Dear guests,

thank you for your interest in conference facilities of the NOVINA Hotel Herzogenaurach Herzo-Base.

We offer a wide variety of exclusive venues for meetings, conferences, presentations and private functions.

Our experienced team of specialists will be available for you and can give you some advice.

You can reach our conference & banqueting team as follows:

+49 (0) 9132-74 72 530 or +49 (0) 9132-74 72 500

No matter what information you require – do not hesitate to contact us!

NOVINA HOTEL Herzogenaurach Herzo-Base
your business-, sport- and conference hotel
## CONTACT PERSON

### General management and sales

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Manager</td>
<td>Karim Martin</td>
<td>09132-74 72 0</td>
</tr>
<tr>
<td>Asst. General Manager</td>
<td>Michael Berlin</td>
<td>09132-74 72 502</td>
</tr>
</tbody>
</table>

### Conference & Reservation

<table>
<thead>
<tr>
<th>Position</th>
<th>Email</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conference &amp; Reservation</td>
<td><a href="mailto:reservation@novina-herzogenaurach.de">reservation@novina-herzogenaurach.de</a></td>
<td>09132-74 72 522</td>
</tr>
<tr>
<td>Conference &amp; Reservation Manager</td>
<td>Sabrina Löw</td>
<td>09132-74 72 520</td>
</tr>
<tr>
<td>Conference &amp; Reservation Coordinator</td>
<td>Ana-Marija Crnjak</td>
<td>09132-74 72 521</td>
</tr>
<tr>
<td>Conference &amp; Reservation Coordinator</td>
<td>Christiane Obenauer</td>
<td>09132-74 72 531</td>
</tr>
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### Reception

<table>
<thead>
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<th>Position</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Front Office Manager</td>
<td><a href="mailto:info@novina-herzogenaurach.de">info@novina-herzogenaurach.de</a></td>
</tr>
</tbody>
</table>

### Restaurant

<table>
<thead>
<tr>
<th>Position</th>
<th>Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant Manager</td>
<td><a href="mailto:restaurant@novina-herzogenaurach.de">restaurant@novina-herzogenaurach.de</a></td>
</tr>
<tr>
<td>Asst. Restaurant Manager</td>
<td></td>
</tr>
</tbody>
</table>

### Kitchen

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Executive Chef</td>
<td>Michael Mönck</td>
<td>09132-74 72 550</td>
</tr>
</tbody>
</table>
HOTEL INFORMATION

**Type / Category of Hotel**
- Design hotel
- Sports hotel
- Business hotel
- Convention-/ Conference hotel
- **** Superior

**Hotel facilities**
- Reception (lobby)
- Lift
- Wireless LAN
- 175 parking places next
- Parking area for buses
- 8 conference rooms with conference facilities for up to 300 persons, automobile driveable
- 150 non-smoking rooms
- 4 disabled rooms
- Disabled toilet
- 15 rooms with connecting door
- Public areas are free of obstructions
- Restaurant for up to 150 persons
- Bar with lounge area
- Terrace
- Wellness area (with relaxing area)
- Sauna
- Rainforest-Shower
- Fitness room

**Distances from hotel**
- Outlet Factory Stores 0,3 km
- Down Town 2 km
- „Atlantis“ swimming area 4 km
- Nuremberg city 25 km
- Nuremberg airport 19 km
- Nuremberg congress center 35 km
- Railway Station Erlangen 15 km
- Motorway 4 km
- Bus stop 0,2 km

**In-house services**
- Laundry service (by fee)
- Shoe-polishing machine
- Vegetarian, whole and diabetic food available on demand
- Newspapers and magazines

**Opening hours**
- Rezeption open 24 hours
- Restaurant
- Breakfast Mon-Fri 06:30h – 10:30h
  Sat-Sun 06:30h – 11:00h
- Restaurant daily 11:30h – 23:00
- Bar/Lounge 17:00h – 02:00h
- Wellness area 06:00h – 23:00h
- Roomservice 18:00h – 23:30h

