

Familienfeiern



MESSHOF
Hotel

Hier werden Sie gefeiert!

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Hotel Messehof

Hier werden Sie gefeiert!

Benefit from our know-how
and our many years of professional experience in the field of event management!

And at fair and affordable conditions!

Our specializations in the field of private events include in this,
Birthdays, weddings, anniversaries, confirmations, class reunions
or any other private event
professionally aligned to your needs.

*We, the team around
Falko Schröder and Carius Novák
look forward to you!*



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General features:

- Seating with tables in tables or round tables
- Exit to the garden (smoking area at high tables and seating in the garden)
- PA System / Microphone
- Beamer and screen
- Disabled access (toilet and barrier-free access)
- Restaurant with a terrace
- Winter garden with bar
- Standing tables and bar stools
- Wardrobe
- Ground level delivery
- Generous parking spaces

Please take note of the following guidelines!

- In-house or external supply in the exhibition center is not possible.
- Changes require a separate agreement!
- Failure to comply will result in costs for special cleaning and loss payments.
- The general terms and conditions of the inn apply.



Package deal for celebrations of 40 people or more

Beverage selection:

- Champagne reception
- Mineral water
- Fruit juices, fruit juice spritzers
- Coca Cola, Fanta, Sprite
- Ginger ale, tonic, bitter lemon
- red wine, white wine
- Krombacher Pilsener on tap
- Krombacher wheat
- specialty coffees
- spirits

In addition a buffet from the offer.

Table decoration consisting of fresh flowers, candles and napkins included.

From 40 pers. at € 89.00 per guest from 80 pers. at € 81.00 per guest

From 60 pers. at € 85.00 per guest from 100 pers. at 79.00 € per guest

- Children up to 3 years are free of charge.
- Children from 4 to 6 years are charged € 10.00.
- Children from 7 to 12 years cost half the price.
- The full price is charged from the age of 13.

The offers are valid for 7 hours per registered guest. We charge EUR 4.00 per additional guest for each registered guest.

Payment is to be made in three stages: a deposit is due upon booking. 50% of the expected invoice amount one week before the event and the final payment then on the total invoice after the celebration. All prices include VAT..

Please note that we need your binding order 7 days before the event. This serves as the basis for billing.

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The dishes marked with * are vegetarian.

BUFFET: HILDESHEIMER BÖRDE

Falkos potato cream soup *
with roasted bacon and onions
or optional shrimps
~

Roast suckling pig in malt beer sauce, with pointed cabbage and heather gold

Pikeperch fillet with lime and white wine sauce, root vegetables and potato gratin

Schupfnudelpfanne with cheese, leek and fresh herbs
~

Lentil salad with grape compote *
Homemade potato salad with radishes and marjoram *
Chickpea salad with sesame dressing and fresh parsley *

Pork fillet medallions
roast meats
country ham

Cheese board *

Bread basket, rolls and butter
~

Boskop apple, white chocolate
Semolina with pear compote

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BUFFET : COMPLEANNO

Tomato soup with pesto and herbs *

~

Fried chicken breast with Robiola cream cheese sauce, zucchini vegetables with melted tomatoes and gnocchi

Salmon in herb parchment with peperonata vegetables and rosemary potatoes

Pimp your pasta:

Pasta buffet to put together, *

with various oils, arugula, parmesan, cherry tomatoes, dried tomatoes and herbs

~

Pasta salad with olives, capers, date tomatoes and fresh arugula *

Rocket salad with pine nuts, parmesan and fruity vinaigrette *

Antipasti, grilled vegetables in balsamic marinade *

Duet of cherry tomatoes and mozzarella in pesto *

Smoked variations

Beef saddle with homemade salsa verde and wild herbs

Smoked turkey breast with tonnato salsa and capers

Ham on honeydew melon

Formaggio Misto - Selection of the finest cheeses with figs and grapes

Bread selection and basil cream cheese

~

White chocolate mousse with berry sauce

Fruit salad with grappa foam

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BUFFET: MARIAGE

Wedding soup with asparagus and egg sting *

~

Grilled chicken breast in spicy sauce with roasted chorizo, pepperoni and red rice
Poached veal boiled fillet with green wasabi sauce, vanilla carrots and potato gratin
Potato risotto with root vegetables *

~

Green garden various leaf salads, herb bar, 3 kinds of dressing, dried tomatoes, kalamata olives, onions, pointed
peppers, colorful cherry tomatoes, croutons *
Goat cheese, pomegranate seeds, fig mustard sauce *
Grilled vegetables with olive oil and herbs *

Fine fish from the smoke in wasabi stain with Sylt honey sauce

Pink roast beef from Angus beef with chimichurri majo
Fillet medallions garnished with exotic fruits

Fine cheese variations with grapes and paprika jelly

Bread basket, butter

~

Passion fruit mousse with cookie crumble
Coconut panna cotta with yuzu jelly

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*We thank you for your trust in our house
Falko Schröder, Carius Novák & Team*