

# früh

GASTRONOMIE

BANQUET FOLDER



**CELEBRATE  
YOUR OCCASION**

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## Breathtaking FRÜH-Locations

### **BRAUHAUS & BRAUHAUSKELLER (BREWHOUSE & BREWHOUSE CELLAR)**

Experience our Cologne hospitality in a big way! In our traditional breweries, we have the right room for you and for groups of up to 450 people - either very quaint and comfortable, or very generous in the brewhouse cellar.

### **KÖLNER RAUM & KAMINRAUM (COLOGNE ROOM & FIREPLACE ROOM)**

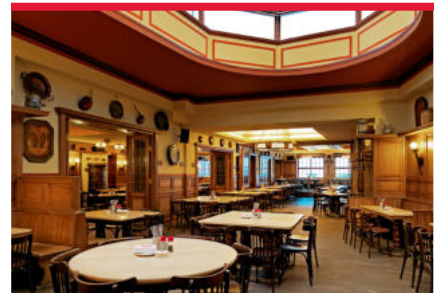
Enjoy our cosy ambience for up to 40 people at a time. We are flexible - you choose! Benefit from our experience and know-how.

### **HEINZELMÄNNCHEN & RONCALLI**

Enjoy the direct view of the famous "Heinzelmännchenbrunnen" Fountain and popular "Roncalliplatz" Square from our banquet rooms. Impress your guests! There is enough seating for 30 to 80 people here to enjoy themselves.

### **FRÜH LOUNGE**

Our FRÜH Lounge on the 6th floor is a light-flooded room with an enormous terrace and view of Cologne Cathedral. Party or hold meetings here for up to 150 people! Our team will look after your guests' well being. And happily anything else required to make your event even more individual and personal. All from us, all from FRÜH - we can do it!



# FINGER FOOD

## Cold Classics

### MEAT



- Small meatloaf skewer with gherkin and mustard cream
- Smoked pork chop filled with caramelized sauerkraut
- Bruschetta "Cologne style" with raw minced pork spread, red onions, crème fraîche, au gratin with Gouda
- Small meatball with gherkin and mustard
- Small breaded pork escalope
- Homemade marinated beef in aspic with sugar beet syrup
- Medium-rare roast beef rolls with remoulade

### FISH



- "Rösti" (fried grated potatoes) with smoked salmon tartar and honey mustard cream
- Filleted matjes herring on brown bread

### VEGETARIAN



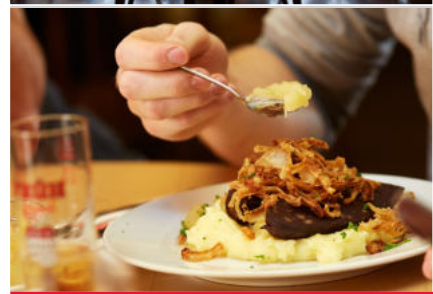
- Skewer of Dutch cheese (matured in our own cheese cellar)
- Classic potato salad with mayonnaise, egg and gherkins, served in small glass
- Skewer of beer & herb cheese and brie with paprika, caraway and red onions
- Mozzarella and cherry tomato skewer with "Cologne style" pesto
- Vegetable sticks with herb dip
- Mozzarella balls with "Cologne style" pesto, spinach salad and cherry tomatoes, served in small glass
- Bruschetta "Cologne style" with peppers - zucchini vegetables

### VEGAN



- Raw vegetable salad, served in small glass
- Bruschetta "Cologne style" with mashed beans

Minimum order: 20 portions of each dish



# FINGER FOOD

## Regional Snacks & Sweets

### RYE BREAD ROLL WITH

- Black pudding
- Pork sausage
- Poultry meat sausage
- Liver sausage
- Raw minced pork spread, onions and fresh chives
- Cooked ham
- Beef tartare and onions

### VEGETARIAN

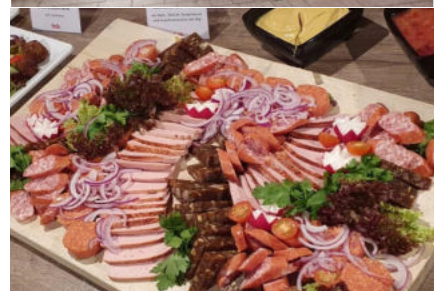
- Dutch cheese (matured in our own cheese cellar)
- Camembert

