

BANQUET KIT
LE MERIDIEN STUTTGART

Le MERIDIEN



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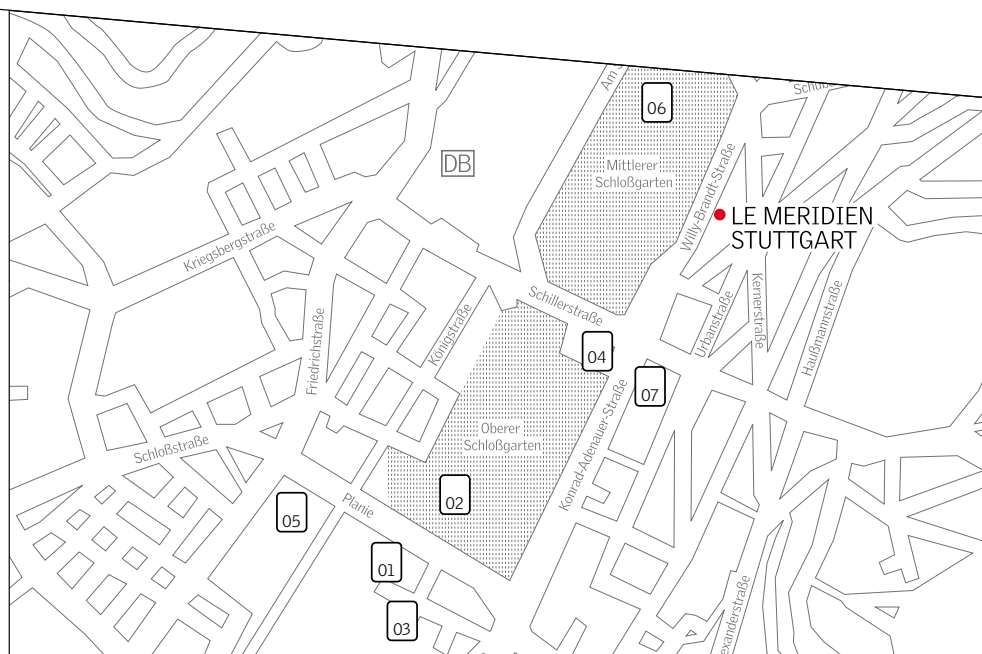
LOCATION

Le Méridien Stuttgart is located right across the verdant Schlossgarten Park in the heart of the city. The hotel is just a short stroll away from cultural and historical points of interest like theaters, museums and art galleries as well as the boutiques of Stuttgart's main shopping district Königsstraße. Even the famous and unique automobile museums of Mercedes Benz and Porsche are reachable easily.

Main railway station	0.5 km / 07 min
Airport Stuttgart	15 km / 25 min

DISCOVERIES ARE AWAITING YOU

- 01 Altes Schloss (Old Castle)
- 02 Neues Schloss (New Castle)
- 03 daily market
- 04 state opera
- 05 art museum
- 06 Schlossgarten Park
- 07 Staatsgalerie (State Gallery)



