

The distance is responsible for a good event!

Meeting with a comfortable and good feeling while being taken care of perfectly – this is exactly what the FAVORITE Parkhotel stands for.

Our new food concepts and the obvious carefulness and hygiene when preparing food in combination with the consideration of all necessary rules of distance allow us to welcome you even during this special situation.

Our employees are conforming all given rules of conduct and hygiene. On top of that, our service and kitchen teams are always wearing hygienic one-time gloves and also protective masks, if you wish them to.

For your hand hygiene, you will find disinfectant at each of our catering stations.

We are creating a special room and seating concept individually for your event which will obviously take the necessary distance into consideration.

Break new grounds together with us – we are doing everything in order realize your event in a comfortable and successful manner!

Your FAVORITE parkhotel Mainz



Beverage concept

All beverages will exclusively be served from many stations created for up to 20 persons (in order to ensure the necessary distance) which will be placed in the appropriate room and work on a self-service basis.



Hotel · Gastronomie · Catering

Softs will be offered in small bottles, served with individually packaged straws upon request. Hot drinks will be served out of thermos jugs, coffee containers or professional coffee machines, as wished by the host. Our service team will take care of refilling all beverages continuously.

Coffee breaks

For the presentation of the coffee breaks, we offer you the following possibilities:

1. Small snack points for up to 20 persons
All snacks will be prepared in small glasses, bread wrap or on small plates.
2. Snack bags, composed according to your choice ready to eat

Lunch

For the implementation of your lunch, we offer the three options below which were all finalized in order to follow the whole set of regulations:

1. Lunch box
We create 2 to 3 lunch boxes for you which ensure that all guests will get their money`s worth. The substance is cold and can whether be full of vitamins, with brain food, light, savory or sweet. For the packaging, we take care of biologically degraded materials.
2. Lunch display
When choosing this option, we will serve your guests a display prepared with a starter, a main course as well as a dessert. The participations will be seated at a table which has been prepared by following all hygiene rules and which will allow each guest 1,50 m distance to his or her neighbor. The display can also be served inside the conference or event room.
3. Lunch buffet
A light, brain lunch buffet presented at small buffet stations for up to 20 persons. All starters and desserts are already prepared in small glasses etc. The main courses will be served out of chafing dishes, on a self-service basis.