**Room capacity**
- 139 comfort rooms, thereof
  4 rooms for handicapped people
- 10 executive rooms
- 1 executive Champion Suite
- 300 beds

**Room facilities**
- Door with security lock
- Fire doors
- Quiet rooms
- Panorama view
- Sound proofed windows
- Windows for opening
- Spacious working area
- Separate luggage store
- Full-length mirror
- Full air condition in all rooms
- Minibar
- Safe in all rooms (notebook capable)
- Telephone on the desk
- Flat-Screen TV in all rooms
- WLAN / DSL
- Sky Bundesliga
- Radio
- Bathroom with bathtub/toilette
- Cosmetic mirror
- Hairdryer
- Beds with excess length available
ROAD DESCRIPTION

by car:

I. From Direction Berlin A 9
   ● Motorway interchange „Nürnberg“ Direction to Würzburg/Frankfurt A 3 until
   ● Exit „Erlangen-Frauenaurach/Herzogenaurach"
   ● Turn right Direction to Herzogenaurach/Neustadt a.d. Aisch
     After about 4km turn right direction to Herzö-Ba
     and the next street right to the NOVIN A
     HOTEL Herzogenaurach
     Herzö-Ba

II. From Direction München A 9
    ● Motorway interchange „Nürnberg“ Direction to Würzburg/Frankfurt A 3 until
    ● Exit „Erlangen-Frauenaurach/Herzogenaurach"
    ● Turn right Direction to Herzogenaurach/Neustadt a.d. Aisch
      After about 4km turn right direction to Herzö-Ba
      and the next street right to the NOVIN A
      HOTEL Herzogenaurach
      Herzö-Ba

III. From Direction Würzburg/Frankfurt A 3
     ● Exit „Erlangen-Frauenaurach/Herzogenaurach"
     ● Turn right Direction to Herzogenaurach/Neustadt a.d. Aisch
       After about 4km turn right direction to Herzö-Ba
       and the next street right to the NOVIN A
       HOTEL Herzogenaurach
       Herzö-Ba

IV. From Direction Regensburg/Passau A 3
    ● Exit „Erlangen-Frauenaurach/Herzogenaurach"
    ● Turn right Direction to Herzogenaurach/Neustadt a.d. Aisch
      After about 4km turn right direction to Herzö-Ba
      and the next street right to the NOVIN A
      HOTEL Herzogenaurach
      Herzö-Ba

By public transportation:

● Connection to Erlangen main station
● Change to bus line 201 direction Herzogenaurach/An der Schütt
● Change to bus line 274 direction Herzö-Ba/München Str., Bus stop 250m
  from the NOVIN A
  HOTEL Herzogenaurach Herzö-Ba
# OUR ROOM CAPACITIES

