



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



Mövenpick Hotel Stuttgart Airport

Location

Located directly at Stuttgart Airport, the new Mövenpick Hotel Stuttgart Airport is a mere 200m away from the new Landesmesse Stuttgart exhibition centre. The hotel can be easily reached either by direct S-Bahn urban train link from/to the airport or the adjacent direct A8 motorway intersection. The hotel has its own underground car park, use of which carries a charge. However, restaurant, hotel and banquet guests may use the car park at a discounted rate.

The 16 conference and banquet rooms are all fitted with air-conditioning, and are designed to seat between 2 and 500 guests. The vast majority have natural daylight.

The hotel interior is notable for the way it integrates contrasting materials in its design, including black slate in the bathrooms and red leather in the reception area; great attention has been paid to the interplay of colour and the use of light. Why not come and see for yourself?

Rooms and Amenities

The hotel has 326 rooms, with a minimum size of 28m², distributed over six floors (these include 2 suites, 12 junior suites, and 3 rooms especially equipped for people with special needs). All rooms offer the features you would expect from a superior 4-star hotel – plus a large amount of natural daylight and a distinct business feel, combined with fresh colours and home comforts that will turn your stay into an unforgettable experience.

Restaurants and Entertainment

The Trollinger Restaurant seats 174 guests and features an open fireplace and a private dining area. The restaurant offers both international cuisine and a wide choice of regional specialities, plus a selection of varied promotions. To find out more about our restaurant's highlights, just take a look at our Culinary Calendar.

During the summer months, the Trollinger Restaurant's extensive patio area offers additional outdoor seating. It is the ideal place for relaxing, whether over an ice cream or a candlelight dinner for two.

The bar is the pulsating heart of the hotel. The Cafe and the Message Bar are great for meeting people and enjoying pleasant conversation, and not only in the evenings. Hot and cold snacks are available throughout the day and evening to accompany our delicious special coffees, select wines, freshly poured beers and refreshing cocktails.



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Opening hours Trollinger: 05.30 am – 23.30 pm
 Message Café: 08.00 am – 17.00 pm
 Message Bar: 17.00 pm – 02.00 am

Room Service

Of course, you may also enjoy your lunch or dinner or sip on a glass of wine in the comfort of your own hotel room. Or you can even order breakfast in bed.

24 hours a day

Sports and Leisure

Our GYM AND EASE wellness area is a welcome change, whether you prefer to wind down with a massage or favour an intensive workout to work off your excess energy. Over an area of more than 400m², you can enjoy a choice of saunas, a steam bath, a kneipp bath, and a well-sized fitness area equipped with the latest apparatus. You will also find a wide range of cosmetics and massage services.

Enquire about opening times

Where to go in the evenings?

After a relaxing dinner, why not see what Stuttgart's varied cultural landscape has to offer? Just ask, and we will help you find what you are looking for. Stuttgart has something to suit all tastes, including musicals, variety shows, theatre, opera, and ballet.

Conference and Banquets

Our Meet & Dine events catering is a highly professional service, perfect for special anniversaries or celebrations, as well as seminars and conferences. Our modern conference centre comprises four conference rooms, eight boardrooms of 30-60m², and a 564m² ballroom. All rooms are fitted with the latest audiovisual equipment.

With its creative coffee breaks, varied business lunches, and fine-quality set meals, you will agree that the Mövenpick Hotel Stuttgart Airport is the ideal venue for any kind of event. Its flexible room design provides sufficient capacity, variety and flexibility for a wide range of purposes.



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Meetings and conferences

Available rooms

Room name	Zürich	Zürich 1	Zürich 2	Zürich 3	Zürich 2+3	Genf	Genf 1 Genf 2 Genf 3	Genf 1+2 Genf 2+3
Equipment								
Base area m ²	564	280	150	130	280	198	66	132
Block / Table	-	-	-	-	-	-	15	30
Classroom style	260	140	70	60	140	100	22	60
U-Shape	-	70	40	35	70	60	20	40
Theatre style	500	230	110	100	230	140	40	100
Round Table	380	150	70	60	150	90	30	70
Cabarett	160	60	30	30	60	45	-	-
Stand-up reception	450	200	120	100	200	120	40	90
Air conditioning	x	x	x	x	x	x	x	x
Daylight	x	x	x	-	x	x	x (Genf 3)	x (Genf 2+3)
Floor	E	E	E	E	E	E	E	E
Length m	24,50	24,50	13,00	11,30	24,50	24,00	8,00	16,00
Width m	23,00	11,50	11,50	11,50	11,50	8,30	8,30	8,30
Height m	4,20	4,20	4,20	4,20	4,20	3,00	3,00	3,00
ISDN / WLAN	x	x	x	x	x	x	x	x
Wired LAN	x	x	x	x	x	x	x	x

