

Althoff

HOTEL FÜRSTENHOF

Celle

Dear Guests,

Welcome at the Fürstenhof Celle,
one of the Althoff Collection hotels

The Fürstenhof Celle is one of the most beautiful hotels in the north of Germany. We offer you a stylish and festive setting for your very personal event. Birthdays, Christenings, Confirmations and Communions, engagements, small wedding dinners after your civil wedding, large wedding celebrations with dinner and dancing, silver and golden weddings, anniversaries, business dinners, summer parties and Christmas parties.

Conveniently located in the centre of Germany, between Hamburg, Hanover and Berlin, we offer you unique rooms with a stylish atmosphere and the latest conference technology for your conferences, seminars, board meetings or incentives. Our conference and event offers are reliably calculable. We will be happy to advise you and prepare a customised offer to suit your requirements.

We assure you and your guests of professional advice, support and realisation of your event at all times and hope that our following brochure will make you curious about the Althoff Hotel Fürstenhof Celle!

If you have any questions or reservations, my colleagues and I will of course be happy to help you at any time.

We look forward to your visit!



Sascha Hilgendorf
Resident Manager

Althoff

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OVERVIEW OF GENERAL HOTEL INFORMATION

ADDRESS	Althoff Hotel Fürstenhof Celle Hannoversche Straße 55/56 29221 Celle Phone.: (+49) 5141-2010 Fax: (+49) 5141-201120 info@fuerstenhof-celle.com www.fuerstenhof-celle.com	
LOCATION	To Celle railway station	2 km
	Langenhagen Airport	41 km
	Hamburg Airport	140 km
CATEGORY	5 star hotel Managed by Althoff Collection -individually and personally managed house-	
ROOMS	62 Rooms (51 double rooms, 6 single rooms, 5 suites)	
EVENT ROOMS	7 customisable event rooms	
TRATTORIA & TAVERNA PALIO	2 Hauben in Gault&Millaus 2 Varta Diamanten 3 Aral Schlemmer Atlas Kochlöffel 7 Gusto-Pfannen	

55 PARKING SPACES – 20 IN FRONT OF THE PALAIS AND 35 IN THE UNDERGROUND CAR PARK
(EUR 18,00 PER NIGHT)

LIMOUSINE SERVICE ON REQUEST

MATERIAL DELIVERY

- Receiving goods in Fundumstraße (behind the hotel)
- directly in front of the hotel entrance

LIFT

- (Payload: 500 kg, DxWxH 1.20 m x 0.84 m x 2.00 m)
- Cellar (Grotto) – Ground floor (Foyer) – 1st floor (Office Blauer Salon)

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MEET AND CELEBRATE IN THE HISTORIC ROOMS OF THE ALTHOFF HOTEL FÜRSTENHOF

THE FOYER

- in a comfortable atmosphere with armchairs
- Foyerbar
- 166 qm²
- ground floor
- reception & closing up to 120 people



THE BLAUE SALON*

- ceiling decorated with stucco
- chrystal chandeliers and trompe-l'oeil-paining
- 130 qm², natural light, can be blacked out, air-conditioned
- 1 floor, accessible with the lift
- Dinner table: 25 persons
- U-shape: 20 persons
- Oval tables: 55 persons
- Room rental: from 800,00 EUR



THE TAPETENZIMMER

- with precious French hand printed wallpaper
- Tiled stove from the Empire period
- Painted parquet flooring
- 1st floor, accessible via lift
- Round table 6-16 persons
- Room rental: from 350,00 EUR



THE BIBLIOTHEK

- with 350 year old oak floorboards
- and warm red for a beautiful ambience
- Daylight, darkenable
- 60 qm², Ground floor
- Oval tables 36 persons
- Dinner table 22 persons
- Room rental: from 450,00 EUR



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MEET AND CELEBRATE IN THE HISTORIC ROOMS OF THE
ALTHOFF HOTEL FÜRSTENHOF CELLE

