
qPCR 2007 26 – 30th March 2007

Symposium & Exhibition & Workshop

3rd international qPCR Event, Technische Universität München,
Freising-Weihenstephan, Germany



Substantial Welfare

Balancing your mind and body – 3rd Edition



Coffee and more

Take a rest and enjoy!

Under offer

- › Cappuccino & Latte Macchiato, conventional coffee & tea
- › Coke, apple & orange juice, mineral water
- › Buttered pretzels and pastries

Dates

depending on your sessions:

Monday 26 Mar 2007

09:00 – 10:00

15:15 – 15:45

Tuesday 27 Mar 2007

10:40 – 11:10 or 10:50 – 11:20

15:25 – 15:55 or 16:30 – 16:50

Wednesday 28 Mar 2007

10:30 – 10:50 or 10:40 – 11:00

15:30 – 15:50 or 15:50 – 16:20

Location

Aula

However,
also during the sessions and workshops at all days
from Monday till Friday coffee will be available!





Lunch Break

In the students' cafeteria

At the students cafeteria you'll get per day and lunch a sales slip with which you can pay **1 main dish, 4 trimmings** and **1 drink** in the mensa (please take your name badge with you).

In the following you can already inform you about the main dishes. The timetable might depend on your sessions.



Under offer

Monday 26 Mar 2007

12:15 – 13:00

Tuesday 27 Mar 2007

12:35 – 13:20 and

12:25 – 13:15

Wednesday 28 Mar 2007

12:20 – 13:00 and

13:00 – 13:30

Workshop participants:

Thursday 29 Mar 2007

12:00/12:30 – 13:00/13:30

Friday 30 Mar 2007

12:00/12:30 – 13:00/13:30

Location

Main dishes

Krautspätzle / *Home made pasta with cabbage*

Lammgulasch / *Goulash of lamb*

Hähnchenknusperfilet – *Crispy chicken fillet*

Currywurst & Ketchup – *Sausage with curry & ketchup*

Gemüsegratin – *Vegetables "au gratin"*

Hirschbraten – *Venison roast*

Erbseneintopf & Kornspitz – *Pea stew & wholemeal roll*

Pangasiusfilet "Florentiner Art" – *Pangasius fillet "Florentine"*

Schweineschnitzel "Wiener Art" – *Viennese Schnitzel*

Ofenfrischer Leberkäse – *Liver loaf from the oven*

Penne mit Basilikum-Mandel-Pesto –

Penne with basil-almond-pesto

Pfannen-Gyros von der Pute, Tsatsiki –

Turkey pan-gyros, tsatsiki

Gebratene Hähnchenkeule, Paprikarahmsauce –

Roasted chicken leg, paprika cream sauce

Fisch in Cornflakes-Panade, Mango-Chili-Dipp –

Fish cornflakes crumb coating, mango-chilli-dip

Kartoffelmaultaschen mit Zwetschgenfüllung, Vanillesauce –

Swabian potato ravioli, plum stuffing and custard

Mensa



Get Together

Meeting up with the companies

On the first day of qPCR 2007 we want to facilitate the contact to the companies in the industrial exhibition: after the last Monday session you will have the chance to get to know them while taking some drinks and tasty snacks!



Under offer

Getränke – Beverages

- * beer of Weihenstephan
- * red and white wine
- * non-alcoholic drinks & refreshments

Rohkost – *Uncooked vegetarian*

- * Salatbuffet – *various salads*
- * Karotten, Sellerie, Radieschen, Rettich, Paprika, Gurken, Käse
Carrots, celery, radish, pepper, cucumber, cheese

Dipps – *Dip*

- * Süßsauer, Knoblauch, Remoulade, Curry
sweet-and-sour, garlic, remolade, curry

Warm

- * Kleine Schnitzel – *little schnitzel*
- * Hähnchenflügerl – *chickenwings*
- * Gulaschsuppe – *goulash soup*
- * Partybrötchen, Baguette, Laib – *Rolls, Baguette, Bread*
- * Fleischpflanzerl – *rissoles*
- * Würstchen – *sausages*
- * Frühlingsrollen – *spring rolls*

Desserts

- * Obstsalat – *fruit salad*
- * Mousse au chocolat *chocolate mousse*

Location

Aula

Time

Monday, 26th Mar 2007,
19:00 -22:00



Dinner & Disco

With Bar Show even more exciting than last year!!

The Conference Dinner is arranged in a famous site which can be called cultural focus of Freising. They will spoil you with three exciting different menus and ambiances:

Under Offer	<ul style="list-style-type: none">▸ Asian buffet (without pork), in the restaurant▸ Mediterranean buffet, in the “Oberhaus”▸ Caribbean buffet, in the “Unterhaus”
Location	Lindenkeller – Pasta & more
Date	<i>Tuesday 27 Mar 2007, 19:00 – 24:00</i>

At reception will be served:

Strawberry-Margarita and non-alcoholic pineapple-coconut-drinks.

