

Leuch^Aurm
BANQUET BOOKLET





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The Location at the Lake

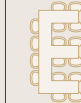
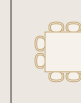
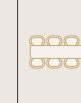
Welcome to the Restaurant Leuchtturm

Here, you will experience magnificent hospitality and exquisite cuisine in an atmosphere where everyone feels welcome. Our restaurant at the Harburg Außenmühle combines quality and creativity with warmth and down-to-earth charm.

Whether you are planning a festive menu, a relaxed buffet, or a reception on our panoramic terrace, we'll support you from the planning stages through to the celebration itself with experience, passion and attention to every detail. Our goal is to ensure that you and your guests enjoy wonderful moments by the water, creating memories that will last a lifetime.

The Leuchtturm in key points

- Restaurant with 95 seats
- Ballroom divisible into hall 1 and 2 with its own lakeside terrace for 30 up to 250 guests
- Exclusive Weingrotte ideal for private dining with up to 18 people
- Outdoor pavilion with lake terrace
- Four in-house kitchens including an open show kitchen
- Total capacity for up to 750 people for private events
- Catering for up to 2.000 people

Room	m ²	Standing	Theater	Classroom	E-Shape	Banquet	Long Tables	Terrace	Garden
								550 m ²	500 m ²
Hall 1	145 m ²	150	100	60	70	80	90	80 m ²	✓
Hall 2	145 m ²	150	100	60	70	80	90	110 m ²	✓
Combined Halls	290 m ²	350	240	140		160	250	190 m ²	✓
Restaurant	230 m ²	200				80	100	360 m ²	
"Weingrotte" Wine Cellar	45 m ²		20	16	21	16	18		



The Location at the Lake

The Leuchtturm Restaurant?

"We are a restaurant for everyone but with exceptionally high standards of quality ". With these words, the owner and head chef Frank Wiechern perfectly sums up the philosophy of the Leuchtturm Harburg. Located at the picturesque lake Harburger Außenmühle, has established itself as a culinary destination with a reputation that extends far beyond the southern Elbe region.

The creative hanseatic-mediterranean cuisine does not only satisfy fish or seafood lovers, but also guests who appreciate premium-quality meat dishes. Leuchtturm's recipe of success is based on their creativity, on cooking with fresh products but also by their usage of seasonal and regional ingredients.

The View

Whether you choose our à la carte restaurant, one of your flexible halls or our panoramic terrace—due to the exclusive location of the Harburger Leuchtturm you will experience an amazing view everywhere. Our unique waterfront location provides the perfect setting for unforgettable dining experiences and special occasions.



The Site

The Restaurant Leuchtturm is situated at the entrance of the Harburger Stadtpark, offering magnificent views across the Außenmühle. The park covers a total of 96 hectares and features a diverse range of landscapes of wooded hills, open meadows, ponds, wetlands, and colorful flower fields. Directly opposite the restaurant is the Midsommerland leisure and wellness center. The Außenmühle lake also invites visitors to enjoy relaxing pedal boat and rowing boat trips, making the area an ideal destination for both recreation and outdoor activities.



The Panoramic Terrace

Our lakeside panoramic terrace accommodates up to 120 guests and, on sunny days, offers a pleasant setting in the dappled shade of mature trees.



The Restaurant

Modern shades of gray, carefully selected furnishings, and abundant of natural light creates an understated mediterranean atmosphere throughout the restaurant. The open show kitchen allows our guests to watch the owner Frank Wiechern and his team as they prepare each dish with skill and passion. The restaurant offers seating up to 95 guests. Due to high demand, we kindly recommend making a reservation in advance.

„Weingrotte“ – Our Wine Cellar

Located beneath the restaurant, the “Weingrotte” is a charming, vaulted wine cellar, housing several hundred bottles of wine and also provides one of the city's most distinctive private dining venues. The Weingrotte was designed as an exclusive event space for up to 18 people and features a separate entrance and private restroom facilities. A personal service throughout your event completes the exclusive atmosphere, making it the perfect setting for intimate celebrations, business dinners, and special occasions.

The Ballroom

The spacious event hall can be divided into two separate rooms and comfortably accommodates 30 to 250 guests for seated events. Adjoining the hall is a private terrace, which can be used exclusively for your event. This allows for the perfect combination of an elegant indoor banquet and a relaxed outdoor reception with high tables overlooking the lake. The hall is the ideal venue for a wide range of private celebrations and business events, including:

- Weddings
- Birthdays
- Confirmations
- Baptisms
- Other private celebrations
- Corporate events
- Summer parties
- Anniversaries
- Christmas parties
- Presentations
- Conferences





Finger Food Arrangements

Reception Finger Food

Served with the aperitif at the guest reception

- 2 pieces / varieties per person
10,00 € (9,35 € net)
- 3 pieces / varieties per person
15,00 € (14,02 € net)
- 5 pieces / varieties per person
25,00 € (23,36 € net)

Cold Finger Food

Served in small glasses

- Black tiger shrimps, "spicy marinated," on a salad of green and white asparagus, "asian style"
- Herb-crusted scallops, "slow steamed," on antipasti ratatouille salad
- Mediterranean seafood salad on tomato, chili and cucumber salad
- Arctic salmon trout cooked "slow & low" with herbs on a potato and pesto salad
- Pink veal tartare à la vitello tonnato with tuna-lime cream, capers and parmesan
- Tender pink angus beef rump slices on coleslaw and tartar sauce
- Baby mozzarella and cherry tomato salad with basil pesto
- Couscous salad with avocado and mango tartare (vegan)

Finger Food Components

Finger Food Wraps

- Caesar salad with Poulard, parmesan cheese and sweet chili sauce
- Norwegian salmon with salad and herb cocktail sauce
- Avocado, romaine lettuce and sour cream and chive dip (vegan option available)
- Oriental couscous with seasonal vegetables (vegan option available)
- Chickpeas with teriyaki tomato sauce (vegan option available)

Canapés

Selection of spelt, whole grain and sourdough with...

- Smoked salmon and creamed horseradish
- Graved Salmon and honey, mustard and dill dip
- Traditional Matjes herring tartare with apple, shallot and dill
- Arctic shrimp cocktail
- Tender slices of beef rump with tartar sauce
- Italian country style ham and olives
- Brie, fig mustard and nuts
- Avocado tartare with yellow radish



Our Classic Buffet

Our Classik Buffet Components

We offer a diverse selection with something to suit every taste.

You will start with a delicious soup and three tasty starters that will delight your palate.

