



## Festive celebrations at the Seehotel Zarrentin

Dear guests,

We offer you a unique event setting for your family celebrations, weddings and other occasions - from a wide range of offers to a choice of rooms. Our different rooms with space for 10 or up to 160 people give you room for ideas and your individual celebrations.

You can also benefit from our accommodation options in our hotels "Fischhaus" and "Seehotel Zarrentin". So you and your guests can relax at the end of the day without having to worry about the journey home.

We look forward to supporting you in your planning to ensure that you and your guests have an unforgettable day. We will be happy to provide you with a customised offer after your visit.

We take care of your event individually and professionally, and our staff will attend to all your wishes with special attention to detail. From planning to realisation, we are there for you to make your celebration a complete success.

Contact us today to find out more about our offers and to plan your celebration at the Seehotel Zarrentin.

Your hosts

Martina Behm (Banqueting Manager) and Katja Kämpf (Assistant to the CEO)

Mail: [events@seehotel-zarrentin.de](mailto:events@seehotel-zarrentin.de)

Telephone: +49 (0) 38851 – 55 99 300

## **GENERAL INFORMATION FOR YOUR EVENT**

In the following you will find various information about your private or business event at the Seehotel.

### **Individuality**

All offers can be individually combined according to your wishes.  
We would also be happy to create a customised offer for you.

### **Deposit & invoice**

You will receive a booking confirmation with all the details discussed and our current terms and conditions as soon as you have decided to hold your party at the Seehotel.  
We will impress you with our service and are happy to make advance payments for you.  
We will send you the invoice including all services after your successful event.  
You have 14 days to transfer the invoice amount to our bank account.

### **Food & drink**

The following pages will give you a taste of our wide range of regional and seasonal buffets, small snacks and midnight snacks. You will also find our current beverage packages.

### **Premises/ Decoration**

The tables are festively laid with white tablecloths and white cloth napkins by our team.  
You are welcome to order your individual flower and candle covers from your favourite florist.  
For further decoration services (e.g. distribution of decorative elements) we charge a flat rate of € 250.00.

### **Fireworks & balloons**

Zarrentin is located in the UNESCO Schaalsee Biosphere Reserve.  
We would therefore like to point out that setting off fireworks, releasing balloons, using fog machines, and burning cold fireworks are not permitted here.

### **Confetti & other sprinkles**

Please refrain from using confetti or other small sprinkles.  
We thank you for your understanding that we will have to charge you for the additional cleaning costs.

### **Gift table**

We are happy to provide a gift table for your event. We kindly ask you to remove all gifts by the end of the event.

## **BUFFETS**

Our buffet offer leaves nothing to be desired. There is something for every taste.

### **Buffet "Kampenwerder"**

#### Soup

Mecklenburg potato soup with ham cubes

\*\*\*

#### Starters

Fresh Schaalsee fish from the smokehouse  
(according to daily offer)

Tomato mozzarella with basil pesto

Cucumber salad with dill tips

Marinated slices of pork fillet with tomato slices

Half stuffed eggs with mustard cream

Bread basket with butter and herb butter

\*\*\*

#### Hot from the buffet

Pork schnitzel in crispy breading

Two kinds of gratinated chicken breast

Fried fillet of pike-perch and trout

\*\*\*

#### Side Dishes

Bacon beans, fresh spinach leaves, mushrooms in cream

Croquettes, potato gratin and fried potatoes

\*\*\*

#### Dessert

Grandma's lemon dessert with fresh whipped cream

Red fruit jelly and vanilla sauce

**Buffet „Kirchensee“**

Soup

“Wedding soup” with meatballs,  
vegetable strips and egg garnish

\*\*\*

Starters

Fresh Schaalsee fish from the smokehouse  
(according to daily specials)  
Pink roast beef with remoulade sauce  
Cucumber salad with honey and dill  
Small crispy prawns with chilli dip  
Walddorf salad with mandarins and walnuts  
Party meatballs with sour cream  
Bread basket with butter and herb butter

\*\*\*

Hot from the buffet

Tender roast beef in red wine sauce  
Slices of pork fillet on fried onion mushrooms  
Whole side of salmon from the oven with king prawns and cherry tomatoes

\*\*\*

Side dishes

Fresh seasonal vegetables, cauliflower á la crème, red cabbage,  
potato gratin, roast potatoes and almond balls