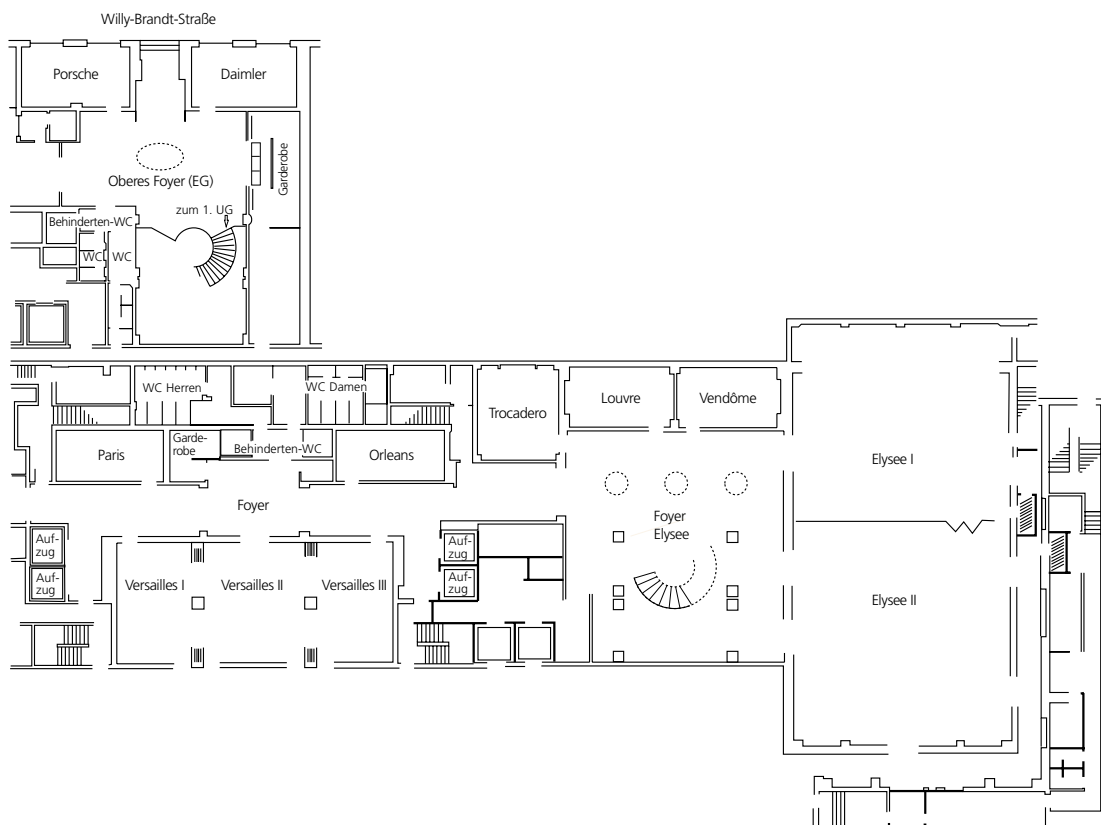
Le MERIDIEN

OVERALL PLAN

For all kinds of meetings, conferences and banquets Le Méridien Stuttgart is the perfect location. The hotel comprises 13 conference and banqueting venues and has a total meeting area including foyers of 1.338 square meters.









The magnificent ballroom Elysee (438 square meters) has an impressively high ceiling of 5 meters and is suitable for gala dinners, social events for up to 400 people, car presentations and exhibitions.

All convention rooms are fully air conditioned and equipped with state-of-the-art conference technology.



Le MERIDIEN

CAPACITIES

	Area in sqm	Rental in €	Min. attendees	 Banquet	 Cocktail	 Cabarett	 Chair circle	 Block *	 Parliamentary	 Theatre	 U-shape
Foyer Elysee	255	1050,00	entfällt	-	200	-	-	-	-	-	-
Versailles I-III	189,40	950,00	50	88	110	-	-	-	-	100	-
Versailles I+II	120,40	740,00	30	64	80	-	-	-	42	100	30 (2xL)
Versailles I	50,90	520,00	10	24	30	18	20	24	18	30	18
Versailles II	69,60	630,00	20	40	50	24	35	30	24	50	24
Versailles III	50,90	520,00	10	24	30	18	20	24	18	30	18
Foyer Versailles	190,00	entfällt	entfällt	-	100	-	-	-	-	-	-
Trocadero	41,50	420,00	10	24	25	18	20	20	18	30	18
Louvre	35,30	260,00	8	16	20	12	15	18	9	12	15
Vendome	35,00	260,00	8	16	20	12	15	18	9	12	15
Orleans	29,50	260,00	8	8	15	-	10	12	6	12	9
Paris	29,50	260,00	8	8	15	-	10	12	6	12	9
Boardroom Daimler	32,50	420,00	8	10	-	-	-	10	-	-	-
Boardroom Porsche	33,52	420,00	8	10	-	-	-	10	-	-	-
Toulouse	120,00	630,00	20	64	100	30	40	32	45	60	25
Elysee I+II	-	-	180	380	800	-	-	-	300	480	-
Elysee I	147,00	-	60	150	300	-	-	-	120	190	42
Elysee II	-	-	120	230	500	-	-	-	162	280	48

FUNCTION ROOMS CAPACITIES

Le MERIDIEN

DAY DELEGATE PACKAGES

From 8 persons

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

Per person..... € 59.00

BUSINESS

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

Per person..... € 65.00

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

Per person..... € 75.00

If you book our ballroom Elysee for your event we will charge additional € 2 per person on top of the regular package fee.

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, doughnuts

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 "BLACK FORREST" – 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

FOLK FESTIVAL STUTTGARTER

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

Morning, per person	€ 8.00
Afternoon, per person	€ 8.00

SPECIAL COFFEE BREAKS

Our themed coffee breaks with their unique decoration and composition will make your presentation an even more special event for you and all participants.

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

AS 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 and 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 pancake curd-strudel Sacher cake

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 rice crackers baked fruits

Per person..... € 15.00

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.....	€ 5.00
Beech-smoked trout with horseradish cream.....	€ 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 brioche.....	€ 9.00

TAPAS

COLD

Pickled salmon with pumpernickel and horseradish cream.....	€ 5.00
Tuna tartar with lemon oil and coriander.....	€ 5.50
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 eggplant with rocket and taleggio cheese.....	€ 4.00
Vine tomatoes 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 radishes.....	€ 4.00

WARM

"Lardo di Colonnata" with lukewarm lentils.....	€ 4.50
Smoked char with caviar.....	€ 5.50
Mini Swabian pasta squares "Maultaschen" with potato rocket salad.....	€ 4.50
Smoked breast of quail with celery puree.....	€ 5.50
Berner sausages.....	€ 4.00
Quiche Lorraine.....	€ 4.00
Onion tart.....	€ 4.00
Tarte flambée 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 yoghurt 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 pralines.....	€ 6.00
Vegetable sticks with various dips.....	€ 4.50
Fruit skewers.....	€ 4.50

