

KONGRESSHAUS  
GASTRONOMIE



by **THE FLORIS**<sup>®</sup>  
*Your Place to Bloom.*

**A TASTE OF BADEN-BADEN**

# T E A M   W O R K S

— ” —

We share the same goal: to make your event a great success. We are a well-coordinated team for events of up to 2,700 people. In doing so, we always keep your personal sense of well-being in mind while ensuring a flawless execution.

We only use market-fresh ingredients. Our sauces are still made in-house, and all seasoning and final tasting remains the responsibility of our head chef. You can then enjoy your experience with a view of the Lichtentaler Allee.

# CATERING GOALS



Meetings, conferences, trade fairs, business catering, corporate events.  
Catering is teamwork.

In Germany's culinary capital, you can expect the highest quality in catering.

— ” —



**THE FLORIS**<sup>®</sup>

*Opening 2027*





# C O F F E E B R E A K S

Wraps in 6 varieties

Wrap rolls with 7 different fillings

Tramezzini variations

Bread bites with 5 delicious creams & tapenades

Filled mini pita pockets

Savory selection of 29 delicacies

Sweet treats: 41 variations of happiness

# SMALL BITES

## little & delicious

Homemade Mini Burgers

Gourmet bites in a glass

Happy Spoons

Finger Food

33 Tapas for Food Lovers

Vegetarian & Vegan Options

Desserts in a Glass



# LUNCH BUFFETS



Looking to create a truly generous experience that delights everyone?

Then please choose your own lunch buffet.

3 starters, 2 main courses, 2 desserts



4 starters, 3 main courses, 3 desserts



5 starters, 3 main courses, 4 desserts

# MAIN COURSES

## meat & fish

22 meat dishes and 17 fish dishes can be combined in excellent ways.

You can also choose a selection of vegetable side dishes and pasta dishes, as well as rice, potato gratin, spaetzle or dumplings, and potatoes.

Think, for example, of boiled beef brisket in a red wine sauce, or saltimbocca-style sea bream with zucchini tagliatelle and lemon potatoes.





## MAIN COURSES vegetarian & vegan

18 vegetarian delicacies, ranging from ravioli filled with goat cheese and figs to grilled baked potato stuffed with shiitake mushrooms and served with braised vegetables and orange-coriander quark.

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# DESSERT

A finely balanced dessert buffet makes every heart beat a little faster. After all, a great meal deserves a crowning finale!





MICKAEL HAAR, KÜCHENCHEF VANESSA DIERAUF, LEITUNG GASTRONOMIE

## Kontakt

Email [vanessa.dierauf@the-floris.com](mailto:vanessa.dierauf@the-floris.com)

Phone +49 7221 304 355

Adress Sophienstraße 14  
76530 Baden-Baden

<https://hotel-am-sophienpark.de/kongresshaus/>

If you have any special requests, such as a set menu or a flying buffet/menu, please feel free to contact us.

Please note that we require your written order no later than 2 weeks before the start of the congress. This allows us to ensure a smooth and seamless process.

For detailed coordination and consultation, please contact Vanessa Dierauf directly.

All prices include statutory VAT and are subject to additional staffing costs.



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