Room name	Bern Lugano	Thun	Sion	Sion 1 Sion 2	Boardroom 1 Boardroom 5	Boardroom 2 Boardroom 4	Boardroom 3
Equipment							
Base area m ²	30	32	60	30	30	31	59
Block / Table	10	10	16	10	10	10	12
Classroom style	-	-	20	-	-	-	-
U-Shape	-	-	18	-	-	-	18
Theatre style	15	15	40	15	-	-	40
Chair circle	16	16	25	16	-	-	25
Air conditioning	x	x	x	x	x	x	x
Daylight	x	x	x	x	x	x	x
Floor	E	E	E	E	1	1	1
Length m	7,00	7,00	7,00	7,00	7,00	7,00	7,00
Width m	4,30	4,60	8,60	4,30	4,30	4,40	8,40
Height m	3,50	3,50	3,50	3,50	2,70	2,70	2,70
ISDN / WLAN	x	x	x	x	x	x	x
Wired LAN	x	x	x	x	x	x	x



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Meetings and Conferences

Pricelist conference rooms (in EUR)

Term of rental Room Name	Rent (up to 4 hours)	Rent (all day)	Rent (exposition)	Gastrono-mical minimum sales volume
Zürich	3800,00	5300,00	7000,00	14000,00
Zürich 1 / Zürich 2+3	1900,00	2600,00	3500,00	7000,00
Zürich 2	1000,00	1400,00	1800,00	3500,00
Zürich 3	900,00	1100,00	1500,00	3500,00
Genf	1300,00	1800,00	2400,00	4000,00
Genf 1 / Genf 2 / Genf 3	410,00	590,00	850,00	1500,00
Genf 1+2 / Genf 2+3	850,00	1200,00	1600,00	2700,00
Bern / Lugano / Thun	190,00	280,00		
Sion	350,00	520,00		
Sion 1 / Sion 2	190,00	280,00		
Boardroom 1	210,00	300,00		
Boardroom 2	210,00	300,00		
Boardroom 3	350,00	520,00		
Boardroom 4	210,00	300,00		
Boardroom 5	210,00	300,00		

Please consider that the allocation (Seating, energy costs, cleaning) is independent from rent, lodging and gastronomical minimum sales volume.



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Meetings and conferences

Technical Equipment

Technical Equipment included in package: Overhead projector and video beamer, flip chart, screen

Additional Equipment

Pinboard	EUR	16,00
Flip chart	EUR	16,00
Moderator's case	EUR	30,00
Television (LCD, LG, 37", 16:9)	EUR	30,00
Video recorder (VHS, Panasonic)	EUR	30,00
DVD-Player (Denon)	EUR	30,00
2nd video beamer in conference room	ab EUR	75,00
Laptop	EUR	40,00
Camcorder (3CCD-Camerasystem, 3M)	EUR	90,00
Cassette	EUR	10,00
Overhead (4500 ANSI, 3M)	EUR	30,00
Microfone set	EUR	200,00
Stand-up microfone	EUR	50,00
Jacketmicro	EUR	50,00
Lectern		free of charge
Dance floor per qm ²	EUR	10,00
Stage pro component (1,00 m x 2,00 m), covered with carpet	EUR	35,00
Fax	EUR	0,50
Foil copy / print-out coloured	EUR	2,00
Foil copy / print-out black/white	EUR	1,00
Kopien / print-out coloured	EUR	1,00
Kopien / print-out black/white	EUR	0,50



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Meetings and conferences

Technical equipment

Loose cover for chair	apiece	EUR	7,00
Piano			on request
Decoration			on request
Flower arrangement			on request
Menu cards	from	EUR	1,50
Assistant Technician		EUR	35,00 / hour
Technician		EUR	55,00 / hour
Gardrobriere / Assistant		EUR	25,00 / hour
Additional Staff		EUR	35,00 / hour
Additional service charge (per member of staff after midnight)		EUR	35,00 / hour
Additional Department Heads		EUR	55,00 / hour

Internet is available in all conference rooms via ISDN (supplied by T-Online, AOL or 1+1), wired connection, or Wi-Fi (up to five internet access points per conference are provided free of charge).

Other technical equipment may be rented from outside companies. For price enquiries, please contact the banquet office.



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Meetings and conferences

Packages (starting from 11 persons)

The fixed rates include the provision of a room to suit the number of visitors attending, complete with a digital projector, overhead projector, screen, and flipchart.

