

Wedding at the Coutyard



...marriage is like a four-course menu that begins with dessert...

Courtyard by Marriott Hamburg Airport
Flughafenstrasse 47
22415 Hamburg
Tel. +49.40.53102.0
Fax +49.40.53102.304

COURTYARD[®]
BY MARRIOTT

Hamburg Airport

Our kitchen & service team guarantees that the wedding day will be the day of your life. We would be pleased to prepare a glittering party for you, your family, friends and acquaintances! Put the planning of your dream wedding in our hands. Our professional event & sales team will be happy to assist you at any time with words and deeds.

Courtyard by Marriott Hamburg Airport
Flughafenstrasse 47
22415 Hamburg, Germany

Contact for Banquet Sales:

Elke Becker **Banquet Sales / Ass. Food & Beverage Manager**
E-mail: bankett@airporthh.com

Phone +49 (0)40 53 10 23 88 / 89
Fax +49 (0)40 53 10 23 04

Contact Sales & Marketing

Shaila Schwarz **Sales Manager**
E-mail: s.schwarz@airporthh.com

Phone +49 (0)40 53 10 23 70
Fax +49 (0)40 53 10 23 04

www.courtyardhamburgairport.de
www.restauranthorizon.de

Landhaus-Arrangement

Reception in our stylish mirror foyer
or in good weather in our romantic courtyard

∞∞∞∞

Exquisite cold-warm buffet

∞∞∞∞

Corresponding white and red wine

Mineral water and soft drinks

Bitburger Premium Pilsener

Coffee & tea specialities after the meal

∞∞∞∞

Festive covered hall

∞∞∞∞

menu cards

€ 69,00 per person

from 25 persons (for 5 hours)

Our Landhaus buffet as part of this arrangement

Starters and salads

Variation of smoked fish with horseradish and honey-mustard-dill-sauce

Vitello tonnato with rocket salad and caper berries

Tomato and Mozzarella with homemade Basil Pesto

Leaf salad of the season with strips of cooked ham and cheese,

Cocktail tomatoes, cucumbers, pepper strips and white bread croutons

choice of vinegar and oil, herb vinaigrette and yoghurt dressing

Greek farmer salad with feta cheese and olives

Potato-cucumber salad, marinated mushrooms with balsamic vinegar

Baguette, bread and butter

Main courses

Poached filet of cod fish with Dijon mustard sauce

braised cucumber and boiled potatoes

Corn poulard breast with thyme jus

Mediterranean vegetables and roasted potatoes

Asian vegetables from the wok with nuts and Basmati rice

Desserts

Panna Cotta with mango and fresh mint

Hamburger red fruit jelly with vanilla sauce

Fruit salad with Grand Marnier

Wedding-Arrangement

Reception with Aperol Sprizz, Kir, sparkling wine, orange juice

○○○○○

Flying Fingerfood with three little delicacies

○○○○○

" Wedding soup" served at the table
beef broth with egg, meatballs and vegetable strips

○○○○○

Cold-warm festive buffet

○○○○○

Corresponding white and red wine
Bitburger Premium Pilsener
Mineral water and soft drinks

○○○○○

Coffee & tea specialities after the meal

○○○○○

Festively covered wedding hall with menu cards

○○○○○

The bridal couple spends the wedding night in one of our Junior Suites.
including breakfast in the room and including free use of our wellness area

○○○○○

Two half-hour Ayurvedic massages for bride & groom

○○○○○

Up to 15 days free parking in our underground car park during your honeymoon including transfer to
and from Hamburg airport.

€ 99,00 per person for 7 hours

€ 119,00 per person for 9 hours

from 25 persons (for 7 hours)

Since every wedding is a very personal celebration, we offer you the following additional services for
individual booking:

Classic digestif (1 digestif, 2cl) € 4,50 per person
(Aquavit, grain, fruit brandy, Ramazotti, Sambuca)

Longdrink Package (2 Longdrinks) € 14,50 per person
(Whiskey-Cola, Bacardi-Cola, Vodka-Lemon/Orange,
Campari soda/orange, gin tonic)

Our Wedding Buffet
as part of the wedding arrangement

Soup

we serve you in advance...
Wedding soup

Starters

Poached salmon with prawns
Anti Pasti variation on skewer with basil pesto
Smoked trout fillets with horseradish cream
Boiled beef in seed oil vinaigrette on leaf salads
Seafood and crayfish salad
Salad of green asparagus in raspberry vinaigrette and panchetta
Country ham with Cantaloupe
Lamb's lettuce with crispy bacon and croutons in balsamic dressing

Bread selection with salted butter

- Please select two of the main courses mentioned -

Rump steak - roasted in one piece - with béarnaise sauce
grilled vegetables and potato au gratin

or

Fried pike-perch fillet on carrot-leek vegetables and roasted potatoes with herbs

or

Saltimbocca of pork in tomato broth and Rice

or

"Hamburger Pannfisch" Two fish fillets with light Dijon mustard sauce
leaf spinach and boiled potatoes

or

Asian vegetables from the wok with nuts and basmati rice

Desserts

Tiramisu

Panna Cotta in a jar with raspberry puree
Crème Brûlée

Cheese selection with grapes and fig mustard

Finger food for reception:

Meatball on Mediterranean potato salad
Salmon tartare on pumpernickel
Tomato and Mozzarella Skewers with Basil