

**PORSCHE**  
EXPERIENCE CENTER  
HOCKENHEIMRING

Restaurant powered by  
**better  
taste**





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# BANQUET BROCHURE

Gastronomy

Porsche Experience Center Hockenheimring  
Restaurant powered by better taste

As of January 2026



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# Our Philosophy

## PERFORMANCE - EXPERTISE - CULINARY

We are your catering partner at the Porsche Experience Center Hockenheimring.  
- Better Taste Catering GmbH -  
and responsible for the culinary experience in the restaurant, café, and at your events.

Better Taste Catering GmbH is a medium sized company based in Ludwigsburg. Operating under the motto "Catering Experts," we oversee a range of catering establishments in different areas.

Regional, national, and international – in event catering, we provide hospitality for motorsport racing series including Formula 1 and DTM. Company events, private parties, sporting events, and many other events are catered for by Better Taste Event Catering. Our equipment rental service, tellertaxi, provides everything you need for a successful event from a single source.

## BETTER TASTE - Your Catering Experts

Regional, seasonal, and sustainable – that is our philosophy.

**Freshness and quality:** We source ingredients from local producers, ensuring they are homemade and free from flavor enhancers.

**Ethics and sustainability:** Respect for animals and the environment is paramount – nose-to-tail principle.

**Culinary creativity:** With loving presentation and innovative ideas, we make every event unique.

We look forward to seeing you!  
Your better taste team from the Porsche Experience Center Hockenheimring

# Our beverage selection

suitable for your event

## CONFERENCE DRINKS

- Coffee specialties: Café Crema, Espresso, Cappuccino, Latte Macchiato
- Tea selection: various options
- Soft drinks: Pepsi Cola, Pepsi Cola Zero, Schwipp Schwapp Orange, 7 Up (0.33l)
- Juices: Apple juice, Orange juice (0.2l)
- Juice spritzer: Teinacher Genusslimonade - various options (0.33l)
- Mineralwasser: Teinacher still, medium, classic (0,25l / 0,5l)

## DRINKS PACKAGES

- Up to 3 hours: 10,00 € per person.
- Half-day (5 hours): 12,00 € per person.
- Full day (8 hours): 18,00 € per person.
- Overtime (from 9 hours): 20,00 € per person.



# Our beverage selection

## Champagne reception

### CLASSIC - 15,00 € p. p.

Private Cuvée "BT BIG BUBBLES" sparkling wine, Hirsch Winery, Leingarten  
Private Cuvée "BT BIG BUBBLES" ZERO sparkling wine, Hirsch Winery, Leingarten  
Teinacher Gourmet Still, Medium, Classic  
Orange Juice

### DELUXE - 22,50 € p. p.

Private Cuvée "BT BIG BUBBLES" sparkling wine, Hirsch Winery, Leingarten  
Private Cuvée "BT BIG BUBBLES" ZERO sparkling wine, Hirsch Winery, Leingarten  
Teinacher Gourmet Still, Medium, Classic  
Orange Juice  
Various Spritzers (Aperol, Hugo)  
Gin and Tonic  
Seasonal Fresh Lemonade



# Our beverage selection

## Non-alcoholic beverages

### WATER - SOFTDRINKS

Teinacher Gourmet still, medium, classic	0,25l   2,80 €	0,75l   6,00 €
Pepsi Cola	0,33l   4,00 €	
Pepsi Cola Zero	0,33l   4,00 €	
7 Up	0,33l   4,00 €	
Schwipp Schwapp	0,33l   4,00 €	
Bitter Lemon	0,2l   3,90 €	
Ginger Ale	0,2l   3,90 €	
Tonic Water	0,2l   3,90 €	

### LEMONADES - JUICES

Teinacher Genusslimonaden (Colamix, Apple juice spritzer, Apple-currant, Currant-elderberry)	0,33l   4,00 €	
Orange juice	0,2l   4,00 €	
Apple juice	0,2l   4,00 €	



# Our beverage selection

## Hot beverages

### HOT BEVERAGES

Café Crema	3,00 €
Espresso   Double espresso	3,00 €   4,00 €
Espresso Macchiato	3,50 €
Cappuccino	4,00 €
Milk coffee	4,00 €
Latte Macchiato	4,00 €
Hot chocolate	4,00 €
Glas of Samova Tee	3,00 €
(English Breakfast, green tea, chamomile, fruit tea, rooibos)	

Of course, we also serve our coffee specialties with the optional extras of oat, almond, soy drinks and lactose-free milk.



