

Rauschenberger.
EVENTCATERING



WEDDING AFFAIRS
BANQUET PORTFOLIO 2025

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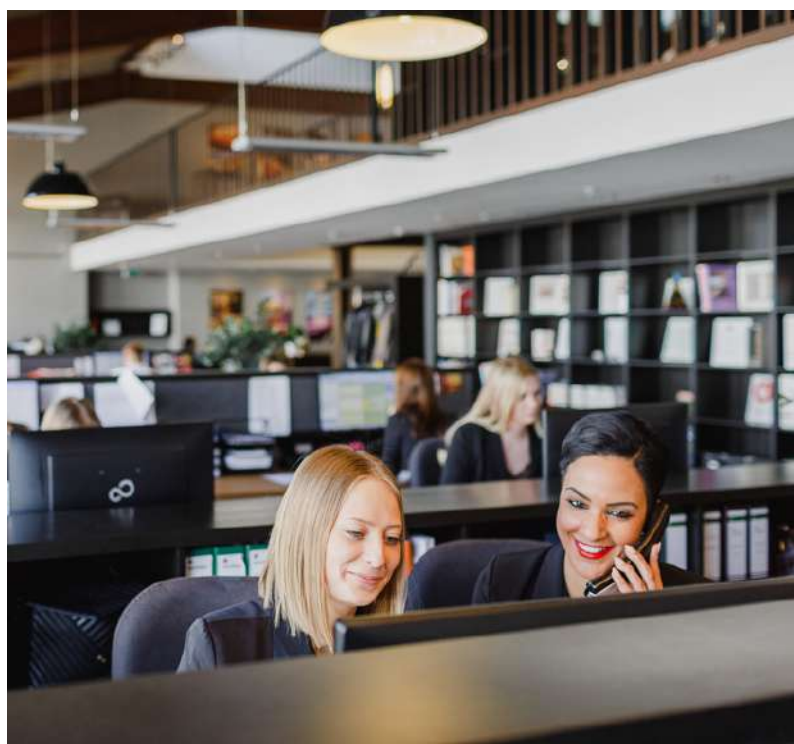
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OUR STANDORT MOTORWORLD MALLORCA

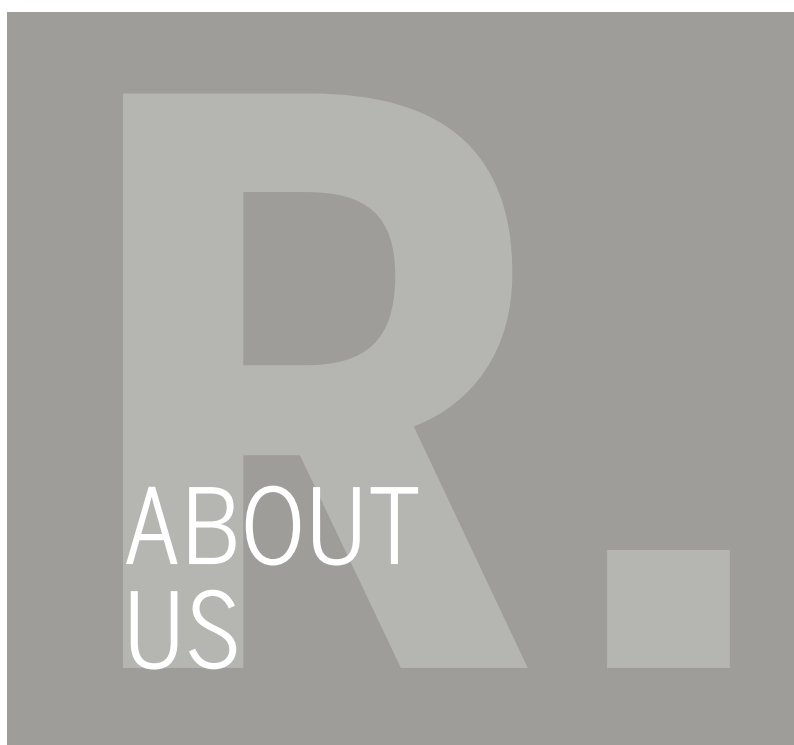
Rauschenberger Eventcatering has opened a new location in Mallorca in 2025. Our state-of-the-art production kitchen, administration, warehouse, logistics, and spectacular event spaces are located right in the heart of high-octane culture – at Motorworld Mallorca.

We're wherever you need us – all across Mallorca! Whether it's at Motorworld or any other location on the island, once you've chosen us, distance is no issue. Our list of venues is extensive: from exclusive events in Palma and business meetings in Alcúdia to large-scale productions in Magaluf or VIP parties in Portals Nous.