You have three tasty options to choose from for the main dishes, complemented by three different side dishes that perfectly round off the buffet. Additionally, vegetarian and vegan options are available to ensure all special dietary preferences and requirements are catered for.

To round of the food experience, we offer a selection of three tempting desserts.

69,50 € *(64,95 € net)*
per Person
30 person minimum

Components

- **1 Soup**

- 3 Starters
- 3 Main Dishes
- 3 Side Dishes
- 3 Desserts

Buffet Soup Selection ^(1x)

If you would like your soup to be served at your seat, a supplement of €6.50 (€6.07 net) per person will apply.

- **White tomato soup** with croutons and basil pesto
- **Porcini mushroom cream soup** with diced tomatoes and chives
- **Pepper and orange soup** with herb sour cream
- **Traditional wedding soup** with asparagus, dumplings and egg
- **Pumpkin cream soup** with roasted seeds and pumpkin seed oil *(seasonal)*
- **Lobster cream soup** with arctic shrimp and spring onions
- **White asparagus cream soup** with basil pesto *(seasonal)*
- **Fresh ciabatta bread**

Components

- 1 Soup
- **3 Starters**
- 3 Main Dishes
- 3 Side Dishes
- 3 Desserts

Starters (3 x)

- Fish + Meat + Vegetarian
OR
- 2 x Meat + 1 x Vegetarian
OR
- 2 x Fish + 1 x Vegetarian
OR
- 3 x Vegetarian



Starters (3x)

Meat Selection

- **Vitello Tonnato:** Thinly sliced pink veal with tuna and lime sauce, capers, antipasti vine tomatoes, and Grana Padano cheese
- **Corn-fed chicken breast slices on curry-mango mayonnaise** with balsamic mushrooms and salad leaves
- **Cold Marinated slices of tender pink Angus beef**, with mushroom and olive tapenade, aged balsamic vinegar, olive oil and Grana Padano Cheese
- **Mediterranean country ham** with melon, olives, sun-dried tomatoes, and ciabatta croutons

Fish & Seafood Selection

- **Seafood antipasti** with shrimp, baby squid, and mussels on a spicy cucumber and melon salad
- **Spicy marinated black tiger shrimp** on Asian style asparagus salad
- **Pan-fried sea bream fillets, mediterranean style and sweet and sour marinated** with shallots, sun-dried tomatoes, and olives
- **Leuchtturm's lemon glazed salmon** with ginger and cucumber salad and creamed horseradish

Vegetarian & Vegan Selection

- **Greek salad** with tomato, cucumber, red onions, feta cheese, olives, and romaine lettuce
- **Baby mozzarella on Mediterranean tomato carpaccio** with olive oil, balsamic vinegar, shallots, ginger, radish, spring onions, and basil pesto
- **Antipasti vegetable salad** with peppers, zucchini, balsamic mushrooms, fennel, caramelized onions, baked tomatoes, olives, and Grana Padano cheese
- **Juicy and spicy oriental couscous salad** with curry, vegetables, avocado, and salad
- **Beets carpaccio** with sea salt, balsamic vinegar, olive oil, spring onions, yellow radish, feta cheese, and roasted walnuts
- **Mediterranean lentil salad** in a sweet and sour herb cream dressing with fresh herbs and goat cheese
- **Chickpea teriyaki salad** with diced vegetables, roasted cashews, and curried fennel

Many of these dishes can also be prepared as vegan options.

Additional premium starters, such as oysters, scallops, octopus, beef fillet medallions, salmon or Arctic char ceviche, beef carpaccio, fish medallions, and other specialties, are available upon request for an additional supplement.



Our Classic Buffet

Components

- 1 Soup
- 3 Starters
- **3 Main Dishes**
- 3 Side Dishes
- 3 Desserts

Main Dishes (3 x)

- Fish + Meat + Vegetarian
OR
- 2 x Meat + 1 x Vegetarian
OR
- 2 x Fish + 1 x Vegetarian



Main Dishes (3x)

Meat Selection

- **Tenderly braised pork shoulder** cooked “slow & low” in a tomato and honey broth with creamy mushroom ragout
- **Juicy roast beef (*Tafelspitz*)**, cooked in onion broth with red wine braising sauce
- **Tender pink veal rump cap (*Tafelspitz*)**, grilled on the rind in slices with horseradish sauce
- **Chicken breast Tuscan style**, topped with tomatoes and mozzarella on a spicy tomato sauce
- **Pink pork tenderloin medallions**, spicy seasoned and in a creamy pepper sauce with spring onions.
- **Slices of pink-roasted Angus beef rump** on a creamy mushroom sauce

Premium Upgrade

- **Roasted farmhouse duck (*breast and leg*)** with orange and red wine sauce and cranberry chutney
(supplement 5,50 € (5,14 € net) per person)
- **Whole tender pink roast beef or veal sirloin**, grilled on the rind and carved at the buffet, served with port wine jus and Béarnaise sauce
(supplement 15,00 € (14,02 € net) per person)
- **Whole tender pink beef or veal fillet**, roasted with herb butter and served at the buffet with port wine jus and Béarnaise sauce.
(supplement 20,00 € (18,69 € net) per person)



Our Classic Buffet

Components

- 1 Soup
- 3 Starters
- **3 Main Dishes**
- 3 Side Dishes
- 3 Desserts

Hauptgänge (3 x)

- Fisch + Fleisch + vegetarisch
ODER
- 2 x Fleisch + 1 x vegetarisch
ODER
- 2 x Fisch + 1 x vegetarisch



Fish & Seafood Selection

- **Pan-fried pike-perch fillet** in herb butter, served on sautéed pak choi with lobster sauce
- **Black Tiger shrimp curry** with vegetables in a creamy curry sauce and fresh spring onion
- **Whole oven-baked sides of fjord salmon** with a Mediterranean herb crust, shallots, orange and lemon zest, French mustard and olive oil
- **Herb-crusted pollock loin fillet** with Arctic shrimp and curry, coconut and lime sauce
- **Royal Sea bream fillets**, pan-fried in rosemary and garlic butter, served with lemon aioli
- **Grilled sea bass fillets (*Loup de Mer*)** with tomato and garlic pesto

Premium Upgrade

- **Whole oven-baked Greenland halibut** with herbs, garlic, lemon, and olive oil, served with lemon aioli, basil pesto, and cocktail mango sauce
(surcharge 15,00 € (14,02 € net) per person)
- **Whole monkfish fillets** with a curry and herb crust, carved at the buffet, served with a garlic, lemon and olive salsa
(surcharge 20,00 € (18,69 € net) per person)

