



A NEW  
PERSPECTIVE

## BANQUET KIT

*Le* MERIDIEN

### LE MERIDIEN STUTTGART

Willy-Brandt-Strasse 30, 70173 Stuttgart, Germany

T +49 711 22 21 0

F +49 711 22 21 25 99

[info.stuttgart@lemeridien.com](mailto:info.stuttgart@lemeridien.com)

[lemeridien.com/stuttgart](http://lemeridien.com/stuttgart)

[starwoodhotels.com/stuttgart](http://starwoodhotels.com/stuttgart)

N 48°46' E 9°11'



## **DAY DELEGATE PACKAGE (FROM 8 PEOPLE)**

### **COMFORT**

Dedicated personal meeting manager during the venue  
Room rental of the main meeting room  
Standard conference equipment  
Beamer, flip chart  
2 soft drinks per delegate in the main meeting room  
Standard coffee break with coffee & tea and biscuits upon chef's choice  
Lunch buffet or 3-course menu upon chef's choice  
Choice of 1 beverage during lunch (soft drink, glass of wine or glass of beer)  
1 cup of coffee or tea after lunch  
Coffee break with coffee & tea and pastries upon chef's choice

**€ 57.00 per person / day\***

### **BUSINESS**

Additionally to our Day Delegate Package "Comfort" we offer a coffee break with coffee & tea and pastries upon chef's choice

**€ 63.00 per person / day\***

### **EXCLUSIVE**

Additionally to our Day Delegate Package "Comfort" we offer a coffee break with coffee & tea and pastries upon chef's choice and unlimited soft drinks per delegate in the main meeting room

**€ 73.00 per person / day\***

\* By booking ballroom Elysée an additional charge of 2,00 € per person will be made



## COFFEE BREAKS

### MONET

#### **Morning**

Café au lait, tea, juice, fruit, Croissants, strawberry jam  
Baguette with various toppings

#### **Afternoon**

Café au lait, tea, juice, fruit, Tarte Tatin, Pain au Chocolat

### ANDY WARHOL

#### **Morning**

Coffee, tea, milkshake, fruit  
Bagels with various toppings

#### **Afternoon**

Coffee, tea, Coca Cola, fruit, muffins, brownies, donuts

### FIT AND HEALTHY

#### **Morning**

Coffee, Tea, Actimel, Ovomaltine, fruit, yoghurt  
Wholemeal bread with spring curd  
Vegetable sticks with various dips

#### **Afternoon**

Coffee, tea, Actimel, Kombucha, Ovomaltine, fruit, yoghurt  
Le Méridien cereal, curd, fitness cake with fruits

### MOZART - DON GIOVANNI

#### **Morning**

Coffee, tea, Ciabatta with Parmesan and salami, fruit  
mini Mozzarella and cocktail tomatoes in the glass with basil

#### **Afternoon**

Coffee, tea, fruit, Tiramisu, fruit tartlets, mini pizza



## **SCHWARZWALD – RUSTIC**

### **Morning**

Coffee, tea, Almdudler (Austrian herb lemonade), fruit, Black forest ham, farmhouse bread, mixed pickles, alpine cheese

### **Afternoon**

Coffee, tea, Almdudler (Austrian herb lemonade), fruit  
Black forest tartlet, waffles

## **STUTTGARTER FOLK FESTIVAL**

### **Morning**

Coffee, tea, apple spritzer, fruit, Bavarian veal sausages, sweet mustard, pretzels, lards bread, radish and Bavarian cheese cream

### **Afternoon**

Coffee, tea, apple spritzer, fruit, apple pockets, curd pocket

## **FRIEDRICH SCHILLER**

### **Morning**

Coffee, tea, Bionade (famous organic lemonade), fruit, pretzels, farmhouse bread, lard bread chive, onion cake, „Leberkäsweckle“ (a type of meat loaf, famous in Germany)

### **Afternoon**

Coffee, tea, fruit, „Ofenschlupfer“ (bread pudding), apple pocket, plaited milk bread

**for as appropriate at € 8.00 per person**



## THEME COFFEE BREAKS

Our theme coffee breaks help, with their original decoration and composition with each theme, to make your presentation an unforgettable event for you.

