

From the Celebration to the Canopy Bed:

The Madison Hotel enjoys indulging newly-weds and their guests

OUR FLAT RATE OFFER

Our flat rate offer for your wedding includes the following:

- ▶ A wedding buffet or wedding meal*
- ▶ A beverage flat rate,** corresponding to one enclosed
- ▶ Reception with Prosecco, Campari-Orange and a non-alcoholic cocktail
- ▶ One night in our wedding suite including a bottle of champagne
- ▶ Flower arrangements for the buffet and the guests tables (8 guests per table)

Euro
75,00
per Person

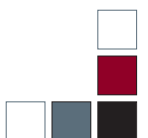
This arrangement is available for 40 or more fully paying guests and is limited to a period of six hours.

For every hour beginning thereafter a service surcharge will be issued based on the beverage turnover in this time.

* Please have a look at the enclosed buffet and dinner suggestions.

** Please have a look at the enclosed beverage flat rate.

All prices are quoted in Euro and include sales tax.



GALA DINNER I

Caesar's Salad
Caesar's salad, Parmesan, Croûtons
olive oil dressing
Euro 4,80

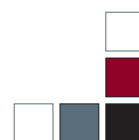


Pork fillet médaillons on Calvados sauce
broccoli, German Schupfnudeln
Euro 16,50



Bourbon vanilla ice cream
chocolate sauce
Euro 4,80

Euro 24,50 per person



GALA DINNER II

Arugula, shaved Parmesan
Parma ham
Euro 7,00

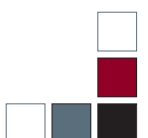


Sautéed salmon on Pommery mustard sauce
spinach, potato au gratin
Euro 15,50



Apple Strudel & vanilla ice cream
Euro 4,80

Euro 26,50 per person



GALA DINNER III

Büsumer Shrimp
with radishes, onions on black bread
Euro 8,80



Essence of rosé mushrooms
Euro 5,50



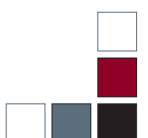
»Sweet & Sour« Duck
fresh Wok vegetables, Basmati rice
Euro 16,50



Sherbet Medley
with exotic fruits
Euro 6,50

Euro 31,90 per person

*An extra charge of Euro 4,50 per guest is to be added
to the flat rate offer for this dinner.*



GALA DINNER IV

Slices of roasted duck
marinated in honey on a bed of arugula, nut dressing

Euro 9,50



Essence of cherry tomatoes

Euro 4,80



Grilled Red Snapper
curried Wok vegetables with mango

Euro 7,80

(as an entrée)



Filet of veal with herbed Hollandaise
green asparagus and rosemary potatoes

Euro 22,50

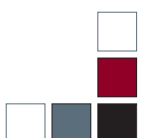


Tirami su with fruits

Euro 6,70

Euro 46,00 per person

*An extra charge of Euro 17.50 per guest is to be added
to the flat rate offer for this dinner.*



GALA BUFFET I*∞ for 30 or more persons ∞*

Parma ham, Galia melon

Buffalo Mozzarella, tomatoes, basil Pesto

Anti-Pasti

Marinated salmon, dill-mustard-honey sauce

Red Mullet in lime vinaigrette

Iceberg lettuce, arugula salad, sprouts, yogurt dressing

∞

French rolls, butter

∞

Cream of tomato soup with pesto

∞

Red Snapper filet, spinach

Pommery mustard sauce, Gnocci

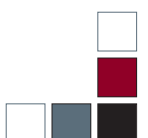
∞

Tirami su

Mousse au chocolate

Fresh tropical fruits

Choice of select cheeses

Euro 29,50 per person

GALA BUFFET II*for 30 or more persons*

Pickled salmon, mustard-dill sauce

Marinated red Mullet filets

Poached salmon médaillons

Peppered mackerels

Parma ham, melon wedges

Glazed duck breast, lamb's lettuce

Pork filet médaillons, tropical fruits, chili sauce

Baby Mozzarella, cherry tomato, pesto salad

Iceberg lettuce, arugula salad, sprouts

White cabbage salad

Piquant bell pepper medley

∞

Essence of rosé mushrooms

∞

Filet of lamb, Pommery mustard sauce, spinach

Sautéed perch filet, potatoes with lentils

Wok Vegetables

Basmati rice

∞

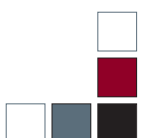
White Mousse au chocolat

Exotic fruits

Black Forest ice cream sundae

Tirami su

International selection of cheeses, grapes

Euro 37,50 per person*An extra charge of Euro 7.50 per guest is to be added
to the flat rate offer for this buffet.*