Vegetarian & Vegan Selection

- **Orecchiette Pasta de Cecco** with Sugo di Pomodoro and Grana Padano Cheese
- **Pan-Fried Gnocchi** with spinach, mushrooms, tomatoes, roasted seeds and herb sour cream
- **Chickpea hummus** with feta cheese, beets, avocado, and sesame seeds
- **"Seasonal" vegetable curry** with tofu, cashews, and teriyaki sauce
- **Oriental couscous and vegetables** with pak choi, tomatoes, and avocado
- **Vegetarian steak patty (peas)** with wok-fried vegetables and teriyaki sauce



Our Classic Buffet

Components

- 1 Soup
- 3 Starters
- 3 Main Dishes
- **3 Side Dishes**
- **3 Desserts**



Side Dishes (3 x)

- **Potato gratin baked** with grana Padano cheese
- **Parsley butter potatoes**
- **Mediterranean rosemary potatoes** with lemon aioli
- **Pan-fried Spätzle** with parsley and butter
- **Mashed potatoes** with spring onions
- **Creamed savoy cabbage** with bacon and onion sauce
- **Traditional potato dumplings** with parsley breadcrumb butter
- **Braised Red Cabbage** with apples and cherries
- **Oven-baked potato rösti** with caramelized onions
- **Green beans** with bacon and onions spicy seasoned
- **Seasonal roasted vegetables** (e.g., cauliflower, carrots, broccoli, beets)
- **Antipasti vegetables** with zucchini, peppers, mushrooms, red onions, and fennel
- **Sautéed vegetables** with mushroom, spinach, tomatoes, and onions
- **Vegetable and wild rice blend** with curry-mango marinade and pak shoi

Desserts (3 x)

- **“Leuchtturm” crème brûlée** with vanilla, lemon, and orange flavors, with a caramelized brown sugar crust
- **Mousse au chocolat** with Amarena cherry compote
- **Blueberry tiramisu** with mocha sponge cake
- **Passion fruit mousse** with raspberry sauce
- **Orange semolina porridge** with strawberry sauce
- **White chocolate mousse** with redcurrant compote
- **Grilled pineapple** with raspberry zabaglione and honey
- **Fresh sliced fruit** including watermelon, honeydew melon, pineapple, grapes, and berries



Our BBQ Buffet

Our BBQ Buffet Components

Our barbecue buffet offers a flexible build-your-own concept, allowing you to create your own buffet tailored to your preferences.

Choose from a soup, three delicious starters – vegetarian or vegan options available upon request – three freshly grilled items, three complementary side dishes, and three tempting desserts. This allows you to create a personalized buffet that ensures variety and delight for all your guests, making it the perfect choice for celebrations, parties, and special occasions.

79,50 € (74,30 € net)
per Person
30 person minimum

Components

- **1 Soup**
- 3 Starters
- 3 BBQ Components
- 3 Side Dishes
- 3 Desserts

Buffet Soup Selection ^(1x)

If you would like your soup to be served at your seat, a supplement of €6.50 (€6.07 net) per person will apply.

- **White tomato soup** with croutons and basil pesto
- **Porcini mushroom cream soup** with diced tomatoes and chives
- **Pepper and orange soup** with herb sour cream
- **Traditional wedding soup** with asparagus, dumplings and egg
- **Pumpkin cream soup** with roasted seeds and pumpkin seed oil (*seasonal*)
- **Lobster cream soup** with arctic shrimp and spring onions
- **White asparagus cream soup** with basil pesto (*seasonal*)
- **Fresh ciabatta bread**



Components

- 1 Soup
- **3 Starters**
- 3 BBQ Components
- 3 Side Dishes
- 3 Desserts

Starters (3 x)

- Fish + Meat + Vegetarian
OR
- 2 x Meat + 1 x Vegetarian
OR
- 2 x Fish + 1 x Vegetarian
OR
- 3 x Vegetarian



Starters (3x)

Meat Selection

- **Vitello Tonnato:** Thinly sliced pink veal with tuna and lime sauce, capers, antipasti vine tomatoes, and Grana Padano cheese
- **Corn-fed chicken breast slices** on curry-mango mayonnaise with balsamic mushrooms and salad leaves
- **Cold Marinated slices of tender pink Angus beef**, with mushroom and olive tapenade, aged balsamic vinegar, olive oil and Grana Padano Cheese
- **Mediterranean country ham** with melon, olives, sun-dried tomatoes, and ciabatta croutons

Fish & Seafood Selection

- **Seafood antipasti** with shrimp, baby squid, and mussels on a spicy cucumber and melon salad
- **Spicy marinated black tiger shrimp** on Asian style asparagus salad
- **Pan-fried sea bream fillets, mediterranean style and sweet and sour marinated** with shallots, sun-dried tomatoes, and olives
- **Leuchtturm's lemon glazed salmon** with ginger and cucumber salad and creamed horseradish

Vegetarian & Vegan Selection

- **Greek salad** with tomato, cucumber, red onions, feta cheese, olives, and romaine lettuce
- **Baby mozzarella on Mediterranean tomato carpaccio** with olive oil, balsamic vinegar, shallots, ginger, radish, spring onions, and basil pesto
- **Antipasti vegetable salad** with peppers, zucchini, balsamic mushrooms, fennel, caramelized onions, baked tomatoes, olives, and Grana Padano cheese
- **Juicy and spicy oriental couscous salad** with curry, vegetables, avocado, and salad
- **Beets carpaccio** with sea salt, balsamic vinegar, olive oil, spring onions, yellow radish, feta cheese, and roasted walnuts
- **Mediterranean lentil salad** in a sweet and sour herb cream dressing with fresh herbs and goat cheese
- **Chickpea teriyaki salad** with diced vegetables, roasted cashews, and curried fennel



Our BBQ Buffet

Components

- 1 Soup
- 3 Starters
- **3 BBQ Components**
- 3 Side Dishes
- 3 Desserts



BBQ Buffet Components (3x)

Meat Selection

- **Trio of grilled steaks:** Chicken breast marinated in lemon curry, Angus beef rump steaks and pork neck marinated in onion and beer
- **Grilled pork sausage and smoked ham sausage**
- **Pork ribs** marinated in BBQ sauce
- **Pulled pork and pulled turkey**, tender and juicy, cooked in a cast-iron griddle with burger buns *(seasonal)*

Fish Selection

- **Fjord salmon fillet** seasoned with sea salt, pepper, and garlic
- **Wok-fried shrimp** with garlic and vegetable salsa

Vegetarian & Vegan Selection

- **Grilled Halloumi cheese**
- **Homemade plant-based patty** *(peas)* with teriyaki sauce
- **Grilled zucchini, corn on the cob, and eggplant**, spicy marinated

Additional barbecue specialties, such as grilled octopus, scallops, beef sirloin steaks, ribeye steaks, beef fillet steaks, monkfish fillet, turbot fillet, Iberico pork, and other premium ingredients, are available upon request and subject to availability for an additional supplement.

