



The most beautiful day at the Schaalsee

Dear bridal couple,

Welcome to your unique wedding celebration!

Are you looking for a special wedding celebration with romantic charm? A wedding venue with a pretty small-town flair and yet surrounded by greenery. With a wide range of options for your ceremony, from festive decorations to a variety of dining and accommodation options?

The Seehotel Zarrentin offers you all-round carefree romance. Idyllically situated near the Schaalsee lake, it offers you the perfect backdrop for your dream wedding. The church and the Zarrentin monastery in the historic town centre offer opportunities for a festive reception directly after your wedding ceremony.

Experience your dream wedding according to your ideas and within your budget.

Trust in our experience in the wedding and event sector and focus on the most important thing: your very special day.

Our team will fulfil all your wishes with special attention to detail.

We look forward to supporting you in your planning and providing you and your guests with an unforgettable experience!

Your hosts

Martina Behm (Banqueting Manager) and Katja Kämpf (Assistant to the CEO)

Mail: events@seehotel-zarrentin.de

Telephone: +49 (0) 38851 – 55 99 300

GENERAL INFORMATION FOR YOUR EVENT

In the following you will find various information about your private or business event at the Seehotel Zarrentin.

Individuality

All offers can be individually combined according to your wishes.
We would also be happy to create a customised offer for you.

Deposit & invoice

You will receive a booking confirmation with all the details discussed and our current terms and conditions as soon as you have decided to hold your party at the Seehotel Zarrentin. We will impress you with our service and are happy to make advance payments for you. We will send you the invoice including all services after your successful event. You have 14 days to transfer the invoice amount to our bank account.

Food & drink

The following pages will give you a taste of our wide range of regional and seasonal buffets, small snacks and midnight snacks. You will also find our current beverage packages.

Premises/ Decoration

The tables are festively laid with white tablecloths and white cloth napkins by our team. You are welcome to order your individual flower and candle covers from your favourite florist. For further decoration services (e.g. distribution of decorative elements) we charge a flat rate of € 250.00.

Fireworks & balloons

Zarrentin is located in the UNESCO Schaalsee Biosphere Reserve.
We would therefore like to point out that setting off fireworks, releasing balloons, using fog machines, and burning cold fireworks are not permitted here.

Wedding corner

Polter weddings cannot be realised on our property. We do not have a paved area and shards cannot be completely removed.

Confetti & other sprinkles

Please refrain from using confetti or other small sprinkles.
We thank you for your understanding that we will have to charge you for the additional cleaning costs.

Gift table

We are happy to provide a gift table for your event. We kindly ask you to remove all gifts by the end of the event.

YOUR WEDDING ARRANGEMENT AT THE SEEHOTEL

Guest Reception

Your guests will be welcomed in the Seehotel garden with coffee, cake, a wedding cake (organized by the bridal couple), a selection of fruit tarts, whipped cream, fruit skewers, and filled wraps.

Additionally, we will set up a Prosecco, beer, and lemonade bar for you.

Wedding Buffet

An exquisite buffet, complemented by a served appetizer and a dessert buffet – offering culinary variety that will delight your guests.

Midnight snacks

For a little late-night bite, we offer a delicious midnight snack

8-Hour beverage package

Wines, sparkling wine, mineral water, Aperol Spritz, Lillet Wild Berry, draft and bottled beers, non-alcoholic beverages, coffee, coffee specialties, and tea, as well as spirits and long drinks.

€ 180.00 per person



Spring buffet

Soups

Asparagus soup with almond cream

Starters

Asparagus salad with smoked salmon
Graved salmon with mustard and dill sauce
Crab salad with fresh radishes
Three kinds of matjes variation
Quiche Lorraine
Roast beef with tartar sauce
Leek salad with apple
Bread basket with country bread and baguette
with butter and wild garlic butter

Main course

Pork fillet on asparagus ragout with duchess potatoes
Fillet of beef with spring vegetables and potato gratin
Duet of zander and mullet on glazed sugar snap peas, cherry tomatoes
with saffron sauce and thyme potatoes

Dessert

Panna cotta with strawberry-mint salad
Two kinds of chocolate mousse
Rhubarb compote with vanilla sauce
Regional cheese selection with dark grapes and fig mustard

Summer buffet

Salad

Wild herb salad with beetroot and caramelised goat's cheese

Starters

Caprese with basil pesto

Antipasti with fresh summer herbs and savoury olive oil

Cucumber salad with dill tips

Melon and feta salad with fresh mint

Tomato salad with shallots, fresh basil and dark balsamic vinegar

Italian pasta salad with rocket and grated Parmesan cheese

Bread basket with ciabatta, bread rolls and tomato butter

From the Grill

Rump steaks, lemon and lime chicken breast, herb lamb chops
marinated vegetable haloumi skewers, Mediterranean grilled sausage