### EASINESS OF THE SUMMER

#### **Morning**

Iced coffee, iced chocolate  
fruit cocktail non alcoholic  
wraps with salmon, wraps with spring curd  
fruit

#### **Afternoon**

Iced coffee, iced chocolate  
fruit cocktail non alcoholic  
ice-cream, fruit skewers with chocolate sauce  
curd cake with fresh fruits

### COLOURFUL AS THE AUTUMN

#### **Morning**

Coffee & tea  
pumpkin, hot chestnuts  
apples  
plated buns

#### **Afternoon**

Coffee & tea  
chestnut cream  
pancake with cinnamon and sugar  
chocolate sauce  
apple purée  
pumpkin tarte



## WINTER MAGIC

### Morning

Coffee & tea, kids glogg  
hot chocolate with cinnamon & cream  
tangerine, apples  
plated buns

### Afternoon

Coffee & tea, kids glogg  
Christmas chocolate drink  
waffles with cinnamon and sugar  
hot cherries  
blood-oranges  
vanilla-cream

## FUN, EAGERNESS & ENTERTAINMENT

### Morning

Coffee specialties & tea  
Actimel, Bionade  
"Kinder surprise"  
„The longest praline of the world"  
puff pastry pockets  
fruit  
sausages in puff pastry

### Afternoon

Coffee specialties & tea  
sportdrink  
cake, tartlets



## HALF TIME BREAK

### Morning

Coffee & tea  
juice, Actimel  
whey drink  
Bircher Muesli  
snack plate  
cream cheese

### Afternoon

Coffee & tea  
hot chocolate with whipped cream  
pan cake  
curd-strudel  
Sacher cake

for as appropriate at € 10.00 per person

## RISING SUN OF ASIA

### Morning

Green tee  
litchi juice  
Carpe Diem  
mini spring rolls  
vegetable-wan tans with dip  
fruit skewers  
Sushi

### Afternoon

Tee  
Bionade  
baked banana  
rice crackers  
baked fruits

for as appropriate at € 15.00 per person



## CANAPEES

Black forest smoked ham with fresh horseradish	€	4.00
Rare roast beef with rocket and parmesan	€	4.00
Home-pickled aniseed salmon with coriander cream	€	4.50
Beech -smoked trout with cream horseradish	€	4.50
Parma ham with "Charantais" melon	€	4.50
Sautéed shrimps with aubergine and zucchini	€	5.00
Prawn cocktail with fresh mushrooms	€	4.00
Truffled goose liver on a brioche	€	9.00

## TAPPAS

### COLD

Pickled salmon with pumpernickel and cream horseradish	€	4.50
Tuna tartar with lemon oil and coriander	€	5.00
Beef fillet tartar with caper apples	€	5.50
Melonshot with fresh mint	€	2.50
Grissini with Parma ham	€	4.00
Bruschetta with toasted Ciabatta	€	4.50
Roasted Aubergine with rocket and ricotta	€	4.00
Risptomatoes with buffalo mozzarella and basil pesto	€	4.00
Pepper mackerel with pumpernickel	€	4.00
Broken Parmesan	€	4.00
Preserved Calamata olives	€	3.50
Bavarian cheese cream with radish	€	4.00

### WARM

"Lardo di Colonnata" with lukewarm lentils	€	4.50
Smoked samlet with samlet caviar	€	5.50
Mini-Swabian pockets with potato-rocket-salad	€	4.50
Smoked quail-breast with celery purée	€	5.50
"Berner" Sausages	€	4.00
Quiche Lorraine	€	4.00
Onion tart	€	4.00
Tarte Flambee with bacon and onions	€	4.00
Spring roll with pineapple-curry chutney	€	4.50
Meatballs with potato salad	€	4.00
Sautéed prawns with olives and sauce-aioli	€	5.00



## SNACKS

Bread roll with cold cuts	€	3.50
Tomato-bread salad with basil	€	3.50
Fennel salami with Parmesan on Ciabatta	€	4.50
Variation of leaf and vegetable salads with various dressings	€	5.00
„Fleischkaese“(liver loaf) with potato salad	€	6.50
Potato-leek cream-soup with planed "Landjaeger" (hard cured sausage)	€	8.00
Goulash soup	€	8.50
Sautéed prawn with pineapple-chili chutney	€	14.00

