



BURGWINDECK

event documents 2023/2024

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BURGWINDECK HOTEL & RESTAURANT

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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 12th 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” and our “Kupferstube” are 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.

The original preserved “Pferdestall” (horse stable) today provides a cosy atmosphere for young and old. After an extensive walk or a visit of the panorama playground it is the perfect destination.

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.

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



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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 them 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 are 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!



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

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Fjord Salmon
with a small salad and mustard dill sauce

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Fried king prawns
on tomato carpaccio and rocket with olive vinaigrette

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Fried Scallops on pine nut vinaigrette
and stuffed courgette flower

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Carpaccio of veal
on radish vinaigrette and a small salad

Intermediate course

Wedding Soup

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Chanterelle soup

* * *

Tomato consommé with semolina dumplings

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Spinach soup

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Fillet of gilthead with curry sauce
on wok vegetables

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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

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



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Sorbet

Lime sorbet

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Cassis sorbet

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Passion fruit sorbet
with champagne

Main courses

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

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Lamb salmon with herb crust
with Mediterranean vegetables and potato gratin

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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

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Crème brûlée of vanilla
with mango fruit jelly and ice cream of macadamia

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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



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Menu price list

EUR 43, -	per person 3-course
EUR 52, -	per person 4-course with soup
EUR 62, -	per person 5-course with sorbet

**We will also gladly comply with your personal requests.
Please choose one single menu.**

Bühler Burg Windeck Kastanienhalde

0,75l bottle

Rivaner QbA trocken	Euro 22,50
Riesling QbA trocken	Euro 24,50
Weißer Burgunder QbA trocken	Euro 25,50
Spätburgunder Rosé QbA	Euro 25,50
Spätburgunder Rotwein QbA trocken	Euro 26,50



other white wines:

Affentaler Grauburgunder QbA trocken	Euro 25,50
Affentaler Sauvignon Blanc QbA trocken	Euro 25,00
Durbacher Grauburgunder QbA trocken	Euro 25,50
Durbacher Chardonnay QbA trocken	Euro 27,00

red wine:

Affentaler Cabernet Dorsa QbA trocken	Euro 26,50
Affentaler Lagrein QbA trocken	Euro 26,50
Affentaler Merlot QbA trocken	Euro 26,50
Teruzzi & Puthod Peperino, Toscana	Euro 28,50
Taron Tempranillo, Rioja	Euro 28,50
Beau Mayne Merlot & Cabernet Sauvignon, Bordeaux	Euro 29,00

... more wine options upon request



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mineral water:	Peterstaler Mineralwasser Classic, medium, Black Forest still	0,75 l	EUR	6,20
non-alcoholic beverage :	homemade fruit cocktail (cassis, passion fruit, raspberry, orange, apple)	1 l	EUR	14,50
	orange juice	1 l	EUR	8,20
	apple juice	1 l	EUR	8,20
	apple juice with soda	0,5 l	EUR	4,90
	apple juice with soda	1 l	EUR	7,80
	Coca-Cola, Fanta, Mezzo Mix	0,4 l	EUR	4,80
beer :	Radeberger Pils	0,3 l	EUR	3,40
	Radeberger Pils Fass	30 l	EUR	215,-
	plus EUR 30,- cleaning circulating cooler			
sparkling wine & Co :	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

Bowle & Longdrinks:	Caipirinhawowle	1,0 l	EUR	22,-
	strawberry-, plumbowle	1,0 l	EUR	22,-
	meloncocktail with Wodka	1,0 l	EUR	24,-
	Gin Tonic, Wodka Lemon...	0,25l	EUR	7,80
	Hugo, Aperol Sprizz		EUR	7,80
	summer spritzer		EUR	6,90
	... other beverage upon request			

hot :	pot coffee		EUR	4,90
	thermos flask (ca. 10 cups)		EUR	22,-
	cappuccino and the like		EUR	3,80
	espresso		EUR	2,90
	glass tea		EUR	3,90
	hot chocolate		EUR	3,40

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

schnaps :	Burg Windeck schnaps			
	Marc, Williams, Zwetschge, Kirsch, Mirabell	2 cl	EUR	2,80
midnight snack :	cheese plater with grapes and baguette		EUR 10,50	per portion
	potato soup, goulash soup		EUR 8,50	per portion



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cake selection



black forest cake		EUR 45,-
Sacher torte		EUR 45,-
truffle torte		EUR 45,-
cheese cake		EUR 45,-
passionsfruit torte		EUR 45,-
bee sting cake		EUR 45,-
Chocolate-cherry		EUR 45,-
chocolate-poppy seed		EUR 45,-
strawberry roll	piece	EUR 3,20
strawberry tartlet	piece	EUR 3,50
raspberry tartlet		EUR 42,-
apple cake		EUR 42,-
berry cream		EUR 42,-
apricot cream		EUR 42,-
marble cake		upon request
brioche braid		upon request
...other cake upon request		

wedding cake in heart shape

medium	EUR 115,-
large	EUR 175,-

- mixed berries
- black forest cake a la Windeck



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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.

status January 2023