



BURGWINDECK

# event documents 2024/2025

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## BURG WINDECK HOTEL & RESTAURANT

Kappelwindeckstraße 104  
77815 Bühl/ Baden

fon 07223/94920  
[kontakt@burg-windeck.de](mailto:kontakt@burg-windeck.de)

fax 07223/949290  
[www.burg-windeck.de](http://www.burg-windeck.de)



B U R G W I N D E C K

## Your options at Windeck

Burg Windeck lies on its own vineyard hill at the mountainside of the northern Black Forest. The ensemble of buildings reaches around the tower ruin in a half circle, whose origins go back to the 12<sup>th</sup> century.

The hotel has 21 accommodations, furnished in a simple yet elegant country style. All rooms are equipped with a safe and minibar.

We redesigned our “Kupferstube” to a lounge, which invites our guests to linger with a fine glass of wine or a cocktail. It also provides access to an internet terminal.

The Panorama-Restaurant offers, aside from a fantastic view of the Rhine valley up to Strasbourg, Baden-Mediterranean cuisine with fresh produce from local farmers. It's suited for events up to 100 people.

The “Burgstube” appears as romantic chamber for private celebrations, which most notably reveals its unique charm by candlelight.

Conferences or celebrations are possible in our “Bergfriedsaal”.

This hall reflects the ancient age of chivalry.

The gallery “Pferdestall” is suitable for seminars up to 20 participants.

For smaller meetings our “Dr.Manfred-Fischer-Stude” is at disposal.

When work is done, our small wellness haven serves as place of relaxation. The fitness area provides modern gym equipment from TechnoGym.

In the wine and tasting chamber our winemaker illustrates the variety of the mountainside.

During the sensory tasting you get to know the vineyard location “Bühler Burg Windeck Kastanienhalde” with its diverse wines.

Enjoy summer on the inner ward terrace with a view way beyond Strasbourg, while tasting the sweet delights of our in-house patisserie and be spoiled with breathtaking sunsets and fine cuisine.

For smaller groups we recommend our “Burghof”-terrace as special highlight, with likely the most beautiful view of Baden, from the Vosges mountains all the way to the Black Forest.

As special feature, our “Männel” Deschner tours you through the castle ruin and narrates about the history of the old Windeckers.

Talk to us if you are planning a private celebration or corporate event. Together we develop your individual program.

We gladly present you our Castle with its many possibilities.



B U R G W I N D E C K

## basic information for weddings at Burg Windeck

- for weddings on Saturday evening, we assume a minimum number of 60 guests, excluding children. Exceptions only after consultation with Mr. Fischer
- We kindly ask to book the accommodations 4 weeks before the start of the event or to release then if not needed.
- For every brought bottle of wine we charge a corkage
- the seating plan and place cards are to be provided at least one day before the event
- If you prefer a cake not made by our patisserie we draw a cover charge per person
- For brought cake plates Burg Windeck assumes no liability
- we charge a cleaning flat rate of € 150,- for the restaurant
- fireworks is not permitted by the city Bühl
- room rent € 500,-
- the kitchen closes at 10pm, until then the dessert has to be served!
- starting from 1am we charge a surcharge for 2 staff members € 35,- per started hour and per staff member, until the last guest leaves and the music is dismantled!



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B U R G W I N D E C K

**Menu suggestions Summer 2022/2023  
for your event at Burg Windeck**

**Starter**

Summer salad on herb vinaigrette  
with fried mushrooms

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Herb salad with gratinated Picandou (goat's cheese)  
with tomato vinaigrette

\* \* \*

Fjord Salmon  
with a small salad and mustard dill sauce

\* \* \*

Fried king prawns  
on tomato carpaccio and rocket with olive vinaigrette

\* \* \*

Fried Scallops on pine nut vinaigrette  
and stuffed courgette flower

\* \* \*

Carpaccio of veal  
on radish vinaigrette and a small salad

**Intermediate course**

Wedding Soup

\* \* \*

Chanterelle soup

\* \* \*

Tomato consommé with semolina dumplings

\* \* \*

Spinach soup

\* \* \*

Fillet of gilthead with curry sauce  
on wok vegetables

\* \* \*

Fillet of pikeperch with herbal foam with leeks

\* \* \*

Wolffish fillet with champagne sauce  
on leaf spinach

\* \* \*

Fillet of rabbit on vegetable risotto  
with glazed cherry tomatoes

\* \* \*

Mushroom Ravioli  
with fresh herbs and Parmesan  
(also, option as vegetarian main course)



# B U R G W I N D E C K

## Sorbet

Lime sorbet

\* \* \*

Cassis sorbet

\* \* \*

Passion fruit sorbet  
with champagne

## Main courses

Beef fillet on pepper cream sauce  
with summer vegetables and potato gnocchi

\* \* \*

Lamb salmon with herb crust  
with Mediterranean vegetables and potato gratin

\* \* \*

Medallions of veal fillet on chanterelle cream  
with garden vegetables and homemade Spaetzle

\* \* \*

Roasted duck breast on thyme cream  
with roasted vegetables and polenta gratin

\* \* \*

Roasted corn chicken breast on morel sauce  
with vegetables and rösti

\* \* \*

Fish variation on champagne sauce  
with roasted vegetables and fine noodles

## Dessert

Iced Raspberry tarte with chocolate sauce  
on vanilla ice cream and colorful berries

\* \* \*

Crème brûlée of vanilla  
with mango fruit jelly and salted caramel ice cream

\* \* \*

Caramelized passion fruit parfait  
with balsamic strawberries and vanilla sauce

\* \* \*

½ cantaloupe melon with marinated raspberries  
and vanilla ice cream

\* \* \*

Iced Nougat Montélimar  
with fresh strawberries and chocolate cake



## BURGWINDECK

### Menu price list

EUR 47, -	per person 3-course
EUR 58, -	per person 4-course with soup
EUR 66, -	per person 5- course with sorbet

