

Banquet Brochure 2016



Located in Frankfurt am Main, only a 5 minute walk from the MESSE (Fair and Exhibition Centre) and a 5 minute drive from the city center. QGREENHOTEL by Meliá is the best option for discovering the fantastic German city of skyscrapers thanks to its excellent access to anywhere in the city.

The QGREENHOTEL by Meliá provides 177 fully equipped rooms;
multiple dining areas (Restaurant / Lobby Bar); free WiFi internet (up to 100 MB);
24 hour Fitness Room for the exclusive use of our guests; 6 meeting rooms for up to 220 people;
indoor and outdoor parking with extra charge.

Welcome

Dine and relax, whether it is a conference or a celebration.

We are happy to assist you in fulfilling your wishes
and support you with our professional advice.

Use our individually modulated meeting rooms,
our suites, our boardroom as well as our restaurant for your event.

Enjoy light, vital menus and buffets
as well as regional dishes in our QGREEN restaurant.

Our competent service team will provide you with any advice and information.

We are already looking forward to welcoming you!

Your team,
The QGREENHOTEL by Meliá in Frankfurt



Room Description

- 177 spacious and bright rooms, including an Executive Suite, 6 junior suites and 25 premium rooms
- Bathroom with bathtub, magnifying mirror & hair dryer
- Individually regulated air condition & heating system
- Soundproof windows
- Satellite TV & radio
- Safe in all Premium rooms & suites
- Telephone
- Free WIFI (up to 100mb)
- Desk with chair and reading lamp
- Minibar
- Electronic door lock
- Smoke detector
- Smoking and non-smoking rooms



Amenities and Facilities

- Gym & sauna (included for all guests)
- QGREEN bar, restaurant and room service
- Indoor and outdoor parking for an extra fee
- Small animals allowed (for charge)
- Safety deposit boxes at reception
- National & international newspapers
- Good access to public transportation
- Check In from 2 pm
- Check Out until noon



Conference Rooms

Room Name	Size	Room Rental
		Part-time / Full-time
Hanau	24,00 m ²	200 EUR / 270 EUR
Offenbach I	35,50 m ²	220 EUR / 310 EUR
Offenbach II	36,50 m ²	220 EUR / 310 EUR
Darmstadt	51,00 m ²	370 EUR / 410 EUR
Frankfurt	68,00 m ²	410 EUR / 470 EUR
Wiesbaden	68,00 m ²	410 EUR / 470 EUR

Combined Conference Rooms

Room Name	Size	Room Rental
		Part-time / Full-time
Offenbach I + II	72,00 m ²	410 EUR / 470 EUR
Darmstadt + Frankfurt + Wiesbaden	190,00 m ²	1.100 EUR / 1.300 EUR
Hessen (Offenbach I + II + Wiesbaden + Frankfurt + Darmstadt)	263,00 m ²	1.400 EUR / 1.600 EUR

* other possible combinations are available

All room rentals includes service and VAT, as well as our standard conference equipment:

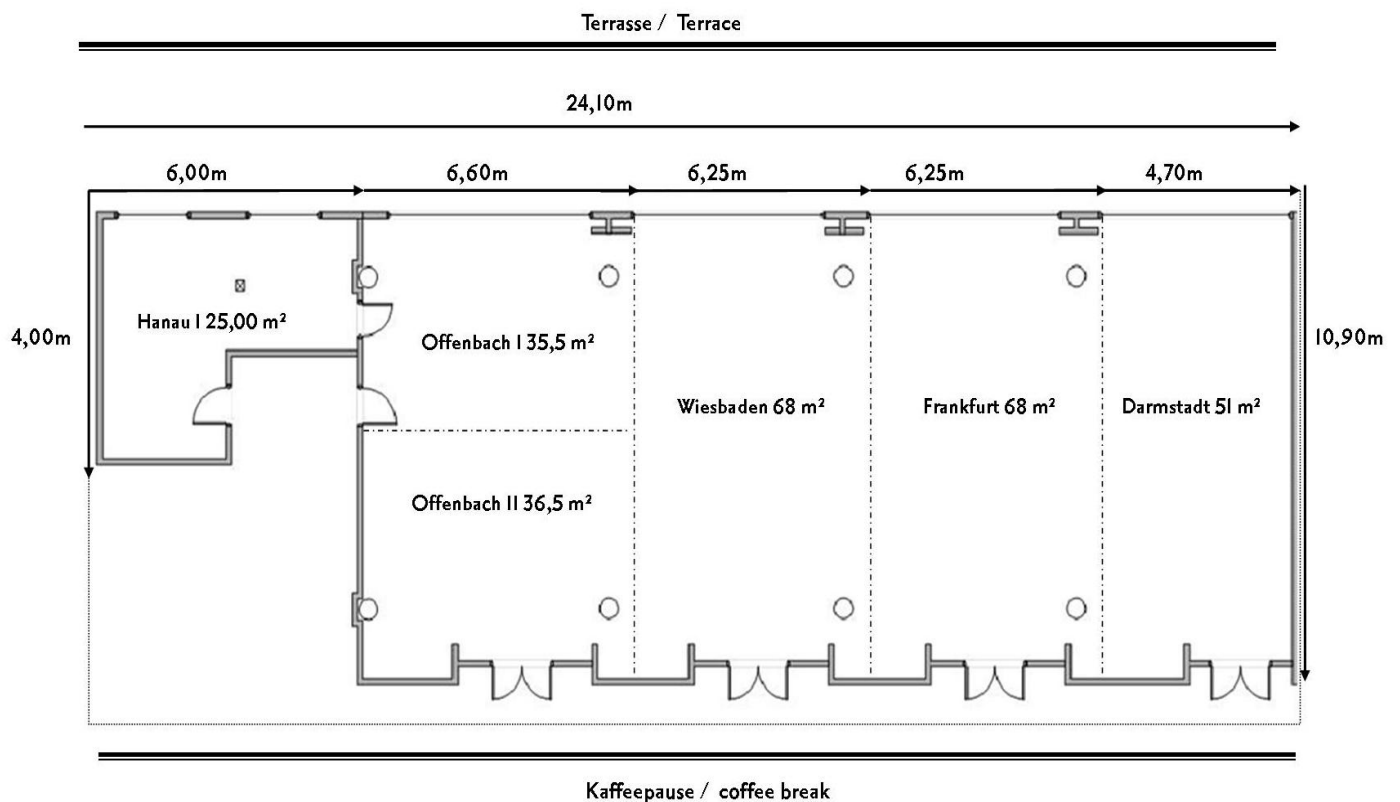
- Projector (approx. 3000 Ansi Lumen)
- Screen (3x3 m / 5x3 m)
- 1 Flipchart
- 1 Pin board
- 1 Presentation case

Description Banquet Facilities

- 263m² Meeting space, that can be divided into 6 rooms
- Wall to wall carpeting
- At ground level and barrier-free
- Flooded with natural light
- Possibility to darken completely
- Retractable screen (3x3 m / 5x3 m)
- Individually regulated air condition & heating system
- Direct access to the outdoor area



Raumplan / Roomplan



Conference Packages

We are happy to arrange an individual conference package for your event.

Below you will find a variety of choices.

All prices are including service and VAT.

LITTLE GREEN (Part-time)

Conference Room

Conference drinks unlimited in meeting room
(water + apple juice)

Set Up according to your request

Daylight / black-out curtains / air conditioning

Personal conference support

Conference Equipment

I integrated Screen

I Projector (approx. 3000 Ansi Lumen)

I Flipchart incl. paper

I Pin board

Welcome Coffee

Coffee, tea with sweet pastries

I Coffee Break

Coffee and tea

Savory or sweet snacks
with fresh fruit and yogurt

Lunch

Business Lunch in the QGREEN Restaurant

one soft drink 0,2l &

one hot beverage are included for lunch

Price 52,00 EUR per person

GREEN ALL IN ONE

Conference Room

Conference drinks unlimited in meeting room
(water + soft drinks)

Set Up according to your request

Daylight / black-out curtains / air conditioning

Personal conference support

Conference Equipment

I integrated Screen

I Projector (approx. 3000 Ansi Lumen)

