

Catering allowance

„Aquino Box“

As a welcome

Freshly brewed **organic coffee** | selection of different teas

Coffee break in the morning

Freshly brewed **organic coffee** | selection of different teas

Fine biscuits

Businesslunch

Water 0,2l

Afternoon coffee break

Freshly brewed **organic coffee** | selection of different teas

Sheet cake

Regular or carbonated water

Orange juice | Apple juice

Price per person: € 46,90

inkl. High Speed WiFi Access / W-Lan (approx. 250 m/bit download, 100 m/bit upload) for all guests

„Aquino Organic-Box“

We are happy to offer you the Aquino Box with products from organic/ecological farming.

All drinks and dishes are 100% from certified production

Price per person: € 59,90

inkl. High Speed WiFi Access / W-Lan (approx. 250 m/bit download, 100 m/bit upload) for all guests
(number of persons is needed 7 days before arrival)

* If you book an additional component from our suggestions to extend the breaks, canapés and salads, you will receive a 15% discount on the booked particle.



*Ingredient declaration according to §6 of the organic farming law
DE-ÖKO-039

All prices are per person or piece, unit and include the currently valid VAT.
Valid from 01.01.2024

Other suggestions / additionally bookable:

Plate dish à la chef water 0,2l	€ 18,00
2-course menu à la chef water 0,2l	€ 22,50
3-course menu à la chef water 0,2l	€ 27,50
Business lunch buffet or dinner buffet (4 - course buffet) (requires at least 20 participants)	€ 32,50

Coffee breaks

Pot of organic coffee* or tea (1 liter = 6 cups)	€ 12,00
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The classic:

Organic - coffee* and tea sheet cake	€ 7,20
Organic - coffee* and tea vegan cake (gluten free)	€ 9,20
whipped cream extra charge per serving	€ 0,75

Aquino Fit:

Organic - coffee* and tea fruit skewer granola bar	€ 8,20
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Swabian snack:

Organic - coffee* and tea pretzel butter	€ 7,20
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Sweet breaks:

Organic - coffee* and tea sweet mini plunder (2 pieces)	€ 6,90
Organic - coffee* and tea vegan muffins	€ 7,90
Organic - coffee* and tea gluten-free muffins	€ 8,90

Berlin break

Organic - coffee* and tea	
Mini-meatballs vegetarian vegetable balls	€ 9,90
Bread rolls "Schusterjunge" with camembert Smoked pork cold cuts	
Mini Berliner (pancakes)	

Coffee break with pastries

Organic coffee* and tea biscuits	€ 5,60
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Suggestions for extending your breaks

(portion or unit price)

Cold:

Falafel date skewer	€ 3,90*
Skewer with cherry tomato Baby mozzarella	€ 2,90
Skewer with cheese cubes Grape	€ 2,90
Skewer with cheese cubes Olives	€ 2,90
Skewer with various antipasti	€ 2,90
Diced melon Serrano ham	€ 3,50
½ sandwich (cold cuts and cheese)	€ 2,75
½ sandwich (lactose-free or gluten-free or vegan)	€ 3,50
Mini-Lye pastry	€ 1,50
Brezel mit Butter	€ 2,75
Mini-Twister (Spinach Cheese Tomato)	€ 2,25
½ Wrap (Vegetarian Chicken)	€ 3,75
Sandwich	€ 2,75

Warm:

3 Mini spring rolls filled with glass noodles and vegetables	€ 3,25
1 Vegetable skewer Dip	€ 3,90
2 Potato pockets Cream cheese and herb filling	€ 3,50
1 Cauliflower taler Tartar sauce	€ 3,25
3 Minischnitzel Dip	€ 3,75
4 Mini fried nürnbergger sausages Buns	€ 3,75
4 Mini-meatballs Barbecue Sauce Buns	€ 3,75
1 Potato pancakes Serrano ham Arugula Herb curd cheese	€ 5,25
1 Potato pancakes Smoked salmon Horseradish dip	€ 6,25
1 German curry sausage Bread	€ 5,25

Süß:

Fruit skewer small (4 pieces)	€ 2,60
Fruit skewer large (7 pieces)	€ 3,90
Fruit basket	€ 2,60
Sliced fruit	€ 3,90
Buttercroissant	€ 2,25
2 Mini danish	€ 2,90
2 Mini-Brownies	€ 3,60
2 Mini-Berliner (pancakes)	€ 2,90
2 Mini-Donuts	€ 2,90
3 Mini-Buttermilk Drop Doughnuts	€ 2,90
Fine biscuits (biscuit plate)	€ 1,60
Organic cookie biscuits* (gluten or lactose free) or vegetarian	€ 3,20
Sheet cake	€ 3,20
Sheet cake vegan	€ 4,20
Sheet cake gluten free	€ 5,20
Granola bar	€ 1,75
Vegan fruit slices	€ 3,00