<table>
<thead>
<tr>
<th>Room name</th>
<th>Length x width x height</th>
<th>expanse in m²</th>
<th>block-shape</th>
<th>classroom style</th>
<th>u-shape</th>
<th>cinema seating</th>
<th>banquet seating</th>
<th>chair-circle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturn</td>
<td>11,29 x 7,25 x 3,60 m</td>
<td>82</td>
<td>32</td>
<td>36</td>
<td>26</td>
<td>80</td>
<td>48</td>
<td>40</td>
</tr>
<tr>
<td>Uranus</td>
<td>11,27 x 7,25 x 3,60 m</td>
<td>82</td>
<td>32</td>
<td>40</td>
<td>28</td>
<td>90</td>
<td>48</td>
<td>40</td>
</tr>
<tr>
<td>Jupiter</td>
<td>11,29 x 7,25 x 3,60 m</td>
<td>82</td>
<td>32</td>
<td>36</td>
<td>26</td>
<td>80</td>
<td>48</td>
<td>40</td>
</tr>
<tr>
<td>Merkur</td>
<td>11,28 x 7,25 x 3,60 m</td>
<td>82</td>
<td>32</td>
<td>40</td>
<td>28</td>
<td>90</td>
<td>48</td>
<td>40</td>
</tr>
<tr>
<td>Saturn-Uranus or Jupiter-Merkur</td>
<td>22,89 x 7,25 x 3,60 m</td>
<td>166</td>
<td>64</td>
<td>100</td>
<td>58</td>
<td>190</td>
<td>90</td>
<td>80</td>
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<tr>
<td>Saturn-Uranus-Jupiter-Merkur</td>
<td>22,89 x 18,13 x 3,60 m</td>
<td>415</td>
<td>---</td>
<td>200</td>
<td>70</td>
<td>300</td>
<td>150</td>
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<tr>
<td>Neptun</td>
<td>7,45 x 5,56 x 3,70 m</td>
<td>41</td>
<td>16</td>
<td>16</td>
<td>12</td>
<td>33</td>
<td>24</td>
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<tr>
<td>Pluto</td>
<td>3,61 x 5,56 x 3,70 m</td>
<td>20</td>
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<td>10</td>
<td>8</td>
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<tr>
<td>Neptun-Pluto</td>
<td>11,39 x 5,56 x 3,70 m</td>
<td>63</td>
<td>28</td>
<td>24</td>
<td>24</td>
<td>61</td>
<td>36</td>
<td>40</td>
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<tr>
<td>Venus</td>
<td>7,45 x 5,54 x 3,70 m</td>
<td>41</td>
<td>16</td>
<td>16</td>
<td>12</td>
<td>33</td>
<td>24</td>
<td>20</td>
</tr>
<tr>
<td>Mars</td>
<td>3,60 x 5,54 x 3,70 m</td>
<td>20</td>
<td>10</td>
<td>--</td>
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<td>10</td>
<td>8</td>
<td>10</td>
</tr>
<tr>
<td>Venus-Mars</td>
<td>11,39 x 5,54 x 3,70 m</td>
<td>63</td>
<td>28</td>
<td>24</td>
<td>24</td>
<td>61</td>
<td>36</td>
<td>40</td>
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<tr>
<td>Restaurant</td>
<td>21,00 x 13,00 x 3,70 m</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
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<tr>
<td>Bar/Lounge</td>
<td>10,00 x 8,00m</td>
<td></td>
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<tr>
<td>Room hire</td>
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</tr>
<tr>
<td>Saturn,Uranus,Jupiter,Merkur</td>
<td></td>
<td>€ 450,00 per room</td>
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<td></td>
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</tr>
<tr>
<td>Saturn-Uranus or Jupiter-Merkur</td>
<td></td>
<td>€ 900,00 per room combination</td>
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<tr>
<td>Saturn,Uranus,Jupiter,Merkur</td>
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<td>€ 1980,00 for the whole combination</td>
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<tr>
<td>Neptun or Venus</td>
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<td>€ 200,00 per room</td>
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<td></td>
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<tr>
<td>Mars or Pluto</td>
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<td>€ 100,00 per room</td>
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<tr>
<td>Neptun-Pluto or Mars-Venus</td>
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<td>€ 300,00 per room combination</td>
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</tbody>
</table>
CONFERENCE ROOMS AND GROUND FLOOR

1. Saturn 82 m²
2. Uranus 82 m²
3. Neptun 41 m²
4. Pluto 20 m²
5. Jupiter 82 m²
6. Merkur 82 m²
7. Venus 41 m²
8. Mars 20 m²
9. Eingang/entrance
10. Rezeption/reception
11. Bar/bar
12. Restaurant/restaurant
Further seating varieties are available on request.
Ihr Event –
unsere Herausforderung

Wir machen aus Ihrer Tagung ein unvergessliches Erlebnis.
CONFERENCE PACKAGES
(10 people plus)

“Standard”
- Conference room with daylight
- Conference technique
  (2 pin board, 1 screen, 1 flipchart, 1 beamer, 1 trainer’s case)
- Welcome coffee break with coffee/tea for your guests
- Morning coffee break with coffee/tea and our breaktime buffet
- Lunch (3-course-menu or buffet)
- Afternoon coffee break with coffee/tea and our breaktime buffet