MENUS

VEGETARIAN MENUS

MENU I

Grilled Mediterranean vegetables with goat cheese au gratin

Lasagne of eggplant and taleggio cheese with sun-dried tomatoes and basil pesto

Frappé of a champagne soup with raspberry sorbet

Per person..... € 38.00

MENU II

Asian spring rolls on top of wok vegetables and pineapple chilli dip

Filled vegetables crêpes with tomato jam and a foam of basil

Sorbet and flan from Valrhona chocolate

Per person..... € 42.00

MENU III

Variation of cauliflower and Perrigord truffle

Green asparagus and sautéed cauliflower with sauce hollandaise and herbal crêpe

Variation of raspberries and champagne

Per person..... € 45.00

3-COURSE-MENUS

MENU I

Foam of carrots and ginger

Supreme from of poulard with tagliatelle and caramelized bell peppers

Crispy strawberry sorbet

Per person..... € 35.00

MENU II

Clear beef consommé

Medallions of pork with potato thyme hash browns and grilled vegetables

Mille feuille of buttermilk and apricot

Per person..... € 38.00

MENU III

Foam of lemon grass and curry with prawn wan-tan

Crusty pikeperch with fried cauliflower, chopped walnuts
and fine mashed potaoes

Variation of Valrhona chocolate

Per person..... € 47.00

MENU IV

Foam of lemon grass and curry with prawn wan-tan

Crusty pikeperch with fried cauliflower, chopped walnuts
and fine mashed potaoes

Variation of Valrhona chocolate

Per person..... € 45.00

4-COURSE-MENUS

MENU I

Lightly smoked char on wasabi cucumber and a foam of sour cream

Essence of vine tomatoes with ricotta ravioli

Medium roasted duck breast with oyster mushrooms and potato blini

Soup of champagne with fresh mint and sour cream ice-cream

Per person..... € 53.00

MENU II

Roasted scallop on radicchio and sugar peas

Cappuccino of spring leek with capelletti of peas

Entrecôte of ox with potatoes au gratin and ratatouille

Apricot tart with double cream and apricot sorbet

Per person..... € 56.00

MENU III

Mesclun salad with meadow herbs, bottled apples and goat cheese au gratin

Beetroot foam with roasted scallop

Crusty sea bass on eggplantas, tomatoes, olives and rocket

Black marble cake with passion fruits and vanilla foam

Per person..... € 56.00

5-COURSE-MENUS

MENU I

Terrine of wild salmon with horseradish and creamy cucumber

Parsley root foam with baked sweetbread

Filet of pikeperch on balsamic vinegar lentils and potato leek puree

Country duck with braised onions, sautéed mushrooms and ravioli

Crème brûlée, ice-cream and foam of "Wälder" chocolate

Per person..... € 68.00

MENU II

Small lobster pies with crispy fennel, lime mayonnaise and roasted scallop

Oxtail soup with small Swabian pasta squares "Maultäschle"

Filet of halibut in potato fond with baby-leek

Back of Swabian lamb with eggplants, tomato jam and polenta

Tarte Tatin with caramel ice-cream "demi sel"

Per person..... € 75.00

MENU III

Variation of tuna "Asia Style"

Cappuccino of sugar peas with ricotta ravioli

Crusty sea bass with artichokes, olives and rocket

Filet of ox with potato hash browns and red vine shallots

Granitée, sorbet, soup and praline of champagne with fresh raspberries

Per person..... € 82.00

MENU MODULES

STARTER

Variation of tuna with fresh coriander and lemon grass	€ 17.00
Lukewarm char on preserved cauliflower and char caviar	€ 15.00
Small salad with cherry tomatoes and garden cress.....	€ 7.00
Salad with meadow herbs, goat cheese au gratin and preserved pears.....	€ 12.00
Rose smoked Barbarie duck breast with roasted potato salad and walnuts.....	€ 14.00
Carpaccio of ox with planed parmesan cheese and lime cream.....	€ 13.00
Roasted scallop on Asian wok salad and baked spring roll.....	€ 16.00
Terrine of wild salmon with wasabi cucumber and sour cream	€ 16.00
Roasted goose liver on balsamic vinegar cherries, celery and brioche	€ 18.00

SOUPS

Beef consommé with sliced herbal pancakes	€ 5.00
Clear Oxtail soup with ravioli and root vegetables.....	€ 7.00
Essence of vine tomatoes with ricotta ravioli and basil	€ 6.50
Cream soup of mushrooms.....	€ 5.00
Cappuccino of sugar peas.....	€ 5.00
Cauliflower foam with white truffle oil and lightly smoked breast of quail.....	€ 7.00
Foam of lemon grass and curry with prawn Wan-Tan.....	€ 7.00

FISH COURSES

Lukewarm salmon and Keta caviar with potato lime puree and brown butter	ZG € 18.00 HG € 26.00
Filet of sea bass on artichoke tomato ragout and potato espuma	ZG € 18.00 HG € 26.00
Roasted pikeperch on pointed cabbage and lentils.....	ZG € 18.00 HG € 26.00
Atlantic halibut with caramelized bell pepper and a crust of thyme.....	ZG € 17.00 HG € 25.00
John Dory on lime risotto, sugar peas and saffron foam.....	ZG € 17.00 HG € 25.00

