

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
Airport road 47
22415 Hamburg, Germany

Contact for Banquet Sales:

Elke Becker
Jennifer Hardekopf
E-mail:

Banquet Sales Manager
Banquet Sales Assistant
bankett@airporthh.com

Phone +49 (0)40 53 10 23 88 / 89
Fax +49 (0)40 53 10 23 04

Contact Sales & Marketing

Nils Drescher
E-mail:

General Manager
N.Drescher@airporthh.com

Phone +49 (0)40 53 10 23 0
Fax +49 (0)40 53 10 23 04

www.courtyardhamburgairport.de
www.restaurant-concorde.de

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 and salads

Variation of smoked fish with horseradish and honey-mustard-dill-sauce
Vitello tonnato with rocket salad and caper berries
Tomato and Mozzarella with homemade Basil Pesto
Leaf salad of the season
Strips of cooked ham and cheese
Cocktail tomatoes, cucumbers, pepper strips and white bread croutons
Choice of vinegar and oil, herb vinaigrette and yoghurt dressing
Greek farmer salad with feta cheese and olives
Potato-cucumber salad, marinated mushrooms with balsamic vinegar

Baguette, bread and butter

Soup

Tomato cream soup

Main courses

Poached cod fillet with light Dijon mustard sauce
Stewed cucumbers and boiled potatoes

Corn poulard breast with thyme jus, mediterranean vegetables and roasted potatoes

Asian vegetables from the wok with nuts and Basmati rice

Desserts

Panna Cotta with mango and fresh mint
Hamburger red fruit jelly with vanilla sauce
Fruit salad with Grand Manier

€ 39,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

Courtyard buffet

Starters

Anti Pasti Selection with Sauce Aioli
Tomato mozzarella with basil pesto and rocket salad
Baked tuna on Wakame and Sesame Wan tan
Salmon tartare with pumpernickel in a jar
Shrimp salad in ginger honey vinaigrette and radish
Garden salad with roasted seeds and manchego in balsamic dressing
Country ham with Cantaloupe

Bread selection with salted butter

- Please select two of the main courses mentioned -

Fillet of beef medallion with red wine shallots and potato gratin

or

Salmon fillet fried on the skin with cream savoy cabbage and penne

or

Corn chicken breast stuffed with dried tomatoes and pine nuts
on ratatouille and roast potatoes

Desserts

Two kinds of mousse au chocolat in a glass with chocolate leaf
Quark slivers with raspberry sauce
Jellied berries with vanilla sauce

€ 37,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

Lindbergh buffet

Starters

Poached salmon with prawns
Anti Pasti variation on skewer with basil pesto
smoked trout fillets with horseradish cream
Boiled beef in seed oil vinaigrette on leaf salads
Seafood and crayfish salad
Salad of green asparagus in raspberry vinaigrette and panchetta
Country ham with Cantaloupe
Lamb's lettuce with crispy bacon and croutons in balsamic dressing

Bread selection with salted butter

- Please select two of the main courses mentioned -

Sliced beef fillet with mushrooms and fragrant rice

or

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

or

Saltimbocca of pork in tomato broth and Penne

Desserts

Tiramisu
Panna Cotta in a jar with raspberry puree
Crème Brûlée

Cheese selection with grapes and fig mustard

€ 43,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

Richthofen buffet

Served in advance

Beef broth with inlays

Starters and salads

Grilled Anti Pasti Vegetables with Rucola and Cream Cheese
Tomato and Mozzarella with homemade Basil Pesto
Ham and melon with herb dip
Leaf salad of the season
Strips of cooked ham and cheese,
Cocktail tomatoes, cucumbers, pepper strips and white bread croutons
choice of vinegar and oil, herb vinaigrette and yoghurt dressing
Greek farmer salad with feta cheese and olives
Marinated shrimps with celery sticks and peppers

Baguette, bread and butter

Main courses

Roasted veal boiled fillet of beef with red wine jus
colourful market vegetables and roasted potatoes