**EUR 47.00 per person/day**

“Standard” including dinner
- Conference room with daylight
- Conference technique
  (2 pin board, 1 screen, 1 flipchart, 1 beamer, 1 trainer’s case)
- Welcome coffee break with coffee/tea for your guests
- Morning coffee break with coffee/tea and our breaktime buffet
- Lunch (3-course menu or buffet)
- Afternoon coffee break with coffee/tea and our breaktime buffet
- Dinner (3-course menu or buffet)

**EUR 64.00 per person/day**

“half board”
- Conference room with daylight
- Conference technique
  (2 pin board, 1 screen, 1 flipchart, 1 beamer, 1 trainer’s case)
- Welcome coffee break with coffee/tea for your guests
- Morning or afternoon coffee break with coffee/tea and our breaktime buffet
- Lunch or dinner (3-course-menu or buffet)

**EUR 36.00 per person/day**
**“All inclusive”**
- Conference room with daylight
- Conference technique
  (2 pin board, 1 screen, 1 flipchart, 1 beamer, 1 trainer’s case)
- Welcome coffee break with coffee/tea for your guests
- Morning coffee break with coffee/tea and our breaktime buffet
- Lunch (3-course menu or buffet)
  including Mineral water and apple juice 0,75 l for lunch
- Afternoon coffee break with coffee/tea and our breaktime buffet
- Mineral water and apple juice 0,75 l (limitless in the conference room)

**EUR 58,00 per person/day**

We can offer you the “All inclusive” package also with softdrinks in small bottles for € 4,00 more per person.

**“SPECIAL”**
- Conference room with daylight
- Conference technique
  (2 pin board, 1 screen, 1 flipchart, 1 beamer, 1 trainer’s case)
- Welcome coffee break with coffee/tea for your guests
- Morning coffee break with coffee/tea and our breaktime buffet
- Lunch (3-course menu or buffet)
  including Mineral water and apple juice 0,75 l for lunch
- Afternoon coffee break with coffee/tea and our breaktime buffet
- Mineral water and apple juice 0,75 l (limitless in the conference room)
- Give away for your attendees

**EUR 60,00 per person/day**

We only offer our packages with lunch.

* The prices are including service and VAT
* On demand, we offer you special arrangements for your conference
* We can offer you additional technique, on demand
* WLAN / DSL in all our conference rooms is free of charge
* All Conference rooms are air-conditioned and equipped with daylight
ROOM RATES

valid up to 12/31/2019

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Price Range</th>
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</thead>
<tbody>
<tr>
<td>Single Room</td>
<td>€ 85.00 – 235.00</td>
</tr>
<tr>
<td>Executive Single Room</td>
<td>€ 100.00 – 250.00</td>
</tr>
<tr>
<td>Double Room</td>
<td>€ 98.00 – 264.00</td>
</tr>
<tr>
<td>Executive Double Room</td>
<td>€ 113.00 – 279.00</td>
</tr>
<tr>
<td>Suite</td>
<td>€ 255.00 – 288.00</td>
</tr>
</tbody>
</table>

All rates are per room/night including breakfast buffet, minibar, high-speed DSL, service and VAT.

CONFEREENCE TECHNIQUE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>TV &amp; Video recorder</td>
<td>EUR 30.00</td>
</tr>
<tr>
<td>Overhead projector</td>
<td>EUR 30.00</td>
</tr>
<tr>
<td>Video camera</td>
<td>EUR 52.00</td>
</tr>
<tr>
<td>Video cassette ( á 45 minutes)</td>
<td>EUR 10.00</td>
</tr>
<tr>
<td>DVD-Player</td>
<td>EUR 30.00</td>
</tr>
<tr>
<td>CD-Player</td>
<td>EUR 30.00</td>
</tr>
<tr>
<td>Beamer BenQ SP920P (6000 Ansi/Lumen)</td>
<td>EUR 75.00</td>
</tr>
<tr>
<td>Beamer Acer (6000 Ansi/Lumen)</td>
<td>EUR 75.00</td>
</tr>
<tr>
<td>Beamer Acer (3500 Ansi/Lumen)</td>
<td>EUR 75.00</td>
</tr>
<tr>
<td>e-Board</td>
<td>EUR 175.00</td>
</tr>
</tbody>
</table>

