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# EVENT DINING MENU

Leipzig Marriott Hotel

**Leipzig Marriott Hotel**

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## A Warm Welcome to the Leipzig Marriott Hotel

Event areas tailored to your needs.

Whether it's a specialist conference with plenary hall and breakout rooms or a private banquet — the possibilities are endless.

Flexible partition walls, flat-screen monitors, comfortable conference chairs, and a variety of lighting and color options are just some of the features we offer.

**„There's no place like Leipzig." - Goethe**  
**@leipzigmarriott**







## Conference Packages

Our environment and sustainability are very important to us. For this reason, we kindly ask for your understanding that, from time to time, we may need to make short-term product substitutions if certain items no longer meet our quality standards or have a negative impact on the environment.

### Conference Package Light from 76.00€ per person (from 15 persons)

The Conference Package Light includes:

- Standard conference equipment (1 projector, 1 screen, and 1 flipchart) in the main conference room
- Notepads and pens, Wi-Fi (20 MB/s)
- Unlimited mineral water\* in the conference room as well as apple and orange juice
- All-day coffee and tea service in the banquet foyer
- Two coffee breaks with a selection of creative and varied snacks, seasonal fruits, and assorted sweets
- A light lunch buffet chosen by the chef, including one soft drink in our foyer

### Conference Package from 81.00€ per person (from 15 persons)

The Conference Package includes:

- Standard conference equipment (1 projector, 1 screen, and 1 flipchart) in the main conference room
- Notepads and pens, Wi-Fi (20 MB/s)
- Unlimited mineral water\* in the conference room as well as apple and orange juice
- All-day coffee and tea service in the banquet foyer
- Two coffee breaks with a selection of creative and varied snacks, seasonal fruits, and assorted sweets
- A lunch buffet or a 3-course menu chosen by the chef, including one soft drink in our restaurant

\* For an additional charge of €5.00 per person per day, soft drinks can be provided throughout the entire conference.

**Please feel free to contact our event planners regarding the current room rental rates for your desired dates. We review every inquiry individually and provide you with personal and detailed advice!**

All prices are in euros and include 19% VAT on food, beverages, and service.  
All information about our food offerings serves as guidelines only and may be subject to adjustments due to seasonality and pricing.  
We are happy to accommodate your personal requests!





## Example of a Morning Coffee Break

At each coffee break, seasonal hand fruit, flavored water, specialty coffees, and a selection of fine teas are served.

These prices refer to individual services and are not included in the conference package.

15,00€ per person per break

- Homemade cookies
- Pudding with assorted toppings
- Butter cookies (spritzen cookies)
- Selection of assorted sweets
- Tray bake cake of the day
- Hand-cut selection of fresh fruits
- Pretzel pastry | cream cheese | sprouts | Obazda (Bavarian cheese spread)
- Selection of assorted sweets
- Donuts
- Baked small delicacies
- Fresh berry yogurt with granola
- Selection of assorted sweets

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## Example of an Afternoon coffee break

At each coffee break, seasonal hand fruit, flavored water, specialty coffees, and a selection of fine teas are served.

These prices refer to individual services and are not included in the conference package.

**15,00€ per person per break**

- "Schladitzer" bread | vegan spread | cress
- Seasonal, vitamin-rich smoothies
- Assorted sweet pastries
- Selection of assorted sweets
- Assorted topped canapés (including vegetarian options)
- Yogurt | granola | fruit
- Sugar for concentration and energy (e.g. energy boosters & muesli bars)
- Donuts
- Finger food
- Fresh vegetable sticks with a selection of dips
- Selection of assorted sweets

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## Add ons

Our add-ons are available upon request for any coffee break at an additional charge!  
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Live carving station	10,00 € per person
Fruit basket (2 kg)	15,00 € per fruit basket
Cut fresh fruit	5,00 € per person
Pastry platter	3,00 € per person
Snacks for concentration and energy	5,00 € per person
Canapés	3,50 € per piece
Filled bread rolls	5,00 € per bread roll
Pretzel with butter	3,50 € per piece
Tray-baked cake	3,50 € per piece
Fresh smoothie station	6,00 € per person
Ice cream station	10,00 € per person

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## Menu in buffet style

Our kitchen team is delighted to present you with a varied selection of delicious buffet-style menus. These prices refer to individual services and are not included in the conference package.