Le MERIDIEN

MEAT COURSES

Back of ox with potato au gratin and ratatouille vegetables.....	€ 28.00
Medallions of pork filet with pepper cream, roasted vegetables and Swabian noodles "Spätzle".....	€ 25.00
Filet of milk veal with sautéed mushrooms, young leek and finger shaped dumplings "Schupfnudeln".....	€ 28.00
Supreme of corn poulard on Mediterranean vegetables and basil gnocchis	€ 23.00
Filet of ox with red wine shallots, crispy potato roulade and young spinach.....	€ 31.00
Turkey meat cut into strips with fresh mushrooms and Swabian noodles "Spätzle".....	€ 21.00
Braised beef shoulder, Merlot jus with glazed root vegetables and "Schupfnudeln".....	€ 25.00
Medium roasted Barbarie duck breast with blinis, sautéed cauliflower and leek.....	€ 26.00
Back of Polltinger venison with red apple puree, mushrooms and semolina dumplings.....	€ 35.00
Back of Swabian lamb with eggplants, tomato jam and roasted polenta.....	€ 30.00

DESSERT

Yoghurt crème brûlée with homemade yoghurt ice-cream.....	€ 8.00
"Molleaux au Chocolat" (small chocolate cake with a liquid heart), cacao sorbet and orange ragout.....	€ 9.00
Crispy strawberry sorbet.....	€ 7.00
Variation of champagne and raspberries (Granitée, sorbet, soup and praline of champagne with fresh raspberries).....	€ 12.00
Curd cheese dumplings with stewed plums and vanilla ice-cream.....	€ 9.00
Small passion fruit vanilla pies with raspberry sorbet.....	€ 9.00
Chocolate mousse of white and dark chocolate.....	€ 9.00
Tarte Tatin with homemade vanilla ice-cream.....	€ 10.00
Variation of Valrhona chocolate.....	€ 11.00

All desserts will be accomplished with seasonal fresh fruits or berries.

BUFFETS

(MORE THAN 30 PEOPLE)

BUFFET REGIONAL

Smoked black forest trout with horseradish and radishes

Crab cocktail with mushrooms

Medium roasted back of deer with orange chutney

Pancakes filled with herbal curd cheese

Ox muzzle salad

Swabian sausages "Landjäger" and "Pfeffer Beißer"

Meatballs on potato salad

Classic beef tartar

Swabian pasta squares "Maultaschen" salad

Swabian wood-fired bread and "Briegel"

Traditional Swabian soup "Festtagssuppe"

Filet of rainbow trout with leaf spinach and potatoes tossed in butter

Swabian pork roast with crackling and finger shaped potatoe dumplings with cabbage

Hohenloher beef roulade with glazed root vegetables

Swabian cheese noodles "Käsespätzle" with roasted onions

Cheese from the Swabian mountains

Black marble cake

Fresh waffles with stewed plums

Bread pudding "Ofenschlupfer" with vanilla ice-cream

Small Black Forest gateaus

Apple pockets with vanilla sauce

Per person..... € 48.00

MEDITERRANEAN BUFFET

Grilled eggplants, zucchinis, mushrooms and red onions
in balsamic vinegar of mellow age
Vitello tonato of free-range turkey
Vine-ripened tomatoes with buffalo mozzarella
Roasted prawns with eggplant olive salad
Tomato aspic with shrimps
Romaine lettuce out of a parmesan loaf with croutons and parmesan cheese
Beef carpaccio with lime oil and Calamata olives
Charantais melon with Serrano ham and iced melonshot
Leaf salads and raw vegetable salad with different dressings
Ciabatta, focaccia and a grand bread selection
Tomato essence with basil and ravioli
Saltimbocca of milk veal with sage and Parma ham, herbal gnocchis
and grilled fennel
Filet of gilthead with grilled eggplant, zucchini vegetables and basil pesto
Lasagne of eggplant, dried tomatoes and mozzarella
Medium roasted back of beef with creamy polenta and eggplant
Board of Italian cheese
Tiramisu
Cream of mascarpone with preserved quinces
Ice-cream out of the ice-cream cart
Caramel head
Cappuccino mousse with fresh pineapple
Amarena foam with vanilla and coconut

Per person..... € 5700

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

Iced melon soup with fresh mint and Serrano ham

Broiled gilthead with fennel confit and sun-dried tomatoes

Saltimbocca on a saffron risotto with planed Parmesan

Ricotta ravioli with leaf spinach

Tiramisu

Foam of caramelized whey

Strawberryshot

Passion fruit vanilla foam

Curd cheese foam with fresh pineapple

Chocolate fountain with fresh fruits

Per person..... € 57.00

FRENCH BUFFET

Fine de Clairs oysters with lemon

Spread "Rillet" of duck

Terrine of venison with sautéed mushrooms

Seafood salad with sun-dried tomatoes and olives

Goose liver parfait with port wine jelly

Prawn cocktail with fresh mushrooms and cognac

Smoked and stained salmon with mustard dill sauce

Grand salad buffet with raw vegetable salads, leaf salads
and different dressings

