Dear Guests,

Our intention is to make the time you choose to spend with us as pleasurable as possible. With this in mind we have created a wide range of inspiring menu options and dining packages to delight your guests.

From reviving snacks, tempting treats and refreshing drinks at break times, to more substantial offerings we have created a range of menu options for all occasions. Light bites and large lunches, impressive cocktail receptions, generous buffets and peerless gala dinners – all you need is right here!

After all every event should be as unique as the guests invited.

Executive Chef
Mario Hoellein
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Breakfast is the most important meal of the day.
Our aim at the Hilton Frankfurt is to offer you a balanced breakfast that provides the ideal start to the day.
CONFERENCE BREAKFAST

Laid out on the table

Selection of mini bread rolls with cheese and sausage specialities

Mini croissants filled with kiwi and cream cheese

Fruit puff pastry bake and various muffins

Mini chocolate croissants

Active yoghurt drink

Orange juice

€18.00 per person
Breakfast

Coffee Breaks Lunch & Dinner Buffets Lunch & Dinner Menus Special Options Open Bars Nutrition Tips

Selection of mini bread rolls | Croissants | Danish pastries and muffins
Jam | Honey | Butter and low-fat margarine
Cold ham and salami
Selection of cream and sliced cheeses
Fruit basket | Fresh fruit salad
Fruit and natural yoghurt | Active yoghurt drink
Selection of muesli
Muesli with fresh fruit
Boiled eggs
Freshly squeezed orange juice

€22.00 per person
AMERICAN BREAKFAST

From 15 persons

Freshly squeezed orange juice | Mineral water | Milk | Coffee | Tea | Selection of bread rolls | Bread | Croissants | Toast | Danish pastries and muffins | Jam | Honey | Nutella | Butter | Low-fat margarine | Boiled and smoked ham | Cold meats and salami | Selection of cream and sliced cheeses | Smoked salmon with creamed horseradish | Slices of tomato and cucumber | Fruit basket | Fresh fruit salad | Grapefruit and orange slices | Fruit compotes | Fruit and natural yoghurts | Actimel | Selection of muesli | Muesli with fresh fruit | Herb curd cheese | Scrambled and boiled eggs | Bacon | Nuremberg Sausages | Hash browns | Pancakes with maple syrup

€33.00 per person
BREAKFAST BOXES

BREAKFAST BOX

CLASSIC

HEALTHY

DELUXE

MY LITTLE HILTON BOX
BREAKFAST BOX

Turkey ham sandwich with cucumber
Boiled egg
Danish pastry or croissant
Fruit yoghurt
Milk/Actimel
Orange juice
Seasonal fruit

€13.00 per person
CLASSIC

Gouda and boiled ham sandwich
Fruit yoghurt
Seasonal fruit
Chocolate muffin and muesli bar
Orange juice or soft drink

€13.00 per person
BREAKFAST BOXES

HEALTHY

Turkey breast and cucumber on wholemeal bread
Vine tomatoes, mozzarella and pesto on ciabatta bread
Muesli bar
Fruit salad
Activia yoghurt
Orange juice and Kombucha

€15.50 per person
Salmon and rucola on a sesame bagel
Iceberg lettuce and cured ham sandwich
Fruit salad
Activia yoghurt and Actimel
Chocolate muffin
Chocolates
Evian 0.2 l and Hilton sparkling wine 0.2 l

€22.50 per person
MY LITTLE HILTON BOX

- Cocoa
- Gouda and boiled ham sandwich
- Milk bar
- Actimel & orange juice
- Seasonal fruit

€11.50 per person
Coffee breaks should be more than just an opportunity to catch up on e-mails or check telephone calls. They should provide your participants with sustenance and increased performance when heading back into the meeting. For this reason, we have created a large selection of coffee breaks to help support the long-term success of your event.
WELCOME COFFEE BREAKS

OPTION 1

OPTION 2

OPTION 3

OPTION 4

OPTION 5
OPTION 1

Muesli bar

Mini bread roll with turkey breast and cucumber

Salmon and cream cheese wrap

Whole fruits

€10.00 per person
OPTION 2

- Mango curd cheese
- Wholemeal cheese sandwich
- Mini rissoles with pickles
- Whole fruits

€10.00 per person
WELCOME COFFEE BREAKS

OPTION 3

- Strawberry yoghurt
- Lye dough pretzel with Black Forest ham
- Gratinated chicken baguette
- Whole fruits

€10.00 per person
WELCOME COFFEE BREAKS

OPTION 4

- Mini chocolate rolls
- Spicy crepe with fried salami and tomato
- Baguette with brie and olive
- Whole fruits

€10.00 per person
OPTION 5

Seasonal yoghurt drink
Sunflower bread roll with boiled ham
Spicy puff pastry bakes
Whole fruits