Package SUPERIOR **per person** **EUR 74,00**

Welcome coffee with coffee, tee and fresh pretzels or croissants
Unlimited soft drinks in the conference room
Two coffee breaks with a changing offer of different snacks (sweet and hearty)
Stand up buffet or sit down lunch
Soft drinks (unlimited) and a cup of coffee or tea with lunch

Package STANDARD **per person** **EUR 65,00**

Unlimited soft drinks in the conference room
Two coffee breaks with a changing offer of different snacks (sweet and hearty)
Stand up buffet or sit down lunch
1 soft drinks at lunch

Packages (from 5-10 persons in our boardrooms with 30sqm)

Meetingpackage **up to 4 hours** **per person** **EUR 57,00**
daily rate **per person** **EUR 66,00**

Unlimited soft drinks and coffee / tea in the conference room
Snack or cakes in the conference room
Lunch buffet style
Mineral water with lunch

If you like a second snack-break we charge EUR 5,00 per person

Dinner: 3-course menu or dinnerbuffet **per person** **EUR 31,00**



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Dinner: 2-course menu

pro Person

EUR 26,00



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Meetings and conferences

The fixed rates and the Meeting package include the provision of a room to suit the number of visitors attending, complete with a digital projector, overhead projector, screen, and flipchart.

Our **SPECIAL** conference rates and **SPECIAL** meeting packages apply on all Saturdays, Sundays, and Mondays (except during trade shows at the Stuttgart exhibition centre) and during holiday periods in the federal state of Baden-Württemberg and on request and availability.

You get a reduction of EUR 3,00 per person on our **SPECIAL** rates.

We also offer Wellness-packages for your conference guests.

Wellness-package in our conference-area

(maximum persons are 20; you need a reservation)

Treat you and your guest a special break with our wellness-package.

Following charges are in our Wellness-package (10 minutes) per person included:

neck massage
shoulder massage
a cold pad for the eyes
hand massage

Wellness-package

pro Person EUR 9,00

Rates for conference guests

Comfort single room	from EUR 125,00 / per night and room
Comfort double room	from EUR 146,00 / per night and room
Executive single room	from EUR 140,00 / per night and room
Executive double room	from EUR 161,00 // per night and room

All rates are including breakfast.



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Recommendations

Coffee breaks

Pastry break per person EUR 6,50
Fresh fruits
Pastry

Light break pro person EUR 8,50
Fresh fruits
Cereal bars
Fruit salad
Various yoghurts
Vegetable sticks with various dips
Fruit and vegetable Drinks

Second breakfast per person EUR 8,50
Fresh fruits
Cereal bars
Apple pastry
Coarse rye bread with black forest ham
Tomato and mini mozzarella

Swiss breakfast per person EUR 9,50
Fresh fruits
Bircher muesli
A variation open-faced sandwiches swiss style
Swiss cheese with grapes
Mini croissants filled with chocolate

Hearty break per person EUR 10,50
Fresh fruits
Cereal bars
Strawberry milkshake
Buttered pretzels
Mini white sausages with sweet mustard and bread
Swiss cheese sticks

You can book extra a coffee-/tea-package until 4 hours EUR 4,00
whole day EUR 6,00



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

In between..

Minimum 5 pieces per person

Open-faced sandwiches

a piece EUR 3,80

Cheese

Ham (raw/cooked)

Salmon

Roastbeef

Tomato mozzarella

Baguette slices

a piece EUR 3,80

Cheese

Ham (raw/cooked)

Salmon

Roastbeef

Tomato mozzarella

Coarse rye bread

a piece EUR 3,80

Beef tartar

Cottage cheese and tomato

Swiss ham

Sandwiches

a piece EUR 3,90

Tuna and onions

Graved salmon and dill sauce

Cottage cheese and chicken breast

Swiss cheese and cucumber

Canape

a piece EUR 4,20

Cheese

Parma ham

Smoked Salmon

Roast beef

Tomato mozzarella

Beef tartar



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

In between

Hearty pastry

Mini croissants	a piece	EUR 1,50
Filled pastry	a piece	EUR 1,50
Buttered brezel	a piece	EUR 2,00
Ham and cheese filled croissants	a piece	EUR 2,10

Cheese

Cheesepick with swiss cheese and grapes	per person	EUR 2,20
Swiss cheese sticks with pear	per person	EUR 2,50

Fruits

Fruit bowl	per person	EUR 2,50
Fruit salad	a piece	EUR 2,50
Sliced fruits	per person	EUR 3,10

Sweets and pastry

Croissant	a piece	EUR 1,50
Pastry	a piece	EUR 1,30
Blueberry or chocolate muffin	a piece	EUR 1,50
Piece of cake	a piece	EUR 2,10
Bowl of biscuits	a piece	EUR 5,50
Chocolate or cereal bar	a piece	EUR 1,50
Chocolate mousse	a piece	EUR 2,50



