



EVENT PORTFOLIO



OUR LOCATION - YOUR ADVANTAGES

HISTORIC AMBIANCE

CAPACITY FROM 10 TO 650 PEOPLE SITTING

REGIONAL CUISINE

PROFESSIONAL CATERING

INDIVIDUAL EVENT PLANNING

LARGE SUN TERRACE

FLEXIBLE USE AND ROOM LAYOUT

MODERN EQUIPMENT

HOW TO CONTACT OUR EVENT TEAM:

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IDEAS FOR YOUR EVENT

In this brochure, we will give you suggestions for the planning of your event in the Depot 1899. In a personal meeting, we make up how we can realize your wishes and ideas and we will gladly make you an individual offer.

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Additives and Allergens

1 Preservatives | 2 Coloring | 3 Antioxidants | 4 Sweetener: Saccharin | 5 Sweetener: Cyclamate |
6 Sweetener: Aspartame incl. phenylalanine | 7 Sweetener: Acesulfame | 8 Phosphate | 9 Sulfurated |
10 Contains quinine | 11 Contains coffee | 12 Contains flavor enhancers | 13 Blackened | 14 Waxed | 15 Genetically engineered










A1 Grains containing gluten | A2 Crustaceans | A3 Eggs | A4 Fish | A5 Peanuts | A6 Soy |
A7 Milk and milk products (incl. lactose) | A8 Edible nuts (almonds, nuts) | A9 Celery | A10 Mustard |
A11 Sesame seed | A12 Sulfur dioxide /sulfur <10 mg/kg or mg/l | A13 Lupin | A14 Mollusks

FINGERFOOD


















INDIVIDUAL FINGER FOOD ITEMS







DIPS WITH MINI PRETZELS & BREAD

- Homemade hummus ^{A8}   
- 7 herbs cream ^{A7}   
- Regional Spundekäs' cream cheese ^{A7}   







VEGAN & VEGGIE

- Mozzarella cheese balls, cocktail tomatoes and basil pesto ^{A7,A8}   
- Cornetto with homemade hummus ^{A1,A8}   
- Cornetto with avocado cream ^{A1}  
- Falafel balls with homemade hummus ^{A8}   
- Quiche snack (Lorraine | spinach & feta cheese) ^{8,A1,A2,A3,A7} 
- Cous-cous salad with grilled vegetables ^{A1}   

SURF & TURF

- Spicy marinated chicken skewers ^{A5,A6,A11}  
- Cornetto with salmon tartare ^{A1,A4}  
- Pancake rolls stuffed with cream cheese and salmon ^{A1,A3,A4,A7} 
- Breaded garlic prawns with dip ^{A1,A2,A3,A7,A10} 

DESSERT

- Frankfurter Kranz cake served in a glass ^{A1,A3,A7}  
- Chocolate brownie ^{A1,A3,A7}  
- Cheesecake ^{A1,A3,A7}  



VEGGIE



VEGAN



GLUTEN-FREE



LACTOSE FREE



SOYA-FREE

BUFFETS





















DO IT YOURSELF

Arrange your buffet flexibly in terms of components and presentation.

A BUFFET FOR 50 PERSONS OR MORE





















STARTERS:

Choose 3 items including bread & butter^{A1,A3,A7}

- Homemade hummus with 7 herb pesto^{A7,A8}   
- Saté skewers with sesame-coriander dip^{A5,A6,A11}  
- Market-fresh leaf salads with tomatoes, cucumbers, peppers, various roasted seeds, Depot 7 herb dressing and vinegar & oil^{A3,A8,A10}    
- Hessian vitello of boiled veal with apple horseradish and fresh herbs  
- Cous cous salad with grilled vegetables^{A1,A8}  
- Vegan noodle salad with Asian vegetables  
- Mozzarella balls with cocktail tomatoes and basil pesto^{A7,A8}   




















MAIN COURSES:

