



Modern gastronomy ideas for events

Enjoy with flexibility and diversity!

We would like to evolve this idea without Banquet Folder in a more creative manner and with even greater choices.

On one hand, this naturally includes that our concept of a consistent Congress Centre, strictly introduced since 2007, is credibly and creatively implemented also in the gastronomy sector. Our certifications in "Eco-Profit", "Green Globe" and "fairpflichtet" area are supported by a seasonal orientation of our offers, a most comprehensive regional supply chain as well as sustainable and resource-protecting products with bio-components.

Your physical wellbeing is just as important to us; that you find the right combination of menus in our new Banquet Folder with greater flexibility and more diverse options for your guests, and to be able to combine the increasingly important offer of vegetarian and some vegan options without neglecting the classic ranges in the process - entirely to your taste.

Naturally, we are looking forward to feedback and suggestions and would like to wish you "Bon appetite" at your events at the HCC and the HDI Arena.

Your HCC Team

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We have indicated our vegetarian and vegan dishes as follows:



In order to offer you fresh and regional products at all times, some of our dishes are exclusively seasonal and obtainable depending on availability.

Our asparagus season starts at the beginning of May and ends on 24.06. (Johannes day)

We require a notification regarding the number of persons attending the event as follows:

Up to 100 persons	1 week in advance
101 to 500 persons	2 weeks in advance
From 501 persons	4 weeks in advance

Our prices include VAT.

Rounding differences are possible due to the additional display of plus VAT prices.

Our buffet variations

From 20 persons

Explanations on buffet compilation

On the following pages, we shall introduce a buffet variation for each season with different combination options.

From these options, you can design your buffet individually according to your taste.

Each buffet variation contains crisp leafy and raw vegetable salads with our HCC house dressing as well as oven-fresh bread rolls and baguettes from our house baker with farmhouse butter.

Please select individually the following components from our menu:

4 Starters

3 Main courses (1x meat, 1x fish/poultry, 1x vegetarian)

4 Desserts

Alternatively, you can also select from one of our buffet recommendations.

Our chef has compiled a suggestion for you for every season.

Buffet variation Spring

from 20 persons

(Leafy and raw vegetable salads with house dressing¹⁰, bread¹ and butter are always included)

Starters

please select 4 starters

- Portions of local chicken breast
on crisp spinach salad with balsamic dressing¹⁰
- Salmon trout filet with multi-coloured lentil salad
- Carpaccio of regional turnip cabbage with smoked tofu and wild garlic vinaigrette^{10,12} 🍷
- Salad of Fuhrberg asparagus with chives from the City Park and radishes (subject to seasonal availability) 🍷
- Smoked fish variation with halved eggs^{3,7} and cream horseradish⁷
- Slices of roast veal with herbs from the City Park
with homemade salad of Fuhrberg asparagus 🍷 in a chive vinaigrette^{10,12}
- Sweet and sour pickled seasonal vegetables from the region
with smoked tofu 🍷 and Parmesan slivers⁷ 🍷
- Salad of broad beans with spring leeks from the City Park and herbs 🍷
- Poached medallion of salmon trout on crisp cabbage turnip salad in a herb vinaigrette¹⁰
- Salad of capsicum with herbs from the City Park 🍷

Main courses

please select 3 main courses (1x meat, 1x fish/poultry, 1x vegetarian)

- Strips of German free-range cattle in sour-cream sauce⁷
with pearl onions and champignon mushrooms, cabbage turnip vegetables and rice
- Tasty skewer of country turkey with a City Park herb sauce⁷
Seasonal, regional vegetables⁷ and butter potatoes
- Piccata of turkey breast^{1,3,7} with Nienburg braised vegetables and potato nocken^{1,3,7}
- Oven-fresh roast veal in Madeira sauce^{1,9} with seasonal vegetables and potato cratin⁷
- Salmon trout filet, baked juicy on seasonal oven vegetables, served with Ricklinger Pasta¹
- Pollock filet, roasted crispy, on lentil curry⁷
- Quinoa-chili-patty¹ on seasonal vegetable potpourri 🍷
- Crisp cauliflower patty^{1,3} on cabbage turnip vegetables 🍷

Desserts

please select 4 desserts

- Home-made rhubarb Schlupfer^{1,3,7} with vanilla sauce^{3,7} baked in the glass 🍷
- Yoghurt-Mascarpone cream⁷ with delicious cherry compote 🍷
- Strawberries à la Romanoff (contains alcohol)^{3,7} 🍷
- Peach cream with caramelised nuts⁸ 🍷
- Fresh regional strawberries with Hanover vanilla cream^{3,7} 🍷
- Thickened soy cream with rhubarb compote 🍷
- Light yoghurt mousse⁷ with cherries and vanilla 🍷
- Melon salad with mint from the City Park 🍷

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Our buffet recommendation for spring from 20 persons

Starters

Salmon trout filet with multi-coloured lentil salad

Carpaccio of regional turnip cabbage with smoked tofu and wild garlic vinaigrette^{10,12} 🍷

Portions of Oldenburg chicken breast
on crisp spinach salad with balsamic dressing¹⁰

Slices of roast veal with herbs from the City Park
with homemade salad of Fuhrberg asparagus in a chive vinaigrette

Crisp leafy and raw vegetable salads with our HCC house dressing¹⁰ 🍷

Oven-fresh bread rolls¹ and baguette¹ from our house baker 🍷 with farmhouse butter

Main courses

Strips of German free-range cattle in sour-cream sauce⁷
with pearl onions and champignon mushrooms, cabbage turnip vegetables and rice