I Flipchart incl. paper

I Pin board

Welcome Coffee

Coffee, tea with sweet pastries

2 Coffee Breaks

Coffee and tea

Savory or sweet snacks
with fresh fruit and yogurt

Lunch

Business Lunch in the QGREEN Restaurant

one soft drink 0,2l &

one hot beverage are included for lunch

Price 61,00 EUR per person

Additional options for your Event

Large coffee break for 12,00 € per person

Select 6 components from our cold and warm minis

Fruit / Fruit Skewers / Fruit Yogurt / Cakes / Donuts / Muffins / Iced Cookies /
Profiterole / Chocolate Brownie / Cereal Bar / Chocolate Bar / Chocolate Bun / Danish Pastry /
Wrap's / Canapés / Sweet or Savory filled Croissants / Vegetable Sticks /
Spring Rolls / Pretzel Pastries / Tomato-Mozzarella Skewers / Croissants with Toppings /
Schnitzel / Pizza / Meatballs / Curried Sausage / Veal Croquettes

Beverages per Bottle

▪ „Apollinaris“ Mineral Water (still or sparkling)	0,50l	5,10 €
▪ „Apollinaris“ Mineral Water (still or sparkling)	0,75l	6,70 €
▪ Apple Juice	0,20l	3,10 €
▪ Multivitamin Juice	0,20l	3,10 €
▪ Orange Juice	0,20l	3,10 €
▪ Coca Cola	0,20l	3,10 €
▪ Fanta	0,20l	3,10 €
▪ Coca Cola Light	0,20l	3,10 €
▪ Sprite	0,20l	3,10 €

We are happy to offer you additional food and beverages for a „GET TOGETHER“ before or after your event.

Food for the GET TOGETHER

(listed prices are per piece)

Soup

- | | |
|--|--------|
| ▪ Potato and Celery Soup with baked rocket | 5,50 € |
| ▪ Tomato Cream Soup with Croutons | 5,50 € |
| ▪ Mushroom Cream Soup with crispy Bacon | 5,50 € |
| ▪ Essence of Prime Boiled Beef with
sweet and sour scampi | 6,90€ |
| ▪ Parsnips-Vanilla Soup with scallop | 6,90 € |
| ▪ Foamed White Tomato Soup with Basil Foam | 6,90 € |

Canapés with

- | | |
|---------------------------------------|--------|
| ▪ Stripes of Spring Chicken Breast | 3,10 € |
| ▪ Various Cheeses | 3,00 € |
| ▪ Prosciutto and Melon | 3,10 € |
| ▪ Salami | 3,10 € |
| ▪ Cherry Vine Tomato and Mozzarella | 3,00 € |
| ▪ Pink roast beef | 3,20 € |
| ▪ Smoked Duck Breast | 3,20 € |
| ▪ Smoked Salmon | 3,70 € |
| ▪ Puree of Aubergine with Sardines | 3,80 € |
| ▪ Coppa with Pimientos and Parmigiano | 4,00€ |
| ▪ Shrimp Cocktail on Cucumber Relish | 4,60€ |

Cold Snacks

- Vegetable Sticks with Herbal Curd Cheese 1,40 €
- Mozzarella Skewers with Cherry-Tomatoes and Basil 2,00€
- Olives with Feta Cheese wrapped in Bacon 2,10 €
- Mini Meat balls with Pearl Onions 2,20 €
- Stuffed Mushrooms with Cream Cheese 2,80 €
- Wraps, filled differently
(Cheese, Cold Cuts, Vegetarian) 3,10 €
- Cream Cheese Praline with Tomato Salsa 3,30 €
- Beef Tartare on Whole Wheat Bread 3,40 €
- Vitello Tonnato with Olive and Vine Tomato 3,40 €

Warm Snacks

- Prunes wrapped in Bacon 1,50 €
- Variety of Mini Pizzas 1,50 €
- Duet of Mini Tarte Flambée 1,70 €
- Grilled Vegetable Skewers 1,70 €
- Mini fried Sausage with a Duet of Curry 2,20 €
- Chicken Skewers with Pineapple and Chili Sauce 2,20 €
- Spring Rolls on Asian Sauce 2,20 €
- Jacket Potato 2,40 €
(Small stuffed Potatoes with smoked Salmon and Sour Cream)
- Black Tiger Prawns with Glass Noodles and
Vegetables in Crispy Pastry 3,20 €
- Salmon wrapped in Zucchini 3,40 €
- Filet of Beef cubed with Curry sauce 5,80 €

