

First Class Celebrations

We are there for you

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

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

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

Courtyard by Marriott Hamburg Airport
Flughafenstrasse 47
22415 Hamburg, Germany

Contact for Banquet Sales:

Elke Becker **Banquet Sales / Ass. Food & Beverage Manager**
E-mail: **bankett@airporthh.com**

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

Contact Sales & Marketing

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

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

www.courtyardhamburgairport.com

Festivities Arrangement

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

Landhaus Arrangement

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

ooooo

Exquisite cold-warm buffet

ooooo

Corresponding white and red wine

ooooo

Mineral water and soft drinks

ooooo

Bitburger Premium Pilsener

ooooo

Coffee & tea specialities after the meal

ooooo

Festive covered hall

ooooo

menu cards

ooooo

€ 77,00 per person

from 25 persons (for 5 hours)

Our Landhaus buffet
as part of this arrangement

Starters

Variation of smoked fish with horseradish | honey-mustard-dill-sauce
Vitello tonnato made from turkey | rocket salad | caper berries
Tomato and Mozzarella | homemade Basil Pesto

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing

Greek farmer salad | feta cheese | olives
Potato-cucumber salad | marinated mushrooms | balsamic vinegar
Baguette | bread | butter

Main courses

Poached filet of cod fish | Dijon mustard sauce
braised cucumber | boiled potatoes
Corn poulard breast | thyme jus
Mediterranean vegetables | roasted potatoes
Asian vegetables from the wok | nuts | Basmati rice

Desserts

Panna Cotta | raspberry pulp
Hamburgian red fruit jelly | vanilla sauce
Two variations of mousse au chocolat

“First-Class” Arrangement

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

ooooo

Flying Fingerfood with three little delicacies

ooooo

Cold-warm first-class buffet

ooooo

Corresponding white and red wine

ooooo

Mineral water and soft drinks

ooooo

Bitburger Premium Pilsener

ooooo

Coffee & tea specialities after the meal

ooooo

Festive covered hall

ooooo

menu cards

ooooo

€ 99,00 per person

From 25 persons (for 7 hours)

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

Starters

Anti Pasti Selection | Sauce Aioli
Tomato mozzarella | basil pesto
Salad of green asparagus | cherry tomatoes | feta
Shrimps salad | ginger honey vinaigrette | radish
Smoked ham | Cantaloupe melon
Beef carpaccio | rocket salad | Grana Padano cheese
Smoked fish specialties | creamed horseradish

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing

Bread selection | salted butter

- Please select two of the main courses mentioned -

Fillet of beef "Zurich style" | vegetable| potato au gratin

or

Salmon fillet fried on the skin | cream savoy cabbage | rice

or

Corn chicken breast | ratatouille | roast potatoes

Desserts

Two kinds of mousse au chocolat
Quark slivers with raspberry sauce
Berry grits | vanilla sauce
Panna Cotta in a glass | fruit pulp

Finger food for reception:

Meatball | Mediterranean potato salad
Beef tartare | pumpernickel
Tomato and Mozzarella Skewers | Basil

Wedding Arrangement

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

"Wedding" Arrangement

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

○○○○○

Flying Fingerfood with three little delicacies

○○○○○

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

○○○○○

Cold-warm festive buffet

○○○○○

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

○○○○○

Coffee & tea specialities after the meal

○○○○○

Festively covered wedding hall with menu cards

○○○○○

The bridal couple spends the wedding night in one of our Junior Suites.
including breakfast in the room
and including free use of our wellness area

○○○○○

Up to 15 days free parking in our underground car park during your honeymoon
including transfer to and from Hamburg airport.

€ 109,00 per person for 7 hours

€ 125,00 per person for 9 hours

from 25 persons (for 7 hours)

Since every wedding is a very personal celebration, we offer you the following additional services for individual booking:

Classic digestif (1 digestif, 2cl)

(Aquavit, grain, fruit brandy, Ramazotti, Sambuca)

€ 4,50 per person

Longdrink Package (2 Longdrinks)

(Whiskey-Cola, Bacardi-Cola, Vodka-Lemon/Orange, Campari soda/orange, gin tonic)

€14,50 per person

Our Wedding Buffet
as part of the wedding arrangement

Soup

we serve you in advance...