Pollock filet, roasted crispy, on lentil curry⁷

Quinoa-chili-patty¹ on seasonal vegetable potpourri 🍷

Desserts

Yoghurt-Mascarpone cream⁷ with delicious cherry compote 🍷

Thickened soy cream with rhubarb compote 🍷

Peach cream with caramelised nuts⁸ 🍷

Melon salad with mint from the City Park 🍷

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Buffet variation summer

from 20 persons

(Leafy and raw vegetable salads with house dressing¹⁰, bread¹ and butter are always included)

Starters

please select 4 starters

Home-made cabbage turnip salad in herb vinaigrette^{10,12} with slices of smoked salmon

Slices of veal roll in chive-radish vinaigrette^{10,12}
with cherry from the City Park

Salad of champignons with dried tomatoes, garden herbs from the City Park
served with strips of Pattensen juicy ham

Crisp carrot salad with chickpeas, ginger and chili 🍌

Fruity quinoa salad⁸ with grapes and carrots, served with portions of smoked salmon

Home-made Emsland buckwheat pancake³ with asparagus salad in a lemon cream⁷ 🍋

Portions of Oldenburg chicken breast on home-made cucumber salad with dill from the City Park

Salad of Ricklinger Penne¹ with peas, tomatoes, radishes, chives
in a clear balsamic dressing¹⁰ 🍋

Home-made asparagus salad in a light lime cream⁷ with tomatoes and chives 🍋

Juicy inner chicken filets on fruity quinoa salad with grapes and nuts⁸

Main courses

please select 3 main courses (1x meat, 1x fish/poultry, 1x vegetarian)

Roast veal, fresh from the oven, in Madeira sauce^{1,9} with sweetheart cabbage⁷ and wheat risotto¹

Oldenburg chicken breast, spicy marinated on City Park herb sauce⁷
with colourful carrots and tagliatelle¹

Poultry roulade^{3,7} filled with spinach, seasonal, regional vegetables⁷ and potato pasta^{1,3,7}

Tasty spit roast from Lower Saxony pork, with vegetables⁷ and potato gratin⁷

Heidsches caffish filet in aromatic marinade on pea and wasabi mash⁷, with a City Park herb sauce⁷

Zander filet, baked crispy on the skin, mangold vegetables in soy sauce and Belana potatoes

Ricklinger Ravioli filled with goat cheese and lemon thyme^{1,3,7}
served with summer vegetables and parmesan slivers⁷ 🍋

Filled zucchinis from the City Park with couscous¹ and seasonal vegetables 🍌

Desserts

please select 4 desserts

Dark chocolate mousse^{1,3,7} with apricot compote 🍋

Home-made gooseberry cake baked in the glass^{1,3,7} with baisers³ 🍋

Breezy soy yoghurt mousse with red berry jelly 🍌

Home-made cheesecake^{1,3,7,8} with seasonal fruit 🍋

Apricot mousse on a buckwheat pancake³ 🍋

Home-made red berry jelly in Mason jar with soy vanilla cream 🍌

Juicy cherry cake^{1,3,7} baked in the glass 🍋

Gooseberry compote with vanilla sauce^{3,7} 🍋

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Our buffet recommendation for summer from 20 persons

Starters

Home-made cabbage turnip salad in herb vinaigrette^{10,12} with slices of smoked salmon

Portions of Oldenburg chicken breast on home-made cucumber salad with dill from the City Park

Salad of Ricklinger Penne¹ with peas, tomatoes, radishes, chives
in a clear balsamic dressing¹⁰ 🌱

Crisp carrot salad with chickpeas, ginger and chili 🌱

Crisp leafy and raw vegetable salads with our HCC house dressing¹⁰ 🌱

Oven-fresh bread rolls¹ and baguette¹ from our house baker 🌱 with farmhouse butter

Main courses

Oldenburg chicken breast, spicy marinated on City Park herb sauce⁷
with colourful carrots and tagliatelle¹

Heidsches catfish filet in aromatic marinade on pea and wasabi mash⁷, with a City Park herb sauce⁷

Filled zucchinis from the City Park with couscous¹ and seasonal vegetables 🌱

Desserts

Dark chocolate mousse^{1,3,7} with apricot compote 🌱

Home-made cheesecake^{1,3,7,8} with seasonal fruit 🌱

Home-made red berry jelly in Mason jar with soy vanilla cream 🌱

Gooseberry compote with vanilla sauce^{3,7} 🌱

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Buffet variation autumn

from 20 persons

(Leafy and raw vegetable salads with house dressing¹⁰, bread¹ and butter are always included)

Starters

please select 4 starters

Salmon trout on Lower Saxony pumpkin salad with ginger and raisins

Slices of Oldenburg chicken breast, marinated spicy
with a salad of Chinese cabbage and cranberries

Emsland buckwheat pancake³ with pickled seasonal vegetables 🌱

Small party rissole^{1,3,7} of beef with home-made potato salad

Medallions of butterfish, poached in the oven, served with a fruity salad of celery^{7,8}

Minced meat skewer^{1,3,7} from Pattensen beef with sweet potato salad with ginger and chili

Red cauliflower curry salad⁷ with chickpeas 🍛

Vegan soy balls with zucchini salad, home-made herb pesto and red onions 🍛

Medallions of turkey breast served with a fruity quinoa salad with grapes and nuts⁸

Pickled autumn vegetables with star anise and ginger 🍛

Main courses

please select 3 main courses (1x meat, 1x fish/poultry, 1x vegetarian)

Juicy Oldenburg chicken breast with cranberry sauce^{1,9} cauliflower and potato gratin⁷

Turkey goulash in pepper sauce^{1,7,9}, colourful vegetables⁷ and herb rice

Roast wild boar from the Deister in juniper sauce^{1,9} with red cabbage and dumplings^{1,3,7}

Pattensen spit roast in a hearty sauce^{1,9} with seasonal vegetables⁷ and potato gratin⁷

