

Banquet Portfolio

*Weddings, Birthdays, Company Events
on a larger or smaller scale...*

There is always a reason to celebrate!

We are glad that you are considering the Waldhotel Nachtigall as a location for your event.

The "Nachtigall" was built in the 17th century and was part of the prince-bishop's estate. It mainly served agricultural and silvicultural purposes.

Over time the "Nachtigall" has developed into a restaurant and finally into a modern and sophisticated four-star hotel.

We are at hand with help and advice from the very beginning of your planning right up to the end of your celebration. Make use of our know-how so we can make your event an unforgettable day!

Our banquet portfolio gives you a first insight into our possibilities.

The following pages offer you:

- *an overview of our different rooms*
- *various suggestions for menus & buffets*
- *a list with snacks & canapés*
- *our beverage price list especially for functions*
- *our hotel room price list and*
- *a short enquiry form*

Get inspired!

*For any change requests, further questions or suggestions
and to arrange an appointment to discuss details face-to-face,
please give us a call on +49 5254-80535-0.*



Our rooms for your function

The Waldhotel Nachtigall has a variety of rooms to accommodate large as well as small functions – always offering you the perfect setting for your special occasion.

In the restaurant area the following rooms are waiting for you – subject to availability:

- *The “Stübchen“
The “Stübchen“ is furnished in a comfortable and rustic style with a masonry heater and offers space for one big table seating a maximum of 12 people or for two tables seating 8 people each.*
- *The “Deele“
The “Deele“ can host up to 40 people, seated at different sized tables. With its sofas, comfortable seating areas and the small buffet area the “Deele” is an inviting and friendly room.*
- *The “Gewölbe“
The “Gewölbe“ stands out with its arched ceiling and its historical decoration. Up to 30 people can be seated at one big table.*
- *The “Ballroom“
The “Ballroom“ provides wooden parquet floors, a spacious window front, a stage and its own bar area. Depending on the required seating arrangement, the ballroom can seat up to 250 people.*

The newly built hotel area extends the variety of choices:

- *Room “Pader“
The “Pader“ can accommodate up to 40 persons at tables seating 8 or 10. Its large window front makes it a very light room and creates a friendly atmosphere.*
- *Rooms “Alme“ and “Lippe“
The rooms “Alme“ and “Lippe“ can be used as one complete, large room or as two separate rooms depending on the requirement. Room “Alme“ can host up to 30 persons and room “Lippe“ offers space for 40 persons. By opening the dividing wall both rooms can be joined together and host over 70 persons. Two large interconnecting doors to the “Ballroom“ offer the possibility to use “Alme“ and “Lippe“ as a buffet area when celebrating in the “Ballroom“.*
- *The Lobby
The spacious Lobby lets you welcome your guests with a glass of sparkling wine. Elegant leather armchairs and an inviting fire place complete the perfect setting.*

Hatzfelder buffet

*sliced roast beef with Sauce Remoulade
sliced roast pork
sliced Kassler
medaillons of pork with liver paté
smoked bacon with honey dew melon
rolled cooked ham filled with asparagus
filet of smoked salmon and trout with horseradish sauce
stuffed boiled egg garni*

*potato salad
coleslaw
herring salad
fresh seasonal lettuce with Vinaigrette*

*red berry compote with fresh cream
chocolate mousse*

*cheese board
bread, rolls and butter*

26,50 € per person

Italian buffet

Antipasti

*tomato with mozzarella
smoked bacon with honey dew melon
fried slices of zucchini- and aubergine
Vitello tonnato from pork
air-dried salami
green leaf salad with vinaigrette and homemade dressing
pickled olives, jalapeños, peppers and garlic*

Soup

minestrone

Pasta

*bolognese lasagne
tortellini alla panna with ham and cheese cream sauce*

Main courses

*chicken breast piccata with a parmesan crust
spaghetti on tomato sauce
ham roast with crackling on pepper sauce
salmon filet with vegetable juliennes on basil sauce,
served with rice*

Dessert

*tiramisu
red berry compote with cream
mousse au chocolate*

29,50 € per person

Buffet I

Soup served at the table

rucola cream soup

From the buffet:

*roast beef with Sauce Bearnaise,
chicken breast with cognac cream sauce,
served with
mixed vegetables,
gratin potatoes, potato croquettes and rice*