€10.00 per person
MID MORNING COFFEE BREAKS

OPTION 1

OPTION 2

OPTION 3

OPTION 4

OPTION 5
OPTION 1

- Mini biscuit rolls
- Wholegrain roll with salami Milano
- Tomato & mozzarella ciabatta
- Whole fruits

€10.00 per person
MID MORNING COFFEE BREAKS

OPTION 2

- Mini muffins
- Multigrain bagels with salmon and horseradish
- Ham and rucola wrap
- Whole fruits

€10.00 per person
MID MORNING COFFEE BREAKS

OPTION 3

Muesli with fresh fruit
Maasdamer and grape finger sandwiches
Pumpernickel bread with cream and curd cheese and cress
Whole fruits
Mini waffles with icing sugar

€10.00 per person
MID MORNING COFFEE BREAKS

OPTION 4

Spicy puff pastry bakes

Mini sesame bread rolls with smoked pork and cabbage salad

Whole fruits

€10.00 per person
MID MORNING COFFEE BREAKS

OPTION 5

- Muesli bar
- Feta cheese and spinach bruschetta
- Lye dough pretzels with salted butter
- Whole fruits

€10.00 per person
AFTERNOON COFFEE BREAKS

OPTION 1

OPTION 2

OPTION 3

OPTION 4

OPTION 5
AFTERNOON COFFEE BREAKS

OPTION 1

Fruit tartlets
Small glass of fruits with mint
Selection of bruschettas
Whole fruits

€10.00 per person
AFTERNOON COFFEE BREAKS

OPTION 2

- Raspberry cheesecake
- Mini doughnuts
- Mini hamburgers
- Whole fruits

€10.00 per person
AFTERNOON COFFEE BREAKS

OPTION 3

- Tiramisu
- Small almond cakes
- Mini pizza with various toppings
- Whole fruits

€10.00 per person
AFTERNOON COFFEE BREAKS

OPTION 4

- Stuffed crepe with icing sugar
- Mandarin cheesecake
- Warm guacamole and chicken wrap
- Whole fruits

€10.00 per person
AFTERNOON COFFEE BREAKS

OPTION 5

- Damson streusel
- Milk shake of the season
- Mini tarte flambée with chives
- Whole fruits

€10.00 per person
EXECUTIVE CHEF'S SIGNATURE COFFEE BREAKS

GERMAN COFFEE BREAK

AMERICAN COFFEE BREAK

HEALTHY COFFEE BREAK
GERMAN COFFEE BREAK

Wholegrain roll with cream and curd cheese and smoked ham

Boiled egg with green sauce

Mini beef kebabs

Stuffed pancakes

Fruits of the season

€14.00 per person
EXECUTIVE CHEF'S SIGNATURE COFFEE BREAKS

AMERICAN COFFEE BREAK

- Raspberry cheesecake
- Mixed doughnuts
- Californian chicken and guacamole wrap
- Mini hamburgers
- Fruits of the season

€14.00 per person
HEALTHY COFFEE BREAK

Small glass of muesli with fresh fruit

Power bar and glucose

Date and banana shake with organic yoghurt

Healthy smoked turkey breast and cucumber roll

Fruits of the season

€14.00 per person
We know that time is a valuable commodity and the idea behind our buffet options is to enable you to make the very best use of it.
THEMED BUFFETS

AMERICAN BUFFET

ORIENTAL BUFFET

CLASSIC GERMAN BUFFET

MEDITERRANEAN BUFFET
From 30 persons

Selection of salad leaves with American, French and yoghurt dressings

Wrap filled with breast of achiote spring chicken | Home pickled salmon with cranberries and a mustard and dill sauce | Slices of veal served pink on a mango and bell pepper ragout | Fruity mozzarella salad with honeydew melon and almond slivers

Crayfish salad with grilled artichokes and olives | Chicken salad with dried apricots | Sweet fennel salad with sweetcorn and kidney beans | Apple and celery salad with roasted walnuts | Curried rice salad with West Coast shrimps and raisins | Cabbage salad with strips of bacon

Cream of butternut squash soup with cinnamon croutons
AMERICAN BUFFET

Glazed breast of turkey with honey & maple syrup and an apple and cashew nut crust | Marinated beef steaks with crushed pepper and herbs | Tilapia served on grilled fennel and baby sweetcorn | Rice with roasted pine nuts and raisins | Mini baked potatoes and sour cream | Texas-style beans with tomato and chilli macaroni and blue cheese sauce

Fruit kebabs with Valrhona chocolate and coconut and raspberry cheesecake | Apple pie | Brownies with nuts | Crème brûlée with fried pineapple | American cookies and doughnuts | White chocolate mousse with marinated figs | Vanilla and honey cream with cashew nuts

