

GASTRONOMY FOLDER 2022

**BILSTER
BERG**
DRIVING BUSINESS.DE



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Welcome
to our extraordinary locations at the BILSTER BERG.

“To an enjoyable time!”

Your functions at the BILSTER BERG are eventful and sophisticated. And that's exactly how our catering is. Feel our passion in every ingredient - from the selection of high-quality, preferably regional products to their preparation. Whether in the TURN ONE restaurant, at our sensational BBQs at the clubhouse or with our food truck directly in the pit halls or in the paddock. With our high-quality and imaginative range of products, we are always directly at the customer's side. Our trade is cooking. We do this with a lot of experience and passion.

We look forward to your wishes - because we have the right ideas. Promise!

Your BILSTER BERG gastronomy Team



Our snacks

Craftsmanship and traditional snacks for your event at the BILSTER BERG

„Nieheimer“ deluxe brownie or deluxe donuts

from € 3.99 per piece plus VAT*

„Pömbseener“ cheesecake or „Sandebecker“ Nussecken

from € 2.49 per piece plus VAT*

„Leopoldstaler“ raisin buns

from € 2.42 per piece plus VAT*

„Hiddenhausener“ carrot cake

from € 2.39 per piece plus VAT*

„Bredenborner“ sour cherry cake

from € 2.32 per piece plus VAT*

„Teutoburger“ pretzels filled with butter

from € 2.09 per piece plus VAT*

„Himmighausener“ biscuit mix

from € 1.95 per portion plus VAT*



* Bookable from 10 pieces per variety

Our snacks

Craftsmanship and traditional snacks for your event at the BILSTER BERG

Country sandwiches - grainy, regionally

from € 2.49 per piece plus VAT*

Bread rolls or pretzel sticks

from € 2.44 per piece plus VAT*

Freshly filled wraps or bagels

from € 2.55 per piece plus VAT*



* Bookable from 10 pieces per variety

Our snacks

Healthy and sometimes sweet

Cereal bars – individually packed

from € 0.99 per piece plus VAT*

Mini brand chocolate bars – individually wrapped

from € 0.59 per piece plus VAT*

Candy Bar (150gr. mix per person)

from € 2.35 per piece plus VAT*

Smoothie 0.2l bottle

from € 2.55 per piece plus VAT*

Fruits (apple or banana)

from € 0.99 per piece plus VAT*



* Bookable from 10 pieces per variety

Our Snack Packages

Morning snack package in the pit hall

- Fresh seasonal piece of fruit
- Healthy cereal bars and mini-branded chocolate bar
- Snacks with toppings as desired (sandwiches, Baker`s roll, crisply Pretzel bars, wraps or bagels)

from € 10.00 per person (choose 2 snacks) plus VAT*

Afternoon snack package 1 in the pit hall

- Fresh seasonal piece of fruit
- Healthy cereal bars and mini-branded chocolate bar
- Sweet snack selection (cake, nut triangles or raisin-pieces)

from € 10.00 per person (choose 2 snacks) plus VAT*

Afternoon snack package 2 in the pit hall

- Smoothies, Candy bar,
- Healthy cereal bars and mini-branded chocolate bar,
- Brownie or donut selection as a snack

from € 10.00 per person (choose 2 snacks) plus VAT*



* Bookable from 10 persons

Beverages for the pit hall

Beverage package – in the pit hall at the driving event

Regional mineral water– Still and Medium 0.5l PET
Isotonic refreshment drink & apple spritzer 0.5l PET
Pepsi & Pepsi MAXX 0.5l PET

Joliente Coffee specialities from the fully automatic machine
Tea selection

from € 20.00 per person plus VAT*

Drinks package – half-day in the pit hall

As described above

from € 10.00 per person plus VAT*

**Disposable tableware made of resource-saving and
compostable components in the box as standard.
Porcelain possible for an additional charge.**



* Bookable from 20 persons

Beverages prices also for resellers

Beverages in reusable bottles

Regional Mineral water in PET 0.5 l
Price per bottle **from € 1.89 plus VAT**

Apple spritzer, juice spritzer & isotonic refreshment drink
in PET 0.5 l
Price per bottle **from € 2.29 plus VAT**

Pepsi & Co. in PET 0.5 l
Price per bottle **from € 2.29 plus VAT**

Deposit for shortage **per bottle from € 0.25 plus VAT**

Coffee speciality (use of fully automatic machine/ calculation based on meter reading)

Cup price **from € 1.99 plus VAT**

Delivery/provision or collection of drinks is coordinated according to need and interval.