# Our beverage selection

## Beer, sparkling wine and champagne

### BOTTLED BEERS

Spaten light	0,5l	5,00 €
Becks Pils	0,33l	4,00 €
Becks BLUE non-alcoholic	0,33l	4,00 €
Becks Green Lemon	0,33l	4,00 €
Franziskaner Hefe naturally cloudy	0,5l	5,00 €
Franziskaner Hefe naturally cloudy	0,33l	4,00 €
Franziskaner non-alcoholic	0,5l	5,00 €
Franziskaner non-alcoholic	0,33l	4,00 €

### SPARKLING WINE

Blanc de Blancs, sparkling wine, Uli Metzger Winery	0,1l   7,50 €	Fl.   45,00 €
Secco rosé, von Winning Winery	0,1l   7,50 €	Fl.   45,00 €
BT BIG BUBBLES zero, non-alcoholic, Christian Hirsch Winery	0,1l   7,50 €	Fl.   45,00 €

### CHAMPAGNER

Moët de Chandon Brut	0,1l   17,50 €
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# Our beverage selection

## Wine selection

### WHITE

2023 Sauvignon blanc, dry, Knipser Winery	0,1l   6,50 €	Fl.   39,00 €
2023 Ruppertsberg Riesling dry, Bassermann-Jordan Winery	0,1l   8,50 €	Fl.   51,00 €
2023 Pinot blanc, LAUMERSHEIM dry, Philipp Kuhn Winery	0,1l   9,50 €	Fl.   92,50 €
2023 Blanc de noir, dry, Uli Metzger Winery	0,1l   5,00 €	Fl.   30,50 €
2023 WIN WIN Riesling dry, von Winning Winery	0,1l   7,00 €	Fl.   42,00 €
2023 "Wechselspiel," residual sweet, Uli Metzger Winery	0,1l   5,00 €	Fl.   30,50 €
2023 "GREAT AGAIN" Müller-Thurgau, dry, Emil Bauer Winery	0,1l   6,50 €	Fl.   36,00 €

### ROSÉ

2023 "La Vie" Rosé dry, Bassermann-Jordan Winery	0,1l   7,00 €	Fl.   42,50 €
2023 PINK rosé semi-dry, Uli Metzger Winery	0,1l   5,00 €	Fl.   28,00 €

### RED

2019 Cuvée Johannishof, dry, Knipser Winery	0,1l   5,50 €	Fl.   32,50 €
2022 Pinot Noir dry, Bassermann-Jordan Winery	0,1l   7,00 €	Fl.   44,50 €
2021 Cuvée INCOGNITO, dry, Philipp Kuhn Winery	0,1l   8,00 €	Fl.   47,00 €
2022 FLECKVIEH Cuvée, semi-sweet, Uli Metzger Winery	0,1l   5,00 €	Fl.   28,00 €
2022 Merlot "ANSWER," dry, Emil Bauer Winery	0,1l   8,00 €	Fl.   47,00 €
2022 URBULLE, Cuvée dry, Uli Metzger Winery		Fl.   83,00 €
2022 Pinot Noir ROYALE, dry, von Winning Winery		Fl.   78,00 €

# Our beverage selection

## Wine selection

### ALCOHOL-FREE and LOW-ALCOHOL

EINS-ZWEI-ZERO Riesling 0.0%, semi-dry, Leitz Winery	0,1l   6,00 €	Fl.   35,50 €
EINS-ZWEI-ZERO Chardonnay 0.0%, semi-dry, Leitz Winery	0,1l   7,00 €	Fl.   40,00 €
ZERO-POINT-FIVE Pinot Noir 0.5%, dry, Leitz Winery	0,1l   7,00 €	Fl.   40,00 €

# Breakfast

Served at the table. For groups of 20 or more, we present breakfast in buffet form.

