

# früh

GASTRONOMIE

YOUR BANQUET EVENT



CELEBRATE  
YOUR OCCASION

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## Breathtaking FRÜH-Locations

### BRAUHAUS AND BRAUHAUSKELLER

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

### KÖLNER RAUM AND KAMINROOM

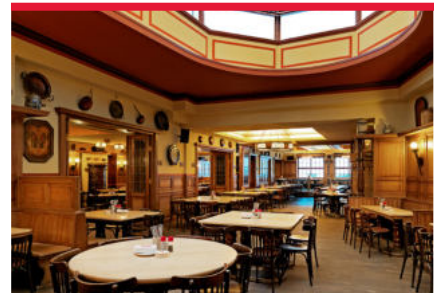
Enjoy our cosy ambience for up to 40 people at a time. We are flexible - you choose! Benefit from our experience and know-how.

### HEINZELMÄNNCHEN AND RONCALLI

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

### FRÜH LOUNGE

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



# FINGER FOOD

## Cold Classics

### MEAT



Small meatloaf skewer with gherkin and mustard cream	1.30 €
Smoked pork chop filled with caramelized sauerkraut	1.50 €
Bruschetta „Cologne style“ with raw minced pork spread, red onions, crème fraîche, au gratin with Gouda	1.60 €
Small meatball with gherkin	1.60 €
Small breaded pork escalope	1.80 €
Homemade marinated beef in aspic with sugar beet syrup	2.60 €
Medium-rare roast beef rolls with cherry tomato and remoulade	2.80 €
Black pudding on brown bread with apple and onion	3.00 €

### FISH



"Rösti" (fried grated potatoes) with smoked salmon tartare and heavy sour cream with dill	1.90 €
Filleted matjes herring on brown bread	2.40 €

### VEGETARIAN



Skewer of Dutch cheese (matured in our own cheese cellar)	1.10 €
Classic potato salad with mayonnaise, egg and gherkins	1.40 €
Skewer of beer & herb cheese and brie with paprika, caraway and red onions	1.50 €
Mozzarella and cherry tomato skewer with "Cologne style" pesto	1.80 €
Vegetable sticks with herb dip	2.00 €
Mozzarella balls with "Cologne style" pesto, spinach salad and cherry tomatoes	1.90 €
Bruschetta with "Cologne style" ratatouille	3.00 €

### VEGAN



Raw vegetable salad	1.80 €
Bruschetta "Cologne style" with mashed beans	2.40 €

Minimum order: 20 portions of each dish





# FINGER FOOD

## Regional Snacks & Sweets

### RYE BREAD ROLL WITH



Black pudding	1.90 €
Pork sausage	1.90 €
Poultry meat sausage	2.20 €
Liver sausage	2.50 €
Raw minced pork spread, onions and fresh chives	2.90 €
Cooked ham	2.70 €
Beef tartare and onions	3.00 €

### VEGETARIAN



Rye bread roll with Dutch cheese (matured in our own cheese cellar)	2.95 €
Rye bread roll with camembert	3.00 €

### CAKES, ETC.

Cherry crumble cake	3.80 €
Apple pie	3.80 €
Cheesecake	3.80 €
Crumble cake with poppy seeds	3.80 €
Homemade apple strudel with vanilla sauce	7.00 €
Fine seasonal pastries	41.00 €

### FRUIT

Sweet fruit skewer	1.50 €
Finger food fruit plate / portion	7.50 €

Minimum order: 20 portions of each dish




# FINGER FOOD

## THE WARM VERSION

### MEAT



Breaded pieces of pork sausage with mustard	2.50 €
Skewer of malt-cruste fried chicken breast with lemon mayonnaise	2.70 €
Fried potato quiche with bacon & quark with herbs	4.00 €
Scampi with lemon mayonnaise	3.70 € 




### VEGETARIAN



Baked Dutch cheese with cranberry dip	1.90 €
Mushroom filled with beer & herb cheese	2.20 €

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

### SOUPS

Beef consommé with sliced vegetables	4.10 €
Cream of tomato soup, rye bread roll	4.20 € 
Vegetarian potato soup	4.70 € 
Vegetable consommé with homemade bread dumplings	4.80 € 
"Currywurst", fried pork sausage with curry sauce	4.20 €
Hearty goulash soup with bell pepper and potato	5.90 €

We will gladly also serve all soups with bread, baguette or regional rye

Minimum order: 20 portions of each dish



# MENU SUGGESTIONS

Individual buffet courses can be swapped.