€44.00 per person
**ORIENTAL BUFFET**

**From 30 persons**

Tabouleh salad – diced tomato with parsley, peppermint, olive oil and lemon | Hummus bi Tahina – chickpea puree with sesame oil, cumin and pine nuts | Babaganough – aubergine and onion puree with sesame oil and Tahin sauce | Gaza salad – carrot salad with coriander and curry | Wara enab – stuffed vine leaves | Faqus salad – cucumber salad with capers, peppermint, garlic and yoghurt | Baladi salad – vegetable salad with tomatoes, pepperoni, onions and cucumbers | Marinated olives | Sheep’s cheese with aubergine tartare

Falafel – baked balls of bulgar wheat groats

Böreks – small sheep’s cheese pockets

Flat bread and pitta bread | Salted butter, herb curd cheese and natural yoghurt
THEMED BUFFETS

ORIENTAL BUFFET

Harira – spicy soup with chickpeas and lentils

Braised leg of lamb served with potatoes, olives and pearl onions | Chicken tagine with salt lemons, figs and glazed carrots | Grilled fillet of gilthead sea bream with sesame, garlic and coriander | Stuffed aubergines with sheep's cheese and tomato | Oriental rice with raisins and almonds | Lemon cous-cous with pointed bell peppers | Cauliflower with turmeric and aniseed

Kanafeh with almonds and rose water | Baked rice with oranges | Fruit salad with figs, apples and dates | Arabian pudding | Baklava with pine nuts | Exotic fruit platter | Crème brûlée with caramelised almonds and fruits

€44.00 per person
CLASSIC GERMAN BUFFET

From 30 persons

Selection of salad leaves and various dressings
Cabbage salad with diced bacon | Potato salad with boscop apple | Cucumber salad with yoghurt, lemon and dill | Herb-flavoured herring bites and beetroot | Apple and celery salad with walnuts
Boiled eggs in Frankfurt-style green sauce served in tapas bowls | Canapé of sour milk cheese and braised pearl onion with caraway | Small beef meat balls served on a cucumber and mustard relish | Fillet of trout with creamed horseradish | Cream and curd cheese with peppers and cress served in a small preserving jar | Black Forest smoked ham and smoked sausage with pickles | Jellied boiled topside of beef with a radish and onion vinaigrette

Potato and leek soup with truffle
Breakfast Coffee Breaks Lunch & Dinner Buffets Lunch & Dinner Menus Special Options Open Bars Nutrition Tips

THEMED BUFFETS

CLASSIC GERMAN BUFFET

Smoked pork steaks served on sauerkraut with a porter sauce and caraway | Braised rolled beef in a Pinot noir sauce | Pan-fried fillet of plaice "Finkenwerder style" | Allgäu-style cheese noodles with melted onions | Red cabbage with apples Parsley potatoes | Potato champ with chives | Fried dumpling slices

Flambéed pear tart | Sliced fruits | Frankfurt Pudding with vanilla sauce | Riesling cream with marinated damsons | White chocolate mousse with morello cherries | Almond crème brûlée with marinated fruits of the forest

€42.00 per person
MEDITERRANEAN BUFFET

From 30 persons

Small ciabatta rolls with olives, thyme and garlic served with basil pesto, tomato pesto and herb curd cheese

Mixed salad leaves with parmesan shavings, cocktail tomatoes, herb croutons, anchovies and a balsamic vinegar and lime yoghurt dressing | Slices of veal served pink with green asparagus and a herb vinaigrette | Anti pasti of roast bell peppers, aubergines, courgettes and onions | Coppa di Parma & salami Milano with fanned melon
Marinated olives and sheep's cheese | Mini mozzarella balls with cherry tomatoes and basil | Marinaded Spanish mussels with herbs and garlic | Mushrooms stuffed with goat's cream cheese | Seafood salad with celery | White broad beans with grilled chorizo | Penne and gorgonzola salad

Cream of courgette soup with oregano

Saltim bocca – small veal schnitzel with sage and parma ham in a white wine sauce | Grilled fillet of salmon with apricot and rosemary crust served on mushrooms | Breast of spring chicken piri piri with lemon and a tomato and olive ragout | Olive potatoes with fresh herbs and sea salt | Aubergines stuffed with feta cheese | Braised tomatoes, onions and courgettes | Orecchiete with pesto and parmesan leaves
THEMED BUFFETS

MEDITERRANEAN BUFFET

Tiramisu | Melon salad with fresh mint | Panna cotta with strawberry puree | Terrine of chocolate mousse three ways | Spanish almond cake | Crème Catalan

€42.00 per person
SNACK BUFFET I

From 25 persons

- Mortadella on ciabatta with gherkins
- Focaccia with original parma ham and olive tapenade
- Mozzarella, sun-ripened tomato and green pesto sandwich
- Wrap with avocado cream, smoked turkey breast and rocket
- Rucola with cocktail tomatoes, pecorino, marinated olives and balsamic dressing
- "Bologna" pasta salad with minced beef and roasted pine nuts | Tomato soup with gin cream
- Mini pizza selection | Three sorts of melon with fresh mint
- Tiramisu