Canapés

Vegetarian variations

Tomato Mozzarella	€	2,65
Cream cheese Garden cress	€	2,65
Camembert Cranberries	€	2,65
Semi hard cheese Garnish	€	2,65

Meat variations

Raw ham Gherkin	€	3,00
Cooked ham Cantaloupe melon	€	3,00
Smoked pork cold cuts Parsley	€	3,00
Salami cream cheese	€	3,00
Roast beef horseradish cream or remoulade	€	3,90
Duck breast Orange segment	€	3,90

Fish variations

Smoked salmon Horseradish cream	€	3,90
Smoked trout fillet mustard cream	€	3,90
Smoked mackerel dill cream	€	3,90

Vegan Canapés

€ 3,90

(The canapés are also available on wheat or whole wheat baguette)

Salads in glass

Couscous salad	€	2,90
Antipasti salad	€	2,90
Mushroom salad	€	3,50
Vegetarian salad of the season	€	3,50
Sausage salad	€	2,90
Chicken breast salad	€	3,25
North Sea crab salad	€	4,50
Crayfish salad	€	4,50

Snack offers from the buffet

<u>Our classic</u>	€ 17,50
2 sandwiches with sliced cheese cold cuts 1 Salad in a glass of the chef's choice (seasonal) Vegetarian stew or with meat (portion 0,35l) small roll Dessert cream in glass	
<u>Vital (Vegetarian)</u>	€ 18,50
Cream of vegetable soup Bread Butter Stuffed zucchini gratinated with cheese Mediterranean sauce Rice Crispy Vegetable coin Tartar Sauce Couscous Salad Raw Vegetable Salad Buttermilk dessert Berries	
<u>Berliner</u>	€ 20,00
Pea soup Smoked pork cold cuts Bread basket Butter German curry sausage Potato Salad Mini-meatballs Beet salad Lentil salad Red fruit jelly Vanilla sauce	
<u>Rustic food</u>	€ 20,00
Goulash soup Bread Butter Various antipasti Ravioli with seasonal filling Cream sauce Chocolate pudding Vanilla sauce	
<u>Vegan</u>	€ 28,00
Soup of the season Bread basket Vegan spread Bell pepper Tomato sauce Rice Mini spring rolls Asian sauce Seasonal salads Balsamic dressing Fruit salad	

These snack offers are valid for at least 10 guests
For 20 or more guests, a 2nd dessert will be served by the chef's choice.

Stews and soups

with meat:

Hungarian goulash soup

Pea soup | Smoked pork

Green Bean Stew | Beef

Tom Kha Gai (Asian soup with chicken | coconut milk)

Oriental lentil stew | Vienna sausage

Vegetarian:

Cream of tomato soup

Cream of mushroom soup

Carrot-ginger-coconut soup

Cream of pumpkin soup

Potato and vegetable stew

Mediterranean bean stew

The stews are served with different kinds of bread and butter

€ 8,00 per person | with option to refill the soup cup

€ 4,50 per portion 0,25l

Classic buffet

Salad buffet with various raw vegetable salads | Leaf salads | Dressed salads | Dressings
Bread basket | Butter

Cream of mushroom soup

Boiled beef | Bouillon potatoes | Horseradish sauce
Steamed salmon | Vegetable straw | Rice | Herb cream sauce
Vegetarian ravioli filled with spinach ricotta | Herb sauce

Panna Cotta | Fruit Sauce
Chocolate cream

Price per person: € 34,50

Vegetarian buffet

Salad buffet with various raw vegetable salads | Leaf salads | Dressed salads | Dressings
Bread basket | Butter

Carrot-ginger-coconut soup

Stuffed bell pepper baked with feta | Rice | Tomato sauce
Vegetable pan with "Schupfnudeln" (long shaped potato dumplings)
Pasta | Cherry tomatoes | Pesto

Red fruit jelly | Vanilla sauce
Buttermilk dumplings

Price per person: € 34,50

Feast buffet

Various raw vegetable salads | Leaf salad | Dressings
Various dressed salads from classic to oriental
Smoked fish platter
Bread basket | Butter