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Cocktailbuffets

Cocktail buffet standard
(from 30 persons)

per person

EUR 34,00

Soup

Gazpacho

Starters

Mini tomato and mini mozzarella with basil-pesto

Honey melon with swiss ham

Bruschetta with pesto-salsa

Tartar of smoked salmon with potato fritter

Bread and butter

Main dishes

Mini quiche lorraine

Mini beefsteak burger with cucumber-relish

Shrimp satay on sweet and sour sauce

Tandoori chicken with pompadour crackers

Dessert

Apple fritters with vanilla sauce

Mini crème brûlée with marinated berries

Chocolate coated fruits

Chocolate mousse



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Cocktailbuffets

Cocktail buffet deluxe per person **EUR 38,00**
(from 30 persons)

Starters

Mini beef tartar with parmesan crackers
Tartar of smoked salmon on toasted whole meal bread
Mini pepper filled with feta cheese
Antipasti of egg- plants and zucchini

Main courses

Baked vegetable tempura with soy-chilli-dip
Mini white sausages with sweet mustard and mini pretzels
Hot dog with cucumber- mustard relish
Mozzarella and egg-plant frittées
Onion tart
Mini hashed brown with Nürnberger sausages and onions
Bread and butter

Dessert

Crêpes with oranges and walnut ice
Mini Waffles
Red fruit jelly
Panna Cotta with marinated strawberries
Toblerone-Mousse
Sweet Sushi with exotic fruits



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Stand-up buffets

Swiss buffet

per person

EUR 25,00

Soup

Swiss style tomato soup

Staters

Swiss ham with melon

Swiss sausage salad

Cheese salad with grapes

Grilled pepper in olive oil

Swiss sausages with cornichons

Beetroot salad

Bread with butter and chive cream

Main dishes

Grilled samlet with capers and potato

Chipped veal swiss style with hashed brown

Pan-fried vegetables

Dessert and cheese

Crème Caramel

Sweet rice with pear

A variation of swiss cheese:

Greyezer, Emmentaler and Appenzeller with grapes and nuts



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

Stand-up buffets

Italian snackbuffet

per person

EUR 25,50

Soup

Cream of tomato soup with basil cream

Starters

Tomato-mozzarella-picks

Pepper in olive oil

Melon with parma ham

Seafood salad

Bread, butter and cottage cheese

Main dishes

Various mini pizza

Veal scaloppini with polenta

Penne all`arabbiata

Dessert

Tiramisu

Panna cotta with strawberry sauce

Fresh fruits



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

Stand-up buffets

Swabian buffet **per person** **EUR 26,50**

Soup

Broth with pancake stripes, vegetables and chive

Starters

Black forest ham with melon

Swabian potato salad

Tomato salad with onions

Leaf salad with vinaigrette

Coleslaw with bacon

Smoked black forest trout

Bread, butter and herb curd

Main dishes

Roast sausages on cabbage

Roast with spaetzle and roast onions

Swabian ravioli in broth

Pan-fried potato dumplings

Dessert

Sweet casserole with plum compote

Apple strudel with vanilla ice



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

Stand-up buffets

Asia buffet **per person** **EUR 27,50**
(from 30 Persons)

Starter

Chicken wings with sweet and sour dip
Meatballs with mango
Vegetarian spring rolls
Chinese cabbage salad with apple and chilli
Chicken teriyaki sticks with various sauces
Bread and butter

Main dishes

Caramelized poulard breast on shiitake salad
Baked black tiger prawns
Filet of pork in soy sauce with basmati rice
Wok-fried vegetables with coconut milk and red curry

Dessert

Mango salad
Fresh pineapple
Baked banana with honey



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menues and beverages

Menu components

Salads	per person	EUR
Leaf salads with grilled mushrooms, cucumber sticks and tomato		6,50
Corn salad with potato-bacon-dressing and roast pignolia		6,80
Original buffalo mozzarella with tomato, olives and basil		6,80
Rocket with olives, tomato, planed parmesan cheese and balsamic dressing		7,00
Greek salad in lettuce heart		7,20
Salad Nicoise with tuna, green beans, potatoes, red onions, tomato, olive oil and red wine vinegar		7,50

Starters	per person	EUR
Charantaise melon with swiss ham		10,00
Beef carpaccio with sundried tomato, pesto and parmesan cheese		10,00
Corn salad with potato dressing and smoked duck stripes		10,00
Juniper smoked filet of trout with apple-celeriac salad		10,00
Rabbit terrine with apple-celeriac salad and herb mayonnaise		10,00
Marinated artichoke hearts with parma ham and grissini		10,50
Smoked salmon tartar with creme fraiche, chive and cherry tomatoes		10,50
Variation of salmon with creamed horseradish, dill-mustard-sauce und brioche toast		11,50
Shrimp cocktail with mushrooms and pineapple		11,50
Smoked salmon with onion rings, creamed horseradish and lemon		11,50

