

BARBECUE SEMINARS FOR PRIVATE CLIENTS



Our classic – Surf & Turf

Where land and sea meet it's always beautiful, so this year again it's our most popular menu!

THE CONTENTS

- Welcome drink
- Bacon wrapped prawns with homemade aioli and grilled Zucchini
- Tuna steak – the king of the seas – grilled to perfection, served with lamb's lettuce and avocado dip - an art in itself!
- Lamb carré grilled whole with stuffed tomatoes
- The supreme discipline: rump steaks with green asparagus and potato wedges
- Pineapple upside down cake – the sweet final!

price per person 129,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 4 hours

Start the grilling season – the whole world on the grill

Delicious food can be found everywhere in the world, but it still tastes the best from our grills!

THE CONTENTS

- Welcome drink
- Grilled scallops with asian style lentil stir-fry
- Lamb mince burger with coriander and focaccia from the grill
- Ibérico Tomahawk steak and grilled sweet potatoes with refined dips
- Grilled vanilla cupcakes with fruit cream

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Spring awakening – delicious at any time of year!

For the start of the barbecue season we turn „simple“ barbecue objects into something special. Enjoy the surprise!

THE CONTENTS

- Welcome drink
- Tarte flambée in different variations directly from the grill
- Production of your own sausages and preparation on the grill, combined with BBQ-marinated, and extra tender grilled chicken drumsticks

OR

- Homemade burgers „Hermosa Beach Boy“ à la Burger Unser
- Perfectly grilled rump steak – everything under 2in is carpaccio – with grilled mediterranean vegetables
- Fruit salad with our crème à la Joanna

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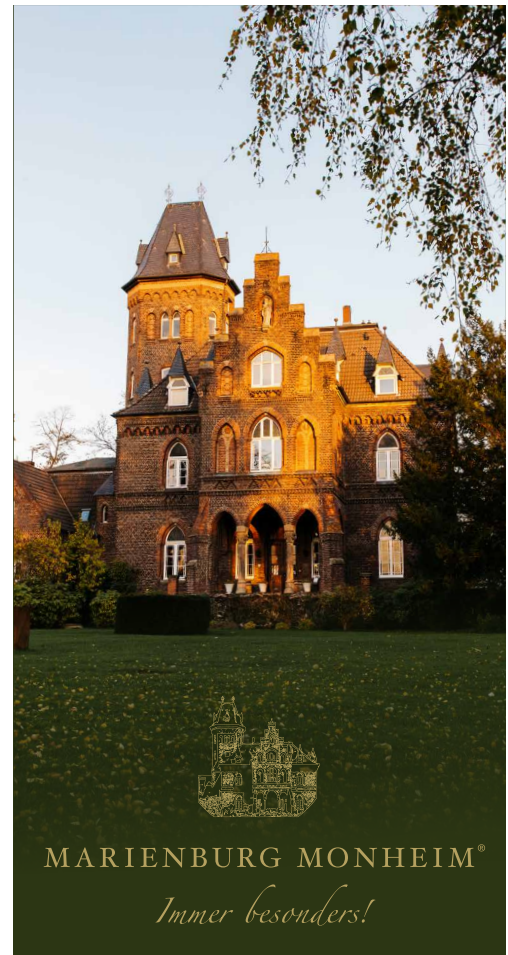
It's getting hot – fire and flame

Ignite your guests! While preparing octopus, chicken and beef in a unique way, everyone will catch fire.

THE CONTENTS

- Welcome drink
- Grilled octopus on rucola salad with fresh tomatoes, parsley and garlic
- A duo of involtini di pollo with spinach strudel and olive tapenade
- Spit-roasted sirloin-steak on espresso sauce with orange glazed carrots and blue potatoes
- Crêpes with strawberry calvados cream

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MARIENBURG MONHEIM®

Immer besonders!

EXPERIENCE AND ENJOY THE MARIENBURG FEELING LIVE!

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Mediterranean journey

Join us on a culinary journey to learn the different grilling techniques of the mediterranean cuisine.

THE CONTENTS

- Welcome drink
- Amuse-gueule: smoked grilled sausage
- Avocado from the plancha with coriander-tomatoes gremolata
- Summer salmon cutlet with caramelized lemon and ciabatta alla puttanesca
- Saddle of veal Vittello Tonnato Style from the smoking board with lemon mayonnaise, salt-crusted triplets and grilled romana lettuce hearts
- Apricot casserole with homemade vanilla sauce

price per person 119,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 4 hours

Autumn glow - game in all variants

Autumn time is game meat time! From wild duck breast to venison burgers. We show you how the deer jumps on the grill. Look forward to delicious ideas!