Dips

- Aioli, BBQ sauce, mustard, ketchup, herbed sour cream are included.

Components

- 1 Soup
- 3 Starters
- 3 BBQ Components
- **3 Side Dishes**
- **3 Desserts**



Side Dishes (3x)

Warm Side Dishes

- **Mediterranean rosemary potatoes** with lemon aioli
- **Roasted potato cubes** with peppers and thyme
- **Baked sweet potato wedges** with herb sour cream
- **Antipasti vegetables** with zucchini, peppers, mushrooms, red onions, and fennel

Cold Side Dishes

- **Two types of bread** with olive ciabatta, French baguette, sea salt, olive oil, and Café de Paris herb butter
- **Pasta salad "Mediterranean"** with sun-dried tomato pesto, roasted seeds, and Grana Padano cheese
- **Mediterranean basil potato salad** with sun-dried tomatoes and salad
- **Spicy cantaloupe melon and cucumber salad**
- **Mediterranean potato salad** with basil pesto and sun-dried tomatoes
- **Tomato, cucumber, and feta cheese salad** with capers, olive oil, pepper, and balsamic vinegar

Desserts (3 x)

- **"Leuchtturm" Crème Brûlée** with vanilla, lemon, and orange flavors, with a caramelized brown sugar crust
- **Mousse au chocolat** with Amarena cherry compote
- **Blueberry tiramisu** with mocha sponge cake
- **Passion fruit mousse** with raspberry sauce
- **Orange semolina porridge** with strawberry sauce
- **White chocolate mousse** with redcurrant compote
- **Grilled pineapple** with raspberry zabaglione and honey
- **Fresh sliced fruit** including watermelon, honeydew melon, pineapple, grapes, and berries



Our Menu Components

Create Your Own Menu

Design your own bespoke menu for your celebration by selecting from the components below.

Upon request, the menu can also be arranged as a hybrid buffet (*served a plated starter and/or soup, buffet-style main course, and dessert either served or buffet-style*).

** All prices include service staff, room rent, table linens, and final cleaning.*

9,90 € (9,25 € net)
per person

Soups

Our soups can also be served as a starter before your selected buffet.

- **White tomato soup** with croutons and basil pesto
- **Lobster foam soup** with chives and ciabatta crostini
- **Porcini mushroom cream soup** with diced tomatoes and parsley
- **Traditional wedding soup** with asparagus, dumplings and egg
- **Curry, lemongrass and papaya soup** with shrimp
- **Pumpkin cream soup** with roasted seeds and pumpkin seed oil (*seasonal*)
- **White asparagus cream soup** with basil pesto (*seasonal*)
- **Fresh ciabatta bread**



Starters and Entrées

- **Mixed antipasti salad** with peppers, zucchini, mushrooms, onions and tomatoes with olives, Parmesan, carpers and arugula
14,00 € (13,08 € net) per person
- **Tomato carpaccio** with shallots, ginger, yellow radish, chives, premium rapeseed oil and aged balsamic vinegar, served with buffalo mozzarella and basil pesto
16,00 € (14,95 € net) per person
- **Beets carpaccio delicately marinated** with avocado tartare, caramelized goat's cheese, and mango chili chutney
16,00 € (14,95 € net) per person
- **Asparagus and vegetable salad** with porcini risotto, arugula, and marinated sprouts
16,00 € (14,95 € net) per person
- **Vitello tonnato – Thinly sliced pink veal** with tuna and lime sauce, cherry tomatoes, Parmesan, and spring onions
16,90 € (14,95 € net) per person
- **Homemade pickled Norwegian Sea salmon fillet** served with a snow pea and sprout salad potato and herb soufflé, and balsamic mustard lentils
16,90 € (15,79 € net) per person
- **Seafood skewer** with scallop and Black Tiger shrimp, pan-fried in curry herb butter, served on porcini mushroom risotto with beets sauce
19,90 € (18,60 € net) per person
- **Monkfish medallion** with a herb and curry crust, slow-cooked, served on tomato and parmesan risotto with a saffron Riesling sauce
19,90 € (18,60 € net) per person
- **"Surf & Turf"- Black Angus beef steak** tartare and grilled Black Tiger shrimp on wholegrain bread with Café de Paris butter, served with beets and onion sprout salad
19,90 € (18,60 € net) per person
- **Angus beef carpaccio** with porcini mushroom, pine nut and tomato tapenade, olive oil, aged balsamic vinegar, shaved parmesan, and herbs
19,90 € (18,60 € net) per person
- **Arctic salmon fillet** with a truffle and herb crust, slow-cooked, served on lukewarm asparagus salad with lobster sauce
18,50 € (17,29 € net) per person
- **"Surf & Turf" salmon sashimi, Angus beef steak tartare**, poached egg with baby spinach and caviar, yellow radish, avocado, ginger, wasabi, and a shrimp
22,90 € (21,40 € net) per person



Our Menu Components

Fish Main Courses

- **Pan-fried pike-perch fillet** in curry butter, served on green asparagus with tomatoes, shallots, and herbs, accompanied by porcini and Parmesan risotto and lobster sauce.

29,90 € (27,94 € net) per person

- **Cod loin** with herbs, tomatoes, and Parmesan, served with brown mushrooms, basil mashed potatoes, and beets sauce.

29,90 € (27,94 € net) per person

- **Slow-cooked Arctic Sea salmon fillet** with a truffle and herb crust, served on antipasti vegetables with tomato risotto and a herb yogurt sauce.

29,90 € (27,94 € net) per person

- **Pan-Fried Monkfish fillet** in herb butter, served on sautéed spinach with red onions and tomatoes, with a saffron Riesling sauce and truffle pasta.

39,90 € (37,29 € net) per person

In addition to these dishes, we also offer a wide selection of premium fish, including sea bream, Arctic char, turbot, Dover sole, salmon trout, redfish (*skin-on*), European sea bass (*Loup de Mer*), gurnard from Brittany, white or black halibut, and many more.

We would be delighted to advise you and create a menu tailored to your wishes.





