

# First Class Celebrations

## We are there for you

We organize your events from the private celebration, over large company events - from the finger food reception up to the gala buffet!

We take over the entire planning and coordination. For catering requests, we research exclusive outside locations for you according to your ideas (whether on land or on water, whether modern or rustic). Have we aroused your interest?

Our professional event and sales team will be happy to assist you with advice and assistance at any time.

**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**

**Telefon +49 (0) 40 53 10 23 88 / 89**  
**Telefax +49 (0) 40 53 10 23 04**

**Contact Sales & Marketing**

**Ricarda Plester**                      **Sales Manager**  
**E-Mail:**                              **r.plester@airporthh.com**

**Telefon +49 (0) 40 53 10 23 70**  
**Telefax +49 (0) 40 53 10 23 04**  
**Mobil +49 (0) 17655919818**

**[www.courtyardhamburgairport.de](http://www.courtyardhamburgairport.de)**  
**[www.restauranthorizon.de](http://www.restauranthorizon.de)**

# Festivities Arrangement

For every occasion, whether private festivities, weddings, funerals or even company anniversaries or company & Christmas parties, from 2 - 280 people our 12 elegant and modern equipped event rooms offer the ideal setting.

## Landhaus Arrangement

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

ooooo

Exquisite cold-warm buffet

ooooo

Corresponding white and red wine

ooooo

Mineral water and soft drinks

ooooo

Bitburger Premium Pilsener

ooooo

Coffee & tea specialities after the meal

ooooo

Festive covered hall

ooooo

menu cards

ooooo

€ 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 raspberry pulp  
Hamburger red fruit jelly with vanilla sauce  
Two different mousse au chocolat

**“First-Class” Arrangement**

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

ooooo

Flying Fingerfood with three little delicacies

ooooo

Cold-warm first-class buffet

ooooo

Corresponding white and red wine

ooooo

Mineral water and soft drinks

ooooo

Bitburger Premium Pilsener

ooooo

Coffee & tea specialities after the meal

ooooo

Festive covered hall

ooooo

menu cards

ooooo

€ 89,00 per person

From 25 persons (for 7 hours)

**Our First-Class buffet**  
**as part of this arrangement**

Starters

Anti Pasti Selection with Sauce Aioli  
Tomato mozzarella with basil pesto and rocket salad  
Seafood salad  
Salmon tartare with pumpernickel in a jar  
Shrimp salad in ginger honey vinaigrette and radish  
Garden salad with roasted seeds and manchego in balsamic dressing  
Country ham with Cantaloupe

Bread selection with salted butter

**- Please select two of the main courses mentioned -**

Fillet of beef "Zurich style" and potato au gratin

or

Salmon fillet fried on the skin with cream savoy cabbage and rice

or

Corn chicken breast on ratatouille and roast potatoes

Desserts

Two kinds of mousse au chocolat in a glass with chocolate leaf  
Quark slivers with raspberry sauce  
Berry grits with vanilla sauce

Finger food for reception:

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

# Wedding Arrangement

Celebrate the most beautiful day of your life in our white country house. The team at Courtyard by Marriott Hamburg has many years of experience in organizing weddings and has put together an extraordinary package for you.

## "Wedding" Arrangement

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

ooooo

Flying Fingerfood with three little delicacies

ooooo

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

ooooo

Cold-warm festive buffet

ooooo

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

ooooo

Coffee & tea specialities after the meal

ooooo

Festively covered wedding hall with menu cards

ooooo

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

ooooo

Two half-hour Ayurvedic massages for bride & groom

ooooo

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

# Buffet

Below you will find further buffet suggestions for your celebration. Of course, we also create a buffet for you according to your wishes and ideas.

## Landhaus-Buffer

### 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  
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

### Soup

Tomato cream soup

### 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 Linguini-Noodles

Asian vegetables from the wok with nuts and Basmati rice

### Desserts

Panna Cotta with raspberry pulp  
Hamburger red fruit jelly with vanilla sauce  
Two different mousse au chocolat

€ 39,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.  
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.



## **Courtyard buffet**

### Starters

Anti Pasti Selection with Sauce Aioli  
Tomato mozzarella with basil pesto and rocket salad  
Seafood salad  
Salmon tartare with pumpernickel in a jar  
Shrimp salad in ginger honey vinaigrette and radish  
Garden salad with roasted seeds and manchego in balsamic dressing  
Country ham with Cantaloupe

Bread selection with salted butter

### **- Please select two of the main courses mentioned -**

Slices of beef "Zurich Style" and potato gratin

or

Salmon fillet fried on the skin with cream savoy cabbage and rice

or

Corn chicken breast on ratatouille and roast potatoes

### Desserts

Two kinds of mousse au chocolat in a glass with chocolate leaf  
Quark slivers with raspberry sauce  
Jellied berries with vanilla sauce

€ 39,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.  
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

