

BENNER's

Bistronomie

Your christmas event

DELIGHTFUL. ELEGANT. SPECIAL.



Dear guests,

the festive season is just around the corner, the perfect time to pause, share meaningful moments, and indulge in culinary delights. Whether you're planning a stylish year-end celebration with colleagues, a festive gathering with business partners or a cozy holiday dinner with family and friends, we warmly invite you to make your celebration with us a truly special experience.

At our restaurant, you'll be welcomed by a charming atmosphere, attentive service, festive décor and atmospheric live music. Of course, the true highlight is our holiday cuisine. Our team combines seasonal finesse with expert craftsmanship to create unforgettable moments of indulgence that will linger in your memory.

In this brochure, you'll find our selection of menu options available for groups of 15 or more. We look forward to working with you to create unforgettable holiday celebrations filled with flavor and refined hospitality.



OUR CHRISTMAS DISHES

PLEASE MAKE YOUR SELECTION

15 - 30 persons

2x starter

2x main course

2x desserts

> 30 persons

1x starter

2x main course

1x dessert



We kindly ask that you provide your final menu choices no later than **5 days** before the event.

STARTER

SEASONAL SALAD (vegetarian)

roasted seeds | cress

11

LAMB'S LETTUCE (vegetarian)

gratinated goat cheese | potato dressing

11

SALMON TARTARE

tartare made from raw and house-marinated Norwegian salmon

pickled radishes | avocado creme | hash browns

20 | 24

BENNER'S STARTER PLATE

A selection of our most popular starters to share, served in the middle of the table

carpaccio | salmon tartare | king prawn | antipasti vegetables | wild herb salad

32 p. P.

SOUPS

CHESTNUT SOUP (vegetarian)

caramelized walnuts

10,5

PUMPKIN SOUP (vegetarian)

roasted pumpkin seeds | Styrian pumpkin seed oil

11

POTATO SOUP

fried boudin noir

11

MAIN COURSE

ROAST GOOSE

goose sauce | red cabbage | chestnuts | marzipan apples | potato dumplings 58

HALF DUCK

jus | red cabbage | potato dumplings 45

SADDLE OF VENISON

chestnut crust | white juniper sauce | cranberries | vegetables | mashed sweet potatoes 43

VENISON GULASH

French crème fraîche | red cabbage | hazelnut spaetzle 29,5

VIENNESE SCHNITZEL

fried potatoes | Tyrolean bacon | cucumber salad 35

TRUFFLED TAGLIERINI (vegetarian)

sauce of white Alba truffles | shaved truffles 23,5 | 29

TIKKA MASALA TOFU (vegan)

ponzu yuzu sauce | sprouted vegetables | bulgur 24,5

BENNER'S SALAD (vegetarian)

seasonal salads | wild herbs | special dressing | Frankfurt herbs | grain bread 14

optional served with

grilled chicken 24

fillet of beef dices | tartare sauce | "Gießener cress" 28,5

grilled king prawns | lime spiced crème fraîche 29

DESSERTS

CRÈME BRÛLÉE À LA VANILLE 8,5

served in a small glass

DARK CHOCOLATE MOUSSE

served in a small glass

made from 70% Guanaja chocolate from Valrhona 8,5

DUBAI TIRAMISU

pistachio cream | Guanaja chocolate from Valrhona 10,5

Please note that upon arrival, we serve our welcome setting including bread, pretzel, salted butter and Tyrolean ham.

3,92 p.P.

A detailed documentation of allergens and additives is available on-site upon request. If any specific allergies are known in advance, we are happy to coordinate with our kitchen team to offer a suitable alternative.



ROOMS

For your planned holiday celebration, you and your guests will be seated directly in our festively decorated restaurant.

The tables are elegantly set with white tablecloths, porcelain dinnerware, glassware, cutlery and cloth napkins.

Upon request, we are happy to enhance the holiday décor with a custom floral arrangement. For this, we work closely with local florists.

We also offer personalized menu cards for your event, available for an additional charge.

Please note: Our restaurant can accommodate a single banquet-style table for up to 25 guests. For larger groups, seating will be arranged at multiple adjacent tables, each seating up to 10 guests.

If you prefer a more private setting, the following slides present our exclusive private dining rooms, which can be booked with a corresponding minimum spend.



BELÉTAGE

Dark wood paneling adorned with golden ornaments, a white stucco ceiling accented with gold leaf and black-and-white photographs by Gunter Sachs all contribute to the room's striking ambiance.

The seating includes a continuous Bordeaux-red leather bench along the walls, complemented by both round and rectangular ebony wood tables, each elegantly set with white tablecloths. Matching Bordeaux-upholstered wooden chairs complete the interior design.

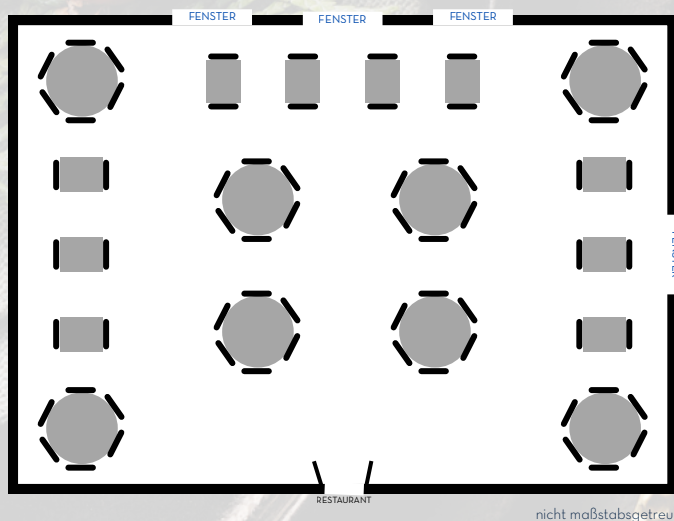
The room is furnished with three banquet tables seating 10 guests each and eight round tables seating 6 guests each.