Grand bread selection with baguette and other French bread specialities

French onion soup

Braised beef shoulder in Pinot Noir with roasted vegetables
and truffled noodles

Filet of monkfish with an artichoke tomato ragout and creamy polenta

Medium roasted hips of lamb with potatoes au gratin and ratatouille

Vegetarian vegetable quiche

Crème brûlée with preserved oranges

Crêpes suzette

Chocolate mousse of white and dark chocolate

Crème caramel

Lemon tart

Profiteroles

Per person..... € 46.00

ITALIAN BUFFET

- Artichoke terrine with sautéed prawns
- Olives and planed parmesan cheese
- Skewer of corn poulard with sun-dried tomatoes
- Seafood salad with olives and capers
- Grilled eggplants, zucchinis, mushrooms and red onions
in balsamic vinegar of mellow age
- Leaf salads and raw vegetable salads with different dressings
- Bread selections
- Minestrone with spaghetti and root vegetables
- Piccata Milanese of free-range turkey with rosemary potatoes
and eggplant infoltini
- Filet of Branzino with tagliatelle and Mediterranean vegetables
- Olive gnocchis in herbal cream with sautéed mushrooms
- Mocha crème brûlée with preserved oranges
- Stracciatella mousse with plum ragout
- Amarena cream
- Curd cheese crêpe with blueberries

Per person..... € 39.00

GRAND BUFFET

Sushi and Sashimi "Le Méridien"
 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 sautéed octopus
 Fillet of smoked char on preserved cauliflower
 Fine de Claire oysters with red wine shallots and chester bread
 Grand salad buffet of leaf salads and raw vegetable salads
 with seasonal dressings

Various bread selections

White tomato foam
 Clear oxtail soup with herbal crêpes

Vegetable Asia Wok with glass-noodles
 Roastbeef with potatoes au gratin and sautéed bell pepper
 Filet of sea bass on saffron risotto and roasted tomatoes
 Farfalle with sautéed prawns and Calamata olives
 Medium roasted hips of lamb with aromatic compounds,
 creamy polenta and eggplants
 Pickling in its entirety with roasted vegetables

White chocolate mousse with preserved cherries
 Chocolate fountain with fresh fruit skewers
 Tiramisu
 Crème brûlée
 Various seasonal plate cakes
 Vanilla passion fruit cream
 Melonshot with mint
 Small vanilla passion fruit pies
 Apple strudel with vanilla sauce

At a late hour – late night snack:
 Bavarian veal sausages with sweet mustard and pretzels
 Various seasonal plate cakes

Per person € 90.00

BEVERAGES

WARM

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	0.25l	€ 3.60
Staatlich Fachingen mineral water	0.75l	€ 8.00
Evian or Vittel	0.5l	€ 5.50
Orange juice	0.2l	€ 3.60
Orange juice	1.0l	€ 12.00
Grapefruit juice	0.2l	€ 3.60
Grapefruit juice	1.0l	€ 12.00
Apple juice	0.2l	€ 3.60
Apple juice	1.0l	€ 12.00
Grape juice	0.2l	€ 3.60
Tomato juice	0.2l	€ 3.60
Coca Cola	0.2l	€ 3.60
Coca Cola light	0.2l	€ 3.60
Fanta	0.2l	€ 3.60
Sprite	0.2l	€ 3.60
Bitter Lemon	0.2l	€ 3.60
Tonic Water	0.2l	€ 3.60
Ginger Ale	0.2l	€ 3.60

BEER

Dinkelacker Ale	0.3l	€ 3.90
Sanwald Hefeweißbier	0.5l	€ 4.70

COGNAC + ARMAGNAC

Asbach privat.....	4cl	€ 5.50
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
Bacardi Oro.....	4cl	€ 7.00
Meyer`s Rum.....	4cl	€ 6.50

WHISKY

Ballantine`s.....	4cl	€ 7.00
Canadian Club.....	4cl	€ 7.00
Chivas Regal 12years.....	4cl	€ 8.00
Macallan 12years.....	4cl	€ 11.50
Glenfiddich 15years.....	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

SPARKLING WINE

Menger Krug sparkling wine.....	€ 50.00
Chardonnay Brut	
Menger Krug sparkling wine.....	€ 50.00
Brut Rosé	

CHAMPAGNE

Laurent Perrier.....	€ 69.00
Brut	
Möet + Chandon.....	€ 85.00
Brut Imperial	
Veuve Clicquot Brut.....	€ 75.00
Perrier Jouet Belle Epoque.....	€ 160.00
Dom Pérignon Vintage, 2000.....	€ 230.00
Veuve Clicquot La Grande Dame, 2000.....	€ 240.00
Roederer Cristal Brut, 2000.....	€ 320.00
Laurent Perrier Cuvée rosé.....	€ 120.00