Starting from €29,00 per person
SNACK BUFFET II

From 25 persons

- Wholemeal smoked ham and gherkin sandwich
- Lye dough stick with cream and curd cheese and garden cress
- Mini trout mousse and keta caviar tartlets
- Pumpernickel with Mainz-style sour milk cheese and onions
- Cabbage salad with bacon, caraway and chives
- Mixed salad leaves with croutons and cherry tomatoes | Potato soup with Frankfurter sausage
- Mini tarte flambée with bacon and onions
- Compote of red berries with vanilla sauce
- Fresh fruit salad

€29.00 per person
SNACK BUFFET III

From 25 persons

Bacon, tomato and cheese finger sandwich

Californian chicken and guacamole wrap

Smoked salmon and horseradish wholemeal sandwich

Roast beef and creamed blue cheese baguette

Cole slaw salad with walnuts

Caesar salad with croutons, anchovies and shrimps

Carrot and ginger soup

Hilton mini hamburgers

New York cheesecake

Fruit kebabs with two sorts of dip

€29.00 per person
FINGER FOOD BUFFETS

FINGERFOOD I (ITALIA)

FINGERFOOD II (SPANISH)

FINGERFOOD III (CROSSOVER)
Breakfast Coffee Breaks Lunch & Dinner Buffets Lunch & Dinner Menus Special Options Open Bars Nutrition Tips

Breakfast Coffee Breaks Lunch & Dinner Buffets Lunch & Dinner Menus Special Options Open Bars Nutrition Tips

From 15 persons

Crespelle with rocket, roast vegetables and ricotta | Herb-flavoured wild salmon and pepper and lemon sauce wrap | Mini Caesar salad with shrimps | "Bolognese" pasta salad with fried mushrooms served in a preserving jar | Mini salami pralines with Mediterranean vegetables

Spinach quiche with sour cream | Grilled salmon kebab in lime foam | Turkey picata kebab with a spicy tomato sauce

Small berry tartlets with marzipan cream | Light and dark chocolate mousse served in a small glass | Melon cocktail with fresh mint | Tiramisu with raspberries served in a glass

€32.00 per person
FINGER FOOD II (SPANISH)

From 15 persons

- Seafood with fresh parsley served in tapas dishes
- Cous cous salad with sultanas and roasted almonds
- Black olive and creamed aubergine tartlet
- Mini ciabatta rolls with San Daniele ham and dried tomatoes
- Prawn kebab with Mojio sauce and coriander

- Small anchovies fried in olive oil with rosemary and lemon quarters
- Tortillia Espanola with blue potatoes, chorizzo and thyme aioli
- Beef kebabs with vegetables on a salza picante

- Creme Catalan
- Small Spanish almond cake on apricot confit
- Fig mousse with pistachios served in a small glass
- Caramelised orange pudding

€34.00 per person
FINGER FOOD III (CROSSOVER)

From 15 persons

Tramezzini kebabs with red pepper served on a spicy tomato and shallot chutney | Swordfish sashimi in a herb crust served on pepper cherries | Small achiote spring chicken wraps, iceberg and wasabi cream | Strawberry and bell pepper gazpacho with sesame shrimps and coriander | Roast beef cube kebab with marinated mini fig

Mini home-style rolled beef with a dark jus served in a preserving jar | Monkfish in a pancetta coating served on a peanut and chilli salsa | Small goat's cheese pralines in thyme honey baked in filo pastry

Sweet sushi with red berry dip | Kombucha buttermilk shooter with guave | Mango tartlet with Sichuan pepper

€38.00 per person
**FISH CANAPÉS**

- Sashimi of herb-flavoured wild salmon on naan bread: €4.50
- Matjes tartare with apples and red onions on rye bread: €3.50
- Smoked salmon on polenta medallions with trout caviar: €3.50
- Pickled salmon on wholemeal bread with mustard and dill sour cream: €3.50
- Canapé with smoked mackerel and keta caviar: €3.50
- Mini flat bread with herb curd cheese and prawn: €3.50
- Smoked trout mousse in an olive tartlet with caramelised pear segments: €3.50

**Prices per canapé**
### CANAPÉS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crustini with olive tapenade and a parma ham bow</td>
<td>€3.95</td>
</tr>
<tr>
<td>Smoked ham canapé with fanned gherkin</td>
<td>€3.50</td>
</tr>
<tr>
<td>Turkey breast with pineapple and curry cream</td>
<td>€3.50</td>
</tr>
<tr>
<td>Baguette canapé with roast beef and coriander tartare sauce</td>
<td>€3.95</td>
</tr>
<tr>
<td>Smoked breast of duck on six-grain bread with a cranberry and rosemary salsa</td>
<td>€3.95</td>
</tr>
<tr>
<td>Serrano ham and melon marble with mint</td>
<td>€3.95</td>
</tr>
<tr>
<td>Wild ham with cranberry cream cheese</td>
<td>€3.95</td>
</tr>
</tbody>
</table>