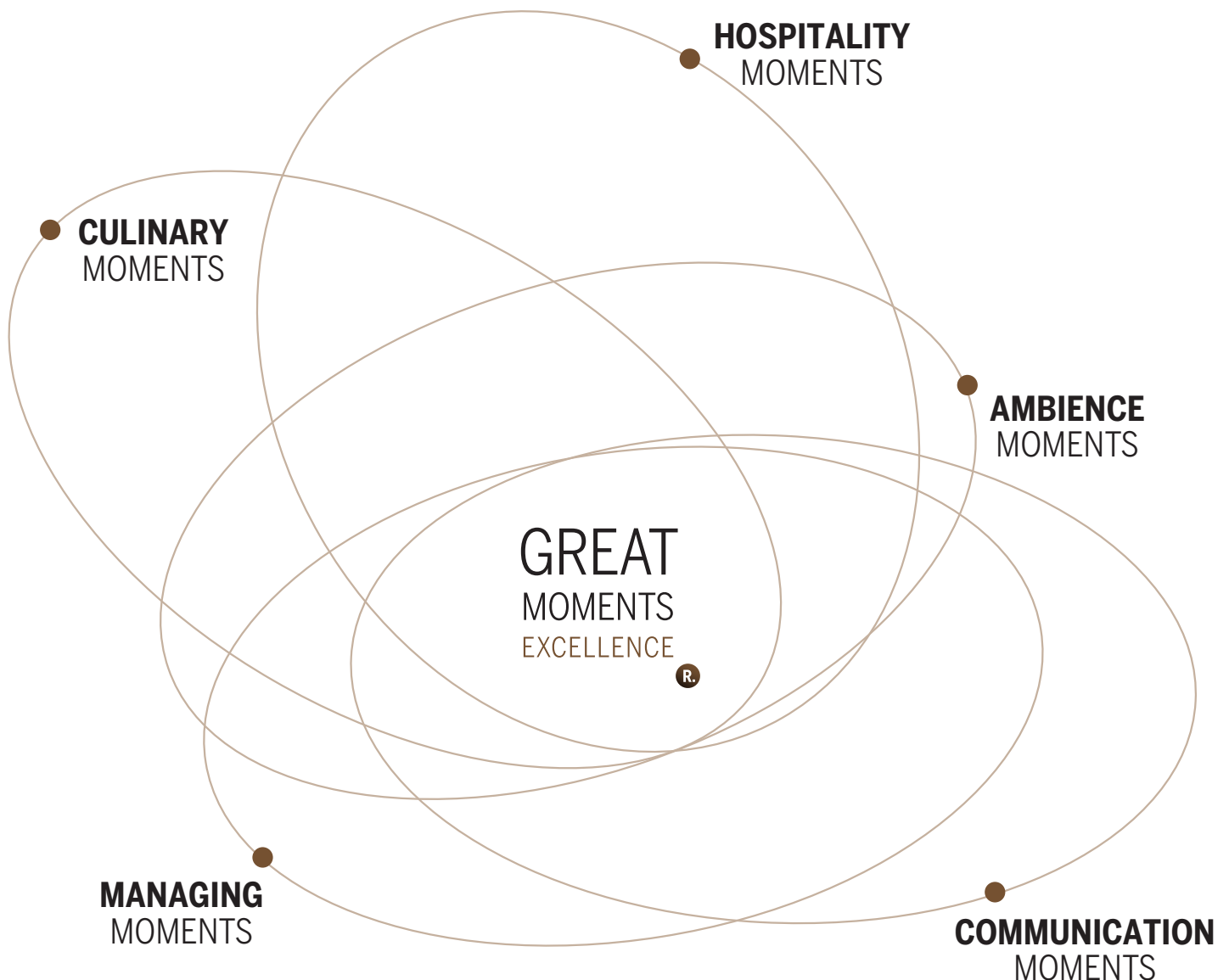
Natascha Flamm | CEO



OUR EXCELLENCE PRINCIPLE EVERYTHING FOR YOUR GREAT MOMENT

We firmly believe that the best moments come from personal encounters. Whether you're a guest at our restaurants or a client at a catering event, we do everything we can to ensure that you really enjoy your time in good company.

The quality of the cuisine, attentive service and an extraordinary yet harmonious ambience - in all its facets. We create great moments that will be fondly remembered. This is why we've developed our Excellence Principle, which we're happy to use for the success of your event.





EXCLUSIVELY
OWN STAFF
IN ALL AREAS



Our special feature

RAUSCHENBERGER ACADEMY

External and internal trainers and speakers cover topics such as personal development, self-organization and conflict management.

60

TRAINEES IN
7 DIFFERENT
PROFESSIONS IN ALL
DESTINATIONS



WE DIDN'T INVENT **ASKING
QUESTIONS** AND **LISTENING**,
BUT WE HAVE **PERFECTED IT**



COMPANY-DNA
„MEETING GUESTS LIKE FRIENDS“

COMMUNICATION & HOSPITALITY MOMENTS

We didn't invent asking questions and listening, but we have perfected it. We're not only interested in superficial tasks, but also think about your desired result. That is our aspiration. Our corporate DNA is dominated by the genes of a classic host and is therefore at the top of our pantheon of values. For an event of this size, we will mainly only use our own employees. The result: as a guest, you'll recognise us by the smile with which we greet you.





