



HOTEL & SEMINAR

**Kaspara**  
Haus



# Incentives & Events

Meetings in a historic setting - the ideal place for a successful meeting and to feel completely at home.

# Dear guest,

We are pleased that you are interested in Kaspar's House and our event facilities as a conference venue.

In this historic, lovingly restored 17th-century building, combined with modern architecture and technology, you will find optimal conditions for conferences, seminars, presentations, and incentives of all kinds.

Optimal culinary provision, 100% organic and regional products and a beautiful ambience satisfy even the highest demands.

In this folder you will find an overview of our offer, which we will of course be happy to tailor to your requirements.

The Kaspars Haus events team is your contact for room allocation and administration. As your partner for all your culinary needs, we look forward to pampering you with our hospitality soon.

We are happy to answer any questions or requests you may have.

Your  
Kaspars Team

# General information

The appointment is the first important step.

Ms. Sophia Neubert from the events team is responsible for arranging the venue.

Tel. +49 981 2086128 or [info@kaspars-haus.de](mailto:info@kaspars-haus.de)

[www.kaspars-haus.de](http://www.kaspars-haus.de)

Of course, you can also address your inquiry to the catering department; we are a team and will be happy to direct you to the right place.

## Our locations

Three multifunctional conference rooms, attractive foyers and a self-contained seminar area

### **Georg Friedrich Daumer 45m<sup>2</sup>**

In the attic, directly beneath the 500-year-old loft – awakens creative spirits!

### **Kaspar Hauser 38m<sup>2</sup>**

2nd floor -The most historic room in the house – very inspiring!

### **Anselm von Feuerbach 80m<sup>2</sup>**

On the ground floor – lots of space and room – modern, contemporary!

Together with the park-like roof terrace, these rooms form an ideal forum for events.

Further information and plans about the respective rooms can be found on the following website: [www.kaspars-haus.de](http://www.kaspars-haus.de)

# A good start to the celebration

Take advantage of the opportunity to host your reception with us. Either on our terrace or in the roof garden in good weather, or in our cozy bistro.

With a stylish ambiance, first-class service, and personalized attention, we offer you the ideal setting for an unforgettable event. Whether for small celebrations or larger receptions – we ensure that your event runs smoothly and successfully.

Prices on request

## The relaxed enjoyment

### **The Flying organic Menu**

**This is ideal for both a standing reception and a casual event.**

**We serve for groups of 30 or more:**

7-courses	Prices on request	2 starters, 3 main courses, 2 desserts (of your choice)
9-courses	Prices on request	3 starters, 4 main courses, 2 desserts (of your choice)
11-courses	Prices on request	4 starters, 4 main courses, 3 desserts (of your choice)

#### **Surcharge for additional dishes**

Starter	Prices on request
Main course	Prices on request
Dessert	Prices on request

# The relaxed enjoyment

## **Starters**

- Romaine lettuce with freshly shaved Parmesan, radishes, and croutons
- Spelt couscous salad with strips of marinated rooster
- Poultry and vegetable aspic on frisée with smoked pumpkin dressing
- Jackfruit and pea tartare on olive crostini
- Pig-fed ham wrapped in melon leaves
- Bruschetta with pickled vegetables and pink peppercorn cream
- Zucchini and tomato quiche with rosemary and olive tapenade
- Tomato and basil foam soup with grilled eggplant
- Mushroom risotto with chard, hard cheese, and toasted sunflower seeds

## **Main courses**

- Pasture-fed pork schnitzel wrapped in basil and ham
- Fried pike-perch fillet on mixed lentils and leek cream
- Ricotta and Gorgonzola ravioli with tomato sauce
- Salmon fillet on Spanish paella
- Turkey breast rolls on vegetable tabbouleh with fresh rosemary
- Franconian vegetable wrap with pea protein texture, white cabbage, cream cheese, and tomatoes
- Nuremberg sausages on wine sauerkraut
- Asian vegetables in coconut milk with almonds and fragrant rice

# The relaxed enjoyment

## **Desserts**

- Fresh fruit salad with pear sorbet
- Mousse of 64% Grand Cru chocolate with lime sauce
- Warm cream strudel with apple and vanilla cream
- Coconut milk crème brûlée (vegan)
- Bavarian cream with strawberry cream
- Skewer of mountain cheese on panna cotta with olive oil
- Mini pancakes with powdered sugar and apple syrup
- Warm, aged Brie wrapped in smoked ham with thyme honey
- Small crêpe filled with caramelized banana

## Our organic menus

## **Starters**

- Crispy grilled Bavarian whitefish fillet on couscous salad, frisée, radish sprouts, and wild garlic vinaigrette
- Romaine lettuce with radishes, croutons, crispy bacon strips, and freshly grated Parmesan
- Terrine of cream cheese and grilled vegetables with pesto, arugula, and olive tapenade
- Franconian sushi: local potatoes (prepared like sushi rice) with savoy cabbage, radishes, horseradish, and homemade soy sauce (vegan)

# Our organic menus

## **Soups**

- Latte macchiato foam soup made with air-dried ham and a velvety black bean and chili broth
- Chicken bone broth with vine tomatoes and homemade ravioli
- Basil foam with thin slices of Parma ham and tomato-Parmesan dumplings
- Cream soup made with miso and coconut milk with Asian vegetables and cilantro (vegan)

