



"Yes" at a height of 1.400 meters Celebrating at the Schillingshof

The own wedding should be unforgettable. Therefore, many couples wish for a special wedding place. The mountains and peaks of Germany, Austria and Switzerland are popular places to fulfill this wish.

Especially the Alps are predestinated for a mountain wedding in a wonderful outdoor setting with breathtaking views. Who particularly wants to go high can marry on Germany's highest mountain Zugspitze, as well church wise as civilly. But who would not want to be one of many newlyweds....

Marry at the "Hörnle" in Bad Kohlgrub and go directly back by "Hörnle"-Chairlift to celebrate at our Hotel Schillingshof.

We are looking forward to contribute to your unique day.

Your Schillingshof Team

This is how your wedding at the Hotel Schillingshof could look like:

Thursday, the day before your wedding

You and your guests arrive the day before your wedding at the Hotel Schillinghof in Bad Kohlgrub. After check-in in your rooms you will have time to relax in our wellness area and in our garden with a unique view over the "Blue Land".

Everything is prepared! Lean back – all is under control. Let us know if you have any short term wishes.

In the evening we welcome you and your guests to a "Get Together", for instance at the outdoor seating in the garden.

You create your wedding weekend in a Bavarian style with a barrel broaching. Subsequently we serve you a Bavarian snack, which is lovingly arranged on a wooden board:

Bavarian Snack (Brotzeit) Regional Specialties of Sausage-, Ham- and Cheese

Then we welcome you and your guests at our hotel bar.







Friday, the day of your wedding:

The morning starts with a breakfast "Ammergauer Landhausfrühstück". Enjoy the regional honey, milk and cheese from the dairy Ettal and much more specialties of the region.

As you know breakfast is the most important meal of the day, especially at days like this. We happily serve your breakfast at your room, in case you would like to enjoy your cosy togetherness.

After breakfast you will go for dressing. We offer our shuttle service in case you choose a local hairdresser. The coiffeur of your choice is also welcome in our house. The bride and her bridesmaids enjoy a glass of Prosecco while getting styled.

At lunch time you are meeting the registrar at the entrance of the hotel and together you take the chairlift to the top of the Hörnle. In bright sunshine you enjoy the 20 minutes ride with your beloved partner.

Surrounded by an incredible panorama you then say ... "YES".

Subsequently we welcome you for the champagne reception on our panoramic terrace "Hörnle". On request we serve canapés, buttered pretzel, coffee and a huge variety of pies and cakes. But before enjoying the snacks you need to cut the wedding cake.

How would you like for instance a big strawberry heart, combined with a smaller Sacher cake. The inscription could be:

"Yes" at a height of 1.400 meters Maria & Max Example 04.08.2018

After the refreshment the photographer awaits you and your guests. Utilize the incredible scenery around the hotel for unique wedding pictures.

For dinner we welcome you in our banquet rooms with also the wonderful view into the Bavarian countryside. With a glas of champagne you will start your evening.

The chairs will be coated in white covers. A colourful string provides the elegant accent. The tables will be covered in floor-length tablecloth and ornamented with flower decoration according to your wishes. High three-arms candleholder complete the overall look.





www.hotel-schillingshof.com











For dinner we serve for instance could be the following:



Parsley root soup with tomato foam

Staffelsee-pike-perch on saffron risotto with confited tomato

222

2types of regional venison on amarena cherry sauce with celery puree and black walnuts

or

Whole roasted char with almond butter and parsley potatoes

or

Pivoted potato gnocchi with olive-tomato breadcrumb coating with fresh ruccola

III Black Forest cake

After a hot beverage and a digestive it is time to party and dance. For this we prepare the dance floor in the banquet room. Our hotel bar is also available for you and your guests.

At a late hour we offer you a small midnight snack.

At around 1:00 a.m. the guests receive a late drink at the bar. The banquet room closes its doors.

