

Hotel info

- 133 inviting comfort rooms
- flat-screen TV, radio, telephone, SKY Sport channel
- work desk, mini bar, trouser press
- elevator on all floors
- barrier-free rooms
- NESPRESSO coffeemaker in Business Rooms and Suites
- fitness area & sauna
- non-smoking floors
- 3 conference rooms with state-of-the-art technology for up to 120 people
- free Wi-Fi access in all hotel areas

Parking

40 parking spaces are available to our guests at our underground parking garage. The cost is € 13.00 per day/car. Further parking options (approx. 150) are available in the nearby surroundings.

Meeting and conference centre “Ständehaus”

- exclusive meeting and conference centre
- former headquarters of the Prussian parliament of Saxony
- right next to the hotel
- 4 elegant ballrooms and 7 meeting rooms in different sizes
- meeting capacities for up to 1,200 people; up to 420 in the largest room

Schlossgartensalon

- ideal ambience for stylish meetings
- opposite the hotel, in the gorgeous palace garden
- capacities for up to 250 people

Transport links

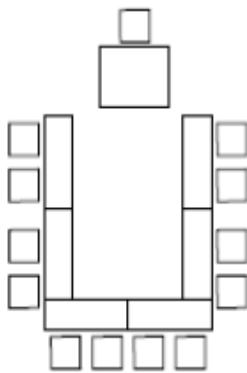
- Merseburg railway station approx. 1 km
- Motorway A38 approx. 3 km
- Motorway A9 approx. 15 km
- Leipzig-Halle Airport approx. 20 km
- ICE train station Leipzig approx. 25 km

Distances

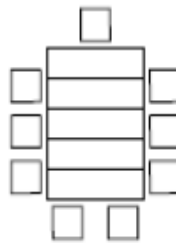
- Berlin 190 km
- Halle 15 km
- Leipzig trade-fair grounds 27 km
- Munich 390 km
- Hamburg 350 km
- Frankfurt/ Main 350 km

Seating arrangements

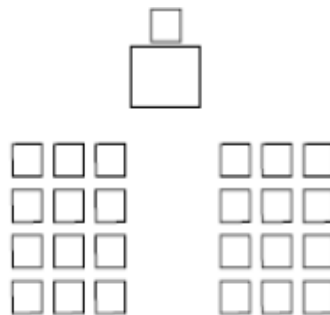
U-shaped



Block



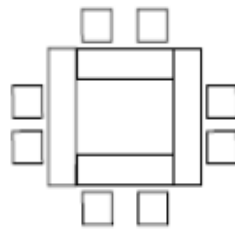
Rows of chairs / Theatre



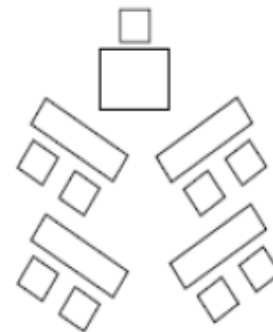
T-shaped



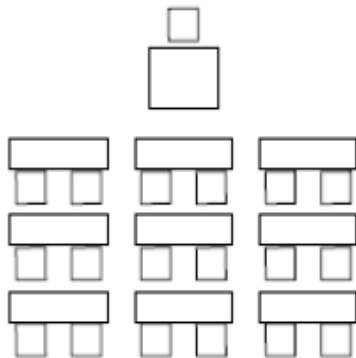
Open block



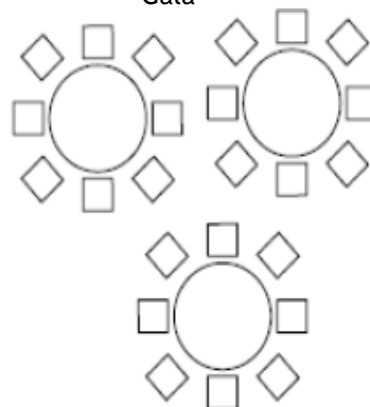
Fishbone



Parliament



Gala



EXPERIENCE
MEETINGS

We are happy to help you if you have any questions.

The team at the Radisson Blu Hotel Halle -
Merseburg is at your service at all times.

