

FOOD & BEVERAGE




Hilton
COLOGNE



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA



Dear Guests,

Our intention is to make the time you choose to spend with us as pleasurable as possible. With this in mind we have created a wide range of inspiring menu options and dining packages to delight your guests.

With a focus on healthy options; from reviving snacks, tempting treats and refreshing drinks at break times, to more substantial offerings we have created a range of menu options for all occasions. Lighter bites and larger lunches, impressive cocktail receptions, generous buffets and peerless gala dinners all feature in these specially created seasonal packages.

We do appreciate that each and every occasion is individual and as such demands special attention, after all every event should be as unique as the guests invited.



Executive Chef
Michael Börger



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BREAKFAST



Home

Rightly acknowledged as the most important meal of the day; here at Hilton we take our breakfast offering seriously.

Breakfast is no longer just a functional mealtime; it is now an occasion all of its own. We understand that the right start to the day is imperative to ensure maximum performance and with this in mind we offer you a selection of ways to enjoy breakfast; each designed to offer something for differing needs and differing tastes. Our mobile breakfast box allows you to enjoy the first meal of the day where and when you like; or for something more substantial we have our renowned continental offer featuring freshly baked produce and an accomplished selection of European options featuring classic regional dishes.



CONTINENTAL
BREAKFAST



ENGLISH
BREAKFAST



BREAKFAST
AT HILTON



BREAKFAST BOX



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Home

**BREAKFAST****CONTINENTAL BREAKFAST**

Freshly squeezed orange juice

Fruit muesli and cornflakes

Milk 1.5% or 3.5%

Selection of sliced cold meat and cheese

Bread rolls and croissants | carrot muffins

Various jams

Various fruit yoghurts

Butter and becel

Freshly brewed coffee or tea station**€ 17.00 per person**

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Home

BREAKFAST**ENGLISH BREAKFAST**

Grapefruit or orange juice

Porridge with cherries

Hash browns | baked beans | grilled mushrooms
grilled tomatoes with cheese

Scrambled eggs with bacon | toast

Orange marmalade

Earl Grey tea and coffee

€ 19.00 per person

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Home

BREAKFAST**BREAKFAST AT HILTON**

Freshly squeezed orange and apple juice

Cereals station with dried apricots

Milk 1.5% or 3.5%

Various fruit yoghurts in a bowl

Selection of sliced cold meat and cheese

Jams | sugar beet syrup | honey

Danish pastries | croissants

Carrot muffins

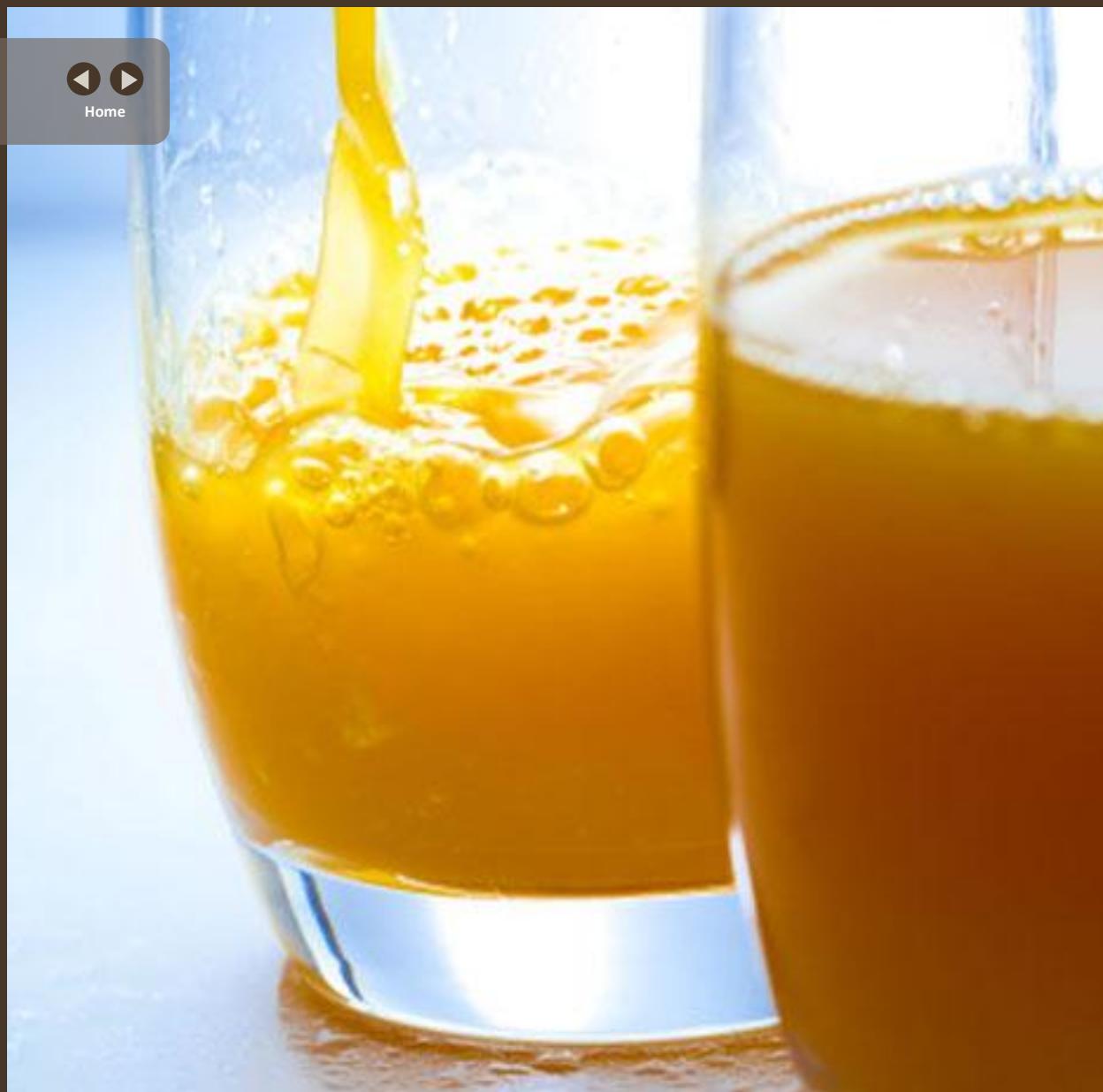
Mixed bread rolls basket | Cologne nut bread

Waffles or pancakes

Butter and cream cheese spread



Home

**BREAKFAST****BREAKFAST AT HILTON**

Nuremberg sausages

Crispy bacon

Baked beans

Scrambled eggs with chives

Freshly brewed coffee or tea station

€ 27.00 per person



Home

**BREAKFAST****BREAKFAST BOX**

Orange juice

Cereal bar | yoghurt | apple | banana

Blueberry muffin | butter croissant

2 various pastries

Cheese sandwich with tomatoes and cucumber

Hard-boiled egg

€ 12.50 per person

COFFEE BREAKS



Home

Breaks aren't just a time to check phone calls and e-mails, they are a vital time to ensure the mind remains focused and the body nourished and by focusing on these needs we have created a range of choices to ensure you get the most out of your meetings.

Morning coffee break packages offering freshly brewed beverages and continental treats, options focused on revitalizing you and your delegates with dishes filled with fresh fruit and vegetables to creative menus that transport you to another place. Afternoon coffee break packages to relish; offering an abundance of choices each one focused on delicious fresh flavours; playful options featuring strawberry, mango, pineapple and mango with citrus, chocolate and vanilla.

Chef's signature break packages are focused on healthy options with something special delivered specific to you. Let our menus make the most of your breaks.



WELCOME
COFFEE BREAKS



MID MORNING
COFFEE BREAKS



AFTERNOON
COFFEE BREAKS



EXECUTIVE CHEF'S
SIGNATURE
COFFEE BREAKS



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Home

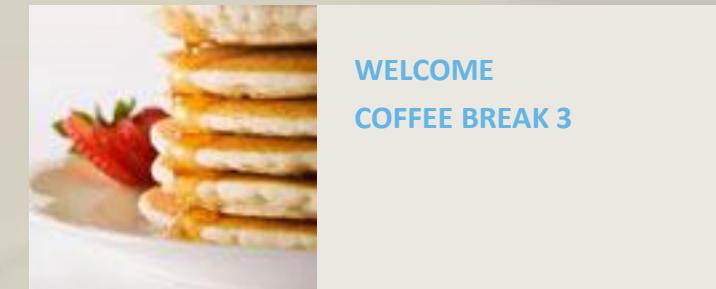
WELCOME COFFEE BREAKS



WELCOME
COFFEE BREAK 1



WELCOME
COFFEE BREAK 2



WELCOME
COFFEE BREAK 3



WELCOME
COFFEE BREAK 4



WELCOME
COFFEE BREAK 5





Home

WELCOME COFFEE BREAKS

WELCOME COFFEE BREAK 1

Yoghurt with honey and berries

Pumpernickel with butter and cheese

Tramazini with cucumber spread and turkey breast

Pineapple skewer with mint and seasonal fruits

€ 11.00 per person



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Home



WELCOME COFFEE BREAKS

WELCOME COFFEE BREAK 2

Red Bircher muesli in a glass

Bagel with herbal cream cheese

Fresh fruit salad

Salted pretzel with butter

€ 12.00 per person





Home

WELCOME COFFEE BREAKS

WELCOME COFFEE BREAK 3

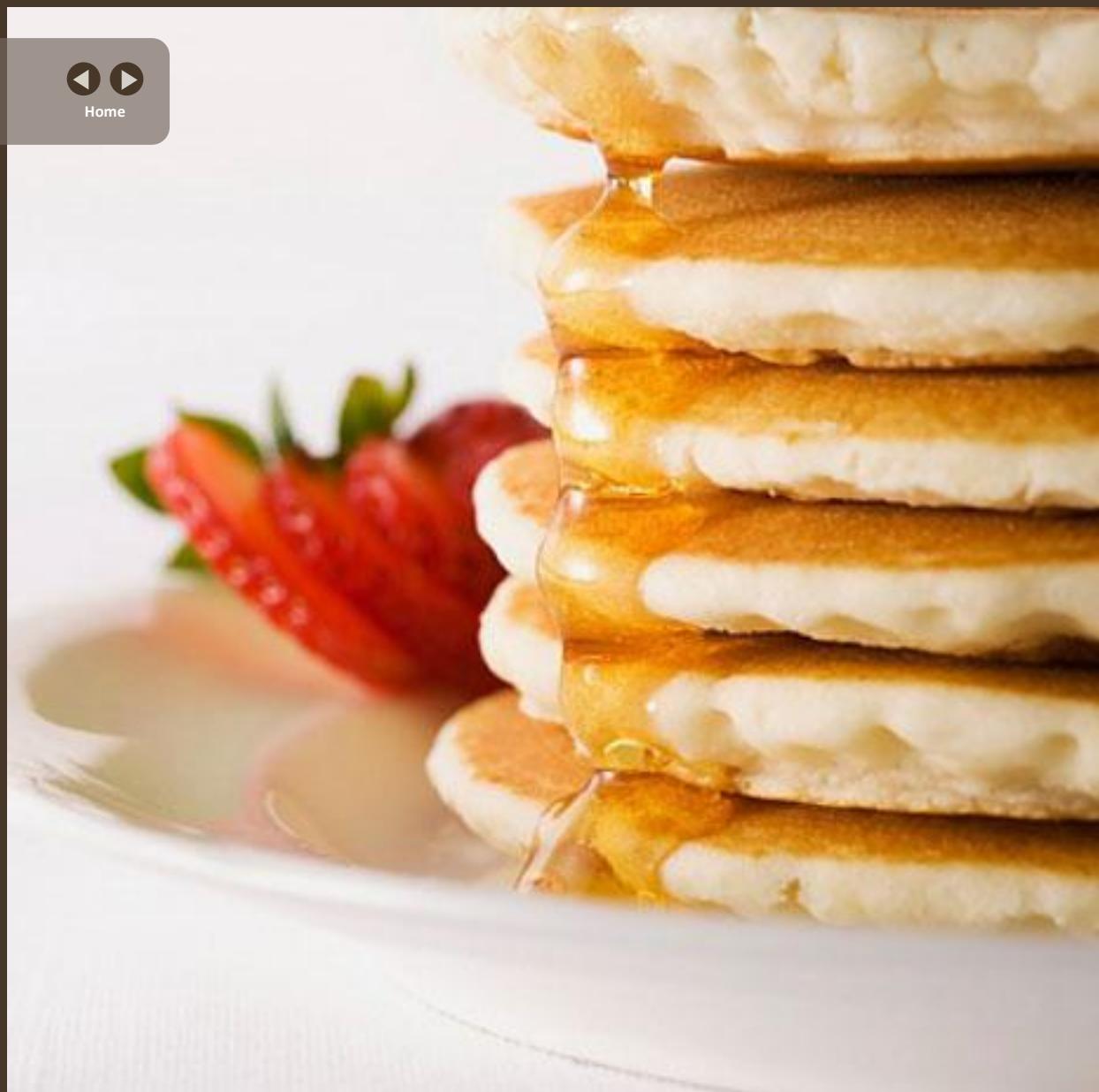
Pretzel roll with salad and Gouda cheese

Pancakes with maple syrup

Vegetables sticks with quark and herbs

Basket of seasonal fruits

€ 12.50 per person



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Home

WELCOME COFFEE BREAKS

WELCOME COFFEE BREAK 4

Various savoury finger sandwiches

Fruit yoghurt in a glass with blueberries

Melon skewers with grapes

Tomato-spinach bruschetta

€ 14.00 per person



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Home



WELCOME COFFEE BREAKS

WELCOME COFFEE BREAK 5

Fruit cereals in a glass with plain yoghurt

Wraps with ham, cheese and salad

Pretzel breadstick with Bresso cheese and cucumber slices

Orange slices with roasted almonds

€ 13.00 per person





Home

MID MORNING COFFEE BREAKS

Why have a coffee break in your meeting?

Because breaks are vital to ensure that concentration levels stay high, everyone remains refreshed and your meeting is productive as possible. Learn more at the nutrition tips section.



MID MORNING
COFFEE BREAK 1



MID MORNING
COFFEE BREAK 2



MID MORNING
COFFEE BREAK 3



MID MORNING
COFFEE BREAK 4



MID MORNING
COFFEE BREAK 5



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Home



MID MORNING COFFEE BREAKS

MID MORNING COFFEE BREAK 1

Brioche with French country ham

Small potato pancakes with apple treacle

Fruit compote with cream

Bell pepper sticks with herbal crème fraîche

€ 12.00 per person





Home

MID MORNING COFFEE BREAKS**MID MORNING
COFFEE BREAK 2**

Quiche Lorraine with crème fraîche

Mini "Halve Hahn" with mustard in a glass

Red fruit jelly with cream

Seasonal fruits

€ 12.50 per person





Home

MID MORNING COFFEE BREAKS

MID MORNING COFFEE BREAK 3

Lolly of Cologne meatball with mustard

Fruit skewers with chocolate

French bread triangles with cheese spread

Banana cereal bar

€ 10.50 per person





MID MORNING COFFEE BREAKS

MID MORNING COFFEE BREAK 4

Savoury profiterole with spicy dip

Selection of yoghurts and fresh seasonal fruits

Braided yeast bun with vanilla butter and raspberry jam

Small vegetable salad in a glass with tomato coulis

€ 12.50 per person





Home

MID MORNING COFFEE BREAKS

MID MORNING COFFEE BREAK 5

Mett rolls with onions and chives

Berlin balls with sweet filling

Compote of seasonal fruits with yoghurt

Nut bread with stained salmon and mustard dill sauce

€ 13.00 per person



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Home

AFTERNOON COFFEE BREAKS

Why have a coffee break in your meeting?

Because breaks are vital to ensure that concentration levels stay high, everyone remains refreshed and your meeting is productive as possible. Learn more at the nutrition tips section.



