

SCHLOSS VOLLRADS



WELCOME TO SCHLOSS VOLLRADS.
BANQUET FOLDER 2022

OVERVIEW



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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 Ehrgott 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 Schulze,
Barbara Ackermann & Tabea Jurka**

A photograph of a vineyard in autumn. The rows of grapevines are covered in bright yellow and orange leaves, stretching across a rolling hillside. In the background, a large, light-colored building with a dark roof and a small tower with a spire is visible, surrounded by trees with autumn foliage. The sky is a clear, pale blue.

” 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:

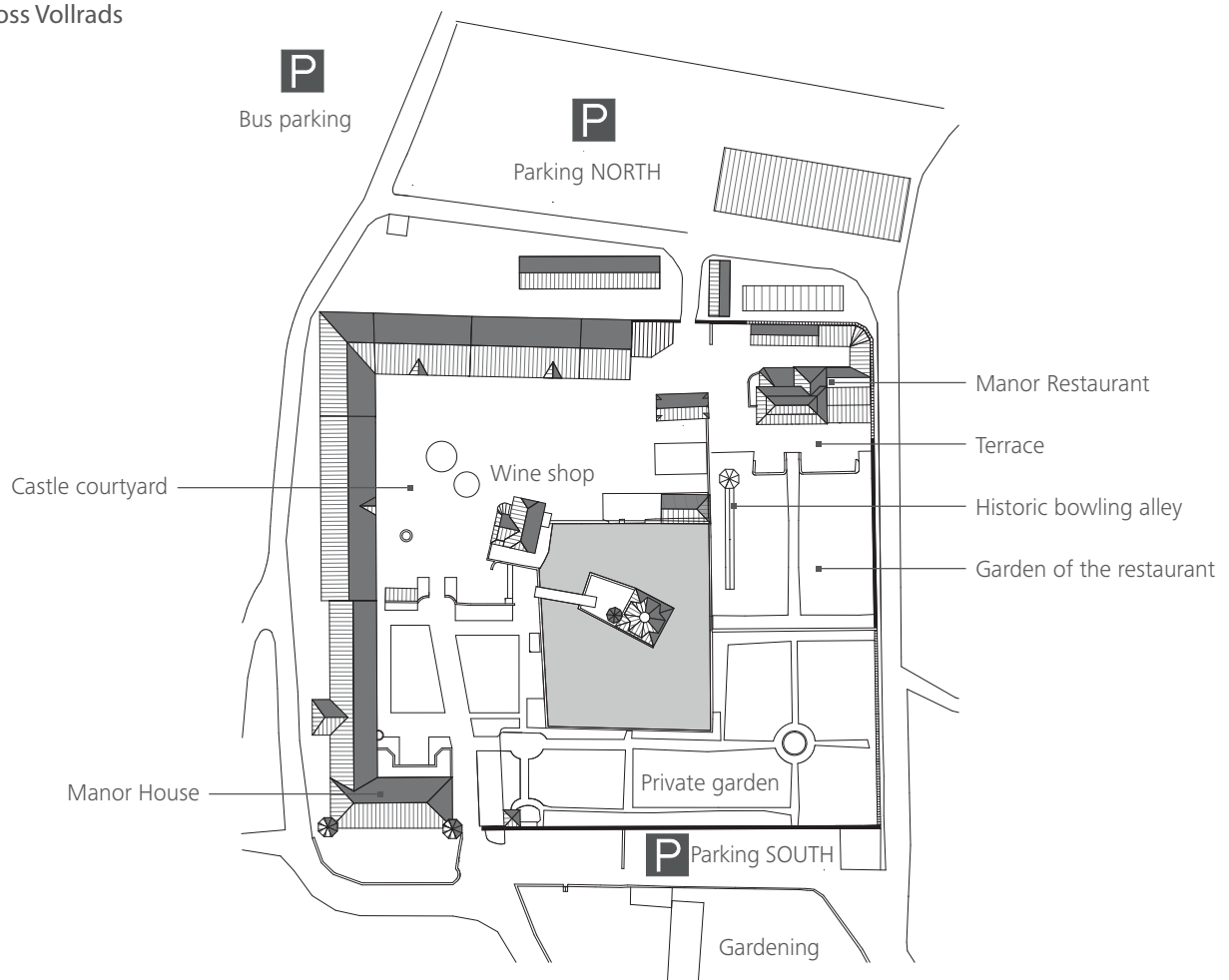
Schloss Vollrads GmbH & Co Besitz KG

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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