### Vegan buffet

41,00€ per person

Fresh pita bread with coconut chutney, baba ganoush, and sambar  
Colorful creations from the salad bar with a variety of condiments and dressings

Tabbouleh – couscous and parsley salad

Risoni with sun-dried tomato hummus, basil oil,  
and toasted pine nuts

Orange coleslaw with chili tofu and crunchy toppings

Bunny Chow – South African-style curry

Lentil pasta with vegan Bolognese

Paella with saffron, silken tofu, and lemon

Cookies

Brownies with salted caramel

Chia pudding

### Chef's Choice buffet

41,00€ per person

Fresh baguette and wood-fired bread with butter and cream cheese

Smoked fish cakes with braised cucumbers

Colorful creations from the salad bar with a selection of dressings

Sweet potato salad with feta and confit tomatoes

Vitello tonnato

Braised marinated beef roast (Sauerbraten) with almond broccoli

Bohemian bread dumplings with browned breadcrumb butter

Steamed coalfish fillet with lemon pepper

on root vegetable medley, served with Riesling sauce

Tortellini filled with cheese, sun-ripened tomato pesto, arugula, and  
Emmental cheese

Selection of cheeses from Käsehaus Lehmann

Fruit tart with vanilla sauce

Chocolate mousse with crisp pearls

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### Chef's Choice buffet Nr. 2

38,00€ per person

Fresh baguette and wood-fired bread with butter and cream cheese  
Colorful salad selection with Lollo Bionda, oak leaf, Lollo Rosso, and iceberg lettuce, tomato wedges, cucumber slices, grated carrots, and bell pepper strips  
Served with American and French dressings, as well as vinaigrette  
Grilled chicken with peanut dip and cress  
Cured salmon fillet with wasabi-honey dip and mixed sprouts  
Creamy red lentil salad

House-smoked Mutzbraten with onion mustard sauce  
Sauerkraut and rosemary baby potatoes  
Steamed tilapia fillet on a tomato and corn ragout  
Couscous sauté with Mediterranean herbs, cherry tomatoes, baby spinach, and feta cheese

Cheesecake in a jar  
Mascarpone cream with chocolate-nut crumble  
Kaiserschmarrn (Austrian shredded pancake) with plum ragout

### Mediterranean buffet

43,00€ per person

Oven-fresh pita and garlic bread with tzatziki and butter  
Salad buffet with pepperoncini, corn, tomatoes, cucumber, bell peppers, grated carrots, torn leaf lettuce, olives, various seasonings, yogurt dressing, Italian dressing, and vinegar/oil  
Baked risotto slices  
Tender roast beef with almond ricotta and basil pesto  
Mussel salad

Mediterranean garlic-almond soup

Grilled chicken breast with spicy tomato sauce, sautéed zucchini vegetables and buttered gnocchi  
Steamed pike-perch fillet on fennel and bell pepper vegetables  
Potato and vegetable skillet  
Balkan rice with ajvar sauce

Chocolate mousse with coffee sauce  
Lemon tart  
Berry cobbler

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### One Night in America

45,00€ per person

Tostada station (crispy tortilla) with garlic-tomato paste, olive oil, and sautéed refried beans

Rich salad bar with romaine, iceberg, Lollo Rosso, and oak leaf lettuce, tomato wedges, cucumber slices, grated carrots, herb croutons, garden cress, radishes, sprouts, and grated cheese

A variety of seasonings, ranch, Caesar, and American dressings

Shrimp on tabbouleh

Beef brisket with tomato-bacon jam

Mussel chowder

Pollo Asado with lime marinade

Spare ribs with barbecue sauce

"Corn pudding"

Baked potatoes with sour cream, savory cheese, and crispy bacon

Mexican elote-style corn on the cob

Mac and cheese

Apple cheddar pie

Homemade brownies with salted caramel

Peanut butter cheesecake

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### Home Sweet Home

44,00€ per person

Oven-fresh bread specialties with cream cheese and butter  
Crisp salad creations with grated carrots, cucumber slices, tomato wedges,  
bell pepper strips, and a selection of dressings  
Cured young pork fillet with onion-BBQ chutney  
Potato medallions with chive mayonnaise and coleslaw  
Matjes herring fillet with green beans and creamy horseradish

Saxon-style potato soup with marjoram

House-smoked Mutzbraten with beer sauce, seasonal vegetables, and  
parsley potatoes  
Steamed fish fillet on parsnip strips with herb sauce  
Spinach dumplings with creamy mushroom sauce

Quarkkeulchen (curd cheese fritters) with apple compote  
Berry compote with vanilla butter crumbles  
Selection of cheeses from Käsehaus Lehmann with fig mustard

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## Menu

Our kitchen team is delighted to present you with a varied selection of delicious menus. These prices refer to individual services and are not included in the conference package.