Our Menu Components

Meat Main Courses

- **Pink pork tenderloin** on Mediterranean ratatouille, served with basil mashed potatoes and curry sauce
25,00 € (23,36 € net) per person
- **Grilled French corn-fed poulard breast** served on pan-fried mushrooms and vegetable with sweet potato and parsley purée and a truffle cream sauce
25,00 € (23,36 € net) per person
- **Roasted farmhouse duck** (breast and leg) served with orange sauce, braised red cabbage, traditional potato dumplings with brown butter breadcrumbs, and mâche
35,00 € (32,71 € net) per person
- **Black Angus beef sirloin steak** served with glazed vegetables, potato gratin, and a creamy pepper sauce
36,00 € (33,64 € net) per person
- **„Surf & Turf with Black Angus ox-beef fillet and scallop and shrimp skewer**, mâche in curry French dressing and pancetta, roasted vegetables, rosemary potatoes with Café de Paris butter and jus
59,00 € (55,14 € net) per person

We also offer a selection of dishes featuring veal fillet, beef fillet, game, lamb, and slow-braised ox cheeks.

We would be delighted to advise you and create a menu tailored to your preferences.





Our Menu Components

Vegetarian & Vegan Main Courses

- **Wok spaghetti and vegetables** in a curry, coconut, ginger and lime sauce with Parmesan and basil pesto
19,90 € (18,60 € net) per person
- **Potato and vegetable patties** with pan-fried mushroom and tomatoes, curry french dressing, and yogurt herb sauce
19,90 € (18,60 € net) per person
- **Pan-fried Gnocchi and vegetables** with green asparagus, tomatoes, mushrooms, spinach, spring onions, and avocado
24,90 € (23,27 € net) per person
- **Beets carpaccio** with shallots, ginger, yellow radish, avocado tartare, mushrooms, green asparagus, and tomato parmesan risotto
24,90 € (23,27 € net) per person
- **Tomato carpaccio** with shallots, ginger, yellow radish, aged balsamic vinegar, and rapeseed oil, served with porcini mushroom risotto and spinach
24,90 € (23,27 € net) per person

Upon request, a selection of these main courses can also be incorporated into your chosen buffet.





Our Menu Components

11,00 € (10,28 net)
per person

Desserts

- **Homemade berry compote** with a hint of mint, served with vanilla sauce and vanilla ice cream
- **Mousse au chocolate** with mango and apple compote and blueberry yogurt ice cream
- **Tiramisu cream slice** with mango and banana compote and Amarena cherry ice cream
- **Chocolate brownies on vanilla and caramel sauce** with raspberry yogurt ice cream
- **Orange semolina flummery** with a caramelized cane sugar crust, served on cherry compote with buttermilk-lime ice cream

Vegan & vegetarian Desserts

- **Blueberry ragout** with orange semolina cream
- **Fresh strawberries** with coconut and lime cream (seasonal)
- **Pineapple and mint Salad** with raspberry mousseline
- **Sorbet** with fruit sauce
- **Fruit platter** with various fruits
- **Seasonal ice cream sundaes** from our restaurant menu

A selection of these vegetarian and vegan desserts can also be incorporated into your chosen buffet upon request.





Midnight Snack

- **Variety of cheeses** with grapes, nuts, fig mustard, butter and bread selection
11,90 € (11,12 € net) per person
- **Italian country-style ham** with olives and ciabatta bread
11,90 € (11,12 € net) per person
- **Currywurst in a porcelain bowl** with homemade sauce and ciabatta bread
9,90 € (9,25 € net) per person
- **Two types of sheet cakes**
12,00 € (11,21 € net) per person
- **Chili sin/con carne, savoury goulash soup or potato and porcini mushroom soup** with ciabatta bread
10,50 € (9,81 € net) per person
- **Butter cake** with glaze or sugar
5,90 € (5,51 € net) per person





Sweets & Cakes

Reception Ice Cream Station

- **Three flavors of ice cream with waffles, and toppings** for self-service

7,90 € (7,38 € net) per person

Cake Buffets

Prices valid in combination with a set menu or buffet

- **Selection of two different types of sheet cake and one type of layer cake**

16,50 € (15,42 € net) per person

Selection

These are just a few examples from our extensive selection. We would be delighted to help you choose – or create – the perfect cake for your celebration.

Sheet Cakes

- **Butter cake**
- **Apple cake**
- **Plum cake**
- **Cherry cake**
- **Raspberry cake**
- **Cheesecake**
- **Cheesecake** with fruit (e.g. mandarins or blueberries)
- **Strawberry slice**
- **Strawberry rhubarb cake**

Layer Cakes

- **Passion fruit and peach cake**
- **Raspberry mascarpone cake**
- **Lübecker marzipan cake**
- **Strawberry yogurt cake**
- **Black forest cherry cake**
- **Chocolate cake**
- **Sacher cake**





Wedding Cakes

Multi-Tier Wedding Cakes & Cupcake Towers in various designs

15,50 € (14,49 € net)
per person

Wedding Cake Selection

All cakes are prepared with a buttercream filling.

- Mango and coconut
- Passion fruit and peach
- Strawberry
(only from May - July)
- Raspberry
- Mixed berries
- Chocolate
- Lemon
- Sacher
- Black forest cherry
- Lübecker marzipan





Beverage Packages

59,00 € (49,58 € net)

flat-rate per person
Valid for up to 8 hours

45,00 € (37,82 € net)

flat-rate per person
Valid for up to 5 hours

“Silver” Beverage Package

Prosecco & Wine

- **Mionetto Prosecco VIVO Cuvée Blue**
(also served during the welcome reception)
- **Two types of white, rosé, and red wine**, chosen by our sommelier

Beer

- **Stauder Premium Pilsner** on tap
- **Stauder non-alcoholic Beer**

Soft Drinks

- **St. Michaelis Mineral water** *(still & sparkling)*
- **Orange juice and apple juice**
- **Coca-Cola, Coca-Cola Zero, Fanta, Sprite**

Hot Beverages

- **Freshly brewed coffee**
- **Espresso**
- **Cappuccino**
- **Café Latte**
- **Latte Macchiato**
- **Selection of teas**

The beverage package can be extended in advance. Please refer to [page 26](#) for further information.