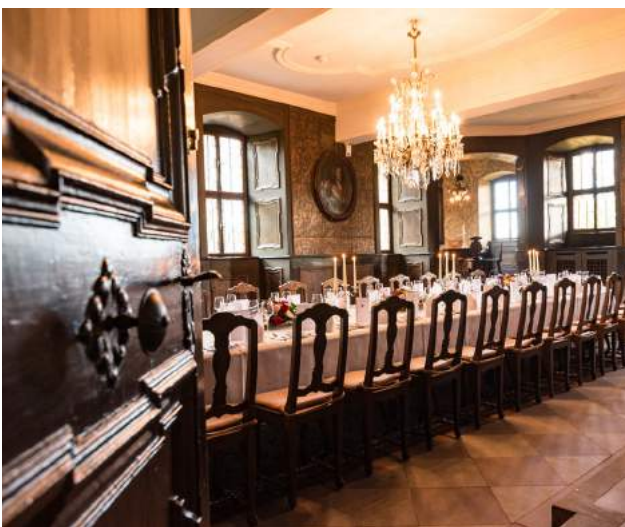


ROOM CAPACITIES AND RATES AT A GLANCE

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 €
Louis-Philippe Drawing Room	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 (from 21 adults free of charge)	70 ppl	21 ppl	45 ppl	40 ppl	up to 20 guests 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 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



Small seminars (up to 8 people) and civil marriages for up to 20 people can be arranged in the Herrencabinet.

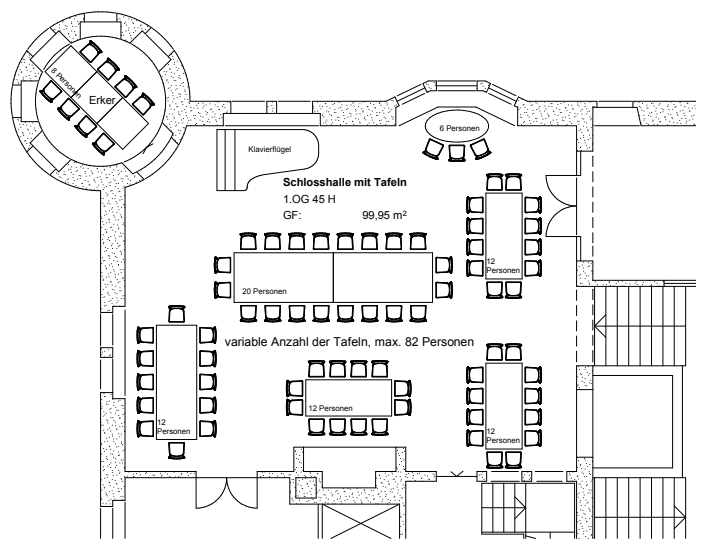
First Floor



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

LOUIS-PHILIPPE DRAWING ROOM

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.

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 €
– Louis-Philippe Drawing Room	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 € 36.00 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: Local registrar Heidrun Weber, 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.



” LIVE WITHOUT FESTIVITIES 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 € 42,00 per hour
Service staff € 36,00 per hour and employee
Custodian (Castellan) € 36,00 per hour

For events in the manor house the remaining service staff will be invoiced from 9 pm.

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 € 36.00 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.



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

7,50 € per person

„Vintner“

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

9,50 € 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

10,20 € per person

„Crostinis“

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

9,50 € 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

9,00 € per person



FINGERFOOD

Combine your own finger food

Small onion tart	3,00 €
Tart of North Sea shrimps and cucumber	3,50 €
Brie de Meaux with nut bread	3,50 €
Prunes in bacon	2,50 €
Filled meatballs with tomato sauce	3,50 €
Wrap roulade with smoked salmon and herbs	3,50 €
Baked shrimp with mango chutney	3,80 €
Foie gras parfait on brioche butter	3,80 €
Sashimi of tuna with wasabi mousse	4,50 €

Vegetarian finger food

Tomato mozzarella skewers with basil sauce	3,40 €
Crostini with tomato and eggplant compote and goat cheese	3,40 €
Zucchini Picatta with olives and rucola	3,40 €
Warm mushroom quiche with chive crème fraîche	3,40 €

Vegan finger food

Two varieties of cucumber (soup and crostini)	3,40 €
Falafel baked with lentils and curry dip	3,40 €
Vegetable sticks with herbal dip	3,40 €
Potato and vegetable samosa with Indian spiced cream	3,40 €



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

39,00 € per person

Menu 2

Fried filet 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

46,00 € 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

43,00 € 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

52,50 € 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

65,00 € per person

Individual menu combinations are possible.
Price adjustments are subject to changes. Orders for 20 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