## Lindbergh buffet

### 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 -**

Sliced beef with mushrooms in cream, 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

### Desserts

Tiramisu  
Panna Cotta in a jar with raspberry puree  
Crème Brûlée

Cheese selection with grapes and fig mustard

€ 43,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.  
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

## **Richthofen buffet**

### Served in advance

Beef broth with inlays

### Starters and salads

Grilled Anti Pasti Vegetables with Rucola and Cream Cheese  
Tomato and Mozzarella with homemade Basil Pesto  
Ham and melon with herb dip  
Leaf salad of the season  
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  
Marinated shrimps with celery sticks and peppers

Baguette, bread and butter

### Main courses

Roasted veal boiled fillet of beef with red wine jus  
market vegetables and roasted potatoes

Roasted salmon fillet with lemon sauce on paprika-zucchini vegetables  
rice

Penne rigate with vegetable bolognese and parmesan slivers

### Desserts

chocolate mousse  
Biscuit rolls  
Fruit salad

€ 49,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.  
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

## **Graf Zeppelin Buffet**

### Served in advance

Curry coconut soup with mango and shrimp

### Starters and salads

Cold roast beef with pickled vegetables and housewife remoulade  
Variation of smoked fish and North Sea crabs  
with horseradish and honey-mustard-dill-sauce  
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  
Marinated mushrooms with spring leek  
Seafood salad  
Greek farmer salad with feta cheese and olives  
Marinated shrimps with celery sticks and peppers

Baguette, bread and butter

### Main courses

Pink roasted fillet of beef with pepper cream sauce  
Seasonal market vegetables and potato gratin

Roasted fillet of codfish on orange fennel and white wine sauce  
parsley potatoes

Vegetarian Vegetable Curry with Basmati Rice

### Desserts

Chocolate mousse  
Panna Cotta with raspberry puree  
Mascarpone cream with blueberries  
Fruit salad

€ 59,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.  
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

## **Barbecue buffet**

### Starters and salads

Tomatoes 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 salad and pasta salad (also vegetarian)

Baguette, bread and butter

### Main courses from the grill

Rump steak  
Marinated chicken breast  
Various grill sausages  
Salmon slice cooked on a vegetable bed in aluminium foil  
Feta cheese with onions and tomatoes

Baked Potato with Sour Cream

Various sauce

### Desserts

Hamburger red fruit jelly with vanilla sauce and vanilla ice cream  
Seasonal fruit salad

€ 45,00 per person

All buffets are bookable for 25 persons or more.

# Individual prices

Below you will find individual dishes from which you can put together your own personal menu.

## **Starters:**

Seasonal leaf salad with cucumber, tomatoes Herb vinaigrette and white bread croutons	€ 8,00
Gratinated goat cheese on marinated leaf salads with cherry tomatoes	€ 10,00
Buffalo mozzarella on tomato confit with roasted white bread and roasted pimentos	€ 11,00
Beef carpaccio with rocket Pine nuts and planed Parmesan cheese	€ 12,00
Salmon tartare with cucumber, wild herbs, orange dressing potato crisps	€ 12,00

## **Sorbets, filled with sparkling wine on request:**

Lemon sherbet	€ 4,00
Raspberry sherbet	€ 4,00

## **Soups**

Potato cream soup	€ 6,00
Beef broth with deposits	€ 7,00
Cream soup of tomato with herbs	€ 7,00
Essence of mushrooms with chives	€ 8,00
Curry-coconut soup with mango and shrimp	€ 9,00

## Main course

### Meat main courses

Fillet of beef roasted with grilled vegetables € 31,00  
 with rosemary potatoes  
 -with rumpsteak € 27,00

"Chicken Tikka "Makhan Style" € 20,50  
 Chicken breast marinated in yoghurt and butter-curry sauce  
 Basmati rice

### Fish main courses:

"Hamburgian Pannfish" € 22,00  
 Fish filets with Pommery - mustard sauce fried potatoes  
 Mixed salad

Roasted salmon fillet with white wine lemon sauce € 29,00  
 sautéed spinach leaves and roasted new potatoes

## Vegetarian

Fried vegetables from the wok with coconut chili sauce € 23,00  
 Mini spring rolls and Basmati rice

Potato gnocchi with tomato, oregano € 24,00  
 Rucola and cream cheese

"Indian vegetable curry" € 18,50  
 with carrots, cauliflower, beans, mushrooms  
 Basmati rice