Beverage Packages

69,00 € (57,98 € net)

flat-rate per person
Valid for up to 8 hours

55,00 € (46,22 € net)

flat-rate per person
Valid for up to 5 hours

“Gold” Beverage Package

Prosecco & Wine

- **Mionetto Prosecco VIVO Cuvée Blue**
(also served during the welcome reception)
- **Two types of white, rosé, and red wine**, chosen by our sommelier

Beer

- **Stauder Premium Pilsner** on tap
- **Stauder non-alcoholic Beer**

Soft Drinks

- **St. Michaelis Mineral water** (still & sparkling)
- **Orange juice and apple juice**
- **Coca-Cola, Coca-Cola Zero, Fanta, Sprite**

Hot Beverages

- **Freshly brewed coffee**
- **Espresso**
- **Cappuccino**
- **Café Latte**
- **Latte Macchiato**
- **Selection of teas**

Digestifs

- **3 different digestifs** (e.g. *Aquavit, Ramazotti, Grappa*)

LongDrinks/Aperitifs

Choose 4 of the following:

- **Gin, vodka, rum, or whiskey long drinks**
- **Aperol Spritz, Lillet Wild Berry, HUGO, Déjà-Vu drink** (with *Tonic, Wild Berry, or Prosecco*)

The beverage package can be extended in advance. Please refer to [page 26](#) for further information.



Beverage Packages

Beverage Package Add-Ons

Welcome Drink *(served during the reception only)*

Available instead of Prosecco, orange juice, and/or beer

- | | |
|--|---|
| <ul style="list-style-type: none">• Grande Cuvée 1531 Crémant Rosé
7,50 € (6,30 € net) per person | <ul style="list-style-type: none">• Aperol Spritz (Prosecco, Aperol, soda water and a fresh orange slice)
5,50 € (4,62 € net) per person |
| <ul style="list-style-type: none">• Welcome Cocktail<ul style="list-style-type: none">• „Leuchtfeuer“ (Prosecco, Limoncello lemon liqueur, cranberry juice)• „Leuchtfeuerchen“ (Ginger Ale, cranberry juice, lime juice)5,00 € (4,30 € net) per person | <ul style="list-style-type: none">• Lillet Wild Berry (Lillet blanc, Wild Berry)
5,50 € (4,62 € net) per person |
| <ul style="list-style-type: none">• Hugo (Prosecco, elderflower syrup, lime juice, soda water, and fresh mint leaves)
5,50 € (4,62 € net) per person | <ul style="list-style-type: none">• Déjà-Vu-Reception (Déjà Vu with tonic, Wild Berry, or Prosecco)
5,50 € (4,62 € net) per person |
| | <ul style="list-style-type: none">• Mulled wine and punch reception (seasonal)
5,00 € (4,30 € net) per person |

Optional Beverage Package Upgrade

- **Malfybar** (Premium Gin upgrade with Malfy Gins)
10,00 € (8,40 € net) per person

Flat Rate Extensions

(Additional charge per hour)

- **From 30 to 49 guests**
15,00 € (12,60 € net) per person
- **From 50 to 79 guests**
12,50 € (10,50 € net) per person
- **From 80 guests**
10,00 € (8,40 € net) per person



Banquet Wines

Vintages are subject to availability.

White Wines

- **2025 Pinot Gris, dry**, Winery Gröhl, Rheinhessen, Germany
- **2024 Pinot Grigio delle Venezie, dry**, Castelli Amici, Italy
- **2025 Fusion, a blend of Riesling, Sauvignon Blanc, and Pinot Blanc, dry**, Hofmann & Willems Winery, Rheinhessen & Saar, Germany
- **2024 Riesling from our barrel No. 5, dry**, Winery Ernst Loosen, Mosel, Germany (1L)
- **2024 Sauvignon Blanc, dry**, Hofmann Winery, Rheinhessen & Saar, Germany

Rosé Wines

- **2025 White Zinfandel Rosé**, Grapes & Stripes, USA
- **2025 Rossi Rosé**, Hofmann Winery, Rheinhessen & Saar, Germany

Red Wines

- **2023 Gran Maestro Appassimento, Primitivo-Sangiovese, dry** Apulia, Italy
- **2023 Barbera Appassimento DOC**, Cantina San Silvestro, Piedmont, Italy
- **2024 Cuvée Red, Merlot-Pinot Noir-Pinot Noir**, Winery Gröhl, Rheinhessen, Germany

Our restaurant management team will carefully select the wines to complement your chosen menu.



Decoration & Technical Equipment

Décor & Event Accessories

- **White stretch cover** for cocktail tables
7,50 € (7,56 € net) per piece
- **White chair cover** incl. laundering and set up
8,00 € (6,72 € net) per piece
- **Customized menu and beverage card**
3,50 € (2,94 € net) per piece
- **Place cards** (available for events with up to 40 guests)
1,50 € (1,26 € net) per piece
- **Personalized table cards** with list of names
6,00 € (5,04 € net) per piece
- **A3 seating chart** with guest list & floor map incl. easel
45,00 € (37,82 € net)
- **Red carpet** for the wedding ceremony
125,00 € (105,04 € net)

Lighting Enhancements

(Indoor & Outdoor)

- **Outdoor LED floodlights** (illumination of the surrounding trees)
89,50 € (75,21 € net) per piece
- **LED-Uplights** (ambient lightning for ballroom)
19,50 € (16,39 € net) per piece
- **Torch incl. lamp oil** (burn time approximately 6–7 hours)
9,00 € (7,56 € net) per piece
- **Cold spark fountains** (a spectacular highlight for your first dance)
99,00 € (83,19 € net) per piece

Technical Equipment

- **Professional sound system** incl. microphone and lighting system
Starting at 150,00 € (126,05 € net)
- **Portable sound system** or **column speaker** incl. microphone (Ideal for wedding ceremonies, background music, or speeches.)
75,00 € (63,03 € net)
- **Projector**, 3500 ANSI lumens
120,00 € (100,84 € net)
- **Projection screen** with frame, 305 x 228 cm
120,00 € (100,84 € net)
- **Projection screen**, 196 x 147 cm
110,00 € (92,44 € net)
- **Flip chart** incl. paper
23,80 € (20,00 € net)
- **Presentation board** (pinboard/Metaplan board)
35,00 € (29,41 € net)



DJ & Entertainment Program

Disc Jockey

Professional DJ incl. sound system and sound-activated LED lighting and laser bar, up to 9 hours.

Additional hour possible by prior arrangement

1.100,00 € (924,37 € net)

We work with a carefully selected network of experienced DJs and would be delighted to arrange the perfect DJ for your event.

The DJ package is designed to ensure your DJ arrives in time for the reception or dinner and provides seamless musical entertainment throughout your celebration. If you would like your event to continue beyond nine hours, additional hours can be booked in advance.

Entertainment & Team Experiences

In addition to recommending DJs and live bands, we are happy to help you create a memorable entertainment program for your event.

Together with our partner Teamgeist, we organize team-building activities and unique group experiences—both indoors and outdoors. Whether you're planning a meeting, conference, summer party, or holiday celebration, we'll help make your event truly unforgettable.