Roasted salmon fillet with lemon sauce on paprika-zucchini vegetables
rice

Penne rigate with vegetable bolognese and parmesan slivers

Desserts

chocolate mousse
Yoghurt mousse with raspberry sauce
Fresh fruit

€ 49,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

Count Zeppelin Buffet

Served in advance

Curry coconut soup with mango and shrimp

Starters and salads

Cold roast beef with pickled vegetables and housewife remoulade
Variation of smoked fish and North Sea crabs
with horseradish and honey-mustard-dill-sauce
Tomato and Mozzarella with homemade Basil Pesto
Leaf salad of the season
with strips of cooked ham and cheese,
Cocktail tomatoes, cucumbers, pepper strips and white bread croutons
choice of vinegar and oil, herb vinaigrette and yoghurt dressing
Marinated mushrooms with spring leek
Pickled tuna with soy and courgettes
Greek farmer salad with feta cheese and olives
Marinated shrimps with celery sticks and peppers

Baguette, bread and butter

Main courses

Pink roasted fillet of beef with pepper cream sauce
Seasonal market vegetables and potato gratin

Variation of salmon and cod on orange fennel and white wine sauce
parsley potatoes

Vegetarian Vegetable Curry with Basmati Rice

Desserts

Chocolate mousse
Panna Cotta with raspberry puree
Mascarpone cream with blueberries
Fruit salad

€ 59,00 per person

We are happy to extend this buffet with breakfast dishes and offer you a brunch buffet.
Surcharge of € 11,00 per person

All buffets are bookable for 25 persons or more.

Barbecue buffet

Starters and salads

Tomatoes and mozzarella with homemade basil pesto
Leaf salad of the season
with strips of cooked ham and cheese,
Cocktail tomatoes, cucumbers, pepper strips and white bread croutons
choice of vinegar and oil, herb vinaigrette and yoghurt dressing
Greek farmer salad with feta cheese and olives
Potato salad and pasta salad (also vegetarian)

Baguette, bread and butter

Main courses from the grill

Rump steak
Marinated chicken breast
Various grill sausages
Salmon slice cooked on a vegetable bed in aluminium foil
Feta cheese with onions and tomatoes

Baked Potato with Sour Cream

Various sauce

Desserts

Hamburger red fruit jelly with vanilla sauce and vanilla ice cream
Seasonal fruit salad

€ 45,00 per person

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

€ 69,00 per person

from 25 persons (for 5 hours)

Our Landhaus buffet
as part of this arrangement

Starters and salads

Variation of smoked fish with horseradish and honey-mustard-dill-sauce
Vitello tonnato with rocket salad and caper berries
Tomato and Mozzarella with homemade Basil Pesto
Leaf salad of the season
with strips of cooked ham and cheese,
Cocktail tomatoes, cucumbers, pepper strips and white bread croutons
choice of vinegar and oil, herb vinaigrette and yoghurt dressing
Greek farmer salad with feta cheese and olives
Potato-cucumber salad, marinated mushrooms with balsamic vinegar
Baguette, bread and butter

Main courses

Poached cod fillet with light Dijon mustard sauce
stewed cucumbers and boiled potatoes

Corn poulard breast with thyme jus, mediterranean vegetables and roasted potatoes

Asian vegetables from the wok with nuts and Basmati rice

Desserts

Panna Cotta with mango and fresh mint
Hamburger red fruit jelly with vanilla sauce
Fruit salad with Grand Manier

“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

€ 89,00 per person

From 25 persons (for 7 hours)

Our First-Class buffet
as part of this arrangement

Starters

Anti Pasti Selection with Sauce Aioli
Tomato mozzarella with basil pesto and rocket salad
baked tuna on Wakame and Sesame Wan tan
Salmon tartare with pumpernickel in a jar
Shrimp salad in ginger honey vinaigrette and radish
Garden salad with roasted seeds and manchego in balsamic dressing
Country ham with Cantaloupe

Bread selection with salted butter

- Please select two of the main courses mentioned -

Fillet of beef medallion with red wine shallots and potato gratin

or

Salmon fillet fried on the skin with cream savoy cabbage and penne

or

Corn chicken breast stuffed with dried tomatoes and pine nuts
on ratatouille and roast potatoes

Desserts

Two kinds of mousse au chocolat in a glass with chocolate leaf
Quark slivers with raspberry sauce
Berry grits with vanilla sauce