43,50 € 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

45,00 € 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

56,50 € 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

66,00 € 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

69,00 € per person

Individual menu combinations are possible.
Price adjustments subject to changes. Orders for 20 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 pork-cheeks with shallots sauce,
beans and rosemary potatoes

Curd mousse with pickled cherries
and hazelnut ice cream

37,50 € 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

46,50 € 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

59,50 € 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

66,50 € per person

Menu 15

Twofold 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

72,00 € per person

Individual menu combinations are possible.
Price adjustments are subject to changes. Orders for 20 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

40,00 € per person

Menu 17

Chestnut cream soup

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

Nougat mousse with pickled figs and cinnamon ice cream

37,00 € 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

46,00 € 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

56,00 € 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

74,00 € per person

Individual menu combinations are possible.

Price adjustments are subject to changes. Orders for 20 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

Selection of cheeses from the dairy „Zurwies“

Riesling cream with grape ragout

Apple strudel with vanilla sauce

Vanilla cream with chocolate crumbles and berries in marc

45,00 € 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

54,00€ 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 Provençal 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

49,00 € 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

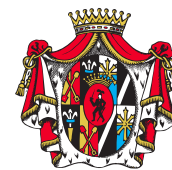
Slices of chocolate served in two ways with mango ragout
Variation of mousse and cream served in small cups
Cheese selection from the cheese dairy Zurwies
with fig mustard and bread selection

52,00€ 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	34,00
Schloss Vollrads Rheingau Riesling sparkling wine Extra Brut	0,75 l	42,00
„SOMMER“ Rheingau Riesling dry	0,75 l	18,50
Weingut Schloss Vollrads Riesling dry VDP. GUTSWEIN	0,75 l	25,00
Weingut Schloss Vollrads Riesling semi-dry VDP. GUTSWEIN	0,75 l	25,00
Winkel Riesling dry VDP. ORTSWEIN	0,75 l	29,00
Winkel Riesling Kabinett semi-dry VDP. ORTSWEIN	0,75 l	29,00
Winkel Riesling Kabinett fruity-sweet VDP. ORTSWEIN	0,75 l	29,00
Weingut Schloss Vollrads Riesling EDITION semi-dry VDP. GUTSWEIN	0,75 l	30,50
Mittelheimer Edelmann Riesling dry VDP. ERSTE LAGE®	0,75 l	39,50
Schloss Vollrads Schlossberg Riesling Great Growth VDP. GROSSE LAGE®	0,75 l	51,00
Schloss Vollrads Auslese noble sweet	0,375 l	48,00

German Red Wines

Pinot Noir dry VDP. GUTSWEIN, Weingut Allendorf	0,75 l	28,00
Assmannshäuser Pinot Noir dry VDP. ORTSWEIN, Weingut Allendorf	0,75 l	49,00
Assmannshäuser Höllenberg Pinot Noir dry VDP.GROSSES GEWÄCHS® (Great Growth), Weingut Allendorf	0,75 l	69,00
Oberbergener Bassgeige Pinot Noir Qualitätswein dry, Weingut Franz Keller	0,75 l	34,00
Franz Anton Pinot Noir dry, Weingut Franz Keller	0,75 l	42,00
"JEDENTAG" Red Wine dry, Weingut Franz Keller	0,75 l	24,00
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	7,50
Elisabethen Quelle, water medium, still	0,50 l	5,00
"Freeling" Riesling grape secco, unfermented (non-alcoholic)	0,75 l	18,50
Bizzl Orange, Lemon, „Apfelsaftschorle“, Cola, Diet Coke (Cola light)	1,00 l	14,00
Apple juice, Orange juice	1,00 l	14,00
Indian Summer Pomegranate, Lemongrass, Peach	0,33 l	3,50

Beers

Radeberger Pils (draught beer)	1,0 l	9,50
Radeberger or Bitburger (bottle)	0,33 l	3,50
Wheat beer (bottle)	0,5 l	5,00

Cocktails and Longdrinks

0,2 l 7,50

Gin Tonic (Gin Bombay Sapphire, Tonic water, Lime)
Mojito (Havana Club, white cane sugar, Soda water, Mint, Lime)
Cuba Libre (Havanna Rum, Coke, Lime)
Moscow mule (Wodka, Spicy Ginger, Cucumbers, Lime)
Caipirinha (Pitu, brown cane sugar, Lime)
Strawberry Daiquiri (Rum, Strawberry puree, Sugar syrup)
Ipanema - non-alcoholic (Ginger Ale, brown cane sugar, Lime)