CULINARY MOMENTS

Rauschenberger restaurants and event catering stand for imaginative, perfectly crafted cuisine in the fine dining segment. The range of our work is enormous: from gourmet to rustic, we cover the entire spectrum. What our chefs have in common is a love of their profession, the careful selection of food and the desire to perfect, reinterpret and creatively present recipes.





**Food safety
standard
(HACCP)
certified**

Our special feature
1.500M²
**WAREHOUSE SPACE
FOR NON-FOOD IN
STUTT GART & MUNICH**

MANAGING MOMENTS

Quality management, optimised processes and IT-supported process control must not be empty promises. This is where we set industry standards. Rauschenberger Eventcatering is one of the few companies in the industry that implements a quality management system in accordance with DIN ISO 9001:2008 in conjunction with the food safety standard (HACCP).

DIGITAL X WINNER 2022

**COMPLETELY
DO WITHOUT
PLASTIC**



**AVOIDING UNNECESSARY
TRANSPORTATION OF
OUR FOOD**

240
EMPLOYEES
IN **STUTT GART
& MUNICH**

QUALITY MANAGEMENT SYSTEM
ACCORDING TO DIN ISO9001:2008





AMBIENCE MOMENTS

We pay attention to the smallest details not only in our restaurants. We develop your event with the same high standards. Impressive illumination, carefully coordinated rhythmic and melodic sound design, themed decoration, effective use of pleasant fragrances - the list goes on.





THE TEAM

CONTACT PERSONS



Giulia Parisi

Event Manager / Hospitality Manager
gp@rauschenberger-catering.es



OVERVIEW OF COSTS

WEDDING PARTY

PACKAGE 1: INCLUDED SERVICES

FOOD CONCEPT	Hot and cold buffet, BBQ buffet, or set menu
STAFF FROM 5:00 PM – 2:00 AM	Event manager Service staff Chefs
SETUP & DISMANTLING AND TRAVEL TO AND FROM THE VENUE	Within a 30 km radius
COMPLETE NON-FOOD EQUIPMENT	e.g., dishes, cutlery, glasses, kitchen equipment, etc.
PRICE PER PERSON	approx. €135.00 – €175.00

PACKAGE 2: INCLUDED SERVICES

FOOD CONCEPT	Hot and cold buffet, BBQ buffet, or set menu, finger food, late night snack
STAFF FROM 5:00 PM – 2:00 AM	Event manager Service staff Chefs
SETUP & DISMANTLING AND TRAVEL TO AND FROM THE VENUE	Within a 30 km radius
COMPLETE NON-FOOD EQUIPMENT	e.g., dishes, cutlery, glasses, kitchen equipment, etc.
PRICE PER PERSON	ca. 159,00 - 179,00 €

PACKAGE 3: INCLUDED SERVICES

FOOD CONCEPT	Hot and cold buffet, BBQ buffet, or set menu Cake buffet, finger food, candy station, late night snack
STAFF FROM 5:00 PM – 2:00 AM	Event manager Service staff Chefs
SETUP & DISMANTLING AND TRAVEL TO AND FROM THE VENUE	Within a 30 km radius
COMPLETE NON-FOOD EQUIPMENT	e.g., dishes, cutlery, glasses, kitchen equipment, etc.
PRICE PER PERSON	ca. 169,00 - 190,00 €



YOUR WEDDING PARTY

Are you looking for an exclusive partner for your wedding celebration? A partner who will impress you with professionalism and quality to make your evening unforgettable. Whether an Italian evening, a summer barbecue or a menu - the Rauschenberger kitchen stands for imaginative, perfectly crafted cuisine in the fine dining segment. Our wide range of drinks and wines also leaves nothing to be desired. However, if your desired wine or your favorite type of beer is not available in our range, please contact us directly!



