NOVINA HOTEL Herzogenaurach Herzo-Base

valid 01.04.2018 - 31.12.2019

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

General Manager Karim Martin Tel: 09132-74 72 0

Asst. General Manager Michael Berlin Tel: 09132- 74 72 502

Conference & Reservation reservation@novina-herzogenaurach.de

Fax: 09132-7472522

Conference & Reservation Tel: 09132- 74 72 500

Conference & Reservation Manager Sabrina Löw Tel: 09132- 74 72 520

Conference & Reservation Coordinator Ana-Marija Crnjak Tel: 09132- 74 72 521

Conference & Reservation Coordinator Christiane Obenauer Tel: 09132-74 72 531

Reception <u>info@novina-herzogenaurach.de</u>

Front Office Manager Anna Bonet Tel: 09132- 74 72 511

Restaurant@novina-herzogenaurach.de

Restaurant Manager Armin Geißdörfer Tel: 09132- 74 72 540

Asst. Restaurant Manager Ronny Bremer Tel: 09132- 74 72 540

Kitchen

Executive Chef Michael Mönck Tel: 09132- 74 72 550



HOTELINFORMATION

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)
- Telefone 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 DISCRIPTION

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 Herzo-Base
 and the next street right to the NOVINA HOTEL Herzogenaurach
 Herzo-Base

I. 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 Herzo-Base
 and the next street right to the NOVINA HOTEL Herzogenaurach
 Herzo-Base

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 Herzo-Base
 and the next street right to the NOVINA HOTEL Herzogenaurach
 Herzo-Base

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 Herzo-Base
 and the next street right to the NOVINA HOTEL Herzogenaurach
 Herzo-Base

By public transportation:

- Connection to Erlangen main station
- Change to bus line 201 direction Herzogenaurach/An der Schütt
- Change to bus line 274 direction Herzo-Base/Münchner Str., Bus stop 250m from the NOVINA HOTEL Herzogenaurach Herzo-Base