\*\*\*

Dessert

Apple compote in a jar with vanilla sauce  
Chocolate mousse garnished with fresh fruit

**Bufett „Möwenburg“**

Soup

Soup served at the table  
Tomato soup with basil crème fraîche

\*\*\*

Starters

Half eggs with mustard cream  
Cucumber salad with dill and honey  
Cheese and grape skewers  
Party meatballs with potato salad  
Country bread with diced tomatoes  
Bread basket with butter

\*\*\*

Hot from the buffet

Roast pork crust with savoury sauce, bean vegetables and potato gratin  
Fried fish fillets with mustard sauce, fresh seasonal vegetables and roast potatoes

\*\*\*

Dessert

Warm apple strudel with vanilla sauce

**Spring buffet**

Soups

Asparagus soup with almond cream

\*\*\*

Starters

Asparagus salad with smoked salmon  
Graved salmon with mustard and dill sauce

Crab salad with fresh radishes

Three kinds of matjes variation

Quiche Lorraine

Roast beef with tartar sauce

Leek salad with apple

Bread basket with country bread and baguette  
with butter and wild garlic butter

\*\*\*

Main course

Pork fillet on asparagus ragout with duchess potatoes

Fillet of beef with spring vegetables and potato gratin

Duet of zander and mullet on glazed sugar snap peas,  
cherry tomatoes with saffron sauce and thyme potatoes

\*\*\*

Dessert

Panna cotta with strawberry-mint salad

Two kinds of chocolate mousse

Rhubarb compote with vanilla sauce

Regional cheese selection with dark grapes and fig mustard

### **Summer buffet**

#### **Salad**

Wild herb salad with beetroot and caramelised goat's cheese

\*\*\*

#### **Starters**

Caprese with basil pesto

Antipasti with fresh summer herbs and savoury olive oil

Cucumber salad with dill tips

Melon and feta salad with fresh mint

Tomato salad with shallots, fresh basil and dark balsamic vinegar

Italian pasta salad with rocket and grated Parmesan cheese

Bread basket with ciabatta, bread rolls and tomato butter

\*\*\*

#### **From the grill**

Rump steaks, lemon and lime chicken breast, herb lamb chops  
marinated vegetable haloumi skewers, Mediterranean grilled sausage

\*\*\*

#### **Hot from the buffet**

Herbed gilthead fillets

Mediterranean king prawns

Rosemary potatoes with sour cream

Baked cherry tomatoes with feta

Ratatouille vegetables

\*\*\*

#### **Dips & sauces**

Tzaziki, aioli, curry mango, steak sauce

\*\*\*

#### **Dessert**

Fruit platter with mascarpone cream

Tiramisu

Quark and lime mousse

**Autumn buffet**

**Soup**

Cream of pumpkin soup with ginger and maple syrup

\*\*\*

**Starters**

Colourful autumn salad with roasted nuts and vinaigrette

Pink roasted duck breast with saffron apples and port wine jelly

Farmer's aspic from Gut Gallin organic farm with remoulade sauce

Waldorf salad with Parma ham

Smoked fish variation with creamed horseradish

Vitello tonnato

Bread basket with country bread, baguette, butter and herb butter

\*\*\*

**Hot from the buffet**

Saddle of venison with port wine sauce, Brussels sprouts  
and potato noodles

Pork fillet on fried mushrooms with potato gratin

Char fillet on spinach leaves with thyme potatoes

\*\*\*

**Dessert**

Apple crumble with vanilla sauce

Chocolate mousse with cherry compote

Pear tart with brittle



**Winter buffet**

**Soup**

Game essence with chive dumplings

\*\*\*

**Starters**

Lamb's lettuce with raspberry vinaigrette and roasted chicken liver

Duet of pheasant breast and corn-fed poulard breast  
with Cumberland sauce

Crispy prawns with sweet chilli dip

Beef carpaccio with glazed pears and caramelised nuts

Salmon tartare on toasted dark-grain bread

Smoked fish variation with creamed horseradish

Bread basket with butter and lard

\*\*\*

**Hot from the buffet**

Duck breast and leg of goose with red cabbage and stuffed dumplings

Fillet of beef "Filet Wellington" with winter vegetables and potato gratin

Pikeperch on creamed black salsify vegetables with thyme potatoes

\*\*\*

**Dessert**

Winter apple fritters

Cinnamon plums with vanilla sauce

Chocolate mousse with cherries

### **MENUS (from 15 persons)**

Would you like a personalised, tailor-made menu?