Your contact partners at the Radisson Blu Hotel in Merseburg:

Manuela Heilmann
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Doreen Blume
Banquet Manager
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A broad choice of exciting activities for incentives and individual programmes is available in Merseburg and surroundings.

Some examples:

Active

- “Huckleberry Finn” raft-building on the river Saale (fun & teambuilding guaranteed)
- dragon boat races on Lake Osendorf
- tank rides, motocross and more in Landsberg
- climbing forest in Naumburg, Lützen or Günthersdorf
- Lake Markkleeberg canoe park
- road-safety training on the ADAC (German Motorist Association) premises
- Merseburg city rally
- Trabant safari
- Leipzig Porsche race tracks
- Weißenfels all-weather toboggan
- sightseeing flight over Merseburg and surroundings (start: Merseburg airfield)
- quad bike tour across “Leipziger Neuseenland” lake district

Merseburg

- guided tour of Merseburg’s beautiful cathedral, chapter house and castle (incl. organ concert)
- optional meal in the cathedral’s cloister (menu, themed or barbecue buffet)
- visit of the Kunsthaus museum and its underground passages (up to 8 m below Merseburg); including a tasting of Merseburg beer
- visit of the Willi Sitte Gallery in Merseburg
- guided tour of the Aviation and Technology Museum in Merseburg; optional barbecue between the aircraft and helicopter exhibits
- German Chemistry Museum Merseburg (the only chemistry museum in Germany)
- boat tours on the river Saale; optional as a soiree with Dixieland music (starting point: Merseburg); boat dock only 2 walking minutes from the hotel.
- Merseburg planetarium

Leipzig

- visit of the Gewandhaus concert hall, the Monument of the Nations, the Bach Museum, the Varieté crystal palace, St. Thomas and St. Nicholas Church; including a meal in the world-famous restaurant “Auerbachs Keller”
- Leipzig zoo visit
- adventurous trip to the breathtaking “Belantis” theme park, only a few driving minutes away
- guided tour of Leipzig Airport / also bookable as a night tour
- Bayrischer Bahnhof (Leipzig Bavarian station; Germany’s oldest preserved railway station)

Halle

- visit of Halloren Chocolate Factory in Halle
- visit of Halle observatory
- boat trip on the river Saale (starting point: Halle), followed by a visit of Giebichenstein Castle
- guided tour through Halle’s old town centre, visit of Moritzburg Castle, Francke Foundations, Halle Zoo (one of Europe’s oldest zoos), Red Tower (home to the second-largest carillon in the world), Halle State Museum of Prehistory

Further surroundings

- guided tour of the Rotkäppchen champagne factory in Freyburg, including a wine and champagne tasting
- visit of Naumburg Cathedral and Naumburg wine and champagne factory / medieval dinner at Rudelsburg Castle
- historical spa resort and Goethe Theatre in Bad Lauchstädt
- “Käthe Kruse” doll museum in Kösen, Pforta monastery, Abbot’s Chapel, graduation house, spa gardens and optional medieval dinner at Rudelsburg Castle
- guided tour of Bad Dürrenberg, including a visit of the Borlach Museum and Europe’s longest continuous graduation works

We are happy to assist you with the planning and organisation of your individual social programme.

Wedding flat rates 2020

Arrangement Services

- : Wedding flat rate “Smart”**
- : 🍷 we serve 1 glass of sparkling wine or orange juice as an aperitif
- 🍰 cake buffet arranged according to the number of people (fruit cakes & different sheet cakes) in auf
- ✓ unlimited coffee, pots of hot chocolate or tea
- ✓ rich gala buffet or an exquisite 4-course menu à la chef

Price

- : EUR 48.50 per person / buffet suggestion 1**
- EUR 54.00 per person / buffet suggestion 2**
- EUR 59.50 per person / menu suggestion 1 or 2**

Arrangement Services

- : Wedding flat rate “Classique”**
- : 🍷 we serve 1 glass of sparkling wine or orange juice as an aperitif
- ✓ rich gala buffet or an exquisite 4-course menu à la chef
- ✓ drinks flat rate from 6:00 p.m. - midnight (all soft drinks, coffee, pots of hot chocolate or tea, draft beer, 2x house wine red, 2x house wine white and 1x house wine rosé)