### CAKES, ETC.

- Fresh sheet cake, seasonal, different types
- Homemade apple strudel with vanilla sauce
- Fine seasonal pastries

### FRUIT

- Sweet fruit skewer
- Finger food fruit plate



# FINGER FOOD

## THE WARM VERSION

### MEAT AND FISH



Skewer of malt-crusted fried chicken breast with lemon mayonnaise

Fried potato quiche with bacon and quark with herbs

Scampi with lemon mayonnaise 

### VEGETARIAN



Baked Dutch cheese with cranberry on wild herb salads in balsamic vinaigrette

Mushroom filled with Dutch cheese

We are always happy to serve you our finger food as flying finger food, too.  
This offer is subject to an individual service fee.

### SOUPS

Cream of tomato soup with rye bread roll 

Vegetable consommé with homemade bread dumpling and rye bread roll 

Potato soup with rye bread roll 

„Currywurst“, fried pork sausage with curry sauce and baguette bread

Hearty goulash soup with bell pepper, potato and rye bread roll




Minimum order: 20 portions of each dish

# MENU SUGGESTIONS

Individual menu courses can be swapped.

## MENU 1


Vegetarian potato soup rye bread roll 

Roast pork in Früh beer sauce with braised cabbage and potato dumplings

Chocolate pudding with vanilla sauce, cream topping and roasted almond

**Price per person ca. € 31.00**

## MENU 2


Baked Dutch cheese with cranberry on wild herb salads in balsamic vinaigrette 

Beef shoulder stewed sous vide for 16 hours, with red wine gravy, fried mushrooms, carrots and slices of bread dumplings

Berry tiramisu

**Price per person ca. € 42.00**

## MENU 3

Radish carpaccio in citrus fruit marinade with smoked salmon, spinach salad and honey-mustard sauce 

Vegetable consommé with homemade bread dumplings 

Pink roasted fillet of veal on sherry jus with colorful carrots and parsley roots

„Cologne style“ tiramisu with marinated apples and chocolate rusk in cream

**Price per person ca. € 60.00**



All menus can be served with bread, butter & quark with herbs for € 3.50 per person.

# BUFFET SUGGESTIONS

Individual buffet courses can be swapped.

## Buffet 1

### STARTERS

Salad of boiled beef, apples and pink pepper in vinaigrette

Raw vegetable salad with cucumber, carrots, cabbage and bell peppers 🚫

Jacked potato salad with boiled eggs, tomatoes and radishes in clear herb dressing 🚫

Small meatball with gherkin

Small breaded pork escalope

„Rösti“ (hash brown) with smoked salmon tartare and honey mustard cream 🚫

„Cologne style plate“ with raw minced pork spread, pork roast, meatloaf and smoked minced meat sausage made of roughly chopped pork

Seasonal leaf salad with homemade dressing 🚫

Bread basket with butter and herbal curd



### MAIN COURSES

Pork roast with crackling, FRÜH beer sauce, glazed vegetables and potato gratin

„Rhineland-style Sauerbraten“ (marinated beef) with potato dumplings and apple compote

### DESSERT

Homemade red fruit jelly with vanilla sauce

„Cologne style“ tiramisu with marinated apples and chocolate rusk in cream

Rustic cheese board with middle-aged Dutch cheese, herb curd, Camembert and „Käasknubbel“ (cheese cream with paprika, caraway seeds and red onion)

Price per person ca. € 47.00\*

Buffets can be pre-ordered for groups of 20 or more.

\*Prices are based on the actual number of persons and composition of the buffet.

# BUFFET SUGGESTIONS

Individual buffet courses can be swapped.

## Buffet 2

### STARTERS

Broccoli salad with beetroot and cream cheese & honey dressing and currant berry 🚫🌱

Cold breast of roast duck with fresh mango and rocket, served with balsamico vinaigrette

Smoked salmon with creamed horseradish and honey mustard sauce 🚫🌱

Praline of homemade marinated beef in aspic with sugar beet syrup

Mozzarella and cherry tomato skewer with „Cologne style“ pesto 🚫🌱

„Cologne style“ bread salad fried herb mushrooms, mushrooms, cherry tomatoes, spinach salad and capers in leaf parsley vinaigrette 🌱

Noodlesalad with bell pepper, green beans, red onions and cologne style pesto 🚫🌱

Bread basket with butter and herbal curd

### MAIN COURSES

Medium roast beef with rosemary gravy served with kohlrabi and carrots, potato gratin

Fried salmon with herb cream sauce, bell pepper-zucchini vegetables and rosemary potatoes 🚫🌱

### DESSERT

Dark chocolate mousse with our own „Deck un Dönn“ herb liqueur

Berry tiramisu

Rustic cheese board with middle-aged Dutch cheese, herb curd, Camembert and „Käasknubbel“ (cheese cream with paprika, caraway seeds and red onion)



Price per person ca. € 62.00

Buffets can be pre-ordered for groups of 20 or more.

