



MAISON MESSMER

BADEN-BADEN

WEDDING DREAMS

A fascinating and elegant atmosphere
with superb service.



WELCOME TO MAISON MESSMER BADEN-BADEN

The matchless flair of Baden-Baden presents the ideal setting for the experience of a lifetime. Ever since the days of the Kaisers, this summer capital of Europe has exuded an aura of sophistication with the fascination of its classical art nouveau treasures and palatial hotels, its profusion of rose blossoms and its spacious parks.

THE MAISON MESSMER COUNTRY HOUSE

In 1833, the Secretary of the Baden War Ministry, Johann Baptist Messmer, built a country house on a hill next to what would later be the spa house and the casino. His guests included the nobility, diplomats, writers and poets.

Within the space of only a few years, Maison Messmer was to become the annual summer residence of Germany's and Europe's political classes.

In the year of the Revolution, Prince Wilhelm came to Baden-Baden and chose to stay, of all places, at the home of the passionate democrat Johann Baptist Messmer. However, the hospitality of his political opponent turned wariness into friendship: "I came to you as an enemy, but next time I shall return as a friend," said the man who was to be Kaiser on his departure. And he kept his word. Over a period of 40 years, Maison Messmer was the summer residence of the German imperial couple.

MAISON MESSMER

Werderstraße 1 | 76530 Baden-Baden | Deutschland
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Hotel Maison Messmer GmbH | Aachener Straße 1051 | 50858 Köln | Deutschland



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1860/61

Never was Baden-Baden more of a summer capital than in this year, when the aristocracy gathered in congress: The Kings of Bavaria, Württemberg, Saxony and Hannover arrived, the Grand Dukes of Baden and Sachsen-Weimar graced the assembly with their presence – everyone of rank and distinction met in Baden-Baden.

The Prussians resided in Maison Messmer, with the consequence that many of the conferences were held, not in the castle, but in the “Messmer”. The annual visits by the Kaiser had made Maison Messmer famous. Here it was that Kaiser Wilhelm I. met together with Queen Victoria, Empress Elisabeth of Austria and the Czar’s family.

1956/57

The First World War had ended the heyday of the spa’s urbanity and there was no option but to sell the house. The German economic miracle and a desire for a fresh start symbolised a new zeitgeist: Everything had to be more modern – including the architecture.

The writer Reinhold Schneider, son of the last hotelier Schneider-Messmer, was forced to witness the demolition of his parental home. In his novel “The Balcony”, he revives the magical atmosphere of the old house and narrates the tale of its tragic end.

2000/01

The Dorint Group discovered Maison Messmer and decided to rebuild the famed traditional address as a 5-star hotel. On the same site as its predecessor, right next door to Germany’s oldest casino, Maison Messmer is proof that success is a journey, not a destination.

A member of the Hommage Luxury Hotels Collection since 2019 – luxury reinterpreted

Whether on Sylt or in Kitzbühel, Düsseldorf, Bremen, Wiesbaden or Baden-Baden – the Hommage Luxury Hotels Collection combines top-quality service, award-winning cuisine with a local flavour, sophisticated wellness offers and unique moments in six 5-star hotels steeped in tradition. What distinguishes us from other hotels is our promise that your time spent in our hotels will turn out to be an unforgettable experience.

WHERE MOMENTS MAKE MEMORIES

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YOUR WEDDING RECEPTION WILL BE A SPECIAL CELEBRATION!

We are looking forward to the privilege of supporting you in the planning of your big day. Our sumptuous, exclusive “Malersaal” Artists’ Hall offers the perfect location for the loveliest day of your life. You and your guests can relax in our refurbished rooms and suites. Unwind in our spa area both before and after your celebration. On the culinary side, our chef de cuisine Christian Fritzinger is there to pamper you.

THE LOCATION

The centrepiece of our facilities, the “Malersaal”, has been elaborately restored and now exudes an air of distinguished luxury. The hall offers you 200 m² space with a ceiling height of more than seven metres. You can celebrate your festivities here just as Kaiser Wilhelm I. and his consort Augusta once did.

AT A GLANCE

Supper/dinner the day before the wedding

Reception/aperitif in our fireside bar

Coffee and cake

Evening meal / celebration in our historic “Malersaal”

Candles

Seating plan, blank

Floral decoration

Chair covers (incl. dry cleaning)

Night surcharge per hour after 24:00 hrs.