Soups	per person	EUR
Semolina dumpling soup		5,60
Consommé with striped pancakes, vegetables and chive		5,60
Consommé with swabian ravioli, vegetables and chive		5,60
Cream of tomato soup with mozzarella picks and basil cream		5,60
Lentil soup with smoked duck breast		6,00
Cream of spinach soup with smoked trout		6,00
Cream of lobster soup with shrimps and cream		6,80
Potato soup with smoked salmon stripes		6,00



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Menu components

Entremets	per person	EUR
Tagliolini in cream of leek sauce with black-tiger- prawns and herbs		11,50
Cepstrudel on leek with roast cherry tomatoes		11,50
Mushroom ragout in flaky pastry with breast of guinea fowl		11,50
Filled breast of poulard with savoy cabbage and polenta		12,00
Norwegian filet of salmon with cucumber on saffron sauce with basmati rice		12,00
Roast filet of char with pepper and roast potatoes		12,00
Grilled red mullet on mediterranean vegetables with gnocchi		12,50
Smoked salmon, marinated in lemon pepper on leek		12,50
Sheat-fish ragout with shrimps in Noilly-Prat-sauce served in a flaky pastry basket		14,50
Fish and seafood	per person	EUR
Grilled pike-perch fillets on leek with wild rice		19,00
Grilled pike-perch fillets on ratatouille with rosemary potatoes		19,00
Fillet of Norwegian salmon with stewed cucumber on saffron sauce, served with basmati rice		18,00
Angler-fish with black tiger prawns on champagne sauce with dill, served with leaf spinach and wild rice		21,00
Meat and chicken	per person	
Loin of pork on creamed mushrooms and various vegetables, served with buttered Spaetzle		19,00
Entrecote Strindberg roasted with onion-mustard crust on red-wine-sauce, served with vegetables and roman dumplings		20,00
Roast beef with herb-mustard crust on red-wine-sauce, served with vegetable bouquet and gratinated potatoes		20,00
Oven roast breast of guinea fowl on green pea cream and herb sauce, served with glazed carrots and macaire potatoes		18,50
Medallions of veal on creamed yellow boletus mushrooms with broccoli and almond butter, served with Spaetzle		19,50
Lamb cutlet in herb crust on thyme sauce with ratatouille and gratinated potatoes ratatouille und Gratin Dauphines		20,50



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Menu components

Vegetarian dishes	per person	EUR
Creamed mushrooms with fresh herbs and buttered Spaetzle		12,50
Baked potato filled with leek and feta cheese		12,50
Spaghetti al olio with pan-fried mushrooms		13,80
Tortelloni filled with ricotta cheese and spinach on tomato sauce, served with parmesan cheese		14,50
Gnocchi on mascarpone cream with oven roast tomatoes		14,50
Desserts and cheese	per person	EUR
Variation of 4 different cheese with grapes and nuts, served with regional bread specialties		9,00
Apple strudel with vanilla sauce		6,50
Panna Cotta with red fruit jelly		6,50
Exotic fruit salad with mint mousse		7,20
Chocolate and raspberry pie with almond sauce		7,20
Tiramisu with berries		7,20
Crème Caramel with cherries in red wine		7,20
Dark and white chocolat mousse with mango-papaya-salad		7,20
Rhubarb pies with strawberry jam and vanilla ice		7,80
Crème Brûlée with fresh berries and amarena ice		7,80
Dessert variation with Crème Brûlée, mousse au chocolate and madagascar-vanilla-papaya ice cream		9,00



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

Menus

Menu 1 **Swabian menu** **per person** **EUR 32,00**

Consommé with swabian ravioli, vegetables and chive
Roast with glazed onions on red-wine-sauce,
served with buttered Spaetzle
Apple strudel with vanilla sauce, fresh berries and cream

Menu 2 **Swabian menu** **per person** **EUR 31,00**

„Gaisburger Marsch“ with Spaetzle, vegetables, beef and glazed onions
Glazed back of sucking pig with beer sauce , savoy cabbage and potato medaillons
„Ofenschlupfer“made of plaited yeast loaf with plum compote and vanilla sauce

Menu 3 **per person** **EUR 36,00**

Roast scallop on cucumber and dill mousse
Medallions of veal on gorgonzola sauce with glazed carrots and rosemary potato
Strawberry-rhubarb compote with vanilla ice and melissa

Menu 4 **per person** **EUR 42,00**

Tartar of smoked salmon and perch-pike terrine with tomato mousse and salad
Consommé with sautéed chanterelles, vegetables and chive
Haunch of beef medaillons in pepper crust on red wine sauce with onions in red wine,
served with beans and gratinated potatoes
Bavarian vanilla cream with exotic fruits and strawberry sauce

