



CHRISTMAS MENU 2024

BANK OF AMERICA





STARTERS

Festive mixed winter salad
with mixed red berries & crispy garlic bread

Goat's cheese & sun dried tomato bruschetta

Irish smoked salmon served on brown bread with
capers, red onions & a tangy horseradish sauce

Lightly spiced pumpkin & coriander soup
with fresh baked baguette & Irish butter

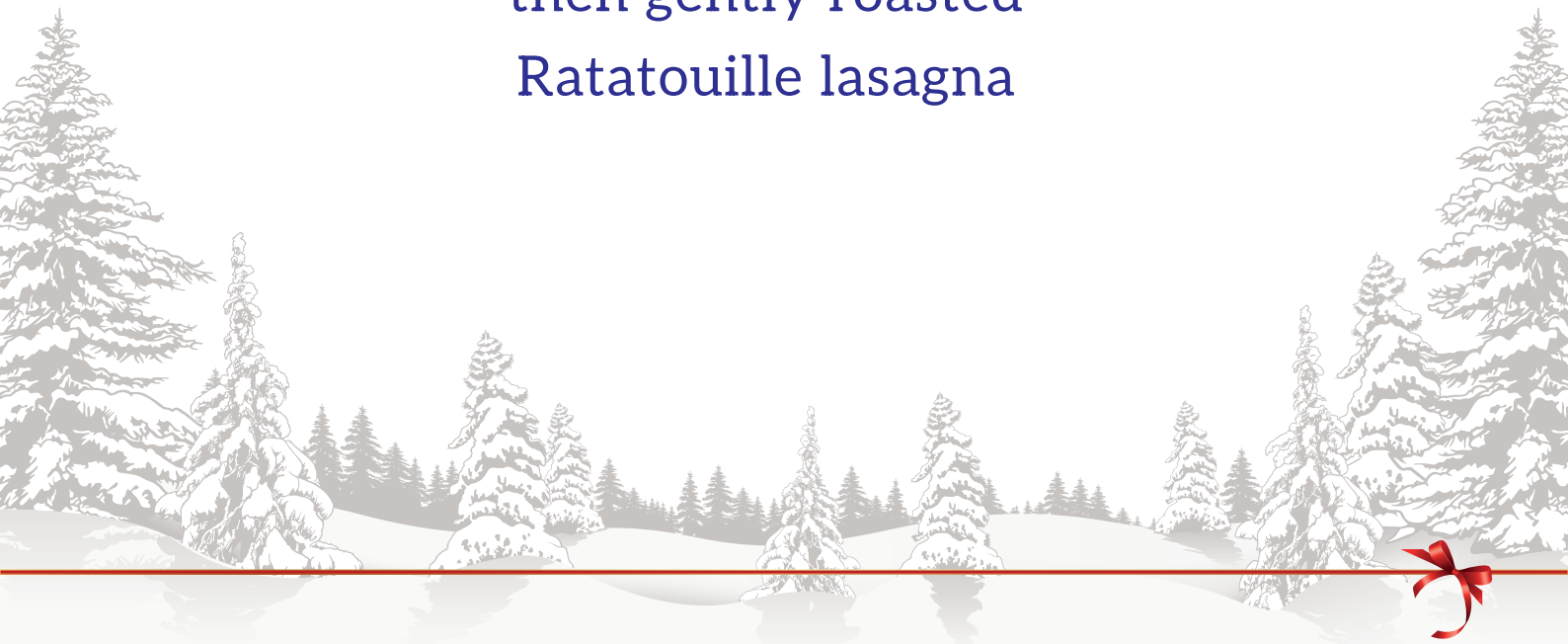
MAIN COURSES

Irish roast beef served with a thyme jus

Slow roasted turkey with traditional stuffing

Irish ham glazed with honey & mustard
then gently roasted

Ratatouille lasagna





SIDE DISHES

Glazed root vegetables

Braised red cabbage with
apple & cinnamon

Roasted thyme & garlic potatoes

Potato gratin

SAUCES

Irish gravy

Jameson green pepper sauce

Cranberry sauce

DESSERTS

Baileys Irish cream tiramisu

Chocolate peanut butter stack

Carrot cake





FROM THE TAP

GUINNESS

The original Irish stout. Dublin. Ireland. 4.2%

KILKENNY

Red ale. Dublin. Ireland. 4.3%

ALLGÄUER BÜBLE BIER

From Bavaria Since 1888 Alc. Vol 5.5%

HOP HOUSE 13

Premium craft lager from Guinness Alc. Vol 5.0%

BINDING RÖMER

Pils. Frankfurt. Germany. 4.8%

STRONGBOW

English cider Hereford. England. 5.0%

RADLER

Römer Pils & Sprite 2.4%

BLACK VELVET

Guinness & Strongbow 4.6%

BLACK & TAN

Guinness & Kilkenney 4.3%

SNAKEBITE

Pils, strongbow & blackcurrent 4.9%

COLA BEER

Römer Pils & cola Ia 2.4%

ALCOHOL FREE BEER

ALKOHOLFREI HEFE

CLAUSTHALER - HEINEKEN 0.0





FROM THE GRAPE

WHITE

DIEHL CHARDONNAY

Pfalz, Germany | Medium acidity, pears, apples

DIEHL RIESLING

Pfalz, Germany | High acidity, white flowers, lemon

STAHL SAUVIGNON BLANC

Pfalz, Germany | Medium acidity, gooseberry & grapefruit

CUVÉE BLANC ALKOHOLFREI

Pfalz, Germany | tropical fruits, Limes, red apples

