



Out of the Office and into the Fun

Whether it's a lively year-end celebration, a surprise for your colleagues, or simply a relaxed evening with the team: now's the perfect time to start planning. From cozy to stylish - the possibilities are endless. Whatever you have in mind, we've got the right setting, the right concept, and a smooth execution waiting for you.

Celebrate your way - and leave the rest to us. This is your moment to turn anticipation into action. Let's plan the party!

Your Contact:

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Hotel & Conference Center



“Hüttengaudi” in the Taverne

Three levels of rustic charm await:
Our Taverne is the ideal setting for
relaxed team celebrations. Start with
a mulled wine, enjoy hearty alpine-
style specialties like cold cut platters,
cheese fondue or warm apple strudel
- and let the year come to a cozy
close in a festive atmosphere.

**>> Secure your date now and plan
your Hüttengaudi!**

How about a cozy dinner for up to 25 people?

FAMILY STYLE DINNER

Dinner is laid out on the table for everyone to share

Starter-Platter

- Hungener Gewölbekäse (raw milk hard cheese with a strong, spicy flavor, matured in a historic brick-vaulted cellar)
- Vulkano farmhouse ham
- Vulkano pepper salami
- Bread basket with country-style bread, rustic baguette, and pretzel sticks

Main Course

- Nuremberg sausages
- Mini schnitzel
- Sauerkraut
- Mashed potatoes
- Allgäu cheese spaetzle | Crispy onions

Dessert

- Kaiserschmarrn | Apricot compote
- Chocolate fondue

€ 56.00 per person



Winter Lounge in the Taverne

Three levels of rustic charm: Our Taverne is the perfect place to celebrate with your team in a relaxed setting. Start with a mulled wine, savor hearty specialties like a traditional smoked trout fillet, roasted goose leg, or gingerbread mousse - and wrap up the year together in a festive, cozy atmosphere.

>> Book your date now and start planning your winter lounge!

For 20 - 60 people

WINTRY HESSIAN BUFFET

Starter

Lamb's lettuce | Potato-bacon dressing
Grilled vegetables | Country-style ham | Pickles
Smoked trout fillet | Horseradish | Apple
Couscous salad | Pomegranate seeds
Cheese board from the Hungener Käsescheune | Nuts | Grapes

Soup

Cream of Hokkaido pumpkin soup | Almonds | Pumpkin seed oil

Main Courses

Glazed goose leg | Red cabbage | Apples | Bread dumplings | Chestnuts | Baked apple

or

Venison ragout | Hazelnut spaetzle | Brussels sprouts | Lingonberries

Sweet potato and beetroot casserole | Pine nuts

Salmon fillet | Pommery mustard sauce | Savoy cabbage

Dessert

Chocolate mousse tartlet | Spiced berries | Vanilla foam

Gingerbread mousse | Plum compote

Fruit salad | Vanilla foam

€ 62,00 per person



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

€ 52.00 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 Venison medallions | chanterelle ragout (additional charge € 12.00)
with homemade spaetzle | Brussels sprouts | Lingonberries

Dessert

Orange panna cotta | Gingerbread sauce

€ 62.00 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

€ 74.00 per person