It was a long and eventful day. The Schillingshof-team wishes you a good night.





www.hotel-schillingshof.com













"all-round carefree packages" Schillingsh

Package Hörnle with "Get-Together"

- 💋 Bavarian snack at the previous evening
- Sparkling wine or prosecco reception after the wedding
- 💋 Hot beverage flat (filter coffee & tea), Cake buffet, Wedding cake
- Dinner as a 4-course-menu or buffet (min. 40 guests) One hot beverage and a homemade brandy after dinner Flower decoration on the banquet tables Decoration like candles etc., Chair covers
- Midnight snack or party-sausages with mini pretzel

Per person *flexible price according to menu components

Package Schillingshof "Deluxe"

- 💋 Champagne and Canapés after the wedding
- Hot beverage flat (filter coffee & tea), Cake buffet with 2types of pie, Wedding cake
- Dinner as a 5-course-menu or buffet (min. 40 guests) One hot beverage and a fine brandy after dinner Flower decoration on the banquet tables Decoration like candles etc., Chair covers
- Midnight snack like regional specialties of cheese & ham with grapes and a selection of bread

Per person *flexible price according to menu components

€ 169,00*

€ 109,00*





www.hotel-schillingshof.com









Further infos to costs:

The following further locations are available for the "Get-Together-Evening" (plus consumption):

- 💋 Wine lounge up to maximum 20 persons
- 🥖 Bowling alley
- ✓ Outdoor seating with valley view into the "Blue Land" € 150,00 flat rate

You would like to provide your own cake buffet?

Cover - price

€ 2,50 per person

€ 150,00 flat rate

€ 10,00 per person

You would like to extend your party?

No problem! The following costs arise – per extension hour until maximum 3:00 a.m.:

 One employee per hour (no employee will be sent home)

€ 45,00





www.hotel-schillingshof.com







Lodging inclusive breakfast in:

- Single room from
- 💋 Double room from

Please note that a tourist tax will be additionally collected per person and day.









Hair stylists

Friseur Hohenleitner

Hauptstraße 30 82433 Bad Kohlgrub

08845 8339 www.friseur-hohenleitner.de

Info: test run, hotel visit

HaarvannaCUT

Janina Nowotka Sankt-Lukas-Straße 7 82487 Oberammergau

08822 949104 www.haarvannacut.de

Friseursalon Kretschmar

Dorfstraße 41 82487 Oberammergau

08822 834 www.salon-kretschmar.de

Info: test run, hotel visit

FreshCut Hairstyling by Sonja

Sonja Hauder Untermarkt 19 82418 Murnau

08841 9989260 www.freshcut-hairstyling.de





www.hotel-schillingshof.com







Flower shops

Blumen Müssig

Untermarkt 11 82418 Murnau

08841 3545 www.blumen-muessig.de

Blumen-Rosl Fischer OHG

Bahnhofstraße 6 82467 Garmisch-Partenkirchen

08821 3598 www.blumenrosl.de

Blumen Tretter

Obermarkt 7 82418 Murnau

08841 5668 www.franziskas-blumenwelt.de

Lebenslust

Falkenstraße 2a 81541 München

089 18922162 www.lebenslust-blumen-muenchen.de





Musical Support

DJ Nicki Kuba

82481 Mittenwald

0157 75729040 nicki.kuba@t-online.de

Munich City Band

Claudia Präger-Gerlach Orthofener Strasse 10b 85259 Wiedenzhausen

0171 2085551 info@munichcityband.de www.munichcityband.de

Photographer

Fotograf Stoess

Angela & Lutz Stoes Schloßbergstraße 6 82418 Murnau am Staffelsee

08841 5244 info@fotografie-stoess.de www.fotografie-stoess.de

2undsiebzig.de | photography

Magnus Winterholler Am Königreich 4 82467 Garmisch-Partenkirchen

0176 56851742 mw@2undsiebzig.de www.2undsiebzig.de www.gipfelliebe.de

Christoph Thalmaier

Maximilianstr. 38a 82467 Garmisch-Partenkirchen

christophthalmaier@gmx.de

Charisma Band

Frau Birgit Christl / Manager Kohlwinklstraße 1 82362 Weilheim

0881 9253343 0160 95985621 Birgit.christl@sj-entertainment.de

Marc Gilsdorf Fotografie

Amselstrasse 12 82467 Garmisch-Partenkirchen

08821 752968 info@marcfoto.de www.marcfoto.de

Radmila Kerl Photography

Birkenleiten 41 81543 München

089 44119982 www.radmilakerl.de/hochzeit/ info@radmilakerl.de





www.hotel-schillingshof.com









Hotel Schillingshof Fallerstraße 11 D-82433 Bad Kohlgrub Tel. +49 8845/7010 info@hotel-schillingshof.com



