

BANQUET BROCHURE 2020

**BILSTER
BERG**
DRIVING BUSINESS.DE



Welcome
to our extraordinary location at the BILSTER BERG.

“Start your engines and enjoy your time.”

Our passion is to offer a suitable catering for the ambitious events at BILSTER BERG. Multifarious catering for our individual customers. With a high-quality and varied offer we are directly at the customer, whether in the pit halls or in the paddock. We are looking forward to hearing from your wishes and ideas, feel free to contact us!

Marcus Schuster & Thorsten Federschmid
BILSTER BERG Gastronomy



Catering

Hügelgrab

Snack package in the pit hall in the morning

Fruits to go

Regional cereal bars, fruit slices and chocolate bars

Sandwiches or buns, wraps or bagels

€ 9.95 per person plus VAT *

Munitionsfeld

Snack package in the pit hall in the afternoon

Seasonal land cake cubes

Sweet Danish pastries

Original American muffins or donuts

€ 9.95 per person plus VAT *

Ostschleifenterrasse

Seasonal lunch buffet

2 starters

3 main courses (fish, meat and veggie)

2 Desserts

from € 24.30 per person plus VAT *



Catering

Kugelkopf

Beverage flat charge - all day

Regional mineral water

Softdrinks Organic roasted coffee Joliente Respect Bio
Fairtrade

Althaus Tea variations

€ 19.90 per person plus VAT *

Beverage flat charge - half day

As described above

€ 9.95 per person plus VAT *

Optional *

**Full automatic coffee machine € 250.00 per day plus VAT
plus 7.50 € consumption flat rate per person**



Pit hall Catering



Jägerbuche

Soups and stews (1 dish to choose)

Vegan lentil curry with nuts

or

Bockwurst from Fleischerei Kruehl with rocket-potato salad

or

Homemade Chili con Carne with brown bread

€ 9.50 per person plus VAT

Hermannsschneise

Lunch Box

Lunch box (sandwich, fruits, organic cereal bar, 0,5l bottled mineral water)

€ 12.50 per person plus VAT

Flat charge offers – Conference service

Steilwand-flat Charge

Half-day

1x coffee- and tea buffet for the break with fine pastries
Mineral Water, Apple Spritzer and Sport Active unlimited in
your conference room
Lunch buffet by chefs choice

€ 39.50 per person plus VAT*

Telegrafenberg-flat charge

All-day

2x coffee- and tea buffet for breaks (in the morning and
afternoon) with fine pastries
Mineral Water, Apple Spritzer and Sport Active unlimited in
your conference room
Lunch buffet by chefs choice

€ 47.00 per person plus VAT*



*Bookable from 15 persons.

Flat charge offers – Conference service

Mutkurven-flat charge

All-day

2x coffee- and tea buffet for breaks (in the morning and afternoon) with fine pastries

Mineral Water, Apple Spritzer and Sport Active unlimited in your conference room

Lunch buffet by chefs choice

Fruits and a savory snack for the break in the morning

Fruits and a savory snack for the break in the afternoon

€ 55.00 per person plus VAT*



*Bookable from 15 persons.

Food Cube – Ideal for the paddock



Start/Finish

Food Cube dishes

Homemade pulled pork burger

19 hours smoked neck of pork

portion € 5.50

Fresh french fries

with ginger-orange-ketchup or truffle-mayonnaise
according to own recipe

portion € 2.50

Hot dog BILSTER BERG

Local Beef sausage with red cabbage, fried onions and
potato buns

portion € 5.50

Curry sausage

from the Bentheimer pig

portion € 3.00

Veggie salad box

Wild herb salad, with vine tomatoes and roasted pine nuts,
served with balsamic dressing

portion € 4.00

All prices on this page **include** VAT. For box catering and food cube we use disposable crockery made of resource-conserving and compostable components.

Food Cube – Ideal for the paddock



SUV

Beverages

Softdrinks	0,5l	€ 2.50
Regional mineral water	0,5l	€ 2.50
Coffee and tea	0,2l	€ 2.00
		incl. deposit

EVERYTHING is possible!

