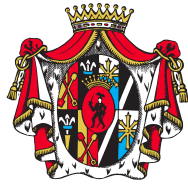


SCHLOSS VOLLRADS



WELCOME TO SCHLOSS VOLLRADS.
BANQUET FOLDER 2025

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WELCOME TO SCHLOSS VOLLRADS!

Welcome to Riesling.

Schloss Vollrads is one of Europe's oldest wineries. A document in the Mainz City Archives shows that on 18th November 1211 wines were already sold. In 2011 we celebrated the 800 years of viticulture of Schloss Vollrads.

Schloss Vollrads was constructed in the early 14th century by the noble family of Greiffenclau who led the castle and wine estate for centuries. Schloss Vollrads is one of the cultural highlights of the Rheingau region with treasures such as a golden leather wallpaper room from the 17th century.

The landmark of the property, the residential tower of Schloss Vollrads, is surrounded by a rectangular moat that is only accessible by a bridge.

Schloss Vollrads is the perfect place to celebrate or just to enjoy life.

This banquet folder provides you an overview for events in our representative rooms of the Manor House or in our manor restaurant of Schloss Vollrads. Whether in one of our magnificent gardens, a traditional room in the manor house or in the manor restaurant, it will be our pleasure to assist you in organizing your event.

Our chef, Alexander Ehr Gott and his team, will prepare dishes from finger food to a dinner event or buffet. Enclosed you will find our proposals. We are pleased to assist you in creating any ideas, wishes and preferences for an individual menu or buffet.

We want your event to be unforgettable!
Please contact us with any questions or requests;
we are happy and grateful for your consideration!

Your event team of Schloss Vollrads,
**Claudia Kox, Carina Arbeit,
Stefanie Stüber, & Tabea Jurka**



” WINE
IS THE POETRY
OF THE EARTH.

Mario Soldati, 1907 – 1999

OUR PREMISES

In the manor of Schloss Vollrads the following premises can be rented:

- Private Garden
- Leather Wallpaper Room
- Great Hall of the Castle
- Louis-Philippe Drawing Room
- West Wing
- Herrencabinet
- Small Room with Fireplace

The Manor Restaurant offers following premises for your event:

- Restaurant Garden and Terrace
- Garden Hall
- Greiffenclau Hall
- Orangery

We would be pleased if the offer below correspond to your wishes and we can conduct your event at Schloss Vollrads. The event team of Schloss Vollrads can be reached under following address:

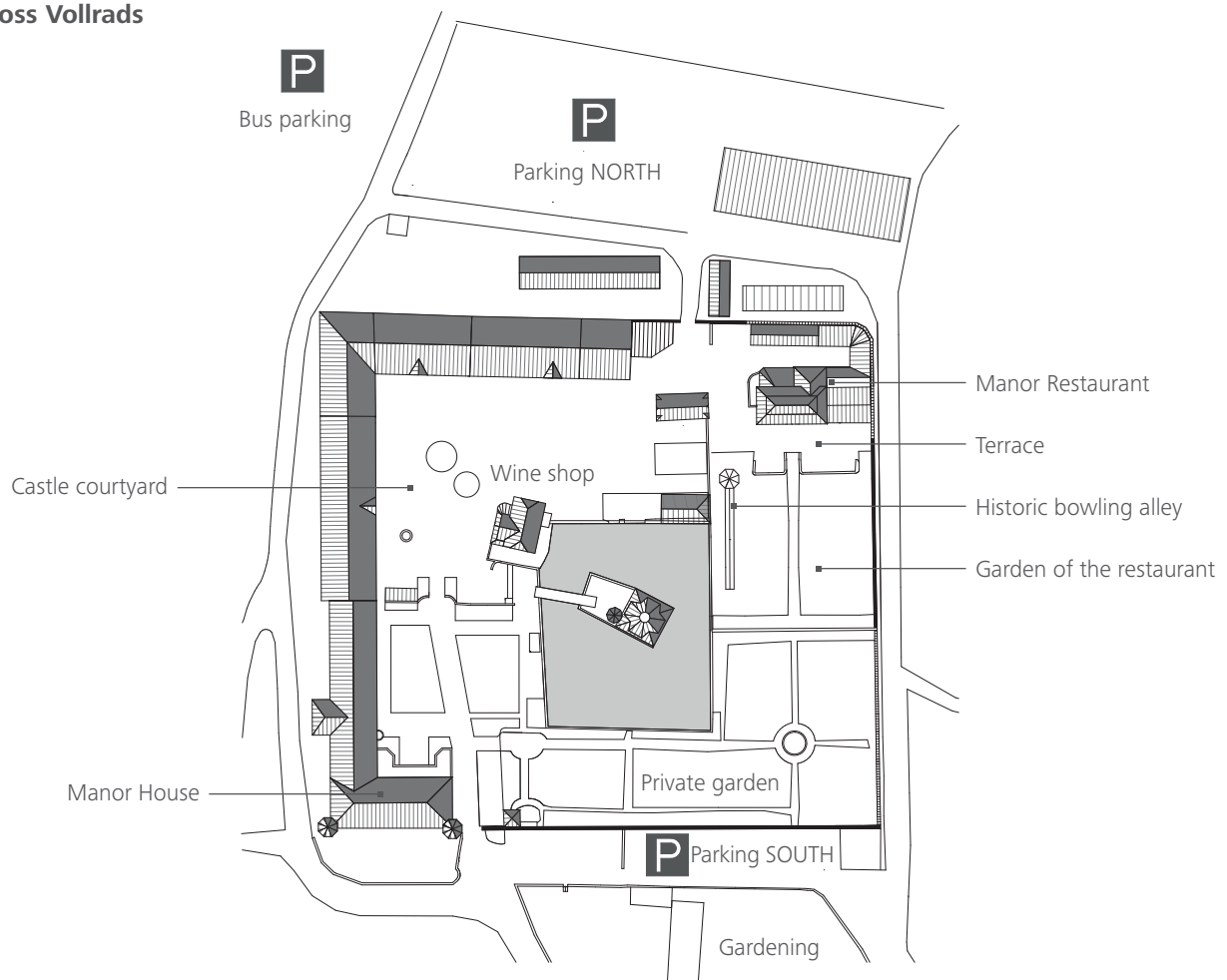
Schloss Vollrads GmbH & Co Besitz KG

Schloss Vollrads 1
D - 65375 Oestrich-Winkel

Fon +49 6723 66 0
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Mail info@schlossvollrads.com
Internet www.schlossvollrads.com

Please insert „Vollradser Allee“ in your navigation system.