Dessert:

▪ Chocolate Brownie	1,40 €
▪ Orange Curd Cheese with Orange Segment in the glass	2,00€
▪ Lime Cream with Pineapple Ragout in the glass	2,00€
▪ Fresh Fruit Skewers	2,10 €
▪ Duet of Mousse au Chocolate	2,10 €
▪ Panna Cotta with Raspberry Coulis	2,10 €
▪ Small Peach-Lavender Cake	2,30 €
▪ Petit Fours (2 pieces)	2,50 €

Beverages for the „GET TOGETHER“Classic (“all you can drink” – max. 90 minutes)

Sparkling Wine & Orange 9,90 € per person

Prosecco & Orange 7,90 € per person

Fresh & Fruity

Hugo or Aperol Sprizz 5,90 € per person / glas

or non-alcoholic alternative

Casino Royal

Martini bianco or extra dry 3,70 € per Person / glas

or non-alcoholic Lemon-Cocktail

Mainhattan-Trilogy

Variation of three “Applewine”-Cocktails 13,50 € per person

or non-alcoholic alternative

Winter Moments (“all you can drink” – max. 90 minutes)

Mulled Wine & Non-Alcoholic Hot Punch 8,90 € per person

Additional options for your Conference Equipment

Pin Board		25,00 EUR
Flipchart		25,00 EUR
Lectern		30,00 EUR
Metaplan Board	External order	30,00 EUR
Projector	External order 4500 Ansi Lumen	180,00 EUR
Laptop / Notebook	External order	135,00 EUR
CD-Player	External order	25,00 EUR
Conference Telephone	External order	175,00 EUR
Tripod Screen	External order 200 x 200 m	75,00 EUR
Sound System with 2x Speakers 1x Wired Microphone	External order	350,00 EUR
Clip-On Microphone / Hand-Held Microphone	External order	65,00 EUR
Presentation case	External order	35,00 EUR

Prices published are guideline prices. Prices are subject to change.

Upon request, we are happy to organize other technical equipment for your event.

We are working with a regional technology provider, to ensure you are using the most modern equipment.

Restaurant

Dine, Enjoy and Relax.

Come and see for yourself...

Vital, light and modern Buffets & Menus

composed by our Executive Chef,
lovingly prepared and served for you.

Get to know us...

Competent advice at the table
and courteous service.

Sit back...

we will assist you in fulfilling your wishes
and create an ambience of wellness.

Your kitchen team,
The QGREENHOTEL by Meliá Restaurant

Kai Kunstmann
Executive Chef
Kai.Kunstmann@melia.com



Beverage Packages

Package I

3 hours for 19,00 € per person

- „Apollinaris“ Mineral Water (still or sparkling)
- Red and White House Wine
- Beer
- Coca Cola, Coca Cola Light, Fanta, Sprite

Package II

3 hours for 21,50 € per person

- „Apollinaris“ Mineral Water (still or sparkling)
- Red and White House Wine
- Beer
- Coca Cola, Coca Cola Light, Fanta, Sprite
- Coffee and Tea

Package III

3 hours for 29,00 € per person

- „Apollinaris“ Mineral Water (still or sparkling)
- Red and White House Wine
- Beer
- Coca Cola, Coca Cola Light, Fanta, Sprite
- Coffee and Tea
- Long Drinks (choose from: Gin & Tonic, Rum & Coca Cola or Vodka & Orange Juice)

BARBECUE BUFFET

Salad Buffet

Grilled Potato Salad

Coleslaw

Cucumber Salad with Sour Cream

Two Beans Salad

Variation of Fresh Leaf and Raw Vegetable Salads from the Region
with various Dressings and Condiments