Tray bake

Candelabra, 5-armed

Accompanying programme for the wedding party before and after the wedding day

YOUR PERSONAL CONVENTION SALES MANAGER GLORIA RINKE AND HER TEAM WILL BE AT HAND TO ASSIST, SUPPORT AND ADVISE YOU IN THE PLANNING OF YOUR WEDDING.

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“FESTIVE RECEPTION AND UNWINDING AT THE BAR”

Aperitif with champagne, sparkling wine, cocktails and long drinks, as well as an opportunity to unwind with a digestif and a selection of drinks at the cosy fireside bar with views of the spa gardens.

THE WAY TO THE HEART IS THROUGH THE STOMACH

When it comes to festive menus or buffets, our experienced event team is at hand to offer you advice and assistance.

In accordance with your budget and the configuration of your guests, we will draw up a series of proposals for the culinary setting for your wedding.

We are always glad to recommend the matching wines as a harmonious accompaniment to the meals. Draw on our experience.

On the following pages you will find menu and buffet proposals, which we will be glad to adapt entirely according to your wishes.

MENU PROPOSALS

MENU 1

Wild tomatoes | buffalo mozzarella | rucola | pesto | water melon | aubergine caviar

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Barbary duck breast | plums | creamy polenta | piperade

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Strawberries | melon | pistachio creme | financier almond cake | yoghurt ice

MENU 2

Soup of petit pois | crispy bacon | cottage cheese

* * * *

Saddle of lamb | chorizo | thyme jus | potato fondant | artichoke

* * * *

Mango | matcha tea | lime ganache | cappuccino mousse | blueberry ice

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MENU 3

Flaky pastry leek tartlet | smoked breast of quail | lamb's lettuce | blood orange

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Cream of Jerusalem artichoke soup | shiitake mushrooms | dates

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Fillet of Arctic cod | saffron | kale | Japanese artichoke

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Roast haunch of venison | liquorice | winter fruit | candied walnuts | coloured carrots

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Linzer cake | dark chocolate | kumquats | clementine | tonka beans

MENU 4

Ceviche of Oos Valley red trout | avocado | coriander | avruga caviar

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Peach-and-basil soup | chorizo | chanterelles

* * * *

Sirloin | port wine jus | potatoes with thyme | summer vegetables

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Genoa sponge | apricots | figs | rosemary | Baileys chocolate mousse

MENU 5

Puff pastry tartlets | cherry tomatoes | king prawns | wild herbs | basil

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Iced melon-and-cucumber soup | camberti ham | feta cheese

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Gilt-head bream | artichokes | mangetout | paprika foam

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Saddle of veal | truffle foam | Kenya green beans | courgette | tomatoes

* * * *

Chocolate cannelloni | mascarpone-lime creme | white peach | raspberries

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VEGETARIAN AND VEGAN MENU

VEGETARIAN / VEGAN

Baby lettuce | olive-lime dressing | asparagus | avocado | vegetable crisps

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Wild garlic barley | shimeji mushrooms | spring vegetables | edamame | miso

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Strawberries | green tea sponge | Dulcey crèmeux | yuzu | pistachios

BUFFET PROPOSALS

BADEN BUFFET

Leaf salad and crudités | corresponding dressings | toppings

Jellied silverside rump | chive creme | frisée lettuce

Mushroom salad | bacon | pumpkin seeds

Black Forest ham | Pumpernickel | pickled vegetables

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Baden-style potato soup | wholemeal croutons

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Fillet of Baden red trout | potatoes | spinach