Shortages of empties will be invoiced.

Invoicing is done via total invoice and according to actual sales.



Packages - Conference Catering

Conference catering 1 – Half-day

1x coffee and tea buffet with „Himmighauser“ biscuit mix

Various soft drinks and regional water included during the conference and at lunch

Seasonal lunch buffet / compiled on a daily basis

from € 40.00 per person plus VAT*

Conference package 2 – full day

2x coffee and tea buffet with „Himmighauser“ biscuit mix

Various soft drinks and regional water included for the conference and at lunch

Seasonal lunch buffet / compiled on a daily basis

from € 50.00 per Person plus VAT*

Coffee specialities at lunch are charged according to consumption.



* Bookable from 20 persons

Packages - Conference Catering

Conference package 3 – full day

2x coffee and tea buffet with „Himmighauser“ biscuit mix

Various soft drinks and regional water included during the conference and at lunch

Seasonal lunch buffet / compiled on a daily basis

Fruit basket and a hearty snack for the morning break

Fruit basket and a sweet snack for the afternoon break

from € 59.50 per person plus VAT*

Coffee specialities at lunch are charged according to consumption.



* Bookable from 20 persons

Coffee Bike

Our traditional Coffee Bike

Italian specialities from the portafilter machine

We charge:

Rent per day € 350.00 plus VAT*

- incl. delivery and cleaning

Flat rate for tableware: € 4.50 plus VAT per person*

- incl. cleaning and transport

Coffee Bike Staff € 29.00/hour/person plus VAT*

- Experienced and qualified staff



* Bookable from 20 persons

Food Truck / Der TUNKER

Enjoy burgers made from regional ingredients with homemade buns from the traditional bakery Rieks, animal welfare meat from Martin's cattle & the TUNKE/ The recipe from Lippe at your event, wherever you are.

Our services:

Journe of truck to event location

Food preparation (service time 2.5 hours)

Clean up and departure Food Truck

„All-You-Can-Eat“- concept

- We eat until the last one is full.

per person from € 19.90 incl. VAT*

What we charge extra:

Travel costs per km € 2.59

- Calculation basis distance from our company headquarters in Detmold to the location.

* Bookable from 20 persons, on total invoice. We are happy to offer drinks, which will be invoiced separately.

The menu:

Plucked country pork burger

Plucked Beef Burger

Free Range Chicken Burger

Veggie-Burger

Traditional Bratwurst

Currywurst with our own curry sauce

French fries



We use disposable tableware made from resource-saving and compostable components for box catering and in the food truck.

Soup (Box-)Kitchen

OUR Soup Kitchen in the pit hall Hearty break at your driving event

Minced meat and bean stew

100 % beef from the region, crunchy beans and that certain zing

Steaming duck soup

Deliciously asian chowder with lemongrass & ginger

Westphalian potato and mushroom stew

With good vegetables - VEGGIE

Plus delicious country bread from Rieks Bakery to TUNKEN!

from € 9.00 per person plus VAT*

**A self-service station will be set up in the box.
Please choose your soup prior to the event.**



* Bookable from 20 persons

We use disposable crockery made from resource-saving and compostable components for box catering.

FAST FOOD – Perfect at the paddock

FAST FOOD – Food from the food truck
for self-pay events in the paddock

BILSTER BERG BURGER

100 % beef from the region, fried onions, cole slaw and potato bun

BILSTER BERG BURGER -VEGGIE

100 % PEA BURGER, fried onions, field salad and regional burger potato roll

per portion from € 7.50 incl. VAT*

Classic French Fries

portion from € 2.50 incl. VAT*

Traditional Bratwurst

From the country pig

portion from € 2.50 incl. VAT*

Currywurst

According to own recipe

portion from € 3.00 incl. VAT*

Service time is individually adjusted according to requirements.



* Bookable from 20 persons

We use disposable crockery made from resource-saving and compostable components for box catering.