Soup

Corn-Radish Cream Soup



Main Courses

Smoked Spareribs in Cane Sugar Marinade

Grilled Chicken Breast with Ginger-Lemon Marinade

Fried Sausage from the Grill

Feta Cheese baked in Foil with Shallots and Thyme

Baked Potato with Herbal Curd Cheese

Sweet Potato Gratin

Grilled Corn with Honey

South American Chili Vegetables

Barbecue Sauce, Herb Butter, Fruit Chutney, Mustard and Ketchup



Dessert

Selection of Ice Cream with Toppings

Fresh Fruits

Grilled Pineapple

29,00 € per person

MEDITERRANEAN BUFFET

Starters

Vine-Ripened Tomatoes with Mozzarella, Fresh Basil and Balsamic Vinegar

Homemade Grilled Vegetables with Olive Oil, Thyme and Garlic

Spanish Serrano Ham on Cantaloupe

Tuscan Bread Salad with Radishes

Nicoise Salad with Tuna

Venetian Pasta Salad with Sun-Dried Tomatoes

Small Buffet of Fresh Leaf and Raw Vegetable Salads from the Region
with various Dressings, Condiments and Italian Bread



Soup

Minestrone



Main Courses

Saltim Bocca - Veal Steak with Prosciutto and Sage

Piccata Milanese - Turkey Medallions in a Parmesan-Egg-Batter

Paella – with grilled fish from the Mediterranean Sea with Saffron Rice

Rigatoni with Basil Pesto and Cherry Tomatoes

Gnocchi in Muscadet White Wine Sauce / Potato-Zucchini Gratin / Baked Aubergine / Braised Orange-Fennel



Dessert

Panna Cotta with Berry-Mint Salad

Tiramisu

Fresh Fruits

33,00 € per person

From the Sea

Starters

Salmon served in three ways:

Home Marinated, Poached and Smoked with Orange-Horseradish

Smoked Black Halibut with Lime Zests

Prawns-Mojito with Avocado and Red Currant Crisp

Pickled Herring Salad with Shallots and Apple-Relish Marmalade

Dill Cucumber Salad with Dijon Mustard

Seaweed Salad with Roasted Sesame

Small Buffet of Fresh Leaf and Raw Vegetable Salads

with various Dressings and Condiments



Soup

Bouillabaisse with Saffron, Pernod and Aioli



Main Courses

Confit of Mackerel tossed in Nut Butter on yellow Sesame Peperonata with Smoked Foam of Chervil

Grilled Sea Bream on Artichokes with Lime, Beurre Blanc and Candied Walnuts

Fried fragrant Rice with Roasted Coconut Crumble

Red Kafir Lentils

Black Lemon Tagliatelle

Tomato Ragout with Shallots and Olives

Poached Fennel with Vanilla and Grapefruit



Dessert

Mousse of Marsala with Hibiscus Balsamic

White Terrine of Licorice with Blackberries

39,00 € per person

MENU I

Starter

Gratinated Feta Cheese
with Wild Herb Salad and Homemade Dressing



Main Course

Picata Milanese of Chicken Breast
with Zucchini and Thyme-Spaghetti

or

Grilled Nile Perch
with Ginger-Carrots and Risotto

or

Baked Potato filled with herbal curd cheese
and fried Wild Mushrooms



Dessert

Terrine of „Baumkuchen“ (regional cake specialty)
with Mandarins–Kiwi Salad

28,00 € per person

MENU II

Starter

Essence of Prime broiled Beef
with Julienne Vegetables



Main Course

Breaded Escalope of Veal
with Cucumber-Sour Cream Salad and Steakhouse Fries

or

Saltim Bocca of Catfish Filet
with Bell Pepper and Gnocchi

or

Penne Rigate al Arrabbiata
with Cherry Tomatoes and Parmesan Shavings



Dessert

Tarte Tatin of Apple with Lemon Sorbet

28,00 € per person

MENU III

Starter

Coppa di Parma
with Breadsticks, Black Pepper and Rocket Salad



Main Course

Sauté of US Beef in Tarragon–Mustard Sauce
with fried Mushrooms and Potato Cake

or

Loup de Mer grilled whole
with Carrot-Quiche and Walnut Pesto

or

Lukewarm Vegetable Salad
with Grana Padano and roasted Almonds



Dessert

Chocolate-Chili-Mousse
with Sour Cherry Chutney

32,00 € per person

MENU IV

Starter

Baked Goat's Cream Cheese with Wild Honey
in Wild Herb Crust
on Sweet and Sour pickled Beluga Lentils



Main Course

Pink roasted Saddle of Veal in Pine Nut Crust
with Orange-Salt, Rosemary Sauce,
Patisson and Linguine Fresca

or

Grilled Halibut with Chorizo Marinade,
braised Baby Leek, Honey-Baby-Carrots
and Truffled Potato-Celery-Mousse

or

Fettuccine al Noce with Truffle Sauce,
Black Walnuts and Green Winter Asparagus



Dessert

Valrhona Chocolate Cake
with Passion Fruit Sorbet on Grapefruit-Mint Salad

36,00 € per person

Lobby-Bar

Modern, cosmopolitan ambience
with an extensive selection of cocktails
and other beverages...