GALA BUFFET III*for 30 or more persons*

Poached whole salmon, herbed sauce

Crawfish tails in herbed vinaigrette

Pickled salmon, dill-mustard sauce

Büsumer shrimp salad

Parma ham, melon wedges

Filet of veal with plum chutney

Turkey médaillons, tropical fruits, chili sauce

Baby Mozzarella, cherry tomato, pesto salad

Seasonal greens, selection of dressings

White cabbage salad

Piquant bell pepper- zucchini medley



Essence of ceps



Pink roast beef

Sauce Béarnaise

Red Snapper filet, herbed butter

Wok vegetables

Potatoes au gratin

Basmati rice



Passion fruit and black currant sherbet

Mousse au chocolat

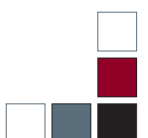
Exotic fruits

Crème caramel

Choice of select cheeses

Euro 46,00 per person

*An extra charge of Euro 14.50 per guest is to be added
to the flat rate offer for this buffet.*



GALA BUFFET IV*for 40 or more persons*

Poached whole salmon, pickled salmon

Smoked eel filet, horseradish cream

Shrimps, mango Salsa

Büsumer shrimps, radishes, dill

Parma ham, melon wedges

Glazed duck breast, corn salad

Air-dried Bündnerfleisch

Buffalo Mozzarella, bush tomatoes, Pesto

Arugula, shaved Parmesan

Seasonal greens, sprouts

Chili-cabbage salad



Cream of lobster soup, crawfish tails



Rosé filet of veal, orange sauce

spined loach gratin

Green asparagus

Bell pepper Wok medley

Basmati-wild rice

Almond balls



Little pancakes with orange sauce

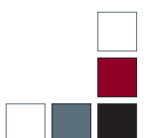
Vanilla ice cream

Tropical fruits

Mocha Crème

Petit Fours

Choice of select cheeses

Euro 47,50 per person*An extra charge of Euro 15.50 per guest is to be added
to the flat rate offer for this buffet.*

THE BEVERAGE FLAT RATE

∞ *Your alternative for 30 or more persons* ∞

RECEPTION BEVERAGES

Prosecco, Prosecco-Orange, Orange juice



SOFT DRINKS

Coca Cola, diet Coke, selection of juices, mineral water



WINES

Red wine, rosé wine and white wine



BEER

König Pilsener & Duckstein on tab, Kelts
Erdinger wheat Beer



HOT BEVERAGES

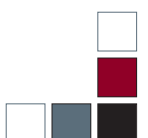
Espresso, Cappuccino, Cafe au Lait, Latte Macchiato, coffee, and tea

as much as you desire

Euro 35,50 per person

All beverages not included in this offer are charged as ordered.

This flat rate is limited to a period of six hours.



WEINE	Glas 0,2 l	Flasche 0,75 l
Weiß		
Sauvignon Blanc France, Côtes de Gascogne, Tariquet	Euro 5,00	Euro 19,00
Riesling Germany, Pfalz, Markus Schneider	Euro 6,30	Euro 23,00
Grauburgunder Germany, Pfalz, Heinrich Vollmer	Euro 6,40	Euro 24,00
Grüner Veltliner «Am Berg» Austria, Wagram, Bernhard Ott	Euro 6,40	Euro 24,00
Chardonnay Italy, Friuli, Plozner	Euro 7,50	Euro 28,00
Rosé		
Rosé «Saigner» Germany, Pfalz, Markus Schneider	Euro 6,70	Euro 25,00
Rot		
Merlot Italy, Colli Berici	Euro 5,00	Euro 19,00
Côtes du Rhône Village «Les Granges» France, Rhône, Chusclan	Euro 6,20	Euro 23,00
Rosso di Montepulciano Italy, Cortona, Avignonesi	Euro 7,00	Euro 26,00
Cabernet Sauvignon South-Africa, Stellenbosch, Capebridge	Euro 7,20	Euro 27,00
Sekt und Champagner		
Crémant de Limoux Aimery »Grand Cuvée 1531« France, Languedoc-Roussillon	Euro 3,80	Euro 28,00
Champagner Brut France, Champagne, Pommery	Euro 7,50	Euro 55,00