Loin of pork | vegetables | roast potatoes

Cheesy spaetzle noodles | fried onions

* * * *

Black Forest gâteau served in a glass

Apple cake | vanilla sauce

Fresh fruit salad | Poire Williams

“Bibeleskäs” herb quark | radishes | farmhouse bread

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FRENCH BUFFET

Fine de Claire oysters | shallots | vinegar | lemon

Lichtental red trout "Bellevue" | rouille sauce

Chaufroid of maize poulard | mushroom remoulade

Barbary duck ham | beetroot | horseradish

Veal pastry | rabbit-olive terrine | herb cream

Gougère savoury choux pastry with mature Comté

Leaf salad and crudités | choice of dressings | toppings

* * * *

Crème Dubarry soup | herb croutons

* * * *

Medium-roasted sirloin | duxelles stuffing | sauce bordelaise

Fillet of loup de mer | lime-Szechuan-pepper sauce | piperade vegetables

Potato gratin | La Ratte potatoes

Artichokes à la barigoule | goat cheese

* * * *

Selection of French raw milk cheeses | grapes | fig mustard

Mousse au chocolat | fresh Baden strawberries

Baba au rhum

Iles flottantes

Tonka bean crème brûlée

Fresh fruit salad | Grand Marnier

Tarte tropézienne, served in a glass

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BARBECUE BUFFET

Leaf salad and crudités | choice of dressings | toppings

Guacamole | tortilla and sweet potato chips

Wild tomatoes | buffalo mozzarella | rucola

Caesar salad | Parmesan | chicken breast

Asian glass noodle salad | coriander | "black tiger" shrimps

Caramelised goat cheese | grilled vegetables | pesto

* * * *

Marinated red Argentinian king prawns | tuna steak

Merguez | dry aged Tomahawk | suckling calf veal cutlet

La Ratte potato with rosemary | truffled potato crisps

Spicy Messmer sauce | mango chutney | mushroom remoulade | whole-grain Dijon mustard

* * * *

Marinated Baden strawberries | mascarpone cream | vanilla

Cut fruit | fresh fruit salad | Grand Marnier

Dialogue of crème brûlée

Selection of ices

Pineapple carpaccio | coconut panna cotta | pomegranate

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ITALIAN BUFFET

Antipasti vegetables

Vitello tonnato

Coppa | Parma ham | melon | grissini

Bruschetta with cherry tomatoes | olives | spinach

Caprese salad

Rucola salad | Grana Padano | balsamic vinegar

Leaf salad and crudités | choice of dressings | toppings

* * * *

Minestrone

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Cannelloni "San Marco"

Fillet of sea bream "Genovese style" | tomato-saffron sauce | Mediterranean vegetables

Veal roulade | marsala sauce | basil risotto

Aubergine-courgette bake | tomato sugo

* * * *

Tiramisu

Panna cotta | fruit compote

Amaretti mousse | caramelised figs

Berry gazpacho | ricotta creme

Fresh fruit salad | maraschino

Cassata ice cream bomb

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FINGER FOOD / SNACKS

Buffalo mozzarella with cherry tomatoes and pesto
Cheese skewer with dark rye bread and grapes
Wraps with turkey ham and cream cheese
Ham puff pastry sticks
Baked king prawns in a mantle of coconut with sweet chilli sauce
Popcorn falafel with guacamole
Bagel with smoked salmon
Tartare of smoked trout with blinis
Beef carpaccio with rucola and balsamic creme
Organic quinoa salad with shiitake mushrooms and Mediterranean vegetables
Wild garlic mousse with radishes and pumpernickel
Gazpacho Andaluz served in a flip-top bottle
Lye pastry with creamery butter
Mini Nuremberg sausages with potato salad
Marinated Baden strawberries served on chocolate mousse
Black Forest gateau served in a glass
Mini profiteroles
Tray bake / sweet pastries
Fruit skewer
Brownie lolly and lemon tartlets

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CANAPÉS

... with smoked salmon | ... with smoked trout
... with roast beef | ... with cream cheese and tomatoes
... with Black Forest ham | ... with goat cheese tartare
... with tuna tartare | ... with duck ham
... with smoked breast of quail

MIDNIGHT SNACK

Variant I

Goulash soup | baguette
Vegetable sticks | cream cheese with herbs
Fruit of the season
Filled doughnuts

Variant II

Chili con carne | root bread
Smoked fish platter | horseradish cream
Tortilla chips | sour cream with herbs | guacamole | paprika relish
Platter with cut fruit
Mini "Berliner" doughnuts

Variant III

Spicy currywurst | white bread
Smoked salmon | horseradish | blinis
Selection of French cheeses | fig mustard | grapes | dried fruit
Regional specialities from the Glasstetter family butcher | pickled vegetables
Seasonal fruit tartlets | fruit skewers
Churros | chocolate-hazelnut creme

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**WE ARE LOOKING FORWARD TO TRANSFORMING YOUR MOST PRECIOUS
MOMENTS INTO THE EXPERIENCE OF A LIFETIME.**

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