



EVENTS MENU

A light gray topographic map background with contour lines and various symbols like squares and triangles.

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

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CONFERENCE PACKAGES

EXECUTIVE CONFERENCE PACKAGE € 83,00 PER PERSON (FROM 12 PEOPLE)

The Executive Conference Package includes:

- * Conference room rental
- * Standard conference equipment (beamer, screen and flipchart) in the main conference room
- * Unlimited mineral water in the conference room
- * Pads and pens
- * Wi-Fi (5 MB/s)
- * Two coffee breaks with a selection of juices, flavored water, coffee and tea specialties, as well as sweet and savory snacks, fruit in season and a candy buffet
- * A luncheon buffet or a chef's choice 3-course menu with unlimited mineral water, soft drinks and coffee

PREMIUM CONFERENCE PACKAGE €88,00 PER PERSON (FROM 12 PEOPLE)

The Premium Conference Package includes:

- * Conference room rental
- * Standard conference equipment (beamer, screen and flipchart) in the main conference room
- * Unlimited mineral water in the conference room
- * Pads and pens
- * Wi-Fi (5 MB/s)
- * A coffee reception with two kinds of juice as well as coffee and tea specialties and croissants
- * Two coffee breaks with a selection of juices, flavored water, coffee and tea specialties, as well as sweet and savory snacks, fruit in season and a candy buffet
- * A luncheon buffet or a chef's choice 3-course menu with unlimited mineral water, soft drinks and coffee



BREAKFAST

FULL CONFERENCE BREAKFAST € 30,00 PER PERSON (FROM 10 PEOPLE)

- * Sandwiches with three different Toppings
- * Bircher Muesli in a Glass
- * Fruit Salad in a Glass
- * Danish Pastries
- * Croissant | Jam | Butter
- * Smoothie
- * Fruit
- * Actimel
- * Natural and Fruit Yoghurt
- * Pancakes | Maple Syrup
- * Eggs Benedict

HEALTHY CONFERENCE BREAKFAST € 25,00 PER PERSON (FROM 10 PEOPLE)

- * Bircher Muesli | Cereals
- * Natural Yoghurt
- * Actimel
- * Smoothie
- * Cream Cheese | Rye Bread
- * Mozzarella | Oxheart Tomatoes
- * Melon- | Orange and Grapefruit Bites
- * Fruit Salad | Berries
- * Selection of Compotes
- * Selection of Juices

LIGHT CONFERENCE BREAKFAST € 22,00 PER PERSON (FROM 10 PEOPLE)

- * Sandwiches with three different Toppings
- * Bircher Muesli in a Glass
- * Fruit Salad in a Glass
- * Danish Pastries
- * Croissant | Jam | Butter
- * Smoothie
- * Fruit



COFFEE BREAK

MONDAY

€ 9,50 PER PERSON, PER COFFEE BREAK

MORNING

- * Bircher-Muesli
- * Mini Quiche
- * Mini Ham-Croissants
- * Vegetable Chips
- * Mixed Nuts
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

AFTERNOON

- * Lemon Cake
- * Strawberry Compote | Nut Crumble
- * Wholemeal Baguette | Ramson Cream | Tomato | Mozzarella
- * Popcorn
- * Chocolate Covered Nuts
- * Candy
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

TUESDAY

€ 9,50 PER PERSON, PER COFFEE BREAK

MORNING

- * Yoghurt | Apricot Compote
- * Pico Belli | Spinach
- * Small Flaky Pastry
- * Mixed Nuts
- * Vegetable Chips
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

AFTERNOON

- * Sugared Panacke | Plums
- * Wholemeal Baguette | Gouda Cheese | Cucumber
- * Mixed Sweet Croissants
- * Popcorn
- * Chocolate Covered Nuts
- * Candy
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties



COFFEE BREAK

WEDNESDAY

€ 9,50 PER PERSON, PER COFFEE BREAK

MORNING

- * Tortilla-Tarte Flambée
- * Small Donuts
- * Croque Monsieur | Wholemeal Bread
- * Mixed Nuts
- * Vegetable Chips
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

AFTERNOON

- * Small Spring Rolls | Sweet-Sour Sauce
- * Chocolate Muffins
- * Small Salad of Tomato-Mozzarella
- * Popcorn
- * Chocolate Covered Nuts
- * Candy
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