Tilapia filet, crisp from the pan, with potato-pumpkin mash⁷

Heidisches catfish filet on a ragout of apples and potatoes in soy cream

Filled tomato with quinoa and spinach à la HCC on a herb sauce⁶, served with tagliatelle¹ 🍛

Crispy lentil patty¹ on beetroot-apple vegetables 🌱

Desserts

please select 4 desserts

Home-made baker's cheese mousse⁷ with caramelised nuts⁸ and orange salad 🌱

Thickened soy cream with elderberry compote 🍛

Wilhelm Busch's plum bake with cooked vanilla cream^{3,7} 🌱

Alfländer apple compote with cinnamon and vanilla 🍛

Dark chocolate mousse^{1,3,7,8} with seasonal fruit 🌱

Cranberries and yoghurt⁷ in a Mason jar layered with vanilla crumble^{1,3} 🌱

Home-made chocolate cake^{1,3,7,8} with vanilla cream^{3,7} 🌱

Apple-pear compote from the Old Country with semolina pudding^{3,7} 🌱

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Our buffet recommendation for autumn

from 20 persons

Starters

Salmon trout on Lower Saxony pumpkin salad with ginger and raisins

Small party rissole^{1,3,7} of beef with home-made potato salad

Vegan soy balls with zucchini salad, home-made herb pesto and red onions 🍷

Slices of Oldenburg chicken breast, marinated spicy
with a salad of Chinese cabbage and cranberries

Crisp leafy and raw vegetable salads with our HCC house dressing¹⁰ 🍷

Oven-fresh bread rolls¹ and baguette¹ from our house baker 🍷 with farmhouse butter

Main courses

Roast wild boar from the Deister in juniper sauce^{1,9} with red cabbage and dumplings^{1,3,7}

Tilapia filet, crisp from the pan, with potato-pumpkin mash⁷

Filled tomato with quinoa and spinach on a herb sauce⁶, served with tagliatelle¹ 🍷

Desserts

Altländer apple compote with cinnamon and vanilla 🍷

Home-made chocolate cake^{1,3,7,8} with vanilla cream^{3,7} 🍷

Dark chocolate mousse^{1,3,7,8} with seasonal fruit 🍷

Thickened soy cream with elderberry compote 🍷

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Buffet variation winter

from 20 persons

(Leafy and raw vegetable salads with house dressing¹⁰, bread¹ and butter are always included)

Starters

please select 4 starters

Belana potato salad with chickpeas and a touch of ginger 🍌

Quiche from the Oldenburg palm^{1,3,7} with fried Pattensen Bregenwurst

Cod filet on salad of beetroot and Altländer apple with fresh horseradish

Slices of roast veal in a herb crust with Gröner Hein as salad (pear, beans and bacon)

Salmon trout filet on Emsland buckwheat pancake³, served with pickled vegetables

Slices of smoked duck breast on celery salad⁷ with walnuts and mandarins

Tender wheat salad^{1,8} with seasonal vegetables and smoked tofu 🍌

Nienburg black salsify salad with marinated inner chicken filets

Pickled winter vegetables with star anise, ginger and raisins 🍌

Crispy salad of Chinese cabbage in a cranberry vinaigrette^{10,12} 🍌

Main courses

please select 3 main courses (1x meat, 1x fish/poultry, 1x vegetarian)

Juicy pork medallions from Pattensen on cranberry sauce^{1,7,9}

with seasonal vegetables⁷ and half an oven potato, filled with pumpkin and leeks

Marinated Oldenburg chicken breast in cream sauce^{1,7}, served with potato-pumpkin vegetables and tagliatelle¹

Braised duck drumstick in orange sauce^{1,9}, apple-red cabbage and potato dumplings^{1,3,7}

Venison calf shank from Deister with cranberry sauce^{1,9} Brussels sprouts⁷ and Spätzle^{1,3,7}

Pollock filet on a coarse mustard sauce⁷ with Chinese cabbage and butter potatoes

Cod filet on a beetroot-potato-mousse⁷

Emsland buckwheat pancake³ filled with seasonal vegetable ragout⁷ 🍌

Filled zucchini with couscous¹ with fine vegetables and a potato-pumpkin mash⁶ 🍌

Desserts

please select 4 desserts

Lukewarm nut cake^{1,3,7,8} with vanilla cream^{3,7} 🍌

Home-made baker's cheese mousse⁷ with caramelised nuts⁸ and orange salad 🍌

Gingerbread soy mousse with rum plumbs (contains alcohol) 🍌

White chocolate mousse^{3,7} with gingery biscuit crumble^{1,7} 🍌

Lukewarm apple and pear strudel^{1,3,7,8} from the house baker with vanilla sauce^{3,7} 🍌

Home-made soy yoghurt cream with cinnamon and vanilla, Altländer apple compote 🍌

Thickened soy cream with caramelised nuts⁸ 🍌

Sweet Emsland buckwheat pancake³ with Wilhelm Busch's plum bake 🍌

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Our buffet recommendation for winter
from 20 persons

Starters

Cod filet on salad of beetroot and Altländer apple
with fresh horseradish

Slices of smoked duck breast
on celery salad⁷ with walnuts and mandarins

Tender wheat salad^{1,8} with seasonal vegetables and smoked tofu 🍷

Nienburg black salsify salad with marinated inner chicken filets

Crisp leafy and raw vegetable salads with our HCC house dressing¹⁰ 🍷

Oven-fresh bread rolls¹ and baguette¹ from our house baker 🍷 with farmhouse butter

Main courses

Juicy pork medallions from Pattensen on cranberry sauce^{1,7,9}
with seasonal vegetables⁷ and half an oven potato, filled with pumpkin and leeks

Pollock filet on a coarse mustard sauce⁷ with Chinese cabbage and butter potatoes