## ADDITIONAL TO YOUR COFFEE BREAK

Tea cakes	€	2.50
Plain- and fruit yoghurt	€	2.50
Danish pastry	€	3.00
Donuts	€	3.00
Chocolate croissants	€	3.00
Butter pretzels	€	2.50
Plate cake	€	3.00
Filled cream puff	€	3.50
Apple strudel	€	3.00
Variety of praline	€	6.00
Vegetable sticks with various dips	€	4.50
Fruit skewers	€	4.50



## MENUS

### VEGETARIAN MENUS

#### Menu I:

White tomato foam with ricottaravioli

Rocket -risotto with sautéed aubergines  
and Parmesanchewings

Curd dumplings with apricot roaster and vanilla ice-cream

**€ 35.00 per person**

#### Menu II:

Asian springrolls on wok vegetables and pineapple-chili dip

Vegetable crêpe, filled with tomato jam  
and basil foam

Sundry of the buttermilk

**€ 38.00 per person**

#### Menu III:

Grilled mediterranean vegetables  
with goat cheese cooked au gratin

Baked potato cuspid with bean ragout and celery purée

Iced melon soup with fresh mint and sour cream ice-cream

**€ 41.00 per person**



## 3-COURSE MENUS

### Menu I

Leg of beef essence with semolina dumpling

Roasted chicken breast on braised vegetables  
and potato strudel

Curd foam with orange ragout

**€ 35.00 per person**

### Menu II

Small salad with croûtons and fresh herbs

Medium roasted saddle of beef, with bean cassoulet  
and a baked potato peak

Mascarpone cream with mocca-flavoured ice-cream

**€ 42.00 per person**

### Menu III

Cauliflower foam with light smoked quail breast

Open Ravioli of Norwegian salmon with  
spinach leaves in clam-safrannage

Yoghurt-crème brûlée with home made ice-cream

**€ 42.00 per person**

### Menu IV

Sundry of tuna "Asia Style"

Veal fillet, roasted in juice with artichokes  
and potato-espuma

Sorbet and Parfait of the Valrhonachocolate

**€ 52.00 per person**



## 4-COURSE MENUS

### Menu I

Mesclun salad with goat cheese cooked au gratin

Wild garlic foam with ricotta ravioli

Salmon trout fillet with artichoke risotto  
and dried tomatoes

Crispy strawberry sorbet

**€ 49.00 per person**

### Menu II

Celery cream with leek cannelloni

Norwegian fillet of salmon with potato-leek mash  
and brown butter

Supreme of corn poularde  
with spring mushrooms and potato bliny

Black marble cake with half whipped cream

**€ 55.00 per person**

### Menu III

Lukewarm samlet and samlet caviar  
on inserted cauliflower

Beetroot foam soup  
with roasted scallop

Roasted pikeperch on balsamic lentils and potato-leek purée

Cream and ice of caramelized whey

**€ 59.00 per person**



## 5-COURSE MENUS

### Menu I

Deer with goose liver and celery

Bouillabaisse with slightly roasted bread and "sauce aioli"

Braised veal cheek on celery purée and truffle foam

John Dory fish with potato scales and green asparagus

Variety of the "Valrhonachocolate"

**€ 65.00 per person**

### Menu II

Variety of vine tomato and roasted catfish

Lemongrass-curry soup with a prawn-skewer

Open ravioli with lukewarm salmon and spinach leaves

Saddle of lamb with pepperonata and herb polenta

Cream and ice-cream of Moccabeans

**€ 68.00 per person**

### Menu III

Beef fillet Carpaccio with sautéed mushrooms  
and planed parmesan

Rabbit essence with filled herb crêpes

Fillet of red mullet on a risotto of rocket  
and melted tomatoes

Medaillon of veal fillet  
with celery purée and baked potato cuspid

Williamspear tarte tatin with caramel ice-cream

**€ 75.00per person**



## **BUFFETS (MORE THAN 30 PEOPLE)**

### **SWABIAN BUFFET**

Meat balls with potato salad  
Baked calf's head on kohlrabi vegetables  
Small plate brawn  
Smoked trout with horseradish and radish  
Black forest smoked meat with preserved vegetables  
Pickled pork cheeks with balsamic vinegar lentils  
Soft smoked samlet with beetroot  
Leaf salads and dressings

