



Your wedding celebration at Gasthof Kohlern (on our magic mountain) **Where the world lies at your feet**

Our specials for your celebration – Halls, terraces and linden garden

- former farmhouse parlor (since 1786) – for max 25 people
- our parlor veranda with breathtaking view – for max 30 people
- our two halls „Bauern- und Herrenkolern“ on the lower ground floor – for max 50 people
- our former panoramic veranda in the alpine art nouveau style with a lot of space for max 120 people

In the warm season with nice weather:

- our terrace with space for max 25 people
- NEW: Panoramic terrace in a lower ground floor 200 sqm – for max 100 people
- our garden under the linden trees – for max 150 people (in the warm season with nice weather)

Our small church

In honor of the Mother of Sorrows was built in 1880 and is large enough for wedding celebrations 'till 50 people; the Church of the Assumption in "Herrenkohlern" was built in 1744 and is slightly bigger

Raise your glasses

Our two halls „Bauern- und Herrenkolern“ on the lower ground floor with our new breathtaking panoramic view terrace (200 sqm) is perfect for your aperitif before or your celebration after dinner

That starts great!

Typical appetizers buffet: fresh-cut Speck from the Berkel, „Tirtlen“ with Spinach and Sauerkraut, „Graukas“- cheese pressed dumplings, local smoked beef „Ravioli“ stuffed with local fresh cheese, Codfish-pralines, Local fresh-cheese pralines, Herbs-cheese-roulade, Speck rolls stuffed with local goat cheese, „Liptauer“ spread, Whole wheat bread with Herbed „ricotta“ and smoked trout, „Grana Trentino“ (Parmigiano pieces)

Mediterranean appetizers buffet: „Tramezzini“ with Tuna and leek, „Tartelettes“ with crayfish and anise, „Voul au Vent“ with grilled vegetables, „Mozzarella“-cherry-olives-skewers, „Grissini“ with swordfish and „prosciutto crudo“ (raw ham), Tomato-mousse with crayfish, „Tartelettes“ with smoked salmon tartar, Herbs-cheese-roulade,, „Grana Trentino“ (Parmigiano pieces)

Simply enjoy! Our excellent South Tyrolean restaurant cuisine focuses on seasonality and regionality. Childrens menu on request (even if we recommend, ordering for the same at the moment).

Our Menu proposals:



FRÜHLINGS-MENU/ SPRING-MENU

„Zigorie“-Salat | Birne | Walnuss | Chili
Letucce - Salad | Pear | Walnut | Chili



Brennnessel-Kreme-Suppe | Regiokorn Brotwürfel
Nettle cream soup | Regio grain bread cubes



„Carnaroli“-Risotto | Heimische Spargeln
Dreifarbiger „Cappelletto“ | Flusskrebs | Sauvignon-„Nage“
*„Carnaroli“-Risotto | Local asparagus
Colored „Cappelletto“ | Crayfish | Sauvignon-„Nage“*



Sauerampfer-Sorbet | Brunoise vom Saisonobst
Sorrel-Sorbet | Seasonal fruits brunoise



„Psairer“ Saiblingsfilet | Spinat | Apfel
Local char filet from „Psairer“ valley | Spinach | Apple



Kalbsrücken | Lagrein-Soße | Neue Erdäpfel | Gemüsebouquet
Saddle of veal | Lagrein-sauce | New potatoes | Vegetable bouquet



„Panna cotta“ | „Marteller“ Erdbeeren | Rhabarber
„Panna cotta“ | Local strawberries from „Marteller“ valley | Rhubarb

Our kitchen use exclusively first quality products which comes from South Tyrol, so far. Ask us for our producer/supplier list. We inform you! Just in case of necessary we use deep-frozen products. If you are suffering of allergies or food intolerance please just let us know. The Prices are included. taxes and service.