### MEAT

<table>
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</tr>
</tbody>
</table>

**Prices per canapé**
Breakfast Coffee Breaks Lunch & Dinner Buffets Lunch & Dinner Menus Special Options Open Bars Nutrition Tips

**CANAPÉS**

**VEGETARIAN**

- Mini crustini gratinated with tomato and mozzarella **€3.50**
- Pumpernickel medallion with brie cheese, grapes and walnut **€3.50**
- Roast bell pepper with cream cheese and multigrain bread **€3.50**
- Canapé with bresso and dried tomato **€3.50**
- Strawberry and pepper gazpacho with coriander **€3.50**
- Mini crustini with feta and dried olives **€3.50**
- Mini crustini with goat’s cream cheese and thyme honey **€3.95**

**Prices per canapé**
"DELI DELIGHT" SANDWICHES

ITALIAN DELI DELIGHT

CALIFORNIAN DELI DELIGHT

ASIAN DELI DELIGHT
Each Deli Delight is served with freshly squeezed orange juice, fruit salad, potato crisps and mixed pickles.

Caprese sandwich: ciabatta with tomatoes, mozzarella, basil pesto and rucola salad

Salami Milano baguette with a creamy herb sauce, olives and romaine lettuce

Gorgonzola cream and anti pasti vegetable sandwich

Tiramisu

€24.00 per person
Each Deli Delight is served with freshly squeezed orange juice, fruit salad, potato crisps and mixed pickles.

Avocado cream and sun-dried tomato sandwich

Crabmeat and curry cream wrap

Californian club sandwich with turkey breast, roast beef and BBQ sauce

Brownies

€24.00 per person
Each Deli Delight is served with freshly squeezed orange juice, fruit salad, potato crisps and mixed pickles.

Spicy mie noodle salad

Naan bread sandwich with wasabi cream cheese and lime salmon

Asian wrap with beansprout salad and shrimps

Lemongrass crème brûlée

€24.00 per person
Our Signature Menus are one of Hilton’s specialties.

We offer creative and varied menu options to suit every taste. Choose from the large range of delicious lunch and dinner variations which our team has prepared for you. Fresh ingredients, herbs and spices deliver an unforgettable culinary experience regardless of whether you opt for a 3 course menu or a Gala Dinner.
2 COURSE MENUS

MENU I

MENU II

MENU III
2 COURSE MENUS

MENU I

Frankfurt green herb soup with crayfish
Grilled breast of spring chicken with herb crust potato and a vegetable mikado

€26.00 per person
Cream of wild mushroom soup with herb croutons
Marinated saddle of veal steak with a Madeira jus served on green asparagus and truffled tagliarini

€32.00 per person
2 COURSE MENUS

MENU III

Colourful salad leaves with fried king trumpet mushrooms, pine nuts, croutons and a balsamic dressing

Haunch of beef steak on a mango and pepper sauce with La Ratte potatoes and grilled pimentos

€28.00 per person
3 COURSE MENUS

MENU I

MENU II

MENU III
3 COURSE MENUS

MENU I

Carrot and ginger soup with coconut milk and shrimps

Breast of spring chicken in a pesto coating served on aubergine and bell pepper tartare with a honey and basil reduction and nut potatoes

Marbled chocolate mousse with marinated mini figs

€38.00 per person
Pea capuchino with king trumpet mushrooms and goat's cheese quiche

Medallions of fillet of pork with grilled artichokes, a Dijon mustard sauce and baked diced potatoes

Tiramisu with fruits of the season

€38.00 per person
MENÚ III

White tomato foam soup with vanilla oil and sesame baguette

Blackened entrecôte with a shallot and Zinfandel jus, sweet potato puree and a bouquet of green beans with bacon

Flambéed apple tart with white coffee ice cream and marinated berries

€42.00 per person
4 COURSE MENUS

MENU I

MENU II
Colourful salad leaves with strips of pink lamb, pomegranate slivers and feta and olive crustini

Essence of porcini mushrooms with noodle and truffle sacks

Saddle of veal steak in a tomato and thyme crust with roast asparagus and olive marble potatoes

Honey parfait with mango tartare and strawberries in chocolate and coconut

€56.00 per person

€42.00 per person 3 course menu without starter
€48.00 per person 3 course menu without soup
Salad of wild herbs with saffron baby fennel and smoked breast of duck served with a Cumberland sauce

White tomato foamed soup with pumpkin seed oil and coriander

Medaillon of fillet of beef in a herb coating, stuffed courgettes and potato gratin