Swabian wood baked bread and Briegel

Flädlesoup (Swabian pancake strips soup)

Cheese Spaetzle with melted Onions  
Crispy roast pork with swabian herb „Schupfnoodles“  
Fresh brown trout with roasted cauliflower  
and stompod potatoes  
Braised deer with sautéed wood mushrooms  
and hand grated Spaetzle

Cheese from The Swabian Mountains

Semolina dumplings with vanilla sauce  
Apple pocket with cinnamon and sugar  
Curd cream with orange ragout  
Streusel cake  
Blueberry foam  
Plum tarte  
Swabian „Ofenschlupfer“ (bread pudding)

**€ 49.00 per person**



## MEDITERRANEAN FINGERFOOD-BUFFET

Skewers with tomato and mozzarella and fresh basil  
Grilled vegetables with thyme and rosemary  
Mediterranean preserved prawns with Sauce Aioli  
Vitello Tonnato from the field-grown turkey-hen  
Gazpacho with marinated cuttlefish

Minestrone with toasted Ciabatta

Spaghettoni with basil pesto  
Broiled gilthead with fennel confit and sun-dried tomatoes  
Saltimbocca on a saffron risotto with planed Parmesan  
Ricottaravioli with spinach leaves  
Corn poularde breast on an olive-tomato tagliatelle

Tiramisu with fresh rhubarb  
Crème Brûlée from caramelized whey  
Top of milk strudel  
Strawberryshot  
Passion-fruit vanilla foam  
Chocolate fountain with fresh fruits

**€ 53.00 per person**



## FRENCH BUFFET

Variety of smoked salmon with dill–mustard sauce  
and horseradish cream  
Seafood salad with preserved olives and sun dried tomatoes  
Crab cocktail with champignons  
Rabbit terrine with tarragon  
Crêpes filled with herb cream cheese  
Salad Nicoise  
Seasonal salads and dressings

French Baguette and a grand bread selection

French onion soup

Matte Lot with freshwater fishes  
Medium rare roast beef with pepper jus, roasted cauliflower  
and potato cuspid  
Tomato-olive-risotto with Parmesan turnings  
Lukewarm wild salmon with brown butter  
and potato-leek purée

French Cheese with fig mustard and saffron chutney

Tarte Tatin of the „Boskop“ apple  
Yoghurt-Crème Brûlée  
Austrian black marble cake with cream  
Preserved peaches with champagne sabayon  
Chocolate fountain with fresh fruits  
Crème caramel

**€ 54.00 per person**



## ITALIAN BUFFET

Anti Pasti from the grill with fresh herbs  
Leave salads and various dressings  
Vitello Tonnato from the Freeland turkey  
Vine tomato with buffalo mozzarella  
Roasted prawns with artichoke-olive salad  
Tomato aspic with prawn  
Romaine lettuce out of the Parmesan loaf

Ciabatta and Focaccia

Minestrone

Saltimbocca with mint and Parma ham, herb gnocchi  
and grilled zucchini  
Farmer's duck from the oven with creamy polenta  
Gilthead fillet with aubergine -infoltini and basil pesto  
Spaghetti with cherry tomatoes, basil and black olives

Variety of Italian cheese

Tiramisu  
Mascarpone cream with strawberries  
Crème catalan  
Caramel head  
Cappuccino mousse with pineapple  
Homemade cakes and cream cuttings

**€ 58.00 per person**



## GRAND BUFFET

Sushi and Sashimi „ Le Meridien“

Prawn cocktail with preserved blood oranges

Marinated duck breast on apple-celery salad

Prawn skewers with Sauce Aioli

Pickled pork cheeks with balsamic vinegar lentils

Rabbit terrine with artichokes and thyme

Gazpacho with octopus

Fillet of samlet on preserved cauliflower

Fine-de-Claire-Oysters with red wine shallot  
and chester bread

Seasonal salads and dressings

Various selection of bread

White tomato foam

Vegetable Asia Wok with glass-noodles

Roastbeef with potatoes gratin and sautéed paprika

Red mullet on a saffron risotto and melted tomatoes

Farfalle with sautéed prawns and "Calamata" olives

Braised rabbit joint with creamy polenta  
and cream kohlrabi

White chocolate mousse with preserved cherries

Chocolate fountain with fresh fruit skewers

Tiramisu

Crème Brûlée

Various seasonal plate cakes

Vanilla-passion fruit cream

Melon shot with mint

At a late hour:

Bavarian veal sausages with sweet mustard and pretzels

or

Goulash soup

or

Melted Swabian pockets with potato salad

**€ 80.00 per person**



## BEVERAGES

### HOT

Coffee or tea per cup	€	2.70
Coffee or tea per pot	€	15.50
Cappuccino per cup	€	3.30
Espresso per cup	€	2.60
Double Espresso per cup	€	3.60
Café Latte per cup	€	3.30
Hot chocolate per cup	€	3.30

### NON-ALCOHOLIC

Staatlich Fachingen mineral water	per 0,25l	€	3.60
Staatlich Fachingen mineral water	per 0,75l	€	8.00
Staatlich Fachingen	per 0,25l	€	3.60
Evian or Vittel	per 0,5l	€	5.30
Orange juice	per 0,2l	€	3.60
Orange juice	per 1,0l	€	12.00
Grapefruit juice	per 0,2l	€	3.60
Grapefruit juice	per 1,0l	€	12.00
Appel juice	per 0,2l	€	3.60
Appel juice	per 1,0l	€	12.00
Grape juice	per 0,2l	€	3.60
Tomatojuice	per 0,2l	€	3.60
Coca Cola	per 0,2l	€	3.60
Coca Cola light	per 0,2l	€	3.60
Fanta	per 0,2l	€	3.60
Sprite	per 0,2l	€	3.60
Bitter Lemon	per 0,2l	€	3.60
Tonic Water	per 0,2l	€	3.60
Ginger Ale	per 0,2l	€	3.60

### BEER

Dinkelacker Ale	per 0,3l	€	3.90
Sanwald Hefeweißbier	per 0,5l	€	4.70



## APPETIZER

Sandemann Sherry dry	5cl	€	6.00
Sandemann Sherry medium	5cl	€	6.00
Martini rosé, rosso, d`oro, dry	4cl	€	5.50
Port red or white	5cl	€	6.00
Campari	5cl	€	6.00
Gordon`s Gin	4cl	€	6.50
Vodka Absolut	4cl	€	7.50

## COGNAC & ARMAGNAC

Asbach privat	4cl	€	7.50
Hennessy Fin	4cl	€	8.00
Otard V.S.O.P.	4cl	€	8.00
Remy Martin V.S.O.P.	4cl	€	7.50
Remy Martin XO	4cl	€	28.00
Cles de Ducs Armagnac	4cl	€	8.00

## RUM

Bacardi	4cl	€	6.00
Bacardo Oro	4cl	€	7.00
Meyer`s Rum	4cl	€	6.50

## WHISKY & WHISKEY

Ballantine`s	4cl	€	7.00
Canadian Club	4cl	€	7.00
Chivas Regal 12 years	4cl	€	8.00
Macallan 12 years	4cl	€	11.50
Glenfiddich 15 years	4cl	€	13.00
Jack Daniels	4cl	€	8.00
Johnny Walker red label	4cl	€	7.00
Johnny Walker black label	4cl	€	8.00
Tullamore Dew	4cl	€	7.00



## LIQUEURS & BITTERS

Bailey`s	4cl	€	6.00
Amaretto di Saronno	4cl	€	6.00
Grand Marnier	4cl	€	6.00
Cointreau	4cl	€	6.00
Southern Comfort	4cl	€	6.00
Averna	4cl	€	6.00
Ramazotti	4cl	€	6.00
Fernet Branca oder Menta	4cl	€	6.00

## EAU DE VIE

Ziegler Sloe	2cl	€	8.50
Ziegler Wild sour cherry No.1	2cl	€	12.00
Fassbind Williams pear	2cl	€	5.50
Fassbind Zwetschge Plum	2cl	€	5.50



### APERITIF BAR

Sherry, port wine, vermouth, campari, sparkling wine, beer (0.3l), Staatlich Fachingen mineral water (0.75l), juices, crisps & nibbles

