

YOUR BANQUET EVENT AT FRÜH GASTRONOMIE



Breathtaking FRÜH-Locations

FRÜH LOUNGE

Our FRÜH Lounge on the 6th floor is a light-flooded room with an enormous terrace and view of Cologne Cathedral. Celebrate or meet here with up to 150 people! Our team takes care of the physical well-being of your guests. And we also like to take care of what makes your event individual and personal. Everything from us, everything from FRÜH - we can do it!

HEINZELMÄNNCHEN and RONCALLI

With a direct view of the famous "Heinzelmännchen" fountain and the popular "Roncalliplatz" our banquet rooms are located. Impress your guests! Between 30 and 50 people can take a seat here and enjoy themselves.

KÖLNER and KAMIN

Enjoy the cosy ambience for up to 80 people. We are flexible - just choose! Take advantage of our experience and profit from our "know how".

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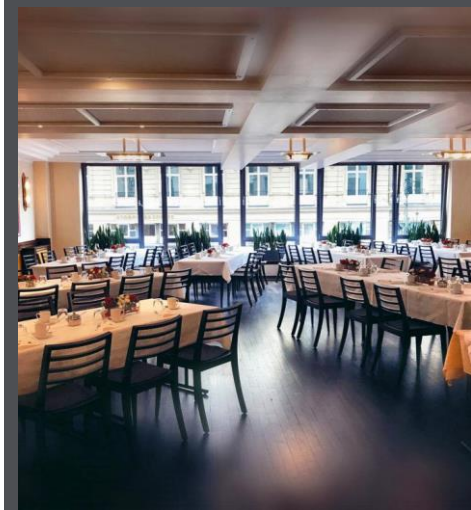


BANQUET ROOMS MINIMUM CONSUMPTION



Rooms / Minimum consumption	Roncalli Raum	Heinzelmannchen Raum incl. interior terrace	Kölner Raum <u>or</u> Kamin Raum	Früh Lounge
Sunday noon - Friday noon	600,00 €	2.000,00 €	800,00 €	3.000,00 €
Sunday evening - Thursday evening	900,00 €	2.900,00 €	1.200,00 €	6.000,00 €
Midday at Saturday and trade fairs	1.200,00 €	3.700,00 €	1.200,00 €	4.500,00 €
Evening at Friday, Saturday and trade fairs	1.200,00 €	3.700,00 €	1.600,00 €	9.000,00 €
A deposit of 50% of the minimum consumption has to be paid.				

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Minimum consumption should be achieved by consuming food and drink. If the amount is not reached, we will charge the difference to the minimum consumption as room rent.

Extra hours will be charged additionally, must be booked in advance and confirmed in written form by FRÜH Gastronomie.

A spontaneous extension on the day of the event cannot be considered.

Please note that the extra hours will not be deducted from the minimum consumption.

FINGERFOOD COLD CLASSICS



Cold Classics

Thin pancake with cream cheese and vegetables	1,70 €
Smoked salmon praline with cream cheese on pumpernickel (minimum order of 36 pieces)	1,80 €
Zucchini rolls with goat cheese & thyme honey	1,90 €
Mediterranean eggplant rolls with minced meat & dried tomatoes	1,90 €
Mozzarella cherry tomato skewer	1,90 €
Fried potato coin with smoked salmon tartar and heavy cream with dill	1,90 €
Zucchini rolls with Italian country salami & cream cheese	2,20 €
Melone-Parma ham skewer	2,30 €
Parma ham rolls with ricotta, vine tomatoes & pine nuts	2,60 €
Poularden breast medallion in curry almond coating on mango chutney	2,60 €
Roast beef rolls with remoulade	3,20 €
Roulade of guinea fowl & black pudding with apple mustard jam	3,90 €
Salmon medallion on wasabi cucumber salad in jar	5,00 €

Minimum order: 20 pieces per variety

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FINGERFOOD WRAPS AND MINI-QUICHE



Wraps

Cologne Style
filled with diced pickled pork, caramelized sauerkraut and scallions 1,80 €

Veggie Style
with avocado, lettuce & apple-honey dressing 1,80 €

American Style
filled with chicken, romaine lettuce and ceasar dressing 2,20 €

Greek Style
filled with sheeps cheese, bell pepper, olive, cucumber and tomato 2,20 €