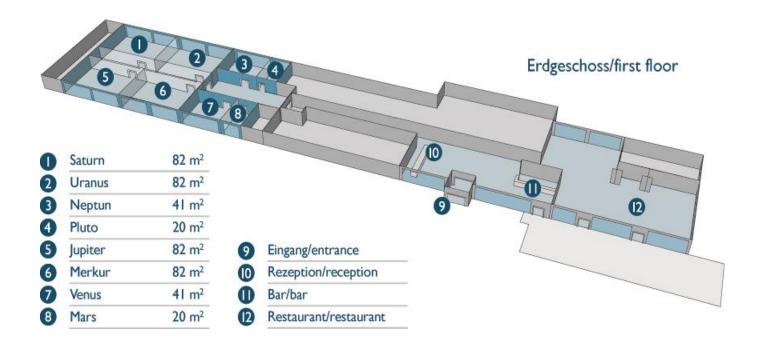


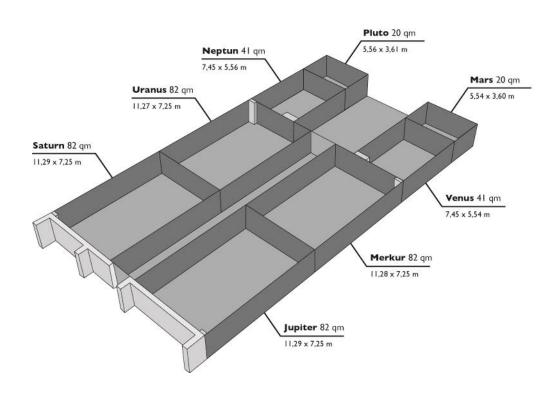
OUR ROOM CAPACITIES

Saturn 11,29 x 7,25 x 3,60 m Uranus 11,27 x 7,25 x 3,60 m	82	32					
Uranus			20	200	00	40	40
		52	36	26	80	48	40
	82	32	40	28	90	48	40
Jupiter	02						
11,29 x 7,25 x 3,60 m	82	32	36	26	80	48	40
Merkur							
11,28 x 7,25 x 3,60 m	82	32	40	28	90	48	40
Saturn-Uranus or							
Jupiter-Merkur	166	64	100	58	190	90	80
22,89 x 7,25 x 3,60 m							
Saturn-Uranus-							
Jupiter-Merkur	415		200	70	300	150	120
22,89 x 18,13 x 3,60 m							
Neptun	44	10	4.0	40	22	24	20
7,45 x 5,56 x 3,70 m Pluto	41	16	16	12	33	24	20
3,61 x 5,56 x 3,70 m	20	10			10	8	10
Neptun-Pluto	20	10			10	J	10
11,39 x 5,56 x 3,70 m	63	28	24	24	61	36	40
Venus					<u> </u>		
7,45 x 5,54 x 3,70 m	41	16	16	12	33	24	20
Mars							
3,60 x 5,54 x 3,70 m	20	10			10	8	10
Venus-Mars							
11,39 x 5,54 x 3,70 m	63	28	24	24	61	36	40
Restaurant							
21,00 x 13,00 x 3,70 m							
Bar/Lounge							
10,00 x 8,00m							
Room hire		<i>C</i> 450.00					
Saturn, Uranus, Jupiter, Merkur		€ 450,00 per room					
Saturn-Uranus or Jupiter-Merkur		€ 900,00 per room combination					
Saturn, Uranus, Jupiter, Merkur		€ 1980,00 for the whole combination					
Neptun or Venus		€ 200,00 per room					
Mars or Pluto		€ 100,00 per room					
Neptun-Pluto or Mars-Venus		€ 300,00 per room combination					

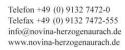


CONFERENCE ROOMS AND GROUND FLOOR



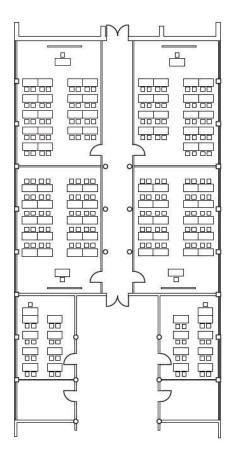


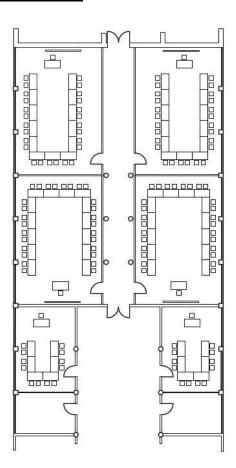






SEATING VARIETIES





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 I for lunch
- Afternoon coffee break with coffee/tea and our breaktime buffet
- Mineral water and apple juice 0,75 I (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 I for lunch
- Afternoon coffee break with coffee/tea and our breaktime buffet
- Mineral water and apple juice 0,75 I (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

single room	€ 85,00 – 235,00
executive single room	€ 100,00 – 250,00
double room	€ 98,00 – 264,00
executive double room	€ 113,00 – 279,00
suite	€ 255,00 – 288,00

all rates are per room/night including breakfast buffet, minibar, high-speed DSL, service and V.A.T.

CONFERNECE TECHNIQUE

TV & Video recorder			EUR	30,00
Overhead projector			EUR	30,00
Video camera			EUR	52,00
Video cassette (á 45	minutes)		EUR	10,00
DVD-Player			EUR	30,00
CD-Player	D (0000 A.	://	EUR	30,00
Beamer BenQ SP920	•	•	EUR	75,00
Beamer Acer	(6000 Ans		EUR	75,00
Beamer Acer	(3500 Ans	si/Lumen)	EUR	75,00
e-Board	1		EUR	175,00
We can hire additiona	i projectors	s on demand		40.00
Microphone			EUR	40,00
Wireless microphone			EUR	50,00
Lapel microphone			EUR	60,00
Headset			EUR	60,00
Сору			EUR	0,08 - 0,25
Colour copy			EUR	0,30 - 0,35
Transparency copy			EUR	0,85
Laser Pointer			EUR	10,00
Moderator case				ded per room
		any further	EUR	25,00
Flipchart				ed per room
		any further	EUR	10,00
Pin board				ed per room
		any further	EUR	3,00
Screen (according to	room size)		1x includ	ed per room
Any further cores			Drice	on demand
Any further screens				on demand on demand
Any further technique			FIICE	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 synercetic 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

Bruscetta 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 glases 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



MENU

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

Franconian menu

Franconian soup with semolina and liver dumplings and pancake strips

Pike perch with almond butter, parsley potatoes and leaf salad

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

Curry coconut cream soup

Calf filet in herbs with truffled tagliatelle and carrots

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
Rosily roasted duck breast with vegetable and herb
Franconian Onion-leek-cake
Smoked sausages and pepper salami with radish salad

Salad buffet Choice of dressings Choice of breads

Crème soup of patatoes

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

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 horse radish
Roastbeef with liver crème, fruits and sauce tatar
Rosily roasted hunch of beef with mixed pickles

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

Breadbasket with butter and crackling fat

crème soup of peas with beacon croutons

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:

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

Selection of different cheeses with radish 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

Salad buffet with dressings Choice of vinegars and oils

Breadbasket with Ciabatta and butter

**

tomato soup

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

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

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.