COLOGNE COFFEE BREAK



ASIA COFFEE BREAK



VITAL COFFEE BREAK



GERMAN COFFEE BREAK



US COFFEE BREAK





Home

AFTERNOON COFFEE BREAKS

COLOGNE COFFEE BREAK

Colorful doughnuts

Red fruit jelly

Mini meatballs

Potato pancake with apple sauce

Pineapple Koelsch

€ 8.50 per person



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Home



AFTERNOON COFFEE BREAKS

ASIA COFFEE BREAK

Green ice tea

Rice pudding balls with coconut

Exotic fruits

Spring rolls with chili dip

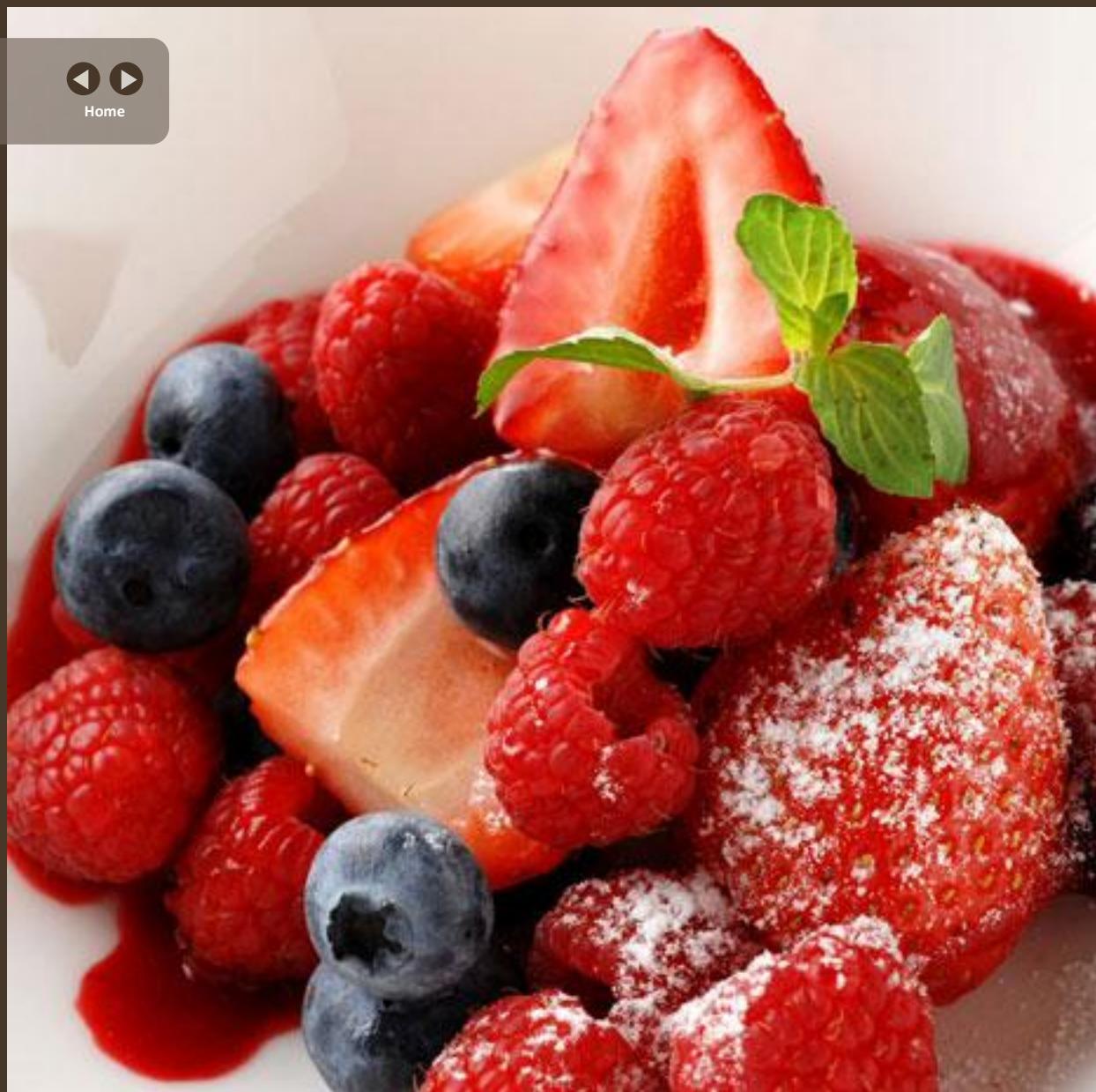
Dim Sum basket

€ 8.50 per person





Home



AFTERNOON COFFEE BREAKS

VITAL COFFEE BREAK

Vegetable sticks with yoghurt dip

Shot of carrot juice with honey

Wholemeal bread with cream cheese

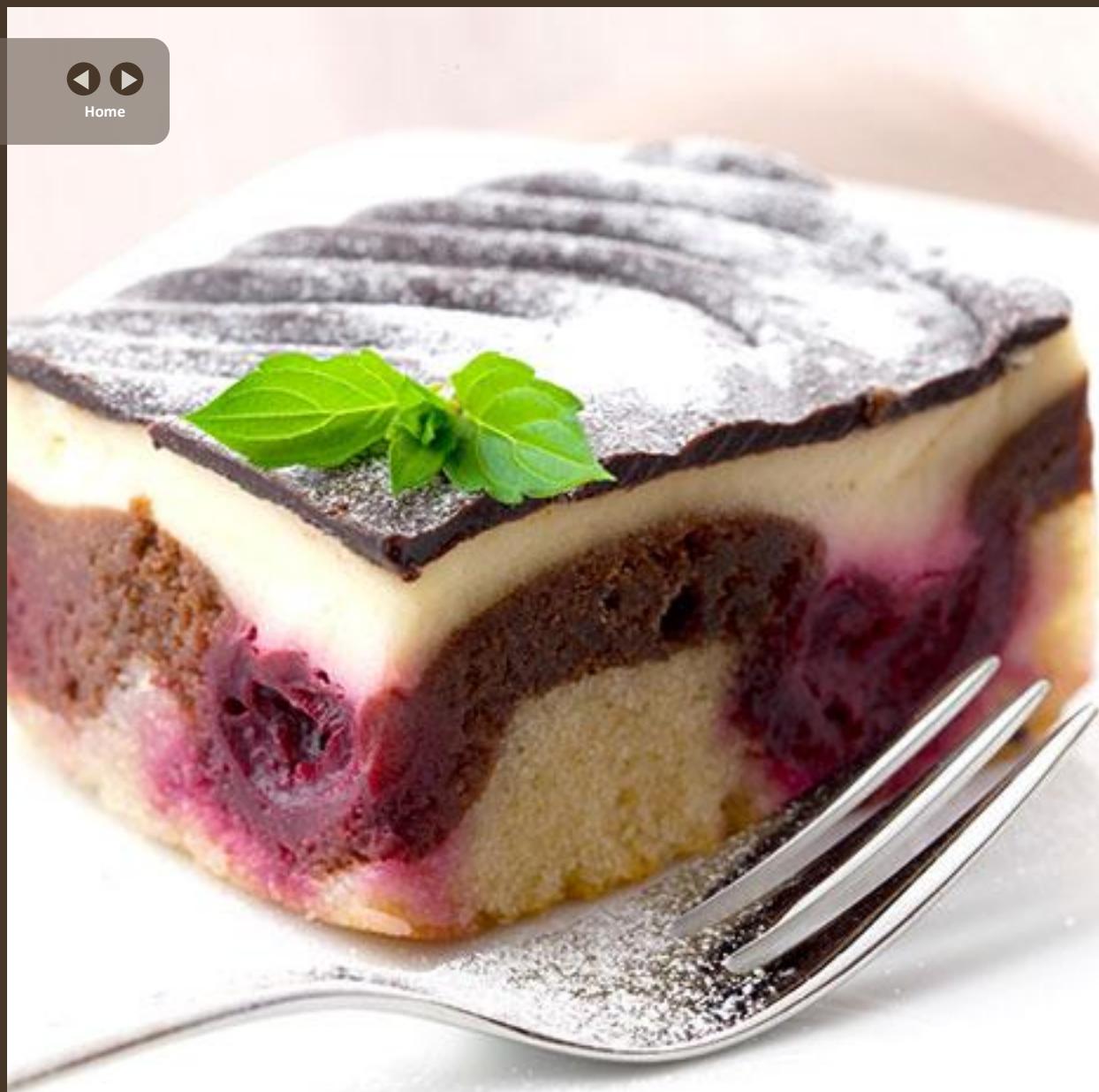
Fruit salad in a jelly jar

€ 9.00 per person





Home

**AFTERNOON COFFEE BREAKS****GERMAN COFFEE BREAK**

Small knuckle in malt

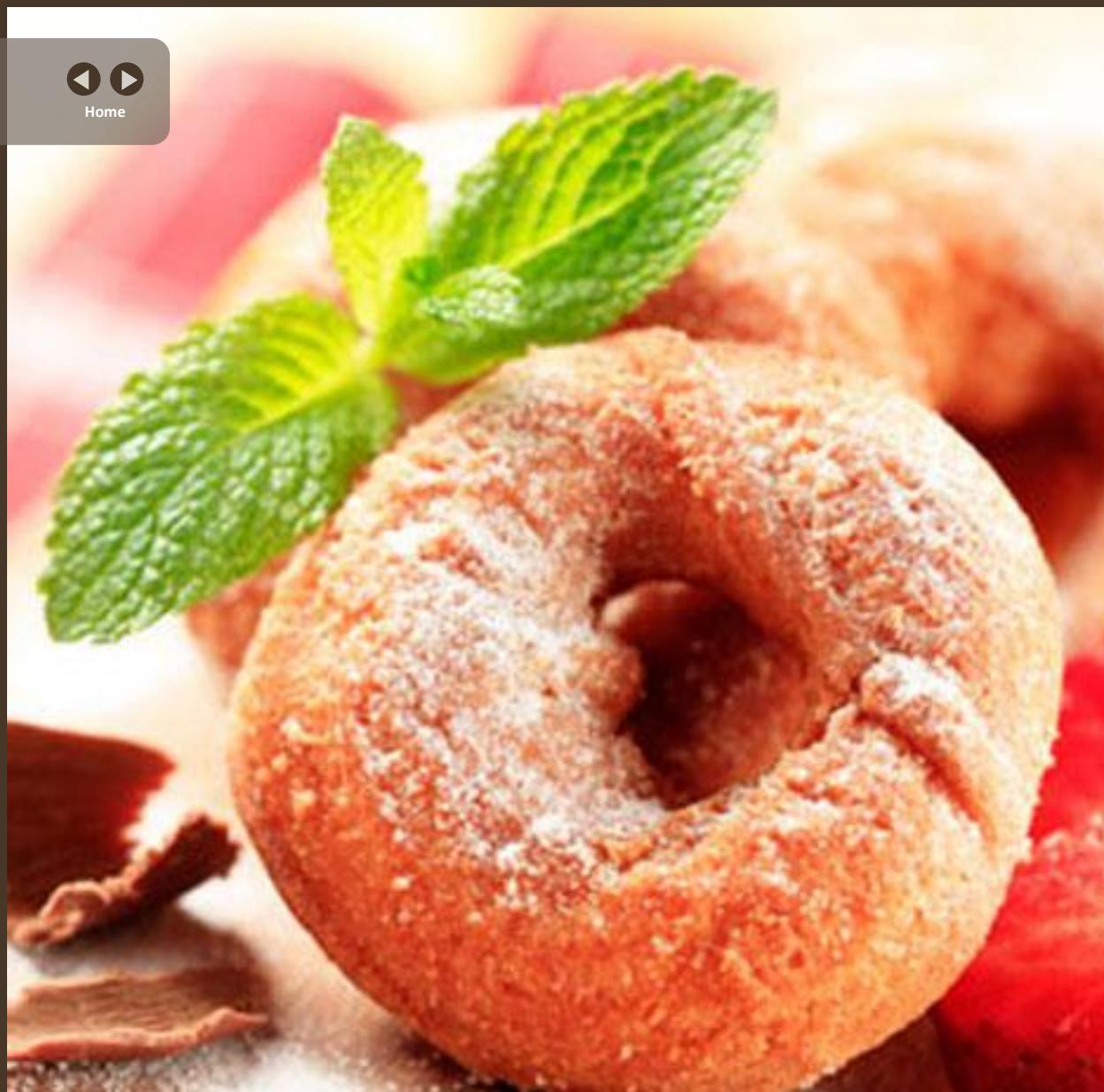
Rice pudding with cherries

Apple

“Donauwelle” cake

Nuremberg sausages with puree

€ 9.50 per person



Home

AFTERNOON COFFEE BREAKS

US COFFEE BREAK

Milk shakes

Filled donuts

Chocolate muffins

Mini burger

Popcorn

€ 10.00 per person



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Home

EXECUTIVE CHEF'S SIGNATURE COFFEE BREAKS



EXECUTIVE CHEF'S
COFFEE BREAK 1



EXECUTIVE CHEF'S
COFFEE BREAK 2



EXECUTIVE CHEF'S
COFFEE BREAK 3





Home

EXECUTIVE CHEF'S COFFEE BREAKS**EXECUTIVE CHEF'S
COFFEE BREAK 1**

Bavarian cream with pink pepper and chocolate foam

Plum streusel cake with cinnamon sugar and whipped cream

Finger Tramazini with Parma ham and parsley pesto

Smoked filet of trout with cranberries and black bread

€ 13.50 per person





Home



EXECUTIVE CHEF'S COFFEE BREAKS

EXECUTIVE CHEF'S COFFEE BREAK 2

Waffles with lukewarm morello cherries

Esta Hazy sticks with bell pepper cream and baked basil

Mini leaf spinach in a glass with capuchin blossom and passion fruit vinaigrette

Pretzel with herbal cream cheese filling

€ 14.00 per person





Home



EXECUTIVE CHEF'S COFFEE BREAKS

EXECUTIVE CHEF'S COFFEE BREAK 3

Variation of fruity cold soups in a shot glass

Sticks of chocolate bananas in a coconut coat

Thyme bread with smoked salmon rose and dill-honey dip

"Koelsche" sushi with Gouda cheese and blood sausage

€ 16.00 per person



LUNCH & DINNER BUFFETS



Home

We appreciate that time is precious and we aim to help you get the most of yours with our buffet options.

A choice of tempting offers, from our delicious sandwich based options to buffets delivering a broader range of satisfying selections all perfect for that lunch or dinner occasion. Working and roll-in buffets designed to maximize your meeting time are a major feature of our offer; and for those longer lunches and dinners we have a wide-range of tempting menu options inspired by cuisines from around the globe.