We can hire additional projectors on demand

- Microphone                      | EUR 40.00 |
- Wireless microphone              | EUR 50.00 |
- Lapel microphone                 | EUR 60.00 |
- Headset                          | EUR 60.00 |
- Copy                             | EUR 0.08 - 0.25 |
- Colour copy                      | EUR 0.30 - 0.35 |
- Transparency copy                | EUR 0.85 |
- Laser Pointer                    | EUR 10.00 |
- Moderator case                   | 1x included per room |
- Any further                      | EUR 25.00 |
- Flipchart                        | 1x included per room |
- Pin board                        | 2x included per room |
- Screen (according to room size)  | 1x included per room |

Any further screens                | Price on demand |
Any further technique               | Price on demand |
INCENTIVE

There are many different things to do for an incentive program in our hotel or our neighborhood to make your conference unique and to make the participants of your conference work as a team. Below we have summarized our offer for you. Of course we can help you with the organization.

For gourmets:
- Cocktail workshop in our house
- Viewing the brewery Kitzmann in Erlangen

For athletics:
- Guided city tour on bikes through Herzogenaurach
- bouldern in Dechsendorf
- table foosball competition in our house

For creatives:
- objectives for learning oriented on experience

We would like to support you, your participants and the trainer, to realize creative and motivating ideas. Because of this we decided to put some objectives for learning oriented on experience in our offer. Thereby teamwork will learn new dimensions. We would like to introduce you one of the objectives in detail:

„Pick-up lines“

In their day-to-day work, teams are often faced with situations in which a solution can only be found if all members combine their efforts to a synergetic effect. Use Pick-Up Lines as a vivid illustration of just how important cooperation and moderation are when it comes to working together as a true team.

Did we draw your interest? On request we will send you more information about the learn objectives!
CONFERENCE BREAK

Standard coffee break included in conference packages with coffee, tea, juice and fruit asket with
in the morning: fruit salad, yoghurt and a surprise snack from our kitchen
in the afternoon: candys and sweet surprise snack from our kitchen

Instead of the „surprise“ you can also choose the following:

**American coffee break for an additional 1,30€ per person**

in the morning:  Bagels different flavour
                   Farmer Potatoes with Sour Creme
in the afternoon: Donuts

**Asian coffee break for an additional 1,50€ per person**

in the morning:  little spring rolls
                   Satée-sticks
in the afternoon: backed bananas

**Italien coffee break for an additional 2,20€ per person**

in the morning:  Anti-Pasti-sticks
                   Tomato-mozzarella-sticks
in the afternoon: Panna Cotta with fruit sauce

**Fitness coffee break for an additional 1,80€ per person**

in the morning:  fruit yoghurt
                   fruit shake
in the afternoon: fruit-sticks
Business finger food

„Nürnberger“ grilled pork sausages in filo pastry
backed creamy cheese with cranberries
Spinach & Ricotta-tortellini with tomato salsa
smoked salmon with avocado and lime
Tomato-mozzarella-sticks with sweet-sour-sauce

Dessert

cheese cake
chocolate mousse

EUR 19,00 per person

Franconian finger food

Meat loaf with potato salad
Nuernberg sausages in vinegar sauce with onions and carrots and brown bread
Braised trout fillets with dill sauce
Beef goulash with small potato dumpling
Franconian Onion-leek-cake

Dessert

Apple cakes with cinnamon sugar
Bavarian cream cheese with pear ragout

EUR 21,00 per person
Italian finger food

Bruschetta with aubergine and tomato
seafood salad with vegetables and herbs
Parma-ham with honey melon and olives
Antipasti-sticks with different pestos
Penne Arrabiatta with parmesan
Involtini filled with basil and olives

Dessert

Panna Cotta with different fruit sauces
Raspberry-mascarpone trifle

EUR 23,00 per person
FINGERFOOD INDIVIDUALL

This is the choice of different finger food components. If you have any wishes or questions, please do not hesitate to contact us.