Scandinavian Style
with marinated salmon, lettuce & honey dill sour cream 3,00 €

Italian Style
with tomato, rocket and buffalo mozzarella 3,20 €

Mini-Quiche -warm-

Onion & bacon 0,90 €

Paprika & Mozzarella 1,20 €

Tomato, sheep cheese & olive 1,40 €

Minimum order: 20 pieces per variety

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FINGERFOOD WARM VARIATIONS



Warm variants -skewered-

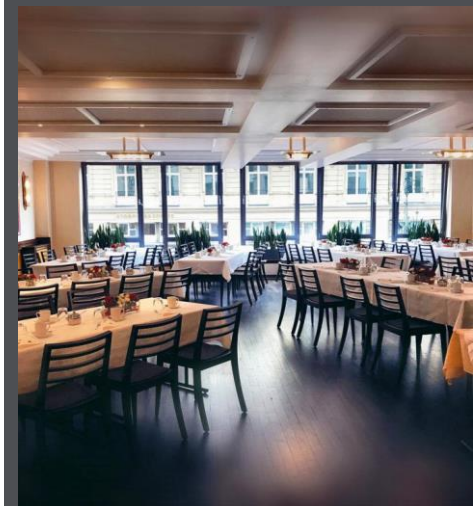
Date in bacon coat	1,30 €
Prune in a bacon coat	1,30 €
Chicken breast "Tandoori" with peanut sauce	1,90 €
Chicken breast "Oriental" with Ras el-Hanout-Dip	1,90 €
Fig in bacon coat	2,00 €
Chicken breast "Thai" breaded in coconut flakes with pineapple chili chutney	2,30 €
Chicken breast "India" in curry almond panade with sweet chili sauce	2,50 €
Lamb mince balls with yoghurt mint dip	2,80 €
Scampi in garlic oil with sweet chili sauce & aioli	3,00 €
Pork tenderloin with apricot jam	3,20 €
Pork tenderloin with tomato salsa	3,20 €

Warm pastry pockets

Herb cream cheese	1,30 €
Minced meat & tomato	1,30 €
Black pudding & apple	1,50 €
Ham & pear	1,30 €
Spinach & sheep cheese	1,60 €

Minimum order: 20 pieces per variety

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SOUPS & STEWS



Soups

Vegetarian potato soup	4,10 €
Cream of tomato soup with vegetables	4,20 €
Pea cream soup with mint croutons	4,40 €
Sweet potato soup with Pak Choi & almonds	5,50 €
Curry cream soup with prawn	6,50 €
Zucchini curry cream soup with Chile Camarons	6,90 €
Kresser cream soup with suckling pig ham	7,30 €

Stews

Rhenish potato soup with root vegetables and slices of smoked sausage	5,70 €
Cheese and leek cream soup with minced meat	5,90 €
Chili con Carne	7,00 €

Midnight snack

Curry sausage	4,00 €
Goulash soup	6,40 €

We are happy to serve you bread, baguette or Röttgelchen with all soups, stews and midnight snacks.

Minimum order: 20 pieces per variety

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SWEETS



Cakes & Co.

Brownies (minimum order 30 pieces)	2,90 €
Butter almond cake	3,50 €
Cherry crumble cake	3,80 €
Apple pie	3,80 €
Cheesecake	3,80 €
Poppy seed crumble cake	3,80 €
Strawberry cake (seasonal)	3,90 €
Crumble from	4,00 €
Fine seasonal biscuits	39,00€/Kg

Waffle live station

Freshly baked Bergische waffles and whipped cream with hot cherries	5,90 €
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Please note that there are additional staff costs for a live station.

Fruit

Sweet fruit skewer	1,00 €
Fingerfood fruit plate	6,20 €

Minimum order: 20 pieces per variety

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MENU SUGGESTIONS

Carpaccio of beef fillet with rocket & parmesan with balsamic vinaigrette

Zucchini curry cream soup with suckling pig baked ham

Saltimbocca from guinea fowl breast with port wine jus, tuscan vegetables & small fried potatoes

Dark chocolate mousse with marinated berries

Price per person 46,80 €

Fried quail breasts on honey shallots with mixed leaf salads in herb dressing

Essence of vine tomatoes with pine nut dumplings

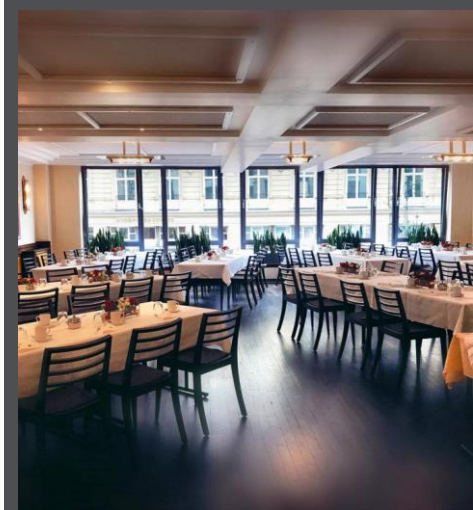
Herbed veal fillet with sherry jus, glazed carrots & parsley root potato mash