For breakfast, we serve a specialty coffee or tea as well as water, soft drinks, juice, or juice spritzers.

## **Classic - 25,00 € p. p.**

Selection of rolls and bread | Croissants | Danish pastries | Butter | Homemade jam | Honey | Nutella

Selection of cold cuts and ham | Selection of cheese | Tomato and mozzarella

Boiled egg, fried egg, or scrambled eggs

Natural yogurt with granola and berries | Selection of seasonal fruits

## **Healthy 30,00 € p. p.**

Selection of rolls and bread | Butter | Homemade jam | Honey | Avocado

Vegetable sticks with herb quark and hummus | Cream cheese

Natural yogurt with granola and berries or Bircher muesli

Seasonal fruit selection

# Breakfast

Served at the table. For groups of 20 or more, we present breakfast in buffet form.

For breakfast, we serve a specialty coffee or tea as well as water, a soft drink, juice, or juice spritzer.

## **Supreme 40,00 € p. p.**

Selection of rolls and bread | Pretzels | Croissants | Danish pastries | Butter | Homemade jam | Honey | Nutella

Selection of sausage and ham | Selection of cheese | Tomato and mozzarella

Smoked salmon | White sausage with sweet mustard

Boiled egg or fried egg or scrambled eggs | Breakfast bacon

Natural yogurt with granola and berries or Bircher muesli | Seasonal fruit selection

Plus 1 glass of sparkling wine

## **Deluxe 59,00 € p. p.**

Selection of rolls and bread | Pretzels | Croissants | Danish pastries | Butter | Homemade jam | Honey | Nutella Selection of  
sausage and ham | Selection of cheese | Tomato and mozzarella | Avocado

Smoked salmon | White sausage with sweet mustard

Truffle omelet

Natural yogurt with granola and berries | Bircher muesli | Selection of seasonal fruits

Plus 1 piccolo Moët

# Coffee break packages

## Coffee break packages

### Light coffee break - 5,40 € p. p.

Ham and cheese roll

Natural yogurt with granola and berries

### Grand coffee break - 10,20 € p. p.

Mini pretzel roll with roast beef or brie or smoked salmon

Mini Danube wave cake | Mini bee sting cake | Mini crumble cake

Focaccia Parma ham  
Focaccia sandwich - Antipasti

Chocolate brownie  
Carrot muffin



6 persons  
or more

# Coffee breaks

## Savory

Ham and cheese roll	4,30 €
Tomato and mozzarella roll	4,30 €
Mini pretzel rolls with	4,50 €
• roast beef or brie or smoked salmon	

## Sweet

Natural yogurt with granola and berries	1,10 €
Homemade cookies	1,20 €
Hand-picked fruit	1,90 €
Fresh fruit salad	1,70 €
Mini Danube wave cake   Mini bee sting cake   Mini crumble cake	5,70 €



1 person  
or more



# Snack-package

Our house recommendations:

**Snack Light - 7,90 € p. P.**

Mini Quiche Lorraine | Mini Vegetable Quiche  
Seasonal Salad

Black Forest Cherry Cake in a Glass  
Chocolate Muffin

**Snack Grand - 17,30 € p. P.**

Focaccia Parma ham  
Focaccia sandwich - Antipasti

Chocolate brownie  
Carrot muffin



6 persons  
or more

# Snacks

## Savory

Italian Style Wraps	3,70 €
• Parma ham   Arugula   Parmesan cheese	
Vegetarian Wrap	3,60 €
• Avocado   Chickpeas   Lettuce	
Seasonal Danish Pastries	2,60 €
Mini Quiche Lorraine   Mini Vegetable Quiche	2,00 €
Focaccia Sandwich - Antipasti	5,70 €
• Antipasti   Buffalo Mozzarella   Parmesan cheese	
Focaccia Sandwich – Marinated Salmon	5,60 €
• Marinated salmon   Cream cheese	
Focaccia	5,70 €
• Parma ham   Arugula   Mustard mayonnaise	
Black Soul	6,40 €
• Herb cream cheese   Tomato   Mozzarella   Basil	
Salad Nicoise	3,90 €
Seasonal salad	2,30 €
Pretzel sticks	4,60 €
• Serrano ham   Sun-dried tomato   Pesto   Cream cheese	



