Weddings and Baptisms at Schloss Weitenburg

A party that will be unforgettable - so personal and friendly that you feel like a private guest of the owner - and so professional as can only be organised by qualified personnel.

Our rooms

Jägerzimmer (up to 14 people) beside our restaurant

Roter Salon for registry office weddings
(up to 32 persons)

Roter Salon (up to 18 persons), connected with the Ahnensaal (up to 60 persons, room rent EUR 12,00/person)

Hohenbergsaal (up to 60 persons), connected with the Kaminzimmer (totally 120 persons,
room rent EUR 10,00/person)

Turmsalon in the private rooms of the south wing
(up to 24 persons, room rent EUR 15,00 per person)

Torhaus (150 persons, only for receptions)
courtyard (up to 500 persons, only for receptions)

Our menus

Game from own hunt, fish and poultry from private breed, vegetable arranged by the market, carefully composed to classical food sequences or for your own desires; in addition wines from Wuerttemberg, Baden or from your favourite region.

In the meantime you can go for a walk in our castle garden, to the golf course and, and, and.....
Registry office weddings in the Roter Salon

We are happy to offer you the possibility to organize your registry office wedding in the special atmosphere of our ROTER SALON.

Where
In the most beautiful room of the castle with baroque stucco ceiling, precious decorations and historical paintings from the 19th century.

When
Monday until Friday at normal office hours as well as Saturday morning according to appointment

It would be a pleasure for us to help you with reservation and completion. Please do not hesitate to contact us if there are any questions concerning your wedding. Best would be however, you once personally drop in, so that we can show you our house - please call us before your visit, so that the parlors are not occupied.

**BASE PRICE**
EUR 380,00
(including all fees, without family register)

Family register prices on request

For weddings with reception (without lunch or dinner) we charge a rent for providing a room or a location:

<table>
<thead>
<tr>
<th>Number of Persons</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>up to 20 persons</td>
<td>EUR 180,00</td>
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<tr>
<td>60 and more persons</td>
<td>EUR 300,00</td>
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<tr>
<td>up to 60 persons</td>
<td>EUR 250,00</td>
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</tbody>
</table>
Weddings and baptisms in our chapel

Catholic, protestant and ecumenical weddings can be held in our chapel.

Please ask for more information.

Best would be to bring your priest along with you and inform our parish office:

Protestant parish in Rottenburg-Eckenweiler
Tel.: 0049 (0) 74 57 / 91 64 0
pfarramteckenweiler@t-online.de

Catholic parish in Starzach-Bierlingen
Tel.: 0049 (0) 74 83 / 9 28 09 0
starzachpfarramt@web.de

We charge EUR 200,00 for the use of our chapel.
(including VAT)
For receptions

Sparkling wine “Schloss Weitenburg”
Sparkling wine “Schloss Weitenburg” rosé
Henry Mandois Champagne Brut Origine

or/and

Apple secco (non-alcoholic)

or/and

Elderberry flower cocktail (with sparkling wine)
Elderberry flower cocktail (without alcohol)

For coffee time

Coffee/tea/hot chocolate (thermos pot)
Whole cake (12 pieces)
Whole gateau (16 pieces)

When you bring your own cake we charge EUR 8,00 per guest.
We do not take over adhesion for bring along meals.

All prices include VAT
Fingerfood

Mini-Pizza  ham, tomato-mozzarella
Plum covered with bacon
Croissant filled with ham
Mini-Quiche  also vegetarian
cheese straw
nibble straw
Mini wafers stuffed with fresh cheese cream
smoked salmon
Goat cheese appetizer with nuts and honey
Grissini with Serrano ham
Rolls of smoked salmon with chive
Skewer of tomato and mozzarella
or parma ham and melon
Tartlett with veal tartar, pesto and parmigiano reggiano
Tartlett with tuna tartar, cucumber and cress
Scampis with mango-papaya-salsa

EUR
1,60
1,90
2,40
2,40
2,50
2,50
2,70
2,90
3,10
3,10
3,40
3,40
4,10
4,40
4,70

Price per piece
including VAT
Check-List
For your planned party in our castle
(Please note your wishes and ideas)

Name: ____________________________________________________________

Address: ____________________________________________________________

Telephone/fax/e-mail: ________________________________________________

Date of the party: ________________ reason: ___________________________

Total Nr. of people: ________________ adults: ________________________

Children: _______________________

Hotel rooms single ___________________ double ________________________

Planned schedule of events

______ h wedding or baptism in the chapel / registry office
catholic or protestant?

______ h reception room: __________________________

drinks: __________________________

food: __________________________

______ h coffee time __________________________

______ h aperitif room: __________________________

Drinks: __________________________

______ h lunch / dinner expected number of guests ________________________

Menu (see suggestions) __________________________

Additions/modifications __________________________

Children’s menu ______________________ number ________________________

Vegetarian menu ______________________ number ________________________
Drinks
White wine
Beer
Others
Coffee/espresso/cappuccino

