

WEDDING IN A WHITE COURTYARD

We care for you

We organize your special event no matter whether it is a private festivity, a big company event, a finger food reception or a gala buffet!

We assume your commitment starting from the planing to the coordination and the service. On request we search for exclusive catering locations.

Do not hesitate to contact us. Our professional banqueting and sales team will be at your disposal anytime.

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Wedding Arrangement

Wedding Arrangement „Romantic“

Reception with sparkling wine in our stylish mirror lounge
or in the romantic atrium

¥¥¥

Cold and warm Courtyard buffet

¥¥¥

Corresponding wine and mineral water

¥¥¥

Coffee and tea specialities after the meal

¥¥¥

Festive layed tables in the event room and menu cards

¥¥¥

Accommodation of the bride couple in a luxury junior suite
inclusive of room service breakfast

¥¥¥

Use of swimming pool, saunas and fitness room

¥¥¥

Half-hour Ayurveda massage for bride couple

¥¥¥

Up to 15 days parking in the underground parking during honeymoon
inclusive of transfer to and from Hamburg airport

€ 69,00 per person

minimum 25 persons (based on 7 hours)

Wedding package „First Class“

Reception with sparkling wine in our stylish mirror lounge
or in the romantic atrium

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Flying Finger food with

¥¥¥

Cold and warm Courtyard Buffet or 3-course menu

¥¥¥

Corresponding wine, mineral water, beer and soft drinks

¥¥¥

Coffee- & tea specialities after the meal

¥¥¥

One digestif per person

¥¥¥

Midnight snack

¥¥¥

Festive layed tables in the event room with menu cards

¥¥¥

Accommodation of the bride couple in a luxury junior suite
inclusive of room service breakfast

¥¥¥

Use of swimming pool, saunas and fitness room

¥¥¥

Half-hour Ayurveda massage for bride couple

¥¥¥

Up to 15 days parking in the underground parking during honey moon
inclusive of transfer to and from Hamburg Airport

€ 89,00

Minimum 25 persons (based on 7 hours)

Gerne unterstützen wir Sie bei der Auswahl einer Hochzeitstorte und der
Dekoration der Räumlichkeiten

Our package buffet

Alternative I

Starters

Whole smoked salmon
Lamb's lettuce, oak salad, rucola, radicchio
with three dressings
Roasted stripes of bacon, croutons and parmesan
Radish stripes, chive
Chicken salad with dried tomatoes and olives
Juniper flavoured smoked trout fillet with cranberry and horseradish
Roastbeef with mixed pickles and remoulade sauce
Carpaccio of red and white beetroot with foam of goat cheese

Soup

Minestrone

Main courses

Haunch of turkey – carved at the buffet -
with cauliflowers and au gratin potatoes

„Hamburger Pannfisch“
Fillet of hadock with Dijon mustard sauce
and crispy fried potatoes

Desserts

Strawberry and rhubarb jelly with vanilla sauce
Melon salad with white chocolate mousse
Crème caramel

Our package buffet

Alternative II

Starters

Fresh salads with Artic Sea shrimps and American Dressing
Tatar of young herring on pumpernickel
Honey melon with Allgäu ham
Italian marinated zucchini and mushrooms
Smoked salmon with creamed horseradish
Yakitori- & Tandoori spites
Tomato and mozzarella with basil

Soup

Carrot ginger soup

Main courses

Roast of beef, pork and turkey
with vegetable in season, croquettes and boiled potatoes
Potato gnocchi with salmon cubes in creamed pesto

Desserts

Ice cream bomb „Courtyard“ with hot cherries

3-course-menu in combination with „First Class“ Arrangements

Make your choice:

Starters

„Wedding soup“

Beef clear soup with vegetable, royale and small dumplings

or

Cream of zucchini with Artic Sea shrimps and herbal croutons

or

Essence of tomatoes with basil curd dumplings and vegetable pearls

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Main courses

Parma pork fillet with duxelles of mushroom and ham
in pastry with tarragon foam
sugar peas and young carrots
dauphine potatoes

or

Fillet of veal „au four“
baked with ragout fin and sauce Hollandaise
broccoli and roasted pine nuts
croquettes

or

Whole Angus roast beef – medium roasted -
with sauce Béarnaise
fresh vegetable and au gratin potatoes

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Desserts

Mango-coko-mousse with raspberry sauce
and fresh fruit

or

Strawberry lasagne with pistachio ice cream

or

Crème brûlée with lemon sorbet
on orange-mint salad

Finger food

Fingerfood I

Alsatian mini tarte flambé with onions and ham
salmon tatar on brown bread

On small spoons...