Ask us for our event catalog, featuring a wide range of inspiring ideas and experiences.



Recommended Partners

Florist

Blumen Buschmann – Florist in Seevetal

Tel. 04105 2419

www.blumen-buschmann.de

Photographers

Hauke Gilbert

Tel. 04183 3403

www.gilbertstudios.de

Joanna Bidler

Tel. 0171 577 15 64

www.joannabidler.de

Deniz Pekdemir

Tel. 0152 286 079 26

www.deinz-fotografie.de

Niels Kreller

Tel. 0151 404 070 21

www.harburg-fotograf.de

Carina Häusler

(sowie Hair- & Makeup Artistin)

Tel. 0174 311 17 41

www.carinahaeusler.de

Musical Accompaniment

Anna-Fleur Gabor – Sängerin

Tel. 0178 466 38 08

www.fleursmusic.de

Independent Wedding Officiants

The alternative to a civil wedding ceremony

Kirsten Andrae

Tel. 0176 323 931 68

www.kirstenandrae.de

Volker Dymel

Tel. 0163 603 28 56

www.freier-hochzeitsredner.de

(Additional musical accompaniment possible)

Constanze Marienfeld

Tel. 0177 333 99 82

www.freietrauung-hamburg.de

Conni Köpp

Tel. 0160 916 238 55

www.verliebtereden.de

Childcare

Kleckshaus

Tina Täuberth

Tel. 0176 942 331 26

www.kleckshaus.de

Seifenblasen Event GbR

Angelina Dill

Janina Seesko

Angelina: Tel. 0152 561 602 30

Janina: Tel. 0176 305 999 04

www.seifenblasen-event.de



Hotels In Our Area

PHNX Aparthotel Hamburg ★★★

Distance: ca. 1 km
Hannoversche Straße 88,
21073 Hamburg
Tel. 040 309 549 76
www.phnx.me

Hotel Panorama Hamburg-Harburg ★★★★

Distance: ca. 1,5 km
Harburger Ring 8-10,
21073 Hamburg
Tel. 040 766 950
www.panorama-harburg.de

B&B Hotel Hamburg-Harburg ★★★

Distance: ca. 2 km
Theodor-Yorck-Str. 1
21079 Hamburg
Tel. 040 320 8260
www.hotelbb.de/de/hamburg-harburg

Auszeit Hotel Hamburg ★★★

Distance: ca. 2,5 km
Bauernweide 11,
21149 Hamburg
Tel. 040 702 040
www.auszeit-hh.de

Privathotel Lindtner ★★★★★

Distance: ca. 4 km
Heimfelder Straße 123,
21075 Hamburg
Tel. 040 790 090
www.lindtner.com

Raphael Hotel Wälderhaus ★★★

Distance: ca. 7 km
Am Inseipark 19,
21109 Hamburg (Wilhelmsburg)
Tel. 040 302 156 100
www.raphaelhotelwaelderhaus.de

Hotel Krohwinkel ★★

Distance: ca. 7 km
Kirchstraße 15,
21218 Seevetal-Hittfeld
Tel. 04105 2409
www.krohwinkel.de

Motel One Hamburg-Fleetinsel ★★★

Distance: ca. 8 km
Admiralitätstraße 55-56,
20459 Hamburg
Tel. 040 238 308 40
www.motel-one.com/hotels/hamburg/hotel-hamburg-fleetinsel

Alternative Accommodations

In addition to the hotels listed above, you'll find a wide selection of charming private apartments and vacation rentals nearby through Airbnb. They offer modern comforts, flexible accommodations, and often provide a more personal and unique stay.



Catering Services

Buffets

Planning an event at your own venue or an off-site location? We'd be delighted to provide one of our buffet selections or finger food arrangements. Delivery and pickup within a 15-kilometer (9-mile) radius are included in the price.

We are also happy to create a customized menu tailored to your preferences.

The following services can be booked separately:

• Equipment packages (<i>plates, cutlery etc.</i>)	starting at 4,50 €	(3,78 € net)
• Service staff	49,00 €	(41,18 € net) per hour
• Barkeeper	49,00 €	(41,18 € net) per hour
• Buffet and culinary staff /chefs	49,00 €	(41,18 € net) per hour
• Event manager	59,00 €	(49,58 € net) per hour

These staffing rates apply to events with a minimum duration of four hours.

A minimum catering order of €1,000.00 (€840.34 net) applies.

Menus & Full-Service Catering

For a served menu, we will prepare a customized offer for you after a detailed consultation. Since each menu is freshly prepared on-site, appropriate kitchen equipment and additional logistical requirements must be considered.

Upon request, we also offer a full-service catering experience, including all necessary furniture, décor, tableware, technical equipment, and event logistics—allowing you to enjoy a seamless event from start to finish.



FAQ

Dear guests,

to ensure your celebration is a success, we have compiled the most important information here. This allows you to share all relevant details with us in advance and gives you a clear overview of what to expect. Should you have any further questions, please do not hesitate to reach out. Our event team is here to support you every step of the way and help create an unforgettable celebration.

General information & schedule

When should we confirm the start time of our event?

Please let us know your confirmed start time as early as possible so we can prepare everything accordingly. From this time onward, our team and the venue will be at your free disposal. The start time confirmed no later than two weeks before your event serves as the basis for our internal planning, including staffing schedules and event preparations etc.

How long can our celebration last?

The duration of your booked beverage package determines the scheduled length of your celebration. Generally, you can celebrate until 2:00 AM. Events extending beyond 2:00 a.m. are subject to a late-night surcharge (half of the hall: €300 or entire hall: €500). Extensions are only available if arranged and booked in advance. Unfortunately, spontaneous extensions during the celebration are not possible.

Can you help us with the planning?

Yes, absolutely. Our experienced event team will provide professional support throughout the entire planning process. You can always rely on our expertise, ensuring that every detail is carefully coordinated, allowing you to relax and enjoy your day.

When do you need to know the final guest count?

Your final guest count - including the number of children - must be submitted no later than one week before your event. For celebrations taking place, we require the final number of guests on Saturday and Sunday, by 12:00 PM on the Friday of the preceding week. We also appreciate receiving updates whenever your guest count changes—especially if the number changes by ten guests or more. This helps us ensure the best possible preparation for your event.



Food & Beverages

How long will the buffet be available?

Depending on the number of guests, the buffet will be set up for approximately 1,5 to 2,5 hours, during this time it will be regularly replenished to ensure a full selection of freshly prepared dishes. Afterwards, it will be cleared away to ensure the quality of the food is maintained at all times. The starters and warm dishes will be served first, and the dessert will be presented later and remain available for a longer period of time.