DETAILS

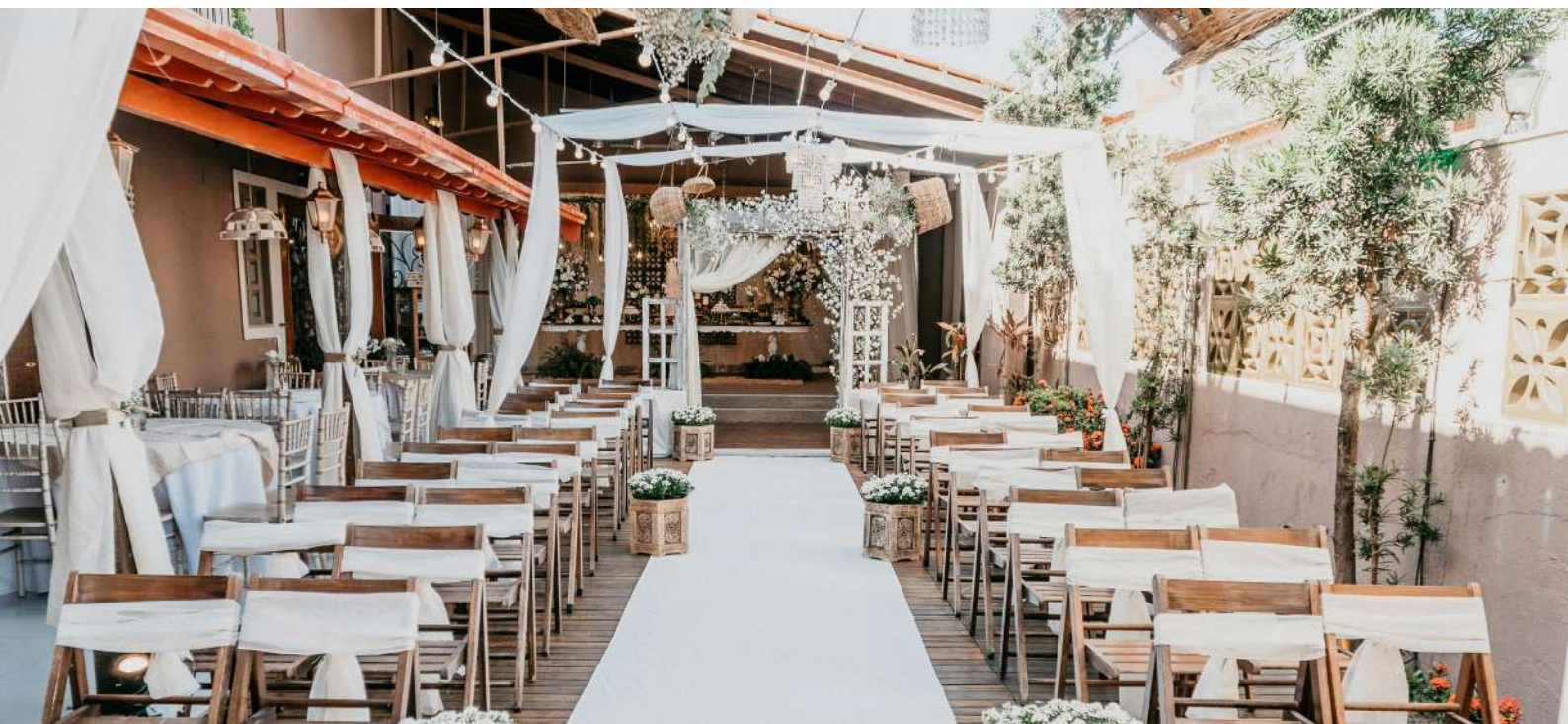
The arrangement costs per person refer to a selection of dishes put together by us. The dishes can of course be combined. However, this requires an individual calculation. We will be happy to provide you with a detailed offer tailored to your needs and wishes.

Small children up to the age of 5 are our guests and we charge a reduced price for children up to the age of 11. We are happy to create a children's menu especially for your little guests if you opt for a served menu.

Our prices include the following non-food components: Glasses, china, cutlery, white cloth napkins, service and kitchen equipment. Other special services such as table linen, covers for chairs, table decorations or furniture are available on request. The packages also include the set-up and dismantling of the event as well as event support during the calculated event time. The furniture (tables, chairs and lounge furniture) and the technical equipment are not included in the package.

It goes without saying that we take special dietary requirements such as allergies or food intolerances into consideration.

The environment and its natural resources are our greatest asset. That is why ecological responsibility, in the sense of holistic sustainability, is our top priority. To ensure this, as an organic-certified company, we have already created quality guidelines when selecting suppliers.