6 persons  
or more



# Snacks

## Sweet

Chocolate brownie	3,60 €
Black Forest cherry cake in a glass	1,60 €
Chocolate muffin	2,00 €
Carrot muffin	2,30 €

## Snack „To Go“

Mineral water PET 0.5l   Hand-held fruit   Muesli bar	13,50 €
Lye bagel with cream cheese and sun-dried tomatoes or herb cream cheese with juniper ham	



6 persons  
or more



# Fingerfood-packages

Our house recommendations:

**Fingerfood Light - 8,50 € p. p.**

Warm meatballs | Potato salad  
Smoked salmon tartare in a waffle  
Crostini | Ricotta | Basil (vegetarian)

Three kinds of macarons

**Fingerfood Grand - 30,70 € p. P.**

Marinated veal fillet | Truffle mayonnaise  
Mini rösti | Pickled beetroot Salmon  
Mini focaccia | Cream cheese | Semi-dried tomatoes | Arugula |  
Parmesan flakes (vegetarian)

Small berry tart

Of course, you can also compile your own favorites on the next page.



15 persons  
or more

# Finger food options

Please select your three savory and one sweet favorites.

## Meat:

Warm meatballs   Potato salad	1,50 €
Mini schnitzel   Potato straws   Lime mayonnaise	3,00 €
Iberico croquettes   Carrot salad   Sweet chili sauce	5,70 €
Ćevapčići   Ajvar	1,50 €
Balinese chicken skewers   Peanut dip	3,60 €
Roast beef   Aioli	3,90 €
Breaded bacon meatball   Shrimp and mango	3,70 €
Marinated veal fillet   Truffle mayonnaise	7,10 €
Mini pulled pork burgers   Coleslaw	2,40 €
Smoked duck breast with Charentais melon	7,10 €
Mediterranean chicken skewers   Pesto rosso	3,40 €



# Finger food options

Please select your three savory and one sweet favorites

## Fish:

Small potato pancakes   Smoked trout	5,10 €
Small focaccia   Pickled salmon	5,40 €
Mini rösti   Pickled beetroot salmon	7,10 €
Crispy shrimp   Horseradish and lemon mayonnaise	6,20 €
Smoked salmon tartare in a waffle	4,20 €
Flambéed scallops   Grilled watermelon	5,40 €



# Finger food options

Please select your three savory and one sweet favorites

## Vegetarian:

Crostini   Ricotta   Basil	1,00 €
Pumpkin falafel   Dates   Hummus (vegan)	3,90 €
Asian dumplings   Lime mayonnaise	4,20 €
Satay   Grilled peppers	2,40 €
Fresh goat cheese praline on pumpernickel	4,80 €
Mini focaccia   Cream cheese   Semi-dried tomatoes   Arugula   Parmesan flakes	5,20 €
Vegetable couscous   Beetroot	1,80 €
Falafel balls   Pomegranate seeds	2,40€

## Sweet:

Three kinds of macarons	1,80 €
American cheesecake	8,90 €
Small berry tart	11,30 €

# 3-course-meal

For example, our menus are always compiled according to the season.