In all rooms are offered the following drinks :

Weihenstephan beers, mineral water, apple and orange juice, coke, coke with lemonade, Pinot grigio and Montepulciano. There will be no Spirituous beverages under offer.



In the “Unterhaus” we will arrange some great discotheque!

In the following you will find the four detailed buffet menus – and you are spoilt for choice. Furthermore we added a map in order to find the way to the dinner.



**Asiatisches Buffet (Ohne Schweinefleisch) im Restaurant:
Asian buffet (without pork) in the resaurant**

Scharfe gebratene Hähnchenflügel / *Hot roasted chicken-wings*

Thailändischer Glasnudelsalat mit Krabben und Ananas
Thai-style noodle-salad with shrimps and pineapple

Gado Gado – Gemüsesalat mit Erdnusssauce
Gado Gado – Vegetable salad with peanut sauce

Asiatische Fischküchlein / *Little Asian fishcakes*

Salat: gehackte Hähnchenbrust mit Frühlingszwiebeln in Soja-Limettenmarinade
Salad of hacked chicken breast with spring onions on a marinade of soybeans and limes

Krabbenbrot / *Bread of shrimps*

Zweierlei Dipps / *Two kinds of dips*

Gelbes Thaicurry mit Putenbrust und Gemüse
Yellow Thai curry with turkey breast and vegetables

Gebratene Eiernudeln mit Gemüse und scharfen Erdnüssen
Roasted noodles with vegetables and hot peanuts

Süß-saure Rindfleischbällchen / *Sweet and sour beef balls*

Duftreis / *Smelled rice*

Kokoscreme mit tropischem Fruchtsalat
Coconut cream with tropical fruit salad

Mangomousse mit Guavenmark
Puree of mango with guava-pulp

Mediterranes Buffet im Oberhaus: / Mediterranean buffet in the „Oberhaus“:

Pastasalat mit Kirschtomaten, Rucola und Mozzarellaperlen
Pasta salad with tomatoes, rucola and mozzarella

Couscous-Salat-mit gebratenem Gemüse / *Couscous salad & roasted vegetables*

Polpette al pesto – Feine Hackfleischbällchen mit Pesto
Polpette al pesto – Minced meat balls with pesto

Mini-Tramezzini mit pikanter Gemüsecreme gefüllt
Small-tramezzini with spicy vegetable-crème

Mailänder Salami, Pancetta und Oliven mit Parmesanspänen
Salami, Pancetta and olives with sliced Parmesan cheese

Auswahl von verschiedenem gebratenem und mariniertem Gemüse
Different kinds of baked and marinated vegetables

Mediterrane Salatbar mit Gorgonzaladressing und Vinaigrette
Various Mediterranean salads with cheese-dressing and vinaigrette

Hausgebackenes Brot / *home-made bread*

Front-Cooking aus der Riesenpfanne: Porchetta – Spanferkelbraten
Front-Cooking in a big pan: Porchetta – Sucking pig

Thunfisch-Medaillions auf Tomaten-Basilikumsauce
Medallion of tuna with tomato-basil sauce

Lasagne – Ricotta u. Blattspinat mit roter Pestosauce, gratiniert mit Mozzarella
Lasagne – spinach & Ricotta cheese, red pestosauce & gratinated with mozzarella

Ofenkartoffeln mit frischem Rosmarin / *Baked potatoes with fresh rosemary*

Tiramisu / *Tiramisu*

Panna cotta mit Waldbeeren / *panna cotta with wood berries*



Karibisches Buffet im Unterhaus:
Carribbean buffet in the „Unterhaus“:

Bulgur-Salat mit Tomaten, Minze und Zitrone
bulgur salad with tomatoes, mint and lemon

Jamaicanische Pasteten mit Hackfleisch und Chilischoten
Jamaican pie with minced meat and chilipepper

Wildreissalat mit Curry, Huhn und Mango aus Barbados
rice salad with curry, chicken and mango from Barbados

Oktopussalat nach karibischer Art
octopus-salad in Caribbean-style

Bananenchips
banana-chips

Gebratene Hähnchenflügel mit Mangochutney
roasted chicken-wings with mango chutney

Schweinefleischcurry aus Guadelope
pork-curry from Guadeloupe

Gebackene Süßkartoffeln
baked sweet potato

Garnelen mit kreolischer Sauce auf Gemüsereis
shrimps with Creole-sauce on vegetable-rice

Jamaicanische Kaffeecreme
Jamaican coffee crème

Bananen-Daiquiri-Pudding
banana-daiquiri-pudding



If you want to bring somebody with you,
it's possible to buy more dinner tickets at the registration desk.



FOOD DRINKS PERSONAL LOCATIONS

Räumlichkeiten
für bis zu **250 Personen!**

Catering-Service



Pasta & more
Restaurant • Catering

www.essen-macht-spas.de

Veitsmüllerweg 2 (im Lindenkeller) 85354 Freising Fon 08161-44386