### Provence

42,00€ per person

Carpaccio of pasture-raised beef with garden arugula, Parmesan shavings, and French Pommery mustard dressing

Pear and parsnip soup with croutons and chive rings

Tender corn-fed chicken with grilled bell pepper and onion vegetables, rosemary jus, and melted potatoes

Crispy Crème Brûlée with cherry gel and blackcurrant crumble



### Spring

48,00€ per person

Asparagus Crème Brûlée with meadow salad and lime dressing

Red bell pepper soup with roasted pumpkin seeds

Slow-cooked roast beef in an herb crust with sugar snap peas and potato cakes

Pear tartlet with hazelnut brittle and wild berry compote

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## Working Lunch

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### Roll In Buffet

5-20 personen from 24,00€ per person

For those who prefer to eat while working or have limited time during their break, we offer a selection of dishes crafted by our chef.

The menu is adapted to our daily buffet as well as regional and seasonal influences.

The Working Lunch includes two starters, two main courses, and two desserts.

In addition, a small selection of salads and cheeses is provided.

### Sandwich Lunch

17,00€ per person

A variety of fresh daily sandwiches to choose from.

Two sandwiches per person; please place orders at least two days before the event.

Classic Sandwich / Whole Grain / Baguette / Gluten-Free:

- Milanese salami | pickled cucumber
- Country smoked ham | pickled vegetables
- Roast beef | cress
- Turkey breast | cucumber
- Pickled herring | apple
- Smoked mackerel | horseradish
- Mozzarella | tomato | basil
- Grilled vegetables | pesto
- Gouda cheese | bell pepper

Daily desserts, e.g. berry compote with Amaretto sauce

Fine selection of tea and coffee

Mineral water

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## Beverages

These prices refer to individual items and are not included in the conference package.

### Non-Alcoholic | Coffee & Tea:

Bad Brambacher still water

0,25l 3,00 € | 0,75l 7,00 €

Bad Brambacher sparkling water

0,25l 3,00 € | 0,75l 7,00 €

Selection of juices

0,20l 3,50 € (also available as spritzers)

Selection of soft drinks

0,20l 3,50 €

Coffee specialities (per cup) from 3,50 €

Tea (per cup) from 3,00 €

Coffee or tea (per pot, 1 litre) 10,00 €

### Alcoholic Beverages:

Heredad, Sauvignon Blanc, QbA

0,2l 8,50€ | 0,75l 28,00 €

Heredad, Tempranillo, QbA

0,2l 8,50€ | 0,75l 28,00 €

Beer (Pilsner, wheat beer & non-alcoholic)

0,3l- 0,5l 5,80 €

Sparkling wine

0,1l 7,00 €

### Beverage Package

House wines, beers,  
soft drinks, juices,  
mineral water, coffee & tea

21,00 € per person for  
the first hour  
each additional hour

7.00 € per person

from 00:00 midnight

12.00 € per person/hour

Maximum of two extensions  
possible

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# Audio & Visual

## EVENTS & TECHNOLOGY – PERFECTLY COORDINATED

Especially for technically demanding events, you should rely on professionals who carefully plan, prepare, and implement everything according to your wishes.

Our event technology partner ILS is happy to assist you:

- On-site contact person
- Our expertise saves you time
- Optimal use of our modern infrastructure

### Additional equipment available:

Projector & Screen	260,00 € per item per day
Additional screen	130,00 € per item per day
Sound package A (up to 50 people)	235,00 € per item per day
Sound package B (up to 100 people)	290,00 € per item per day
Sound package C (up to 150 people)	530,00 € per item per day
Sound package D (150+ people)	680,00 € per item per day
Wireless microphone	65,00 € per item per day
Flip chart with paper and markers	40,00 € per item per day
Pin board with pins	40,00 € per item per day
Moderator`s kit	40,00 € per item per day
Lectern	90,00 € per item per day
Dance floor 39 m2	540,00 € (including installation and dismantling)



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#### Decoration

Menu cards (black & white or color/logo	3,50 € per item
Table centerpiece, e.g., floral wreath for round tables (from, per piece)	45,00 € per item per day
Standing table with cover (additional)	20,00 € per item per day
Standing table arrangements (from, per piece)	25,00 € per item per day
Chair covers (white, per piece)	10,00 € per day

#### Additional staff

Cleaning or cloakroom staff	27,00 € per hour
Warehouse workers or setup and teardown crew, bartenders and cooks	35,00 € per hour
Hostesses or extra service staff	27,00 € per hour
Facility technicians	50,00 € per hour
Service staff after 1:00 AM	25,00 € per hour