

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

Still or sparkling water
Orange juice | Apple juice

Price per person: € 54,90
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: € 69,90
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.



Other suggestions / additionally bookable:

Plate dish à la chef water 0,2l	€ 19,00
2-course menu à la chef water 0,2l	€ 24,50
3-course menu à la chef water 0,2l	€ 29,50
Business lunch buffet or dinner buffet (4 - course buffet) (requires at least 20 participants)	€ 34,50

Coffee breaks

Pot of organic coffee* or tea (1 liter = 6 cups)	€ 13,00
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The classic:

Organic - coffee* and tea sheet cake	€ 7,50
Organic - coffee* and tea vegan cake (gluten free)	€ 9,50

Coffee break with pastries

Organic coffee* and tea fine cookies	€ 5,90
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Suggestions for extending your breaks

(portion or unit price)

Sweet:

Fruit skewer small (4 pieces)	€ 2,90
Fruit skewer large (7 pieces)	€ 3,90
Fruit basket	€ 2,60
Sliced fruit	€ 3,90
Buttercroissant	€ 2,25
1 Mini danish	€ 1,45
2 Apricot-Dumplings	€ 3,60
Fine Cookies (per guest / served on a plate)	€ 1,90
Organic fine cookies* (gluten or lactose free) or vegetarian	€ 3,50
Sheet cake (homemade / 1 piece)	€ 3,50
Sheet cake vegan (1 piece)	€ 4,50
Sheet cake gluten free (1 piece)	€ 5,50
Granola bar	€ 1,75
Vegan fruit slices (bar)	€ 3,00
Petit Fours	€ 4,50
Fruit cream of the season (glas)	€ 4,00

Cold:

Vegetable stick in a glass dip	€ 3,50
Skewer with cherry tomato baby mozzarella	€ 2,90
Skewer with cheese cubes grape	€ 2,90
Skewer with cheese cubes olive	€ 2,90
Skewer with various antipasti	€ 3,00
Skewer with mozzarella date cocktail tomato	€ 3,00
Skewer with olive borretane onion cocktail tomato	€ 3,00
½ sandwich (cold cuts and cheese)	€ 2,75
½ sandwich (lactose-free or gluten-free or vegan)	€ 3,50
Mini pretzel	€ 1,50
Pretzel with butter	€ 2,75
Mini Twister (spinach cheese tomato)	€ 2,90
½ Wrap (vegetarian chicken tuna)	€ 3,75

Warm:

Mini quiche (1 slice)	€ 2,90
Tarte flambée (Alsatian style, Greek style) (1 slice)	€ 2,50
Mini spring rolls filled with glass noodles and vegetables (3 pieces)	€ 3,25
Vegetable skewer dip (1 piece)	€ 3,90
Vegetable taler dip (1 piece)	€ 3,25
Vegetable strudel dip (1 piece)	€ 4,00
Potato pancakes Serrano ham rocket salad herb quark (1 slice)	€ 5,25
Potato pancake smoked salmon horseradish dip (1 slice)	€ 6,25
Currywurst bread (1 piece)	€ 5,25
Mini schnitzel dip (3 pieces)	€ 3,75
Falafel balls dip (3 pieces)	€ 2,90
Chicken skewer dip (1 piece)	€ 3,00
Baked prawns spicy dip (3 pieces)	€ 4,50

Salads in a glass:

Couscous salad	€ 3,00
Antipasti salad	€ 3,00
Bulgur and nut salad	€ 3,60
Vegetarian salad of the season	€ 3,60
Avocado and tomato salad pesto fruity dressing	€ 3,60
Tabouleh-Arab specialty	€ 3,60
Chicken breast salad	€ 3,25
Crayfish salad	€ 4,50

Canapés

Vegetarian variations

Tomato mozzarella	€	2,85
Cream cheese garden cress	€	2,85
Camembert cranberries	€	2,85
Sliced cheese garnish	€	2,85

Meat variations

Raw ham gherkin	€	3,20
Boiled ham Cantaloupe melon	€	3,20
Smoked pork loin parsley cabbage	€	3,20
Salami cream cheese	€	3,20
Roast beef horseradish cream or remoulade	€	3,90

Fish variations

Smoked salmon horseradish cream	€	3,90
Smoked trout fillet mustard cream	€	3,90

<u>Vegan canapés</u>	€	4,10
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(The canapés are available on either wheat or wholemeal baguette)

Snack offers from the buffet

Our Classic

€ 19,50

2 sandwiches with sliced cheese | cold cuts
1 salad in a glass of the chef's choice (seasonal)
Stew vegetarian or with meat (portion 0.35l) | small roll
Dessert cream in a jar

Vital (vegetarian/vegan)

€ 28,50

Cream of vegetable soup (vegan)
Bread | bread roll assortment | vegan spread (vegetarian | vegan)
Crunchy vegetable thaler | dip (vegan)
Vegetable skewers | Dip (Vegan)
Couscous salad | raw vegetable salad (vegan)
Seasonal fruit cream (vegan) | Chocolate mousse (from 20 people)