Please find out your individual buffet.
All prices are per item

Fish:

- King prawns, roasted on lemongrass EUR 3,80
- Potato cakes with pickled salmon EUR 2,50
- Seafood salad with vegetables and rocket salad EUR 2,20
- Baked pike-perch, scalloped with rocket pesto EUR 2,40
- Shrimps cocktail “Büsum” with avocado EUR 3,00
- Salmon-matjes tatar with cucumber carpaccio EUR 2,20

Meats:

- “Nürnberger” grilled pork sausages in the filo pastry EUR 1,80
- Self-made “calf-cakes” with potato-leek-salad EUR 2,30
- Cubed turkey breast with rosemary EUR 2,50
- Involtini filled with basil and olives EUR 3,20
- Beef goulash with small potato dumpling EUR 2,90
- Meat loaf with potato salad EUR 2,00

Vegetarian:

- Filled vegetables-ships with cream cheese EUR 1,90
- Ricotta-spinach-tortellini with herbs sauce EUR 2,20
- Tagliatelle with mushroom ragout EUR 2,20
- Franconian Onion-leek-cake EUR 1,80
- Spinach quiche with pine nuts EUR 2,00
- Penne Arrabiatta with parmesan EUR 2,00

Soups:

- Garnished frankonian potato soup EUR 3,50
- Goulash soup EUR 3,90
- Vegetable cream soup with croutons EUR 3,00
- Crustacean soup with cognac cream EUR 4,50
- Broccoli cream soup with almond splints EUR 3,80
- Tomato cream soup with mozzarella EUR 3,60
Desserts:

Profiteroles filled with tahiti-custard  
EUR 1,80
Panna Cotta in small glasses with fruit sauce  
EUR 2,00
Rasberry-Mascarpone Trifle  
EUR 2,20
Apple cakes with cinnamon-sugar  
EUR 1,80
Cheese cake  
EUR 1,80
Bavarian cream with raspberry pulp  
EUR 1,80

CANAPÉES

We serve canapés with the following flavours:
(Chose your favourite kind of bread: French baguette, onion baguette, 
Ciabatta or Pumpernickel)

Smoked ham with melon  
EUR 2,00
Parma Ham with grapes  
EUR 2,30
Smoked trout fillet with horse radish  
EUR 2,20
Pickled salmon with mustard-dill sauce  
EUR 2,40
Italian salami with filets of orange  
EUR 2,10
Roast beef with remoulade-sauce  
EUR 2,30
Turkey breast ham with fruits  
EUR 2,00
Tomato-mozzarella with basil-pesto  
EUR 1,70
Herbal cream cheese with walnuts  
EUR 1,70
Shrimps cocktail with avocado  
EUR 2,10
**Standard menu**

Frankonian Potato cream soup  
***

Medallions of pork fillet with roasted mushrooms in cream sauce, with “Spätzle” and vegetable  
***

Apple strudel with vanilla sauce  

EUR 21,00 per person

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**Franconian menu**

Franconian soup with semolina and liver dumplings and pancake strips  
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Pike perch with almond butter, parsley potatoes and leaf salad  
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Apple fritters with hot plums  

EUR 25,00 per person
Mediterranean menu

Tomatoe crème soup with mozzarella

Involtini á la Saltimbocca
with red pepper ragout and fried gnoccis

Panna Cotta with berries

EUR 26,00 per person

Vegetarian menu

Salad from fresh herbs and flowers with lemon-vinaigrette
and fresh baked baguette