Emsland buckwheat pancake³ filled with seasonal vegetable ragout⁷ 🍷

Desserts

Lukewarm nut cake^{1,3,7,8} with vanilla cream^{3,7} 🍷

White chocolate mousse^{3,7} with gingery biscuit crumble^{1,7} 🍷

Home-made soy yoghurt cream with cinnamon and vanilla, Altländer apple compote 🍷

Thickened soy cream with caramelised nuts 🍷

Price per person € 42.00 incl. VAT (€ 35.29 plus VAT)

Rustic City Park Buffet from 20 persons

Starters

Harzer cheese⁷ with music - pickled Harzer cheese with fine rapeseed oil and red onions 🌱

Small rissole of Pattensen free-range cattle^{1,3,7} on a home-made potato salad

Slices of boiled beef filet in a shallot-radish vinaigrette^{10,12}

Filet of Wedemarker smoke trout on crisp cucumber salad with fresh dill

Home-made buckwheat pancake³
with pickled seasonal vegetables and herb sour cream⁷ 🌱

Crisp leafy and raw vegetable salads with our HCC house dressing¹⁰ 🍷

Oven-fresh bread rolls¹ and rustic baguette¹ from our house baker 🍷 with farmhouse butter

Main courses

Small pork knuckle, crisp from the oven, with Wonnekraut⁷ and potatoes

Heidisches catfish filet on a potato-onion mash⁷

Home-made vegetable strudel^{1,9} with a fine soy herb sauce 🍷

Desserts

Sylt red fruit jelly with vanilla sauce^{3,7} 🌱

Hanover vanilla cream^{1,3,7} with fruit marrow 🌱

Fresh fruit salad with fruit of the season and mint from the City Park 🍷

Price per person € 35.00 incl. VAT (€ 29.41 plus VAT)

Vegan HCC-Buffer 🌱
from 20 persons

Soups

Cream soup of regional mushrooms (depending on season) with soy cream and fresh garden herbs

Carrot-ginger soup with vanilla and soy cream

Starters

Salad with seasonal vegetables with fresh herbs, shallots and roasted tofu

Little rolls of city-park-zucchini filled with bulgur¹, tomatoes and basil

Seasonal leafy and raw vegetable salads with our house dressing¹⁰

Smoked tofu, mildly marinated, on regional, seasonal vegetable carpaccio
with a fruity tomato vinaigrette

oven-fresh bread rolls¹ and rustic baguette¹ from our house baker

Main courses

Sliced soy in a fruity hot tomato sauce⁹ with colourful rice

Mediterranean vegetables fried in olive oil. with a slice of fried polenta slice

Nienburg potato-carrot pancake on a champignon ragout in soy cream sauce

Dessert

Panna Cotta of soy cream with seasonal fruit puree

Vegan lemon cream⁶ à la HCC

Ragout of seasonal fruits on a light soy yoghurt cream

Price per person € 35.00 incl. VAT (€ 29.41 plus VAT)

Seasonal asparagus buffet from 20 persons

Entree

Cream soup of regional asparagus⁷ with a small garnishing 🌱
(also vegan on demand 🌱)

Hearty salad of regional asparagus with cherry tomatoes, fine shallots
and chives from the City Park 🌱

Aspic of green and white asparagus with fine vegetable strips
in an aromatic basil jelly 🌱

Main course

Portion of asparagus with new potatoes⁷, sauce Hollandaise^{3,7} and melted butter 🌱

Veal schnitzel^{1,3}

Pike perch filet

Raw and cooked ham from the regional country butcher

Desserts

Hanover vanilla cream^{3,7} with fresh regional strawberries 🌱

Yoghurt-strawberry- terrine^{3,7} 🌱

Fresh strawberries marinated in City Park mint and Cointreau 🌱

Price per person on request*

*Due to seasonal availability and price development, we ask for your understanding that we can only provide a quote approx. four weeks prior to the event.

HCC Lunch/dinner buffet

from 10 persons

Selection of meals according to chef's recommendations

Selection of salads with HCC house dressing, oven-fresh bread 🍞

4 Starters

2 Main courses (one of them vegan)

3 Desserts 🍷

Price per person € 27.00 incl. VAT (€ 22.69 plus VAT)

HCC Lunch packet

10 to 500 persons

1 bread roll with topping (wheat or multi-corn roll)

1 Piece of fruit 🍌

1 Cup of yoghurt 🍷

1 Muesli bar^{1,5,6,8} 🍷

1 Water 0.5 l PET

Serviette, spoon

Price per person € 12.00 incl. VAT (€ 10.08 plus VAT)

HCC breakfast buffet

From 10 persons

Wheat bread roll¹, Party bread roll¹, Whole-grain juice bread¹ 🍌 and butter croissants^{1,7}

butter 🍷, margarine 🍌, marmalade 🍌, Nutella^{5,8} 🍷

Baker's cheese, yoghurt, milk 🍷

Muesli^{5,6,8} 🍷

Fruit salad 🍌

Vegetable sticks 🍌 with herb baker's cheese 🍷

Smoked trout with cream horseradish⁷

Various cold cuts and cheeses^{7,a}

Scrambled egg, bacon, Nuremberg sausages

Price per person € 16.00 incl. VAT (€ 13.45 plus VAT)

From our steaming soup kettles

From 10 persons

All soups and stews are home-made and are prepared with choice ingredients.
We serve a wheat bread roll from our house baker with each soup.

