



BANQUETT PORTFOLIO



WELCOME AT
SCHILLING
roofbar

Dear guests,

Thank you very much for your interest in holding your event at the Schilling Roofbar. With this folder we would like to give you some basic information about our location for the first preparation of your festivity.



WHETHER A CELEBRATION WITH A GLITTERING PARTY OR IN A SMALL CIRCLE, WE HAVE THE RIGHT PREMISES FOR EVERY OCCASION

The cocktail bar on the 7th floor - as an independent space offers room for smaller celebrations and weddings up to 50 people

The restaurant on the 8th floor - as an independent space offers space for smaller celebrations and weddings up to 50 people

(new!) MOMO on the ground floor - as an independent room it offers space for celebrations and weddings up to 120 persons

There is no explicit room rental fee when booking an event. We are happy to assist you with the decoration of your event. We are in contact with florists and decorators, who will give your party the final touch. We are looking forward to your request!

Das Schilling-Team



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CONTACT

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 @schilling_hd

All prices quoted here are exclusive of the
legally applicable value added tax.

URBAN FEELING IN THE CENTER OF HEIDELBERG

The Schilling Roofbar on the 7th and 8th floor of the Kraus Tower offers a wonderful view over the roofs of Heidelberg. In order to bring new life into the former TurmBAR, both floors were redesigned with the assistance of Reza Amini from Amini Interior Design GmbH.

To respect the tradition of the area the Schilling Roofbar was renamed after Mr. Friedrich Wilhelm Hans Kurt Schilling – the original builder of the old bell foundry.

The new interior design was refreshed with dark anthracite tones and discreet gold applications in geometric shapes. Thus, especially at dusk and in the dark, the elaborately designed ceiling lighting in the cocktail bar on the 7th floor comes into its own without being obtrusive and distracting from the panoramic view. Thus the appealing interior complements and underlines the beautiful view, which finds its highlights practically every day in picturesque sunrises and sunsets.

7.0G



An experience of a special kind with that certain extra!

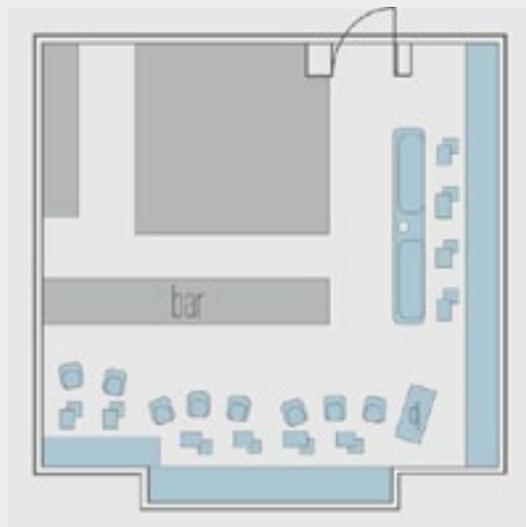
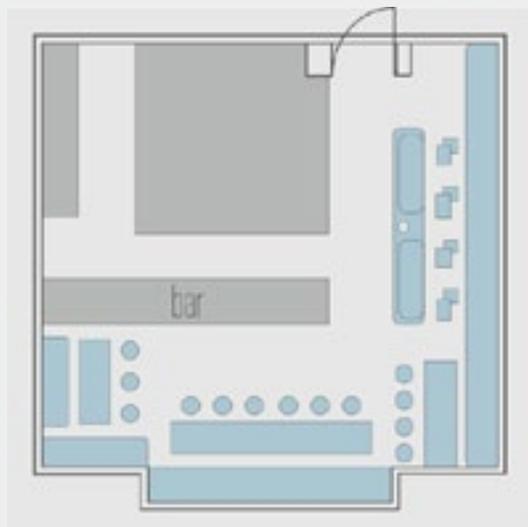
Our 7th floor convinces with more than just its breathtaking view over the roofs of Heidelberg.

With dimmed light, pleasant lounge music and exclusive cocktail creations, our guests are invited to inspiring conversations, lively gatherings and unforgettable evenings.