FINGER FOOD

SELECTION OF DISHES

SNACKS & MORE ON THE TABLES

BAR SNACKS

Roasted Almonds | Cashew Nuts | Wasabi Balls

TWISTED PUFF PASTRY

Sesame | Cheese | Tomato-Basil

RAUSCHENBERGER'S APERITIVO BOX

Salami Sticks | Manchego | Manzanilla Olives | Picos Camperos

FLYING FINGERFOOD

SURF & TURF

Roast Beef | Shrimp | Coarse Mustard

TARTAR DE TERNERA MALLORQUINA

Crispy Bread | Horseradish | Caper Crème Fraîche

GOLDEN EGG

Truffled Oxtail Ragout | Creamy Potato Foam

BLACK AVOCADO CORNET

Tomato | Lime | Cumin

CABRA ROJA

Goat Cream Cheese | Beetroot | Raspberry

GAZPACHO ANDALUZ

Tomato | Cucumber | Bell Pepper

TAPAS BAR

JAMÓN IBÉRICO & CO

Jamón Ibérico de Cebo | Marinated Olives | Pan Cristal

TABLA DE QUESO

Manchego DOP Gran Valle de Montecelo

Goat Cheese Sierra Guadarrama | Villavieja

PATATAS BRAVAS

Crispy Roasted Potatoes | Tomato Salsa

Lime Aioli | Mojo Verde

GAMBAS AL AJILLO

Wild Red Prawns | Roasted Garlic | Flat-Leaf Parsley

PULPO A LA GALLEGA

Octopus | Lemon | Piment d'Espelette | Paprika Salsa

ALBÓNDIGAS

Braised Meatballs | Tomato Sauce | Pine Nuts

CROQUETAS

Creamy Chorizo Croquettes | Guacamole Cream

Iberico Ham Croquettes



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COFFEE & CAKE

SELECTION OF DISHES



COFFEE & CAKE

SELECTION OF DISHES

CAKES On elegant tiered stands, we present a colorful variety of freshly baked cakes.

Almond Cake | Apple Cake | Strawberry Cake
Cheesecake | Chocolate Cake
Colorful assortment of various cupcakes (Magdalenas)

CANDY BAR Charming and inviting, our red-and-white-themed Candy Bar arrives at your event beautifully arranged in numerous compartments, drawers, and bowls. It's stocked with everything a sweet tooth could desire—from chocolate and popcorn to lollipops and cookies.

Colorful Retro Heart Lollipops | White Mice | Raffaello
Caramel Popcorn in paper bags | Candy Bracelets
Strawberry Kiss Macarons on a stick | Rittersport Chocolate Cubes
Fruit Gummy "Love Hearts" | Pink Cotton Candy | Pink M&Ms
Fizzing UFO Candy | Dried Strawberries in White Chocolate

STRAWBERRY BAR Fragrant, deep-red strawberries are simply irresistible. Our summery Strawberry Bar offers the sweet fruit in four delicious variations: skewered, marinated, with whipped cream, or as a milkshake. Guests can help themselves at this beautifully styled station.

FRESH STRAWBERRIES

STRAWBERRY SKEWERS
Coated in Valrhona Chocolate – White & Dark

MARINATED STRAWBERRIES
With violet sugar

STRAWBERRY MILKSHAKE
Chocolate Sauce | Whipped Cream | Marshmallows

TOPPINGS
Toasted Organic Coconut Flakes | Balsamic Pearls
Oreo Cookie Crunch | Colorful Sprinkles
Mini Marshmallows | Pistachio Crumble

WATER BAR Our stylish water bar invites guests to enjoy a refreshing break. Served in elegant glass dispensers, we offer delicately flavored mineral water with selected natural ingredients.

FLAVORED MINERAL WATER
Ginger Slices | Lemon Slices | Fresh Mint



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DINNER BUFFET
SELECTION OF DISHES



DINNER BUFFET

SELECTION OF DISHES

STARTERS

SALAD STATION | LEAF SALADS

Young Leaf Salads | Jicama | Arugula

TOPPINGS

Caramelized Pumpkin, Hemp & Sunflower Seeds

Paprika Croutons | Garden Cress | Colorful Bell Pepper Cubes

DRESSINGS

Salsa Verde Dressing | Balsamico Bianco Dressing

Yogurt Dressing | Sherry Vinegar & Olive Oil (in small bottles)

AVOCADO CEVICHE

Lime | Pomegranate Seeds

ATÚN EN ESCABECHE

Tuna | Red Bell Pepper | Tomato | Mélange Noir Pepper

CARPACCIO DI POLPO

Octopus | Orange Vinaigrette | Fennel | Frisée

ESCALIVADA

Zucchini | Bell Peppers | Mushrooms | Manzanilla Olives | Grilled Onions

GAZPACHO ANDALUZ

Tomato | Cucumber | Bell Pepper

POLLO Y PATATA

Mallorcan Chicken | Lamb's Lettuce | Tomatoes | Creamy Potato

RED PRAWNS

Avocado | Chili | Tomato-Basil Salsa

PÀ AMB OLI

Olive Oil | Tomatoes | Jamón Ibérico | Mahón Cheese

BREAD & DIPS

BREAD SELECTION

Pan Francés | Pan de Cristal

BUTTER & DIPS

Aioli | Salted Butter | Chimichurri | Tomato Salsa | Guacamole

OPTIONAL: FOODSTATION

CEVICHE BAR

Freshly prepared and served cold, featuring a select on of ceviche depending on the season and availability. Guests can customize their ceviche to suit their personal taste and preferences.