Finger food for reception:

Veal meatball on Mediterranean potato salad
Salmon tartare on pumpernickel
Tomato and Mozzarella Skewers with 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

ooooo

Flying Fingerfood with three little delicacies

ooooo

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

ooooo

Cold-warm festive buffet

ooooo

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

ooooo

Coffee & tea specialities after the meal

ooooo

Festively covered wedding hall with menu cards

ooooo

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

ooooo

Two half-hour Ayurvedic massages for bride & groom

ooooo

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

€ 99,00 per person for 7 hours

€ 119,00 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) € 4,50 per person
(Aquavit, grain, fruit brandy, Ramazotti, Sambuca)

Longdrink Package (2 Longdrinks) €14,50 per person
(Whiskey-Cola, Bacardi-Cola, Vodka-Lemon/Orange,
Campari soda/orange, gin tonic)

Our Wedding Buffet
as part of the wedding arrangement

Soup

we serve you in advance...
wedding soup

Starters

Poached salmon with prawns
Anti Pasti variation on skewer with basil pesto
smoked trout fillets with horseradish cream
Boiled beef in seed oil vinaigrette on leaf salads
Seafood and crayfish salad
Salad of green asparagus in raspberry vinaigrette and panchetta
Country ham with Cantaloupe
Lamb's lettuce with crispy bacon and croutons in balsamic dressing

B

read selection with salted butter

- Please select two of the main courses mentioned -

Sliced beef fillet with mushrooms and fragrant rice

or

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

or

Saltimbocca of pork in tomato broth and Penne

Desserts

Tiramisu
Panna Cotta in a jar with raspberry puree
Crème Brûlée

Cheese selection with grapes and fig mustard

Finger food for reception:

Veal meatball on Mediterranean potato salad
Salmon tartare on pumpnickel
Tomato and Mozzarella Skewers with Basil

Individual prices

Below you will find individual dishes from which you can put together your own personal menu.

Starters:

Seasonal leaf salad with cucumber, tomatoes Herb vinaigrette and white bread croutons	€ 8,00
Gratinated goat cheese on marinated leaf salads with cherry tomatoes	€ 10,00
Buffalo mozzarella on tomato confit with roasted white bread and roasted pimentos	€ 11,00
Beef carpaccio with rocket Pine nuts and planed Parmesan cheese	€ 12,00
Salmon tartare with cucumber, wild herbs, orange dressing potato crisps	€ 12,00

Sorbets, filled with sparkling wine on request:

Lemon sorbet	€ 4,00
Raspberry sorbet	€ 4,00

soups

Potato cream soup	€ 6,00
beef broth with seven deposits	€ 7,00
White tomato soup with chorizo	€ 8,00
Essence of mushrooms with chives	€ 8,00
Curry-coconut soup with mango and shrimp	€ 9,00

Main course

Meat main courses

Fillet of beef roasted in aromas with Mediterranean oven vegetables € 31,00

with rosemary potatoes

-with rumpsteak € 27,00

Pink roasted veal boiled beef with balsamic sauce, € 28,00

Tomato bean cassoulet and potato mash

Roasted duck breast with pickled vegetables € 29,00

Sweet Potato Ginger Puree

Fish main courses:

Poached cod with light Pommery mustard sauce € 26,00

pointed cabbage and buttered potatoes

Roasted salmon fillet with white wine lemon sauce € 29,00

sautéed spinach leaves and roasted new potatoes

Vegetarian

Fried vegetables from the wok with coconut chili sauce € 23,00

Mini spring rolls and Basmati rice

Handmade potato gnocchi with tomato, oregano € 24,00

Rucola and cream cheese

Dessert

Jellied Red berry with vanilla sauce € 8,00

Crème Brûlée with fruit sorbet € 8,50

Seasonal parfaît with fruits € 9,00

Two kinds of chocolate mousse € 10,00

with fresh fruits and raspberry coulis

Finger food

	Piece
<u>Hearty</u>	
Chicken tomato salad with pine nuts	€ 3,00
Chicken drum with BBQ sauce	€ 3,00
Veal meatball on potato salad (also Mediterranean)	€ 2,50
Small schnitzel on potato-cucumber salad	€ 3,00
Salmon tartare with cucumber and pumpernickel	€ 4,00
Marinated green herring with chives and cucumber	€ 3,00
Crêpe rolls with smoked salmon and cream cheese	€ 4,00
Shrimp on mango chutney	€ 3,00
Mini spring rolls with Chilimayonaise	€ 3,00
Tomato and Mozzarella skewers with basil	€ 2,00
Anti Pasti skewer with paprika, mushroom and courgette	€ 3,00
Bruchetta	€ 3,00
Mini-Pizza / Mini-Quiche	€ 3,00
<u>Sweet</u>	
Fruit skewers	€ 3,00
Fruit tartlet with chocolate	€ 4,00
Roasted almonds	€ 3,00
Mousse of the season	€ 3,00

Midnight snack

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

Potato soup with Viennese sausage	€ 7,00
Currywurst with bread selection and salted butter	€ 7,00
Hearty goulash soup with baguette	€ 8,00
Cheese selection with fig mustard, pumpernickel and fresh grapes	€ 9,50

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

€ 35,00 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

€ 49,00 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

€ 59,00 per person (based on 7 hours)

Alcoholic beverages

Long drinks

Campari Orange (<i>Campari Bitter, Oragensaft</i>)	€	9,50
Gin Tonic (<i>Tanqueray Gin, Schweppes Tonic</i>)	€	12,00
Cuba Libre (<i>Havana Club 3 años, Limette, Cola</i>)	€	11,50
Whisky Cola (<i>Ballantines, Cola</i>)	€	9,50
Wodka Lemon (<i>Russian Standard, Bitter Lemon</i>)	€	9,50

Spirituos beverages

Calvados V.S.O.P.	4 cl	€	9,50
Remy Martin V.S.O.P.	4 cl	€	11,00
Himbeergeist (Schladerer)	2 cl	€	4,00
Kirschwasser (Schladerer)	4 cl	€	9,50
Mirabellen (Schladerer)	4 cl	€	9,50
Williams Christ (Schladerer)	4 cl	€	9,50
Grappa di Chardonnay Sensea	4 cl	€	8,00
Ballantine's	4 cl	€	8,00
Bacardi Light	4 cl	€	6,50
Ramazotti	4 cl	€	6,50
Averna	4 cl	€	6,50
Fernet Branca	4 cl	€	6,00
Jägermeister	4 cl	€	5,50
Baileys	4 cl	€	7,00
Amaretto	4 cl	€	7,00
Sambuca	4 cl	€	7,00
Fürst Bismarck	4 cl	€	6,00
Vodka Moskovskaya	4 cl	€	8,00
Linie Aquavit	4 cl	€	6,50
Aalborg Jubiläums Akvavit	4 cl	€	6,50
Helbing Kümmel	4 cl	€	6,00
Malteser Aquavit	4 cl	€	6,00

Beers

Bitburger Premium Pilsener	0,30 l	€	4,10
Alsterwasser (Sprite & Bier)	0,30 l	€	4,10
Erdinger Hefeweizen oder Dunkel	0,50 l	€	6,00
Malzbier	0,33 l	€	4,10

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

Non-alcoholic beverages

Apollinaris mineral water	0,75 l	€	7,20
Vio mineral water (Still)	0,75 l	€	7,20
Coca Cola, Cola Light, Cola Zero	0,33 l	€	4,50
Spezi, Fanta, Sprite	0,33 l	€	4,50
Bitter Lemon, Ginger Ale	0,20 l	€	3,20
Schweppes Tonic Water, Soda-Water	0,20 l	€	3,20
Apple-, orange-, grape-, maracuja juice	0,20 l	€	3,20
Grapefruit-, pineapple, cherry. banana juice			
Cranberry juice			
Coffee Crème	Cup	€	2,90
Cappuccino	Cup	€	3,80
Espresso	Cup	€	2,90
Double Espresso	Cup	€	3,90
Cafe au lait	Cup	€	4,00
Latte Macchiato	Glas	€	4,40
Tee	Cup	€	4,40