plus VAT incl. VAT

Lower Saxony special day soup with vegetable strips, egg and meat balls ^{1,3,7}	Terrine	€ 5.04	€ 6.00
Lentil stew ^{9,10} , just like grandmother's, with fresh vegetables without sausage 🌱	Terrine	€ 5.46	€ 6.50
with sausage	Terrine	€ 5.88	€ 7.00
Pea stew ^{9,10} , with crisp vegetables and potatoes without sausage 🌱	Terrine	€ 5.46	€ 6.50
with sausage	Terrine	€ 5.88	€ 7.00
Goulash soup ⁹ from 100 % beef, capsicum and potato	Terrine	€ 6.30	€ 7.50
"Gröner Hein" Stew from Altländer pears green beans and smoked bacon	Terrine	€ 6.30	€ 7.50
Soup buffet (two soups of your choice with bread roll)	per person	€ 9.66	€ 11.50

Seasonal soups 🌱 (also vegan on demand 🌱)

Spring

Home-made asparagus soup ⁷ with small garnishing	Terrine	€ 5.46	€ 6.50
Fruity tomato soup ⁷	Terrine	€ 5.46	€ 6.50

Summer

Cauliflower soup ⁷ with small garnishing	Terrine	€ 5.46	€ 6.50
Capsicum cream soup ⁷	Terrine	€ 5.46	€ 6.50

Autumn

Home-made pumpkin soup ⁷ with ginger and City Park honey	Terrine	€ 5.46	€ 6.50
Altländer Apple soup with horseradish ⁷	Terrine	€ 5.46	€ 6.50

Winter

Cream soup from local celery ⁷ with small garnishing	Terrine	€ 5.46	€ 6.50
Carrot-curry soup ⁷	Terrine	€ 5.46	€ 6.50

Snacks for any occasion

		plus VAT incl. VAT	
<u>Sweets</u>			
Muffin ^{1,3,5,6,7,8,11} (various sorts) 🌱	Piece	€ 2.10	€ 2.50
Donut ^{1,3,5,6,7,8,11} (various sorts) 🌱	Piece	€ 2.10	€ 2.50
HCC tray cakes ^{1,3,5,6,7,8,11} (pieces halved) 🌱	Piece	€ 2.52	€ 3.00
Vegan banana cake with nuts and currants ^{1,8} 🌱	Piece	€ 4.03	€ 4.80
Vegan apple-nut cake ^{1,8} 🌱	piece	€ 4.03	€ 4.80
Mixed pastries ^{1,3,5,6,7,8,11} 🌱	50 grams	€ 2.94	€ 3.50
Hanover Heidesand ^{1,3,5,6,7,8,11} 🌱	50 grams	€ 2.94	€ 3.50
Variety of small sweets ^{1,3,5,6,7,8,11} (3 pieces per person) 🌱 alternating selection e.g. various filled mini croissants Raspberry mini cake, chocolate mini cake	Portion	€ 2.94	€ 3.50
Variety of small savories ^{1,3,5,6,7,8,11} (3 pieces per person) alternating selection e.g. various filled mini croissants, mini crispy sticks	Portion	€ 2.94	€ 3.50
<u>Healthy selection</u> 🌱			
Fruit 🌱	Piece	€ 1.09	€ 1.30
Fresh fruit salad in the tumbler 🌱 optionally with yoghurt 🌱	Portion Portion	€ 1.68 € 2.35	€ 2.00 € 2.80
Whole milk yoghurt 🌱 or soy yoghurt 🌱 with home-made fruit compote	Portion	€ 2.35	€ 2.80
Studentenfutter ^{5,8} 🌱	Portion	€ 2.35	€ 2.80
Energy bar ^{1,3,5,6,8} (6 pieces) 🌱 Alternating selection e.g. vegetable chips, Dextro Energy, Studentenfutter	Portion	€ 6.72	€ 8.00
<u>Savoury</u>			
Mini lye roll ¹ 🌱 with country butter (3 pieces per person)	Portion	€ 2.35	€ 2.80
Ham-cheese-croissant ^{1,3,7}	piece	€ 2.35	€ 2.80
HCC-stadium lye pretzel 🌱	170 grams	€ 2.69	€ 3.20
<u>Tasty</u>			
Bockwurst with bread roll ¹	Portion	€ 2.35	€ 2.80
Rye bread roll with coleslaw and Kasseler roast	Portion	€ 4.20	€ 5.00
Emsland buckwheat pancake ³ with smoked salmon and Crème fraîche ⁷	Portion	€ 4.20	€ 5.00
HCC Schöpf curry sausage with baguette ¹ from house baker	Portion	€ 4.62	€ 5.50
Bockwurst with potato salad and baguette ¹	Portion	€ 5.80	€ 6.90
Bockwurst with potato salad and baguette ¹	Portion	€ 6.97	€ 8.30

The classic for all occasions, our open bread rolls or whole party roll (open mixed wheat, multi-corn and rye rolls^{1.8}) covered with:

	plus VAT incl. VAT	
Herb cream cheese ⁷ 🍃	€ 2.61	€ 3.10
Gouda ^{7,8} 🍃	€ 2.61	€ 3.10
Leerdamer ^{7,a} 🍃	€ 2.61	€ 3.10
Grilled, pickled vegetables 🍷	€ 2.61	€ 3.10
Tasty Salami	€ 2.61	€ 3.10
Juicy cooked ham	€ 2.61	€ 3.10
Smoked turkey breast	€ 2.61	€ 3.10
Pink roast beef	€ 3.87	€ 4.60
Smoked salmon	€ 3.87	€ 4.60

Half home-made wraps^{1,7} * filled with crisp salads and:

Tomato, Mozzarella ⁷ and rocket 🍃	€ 3.36	€ 4.00
Avocado cream ⁷ , tomatoes and goat cheese ⁷ 🍃	€ 3.36	€ 4.00
Grilled turkey breast, curry cream ⁷	€ 3.36	€ 4.00
Tuna salad	€ 3.36	€ 4.00
Seasonal, grilled vegetables 🍃	€ 3.36	€ 4.00

*We offer the same fillings also in a home-made Emsland buckwheat pancake^{1,3,7} (from 50 pieces).