## **Entrées**

- Various Mediterranean fish and mussels in a saffron broth with sourdough baguette and chilled paprika sauce
- Sea bass fillet, crispy fried on artichoke hearts, olives, and Bellini potatoes with white tomato foam
- Tartlets of Atlantic wild salmon, smoked salmon, and Pacific Alaska wild salmon with a salad bouquet, herb crème fraîche, and "Reiberdatschi" (a kind of German fried potato)
- Vegetarian tartare on wood-fired bread with capers, red onions, and cucumber (vegan)

## **Main courses**

- Beef tenderloin studded with vegetables, served with oyster mushrooms, gnocchi, grilled bell peppers, and a red wine butter sauce.
- Date-stuffed apple pork tenderloin wrapped in air-dried ham, served with grilled potatoes, roasted garlic, and a warm sherry vinaigrette.
- Rack of lamb, pink, baked with herbs, on a bed of white bean cream, artichoke hearts, sundried tomatoes, apples, and snow peas.
- Alaska wild salmon steak grilled on basil potatoes with baby spinach, sautéed in brown butter, and served with crayfish and tomato broth.
- Pink grilled duck breast glazed with thyme honey, served with green beans, ancient grain "rice," hazelnuts, Christmas pears, and herbs.
- Stuffed chicory sous vide, served with a lukewarm Mediterranean vinaigrette and silken tofu hollandaise (vegan)

# Our organic menus

## **Desserts**

- Warm chocolate tart filled with liquid ganache, served with lemon sauce and pear ice cream.
- White and dark chocolate mousse with peppermint cream and fruit.
- Coconut milk and apple crème brûlée with raspberry sauce and orange slices.
- "Birra-misu" made with Emmer beer and blossom honey (vegan)

## **We ask you to choose a shared menu!**

Put together a menu tailored to your needs. We'll be happy to advise you!

3 courses (Price o. requ.)    (Soup, main course, dessert)

4 courses (Price o. requ.)    (starter, soup, main course, dessert)

5 courses (Price o. requ.)    (Starter, soup, entrée, main course, dessert)

**We would be happy to provide you with further suggestions depending on the season.**



# Our organic drinks

## Beers on tap

Riedenburger Ur-Helles	0,5 l
Riedenburger Ur-Helles non-alcoholic	0,5 l
Riedenburger Ur-Weizen	0,5 l
Riedenburger Hefeweizen non-alcoholic	0,5 l

## Beer from the bottle

Riedenburger Dolden Sud IPA	0,33 l
Riedenburger Dolden Dark Porter	0,33 l
Riedenburger Emmerbier	0,5 l
Radler	0,5 l
Russ	0,5 l
Riedenburger Dolden Null IPA non-alcoholic	0,33 l
Dinkel Radler non-alcoholic	0,33 l
Orchards Cider	0,33 l

## Water

H2O water with/ without H2CO3	0,25 l
H2O water with/ without H2CO3	1,0 l
St. Georgs Quelle natural/ medium	0,33 l
St. Georgs Quelle natural/ medium	1,0 l

# Our organic drinks

## Juices

Apple juice spritzer	0,5 l
Apple juice	1,0 l
Juice spritzer	0,5 l
Orange juice	1,0 l
Juices	0,2 l

## Softs and brewed lemonades

Fritz Kola Bio	0,33 l
Fritz Cola sugarfree	0,33 l
Puer rhubarb-cassis	0,33 l
Pure elderflower-ginger	0,33 l
Pure cherry-aronia	0,33 l
Spezi	0,5 l
Bionade	0,33 l

## Hot drinks

Cup KH Craft coffee/ Bioteaque loose tea
Cappuccino
Espresso
Double espresso

# Our catering package

The catering package includes: table linens, small place settings, candlesticks or tealights, menus or buffet signs, standard buffet decorations, other equipment, and service.

The catering package ranges from €9.00 to €15.00, depending on requirements.

Location	People	Catering package valid for dinner	Catering package valid for standing buffet
Anselm von Feuerbach GF	until 40 from 41	Prices on request	Prices on request
Kaspar Hauser 2. FL	until 10 from 11	Prices on request	Prices on request
Georg Friedrich Daumer AT	until 10 from 11	Prices on request	Prices on request

For conferences where lunch or dinner takes place in the restaurant, we charge a lower catering fee (price on request).

## Decoration and flowers

Would you like to make your event even more personal?

We would be happy to organize the decorations and floral arrangements for your event upon request.

Whether festive, creative, or classic – we'll take care of all the details to ensure your celebration shines with perfection.

Prices on request

# A photographer for your event

To capture the most beautiful moments of your event, we can arrange for a professional photographer upon request. This way, you'll not only have unforgettable memories, but also high-quality photos that showcase your event in the perfect light.

Prices on request

## Our acoustic equipment

Upon request, we are happy to provide you with our sound system with up to two wireless microphones.

The following rates apply:

Sound system

Prices on request

Microphone (per piece, max. 2)

Prices on request

## Ansbach's artist agency

We're also happy to invite various artists to your event. Whether musical performances, dancers, or other creative talents—we're here to help you find the perfect entertainment for your event.

## Note on event times

Please note that out of consideration for other guests and due to noise regulations, music must be reduced to room volume at our events by 10:00 PM at the latest.

We thank you for your understanding and consideration so that all our guests can enjoy their stay in peace.

If your event extends beyond 11:00 PM, we charge a service fee of € 99.00 per hour or part thereof.