Menu 5 **per person** **EUR 42,00**

Smoked breast of duck in stripes on seasonal salads, marinated in balsamic dressing
Cream of potato and leek soup with marjoram, croutons and crème fraîche
Medallions of Norwegian salmon in Noilly-Prat-sauce with zucchini discs,



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

served with wild rice

Chocolate mousse with espresso brittle ice cream and caramel sauce

Menu 6

per person

EUR 46,00

Beef carpaccio with basil pesto and sundried tomatoes

Cream of mussels soup with saffron

Lamb cutlet with onion-herb- crust on red wine sauce,
served with ratatouille and gratinated potatoes

Plum strudel with mascarpone mousse and vanilla ice

Menu 7

per person

EUR 53,00

Angler-fish carpaccio with basil oil, roast pignolia and parmesan cheese

Cream of leek soup with crème fraîche and croutons

Mushroom ragout in flaky pastry with grilled quail breast

Medallion of veal with beans and bacon on red wine sauce and gratinated potatoes

Tiramisu on mocha mousse and marinated berries



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Buffets

Swabian brasserie buffet per person **EUR 44,00**
(from 30 persons)

Soup

Consommé with swabian ravioli, pancake stripes, vegetables and chive

Starters

Fillet of herring with apple-onion-sauces
Smoked and pickled salmon trout with dill sauce
Smoked black forest trout with creamed horseradish

Boiled beef with herbs-vinaigrette
Regional sausage specialties
Black forest ham with melon
Warm onion-cake
6 different dips adequate to the starters

Salad buffet with various dressings
Regional Bread and butter

Main dishes

Steamed pike-perch filet with dill sauce and parsley potatoes
Roast with onions and buttered Spaetzle
Medallions of pork with mushroom-cream-sauce
Cauliflower, carrots, broccoli and beans
Filled swabian noodles and Sauerkraut-“Schupfnudeln”
Cheesy Spaetzle with glazed onions

Desserts

Apple strudel with vanilla sauce
Ofenschlupfer with cherries in red wine
Apple fritters with vanilla ice
Homemade pear compote
Mövenpick Ice Cream



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Buffets

Fisherman's Buffet
(from 30 persons)

per person

EUR 46,00

Soup

Cream of lobster soup with cognac

Starters

Variation of smoked fishes with creamed horseradish, mustard- dill-sauce and chive cream

Smoked salmon with sesame

„Green Shell“mussels in vinaigrette

Seafood salad with fruits

3 different herring salads

Smoked salmon tartar with crème fraîche and chive

Roast beef with sauce remoulade, cured turkey breast

Filled pepperoni, pepper, mushrooms and cocktail tomatoes

6 different dips adequate to the starters

Salad buffet with various dressings

Bread and butter

Warm dishes

Grilled pike-perch fillet in herb crust

Codfish and prawns in dill-mustard-sauce

Chipped veal „Zürcher Art“, leg of lamb in red wine sauce

Gratinated potatoes, rice, spaetzle, seasonal vegetables

Penne with cream of herb sauce

Desserts and cheese

Exotic fruits, Caramel cream

Crêpes Suzette with marinated orange fillets

Mango mousse, strawberry mousse

Homemade red fruit jelly

Mövenpick Ice Cream

Cheese with grapes and nuts



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

Buffets

Mediterranean buffet per person **EUR 46,00**
(from 30 persons)

Soup

Cream of zucchini soup

Starters

Vitello tonnato, seafood cocktail with pineapple
Mussels in vinaigrette
Beef carpaccio with sun dried tomatoes and parmesan cheese
Charantaise melon with parma ham
Red and yellow cocktail tomatoes with mozzarella in basil pesto
Oyster mushrooms marinated in balsamico
Artichokes in olive oil, Tortelloni salad with vegetables and tomatoes
Green and black olives, green asparagus with tomatoes in basil vinaigrette
Grilled zucchini and egg-plants
Feta cheese marinated with pepper, chilli and olive oil
Marinated broccoli with sun dried tomatoes

Main dishes

Vegetable lasagne
St. Pierre Filet with artichoke ragout
Osso Bucco in vegetable sauce
Saltimbocca with Madeira sauce
Medallions of veal in cream of morel sauce
Roman dumplings with cheese
Pasta with different sauces and fresh Parmesan

Dessert

Panna Cotta, orange-salad marinated with Campari
Fruit salad with Amaretto
Tiramisu, Caramel cream
Spanish almond pie
Mövenpick Ice Cream



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste

Menus and beverages

Buffets

Italian Buffet **per person** **EUR 44,50**
(from 30 persons)

soup

Minestrone

starters

Parma with melon

Caprese, vitello tonnato

Terrine of breast guinea fowl with orange and port wine

Variation of smoked fishes, gambas cam argue, spit of gambas with orange and sage