SALMON CEVICHE

Dill | Lime | Onion | Fresh Herbs

SHRIMP CEVICHE

Mango | Avocado | Coriander

TUNA CEVICHE

Chili | Soy-Lime Dressing | Seaweed

DINNER BUFFET

SELECTION OF DISHES

MAIN COURSES

MALLORCAN VEAL FILET

Pimientos de Padrón | Mashed Potatoes | Chimichurri Sauce

POLLO AL LIMÓN

Lemon Chicken | Spinach-Chorizo Risotto | Pimientos de Padrón
Parsley Sauce

BIFE ANDALUCÍA

Beef Loin Steak | Jamón Ibérico | Whole-Grain Mustard
Roasted Baby Potatoes

COD FILLET

On Mallorcan Tumbet (Zucchini, Eggplant, Potato, Tomato)

DORADE FILLET

Grilled Fennel | Baby Potatoes | Sauce Vierge

SUQUET DE PEIX

Monkfish | Red Mullet | Sea Bream | Saffron-Garlic-Tomato Sauce | Rice

FOODSTATION

FIESTA DE PAELLA

LIVE | Our vibrant saffron-yellow paella is inspired by the traditional Valencian recipe but kept vegan at its base to suit a wide range of dietary preferences. Prepared in a large open pan, guests can choose to top their base with a variety of meats and seafood according to their taste.

BASE

Vegan Paella | Bell Peppers | Peas | Saffron
Solivellas Olive Oil from Mallorca

ON TOP MEAT

Kikok Chicken | Rabbit

ON TOP SEAFOOD

Rock Octopus | Mussels | Prawns | Sea Bream

OPTIONAL: FOODSTATION

LIVE COOKING: POTATO ON THE TURNTABLE

LIVE | Oven-baked potatoes take center stage in this unique presentation: guests choose a potato, a crème, and their preferred toppings. The dish is then plated on a rotating turntable, creating a visually striking swirl effect.

BASE

Baked Potato | Sweet Potato

WITH

Rosemary Quark | Guacamole | Tomato Salsa | Gremolata

TOPPINGS

Manchego | Serrano Ham | Chorizo | Prawns | Button Mushrooms
Spring Onion | Garden Cress | Pine Nuts

DINNER BUFFET

SELECTION OF DISHES

DESSERT

GATÓ DE ALMENDRA

Mallorcan Almond Cake | Berries | Mojito Syrup

EXOTIC FRUITS

Citrus Marinade | Passion Fruit | Coconut Flakes

CREMA CATALANA

Tonkabean | Caramel

TURRÓN MOUSSE

Honey | Pistachio | Orange

ARROZ CON LECHE

Spanish Rice Pudding | Cinnamon Blossom | Figs | Caramelized Walnuts

OPTIONAL: FOODSTATION

CITRUS BAR

LIVE | Fresh, juicy citrus fruits offer a refreshing, vibrant experience in four variations. Guests can help themselves at the beautifully designed citrus bar and enjoy a full spectrum of zesty flavors.

FRESH LEMONS & ORANGES

A variety of freshly served lemon and orange preparations.

CITRUS-ESPRESSO SKEWERS

With caramelized orange slices and lemon infusion, served on a wooden skewer.

MARINATED CITRUS FRUITS

With vanilla sugar and a hint of rosemary

LEMON TRIFLE

Lemon Cream | Sponge Cake | Mint | Fresh Berries

ORANGE MILKSHAKE

Freshly Squeezed Orange Juice | Whipped Cream | Cinnamon with Fresh Orange Pieces

TOPPINGS

Limoncello Syrup | Roasted Pistachios | Fresh Mint Leaves
Pomegranate Seeds | Crispy Crunch



R

BBQ BUFFET
SELECTION OF DISHES



BBQ BUFFET

SELECTION OF DISHES

STARTERS

SALAD STATION | LEAF SALADS

Young Leaf Salads | Jicama | Arugula

TOPPINGS

Caramelized Pumpkin, Hemp & Sunflower Seeds | Paprika Croutons

Garden Cress | Colorful Bell Pepper Cubes

DRESSINGS

Salsa Verde Dressing | Balsamico Bianco Dressing

Yogurt Dressing | Sherry Vinegar & Olive Oil (served in small bottles)