Crème Brûlée with raspberry sorbet

Price per person 56,50 €



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MENU SUGGESTIONS

Beetroot carpaccio with buffalo mozzarella

Orange and carrot cream soup with fried scallops

Tranche of roasted roast beef with rosemary jus, kohlrabi-leek vegetables & potato gratin

Chocolate brownie with cherry ragout & sour cream ice cream

Price per person 58,50 €

For our vegetarian guests we offer you some alternatives to choose from:

Forest mushrooms & herbs in cream with napkin dumplings

Feta cheese in sesame coating on ratatouille vegetables

Roasted salmon fillet on vegetable pearl barley risotto with saffron sauce

For our vegan guests we offer the following dish:

Wok vegetables with basmai rice



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BUFFET SUGGESTIONS HÄNNESCHEN & BÄRBELCHEN



Starters

- Cheese and sausage salad with cucumber and onions in vinaigrette
- Matjessalad with gherkin, onions and apple in vinegar-oil-vinaigrette
- Boiled potato salad with eggs, tomatoes and radishes in clear herb dressing
- Small breaded pork escalope
- Pancake rolls filled with cream cheese and vegetables
- "Braumeister-Brett" with smoked ham, pork loin, roast pork and turkey breast
- Seasonal leaf salad with homemade dressing
- Large bread basket & dips

Main courses

- Crusty roast with FRÜH Kölsch sauce, glazed vegetables and potato gratin
- Rhenish Sauerbraten with raisin sauce, potato dumplings and apple compote

Dessert

- Crème of apricot and almond biscuits
- Homemade apple strudel with vanilla sauce
- Rustic cheese board

Price per person approx. 31,00 €*

A buffet can be ordered for groups of 20 persons or more

*The price results from the actual number of persons & buffet arrangement

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BUFFET SUGGESTIONS TÜNNES & SCHÄL

Starters

- Seam salad with cucumber, onions and vinaigrette
- Small meatball
- Fried potato coin with smoked salmon tartare and cream of dill
- Classic potato salad with mayonnaise, egg and gherkins
- Raw vegetable salad with cucumber, carrot, cabbage salad and mixed peppers
- "Kölsche Brotzeit" with smoked sausage, meat sausage, vesper sausage and sour roast brawn with dip
- Boiled beef in tomato and herb vinaigrette
- Seasonal leaf salad with homemade dressing
- Large bread basket & dips

Main courses

- Roast spit in onion sauce with carrot vegetables bourgeois
- Homemade beef roulade with red cabbage and dumplings

Dessert

- Red berry porridge with vanilla sauce
- Kölsches Tiramisu: Creamy apple corn cream with chocolate zwieback and apples
- Früh's Dutch cheese-skewer

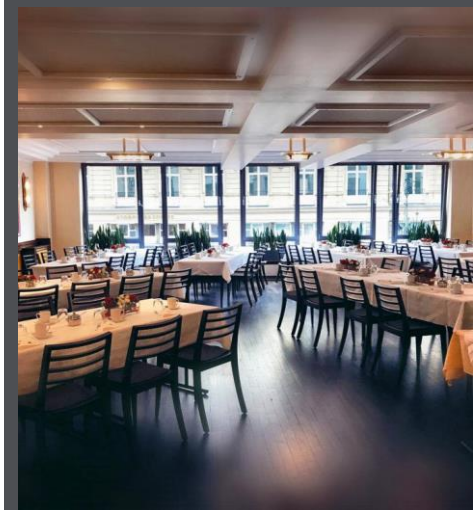
Price per person approx. 32,00 €*

A buffet can be ordered for groups of 20 persons or more

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BUFFET SUGGESTIONS HENNES



Starters

Kohlrabi, avocado and sweet potato salad
Hearty couscous salad with tomato and cucumber
Crème brûlée of goat cheese, thyme and dried tomatoes
Beetroot crêpe rolls with boiled beef and horseradish
Bresaola with rocket salad and melon balls
Variation Cross Over: Cubes of smoked pork with fig mustard, slices of veal with tomato cream,
Roast beef rolls with sweet Chilim mayonnaise, turkey breast with tuna chaperon sauce
Large bread basket & dips

Main courses

Saddle of suckling pig glazed with honey and sesame seeds, served with
tomato potato and lentil vegetables with ginger
Corn poulard breast with sherry jus served with
ragout of carrots, mushrooms, beans and red onions served and jacket potatoes.

