

Banquet portfolio

Wedding, birthday, company anniversary, large or small... There is always a reason to celebrate!

We are delighted that you have included the Waldhotel Nachtigall in your selection when planning your event.

The 'Nachtigall' was built in the 17th century and once belonged to the princebishop's estate. It appears to have been used for agricultural and forestry purposes. Over time, the 'Nachtigall' became a restaurant and later a four-star hotel for discerning guests.

We are here to advise and assist you from the initial planning to the conclusion of your celebration. Take advantage of our experience and let us make your event a day to remember!

Our banquet portfolio offers you an initial insight into our possibilities.

Let us inspire you! If you have any modification requests or other suggestions, we would be happy to discuss them with you in person. Please contact us on 05254-80535-0

Our premises

The following rooms are available for you - subject to availability:

"Stübchen"

The 'Stübchen' is furnished in a cosy, rustic style with a tiled stove and can seat a maximum of 16 people at one table.

"Deele"

The "Deele" can seat up to 40 people at tables of various sizes. It is an inviting, friendly space with sofas, comfortable seating and a small buffet area.

"Gewölbe"

The 'Gewölbe' is particularly characterised by its vaulted ceiling and historical decoration. Up to 30 people can be seated at one table.

"Ballroom"

The "Ballroom" has a parquet floor, a large window front, a stage and its own bar area. Depending on the seating arrangement, it can accommodate up to 250 people.

Rooms,,Alme" and "Lippe"

The Alme and Lippe rooms can be used individually or as one large room. Individually, the Alme can seat up to 30 people and the Lippe up to 40. By opening the partition across the entire width of the room, you can create one large room for over 70 people. Two connecting doors to the ballroom also allow the Alme and Lippe to be used as buffet rooms for large events in the ballroom.

Room "Pader"

The Pader can seat up to 40 people at tables of 8 or 10. The room is flooded with light thanks to a large window front and has a friendly atmosphere.

The Lobby

The spacious lobby is ideal for a reception for all hotel or ballroom events, with stylish leather armchairs and a cosy open fire to complete the picture.

Event packages

Every successful event requires a customised package.

Whether it's a wedding, birthday or family celebration - we have the right catering package for you.

If our event packages do not fully meet your requirements, we will help you to create your own customised package.

On the following pages you will find a wide range of food and beverages for your event.



Nachtigall Classic

served at the table:

beef broth with marrow dumplings, diced vegetables and egg

at the Buffet:

chicken breast fillet with cognac cream sauce pork medallions with pepper cream sauce poached salmon fillet with lobster sauce "Tortellini Florentin" with cheese-leek-sauce served with

mixed vegetable platter

and

potato gratin, croquettes, rice and leaf salads with two different dressings

various mousses Tiramisu

red berry compote with vanilla sauce

per person € 38,50

Italian buffet

Antipasti

tomato with mozzarella smoked bacon with honey dew melon fried courgette and aubergine slices pork Vitello tonnato air-dried salami green salad with vinaigrette sauce and house dressing pickled olives, chillies, peppers and garlic

> Soup Minestrone

Pasta

Bolognese lasagne Tortellini alla panna with ham and cheese cream sauce

Main courses

chicken breast Piccata with parmesan crust Spaghetti with tomato sauce Ham roast with pepper sauce Salmon slices with vegetable strips on basil sauce, served with a mixed vegetable platter and rice

Dessert

Tiramisu red berry compote with vanilla sauce Panna Cotta with fruitsauce

per person € 36,50

Buffet A

served at the table:

creamy rocket soup

at the Buffet:

roast beef with sauce Bernaise chicken breast fillet with cognac cream sauce served with

mixed vegetable platter

and

potato gratin, croquettes, rice and leaf salads with two different dressings

semolina flummery various mousses fruit salad with vanilla sauce

per person € 39,50

Buffet B

at the Buffet: roasted ham with pepper sauce and cognac cream sauce, served with mixed vegetable platter and potato gratin, croquettes

red berry compote with vanilla sauce

per person € 28,00

Buffet C

served at the table:

beef broth with marrow dumplings, diced vegetables and egg

at the Buffet:

poached salmon fillet with lobster sauce, pork medallions with dijon mustard sauce, served with mixed vegetable platter, potato gratin, finger-shaped potato dumplings and rice

> various mousses Tiramisu fruit salad with vanilla sauce

per person € 39,50

Additional services

All our menus and buffets can be supplemented with the following services on request

Accompanying beverages

for 8 hours We serve selected beverages during your meal. 2 house wines, mineral water, soft drinks, beer, coffee and tea, Ramazotti and Malteser as well as Korn, Roter and Saurer.

per person: € 50,00

<u>Champagne Reception</u> A selection of drinks will be served to welcome you and your guests.

per person from: € 7,50

You can choose from a range of snacks to accompany the reception. A list of the snacks available can be found on the following page.

