

Schloß Weitenburg

Seit 1720 im Besitz der
Freiherren von Rassler

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)

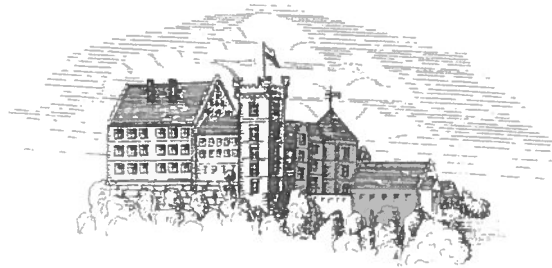
Hohenbergsaal (up to 60 persons), connected with the
Kaminzimmer (totally 120 persons,
room rent EUR 10,00/person)

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.....



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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

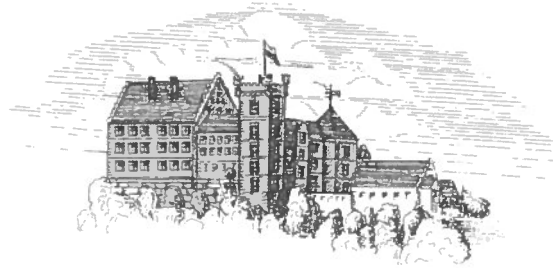
It would be a pleasure for us to help you with reservation and completion. Please do not hesitate to contact us if there are any questions concerning your wedding. Best would be however, you once personally drop in, so that we can show you our house - please call us before your visit, so that the parlors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

up to 20 persons	EUR 180,00	up to 60 persons	EUR 250,00
60 and more persons	EUR 300,00		



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Weddings and baptisms in our chapel

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

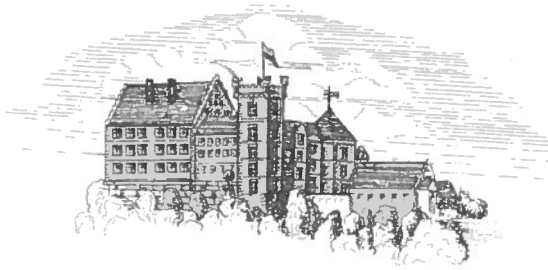
Please ask for more information.

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
starczachpfarramt@web.de

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



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For receptions

Sparkling wine "Schloss Weitenburg"	EUR 42,00/0,75l
Sparkling wine "Schloss Weitenburg" rosé	EUR 40,00/0,75l
Henry Mandois Champagne Brut Origine	EUR 85,00/0,75l

or/and

Apple secco (non-alcoholic)	EUR 35,00/0,75l
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or/and

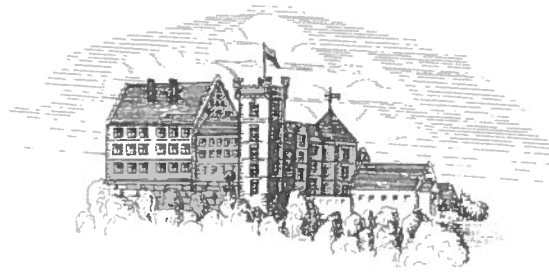
Elderberry flower cocktail (with sparkling wine)	EUR 40,00/Ltr.
Elderberry flower cocktail (without alcohol)	EUR 35,00/Ltr.

For coffee time

Coffee/tea/hot chocolate (thermos pot)	EUR 20,50
Whole cake (12 pieces)	EUR 48,00
Whole gateau (16 pieces)	EUR 62,00

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



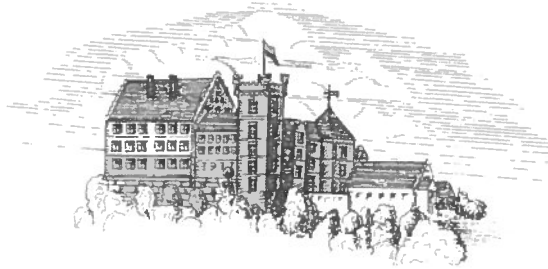
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Fingerfood

	EUR
Mini-Pizza ham, tomato-mozzarella	1,60
Plum covered with bacon	1,90
Croissant filled with ham	2,40
Mini-Quiche also vegetarian	2,40
cheese straw	2,50
nibble straw	2,50
Mini wafers stuffed with fresh cheese cream	2,70
smoked salmon	2,90
Goat cheese appetizer with nuts and honey	3,10
Grissini with Serrano ham	3,10
Rolls of smoked salmon with chive	3,40
Skewer of tomato and mozzarella or parma ham and melon	3,40
Tartlett with veal tartar, pesto and parmigiano reggiano	4,10
Tartlett with tuna tartar, cucumber and cress	4,40
Scampis with mango-papaya-salsa	4,70

Price per piece
including VAT



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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: _____

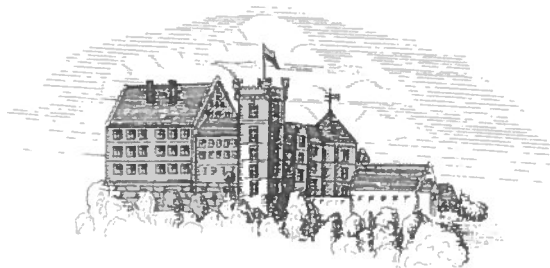
_____ h **lunch / dinner** expected number of guests _____