Price

- : EUR 73.00 per person / buffet suggestion 1**
- EUR 78.00 per person / buffet suggestion 2**
- EUR 84.00 per person / menu suggestion 1 or 2**

Arrangement Services

- : Wedding flat rate “DeLuxe”**
- : 🍷 we serve 1 glass of sparkling wine or orange juice as an aperitif
- ✓ cake buffet arranged according to the number of people (fruit cakes & different sheet cakes)
- ✓ unlimited coffee, pots of hot chocolate or tea
- ✓ rich gala buffet or an exquisite 4-course menu à la chef
- ✓ drinks flat rate from 6.00 p.m. - midnight (all soft drinks, coffee, pots of hot chocolate or tea, draft beer, 2x house wine white, 2x house wine red and 1x house wine rosé)
- ✓

Price

- : EUR 85.50 per person / buffet suggestion 1**
- EUR 90.50 per person / buffet suggestion 2**
- EUR 96.50 per person / menu suggestion 1 or 2**

EXPERIENCE MEETINGS

Arrangement Services

: Wedding flat rate "Excelsior"

- :☞ we serve 1 glass of sparkling wine or orange juice as an aperitif
- ✓ cake buffet arranged according to the number of people (fruit cakes & different sheet cakes)
- ✓ drinks flat rate from 2:00 p.m. - 6:00 p.m. (all soft drinks, coffee, pots of hot chocolate or tea)
- ✓ rich gala buffet or an exquisite 4-course menu à la chef
- ✓ drinks flat rate from 6:00 p.m. - midnight (all soft drinks, coffee, pots of hot chocolate or tea, draft beer, 2x house wine white, 2x house wine red and 1x house wine rosé)

Price

- : EUR 92.00 per person / buffet suggestion 1
- EUR 97.00 per person / buffet suggestion 2
- EUR 103.00 per person / menu suggestion 1 or 2

Arrangement Services

: Wedding flat rate "Exquisite"

- :☞ we serve 1 glass of sparkling wine or orange juice as an aperitif
- ✓ cake buffet arranged according to the number of people (fruit cakes & different sheet cakes)
- ✓ Drinks flat rate from 2:00 p.m. - 1:00 a.m. (all soft drinks, coffee, pots of hot chocolate or tea, draft beer, 2x house wine white, 2x house wine red and 1x house wine rosé)
- ✓ rich gala buffet or an exquisite 4-course menu à la chef

Price

- : EUR 95.00 per person / buffet suggestion 1
- EUR 100.00 per person / buffet suggestion 2
- EUR 106.00 per person / menu suggestion 1 or 2

Furthermore, we provide the following services to our newly-wed couples free of charge:

- ✓ accommodation of the bridal couple in the wedding night (in one of our Suites or Business Class rooms - subject to availability)
- ✓ provision of the event rooms (only on-site at the hotel)
- ✓ provision of candle holders (only on-site at the hotel)
- ✓ creation of à la carte, buffet and drinks menus
- ✓

All flat rates / prices are valid for a minimum number of 20 guests / adults. Buffet or menu recommendations (included in the flat rate) can be found on the following pages. We are also happy to accommodate your ideas and wishes.

EXPERIENCE MEETINGS

Buffet suggestion I

- included in the flat rate -

Starters

Variation of fresh leaf salads
with lemon-basil dressing and tomato dressing
Smoked salmon with a dill-mustard dressing
Greek sheep cheese marinated with herbs
Carrot and cucumber salad with dill cream
sauce
Antipasti mix



Soup

Beef broth
with vegetable julienne and sliced pancakes



Main courses

Pork fillet medallions with herbal cream sauce
or
Seared ox cheeks

Char fillet in a mild lemon sauce
with potato gratin, basil-tomato risotto and
seasonal market vegetables