## MENU 1

Potato soup	4.70 €
Roast pork in Früh beer sauce served with braised cabbage and potato dumplings	13.90 €
"Cologne style" tiramisu with apples marinated in white wine & chocolate rusk in cream	4.90 €

## MENU 2

Baked Dutch cheese on wild herb salad with cranberry vinaigrette	9.70 €	🚫
Baked Dutch cheese on wild herb salad with cranberry vinaigrette	17.90 €	
Biscuit, raisin and apple pudding served with vanilla sauce and stewed cherries	4.90 €	

## MENU 3

Radish carpaccio in citrus fruit marinade with smoked salmon, spinach salad and honey-mustard sauce	12.50 €	
Vegetable consommé with homemade bread dumplings	4.80 €	🚫
Medium-rare veal fillet with sherry gravy served with carrot variations and parsnip-potato mash	27.50 €	
Dark chocolate mousse with our own „Deck un Dönn“ herb liqueur	5.50 €	

## ALTERNATIVE MAIN COURSES

Homemade vegan spinach pasta in a creamy sauce with cherry tomatoes, young leaf spinach and roasted pine nuts	10.50 €	🌱
Mushroom ragout with cream & herbs, served with homemade bread dumplings and carrot salad	8.90 €	🚫

All menus can be served with bread, butter & quark with herbs for € 2.10 per person.



# BUFFET SUGGESTIONS

Individual buffet courses can be swapped.

## Buffet 1

### STARTERS

Skewer of beer & herb cheese and brie with paprika, caraway and red onions



Homemade black pudding salad with onions and cucumber in mustard marinade

Pickled herring in cream sauce with apples, gherkin and onions



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

Small breaded pork escalope

„Rösti“ (fried grated potatoes) with smoked salmon tartare and heavy sour cream with dill



„Braumeister“ cold cuts including smoked ham, smoked pork chop, roast pork and meatloaf with remoulade and mustard

Seasonal leaf salad with house dressing (served separately)

Bread basket with butter & quark with herbs

### MAIN COURSES

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

"Rhineland-style Sauerbraten" (marinated beef), with potato dumplings and apple compote

### DESSERT

Homemade apple strudel

Homemade red fruit jelly with vanilla sauce

Country-style cheese platter including camembert, beer & herb cheese, Dutch and cream cheese

Price per person ca. € 39,50\*

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

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



# BUFFET SUGGESTIONS

Individual buffet courses can be swapped.

## Buffet 2

### STARTERS

Salad of boiled beef, apples, onions, cherry tomatoes and pink pepper in herb vinaigrette

Small meatball with gherkin

Classic potato salad with mayonnaise, egg and gherkins

Raw vegetable salad with cucumber, carrots, slaw and bell peppers

Regional light meal with mettwurst, pork sausage, sausage of raw minced pork spread, and marinated beef in aspic with dip

Filleted matjes herring with leek & tomato vinaigrette

Smoked pork chop filled with caramelized sauerkraut

Bread basket with butter & quark with herbs



### MAIN COURSES

Fried pork fillet with sherry gravy served with creamy bean ragout with bacon and rosemary potatoes

Malt-crusted chicken breast medallions, served with peppers and aubergines & rice with herbs

### DESSERT

Biscuit, raisin and apple pudding served with vanilla sauce and stewed cherries

„Cologne style“ tiramisu with apples marinated in white wine & chocolate rusk in cream

Mixed cheese platter

Price per person ca. € 43

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

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



# BUFFET SUGGESTIONS


Individual buffet courses can be swapped.

## Buffet 3

### STARTERS

Broccoli salad with beetroot and cream cheese & honey dressing with blackcurrants 

Cold breast of roast duck with fresh mango and rocket in

„Cologne style“ bread salad with fried king oyster and button mushrooms, cherry tomatoes and capers in a parsley vinaigrette 

Smoked salmon with creamed horseradish and mustard & dill sauce

Homemade marinated beef in aspic with sugar beet syrup

Mozzarella and cherry tomato skewer with „Cologne style“ pesto 

Pasta salad with Black Forest ham, green beans, bell peppers and red onions in oil & vinegar

Bread basket with butter & quark with herbs

### MAIN COURSES

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

Fried pike-perch fillet with ginger sauce, served with lentils and potatoes in a tomato sauce

### DESSERT

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

Berry tiramisu

Mixed cheese platter

Price per person ca. € 55

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

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



# BUFFET SUGGESTIONS

## Alternative dishes

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

### MAIN COURSES WITH MEAT



- |   |         |
|---|---------|
| Chicken breast stew with white wine & cream, served with carrot variations and rice                         | 14.50 € |
| Beef shoulder stewed sous vide for 16 hours, with red wine gravy, fried mushrooms and small bread dumplings | 17.90 € |
| Roast pork FRÜH beer sauce served with braised cabbage and potato dumplings                                 | 13.90 € |

### VEGETARIAN MAIN COURSES



- |   |        |
|---|--------|
| Creamed mushroom ragout with herbs, served with homemade bread dumplings and carrot salad | 8.80 € |
| Homemade spaetzle & cheese with fried onions and a mixed salad                            | 9.90 € |