€ 16.00 per person/ per hour

### DINNER OPEN BAR

Red wine, white wine, beer (0.3l), Staatlich Fachingen mineral water (0.75l), soft drinks (0.2l), coffee & tea

€ 35.00 per person/ per 4 hours

### INTERNATIONAL OPEN BAR

Port wine, sherry, vermouth, campari, gin, whiskey, vodka, sparkling wine, white wine, beer (0.3l), Staatlich Fachingen mineral water (0.75l), juices (0.2l), crisps & nibbles

€ 27.00 per person/ per hour

### ROYAL OPEN BAR

Gin, whiskey, vodka, rum, vintage port, sherry, champagne, vermouth, bitter, Pastis, white wine, red wine, beer (0.3l), Staatlich Fachingen mineral water (0.75l), selection of three different canapées

€ 38.00 per person/ per hour



## TECHNICAL EQUIPMENT

### AUDIO

Small public address system (2 loudspeaker, mixing desk, 1 wireless microphone)	€	300.00
Jacketmicrophone	€	65.00
Handheld radio microphone on stand	€	65.00
Headset	€	80.00
CD Player	€	30.00
Mini stereo system	€	50.00

### VISUAL

Video- and Data Beamer 2000 ANSI Lumen	€	250.00
Video- and Data Beamer 4000 ANSI Lumen	€	450.00
Video- and Data Beamer 5200 ANSI Lumen	€	650.00
Flat screen, mobile	€	100.00
VHS video recorder	€	30.00
DVD player	€	30.00
Laptop		on request
Fax machine (uses standard paper)	€	60.00
Excluding telephone units		
Canvas on stand, measuring 2m x 2m	€	45.00
Canvas on stand, measuring 3m x 4m	€	120.00

### FURNITURE

Speaker's desk		without charge
Dance floor per square metre	€	5.00
Stage components (1m x 2m)	€	15.00
Flipchart with pens and paper	€	20.00
Pinboard with pens and paper	€	20.00
Presenter's case	€	40.00
Writing blocks and pens		without charge
Dressing mirror (40cm x 160cm)	€	40.00
Piano	€	100.00



## MISCELLANEOUS

Disc	€	1.50
CD-ROM	€	2.00
Laser pointer	€	15.00

## STAFF

Wardrobe assistants	€	26.00
Technician	€	40.00
Interpreter		on request

## FLORAL ARRANGEMENTS

Floral arrangement for standing tables from	€	7.00
Floral arrangement (circular or upright) from	€	28.00
Floral arrangement on speaker's desk from	€	50.00
Upright floral arrangement for the room from	€	80.00
Buffet floral arrangement from	€	50.00

## TABLE DECORATION

Menu cards with ornamental cord, inserted sheet and names	€	1.50
Candlestick, silver-gilt, with candle	€	3.00
Three-branch candlestick, silver-gilt, with candles	€	5.00
Tall vases		on request
Place lay	€	5.00
Chair covers	€	5.00

## TELEPHONE CHARGES

Telephone charges per unit local	€	0.30
Telephone charges per unit national	€	0.50
Telephone charges per unit international		on request

## INTERNET ACCESS

1/2 hour	€	5.00
----------	---	------



2 hours	€	10.00
<b>PARKING FEE</b>		

1 hour per partial hour	€	2.00
24 hours daily maximum amount	€	18.00

### BUSINESS CENTER SERVICE

Printing (black and white) per page	€	0.45
Printing (colour) per page	€	1.20

Copies black/ white per page:

1-50 pages	€	0.50
51-100 pages	€	0.35
from 101 pages	€	0.20

Copies color per page:

1-50 pages	€	1.00
51-100 pages	€	0.70
from 101	€	0.40

Transparency copies

(mark-up on black and white)	€	0.80
Transparency print (colour)	€	2.30

Name tags per item	€	2.00
--------------------	---	------

Spiral binding format DIN A4 (incl. 2 cover sheets):

8 mm	€	4.90
12 mm	€	5.30
16 mm	€	5.90

laminating format DIN A4

1-9 pages	€	3.50
more than 10 pages	€	3.00

laminating format DIN A3

1-9 pages	€	4.50
more than 10 pages	€	4.00

If you have other special requests or there is anything else you need, our banquet staff will be delighted to help you out, so as to ensure that your function goes off smoothly.