Whether tourist, student, employee or entrepreneur - here everyone, from young to old, meets people who value an appealing ambience and high quality drinks.

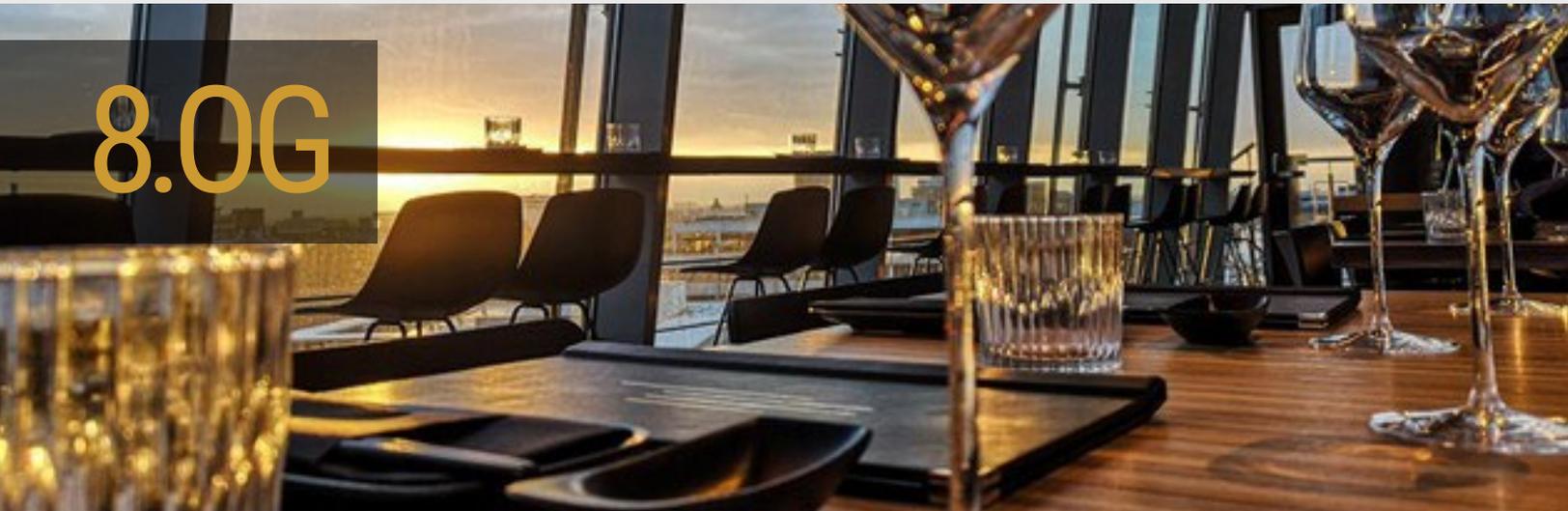
Our team prepares cocktails especially to your taste and will take care of you with the finest sushi creations at your discretion.

Our ambience invites you to stay and provides a relaxed, elegant and yet entertaining atmosphere in which you can be yourself and enjoy an absolutely perfect evening with your closest friends, family or even business partners.



COCKTAILBAR

8.0G

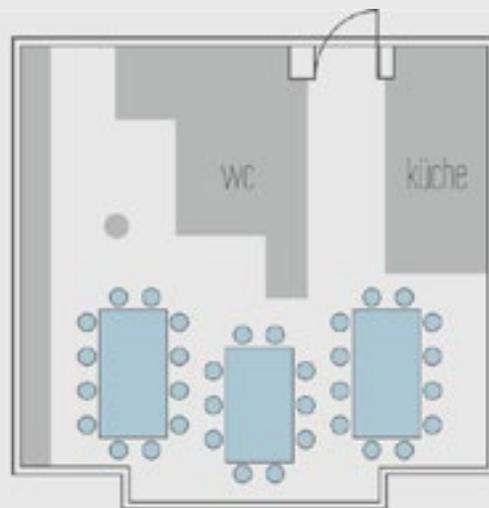
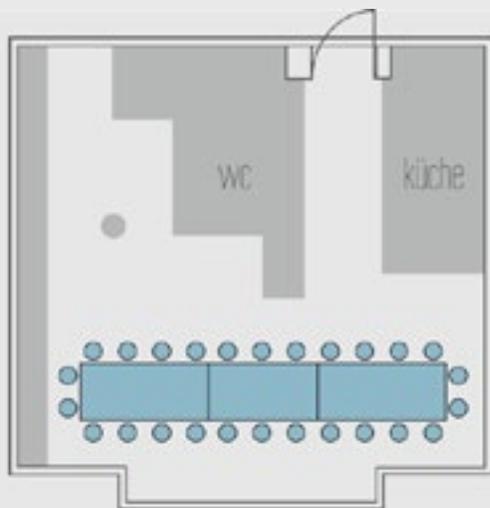