\*Prices are based on the actual number of persons and composition of the buffet.



# BUFFET SUGGESTIONS

## Alternative dishes

You are also welcome to select from our alternative main courses and desserts:

### STARTERS



„Cologne style Vitello“ Roast pork with herring sauce, apple, gherkin and onions

Medium grilled roast beef served cold with remoulade

### MAIN COURSES

Beef shoulder stewed sous vide for 16 hours, with red wine gravy, fried mushrooms, carrots and slices of bread dumplings

Roast pork in Früh beer sauce served with braised cabbage and potato dumplings

Chicken breast with tomato sauce, bell pepper-zucchini vegetables and herb rice

Vegetarian mushroom ragout with cream, herbs, king oyster & button mushrooms served with homemade bread dumplings

Homemade spaetzle & cheese with roasted onions

Vegetable quiche with curry herbal curd

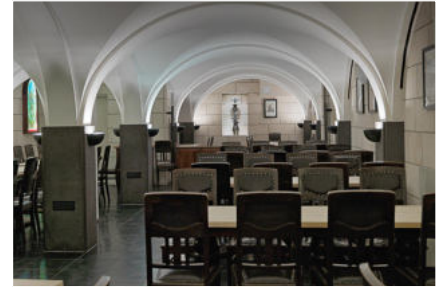
Fried potato dumplings with pan-fried pepper, zucchini and leeks

### DESSERT

Fruit salad

Homemade apple strudel with vanilla sauce

Finger food fruit plate



We are happy to advise you for any individual wishes you may have.

# ALL-INCLUSIVE BEVERAGE DEALS

## BEVERAGE DEAL 1:

Mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, Sprite, apple spritzer, orange juice, apple juice, FRÜH Sport, coffee, tea, espresso

€ 29.00



## BEVERAGE DEAL 2:

Freshly tapped FRÜH Kölsch beer, FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines, mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, Sprite, apple spritzer, orange juice, apple juice, FRÜH Sport, coffee, tea, espresso

€ 35.00



## BEVERAGE DEAL 3:

Prosecco reception, freshly tapped FRÜH Kölsch beer, FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines, mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, Sprite, apple spritzer, orange juice, apple juice, FRÜH Sport, coffee, tea, espresso

€ 42.00



The beverage package deals are available for the following rooms and will end after 8 hours:

- Kölner Raum (Cologne room)
- Kaminraum (Fireplace Room)
- Heintzelmännchen
- Roncalli
- FRÜH Lounge

After 8 hours, drinks will be charged based on consumption.

# ALL-INCLUSIVE BEVERAGE DEALS

## CHILD RATE (UP TO THE AGE OF 12)

Mineral water with and without gas, Coca-Cola, Coca-Cola zero, Fanta, € 11.00  
Sprite, apple spritzer, orange juice, apple juice, FRÜH Sport

## HOW ABOUT A COCKTAIL?

Just ask.

We would be happy to make you a non-committal offer involving our mobile cocktail bar and qualified bartender.

## OUR HOUSE WINES

House white: Moselle pinot blanc, quality wine from a specific region, dry, winery  
Hubertus Reis

House red: Rheinhessen Regent Merlot, quality wine from a specific region, dry, winery  
Peth-Wetz



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# INTERIORS

## THE FURNISHINGS INCLUDE:

A choice of round or rectangular banquet tables in the FRÜH Lounge, but rectangular tables only in all other rooms. Attendant seating and tablecloths included. Plenty of crockery and cutlery, napkins and glasses for the ordered food and drink.

## ALSO AVAILABLE:

High table / each	€ 16.50
High table stretch cover, white / each	€ 21.50
Chair cover, white (only available in the FRÜH Lounge) / each	€ 11.00
Standard menu cards (2 per person)	€ 1.00
Spotlights / each	€ 15.00

Simply ask us if you need any help with the layout of the furnishings you want. We'd be happy to advise you.

All prices including VAT.