Site Map of Schloss Vollrads

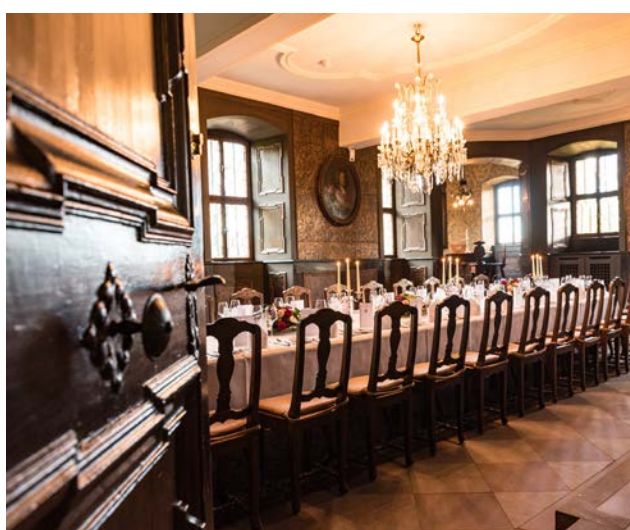


ROOM CAPACITIES AND RATES AT A GLANCE

Rooms	Reception	U-shape	Table	Chairs	Price
Manor House Exclusive rental fee					2450 €
Balcony	60 ppl				300 €
Private Garden	400 ppl				400 €
Leather Wallpaper Room	70 ppl		26 ppl	50 ppl	400 €
Great Hall of the Castle	100 ppl	32 ppl	82 ppl	70 ppl	600 €
Salon	60 ppl	26 ppl	30 ppl	50 ppl	400 €
West Wing	100 ppl		90 ppl		350 €
Herrencabinet			8 ppl		250 €
Small Room with Fireplace			8 ppl		250 €
"Kalte Pracht"			8 ppl		150 €
Greiffenclau Room			6 ppl		150 €
Manor Restaurant Exclusive rental fee from 70 adults					2450 €
Garden Hall			102 ppl	100 ppl	600 €
Greiffenclau Hall	70 ppl	21 ppl	45 ppl	40 ppl	350 €
Orangery (incl. Garden Hall)	100 ppl				1100 €
Garden and Terrace of Restaurant	400 ppl		100 ppl		1100 €

The information of the room capacities correspond to recommendations that may vary depending on the further use.

THE MANOR HOUSE



The manor house of Schloss Vollrads offers a range of representative rooms, which we would like to present you on the following pages. The entire manor house,

including the private garden, can be rented at a flat fee of EUR 2,450 in total. The rooms are at your disposal until 3 a.m. in the night.



THE PRIVATE GARDEN

The private garden of Schloss Vollrads can be booked for a variety of receptions and ceremonies. The garden is available for parties ranging from 20 to 400 guests, depending on the size of your event. The fee for renting

the private garden is 400 €. The available equipment like bar tables, garden furniture, sunshades, etc. will be discussed and charged based on the proposed event.

LEATHER WALLPAPER ROOM

The leather wallpaper room from the 17th century offers seats for up to 70 people and is one of the most important historical rooms of the castle. This room is suitable

for receptions, lectures and dinner events. There is only one similar leather wallpaper from the same century which can be found in Cordoba in Spain.



Ground Floor

HERRENCABINET



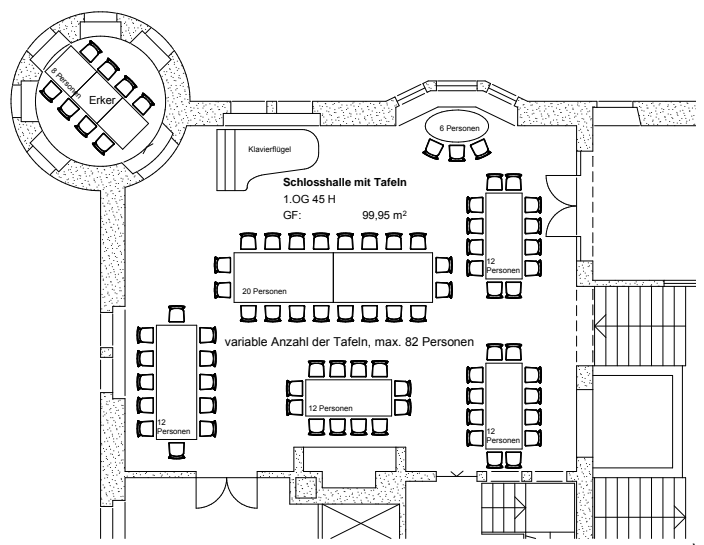
First Floor



First Floor

GREAT HALL OF THE CASTLE

The wooden boarding hall with stained windows and in south-west position offers seats up to 82 guests. The combination of the west wing along with the great hall allows for banquets up to 150 people.





First Floor

SALON

The drawing room of the manor house is recommended for casual receptions up to 60 people or for formal dining gatherings up to 30 guests. We recommend the salon for civil ceremonies for a larger group (up to 50 people). In combination with the salon, the balcony can also be reserved.

THE WEST WING

The west wing to the great hall with a double wing door, is suitable for events with up to 90 guests and can also be used in combination with the great hall (e.g. for banquets and dancing).



First Floor

THE MANOR RESTAURANT



The manor restaurant is located in the Cavalier House which also has an adjoining Orangery. It is a place for a rest, for communicating and socializing. Our chef Alexander Ehrgott serves regional and mediterranean cuisine. The focus is on organic and local products, such as the cheese from the dairy "Zurwies" in Wangen/Allgäu, or the famous pork from the region Schwaebisch-Hall, to name just a couple.

In addition to the excellent cuisine, our manor house also includes two beautiful premises for events:

The garden and the terrace of the restaurant offer a beautiful backdrop for receptions or ceremonies up to 400 guests depending on the type of the event (tents are available). The historic bowling alley, recently restored, may also be used.

In case of an exclusive booking of the estate restaurant, the rooms are at your disposal from 3 p.m. and until 3 a.m. at night.

THE ORANGERY

The Orangery adjoining the Cavalier House invites guests with its bright and simple décor. The open mezzanine offers à la carte meals for up to 29 guests at single tables.

The entrance on the ground floor can be used for receptions and also as a dance floor.



THE GARDEN AND TERRACE OF THE MANOR RESTAURANT

The garden and terrace of the manor restaurant also provide a beautiful backdrop for receptions or ceremonies. Depending on the type of event, up to 400 people can be accommodated. In an exclusive usage of this area,

a flat fee of 1100 € is charged. The available equipment like bar tables, garden furniture, sunshades, etc. will be discussed and charged based on the proposed event.



THE GARDEN HALL

The garden hall is located on the ground floor of the Cavalier House and may be used for events from 40 to 100 people. The room has two separate entrances and

can be furnished with different seating arrangements depending on the number of guests. Up to 45 guests, a flat fee of EUR 600 will be charged for exclusive use.