APERITIFS

0.1L

Cocktail "Le Cassoulet".....	€ 7.80
Prosecco Bortolotti with elderflower	
Le Méridien sparkling wine, own-label.....	€ 4.50
Sektmanufaktur Kessler Esslingen	
Prosecco Bortolotti.....	€ 6.00
Cantine U.Bortolotti, Valdobbiadene	
Laurent Perrier.....	€ 9.50
Brut	

APERITIF

Kir royal.....	0.1l	€ 11.00
Lillet Vermouth blanc	5cl	€ 5.50
Martini Bianco / Rosso / D'Oro, Extra Dry	5cl	€ 5.50
Campari	5cl	€ 5.00
Sandemann Sherry dry / Medium /Cream.....	5cl	€ 6.00
Sandemann Portwein White / Tawny / Ruby.....	5cl	€ 6.00

SPARKLING WINE

Le Méridien sparkling wine, own-label, dry.....	0.75l	€ 30.00
Sektmanufaktur Kessler, Esslingen		
Cuvée Rosé sparkling wine brut.....	0.75l	€ 30.00
Sektmanufaktur Kessler Esslingen		
Chardonnay sparkling wine b,A, brut.....	0.75l	€ 50.00
Sektmanufaktur Menger Krug, Deidesheim		
sparkling wine Rosé b,A, brut.....	0.75l	€ 50.00
Sektmanufaktur Menger Krug, Deidesheim		
Crémant d`Alsace brut.....	0.75l	€ 42.00

MAGNUM BOTTLE OF SPARKLING WINE

Kessler Rosé.....	1.5l	€ 59.00
Sektmanufaktur Kessler Esslingen		
Kessler Kabinett.....	1.5l	€ 59.00
Sektmanufaktur Kessler Esslingen		
Kessler Hochgewächs	1.5l	€ 89.00
Sektmanufaktur Kessler Esslingen		

CHAMPAGNE

Laurent Perrier Champagner brut.....	0.75l	€ 75.00
Moët + Chandon Champagne brut Imperial	0.75l	€ 85.00
Veuve Clicquot Ponsardin Champagne brut.....	0.75l	€ 75.50

APERITIF OPEN BAR

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

Per person / hour € 16.00

DINNER OPEN BAR

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

Per person / 4 hours € 35.00

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

Per person / hour € 27.00

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

Per person / hour € 38.00

WHITE WINE

GERMANY

WÜRTTEMBERG

Chardonnay	€ 23.00
vintage wine, dry	
Remstalkellerei	
Silvaner "Schnaiter Wartbühl"	€ 23.00
vintage wine, dry	
Remstalkellerei	
"Justinus K" Kerner	€ 27.00
vintage wine, dry	
Staatsweingut Weinsberg, Weinsberg	
Weißburgunder Kabinett	€ 28.00
vintage wine, dry	
Winery Schloßgut Hohenbeilstein, Beilstein	
Le Méridien Weißweincuvée "Stuttgarter Weinsteige"	€ 29.00
Riesling, Rivaner + Weissburgunder, dry	
Winery of Stuttgart	
Verrenberger Verrenberg "Butzen"	€ 32.00
Chardonnay vintage wine, dry	
Winery Fürst zu Hohenlohe-Öhringen, Öhringen	
Cuvée "Bentz"	€ 32.00
Kerner, Sauvignon Blanc, Weissburgunder	
Winery G. Aldinger, Fellbach	
Riesling "Goldkapsel"	€ 34.00
Untertürkheimer Herzogenberg Kabinett dry	
Winery Hans-Peter Wöhrwag, Stuttgart	
"Justinus K" Kerner	€ 35.00
vintage wine, dry	
Winery Karl Haidle, Kernen	
Riesling Großes Gewächs	€ 54.00
Untertürkheimer Herzogenberg dry	
Winery Hans-Peter Wöhrwag, Stuttgart	

BADEN

Auxerrois	€ 30.00
Kabinett dry	
Winery Wöhrle, Lahr	
Grauburgunder Sonett	€ 32.00
vintage wine, dry	
Winery Dr.Heger	
Ihringer Winklerberg Grauburgunder	€ 59.00
Großes Gewächs dry	
Winery Dr. Heger, Ihringen	

Le MERIDIEN

PFALZ

Pinot Blanc € 25.00
 vintage wine, dry
 Winery Anselmann

FRANCONIA

Silvaner Iphöfer Kalb € 26.00
 vintage wine, dry
 Wineryt Hans Wirsching

FRANCE

Château Nicot € 25.00
 Entre deux Mers
 Bordeaux

Château Grand Jean AC € 27.00
 Entre deux Mers
 Bordeaux

Chardonnay € 27.00
 Moulin de Gassac
 Languedoc-Roussillon

Cuvée Tradition blanc € 28.00
 Grenache blanc + Roussanne
 Château Mas Neuf, Costières de Nîmes

