

Hotel Berlin, Berlin

# Meet & Eat

*Banquet portfolio*






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# Grazing Table

*This table brimming with tasty delicacies invites you into a convivial and informal atmosphere full of discovery and enjoyment.*

## *Breads* <sup>16,17,18,28</sup>

Baguette  
Pita  
Rye bread  
Grissini

## *Cold cuts* <sup>20,21,22,24</sup>

Italian salami  
Black Forest ham  
Truffle ham

## *Cheeses* <sup>2,16</sup>

Edam  
Le gruyere  
Brie

## *Spreads*

Hummus with pomegranate <sup>28</sup>  
Beetroot Hummus <sup>28</sup>  
Herby cream cheese <sup>16</sup>  
Butter <sup>16</sup>  
Cream cheese <sup>16</sup>  
Homemade strawberry jam

## *Veges*

Cucumber sticks  
Carrot sticks  
Cocktail tomatoes  
Olives <sup>13</sup>

## *Fruit*

Figs  
Grapes  
Pink grapefruit  
Kiwifruit  
Honey melon  
Sun dried apricots<sup>9</sup>  
Sun dried plums <sup>9</sup>  
Sun dried apple rings <sup>9</sup>

## *Deco*

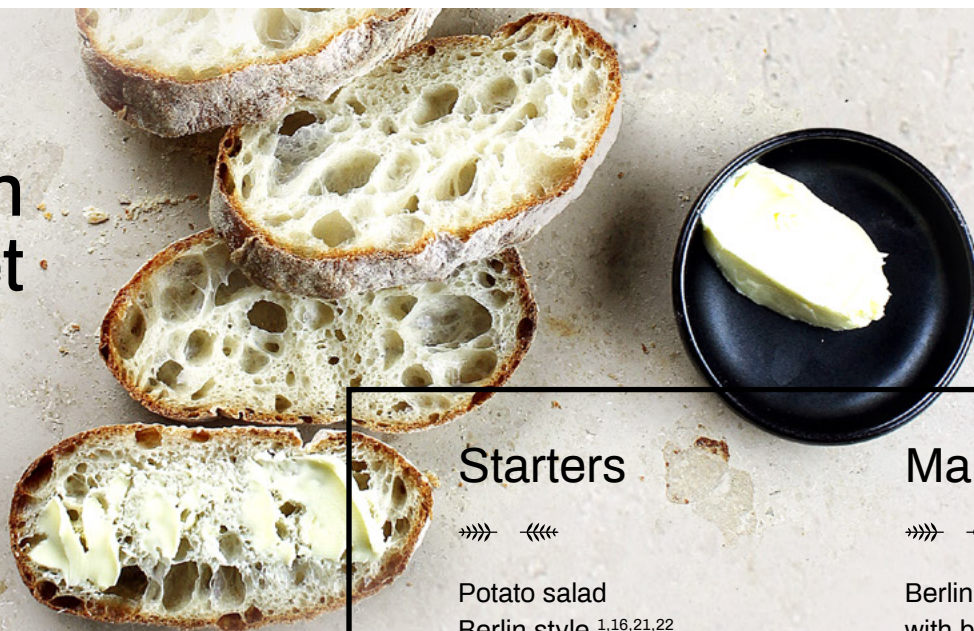
Eucalyptus  
Fresh flowers  
Rosemary

€ 59,00 p.P

\* Available for 30 - 60 people.



# Berlin buffet



## Starters



Potato salad  
Berlin style <sup>1,16,21,22</sup>

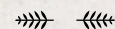
Werder tomato-pickle salad  
with spring onions <sup>1</sup>

Original Spreewäld  
gherkins <sup>1</sup>

Leafy salad with  
sides and dressings <sup>1,22</sup>

Bread selection  
with fresh herb cheese and  
salted Butter <sup>16,17,18</sup>

## Mains



Berlin style potato soup  
with bakes Mettenden  
and marjoram <sup>1,16,20,21,24</sup>

Homemade Berliner meat balls  
with braised onions <sup>1,16,21,24</sup>

Mini knuckle of pork  
in caraway sauce <sup>1,16,20,21,24</sup>

Currywurst <sup>1,24</sup>

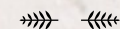
Jacket potatoes with  
fresh herb cheese  
and linseed oil <sup>16</sup>