A combination of the finest sushi, exclusive cocktails and a view over the rooftops of Heidelberg. All this is promised by our 8th floor, where the Nikkei Sushi Restaurant is located.

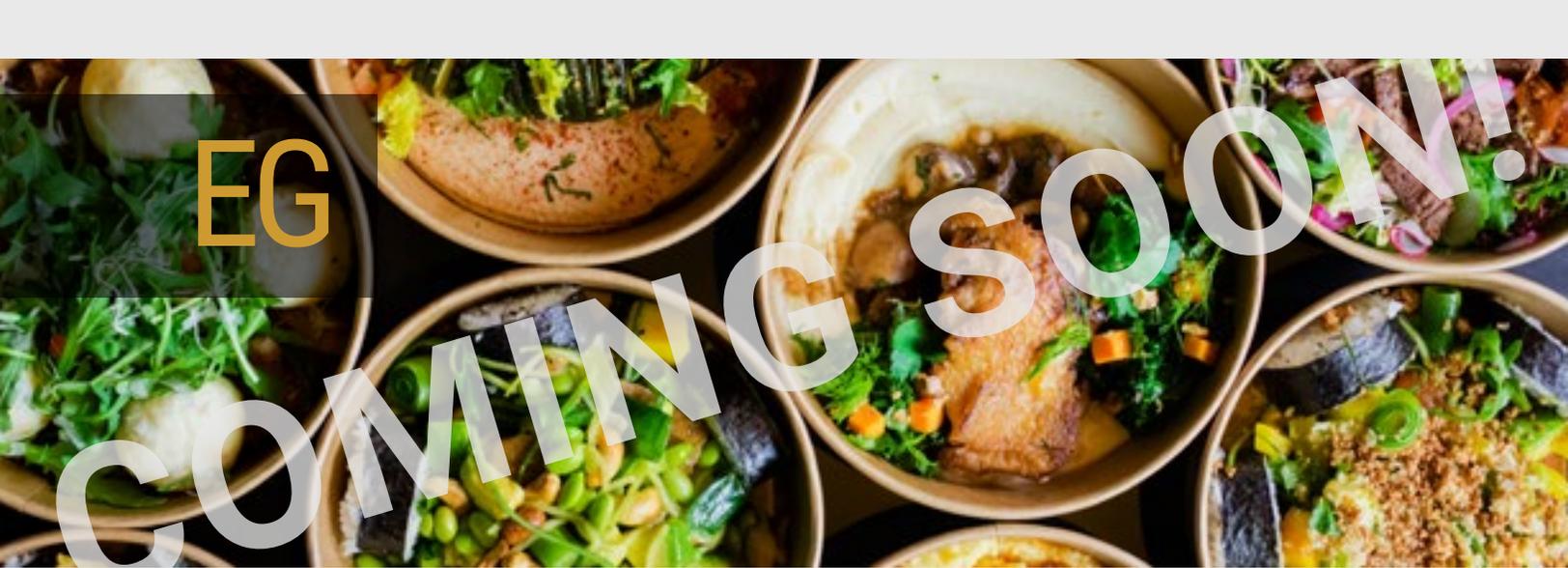
Whether a romantic dinner for two, a lively evening with friends or even a business dinner, our restaurant offers the appropriate setting for every occasion.

But not only the breathtaking view and our high quality drinks and sushi variation distinguish us from usual restaurants. A first-class service team will take care of you during your entire stay and will fulfill your every wish.