Tonka bean crème brûlée with caramelised grapefruit segments

€58.00 per person

€44.00 per person 3 course menu without starter

€48.00 per person 3 course menu without soup
5 COURSE MENUS

MENU I

MENU II
5 COURSE MENUS

Mille feuille of buffalo mozzarella and mango with rucola, roasted almond slivers and aged balsamic vinegar

White tomato foamed soup with pumpkin seed oil

Fillet of gilthead sea bream with baby pak choi and an orange and saffron sauce

Fillet of veal in a bread coating served on green asparagus and a port wine reduction

Strawberry and basil mousse with caramelised pineapple batons and Tahiti vanilla ice cream

€65.00 per person
MENU II

Herb salad with goat's cheese baked in a wanton skin and served with a green tomato chutney
Lobster cappuccino with toasted white bread, an aioli sauce and a pan-fried scallop
Strawberry sorbet with marinated melon balls
Beef medallions with creamed morel, mini grilled vegetables and a potato and parmesan soufflé
Flambéed apple and pear tart with walnuts and chocolate and ginger ice cream

€65.00 per person
GALA DINNER MENUS

GALA WEDDING MENU

GALA NEW YEAR'S MENU
GALA DINNER MENUS

Galantine of dried tomatoes and prawn with horseradish sour cream and a wild herb salad with lime

Essence of porcini mushrooms with a sweetbread spring roll

Handmade pear and gorgonzola ravioli on a bell pepper and aubergine tartare

Sorbet of white peach topped up with Champagne

Beef cheek braised in Barolo served on an artichoke and olive branade with garden beans and tomato

Parfait of Acacia honey and pistachio with cassis fig and an almond crisp

€75.00 per person
GALA NEW YEAR'S MENU

Cube of yellow fin tuna with Sichuan pepper and black sesame and a wakame seaweed salad

Foamy Champagne liaison with scallop and lemongrass satay

Grilled monkfish and langostinos on a saffron and orange risotto and green Thai asparagus in tempura batter

Mango sorbet meets chilli topped up with Champagne

Fillet of veal in a macadamia nut crust served on truffled leek and purple truffle potatoes with a Barolo jus

Sweet Hilton Moments

€85.00 per person
SPECIAL OPTIONS

CONFERENCE PACKAGE
BASIC
CONFERECE PACKAGE BASIC

A conference room with natural daylight individually adapted to the number of participants

- Pads, pens and mints
- Screen, flipchart and beamer (3000 ANSI lumens)
- Non-alcoholic drinks for the conference (2 per guest)
- Two coffee breaks with a range of sweet and savoury snacks, coffee and tea
- Lunch Buffet in the Restaurant Pacific Colors

1 soft drink, beer or glass of house wine included

Whole day €87.00 per guest per day
Half day €80.00 per guest per day

At the discretion of our Executive Chef we will serve either a 3-course menu or Lunch Buffet.
We can work with you to create the beverage package that meets your needs.

From refreshingly chilled beers to reviving freshly mixed cocktails. From a selection of our elegant wines to our first-class Champagnes. From the finest spirits to our coolest cocktails - the options for our beverage packages are limitless.
Besides our wide array of culinary treats we also offer attractive Open Bar packages, tailored to match your event.
Each Open Bar is set up for a period of half an hour.

- Sparkling wine and orange juice
- Non-alcoholic drinks
- White wine and red wine
- Bowl of snacks and nuts

€16.00 per person
Each further period of half an hour is charged at €8.00 per guest.
Each Open Bar is set up for a period of half an hour.

- Prosecco Spumante di Conegliano and orange juice
- Non-alcoholic drinks
- White wine and red wine
- Bowl of snacks, nuts, olives and cheese sticks

€19.00 per person
Each further period of half an hour is charged at €9.00 per guest.
COCKTAIL RECEPTIONS

BEVERAGE PACKAGE FOR 3 HOURS

Prosecco Spumante di Conegliano and orange juice
Non-alcoholic drinks
White wine and red wine, draught beer
Bowl of snacks, nuts, olives and cheese sticks

€32.00 per person
Each further hour is charged at €10.00 per person.
Cocktail Receptions

Beverage Package for 5 Hours

- Prosecco Spumante di Conegliano and orange juice
- Non-alcoholic drinks
- White wine and red wine, draught beer
- 2 long drinks, 1 alcoholic cocktail and 1 non-alcoholic cocktail
- Bowl of snacks, nuts, olives and cheese sticks

€42.00 per person
Each further hour is charged at €12.00 per person.
CHAMPAGNE, SPARKLING WINE AND WINE