The "Salon Belétage" offers 80 m of space and accommodates **30 to 50 guests**.

minimum revenue guarantee: 3800 EUR



STANDARD-BESTUHLUNG



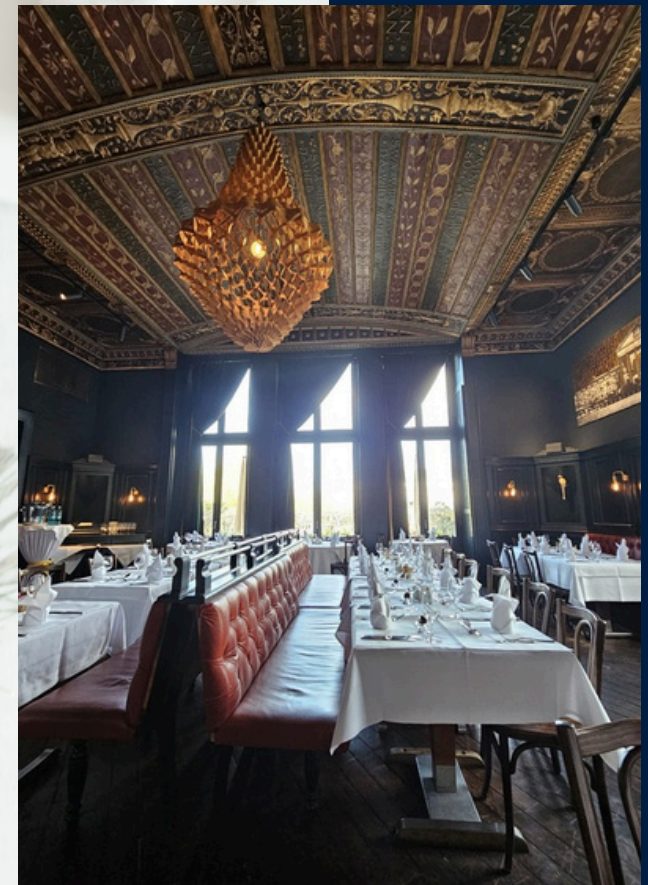
LE SALON

You'll be welcomed by a stylish and lovingly decorated salon. Dark green wood paneling and vintage-style wall lamps highlight the striking uniqueness of the leather ceiling, finished in rich tones of Bordeaux red, dark green and gold.

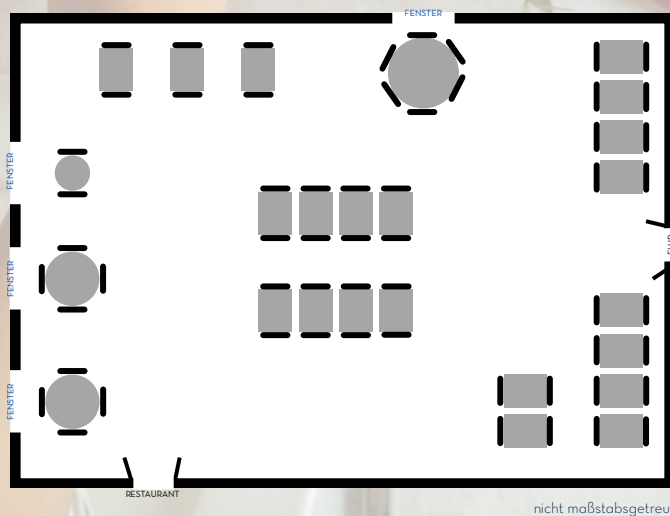
Seating includes Bordeaux-upholstered benches, classic bistro chairs and tables dressed in white linen – which can also be arranged into larger banquet-style settings.

The room is furnished exclusively with banquet tables for 10 guests and one round table for 6. "Le Salon" offers 80 m of space and accommodates **50 to 70 guests.**

minimum revenue guarantee: 4500 EUR



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Dear
future Guests,

we hope this information has been helpful
and are happy to assist you with any
further questions or special requests at
any time.

Once you have selected your preferred
menu, simply let us know – we'll then be
glad to provide you with a personalized
offer for your holiday celebration.

We look forward to
welcoming you!

The Team
at BENNER'S Bistronomie



PLEASE READ
IMPORTANT INFORMATION

The stated prices include the statutory value-added tax (VAT)
of 19%.

Our general terms and conditions also apply.
These can be viewed on our website.

We would like to inform you in advance that, upon final booking, we
kindly request a prepayment of 60% of the estimated gross total
amount. This payment is due no later than two weeks prior to the
event. A corresponding deposit invoice will be sent to you in due
time.

The listed prices are guaranteed until December 31, 2025.
We reserve the right to adjust prices in the event of changes in
economic conditions or an increase in value-added tax (VAT).



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