RED

DADA NR. 1

Malbec Mendoza, Argentina | Medium tannins.

DADA NR. 2

Merlot Mendoza, Argentina | Low tannins, cherries, cassis

LOS INTOCABLES BLACK MALBEC

Mendoza, Argentina | Medium tannins.

MONT GRAS

Chile, High tannins, ripe plums, blackcurrant.

CUVÉE ROUGE ALKOHOLFREI

Pfalz, Germany | Low tannins, dark red berries, Cassis.

ROSÉ

DIEHL ROSE

Pfalz, Germany | Medium acidity, raspberries, strawberries





SOFT DRINKS

THOMAS HENRY

CLASSIC & FLAVOURED TONIC WATER
BOTANICAL TONIC I MYSTIC MANGO
CHERRY BLOSSOM I PINK GRAPEFRUIT

CLASSIC PEPSI

PEPSI I PEPSI ZERO

SODAS

FANTA - SPRITE - SPEZI - ICE TEA
MINERAL WATER
SELTERS STILL OR SPARKLING

ENERGY DRINK

RED BULL ENERGY DRINK

FRUIT JUICE

APFELSCHORLE I APFELSAFT
ORANGE I PINEAPPLE
CHERRY I BANANA KIBA
CRANBERRY I MARACUJA

FRESH GROUND COFFEE

Barry's Gold Irish Tea

Coffee / Cappuccino / Latte / Milchkaffee
Espresso / Double Espresso / Organic Teas

ORGANIC TEA

A wide range of organic teas to suit every mood & occasion

GREEN TEA I ROOIBOS I CAMOMILE
HIBISCUS & BERRY I MINT



RUNNING ORDER

19:00

Start of Event

Main Entrance Area | Welcome Drink (Playlist Waxys)
Security with guest list at entrance (Waxys)

19:30

Opening Buffet | Start Dinner

Main Entrance Area
Podest Bank of America: Armin von Falkenhayn,
Kristijan Krstic

19:30 - 21:00

Buffet

1st floor Waxys (Playlist Waxys)

21:15 - 22:00

Concert

Podest Bank of America Band:
Alwin, Ronny, Daughter of Alwin (vocals),
piano (friend and band member of Alwin)

22:00 - 22:30

Speeches

Introduction of New Joiners of 2024
Podest Bank of America: Armin von Falkenhayn / CLT

22:30 - 22:00

Karaoke

Podest Hosted by Alwin
(Bank of America Band) + Waxys

01:00

Playlist

Until end of event (Waxys)