Ground Floor

THE GREIFFENCLAU HALL

The Greiffenclau Hall located in the cavalier house, provides a view of the garden and includes a separate entrance. Banquet events seat 12 to 45 people, the room

is also suitable for wedding ceremonies up to 70 people in case the ceremony can not take place outside.



First Floor

CIVIL MARRIAGE AT THE MANOR HOUSE

Reservation fees

The unique historical premises can be reserved for civil ceremonies. Packages are based on the following usage:

– Leather Wallpaper Room	400,00 €
– Salon	400,00 €
– Herrencabinet	250,00 €



Costs for room set-up, cleaning and electricity are included in the package.

Please note that due to the protection of the historical monuments, the burning of sparklers, the use of soap bubbles, the spreading of real flowers and grains of rice inside the manor and the entire property are not allowed. We reserve the right to charge possible cleaning costs separately.

Custodian (Castellan)

Since the entire property is under historic preservation, the management of the castle is obliged to use a custodian for the event. The custodian of the castle must be present from the beginning until the end of the event in the manor house and will be charged at a rate of € 39.00 per hour. Please consider some preparation time before and after the event, the actual costs will be charged in addition.

All prices include VAT (value added tax) of currently 19%.

Program and Reception

The program has to be agreed upon with the event management in advance. A reception with sparkling wine after the ceremony can be arranged depending on the weather conditions either inside, outside or on the balcony. Service staff and additional equipment will be needed depending on the size of the group, which will be charged in addition. We kindly ask for your understanding that no outside food and beverages are allowed on the entire property of Schloss Vollrads.

Lunch at the Restaurant


After the wedding you have the possibility to celebrate your special occasion in our own restaurant. For this you may use the Garden Hall (ground floor), the Greiffenclau Hall (1st floor) as well as our restaurant terrace if the weather is fine.

Dates for Civil Ceremonies

Please make first arrangements for an appointment with the local civil registry office of Oestrich-Winkel: phone +49 6723 / 99 21 23 – standesamt@oestrich-winkel.de

Terms and Conditions

All events are based on terms and conditions. In addition to this, a payment for the expected service staff and rooms within 8 days before the event is a prerequisite.

An aerial photograph of a vast vineyard at sunset. The sun is low on the horizon, casting a warm, golden glow over the entire scene. The vineyard is divided into numerous rectangular plots, each filled with rows of grapevines. A winding dirt road or path cuts through the vineyard, starting from the bottom left and curving towards the right. In the background, there are rolling hills and a line of trees. The overall atmosphere is peaceful and serene.

”LIVE WITHOUT FESTI-
VITIES IS SIMILAR TO
A JOURNEY WITHOUT
REST.

Demokrit, 460 – 370 B.C.



STAFF AND SERVICE

In order to ensure a smooth process of your event, the assignment of our service staff will depend on the number of guests. We calculate one service staff member per ten guests. Staff costs are charged as follows:

Event Manager € 44,00 per hour
Service staff € 39,00 per hour and employee
Custodian (Castellan) € 39,00 per hour

In the manor restaurant, personnel costs are calculated from the beginning of the event up to and including the follow-up time.

The personnel costs in the manor house are calculated from the beginning of the preparation time up to and including the follow-up time.

Since the property is declared a historic monument, the management of the castle is obliged to use a custodian at events in the manor for insurance reasons. The castellan is present from the beginning to the end of the event and is besides the service manager the person in charge for the event. We will charge € 39.00 per hour for the castellan.

Please consider preparation time before and after the actual event for the service staff and custodian. This will be about 1-2 hours depending on the extent of the event and will be charged separately at actual costs.

We are pleased to assist you in organizing your event. Whether decorations, musicians or further advice for the event program is required, we support you at any time and can recommend professional partners and service providers. Extraordinary program aspects, such as fireworks, must be coordinated in time with us and are subject of approval.

CAPACITIES AND PRICES

Additional equipment	Price per piece
High table / Cocktail table including cover	EURO 12,00
Lounge set (for four)	EURO 24,50
Garden table with 4 garden chairs (manor house)	EURO 12,00
Festival benches incl. covers	EURO 10,00
Deck chairs	EURO 15,00
Table linen white additional for terrace (restaurant)	EURO 10,00
Sunshades (plus setup and delivery fee)	EURO 55,00
Pavilion	EURO 50,00
Use Bechstein Piano (manor house)	EURO 210,00
JBL Bluetooth Music Box	EURO 25,00
Screen	EURO 25,00
Projector	EURO 65,00
Flower decoration small	EURO 12,50
Flower decoration large	EURO 41,00
Candleholder 3-arm	EURO 6,00
Menu cards	EURO 3,50
Name cards	EURO 1,50
Cover charge (for cake/cupcake brought along)	EURO 4,00
Floor Spots	EURO 25,00
Speaker's desk	EURO 70,00
Dance floor (Salon manor house)	EURO 600,00

Please note that for our free wedding ceremonies we charge a setup fee for setup and dismantling of EURO 250,00.

All prices quoted are inclusive of VAT.



FINGERFOOD

For a reception with Riesling sparkling wine we recommend finger food. To ease your decision, our chef has prepared five combinations of finger food for you. These can each be ordered for 10 people and more.

Certainly you may choose proposed finger food from our attached list.

Variation „Harvest Helper“

Prunes in bacon
Small onion tarts
Small potato bread roll with salmon tartar and cucumber sour cream

8,50 € per person

„Vintner“

Tomato mozzarella skewers with basil sauce
Baked veal praline
Fried shrimps with vegetable salad

11,00 € per person

Variation „Lord of the manor“

Baked brick pastry filled with Manchego and Iberico ham
Duck liver parfait with butter brioche
Marinated tuna with avocado cream

11,50 € per person

„Crostinis“

Veal tartar with sprouts
Tomato and eggplant compote and goat cheese
Cream of smoked salmon and spring onions

11,00 € per person

Variation „Vegetarian“

Crostini with tomato and eggplant compote and goat cheese
Falafel baked with lentils and curry dip
Zucchini Picatta with olives and rucola

10,50 € per person



FINGERFOOD

Combine your own finger food

Small onion tart	3,50 €
Tart of North Sea shrimps and cucumber	4,00 €
Brie de Meaux with nut bread	4,00 €
Prunes in bacon	3,00 €
Filled meatballs with tomato sauce	4,00 €
Wrap roulade with smoked salmon and herbs	4,00 €
Baked shrimp with mango chutney	4,50 €
Foie gras parfait on brioche butter	4,50 €
Sashimi of tuna with wasabi mousse	5,00 €

Vegetarian finger food

Tomato mozzarella skewers with basil sauce	4,00 €
Crostini with tomato and eggplant compote and goat cheese	4,00 €
Zucchini Picatta with olives and rucola	4,00 €
Warm mushroom quiche with chive crème fraîche	4,00 €

