

Hotel Berlin, Berlin

Meet & Eat

Banquet portfolio 2021



We are certified – with us you can feel safe!
Learn more about our hygiene concept [here](#)

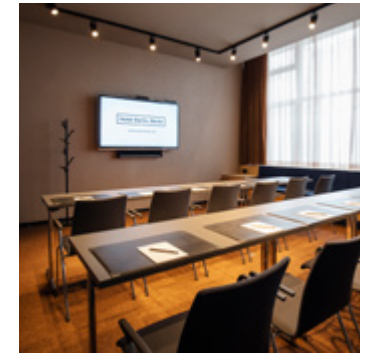
That's Berlin!

Make your event in Berlin an experience: with more than 4000m² of fresh and versatile meeting room space at your disposal.

Our focus on conscious meetings, sustainability and our individual branding options let you make our space yours. Enjoy menus tailored to your requirements in our state-of-the-art facilities and allow us to create the ideal atmosphere for you.

Leave the planning of your event in our expert hands!

conference@hotel-berlin.de



Contents

Menus

3 course menus	4
4 course menus	5
Veggie & vegan menus	6
Berliner buffet	7
Mediterranean buffet	8
Veggie buffet	9
Street food buffet	10
Finger food	11
Coffee breaks	12
Lunch boxes	13

Drinks	14 -15
Drink packages	16
Ingredients	17

Contact the Team!	18
--------------------------	-----------



3 course Menus

Menu 1

Starter

Smoky paprika soup
with feta and dill ¹⁶

Main

Beef steak with
herb butter, broccoli
and sweet potato
gratin ^{16,26}

Dessert

Mini apple strudel
with walnut ice cream ^{16,17,18}

€ 32,00 p.P

Menu 2

Starter

Beef carpaccio
with rocket, pine nuts
and parmesan chips ^{16,18}

Main

Pan fried fillet of pike perch
on saffron risotto with
grilled leek ^{16,26}

Dessert

Lime, Passion Fruit and
Gianduja crunch bar with
berries and homemade
poppy ice cream ^{16,17,18}

€ 38,50 p.P

Menu 3

Starter

Grilled vegetable tartare
with a bread stick and
crème fraîche ^{16,17,18}

Main

Ox cheek in a
mole sauce served on
white Polenta and
caramelized radicchio ^{16,21,30}

Dessert

Crème brûlée ^{16,24}

€ 42,00 p.P



4 course menus

Menu 1



Beef broth with pickles, carrots, celery, leek and fresh meadow herbs ^{1,16,21}



Creamy porcini soup with potato bread croutons ^{16,17,18}



Stewed roast beef and onions with rosemary potatoes and romanesco ^{16,21,30}



Mango passion fruit mousse with wild berry ragout and crunch ^{16,17,18,30}

€ 42,50 p. P

Menu 2



Terrine of foamy Grana Padano potato mousse with artichokes, tomatoes, avocado and black olives ^{1,16,21}



Pan fried fillet of pike perch with beetroot and pea cress ^{16,21,26}



Boiled ox cheek with mashed potatoes and Vichy carrots ^{16,11,30}



Viennese melange with bourbon vanilla, espresso cream and regional pistacchio ice cream ^{16,17,18,30}

€ 45,50 p. P

Menu 3



Grilled vegetable terrine under a swiss chard coat with frisee lettuce and confited tomatoes ^{1,16}