Look forward to an evening that you will not soon forget and enjoy our culinary creations while you admire Heidelberg from its most beautiful side!



NIKKEI-SUSHI-BAR



EG
COMING SOON!

We are growing! Starting in 2021 our Modern Monkey offers additional space for your event on the first floor. With inviting industrial jungle vibes and a very special flair, completely new possibilities arise.

From a stylish summer party to a free wedding ceremony or a white night - the large terrace and the elegant and rustic interior of our former summer lounge give your event planning more room to develop.

Warm summer nights invite you to experience an unforgettable time outdoors with your guests.

UPGRADE YOURSELF

Start your event in the Modern Monkey on our open terrace with a stylish champagne reception or cool cocktails.

Dine on our 8th floor and let the sunset enchant you.

Celebrates in our cocktail bar above the roofs of Heidelberg all night long.

MODERN MONKEY

OUR CULINARY OFFER

From classic course menus to buffets and casual finger food - for events with 10 or more people we are happy to serve individually tailored menus. Below you will find suggestions for each of the categories mentioned.

THINK OUT OF THE BOX - Baby Brunch, Breakfast, Flying Dinner, Foodpairing, and much more

You already have something concrete in mind or want to give your creativity free rein?

Starting with the decorative design of our premises, the selection of corresponding wines (from 30,00 € per bottle) up to the musical background.

Just talk to us personally about your wishes and ideas! We will gladly assist you with words and deeds.

BUFFET

FROM 74,00€ PER PERSON

Fixed seating arrangements, name tags, strict schedules - that was yesterday!

Instead of a regular program corset, our varied buffet offers an appealing selection paired with a relaxed atmosphere and space for socializing.

No matter if you are vegetarian, pescetarian, vegan or meat lover - we would be happy to put together an individually designed multi-course buffet for your company.

Accompanied with modern accents, our fusion kitchen offers creative combinations from all over the world. Starting with a sushi hors d'oeuvre buffet, Spanish tapas or Mediterranean-style main courses, no culinary wish remains unfulfilled with us.

BUFFET-SELECTION

APPETIZERS (MAX. 6 VARIANTS THEREOF)

home cured salmon
with lime sour cream

goat cheese
with marinated
tomatoes and basil
pesto

roast beef
with tartar sauce

cous cous salad
with raisins and
almonds

mixed salads
with house dressing

**mediterranean
vegetables**
marinated in olive oil

MAIN COURSES (MAX. 4 VARIANTS THEREOF)

pike perch
roasted on the skin
on creamed savoy
cabbage with fragrant
rice

Coq au Vin
with braised
vegetables and
polenta

back of cattle
in one piece with
sauce béarnaise,
green beans and
rosemary potatoes

homemade gnocchi
with tomato ragout,
goat cheese and
rocket

DESSERTS (MAX. 4 VARIANTS THEREOF)

tiramisu

mousse au chocolat
with mango

panna cotta
with raspberry sauce

crème brûlée
with apricot ragout

mocha cream
with Cantuccini

apple crumble
with vanilla cream

semolina
with plum ragout

FINGERFOOD

FROM 4,50€ PER PORTION AND TYPE

Looking for a suitable culinary setting for your event with plenty of room for your own program and without a fixed schedule? Then our Fingerfood-Buffer is exactly the right thing for you.

Whether Sushi, Tapas or desserts, with our versatile selection of stylishly presented small dishes there is guaranteed to be something for everyone. You can choose your favourite appetizers from our selection in advance and enjoy the relaxed atmosphere and lively conversations in the evening of your event, knowing that your guests are well looked after with food and drink.