**QUICK LUNCHES,
SANDWICH BUFFETS
AND SNACKS**



**ROLL-IN
WORKING BUFFETS**



**FINGER FOOD
BUFFETS**



**LUNCH AND DINNER
BUFFETS**



THEMED BUFFETS



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Home



QUICK LUNCHES, SANDWICH BUFFETS AND SNACKS



"KOELSCHÉ"
SNACK BUFFET



THAI SNACK BUFFET



FRESH FROM THE BAKERY





Home

QUICK LUNCHES, SANDWICH BUFFETS AND SNACKS**"KOELSCHE" SNACK BUFFET**

Small Roeggelchen with minced pork with onions and chives | Pork jelly with remoulade sauce and mixed pickles | Blood sausage on a small hash brown with mustard and red onions

Mini knuckle in malt beer sauce and potato purée
Potato pancake with apple sauce and silver beets
Goulash soup of fine beef with bell pepper and onions

Red fruit jelly with vanilla sauce | Koelsch mousse with plum compote and cream in a jelly jar

€ 22.50 per person



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Home

QUICK LUNCHES, SANDWICH BUFFETS AND SNACKS

THAI SNACK BUFFET

Lumpia, vegetarian spring rolls with sweet chili dip
Tom Kha Gai, mild hot coconut soup with coriander and lemongrass | In peanut sauce marinated sate skewers | Cucumber-pineapple salad sweet and sour with chili and coriander

Vegetables from the wok with sweet and sour sauce and ginger, sweet pineapple and bean sprouts
Beef from the wok, fried in red curry with tomatoes and basil | Chicken breast with cashew nuts, red bell pepper stripes and spring onions | Steaming Basmati rice

Banana in batter and sesame-honey
Coconut-rice pudding balls with mango

€ 24.50 per person



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QUICK LUNCHES, SANDWICH BUFFETS AND SNACKS

FRESH FROM THE BAKERY

Finger Sandwiches à la chef

Open sandwich-rolls

Mixed bagels with cherry tomatoes

Open baguettes

Hearty wholemeal bread slices

Potato chips

€ 8.00 per person



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Home



ROLL-IN WORKING BUFFETS



ROLL-IN
WORKING BUFFET 1



ROLL-IN
WORKING BUFFET 2



ROLL-IN
WORKING BUFFET 3



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Home

ROLL-IN WORKING BUFFETS

ROLL-IN WORKING BUFFET 1

Salad of turkey breast with green pepper and curry sauce | Leaf salads in a glass with exotic vinaigrette
Asia wrap with chili marinade, salad of white cabbage and bean sprouts

Cream soup of carrot and orange with pine nuts and cold milk foam

Small lamb balls on braised savoy cabbage
Vegetables baked in tempura dough with mango chutney and chili threads | Small salmon steaks on spits cooked in green tea with aioli-leaf spinach

Panna cotta of wild fruits and berries
Fruit skewers of pineapple and melon in white chocolate | Lukewarm almond cake with cherry

€ 29.00 per person



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ROLL-IN WORKING BUFFETS

ROLL-IN WORKING BUFFET 2

Green beans-beef salad in a shot glass | Smoked fishes on tomato-herbs salsa and thyme bread
Mini “Halve Hahn” with pickles and mustard

Homemade goulash soup of fine beef
Potato pancakes with apple compote and green salad | Mini knuckles on mashed potato and silver beets jus | Coalfish poached with limes on small cookies of rice with sweet corn

Mousse of white chocolate with passion fruit sauce
Green fruit jelly with vanilla sauce | “Koelsch” of pineapple and coconut top

€ 27.00 per person





Home

ROLL-IN WORKING BUFFETS**ROLL-IN WORKING BUFFET 3**

Small spring rolls of peas and potatoes with aioli-crème fraîche | Roses of salmon with mustard-dill sauce and herbal jelly cubes | Beef tartar on pumpernickel and red onions | Gazpacho Andaluz with eggplant cubes and croutons

Grilled Pangasius on leek vegetables with herb béchamel | Tournedos of veal in a coat of berry tea and morello cherries jus | Vegetable tortellonis in lime butter with parmesan and rocket salad

Cappuccino mousse with coffee beans
Fresh sliced fruits with mint and coconut slices
New York cheesecake with berries and chocolate cigar

€ 32.00 per person





Home



FINGER FOOD BUFFETS



FINGER FOOD BUFFET 1



FINGER FOOD BUFFET 2



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Home

FINGER FOOD BUFFETS**FINGER FOOD BUFFET 1**

Cheese & ham wraps | Antipasti skewers with pesto | Lolly of tomato and mozzarella pearls

Yakitori skewers with sweet chili dip | Vegetarian spring rolls | Chicken nuggets with curry dip

Mousse au chocolate with rosemary brittle
Fine cut cakes

€ 18.50 per person





Home

FINGER FOOD BUFFETS

FINGER FOOD BUFFET 2

Oriental wraps | Tomato-mozzarella skewer with basil and pesto | Mini cherry tomato filled with cream cheese

Teriyaki poulard skewer | Curried sausage on a skewer | Lolly of mini meatball with mustard

Mango curd cheese crumble | Sweet exotic sushi

€ 21.00 per person





Home



LUNCH AND DINNER BUFFETS



HILTON WORLDWIDE
INTERNATIONAL



LUNCH & DINNER
BUFFET 2



LUNCH & DINNER
BUFFET 3



LUNCH & DINNER
BUFFET 4





Home



LUNCH & DINNER BUFFETS

HILTON WORLDWIDE INTERNATIONAL

Beef Carpaccio with rocket salad and planed parmesan | Buffalo mozzarella with tomatoes and basil-pine nut pesto | Variations of sushi with ginger and wasabi | Smoked mackerel with horse radish cream | Indian curry salad with rice and coriander Terrine of premium fishes with saffron vinaigrette Salad buffet with condiments | French onion soup with cheese croutons and thyme

Roast beef from the Live-Carving station with Béarnaise sauce, potato gratin and vegetables from the Parisian market | Thai-Curry of guinea fowl with jasmine rice and lemon grass | Mushroom lasagne with herbal foam and truffle | Butterfish steaks with tomato salsa and fettuccini

Pineapple Koelsch with coconut foam in a "Sion" glass | Crème Brûlée in a jelly jar | Crêpes Suzette in mango coulis | Curd cheese mousse with raspberry coulis in a shot glass | International cheese selection

€ 44.00 per person





Home

LUNCH & DINNER BUFFETS

LUNCH & DINNER BUFFET 2

Antipasti of courgette and eggplants | Salmon roulade with mustard-dill sauce | Tomato and mozzarella with old balsamic in oil | Marinated pork tenderloin | Feta cheese in a grape leaf with orange's reduction | Smoked salmon with apple-peach salad | Melon with ham

Kumara soup

Prime boiled veal on savoy cabbage | Filet of pork with mushrooms | Variation of fish on bell pepper | Carrots and leaks | Colored pasta | Polenta muffin

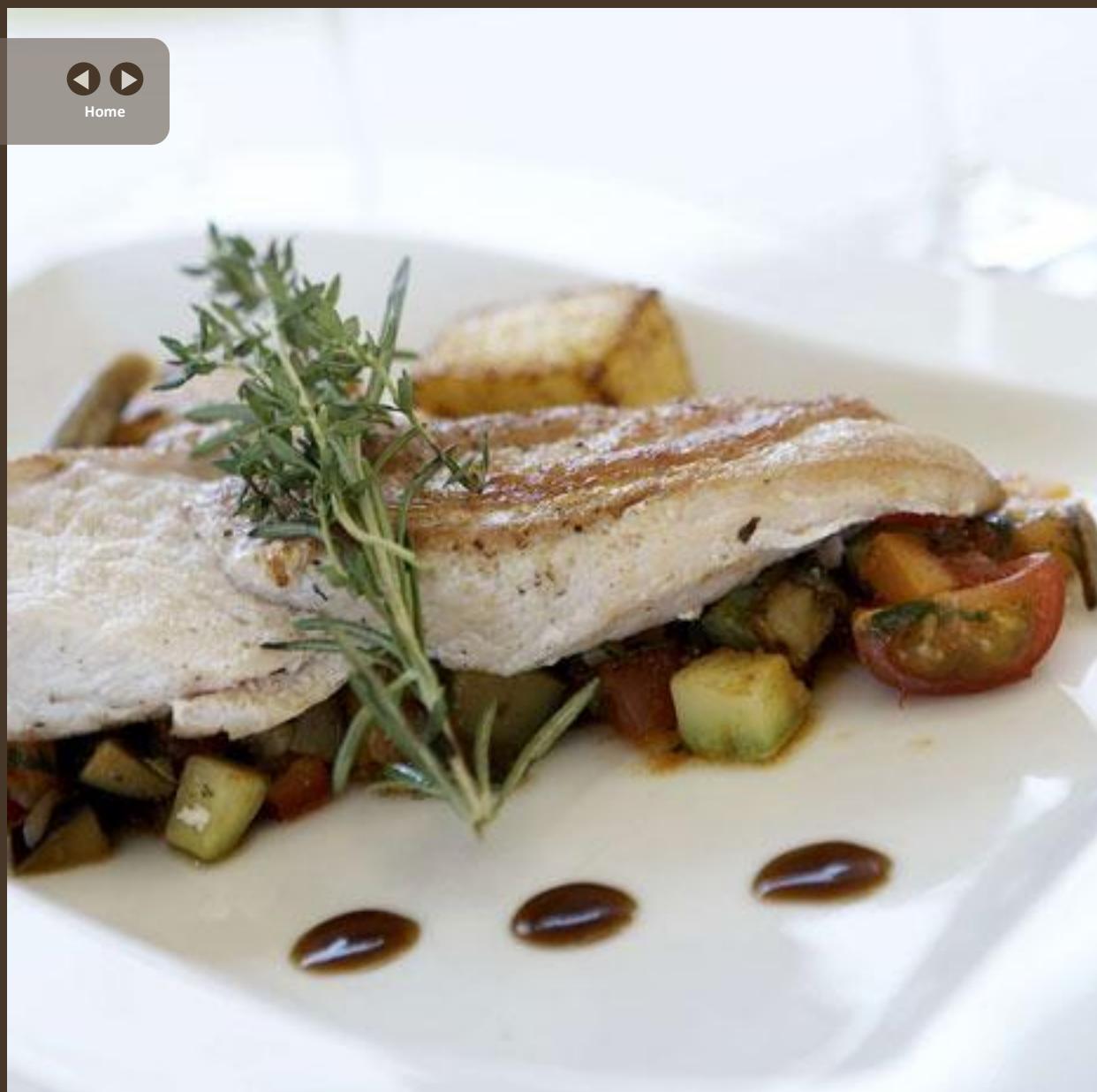
Chocolate mousse | Vanilla mousse | Fruit skewer | Red berry compote | Selection of tray-baked cakes

€ 39.00 per person





Home



LUNCH & DINNER BUFFETS

LUNCH & DINNER BUFFET 3

Vine-ripened tomatoes with mozzarella and pesto

Variation of sushi with wasabi and ginger

Carpaccio with apple-fennel salads with condiment

Yellow pepper bell crème with mozzarella dumpling

Slices of veal with ham and sage in herbal jus

Rosemary potatoes with courgette | Grilled codfish with bok choy | Orange-tagliatelle | Pork roast with braised cabbage and potato gratin

Panna cotta with two fruit jellies | Tiramisu with orange-mint sauce | Baked bananas with honey

Strawberry salad with Maracino cream | Sashimi of exotic fruits

€ 43.00 per person



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LUNCH & DINNER BUFFETS

Home

**LUNCH & DINNER BUFFET 4**

Savoury salad of scampi with mint and lemon grass | Duck breast “sweet sour” on green asparagus | Tataki of beef with black and white sesame | Variation of sushi with wasabi and ginger Parma ham on confit of tomatoes with citrus oil, served in a spoon | Vitello tonnato with capers and anchovies | Tomatoes with buffalo mozzarella and basil pesto | Selection of leaf salads and vegetable salads

Consommé of ginger with papaya and chili
Italian minestrone with crispy Parma ham

Green chicken curry with kefir leafs and basmati
Red mullet with herbs and garlic, eggplants with rosemary potatoes | Veal escalope in Marsala, tagliatelle, bell pepper with olive oil and thyme
Fettucine in porcini-truffles sauce



LUNCH & DINNER BUFFETS

Home

**LUNCH & DINNER BUFFET 4**

Tiramisu with orange-mint sauce | Sweet cottage cheese with fresh strawberries | Filled papaya, scalloped with coulis of passion fruit | Baked banana with honey | Mousse of mandarins with litchi compote

€ 46.00 per person



Home



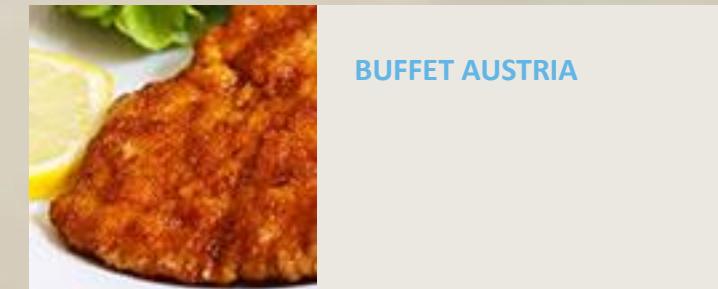
THEMED BUFFETS



REGIONAL BUFFET



BUFFET DOLCE VITA



BUFFET AUSTRIA



COLOGNE
CATHERDAL BUFFET



THEMED BUFFETS**REGIONAL BUFFET**

Matjes "Hausfrauen Art" | "Halve Hahn" | Mett hedgehog with Roeggelchen | Veal meatball with potato salad | Blood sausage Carpaccio with shallots vinaigrette | Salad buffet with condiments

Rhenish potato soup with bacon

Braised pork cheek with celery-mustard vegetables and mashed potatoes | Sauerbraten with red cabbage and potato dumplings | Fillet of codfish on broad beans and herb rice | Vegetable casserole with tomato sauce and parmesan

White chocolate cake with Riesling sabayon Koelsch cream | Red fruit jelly with vanilla sauce Apple strudel | Selection of cheese

€ 36.00 per person



**THEMED BUFFETS****BUFFET DOLCE VITA**

Parma ham with toasted olive ciabatta
Filled bell pepper on radicchio Trevesiano | Seafood salad with lime vinaigrette | Steamed flank of veal with tuna cream | Grilled vegetables with white balsamic vinegar

Tomato consommé with basil roulade

Fried fillet of gilthead with capers, olives, cherry tomatoes and rosemary potatoes | “Ossobuco” with roots and Pappardelle | Beef ragout with mushrooms and herb dumplings | Eggplant casserole with yoghurt dip

Fruit salad with fresh wild berries | Tiramisu of mascarpone and coffee | Panna Cotta in a glass with fruit jelly | Crème au Caramel Italian cheese selection

€ 38.00 per person





Home

THEMED BUFFETS**BUFFET AUSTRIA**

Styrian roast beef with pickled vegetables and Sauce Tartar | Boiled tri-tip aspic with pumpkinseed oil
Fried chicken-lamb's lettuce | Brown trout mousse with its caviar | Ham with fresh horse reddish
Salad buffet with condiments

Bouillon with stripes of savory pancake and chives

“Wiener Schnitzel” with parsley potatoes
Boiled shoulder-cut beef with roast potatoes and root vegetables | Fried pikeperch on Szeged cream cabbage | Egg dumplings with fried onions
Creamy veal goulash with roasted dumplings

Strudel variations | Poppy seed noodles with apple sauce | Iced and traditional Kaiserschmarrn with plum roaster | Austrian cheese selection

€ 39.00 per person



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**THEMED BUFFETS****COLOGNE CATHEDRAL BUFFET**

Boiled tri-tip aspic with root vegetables and green sauce | Marinated brisket of beef with herbs and vinaigrette | Graved and smoked salmon with his sauces | Mini "Halve Hahn" and Koelsch caviar Smoked catfish with mustard-dill sauce and shell salad | Lamb's lettuce with bread croutons and parmesan | Ground pork with red onions and chives Lower Rhine boiled potato salad in clear stock Selection of leaf salads with dressings

Rhenish potato soup with bacon | Beef bouillon with mozzarella tortellonis



**THEMED BUFFETS****COLOGNE CATHEDRAL BUFFET**

Zander wrapped in bacon on truffled peak ragout, herb baby potatoes | White sauerbraten of pork fillet on white balsamic-veloute | Bouillon-potato and cream savoy cabbage | Redfish in stuffed cabbage with Riesling sauce and fettuccini Mustard roast with Koelsch sauce, green beans wrapped in bacon and potato grin

Koelsch cream served in a Koelsch glass | Apple strudel with vanilla sauce | White chocolate mousse with raspberries | Mousse au Chocolate with sugar coral | Fresh pineapple and melon mix

€ 39.00 per person



LUNCH & DINNER MENUS



Home

At Hilton, our signature menus are a specialty.

Our skilled chefs offer a range of creative and thoughtful menus choices for every palate. Menus that focus on simply delivering the finest produce, seasoned with fresh herbs and spices. Be it a three or four course meal, an executive chef recommendation or a gala dinner you can rest assured that our exceptional menus will surpass every expectation.