Vegan finger food

Two varieties of cucumber (soup and crostini)	4,00 €
Falafel baked with lentils and curry dip	4,00 €
Vegetable sticks with herbal dip	4,00 €
Potato and vegetable samosa with Indian spiced cream	4,00 €



MENU PROPOSALS

Springtime

Menu 1

Springtime salad with tomato dressing, pesto, roasted nuts and watercress

Roasted corn-fed poularde breast with provencal vegetable risotto
and pancetta chips

Vanilla panna cotta with rhubarb compote and strawberry sorbet

49,50 € per person

Menu 2

Fried fillet of pike-perch with spinach and red wine shallots

Medium rare boiled veal fillet with ginger carrots,
crusty potatoes and thyme jus

Apple pie with vanilla ice cream and caramel sauce

56,00 € per person

Menu 3

Asparagus soup with smoked salmon strips and croutons

Asparagus from Ingelheim with sauce hollandaise,
roasted flank of veal and new potatoes

Mousse of elderflower,
with strawberry-rhubarb compote
and Riesling sparkling wine sorbet

49,50 € per person



MENU PROPOSALS

Springtime

Menu 4

Warm marinated salmon trout filet
with asparagus salad and mousse of Frankfurt green sauce

Ramson soup with croutons

Medium rare breast of duck with potato asparagus ragout
and Pinot Noir jus

Small variation of strawberries and vanilla

65,00 € per person

Menu 5

Tartar of tuna with a snow pea salad,
wasabi cucumbers and Topiko caviar

Fried shrimps with lime and ramson risotto

Black Angus Roast beef with grilled asparagus, morel sauce
and cream potatoes

Slices of two variations of chocolate mousse
with mango ragout and Riesling sorbet

78,50 € per person

Individual menu combinations are possible.

Price adjustments are subject to changes. Orders for 10 people or more are possible.

All prices include VAT of 19 %



MENU PROPOSALS

Summertime

Menu 6

Summer salad with spicy mango chutney
and vegetable tempura

Salmon trout fillet in herbal oil,
risotto with Riesling and Ratatouille

Mousse from yogurt and mint
with marinated strawberries and strawberry sorbet

51,00€ per person

Menu 7

Veal Carpaccio with small chanterelle salad,
fried shrimp and tomato-pine nut vinaigrette

Stuffed poulard breast on a potato-bean fondue
and herbal jus

Warm peach cupcake with lavender
with peach ragout and vanilla ice cream

54,00€ per person

Menu 8

Fried shrimp and scallop
with a salad of green asparagus and tomatoes with Riesling foam

Carrot-ginger soup

Medium rare roast beef with a small potatoes au gratin,
beans with bacon and rosemary jus

Small cake of white chocolate mousse sweet cherries ragout
and chocolate brownie ice cream

69,50€ per person



MENU PROPOSALS

Summertime

Menu 9

Crème brûlée of foie gras with chanterelle and quail

Crispy fillet of seabream with tomato and basil risotto
and olive oil foam

Medium rare saddle of lamb
with cherry tomatoes, artichokes and polenta slices

Sour cream tart with bramble ice cream
and aged balsamico

80,50 € per person

Menu 10

Tartar of Norwegian fjord salmon with green asparagus,
potato hash browns and a fine vegetables vinaigrette

Monkfish and shrimp with chanterelle and celery
in truffled herbal sauce

Wrapped veal tenderloin with carrot turnip cabbage ragout
and veal tail sauce

Raspberry mousse coated with chocolate,
fresh raspberry and sorbet

79,50 € per person

Individual menu combinations are possible.

Price adjustments subject to changes. Orders for 10 or more are possible.

All prices include VAT of 19 %



MENU PROPOSALS

Autumn

Menu 11

Pumpkin cream soup with pumpkin seed oil from Styria

Little stewed beef-cheeks with shallots sauce,
beans and rosemary potatoes

Curd mousse with pickled cherries
and hazelnut ice cream

45,00 € per person

Menu 12

Scottish salmon filet on parsley root purée with red wine butter
and riesling foam

Roast breast of guinea fowl with pumpkin risotto
and balsamic onions

Warm chocolate cake with a ragout of vineyard peach
and almond milk ice cream

55,50 € per person

Menu 13

Autumnal salad with baked goat cheese coated in Parma ham
and pickled figs in port wine

Fried shrimp on a truffled potato leek ragout

Medium rare veal fillet on stewed vegetables and Parmesan cheese polenta

Aromatized vanilla pear in Riesling, almond mousse
and nougat parfait

71,50 € per person



MENU PROPOSALS

Autumn

Menu 14

Quail cutlet with fine noodles,
white port wine foam and thyme jus

Filet of brook trout baked in brick pastry
with pumpkins puree

Medium rare saddle of lamb
with Provencal vegetables and potato ricotta roulade

Pyramid cake filled with Riesling mousse,
ragout of grapes and hazelnut ice cream

79,50 € per person

Menu 15

Two kinds of scallops
with pumpkin, hazelnut and lamb's lettuce

Norwegian codfish fried in bacon
on truffled swede vegetables

Roast saddle of venison with mushrooms,
sweetheart cabbage and 'Schupfnudeln'

Marquis au Chocolat with Moroccan apricot ragout
and Madagascar vanilla ice cream

81,50 € per person

Individual menu combinations are possible.
Price adjustments are subject to changes. Orders for 10 people or more are possible.
All prices include VAT of 19%



MENU PROPOSALS

Winter

Menu 16

Lamb's lettuce salad with potato-bacon dressing
and croutons

Ragout of venison in cranberry sauce with fried mushrooms,
savoy cabbage and 'Spaetzle'

Apple pie with vanilla sauce and ice cream

50,00 € per person

Menu 17

Chestnut cream soup

Fried filet of Duroc-pork on mushroom risotto
and winterly vegetable ragout

Nougat mousse with pickled figs and cinnamon ice cream

44,00 € per person

Menu 18

Scottish salmon tartar with potato hash browns, sour cream
and lamb's lettuce

Duck from the heather with red cabbage and dumplings

Plum mousse with almond brittle
and a dark chocolate ice cream

56,00 € per person



MENU PROPOSALS

Winter

Menu 19

Lamb's lettuce salad with potato dressing
and fried foie gras

Bound goose giblets soup

Crispy goose with sweet chestnuts, baked apple,
red cabbage and potato dumplings

Two variants of Christmas cake (parfait and French toast)
with spicy oranges

68,00 € per person

Menu 20

Small variation of quail and foie gras

Cream soup in Sherry
and roast venison skewer

Filet of pike perch with parsley root puree
and red wine truffle butter

Wrapped tramezzini veal tenderloin
with creamed savoy cabbage and veal ragout sauce