BURGER BBQ - enjoy uniquely

BURGER TIME

BBQ Buffet

Grilled food around the burger

Various regional rolls from whole grain, spelt, potato and chia.

Burger...

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

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

...Chicken breast fillet, tomato-mango jam, leaf salad and mountain cheese

...Curried lentil ragout, fried courgette, melted tomato and peanut butter

French fries & sweet potato wedges with honey and herbs

Dessert

Cheesecake & ice cream

from € 24.50 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

BASIC

LUNCH

Seasonal lunch buffet

Fresh and seasonal at the chef's choice

Salad bar

Starter

3 main courses (fish, meat and vegetarian)

Dessert

Our bread selection

Onion, bacon cheese, black pepper sea salt,
Nieheimer grains & tomatoes ciabatta or spicy
baguette

from € 25.50 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

VEGGIE

Prepared and served in front of the guest

Starters

Fine raw vegetable salads with vinegar-olive oil vinaigrette

Ginger & sweet potato soup

Live Cooking

Stuffed cabbage leaves with goat cheese on steamed kohlrabi and vegan fig foam

Pointed peppers with quinoa filling, fruity vine tomato chutney and fried triplets

Traditional cheese spaetzle with mountain cheese, leek and fried onions

Dessert

Fresh fruit salad

from € 25.50 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

Good traditional fare

Prepared and served in front of the guest

Starters

Hearty beef soup with chowder

Country eggs, ham, cheese and sausage platter as a starter

Live Cooking

Beef roulade -traditionally prepared from animal welfare meat, cranberry-red cabbage and herb spaetzle

Weser trout from the pan with fried potatoes and Lippe cucumber salad

Spinach dumplings with mushrooms, cream and rocket salad

Dessert

Crumble with fruits from the local fruit grower

from € 26.50 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

Pasta

Prepared and served in front of the guest

Fine pasta bar with two delicious sauces from the Parmesan loaf...

...Truffle foam from the Parmesan loaf with basil pesto

...Spicy vine tomato sauce, refined with oregano & gin

Tteppanyaki-fun...

...Tender prawns straight from the plate, marinated with bitter orange, fruity pear and lemon balm

...Strips of free-range chicken with sage, lime, sea salt and olive oil

Furthermore, we set up starters and desserts in small bowls & glasses as a buffet...

...Crisp leaf salad with Höxteran antipasti and homemade dressing

...Home-pickled salmon on fruity chutney and dill

...Roasted stone mushrooms with tarragon & pumpernickel

Dessert variation

from € 27.00 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

VEGETABLES & TARTE FLAMBÉE

Prepared and served in front of the guest

Starters

Various tapas of olives, mountain cheese, ham, anchovies and vegetables

Tarte flambée straight from the oven

Classic with sour cream, onions, bacon and leek

Salmon, mushrooms, rocket & tomato

Aubergine, courgette, onion and pepper (vegetarian)

Vegetable cake from the tray with truffle créme or dill cucumber-pepper dip

Dessert

Caramel cream & fruit cakes

from € 27.50 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

Ravioli & Co.

Prepared and served in front of the guest

Starters

Crab cocktail –traditional

Roast beef-Traditional

Veggie club salad

Live Cooking

Tranche of Martin's beef - with maple syrup, whiskey & herb pesto

Roasted free-range chicken, melted tomatoes and rocket salad

Spicy plum with barded pork fillet, shallot ragout

Served with our fine porcini & spinach ravioli with fresh parmesan cheese

Dessert

Chocolate mousse with berries

from € 29.50 per person plus VAT*



* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

BBQ Buffet– enjoy uniquely

Starters

- Fine field salad of carrot, cabbage and red cabbage
- Rocket salad with roasted & candied nuts, parmesan flakes and mustard balsamic dressing
- Westphalian potato salad with radishes & parsley
- Air-dried ham with fresh honeydew melon
- Vine tomatoes with buffalo mozzarella in a jar

Our bread selection

Onion, bacon cheese, black pepper sea salt,
„Nieheimer“ grains & tomatoes ciabatta, savoury baguette