Mini meatballs with potato salad

€ 6,00 per person (3 pieces)

Finger food II

Mini pizza with artichoke

Served in a glass...

Caesar's salad with parmesan cheese

Saté spits with two dips

€ 7,00 per person (3 pieces)

Finger food III

Beef tatar on brown bread

Served in a glass...

Peaches with goat cheese and rocket salad

Served on small spoons...

King prawn with fresh pesto

€ 8,50 per person (3 peaces)

Midnight snack

Curry flavoured grilled sausage
with fresh baguette

€ 4,50 per person

Chilli con Carne (spicy) with tacos
and warm baguette

€ 6,50 per person

Selection of French cheese with figs,
grapes and baguette

€ 9,50 per person

Bavarian veal sausage with sweet mustard
and pretzel

€ 4,50 per person

Saté spit of beef and spring chicken
with two dips

€ 6,00 per person

Buffet

Our buffets relates to at least 25 persons.

Lindbergh Buffet

Starters

Prime boiled beef marinated with vinegar and radish
Tomato salad with onion cubes and chive
Home-made cucumber salad in cream sauce
Swiss cheese-meat salad with radish
Cold roast beef with remoulade sauce
Pickled fillets of fried herring with red onions
Meatballs on potato-bacon salad

... served with fresh coarse rye bread and baguette
with butter and curd cheese with herbs

Main courses

Crispy fried potatoes
with ...
Fillet of haddock in a herbal mustard sauce
Stewed roulade of Savoy cabbage
Typical German meat loaf
and vegetables in season

Desserts

Typically Northern Red Fruit Jelly with Vanilla Sauce
Three different mousse au chocolate in a preserving glass
Variety of sheet cake

€ 28,00 per person

Richthofen Buffet

Starters

Fried tiger prawns on Asia salad
Selection of sushi composed of ...
California roll, maki und nigiri
with wasabi and ginger
sashimi made of salmon
In small glasses...
Mango with goat cheese and rocket salad
Wasabi mousse with smoked salmon
Tatar of tuna and mango
Tandoori chicken tikka with mint yogurt foam
coriander and fresh ginger

served with a selection of fresh bread
butter and papadam (Indian bread)

Soup

Hotpot of poulard
with coco and lemon grass

Main courses

Lamb curry with spinach

Asian fried noddles
With pak choi and red snapper

Desserts

Coco flavoured crème brûlée in small bowls
Home made tiramisu with exotic fruit
Mousse of passion fruit
in small glasses ...
Rice pudding with lychees

€ 38,00 per person

Transatlantik Buffet

Starters

Whole smoked salmon
Antipasti made of zucchini, sweet pepper and mushrooms
Tomato with mozzarella and fresh Basil
Stripes of turkey breast with pepper curry cream, Swedish honey mustard mini herring
Smoked fillets of trout and Artic Sea shrimps
Rocket salad with roasted pine nuts in balsamico
Italian ham with two sorts of melon

- Please choose two main courses -

Main courses

Tipps of fillet of Angus beef in orange ginger sauce
with broccoli and Basmati rice
or
Steaks of Norwegian fjord salmon on fresh leaf spinach
with Parisienne potatoes
or
Stuffed poularde breast on black currant sauce
with fresh vegetable and potato rösti
or
Saltimbocca of pork fillet
with cheese gnocchis and tomato sauce

Cheese

Selection of cheese, grapes, variety of bread and butter

Desserts

Pyramid of chocolate mousse
Amaretto brittle crème with slices of orange
Salad of fruit in season