Fillet of red mullet with saffron risotto and watercress ^{16,21,26}

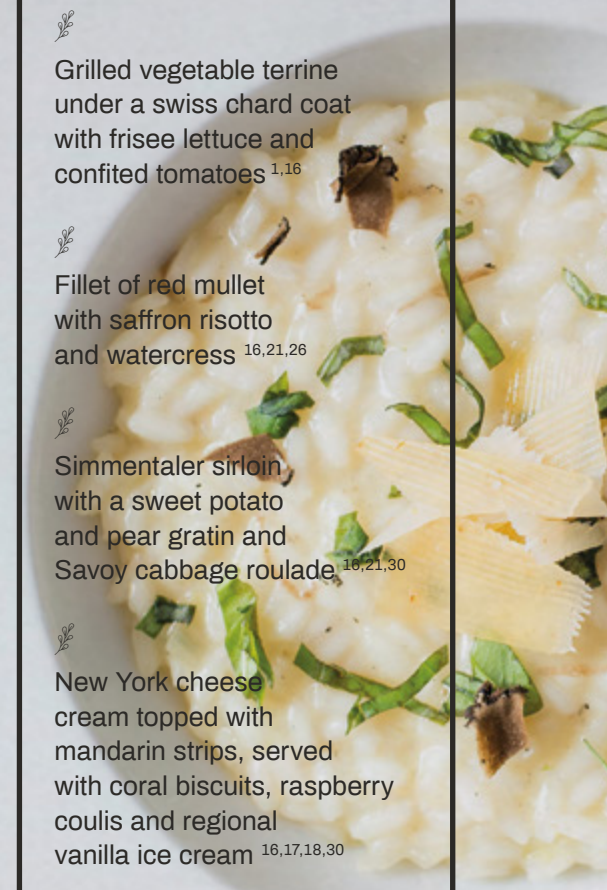


Simmentaler sirloin with a sweet potato and pear gratin and Savoy cabbage roulade ^{16,21,30}



New York cheese cream topped with mandarin strips, served with coral biscuits, raspberry coulis and regional vanilla ice cream ^{16,17,18,30}

€ 49,50 p. P



Veggie & Vegan



Vegan 4 course menu



Beetroot carpaccio with
walnuts and rocket ¹⁸



Smoked cauliflower soup
with chickpeas, turmeric and
coriander



Stuffed savoy cabbage
with sweet potato mash and
carrots in a tomato sauce ²¹



Vegan panna cotta
with white chocolate and
wild berries

€ 35,50 p. P

Vegetarian 3 course menu



Braised butternut squash
with lentils, red onions,
broad leaf parsley and
gorgonzola ¹⁶



Baked cauliflower
with tahini, pomegranate,
walnuts and coriander ^{16,18}

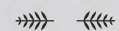


Caramel and macadamia
cheese cake ^{16,17,18,25}

€ 35,50 p. P

Berlin style buffet

Starters



Berlin style
potato salad ^{1,16,21,22}

'Werder' tomato and
cucumber salad
with spring onions ¹

Original Spreewälder
gherkins ¹

Leafy salad with
sides and dressings ^{1,22}

Bread selection
with herb quark and
salted butter ^{16,17,18}

Mains



Berlin style potato soup
with fried mettenden
and marjoram ^{1,16,20,21,24}

Homemade Berlin rissoles
with braised onions ^{1,16,21,24}

Little pork knuckle in
caraway jus ^{1,16,20,21,24}

Curried sausage ^{1,24}

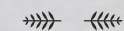
Jacket potatoes with
herb quark and linseed oil ¹⁶

Seasonal garden vegetables
from Brandenburg

Sauerkraut with bacon
and gammon steak ^{1,16,20,21,24}

Green pea purée ¹⁶

Desserts



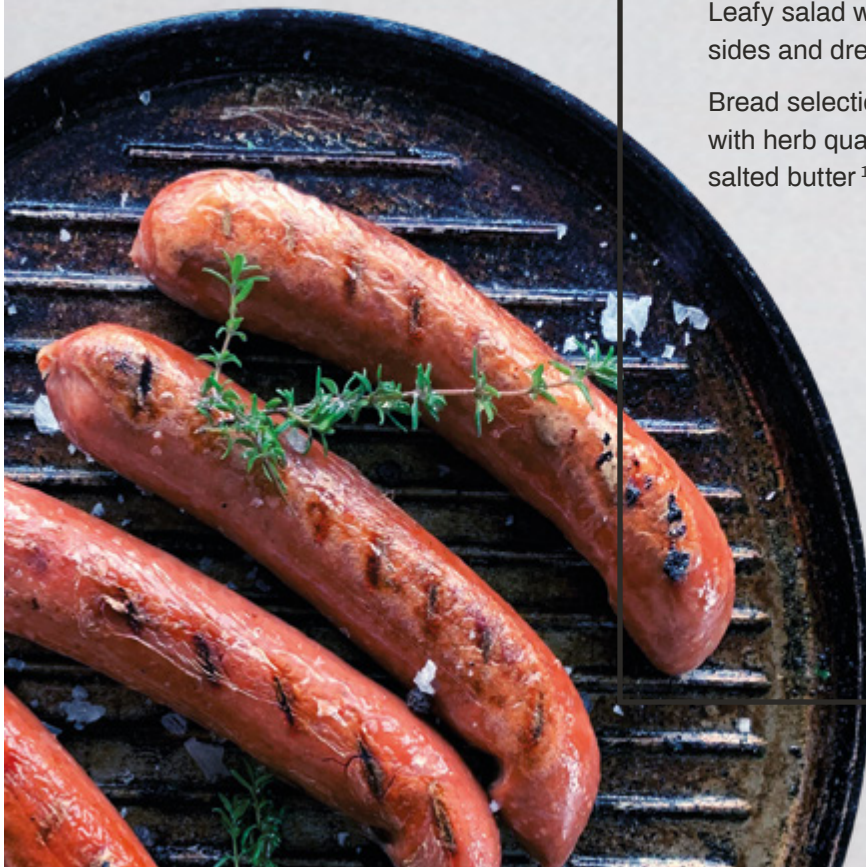
'Berliner Luft'
with lemon cream and
raspberry sauce ¹⁶