**You want to realize a food cube event outside
BILSTER BERG?**

No problem, please contact us!

All prices on this page **include** VAT. For box catering and food cube we use disposable crockery made of resource-conserving and compostable components.

Cube BBQ -Package

Cube BBQ

Simple BBQ-flat-rate from our mobile stand
(service time max. 2 hours)

Pulled pork burger

(19 hours smoked) with homemade BBQ-sauce and coleslaw salad

Fresh french fries

with ginger-orange-ketchup or truffle-mayonnaise according to own recipe

Curry sausage from the Bentheimer pig

Our Pit hall salad

Wild herbal salad, with vine tomatoes and roasted pine nuts, served with balsamic dressing

€ 14.50 per person plus VAT *

plus beverage consumption



*Bookable from 15 persons.

Fingerfood – with attention to detail



Race-Package

Fingerfood-flat charge

Would you like to dine on small delicacies at your event? We would love to create seasonal culinary highlights. These will be presented on different buffet-cubes for you. Put your trust in our many years of gastronomic experience and our sure instinct when selecting the dishes.

Start

- Two cold starters in a glass
- Two hearty sandwiches
- One warm mini-main dish
- One dessert

€ 19.50 per person plus VAT*

Finish

- Soup in a coffee cup
- Three hearty sandwiches
- Three different warm and cold mini-main dishes
- Two different desserts

€ 26.50 pro person plus VAT*

*Bookable from 15 persons.

BBQ – enjoy unique

Down-to-earth and regional

BBQ Buffet

Appetizers

Mediterranean pasta salad

Rocket salad with roasted pine nuts, parmesan and mustard-balsamic dressing

Westfälischer potato salad with radishes

Cous cous salad with mint

Carrots celery salad in the style of American Cole slaw

Rustic bread from the Rieks bakery

BBQ food

Teutoburger wild boar sausages & traditional stadium sausage

Chicken breast with honey, orange and coarse mustard

100% Beef with chili and lime - smoked

Salmon and prawns with chervil, pernod, apple & lemon cooked on a wooden plank

Stone mushrooms with truffle quarry & red shallots (in the asparagus season grilled green asparagus instead of mushrooms)

Country potato in a herb bag, marinated with sea salt

Homemade dips such as BBQ Sauce, truffle mayonnaise, ginger-curry ketchup, herbal dip and butter (seasonal)

Dessert

Crumble from the local fruit farmer with vanilla

€ 38.50 per person plus VAT*



*Bookable from 20 persons. Other variations are available on request.

Depending on the number of persons – plus service personnel to € 28,50 plus VAT/person/hour.

BBQ – enjoy unique

Everything from the grill

BBQ Buffet

Appetizers

Wild herb salad with small beets, pomegranate seeds and mustard-balsamic dressing

Crab cocktail, pink fried slices of fresh tuna with mango chutney

Vine tomatoes with buffalo mozzarella

BBQ food

Merguez

Cutlet from Iberico pig, marinated

100% beef from the local Martinsrind finely marinated and smoked (selection of back, flank and filet)

Shrimps with truffle, pesto rosso, gin and Frankfurter

Green Sauce

Stuffed cabbage leaves with goat cheese

Risotto from the Dutch oven

Homemade dips such as BBQ Sauce, truffle mayonnaise, ginger-curry ketchup, herbal dip and butter (seasonal)

Dessert

Small pancakes with chocolate and flamed berries

€ 46.90 per person plus VAT*



*Bookable from 20 persons. Other variations are available on request.

Depending on the number of persons – plus service personnel to € 28,50 plus VAT/person/hour.

BBQ – enjoy unique

BURGER TIME

BBQ Buffet

Around the burger

Various buns of wholegrain, spelt, potato and chia seeds

Burger...