3 pieces per person from € 7,50

Coffee & Cake

If you prefer a coffee and cake reception, we can provide a selection of cakes.

per person ab € 7,50

Longdrinks We also offer a selection of long drinks. (max. 3 different ones)

per person € 12,50

Midnight snack

Would you like a small snack at the end? An overview of our offer can be found on the following page

per person from: € 7,50

Snacks for the reception

Puff pastry pillows filled with spinach leaves and feta cheese

Mini pizza with ham, salami and

cheese Mini "Flammkuchen"

Vegetable spring rolls with soy sauce Crêpe with cream cheese, smoked salmon and rocket

Pineapple and turkey skewer with chilli sauce

Prawns in tempura batter with dip

Gouda with grapes on a skewer

Midnight snack selection

Currywurst

Cheese platter

Goulash soup

Midnight soup

We serve baguettes with every midnight snack.

French bread slices topped with:

Tomato, mozzarella and basil	€ 3,50
French Brie and grapes	€ 3,50
Roast beef and remoulade sauce	€ 3.80
Smoked salmon and creamed horseradish	€ 3.80
Ham and melon balls	€ 3.50
Air-dried salami and pickled cucumber	€ 3.80
Fried king prawns	€ 4.60

Prices for events

Cake setting (crockery)		€ 2.00
Cup of coffee		€ 3.00
Pot of coffee (8 cups)		€ 17.40
Pils - minimum purchase of 501 -	11	€ 9.50
Brandy / Port / Sherry	0.71	€ 37.50
Korn / Roter / Saurer / Grashüpfer	0,71	€ 50.00
Jägermeister / Fernet / Ramazzotti	0.71	€ 60.00
Malteser	0.71	€ 60.00
Ouzo	0.71	€ 50.00
Jubiläumsaquavit / Linie Aquavit	0.71	€ 70.00
Baileys	0.71	€ 70.00
Bacardi / Vodka	0,71	€ 70.00
Whisky Jack Daniels / Johnnie Walker	0.71	€ 57.00
Whisky Glenfiddich / Bushmills	0.71	€ 85.00
Sparkling wine	0.751	€ 34.50
Mineral water	0.251	€ 3.00
Still water	0.251	€ 3.00
Mineral water	0,751	€ 6.90
Cola / Fanta / Sprite		€ 12.00
Orange juice / apple juice		€ 16.00
Brown Ale / non-alcoholic Pils	0.331	€ 3.90
Menu cards		€ 2.50
Flower arrangements		€ 24.50
Corkage	K. 8. 1	€ 30.00
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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 suites with balcony and a corner bath tub.

Room Pricelist 2024

Single room (Ma Fr)	€ 95.00
Single room $(Mo Fr.)$	
breakfast	€ 18,00
Fr Mo.	€ 80,00
breakfast	€ 18,00
Comfort single room $(Mo Fr.)$	€ 97,00
breakfast	€ 18,00
Fr Mo.	€ 80,00
breakfast	€ 18,00
Double room $(Mo Fr.)$	€ 115,00
breakfast per Person	€ 18,00
Fr Mo.	€ 105,00
breakfast per Person	€ 18,00
	0145.00
Junior suite with roof terrace	€ 145,00
breakfast per Person	€ 18,00
Suite (Double use)	€ 165,00
hereiter ber berson	€ 18,00

All prices are per room. Breakfast can be booked at the stated price.

We offer you the free use of our wellness area with sauna and steam bath as well as complimentary wireless internet and on-site parking.

Enquiry form

In order for us to prepare 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, First name:
-3 M. (2)	Street:
and the bar have	Post code/ Town:
	Telephone:
	Mobile phone:
	E-Mail:
Event:	Event date:
	Occasion:
	No. of guest (approx.):
	Hotel rooms (approx.):
The second	A CONTRACT OF A CONTRACT.
Programme:	
Breakfast	Champagne reception
Brunch	Snack with Canapes
Menu / Buffet (Luno	ch)
Coffee	
Menu / Buffet (Afte	rnoon)
Your wishes:	
-	
-	

Please send back to:

Waldhotel Nachtigall GmbH & Co.KG Hatzfelderstraße 45 33104 Paderborn Tel. +49 5254/80535-0 Fax +49 5254/80535-144 E-Mail: Rezeption@waldhotel-nachtigall.de

Cancellation policy:

Cancellation policy for room reservations:

- Group cancellations (more than 5 people) until 6 weeks before the arrival date are free of charge.
- Single cancellations until 6 p.m. on the day of arrival are free of charge.
- Cancellations made after 6 p.m. on the day of arrival and no-shows are charged a cancellation fee of 80% of the booked services.

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.
- Please let us know the final number of people at least 7 days before the start of the event. Changes after the above deadline will be invoiced at 100% of the agreed menu price/agreed flat rate.

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

Price of the menu plus drinks x number of participants.

If no menu price had been set yet, the amount of \in 35.00 will be used for the calculation. Drinks will be calculated at three quarters of the menu price.

Deviating agreements must be made in writing.