



PRICE LIST

(STATUS: JUNE 2024)



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ROOM RENTAL & CLEANING

ROOM RENTAL HALF-DAY UNTIL 4 HOURS

INCL. SET-UP AND DISMANTLING DAYS FOR FURNITURE AND LOGISTICS AS WELL AS ADDITIONAL COSTS

EUR 3.300,00

ADDITIONAL HOUR FOR HALF-DAY RENT

EUR 25,00 P.P.

ROOM RENTAL EVENT DAY FROM 6 HOURS

INCL. SET-UP, DISMANTLING DAY AND ANCILLARY COSTS

EUR 5.500,00

EXTRA SET-UP AND DISMANTLING DAY

EUR 1.000,00

INTERMEDIATE CLEANING

PRE-EVENT | AFTER CONSTRUCTION

EUR 224,00

END CLEANING

THE ENTIRE LOCATION AFTER THE END OF THE EVENT AND DISMANTLING

EUR 280,00

EXCL. FURNITURE COSTS FROM PARTY RENT

TECHNOLOGY

USE VIDEO TECHNOLOGY* CONSISTING OF MEDIA WALLS INSTALLED ON THE LOCATION SIDE	BLANKET	EUR 1.500,00
USE AUDIO TECHNOLOGY * CONSISTING OF AN AUDIO SYSTEM INSTALLED ON THE LOCATION SIDE AND 2 MICROPHONES	BLANKET	EUR 750,00
TECHNICAN DEKOM DAILY RATE UP TO A MAXIMUM OF 10.00 HOURS PLUS TRAVEL	BLANKET	EUR 750,00**
OTHER TECHNOLOGY QUOTATION PREPARED BY OUR TECHNICAL PARTNER DEKOM/ IRRLICHT		ON REQUEST

* FOR USE OF THE VIDEO AND AUDIO TECHNOLOGY IS A TECHNICIAN TO BOOK

** ESTIMATE, DEPENDING ON THE EFFORT ON SITE

STAFF

STAFF COSTS ARE CALCULATED ACCORDING TO THE ACTUAL DEPLOYMENT.
MINIMUM OPERATING TIME PER PERSON 4.00 HOURS.

EVENT MANAGEMENT	DAILY	EUR 700,00
SERVICE MANAGEMENT	PER HOUR	EUR 45,00
SERVICE STAFF	PER HOUR	EUR 38,00
LOGISTICS	PER HOUR	EUR 30,00
CLEANER	PER HOUR	EUR 28,00
HOSTESSES	PER HOUR	EUR 35,00
SECURITY	PER HOUR	EUR 33,00

WE ALLOW OURSELVES TO CHARGE A SURCHARGE OF 25% ON SERVICE STAFF AFTER 10 P.M

FLYING FINGERFOOD

STARTERS

GRILLED ST. SCALLOP ON PAELLA SALAD "MARISCA" AND SAFFRON MAYONNAISE

CORN-FED CHICKEN BREAST "TANDOORI STYLE" ON MARINATED SPINACH AND TOMATO SALSA

FOAM SOUP WITH FRANKFURTER GREEN SAUCE HERBS WITH OAT CREAM, THREE KINDS OF COLORFUL BEAN SEEDS AND PUMPERNICKEL CRUMBS

MAIN COURSE

FRIED SALMON TROUT FILLET TARRAGON OIL WITH POTATO-CELERY PUREE

BRAISED OX SHOULDER IN PINOT NOIR SAUCE, CREAMED SAVOY CABBAGE AND EGG SPAETZLE

VEGAN LENTIL – NUT- RAGOUT WITH PARSLEY ROOT, CABBAGE SPROUTS AND WHOLEMEAL SPIRAL NOODLES

DESSERT

CREAM CHEESE TERRINE WITH BERRIES, VANILLA AND LEMON JELLY

PISTACHIO SPONGE CAKE WITH MASCARPONE – LIME MOUSSE AND CHOCOLATE CRUMBLE

CARAMELIZED RASPBERRY TART WITH HAZELNUT CREAM AND ORANGE CONFIT

MENU

STARTERS

GRILLED ST. SCALLOP ON PAELLA SALAD "MARISCA" AND SAFFRON MAYONNAISE

OR

CORN-FED CHICKEN BREAST "TANDOORI STYLE" ON MARINATED SPINACH AND TOMATO SALSA

VEGAN ALTERNATIVE:

GRILLED HERB MUSHROOM ON VEGAN PAELLA SALAD AND VEGAN SAFFRON MAYONNAISE

MAINLY

FRIED SALMON TROUT FILLET WITH TARRAGON OIL, POTATO - CELERY PUREE AND SAVOY CABBAGE HEAD

OR

BRAISED OX SHOULDER IN PINOT NOIR SAUCE, POTATO - CELERY PUREE AND SAVOY CABBAGE - HEAD

VEGAN ALTERNATIVE:

VEGAN LENTIL - NUT PATTY WITH VEGETABLE JUS, POTATO - CELERY PUREE AND SAVOY CABBAGE - HEADS

DESSERTS

CREAM CHEESE TERRINE WITH BERRIES, VANILLA AND LEMON JELLY

OR

PISTACHIO SPONGE CAKE WITH MASCARPONE - LIME MOUSSE AND CHOCOLATE CRUMBLE

VEGAN ALTERNATIVE:

CARAMELIZED RASPBERRY TART WITH HAZELNUT CREAM AND ORANGE CONFIT



EXCERPT FROM THE DRINKS MENU

DRINKS ARE CHARGED ACCORDING TO ACTUAL CONSUMPTION.

COLD DRINKS

LIZ WATER	0,75L	EUR 5,50
VIVA CON AGUA	0,33L	EUR 3,50
FRITZ KOLA	0,33L	EUR 3,50
FRITZ LIMO	0,33L	EUR 3,50
JUICES	0,20L	EUR 2,50

HOT DRINKS

CAFÉ CRÈME	CUP	EUR 2,50
ESPRESSO	CUP	EUR 2,00
ESPRESSO MACCHIATO	CUP	EUR 2,50
CAPPUCCHINO	CUP	EUR 3,00
LATTE MACCHIATO	CUP	EUR 3,50
COFFEE	JUG	EUR 8,00
TEA SPECIALTIES	CUP	EUR 2,00

BEER

FXXXXFXXXXR HELLES HELLES SPECIAL	0,33L	EUR 4,00
JEVER FUN NON ALCOHOLIC	0,33L	EUR 3,50

EXCERPT FROM THE WINE LIST

DRINKS ARE CHARGED ACCORDING TO ACTUAL CONSUMPTION.

