

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

I x skewer with olive | borretane onion | cocktail tomato

I x skewer of mozzarella balls | date | cocktail tomato

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

Ix avocado-tomato salad (avocado | tomato | fruity dressing | tomato pesto)

Ix tabouleh (bulgur | tomato | carrot | cucumber | parsley | garlic | oil)

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

Ix chicken skewer | dip

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

3x Baked prawns | Dip

Ix petit fours

Ix 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 I portion of kale I 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 Adelholzener classic sparkling	Bottle 0.7 I Bottle 0.25 I	€ 6.40 € 2.90
DIETZ apple or orange juice	Bottle 1.0 I Bottle / glass 0.2 I	€ 13.00
CREYDT Orange or bottle Apple juice (naturally cloudy)	1.01	€ 2.90 € 15.00
Coca Cola / Zero Bottle / glass 0.2 l		€ 2.90
Sparkling wine house brand	Bottle 0.751 Glass 0,11	€ 24.50 € 3,90
Berliner Jubiläums Kindl Bayreuther Schöfferhofer Weizen Clausthaler non-alcoholic Radler / Alster	bottle 0.33 glass 0.3 glass 0,5 bottle 0.5 bottle 0.33 glass 0.3	€ 3.90 € 5,20 € 5.20 € 3.90 € 3.90
Aperitif Campari / Orange Aperol Spritz	glass 0.2 I glass 0.2 I	€ 6.50 € 6.50
Digestif Birkenhof apricot Williams raspberry Ramazotti Jägermeister Grappa Asbach Uralt Aquavit	glass 2 cl glass 2 cl glass 2 cl glass 2 cl glass 2 cl glass 2 cl	€ 3.50 € 3.50 € 3,50 € 3,50 € 3.50 € 3.50
Long drinks Gin and tonic Cuba Libre	glass 0.2l glass 0.2l	€ 6.50 € 6.50
Coffee and coffee specialities Cup of organic coffee / cup of tea Espresso Espresso double Coffee with milk Cappuccino Latte Macchiato		€ 2.50 € 2,50 € 4,50 € 3,90 € 3,30 € 3,90

HOEL Aquino Tagungszentrum Katholische Akademie

Wine and sparkling wine range

Sauvignon Blanc, dry

Flavour combination blackcurrant | gooseberry

Dorst Winery | Rheinhessen | 2022

Pinot Gris, dry

Strong | full fruity | honey, nutmeg flavour

Dorst Winery | Rheinhessen | 2022

Dornfelder Weißherbst, off-dry Strawberry and raspberry fruit

Dorst Winery | Rheinhessen | 2022 Bottle 0,75I

Bottle 0,75I € 20,50 Glass 0,2I € 5,90

Primitivo, dry

Fruity | velvety | black berries

Vigneti del Salento | Italy | 2023

Bottle 0,75l € 23,50

Sparkling wine Scheurebe, dry Cassis fruit | sparkling | fresh Dorst Winery | Rheinhessen | 2021

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!