Choose 4 items

- Beef goulash with buttered noodles^{A1,A3,A7} 
- Grilled corn chicken breast with mashed sweet potato and mushroom sauce^{A7}  
- Turkey-mango curry with basmati rice  
- Sea bass in nut butter with cherry tomatoes, leek & rice^{A4,A7}  
- Turkey steak with tomato sugo & Tagliarini^{A1,A3} 
- Braised boiled beef with potato and celery mash and root vegetables^{A7,A9}  
- Salmon fillet with grained mustard sauce, glazed carrots and herb potatoes^{A4,A7,A9,A10}  
- Vegetable curry with basmati rice   
- Vegan mushroom risotto   
- Gnocchi with basil pesto and melted cherry tomatoes^{A1,A3,A7,A8}  

DESSERTS:

Choose 3 items

- Panna cotta with raspberry puree^{A7}   
- Coconut rice pudding with fruit compote    
- Apple tiramisu^{A1,A3,A7}  
- Milk chocolate mousse^{A3,A7}   
- Apple strudel with vanilla sauce^{A1,A3,A7,A8}  
- Cheesecake^{A1,A3,A7}  
- Vegan apple tart   



VEGGIE



VEGAN



GLUTEN-FREE



LACTOSE FREE














SOYA-FREE

EI GUUDE

A BUFFET FOR 50 PERSONS OR MORE








STARTERS:

- Handkäs' cheese salad with „music“ (onions, oil, vinegar) ^{A7}   
- Homemade Frankfurt green sauce with boiled eggs ^{1,A3,A7,A10}   
- Market-fresh leaf salads with tomatoes, cucumbers, peppers, various roasted seeds, Depot 7 herb dressing and vinegar & oil ^{A3,A8,,A10}   
- Selection of bread with butter ^{A1,A3,A7}  

SOUP:

- Frankfurt potato soup ^{A9}    

MAIN COURSES:

- Brisket in its own broth with root vegetables & herb peppers ^{A9}   
- Grilled pike-perch fillet on apple wine cream sauerkraut with potato and celery puree ^{A4,A7,A9}  
- Cheese noodles with beer cheese and roasted onions ^{A1,A3,A7}  

DESSERTS:

- Frankfurt crown cake ^{A1,A3,A7,A8}  
- Apple tiramisu ^{A1,A3,A7}  









 VEGGIE  VEGAN  GLUTEN-FREE  LACTOSE FREE  SOYA-FREE



AROUND THE WORLD





A BUFFET FOR 50 PERSONS OR MORE

GREEN AROUND THE CORNER:






- Market-fresh leaf lettuce, cucumbers, peppers, tomatoes, parmesan, various roasted seeds & fresh herbs, yoghurt dressing, Depot 7 herb dressing, balsamic vinegar ^{A3,A7,A8,A10}   
- Homemade Frankfurt green sauce with boiled eggs ^{1,A3,A7,A10}   
- Bread display with various baguettes, crusty bread & butter ^{A1,A3,A7}  

THE JOURNEY BEGINS






ITALY:

- Penne from the wok with arrabiata, pesto, parmesan (Live Cooking Station) ^{A1,A7,A8} 
- Sea bream fillet fried in olive oil with vine tomatoes & fresh herbs ^{A4}   









GREEK:

- Turkey gyros, tzatziki, feta cheese, olives, cucumber, cocktail tomatoes, red onions ^{13,A7}  
- Pickled antipasti ^{3,9,13,A7}   

AMERICA:

- Slices of flank steak (cutting station)  
- Mini pulled pork burger with cole slaw ^{A1,A3,A7} 
- Baked potatoes with herb quark ^{A7}  

THE BEST COMES AT THE END

- Caipirinha cream ^{A3,A7}  
- Vegan orange tartlet ^{A1,A8,A9}   
- Chocolate fountain with fresh fruit ^{A7}   



VEGGIE



VEGAN



GLUTEN-FREE



LACTOSE FREE





SOYA-FREE











QUALITY TIME

A BUFFET FOR 50 PERSONS OR MORE

ANTIPASTI:

- Green and black olives,^{3,9,13} pickled mushrooms,³ stuffed vine leaves,^{A7} dried tomatoes,³ cocktail tomatoes and peppers stuffed with cream cheese,^{3,A7} grilled eggplant in garlic-olive oil,³ zucchini and bell peppers³  






STARTERS:

- Home-pickled whiskey salmon with mustard dip^{A4,A10}   
- Saté skewers with sesame and coriander dip^{A5,A6,A11} 
- Market-fresh leaf salads with tomatoes, cucumbers, peppers, various roasted seeds, Depot 7 herb dressing and vinegar & oil^{A3,A7,A8,A10}  
- Selection of bread with butter^{A1,A3,A7}  









SOUP:

- Lime coconut soup   

MAIN COURSES:

- Surf & Turf Carvingstation:
 - Roast beef carved live in one piece & king prawns, Red wine shallots, potato gratin and Bimi broccoli^{A1,A2,A3,A11} 
- Corn poulard breast with king oyster mushrooms in cream and parsnip puree^{A7}  
- Chickpea curry with potatoes and vegetables  

DESSERTS:

- Milk chocolate mousse^{A3,A7}   
- Crème brûlée with fresh fruits^{A3,A7}   
- Vegan orange berry tartlet^{A1,A3,A7,A8,A9}  





REGIONAL & SAISONAL

For the catering of our valued guests, the motto is regional & seasonal:

Mineral water from Bad Vilbel

Juices from Karben

Cider from the Spessart

Fruit & vegetables from the Frankfurt area

Butcher's shop in Bruchköbel

Game from the Spessart

Wines preferably from the Rheingau, Rhenish Hesse & the Palatinate

Coffee & tea from fair trade and organic cultivation

BEVERAGES



DRINKS PACKAGE (PRICE PER PERSON)

SODAS, SOFTDRINKS, HOT DRINKS, APPLE CIDER,
HOUSE WINE (RED/WHITE), DEPOT BEER NATURALLY CLOUDY
OR DARK, WHEAT BEER & BECKS PILS ON TAP

SODAS, SOFTDRINKS, HOT DRINKS, APPLE CIDER,
HOUSE WINE (RED/WHITE), DEPOT BEER NATURALLY CLOUDY
OR DARK, WHEAT BEER & BECKS PILS ON TAP
INCLUDING COCKTAILS AND LONGDRINKS

Choose max. 4 cocktails/long drinks from the following selection:
Sex on the Beach, Mai Tai, Moscow Mule, Gin Tonic, Vodka Lemon,
Vodka Orange, Cuba Libre, Aperol Sprizz, Hugo, Lillet Wildberry,
Litte Peach, Spring Fever (non-alcoholic), Hugo (non-alcoholic)

WE ARE HAPPY TO CALCULATE PACKAGES ACCORDING TO YOUR INDIVIDUAL REQUEST.



APÉRO

APEROL SPRIZZ

Aperol ^{2,10} | Prosecco ^{A12} | Soda

HUGO

Elderflower syrup | Prosecco ^{A12} | Mint | Lime | Soda

HUGO ALKOHOLFREI

Holunderblütensirup | Sprite ¹ | Mint | Lime | Soda

LILLET SPRIZZ ^{A12}

Lillet | Tonic Water ¹⁰ | Lime

LILLET WILDBERRY ^{A12}

Lillet | Schweppes Wildberry | Soda

LILLET WHITE PEACH ^{A12}

Lillet | Schweppes White Peach | Soda

CAMPARI-ORANGE ²

Campari | Orange Juice | Ice



SPARKLING WINE, PROSECCO & CHAMPAGNE

| | | |
|---|--------|--------|
| RIESLING SPARKLING WINE DRY ^{A12} | 0,10 L | 0,75 L |
| MONTELVINI PROSECCO PROMOSSO FRIZZANTE ^{A12} | 0,10 L | 0,75 L |
| CHAMPAGNE VEUVE CLICQUOT ^{A12} | | 0,75 L |