Homemade
Berlin style pancakes ^{16,17,18}

Red fruit jelly
with vanilla sauce ¹⁶

Grandma's
cheese cake ^{16,17,18}

€ 35,50 p.P





Mediterranean buffet

Starters



Italian country ham
with cantaloupe melon,
mortadella and salami ^{20,24}

Antipasti in Aromatica,
with sheep cheese ¹⁶

Chicken salad
with dried veges
and fresh herbs ¹³

Tomate Caprese
with basil pesto ^{16,18}

Leafy salad with sides
and dressings ^{1,22}

Bread roll, ciabatta
and baguette selection
with butter ^{16,17,18}

Mains



White bean soup
with chorizo and
savory ^{20,21,24,30}

Mediterranean roast veal
with dried tomatoes
and olives ^{13,18,21,30}

Pan fried filet
of sea bream
with a safran
sauce ^{16,21,26,30}

Patatas bravas –
spanish potatoes

Beetroot gnocchi
with pine nuts ^{16,18,25}

Zucchini with paprika
and thyme

Spaghetti
Puttanesca ^{16,17,21,25,26,30}

Desserts



Tiramisu ^{1,16,17,18,25,30}

Cherry mascarpone
mousse ^{16,17,24,25,27}

Chocolate
shavings ^{16,17,24,25,27}

Sliced fruit with
nuts and honey ^{16,18}

Tartufo ^{16,17,18,25,27,30}

€ 40,00 p. P

Veggie buffet

Menu 1



Couscous salad ^{1,17,18,21,22}

Tomato and mozzarella with
sweet basil pesto ^{16,18}

Leafy salad with sides
and dressings ^{1,22}

Sliced bread and rolls with
butter and oil ^{16,17}

Asparagus bread pudding ^{16,17,18,25}



Baked cauliflower
filled with pesto ^{16,17,18,25}

Roasted 'La Ratte' potatoes
with rosemary ¹⁶

Tender wheat with lentils
and baked onions ^{1,16,17,18}

Pumpkin with red onions,
pine nuts and yogurt dip ^{16,18}



'Kalter Hund' ^{16,17,18,25,28,30}

Wild berry mousse ^{16,17,18,25,28,30}

Melon cubes

€ 32,00 p. P

Menu 2



Grilled vegetables ¹⁶

Parsley salad with mint
and bulgur ^{1,16,17,18}

Leafy salad with sides
and dressings ^{1,22}

Sliced bread and rolls with
butter and oil ^{16,17}



Roasted fennel
with anise seeds and dill ¹⁶

Stuffed sweet potatoes
with spinach and mozzarella ¹⁶

Whole cauliflower baked with
Veloute, lemon, broad leaf parsley
and parmesan ¹⁶

Braised eggplant with yogurt,
pomegranate and coriander ¹⁶



Bavarian cream
with berries ^{16,17,18,25}

White chocolate
sponge cake ^{16,17,18,25,28,30}

Pineapple cubes ^{16,17,18,25}

Profiteroles ^{16,17,18,25}

€ 36,50 p. P

Menu 3



Coleslaw with oranges ^{16,18}

Beetroot salad with
feta and parsley ^{1,16,17,18}

Leafy salad with sides
and dressings ^{1,22}

Sliced bread and rolls with
butter and oil ^{16,17}



Roasted peppers
with gremolata ^{16,18}

New potatoes
with rosemary ¹⁶

Sweet potato curry with
chickpeas, coriander
and nuts ^{16,18,21}

3 different lentils with
root veges ^{16,21}

Vegan duck with
Asian style veges ^{1,2,21,27,28}

Chickpea and pistachio pastries
with sumak yogurt ^{1,16,21,22}



Caipirinha mousse ^{16,17,24,27,30}

White chocolate
sponge cake ^{16,17,18,25}

Lime and passion fruit crunch
^{16,17,18,25,27}

Sliced fruit

€ 42,00 p. P

Street food buffet



Starters



Sweet potato caesar salad with grapes ^{1,16,21,22,25,26}

Baked tomatoes with feta and melon ^{1,16}

Leafy salad with sides and dressings ^{1,22}

Sliced bread and rolls with butter and oil ^{16,17}

Mains



Choose your burger:

100% Brandenburg beef

Salmon ²⁶

Avocado and Sesame seed ²⁸

with:

Onion, lettuce, tomato und gherkin

Sweet potato fries ^{1,17,18}

Dips:

Premium ketchup ¹

Truffle mayo ^{1,21,25}

BBQ sauce ^{1,13,21,22}

Desserts



Crème brûlée ¹⁶

Mascarpone with fresh strawberries ^{16,17,18,25}

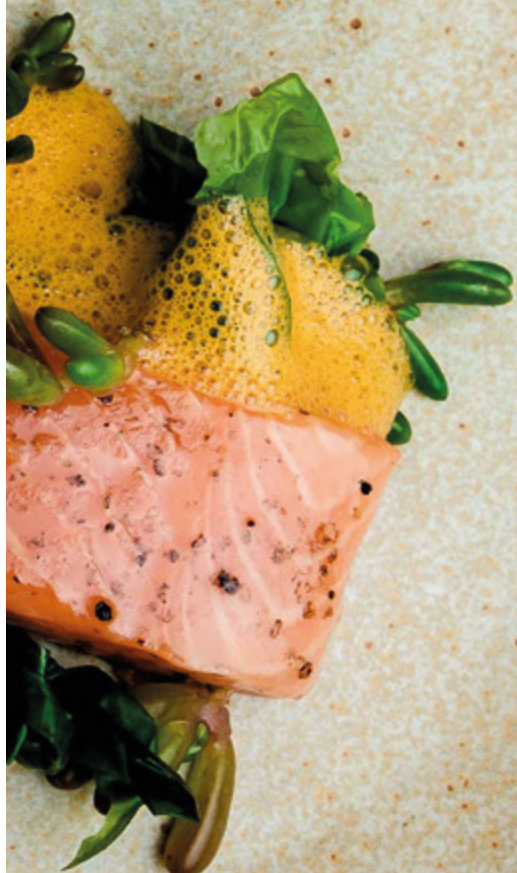
Fruit salad with nuts ¹⁸

Homemade iced tea

€ 38,50 p. P

Finger food

Creatively concocted with an eye for detail, let our finger foods inspire you!



Menu 1

Papaya salad with coriander,
Peanuts and chilli ^{1,12,18,26,28}

Caesar Salad with
grated parmesan ^{16,17,18,25,26}

Two kinds of hummus
with a bread stick ^{1,16,17,18}

Colorful root vegetables
with wasabi mayo ^{1,16}

Reuben sandwich ^{1,16,17,18,21,22}

Chicken chili
cheese Burger ^{1,16,17,18,21,22}

Pineapple and kiwi fruit salad

Crème brûlée ^{16,17,18}

Cherry and mascarpone
cream ^{16,17,18,24,25}

€ 30,00 p. P

Menu 2

Feta and melon ¹⁶

Asian style summer roll
with glass noodles, coriander
and salad ^{1,21}

prawn crackers with salmon,
Wasabi mayo and
coriander ^{1,25}

Berlin style curried sausage ^{1,24}

Reuben sandwich ^{1,16,17,18,22}

Double baked chicken
with peanuts and
coriander ^{1,17,18,27,28}

Vacuum-packed pineapple
with lemon oil
and pine nuts ¹⁸

Foam kiss
with passion fruit ^{16,18}

Carrot cake ^{16,17,18}

€ 36,50 p. P

Menu 3*

'Hinterhof'

Pork knuckle praline on
sauerkraut jelly ^{1,16,17,18,24}

Berlin style
curried sausage ^{1,24}

Noodle and
sausage goulash ^{16,17,18,21,24}

French toast with alpine
caramel ice cream ^{16,17,18}

'Kalter Hund' ^{16,17,18}

'Rooftop'

Avocado and shrimp salad ^{1,19}

Reuben sandwich ^{1,16,17,18,22}

Meatballs with beetroot,
potato espuma and caper
sauce ^{1,16,17,18}

'Berliner Luft' ^{16,30}

Mocca cubes
with gold leaf ^{16,17,18}

€ 42,50 p. P

*from 20 people.