Wedding soup

Starters

Poached salmon | prawns

Anti Pasti variation on skewer | basil pesto

Smoked trout fillets | horseradish cream

Boiled beef | seed oil vinaigrette

Seafood and crayfish salad

Salad of green asparagus | cherry tomatoes | feta

Beef carpaccio | rocket salad | Grana Padano cheese

Country ham | Cantaloupe

Bread selection | salted butter

- Please select two of the main courses mentioned -

Rump steak - roasted in one piece - | béarnaise sauce
grilled vegetables | potato au gratin

or

Fried pike-perch fillet | carrot-leek vegetables | roasted potatoes with herbs

or

Saltimbocca of pork | tomato broth | Rice

or

"Hamburger Pannfisch" Two fish fillets with light Dijon mustard sauce
leaf spinach and boiled potatoes

or

Asian vegetables from the wok | nuts | basmati rice

Desserts

Mascarpone | fresh fruit

Panna Cotta in a jar | raspberry pulp

Mini Crème Brûlée

Chocolate fountain | marshmallows | sliced fruit

Cheese selection with grapes and fig mustard

Finger food for reception:

Meatball | Mediterranean potato salad

Beef tartare | pumpernickel

Tomato and Mozzarella Skewers | Basil

Buffet

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

Landhaus-Buffer

Starters

Variation of smoked fish | horseradish | honey-mustard-dill-sauce
Vitello tonnato of turkey | rocket salad | caper berries
Tomato | Mozzarella | homemade Basil Pesto

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing

Greek farmer salad | feta cheese | olives
Potato-cucumber salad | marinated mushrooms | balsamic vinegar
Baguette | bread | butter

Soup

Tomato cream soup

Main courses

Poached filet of cod fish | Dijon mustard sauce
braised cucumber | boiled potatoes

Corn poulard breast | thyme jus
Mediterranean vegetables | roast potatoes

Asian vegetables from the wok | nuts | Basmati rice
Extra charge € 6

Desserts

Panna Cotta | raspberry pulp
Hamburgian red fruit jelly | vanilla sauce
Two different mousse au chocolat

€ 39,00 per person

All buffets are bookable for 25 persons or more.

Courtyard buffet

Starters

Anti Pasti Selection | Sauce Aioli
Tomato | mozzarella | basil pesto
Salad of green asparagus | cherry tomatoes | feta
Shrimp salad | ginger honey vinaigrette | radish
Country ham with Cantaloupe
Beef Carpaccio | rocket salad | Grana Padano cheese

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing

Bread selection | salted butter

- Please select two of the main courses mentioned -

Slices of beef "Zurich Style" | potato gratin

or

Salmon fillet fried on the skin | cream savoy cabbage | rice

or

Corn chicken breast | ratatouille | roast potatoes

Desserts

Small chocolate cake with liquid core
Quark slivers | raspberry sauce
Jellied berries | vanilla sauce
Panna Cotta in a glass | fruit pulp

€ 43,00 per person

All buffets are bookable for 25 persons or more.

Lindbergh buffet

Starters

Poached salmon | prawns
Anti Pasti variation | basil pesto
Smoked trout fillets | horseradish cream
Boiled beef | seed oil vinaigrette
Salad of green asparagus | raspberry vinaigrette | panchetta
Country ham | Cantaloupe

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing

Bread selection with salted butter

- Please select two of the main courses mentioned -

Sliced beef in cream | mushrooms | vegetables | potato au gratin

or

Fried pike-perch fillet | carrot-leek vegetables | roasted potatoes | herbs

or

Saltimbocca of pork | tomato broth | Rice

Desserts

Tiramisu
Panna Cotta in a jar | raspberry pulp
Crème Brûlée

Cheese selection | grapes | fig mustard

€ 46,00 per person

All buffets are bookable for 25 persons or more.

Richthofen buffet

Served in advance

Beef broth | inlays

Starters

Poached salmon flavoured with lemon and pepper | prawns

Grilled Anti Pasti Vegetables | Rucola | Cream Cheese

Tomato | Mozzarella | homemade Basil Pesto

Ham | melon | herb dip

Medallions of pork tenderloin | liver mousse

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese

Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons

choice of vinegar and oil | herbal vinaigrette | yoghurt dressing

Salad of green asparagus | cherry tomatoes | feta

Marinated shrimps | celery | peppers

Baguette | bread | salted butter

Main courses

Medium roasted Rump steak – carved at the table

Bearnaise sauce | market vegetables | roasted potatoes

Roasted salmon fillet | lemon sauce | paprika-zucchini vegetables
rice

Additional vegetarian main course

Penne rigate | vegetable bolognese and Grana Padano slivers

Extra charge € 6,00

Desserts

chocolate mousse

Biscuit rolls

Fruit salad

€ 52,00 per person

All buffets are bookable for 25 persons or more.