We will be happy to round off your ideas with our experience and advise you in a personal consultation.

#### **What requirements should your menu fulfil?**

- Should the menu reflect your event occasion or theme?
- Do you attach particular importance to seasonal/regional/special ingredients?
- How many courses can the menu have?
- Fish, meat or both?
- Are there vegetarians or vegans?
- Are there any intolerances?
- What budget do you have available?

### **COFFEE & CAKE**

For a sweet start to your special day, we will prepare a delicious delicious cake buffet and serve fresh coffee and tea.

Bring your own cake incl. coffee, coffee specialities and tea to your heart's content

Cake buffet with various cakes and tarts incl. coffee and tea galore

### **MIDNIGHT SNACK**

When the party is in full swing, sooner or later you'll get hungry again.

Currywurst with curry sauce and baguette

Mini hamburger from the oven

Mini fish roll (3 different flavours)

Chilli con carne with baguette

Cheese platter with French raw milk cheese, dark grapes and fig mustard

## **BEVERAGE PACKAGES**

Our drinks packages ensure a transparent price and offer planning security for your budget. The packages are limited in time and begin with the arrival of the guests.

### **Beverage package incl. reception (4 hours)**

Wines, sparkling wine, Aperol Spritz, Lillet Wild Berry, draught and bottled beers, mineral water, soft drinks, coffee, coffee specialities and tea

### **Beverage package I incl. reception (8 hours)**

Wines, sparkling wine, Aperol Spritz, Lillet Wild Berry, draught and bottled beers, mineral water, soft drinks, coffee, coffee specialities and tea

### **Beverage package II incl. reception (8 hours)**

Wines, sparkling wine, mineral water, Aperol Spritz, Lillet Wild Berry, draught and bottled beers, non-alcoholic drinks from the bottle, non-alcoholic drinks, coffee, coffee specialities and tea, spirits and long drinks

**After the 8-hour period, we charge a tiered flat rate (per started hour, based on the reported number of guests from the start of the event).**

	Beverage package I	Beverage package II
up to 30 people	+ € 200.00 per hour	+ € 250.00 per hour
up to 65 persons	+ € 250.00 per hour	+ € 300.00 per hour
from 66 persons	+ € 300.00 per hour	+ € 350.00 per hour
from 88 persons	+ € 350.00 per hour	+ € 400.00 per hour

### **Please note:**

For your celebrations, drinks can also be charged individually according to actual consumption.

## **HOTEL ROOMS AND ROOM PRICES**

Hotel rooms: 45 rooms in the Seehotel Zarrentin and 10 double rooms in the Fischhaus  
can be booked as single or double rooms with TV, shower and free internet. All rooms are non-smoking rooms.

Room prices: Single room from € 135.00 incl. breakfast  
Double room from € 170.00 incl. breakfast

Underground car park: € 9.50 per day

## **EXTERNAL SERVICE PROVIDERS**

Whether hairdresser, florist or DJ - we are happy to recommend our professional service providers and long-standing partners.

Alternatively, we would be delighted if you could let us know your preferred service providers.

## **ADDITIONAL SERVICES**

Plate charge per person For example, if you wish to bring your own cake to your event	€ 4.00
Menu cards per card	€ 3.00
Crockery hire incl. delivery and cleaning per person	€ 4.00
Provision of projector and screen	€ 80.00
JBL Bluetooth speaker	€ 15.00
Service provider fee	€ 50.00

## CONTACT INFORMATION

Address: Seehotel Zarrentin  
 Amtsstraße 6  
 19246 Zarrentin am Schaalsee

Phone: +49 (0) 38851 - 55 99 300

E-Mail: [events@seehotel-zarrentin.de](mailto:events@seehotel-zarrentin.de)

Internet: [www.seehotel-zarrentin.de](http://www.seehotel-zarrentin.de)

## How to find us

From Hamburg, Berlin or Schwerin, take the A24 motorway and leave it at the Zarrentin exit. The old country road by the lake is in the neighbourhood of the church, monastery, mayor's office and pastorate. You will find paid parking spaces behind the church.

The Seehotel Zarrentin is located in the immediate vicinity of the marvellous Schaalsee. Supermarkets, bus stop and restaurants are within walking distance. You can also reach the extensive biosphere reserve in about 15 minutes on foot.