Coffee breaks

Power box



Granola bar ^{17,18}
Trail mix ^{17,18}
Dried fruit
Vegan wine gums ²
Popcorn with
rosemary ¹⁶

€ 7,00 p.P

Vital



Granola bar ^{16,17,18}
Chia seed yoghurt
muesli snack ¹⁶
Sliced fruit served
in a mason jar with mint
and Berlin honey
Carrot juice
Trail mix ¹⁸

€ 12,50 p.P

Healthy



Raw food sandwich
with beetroot sprouts ^{16,17,18}
Yoghurt with
fresh strawberries ¹⁶
Pineapple with lemon oil
and pine nuts ¹⁸
Freshly pressed orange juice
Hummus with
a bread stick ^{1,16,17,18,28}
Whole-grain rolls
with herb quark and
wild meadow herbs

€ 14,50 p.P

Bio mix



Bio fruit smoothie
Bio sandwich with
avocado, poached egg
and Chives ^{16,17,18}
Bio fruit salad
Natural yoghurt
with raspberries ¹⁶
Bio Flat cake ^{16,17,18}
Bio Granola bar ^{16,17,18}

€ 20,50 p.P



Lunch boxes

Available for up to 350 people.



Burrito box

Mexican burrito filled with quinoa, avocado, chicken, black beans and tomatillo sauce served with a sour cream dip and a drink

€ 12,50 p. P

Lunch box

An apple and a banana

Water^{0,2L}

Fruit juice^{0,2L}

Flat cake

Granola bar

Sandwich

€ 14,00 p. P

Veggie burrito box

Mexican burrito filled with quinoa, avocado, tofu, black beans and tomatillo sauce served with a sour cream dip and a drink

€ 12,50 p. P

Bio box

Bio apple

Bio chocolate bar

Bio fruit juice

Bio Flat cake

Bio Sandwich with regional sausage or cheese

€ 25,00 p. P

Drinks



Non-alcoholic drinks

Gerolsteiner (still/classic)	0,25 l	€ 3,50
	0,75 l	€ 8,50
Cola	0,2 l	€ 3,50
Cola light	0,2 l	€ 3,50
Fanta	0,2 l	€ 3,50
Sprite	0,2 l	€ 3,50
Tonic water	0,2 l	€ 3,80
Bitter lemon	0,2 l	€ 3,80
Ginger ale	0,2 l	€ 3,80
Red Bull	0,25l	€ 4,50
Juices and nectars	0,2 l	€ 3,50

Coffee and Tea

Cup of coffee	€ 3,50
Espresso	€ 3,30
Double espresso	€ 5,00
Cappuccino	€ 3,80

Beer

Berliner Pilsner from the tap	0,30 l	€ 4,00
	0,50 l	€ 5,50
Schöfferhof Wheat beer	0,50 l	€ 5,80
Bitburger, 0,0% alcohol-free	0,33 l	€ 4,00
Berliner Weiße – red or green	0,33 l	€ 4,00

Spirits

Ramazzotti	4 cl	€ 6,50
Grappa Chardonnay	4 cl	€ 7,50
Malteser Aquavit	4 cl	€ 6,50
Johnnie Walker Red Label	4 cl	€ 8,00
Adler Gin	4 cl	€ 8,00
Morand Obstbrand, various sorts	4 cl	€ 9,50
Absolut Vodka	4 cl	€ 6,50

Champagne and sparkling wines 0.75l

Lutter & Wegner sparkling wine	€ 29,50
Prosecco Vino Spumante Brut Col Del Sole	€ 38,00
Pommery	€ 89,00

Bottled wine

White wine

0.75l € 23

Cal y Canto blanco, Viura & Verdejo € 23

Dry, fresh and tangy white wine with aromas that recall citrus, grapefruit and white blossom. A fine, aromatic white wine suitable for any occasion.

Riesling € 26

Full-bodied, harmonious Riesling with an excellent balance of acidic and fruit properties.

Grauer Burgunder Kloster Limburg € 28

Full-bodied and well-rounded, this wine pairs well with many dishes thanks to its fine balance of freshly fruity aromas.

Chardonnay Aimery € 27

Balanced and well-rounded, with playful mix of acidity and fragrances.

Weißer Reben Ludi Neiss € 31

Crisp, fresh and light like summer!

Weißburgunder Schneider € 34

Fresh and elegant on the nose, with aromas of apple, grapefruit, peach, rich floral accents and a hint of gravel. Very elegant on the palate, delicately fruity and spicy, with a long mellowness and good length.