Cheese

Rich cheese selection with
fig mustard



Desserts

Pineapple ragout on coconut mousse
Fresh fruit salad
Marbled mousse au chocolat

Buffet suggestion 2

- included in the flat rate -

Starters

Crisp salad mix with orange-ginger dressing and
sesame-lemongrass dressing
Vitello Tonnato
Mini chicken roulade
Gravlax
Penne salad "Italia" with fresh tomatoes
and Emmental cheese in a fresh basil vinaigrette
Bean salad in a tangy herb vinaigrette
Spicy chicken salad "Tuscany"
Green and black olives
Mushrooms and cherry tomatoes filled with cheese
Selection of baguettes with herb and orange butter or apple & greaves lard



Soup

Zucchini cream
soup
with croûtons



Main courses

Fried plaice fillet
Turkey scallopine in a fruity tomato-basil sauce with
gnocchi, chateau potatoes, green asparagus and fine
princess beans

Pasta

Tortelloni with ricotta and spinach
Pasta sauce "Tuscany" from fruity tomatoes



Desserts

Mascarpone cream and apricot ragout
Mango mousse and vanilla sauce
Fruit salad
Homemade Tiramisu

EXPERIENCE
MEETINGS

Menu suggestion 1
- included in the flat rate -

Zucchini cream soup
with herb croûtons



Lukewarm salmon
fillet on leaf spinach



Pork fillet medallions
Tagliatelle with finely sliced
zucchini, carrots & green asparagus



Orange Tiramisu

Menu suggestion 2
- included in the flat rate -

White tomato soup



Marinated scallop with
chive sauce



Seared ox cheeks with port wine & shallot jus, glazed green asparagus and vegetable polenta



Crème brûlée

We are happy to accommodate your ideas and wishes!

Buffet suggestions

Please mind the following when placing your order:

1. The above-mentioned recommendations are solely suggestions. We are happy to create an individual offer for you.
2. All dishes are prepared by our chef according to the number of guests specified by you. We ask for your understanding if we charge the contractually agreed and possibly not consumed number of meals.
3. The replacement of individual dishes or changes in the menu sequence may require recalculation and therefore influence the final price.
4. All inclusive prices are valid from August 1, 2020.
5. All quoted prices are valid for a minimum number of 20 people, in connection with an event on our premises. They do not apply for caterings.
6. According to the LMHV hygienic regulations, meals may only be kept in a separate room without appropriate temperature control/storage for a maximum of 2 hours. The subsequent distribution of drinks and food outside the premises is not permitted.

Of course, we remain at your disposal for any further questions or wishes.

Buffet “Belle Époque”

Starters

Variation of fresh leaf salads
with lemon-basil dressing and tomato dressing
Smoked salmon with a dill-mustard dressing
Greek sheep cheese marinated with herbs
Carrot and cucumber salad with dill cream
sauce
Antipasti mix



Soup

Beef broth
with vegetable julienne and sliced pancakes



Main courses

Pork fillet medallions with herbal cream sauce
or
Seared ox cheeks

Char fillet in a mild lemon sauce
with potato gratin, basil-tomato risotto and
seasonal market vegetables



Cheese

Rich cheese selection with
fig mustard



Dessert

Pineapple ragout on coconut mousse
Fresh fruit salad
Marbled mousse au chocolat

EUR 29.50 per person

Buffet “Mediterranean”

Starters

Crisp salad mix with orange-ginger dressing and
sesame-lemongrass dressing

Vitello Tonnato

Mini chicken roulade

Gravlax

Penne salad “Italia” with fresh tomatoes and Emmental cheese in a fresh basil vinaigrette

Bean salad in a tangy herb vinaigrette

Spicy chicken salad “Tuscany”

Green and black olives

Mushrooms and cherry tomatoes filled with
cheese

Selection of baguettes with herb and orange butter or apple & greaves lard



Soup

Zucchini cream soup
with croûtons



Main courses

Fried plaice fillet

Turkey scallopine in a fruity tomato-basil sauce with
gnocchi, chateau potatoes, green asparagus and fine
princess beans

Pasta

Tortelloni with ricotta and spinach

Pasta sauce “Tuscany” from fruity tomatoes



Desserts

Mascarpone cream and apricot ragout

Mango mousse and vanilla sauce

Fruit salad

Homemade Tiramisu

EUR 34.50 per person

Buffet "Barbecue"