Cocktails and long drinks with standard spirits each 7.50 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)	3,50
Espresso (cup)	3,50
Latte Macchiato (glas)	4,00
Milk coffee (cup)	4,00
Capuccino (cup)	3,80
Tea (glass) various types	2,70

ACCOMMODATION SUGGESTIONS CLOSE TO SCHLOSS VOLLRADS

4* Nägler's Fine Lounge Hotel, Winkel Hauptstraße 1 65375 Oestrich – Winkel Number of rooms: 40 www.finelivinghotel.de	+49 6723 / 99 02 0	Burg Schwarzenstein, Johannisberg Rosengasse 32 65366 Geisenheim / Johannisberg Number of rooms: 39 www.burg-schwarzenstein.de	+49 6722 / 9950-0
	distance 2,0 km		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	Hotel Kloster Johannisberg, Johannisberg Badpfad 1 in renovation! 65366 Geisenheim / Johannisberg Number of rooms: 41 www.kloster-johannisberg.de	+49 6722 / 49 791 0
	distance 2,0 km		distance 4,0 km
Hotel Ruthmann, Winkel Rheingaustraße 109 65375 Oestrich – Winkel Number of rooms: 30 www.hotel-ruthmann.de	+49 6723 / 33 88	Hotel Neugebauer, Johannisberg L3272 Richtung Stephanshausen 65366 Geisenheim / Johannisberg Number of rooms: 21 www.hotel-neugebauer.de	+49 6722 / 96 05 0
	distance 2,5 km		distance 5,0 km
Gästehaus Strieth, Winkel Hauptstraße 128 65375 Oestrich – Winkel Number of rooms: 15 www.gaestehaus-strieth.de	+49 6723 / 99 58 0	Gästehaus Rheinblick, Hattenheim Hauptstraße 55 65347 Eltville / Hattenheim Number of rooms: 6 www.rheinblick-rheingau.de	+49 6723 / 9989090
	distance 2,5 km		distance 5,7 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	Hotel Weinhaus Zum Krug, Hattenheim Hauptstraße 34 65347 Eltville / Hattenheim Number of rooms: 15 www.hotel-zum-krug.de	+49 6723 / 9968-0
	distance 2,5 km		distance 6,0 km
Pension Berg, Mittelheim Weinheimer Straße 10 65375 Oestrich – Winkel Number of rooms: 6 www.pensionberg.de	+49 6723 / 33 90	4* Akzent Hotel Waldhotel Rheingau, Marienthal Marienthaler Straße 20 65366 Geisenheim / Marienthal Number of rooms: 60 www.waldhotel-gietz.de	+49 6722 / 99600
	distance 2,6 km		distance 7,0 km
Gästehaus Gottesthaler Mühle Gottesthal 115 65375 Oestrich-Winkel Number of rooms: 7 www.gottesthaler-muehle.de	+49 6723 / 602424	Hotel Zum Rebhang, Hallgarten Rebhangstraße 53 65375 Oestrich Winkel / Hallgarten Number of rooms: 14 www.hotel-zum-rebhang.de	+49 6723 / 2166
	distance 3,3 km		distance 9,0 km
4* Hotel Schwan, Oestrich Rheinallee 5 65375 Oestrich – Winkel Number of rooms: 54 www.hotel-schwan.de	+49 6723 / 80 90	3* Sup. Altdeutsche Weinstube, Rüdesheim Grabenstraße 4 65385 Rüdesheim am Rhein Number of rooms: 36 www.hotel-altdeutsche-weinstube.de	+49 6722 / 94230
	distance 3,5 km		distance 9,0 km

ACCOMMODATION SUGGESTIONS CLOSE TO SCHLOSS VOLLRADS

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

3* Sup. Hotel Zum Bären, 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* Hotel Traube - Aumüller, Rüdesheim +49 6722 / 9140
Rheinstraße 9
65385 Rüdesheim am Rhein
Number of rooms: 117
www.traube-aumueller.com 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, Eltville +49 6123 / 7037490
Hotel Garni, Gutenbergstraße 5
65343 Eltville
Number of rooms: 7
www.das-spritzenhaus.de distance 11,5 km

Hotel Alt Walluf +49 6123 / 75999
Alte Hauptstraße 34
65396 Walluf
Number of rooms: 12
www.bonnet-walluf.de/rtd.hotel.htm distance 14,0 km

5* Hotel Krone Assmannshausen, Assmannshausen +49 6722 / 4030
Rheinuferstraße 10
65385 Rüdesheim am Rhein
Number of rooms: 66
www.hotel-krone.com distance 14,5km