Viognier Les Alexandrins € 32

An aromatic, uncomplicated Viognier.

Gavi "Spinola", Cortese € 36

A light and harmonious wine. Fruity, fresh and elegant with a well balanced acidity.

Red wine

0.75l € 23

Cal y Canto tinto, Tempranillo, Merlot, Syrah € 23

Brilliantly rich, dark red color. Spicy and fruity and with character notes of blackberries, white pepper and sour cherry. An easy-to-drink wine that offers more than the everyday!

Spätburgunder Kloster Limburg € 28

Relatively light wine with typical aromas of red berries and a hint of bitter almond in the palate.

Cabernet Sauvignon Aimery € 27

With typical expressions of black currants and cherries, a harmonious, medium bodied wine.

Rote Reben Ludi Neiss € 31

A medium-bodied, elegant wine with soft, round tannins and harmonious lingering finish.

Cuveé Ursprung Schneider, Cabernet Sauvignon, Merlot und Portugieser € 34

Dense aromas of blackberries and cherries as well as notes of chocolate and herbs. Refined in wooden barrels and powerful and lush in taste.

Côtes du Rhône rouge
"Les Terrasses de l'Eridian" € 31

Classic Côtes du Rhône. The palate is fruity and fleshy in structure with well-balanced acidity.

Primitivo Salento "Collezione Insieme" € 27

A bouquet of ripe, dark blackberries and mulberries paired with components of spicy raisin. Intensely fragrant and fruity on the palate. With a harmonious and lengthy finish.

Raiza Crianza € 28

Bright ruby red colour. This wine expresses a complex and well-balanced structure with flavors of red fruit jam and nuances of coffee and cocoa.

All prices in euros including service and VAT. (*) Wines are ordered goods, orders must be bindingly placed 10 days before the event.

Drinks packages



Beverage package dinner from 30 persons

House wine white and red, mineral water apple
and orange juice, Coca Cola, Coca Cola light,
Berliner Pilsner, coffee and tea

2 hours	p. P.	€ 25,00
3 hours	p. P.	€ 35,00
each additional hour	p. P.	€ 8,00

Additionally bookable

House brand sparkling wine	p. P./60min	€ 2,00
3 Long drinks	p. P./60min	€ 6,00


Standard welcome reception

Sparkling wine,	p. P. /60min	€ 12,50
orange juice, water	p. P. /30min	€ 10,00

Advanced welcome reception

Sparkling wine, orange juice, beer, house wine, water	p. P. /60min	€ 16,50
	p. P. /30min	€ 14,00

At all welcome receptions sparkling wine can
be replaced with champagne for an extra charge of
€ 5,00 p.p.



Contents & allergens:



Nr. 1: contains preservatives Nr. 2: contains coloring agents Nr. 3: contains antioxidants Nr. 4: contains sweetening agent saccharin Nr. 5: contains sweetening agent cyclamate Nr. 6: contains Aspartame Nr. 7: contains sweetening agent acesulfame Nr. 8: contains phosphate Nr. 9: sulfured Nr. 10: contains chinin Nr. 11: contains coffee Nr. 12: contains flavour enhancers Nr. 13: blackened Nr. 14: honey coated Nr. 15: genetically engineered Nr. 16: contains lactose Nr. 17: contains gluten Nr. 18: contains nuts Nr. 19: contains shellfish Nr. 20: contains pickling salts Nr. 21: contains celery Nr. 22: contains mustard Nr. 23: contains lupine Nr. 24: pork Nr. 25: eggs Nr. 26: fish Nr. 27: contains soybeans Nr. 28: contains sesame seeds Nr. 29: contains shellfish Nr. 30 contains alcohol.




At Hotel Berlin, Berlin we want everyone to feel comfortable and cared for. So, prior to your event, just let us know how many vegetarians and vegans will be attending and our chefs will prepare suitable and equally delicious alternatives. To ensure every detail of your event runs smoothly, it's also important for us to be informed in advance about any guests who may suffer from allergies. Any guests who have personal concerns are also welcome to meet with our chef beforehand to discuss possible alternatives.

Please note that despite the exceptional care taken to avoid cross contamination, in exceptional cases other allergens may be included in products.



Our focus is on exceptionally good taste, and we work with seasonal and local products as much as possible.

Because **Hotel Berlin, Berlin** cares 



Hotel Berlin, Berlin
Lützowplatz 17
10785 Berlin, Germany

conference@hotel-berlin.de
T +49 (0) 30 26 050
www.hotel-berlin.de