**Menu - 42,00 € p. P.**

## **Starter**

Beef consommé | Vegetable pearls | Sausage strudel

## **Main course**

Sous vide cooked corn-fed chicken breast  
Sherry cream | Grilled broccoli | Nut butter mashed potatoes

or

Homemade truffle ravioli  
Champagne foam | Confit tomato | Cress

## **Dessert**

Crème brûlée  
Tonka bean | Apple sorbet | Crumble



1 person  
or more



# Buffet packages

## Our recommendation:

### Buffet Light - 35,70 € p. p.

Classic coleslaw salad

Zucchini | Walnuts | Ricotta cheese

Beetroot hummus | Pita chips

Roast beef with juniper jus

Shrimp and mango

Marinated sheep's cheese

Boiled potatoes

Rosemary potatoes

Butter noodles

Bavarian cream with marinated berries

Caramelized pineapple | Coconut mascarpone | Amaretti cookie

Tonka bean crème brûlée



25 persons  
or more

**Of course, you can also compile your own favorites on the next page.**

# Buffet packages

## Our recommendation:

### Buffet Grand - 104,60 € p. p.

Regional bread selection | Baguette | Tomato butter | Herb quark  
Burrata | Dried apricots | Tomato jam  
Caesar salad | Parmesan espuma

Beef fillet medallions in Madeira jus  
Salmon | Coriander | Lime  
Sweet potato gnocchi with baby spinach and walnuts

Grilled teriyaki cauliflower florets | Sesame seeds  
Green asparagus | Spring onions  
Wild rice | Lime

French cheese platter | Fig mustard | Grapes | Bread  
Mini cheesecake | Fruit jelly  
Opera chocolate slice



25 persons  
or more

Of course, you can also compile your own favorites on the next page.

# Buffet components

Please select your favorites—3 items per course.

## Starter:

Salad bar – leafy greens   cucumber   radish   tomato   carrot   roasted nuts   three types of dressing	4,60 €
Regional bread selection   baguette   tomato butter   herb quark	7,10 €
Caesar salad   Parmesan espuma	5,00 €
Panzanella   bread salad	3,20 €
eggplant   tahini   pomegranate	2,50 €
Tomato bonbons   Burrata	4,20 €
Tabbouleh   Bell pepper   Cilantro   Flat-leaf parsley   Cranberries   Cucumber	2,80 €
Beetroot hummus   Pita chips	2,10 €
Zucchini   Walnuts   Ricotta	2,00 €
Burrata   Dried apricots   Tomato jam	5,70 €
Colorful potato and endive salad	3,90 €
Classic coleslaw salad	1,80 €
Marinated beef tomatoes	2,10 €
Smoked salmon   Horseradish	2,50 €
House-pickled beetroot   Salmon   Horseradish	3,20 €

# Buffet components

Please select your favorites—3 items per course.

## Main course Meat:

Marinated pork belly	10,00 €
Corn-fed chicken breast cooked sous vide   Thyme jus	13,60 €
Pulled BBQ brisket slider   Bacon jam	16,80 €
Flank steak   Chimichurri	18,20 €
Persian chicken breast   Yogurt marinade   Pomegranate	9,60 €
Roast beef with juniper jus	8,60 €
Whole roast beef	25,00 €
Veal strips	14,60 €
Beef fillet medallions in Madeira jus	30,30 €

## Main course Fish:

Salmon   Coriander   Lime	21,10 €
Zander   Peanuts   Velouté	13,60 €
Shrimp and mango	10,00 €

## Main course Vegetarian:

Marinated sheep's cheese	4,30 €
Smoked tofu and pineapple skewers	5,40 €
Grilled portobello mushrooms with guacamole	4,60 €
Asparagus risotto	5,00 €
Sweet potato gnocchi with baby spinach and walnuts	5,70 €

# Buffet components

Please select your favorites—3 items per course.

## Side dishes:

Colorful bell peppers	1,80 €
Grilled teriyaki cauliflower florets with sesame seeds	3,80 €
Triplets baked in sea salt	1,30 €
Sweet potato mash	1,60 €
Roasted bimi with almond slivers	1,60 €
Wild rice with lime	2,00 €
Butter spaetzle	1,20 €
Boiled potatoes	0,50 €
Colorful market vegetables	2,00 €
Creamy polenta and zucchini	1,40 €
Rösti triangles	1,10 €
Rainbow carrots	1,10 €
Rosemary potatoes	0,60 €
Wheat risotto	1,40 €
Green asparagus   Spring onions	2,10 €
Butter noodles	0,70 €



# Buffet components

Please select your favorites—3 items per course.