Grilled food

- Traditional stadium country pork sausage
- Fine chicken breast with honey, orange & coarse mustard
- 100 % animal welfare beef
- Salmon and prawns with chervil, Pernod, apple & lemon cooked on the wooden plank and flambéed
- Stone mushrooms with truffle curd & sweet potato-carrot chutney with red shallots
- Country potato in a herb coating, marinated with sea salt
- Homemade TUNKE / The recipe from Lippe
- Dips

Dessert

Sandebeck spelt pancakes, maple syrup, fresh fruit and ice cream



from € 38.50 per person plus VAT*

* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

BBQ Buffet– enjoy uniquely

Starters

- Wild herb salad with mountain cheese, pomegranate and mustard-balsamic dressing
- Büsum crab cocktail with dill-pepper sauce
- Roast beef of animal welfare with quail egg and sauce
- Mango chilli salad with pickled salmon and spicy mint pesto

Our bread selection

Onion, bacon cheese, black pepper sea salt, Nieheimer grains & tomato ciabatta, savoury baguette

Grill food

- Fine sausages from the LWL Museum Lamb
- Spare Ribs with rosemary & honey
- 100 % beef from local Martin cattle, finely marinated and smoked (back, flank, fillet...)
- Prawns with truffle curd, pesto rosso, gin and herbs
- Grilled goat cheese with fresh herbs and fig jam
- Fine mediterranean chutney from the Dutch Oven
- Country potato in herb coating, marinated with sea salt -
- Homemade TUNKE / The recipe from Lippe

Live-Dessert

Belgian waffles with hot cherries, cream and ice cream



from € 45.50 per person plus VAT*

* Bookable from 20 people. Other variations on request.
Depending on number of persons plus service staff
at € 29.00 plus VAT*/person/hour.

Waffle Wagon

Our Waffle Wagon

Our Belgian waffles with...

- ...Cherries
- ...Cream
- ...Ice cream
- ...Chocolate sauce
- ...Sweet TUNKE
- ...& Bananas

We charge:

- incl. 2 hours standing time
- incl. waffle trolley
- incl. serving staff
- Disposable tableware

Waffle package from € 14.95 VAT*



* Bookable from 20 persons

We use disposable tableware made from resource-saving and compostable components.

Beverages menu



Refresh

Range of drinks in the restaurant

Bottled beers

Liebharts Organic Pilsener	0.33l	from € 3.00
Liebharts „Knallhart“ non-alcoholic	0.33l	from € 3.00
Paulaner Weizen	0.50l	from € 4.00
Paulaner Weizen non-alcoholic	0.50l	from € 4.00

Soft drinks

Regional mineral water (Still & Medium)	0.25l	from € 2.50
	0.75l	from € 5.50
Sport Activ		
Apple spritzer	0.25l	from € 2.50
Soft drinks	0.33l	from € 3.00
Organic juice spritzers	0.33l	from € 3.00

All prices on this page include VAT*.
Please understand that we have not shown any
ingredients here.

Beverages menu



Coffee specialities

Coffee, Tea & Co.

Café Crema	from € 2.50
Espresso	from € 2.50
Double Espresso	from € 3.00
Cappuccino	from € 3.00
Coffee with milk	from € 3.50
Latte Macchiato	from € 3.50
Glass of tea	from € 2.50

Spirits

No alcohol may be served before and during the driving event. We ask for your understanding.

Our open bar offers you a choice of different spirits.

All prices on this page include VAT*.
Please understand that we have not shown any ingredients here.

Additional services/miscellaneous

Catering flat rate

If premises at the BILSTER BERG are occupied outside the East Loop Terrace, e.g. in the pit units or in the clubhouse, the respective catering flat rate as well as service and logistics costs for food and drinks will be charged. This is based on the number of participants and the respective location.

Depending on the offer, the flat rate includes the use of the catering equipment, interval refreshing of the boxes, preparation and follow-up work incl. fleet costs or the use of coffee machines.

Flat rate for tableware

For your special events, we will use high-quality tableware from Party Rent as required, which will be charged separately. A corresponding cost estimate is provided during the detailed coordination.

Service staff

In order to guarantee optimal service at your event, we supplement our pool of staff with expert service personnel from our long-standing cooperation partners. Charge from € 29.00 plus VAT per employee/hour based on actual hours worked, plus individual travel flat rate.

