



Conditions

Very dear guests,

these recommendations of menus are only possible under the following requirements:

- only on advance order
- each menu for at least 8 person resp. order of complete table
- subject to change due to seasonal or purchase price conditions
- the recommendations of menus are seen as a whole and can only be altered according to prior consultation
- For the main dish we ask **for a prior decision (fish or meat)**
If you wish both, we need to be informed two days in advance about the number of fish resp. meat dishes.
In case you want to offer for a greater number of diners both fish and meat dishes and you cannot estimate the respective numbers we are forced to bill both dishes

Special agreements on request

- For at least 10 to at most 20 persons a roast beef or veal cutlet could be prepared as a whole (eg. under herb crust) and carved at the table. (As main dish this is possible for all menus.)
- **Vegetarian, vegan, allergies, intolerances?**
Please, ask your guests and inform us in advance. We readily adjust the selected menu of your guests to the special needs of individual persons.
Apart from that, please take note of our special menus for vegetarians and vegans.

Information of the final number of persons at the latest two working days prior the event (in case of more than 10 persons three working days).

This is the basis for our purchase orders, preparations, and invoicing.

All prices include service and VAT.

Please, do not hesitate to talk with us in case of possible questions.

We are looking forward to welcoming you

Your Orangerie team