...Beef Patty with cheddar, fried onions, cucumber relish, cole slaw and tomato

... Salmon, mushroom-leek salad, burrata & pineapple

.... Chicken breast fillet, tomato-mango chutney, lettuce and alpine cheese

.... Curry lentil ragout, fried zucchini, melted tomato and peanut butter

French fries & sweet potato wedges with honey and herbs

Dessert

Milkshake with brownie

€ 22.50 pro person plus VAT*



*Bookable from 20 persons. Other variations are available on request.

Depending on the number of persons – plus service personnel to € 28,50 plus VAT/person/hour.

FLYING FRONT COOKING

- Cooked and prepared in front of the guest

T Teppanyaki & Co.

Flying

Appetizer – cold in the Asia dish

Traditional crab cocktail

Traditional beef Tatar from Martinsrind

Höxteraner Antipasti

Flying Front cooking

Slices of Martinsrind - brisket with maple syrup, whiskey and wild garlic on mashed fried potatoes and steamed truffle cabbage

Scallops on warm avocado-mango salad with sage risotto and dill yogurt

Spicy Plum with coated pork filet, shallot ragout & Spätzle

Pasta from the parmesan loaf with coriander

Dessert

Crème Brulee

€ 42.90 pro person plus VAT*



*Bookable from 20 persons. Other variations are available on request.

Depending on the number of persons – plus service personnel to € 28,50 plus VAT/person/hour.

BBQ – Course

Experience the variety of barbecues and become a BBQ specialist yourself!

#Reception

Welcoming the guests with a warm punch from the Dutch Oven
Arranging the groups & handing out the work material

#Group 1

BURGER TIME

Meat from Martins-Beef – animal welfare is the top priority

Components of the dish:

Mincemeat Patties

Cucumber Relish

Tomatoes Salsa

Red Whiskey Pernod Onions

#Group 2

FISH-FRIENDS

Grilled salmon trout fillet with mushroom risotto and roasted walnut bread

#Group 3

BEEF-LOVERS

Whole beef saddle with meadow herbs, truffle mushrooms & potato cheddar Rösti

#Group 4

SWEET TOOTH

Pancakes with grilled gin-apple-mango salad

Self-service drinks

Mineral water & soft drinks

Regional beer

Grüner Veltliner & Zweigelt

€ 99,50 pro person plus VAT
Plus Catering flat rate



Beverage list



Refreshing

Assortment of drinks in the restaurant

Beers

König Pilsener (draft beer)	0,30l	€ 3.00
König Pilsener (bottle)	0,33l	€ 3.00
non-alcoholic		
Paulaner wheat beer (bottle) & non-alcoholic	0,50l	€ 4.00

Soft drinks

Regional mineral water (still & sparkling)	0,25l	€ 2.50
	0,75l	€ 5.50
Sport Active		
Apple Spritzer/ Rhubarb Spritzer	0,25l	€ 2.50
Softdrinks	0,33l	€ 3.00

Beverage list



Coffee specialties

Coffee, tea & co.

Café Crema	€ 2.50
Espresso	€ 2.50
Double espresso	€ 3.00
Cappuccino	€ 3.00
Milk coffee	€ 3.50
Latte Macchiato	€ 3.50
Cup of tea	€ 2.50

Spirituos

High Percentage

Our bar offers you different spirituous of your choice.

Our TURN Restaurant

The Ostschleifenterrasse is the main building at BILSTER BERG. With its modern architecture out of glass, steel and concrete the Ostschleifenterrasse adapts perfectly in the nature around.

In the TURN ONE Restaurant on the upper floor we are happy to serve you culinary delights, whether it is a seasonal lunch or an evening BBQ. Enjoy, for example, delicious country cakes and aromatic coffee specialities during our returning Coffee, Cake & Cars Days on the spacious terrace with a fantastic panoramic view of the track and the BILSTER BERG.