Bagel¹ covered with:

Herb cream cheese ⁷ , tomato and rocket 🍃	€ 3.78	€ 4.50
Avocado cream ⁷ , tomato and goat cheese ⁷ 🍃	€ 3.78	€ 4.50
Grilled turkey breast and curry cream ⁷	€ 3.78	€ 4.50
Smoked salmon, lettuce and horseradish	€ 6.30	€ 7.50
Roast beef from free-range cattle and home-made Remoulade sauce ^{3,7}	€ 6.30	€ 7.50

Finger food

A minimum order of 50 pieces in total and 5 pieces per type apply for finger food.

Our recommendation for finger food

If you wish to create a reception situation, we recommend scheduling 4 pieces per person, otherwise, plan on 10 pieces per person.

Would you like your finger food as a Flying Buffet
we are happy to offer a service flat rate of € 5.00 incl. VAT (€ 4.20 plus VAT) per person.

Cold

Slices from the bread stick (mixed rye, multi-corn, wheat stick^{1,8}) from or house baker, covered with:

plus VAT incl. VAT

Country ham, cornichons and mini corn on the cob	€ 3.78	€ 4.50
Slices of chicken breast, curry-cream ⁷ and seasonal fruit	€ 3.78	€ 4.50
Grilled vegetables 🍷 (with Parmesan slivers ⁷ 🍷)	€ 3.78	€ 4.50
Smoked salmon from the coast with a slice of egg, dill and horseradish	€ 5.04	€ 6.00
Roast beef from German free-range beef and remoulade ^{3,7}	€ 6.72	€ 8.00
North Sea crabs ⁷ and dill	€ 6.72	€ 8.00

Small beef rissole ^{1,3,7} or vegetable balls 🍷 with home-made potato salad and grilled vegetables	€ 2.35	€ 2.80
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Small profiteroles ^{1,3,7} filled by our house baker with a herb cream cheese ⁷ 🍷	€ 2.35	€ 2.80
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Hanover blood sausage bruschetta ¹⁰ with fine onions and roasted potato cubes on real Hanover barley bread ¹	€ 3.36	€ 4.00
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"Gröner Hein" as salad in a Mason jar (pears, beans and bacon) with young salted herring	€ 3.36	€ 4.00
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Small medallion of fresh salmon on a Wakame algae salad ¹¹	€ 3.78	€ 4.50
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Crisp leaf and raw vegetable salad in a tumbler with our house dressing ¹⁰ 🍷	€ 3.78	€ 4.50
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Small Emsland buckwheat pancake ^{1,3,7} with smoked salmon and horseradish cream ⁷	€ 4.20	€ 5.00
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Smoked trout filet on Pumpernickel ¹ with crispy cucumber and dill	€ 4.20	€ 5.00
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During the season

Fuhrberg asparagus salad in a light lemon dressing ⁷ 🍷	Price according to season
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Warm

plus VAT incl. VAT

Vegetarian mini quiche ^{1,3,7} with spinach and feta 🌱	€ 2.35	€ 2.80
Vegetarian mini quiche ^{1,3,7} with Mediterranean vegetables 🌱	€ 2.35	€ 2.80
Small skewer of minced beef from Pattensen on spicy capsicum	€ 2.35	€ 2.80
Small beef rissoles ^{1,3,7} on a potato-onion mash	€ 2.35	€ 2.80
Small vegetable rissoles ¹ 🍌 on a potato-onion mash	€ 2.35	€ 2.80
Home-made onion pie ^{1,3,7} with bacon and onion and herb Crème fraîche ⁷	€ 2.35	€ 2.80
Mini meatloaf baked in the glass with sweet mustard and sautéed onion	€ 2.35	€ 2.80
Our HCC Schöpf curry sausage in the tumbler with spicy tomato-curry sauce	€ 2.35	€ 2.80
Pork filet medallion on seasonal vegetable ragout	€ 2.35	€ 2.80
Mini-Pizzas ^{1,3,7} (2 pieces, different types)	€ 2.52	€ 3.00
Emsland buckwheat pancake ^{1,3,7} filled with seasonal vegetables and smoked tofu 🌱	€ 2.52	€ 3.00
We are happy to serve all seasonal soups also in a Mason jar as finger food	€ 2.94	€ 3.50
Juicy chicken filets, spicy marinated, on tender wheat salat ^{1,8} with vegetables and nuts	€ 2.94	€ 3.50

Seasonal in autumn and winter

Juicy tarts ^{1,3,7} with pumpkin and crispy bacon	€ 2.94	€ 3.50
Quiche from the Oldenburg palm ^{1,3,7} with fried Bregenwurst or Kassler	€ 2.94	€ 3.50

Dessert as finger food

Fresh fruit salad in the tumbler 🍌 optionally with yoghurt 🌱	€ 1.68	€ 2.00
Small home-made waffle ^{1,3,7} with seasonal, home-made fruit compote 🌱	€ 2.35	€ 2.80
Various desserts ^{1,3,5,6,7,8,11} (depending on season) arranged in small glasses 🌱	€ 2.35	€ 2.80
Our dome tart made from fluffy biscuit ^{1,3,7} and Hanover vanilla cream ⁷ crowned with a chocolate dome ^{5,6,7} 🌱	€ 2.52	€ 3.00
The original from Lower Saxony - Poor knight in small ^{1,3,7} - with fruit of the season 🌱	€ 2.52	€ 3.00
Small tart from house baker with fruit and vanilla cream ^{1,3,5,7,8} 🌱	€ 2.52	€ 3.00
Petit Fours ^{1,3,5,6,7,8} from our French home baker	€ 3.53	€ 4.20

Our flat rates

Future Meeting Space Flat Rate

86.00 € incl. VAT (72.27 € plus VAT) per person and day for 10 to 120 persons* for 8 hours

The following drinks are available to your function in self-service
in the fridge or from buffets:

Mineral water^{1,2}, Coca-Cola^{a,i,m}, Coca-Cola Light^{a,i,l,m}, Orange juice, Apple juice,
Coffee speciality machine (cup of coffee^m, Cappuccino^{m,7}, Espresso^m, Latte Macchiato^{m,7}), Selection of teas^l

Furthermore, the flat rate comprises the seminar room with HD beamer, WLAN (up to 5 Mbit per
terminal) and presentation material (cards & pens)










*With a participation of 30 persons, only Future Meeting Space A or B are available.