4* Parkhotel Schlangenbad +49 6129 / 420
Rheingauer Straße 47
65388 Schlangenbad
Number of rooms: 88
www.parkhotel.net distance 19,5km

5* Hotel Nassauer Hof, Wiesbaden +49 611 / 133-0
Kaiser-Friedrich Platz 3-4
65183 Wiesbaden
Number of rooms: 159
www.nassauer-hof.de 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	www.fingerhut-geisenheim.de Phone: +49 6722 / 9087929
	Grob Floraldesign	www.grobwiesbaden.de Phone: +49 611 / 718 709
	Florale Gestaltung & Dekoration Göhring	www.goehring-florales.de Phone: +49 6123 / 1270
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	Rheingauer-Kutschfahrten	www.rheingauer-kutschfahrten.de Phone: +49 6726 / 9735
Wedding Cakes	Patisserie Pretzel	www.patisserie-pretzel.de Phone: +49 6722 / 4025238
Childcare	Das Sahnehäubchen	www.dassahnehaebchen.de Phone: +49 6122 / 70 70 01
Shuttle-Service	Mietwagenfahrerservice Serkan	www.mietwagenfahrerservice-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	Heidrun Weber	standesamt@oestrich-winkel.de Phone: +49 6723 / 99 21 23



Terms and Conditions

Schloss Vollrads GmbH & Co. KG and Gastronomie Schloss GmbH for events in our restaurant and banquet rooms

1 General

These terms and conditions apply to the rental of conference, banquet and exhibition rooms for the execution of events and to any related supplies and services. The contents of the contract commensurate with our written reservation agreement and conditions.

2 Reservation

If a contract mentioned under No. 1 is not reached, and the granted time option has expired, we are entitled to make other arrangements with the premises of the previously reserved rooms.

3 Contract

The reservation of premises is only binding for both parties if the party who makes the reservation of the premise has signed the agreement. This is based on our offer and includes besides the date of the event the scope of our services. Additions, alterations and subsidiary agreements, of any kind, are subject to our written confirmation in order to become legally binding. The use of rooms and premises are subject to reservation. Sub rental or subletting requires the written permission of the tenant.

4 Reservation changes and Cancellations

Reservation changes and cancellations can be conducted by the organizer in written form no later than six months prior to the event without any additional costs. In case of changed orders or cancellations later than that the organizer is obliged to do a payment on account of 25% of the expected revenue loss. For changed orders or cancellations within 4 weeks until the beginning of the event, the organizer is required to pay 50% on account of the expected revenue loss. If the room can be sub-letted, the costs for the loss will be reduced. For short-term requests the deadline of the changed order and cancellation will be redefined by us. In case of cancellation of a music event, the cancellation fees of 50% for the musicians will be charged.

5 Change of Number of Participants

We need the final number of participants, menu selection, and the titles for the menu (if a printed menu is required) at least 10 days prior to the event. An adjustment to the number of participants can be made free of charge up to 3 working days before the event. After this date, 100% of the real per capita revenue will be invoiced. A required minimum number of participants indicated in the reservation shall not be exceeded. Of course, we reserve the right to increase the cost in case a higher number of people do attend.

6 Payment

Our invoices are payable immediately upon receipt without any deductions.
A set-off by the organizer is allowed only with undisputed or legally established claims.

7 Outside Food and Beverages

No outside food or beverages are allowed on the premises unless our restaurant agrees beforehand. A service or corkage fee will be charged.

8 Obligations of the Organizer

Unless other ancillary agreements have been made with us previously, all services, foods, and beverages shall be provided only by us. Exceptions to this regulation shall require our written approval.

9 Decorations

The use of decorative and other materials, as well as the construction of event technology require our prior consent. All decorative material must conform to fire regulations. Subject to any other agreement with us, all such materials provided by the organizer must be removed immediately after the event.

10 Liability of the Organizer

The organizer is responsible for payment for any food and beverages ordered by guests of the event. Further the organizer is liable for all damages or loss of facility or inventory caused during set-up and break-down of the event, without fault evidence.

11 Withdrawal

We reserve the right to withdraw from the contract if the provision of the service due to force majeure, fire, disease, industrial dispute measures, lack of energy or similar reasons is impossible or unreasonable.

12. Liability

For any damage to or loss of property brought by the organizer and the participants as well as for other damages, we shall only be liable if we, our servants or agents act grossly negligent or deliberately. We will not be liable for slight negligence as permitted by law, and exclude liability in any case of indirect or consequential damages.

13. Final Provisions

The validity of the contract shall not be affected if any of these provisions is entirely or partially invalid.