Midnight snack

Setting (see our mentioning of the number of persons at our general information)

Decoration
Table bouquet
Room decoration

Menu cards
text

Table cards

Entertainment program
Chapel
Disc-jockey/entertainer
Others

Meals and drinks for the musicians

Clearing
main bill for food and drinks
for overnight stays
individual payment for

This is only an outline of the main points which shall help you at the start of the planning. It does not replace your personal visit in our house. Please make an appointment for your visit, so that we can talk together about the program of your festivity.
Menu I

Cream of porcini soup
with croûtons
*
Medaillons of pork
in a parsley gravy
beans and croquettes
*
Pear strudel and caramel mousse
on a vanilla spume with williamssorbet

Menu II

Lamb’s lettuce with raspberry dressing
bacon and croûtons
*
Consommé
with slices of pancakes, small dumplings and pocket noodles
*
Medaillons of pork and beef filet
on a mushroom ragout
glazed carrots, broccoli and homemade spätzle
*
Gâteau of black forest kirsch
with cherry jelly and vanilla ice-cream
Menu III

Cream of lobster soup
with tarragon and parmesan gnocchi

*  
Saddle of venison roasted until pink
in a pink peppercorns gravy
mushrooms
almond broccoli and homemade spätzle

*  
Plums in three different ways

Menu IV

Roasted filet of char
with cucumber salad, wasabi-yoghurt and herbs

*  
Soup of madras-curry and lemon grass
with roasted shrimp

*  
Saddle of argentine angus beef
with sauce béarnaise
beans and potato gratin

*  
Gâteau of manjari-chocolate
with mango-kiwi-salad and exotic sorbet
Menu V

Roasted shrimp on a capers remoulade
with avocado, maracuya and herbs

*   
Consommé of guineafowl
with small vegetables and ravioli

*   
Slices of haunch of venison roasted until pink
on a red wine sauce
mushrooms in cream, glazed carrots and savoy spätzle

*   
Buttermilk mousse on a raspberry-vanilla sauce
with orange-almonds-biscuits and yoghurt-lime-sorbet

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Menu VI

Slices of smoked salmon
with salad of cherry tomatoes and mozzarella
lime vinaigrette and shiso cress

*   
Cream of lobster soup
with champagne

*   
Saddle of deer
in a juniper gravy
mashed celery and bread dumplings

*   
Dark chocolate mousse
on a yoghurt sauce
mango and cherry sorbet
Menu VII

Roasted lobster
on a saffron risotto and pepper-cucumber salsa

* Clear tomato soup
with basil and curd dumplings

* Saddle of scottish lamb roasted until pink
on a thyme gravy
ratatouille vegetables and pommes dauphine

* Crème brûlée of vanilla
with glazed blueberries and berry salad

Menu VIII

Roasted tuna filet
on a sauce vitello
capers, avocado and herbs salad

* Cream of watercress soup
with little shrimps

* Beef filet
with red shallots confit
on a red wine sauce
leaf spinach with pine kernels and gnocchi

* Variation of desserts
“Schloss Weitenburg”
Menu IX

Variation of goose liver
with Sautern-yelly
two sorts of celery and truffle vinaigrette
*
Clear porcino soup
with small vegetables and ravioli
*
Turbot filet
in a caviar beurre blanc
and leaf spinach
*
Medaillons of veal filet roasted until pink
in a rosemary gravy
bean ragout and gnocchi with parmesan
*
Variation of pineapple and coconut

Due to season of the year we have to change the side dishes.
You can discuss this with our chief, Markus Ginster.

Our prices are calculated for a number of 10 people and more and they include the VAT.
<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
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<tbody>
<tr>
<td>Menu I</td>
<td>EUR 48,00</td>
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<tr>
<td>Menu II</td>
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<td>Menu III</td>
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<tr>
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<td>EUR 70,00</td>
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<td>EUR 72,00</td>
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<td>Menu VII</td>
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<tr>
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Vegetarian main dishes

Parsley risotto
with fresh vegetables
baked goat cheese and cress
EUR 19,00

Homemade noodles
with leaf spinach, mushrooms, lime and parmesan
EUR 19,00

Vegan main dish

Grilled eggplant
with quinoa and tomato-olive brew
EUR 19,00