Dark chocolate soufflé
with cassis and brittle ice-cream

90,00 € per person

Individual menu combinations are possible.
Price adjustments are subject to changes. Orders for 10 people or more are possible.
All prices include VAT of 19%



MENU PROPOSALS VEGETARIAN

Spring

Menu 21

Asparagus tempura
with colourful asparagus salad and herb pesto

Wild garlic risotto
with melted goat's cream cheese and pine nuts

Roasted zucchinis
on cous-cous tomato compote and spiced yogurt

Small variation of strawberries and vanilla

61,00 € per person

Summer

Menu 22

Burrata on tomato ragout
with marinated bell peppers, pesto and old balsamic vinegar

Truffled tagliatelle
with fried chanterelles

Fried potato tree cake
with eggplant tartare and parmesan foam

Raspberry mousse coated with chocolate,
fresh raspberry and sorbet

60,00 € per person



MENU PROPOSALS VEGETARIAN

Autumn

Menu 23

Three kinds of goat's cheese
with green tomato chutney

Riesling herb cream soup with croutons

Stuffed pumpkin dumplings with fried porcini mushrooms,
rocket salad and pecorino sardo

Marquis au Chocolat with Moroccan apricot ragout
and Madagascar vanilla ice cream

52,00 € per person

Winter

Menu 24

Red beet carpaccio with sherry-walnut dressing,
blue cheese and pear

Chestnut cream soup with cinnamon croutons

Fried potato and ricotta roulade
with Brussels sprouts, carrots and truffled black salsify foam

Dark chocolate soufflé
with cassis and brittle ice-cream

52,00 € per person

Individual menu combinations are possible.
Price adjustments are subject to changes. Orders for 10 people or more are possible.
All prices include VAT of 19%



VINTNER'S-BUFFET

For 20 people and more

Rheingau potato soup with bacon and croutons

Smoked fish plate from the Wisper valley with horseradish

Cold veal boiled beef in tomato-pumpkin seed marinade

Rheingau sausage plate from the butcher „Schneck“

Fresh salads with various dressings

Fried fillet of pork with savoy cabbage and potato gratin

Ox cheeks with broccoli and parsnip puree

Pike perch from the Rhein River with spinach and Riesling noodles

Variation of cheese with grapes, with fig mustard and bread selection

Riesling cream with grape ragout

Apple strudel with vanilla sauce

Vanilla cream with chocolate crumbles and berries in marc

55,00 € per person

Individual menu combinations are possible.

Price adjustments are subject to changes.

All prices include VAT of 19 %



LORD OF THE MANOR'S-BUFFET

For 20 people and more

Riesling herb-cream soup

Medium rare boiled beef with antipasti and pesto
Pikeperch and salmon baked in puff pastry with horseradish and herbs dip
Marinated duck breast on exotic cabbage salad
Fried shrimps in the shell with different dips

Poulard braised in Riesling sauce with crème fraîche,
garden herbs and potatoes
Roast leg of lamb with a crust of Dijon mustard
with potato gratin and beans
Seabream fillet fried in aromatics with provençal vegetables
and basil noodles

Warm little chocolate cake
with mango ragout and coconut mousse
Vanilla panna-cotta with pickled grapes
Sweet crêpes filled with curd cheese mousse
Variation of cheese with Riesling Jelly and plums in vinegar

65,00€ per person

Individual menu combinations are possible.
Price adjustments are subject to changes.
All prices include VAT of 19%



MEDITERRANEAN BUFFET

For 20 people and more

Antipasti with pesto and Parma ham
Tomato mozzarella with olive oil and balsamic vinegar
Vitello tonnato with capers and lemon
Beef fillet carpaccio with Parmesan and rocket salad

Corn fed poulard breast in Parma ham coat
with Provencal vegetables and tagliatelle
Fried Fillet of gilthead
with forest mushroom risotto and Riesling sauce
Braised shoulder of lamb
with polenta and braised onions

Panna Cotta with blackberries
Tiramisu
Lemon-curd mousse with mango and pineapple
Small selection of Italian cheeses

55,00 € per person

Individual menu combinations are possible.
Price adjustments are subject to changes.
All prices include VAT of 19 %



GRILLBUFFET „MANOR RESTAURANT"

For 20 people and more

Variety of Italian ham and antipasti
 Salmon and marinated salmon with dill mustard sauce
 Medium fried roast beef with sauce tartar
 and vegetables glazed with balsamic vinegar
 Fried shrimps on vegetable glass noodle salad and sesame dip
 Salad bar with leaf and different vegetable salads

Minestrone with pesto and Parmesan cheese

Grilled meals:

Twofold grilled sausage
 Lamb chops marinated in herbs
 Different marinated saddle steaks
 Chicken skewers with pepper and onion
 Beefsteak with herbal butter

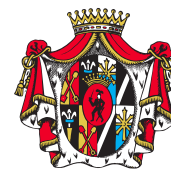
Seabream fillet on zucchini
 Feta cheese with olives and pepperoni
 Rosemary potatoes, vegetable rice and pasta with tomatoes and basil

Slices of chocolate served in two ways with mango ragout
 Variation of mousse and cream served in small cups
 French Cheese selection with fig mustard and bread selection
 62,00€ per person

Individual menu combinations are possible.
 Price adjustments are subject to changes.
 All prices include VAT of 19%



SCHLOSS VOLLRADS



COMPENDIUM OF OUR WINES AND BEVERAGES

White Wines

EUR

Schloss Vollrads Rheingau Riesling sparkling wine Brut	0,75 l	35,50
Schloss Vollrads Schlossberg Riesling sparkling wine Brut Nature VDP. GROSSE LAGE®	0,75 l	79,00
„SOMMER“ Rheingau Riesling dry	0,75 l	20,00
Weingut Schloss Vollrads Riesling dry VDP. GUTSWEIN	0,75 l	26,50
Weingut Schloss Vollrads Riesling semi-dry VDP. GUTSWEIN	0,75 l	26,50
Winkel Riesling dry VDP. ORTSWEIN	0,75 l	30,00
Winkel Riesling Kabinett semi-dry VDP. ORTSWEIN	0,75 l	30,00
Winkel Riesling Kabinett fruity-sweet VDP. ORTSWEIN	0,75 l	30,00
Weinaut Schloss Vollrads Riesling EDITION semi-dry VDP. GUTSWEIN	0,75 l	31,00
<i>1716 Cabalet</i> Schloss Vollrads Riesling trocken VDP. ORTSWEIN	0,75 l	33,00
Schloss Vollrads Schlossberg Riesling Great Growth VDP. GROSSE LAGE®	0,75 l	61,00
Schloss Vollrads Auslese noble sweet	0,375 l	49,00

Non-alcoholic Rieslinge

(-VOL%)RATZ Riesling ((non-alcoholic) from dealcoholized wine, alc. 0,36% vol.	0,75 l	23,00
(-VOL%)RATZ SPARKLING Riesling (non-alcoholic) from dealcoholized wine, alc. 0,36% vol.	0,75 l	27,00
"Freeling" Riesling grape secco, unfermented (non-alcoholic), alc. 0,0% vol.	0,75 l	19,00

German Red Wines

Pinot Noir dry VDP.GUTSWEIN, Weingut Allendorf	0,75 l	29,50
Assmannshäuser Pinot Noir dry VDP.ORTSWEIN, Weingut Allendorf	0,75 l	49,00
Pinot Noir Rheingau, Weingut Chat Sauvage	0,75 l	47,00
Lorch Pinot Noir, Qualitätswein, Weingut Chat Sauvage	0,75 l	57,00
Corkage fee for delivered (red) wines	0,75 l	17,50

All prices include VAT of 19% are subject to our terms and conditions.