Pork medallion | Vegetables | Potato gratin | Orange-pepper sauce
Pike-perch fillet | Steamed leek | Carrots | Wild rice | Dill-mustard sauce
Stuffed zucchini gratinated with cheese | Paprika sauce

Cheese platter

Tiramisu
Greek yogurt | wild berries

Price per person: € 39,90

Finger food buffet

Pasta skewer (stuffed tortellini | Sun-dried tomatoes | Mini mozzarella)
Antipasti skewer (Peppers | Zucchini | Mushroom)
Couscous salad with leaf parsley
Tender wheat salad with cashew nuts (Tender wheat grains | Zucchini slices | Red and yellow bell pepper cubes | Red onions | Roasted cashew nuts | Spicy dressing)
Wrap Variation:
Wrap "Chicken Curry"
Wrap "Spicy Tuna"
Wrap "Tomato-Mozzarella"
Bread and butter

Chicken Wings | Sweet Chili Dip
Mini tarte flambee (Alsatian style with bacon | Onions and Greek style with shepherd's cheese | Pepperoni
Baked Shrimp (Garlic Shrimp | Spicy Dip)

Muffin selection
Fruit cream

Price per person: € 36,90 (13 pieces + 2 dessert pieces)

Seasonal buffet (spring) 01 March - 31 May

Salad buffet of various vegetables such as mushrooms | Chinese cabbage | Artichokes | Fennel | Kohlrabi | Radishes | Spinach | Sweet potatoes | Sugar snap peas | Cress | Selection of leaf salads | Dressings
Bread basket | Butter

Cream of asparagus soup

Roasted corn poulard | Vegetables of asparagus, carrot, snow peas | Parsley potato
Steamed Cod Loins | Pak Choi | Cherry Tomatoes | Fragrant Rice | Wild Garlic Sauce
Spinach Ricotta Ravioli

Strawberry Cake
Rhubarb cream

Price per person: € 39,90

Seasonal buffet (summer) 01 June - 31 August

Salad buffet with a selection of leaf salads such as Batavia | Oakleaf | Iceberg lettuce
Various dressed salads of the season | Dressings
Tuna salad
Bread basket | Butter

Cream of corn soup

Veal blanket | Market vegetables | Tagliatelle
Tilapia fillet with butter crust | Basmati rice | Basil sauce
Gnocchi à la Ratatouille

Apricot dumplings | berry vanilla sauce
Raspberry and currant Creme

Price per person: € 39,90

Optional: 2 course menu or buffet - € 23,90 per person
3 course menu or buffet - € 26,90 per person
4 course menu or buffet - € 32,90 per person

Seasonal buffet (autumn) 01 September - 30 November

Salad buffet of various vegetables such as beet | Red cabbage | Sweet potato | White cabbage | Celeriac | Chinese cabbage | Mushrooms | Parsley root | Ramb's lettuce | Rhicory | Dressing
Herring salad
Bread basket | Butter

Cream of pumpkin soup

Wild boar ragout | Brussels sprouts | Potato-celery gratin
Poached salmon fillet | Leek vegetables | Wild rice | Horseradish sauce
Schupfnudelpan (long shaped potato dumplings) | Root vegetables | Mushrooms | Parsley pesto

Apple tart | Custard
Hazelnut cream

Price per person: € 39,90

Seasonal buffet (winter) 01 December - 28 February

Salad buffet of different vegetables like artichoke | Eggplant | Cauliflower | Beans | Broccoli | Fennel | Corn | Peppers | Carrots | Dressings
Crayfish
Chicken salad
Bread basket | Butter

Chestnut soup

Duck breast slices | Red cabbage | Dumplings | Gravy
Fried fillet of pike-perch | Creamed savoy cabbage | Mashed sweet potatoes | herb cream sauce
Cauliflower roast | Tartar sauce

Walnut brownie
Plum mousse

Price per person: € 39,90

Optional: 2 course menu or buffet - € 24,90 per person
3 course menu or buffet - € 29,90 per person
4 course menu or buffet - € 34,90 per person

Barbecue buffet

Various salads:

Leaf salads | Tomatoes | Cucumbers

Potato salad | Pasta salad

Dressed salads

Balsamic dressing | Yogurt dressing

Selection of bread and rolls

Herb butter

Selection from the grill:

Marinated neck steaks of pork

Grilled sausage

Grilled chicken

Corn on the cob

Sheep cheese packets

Various barbecue sauces | Ketchup | Mustard

Red fruit jelly | Vanilla sauce

Price per person: € 33,90

Minimum 20 people, maximum 120 people

Barbecue buffet +

(additional)