2 COURSE MENUS



3 COURSE MENUS



4 COURSE MENUS



EXECUTIVE CHEF'S
SIGNATURE MENUS



GALA DINNER MENUS





Home

2 COURSE MENUS



MENU 1



MENU 2



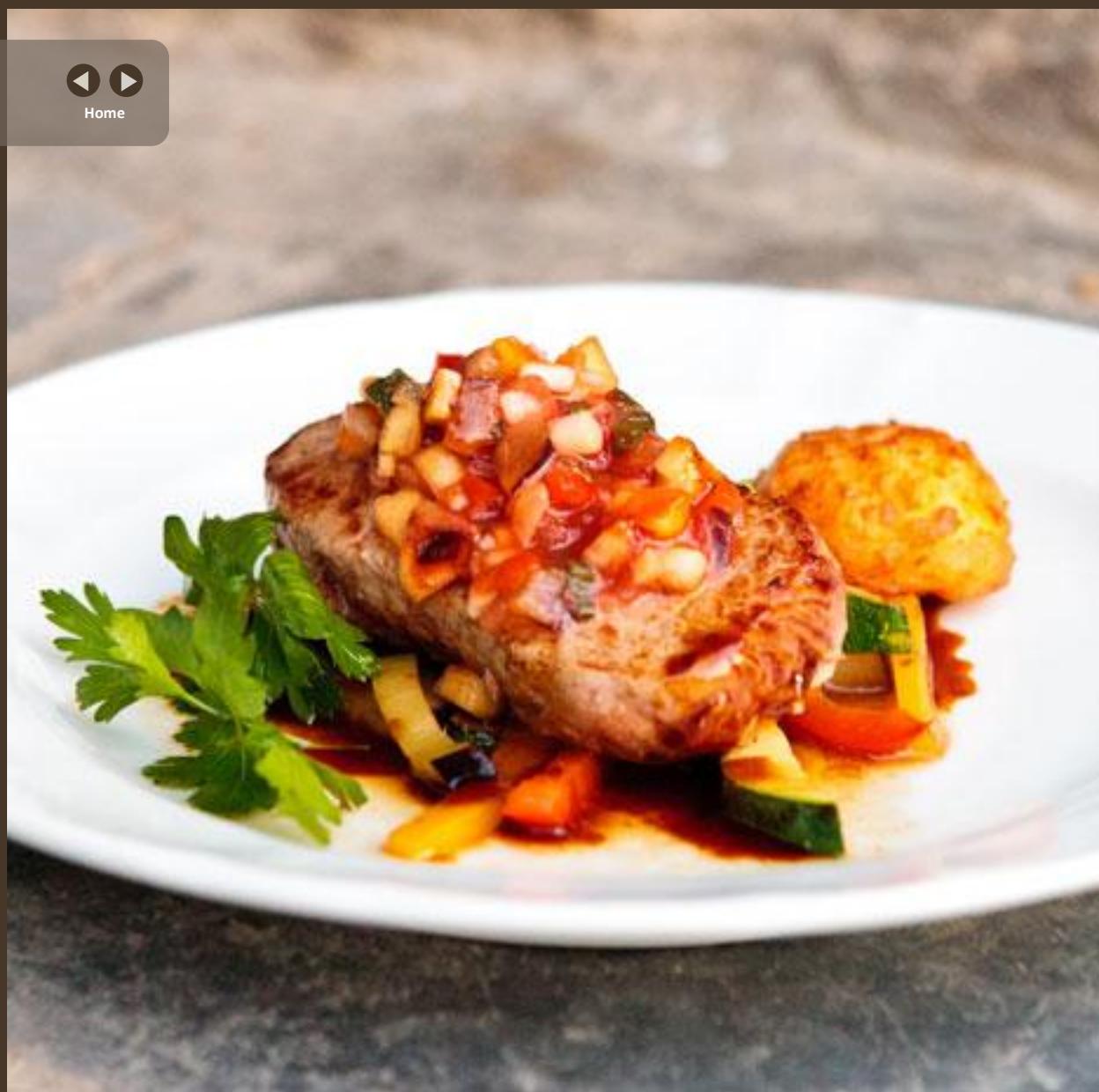
MENU 3



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

2 COURSE MENUS

Home

MENU 1**French onion soup with cheese crouton and aioli****Fillet of pork in a potato coat on caraway seed cabbage and thyme jus****€ 30.00 per person**

2 COURSE MENUS**MENU 2**

Tomato and mozzarella with baked basil and onion rings on pesto of herbs and old balsamic

Saltimbocca a la Romana with lime tagliatelle and almond broccoli

€ 32.00 per person



2 COURSE MENUS**MENU 3**

Argentinean rump steak under an onion crust with green beans wrapped in bacon and fried potatoes with parsley

Mousse of Valhrona chocolate on raspberry sauce and sugared berries with mint leaves

€ 34.00 per person





Home

3 COURSE MENUS



MENU 1



MENU 2



MENU 3



3 COURSE MENUS**MENU 1**

Cappuccino of Granny Smith and fennel with pine nut crisp

Grilled corn fed chicken breast Szechuan pepper on tomato linguine and Pak Choi

Parfait of wild berries with dark chocolate and cotton candy

€ 32.50 per person



3 COURSE MENUS**MENU 2**

Violet eggplants with Coppa di Parma and parmesan cigar

Fillet of sea bass fried in herbs with sautéed honey-apples, caraway-caramel and poppy seed potatoes

“Koelsch Tiramisu” – Koelsch cream on sponge cake with lukewarm raspberries and flamed meringue

€ 38.00 per person



3 COURSE MENUS

Home

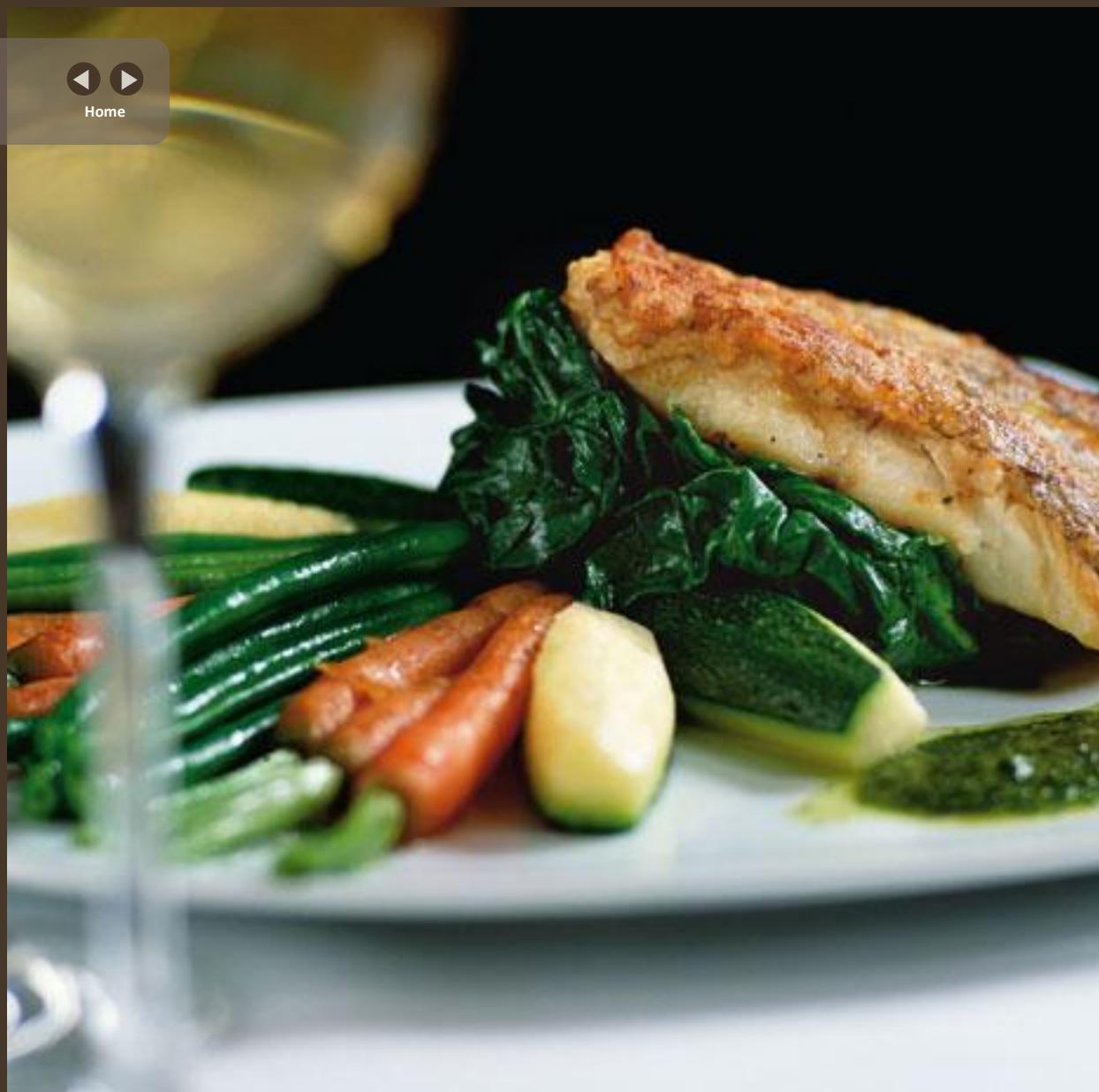
MENU 3

Foam-flecked soup of kohlrabi with Parma ham and croutons

"Loup de Mer" sea bass on apple wedges, caramelized caraway seeds and herbs' triplet

Sweet sushi with coat of green tea and black sesame

€ 44.00 per person





Home

4 COURSE MENUS



MENU 1



MENU 2



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4 COURSE MENUS

Home

MENU 1

Trilogy of bell pepper mousse in salad nest with thyme vinaigrette and watercress

Essence of guinea fowl and rose hip with pumpernickel praline

Sirloin steak of "Mueritzer" veal with king prawns on port wine foam, sweet potato puree and green asparagus

Baked apple tarte with cream cheese ice and white chocolate

€ 44.00 per person



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4 COURSE MENUS

Home

MENU 2

Tartar of salmon trout in Andalusian Gazpacho
and frisee lettuce

Cappuccino of mangetouts and pumpkin
on bread chip with coulis of dried tomato

Argentinean fillet of beef Bordelaise under
a macadamia nut-crust, potato scones and
mini vegetables

Muffin au chocolate Medium with currants
compote and crème fraîche

€ 52.00 per person



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Home



EXECUTIVE CHEF'S SIGNATURE MENUS



SPRING



SUMMER



AUTUMN



WINTER



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA



Home



SPRING



SPRING MENU 1



SPRING MENU 2



SPRING MENU 3



SPRING MENU 4



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA



Home

EXECUTIVE CHEF'S SIGNATURE MENUS

SPRING MENU 1

White tomato mousse with paupiette of char
and pickle

Corn fed chicken with lemon tagliatelle,
braised chicory and orange butter

Mango mousse with marinated strawberries
and crème fraîche ice cream

€ 34.00 per person



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EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**SPRING MENU 2**

Asparagus Panna Cotta with grilled lobster tranche, watercress and pumpernickel croutons

Ramson soup with tomato ravioli

Rack of lamb with goat cheese hood, lavender jus, pommes berney and bell pepper-chili salad

Rhubarb-nougat strudel with vanilla sabayon and currant sorbet

€ 42.00 per person





Home

EXECUTIVE CHEF'S SIGNATURE MENUS

SPRING MENU 3

Beef Carpaccio with truffle mayonnaise,
candied ginger and marinated rocket salad

May plaice with North Sea shrimps, bacon butter,
potatoes chateau-style and sautéed spinach

Tarte Tatin of pineapples with Pina Colada ice cream
and raspberry coulis

€ 45.00 per person



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EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**SPRING MENU 4**

White tomato soup with fresh basil

Tagliarini with ramson pesto and baked goat cheese

Trilogy of elderflower as sorbet, baked and as cold
soup with champagne sorbet

€ 36.00 per person



Home



SUMMER



SUMMER MENU 1



SUMMER MENU 2



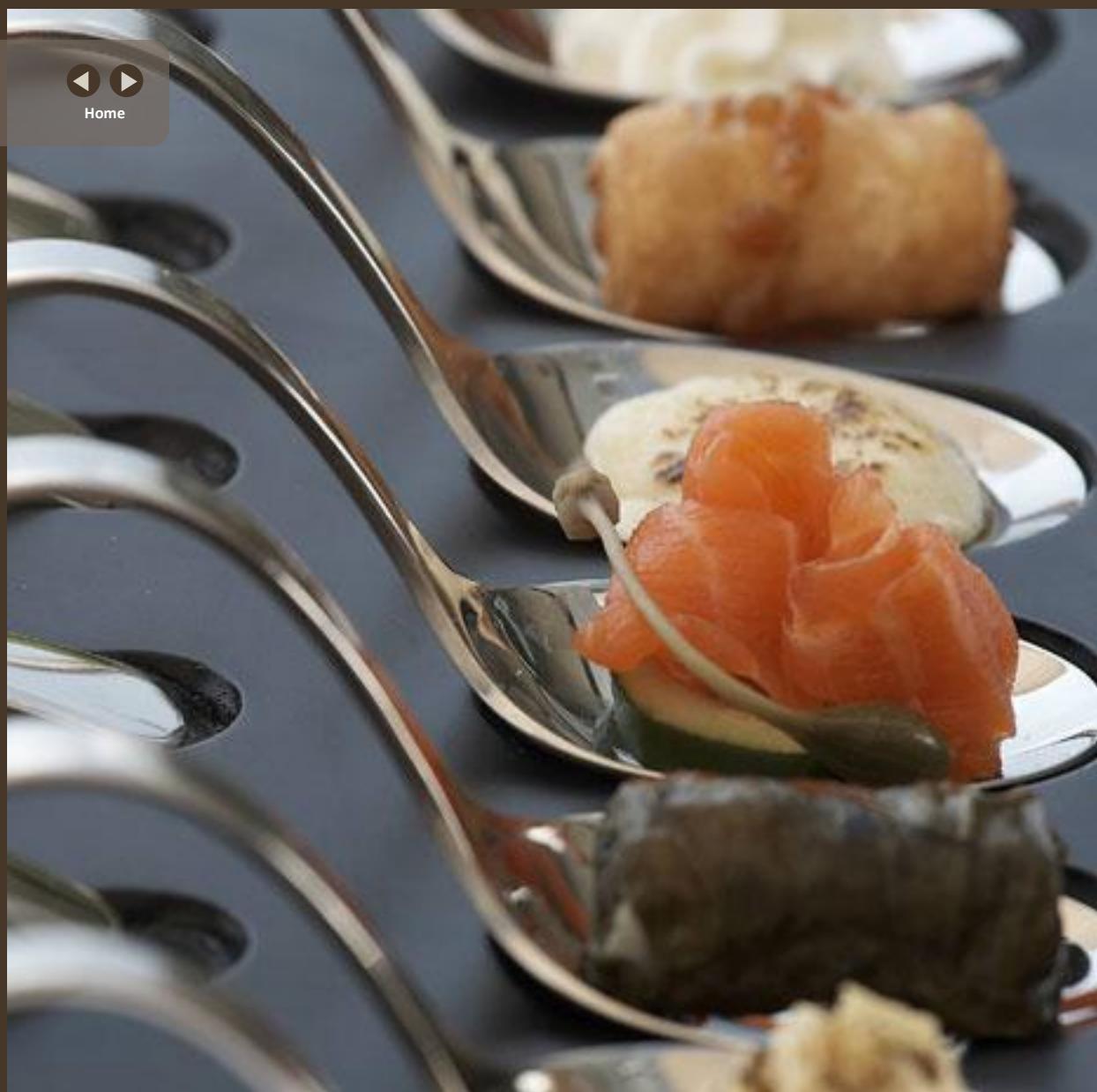
SUMMER MENU 3



SUMMER MENU 4



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EXECUTIVE CHEF'S SIGNATURE MENUS

SUMMER MENU 1

Variation of salmon (Carpaccio, tartar, tranche)
with beluga lentil salad and saffron Chantilly

Cold cucumber-dill soup with caviar crème fraîche

Crepinett of rabbits with green asparagus, grape
seed oil jus and Parisian olives-potato ragout