Whether for leisure, weekend or after work:
Enjoy with friends, colleagues and family
a few relaxing hours at our bar!



Experience brings Success

Social Programs in and around Frankfurt

Nowadays teamwork is more important than ever.

So why not experience something new and thereby grow together as a team?

Therefore your welcome to use our social programs to discover Frankfurt or Taunus in a different way.

Geocaching in Frankfurt

- Two- to four-hour geocaching tour of Frankfurt
- All teams are provided with GPS devices and stationery
- Instruction into the use of the GPS devices
- Support by a professional guide

Climbing Forest in the Taunus

- Two- or three-hour experience in nature with climbing and adventure
- Exciting challenge and a varied experience

ParaPark - the original live room escape game in Frankfurt

- Time is short, adrenalin increase... one team, unknown rooms, hidden clues, tricky puzzles and 60 minutes to disclose secrets of the rooms

Of course, we are dedicated to offer and introduce new experience for our guests.

Just ask us for more options.

How to find us

By Car (enter “Katharinenkreisel, Frankfurt am Main” into your GPS)

Coming from:

North motorway A7 in the direction “Frankfurt/Würzburg/Erfurt”
change to motorway A5 in the direction “Basel/Frankfurt/Wiesbaden/Gießen”
change to motorway A648 in the direction “F- Stadtmitte /Messe” exit the
A648 direction “F-Rödelheim” our hotel is on the right at the roundabout.

South motorway A5 in the direction “Hannover/ Dortmund/ Frankfurt/ Darmstadt”
change to motorway A648 in the direction “F-Stadtmitte/ F-Bockenheim/
Westkreuz F” exit the A648 direction “F-Rödelheim”
our hotel is on the right at the roundabout.

East motorway A3 in the direction “Würzburg”
change to motorway A5 in the direction “Hannover/ Kassel/ Dortmund”
change to motorway A648 in the direction “F-Stadtmitte/ F-Bockenheim/
Westkreuz F” exit the A648 direction “F-Rödelheim”
our hotel is on the right at the roundabout.

West motorway A1 in the direction “Köln/ Koblenz”
change to motorway A48 in the direction “Koblenz/ Köln” follow the signs
in the direction “Frankfurt a.M./ Montabaur/ A3” merge onto the A3 then
change to motorway A66 in the direction “Frankfurt “change to motorway
A648 in the direction “F-Stadtmitte/ F-Bockenheim/ Westkreuz F”
exit the A648 direction “F-Rödelheim” our hotel is on the right at the
roundabout.

How to find us

By Public Transport

Central Station

from the central station use tram I7 (direction „Rebstockbad“)
to station “Leonardo-da-Vinci-Allee”, from there it is a walking distance of
2 minutes in direction to the roundabout Katharinenkreisel

Airport

use S-Bahn (city train) S8 or S9 to „Hauptbahnhof“ (central station)
from the central station use tram I7 (direction „Rebstockbad“)
to station “Leonardo-da-Vinci-Allee”, from there it is a walking distance of
2 minutes in direction to the roundabout Katharinenkreisel

Distances

Central Station	3,5 km	Airport (FRA)	12,0 km
Motorway A 648	0,2 km	S-Bahn (city train)	0,5 km
Tram Station	0,2 km	City Center	2,5 km
Fair Center Frankfurt	0,5 km		



Partners

Technik ICS

Nibelungenstrasse 41
63128 Dietzenbach
Tel.: 06074 / 6946 750
info@ics-internet.de

Dornröschen's Blumenparadies

Am Römerhof 2b
60486 Frankfurt am Main
Tel.: 069 / 770 755 755
info@dornroeschens-paradies.de

Frankfurter Shuttleservice

Hanauer Landstraße 258-260
60314 Frankfurt am Main
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