## Dessert

Jellied Red berry with vanilla sauce € 8,00

Crème Brûlée with fruit sorbet € 8,50

Two kinds of chocolate mousse € 10,00  
 with fresh fruits and raspberry coulis

# Finger food

	Portion
<u>Hearty</u>	
Chicken-tomato-salad "Toscana Style"	€ 3,00
Meatball on potato salad (also Mediterranean)	€ 2,50
Small schnitzel on potato-cucumber salad	€ 3,00
Salmon tartare with cucumber and pumpernickel	€ 4,00
Marinated green herring with chives and cucumber	€ 3,00
Crêpe rolls with smoked salmon and cream cheese	€ 4,00
Shrimp on mango chutney	€ 3,00
Mini spring rolls with Chili-Mayonnaise	€ 3,00
Tomato and Mozzarella skewers with basil	€ 2,00
Anti Pasti skewer with paprika, mushroom and courgette	€ 3,00
Bruschetta	€ 3,00
Mini-Pizza / Mini-Quiche	€ 3,00
<u>Sweet</u>	
Fruit skewers	€ 3,00
Fruit tartlet with chocolate	€ 4,00
Mousse of the season	€ 3,00



# Midnight snack

Below you will find culinary recommendations for strengthening in the late evening.

Potato soup with Viennese sausage	€ 7,00
Currywurst with bread selection and salted butter	€ 7,00
Hearty goulash soup with baguette	€ 8,00
Cheese selection with fig mustard, pumpernickel and fresh grapes	€ 9,50

All snacks can be ordered in connection with a celebration.

# Beverage Packages

For your celebration in our house, we offer you the following beverage packages:

## **Drinks package I**

- Reception in our mirror foyer or in good weather in our romantic backyard
- Corresponding wines, beer, mineral water and soft drinks during the meal
- Coffee and tea specialities after the meal

€ 35,00 per person (based on 5 hours)

## **Drinks package II**

- Reception in our mirror foyer or in good weather in our romantic backyard
- Corresponding wines, beer, soft drinks while eating
- Coffee specialities after the meal
- A round of digestif after dinner

€ 49,00 per person (based on 6 hours)

## **Drinks package III**

- Reception in our mirror foyer or in good weather in our romantic backyard
- Corresponding wines, beer, soft drinks while eating
- Coffee specialities after the meal
- A round of digestif after dinner
- 2 long drinks or 2 cocktails

€ 59,00 per person (based on 7 hours)

# Alcoholic beverages

## Long drinks

Campari Orange ( <i>Campari Bitter, Oragensaft</i> )	€	9,50
Gin Tonic ( <i>Tanqueray Gin, Schweppes Tonic</i> )	€	12,00
Cuba Libre ( <i>Havana Club 3 años, Limette, Cola</i> )	€	11,50
Whisky Cola ( <i>Ballantines, Cola</i> )	€	9,50
Wodka Lemon ( <i>Russian Standard, Bitter Lemon</i> )	€	9,50

## Spirituos beverages

Calvados Fine	4 cl	€	9,00
Himbeergeist (Schladerer)	4 cl	€	8,00
Kirschwasser (Schladerer)	4 cl	€	9,50
Mirabellen (Schladerer)	4 cl	€	9,50
Williams Christ (Schladerer)	4 cl	€	8,00
Nonino Grappa di Chardonnay	4 cl	€	11,00
Jack Daniels's	4 cl	€	9,50
Bacardi Light	4 cl	€	6,50
Ramazotti	4 cl	€	6,50
Averna	4 cl	€	6,00
Fernet Branca / Mentha	4 cl	€	5,50
Jägermeister	4 cl	€	7,00
Baileys	4 cl	€	7,00
Amaretto	4 cl	€	7,00
Sambuca	4 cl	€	6,00
Fürst Bismarck	4 cl	€	7,00
Russiand Standard Vodka	4 cl	€	6,50
Linie Aquavit	4 cl	€	6,50
Aalborg Jubiläums Akvavit	4 cl	€	6,50
Helbing Kümmel	4 cl	€	6,00
Malteser Aquavit	4 cl	€	6,00

## Beers

Bitburger Premium Pilsener	0,30 l	€	4,20
Alsterwasser (Sprite & Bier)	0,30 l	€	4,20
Erdinger Hefeweizen oder Dunkel	0,50 l	€	6,10
Malzbier	0,33 l	€	4,20

We are happy to recommend our wines to match your choice of food.

## Non-alcoholic beverages

Magnus Imperial Feinperlig	0,75 l	€	7,40
Magnus Imperial Still	0,75 l	€	7,40
Pepsi Cola, Pepsi Light, Pepsi Max	0,20 l	€	3,10
Seven up, Mirinda	0,20 l	€	3,10
Schweppes Bitter Lemon, Ginger Ale	0,20 l	€	3,30
Schweppes Tonic Water, Soda-Water	0,20 l	€	3,30
Apple-, orange-, grape-, maracuja juice	0,20 l	€	3,20
Grapefruit-, pineapple, cherry. banana juice	0,40 l	€	5,20
Cranberry juice			
Coffee Crème	Cup	€	3,20
Cappuccino	Cup	€	3,90
Espresso	Cup	€	3,10
Double Espresso	Cup	€	4,10
Cafe au lait	Cup	€	4,20
Latte Macchiato	Glas	€	3,90
Tea	Cup	€	4,70