REMISE I

- 25 m², daylight, can be darkened
- Ground floor, in the annex
- Round table 6 people
- Room rental from 270,00 EUR



REMISE II

- 45 m², daylight, can be darkened
- Ground floor, in the annex
- U-shape: 14 people
- Block shape: 14 people
- Room rental from 280,00 EUR



TAVERNA PALIO

- 63 square metres, daylight, can be darkened
- Ground floor, in the annex
- U-shape: 20 people
- Block shape: 20 people
- Room rental from 280,00 EUR



THE GROTTA

- with long bar
- modern music system
- Dance floor
- 130 m² in the basement
- End of the evening & dance for up to 80-100 people
- Room rental from 800,00 EUR



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Spring menus
(April – June)

Country house

Pickled beef

Hazelnut vinaigrette | radishes | sour cream pearls

Cress soup

Watercress | red trout | horseradish foam

Pomeranian veal fillet

Leipziger Allerlei | young peas | baked potato slices | spinach

Opera bars

Biscuit | coffee | buttercream | strawberries

4-course menu 85,- €

3 course menu (without soup 70,- € | without VSP 66,- €)

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Spring menus
(April – June)

Italian

Tuna tartar

Red onion | anchovy | Gremolata foam

Cavatelli con salsiccia

Cavatelli | Salsiccia | Mascarpone | spinach salad

Pollo al limone

Guinea fowl breast | limonjus | spring garlic polenta | Ligurian vegetables

Gianduja

Pistachios | olive oil | cranberries | rosewater

4-course menu 79,- €

3 course menu (without Calvatelli 61,- € | without VSP 59,- €)

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Summer menus
(July - September)

Country house

Quail | Tarte Tartin

Puff pastry | white onion | apricot | watercress

Sugar peas

Foam soup | Quail egg | Büsumer crabs

Veal fillet | gratinated

Onion cream | Hollandaise | parsley root | potato bars | green asparagus

Tonkabeen-bars

Summer berries | yogurt | pistachio ice cream

4-course menu 86,- €

3 course menu (without soup 70,- € | without VSP 66-€)

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Summer menus
(July - September)

Italian

Rock octopus

White peach | calamansi | Borlotti bean vinaigrette

Tuscan tortelli

Pecorino | Ricotta | parmesan | Summer truffles

Carré di agnello

Ridge of lamb | summer vegetables | Provençal herbs | black garlic

Amedei Chocolate

Amarena cherry | Cantuccini | basil ice cream

4-course menu 86,- €

3 speeds (without Tortelli 69,- € | without VSP 67,- €

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Autumn menus
(October-December)

Country house

Porcini mushroom Veloute
Pfaffen piece | sherry | lemon balm foam

Müritz Zander
Cream | swedes | Smyrna grape | bacon

Oldenburger duck breast
Potato black cabbage pie | celery cream | root vegetables | herb stringlings

Burned cream | Cinnamon flowers
Plums | chocolate clay | almond milk ice cream

4-course menu 81,- €

3 course menu (without zander 56,- € | without soup 67,- €)

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Autumn menus
(October-December)

Italiano

Carne Cruda | Truffle

Hazelnuts | Tonda di Chioggia | Parmesan | truffles

Ravioli di Zucca

Butternut pumpkin | Pecorino foam

Saddle of venison | Polenta

Beetroot | stalk cabbage | mushrooms

Piedmontese hazelnut bar

Baby oranges | caramelised mustard seeds | salt caramel butter ice cream

4-course menu 92, - €

3 course menu (without ravioli 74, - € | without VSP 72, -

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Winter menus
(January - March)

Country house

Red beet

Cream soup | Eel from the Aschau Teiche

Winter Cod

Pointed cabbage | chicory | fennel sauce

Havelländer Apfelschwein (pork)