WINE WHITE

RHENISH HESSE

| | |
|--|--------|
| KÖSTER WOLF GRAUER BURGUNDER ^{A12} | 0,75 L |
| Dry, Flonheimer Klostergarten Vineyard, smooth & full-bodied flavor | |
| DREISSIGACKER CUVÉE ^{A12} | 0,75 L |
| CHARDONNAY/WEISSBURGUNDER | |
| Dry, Dreissigacker Vineyard, expressive and fine | |

RHEINGAU

| | |
|---|--------|
| ALLENDORF RIESLING ^{A12} | 0,75 L |
| Dry, Allendorf Vineyard, aromas of peaches, grapefruits & apples | |
| ERBACHER RIESLING FEINHERB ^{A12} | 0,75 L |
| Crass Vineyard, fruity and fresh with a clear structure | |

PALATINATE

| | |
|--|--------|
| HOCHDÖRFER CHARDONNAY PFALZ ^{A12} | 0,75 L |
| Dry, Hochdörfer Vineyard, fruity & full-bodied flavor | |
| MARKUS SCHNEIDER KAITUI ^{A12} | 0,75 L |
| Sauvignon Blanc exotic flavours, fresh & mineral impressions | |
| MARKUS SCHNEIDER HULLABALOO ^{A12} | 0,75 L |
| Palatinate Hullabaloo Cuveé Viognier & Sauvignon Blanc, fresh, juicy and stimulatingly elegant | |

WINE ROSÉ

SÜDAFRIKA

SPIER DISCOVER ROSÉ ^{A12}

0,75 L

Stellenbosch, balanced acidity/sweetness
with a fruity aftertaste

WINE RED

PALATINATE

MARKUS SCHNEIDER URSPRUNG ^{A12}

0,75 L

Dry, Cuveé Cabernet Sauvignon, Merlot & Portugais Bleu,
Schneider Vineyard, aromas of herbs, currants & chocolate

CHILE

CASA SILVA MERLOT ^{A12}

0,75 L

Reserva Casa Silva Colchagua Valley, aromas of plums,
blackberries & a touch of vanilla

SOUTH AFRICA

SPIER SHIRAZ ^{A12}

0,75 L

Dry, Stellenbosch, berry flavors with a touch of cassis
and cinnamon

ITALY

APULIEN SAN MARZANO PRIMITIVO ^{A12}

0,75 L

Apulia, Ruby red, full-bodied, notes of plums and cherries

ILLUMINATI ILICO MONTEPULCIANO D'ABRUZZO ^{A12}

0,75 L

Balanced tannins, aromas of cherries and plums

BOTTLED WINE WHITE

RHENISH HESSE

ROBERT WEIL RIESLING TROCKEN ^{A12} 0,75 L
Dry, natural residual sweetness & distinctive acidity

PALATINATE

KNIPSER WEISSBURGUNDER & CHARDONNAY ^{A12} 0,75 L
Cuvée (Chardonnay & White Burgundy), full-bodied, tangy & elegant

ITALY

CÁ DEI FRATI LUGANA ^{A12} 0,75 L
Turbiana, dry, Lombardy, fresh, straightforward, delicate notes of white and Balsamic flowers, apricot scent and almonds

BOTTLED WINE RED

PALATINATE

MARKUS SCHNEIDER BLACKPRINT ^{A12} 0,75 L
Cuveé made from Syrah, Merlot, St. Laurent & Cabernet Sauvignon, array of aromas, such as cherries, blackberries, licorice & dark chocolate

ITALY

CHIANTI CLASSICO ^{A12} 0,75 L
Sangiovese Principe Corsini Le Corti, aromas of raspberries, violets, lavender and small berry fruits