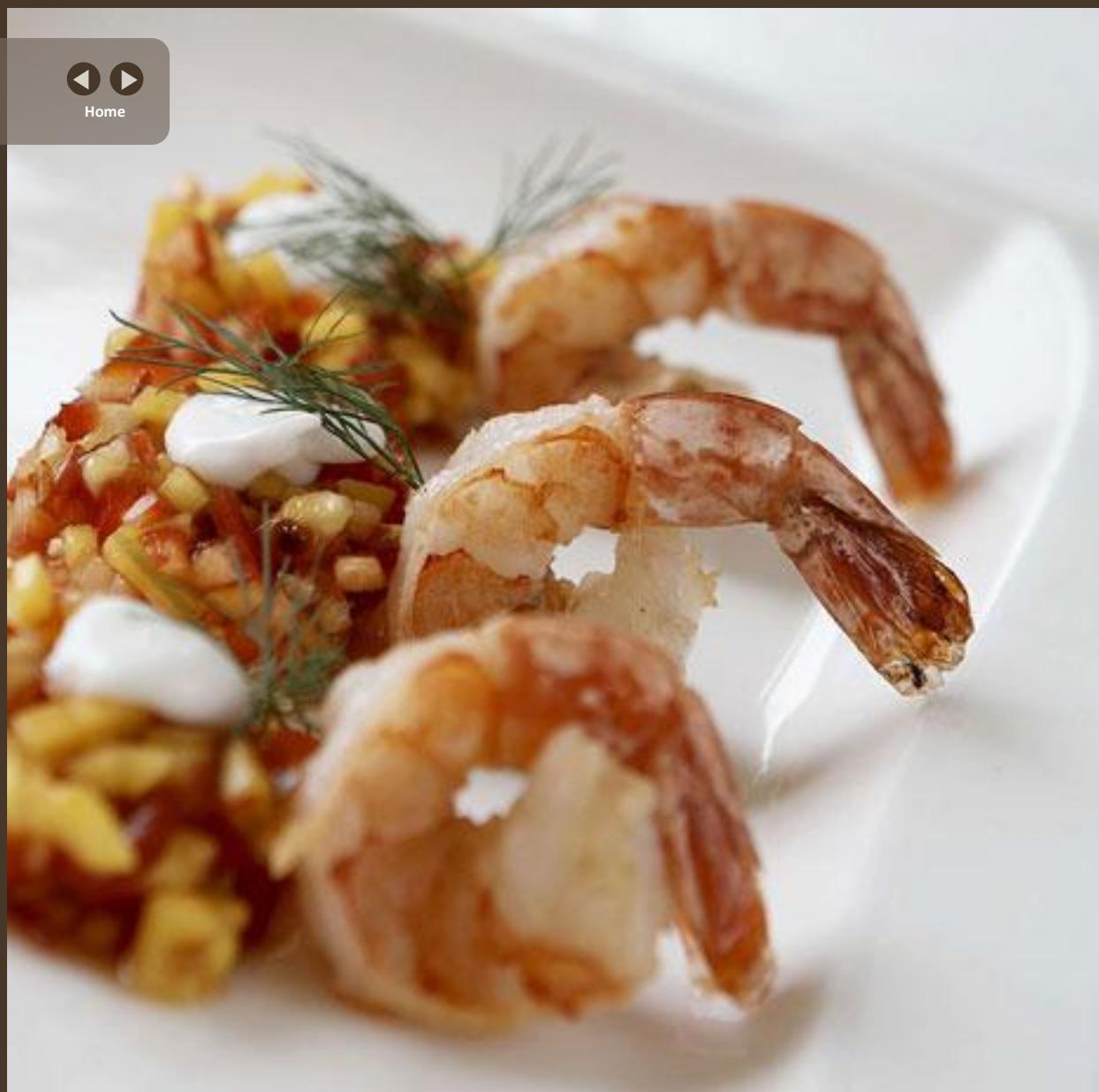
Pineapple Carpaccio with mint sugar and iced lime
Panna Cotta

€ 44.00 per person



EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**SUMMER MENU 2**

Summery leaf salads with raspberry-balsamic vinaigrette and fried king prawns

Red mullet in zucchini coat with tabouleh salad and lemon-grappa butter

Canache tartlette with passion fruit sorbet and kiwi Carpaccio

€ 39.00 per person



EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**SUMMER MENU 3**

Cold tomato-melon soup with basil crème fraîche

Ricotta ravioli with orange foam and spinach-pine nuts vegetables

Sabayon ice cream with orange-raspberry compote and praline espuma

€ 34.00 per person



EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**SUMMER MENU 4**

Avocado tartlet with crayfish croustillant, wild herb salad and yoghurt-lime foam

Lime risotto with filled fillet of gilthead and confected vanilla-tomatoes

Fillet of veal with Pied de Monton, truffle-potato mousseline and zucchini blossoms

Marzipan-berry tarte with homemade vanilla ice cream

€ 52.00 per person





Home



AUTUMN



AUTUMN MENU 1



AUTUMN MENU 2



AUTUMN MENU 3



AUTUMN MENU 4



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EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**AUTUMN MENU 1**

Pumpkin cream soup with stained saddle of venison and orange foam

Pappardelle with cognac morel cream sauce and fried quail breast

Fried fillet of sea bass with potato-sage patties, sautéed cabbage and red bell pepper foam

Curd dumpling with chocolate filling and lukewarm pear compote

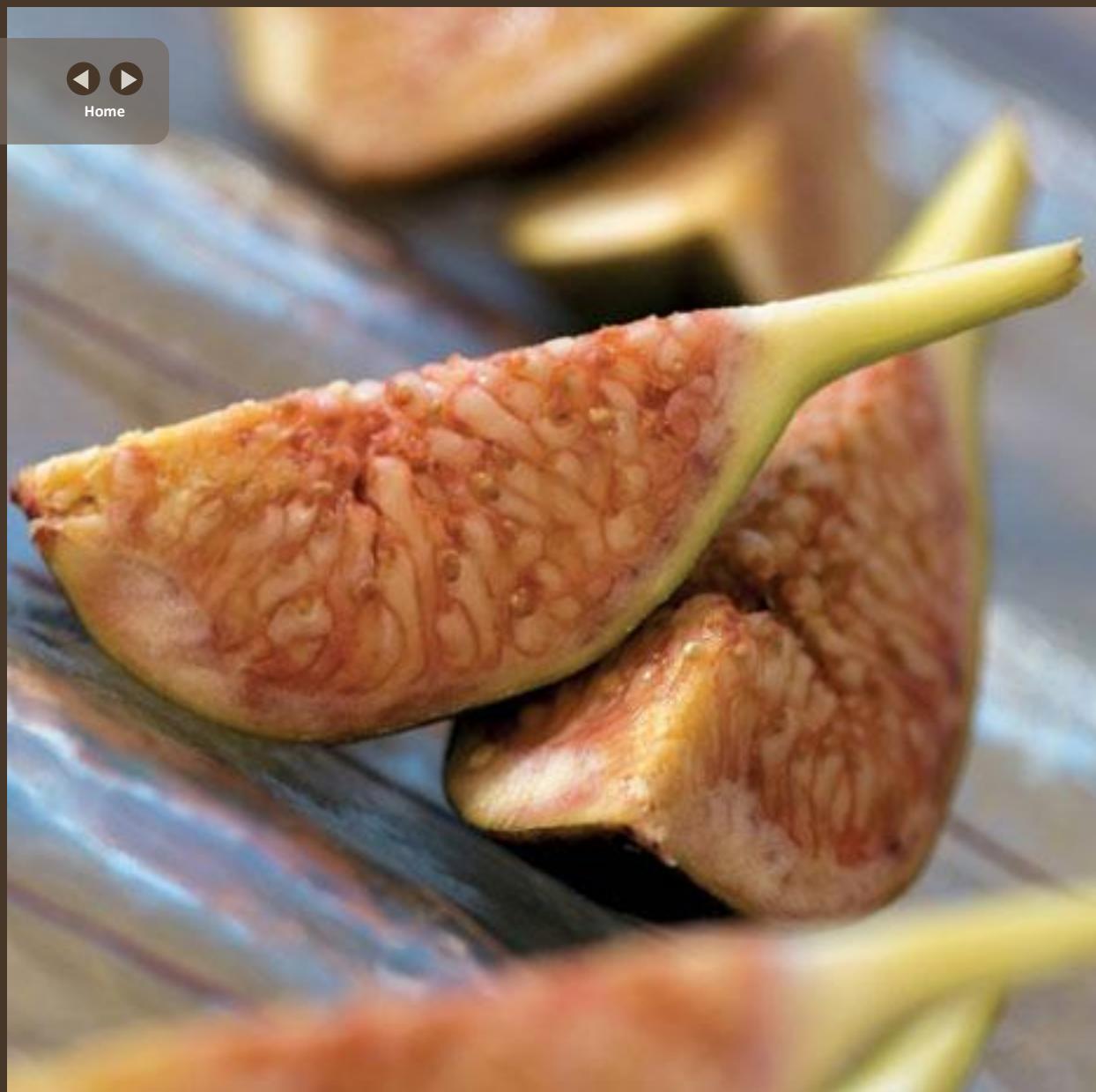
€ 44.00 per person



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EXECUTIVE CHEF'S SIGNATURE MENUS

Home

AUTUMN MENU 2**Green spelt soup with truffled royale****Baked Boavist with mousseline of white beans
and dried tomatoes****Ficus fig with goat cheese, vanilla mousse
and apricot chutney****€ 38.00 per person**



Home

EXECUTIVE CHEF'S SIGNATURE MENUS**AUTUMN MENU 3**

Trilogy of nutmeg-pumpkin (soup, brûlée and chutney) and home smoked duck

Lamb in Tramazzini coat with watercress, topinambur and with paprika spiced honey jus

Walnut Gugelhupf with star anise foam and black berry-mint salad

€ 42.00 per person



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EXECUTIVE CHEF'S SIGNATURE MENUS

Home

AUTUMN MENU 4

Curry-lentil salad with tomato Carpaccio and lamb chop

Porcino essence with herb curb Swabian raviolis

Back of shoat in Pancetta coat with risotto of two kinds of grapes

Calvados poppy seed tarte with cassis sorbet and chocolate spring roll

€ 48.00 per person





Home



WINTER



WINTER MENU 1



WINTER MENU 2



WINTER MENU 3



WINTER MENU 4



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EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**WINTER MENU 1**

Spinach cream soup with crostini of Mimolette cheese and Fleur de Sel

Fillet of beef with praline of black walnuts and savoy cabbage with port wine jus and potato espuma

Orange-quark gratin with nougat ice cream

€ 45.00 per person



EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**WINTER MENU 2**

Roulade of home smoked salmon with Beluga lentil salad and frisee

Bell pepper-orange cream soup with ginger hood

Medium roasted duck breast with beetroot-ricotta dumpling and zucchini-mocha vegetables

Duet of Valrhona chocolate with rum cherries

€ 49.00 per person



EXECUTIVE CHEF'S SIGNATURE MENUS

Home

**WINTER MENU 3**

Saddle of wild boar with swede salad and vinaigrette of green apples

Fried monk fish medallion with lukewarm Pulpo salad, pumpkin and Brussels sprout leaves

Mille Feuille of vanilla cream and plums

€ 47.00 per person

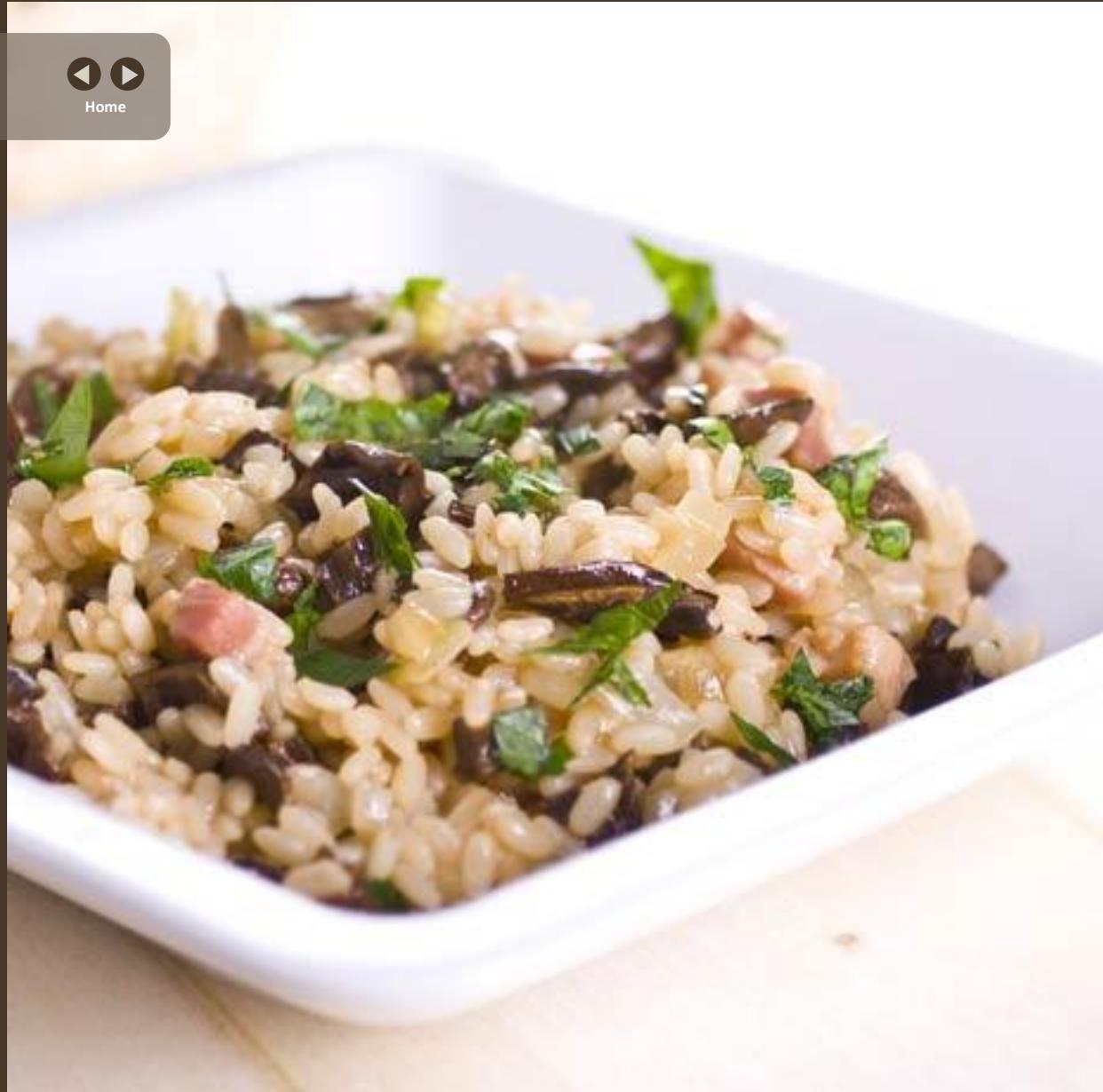


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EXECUTIVE CHEF'S SIGNATURE MENUS



Home



WINTER MENU 4

Carpaccio of beetroot with pine nut vinaigrette and sprouts salad

Red wine risotto with walnut and fig and caramelized radicchio

Chocolate tarte, based on Gluhwein, pomegranate seeds and blood orange

€ 34.00 per person





Home

GALA DINNER MENUS



MENU 1



MENU 2



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GALA DINER MENUS**MENU 1**

Tranche of self smoked monkfish with papaya-chili chutney, salad of Thai asparagus and dried tomatoes

Cherry-balsamic soup with striped of stained saddle of venison

Sorbet of red vineyard peach with champagne and candied grapes

Côte de Bouef of pasture-raised oxes with ragout of mango and cowpeas with jus of green pepper and pommes berny

Trilogy of nougat with spiced oranges' compote, candied violet leaves and cassis sabayon

€ 65.00 per person



Home
◀ ▶



GALA DINER MENUS**MENU 2**

Coconut Jaypur curry cream soup with tartar of avocado and crayfishes and baked herbs