€ 39,00 per person

Graf Zeppelin Buffet

Soup

The soup will be served...
Essence of red cherry tomatoes
with basil curd dumplings and crostinis

Starters

Whole saddle of venison, garnished with fresh fruit
Local fish specialities with cranberry horseradish
Whole poached salmon with prawns
Carpaccio of tuna with lemon and pink pepper
Antipasti mix on the spit
Salad of fresh crayfish
Salad of green asparagus with smoked salmon
San Danielle ham with port wine marinated honey melon

Main courses

Fillet of Angus beef with morel cream sauce
fresh vegetable in season and potato gratin

Fillet of sea bass on green and yellow zucchini
with fresh herbs and small roasted potatoes

Desserts

Tiramisu with mango, papaya and kiwi
Coconut lime sorbet
Strawberry lasagne and chocolate ravioli
Lemon balm pasty with raspberry curd
Pumpernickel mousse
Choice of international cheese with grapes
bread and butter

€ 54,00 per person

Spring buffet

(from March to June)

Starters

Smoked and marinated salmon
with creamed horseradish and mustard-dill-sauce
Tomato salad with field garlic and spring onions
Seafood salad with lemon dressing
Shrimps cocktail with salad of Saavoy cabbage and orange
Parma ham with honey melon
Poultry salad with curry and green pepper
Classic Caesar's salad

Selection of spring salads with croutons,
Parmesan cheese and various dressings
served with a selection of bread,
butter and herbal curd cheese

Soup

Spring soup with semolina dumplings

Main courses

Fillet of fingerling on leaf spinach
with au gratin potatoes and white wine sauce

Poulard breast with olives, tomato butter
tagliatelle and herbal cream

Desserts

In small glasses...

Yogurt mousse with mango tartar
Panna Cotta with apple salad
Pancake stuffed with wurd cheese and raisins

Choice of international cheese with
Fig mustard, grapes and nuts

€ 41,00 per person

Summer buffet (from June to September)

Starters

Selection of smoked and marinated halibut
with trout caviar and green asparagus
Tuna salad with green beans and sweet corn
Cherry tomatoes and mozzarella with basil
Carpaccio of beef with balsamic and Parmesan cheese
Marinated Italian vegetables
Chicken salad with olives and dried tomatoes
Vitello tonnato

Selection of summer salads
with pine nuts, scions, Parmesan cheese
and various dressings

served with a selection of bread, butter and tomato salsa

Soup

Asparagus cream soup with stripes of guinea fowl

Main Courses

Medaillons of monk fish with fennel and sweet peppers
Thyme sauce and gnocchi

Lamb noisettes medium roasted
With tomato mustard sauce and baker's potatoes

Desserts

Rhubarb crumble
Strawberry tiramisu
Cut-up and sugared pancake with raisins, berries and vanilla sauce

Selection of international cheese with
Fig mustard, grapes and nuts

€ 43,00 per person

Autumn buffet

(from September to December)

Starters

Game pastry with red currant sauce
Lamb's lettuce with croutons and walnut dressing
Breast of duck on apple celery salad
Smoked and marinated salmon with various sauces
Selection of grilled antipasti
Salad of pumpkin and zucchini – sweet and sour -

Selection of autumn salads with chanterelles,
nuts and Parmesan cheese, choice of dressings

served with a selection of bread, butter
and pumpkin tomato salsa

Soup

Pumpkin cream soup with pumpkin oil and croutons

Main Courses

Filet of haddock in a herbal mustard sauce
with crispy fried potatoes

Medallions of young venison with creamy chanterelles
vegetables in season and hash browns

Desserts

Sweet dumplings of pumpkin and plums
Egg liqueur flavoured caramel flan with stewed apples
Local berries with cream, vanilla sauce and walnut ice cream
In small glasses...
Salad of orange and date

Selection of international cheese with
Fig mustard, grapes and nuts

€ 46,00 per person

Winter buffet (from December to March)