Menu (see suggestions) _____

Additions/modifications _____

Children's menu _____ number _____

Vegetarian menu _____ number _____



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Drinks

White wine _____ red wine _____

Beer _____ soft drinks _____

Others _____

Coffee/espresso/cappuccino _____

_____ h Midnight snack _____

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

Decoration _____

Table bouquet _____ flower colour _____

Room decoration _____

Menu cards _____

text _____

Table cards _____

Entertainment program _____

Chapel _____

Disc-jockey/entertainer _____

Others _____

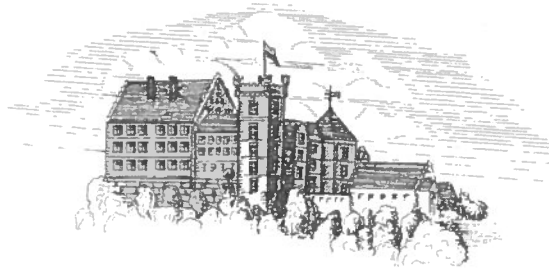
Meals and drinks for the musicians _____

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.



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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

*

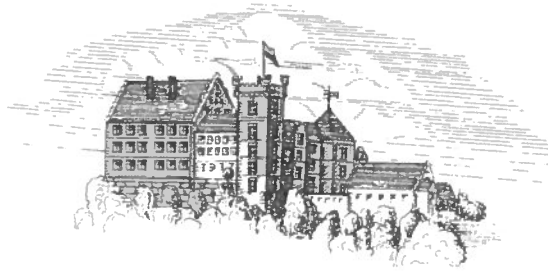
Consommé
with slices of pancakes, small dumplings and pocket noodles

*

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



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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

*

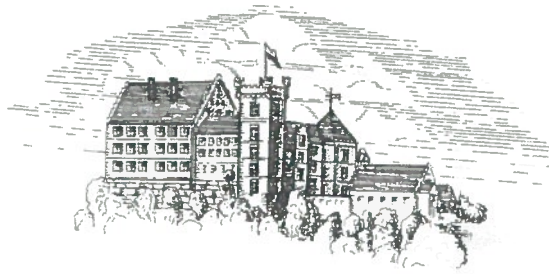
Soup of madras-curry and lemon grass
with roasted shrimp

*

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

*

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



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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

*

Buttermilkmousse on a raspberry-vanillasauce
with orange-almonds-biscuits and yoghurt-lime-sorbet

Menu VI

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

*

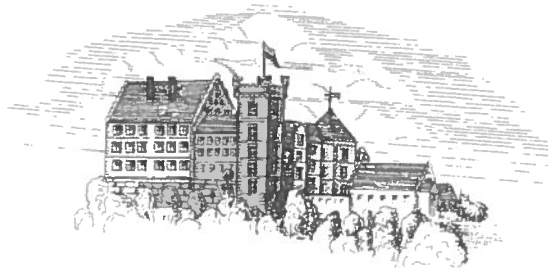
Cream of lobster soup
with champagne

*

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

*

Dark chocolate mousse
on a yoghurt sauce
mango and cherry sorbet



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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 brulée of vanilla
with glazed blueberries and berry salad

Menu VIII

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

*

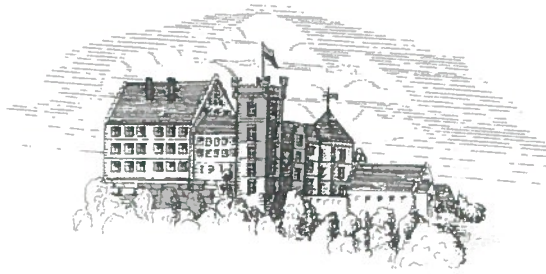
Cream of watercress soup
with little shrimps

*

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

*

Variation of desserts
“Schloss Weitenburg”



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Menu IX

Variation of goose liver
with Sautern-yelly
two sorts of celery and truffle vinaigrette
*

Clear porcino soup
with small vegetables and ravioli
*

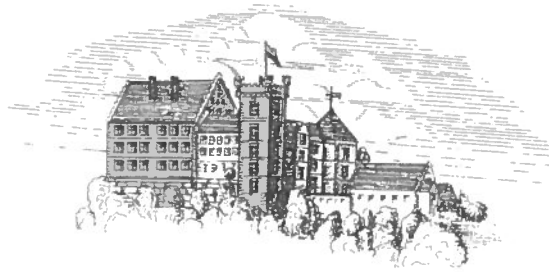
Turbot filet
in a caviar beurre blanc
and leaf spinach
*

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.

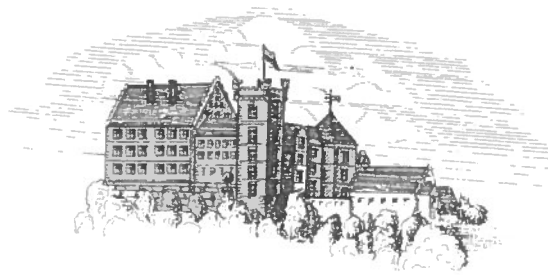


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Pricelist 2021

Menu I	EUR 48,00
Menu II	EUR 59,00
Menu III	EUR 61,00
Menu IV	EUR 70,00
Menu V	EUR 72,00
Menu VI	EUR 79,00
Menu VII	EUR 82,00
Menu VIII	EUR 82,00
Menu IX	EUR 108,00



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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