



Holiday Inn[®]

EIN IHG[®] HOTEL

STUTT GART

*Your wedding
in the Holiday Inn
Stuttgart*



Your team

Certified Business
Hotel

Certified Conference
Hotel



DAVID HENSCHEL
Convention Sales Manager
0711 – 98888 780
david.henschel@histuttgart.de



MORITZ PFITZMEIER
Event Booking Manager
0711 – 98888 781
moritz.pfitzmeier@histuttgart.de



CHRISTOS PAPADOPOULOS
Bankett Operations Manager
0711 – 98888 870
bankett@histuttgart.de



MANJA ALBRECHT
Executive Chef
0711 – 98888 840
manja.albrecht@histuttgart.de

Your wedding - package



We have created a package for your wedding, so that you can calculate your costs easily and clearly.

- 4-course menu or buffet à la chef (depending on request or number of persons)
- Sparkling wine reception with finger food
- Beverage flat rate for 4 hours
- Midnight snack
- Overnight stay in the bridal suite for the bridal couple
- Menus on request
- Table clothes and covers
- Dancefloor
- Projector and screen
- Free parking

from 111,00 € per person

Alternatively, we can put together a customised offer for you on request.



Your menu or buffet



4 COURSE MENU

Beef carpaccio with shaved parmesan, rocket and wild garlic pesto

Tomato essence with curd and basil dumplings

Grilled sea bream with mashed potatoes, fried capers and lemon-mint oil

Small chocolate cake with caramelised peanuts and berry ragout

OR

Goat's cheese and aubergine tart with baby leaf spinach salad, hazelnuts and herb dressing

Sweet pepper foam soup with grilled cherry tomatoes and balsamic vinegar

Porcini mushroom risotto with parmesan chips and arugola

White chocolate cheesecake with strawberry and chilli sauce

BUFFET

Starters

Prawn salad with lime foam

Honeydew melon with Black Forest ham

Romaine lettuce with grilled chicken and beetroot and onion vinaigrette

Beetroot carpaccio with gratinated goat's cheese

Main courses

Braised ox cheeks with celeriac puree, port wine jus and grilled carrots

Salmon Wellington on leaf spinach with truffled tagliatelle

Red wine risotto with cranberries and beetroot foam

Desserts

Crème Brûlée

New York cheesecake

Mango cream with berry ragout

Your fingerfood and midnight snack



FINGER FOOD SUGGESTIONS

Surf and turf roll

Homemade Anti Pasti

Salmon tartare on pumpernickel

Scallops on lobster foam

Cucumber spaghetti with smoked trout

Stuffed cherry tomatoes

Gratinated goat cheese on beetroot

Chicken skewer on mango salad

Cream cheese praline wrapped in herbs

MIDNIGHT SNACK SUGGESTIONS

Mini burger buffet (beef, chicken, pork)

Curry sausage

Goulash soup

Chilli con carne

Sausages with Swabian potato salad

Your event – rooms



THE HALL

„The festive classic“

- 320sqm
- up to 120 people
- divisible into three units
- renovated in 2023



SUMMER GARDEN

„Reception in style“

- Reception in the quiet outdoor area
- close to THE HALL
- Free wedding ceremony with up to 60 seats
- renovated in 2023



Holiday Inn STUTTGART
Mittlerer Pfad 25-27
70499 Stuttgart

+49 (0) 711 98888 870
veranstaltungen@histuttgart.de
www.histuttgart.de