Bacon | small vegetables | fried herbal bread dumplings

Warm chocolate cake

Pineapple | vanilla foam | almond milk ice cream

4-course menu 84,- €

3 course menu (without cod 59,- € | without soup 67,- €)

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Winter menus
(January - March)

Italiano

Carpaccio di Manzo

Lime oil | pickled mustard fruit | black walnuts

Acquerello Risotto | Trevisiano

Plucked gorgonzola | pine nuts | wild broccoli

Brasato di manzo

Bovine shovel bow sous vide | barley risotto | red chard | borettane onions

Panettone

Armer Ritter | plum jam | cinnamon ice-cream

4-course menu 78,- €

3 course menu (without risotto 62,- € | without VSP 59,- €)

All these menus are served for a minimum of 10 people.

Kindly inform us of your menu selection at least 14 days prior to the event.
We request a confirmed number of attendees no later than 6 days before the event.

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THE DUCK MENU - THE CLASSIC

RAW MARINATED CHAR

Elderberry caper vinaigrette | cauliflower | watercress

RED BEET CREME

Smoked duck ham

BREAST OF DUCK

Parsnip puree | root vegetables | herb spawn

SORBET

OF THE SEASON

PASTILLA FROM THE DUCK LEG

Soubise | green asparagus

FIRED CREAM FROM THE TONKA BEAN

pickled white peach | cassis sorbet

Price per person 112,00 EUR
(without appetizer EUR 98.00)

All these menus are served for a minimum of 10 people.

Please let us know 14 days before Event starts your menu selection.
We ask for a binding number of persons up to 6 days before the event begin.

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ITALIAN BUFFET IN THE TAVERNA

ANTIPASTI BUFFET „ALLA MAMMA“

(bookable for groups of 20 or more)

ANTIPASTI

pickled peppers | marinated mushrooms and zucchini
tomato with mozzarella | eggplant rolls
Balsamic lentils with Tuscan salami chianti classico
Balsamic lentils with Tuscan salami chianti classico
San Daniele ham with melon | Vitello tonnato
Panzanella-Tuscan tomato and bread salad with fried scampi
Beef carpaccio with olive cream

ANTIPASTI BUFFET

UNIT PRICE: 45,00€

PASTA

Linguine arrabiata | Shrimps | Cherry tomatoes | Leek onions
Trofie Gorgonzola | spinach leaves | roasted pine nuts

MAIN COURSE

(AS AN EXAMPLE - DEPENDING ON AGREEMENT AND SEASON)

Example: Pink roasted duck breast | red cabbage | gnocchi

A selection of dishes is requested 14 days
before the Event starts.

Dessert

Homemade tiramisu with seasonal berries

Table buffet | Prosecco | accompanying wines | beer | mineral water | soft drinks | coffee
All-inclusive per person: EUR 179.00 | without drinks: EUR 118.00 | flat rate for 5 hours

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FESTIVE DAY PACKAGES

Experience an unforgettable celebration while keeping track of your finances

CUCINA CASALINGA

(bookable for groups of 15 persons or more)

- the perfect location for you and your guests
- 30-minute Prosecco welcome with 3 crostini (orange juice and mineral water) under our hundred-year-old chestnut trees or in our foyer
- Italian 3-course menu (4-course menu in the evening)
- Housewine Collezione Palio, beer, mineral water, soft drinks, grappa & coffee for a maximum of 3 hours
- Menu- and seating cards

Package at lunchtime **until** 17:00 o'clock

with 3-Courses starting at EUR 159.00 per person (beverage package max. 3 hours)

Package in the evening **starting from** 17:00 o'clock

with 4-Courses starting at EUR 172.00 per person (beverage package max. 4 hours)

COUNTRY STYLE

(bookable for groups of 20 persons or more)

- the perfect location for you and your guests
- 30-minute champagne welcome with 3 canapés (orange juice and mineral water) in front of our Palais or in our foyer
- 4-course menu or 5-course menu from our 'country style'
- corresponding wines, beer, mineral water, soft drinks, digestif & coffee for a maximum of 3 hours
- Menu- and seating cards