Breakfast

Breakfast

Buffet

Rolls (normal, gains, raisins, croissants), bread
Cake or similar
Butter, margarine, Nutella, marmalade, honey, cold cuts,
cream cheese
Tomato-mozzarella balls
Fruit salad, fresh fruits
Meat salad, egg salad
Cereal, yoghurt/quark/milk
Salmon/fish plate

Live & Warm

Pancakes (LIVE) , fried eggs (LIVE)
Scrambled eggs, boiled eggs
Sausage
Meatballs, bacon

Beverages

Coffee/cappuccino/tea/chocolate/juice/smoothie/
champagne

€ 19.90 per person plus VAT*



* Bookable from 20 persons or for a single person at our public events

Brunch

Brunch

Breakfast from page 19 **plus**

Seasonal and regional lunch buffet

2 starters in a glass

3 main dishes (fish, meat and veggie)

2 dessert

€ 26.50 per person plus VAT*



* Bookable from 20 persons or for a single person at our public events

Coffee, Cake & ...



Coffee & Cake

For small and large visiting groups

Coffee specialties

Althaus organic tea variations

Variations of Westphalia country cake from the bakery

Rieks

€ 9.50 per person plus VAT*

*Bookable from 20 persons.



Marcus Schuster
Gastronomie

Gastronomy

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The concept of sustainability is more than just a marketing factor these days; it is also an essential statement about our region and about our love for our profession. For personal as well as economic reasons, we want to position our business in this direction and invest more resources in our own sustainability concept. It begins with our purchasing department, where we try to find as many organic, regional and seasonal products as possible. We will also give high priority to fair trade products and to the use of organic products from sustainable production in our purchasing procedures. It also involves saving on resources like electricity, gas and water, as well as preventing unnecessary waste. We look forward to implementing the various components with this ambitious goal in mind.

Your contact

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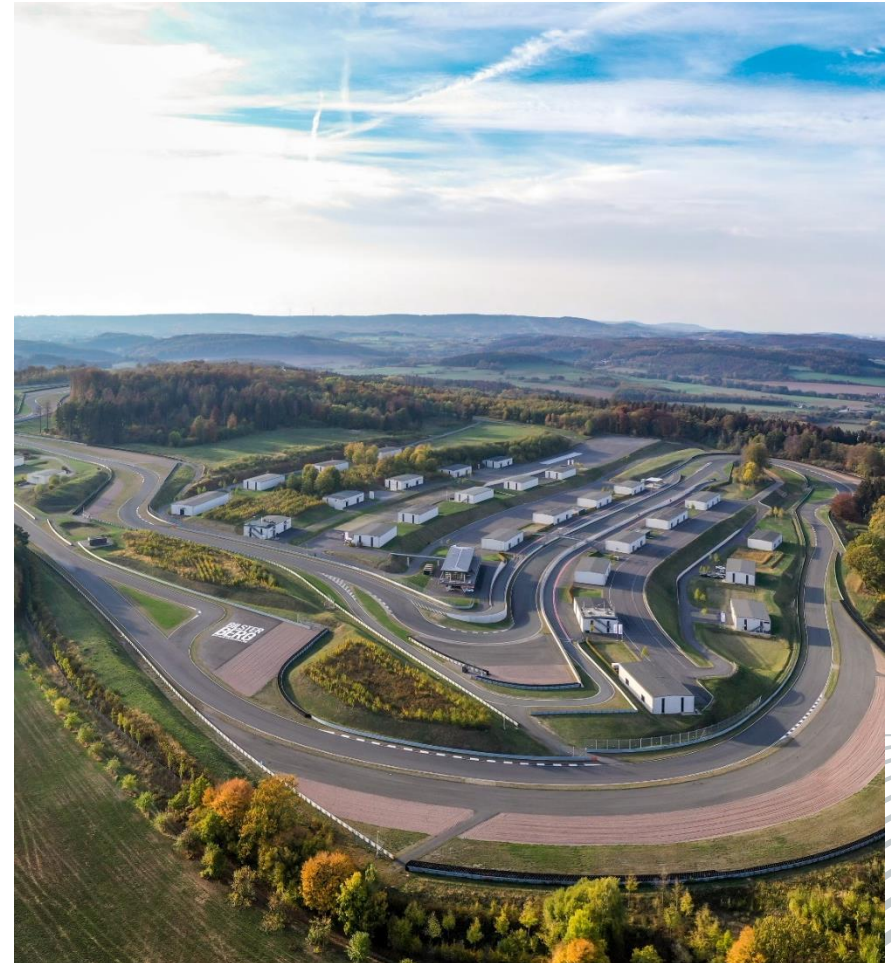
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BILSTER BERG

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LOCATIONS

Ostschleifenterrasse

The Ostschleifenterrasse is the main building at BILSTER BERG. With its modern architecture of glass, steel and concrete, it nestles into the natural surroundings. Two spacious, fully glazed meeting rooms and an organizer's office are at your disposal.