THURSDAY

€ 9,50 PER PERSON, PER COFFEE BREAK

MORNING

- * Panini | Antipasti
- * Mozzarella-Sticks | Mustard Sauce
- * Pineapple Salad | Mint
- * Mixed Nuts
- * Vegetable Chips
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

AFTERNOON

- * Apple Rings | Vanilla Sauce
- * Tiramisu
- * Selection of different Bruschetta
- * Popcorn
- * Chocolate Covered Nuts
- * Candy
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties



FRANKFURT MARRIOTT HOTEL

Hamburger Allee 2, 60486 Frankfurt T. +49 69 7955-2233

meetings  imagined

COFFEE BREAK

FRIDAY

€ 9,50 PER PERSON, PER COFFEE BREAK

MORNING

- * Yoghurt | Strawberry Compote
- * Onion Cake | Sour Cream
- * Small Wiener | Mustard
- * Mixed Nuts
- * Vegetable Chips
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties

AFTERNOON

- * Small Pizza
- * Jelly filled Donuts
- * Fruit Salad
- * Popcorn
- * Chocolate Covered Nuts
- * Candy
- * Fresh Fruit in Season
- * Seasonally flavored Water | Orange Juice | Ice Tea
- * Variants of Coffee and Tea Specialties



BUFFET

MONDAY

€ 38,00 PER PERSON (FROM 30 PERSON)
INCLUDED IN THE CONFERENCE PACKAGE

- * Salad Bar | Selection of Seeds | 3x Dressings (Yoghurt | Orange | Dark Balsamic Vinegar) |
- * Panzanella | Tomato | Onion | Basil | Bread
- * Swiss Sausage Salad | Onion | Emmental Cheese | Cucumber
- * Winter-Couscous | Butternut-Squash | Ginger | Apricot | Chickpea | Harissa
- * Lentil Salad | Lemon Juice | Oregano | Dried Tomatoes | Cheese | Red Onions
- * Roast Beef | Cucumber Remoulade | Beetroot Croûtons
- * Roasted Prawns | Algal Salad
* * *
- * Parsley Root Soup | Cilantro Oil
* * *
- * **LIVE:** Farfalle | Olive | Anchovy | Capers | Chili | Tomatoes
* * *
- * Pikeperch | Cream Sauerkraut | Pancetta
- * "Tafelspitz" | Root Vegetables | Horseradish Velouté
- * Pumpkin and Lentil Stew
- * Parsley Potatoes
* * *
- * Apple Hazelnut Pastry
- * Cassis Mousse | Fruit Coulis
- * Espresso Mousse | Coconut Chips
- * Fruit Salad | Pecan Nuts
* * *
- * Brie Cheese | Quince Jelly

TUESDAY

€ 38,00 PER PERSON (FROM 30 PERSON)
INCLUDED IN THE CONFERENCE PACKAGE

- * Salad Bar | Selection of Seeds | 3x Dressings (Sour Cream | Dark Balsamic Vinegar | French Dressing)
- * Carrot Salad | Orange | Hazelnut | Chervil
- * Pasta Salad | Tomato Dressing | Rocket Salad
- * Artichoke Salad | Red Onions | Black Olives
- * Sour marinated Ratatouille | Thyme | Sage
- * "Tafelspitz" | Frankfurt Green Sauce
- * Salmon | Chili Coriander Dressing
* * *
- * Red Lentil Soup | "Merguez" Sausages
* * *
- * **LIVE:** Thai-Duck | Cashew | Sweet and Sour Sauce | Wok vegetables
* * *
- * Grouper | Zucchini | Capers | Black Olives
- * Saddle of Veal | Roasted pointed Cabbage
- * Vegetable Casserole | Cubes of Tomatoes | Goat Cheese
- * Gnocchi | Sage Butter
- * Potato Risolée
* * *
- * Chocolate Mousse
- * Lime-Tartelette
- * "Mispel" | Caramel Pudding | Meringue
- * Crumble | Marinated Berries | Mint