- CHAMPAGNE AND SPARKLING WINE
- WHITE WINE
- DESSERT AND ROSÉ WINE
- RED WINE
# CHAMPAGNE

## SPECIALTIES

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<tr>
<th>Name</th>
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<td>ROSÉ</td>
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<td>BRUT</td>
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<td><strong>HILTON SEKT</strong></td>
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<tr>
<td>Fritz Allendorf Estate, Rheingau</td>
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<td><strong>PROSECCO</strong></td>
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<tr>
<td><strong>PROSECCO SPUMANTE</strong></td>
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<td><strong>PROSECCO DI CONEGLIANO</strong></td>
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<tr>
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<tr>
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<tr>
<td>Baden</td>
<td>Pinot Gris</td>
<td>2009</td>
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<tr>
<td></td>
<td>Chardonnay</td>
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## WHITE WINE

### GERMANY

#### FRANCONIA

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Bottle Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2009 Müller Thurgau</td>
<td>Juliusspital, Juliusspital Estate Franconia</td>
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<tr>
<td>2009 Silvaner</td>
<td>Graf von Schönborn Kabinett Hallburger Schlossberg</td>
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<tr>
<td>2005 Scheurebe</td>
<td>Kabinett Hans Wirsching Iphöpfel Kronberg</td>
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#### MOSEL

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<tbody>
<tr>
<td>2009 Pinot Blanc</td>
<td>Dr. Loosen, Bernkastel, Mosel</td>
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#### NAHE

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<tbody>
<tr>
<td>2009 Riesling</td>
<td>Emrich-Schöleber quality wine psr Monzinger Frühlingsplatzchen 2009</td>
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#### RHINEHESSEN

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<tbody>
<tr>
<td>2009 Pinot Gris</td>
<td>à la carte, quality wine psr, K.F. Groebe Estate, Bieberheim</td>
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<td>2008 Riesling</td>
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### AUSTRIA
#### KAMPTAL

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<thead>
<tr>
<th>2009 GRÜNER VERLTLINER</th>
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<tr>
<td>Rabl, Kamptal</td>
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#### BURGENLAND

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<tr>
<th>2010 WELCHRIESLING</th>
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<td>Pole Position</td>
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<tr>
<td>Willi Opiz, Neusiedlersee</td>
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### FRANCE
#### LOIRE

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<thead>
<tr>
<th>2009 SANCERRE BLANC</th>
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<tr>
<td>Sauvignon Blanc, Franck Millet Estate</td>
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#### ROUSSILION/LIMOUX

<table>
<thead>
<tr>
<th>2010 CHARDONNAY</th>
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<td>Vanel Pays d’ Oc IGP blanc</td>
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#### CHABLIS

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<th>2010 CHARDONNAY</th>
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<td>Spain</td>
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<td>South Africa</td>
<td>Western Cape</td>
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DESSERT WINE & ROSÉ WINE

DESSERT WINE

GERMANY

RHEINGAU

2007 RIESLING
Winkeler Gutenberg, Eiswein,
Fritz Allendorf Estate, Oestrich-Winkel

0.75 l €65.00

ROSÉ WINE

GERMANY

RHEINGAU

2010 PINOT NOIR
Allendorf’s Exclusiv Rosé, quality wine psr, dry
Fritz Allendorf Estate, Oestrich-Winkel

0.75 l €39.00

SOUTH AFRICA

2010 SHIRAZ THE PAVILLION
Rosé Franschhoek Boschendal

0.75 l €42.00

SPAIN

RUEDA

2007 FRAY GERMAN RUEDA
Verdejo, Bodega la Soterrana

0.75 l €41.00
## RED WINE

### GERMANY

#### RHEINGAU

<table>
<thead>
<tr>
<th>2009 PINOT NOIR</th>
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<tbody>
<tr>
<td>Allendorf’s Exclusiv, quality wine psr, dry, Fritz Allendorf Estate, Oestrich-Winkel</td>
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#### PALATINATE

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<tr>
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<td>Wachenheimer Mandelgarten, quality wine psr, Wachtenburg Vintners, Wachenheim</td>
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#### BADEN

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<td>Berchers Spätburgunder Rot, quality wine psr, Bercher Estate, Burkheim</td>
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#### WÜRTTEMBERG

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<table>
<thead>
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<th>2008 LEMBERGER ST. MICHAEL</th>
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<td>Lemberger Estate Cleebronn Güglingen</td>
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## RED WINE

### FRANCE

**ROUSSILION/LIMOUX**

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<td>Lemberger Estate Cleebronn, Güglingen</td>
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### ITALY

**PIEDMONT**

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<tr>
<th>2010 BARBERA</th>
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<tbody>
<tr>
<td>Maraia Barbera Monferrato Marchesi di Barolo</td>
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**ABRUZZO**

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<tr>
<th>2010 MONTEPULCIANO DI ABRUZZEN</th>
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<td>Montepulciano Zonin</td>
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**TRENTINO**

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<th>2008 CUVEÉ</th>
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**VENETO**

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<th>2010 MERLOT PIAVE DOC</th>
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<tr>
<td>Villa Sandi, Veneto</td>
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<table>
<thead>
<tr>
<th>2010 Cabernet Sauvignon Doc</th>
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## RED WINE