Dessert

Mango mousse with passion fruit mint coulis
Vanilla Yoghurt Cream with lemoncurd
Cheese board

Price per person approx. 39,00 €*

A buffet can be ordered for groups of 20 persons or more

*The price results from the actual number of persons & buffet arrangement

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BUFFET SUGGESTIONS AGRIPPINA

Starters

- Potato salad with dried tomatoes, olives and parma ham
- Mediterranean meatball with paprika onion salsa
- Young spinach salad with buffalo mozzarella and cherry tomatoes in balsamic dressing
- Bresaola with rocket salad and melon balls
- Parma ham rolls with ricotta, vine tomatoes and pine nuts
- Vitello Tonnato in tuna caper sauce
- Antipasti: Aubergines, courgettes, peppers, mushrooms and onions with balsamic vinegar
- Large bread basket & dips

Main courses

- Guinea fowl breast saltimbocca with port wine jus, ratatouille and rosemary potatoes
- Red mullet fillet with shrimps, spinach salad and homemade noodles with tomato ragout

Dessert

- Raspberry mousse with cantuccini-crunch
- Tiramisu
- Cheese Board

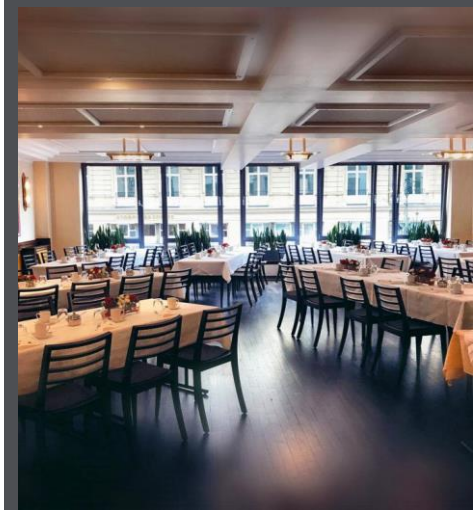
Price per person approx. 42,00 €*

A buffet can be ordered for groups of 20 persons or more

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BUFFET SUGGESTIONS JAN & GRIET



Starters

- Wrap "Cologne Style" filled with smoked pork cubes, caramelized sauerkraut and spring onions
- Avocado shrimp salad in apple-honey dressing
- Salad of lentils, beetroot and sweet potatoes
- Boiled beef salad with apples and pink pepper berries in herb vinaigrette
- Roulade of guinea fowl and black pudding with apple mustard confit
- Salmon variation (smoked, pickled and poached)
with horseradish cream and honey-mustard sauce
- Seasonal leaf salad with homemade dressing
- Large bread basket & dips

Main courses

- Roasted roast beef with rosemary jus, kohlrabi and carrot vegetables and potato gratin
- Chicken breast medallions au gratin with pepper cheese, paprika and eggplant vegetables and homemade noodles

Desserts

- Mousse au Chocolat
- Crème brûlée
- French cheese board

Price per person approx. 49,00 €*

A buffet can be ordered for groups of 20 persons or more

*The price results from the actual number of persons & buffet arrangement

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BUFFET SUGGESTIONS ALTERNATIVE DISHES



**You can exchange the individual courses of the buffet with each other.
You are also welcome to choose from our alternative main courses and desserts:**

Main courses with meat

Pink roast beef with jus, kohlrabi and carrot vegetables and dumplings

Main courses with fish

Fried salmon in saffron sauce with barley vegetables risotto

Fried fillet of dorado in saffron sauce with Casarecce and zucchini carrot strips

Vegetarian main courses

Gnocchi vegetable pan with tomato sauce

Gnocchi filled with ricotta, served with cherry tomatoes, rocket and tomato sauce

Ragout of mushrooms and herbs in cream with napkin dumplings

Feta cheese in a sesame coat with ratatouille

Dessert

Fruit salad

Finger food fruit plate

Clafouti pancake gratin with apricots

We will be happy to advise you on your individual wishes.

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LIVE STATIONS



**Our live stations are a highlight at every event.
The dishes are freshly prepared in front of your guests by our professional chefs.**

Fresh from the gas grill

Various types of meat and fish and vegetarian side dishes

Pasta

Homemade pasta variations with different sauces and toppings

Potato pancake

Crispy potato pancakes with various toppings

Sashimi

Served on a block of ice, filleted live by our chef

Tarte flambée

Freshly prepared on site in our special ovens

Further information and prices are available on request.