*semolina flummery
selection of mousses
red berry compote with vanilla sauce*

30,50 € per person

Buffet II

Soup served at the table
beef bouillon
with bone marrow dumplings
and vegetables

From the buffet:
duck breast with honey and pepper sauce,
poached salmon filet with lobster sauce,
medaillons of pork with Dijon mustard sauce,
served with
mixed vegetables,
gratin potatoes, "Schupfnudeln" (finger-shaped potato dumplings)
and rice

selection of mousses
tiramisu
fruit salad,
served with vanilla sauce

30,50 € per person

Buffet III

*From the buffet:
roasted gammon
with pepper sauce and cognac cream sauce,
served with
green beans with bacon,
gratin potatoes and potato croquettes*

*red berry compote
with vanilla sauce*

21,00 € per person

Soups with French bread

Midnight soup with French bread

EUR 5,50

Oxtail soup with sherry

EUR 5,50

Beef bouillon with vegetables and royale

EUR 5,50

Chicken bouillon with bone marrow dumplings and Celestine

EUR 5,50

Cream of tomato soup with shrimps

EUR 5,60

Goulash soup

EUR 5,50

Minestrone

EUR 5,50

Potato soup with ham and croutons

EUR 5,50

Herbal cream soup with smoked salmon

EUR 5,60

Tomato essence with basil and royale

EUR 5,50

Snacks

Puff pastries filled with leaf spinach and feta cheese
EUR 2,10

Mini pizza with ham, salami and cheese
EUR 2,10

Crêpes with cream cheese, smoked salmon and rucola
EUR 2,60

Cold medallions from pork with cream cheese and fruits
EUR 2,60

Pineapple and turkey skewer with chili sauce
EUR 2,60

Baked mushrooms with remoulade
EUR 2,60

Meatballs with mustard
EUR 2,30

Vegetable spring roll with soy sauce
EUR 2,10

Artichoke filled with tuna mousse
EUR 2,40

Prawn in tempura pastry with dip
EUR 2,60

Gouda cheese skewer with grapes
EUR 2,60

Halved bread roll topped with:

Smoked turkey breast and radishes

EUR 2,80

Salami and olives

EUR 2,80

Gouda cheese and salted pretzel

EUR 2,80

French brie cheese and grapes

EUR 3,00

Cooked ham with gherkin

EUR 2,80

Herbal soft cheese and tomato

EUR 2,80

Smoked salmon and horse radish sauce

EUR 3,00

Roast beef and gherkin

EUR 3,00

French bread canapés topped with:

Tomato, mozzarella and basil leaf
EUR 2,80

French brie cheese and grapes
EUR 2,80

Roast beef and remoulade sauce
EUR 3,10

Smoked salmon and horse radish
EUR 3,10

Raw ham and melon balls
EUR 2,80

Filet of trout and Keta caviar
EUR 2,80

Spring chicken breast in almond coat
EUR 3,10

Tatar from beef filet
EUR 3,70

Air-dried salami and gherkin
EUR 3,10

Fried king prawn
EUR 3,80

Smoked pork loin with pineapple
EUR 2,80

Medaillons with fruit
EUR 3,10

Beverage price list for functions

<i>Hatzfelder buffet</i>		EUR	26,50
<i>Italian buffet</i>		EUR	29,50
<i>Cheese board with bread</i>		EUR	6,75
<i>Goulash soup</i>		EUR	5,50
<i>Midnight soup</i>		EUR	5,50
<i>Mini pizza</i>		EUR	2,10
<i>Place setting for coffee and cake (Crockery)</i>		EUR	1,80
<i>Cup of coffee</i>		EUR	2,40
<i>Pot of coffee (contains 8 cups)</i>		EUR	12,50
<i>Pils– Minimum purchase of 50 l-</i>	1 l	EUR	8,50
<i>Mead / Pecher Mignon (peach)</i>	0,7 l	EUR	14,00
<i>Brandy/ Port wine / Sherry</i>	0,7 l	EUR	35,00
<i>Korn / Red berry liquor /</i>			
<i>Sour Lemon liquor/ Grasshopper</i>	0,7 l	EUR	29,50
<i>Jägermeister / Fernet</i>	0,7 l	EUR	33,00
<i>Malteser / Ramazotti / Ouzo</i>	0,7 l	EUR	37,00
<i>Jubilee Aquavit / Line Aquavit</i>	0,7 l	EUR	45,00
<i>Baileys</i>	0,7 l	EUR	45,00
<i>Bacardi / Vodka</i>	0,7 l	EUR	45,00
<i>Whisky</i>	0,7 l	EUR	55,00
<i>Xuxu</i>	1 l	EUR	45,00
<i>Wine</i>	0,75 l	EUR	22,00
<i>Wine</i>	1 l	EUR	26,00
<i>Azabache</i>	0,75 l	EUR	23,00
<i>Sparkling wine</i>	0,75 l	EUR	22,00
<i>Mineral water</i>	0,25 l	EUR	2,80
<i>Still mineral water</i>	0,25 l	EUR	2,90
<i>Mineral water</i>	0,75 l	EUR	6,30
<i>Coke / Fanta / Sprite</i>	1 l	EUR	10,00
<i>Orange juice/ apple juice</i>	1 l	EUR	12,50
<i>Brown Ale /Malt Beer /Alcohol free Pils</i>	0,33 l	EUR	3,20
<i>Menu cards</i>	per card	EUR	2,00
<i>Table flower /decoration</i>		EUR	19,50

Book your overnight stay with us!

The Waldhotel Nachtigall offers you and your guests a total of 52 new and contemporary furnished rooms, divided into 49 single- and double rooms, one junior suite with roof terrace and two big suites with balcony and a corner bath tub.

Room Pricelist 2017 (Monday – Friday)

<i>Single room</i>	€ 99,00
<i>Comfort single room</i>	€ 109,00
<i>Comfort single room with roof terrace</i>	€ 111,00
<i>Double room</i>	€ 128,00
<i>Junior suite with roof terrace</i>	€ 138,00
<i>Suite</i>	€ 168,00

(Weekend Friday – Monday)

<i>Single room</i>	€ 74,00
<i>Comfort Single room</i>	€ 84,00
<i>Comfort Single room with roof terrace</i>	€ 94,00
<i>Double room</i>	€ 108,00
<i>(Sunday – Monday)</i>	€ 93,00
<i>Junior suite with roof terrace</i>	€ 138,00
<i>Suite</i>	€ 168,00

All prices are per room and include our rich breakfast buffet, the free use of our wellness area with sauna and steambath as well as complimentary wireless internet and on-site parking.

Enquiry form

In order for us to prepare for a more detailed discussion, we kindly ask you to give us some information regarding your planned event. This way we can tailor our offer exactly to your wishes.

Address: Name, Christian name: _____
 Street: _____
 Post code/ Town: _____
 Telephone: _____
 Mobile phone: _____
 E-Mail: _____

Function: Function date: _____
 Occasion: _____
 No. of guest (approx.): _____
 Hotel rooms (approx.): _____

Programme:

- | | |
|--|--|
| <input type="checkbox"/> Breakfast | <input type="checkbox"/> Champagne reception |
| <input type="checkbox"/> Brunch | <input type="checkbox"/> Snack with Canapees |
| <input type="checkbox"/> Menu / Buffet (Lunch) | |
| <input type="checkbox"/> Coffee | |
| <input type="checkbox"/> Menu / Buffet (Afternoon) | |

Your wishes: _____

Back to:

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Cancellation policy:

Cancellation policy for room reservations:

- *Group cancellations (from 5 persons) up until 6 weeks before the arrival date are free of charge.*
- *Single cancellations until 6:00 pm on the day of arrival are free of charge.*
- *Cancellations made after 6:00 pm on the day of arrival and no-shows are charged a cancellation fee of 80% of the room rate.*

Cancellation policy for events:

- *Cancellations up until 12 months before the event are free of charge.*
- *Cancellations made 9 to 11 months before the event are charged with 50% of the expected turnover.*
- *Cancellations made 8 months before the event are charged with 80% of the expected turnover.*

If a cancellation fee applies the calculation of the expected turnover is as follows:

Price of the menu plus drinks \times number of participants.

If no menu price had been set yet, the amount of € 24,00 will be used for the calculation. Drinks will be calculated at three quarters of the menu price.

Deviating agreements must be made in writing.