### VEGAN MAIN COURSES

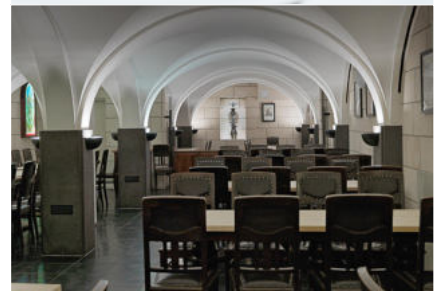


- |   |         |
|---|---------|
| Homemade vegan spinach pasta in a creamy sauce with cherry tomatoes, young leaf spinach and roasted pine nuts | 10.50 € |
|---|---------|

### DESSERT

- |                                   |        |
|-----------------------------------|--------|
| Fruit salad                       | 5.50 € |
| Finger food fruit plate / portion | 7.50 € |

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



# ALL-INCLUSIVE BEVERAGE DEALS

## BEVERAGE DEAL 1:

Mineral water with & without gas, Sinalco Cola, Sinalco Orange, apple spritzer, orange juice, apple juice, Thomas Henry tonic water, „Kölsches Wasser“ Grapefruit, FRÜH Sport, coffee, tea, espresso 20.00 €

## BEVERAGE DEAL 2:

Freshly tapped FRÜH Kölsch beer, FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines, mineral water with & without gas, Sinalco Cola, Sinalco Orange, apple spritzer, orange juice, apple juice, Thomas Henry tonic water, "Kölsches Wasser" Grapefruit, FRÜH Sport, coffee, tea, espresso 28.50 €

## BEVERAGE DEAL 3:

Prosecco reception, freshly tapped FRÜH Kölsch beer, FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines, mineral water with & without gas, Sinalco Cola, Sinalco Orange, apple spritzer, orange juice, apple juice, Thomas Henry tonic water, „Kölsches Wasser“ Grapefruit, FRÜH Sport, coffee, tea, espresso 34.00€



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

- Kölner Raum
- Kaminraum
- Heintzelmännchen Raum
- Roncalli Raum
- FRÜH Lounge

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

# ALL-INCLUSIVE BEVERAGE DEALS

## BEVERAGE DEAL 4:

Two glasses of champagne per person, freshly tapped FRÜH Kölsch beer, 38.00€  
FRÜH shandy, alcohol-free FRÜH Kölsch beer, house red & white wines,  
mineral water with & without gas, Sinalco Cola, Sinalco Orange, apple  
spritzer, orange juice, apple juice, Thomas Henry tonic water, „Kölsches  
Wasser“ Grapefruit, FRÜH Sport, coffee, tea, espresso

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

Mineral water with & without gas, Sinalco Cola, Sinalco Orange, apple 9.50 €  
spritzer, orange juice, apple juice, Thomas Henry tonic water, „Kölsches  
Wasser“ Grapefruit, FRÜH Sport

## HOW ABOUT A COCKTAIL?

Just ask.

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

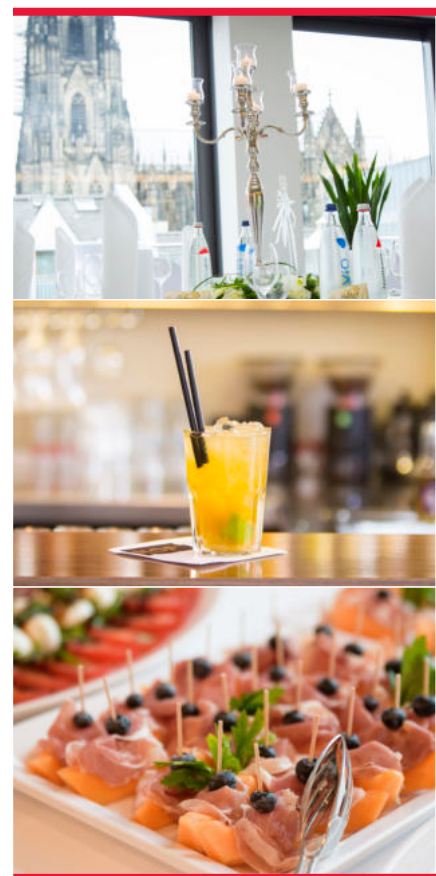
## OUR HOUSE WINES

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

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

- The beverage package deals are available for the following rooms and will end after 8 hours:
- Kölner Raum
- Kaminraum
- Heintzelmännchen Raum
- Roncalli Raum
- FRÜH Lounge

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





# INTERIORS

## THE FURNISHINGS INCLUDE:

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

## ALSO AVAILABLE:

High table	15.00€
High table stretch cover, white	20.00€
Chair cover, white (only available in the FRÜH Lounge)	9.00€
Standard menu cards (2 per table)	35.00€
Spotlights / each	10.00€

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

All prices including VAT.