Petit Chablis € 29.00
 Domaine des Iles AC
 Gérard Tremblay, Burgund

Riesling Kirchberg Grand Cru € 44.00
 Weingut Klipfel, Elsass

Pouilly - Fuissé AC € 52.00
 Bouchard Père + Fils, Burgund

Château Smith Haut Lafitte Pessac - Léognan € 138.00
 Bordeaux

ITALY

Chardonnay Il Cigno.....	€ 25.00
Venetien, Vazzalo	
Pinot Grigio Il Cigno.....	€ 25.00
Venetien, Vazzalo	
Vernaccia di San Gimignano.....	€ 28.00
Terruzzi + Puthod, Toskana	
Chardonnay Albirizza.....	€ 29.00
Marchesi de Frescobaldi, Toskana	
Pomino Bianco.....	€ 38.00
Chardonnay, Pinot Bianco	
Marchesi de Frescobaldi, Toskana	

WEISSHERBST BADEN

Ihringer Winklerberg.....	€ 35.00
Spätburgunder Weißherbst Kabinett trocken	
Weingut Stigler, Ihringen	

ROSÉ

FRANCE

Domaines Ott Rosé.....	€ 79.00
Château de Selle	
Comtes de Provence, Provence	

RED WINE

GERMANY

WÜRTTEMBERG

Samtrot.....	€ 25.00
vintage wine, dry	
Remstalkellerei	
Zweigelt.....	€ 25.00
vintage wine, dry	
Remstalkellerei	
Mundelsheimer Käsberg.....	€ 25.00
Trollinger vintage wine, dry	
Herzog von Württemberg, Ludwigsburg	
Zweigeltrebe.....	€ 29.00
vintage wine, dry	
Winery Jürgen Ellwanger, Winterbach	
Le Méridien Rotweincuvée "Stuttgarter Mönchhalde".....	€ 29.00
Spätburgunder, Lemberger + Dornfelder, dry	
Winery der Stadt Stuttgart	
Lemberger.....	€ 34.00
vintage wine, dry	
Winery des Grafen Neipperg, Schwaigern	
"Robert Vollmüller" Rotweincuvée.....	€ 39.00
Spätburgunder, Lemberger, Regent	
vintage wine, dry	
Winery Schlossgut Hohenbeilstein, Beilstein	
"Herbst im Park" Rotweincuvée.....	€ 49.00
Lemberger, Burgunder, Dornfelder und Cabernets	
Winery Graf Adelman, Steinheim – Kleinbottwar	
Lemberger "S".....	€ 49.00
vintage wine, dry	
Staatsweingut Weinsberg, Weinsberg	
"Jodokus".....	€ 69.00
vintage wine, dry	
Winery Drautz-Able, Heilbronn	
"Dux" Rotweincuvée.....	€ 98.00
Winery Herzog von Württemberg	

BADEN

Spätburgunder.....	€ 35.00
vintage wine, dry	
Winery Bercher, Burkheim	
Cuvée Rot.....	€ 33.00
Spätburgunder + St. Laurent	
Winery Salwey, Oberrottweil	
Spätburgunder "Alte Reben".....	€ 69.00
dry, Barrique	
Winery Bernhard Huber, Malterdingen	

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PFALZ

Weissburgunder..... vintage wine, dry Winery Anselmann	€ 25.00
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FRANCONIA

Silvaner Iphöfer Kalb..... vintage wine, dry Winery Hans Wirsching	€ 26.00
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FRANCE

Château Nicot..... Entre deux Mers Bordeaux	€ 25.00
Château Grand Jean AC..... Entre deux Mers Bordeaux	€ 27.00
Chardonnay..... Moulin de Gassac Languedoc-Roussillon	€ 27.00
Cuvée Tradition blanc..... Grenache blanc + Roussanne Château Mas Neuf, Costières de Nîmes	€ 28.00
Petit Chablis..... Domaine des Iles AC Gérard Tremblay, Burgund	€ 29.00
Riesling Kirchberg Grand Cru..... Weingut Klipfel, Elsass	€ 44.00
Pouilly - Fuissé AC..... Bouchard Père + Fils, Burgund	€ 52.00
Château Smith Haut Lafitte Pessac - Léognan..... Bordeaux	€ 138.00

ITALIEN

Chardonnay Il Cigno..... Venetien, Vazzalo	€ 25,00
Pinot Grigio Il Cigno..... Venetien, Vazzalo	€ 25,00
Vernaccia di San Gimignano..... Terruzzi + Puthod, Toskana	€ 28,00
Chardonnay Albirizza..... Marchesi de Frescobaldi, Toskana	€ 29,00
Pomino Bianco..... Chardonnay, Pinot Bianco Marchesi de Frescobaldi, Toskana	€ 38,00

WEISSHERBST BADEN

Ihringer Winklerberg..... Spätburgunder Weißherbst Kabinett trocken Weingut Stigler, Ihringen	€ 35,00
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TECHNICAL EQUIPEMENT

AUDIO

Prices per day

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.....	€ 45.00
Writing blocks and pens.....	without charge
Dressing mirror (40cm x 160cm).....	€ 40.00
Piano.....	€ 100.00