Hot from the buffet

Herbed gilthead fillets

Mediterranean king prawns

Rosemary potatoes with sour cream

Baked cherry tomatoes with feta

Ratatouille vegetables

Dips & sauces

Tzaziki, aioli, curry mango, steak sauce

Dessert

Fruit platter with mascarpone cream

Tiramisu

Quark and lime mousse

Autumn buffet

Soup

Cream of pumpkin soup with ginger and maple syrup

Starters

Colourful autumn salad with roasted nuts and vinaigrette

Pink roasted duck breast with saffron apples and port wine jelly

Farmer's aspic from Gut Gallin organic farm with remoulade sauce

Waldorf salad with Parma ham

Smoked fish variation with creamed horseradish

Vitello tonnato

Bread basket with country bread, baguette, butter and herb butter

Hot from the buffet

Saddle of venison with port wine sauce, Brussels sprouts and potato noodles

Pork fillet on fried mushrooms with potato gratin

Char fillet on spinach leaves with thyme potatoes

Dessert

Apple crumble with vanilla sauce

Chocolate mousse with cherry compote

Pear tart with brittle

Winter buffet

Soup

Game essence with chive dumplings

Starters

Lamb's lettuce with raspberry vinaigrette and roasted chicken liver

Duet of pheasant breast and corn-fed poulard breast with Cumberland sauce

Crispy prawns with sweet chilli dip

Beef carpaccio with glazed pears and caramelised nuts

Salmon tartare on toasted dark-grain bread

Smoked fish variation with creamed horseradish

Bread basket with butter and lard

Hot from the buffet

Duck breast and leg of goose with red cabbage and stuffed dumplings

Fillet of beef "Filet Wellington" with winter vegetables and potato gratin

Pikeperch on creamed black salsify vegetables with thyme potatoes

Dessert

Winter apple fritters

Cinnamon plums with vanilla sauce

Chocolate mousse with cherries

MENUS (from 15 persons)

Would you like a personalised, tailor-made menu?

We will be happy to round off your ideas with our experience and advise you in a personal consultation.

What requirements should your menu fulfil?

- Should the menu reflect your event occasion or theme?
- Do you attach particular importance to seasonal/regional/special ingredients?
- How many courses can the menu have?
- Fish, meat or both?
- Are there vegetarians or vegans?
- Are there any intolerances?
- What budget do you have available?

COFFEE & CAKE

For a sweet start to your special day, we will prepare a delicious delicious cake buffet and serve fresh coffee and tea.

Bring your own cake incl. coffee, coffee specialities and tea to your heart's content

Cake buffet with various cakes and tarts incl. coffee and tea galore

MIDNIGHT SNACK

When the party is in full swing, sooner or later you'll get hungry again.

Currywurst with curry sauce and baguette

Cheese platter with French raw milk cheese, dark grapes and fig mustard

Mini tarte flambée

BEVERAGE PACKAGES

Our drinks packages ensure a transparent price and offer planning security for your budget. The packages are limited in time and begin with the arrival of the guests.

Beverage package I incl. reception (8 hours)

Wines, sparkling wine, Aperol Spritz, Lillet Wild Berry, draught and bottled beers, mineral water, soft drinks, coffee, coffee specialities and tea

Beverage package II incl. reception (8 hours)

Wines, sparkling wine, mineral water, Aperol Spritz, Lillet Wild Berry, draught and bottled beers, non-alcoholic drinks from the bottle, non-alcoholic drinks, coffee, coffee specialities and tea, spirits and long drinks

After the 8-hour period, we charge a tiered flat rate (per started hour, based on the reported number of guests from the start of the event).

	Beverage package I	Beverage package II
up to 30 people	+ € 200.00 per hour	+ € 250.00 per hour
up to 65 persons	+ € 250.00 per hour	+ € 300.00 per hour
from 66 persons	+ € 300.00 per hour	+ € 350.00 per hour
from 88 persons	+ € 350.00 per hour	+ € 400.00 per hour

HOTEL ROOMS AND ROOM PRICES

Hotel rooms: 45 rooms in the Seehotel Zarrentin and 10 double rooms in the Fischhaus
can be booked as single or double rooms with TV, shower and free internet. All rooms are non-smoking rooms.

Room prices: Single room from € 135.00 incl. breakfast
Double room from € 170.00 incl. breakfast

Underground car park: € 9.50 per day

EXTERNAL SERVICE PROVIDERS

Whether hairdresser, florist or DJ - we are happy to recommend our professional service providers and long-standing partners.

Alternatively, we would be delighted if you could let us know your preferred service providers.

ADDITIONAL SERVICES

Plate charge per person For example, if you wish to bring your own cake to your event	€ 4.00
Menu cards per card	€ 3.00
Crockery hire incl. delivery and cleaning per person	€ 4.00
Provision of projector and screen	€ 80.00
JBL Bluetooth speaker	€ 15.00
Teufel Bluetooth speaker (1 unit/ 2 unites)	€ 75,00/ € 150,00
Service provider fee	€ 50,00

CONTACT INFORMATION

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 19246 Zarrentin am Schaalsee

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E-Mail: events@seehotel-zarrentin.de

Internet: www.seehotel-zarrentin.de

How to find us

From Hamburg, Berlin or Schwerin, take the A24 motorway and leave it at the Zarrentin exit. The old country road by the lake is in the neighbourhood of the church, monastery, mayor's office and pastorate. You will find paid parking spaces behind the church.

The Seehotel Zarrentin is located in the immediate vicinity of the marvellous Schaalsee. Supermarkets, bus stop and restaurants are within walking distance. You can also reach the extensive biosphere reserve in about 15 minutes on foot.