### SPAIN

<table>
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<tbody>
<tr>
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<td>2007</td>
<td>El Meson Riserva Crianza</td>
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<td>Rioja</td>
<td>Riserva Crianza Rioja</td>
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<tr>
<td>TIERRA DE CASTILLA</td>
<td>2009</td>
<td>Tempranillo Merlot Syrah</td>
<td>2009 Tempranillo Merlot Syrah</td>
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<td>Cal y Canto Bodegas Lopez</td>
<td>Cal y Canto Bodegas Lopez Mercier</td>
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### USA

<table>
<thead>
<tr>
<th>Region</th>
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<td>CALIFORNIA</td>
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<td>ZINFANDEL</td>
<td>2008 ZINFANDEL</td>
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<td>Hess, California</td>
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### SOUTH AFRICA

<table>
<thead>
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<th>Brand</th>
<th>Bottle Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>CAPE OF GOOD HOPE</td>
<td>2009</td>
<td>Shiraz-Viognier</td>
<td>2009 Shiraz-Viognier</td>
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<td>Boschendal</td>
<td>Boschendal</td>
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</table>
**NUTRITION TIPS**

**Why have a coffee break in your meeting?**

Because breaks are vital to ensure that concentration levels stay high, everyone remains refreshed and your meeting is productive as possible.

Acknowledged research shows that an average person remains attentive for approximately 20 minutes before becoming restless, and after 90 minutes in a meeting there becomes a noticeable loss of engagement. It actually becomes counterproductive to carry a meeting on for longer than 90 minutes without a break, and breaks should then afford individuals the opportunity to revive themselves mentally as well as physically.

**Our meetings packages are designed specifically for this purpose.**

To ensure engagement throughout meeting times our body and mind both need to remain nourished and stimulated. Prior to any meeting then there is a requirement to ensure food and drinks have been made available for all attendees.
NUTRITION TIPS

Interactive brain function with Hilton Food and Beverage package Breaks

<table>
<thead>
<tr>
<th>Individuals Engagements</th>
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<tbody>
<tr>
<td>0 1 2 3 4 5 6 7 8</td>
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</table>

<table>
<thead>
<tr>
<th>Hilton Breakfast</th>
</tr>
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<tbody>
<tr>
<td>8:30 9:00 9:30 10:00 Break</td>
</tr>
<tr>
<td>11:00 Lunch 12:30 13:00 13:30</td>
</tr>
<tr>
<td>14:00 14:30 15:00 Afternoon Break</td>
</tr>
<tr>
<td>16:00 16:30 17:00</td>
</tr>
</tbody>
</table>

Interactive brain function without Hilton Food and Beverage package Breaks

<table>
<thead>
<tr>
<th>Individuals Engagements</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 1 2 3 4 5 6 7 8</td>
</tr>
</tbody>
</table>

| Arrival |
| 8:30 9:00 9:30 10:00 |
| 10:30 11:00 11:30 Lunch |
| 12:30 13:00 13:30 14:00 |
| 14:30 15:00 15:30 16:00 |
| 16:30 17:00 |
For example:

Studies show that eating before a meeting is a definite need as it encourages us to process and manage complex information. Therefore breakfast before a morning meeting or lunch before an afternoon meeting sow the seeds for enhanced productivity.

Caffeine injects adrenaline into our system to give us a boost and manipulates dopamine production to make us feel good.

Found in coffee, tea and chocolate, our differing Hilton coffee break packages will assist us in performing better during meeting sessions.

Caffeine can assist in other ways too; as it speeds up rapid information processing in the brain by 10 per cent.

A coffee during breaks and after meals can sustain concentration.

Indeed chocolate also provides our brains with pleasurable endorphins and serotonin to assist with lifting moods; so those sweet treats at breaks are actually a great to enhance the productivity of your meeting.

Providing energy for the body is given, but is providing energy for the brain during meetings is vital. Glucose is the primary source of energy for the brain. Snacks containing these sugars are vital; fruit, fruit juices and smoothies are a great and healthy way to do this and we have designed a range of break options focused around different fruits specifically for this purpose.

To assist in concentration then we offer high Omega-3 options like our smoked salmon bagels and low GI carbohydrates like our wholegrain bread and Bircher and crispy muesli’s, which not only taste great but also will assist in keeping blood sugar levels steady; therefore managing potential mood swings.

And lets not forget the most vital of all human needs – water. The smallest reduction in hydration can affect mental performance; so ensure that plenty of water is available throughout your meeting and during any breaks.
CONTACT US

Getting There
Hilton Frankfurt
Hochstrasse 4
60313 Frankfurt

Call Us
0049 (0) 69 133 800

Email Us
cb.frankfurt@hilton.com

E-Proposal
Start planning your event

E-Proposal
Start planning your event