**We will gladly comply with your personal requests.  
Of course, we also offer a variety of vegetarian and vegan dishes.  
Please choose one single menu.**

### Bühler Burg Windeck Kastanienhalde

**0,75l bottle**

Rivaner QbA trocken	Euro 24,50
Riesling QbA trocken	Euro 26,50
Weißer Burgunder QbA trocken	Euro 27,50
Spätburgunder Rosé QbA	Euro 28,50
Spätburgunder Rotwein QbA trocken	Euro 29,50



#### **other white wines:**

Affentaler Grauburgunder QbA trocken	Euro 27,50
Affentaler Sauvignon Blanc QbA trocken	Euro 27,50
Durbacher Grauburgunder QbA trocken	Euro 27,50
Durbacher Chardonnay QbA trocken	Euro 28,50

#### **other red wine:**

Affentaler Cabernet Dorsa QbA trocken	Euro 29,50
Affentaler Lagrein QbA trocken	Euro 29,50
Affentaler Merlot QbA trocken	Euro 29,50
Teruzzi & Puthod Peperino, Toscana	Euro 29,50
Taron Tempranillo, Rioja	Euro 29,50
Beau Mayne Merlot & Cabernet Sauvignon, Bordeaux	Euro 29,50

**... more wine options upon request**



## B U R G W I N D E C K

<b>mineral water:</b>	Peterstaler Mineralwasser Classic, medium, Black Forest still	0,75 l	EUR	6,70
<b>non-alcoholic beverage :</b>	homemade fruit cocktail (cassis, passion fruit, raspberry, orange, apple)	1 l	EUR	14,50
	orange juice	1 l	EUR	9,50
	apple juice	1 l	EUR	8,20
	apple juice with soda	0,5 l	EUR	5,20
	apple juice with soda	1 l	EUR	7,80
	Coca-Cola, Fanta, Mezzo Mix	0,4 l	EUR	5,20
<b>beer :</b>	Radeberger Pils	0,3 l	EUR	3,90
	Radeberger Pils Fass	30 l	EUR	215,-
	plus EUR 30,- cleaning circulating cooler			
<b>sparkling wine &amp; Co :</b>	Burg Windeck Riesling Sekt	0,75 l	EUR	27,-
	Champagne Monthuys	0,75 l	EUR	70,-

**If you prefer to bring your own choice of wine,  
please mind we charge a corkage of**

**EUR 18,- per 0,75 l bottle**

for a champagne reception we recommend serving "Flammkuchen", a kind of "thin French pizza"  
from Alsace, classic with smoked bacon or vegetarian

EUR 8,20/piece

<b>Bowle &amp; Longdrinks:</b>	Caipirinhawble	1,0 l	EUR	26,-
	strawberry-, plumbowle	1,0 l	EUR	26,-
	meloncocktail with Wodka	1,0 l	EUR	24,-
	Gin Tonic, Wodka Lemon...	0,25l	EUR	9,70
	Hugo, Aperol Sprizz		EUR	8,40
	summer spritzer		EUR	7,50
	<b>... other beverage upon request</b>			

<b>hot :</b>	pot coffee		EUR	5,60
	thermos flask (ca. 10 cups)		EUR	24,-
	cappuccino and the like		EUR	4,20
	espresso		EUR	2,90
	glass tea		EUR	4,50
	hot chocolate		EUR	4,00

**If you prefer a cake not made by our patisserie we draw a cover charge of EUR 4,50 per person**

<b>schnaps :</b>	<b>Burg Windeck schnaps</b>			
	Marc, Williams, Zwetschge, Kirsch, Mirabell	2 cl	EUR	3,20
<b>midnight snack :</b>	<b>cheese plater with grapes and baguette</b>		<b>EUR 10,50</b>	<b>per portion</b>
	<b>potato soup, goulash soup</b>		<b>EUR 10,50</b>	<b>per portion</b>



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## cake selection

black forest cake	EUR	50,-
Sacher torte	EUR	50,-
truffle torte	EUR	50,-
cheese cake	EUR	50,-
passionsfruit torte	EUR	50,-
bee sting cake	EUR	50,-
Chocolate-cherry	EUR	50,-
chocolate-poppy seed	EUR	50,-

raspberry tartlet	EUR	46,-
apple cake	EUR	46,-
berry cream	EUR	46,-
apricot cream	EUR	46,-

strawberry roll	piece	EUR	3,90
strawberry tartlet	piece	EUR	4,20
marble cake		upon request	
brioche braid		upon request	

**...other cake upon request**







## B U R G W I N D E C K

### **chair cover:**

EUR 6,- /piece incl. laundry

If you bring chair covers, they have to be fitted and pulled off by themselves

### **nighttime charge:**

We do not have a closing time

starting from 1am we charge a surcharge for 2 staff member

€ 35,- per started hour and per staff member, until the last guest leaves and the music is dismantled!

### **room rates:**

overnight stay in a single room	EUR 96,-
overnight stay in a double room	EUR 143,-
overnight stay in a family room	EUR 169,-

we have 6 rooms available, which have the space for one to two additional beds.  
Three baby beds are at disposal, we gladly provide them free of charge.

All rates include breakfast, VAT and usage of the fitness area.

All rooms are with bathroom/shower, desk, Sat-TV/radio, telephone, cosmetic mirror and blow-dryer, mostly WLAN.

### **Castle guided tour:**

- our knight Deschner guides you  
through the castle ruin Windeck  
into ancient times € 75,- ca. 1 hour

prices valid as of now.  
all other circulating price lists lose their validity hereby.

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