WHITWINE

HOUSE WHITE WINE
WINE MANUFACTORY KAISER
WHITE BURGUNDY | DRY
RHEINHESSEN | GERMANY

0,75L EUR 21,00

GAVI SAN PIETRO
TENUTA SAN PIETRO
CORTESE | DRY
PIEMONTE | ITALY

0,75L EUR 32,50

REDWINE

HOUSE RED WINE
WINE MANUFACTORY KAISER
CABERNET DORSA | DRY
RHEINHESSEN | GERMANY

0,75L EUR 32,00

BARBERA D'ASTI D.O.C.G
GUASTICLEMENTE
BARBERA | DRY
PIEMONTE | ITALY

0,75L EUR 35,50

ROSE WINE3

HOUSE ROSÉ
WINE MANUFACTORY KAISER
PORTUGIESE WEISSHERBST | DRY
RHEINHESSEN | GERMANY

0,75L EUR 23,00

DOKTORSPIELE

WINERY DR. KÖHLER
CUVÉE | DRY
RHEINHESSEN | GERMANY

0,75L EUR 28,00

COCKTAILS & LONGDRINKS

DRINKS ARE CHARGED ACCORDING TO ACTUAL CONSUMPTION

MAINHATTAN 0,20L EUR 15,50

RYE WHISKEY | WORMWOOD | BITTERS

OLD FASHIONED 0,20L EUR 15,50

BOURBON | ORANGE SYRUP | BITTERS

NEGRONI 0,20L EUR 15,50

GIN | CAMPARI | WORMWOOD

GIN TONIC 0,25L EUR 15,50

GIN | TONIC WATER

VODKA LEMON 0,25L EUR 15,50

VODKA | BITTER LEMON

MOSCOW MULE 0,25 L EUR 15,50

WODKA | LIME | SPICY GINGER

RUM COLA 0,25L EUR 15,50

RUM | FRITZ KOLA

CAIPIRHINHA 0,25 L EUR 15,50

VELHO BARREIRO | CACHACA | LIMETTE | BROWN SUGAR | LIME JUICE

A SELECTION OF COCKTAILS MUST BE MADE IN ADVANCE

COCKTAILS & LONGDRINKS

DRINKS ARE CHARGED ACCORDING TO ACTUAL CONSUMPTION

NON ALCOHOLIC COCKTAILS

IPANEMA 0,20L EUR 13,50

GINGER ALE | LIMETTE | BROWN SUGAR

MANGO TANGO 0,20L EUR 13,50

COCO NUT MILK | MILCH | COCONUT SYRUP | MANG | MARACUJA

CHILLI WILLI 0,20L EUR 13,50

RHUBARB | LEMON | RASPBERRY | VANILLA | CHILLI

MOSKITO 0,25L EUR 13,50

APPLE | GINGER | LIME | MINT

VITALY TEA 0,25L EUR 13,50

MARACUJA | RASPBERRY | LIME JUICE | GREEN TEA

DJ & LIVE MUSIC

DJ TAIKEE 1,00 EUR 750,00
LIVE PERFORMANCE FOR UP TO 5.00 HOURS

EVERY ADDITIONAL HOUR 0,00 EUR 95,00

LIGHT & SOUND PACKAGE 1,00 EUR 690,00
- MOBILE DJ BOOTH WITH LED BAR - 2 DERBY EFFECTS AND 8 BATTERY-POWERED LED FLOOR SPOTS
- HIGH-QUALITY SOUND SYSTEM CONSISTING OF 2 ACTIVE ARRAY SPEAKER SYSTEM FROM RCF AUDIO
- PROFESSIONAL DJ EQUIPMENT IN THE CLUB STANDARD OF THE BRANDS PIONEER DJ AND ALLEN & HEATH

DJ & LIVE MUSIC TOTAL EUR 1.440,00

SOUNDCLOUD
STREAM TAIKEE! | SONGS, ALBUMS AND PLAYLIST ARE AVAILABLE IN SOUNDCLOUD

INSTAGRAM
WATCH TAIKEE! | TAKE A LOOK AT DJ TAIKEE PROFILE IN INSTAGRAM

CANCELLATION CONDITIONS

EXCERPT FROM THE TERMS AND CONDITIONS

UP TO THE BEGINNING OF THE 8TH WEEK BEFORE THE START OF THE EVENT

FREE OF CHARGE

FROM THE 8TH WEEK BEFORE THE START OF THE EVENT

ROOM RENTAL + SERVICES ARRANGED BY THIRD PARTIES, INCLUDING PERSONNEL COSTS

FROM THE 4TH WEEK BEFORE THE START OF THE EVENT

PLUS 35% OF THE LOST FOOD AND BEVERAGE SALES

FROM THE 2ND WEEK BEFORE THE START OF THE EVENT

PLUS 70% OF THE LOST FOOD AND BEVERAGE SALES

FROM 7 DAYS BEFORE THE START OF THE EVENT

PLUS 90% OF THE LOST FOOD AND BEVERAGE SALES

IN THE PREPAYMENT INVOICE THE THREE COST ITEMS **ROOM RENTAL, STAFF AND FURNITURE** ARE LISTED.

A FINAL NUMBER OF PEOPLE (REGULAR NUMBER OF PEOPLE +/- 5%) MUST BE SPECIFIED NO LATER THAN 10 WORKING DAYS BEFORE THE START OF THE EVENT.

ALL PRICES REFER TO NET PRICES PLUS VAT.



FRIEDRICH-EBERT-ANLAGE 35-37
60327 FRANKFURT AM MAIN
GERMANY