

Conditions

Dear guests,

our menu proposals listed above are only possible under the following conditions:

- only on pre-order and for groups of 8 persons or more
- Please select one uniform menu for all guests.
- seasonal or purchase related changes according to the market offer reserved
- We kindly ask you to choose between fish and meet for the main course beforehand. If you don't want to make a unified choice (some of your guests desire a meat dish and others a fish dish), the respective number must be communicated five working days in advance. In case you wish to offer both fish and meat dishes for a greater number of diners and you're unable to estimate the respective numbers, we are forced to bill both dishes.
- Special agreements on request: For parties of at least 10 persons up to a maximum of 20 persons a roast beef or veal cutlet could be prepared as a whole (e.g. under herb crust) and carved at the table; price on request
- Vegetarian, vegan, allergies, intolerances?
 Please ask your guests and let us know in time. We are happy to adjust the selected menu according to the special needs of individual persons.
- Please inform us about the final number of persons five working days prior to your event. This is mandatory in regard to necessary orders, preparations and invoicing.

Menu price calculation:

Regarding to the selected number of courses we are happy to grant you the following discount. Add the prices of the individual courses and then reduce them by the corresponding discount to calculate the price per person:

٠	6 courses	minus 30%
٠	5 courses	minus 25%
٠	4 courses	minus 22%
٠	3 courses	minus 10%

If no uniform menu is created with a max. of one fish or one meat main course, no discount can be granted and therefore will be calculated à la carte (individually).

All prices include service and VAT. Please do not hesitate to contact us in case of any questions. We are looking forward to welcoming you in our restaurant.

Your Orangerie team