Alcohol

No alcohol may be served before and during the driving event. We ask for your understanding.

Catering rights

As official caterer at BILSTER BERG we own the exclusive catering right. This begins with the bottle of mineral water in the pit halls and extends to the exclusive BBQ in the clubhouse. Without prior agreement with us, it is not permitted to offer drinks and food that you have brought yourself or to sell them to third parties on your own. We reserve the right to charge an appropriate corkage fee.

OUR themed events

Breakfast

Find out about breakfast dates online or make a group request...

gastronomie@bilster-berg.de

Buffet

- Rolls (regular, grains, sultanas, croissants), bread
- Cake or similar
- Butter, margarine, Nutella, TUNKE, jam, honey, cold cuts, cream cheese, VEGAN variants
- Tomato-mozzarella balls
- Fruit salad, fresh fruit, soya yoghurt
- Meat salad, egg salad
- Muesli/cereals, yoghurt/quark/milk
- Salmon/fish platter

Live & Warm

- Pancakes (LIVE), Fried eggs (LIVE)
- Scrambled eggs, boiled eggs
- Sausages
- Meatballs, bacon

Drinks

Coffee/cappuccino/tea/hot chocolate/juices/smoothie/champagne

from € 24.95 per person incl. VAT*
Children from 6 years to 12 years 50 %



*** Bookable from 20 people or as an individual on our public event days**

Our themed events

Coffee, Cake & ...

Coffee, Cake & ...

Delicious "coffee drinking" and a whiff of exclusive racetrack atmosphere at the same time?

Enjoy our "racetrack coffee" at the TURN ONE restaurant.

Please refer to our website for dates:

www.bilster-berg.de

Exclusive group reservations are possible!

Offer

Delicious biscuits, seasonal country cake, fresh waffles with ice cream, cream and cherries.

Coffee, coffee specialities and hot chocolate are also available.

Drinks such as water etc. on top if required.

RESERVATION REQUIRED!

from € 14.95 per person incl. VAT*
Children from 6 years to 12 years 50 %



* Bookable from 20 people or as an individual on our public event days.

Individual branding

Our small glass - delicious and very individual

In the restaurant, at our BBQ's and at the food truck you will always come across our little glass. Its contents are so delicious that many guests would like to take our TUNKE home with them. Our small glass also cuts a fine figure as a small gift at events.

We offer the possibility to put your own branding on our glass. On the lid there is room for a round label with your logo, your good name or even a small greeting message. If you would like to make your individualised gift out of our small glass, please contact us.

Your BILSTER BERG Gastronomy Team



GOURMET GARAGE



www.gourmetgarage-lippe.de

You may contact the Gourmet Garage directly at:

T 05231 3060622

E gourmetgarage@genuss-gastronomie-owl.de

Ohmstraße 6

32758 Detmold

Mon.-Fri.: 10.00 – 18.00

Sat.: 09.00 – 15.00

Extraordinary gifts

Your special events are also particularly suitable for showing appreciation to the participants, honouring the winners, but also particularly towards the customer side - for good partnerships, customer loyalty and sales. Gifts that evoke emotions in the customer are an important contribution to customer loyalty and maintain friendship.

Unusual regional products or gourmet food with fresh truffles and exquisite caviar - the team of the Gourmet Garage prepares it for you.

On your next outing, you are also welcome to visit the Gourmet Garage showroom and enjoy a good cup of coffee.



Gastronomy

All of this and further information about our gastronomies, our events and our services you will find here:
www.genuss-gastronomie-owl.de

Genuss & Gastronomie in Ostwestfalen-Lippe



In today's world, the idea of sustainability is not only a marketing factor, but also an essential statement about our region and our love of our profession as restaurateurs. Out of personal, but also economic intention, we want to develop our business further and further in this direction and invest more in our own sustainability concept. It starts with our purchasing, where we try to find ecological, regional and seasonal products as much as possible. In addition, the fair trade idea and the use of organic products from sustainable production come to the fore. Furthermore, the saving of resources such as electricity, gas and water as well as the avoidance of waste are also part of this. With this ambitious goal in mind, we are already looking forward to implementing your choice of catering at BILSTER BERG.

Your contact persons

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