Cress-foam-soup

Variation of potatoes, potato strudel,
sweet mashed potatoes and pink potato chips

Lemon tarte with chocolate ice cream

EUR 26,00 per person
**Herzo-Base menu**

Different green salads with sherry-walnut-dressing and a roulade of smoked salmon and cream cheese

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Curry coconut cream soup

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Calf filet in herbs with truffled tagliatelle and carrots

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Crème brûlée with ragout of citrus fruits

**EUR 34,00 per person**
BUFFET

“Steigerwald” - Buffet

“Steigerwälder” ham-plate with mixed pickles
Smoked filet of trout with cranberry horseradish
Roslily roasted duck breast with vegetable and herb Franconian Onion-leek-cake
Smoked sausages and pepper salami with radish salad

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Salad buffet
Choice of dressings
Choice of breads

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Crème soup of potatoes

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Marinated pot roast with gingerbread sauce
Pork filet with bacon and mushroom ragout
Filet of pike perch with dill - white wine sauce

we serve additional:

Potato dumplings, spaetzle
fried potatoes, seasonal vegetables

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Selection of unpasteurized cheese

cheese cake with cranberries
Franconian wine cream with cherry jam
Red berry compote with sour cream
Apple fritters with plums

20 people or more EUR 31,00 per person
30 people or more EUR 29,00 per person
40 people or more EUR 27,00 per person
Rustic Buffet

Ham rolls filled with Waldorf salad
Three different types of mackerel with horseradish
Roastbeef with liver crème, fruits and sauce tatar
Rosily roasted hunch of beef with mixed pickles

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Salad buffet with cabbage salad, celery salad, potato salad
Different leaf salads and dressings

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Breadbasket with butter and crackling fat

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crème soup of peas with beacon croutons

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beef roulade filled with beacon, onions and pickels
suckling with majoran jus
catfish fillet with onion-mustard-crust
Cheese spaetzle (small flour dumplings) and fried onions

as side dish we serve:

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Pretzel dumplings, croquettes, lime-pilaw rice
Vegetables of the season

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Selection of different cheeses with radishes and radishes
Apple strudel with vanilla sauce
Curd dumplings with cinnamon and sugar
raspberry-mouse with mango sauce
semolina with different berries

20 people or more EUR 33,00 per person
30 people or more EUR 31,00 per person
40 people or more EUR 29,00 per person
**Mediterranean Buffet**

- Tomato–Mozzarella–sticks with basil pesto
- Mediterranean seafood salad with octopus, mussels and vegetables
- Spaghetti-Olive-Salad with grilled prawns and sun-dried tomatoes
- Carpaccio with parmesan and olive
- Vitello Tonnato with rocket, anchovies and caper

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- Salad buffet with dressings
  - Choice of vinegars and oils
- Breadbasket with Ciabatta and butter
- Tomato soup

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- Picata Milanese
  - Braised lamb leg with herbal sauce
- Paella with prawns, mussels, vegetable and chicken
- Gnocci al Forno with rocket pesto

we serve additional:

- Rosemary potatoes, tomato spaghetti, creamy thyme polenta
- Mediterranean choice of vegetables

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- Selection of cheese with grapes and olives
  - Mousse au Chocolate with chilli
  - Tiramisu, Panna Cotta
  - Tarte with apricot and lemon-creme-fraiche
  - Perfumed fruit-bowl with Maraschino

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20 people or more EUR 37,00 per person
30 people or more EUR 35,00 per person
40 people or more EUR 33,00 per person
During your conference or event we also offer you individual menus or buffets regarding your wishes.
In the summer-time we also offer grill-buffets outside with show-cooking wok stations on our terrace. (when the weather is bad we can offer free capacity in our restaurant)

With pleasure we offer corresponding wines, alcoholic and non-alcoholic drinks for your chosen menu.

If there will be changes in the vat, prices will be adapted. If there will appear a new price-list, old price-lists loose their validity.