BUFFET

WEDNESDAY

€ 38,00 PER PERSON (FROM 30 PERSON)
INCLUDED IN THE CONFERENCE PACKAGE

- * Salad Bar | Selection of Seeds | 3x Dressings
(Herbal | Mustard | Potatoes)
- * Leek-Corn-Plum-Salad | Celery
- * White Cabbage | Bacon | Parsley | Caraway
- * Pepper-Mushroom-Salad | Savory herb | Olive Oil | White Balsamic Vinegar
- * Pumpkin Salad | Pumpkin Seeds | Pear Vinegar | Parsley | Walnut Oil
- * "Vitello" of Turkey Breast
- * Parma Coppa | Roasted Peppers
* * *
- * Tomato-Basil-Soup | Fennel-Croûtons
* * *
- * **LIVE:** Beef Tartar | Cucumber | Anchovy | Caper | Herbs | Tomatoes | Mustard | Onions
* * *
- * Parrotfish | Pepper Confit | Potato-Croûtons
- * Corn fed Chicken | Chinese Cabbage | Carrots Coconut-Lime-Sauce
- * Vegetable-Couscous | Chickpeas | Cumin
- * Jasmin Rice
- * Batatas Bravas
* * *
- * Yuzu Tartelette
- * Mini Brownies | White Chocolate Mousse
- * Yoghurt Cream | Almond Biscuit | Cinnamon Chips | Spicy Plums
* * *
- * Bavaria Blue | Orange-Marmelade

THURSDAY

€ 38,00 PER PERSON (FROM 30 PERSON)
INCLUDED IN THE CONFERENCE PACKAGE

- * Salad Bar | Selection of Seeds | 3x Dressings
(Tomato | Curry | Apple)
- * Cucumber Salad | Chili | Cilantro | Sesame | Rice Vinegar
- * Mozzarella Salad | Pesto | Red Peppers | Sage
- * Potato Salad | Grain Mustard | Cucumber | Egg | Chives
- * Beetroot Salad | Orange Filet | Parsley | Cumin
- * Serrano Ham | Figs | Croûtons
- * Salmon-Carpaccio | Wild Honey | Mustard | Dill
* * *
- * Cauliflower Soup | "Bündnerfleisch"
* * *
- * **LIVE:** Spinach Gnocchi | Mushrooms | Cream Sauce | Grana Padano
* * *
- * Boeuf Bourguignon | Carrots
- * Salmon | Frankfurt Green Sauce | Confit Tomatoes
- * Pearl Barley Risotto | Riesling | Glazed Carrots
- * Pappardelle Pasta
- * Quinoa
* * *
- * Pear-Tartelette | Chocolate Trifle
- * Caramel Cream Cheese | Sponge Pop
- * Pears in Red Wine
- * Nut Bars
* * *
- * Gorgonzola | Marinated Pears



BUFFET

FRIDAY

€ 38,00 PER PERSON (FROM 30 PERSON)
INCLUDED IN THE CONFERENCE PACKAGE

- * Salad Bar | Selection of Seeds | 3x Dressings (Yoghurt | Blue Cheese Dressing | Caesar)
- * Pasta Salad | Vegetables | Herbs | Tomato Vinegar
- * Feta Salad | Peppers | Tomatoes | Cucumber | Onions
- * Egg Salad | Celery | Chives
- * Waldorf Salad | Apple | Walnuts | Celery
- * Tuna | Cucumber Wasabi | Teriyaki Mayonnaise
- * Suckling Pig | Sauerkraut Salad
* * *
- * Swede Voulté | Chorizo
* * *
- * **LIVE:** Wok Noodles "Mie" | Vegetables | Egg
* * *
- * Roasted Chicken Breast | Provencale Sauce | Corn-Peppers-Vegetables
- * Bream | Braised Pumpkin
- * Penne Pasta | Rocket Salad | Olive Oil | Parmesan Cheese
- * Rosemary Potatoes
- * Bulgur
* * *
- * Chocolate Cake
- * Crème Brûlée
- * Polenta Cream | Strawberry-Rhubarb | Nibbed Almonds
* * *
- * Goat Cheese | Raisin Chutney

MIDDLE EAST

€ 56,00 PER PERSON (FROM 30 PERSON)