## Dessert:

Opera chocolate slice	5,40 €
Caramelized pineapple   coconut mascarpone   amaretti cookie	1,90 €
Mini cheesecake   Fruit gel	5,70 €
Seasonal fruit   berry salad	4,30 €
Tonka bean crème brûlée	2,10 €
French cheese platter   fig mustard   grapes   bread	10,70 €
Mini Gugelhupf	3,20 €
Bavarian cream with marinated berries	1,10 €
Mascarpone cream with amarettini and colorful berries	2,10 €



# BBQ buffet

## Our recommendation:

### BBQ Light - 45,60 € p. p.

Potato salad  
Flatbread | Baguette | Mini rolls

Merguez sausage  
Whole salmon | Coriander | Lime  
Marinated sheep's cheese  
Various barbecue sauces

Rosemary potatoes  
Glazed mushrooms | balsamic vinegar  
Grilled zucchini | Pecorino cheese

Caramelized pineapple | coconut mascarpone | Amaretti cookies  
White chocolate mousse

### BBQ Grand - 69,40 € p. p.

Salad bar  
Marinated antipasti vegetables with peppers and olives

Marinated beef steaks  
Whole salmon | Coriander | Lime  
Marinated sheep's cheese  
Various barbecue sauces

Colorful bell peppers  
Grilled corn | Honey | Lime butter  
Glazed mushrooms | Balsamic vinegar

Lime and strawberry cheesecake  
Vegan brownies



35 persons  
or more



June to September

Of course, you can also compile your own favorites  
on the next page.

# BBQ components

## Starters - Please select your two favorites.

Salad bar - Leafy greens   Cucumber   Radish   Tomato   Carrot   Roasted nuts   Three types of dressing	8,60 €
Flatbread   Baguette   Mini rolls	4,30€
Marinated antipasti vegetables with peppers and olives	5,70 €
Potato salad	2,90 €

## Main course - Please select your three favorites.

Pork neck steaks   Bacon jam	4,60 €
Marinated beef steaks	11,40 €
Portuguese chicken   Peri Peri	6,40 €
Coarse bratwurst   Wheat beer   Caramelized onions	3,50 €
Beef fire sausage (spicy)	3,60 €
Pollo Fino	4,60 €
Merguez	2,90 €
Grilled lamb rump	10,40 €
Whole salmon   Coriander   Lime	17,60 €
Marinated sheep's cheese	4,30 €

## Gravy

Café de Paris butter   Aioli (vegan option available)   Chimichurri   BBQ sauce	5,70 €
Steak sauce   Paprika hummus   Mango and cilantro salsa   Avocado mayonnaise	

# BBQ components

## Side dishes - Please select your three favorites.

Rosemary potatoes	0,60 €
Colorful bell peppers	1,80 €
Grilled corn   Honey   Lime butter	1,40 €
Glazed mushrooms   Balsamic vinegar	1,10 €
Grilled zucchini   Pecorino cheese	1,10 €

## Dessert - Please select your two favorites.

Caramelized pineapple   Coconut mascarpone   Amaretti cookie	1,90 €
Lime and strawberry cheesecake	6,10 €
White chocolate mousse	3,20 €
Tiramisu	3,60 €
Vegan brownies	5,70 €

**We bring flavor  
to your  
restaurant and  
events.**



Lars Baltz  
Deputy Manager

Benny Fackelmann  
Manager

# Contact

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Opening hours:

Monday to Sunday: 8:30 a.m.–7:30 p.m.

Programs and tours by appointment at:

+49 (0)711 911 32 900

Available by phone: 8:30 a.m.–6:00 p.m.

or

[info@porsche-experiencecenter-hockenheimring.de](mailto:info@porsche-experiencecenter-hockenheimring.de)

Porsche Experience Center  
Hockenheimring  
Am Motodrom 9-11  
68766 Hockenheim



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**WE LOOK FORWARD TO SEEING YOU!**