At the TURN ONE Restaurant on the first floor you will be spoiled with culinary delicacies while enjoying the fantastic panoramic view from the spacious terrace.



Ostschleifenterrasse ground floor



Presentation room

Area:	80 m ²
Dimension:	12.99 x 6.17 m
Height:	3 m
Capacity	
Block:	24 participants
Parliament:	30 participants
U-Shape:	24 participants
Theatre:	70 participants
Room rental	€ 400,- plus VAT



Organizer's office

Area:	32 m ²
Dimension:	6.46 x 4.97 m
Height:	3 m
Capacity	
Block:	12 participants
Parliament:	8 participants
U-Shape:	10 participants
Theatre:	20 participants
Room rental	€ 200,- plus VAT

Ostschleifenterrasse upper floor



Conference Room

Area: 68 m²
Dimension: 9.89 x 6.83 m
Height: 3.10 m

Capacity

Block: 16 participants
Parliament: 20 participants
U-Form: 16 participants
Theatre: 40 participants
Room rental € 400.- plus VAT



Restaurant TURN ONE

Area: approx. 160 m²
Height: 3.10 m

Features

Seating capacity for up to 120 participants
Terrace with another 50 seats
Open kitchen
Full glazing for a 360° panoramic view
Exclusive use on demand

Clubhaus

The Clubhaus is the location highlight at BILSTER BERG. Situated at the highest point of the premises, directly between Off-Road Track and Circuit, you can enjoy an exclusive view of the beautiful landscape of the Teutoburger Wald. The Clubhaus has its own Circuit access which makes it perfect for very exclusive events with a group of special guests.



Clubhaus



Club room

Area: 160 m²
Height: 3.10 m

Features

Bistro seating for 36 participants
Leather couches for 24 participants
Terrace furniture for 70 participants
Bar small kitchen
Separate room "library" with flat screen TV
Room rental € 1.500.- plus VAT



Conference room Clubhaus

Area: 80 m²
Dimensions: 12.99 x 6.15 m
Height: 3.10 m

Capacity

Block: 24 participants
Parliament: 30 participants
U-shape: 24 participants
Theatre: 70 participants
Room rental € 400.- plus VAT*

(Bookable only in connection with the club room)

Conference equipment



Basic equipment

- 1 media projector table
- 1 speaker's table

Additional equipment

- Media projector
from € 50.42 / day plus VAT
- Projector screen
from € 42.02 / day plus VAT
- Flip chart with paper and pens
from € 21.01 / day plus VAT
- Pin board
from € 21.01 / day plus VAT
- Presentation case
from € 21.01 / day plus VAT
- Photocopy
from € 0.21 / copy plus VAT

Further equipment on request. Please contact us!