Le MERIDIEN

PSAV
PRESENTATION SERVICES

MISCELLANEOUS

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

STAFF

Wardrobe assistants.....	€ 26.00
Technician, Monday - Friday, 8 am - 6 pm 1 hour.....	€ 50.00
Interpreter.....	on request

FLORAL ARRANGEMENTS

Floral arrangement for standing tables from.....	from € 7.00
Floral arrangement (circular or upright) from.....	from € 28.00
Floral arrangement on speaker's desk from.....	from € 50.00
Upright floral arrangement for the room from.....	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
12 hours.....	€ 21.00

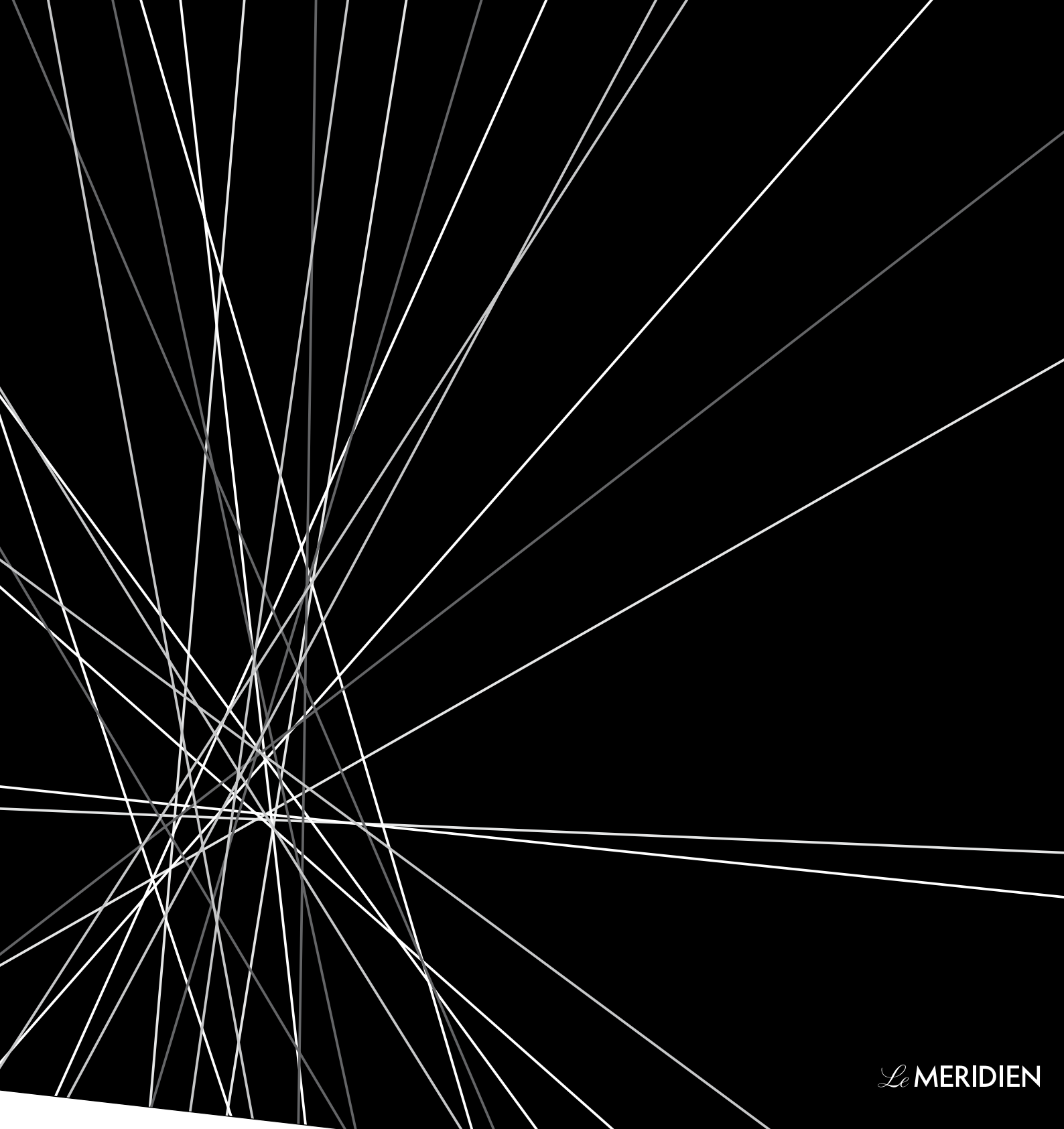
PARKING FEE

1 hour.....per partial hour.....	€ 2.50
24 hour.....daily maximum amount.....	€ 20.00

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
ab 101 pages.....		€ 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
from 10 pages		€ 3.00
laminating format DIN A3		
1-9 pages		€ 4.50
from 10 pages		€ 4.00

If there is anything else you need please do not hesitate to get in touch with our banquet team which will be happy to assist you with all special requests. Thank you.



Le MERIDIEN

CONTACT

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