THE CONTENTS

- Welcome drink
- Amuse-gueule: smoked wild duck breast on pumpernickel with cranberry butter
- Celery cream soup smoked in the grill
- Venison burger with potato rösti and spicy apple compote Valais style
- Grilled venison steak with braised brussels sprouts and cranberry jus, and Pretzel napkin dumplings from the grill
- Pancakes on forest berry compote with chocolate cream

price per person 129,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 4 hours

Winter barbecue - the classic goose & co.

Our classic winter menu: Salmon and/or wild boar skewers prepare you for the highlight – crispy goose, red cabbage and napkin dumpplings. Who would have thought that you can also prepare this on the grill?

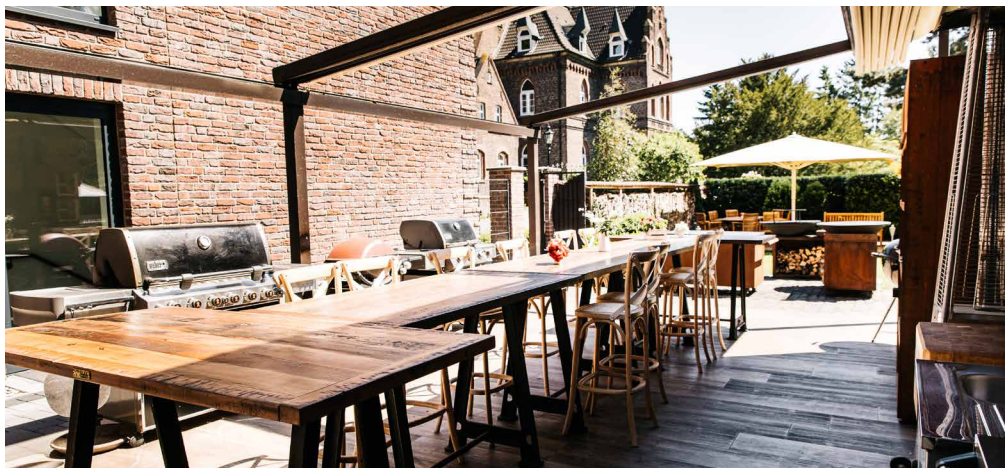
THE CONTENTS

- Welcome drink
- Amuse-gueule: bacon-wrapped dates
- Salmon with forest berry glaze grilled on cedar wood with wild herb salad

OR

- Wild boar spits and stuffed mushrooms
- Goose breast and stuffed goose on red wine jus with bread-dumplings, cooked in a napwn and red cabbage BBQ style
- Chocolate cake with soft core and vanilla ice cream

price per person 129,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 4 hours



Winter barbecue – hot winter dream

Smoking and wok: With these tools, you expand the spectrum of possibilities and with the Ibérico back in one piece and herb crust, you put down a masterpiece. A truly hot winter dream.

THE CONTENTS

- Welcome drink
- Wild herb salad with goat cheese and caramelized pears
- Grilled duck breast mildly smoked on polenta sticks with dried fruit compote
- Ibérico back with herb crust, with rosemary potatoes and mushrooms from the grill wok
- Apple crumble with vanilla ice cream

price per person 129,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 4 hours

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Dry ager

Dry Aging - the cool and dry aging of meat - the traditional way to achieve the full flavor of meat and a unique tenderness. We are looking for the best steak in the world. Join us on a extraordinary culinary journey.

THE CONTENTS

- Welcome drink
- A little body science of the cattle
- Introduction to the art of dry aging
- We cut the back of beef
- Dry aged carpaccio variations
- Charcoal vs. gas vs. beeper: steaks in all variations
- Sweet finish

We serve various side dishes.

price per person 139,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 3 hours

We let it rip...

You want to say „thank you“ to your team, your colleagues, your customers, your suppliers, your friends or your family? Then this one might be something for you:

THE CONTENTS

- Welcome drink
- Fresh french oysters with Champagne Palmer & Co.
- Dry aged carpaccio from Txogitxu beef
- Giant lobster with aioli
- American Tomahawk steaks with grilled leeks and tomato vegetables
- Grilled seasonal fruit from our OFYR grill

Served with various dips, fresh naan and corn bread, and olives.

price per person 139,00 € incl. VAT, plus drinks according to consumption, participants min. 15, max. 28 participants, duration of the event approx. 3 hours

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NOTE Please note that for groups with less than the minimum number of participants, we have to charge a small-group surcharge (depending on the respective booked seminar, max. 300,00 € incl. VAT). Our Marienburg Monheim team will be happy to inform you about this.