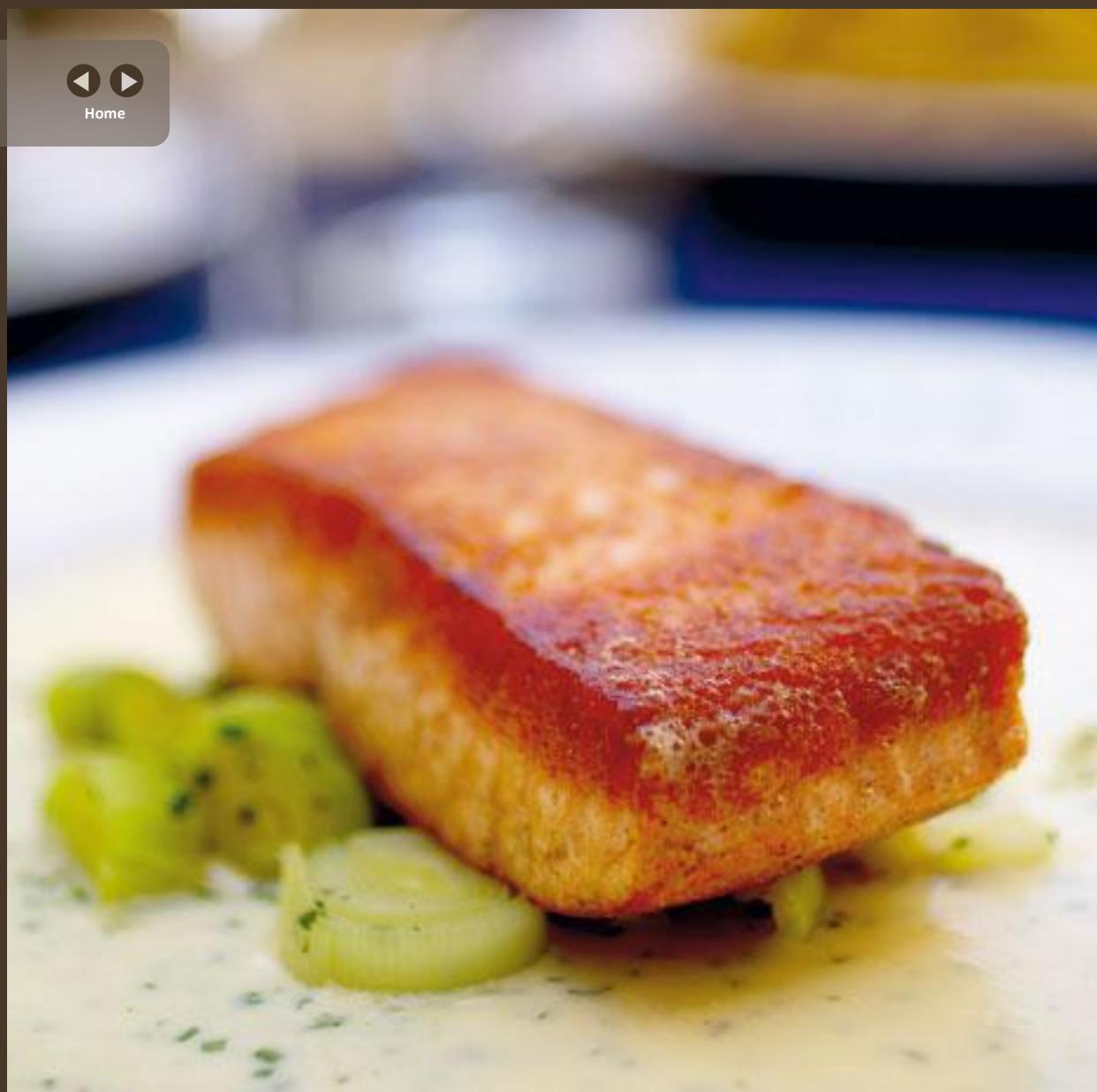
Grilled fillet of Loup de Mer on apple slices with horse radish leaves, candied caraway seed splinters and beetroot glace

Fillet steak of sucking calf on grilled baby asparagus, parfait of wild herbs and William potatoes with almond filling

Scoop of goat's cream cheese on eucalyptus Beurre Blanc and small lamb's lettuce

Strudel of mango and mini banana with crème fraîche ice cream and dark chocolate

€ 69.00 per person



Home



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SPECIAL OPTIONS



Home

We offer you a range of special options derived from guest recommendations.

Do your Guests leave before lunch, but you wish to treat them during their journey? Have a look at the various lunch box options.

Healthy nutrition is something our Executive Chefs take at heart when creating our food offerings. For those with special dietary requirements or preferences for entirely healthy options we created this special section. Discover the options or learn more at the nutrition section on healthy eating.



LUNCH BOXES



HEALTHY OPTIONS



DIETARY OPTIONS



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Home

LUNCH BOXES**LUNCH BOX CLASSIC**

Sandwich with Emmentaler cheese
and boiled ham

Sandwich with iceberg lettuce and gammon

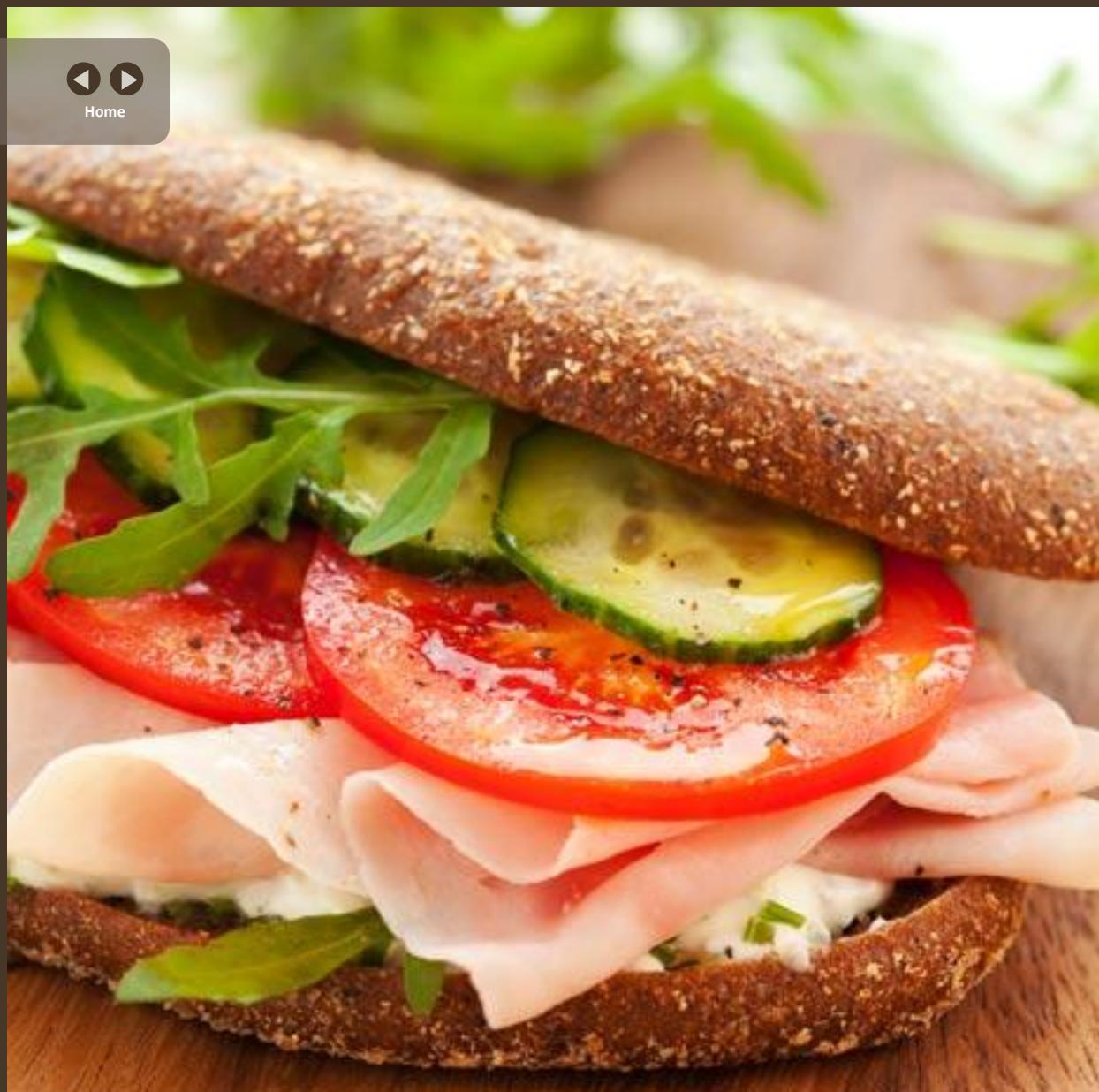
Fruit yogurt | fresh fruits

Hard-boiled egg

Orange juice

€ 9.90 per person





Home

LUNCH BOXES

LUNCH BOX DELUXE

Whole grain sandwich with Parma ham and rocket salad

Whole grain sandwich with brined salmon and mustard-dill sauce

Fresh fruits, fruit salad

LC1 yogurt vanilla or classic

Filled chocolates and scone

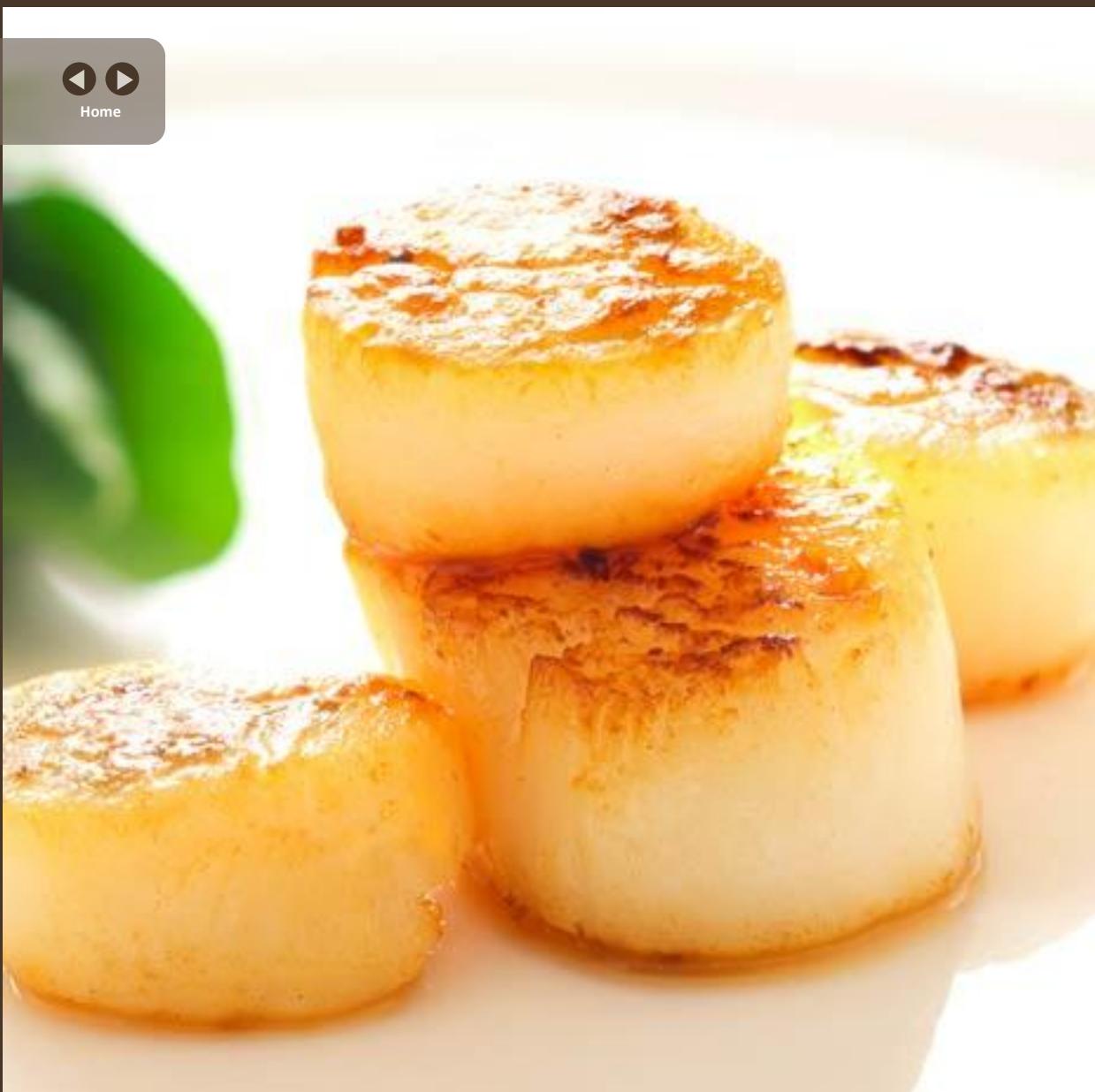
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Mineral water 0.2 l

Red wine 0.2 l

€ 21.90 per person





Home

HEALTHY OPTIONS

HEALTHY OPTION 1

Mixed leaf salads in mango vinaigrette with grapefruit, fillets of orange and grilled scallop

Corn fed chicken, brewed in ginger and coconut with mousseline of fresh peas and mint on limes tagliatelle

Curd mousse with raspberry puree and passion fruit sorbet

€ 38.00 per person



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HEALTHY OPTIONS

Home

HEALTHY OPTION 2

Cold tomato-melon soup with poached crayfish tartar and avocado with frisee lettuce and plucked basil leaves

Grilled fillet of Atlantic sea bass with taboulet and salad of romaine tomatoes, shallots and wild herbs foam

Lime Panna Cotta with tonka bean ice cream and small red berries tarte

€ 42.00 per person



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DIETARY OPTIONS

Home

**DIETARY OPTION 1**

Carrot-kohlrabi flan with vinaigrette of young vegetables and wild herbs

Spring chicken, poached in coconut milk with lime sauce, steamed baby Pak Choi and Tagliarini

Orange-lime curd cream with grapefruit salad

€ 34.00 per person





Home

DIETARY OPTIONS

DIETARY OPTION 2

Leaf salads with mango vinaigrette, pine nuts, fried scallop and king prawn with oranges and grapefruits

Poached roll of sole with white tomato foam, sautéed spinach and wild rice patties

Pineapple Carpaccio with mint sugar and currant granite

€ 41.00 per person



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Home

COCKTAIL MENUS

Innovative and refreshing in their choices, our cocktail menus give you a wide spectrum of options.

A broad range of mouthwatering canapé and a la carte choices that allow you to build your own menus, to fuller chef recommendations are all designed to give you the opportunity and flexibility to create the cocktail reception that's right for you.



COCKTAIL PACKAGES



A LA CARTE SELECTION





Home



COCKTAIL PACKAGES

COCKTAIL PACKAGE 1



COCKTAIL PACKAGE 2



COCKTAIL PACKAGE 3



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Home

COCKTAIL PACKAGES

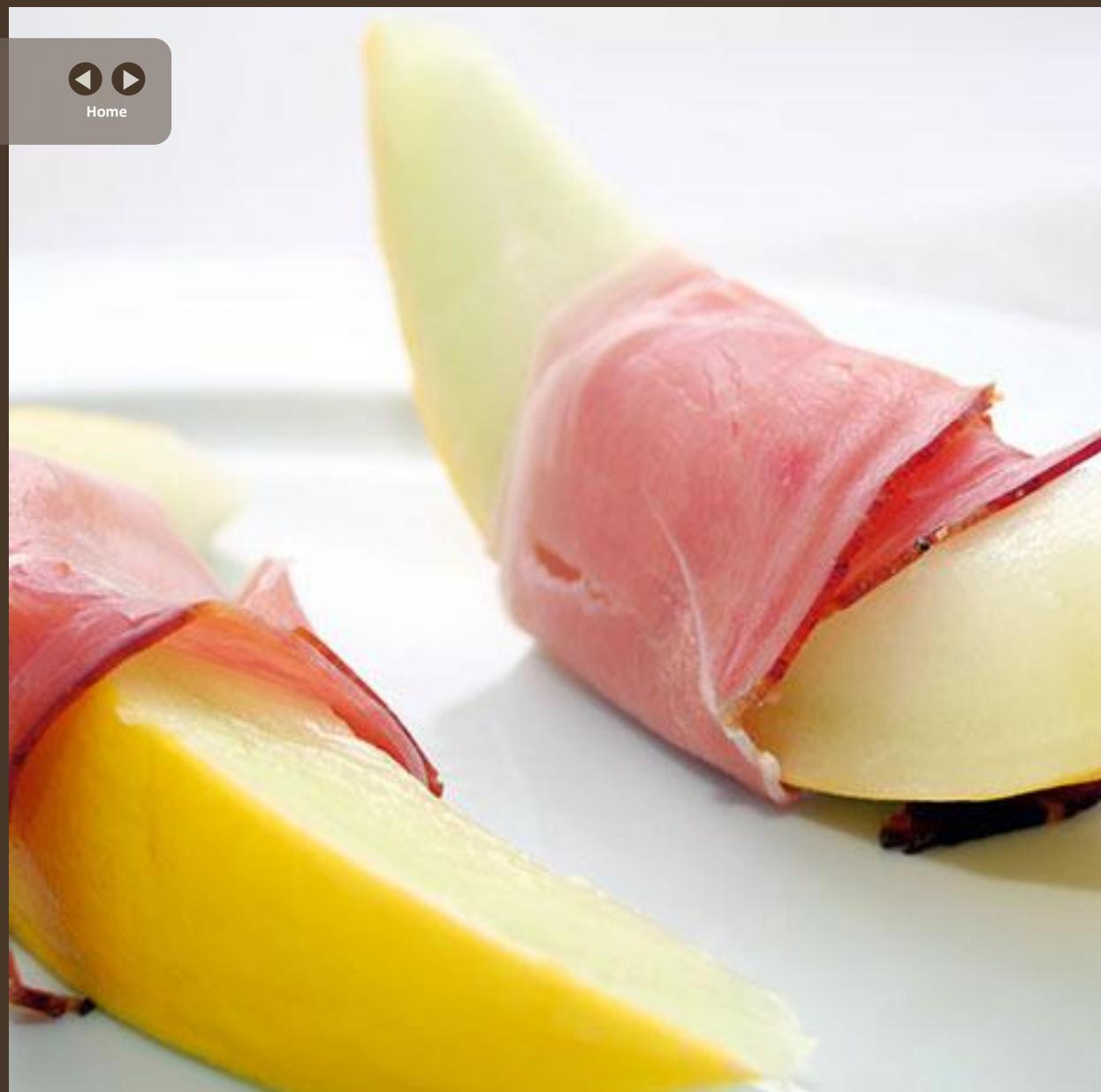
COCKTAIL PACKAGE 1

Cherry tomato with pearl of mozzarella | Rock melon with Parma ham | Antipasti and rocket salad