FINGERFOOD-SELECTION

TAPAS

- Mini quiche cherry tomatoes and goat cheese
- Mini quiche Lorraine
- Tortilla de Patatas with caramelized onions
- Catalan Pulled Beef
- Homemade hummus with mini naan
- Salmon crepes rolls with lime sour cream
- Oriental bulgur salad in a glass
- Crostini with roast beef strips and tartar sauce
- Crostini with pumpkin, ricotta and honey
- Beetroot carpaccio with cauliflower and orange filets
- Crispy shrimp with chili dip
- Mini-Burger / Veggie Mini-Burger

DESSERTS

- Panna Cotta with raspberry sauce
- Mousse au Chocolat
- crème brûlée
- Apple Crumble
- Semolina flummery with plum ragout

SUSHI

HOSOMAKI

- cucumber, Philadelphia, sesame, chives
- avocado, rocoto mayo, fried onions

Smoked salmon, Philadelphia, Dill

Tuna, Philadelphia mustard, spring leek

NIGIRI

- Salmon
- Tuna

FUTOMAKI

Vegan (lettuce, cucumber, avocado, tomatoes, inari tofu)

Ebi (sesame, cucumber, avocado, Sriracha, Panko prawns)

Tamago (salad, Philadelphia, sweet potatoes, egg omelette)

CAKES

- Brownies
- Mallorcan almond cake
- Cheesecake slices
- Tin cake with peach and lemon
- Rhubarb-raspberry crumble cake
- Currant cake from the tray
- Apple Steusel Cake
- Blueberry cake
- Buttermilk cake

MENU

FROM 79,00€ PER PERSON

With a lot of elegance and attention to detail, a multi-course dinner completes every festive occasion and at the same time offers plenty of room for a very special touch.

The seasonal, creative dishes of our kitchen team form the perfect foundation for an unforgettable evening, because we can do more than “just” cook well! Excellent service paired with a refined wine selection of regional top winemakers for example? No problem. Or instead of the traditional wine accompaniment, a harmoniously coordinated cocktail to accompany each course? A light one with us!

We would be happy to plan the culinary framework for your event with you, completely individually. From the choice of food to complementary drinks and table decoration, we are open to every wish and will gladly advise and accompany you in the planning and realization of your dream event.

MENU-SUGGESTIONS

SPRING

lettuce with pickled pears, Chevre and forest honey foam

truffled potato velouté with leek and herb croutons

conf. leg of goose with parsnip purée, blackberries and creamed savoy cabbage

apple tarte tatin with vanilla

82,00€ p.P.

SUMMER

summer salad with pickled cherry tomatoes, olives and feta cheese

gazpacho Verde with home pickled salmon and celery

sirloin beef with teriyaki, carrot-potato mash, miso and coriander

sweet corn with olive oil

88,00€ p.P.

AUTUMN

colorful beets with goat cheese and quince

pumpkin soup with curry and shrimp

fillet of beef with celery, potato mousseline and jus

dark chocolate mousse with elderberry and hazelnut

79,00€ p.P.

WINTER

lettuce with beetroot, grainy cream cheese and walnuts

essence of forest mushroom with herb gnocchi and confit tomatoes

pink roasted duck breast with black salsify, mocha and potato doughnuts

russian honey cake and tangerine

82,00€ p.P.

CONTACTS

Please contact us personally! In cooperation with the Ginsburg Bar, Modern Monkey and the Neo Group we have a wide network of DJs and bands at our disposal. Whether 70s, OldSchool HipHop, RnB, Funk, House or Electro - we will find the right entertainer for your event.

Schilling Roofbar GmbH & Co KG

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c/o CosyFlats
(postalische Anschrift)

Restaurant:

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Reservation:

+49 6221 5991083

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facebook



tripadvisor





DJ's & BANDS



INDEPENDENT CEREMONY

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Traurednerin Silke Euchner
silke.euchner@gmx.de



FLOWERS & DECORATION

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Blume Exklusiv
[06224 / 82 422](tel:0622482422)

Blumen Elfner
[06221 / 480061](tel:06221480061)



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WEDDING PLANNER

Trau Mooment
info@trau-mooment.de

Wolke7
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PHOTOGRAPHERS

WEDDINGS - DIEANTAGONISTEN

Shootings from 1200€ net - 60 photos

For all applies:
Photos in online album,
preliminary talk with wedding couple,
less is more - all photos carefully
selected and edited with attention to
detail.



IMPRESSIONS

“One day you’ll leave this world behind so live a life you will remember.” - my father told me when I was just a child.

So these are the nights that never die...