AVOCADO CEVICHE

Lime | Pomegranate Seeds

CARPACCIO DI POLPO

Octopus | Orange Vinaigrette | Fennel | Frisée

WATERMELON GAZPACHO

Mint Foam

ESCALIVADA

Zucchini | Bell Peppers | Mushrooms | Manzanilla Olives | Grilled Onions

ENSALADA RUSA

Potatoes | Tuna | Peas | Carrots | Mayonnaise

CHICKPEA TABBOULEH

Garbanzo Hummus | Piquillo Peppers | Mint

FATTOUSH WITH POMEGRANATE

Heirloom Tomatoes | Mint | Sumac

MALLORCAN GOAT CHEESE

Colorful Beets | Caramelized Walnuts | Sherry-Honey Vinaigrette

BREAD & DIPS

BREAD SELECTION

Pan Francés | Pan de Cristal

BUTTER & DIPS

Aioli | Salted Butter | Chimichurri

Tomato Salsa | Guacamole

BBQ BUFFET

SELECTION OF DISHES

GRILLED MAIN COURSES

VEAL & BEEF LOIN STEAKS

Pimentón de la Vera | Lemon Thyme

DUROC PORK LOIN STEAK

Rosemary | Olive Oil | Flor de Sal

LAMB CHOPS

Rosemary | Saffron Flor de Sal

CHICKEN BREAST YAKITORI

Soy Sauce | Ginger | Peanut

MARINATED CORN-FED CHICKEN SKEWERS

Vegetable Salsa | Mojo Verde

GRILLED OCTOPUS

Pimentón de la Vera | Lemon | Paprika Salsa

SEA BREAM IN AROMATIC FOIL

Tomatoes | Capers | Lemon Olive Oil

ARGENTINIAN RED PRAWNS

Lemon | Flat-Leaf Parsley | Roasted Garlic

GAMBAS A LA PARRILLA

Garlic Butter | Tomato Salsa

BAKED FETA CHEESE

Marinated Bell Peppers | Arbequina Olives | Fresh Thyme

GRILLED GREEN ASPARAGUS

Halloumi | Lemon | Parsley Oil

SAUSAGE SELECTION

WURSTEREI

Chorizo | Salchichón | Christorra

German Grill Sausages (Bratwurst & Red Sausage)

SIDES

PATATAS BRAVAS

Crispy Roasted Potatoes | Tomato Salsa

Lime Aioli | Mojo Verde

PIMIENTOS DE PADRÓN

Classic | Sea Salt

ROASTED SUMMER VEGETABLES

Salsa Verde | Grana Padano

HALF CORN ON THE COB

Aioli | Wildflowers

GRILLED FENNEL & CHERRY TOMATOES

Herb Salt | Romesco Sauce

GRILLED GREEN ASPARAGUS

Halloumi | Lemon | Parsley Oil

DIPS

Lime Aioli | Homestyle BBQ Sauce | Guacamole

Mojo Rojo | Mint Yogurt | Ketchup | Herb Butter

BBQ BUFFET

SELECTION OF DISHES

OPTIONAL: FOODSTATION

MEDITERRANEAN SMOKED SALMON FROM THE SMOKER

Immerse yourself in a world of flavor and discover tender, smoked salmon, enriched with a refined selection of spices and sauces. Elevate your dish with a perfect finish of freshly grated horseradish and refreshing orange-almond gremolata. Our Salt Bar offers a premium selection of the finest salts to delight your palate. Enjoy an unforgettable culinary experience with us!

MEDITERRANEAN SMOKED SALMON ON WOODEN PLANKS

SPICES

Mediterranean Herb Rub | Smoked Paprika | Fennel Seeds

SAUCE

Lemon-Olive Oil Vinaigrette | Saffron-Garlic Aioli

TOPPINGS

Freshly Grated Horseradish with Lemon-Olive Oil Dressing
Orange-Almond Gremolata | Capers in Olive Oil

SALT BAR

Lemon Salt | Rosemary Salt | Fig Salt
Mallorcan Sea Salt | Chili Salt

SIDES

SPINACH SALAD WITH LEMON-OLIVE OIL DRESSING

Fresh Spinach Leaves | Pine Nuts | Sun-Dried Tomatoes
Black Olives | Roasted Almonds

CITRUS-CABBAGE SALAD

Red Cabbage with Orange Segments | Fennel | Red Onion
Lemon Dressing

ROASTED PEPPER HUMMUS

Roasted Garlic | Flatbread

BBQ BUFFET

SELECTION OF DISHES

DESSERT

GATÓ DE ALMENDRA

Mallorcan Almond Cake | Berries | Mojito Syrup

MARINATED FRUITS

Orange | Almond Slivers | Mint

CREMA CATALANA

Tonkabeen | Caramel

TURRÓN MOUSSE

Honey | Pistachio | Orange

APRICOT MOJITO

Berries | Caramelized Chocolate | Coconut

OPTIONAL: FOODSTATION

LIVE | Fresh, juicy citrus fruits offer a refreshing and vibrant selection in four creative variations. Guests can help themselves at the beautifully designed Citrus Bar and enjoy the wide range of flavors.

FRESH LEMONS & ORANGES

Lemons and oranges served in a variety of fresh preparations.

CITRUS-ESPRESSO SKEWERS

With caramelized orange slices and lemon infusion, served on a wooden skewer.

MARINATED CITRUS FRUITS

With vanilla sugar and a hint of rosemary..

LEMON TRIFLE

Lemon Cream | Sponge Cake | Mint | Fresh Berries

ORANGEN MILCHSHAKE

Freshly Squeezed Orange Juice | Whipped Cream | Cinnamon with Fresh Orange Pieces

TOPPINGS

Limoncello Syrup | Roasted Pistachios | Fresh Mint Leaves
Pomegranate Seeds | Crispy Crunch

BBQ BUFFET

SELECTION OF DISHES

OPTIONAL: FOODSTATION

VARIETY OF WAFFLE CONES & CUPS

LIVE | At Rauschenberger's Ice Cream Parlor, creativity and flavor know no limits. Our chef transforms ice cream into indulgent sundaes—served in a waffle cone or cup—using a variety of chunks, cookies, fruits, and sauces, all tailored to the guest's personal taste.