Feta cheese with pesto rosso,

Meat balls with basil

Seafood salad Marseille, marinated mussels

Antipasti

Salad Nicoise, artichokes salad, noodle salad, chicken salad, beef salad and different leaf salads

Mushrooms, chillies, peppers and tomatoes filled with fresh cheese

Black and green olives, dried tomatoes, mushrooms in bay oil

Black and green paste of olives

6 different dips adequate to the starters

Main dishes

Different Pizza

Lambchop provençiale

Filet of gilthead on spinach with tomato-olive sauce

Rice, baked rosemary-potatoes

Tagliatelle with fresh seafood

Piccata milanese

Ratatouille

Dessert

Profiterole filled with vanilla cream

Sabayon with nougatparfait

Plate of fresh fruits

Tiramisù

Mövenpick ice cream



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Buffets

Mövenpick Buffet per person **EUR 45,00**
(from 30 persons)

soup

Potato soup with slices of smoked salmon and croutons

starters

Mövenpick beef tartar

Roast beef with mixed pickles

Roasted zucchinis and eggplants

Mushrooms marinated with balsamic und red pepper

Marinated artichokes, filled mushrooms

Variation of pasty

Swiss ham with melon

Tuna salad with green beans, chicken salad

Trilogy of salmon: Stremel, smoked salmon with horseradish cream
and graved salmon with sauce Lidingoe

Filled salmontrout, shrimp cocktail with pineapples and mushrooms

Pickled herring in yoghurt apple onion dip , port wine onions

6 different dips adequate to the starters

Cheestray with grapes and nuts

Main dishes

Roast beef and lamb haunch served with a red wine sauce

Roast veal served with a cream sauce

Precious fishes served with tomato saffron brew

Salmon with vegetables from the wok

Pikeperch served with a riesling sauce

Rice, herb potatoes, Spätzle (swabian noodles) and mixed vegetables

Dessert

Pancakes, Plate of fresh fruits

White and dark chocolat mousse

Almond panna cotta with strawberry sauce

Chocolate creme brulée



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Mövenpick ice cream



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Beverages

Aperitifs		EUR	
Campari* Bitter with Orange	4 cl	6,30	
Campari* Bitter with Soda	4 cl	4,30	
Sherry Lustau Solera Reserva	Fino Jarana (dry)	5 cl	4,10
	Amontillado Los Arcos (medium)	5 cl	4,10
Kir Royal made of Champagne Cuvée Mövenpick brut	10 cl	8,00	
Riesling Sekt brut, Weingut Bernhard Kirsten, Mosel	10 cl	3,80	
Prosecco Contarini dry	10 cl	4,60	
Champagne Cuvée Mövenpick brut	10 cl	7,50	
Juices, water and non alcoholic drinks		EUR	
Orange juice, freshly squeezed	0,2 l	4,00	
Orange juice, Vaihinger	0,2 l	3,00	
Apple juice, Vaihinger	0,2 l	3,00	
Multivitaminsaft, Vaihinger	0,2 l	3,00	
Apple juice mixed with water	0,2 l	3,00	
	0,4 l	4,00	
Bad Brückenauer Gourmet mineral water	„sparkling“	0,25 l	2,90
	„still“	0,25 l	2,90
	„medium“	0,25 l	2,90
Bad Brückenauer Gourmet mineral water	„still“	0,5 l	3,90
Bad Brückenauer Gourmet mineral water	„medium“	0,75 l	6,50
Coca Cola	0,2 l	3,10	
Coca Cola light	0,2 l	3,10	
Fanta	0,2 l	3,10	
Sprite	0,2 l	3,10	
Schweppes	Bitter Lemon	0,2 l	3,10
	Tonic Water	0,2 l	3,10
	Ginger Ale	0,2 l	3,10
Bionade Holunder, Litschi, Ingwer-Orange, Kräuter	0,33 l	3,80	



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Beverages

Beer		EUR
Draft:		
Stuttgarter Hofbräu Herrenpils	0,3 l	3,80
	0,4 l	4,10
Jever Pilsener	0,3 l	3,70
	0,4 l	4,00
Malteser Hefeweizen hell (whitebeer)	0,3 l	3,70
	0,5 l	4,50
Shandy	0,3 l	3,50
	0,4 l	3,90
Bottled:		
Malteser Hefeweizen alcohol free	0,5 l	4,20
Malteser Hefeweizen dunkel, kristall	0,5 l	4,20
Krusovice, Schwarzbier	0,5 l	4,20
Stuttgarter Hofbräu, alcohol free	0,5 l	3,90
Clausthaler, alcohol free	0,33 l	3,80