Non-alcoholic Beverages

EUR

Elisabethen Quelle, water medium, still	0,75 l	8,00
Elisabethen Quelle, water medium, still	0,50 l	5,50
Bizzl Orange, Lemon, „Apfelsaftschorle“, Cola, Diet Coke (Cola light)	1,00 l	14,00
Apple juice, Orange juice, Grape juice	1,00 l	14,00
Richard's Sun Iced Tea Pomegranate, Lemon, Peach	0,33 l	3,50

Beers

Radeberger Pils (draught beer)	1,0 l	10,00
Radeberger or Bitburger (bottle)	0,33 l	4,00
Wheat beer (bottle)	0,5 l	5,50

Cocktails and Longdrinks

0,2 l 8,50

Gin Tonic (Gin Bombay Sapphire, Tonic water)
 Mojito (Havana Club Rum)
 Cuba Libre (Havanna Club Rum, Cola)
 Moscow mule (Absolut Vodka, Spicy Ginger)
 Caipirinha (Pitu)
 Lillet Wild Berry / Aperol Spritz / Hugo
 Virgin Mojito - non-alcoholic

Cocktails and long drinks with standard spirits each 8.50 EUR per glass. All other spirits or Ingredients on request and if necessary with surcharge. Do you prefer a calculation by bottles or a limitation?
 No problem, please contact us.

Warm Drinks

Coffee (cup)	3,80
Espresso (cup)	3,80
Latte Macchiato (glas)	4,30
Milk coffee (cup)	4,30
Cappuccino (cup)	4,00
Tea (glass) various types	3,50

ACCOMMODATION SUGGESTIONS CLOSE TO SCHLOSS VOLLRADS

4* Nägler's Fine Lounge Hotel, Winkel Hauptstraße 1 65375 Oestrich-Winkel Number of rooms: 40 www.naeglers-hotel.de	+49 6723 / 99 02 0 distance 2,0 km	Burg Schwarzenstein, Johannisberg Rosengasse 32 65366 Geisenheim / Johannisberg Number of rooms: 39 www.burg-schwarzenstein.de	+49 6722 / 9950-0 distance 4,0 km
Hotel Schönleber, Winkel Obere Roppelgasse 1 65375 Oestrich-Winkel Number of rooms: 17 www.fb-schoenleber.de	+49 6723 / 91 76 0 distance 2,0 km	Hotel Neugebauer Garni, Johannisberg L3272 Richtung Stephanshausen 65366 Geisenheim / Johannisberg Number of rooms: 21 www.neugebauer-garni.de	+49 6722 / 96 05 0 distance 5,0 km
Hotel Ruthmann Garni, Winkel Rheingaustraße 109 65375 Oestrich-Winkel Number of rooms: 30 www.hotel-ruthmann.de	+49 6723 / 33 88 distance 2,5 km	Gästehaus Rheinblick, Hattenheim Hauptstraße 55 65347 Eltville / Hattenheim Number of rooms: 6 www.rheinblick-rheingau.de	+49 6723 / 9989090 distance 5,7 km
Gästehaus Strieth, Winkel Hauptstraße 128 65375 Oestrich-Winkel Number of rooms: 15 www.gaestehaus-strieth.de	+49 6723 / 99 58 0 distance 2,5 km	Hotel Weinhaus Zum Krug, Hattenheim Hauptstraße 34 65347 Eltville / Hattenheim Number of rooms: 15 www.hotel-zum-krug.de	+49 6723 / 9968-0 distance 6,0 km
Liegenschaft and Schuhmacherei, Winkel Hauptstraße 37 and Marktgässchen 3 65375 Oestrich-Winkel Number of rooms: 11 www.cornel-s.de	+49 172 / 612 6884 distance 2,5 km	4* Hotel Kronenschlösschen, Hattenheim Rheinallee 65347 Eltville / Hattenheim Number of rooms: 33 www.kronenschloesschen.de	+49 6723 / 640 distance 6,2 km
Pension Berg, Mittelheim Weinheimer Straße 10 65375 Oestrich-Winkel Number of rooms: 6 www.pensionberg.de	+49 6723 / 33 90 distance 2,6 km	4* Akzent Hotel Waldhotel Rheingau, Marienthal Marienthaler Straße 20 65366 Geisenheim / Marienthal Number of rooms: 60 www.waldhotel-gietz.de	+49 6722 / 99600 distance 7,0 km
Gästehaus Gottesthaler Mühle, Oestrich Gottesthal 115 65375 Oestrich-Winkel Number of rooms: 7 www.gottesthaler-muehle.de	+49 6723 / 602424 distance 3,3 km	Hotel Zum Rebhang, Hallgarten Rebhangstraße 53 65375 Oestrich-Winkel / Hallgarten Number of rooms: 14 www.hotel-zum-rebhang.de	+49 6723 / 2166 distance 9,0 km
4* Hotel Schwan, Oestrich Rheinallee 5 65375 Oestrich-Winkel Number of rooms: 13 www.hotel-schwan.de	+49 6723 / 80 90 distance 3,5 km	Julias Gutshotel, Erbach Rheinallee 2 65346 Eltville / Erbach Number of rooms: 14 www.julias-gutshotel.de	+49 6123 / 9349954 distance 9,0 km

ACCOMMODATION SUGGESTIONS CLOSE TO SCHLOSS VOLLRADS

3* Sup. Altdeutsche Weinstube, Rüdesheim +49 6722 / 94230
Grabenstraße 4
65385 Rüdesheim am Rhein
Number of rooms: 42
www.hotel-altdeutsche-weinstube.de distance 9,0 km

3* Sup. Trapp Hotel, Rüdesheim +49 6722 / 9114-0
Kirchstraße 7
65385 Rüdesheim am Rhein
Number of rooms: 35
www.hotel-trapp.de distance 9,0 km