Graf Zeppelin Buffet

Served in advance

Curry coconut soup | mango | shrimp

Starters

Cold roast beef | pickled vegetables | remoulade
Variation of smoked fish | horseradish | honey-mustard-dill-sauce
Tomato | Mozzarella | homemade Basil Pesto
Marinated mushrooms | spring leek
Carpaccio of salmon and halibut | marinated shrimps
Celery | peppers | Vitello tonnato | caper berries

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing
Baguette | bread | salted butter

Main courses

Medium roasted fillet of beef | carved at the table
pepper cream sauce | seasonal market vegetables | potato gratin

Roasted pike perch | orange fennel | white wine sauce
parsley potatoes

Vegetarian Vegetable Curry | Basmati Rice

Desserts

Chocolate fountain sliced fruit
Mousse au chocolate
Panna cotta | raspberry pulp
Mascarpone cream | berries

€ 65,00 per person

All buffets are bookable for 25 persons or more.

Barbecue buffet

Starters and salads

Beef carpaccio | rocket salad | pesto
Tomatoes and mozzarella | basil | Balsamico
Greek farmer salad | feta cheese | olives
Potato bacon salad | vegetarian potato salad
Classic noodle salad | sausage | corn | vinegar | mustard
Italian noodle salad | dried tomatoes | olives | Grana Padano

Salad buffet

Leaf salad of the season | strips of cooked ham and cheese
Cocktail tomatoes | cucumbers | pepper strips | corn | shredded carrots | tuna
white bread croutons
choice of vinegar and oil | herbal vinaigrette | yoghurt dressing
Selection of bread | Finn bread | Baguette | Ciabatta | two sorts of butter

Main courses from the grill

Rump steak | Marinated chicken breast
Various grill sausages

In aluminium foil

Fish fillet on a vegetable bed
Feta cheese | onions | tomatoes

Baked Potato | Sour Cream | various sauces

Desserts

Hamburger red fruit jelly | vanilla sauce
Mascarpone cream | fresh fruit
Selection of ice cream

€ 46,00 per person

All buffets are bookable for 25 persons or more.

Menus

If you prefer a menu for your celebration, we will be happy to compose it individually according to your wishes and in seasonal coordination.

Finger food

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

Midnight snack

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

Potato soup Viennese sausage	€ 7,50
Currywurst bread selection salted butter	€ 7,50
Hearty goulash soup baguette	€ 9,00
Cheese selection fig mustard pumpernickel fresh grapes	€ 10,50

All snacks can be ordered in connection with a celebration.

Beverage Packages

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

Drinks package I

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

€ 38,00 per person (based on 5 hours)

Drinks package II

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

€ 52,00 per person (based on 6 hours)

Drinks package III

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

€ 66,00 per person (based on 7 hours)

Alcoholic beverages

Long drinks

Campari Orange (<i>Campari Bitter, orange juice</i>)	€	10,50
Gin Tonic (<i>Tanqueray Gin, Schweppes Tonic</i>)	€	10,50
Cuba Libre (<i>Havana Club 3 años, Limette, Coke</i>)	€	10,50
Whisky Cola (<i>Ballantines, Coke</i>)	€	10,50
Wodka Lemon (<i>Russian Standard, Bitter Lemon</i>)	€	10,50

Spirituos beverages

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

Beers

Bitburger Premium Pilsener	0,30 l	€	4,60
Alsterwasser (Sprite & Beer)	0,30 l	€	4,60
Erdinger Hefeweizen oder Dunkel	0,50 l	€	6,50
Malzbier	0,33 l	€	3,80

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

Non-alcoholic beverages

Magnus Imperial Feinperlig	0,75 l	€	7,70
Magnus Imperial Still	0,75 l	€	7,70
Pepsi Cola, Pepsi Light, Pepsi Max	0,20 l	€	3,50
Seven up, Mirinda	0,20 l	€	3,50
Schweppes Bitter Lemon, Ginger Ale	0,20 l	€	3,90
Schweppes Tonic Water, Soda-Water	0,20 l	€	3,90
Apple-, orange-, grape-, maracuja juice	0,20 l	€	3,50
Grapefruit-, pineapple, cherry. banana juice	0,40 l	€	5,50
Cranberry juice			
Coffee Crème	Cup	€	3,40
Cappuccino	Cup	€	4,20
Espresso	Cup	€	3,30
Double Espresso	Cup	€	4,30
Cafe au lait	Cup	€	4,50
Latte Macchiato	Glas	€	4,20
Tea	Cup	€	3,40