FRANCE

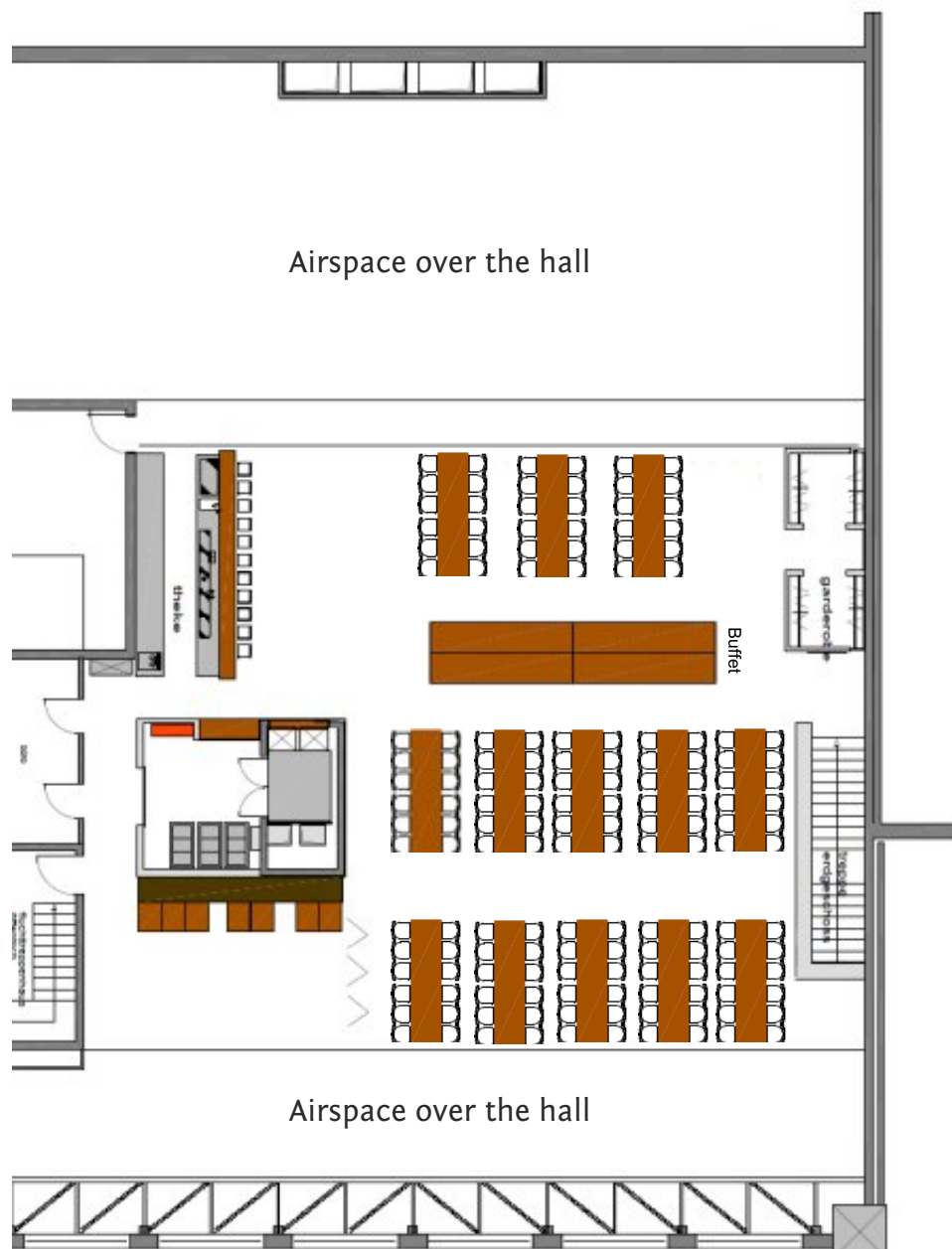
PIERRE AMADIEU CHÂTEAUNEUF DU PAPE ^{A12} 0,75 L
Strong tannins, prickles on the tongue, fruity taste