VARIETY OF WAFFLE CONES & CUPS

Crispy, colorful waffle cones with chocolate coating & assorted decorations, Gluten-free cones (available upon request)

Cupffee – Edible ice cream cups

TOPPINGS

Oreo Cookie Crunch | Mini Smarties | Pistachios

Caramelized Pecans | Mini Marshmallows

Colorful Sprinkles | Chocolate Popping Candy

Mango Compote | Blueberries | Raspberries

Chocolate Sauce | Salty Caramel | Whipped Cream

– Please select your favorite –

ICE CREAM VARIATION I

Madagascar Vanilla | Strawberry | Lemon Sorbet

ICE CREAM VARIATION II

Yogurt-Forest Fruit | Chocolate | Raspberry Sorbet



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MENUS

SELECTION OF DISHES



DINNER

MENU MEDITERRAN

STARTER

CAPRESE DI BURRATA

Colorful Tomatoes | Burrata | Basil Foam

INTERMEDIATE COURSE

DORADE ROYAL

Artichokes | Roasted Baby Potatoes | Olive Sauce

MEAT MAIN COURSE

IBÉRICO PORK FILET

Sweet Potato Purée | Red Wine Jus | Crispy Artichokes

FISH MAIN COURSE

FILET VOM LOUP DE MER

Chorizo-Spinach Risotto | Parmesan | Lime Nage

VEGETARIAN MAIN COURSE

SAFFRON RISOTTO

Grilled Green Asparagus | White Wine | Pecorino

DESSERT

CREMA CATALANA

Orange Blossom Caramel | Almond Brittle

DINNER

MENU INTERNATIONAL

STARTER

GRILLED AVOCADO

Marinated Shrimps | Mediterranean Vegetables | Romesco Sauce

INTERMEDIATE COURSE

SALMON FILLET

Dashi Risotto | Leaf Spinach | Bell Pepper

MEAT MAIN COURSE

VEAL FILLET

Pink Roasted | Truffle Jus | Glazed Carrots
Potato–Parsnip Purée

VEGETARIAN MAIN COURSE

CELERIAC

Parsley Polenta | Wild Broccoli | Barolo Jus

DESSERT

LIME & TONIC

Lime Sorbet | Marshmallow | Finger Limes | Gin & Tonic Foam



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LATE NIGHT SNACK SELECTION OF DISHES



LATE NIGHT SNACK

SELECTION OF DISHES

LATE NIGHT SNACK

JAMÓN Y SALAMI

Freshly sliced from the deli machine:

Jamón Ibérico | Lomo Ibérico | Jamón Serrano

Chorizo | Salchichón | Salame Toscano

WITH

Pan Francés | Pan de Cristal

TABLA DE QUESO

Manchego DOP Gran Valle de Montecelo

Goat Cheese Sierra Guadarrama | Villavieja

WITH

Pan Francés | Pan de Cristal

CHILI CON CARNE BOWL

Chili con Carne | Chili sin Carne (vegan)

SAUCE

Sour Cream | Guacamole

TOPPINGS

Cheddar | Nachos | Young Leek | Coriander | Jalapeños | Lime

WITH

Pan Francés | Pan de Cristal

DELUXE CURRYWURST

Oberländer Meatballs | Rauschenberger's Signature Curry Sauce

Featuring "Currys" by Altes Gewürzamt

WITH

Pan Francés

TOPPINGS

Crispy Onions | Pickles | Mayonnaise

THE CLASSIC HOT DOG

Pickles | Crispy Onions | Mustard | Ketchup

THE VEGGI DOG

Baby Carrot | Coriander | Mango | Thai Curry Cream



BEVERAGE PACKAGES

BEVERAGE PACKAGE "NON-ALCOHOLIC" 16,90 €
with non-alcoholic drinks and coffee specialities
(for an event of 8 hours)

BEVERAGE PACKAGE "NON-ALCOHOLIC & COFFEE" 19,90 €
with served conference drinks, non-alcoholic drinks and
coffee specialities
(for an event of 8 hours)

BEVERAGE PACKAGE "APERITIF" 5,90 €
with sparkling wine, beer and non-alcoholic drinks
After the reception, aperitifs are charged according to consumption.
(for an event of 1 hours)

BEVERAGE PACKAGE „PREMIUM“ 14,90 €
with non-alcoholic drinks, beer and wine 0.75 l
(for an event of 5 hours)

BEVERAGE PACKAGE „PREMIUM PLUS“ 16,90 €
with non-alcoholic drinks, coffee specialities, beer
and wine 0.75 l
(bei einer Veranstaltungsdauer von 5 Stunden)

Prices plus VAT.



Rauschenberger.
EVENTCATERING

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**GREAT
MOMENTS
EXCELLENCE**