Starters

Salad of red cabbage and apple with smoked breast of goose
Prime rib of Angus beef medium roasted with remoulade sauce
Cold smoked tuna
Marinated with white and black sesame
Pastries of wild boar and poultry
With celery salad and Cumberland sauce
Marinated prawns
Lamb's lettuce with potato-balsamico-dressing
And stripes of smoked trout

Selection of winter salads with ham cubes,
croutons, Parmesan cheese and various dressings
served with a selection of bread, butter
and dripping with greaves

Soup

Crème soup of Brussels spouts with stripes of Serrano ham

Main Courses

Norwegian fillet of salmon in dill sauce
with Basmati rice

Crispy duck from the oven with red wine sauce
on pointed cabbage with herbs, potato noodles with sesame

or

with a little taste of Christmas...
Duck – cross from the oven –
with orange sauce, apple flavoured red cabbage
and crispy almond croquettes

Desserts

Mousse of ginger bread with caramel sauce
Apple fritters with vanilla sauce and vanilla ice cream
Cinnamon parfait with rum cherries

Selection of international cheese with fig mustard,
grapes and nuts

€ 48,00 per person

Brunch Buffet

Breakfast

Boiled Eggs, Scrambled Eggs, Fried Bacon
And Small Fried Sausages "Nürnberg Style"
Curd Cheese, Yogurt, Cereals, Jam and Honey
Ham, Cold Cuts and Cheese
Fresh Rolls, Bread and Butter

Starters

Specialities of Smoked Fish with Creamed Horse Radish
Tomato and Mozzarella with Basil
Smoked ribs of pork
Salad of young herring in cream sauce
Oyster mushrooms in sage
Eggplants in tomato sauce
Shallots in balsamic vinegar
Leaf salad in season with various dressings

Soup

Beef Consommé with Vegetable Stripes

Main courses

Fillet of Haddock with Crispy Fried Potatoes
and a Herbal Mustard Sauce
Stripes of Turkey an a Creamed Mustard Sauce
Potato Noodles and Vegetables in Season

Desserts

Typically Northern Red Fruit Jelly with Vanilla Sauce
Fruity Curd Cheese, Salad of Fresh Fruits
Tiramisu with Mocha Sauce
Pannacotta with Fruit Sauce

Beverage

Coffee, tea, milk and juice

€ 37,00 per person

Menü

Ikarus Menü

Variation of tuna and gambas

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Cream soup of young field garlic with herbal crostini

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Fillet of salmon with creamed spinach and ricotta ravioli

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Fillet of veal covered with bread
port wine sauce, green asparagus and
au gratin potatoes with kohlrabi

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Crème Brûlée with currant sorbet

€ 59,00 per person
(€ 53,00 per person without soup)
(€ 44,00 per person without soup and intermediate course)

Pazifik Menü

Variation of starters...

Carpaccio of Argentine Angus beef with parmesan
rocket salad with herbal croûtons
and raspberry dressing
king prawn on Asia mango salad

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Essence of mushrooms
with truffle ravioli

~ ~ ~

Filet of river pikeperch
on Riesling sauce and beetroot puree

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Sorbet of Marc de Champagne

~ ~ ~

Filet of grass-fed steer with a pine nut crust
port wine sauce, green asparagus
and potato mushroom strudel

~ ~ ~

Combination of pears
and dark Valrhona chocolate

€ 69,00 per person
(€ 63,00 per person without soup)
(€ 57,00 per person without soup and sorbet)
(€ 45,00 per person without soup, sorbet and intermediate course)

Phoenix Menü

Salad of red and green lentils
in herbal balsamic with grilled breast of spring chicken

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Veloutè of young kohlrabi
with roasted canapé of bear's garlic and scallop

~ ~ ~

Filet of turbot with creamed leek
with smoked cherry tomato

~ ~ ~

Filet of Angus beef "Wellington"
with mushrooms in a puff pastry cover
vegetable in season and au gratin potatoes

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Pyramid of white chocolate mousse
with exotic fruit

€ 71,00 per person
(€ 53,00 per person without intermediate course)
(€ 41,00 per person without starter and intermediate course)

Spring menu (from March to June)

Fried prawns
with salad of asparagus and confit tomatoes

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Cream soup of spinach with stripes of ham
and herbal croutons

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Monkfish with olive crust
mashed potatoes and beetroot sauce

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Loin of grass-fed lamb with thyme jus
green beans and rosemary gnocchi

or

in asparagus season we offer ...

