



Where the Holiday Spirit Meets Hospitality

From warm and cozy to sleek and stylish, the possibilities are limitless. The Sheraton Frankfurt Airport Hotel & Conference Center offers the ideal setting tailored to your vision.

Whether you are planning a festive year-end, a surprise for your colleagues, or a relaxed evening with the team let us bring the holiday spirit to life!

You focus on celebrating, we will take care of the rest. This is your moment to move from anticipation to action. Let's plan your event!

Your Contact:

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SHERATON
Frankfurt Airport
Hotel & Conference Center



Celebrate in Style, Savor the Season

Whether it's 3, 4, or 5 courses: Our exclusive Christmas menus for groups of **20 to 60 people** are the perfect choice for your company celebration. Ideal for festive evenings, business dinners, or simply to indulge in culinary delights.

>> **Reserve now and create special moments in style!**

3-COURSE MENU

Starter

Lamb's lettuce | Potato-bacon dressing | Pomegranate seeds
with Smoked trout fillet
or with Smoked duck breast (additional charge € 6.00)

Main Course

Glazed goose leg
or Venison loin in a juniper crust (additional charge € 12.00)
with Red cabbage and apples | Bread dumplings | Chestnuts | Baked apple

Dessert

Speculoos tiramisu | Cinnamon-plum compote

€ 48.00 per person

4-COURSE MENU

Starter

Millefeuille of cream cheese | Tomato | Basil | Wild herb salad

Soup

Cream of Hokkaido pumpkin soup | Almonds | Pumpkin seed oil

Main Course

Venison ragout
or Haunch of roe deer | chanterelle ragout (additional charge € 12.00)
with Hazelnut spaetzle | Brussels sprouts | Lingonberries

Dessert

Orange panna cotta | Gingerbread sauce

€ 56.00 per person

5-COURSE MENU

Starter

Cured salmon | Baby spinach salad | Orange dressing

Intermezzo

Tramezzini | Tomato | Mozzarella | Wild herb salad

Soup

Black salsify cream soup | Rye bread croutons

Main Course

Monkfish medallions
or ½ Lobster (additional charge € 19.00)
with Saffron risotto | Wild broccoli | Lime beurre blanc

Dessert

Chocolate mousse tartlet | Spiced berries | Vanilla foam

€ 68.00 per person