Spirits	Vol. %		EUR
Malteserkreuz Aquavit	40,0	2 cl	3,60
Jubiläums Aquavit	42,0	2 cl	3,60
Calvados Duc de Normandie "Hors d'Age"	40,0	2 cl	4,10
Grappa Gavi, M. Chiarlo	42,0	2 cl	6,80
Grappa di Barolo, M. Chiarlo	42,0	2 cl	6,80

	Vol. %		EUR
Miclo Framboise Sauvage	43,0	2 cl	4,40
Miclo Poire Williams	43,0	2 cl	4,40
Miclo Mirabell	43,0	2 cl	4,40
Miclo Kirsch vieux	43,0	2 cl	4,40

Liqueur	Vol. %		EUR
Baileys Original Irish Cream*	17,0	2 cl	6,20
Grand Marnier "Cordon Rouge"*	40,0	2 cl	4,70
Amaretto di Saronno	28,0	2 cl	4,70
Southern Comfort*	37,5	2 cl	4,70
Sambuca	40,0	2 cl	4,70
Cointreau	40,0	2 cl	4,70



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Beverages

Bitters	Vol. %		EUR
Fernet Branca	40,0	2 cl	3,40
Fernet Menta	38,0	2 cl	3,40
Jägermeister	35,0	2 cl	3,40
Averna	32,0	4 cl	4,30
Ramazotti	30,0	4 cl	4,70

Whiskeys	Vol. %		EUR
Jim Beam, Bourbon	40,0	4 cl	5,50
Johnnie Walker Red Label, Scotch	40,0	4 cl	6,00
Johnnie Walker Black Label, Scotch	40,0	4 cl	7,00
Ballantines Gold Seal, Scotch*	40,0	4 cl	7,00

Cognac, Armagnac und Weinbrände	Vol. %		EUR
Asbach Uralt	38,0	2 cl	3,40
Hennessy	40,0	2 cl	4,80
Cardenal Mendoza Brandy de Jerez	42,0	2 cl	4,80
Remy Martin XO	40,0	2 cl	17,50

Coffee and hot beverages		EUR
Mövenpick Schümli coffee	cup	3,40
Mövenpick coffee	flask	14,50
Coffee and tea package in the conference room	half day	4,00
	whole day	6,00
Mövenpick coffee, caffeine free	cup	3,40
Mövenpick espresso	cup	3,20
Mövenpick espresso, double	cup	4,10
Mövenpick cappuccino	cup	4,20
Mövenpick white coffee	cup	4,80
Latte Macchiato	glass	4,50
Mövenpick hot chocolate with cream	cup	4,60
Ronnefeldt tea	Kännchen	4,50

(I.e. red berries, peppermint, chamomile, rooibosh vanilla, japan classic, black to relax,)



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Menus and beverages

Wines

White wine	0,75 l	EUR
Stettener „Pfeffer“ Riesling Kabinett, trocken Weingut Karl Haidle Deutschland / Württemberg	2010	29,00
Gündelbacher Wachtkopf Riesling Selection, trocken Weingut Sonnenhof, Deutschland / Württemberg	2008	38,00
Weißer Rubin Trollinger weiß gekeltert, Weingut Zaiß, Deutschland / Württemberg	2010	32,50
Bianco Vergine DOC Renzo Masi, Rufina Italien / Val Di Chiana	2010	21,90
Fendant - Les Grenouilles Caves Mövenpick Schweiz / Wallis	2010	26,00
Sauvignon Blanc Dillons Point Neuseeland / Marlborough	2010	31,50
Château de Nages Blanc Vieilles Vignes, Costières de Nîmes Frankreich	2009	31,50



Mövenpick Meet & Dine
For Meetings with Style
and Banquets with Taste



MÖVENPICK

Hotel Stuttgart
Airport & Messe

Rosé wine **0,75 l** **EUR**

Oeil de Perdix du Valais AOC 2009 32,00
Sélection Mövenpick
Schweiz / Wallis

Shiraz Rosé 2010 25,50
Vina Erràzuriz,
Chile / Valle Central

Red wine **0,75 l** **EUR**

Stuttgarter Mönchhalde 2009 25,80
Trollinger Qualitätswein
Weingut Stadt Stuttgart
Deutschland / Württemberg

Gündelbacher Wachtkopf 2008 35,00
Lemberger Selection, Qualitätswein trocken
Weingut Sonnenhof
Deutschland / Württemberg

Chianti Rufina DOCG 2010 25,00
Renzo Masi
Italien / Toscana

Dôle „La Mouette“ 2009 29,50
Caves Mövenpick
Schweiz, Wallis

Cabernet Sauvignon 2008 32,00
Valley Oaks, Fetzer Vineyards
Kalifornien / Redwood Valley