If you would like to book both rooms for your event, we charge additionally
room provision costs of € 500.00 incl. VAT (€ 420.17 plus VAT) per day







Selection of your catering needs during the event

(The specific content is selected by HCC):

Variation 1:

- In the fridge for self-service, all day long: 
 - Smoothie (different types) 
 - Fruit bar^{5,8} (different types) 
 - Cake variations^{1,3,5,6,7,8,11} 
 - Fresh seasonal fruit skewers or fruit salad 
- Energy bar^{1,3,5,6,8} (filled 6 times), available all day 
- At lunch for self-service
bite-size snacks to satisfy the hunger from the fridge, e.g.
Bagel-corners^{1,7} with different toppings
Half-wraps^{1,7} different toppings
Ebly salad¹ with nuts and vegetables 
- Small soy rissoles¹ with Wakame algae salad¹¹ 
- Quinoa salad^{5,8} with fruit and vegetables 

Variation 2:

- In the fridge for self-service, all day long: 
 - Smoothie (different types) 
 - Fruit bar^{5,8} (different types) 
 - Cake variations^{1,3,5,6,7,8,11} 
 - Fresh seasonal fruit skewers or fruit salad 
- Energy bar^{1,3,5,6,8} (filled 6 times), available all day 
- For lunch or dinner: Participation in the general seasonal lunch or dinner buffet
incl. 1 soft drink 0.2l/0.25 l

We charge each additional hour after the 8th hour at € 5.50 incl. VAT (€ 4.62 plus VAT) per person.

100 % of the number of guests is calculated.

Additional hours are only possible after binding prior reservation.

HCC daily flat rate

61.00 € incl. VAT (51.26 € plus VAT) per person and day for 10 to 199 persons* for 8 hours

The following drinks are available to your function in self-service
in the fridge or from buffets at the central catering section:

Mineral water¹², Coffee^{l,m}/Tea^l, Coffee specialities^{m,7}
Coca-Cola^{a,i,l,m}, Coca-Cola Light^{a,i,l,m}, Apple juice, orange juice

Participation in the general seasonal lunch or dinner buffet according to the stipulation of the kitchen
incl. 1 soft drink 0.2l/0.25 l

"Two sweet pieces from the bakery"^{1,3,5,6,7,8,11} (according to the stipulation of the kitchen) →

Seminar room with beamer, flipchart and WLAN (up to 5 Mbit per terminal)

We shall provide you with a seminar room in accordance with your event and number of participants.

If a different size room is required, we shall charge pro-rata rent.

We shall present you with an individual offer for seminars under 10 persons
in terms of gastronomy, technology and room rental according to price list.

We charge each additional hour after the 8th hour at € 5.50 incl. VAT (€ 4.62 plus VAT) per person.
100 % of the number of guests is calculated.

Additional hours are only possible after binding prior reservation.

Daily flat rate without lunch/dinner buffet

34.00 € incl. VAT (28.57 € plus VAT) per person and day for 10 to 199 persons* for 8 hours

Services as described above, less participation in general seasonal lunch/dinner buffet

We charge each additional hour after the 8th hour at € 5.50 incl. VAT (€ 4.62 plus VAT) per person.
100 % of the number of guests is calculated.

Additional hours are only possible after binding prior reservation.

Gastronomy flat rate

46.50 € incl. VAT (39.08 € plus VAT) per person and day from 200 persons for 8 hours

The following drinks are available to your function in self-service
in the fridge or from buffets at the central catering sections:

Mineral water¹², Coffee^{l,m}/Tea^l, Coca-Cola^{a,i,l,m}, Coca-Cola Light^{a,i,l,m}, Apple juice, orange juice

Participation in the general seasonal lunch / dinner buffet according to the stipulation of the kitchen
incl. 1 Soft drink 0.2l/0.25 l

"Two sweet pieces from the bakery"^{1,3,5,6,7,8,11} (according to the stipulation of the kitchen) →

The provision of the room and the technical equipment are calculated according to the technical price list or
individual offer.

We charge each additional hour after the 8th hour at € 5.50 incl. VAT (€ 4.62 plus VAT) per person.
100 % of the number of guests is calculated.

Additional hours are only possible after binding prior reservation.

Beverage flat rate for seminars

(not possible for event at the conference level)

€ 15.50 incl. VAT (€ 13.03 plus VAT) per person for up to 4 hours

€ 23.50 incl. VAT (€ 19.75 plus VAT) per person for up to 8 hours

The following drinks are available to your function in self-service in the fridge or from buffets at the central catering sections:

Mineral water¹², Coffee^{l,m}/Tea^l, Coca-Cola^{a,i,m}, Coca-Cola Light^{a,i,l,m}, Apple juice, orange juice

We charge each additional hour after the 4th/8th hour at € 5.50 incl. VAT (€ 4.62 plus VAT) per person.

100 % of the number of guests is calculated.

Additional hours are only possible after binding prior reservation.