Package with 4-courses:

for lunch and dinner from EUR 162.00 per person (beverage package max. 3 hours)

Package with 5-courses:

for lunch and dinner from EUR 178.00 per person (beverage package max. 4 hours)

Please be advised that from 1.00 a.m. the following night surcharges will be charged per hour started:

Blauer Salon: EUR 150,00

Tapetenzimmer, Bibliothek, Taverna Palio, Grotte: EUR 100,00

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FINGERFOOD AND SNACK SELECTION

(bookable for groups of 15 persons or more)

CROSTINI/BRUSCHIETTA	EUR/PIECE
▶ with tomatoes and roasted almond flakes	3,80
▶ with green and black olives	3,80
▶ with Parmesan Reggiano	3,80
▶ with salami and lentils	3,80
▶ with San Daniele ham and honeydew melon	3,80
▶ with Taleggio, walnuts and pine nuts	3,80
▶ with Vitello tonnato	4,30
LOLLY	EUR/PIECE
▶ with cream cheese and saffron	4,50
▶ with smoked salmon and wasabi	4,50
FORKBITE	EUR/PIECE
▶ small tomato with mozzarella and basil	4,50
▶ vitello tonnato	5,20
▶ beef carpaccio	5,20
▶ tuna carpaccio	5,20
▶ carne Cruda with truffle	6,20
FORKBITE (WARM)	EUR/PIECE
▶ Alsace onion tart	4,70
▶ seasonal risotto	5,20
▶ Ravioli Palio	5,40
▶ baked prawns in a pastry shell	5,80

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OUT OF THE BAMBOO BASKET

EUR/PIECE

- ▶ Baked spring roll 3,80
 - ▶ Saté from poultry 5,50
 - ▶ Saté of beef 5,50
- served with sweet chilli sauce

DESSERT

EUR/PIECE

- ▶ Homemade tiramisu 4,80
- ▶ Panna Cotta with berries 4,80
- ▶ Piedmont hazelnut-bar with Nebbiola fig 4,80
- ▶ Fruit salad with roasted almonds 5,40

CANAPÉES

EUR/PIECE

- ▶ tunacrème and olives 4,50
- ▶ Middle aged Gouda with grapes 4,50
- ▶ raw-milk-brie with walnuts 4,50
- ▶ roast beef with garden-cress 4,90
- ▶ Smoked duck breast with mango 5,80
- ▶ tartar on dark bread with cornichons 6,40
- ▶ smoked salmon with horseradish, dill and apple 5,80

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BEVERAGE PRICES

Blauen Salon | Tapetenzimmer | Bibliothek
Foyer | Grotte |

APERITIF/CHAMPAGNE/PROSECCO

Campari Soda	4 cl	EUR 14,50
Campari Orange	4 cl	EUR 14,50
Champagne Louis Roederer	0,75 l	EUR 139,00
Prosecco Batisò	0,75 l	EUR 45,00

BEERS

Beer König Pilsener	0,3 l	EUR 4,50
Wheat beer	0,5 l	EUR 7,00

NON-ALCOHOLIC

Coca cola, Fanta,	0,2 l	EUR 4,50
Bitter Lemon, Tonic water	0,2 l	EUR 4,50
Mineralwater Gerolsteiner (still medium classic)	0,75 l	EUR 9,00
Carafe of orange juice	1 l	EUR 14,50

DIGESTIF

Ramazotti	4 cl	EUR 4,00
Amaretto	4 cl	EUR 7,50
Grappa Nonino	4 cl	EUR 6,00

WINES

White wine	0,75 l	ab EUR 39,00
Red wine	0,75 l	ab EUR 39,00

COFFEE

Cup of coffee		EUR 5,00
Cup of espresso		EUR 4,00
Cup of cappuccino		EUR 6,00
Latte macchiato		EUR 7,50