Berlin

€ 24,50

Cream of potato soup with sausages extra
Lye assortment | bread | butter
Curry sausage
Potato salad | mini meatballs
Beet salad | Lentil salad
Berlin air with raspberry sauce | red fruit jelly with vanilla sauce (from 20 persons)

Asian

€ 24,50

Tom Ka Gai with vegetables and chicken
Mini spring rolls with di
Chicken skewers with dip
Asian pumpkin salad | glass noodle salad
Large fruit skewer with grated coconut | mango cream (from 20 people)

Mediterranean

€ 26,50

Mediterranean vegetable soup
Ciabatta and bread assortment
Various antipasti
Tomato with mozzarella | Mediterranean pasta salad
Meatballs | Tomato sauce | Pasta
Panna cotta with fruit sauce | Tiramisu (from 20 people)

Oriental

€ 26,50

Sweet potato and lentil soup
Flatbread | Hummus
Bulgur and nut salad | Tabouleh
Falafel balls
Chicken skewer | Mint yoghurt dip
Almond-honey yogurt with peach puree | pomegranate cream (from 20 persons)

These snack offers are valid from 10 persons.
From 20 persons a 2nd dessert of the chef's choice will be served.
All prices are per person or piece, unit and include the currently valid VAT.
Valid from 01.07.2025

Stews and soups

with meat:

Hungarian goulash soup

Pea soup | smoked pork

Green bean stew | beef

Tom Ka Gai (Asian soup with chicken | vegetables | coconut milk)

Potato stew | sausages

vegetarian:

Cream of tomato soup

Yellow bell pepper soup

Carrot-ginger-coconut soup

Cream of pumpkin soup

Lentil-sweet potato-coconut soup

Parsnip soup | Garden herbs

Clear vegetable broth | Juilenne

Various types of bread are served with the stews.

€ 8,50 per 0,5l | portion

€ 5,00 per 0,25l portion

Vegetarian/vegan buffet

Salad buffet with various raw vegetable salads | leaf salads | dressed salads | dressings | nut mix | croutons

Bread basket | butter | spread (vegetarian | vegan)

Yellow pepper soup (vegan)

Ribbon noodles | orange sauce | cherry tomatoes | rocket salad | walnuts (vegan)

Sweet potato puree | wild mushrooms | red pearl onions (vegan)

Potato and pumpkin rösti (vegan)

Red fruit jelly | vanilla sauce (vegan)

Pretzel apple dumplings | vanilla sauce (vegetarian)

Price per person: € 38,90

Gourmet buffet

Various raw vegetable salads | leaf salad | dressings | nut mix | croutons

Various dressed salads from classic to oriental

Smoked fish platter

Bread basket | butter

Pork medallion | market vegetables | potato gratin | orange-pepper sauce

Fried salmon | pointed cabbage | wild rice | lemon-butter sauce

Cauliflower au gratin | Macadamia nut

Cheese platter

Tiramisu

Greek yoghurt | wild berries

Price per person: € 44,90

Finger food buffet

1 x skewer with olive | borretane onion | cocktail tomato

1 x skewer of mozzarella balls | date | cocktail tomato

2x canapés with meat | fish | vegetarian topping and garnish

1x avocado-tomato salad (avocado | tomato | fruity dressing | tomato pesto)

1x tabouleh (bulgur | tomato | carrot | cucumber | parsley | garlic | oil)

2x mini wrap rolls (tomato mozzarella | tuna | chicken)

1x chicken skewer | dip

1x mini tarte flambée (Alsatian style with bacon and onion | Greek style with shepherd's cheese)

3x Baked prawns | Dip

1x petit fours

1x seasonal fruit cream

Per person 42,90 Euro

Seasonal buffet (spring) **01 March to 31 May**

Salad buffet with 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 parsnip soup | garden herbs

Roasted corn poulard | green asparagus | carrots | parsley potato | vegetable jus
Steamed cod loins | pak choi | cherry tomatoes | fragrant rice
Linguine | roasted vegetables | tarragon cream

Strawberry cake
Rhubarb cream

Price per person: € 44,90

Seasonal buffet (summer) **01 June to 31 August**

Salad buffet with a selection of leaf salads such as Batavia | oak leaf | iceberg
Various seasonal salads | dressings
Tuna salad
Bread basket | butter

Cream of sweetcorn soup

Veal blanquette | market vegetables | tagliatelle
Fillet of tilapia with butter crust | basmati rice | basil sauce
Gnocchi | tomato pesto | rocket salad | sun-dried tomatoes

Apricot dumplings | vanilla sauce
Blueberry cream

Price per person: € 44,90

Seasonal buffet (autumn) **01 September to 30 November**

Salad buffet with various vegetables such as beetroot | red cabbage | sweet potatoes | white cabbage | celeriac | Chinese cabbage | mushrooms | parsley root | lamb's lettuce | chicory | dressings
Herring salad
Bread basket | butter

Cream of pumpkin soup

Wild boar ragout | Brussels sprouts | Potato and nut butter mash
Fried pikeperch | braised cucumber | wild rice | dill sauce
Pasta-mushroom-spinach casserole