Olive-ham skewer | Small meatball with citrus mustard | Spring roll in Thai-chili sauce

Bavarian cream with orange compote in a glass
Cold soup of grapefruit in a shot glass | Strawberry skewer with mint | Italian-French cheese skewer with grapes

€ 27.00 per person





Home

COCKTAIL PACKAGES

COCKTAIL PACKAGE 2

Pumpernickel lasagne of salmon and Bresso cheese
Tatar of duck breast with reduction of red wine
Mini turkey wraps | Scoop of melon with ham

Breast of corn fed chicken on stalk vegetables
Small beef steaks with onion crackling | Salmon in tempura and “sweet-sour” sauce | Little rice bag in wonton pastry

Vanilla spring roll with mango dip | Banana in wine dough and honey

€ 33.00 per person



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COCKTAIL PACKAGES

Home

COCKTAIL PACKAGE 3

Tataki of beef with black and white sesame
Variation of sushi with wasabi and ginger | Smoked butterfish with apple-peach salad | Marinated salmon on apple-mint coulis | Vitello Tonnato roll with capers vinaigrette | Carpaccio of ostrich filet in citrus-pepper coat | Parma ham wrap with shallots, rocket salad, roasted pine nuts and pesto

Foam-flecked soup of kumara with croutons
Consommé of potato and leeks with chorizo
Green beef curry with lime leafs and cashew | Spicy Pampu Dam | Small saltim bocca on tomatoes with tarragon pesto | Small roasted slices of salmon on spinach with orange-thyme foam



COCKTAIL PACKAGES

Home

COCKTAIL PACKAGE 3

Crème of “Koelsch” beer, served in a Koelsch glass
Mousse of mandarins with litchi compote
White coffee mousse in Baumkuchen coat
Ganache crème with strawberries

€ 42.00 per person

COCKTAIL PACKAGES**A LA CARTE SELECTION**

Home

**Cold 1**

€ 8.00

Tartlet of mushrooms and olive tapenade with herb salad in parmesan basket

Cold 2

€ 9.00

Avocado-fennel tartlet with frisee lettuce and balsamic glaze

Cold 3

€ 8.50

Tartar of yellow fin tuna on artichoke and seasonal salad bouquet

Cold 4

€ 9.50

Rose of Siberian stained salmon on Dijon mustard-dill, frisee lettuce and Sakura cress

Cold 5

€ 8.00

Pink roast beef with truffle mayonnaise and beetroot-radish



COCKTAIL PACKAGES

Home

A LA CARTE SELECTION**Cold 6**

€ 9.00

Carpaccio of beef with crisp rocket salad
and planed parmesan

Cold 7

€ 8.00

Strawberry sorbet with champagne

Cold 8

€ 6.50

Mélange of coconut on passion fruit
under a Pernod topping

Cold 9

€ 8.50

Mille Feuille – Thousand leaves of raspberry
and Tahiti vanilla on vineyard peach gravy

Cold 10

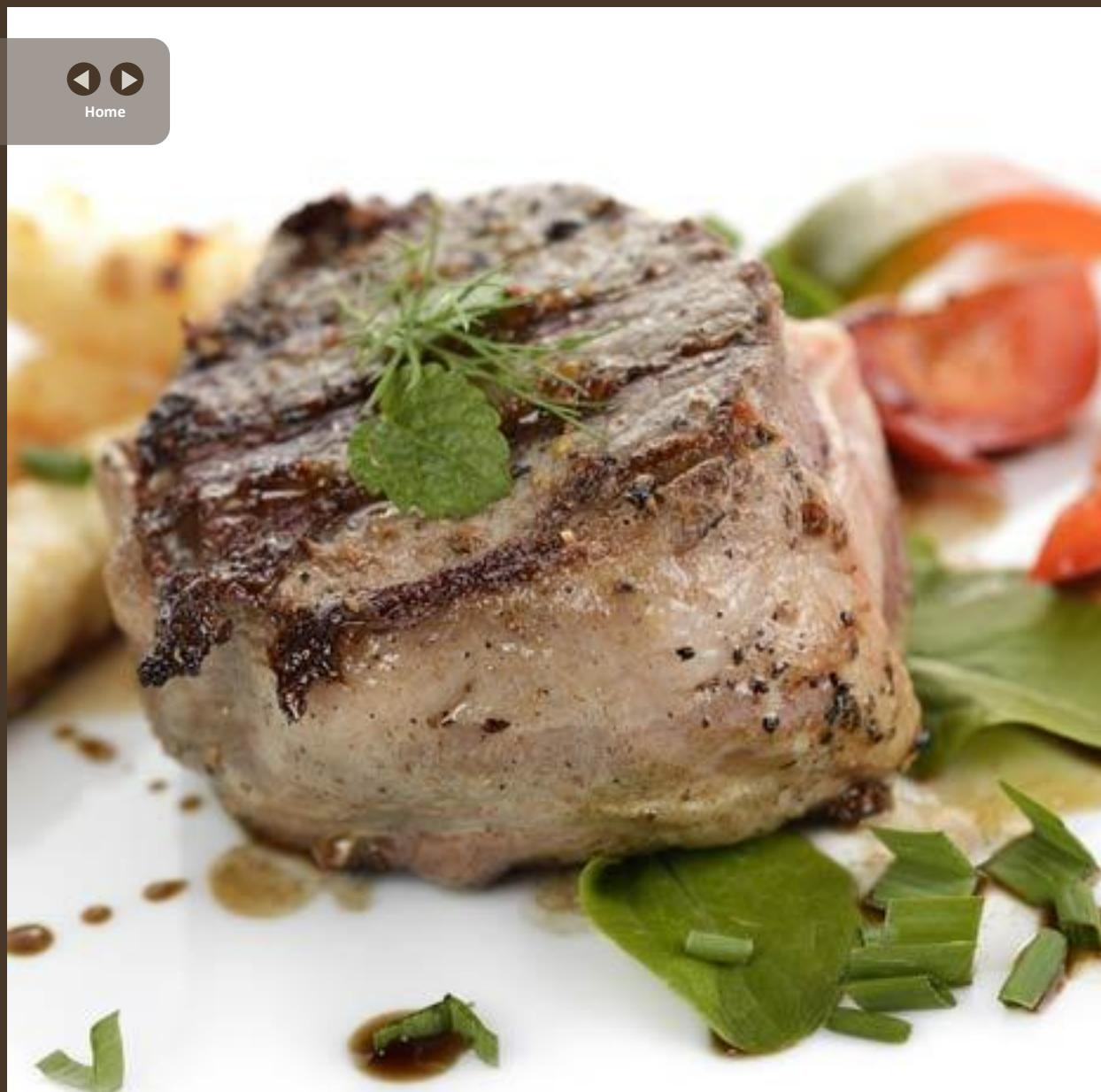
€ 12.50

Selection of international cheese
with crispy grissini, piquant fig mustard,
bread and butter



COCKTAIL PACKAGES

Home

**A LA CARTE SELECTION****Hot 1** € 6.00

Cream soup of leek and lemon grass with lollipop of grilled North Atlantic scallop

Hot 2 € 8.50

Lobster bisque from original recipe of Escoffier with its raviolo on green asparagus

Hot 3 € 17.50

Risotto of mango and Thai asparagus with foam of roasted sesame, coriander pesto and filled zucchini blossom

Hot 4 € 21.00

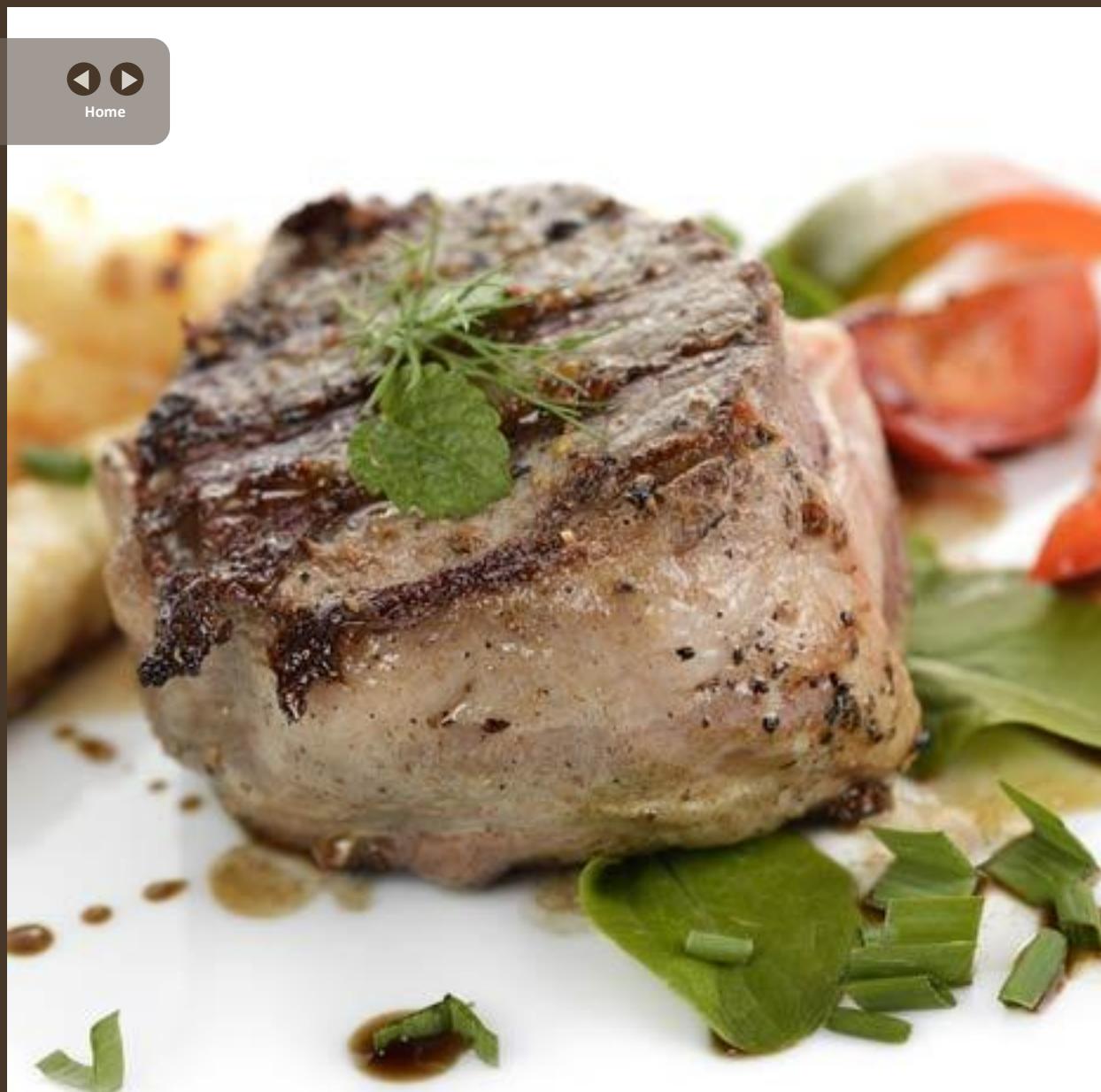
Grilled salmon tranche with Asian vegetables and Basmati rice



COCKTAIL PACKAGES



Home



A LA CARTE SELECTION

Hot 5

€ 26.00

Saint Pierre under a scale dress of potato and zucchini with champagne foam and mini turnips

Hot 6

€ 28.00

Roulade of "Mueritzer" veal back on malt sauce with vegetables from the Parisian market and truffled potato foam in a glass

Hot 7

€ 29.00

Barberie duck breast from the Lorraine with sauce of cherry and pepper, cream savoy cabbage vegetables and pear potatoes

Hot 8

€ 30.00

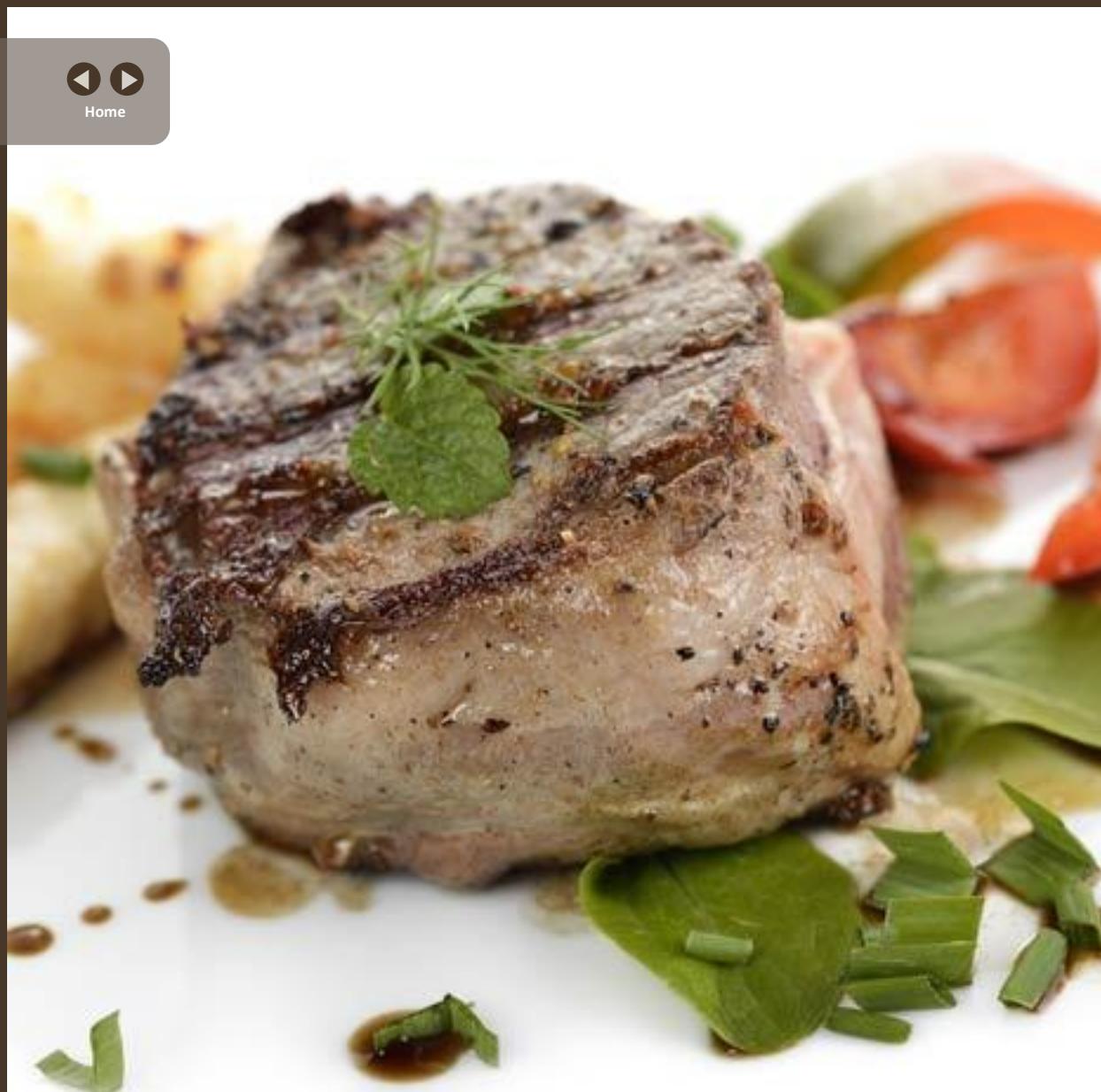
Argentinean fillet of beef in tea coat on tomato polenta and chard vegetables



COCKTAIL PACKAGES



Home



A LA CARTE SELECTION

Hot 9

€ 27.00

Red Thai curry of grilled chicken breast with Asian basil, lemon grass and cherry tomatoes and Basmati rice

Hot 10

€ 35.00

Entrecote of bison "Cafe de Paris", pommes berny and ragout of green asparagus and dried tomatoes with white coffee foam





Home

BEVERAGE OPTIONS

We can work with you to create the beverage package that meets your needs.