Filet of veal with sauce Hollandaise, fresh asparagus
and spring potatoes

~ ~ ~

Variation of desserts...
coconut flavoured crème brûlée
chocolate mousse with exotic fruit
Sorbet of fresh wild berries

€ 59,00 per person
(€ 52,00 per person without soup)
(€ 39,00 per person without soup and intermediate course)

Summer menu

(from June to September)

Variation of wild salmon
with horseradish foam

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Cream soup of asparagus
with chervil dumplings

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Eggplant ravioli with tomato coulis
and basil foam

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Breast of guinea fowl with Parma ham and sage
balsamic jus, stewed zucchini
and small fried potatoes

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Strawberry parfait with pineapple ragout
and yoghurt foam

€ 55,00 per person
(€ 48,00 per person without soup)
(€ 39,00 per person without soup and intermediate course)

Autumn menu

(from October to November)

Duet of cépes and quail
with lamb's lettuce and lentil vinaigrette

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Essence of prime boiled veal
with root vegetable and horseradish dumplings

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Filet of codfish
with truffled spinach

~ ~ ~

Medallions of fallow deer
with green pepper sauce, Brussels sprouts
und rosemary potatoes

~ ~ ~

Semolina flummery
with pickled prune plum compote

€ 62,00 per person
(€ 56,00 per person without soup)
(€ 45,00 per person without soup and intermediate course)

Winter menu

(from December to March)

Parfait of duck liver
with marinated mini oranges

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Cream soup of pumpkin with fried king prawn
lemon grass on the spit

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Half lobster, served lukewarm
with two sauces

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Roast saddle of venison under a walnut crust
with stuffed red wine pear, romanesco,
celery puree and potato noodles

~ ~ ~

Cream of champagne with marinated fig
and stracciatella ice cream

€ 95,00 per person
(€ 87,00 per person without soup)
(€ 59,00 per person without soup and intermediate course)

Wine

Sparkling wine

Sparkling wine Kabinett, dry
Schloßbergkellerei Schnauffer € 29,00

Chardonnay Brût Impérial
2008 Jahrgangssekt, Schloßbergkellerei Schnauffer € 35,00

Prosecco

Prosecco di Valdobbiadene Spagnol € 31,00

Champagner

De Saint Gall Brût, Champagne € 68,00

Veuve Cliquot, Ponsardin € 95,00

German White Wine

Pfalz

2008/09	„Villa Bürklin“ Cuvée, Weißburgunder, Chardonnay, Riesling, dry, QBA, Dr. Bürklin- Wolf	€	24,00
2009	Riesling Dr.Bürklin-Wolf dry, QBA	€	24,00
2005/07	Ungeheuer G.C. Riesling, dry, QBA, Dr. Bürklin- Wolf	€	69,00
2008/ 09	Weißburgunder „RK“ dry, QBA, Weingut Reichsrath von Kesselstadt	€	24,00

Franken

2007	Randesackerer Sonnenstuhl Silvaner Kabinett, dry Schloss Sommerhausen	€	29,00
2007	Rivaner dry, QBA, Familienweingut Hofmann	€	27,00

Rheingau

2007	Riesling Kabinett dry, QBA, Prinz von Hessen	€	24,00
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Baden

2009	Grauer Burgunder, dry, QBA, Julius Zotz	€	24,00
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Italian White Wine

Venetien

2009	Pinot Grigio Veneto I.G.T. Cantine Sacchetto	€	25,00
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Toscana

2006/07	Castello di Pomino D.O.C. Pomino Bianco, Marchesi de'Frescobaldi	€	34,00
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Lago di Garda