Apple tart | vanilla sauce
Hazelnut nougat cream

Price per person: € 44,90

Seasonal buffet (winter) **01 December to 28 February**

Salad buffet with various vegetables such as artichoke | aubergine | cauliflower | beans | broccoli | fennel | sweetcorn | peppers | carrots | dressings
Crayfish
Poultry salad
Bread basket | butter

Chestnut soup

Duck breast | red cabbage | dumplings | gravy
Steamed pollock | creamed savoy cabbage | sweet potato puree
Quinoa vegetable pan | cashew nuts | pomegranate | coriander sauce

Walnut brownie
Orange cream

Price per person: € 44,90

Barbecue buffet

Various salads:

Leaf salads | tomatoes | cucumber

Potato salad | Pasta salad

Dressed salads

Balsamic dressing | Yoghurt dressing

Selection of bread and rolls

Herb butter

Selection from the grill:

Marinated pork neck steaks

Grilled sausage

Grilled chicken

Grilled vegetables

Grilled cheese

Various barbecue sauces | ketchup | mustard

Fruit skewers

Price per person: € 37,90

Minimum 20 people, maximum 120 people

Barbecue buffet +

(in additional to Barbeque buffet above)

Beef steak

shashlik

Salmon fillet

Summer fruit cold dish

Price per person: € 44,90

Minimum 20 persons, maximum 120 persons

Aquino Christmas Market exclusive

Provision of the festively decorated courtyard
3 mulled wines per person 0,2l
1 portion of kale
1 portion of potato pancakes with herb sour cream
Fire bowl including fuel
Christmas biscuits
Candles, lighting and blankets
Sound / music system

Price per person: € 44.90
Minimum 20 people, maximum 120 people
Bookable from the Monday before the first Advent
From 12 noon to a maximum of 10 pm

Aquino Gala Package exclusive

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

Price per person: € 129.90
Minimum 50 people, maximum 120 people

Standard range of drinks

Adelholzener classic natural	Bottle 0.7 l	€ 6.40
Adelholzener classic sparkling	Bottle 0.25 l	€ 2.90
DIETZ apple or orange juice	Bottle 1.0 l	€ 13.00
	Bottle / glass 0.2 l	€ 2.90
CREYDT Orange or bottle	1.0 l	€ 15.00
Apple juice (naturally cloudy)		€ 2.90
Coca Cola / Zero Bottle / glass 0.2 l		€ 2.90
Sparkling wine house brand	Bottle 0.75l	€ 24.50
	Glass 0,1l	€ 3,90
Berliner Jubiläums Kindl	bottle 0.33 l glass 0.3 l	€ 3.90
Bayreuther	glass 0,5l	€ 5,20
Schöffelhofer Weizen	bottle 0.5 l	€ 5.20
Clausthaler non-alcoholic	bottle 0.33 l	€ 3.90
Radler / Alster	glass 0.3 l	€ 3.90
Aperitif		
Campari / Orange	glass 0.2 l	€ 6.50
Aperol Spritz	glass 0.2 l	€ 6.50
Digestif		
Birkenhof apricot Williams raspberry	glass 2 cl	€ 3.50
Ramazotti	glass 2 cl	€ 3.50
Jägermeister	glass 2 cl	€ 3,50
Grappa	glass 2 cl	€ 3,50
Asbach Uralt	glass 2 cl	€ 3.50
Aquavit	glass 2 cl	€ 3.50
Long drinks		
Gin and tonic	glass 0.2l	€ 6.50
Cuba Libre	glass 0.2l	€ 6.50
Coffee and coffee specialties		
Cup of organic coffee / cup of tea		€ 2.50
Espresso		€ 2,50
Espresso double		€ 4,50
Coffee with milk		€ 3,90
Cappuccino		€ 3,30
Latte Macchiato		€ 3,90

Wine and sparkling wine range

Sauvignon Blanc, dry
Flavour combination blackcurrant | gooseberry
Dorst Winery | Rheinhessen | 2022
Bottle 0,75l € 22,50
Glass 0,2l € 6,50

Pinot Gris, dry
Strong | full fruity | honey, nutmeg flavour
Dorst Winery | Rheinhessen | 2022
Bottle 0,75l € 22,50
Glass 0,2l € 6,50

Dornfelder Weißherbst, off-dry
Strawberry and raspberry fruit
Dorst Winery | Rheinhessen | 2022
Bottle 0,75l € 22,50
Glass 0,2l € 6,50

Nero d'Avola, dry
Fruity | intense | velvety
Itinera | Terre Siciliane IGT
Bottle 0,75l € 22,50
Glass 0,2l € 6,50

Primitivo, dry
Fruity | velvety | black berries
Vigneti del Salento | Italy | 2023
Bottle 0,75l € 25,50

Sparkling wine Scheurebe, dry
Cassis fruit | sparkling | fresh
Dorst Winery | Rheinhessen | 2021
Bottle 0,75l € 25,50
Glass 0,1l € 3,90

We would like to point out that all our wines contain sulphites.
All vintage details of the wines are non-binding & may change depending on delivery!