THE LOCATION



SEATING PLAN GALLERY

Max. 180 seats including bar



STAFF TO BUFFET EVENTS

Within the service hours (3:00 p.m. - 10:00 p.m.) we provide service and bar staff free of charge. Outside of these times, we charge our staff per person & hour started:

SERVICE STAFF

EVENT MANAGER

ADDITIONAL STAFF PER PERSON AND PER HOUR

COAT RACK STAFF

+each 30 minutes preparing before and after your event (The minimum working time would be 4 hours)

HOSTESS/HOST

(The minimum working time would be 4 hours)

HOUSEKEEPING/TOILET CARE

(The minimum working time would be 4 hours)

SECURITY

Mandatory for exclusive use of the entire Depot 1899 (The minimum working time would be 7 hours)

EVENT CHEF

Additional cooks for events of 100 or more people (The minimum working time would be 7 hours)

EXCLUSIVE BOOKINGS / EVENTS:

If you want to book exclusively for your event the DEPOT 1899 in whole or in parts, the rent-free use is associated with a minimum turnover.

The minimum turnover refers to the pure F&B service (food & beverages).

| | |
|---------------------|---------|
| GALLERY | PER DAY |
| FOYER | PER DAY |
| PART OF THE TERRACE | PER DAY |
| COMPLETE TERRACE | PER DAY |
| DEPOT COMPLETE | PER DAY |

RECEPTION PACKAGE

DEPOT-TRAILER (BAR TRAILER)
INCLUDING 5 RUSTIC WOODEN BARRELS

COVER AND DECORATION

| | |
|--|----------------------|
| TABLECLOTH | A PIECE |
| CLOTH NAPKINS | A PIECE |
| MENU CARDS | A PIECE |
| DECORATION AND FLOWERS INDIVIDUAL DESIGN ON REQUEST | PRICE ON APPLICATION |

THE STANDARD OFFER INCLUDES:

- 1 SINGLE FLOWER PER TABLE
- 1 TEALIGHT PER TABLE
- 1 CREAM-COLOURED NAPKIN PER SEAT

OPTIONAL ACCESSORIES

| | |
|---|----------------------|
| COCKTAIL TABLE WITH TABLECLOTH | A PIECE |
| OUTDOOR HEATER | A PIECE |
| PIN BOARD, FLIPCHART INCL. PRESENTATION KIT, GUIDANCE POST, CARPET, ADDITIONAL FURNITURE | PRICE ON APPLICATION |

USAGE PACKAGE

PRICE ON APPLICATION
Existing furniture, storage of furniture, preparation and follow-up, final cleaning, energy and heating costs

EQUIPMENT AVAILABLE

GROUND FLOOR

HD BEAMER WITH PROJECTION SCREEN OF 4 X 5 METRES/ HALL, GROUND FLOOR

CONNECTIONS FOR THE STAGE / HALL, GROUND FLOOR

MUSIC CONTROL, SEPERATED FOR EVERY FLOOR AND AREA

FIXED PRICE

MISCELLANEOUS

1X 55 ZOLL SCREEN IN THE BASEMENT
(use via USB stick or HDMI)

A PIECE

1X 75 ZOLL SCREEN ON MOBILE STAND
(use via USB stick or HDMI)

A PIECE

STAGE PLATFORM EACH 1 X 2 M

A PIECE

HANDHELD MICROPHONE (max. 4 available)

A PIECE

HEADSET (max. 4 available)

A PIECE

FLOORSPOTS (LED)

A PIECE

PARTY PACKAGE

DJ SET UP / DJ PLAYING TIME 6 HOURS

DANCE FLOOR EFFECT LIGHTS / SET UP AND DISMANTLING

Each additional hour commenced

IF FURTHER EQUIPMENT IS DESIRED,
WE CAN REQUEST IT FROM OUR TECHNICAL PARTNER AND OFFER IT ACCORDINGLY.



WE WILL MAKE
YOUR EVENT
UNFORGETTABLE



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Messe Frankfurt Group