Beverage flat rate for evening events

€ 28.00 incl. VAT (€ 23.53 plus VAT) per person for up to 4 hours

Gilde bear on tap¹, Gilde free¹,

White wine, house brand¹², Red wine house brand¹², Secco

Mineral water¹², Coca-Cola^{a,i,m}, Coca-Cola Light^{a,i,l,m}, Fanta, Sprite, apple juice, orange juice

Coffee^{l,m}, Tee^l

We charge each additional hour after the 4th hour at € 5.50 incl. VAT (€ 4.62 plus VAT) per person.

100 % of the number of guests is calculated.

Additional hours are only possible after binding prior reservation.

Upgrades:

			plus VAT	incl. VAT
Wheat bear	per person	€ 2.52	€ 3.00	
Sparkling wine	per person	€ 2.52	€ 3.00	
Coffee specialities	per person	€ 2.52	€ 3.00	

Drinks selection

			plus VAT incl. VAT
<u>Coffee and tea specialties</u>			
Coffee ^{l,m} and tea selection ^l (in pots)	litre	€ 10.08	€ 12.00
<u>Non-alcoholic beverages</u>			
Carolinen Gourmet fine-sparkling or naturelle ¹²	0.75 l	€ 6.30	€ 7.50
Carolinen Gourmet apples cider	0.75 l	€ 6.30	€ 7.50
Orange juice	litre	€ 9.24	€ 11.00
Apple juice	litre	€ 9.24	€ 11.00
Coca-Cola ^{a,i,m} , Coca-Cola Light ^{a,i,l,m} , Fanta ^c , Sprite ⁱ	litre	€ 7.98	€ 9.50
<u>Bears¹</u>			
Gilde Ratskeller Premium Pilsner on tap	litre	€ 8.40	€ 10.00
Gilde Ratskeller Premium Pilsner	bottle 0.33 l	€ 2.94	€ 3.50
Gilde Radler	bottle 0.33 l	€ 2.94	€ 3.50
Franziskaner Hefeweizen	0.5 l	€ 4.62	€ 5.50
<u>Non-alcoholic beers¹</u>			
Vita Malz ^{a,i,j}	bottle 0.33 l	€ 2.18	€ 2.60
Gilde free	bottle 0.33 l	€ 2.94	€ 3.50
Franziskaner Hefeweizen, non-alcoholic	0.50 l	€ 4.62	€ 5.50
<u>Sparkling wine and Champagne¹²</u>			
Secco, House brand,	0.75 l	€ 20.17	€ 24.00
Sparkling wine, House brand,	0.75 l	€ 21.85	€ 26.00
Champagne Moët et Chandon	0.75 l	€ 79.83	€ 95.00
Champagne reception, 30 minutes (sparkling wine, sparkling wine / orange juice, water)	per person	€ 4.20	€ 5.00

White wines¹² plus VAT incl. VAT

Hannover Congress Centrum Cuvée white wine Weinhaus Lergenmüller Müller-Thurgau, Grüner Silvaner, QbA, dry, Palatinate	0.75 l € 15.13 € 18.00
Pinot Grigio delle Venezie, IGT Vineyard Zonin, Italy	0.75 l € 16.39 € 19.50
Chardonnay delle Venezie, IGT Vineyard Zonin, Italy	0.75 l € 16.81 € 20.00
Vineyard Studier Riesling, QbA, dry, Palatinate	litre € 20.08 € 23.90
Dr. Pauly Bergweiler Riesling, demisec, Mosel	litre € 20.17 € 24.00
Versus White Chenin Blanc/Sauvignon Blanc, South Africa	Litre € 20.17 € 24.00
Rheingau Riesling, QbA, dry Vineyard Eser, Rheingau	litre € 21.01 € 25.00
Würzburger Stein, VDP. Erste Lage, dry Silvaner, vineyard Bürgerspital zum HI. Geist, Franken	0.75 l € 26.47 € 31.50

Rosé¹²

Spätburgunder Vineyard Sonnenhof, Weissherbst, Württemberg	litre € 20.59 € 24.50
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Red wines¹²

Hannover Congress Centrum Cuvée red wine Vineyard Lergenmüller Portugieser, Dornfelder, QbA, dry, Pfalz	0.75 l € 15.55 € 18.50
Merlot Vino Varietale, IGT Vineyard Zonin, Italy	0.75 l € 15.97 € 19.00
Montepulciano d' Abruzzo, DOC Vineyard Zonin, Italy	0.75 l € 15.97 € 19.00
Trollinger QbA, dry Vineyard Sonnenhof, Württemberg	litre € 20.59 € 24.50
Chianti, dry DOCG Vineyard Zonin, Italy	0.75 l € 21.01 € 25.00
Versus Red Merlot/Shiraz, South Africa	litre € 22.27 € 26.50
Oberbergener Bassgeige Spätburgunder, QbA, dry Vineyard Oberbergen, Baden	litre € 22.27 € 26.50

Food labelling

 vegetarian

 vegan

1. Wheat containing gluten (i.e. wheat, rye, barley, oats, spelt etc.) as well as products produced thereof
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products (from sustainable fisheries MSC)
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and dairy products (incl. lactose)
8. Nuts, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*)
walnuts (*Juglans regia*), cashews (*Anacardium occidentale*)
pecans (*Carya illinoensis*, Wangenh.), Brazil nuts (*Bertholletia excelsa*), Pistachios (*Pistacia vera*),
Macadamias and Queensland nut (*Macadamia ternifolia*) as well as products produced from them
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame products
12. Sulphur dioxide and sulphite
in a concentration > 10 mg/kg or 10 ml/l, nominate as SO₂
13. Lupine and products thereof
14. Molluscs and products thereof

a) with colourant

b) with preservatives or preserved

c) with antioxidants

d) with flavour enhancers

e) sulphured

f) blackened

g) waxed

h) with phosphates

i) with sweetener/s

j) with a type of sugar and sweetener

k) contains a phenylalanine source

l) can have a laxative effect if consumed in excessive amounts

m) contains caffeine

n) contains quinine