Further helpful addresses

Confectionary

Cafe Krönner Obermarkt 8 82418 Murnau

08841 1272 www.kroenner-murnau.de

Chairlift

Hörnle Schwebebahn GmbH & Co. KG Hauptstr. 29 82433 Bad Kohlgrub

08845 7490 0 www.hoernlebahn.de

Gastronomy on top of the Hörnle

Hörnlehütte Seppi & Franz Schwinghammer Hörnle 1 82433 Bad Kohlgrub

08845 229 www.hoernlebahn.de

Registry office

Gemeinde Bad Kohlgrub Standesamt Hauptstraße 29 82433 Bad Kohlgrub

Standesbeamtin Frau Geiger 08845 749 013 Standesbeamter Herr Riesch 08845 749 015

standesamt@bad-kohlgrub.de



www.hotel-schillingshof.com





Independent Theologists

Deine Freie Trauung

Tanja Mazurek Bachbergstrasse 18 89361 Landensberg

0151 50602014 www.herzens-worte.com

Hochzeitsredner München

Ellen Trapp Lilienthalallee 40 80939 München

0170 5408444 www.hochzeitsredner-muenchen.de

Die Traumeisterin

Anja Hackl 90762 Fürth / 81825 München

0172 8185553 www.traumeisterin.de

mysource oHG

Florian Poschenrieder Postfach 75 06 60 81336 München

089 22847280 www.mysource-trauungen.com



Hotel Schillingshof Fallerstraße 11 D-82433 Bad Kohlgrub Tel. +49 8845/7010 info@hotel-schillingshof.com





Our menu suggestions:

Menu 1 - € 21,00

Clear beef broth with mixed ingredients and chives 2999 Creamy veal roast with butter noodles and market vegetables 2999 Schillingshof "Dessert Variation"

Menu 2 - € 36,90

Cream of provencal vegetable soup with confited prawn

Filet of beef Argentine on red wine sauce with vegetable timbale and potato gratin

> ØØØ Black Forest cake

Menu 3 – € 46,00

Home-pickled salmon with star anice on coriander cream

Meagre filet on fennel and celery puree

Roast breast of guinea fowl on thyme sauce, Cream polenta and tomato – eggplant caviar

Currant parfait on caramelized ginger walnuts with nougat foam

Menu 4 – € 47,00

Cream of provencal vegetable soup with confited king prawn and rosemary oil

Regional salmon trout on herbs foam and balsamico lentils

Slices of Argentine beef filet on red wine glace with potato blinis and vegetable turrets

Black Forest cake





www.hotel-schillingshof.com







Our menu suggestions:

Menu 5 - € 49,00

Triology of char with radish sprout and salad

Lemon grass soup with grilled scallop on sesame crust

Duet of veal, with filet and stewed, on port sauce with vegetable timbale and potato gratin

Crème brûlée of lime on "Knall-Bumm" with chocolate espuma

Menu 6 – € 57,00

Vegetable cream cheese terrine with prawn and salad ring

Cream of aubergine soup with rosemary oil

Poached halibut on lime foam and Wok vegetable

222

Pink roasted tranches of veal on red wine sauce, on parsley root and potato gratin

Duet of chocolate à la "Knall–Bumm"

Menu 7 – € 44,00

Parsley root soup with tomato foam

Staffelsee-pike-perch on saffron risotto with confited tomato

2types of regional venison on amarena cherry sauce with celery puree and black walnuts

> //// Black Forest cake

Menu 8 - € 34,90

Beetroot soup with tonka bean espuma

Lamb loin under herbs crust on natural sauce with Bohemian dumplings and aubergine





www.hotel-schillingshof.com











Hotel Schillingshof Fallerstraße 11 D-82433 Bad Kohlgrub Tel. +49 8845/7010 info@hotel-schillingshof.com



Layers of raspberry and vanilla

Our menu suggestions:

Menu 9 - € 49,90

Lasagne of goat cheese and tomate on young rocket salad

Poached halibut on lime foam and Thai asparagus

Filet of Angus beef on red wine sauce with potato puree and vegetable turrets

Crème brûlée with Tahiti vanilla and banana sorbet

Menu 10 - € 33,90

Black salsify foam soup

1/4 Goose on oranges chili sauce with caramelized red cabbage and potato dumplings

Schillingshof "Dessert Variation"

Menu 11 (vegetarian menu) – € 24,00

Baked aubergine sweet&sour on coriander cream

Stewed fennel with celery puree and herbs foam

Pivoted potato gnocchi with olive-tomato tapenade with fresh rocket salad

Oranges parfait on caramelized ginger walnutswith nougat foam





www.hotel-schillingshof.com