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BEVERAGE PACKAGES

Beverage package 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 package 2

FRÜH Kölsch fresh from the barrel, FRÜH Radler, non-alcoholic FRÜH Kölsch, House wines red & white, 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 package 3

Prosecco reception, FRÜH Kölsch fresh from the barrel, FRÜH Radler, alcohol-free FRÜH Kölsch, House wines red & white, 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 €

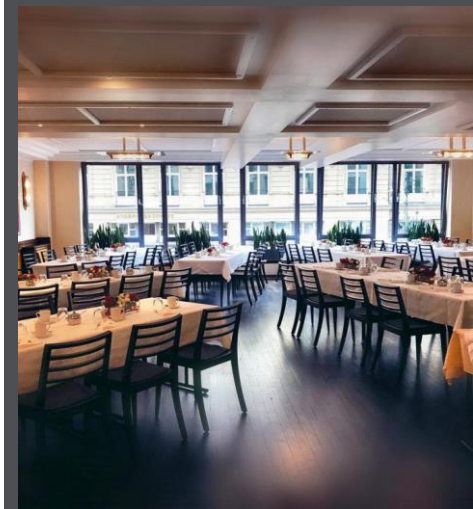
House wine white: Moselle, Weißer Burgunder , Q.b.A., dry, Winery Hubertus Reis

House Wine Red: Rheinhessen, Regent Merlot, Q.b.A., dry, Winery Peth-Wetz

The beverage package ends after 8 hours. After that the drinks will be charged according to consumption.



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BEVERAGE PACKAGES



Beverage package 4

2 glasses of champagne per person,
FRÜH Kölsch fresh from the barrel, FRÜH Radler, alcohol-free FRÜH Kölsch,
House wines red & white, 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

38,00 €

Child rate (up to the age of 12)

mineral water with & without gas, Sinalco Cola, Sinalco Orange, Apple Spritzer,
Orange Juice, Apple Juice, Thomas Henry Tonic Water, Kölsches Wasser Grapefruit, FRÜH Sport

9,50 €

Would you like some cocktails? Talk to us.

We will be happy to make you a non-binding offer with our mobile cocktail bar & trained bartender.

House wine white: Moselle, Weißer Burgunder, Q.b.A., dry, Winery Hubertus Reis

House Wine Red: Rheinhessen, Regent Merlot, Q.b.A., dry, Winery Peth-Wetz

The beverage package ends after 8 hours. After that the drinks will be charged according to consumption.

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BEVERAGES



Kölsch

FRÜH Kölsch fresh from the barrel 8,50 € / Ltr.
FRÜH Radler 3,00 € / 0,33 Ltr.

Prosecco

Prosecco Treviso Frizzante, Prosecco, dry, 0,75 Ltr.-bottle 20,00 €

Sparkling wine

Sekt Riesling FL Brut Reis
Weingut Hubertus Reis, Mosel, Sekt, dry 0,75 Ltr.- bottle 27,00 €

Champagner

Champagner Deutz Brut
Sektellerei Deutz, Ay Champagne, Frankreich
Champagner brut, 0,75 Ltr.- bottle 65,00 €

White wine

2012 Weißer Burgunder, trocken
0,75 Ltr. bottle 16,00 €
Weingut Hubertus Reis, Mosel

Nahe, Johanninger Grauburgunder trocken, Weingut Johanninger
0,75 Ltr. bottle 27,00 €

Red wine

Rheinhessen, Regent Merlot Cuvée, QbA trocken
Weingut Peth-Wetz 0,75 Ltr. bottle 16,50 €

2012 Vollmond Cuvée, trocken
Weingut Gehring, Rheinhessen
0,75 Ltr. bottle 27,50 €

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We will gladly send you our complete wine offer on request.
and are at your disposal for advice.

INTERIOR EQUIPMENT



Part of the interior design:

In the FRÜH Lounge you can choose between round or rectangular banquet tables. In the other rooms only rectangular banquet tables are available. Related seating & tablecloths are included.

You will find sufficient tableware, cutlery, napkins & glasses for ordered food & drinks.

Additionally bookable:

Standing table	15,00 €
Bar table stretch covers, white	20,00 €
Chair cover, white (only available in the FRÜH Lounge)	9,00 €
Fabric napkins	2,00 €
Standard menu cards (2 pieces per table)	30,00 €
Candlestick 5-armed	Price on request

Technique:

Beamer & screen	35,00 €
Per microphone (cordless 2 pcs. / headset 1 pcs. / lapel 1 pcs.)	35,00 €
Speaker's desk	20,00 €

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