SOMMER-MENU / SUMMER-MENU

„Ceviche“ vom "Psairer" Saibling | Sellerie | Fenchel | Zwiebel | Ingwer | Chili
„Ceviche“ of char from "Psairer" valley | Celery | Fennel | Onion | Ginger | Chili



Apfel-Kreme-Suppe | Chips vom Südtiroler Speck
Apple cream soup | "Speck" chips



"Topfen"-Knödel | Wildspinat-Kreme
"Ricotta"- dumplings | Wild spinach cream



Zitronen-Sorbet | Brunoise von Saisonfrüchten
Lemon-sorbet | Seasonal fruits brunoise



"Psairer" Zanderfilet | Zuckerschoten | Babykarotten
Pike-perch filet from "Psairer" valley | Sugar snaps | Baby carrots



„Tagliata“ vom Hofrind | Artischocken | Getrocknete Tomaten | Erdäpfel
Local beef „Tagliata“ | Jerusalem Artichoke | Dried Tomato | Potatoes



Buttermilch-Terrine | Himbeeren | Pfirsich
Buttermilk-Terrine | Raspberries | Peach

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HERBST-MENU / FALL-MENU

Tartar vom "Psairer Forellenfilet" | Zwiebel-Reduktion | Stilsfer Käse „Espuma“
Tartar of trout filet from "Psairer" valley | Onion-reduction | Local "Stilsfer" cheese „Espuma“



Kastanien-Kürbis-Kreme-Suppe | Kürbiskerne | Trüffel-Öl
Chestnut pumpkin cream soup | Pumpkin seeds | Truffle-oil



Hausgemachte Lasagne | Artischocken
Home made "Lasagne" | Jerusalem artichoke



Rosmarin-Sorbet
Rosemary-sorbet



"Psairer" Lachsforellenfilet | Tomaten | Lauch
Salmon trout filet from "Psairer" valley | Tomato | Leek



Roastbeef vom Hofrind | Lagrein-Soße
Erdäpfel-Sellerie-Kreme | Wurzelgemüse
*Local roast beef | Lagrein-sauce
Potato celeriac cream | Roots vegetables*



Latschenkiefer- Crème Brûlée | Hausgemachte Baileys-Eis
Mountain pine "Crème Brûlée" | Home made Baileys ice cream

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Wines:

Our wine list with more than 600 labels exclusively from the old world with a wide selection of natural wines!

Wedding cake f.e. pastry shop Klaus, Karin or Acherer, all 3 in Bolzano.

Floral arrangements:

Of course, we have some tips in stock for flowers and decoration.

Photograph, Music ...

Of course, we also have some tips in stock for Photograph and musical accompaniment or musical entertaining. For your celebration with dance music our halls on the lower ground floor are available.

Sustainable way to reach us by funicular

On reservation and for min. 15 people per ride the funicular offers special night-time departures: only € 10,00 per person for round trip

Accommodation:

10 stylish renovated rooms, 6 JSuites and 4 Suites .. at least for 4, on certain weekends also just for 3 nights are available for Your guests. Please note that the suites can only be booked as a whole.

Prices:

Wedding package (food only) from 100 euros per person from 100 pax onwards, 110 Euro from 80 to 99 pax, 120 Euro from 60 to 79, 135 Euro from 40 to 59 pax, 150 Euro for less than 40 pax. Always including VAT, service and all charges for catering - drinks extra. You can choose freely from our suggestions and put together your individual wedding package based on them. For the panorama veranda we charge a room hire fee of 990 euros excl. 22% VAT in the evening (from 6.00 pm).

Detailed prices: Typical appetizers buffet €35p.p, Mediterranean appetizers buffet €30 p.p.. Classic seven-course menu from €90, six-course menu (without fish as main course) from €70 and five-course menu (without sorbet) from €65 – all prices are charged p.p.. The halls on the lower floor are free of charge. Unless otherwise stated, all prices mentioned above include VAT, service and all taxes.

Reservations:

Gasthof Kohlern seit 1899, Kohlern 11, 39100 Bozen, Südtirol, Dolomiten

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