Is there a minimum guest count for buffets?

Our buffets are available for parties of 30 guests or more. For smaller celebrations, we recommend our plated menu or mixed menu and buffet, where the main course is freshly carved and served on-site.

Is it possible to taste the food in advance?

Yes, after your confirmed booking, we would be delighted to invite you to a scheduled tasting. This will give you the opportunity to sample your selected dishes and the wines chosen to complement it. For celebrations with 50 guests or more, the tasting is complimentary for two guests. For smaller parties, tastings are also available for a fixed fee.

Are we allowed to take the leftover food home?

Upon prior arrangement, you are welcome to take any leftover food with you after your event using your own containers. Please note that once the food leaves our premises, you are responsible for maintaining the cold chain. A waiver acknowledging this responsibility must be signed before the food can be taken.

May we bring our own wedding cake?

Yes, sure! We charge a service fee of €3.00 per guest for serving, refrigerating, and presenting the cake. Alternatively, we'd be delighted to create your custom wedding cake for you.

How are children charged for meals and drink packages?

Children up to and including 5 years old celebrate free of charge. Children between 6 and 11 years are charged 50 percent of the regular price, while guests 12 years and older are charged the full price. If more than ten children under 6 years participate, a fee of €35.00 per child will apply for each child. For plated menus, the children's meals (main course or children's menu) is charged per child; while all beverages are complimentary for children.



FAQ

Decoration & Styling

May we decorate the venue ourselves?

Of course, you can decorate yourselves or work with a professional event decorator. We simply ask that all decorations be installed in a way that does not damage the walls, furniture, or other venue property. If the venue is in use the day before your event, setup will be available up to two hours before your scheduled start time.

Can you recommend a florist?

For floral arrangements on your tables, throughout the venue, or for your wedding ceremony, we are pleased to recommend our trusted florist, Blumen Buschmann in Seevetal. Phone: +49 4105 2419, Website: www.blumen-buschmann.de

When does the decoration need to be removed?

We kindly ask you to remove all decorations and structures immediately after the event. For insurance reasons, we also ask that all gifts be taken with you on the same evening.

Can we hold a wedding ceremony at your venue?

Yes, wedding ceremonies can be held on our premises, on the terrace or adjacent lawn.

For civil ceremonies, please contact the Harburg Registry Office directly (Tel. +49 40 42871-3468).

If you're planning a symbolic ceremony, we'd be happy to recommend one of our preferred wedding officiants.

For ceremonies held at our venue, we charge a ceremony setup fee of €13.00 per guest, which includes staff, seating, and all setup and breakdown services.

Music & Entertainment

Is there a noise restriction?

Until 10:00 PM, we kindly ask you to keep the music volume remain at a reasonable level while our restaurant is still open. After that, you're welcome to celebrate with a DJ, live band, or your own playlist and enjoy the rest of your evening.

May we bring our own band or DJ?

Yes, of course. Our event management team will gladly coordinate all technical requirements with them beforehand. Alternatively, you may book one of our experienced DJs, including a professional sound and lighting system, directly through us.



Children & Families

Are children welcome at your events?

Children are very welcome at our venue. Parents or guardians are responsible for supervising their children during the party. For celebrations with approximately 10 or more children, we recommend arranging professional childcare so that everyone—including the parents – can relax and fully enjoy the occasion. We would be happy to recommend trusted childcare providers for your event.

Nature & Surroundings

Are fireworks permitted?

Unfortunately, fireworks are not permitted due to environmental protection regulations. Our venue is located next to the Außenmühlenteich Nature Reserve, a protected natural area. To help preserve its wildlife and natural surroundings, fireworks are prohibited by local authorities.

May we release balloons?

Releasing balloons is generally permitted at the lake. We kindly ask that you coordinate the exact location with us beforehand, as it can vary depending on the direction of the wind. Please also ensure that your balloon release is registered with the German Air Navigation Services (DFS) in accordance with applicable regulations. Out of respect for nature reserve and its wildlife, we strongly encourage you to consider an environmentally friendly alternative instead of releasing balloons.

May we have a bonfire in the garden?

Unfortunately, open fires are not permitted due to fire safety regulations.

Practical Information For Your Guests

Is parking available?

Our venue has its own parking spaces for you and your guests. In addition, there are numerous free public parking spaces within walking distance.

Is the venue wheelchair accessible?

Yes, the venue is fully wheelchair accessible. The entrance, event spaces, and restrooms are all designed to provide easy and convenient access.

Are there accommodations nearby?

Yes, there is a wide selection of lovely hotels and accommodations in the area. You can find a selection with our personal recommendations on [page 31](#).



FAQ

Booking & Payment

Is there a separate venue rental fee?

No, if you book a plated menu or buffet together with a beverage package, the venue rental is included. Our package also includes our in-house furniture, professional service staff, tableware, cutlery, glassware, table linens, venue cleaning, and personalized event planning throughout the preparation process.

How does payment work?

A 10% deposit is due upon signing the event agreement. The remaining balance is due approximately one week before the event, taking the final number of attendees into account. Any additional charges resulting from approved à la carte orders will be payable immediately after the event – or, by prior arrangement, after invoicing. Payment is made conveniently via bank transfer.

What is your cancellation policy?

If you need to cancel your event, we charge 50 percent of the total amount up to 90 days before the event date. Cancellations made after this period are subject to a fee of 80% of the total event value. If you postpone the event at least four weeks before the original date and hold it within six months, the cancellation fees are waived. The only exception is costs already incurred for external service providers.

What minimum spending requirements apply to the ballroom?

For the entire ballroom (both ballroom sections combined), there is a general minimum turnover of €13,500 on Fridays and a minimum turnover of €13,500 for food and beverages on Saturdays from May to September. For a single half of the hall, the general minimum revenue is €4,000 on Fridays and €5,000 on Saturdays during the summer. Outside of these periods, we are happy to make the entire ballroom available for your event with a lower minimum spend, subject to availability and prior agreement.

Can you accommodate very large events?

Yes, for events with more than 250 people, we open the entire venue, including the outdoor areas, available upon request. Please contact us for details regarding the applicable minimum spending requirements.

How can we contact you?

Our event team is always happy to assist you with any questions.

You can reach us by phone via: +49 40 702 99 77 22 or by email at:
events@leuchtturm-harburg.de

For restaurant reservations for groups of up to 30 guests, please contact our restaurant management team:
office@leuchtturm-harburg.de or +49 40 702 99 777.



This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook paper. There are no margins, text, or other markings on the page.