4* Hotel Zum Bären Garni, Rüdesheim +49 6722 / 90 25-0
Schmidtstraße 31
65385 Rüdesheim am Rhein
Number of rooms: 23
www.zumbaeren.de distance 9,3km

3* Sup. Hotel Höhn, Rüdesheim +49 6722 / 9058-0
Zum Niederwalddenkmal 1
65385 Rüdesheim am Rhein
Number of rooms: 55
www.hotel-hoehn.de distance 9,3km

4* carathotel Hotel Traube, Rüdesheim +49 6722 / 9140
Rheinstraße 9
65385 Rüdesheim am Rhein
Number of rooms: 117
www.carathotels.com/ruedesheim distance 9,5km

3*Sup. Hotel Felsenkeller, Rüdesheim +49 6722 / 94250
Oberstraße 39/41
65385 Rüdesheim am Rhein
Number of rooms: 60
www.felsenkeller-ruedesheim.de distance 9,7 km

4* Hotel Frankenbach, Eltville +49 6123 / 9040
Wilhelmstraße 13
65343 Eltville
Number of rooms: Mainzer Hof 21 and Gutenberg Hof 16
www.hotel-frankenbach.de distance 11,5 km

Das Spritzenhaus Garni, Eltville +49 6123 / 7037490
Gutenbergstraße 5
65343 Eltville
Number of rooms: 7
www.das-spritzenhaus.de distance 11,5 km

Hotel Jagdschloss Niederwald, Rüdesheim +49 6722 / 71060
Jagdschloss Niederwald 1
65385 Rüdesheim am Rhein
Number of rooms: 53
www.niederwald.de distance 13,3 km

Cottage Rheingau Hotel, Walluf +49 6123 / 9340655
Alte Hauptstraße 34
65396 Walluf
Number of rooms: 13
www.cottage-hotel.com distance 14,0 km

Wald.Weit Rheingau Hotel & Retreat, Kiedrich +49 6123 / 9955 659
Am Hahnwald 1
65399 Kiedrich
Number of rooms: 80
www.wald-weit.com distance 15,3 km

5* Hotel Nassauer Hof, Wiesbaden +49 611 / 133-0
Kaiser-Friedrich Platz 3-4
65183 Wiesbaden
Number of rooms: 159
www.hommage-hotels.com/nassauer-hof-wiesbaden/unser-hotel distance 25,0 km

PARTNERS / SERVICE PROVIDERS

To ensure that your wedding will be successful, professional service providers can be recommended.
We are pleased to recommend following partners:

Flower decorations	Fingerhut Lena Furk	www.fingerhut-geisenheim.de Phone: +49 6722 / 9087929
	Blütenträume Lena Dersroff	www.blueten-traeume.de Phone: +49 6723 / 9135985
DJ	Mobydisc	www.mobydisc.de Phone: +49 800 / 8360900
	LichtundTon24.de Sascha Stamm	www.lichtundton24.de Phone: +49 177 / 29 35 960
Photography	Florian Kresse	www.floriankresse.com Phone: +49 171 / 784 27 19
	Saskia Marloh	www.saskiamarloh.com Phone: +49 6722 / 9830 915
	Thomas Hundt	www.hochzeitsfotograf-hundt.de Phone: +49 6022 / 25 05 071
	Fotostudio Heyer	www.heyer-fotostudio.de Phone: +49 6722 / 5850
Carriage Rides	Alexander Fehlinger	www.kutschfahrten-fehlinger.de Phone: +49 6123 / 72665
Wedding Cakes	Café Gude	www.hochzeitstortentraum.de Phone: +49 611 / 420988
Childcare	Ankaro Events & Concepts Katharina Löbl	www.ankaro-events.de Phone: +49 176 / 638 46 971
	Das Sahnehäubchen	www.dassahnehaeubchen.de Phone: +49 6122 / 70 70 01
Shuttle-Service	Mietwagenfahrservice Serkan	www.mietwagenfahrservice-serkan.de Phone: +49 6722 / 9378999
Pianist	Alexander von Wangenheim	www.boogiebaron.de Phone: +49 6703 / 305 694
Wedding Ceremony Speaker	Thomas Hoffmann	www.freietrauung.org Phone: +49 6104 / 80 28 84
	Alexander von Wangenheim	www.avwangenheim.de Phone: +49 172 / 57 57 040
Civil Registry Office Oestrich-Winkel		standesamt@oestrich-winkel.de Phone: +49 6723 / 99 21 23



General Terms and Conditions for Events of Schloss Vollrads GmbH & Co. Besitz KG (Version: February 2023)

1. General

- 1.1 These General Terms and Conditions (hereinafter referred to as "GTC") set forth the general legal framework for contracts for the rental of conference, banquet and exhibition rooms for the purpose of holding events, as well as for all related deliveries and services on the premises of Schloss Vollrads GmbH & Co. Besitz KG. Details are regulated by the event contract between the parties. In addition to that, the prices for beverages and food are set out in the banquet folder of Schloss Vollrads GmbH & Co. Besitz KG valid at the time of conclusion of the final event contract.
- 1.2 The event contract, the banquet folder and these GTC contain all agreements made between the contracting parties in the aforementioned order of priority. General terms and conditions of the Organiser, even if they are e.g. attached to requests for quotations or declarations of acceptance, shall not form part of the event contract.
- 1.3 The contracting parties are Schloss Vollrads GmbH & Co. Besitz KG (hereinafter referred to as "Schloss Vollrads") and the Organiser. The Organiser may be a consumer within the meaning of § 13 of the German Civil Code (BGB) as well as a natural or legal person or a partnership with legal capacity who, when concluding the main contract, is acting in the exercise of his commercial or independent professional activity and is not a consumer within the meaning of § 13 of the German Civil Code (BGB).

2. Conclusion of the contract

- 2.1 Any reservation options granted by Schloss Vollrads prior to the conclusion of the event contract shall not obligate Schloss Vollrads to conclude the contract and shall be non-binding.
- 2.2 The event contract shall be concluded between the parties upon the Organiser's signature of the event contract offered by Schloss Vollrads and shall end automatically – subject to the provisions set forth in Clause 5 – upon conclusion of the event and complete execution of the services by Schloss Vollrads.
- 2.3 Beverages and food shall be invoiced after the conclusion of the event and in accordance with the prices stated in the event contract on the basis of actual consumption. Any prior cost statements are for orientation purposes only and are therefore not binding.