- * Humus | Tahine | Olive Oil
- * Eggplant Caviar | Black Olive
- * Grilled Salad | Tuna | Egg
- * Tunisian Salad | Mint
- * Tomato Salad | Parsley
- * Tajine | Chicken | Zucchini
- * Torchi | Harrissa
* * *
- * Fish Soup | Small Noodles
* * *
- * Roasted Lamb Cutlet | Thyme
- * Couscous of Free Range Chicken
- * Ratatouille
- * Rosemary Rice | Almonds | Raisins | Pistachios
* * *
- * Baklava
- * Fresh Strawberries | Whipped Cream
- * Rice Pudding
- * Fruit Salad | Rose Water
- * Cold Green Tea | Mint | Pistachios
* * *
- * Goat Cheese | Grapes

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meetings  imagined

BUFFET

THREE NATIONS
€ 75,00 PER PERSON (FROM 30 PERSON)

ITALY

- * Fresh Baked Olive Bread | Salted Butter
- * Arugula | Shaved Pecorino | Garlic Croûtons
- * Milanese Salami | Coppa | Parma Ham
- * Tomato Bruschetta | Basil
- * Marinated Eggplant | Sun-dried Tomatoes | Zucchini | Fennel
* * *
- * Grilled Gilthead Filet | Olive-Lemon-Butter
- * Vino Blanco Risotto
- * Spaghetti aglio e olio
* * *
- * Tiramisu
- * Panna Cotta

FRANCE

- * Smoked Breast of Duck | Cherry Pepper Jam
- * Mesclun Salad | Red Wine Scallion Dressing
- * Variety of Mediterranean Fish Tureens | Aioli Sauce
- * Pâté of Veal and Boar | Pickled Figs
- * Marinated Tenderloin | Olive Oil | Roquefort Cheese
* * *
- * French Onion Soup | Cheese Croûtons
* * *
- * Coq au Vin | Potatoes au Gratin | Vichy Carrots
* * *
- * Crêpes | Orange Sauce | Vanilla Ice Cream
- * Dark & Light Chocolate Mousse
- * Traditional Apple Tart
* * *
- * Selection of French Cheese

JAPAN

- * Squid Salad | Chili Sauce
- * Marinated Salmon | Lemongrass | Coriander
- * Selection of Sushi
* * *
- * Roasted Salmon Medaillons | Miso Fond | Pak Choi Vegetables | Basmati Rice
* * *
- * Papaya-Mango-Pineapple Salad



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BUFFET

HESSEN

€ 42,00 PER PERSON (FROM 30 PERSON)

- * Jelly of Beef | Horseradish Mousse
- * Selection of Regional Hams | Apple Mustard
- * Vogelsberger Curd Cheese Tartar | Red Onion
Vinaigrette
- * Taunus Trout | Spicy Lingonberry Cream
- * Cider Potato Tureen | Green Sauce
- * Three Variations of Green Salad | Three Dressings |
Six Seasonal Crudit  Salads | Condiments
* * *
- * Pfungst dter Lentil Soup | Gref`v lsings
(Beef Sausage)
* * *
- * Boiled Beef | Green Sauce | Boiled Potatoes
- *  bbelwoi Hinkelsche (Apple Wine Chicken)
- * Kinzig Pike Perch | Dill Butter | Almond Rice
- * Dillenburger Vegetable Casserole | Goat Cheese
* * *
- * Vanilla Pudding | Sweet Green Sauce
- * Iced Frankfurter Kranz
- * Strawberry Cream Kronberg Style
- * Chocolate Foam | Spiced Cherries



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meetings  imagined

MENU

4 Courses: 54,00 €

3 Courses without Soup: 47,00 €

3 Courses without Starter: 42,00 €

- * Roasted Scallops | Green Lentils | Beurre Blanc
* * *
- * Black Salsify Cream | Caramelized Nuts | Truffle Oil
* * *
- * Roasted Saddle of Lamb | Rosemary Jus |
Gnocchi | Grilled Vegetables
* * *
- * Tarte Tatin | Crème Fraîche

4 Courses: 53,00 €

3 Courses without Soup: 46,00 €

3 Courses without Starter: 41,00 €

- * Roasted Breast of Quail | Fall Herbs Green Salad |
Mini Tomato Confits
* * *
- * Oxtail Soup | Curry Cream
* * *
- * Duo of Corn Poulard & Salmon Medallion |
Wild Mushroom Risotto | Green Asparagus
* * *
- * Iced Frankfurter Kranz | "Ockstädter" Cherry
Ragout