Summer gazpacho or cucumber cold dish

Beef

Marinated meat-vegetable skewers

Salmon fillet

Price per person: € 39,90

Minimum 20 people, maximum 120 people

Aquino Christmas Market exclusive

Provision of the yard decorated for Christmas
3 mulled wine per person 0,2l
1 portion of kale
1 portion of potato pancakes with herb sour cream
Fire bowl including firewood
Christmas pastry
Candles, lighting and blankets
Sound / music system

Price per person: € 44,90
Minimum 20 people, maximum 120 people

Bookable always from the Monday before the first Advent

From 12 o'clock until maximum 22 o'clock

Aquino Gala Package exclusive

Provision of the large hall (auditorium) with parquet floor
Seating at round banquet tables including table linen
Flower arrangements for the hall and the buffet
Provision of the foyer areas and the Mariengarden including bar tables
Available sound and lighting equipment
Festive buffet & beverage package (6 hours included)
Service staff (6 hours included)

Price per person: € 129,90
Minimum 50 people, maximum 120 people

Basic offer beverages

Adelholzener classic carbonated	bottle 0,7 l	€ 6,20
Adelholzener classic carbonated	bottle 0,25 l	€ 2,90
DIETZ Apple or orange juice	bottle 1,0 l	€ 12,00
	bottle / glass 0,2 l	€ 2,90
CREYDT Orange or Apple juice (naturally cloudy)	bottle 1,0 l	€ 14,00
Coca Cola / Zero	bottle / glass 0,2 l	€ 2,90
Sparkling wine house brand	bottle 0,75l	€ 22,50
	glass 0,1l	€ 3,50
Beer		
Berliner Jubiläums Kindl	bottle 0,33 l / glass 0,3 l	€ 3,70
Bayreuther Hell	glass 0,5l	€ 4,90
Schöffelhofer Weizen	bottle 0,5 l	€ 4,90
Clausthaler alkoholfrei	bottle 0,33 l	€ 3,70
Radler / Alster	glass 0,3 l	€ 3,70
Aperitif		
Campari / Orange	glass 0,2 l	€ 5,90
Aperol Spritz	glass 0,2l	€ 5,90
Digestif		
Schladerer Himbeergeist	glass 2 cl	€ 3,30
Schladerer Williams Birne	glass 2 cl	€ 3,30
Schladerer Kirschwasser	glass 2 cl	€ 3,30
Ramazotti	glass 2 cl	€ 3,30
Averna	glass 2 cl	€ 3,30
Grappa Julia	glass 2 cl	€ 3,30
Asbach Uralt	glass 2 cl	€ 3,30
Longdrinks		
Gin Tonic	glass 0,2l	€ 5,90
Cuba Libre	glass 0,2l	€ 5,90
Coffee and coffee specialties		
Cup of organic coffee / cup of tea		€ 2,30
Espresso		€ 2,50
Double espresso		€ 4,40
Coffee with milk		€ 3,30
Cappuccino		€ 3,30
Latte Macchiato		€ 3,90

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Wine and sparkling wine offer

Sauvignon Blanc, dry

Aroma combination black currant | Gooseberry

Winery Dorst | Rheinhessen | 2022

bottle 0,75l € 19,50

glass 0,2l € 5,40

Grauburgunder, dry

Strong | Full-fruity | Honey-nutmeg note

Winery Dorst | Rheinhessen | 2022

bottle 0,75l € 19,50

glass 0,2l € 5,40

Dornfelder Weißherbst, off-dry

Strawberry and raspberry fruit

Winery Dorst | Rheinhessen | 2022

bottle 0,75l € 19,50

glass 0,2l € 5,40

Nero d'Ávola, dry

Aromatic | Fragrant nose | Clove and berry fruit | Quaffable character

bottle 0,75l € 19,50

glass 0,2l € 5,40

Syrah „Terre Siciliane“, dry

Distinctive character | Intense and persistent of ripe fruit | Full-bodied with blackberry notes

bottle 0,75l € 24,50

Bardolino Classico Costiera, dry

Fruity bouquet | Red and black berry fruits | Fine spice of the tannins | Fresh minerality

bottle 0,75l € 22,50

Sekt Scheurebe, dry

Cassisfrucht | prickelnd | frisch

Weingut Dorst | Rheinhessen | 2021

bottle 0,75l € 22,50

glass 0,1l € 3,50

We point out that all our wines contain sulfites.

All vintage information of the wines are non-binding & may change due to delivery!