonnenberg, Lemberger trocken, Q.b.A. Weingut Ernst Dautel excellent ausgebauter lemberger	€ 31,00
--------	--	---------

## **White wines from Baden**

**0.75 litre bottle**

2021er	Meersburger Junfernsteg, Weißerburgunder trocken, Q.b.A. Staatsweingut Meersburg, zartfruchtiges Bukett	€ 31,50
--------	--	---------

## **Red wines from Baden**

2018er	Alde Gott, Spätburgunder Kabinett, trocken, Q.b.A WG Sasbachwalden, kräftig, gehaltvoll, trocken	€ 32,00
2018er	Birnauer Kirchhalde, Spätburgunder Q.b.A WG Markgraf von Baden, elegant und ausgewogen	€ 33,50

## **Rose wines from France**

2021er	Cotes de Provence Rose, Vignerons de Saint Tropez, A.C. leuchtende Lachsfarbe, saftig und würzig, trocken	€ 31,50
--------	--	---------

## **Red wines from France**

2018er	Château Yon Lavallade, Saint Emilion AOCu Eukalyptus und Vanille, trocken	€ 48,00
2018er	Château Bel-Air, Lussac St.Emilion, AC Schlossabzug Schöne, runde und geschmeidige Struktur, trocken	€ 39,50

# Wines

## White wines from Italy

2021er	Lugana , Vigneto le Formaci, Trebbiano,D.O.C. saftige Frucht,zahrtsüßliche Fülle,würzig, trocken	€ 31,50
2021er	Vernaccia di San Gimignano,D.O.C.G. Toscana zart, leicht, sehr trocken	€ 31,50

## Italian rosé & red wines

2021er	Antinori Rosato Cipresseto I.G.T., Toskana Marchesi Antinori, saftig-fruchtiges Bukett	€ 30,50
2018er	Barbera d´Alba Pelassa Superiore, D.O.C.G. „San Pancrazio“, trocken	€ 33,50
2018er	Bardolino Classico D.O.C. Veneto Cecilia Baretal, angenehm fruchtig, trocken	€ 32,00

## Chile:

**0.75 litre bottle**

2018er	Cono Sur Merlot „Reservado“. Beerenaroma, Pflaume, Zimt, saftig, trocken	€ 33,00
--------	---	---------

## Spain

2016er	„Cornas“ Tempranillo D.O. Catalunya Weingut Torres,frisch,herzhaft,trocken	€ 34,50
--------	---	---------

## South Africa

2018er	Boland Cellar Sixti 40 Cabernet Sauvignon/Shiraz Roland Kelder,trocken	€ 33,00
--------	---	---------

## Australia

2018er	„Koonunga Hill“ Shiraz/Cabernet Eukalyptus-und Schokoladen Bukett, weiche Tannine, trocken	€ 36,00
--------	---	---------

➤ **Vintage subject to change** <

### **Sparkling wines and champagne**

In-house brand, Riesling	0.75 l	€ 29,50
In-house brand, Rosé	0.75 l	€ 29,50
Prosecco di Valdobbiadene	0.75 l	€ 29,50
Moët & Chandon Brut Imperial	0.75 l	€ 89.00

### **Beer**

Draught Bitburger pils	0.3 l	€ 4,10
Draught Zwiefalter pils	0.3 l	€ 4.10
Draught Sanwald wheat beer	0,5l	€ 5,20
Alcohol-free Bitburg Drive	0.33 l bottle	€ 4,10
Köstrizer Schwarzbier [black lager]	0.33 l bottle	€ 4,10
Sanwald crystal, light and dark wheat beer,	0.5 l bottle	€ 5,20

### **Soft drinks**

Teinacher still mineral water	0.25 l	€ 3,50
Teinacher mineral water	0.5 l	€ 4,10
Teinacher mineral water and medium	0.7 l	€ 5,10
Teinacher mineral water gourmet	0.75 l	€ 6,10
Coca Cola, Fanta, Spezi	0.2 l	€ 3,50
Apple spritzer	0.3 l	€ 3,80
Apple juice	0.2 l	€ 3,50
Orange juice, tomato juice	0.2 l	€ 3,70
Red currant nectar, cherry juice	0.2 l	€ 3,70
Schweppes Bitter Lemon, tonic* *contains quinine	0.2 l	€ 3,70

### **Hot drinks**

A cup of coffee	€ 3,70
A portion of coffee	€ 5,80
Espresso	€ 3.30
Cappuccino	€ 4,40
White coffee	€ 4,20
A glass of tea	€ 3,20

{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 <sup>2</sup> )	€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 (The room will be reserved for you for guaranteed handing over to you from 5pm)	€600.00

**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.