4 Courses: 53,00 €

3 Courses without Soup: 46,00 €

3 Courses without Starter: 41,00 €

- * Fine Boiled Beef-Vegetable-Jelly | Horseradish
Foam | Shiitake Mushroom Essence | Sesame
Cracker
* * *
- * Pumpkin-Velouté | Crabs | Curry Oil
* * *
- * Stewed Veal Cheeks | Barolo Sauce | Potato Celery
Puree | Oven Vegetables
* * *
- * Pyramid of three different Chocolates | Caramel
Sauce



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DELI FRESH

DELI FRESH

€ 29,00 PER PERSON (FROM 15 PERSON)

- * Salad of the Day
(see Buffet Monday - Friday)
* * *
- * Soup of the Day
(see Buffet Monday - Friday)
* * *
- * Selection of Quiches
- * Panini | Tomato-Mozzarella | Arugula
- * Baguette | Serrano Ham | Pesto | Mayonnaise
- * Wraps | Antipasti | Vegetables
- * Walnut Bread | Emmentaler | Butter
- * Rye Bread | "Spunde" Cheese | Chives
* * *
- * Dessert of the Day
(see Buffet Monday - Friday)

SNACK BUFFET

"WHERE THE SUN SHINES"

€ 32,00 PER PERSON (FROM 15 PERSON)

- * Beef Carpaccio | Lime Pine Nut Marinade
- * Tomato Mozzarella | Basil Oil | Toasted Olive Bread
- * Ratatouille Salad | Roasted Prawns
* * *
- * Pissaladiere (Onions | Anchovies | Olives)
- * Lamb Cutlet | Zucchini-Tomato-Vegetable Mix
- * Tuna Medaillon | Warm Nicoise Salad
- * „Tian“ of Eggplant | Zucchini | Tomatoes | Parmesan
* * *
- * Homemade Tiramisu
- * Crème Brûlée
- * Apricot Tart

"WHERE THE SUN SHINES AT HIGH NOON"

€ 32,00 PER PERSON (FROM 15 PERSON)

- * Sourdough Bread | Liverwurst | Chives
- * Potato Salad | Bacon | Hessian Mustard
- * "Handkäs" (Sour Milk Cheese) | Walnuts | Apples
* * *
- * Filet of Pike Perch | Lentils
- * Filet of Pork | Mashed Potatoes | Beer Sauce
- * Noodles with Cheese | Roasted Onions
* * *
- * Cherry Bread Pudding
- * Sour Cream Cake
- * Apple Crumble Cake



CHAMPIONS

GRAND SLAM € 31,00 PER PERSON (FROM 30 PERSON)

- * Pretzel Bagel | Cream Cheese | Turkey Breast
- * Nachos | Salsa | Guacamole | Sour Cream
- * Caesar Salad | Chicken Breast
- * * * *
- * Chicken Fingers Country Style |
Honey Mustard Dip
- * Mini Cheeseburger
- * Mini Pulled Pork Burger
- * Chicken Quesadilla | Sour Cream
- * French Fries
- * Fried Onion Rings
- * * * *
- * American Brownies
- * Lime Pie
- * Mini Cupcakes



INDIVIDUAL DINING

* Fruit Basket (big, ca. 2 KG)	PER BASKET	€ 35,00
* Fruit Basket (small, ca. 1 KG)	PER BASKET	€ 20,00
* Cut Fruits	PER PLATE	€ 5,00
* Cookie Plate	PER PLATE	€ 12,50
* Peanuts	PER PLATE	€ 4,50
* Snacks (Pretzel Sticks Chips)	PER PLATE	€ 3,00
* Canapés (Meat Fish vegetarian)	PER THREE PIECES	€ 11,50
* Sandwich	PER PIECE	€ 3,50
* Pretzel	PER PIECE	€ 2,00
* Butter-Pretzel	PER PIECE	€ 2,50
* Buns	PER PIECE	€ 3,50
* Baguette	PER PIECE	€ 14,00
* Panini	PER PIECE	€ 6,00
* Croissants	PER PIECE	€ 2,50
* Mini Croissants	PER PIECE	€ 1,50
* Mini Pizza	PER PIECE	€ 1,50
* Mini Burger	PER PIECE	€ 3,50
* Cake	PER PIECE	€ 6,00
* Cake	PER PIECE	€ 4,50
* Cake (half Pieces)	PER PIECE	€ 2,50
* LOGO DIN A4	PER PIECE	€ 28,00
* Danish Pastry	PER PERSON	€ 2,50
* Small Sandwiches (three different kinds)	PER PERSON	€ 3,50
* Tarte (Live Station)	PRO PERSON	€ 12,50
* Crew Catering	PER PERSON	€ 25,00
* "Currywurst" in a Glass	PER PERSON	€ 2,50
* Vegetable Chips	PER PERSON	€ 3,00
* Coffee Break „TO GO“	PER PERSON	€ 8,50
* Lunchbox	PER PERSON	€ 25,00
* Surcharge Halal	PER PERSON	from € 5,00