Starters

- Potato salad with fresh chives and seasoning
- Coleslaw in a savoury horseradish & sour cream dressing
- Coleslaw, well-seasoned with fresh green peppers
- Summer salad - fruity and fresh with chives, ham, pineapple, corn, leek and egg in a sour-cream dressing



Main courses fresh from the grill

- Lamb loin
- Ribeye steak from young bull meat
- Chicken thigh burger
- Salmon trout
- Halloumi cheese



Sides and sauces

- Baked potato
- "Paella Deluxe" - rice pan with prawns, chicken breast and noble fish
- Fresh zucchini and tomato mix with princess beans
- Classic herb butter and sour cream
- Fruity tomato compote with black olives and thyme
- Fiery hot & sweet salsa made of tomato, beetroot, lemon and chili



Desserts

- Pineapple slices
- Wild berries with yoghurt
- Chocolate muffin

EUR 37.50 per person

Buffet “Classic French”

Starters

Variation of fresh seasonal leaf salads with French and Balsamic dressing
Fruity chicken salad “Hawaii” in cocktail sauce
Potato salad in natural yoghurt dressing with fresh chives
Cucumber salad in dill cream with a savoury sour-cream dressing
Bean salad with fresh onions in a flavourful herb vinaigrette
Cream cheese terrine with crayfish and a touch of horseradish
Rich cheese platter
Marinated sundried tomatoes
Variation of green and black olives



Soup

Champagne & truffle soup



Main courses

Fine veal ragout in a lemon & cream sauce
Tender roast beef in a Pommery champagne & mustard sauce
Coq au vin rouge: Chicken in red-wine sauce with bacon cubes, pearl onions and mushroom caps
Seared with halibut

Sides: potato gratin, boiled potatoes, vegetable rice, zucchini & tomato mix, princess beans and Vichy carrots



Desserts

Marbled mousse au chocolat
Raspberry mousse with chocolate
grit
Peach-lavender soufflé
Vanilla sauce

EUR 55,50 per person

Menu suggestions

Please mind the following when placing your order:

The above-mentioned recommendations are solely suggestions. We are happy to create an individual offer for you.

All dishes are freshly prepared by our kitchen team, based on the number of people specified in the order. The calculation of the meals is therefore dependent on the contractually agreed number of guests.

The replacement of individual dishes or changes in the menu sequence may require recalculation and therefore influence the final price.

The quoted prices are valid for a minimum of 10 people for menus, in connection with an event on our premises.

According to the LMHV hygienic regulations, meals may only be kept in a separate room for a maximum of 2 hours. Any dispensing of food after this time period (e.g. for takeaway) is prohibited.

Of course, we remain at your disposal for any further questions or wishes.

Menu "Mediterranean"

Zucchini cream soup
with herb croûtons



Lukewarm salmon
fillet on leaf spinach



Pork fillet in a tomato crust on pesto risoni with mozzarella sauce



Orange Tiramisu

EUR 28.00 per person for a 3-course menu with soup
EUR 30.50 per person for a 3-course menu with starter
EUR 36.00 per person for a 4-course menu

Menu "Provencal"

White tomato soup



Marinated scallop with
chive sauce



Seared ox cheeks with port wine & shallot jus, glazed green asparagus and vegetable polenta



Crème brûlée

EUR 32.50 per person for a 3-course menu with soup
EUR 36.00 per person for a 3-course menu with starter
EUR 40.00 per person for a 4-course menu

Menu "Francaise"

Champagne & truffle soup



Gratinated Picandou on grape ragout



Seared halibut fillet coated with parmesan and egg, with vanilla carrots, mango chutney and rocket risotto



Crêpe with Grand
Marnier and mixed berries

EUR 34.00 per person for a 3-course menu with soup

EUR 37.00 per person for a 3-course menu with starter

EUR 41.00 per person for a 4-course menu

Menu "Vegetarian"

Tomato-mozzarella tower with
red and green pesto



Carrot & ginger soup



Pine-nut gnocchi with
mushroom cream



Lukewarm chocolate
soufflé with berry ragout

EUR 29.00 per person for a 3-course menu

EUR 33.00 per person for a 4-course menu