2009	Bianco di Custoza D.O.C. Lenotti	€	23,50
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Piemont

2008/09

Gavi D.O.C.G.
La Doria

€ 28,00

French White Wine

Burgund

2007

Chablis Premier Crû
La Tour

€ 59,00

Loire Tal

2007/08

Pouilly Fumé
Domaine Paul Cornweau, Cuvée Selection

€ 41,00

American White Wine

California

2008/09

Chardonnay
Valley Oaks Fetzer Vineyards

€ 29,50

New Zealand White Wine

Hawke's Bay

2007

Sauvignon Blanc
Babich

€ 32,00

South African White Wine

Western Cape

2008

Sauvignon Blanc,
Table Mountain

€ 23,00

2007/08

Chenin Blanc,
Leopard's Leap

€ 29,00

Rosé Wine

Baden

2009

Spätburgunder Weißherbst
semi dry ,QBA, „Heitersheimer Maltesergarten“
Julius Zotz,

€ 24,00

German Red Wine

Ahr

2008

Spätburgunder
dry ,QBA, Meyer-Näkel

€ 39,00

Pfalz

2008/09

Dornfelder
dry, QBA, Kindenheimer Grafenstück,
Weingut Ludi Neiss

€ 26,50

2007/08

Cuveé Villa Bürklin
dry, QBA, San Giovese, Dornfelder, Spätburgunder
Weingut Dr. Bürklin-Wolf

€ 24,00

2008

Cuvée Höhenflug
Merlot, Cabernet Sauvignon, Frühburgunder
dry, QBA, Weingut Thomas Hensel,

€ 42,00

French Red Wine

Bordeaux

2004

Château Haut- Beausé Jour
Crû bourgeois
Appelation Saint Estèphe Contrôlée

€ 63,00

2004

Château Paveil de Luze
Crû Bourgeois, Appellation Margaux Contrôlée

€ 59,00

2004/07

Château Cissac
Crû Bourgeois, Appellation Haut Médoc

€ 39,00

Rhône Tal

2007	Chateauneuf-du-Pape Domaine de Nalys A.C.	€	49,00
2009	Côte du Rhône Rocca Maura Les Vignerons de Roquemaure Appellation Côtes du Rhône Contrôlée	€	29,00

Italian Red Wine

Piemont

2005	Barolo D.O.C.G Giacosa Fratelli	€	66,00
2007	Babera d'Alba Pio Cesare	€	39,00

Toscana

2008	Chianti D.O.C.G Colli Senesi, Lombardo	€	26,00
2005	Tenuta di Castiglione Marchesi de' Frescobaldi	€	39,00

Venetien

2008	Rosso del Veneto Casal Moro, Terre di Pra	€	24,50
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Spanish Red Wine

Rioja

2005	Cune Reserva D.O.C.	€	39,00
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USA Red Wine

California 2006

Cabernet Sauvignon
Valley Oaks, Fetzer Vineyard € 33,00

2007/2009

Panamera
Cuvée California,
Cabernet Sauvignon, Syrah und Merlot € 29,50

Australian Red Wine

Barossa Valley 2009

Shiraz, Mc Pherson
Goulburn Valley, South Australia € 31,00

Koonuga Hill 2008

Shiraz Cabernet
Penfolds € 34,00

Chilean Red Wine

Valle del Maipo 2008

Cabernet Sauvignon
„Antiguas Reservas“,
Cousino Macul Estate Bottled € 32,00

Beverage packages

Beverage package I

- Reception with sparkling wine in our mirror foyer or in case of fine weather in the romantic court
- Corresponding wines and mineral water during the meal
- Coffee after the meal

€ 36,00 per person (based on 7 hours)

Beverage package II

- Reception with sparkling wine in our mirror foyer or in case of fine weather in the romantic court
- Corresponding wines, beer, non-alcoholic drinks during the meal
- Coffee specialities after the meal
- One digestif after the meal

€ 49,00 per person (based on 7 hours)

Beverage package III

- Reception with sparkling wine in our mirror foyer or in case of fine weather in the romantic court
- Corresponding wine, beer, alcoholic drinks during the meal
- Coffee specialities after the meal
- One digestif after the meal
- 2 long drinks or 2 cocktails

€ 59,00 per person (based on 7 hours)