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meetings  imagined

GRAB & GO

GRAB & GO € 20,00 PER PERSON

- * Caesar Salad in a Shaker Box
- * Chef's Salad in a Shaker Box
- * * *
- * Baguette | Emmental Cheese
- * Focaccia | Grilled Vegetables
- * Rye Bread | Black Forest Ham
- * * *
- * Muffins
- * Brownies
- * * *
- * Water
- * Lemonades



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BEVERAGES

NONALCOHOLIC | COFFEE & TEA

* Apollinaris	0,25 l	€ 4,00
	0,75 l	€ 8,50
* Apollinaris VIO	0,25 l	€ 4,00
	0,75 l	€ 8,50
* Selection of Juices	0,20 l	€ 4,00
* Selection of Soft Drinks	0,20 l	€ 4,00
* Coffee	Cup	€ 3,50
* Tea	Cup	€ 3,10
* Espresso	Cup	€ 3,50
* Double Espresso	Cup	€ 3,50
* Espresso Macchiato	Cup	€ 3,50
* Cappuccino	Cup	€ 3,50
* Double Espresso Macchiato	Cup	€ 3,50
* Milk Coffee	Cup	€ 3,50
* Latte Macchiato	Cup	€ 3,50
* Coffee Tea in a Jug	Liter	€ 16,50

BEER | WINE | SPARKLING WINE | CHAMPAGNER

* Beck's	0,33 l	€ 4,50
* Beck's Blue (nonalcoholic)	0,33 l	€ 4,50
* Wheat Beer	0,50 l	€ 4,90
* House Wine (white)	0,20 l	€ 6,50
Grey Burgundy	0,75 l	€ 29,90
* House Wine (red)	0,20 l	€ 6,50
Cuvée Quattro	0,75 l	€ 29,90
* Home Brand Sparkling Wine	0,75 l	€ 30,00
* Veuve Clicquot	0,75 l	€ 110,00
* Piper Heidsieck	0,75 l	€ 75,00

BEVERAGEPACKEGES

€ 22,00 PER PERSON FOR 1 HOUR
€ 28,00 PER PERSON FOR 2 HOURS
€ 34,00 PER PERSON FOR 3 HOURS
€ 40,00 PER PERSON FOR 4 HOURS

EACH ADDITIONAL HOUR WILL BE CHARGED WITH € 6,00 PER PERSON.

- * House Wine red & white
(Cuvée Quattro & Grey Burgundy)
- * Beer
- * Selected Softdrinks
- * Mineralwater
- * Coffee & Tea

VENUETEC @ FRANKFURT MARRIOTT HOTEL

EVENT & TECHNOLOGY – BRILLIANTLY SYNCHRONIZED

Our team of Event Technology experts is passionate about their profession and will put your ideas and expectations into practice. State-of-the-art technologies, conference lighting and stage design or whatever your technical requirements are, you can rely on their expertise:

- ✓ Optimal use of high tech infrastructure
- ✓ On-site contact
- ✓ One-stop fulfillment

Extraction from the price list

* Beamer	from € 290.00
* Screens	from € 50.00
* Radio microphone	from € 115.00
* Flipchart with papers and pens	from € 30.00
* Conference technician per hour or part thereof	from € 60.00

Our Event Technology specialists, Marc and Maurice, will be delighted to send you an offer for your event. You can contact them via email info@venuetec.de or by phone +49 69 7955 8377.



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