From refreshingly chilled beers to reviving freshly brewed hot drinks; from a selection of our elegant wines to our first-class Champagnes; from the finest spirits to our coolest cocktails ... the options for our beverage packages are limitless.



BEVERAGE PACKAGE 1



BEVERAGE PACKAGE 2



BEVERAGE PACKAGE 3



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BEVERAGE OPTIONS

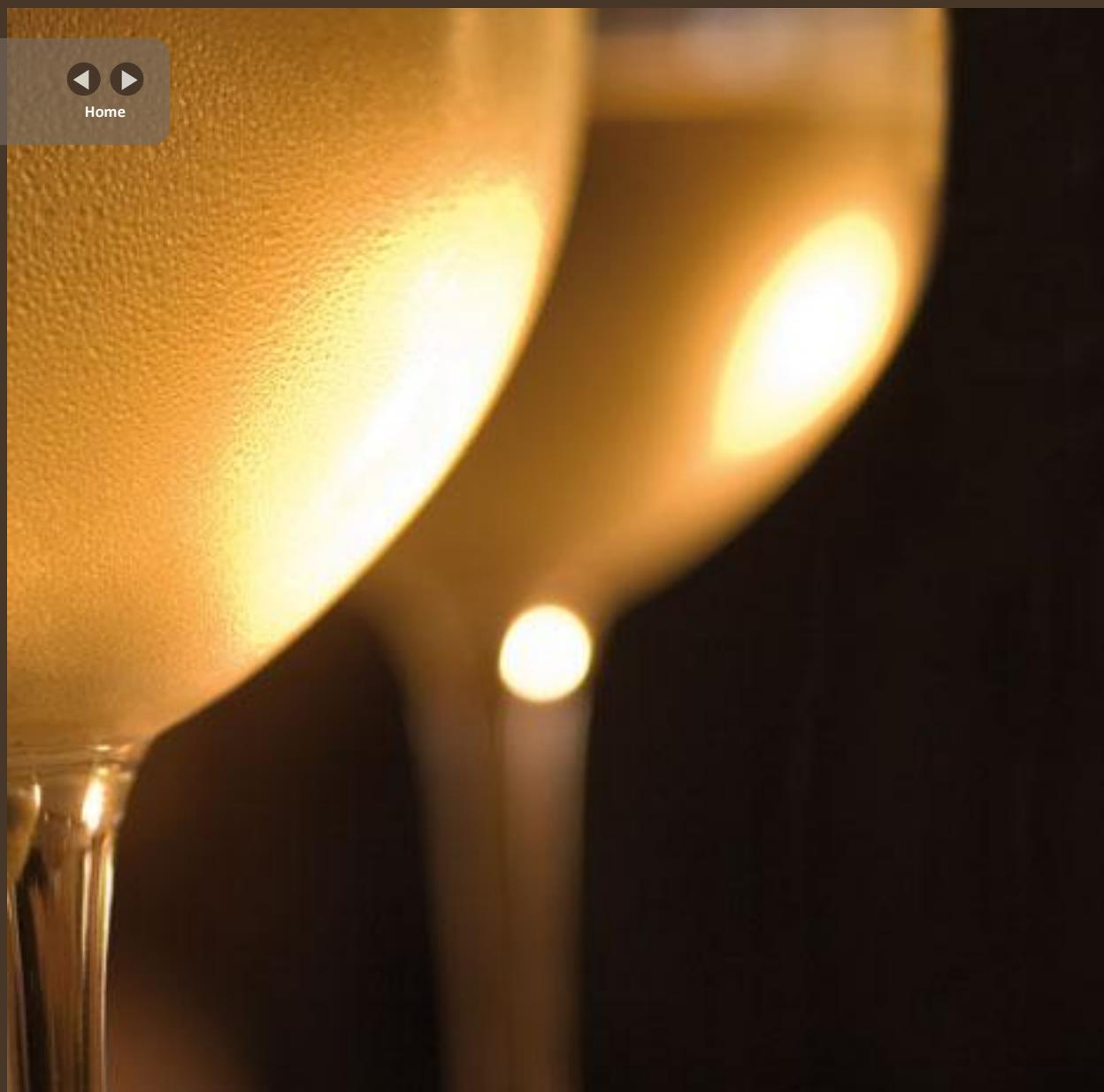
Home

BEVERAGE PACKAGE 1

Unlimited soft drinks

Unlimited beer

Unlimited house wine & water

Valid for 3 hours**€ 39.00 per person**

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BEVERAGE OPTIONS

Home

**BEVERAGE PACKAGE 2**

Unlimited soft drinks

Unlimited beer

Unlimited house wine & water

Valid for 5 hours**€ 52.00 per person**

BEVERAGE OPTIONS

Home

BEVERAGE PACKAGE 3

Unlimited soft drinks

Unlimited beer

Unlimited house wine & water

Valid for 7 hours**€ 65.00 per person**

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OPEN BARS



Home

A wide-range of offers are available to you.

Be it a sensational cocktail receptions a spectacular Champagne toast or a fully stocked bar that will run all night, we can work with you to deliver the option that suits you best.



OPEN BAR 1



OPEN BAR 2



OPEN BAR 3



WINE LIST



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OPEN BARS

OPEN BAR 1

Bloody Mary

Tequila Sunrise

Dry Martini

Pina Colada

Virgin Colada (alcohol free)

Long drinks Standard pour (Gordon's Dry Gin,
Smirnoff No. 21, Bacardi Superior)

Cocktail € 10.50 per person

Long drink € 9.50 per person



OPEN BARS

Home

**OPEN BAR 2**

Sex on the Beach

Negroni

Magarita

Mai Tai

Fruit Punch (alcohol free)

**Long drinks Premium pour
(Tanqueray, Absolut, Havana Club 3 yo)**

Cocktail € 11.50 per person**Long drink € 10.50 per person**



Home

OPEN BARS

OPEN BAR 3

Moscow Mule

Singapore Sling

Long Island Ice Tea

Mojito

Caipirinha

Ipanema (alcohol free)

Long drinks Superior pour (Tanqueray TEN, Smirnoff Black, Bacardi Oro)

Cocktail € 12.50 per person

Long drink € 11.50 per person





Home

WINE LIST

WHITE WINES

0.2 l 0.75 l

CA' MONTINI BIANCO DI CUSTOZA € 6.50 € 19.00Enoitalia, Venice, Italy
Delicate with a lovely balance of tropical fruits and citrus notes**CHARDONNAY J. MOREAU & FILS** € 7.00 € 20.00Vin de Pays d'Oc, Languedoc, France
Fresh fruity with notes of honey and long-lasting finish**PINOT GRIGIO IGT SAN FLORIANO** € 7.50 € 22.00Enoitalia, Venice, Italy
Refreshing, fruity, and beautifully balanced**SAUVIGNON BLANC BRANCOTT ESTATE** € 8.50 € 24.00Marlborough, New Zealand
Well balanced with vivacious acidity and gooseberry flavours**SAUVIGNON BLANC ESPRIT DE BOURGEOIS** € 9.00 € 25.50Henri Bourgeois, Loire Valley, France
Crisp with citrus and tropical fruit flavours and aromatic notes**CHABLIS LA COLOMBE** € 11.00 € 31.00Boutinot, Burgundy, France
Dry with fruit at core, accompanied with a buttery aroma**CHÂTEAU LA GORDONNE** € 9.00 € 26.00VÉTÉ DU TERROIR ROSÉ
Château La Gordonne, Côtes de Provence, France
Rich and complex on the palate with a fine balanced taste

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Home

WINE LIST

RED WINES

0.2 l 0.75 l

CÔTES DU RHÔNES JÉRÔME QUIOT

€ 7.50 € 21.00

Jérôme Quiot, Rhône, France

Avery round, fruity and well balanced

RIOJA TORRE ALDEA

€ 8.00 € 22.50

Vinedos de Aldeanueva, La Rioja, Spain

Elegant and complex with great balance between fruit and oak

MONTEPULCIANO D'ABRUZZO

€ 8.50 € 24.50

VIGNE NUOVE

Valle Reale, Abruzzo, Italy

Intense with spicy, plummy fruit, ripe tannins and silky finish

MERLOT BLACKSTONE WINEMAKER'S SELECT

€ 8.50 € 24.50

Blackstone Winery, California, USA

Accessible with a smooth lingering finish

SHIRAZ HARDYS NOTTAGE HILL

€ 9.00 € 25.50

Hardys Nottage, South Eastern Australia

Round with plum and mulberry aromas and fine tannins

PINOT NOIR STONELEIGH MARLBOROUGH

€ 9.50 € 27.00

Stoneleigh, Marlborough, New Zealand

Delicate with rich red berry fruit character and oak spiciness

MERLOT/CABERNET SAUVIGNON CHÂTEAU LYONNAT

€ 12.00 € 33.50

Brigitte and Gérard Milhalde, Bordeaux, France

Powerful yet rounded with blackcurrant aromas and fine tannins





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NUTRITION TIPS

Why have a coffee break in your meeting?

Because breaks are vital to ensure that concentration levels stay high, everyone remains refreshed and your meeting is productive as possible.

Acknowledged research shows that an average person remains attentive for approximately 20 minutes before becoming restless, and after 90 minutes in a meeting there becomes a noticeable loss of engagement. It actually becomes counterproductive to carry a meeting on for longer than 90 minutes without a break, and breaks should then afford individuals the opportunity to revive themselves mentally as well as physically.

Our meetings packages are designed specifically for this purpose.

To ensure engagement throughout meeting times our body and mind both need to remain nourished and stimulated. Prior to any meeting then there is a requirement to ensure food and drinks have been made available for all attendees.



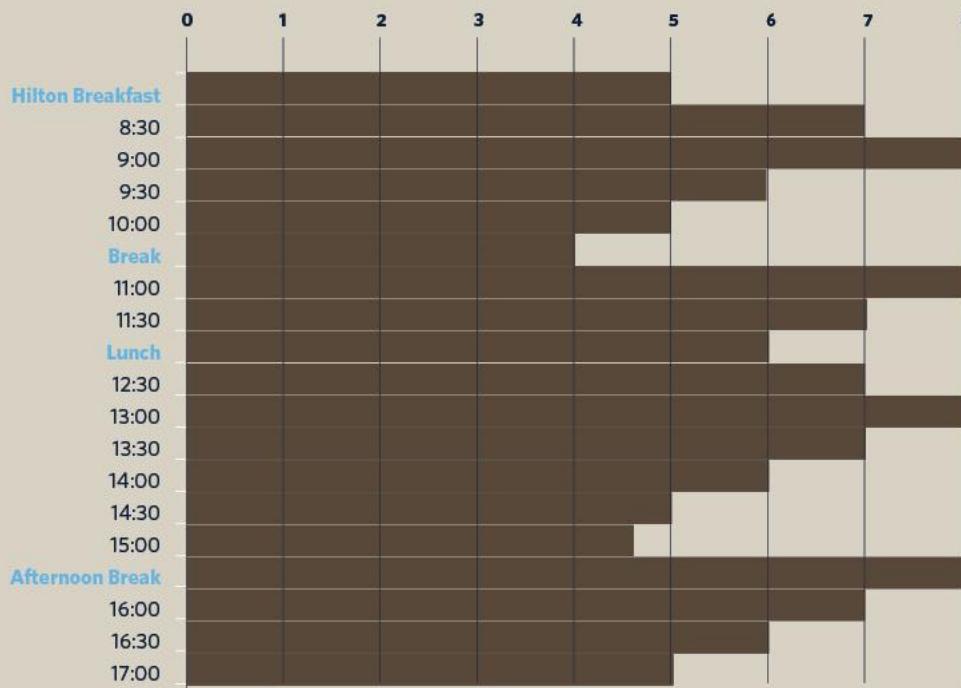


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NUTRITION TIPS

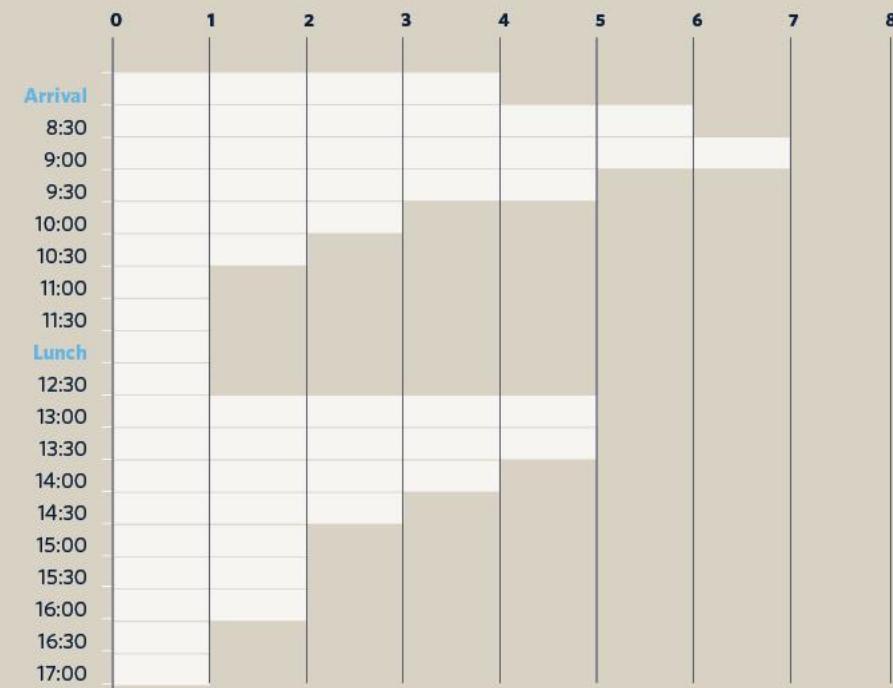
Interactive brain function with Hilton Food and Beverage package Breaks

Individuals Engagements



Interactive brain function without Hilton Food and Beverage package Breaks

Individuals Engagements





Home

Duesseldorf
Cologne
Bonn

Mainz
Frankfurt

Nuremberg
Stuttgart

Munich

Distances	DUS Airport	CGN Airport	FRA Airport
Hilton Dusseldorf	6 km 6 mins.	57 km 45 hrs	220 km 1:56 hrs
Hilton Cologne	60 km 41 mins.	17 km 18 mins.	182 km 1:18 hrs
Hilton Bonn	82 km 53 mins.	23 km 19 mins.	162 km 1:53 hrs
Siegburg/Bonn	79 km 50 mins.	20 km 16 mins.	141 km 47 mins.
Frankfurt am Main	235 km 2:11 hrs	178 km 1:40 hrs	14 km 11 mins.





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CONTACT US

Getting There

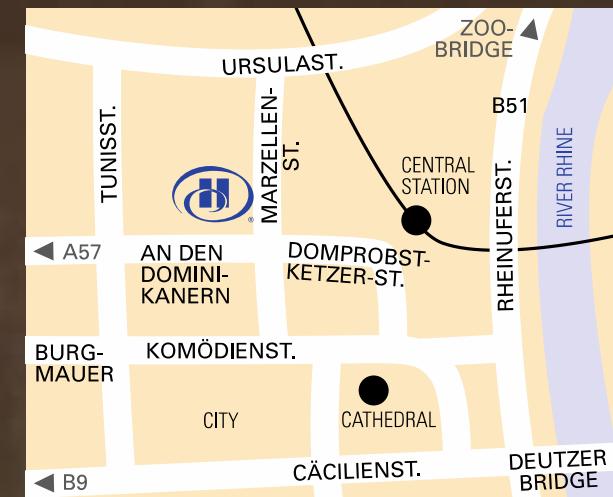
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Airports, ICE Directions and Distances