3. Duties of care of the Organiser

The Organiser undertakes to comply with the duties of care listed below and shall also inform his guests accordingly if required:

- 3.1 Bringing of food and beverages
The bringing of food and beverages is generally not permitted and requires the prior written consent (e-mail is sufficient) of Schloss Vollrads. The Organiser is aware that Schloss Vollrads will charge an additional service fee and/or corkage fee in this case.
- 3.2 Decoration materials
 - 3.2.1 The Organiser is aware that, for reasons of monument protection and fire protection law, the burning of sparklers or other fireworks is generally not permitted on the entire event premises; clause 7.5 shall apply.
 - 3.2.2 Furthermore, the use of decorative materials and similar objects requires the prior consent of Schloss Vollrads; written form is sufficient for such consent. All decorative materials must comply with the fire safety requirements applicable in Germany. Unless otherwise agreed, the decoration material provided or used by the Organiser shall be removed or collected immediately after the end of the event.
- 3.3 Event technology and use of artists
The installation of event technology and the engagement of artists shall require the prior consent of Schloss Vollrads; consent in writing (e-mail) shall be sufficient.
- 3.4 The Organiser undertakes to take safety precautions to prevent loss of or damage to the Organiser's decorative materials, the guests' property left in the checkroom or gifts.

4. Prices and method of payment

- 4.1 The prices to be paid by the Organiser result from the event contract as well as the settlement of the actually consumed beverages and food after the event. The Organiser shall also be obligated to pay for any beverages and meals ordered by his guests that were not part of the event contract.
- 4.2 The invoices issued by Schloss Vollrads shall be due for payment immediately upon issuance of the invoice, including the applicable VAT. The invoice amount shall be paid to the account specified in the invoice, including VAT. Offsetting by the Organiser is only permitted with undisputed or legally established claims.
- 4.3 Additional cleaning costs
Should the event result in unusually heavy soiling of the interior or exterior of the rented venue (e.g. by confetti, soap bubbles, painting activities), Schloss Vollrads may charge the Organiser an additional cleaning fee of EUR 150 incl. VAT for this. This also applies independently to the disposal of packaging and elaborate table decorations.

5. Contract adjustments and termination of the event contract

- 5.1 The Organiser may terminate the entire contract or make contract adjustments in the form of a contract reduction (partial termination) under the conditions listed in items 5.1 to 5.3:

Deadlines	Cancellation costs when scope of order is reduced	Cancellation costs in case of termination of contract
Up to 6 months before the start of the event	Free of charge	Free of charge
Between 3 and 6 months before the start of the event	Free of charge	50% of the rent stipulated in the contract
Between 3 months and 4 weeks before start of the event	Free of charge	25% of the total expected turnover of the originally contracted event (incl. Rent, drinks and food, staff cost and other extra services)
4 weeks to 10 work days before the start of the event	50% of the expected turnover (see last line) of the originally contracted part of the event	50% of the total expected turnover of the originally contracted event (see last line)
From 10 days before the start of the event	100% of the expected turnover (see last line) of the originally contracted part of the event	100% of the total expected turnover of the originally contracted event (see last line)

Additionally to the aforementioned cancellation fees, the Organiser is obliged to cover any costs from external service providers or vicarious agents of Schloss Vollrads incurred due to the cancellation.

- 5.2 Insofar as Schloss Vollrads is able to sublet the event rooms to other parties, Schloss Vollrads shall credit this to the cancellation costs specified in Clause 5.1. in order to minimize the Organiser's loss.
- 5.3 Special case contract adjustment number of participants and menu selection
- 5.3.1 In deviation from Clause 5.1, the Organiser may make adjustments to the menu selection as follows:

Deadlines for changing the menu selection	Costs
Up to 10 work days before the start of the event	Free of charge
From 9 work days before the start of the event	100% of the menu price

- 5.3.2 In deviation from Clause 5.1, the Organiser may make adjustments regarding the number of participants as follows, whereby any minimum number of participants specified in the event contract may not be undercut:

Deadlines for changing the number of participants	Costs
Up to 3 work days before the start of the event	Free of charge
From 2 work days before the start of the event	100% charging of the expected per capita turnover

- 5.3.3 Contractual adjustments may be made by the Organiser up to 10 work days before the event and shall become effective with the written consent of Schloss Vollrads. E-mail sufficient for the notification of the desired contract adjustment and the consent.

6. Force majeure

In deviation from Clause 5, the contracting parties shall make the following provision for the occurrence of force majeure: Events of force majeure such as strikes, war or warlike events, civil wars, terrorist attacks, official orders, natural disasters or any other serious circumstances independent of the will and influence of the contracting parties which entail consequences for the execution of the event shall release the affected party from its respective performance obligations for the duration of the disruption. The agreed date of the event as well as other agreed dates of delivery and/or performance shall not apply insofar as they result from the case of force majeure, its continuation and any official restrictions directly resulting therefrom. All claims arising therefrom shall be excluded for the duration of the event of force majeure. The parties shall notify each other of any such impediment and coordinate the further course of action and jointly seek a new date for the event. Each party shall do everything in its power that is necessary and reasonable to mitigate the extent of the consequences caused by the force majeure.

7. Liability

- 7.1 In the event of a breach of obligations under the event contract, the Parties shall be liable to each other without limitation for all damages arising from injury to life, body or health, as well as in the event of intent and gross negligence.
- 7.2 In the event of simple negligence, the Parties shall be liable to each other - subject to the following provisions – only in the event of a breach of essential contractual obligations (cardinal obligations). Material contractual obligations are obligations the fulfillment of which is essential for the proper execution of the contract and compliance with which the respective party may regularly rely on.
- 7.3 Schloss Vollrads shall be liable for subcontractors and vicarious agents as for its own actions.
- 7.4 Schloss Vollrads shall not be liable for any loss of or damage to the Organiser's decorative materials, the guests' items in the checkroom or gifts.
- 7.5 Contrary to Clause 7.2, the Organiser shall indemnify Schloss Vollrads upon first request against all damages caused by the fact that the Organiser himself, his guests or third parties commissioned by him have
 - violated the requirements for fire protection or
 - damaged buildings or inventory of Schloss Vollrads.
- 7.6 The parties shall inform each other of any damage in writing (e-mail is sufficient) immediately after becoming aware of it.
- 7.7 In all other respects, the liability of both parties – to the extent permitted by law – is excluded.

8. Final Provisions

- 8.1 No verbal collateral agreements have been made.
- 8.2 Amendments and supplements to these GTC or the event contract must be made in writing as required by law (§126 para.1, para.1 BGB, with a signature).
- 8.3 Should individual or several provisions of these GTC or the event contract be invalid in whole or in part, the remaining provisions shall remain unaffected. The contracting parties undertake to replace invalid provisions with provisions that come as close as possible to the intended economic effect. The same shall apply in the event of a loophole in these GTC or in a contract not considered by the contracting parties.
- 8.4 The law of the Federal Republic of Germany shall apply to all legal relationships between the contracting parties. The exclusive place of jurisdiction for disputes arising from the contractual relationship shall be Wiesbaden.

(Version: February 2023)