THE RACE TRACK

FACTS

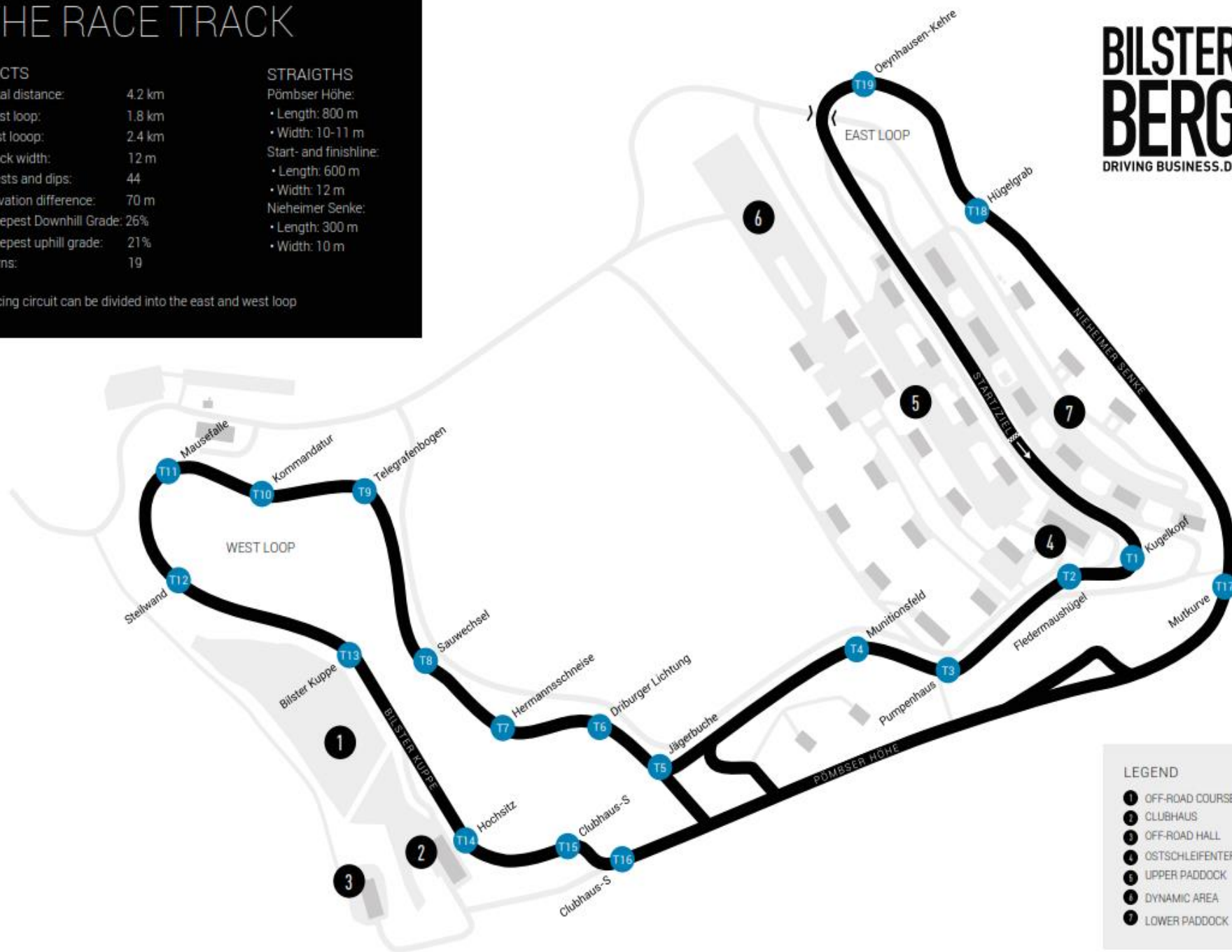
Total distance:	4.2 km
West loop:	1.8 km
East loop:	2.4 km
Track width:	12 m
Crests and dips:	44
Elevation difference:	70 m
Steepest Downhill Grade:	26%
Steepest uphill grade:	21%
Turns:	19

STRAIGHTS

Pömbser Höhe:
• Length: 800 m
• Width: 10-11 m
Start- and finishline:
• Length: 600 m
• Width: 12 m
Nieheimer Senke:
• Length: 300 m
• Width: 10 m

Racing circuit can be divided into the east and west loop

**BILSTER
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Make your own impression.



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Update January 2020– Changes and errors excepted

The image features a minimalist design with decorative wavy lines in the corners. In the top right corner, several thin, parallel lines curve downwards and to the right. In the bottom left corner, several thin, parallel lines curve upwards and to the left. In the bottom right corner, several thin, parallel lines curve upwards and to the right.

BILSTER BERG

GASTRONOMIE