Brandenburg sourced  
seasonal garden veggies

Sauerkraut <sup>1,16,20,21</sup>

Mushy peas <sup>16</sup>

## Desserts



Homemade  
Berliner pancakes <sup>16,17,18</sup>

Rote Grütze  
with vanilla sauce <sup>16</sup>

Grandma's  
cheesecake <sup>16,17,18</sup>

€ 50,00 p.P





# Mediterranean buffet

## Starters



Italian country ham  
with cantaloupe melon,  
Mortadella and salami <sup>20,24</sup>

Antipasti <sup>16</sup>

Chicken salad  
with sun-dried veggies  
and fresh herbs <sup>13</sup>

Tomato Caprese  
with basil pesto <sup>16,18</sup>

Leafy salad with sides  
and dressings <sup>1,22</sup>

A selection of bread rolls,  
Ciabatta and Baguettes  
with Butter <sup>16,17,18</sup>

## Mains



White bean soup  
with chorizo and  
herbs <sup>20,21,24,30</sup>

Mediterranean veal rolls  
with dried tomatoes  
and olives <sup>13,18,21,30</sup>

Pan fried fillet of sea bream  
with saffron sauce <sup>16,21,26,30</sup>

Patatas bravas –  
spanish potatoes

Beetroot Gnocchi  
with pine nuts <sup>16,18,25</sup>

Zucchini and paprika mix  
with thyme

Spaghetti  
Puttanesca <sup>16,17,21,25,26,30</sup>

## Desserts



Tiramisu <sup>1,16,17,18,25,30</sup>

Salted caramel  
mousse <sup>16,17,24,25,27</sup>

Sliced fruit  
with nuts and honey <sup>16,18</sup>

Tartufo <sup>16,17,18,25,27,30</sup>

€ 52,00 p.P



# Veggie Buffet



## Starters



Oven baked veggies<sup>16</sup>

Parsley salad with mint  
and Bulgur <sup>1,16,17,18</sup>

Leafy salad with sides  
and dressings <sup>1,22</sup>

Sliced fresh breads and rolls  
with butter and oil <sup>16,17</sup>

## Mains



Roasted fennel  
with aniseed and dill <sup>16</sup>

Stuffed sweet potatoes  
with spinach and mozzarella <sup>16</sup>

Whole cauliflower  
baked with Veloute, lemon, flat  
leaf parsley and Parmesan <sup>16</sup>

Braised Eggplant  
with yoghurt, pomegranate  
and coriander <sup>16</sup>

## Desserts



Sponge cake with white  
chocolate <sup>16,17,18,25,28,30</sup>

Pineapple cubes <sup>16,17,18,25</sup>

Profiteroles <sup>16,17,18,25</sup>

€ 45,00 p. P



# Summer grill buffet

*Bookable from June through to September\**

## Starters



Sweet potato caesar salad with grapes <sup>1,16,21,22,25,26</sup>

Oven baked tomatoes with Feta and Melon <sup>1,16</sup>

Leafy salad with sides and dressings <sup>1,22</sup>

Sliced fresh breads and rolls with butter and oil <sup>16,17</sup>

## Mains



Choose your burger:

100% Brandenburg beef patty

Pulled pork <sup>21,24</sup>

Salmon atty <sup>26</sup>

Avocado with sesame <sup>28</sup>

add:

Olion, salad, tomato and gerkin

Sweet potato fries <sup>1,17,18</sup>

Dips:

Premium ketchup<sup>1</sup>

Truffle mayo <sup>1,21,25</sup>

BBQ sauce <sup>1,13,21,22</sup>

## Desserts



Crème brûlée <sup>16</sup>

Mascarpone with fresh strawberries <sup>16,17,18,25</sup>

Fruit salad with nuts <sup>18</sup>

Homemade iced tea

€ 52,00 p.P

\* Only available in the meeting room B5 and in group restaurant. bookable for 30 - 200 people.



# Bowl lunch



## Menu 1

red lentil soup  
with coconut milk <sup>21</sup>



avocado bowl <sup>1,28</sup>  
with Sushi rice, Hummus, Harissa  
carrots, romaine lettuce hearts,  
coriander & pomegranate seeds

Mango bowl <sup>1,28</sup>  
with black beans,  
sweet potato, romaine lettuce  
hearts, broccoli and sesame



salted caramel  
mousse <sup>1, 16, 24, 25</sup>

Pineapple chunks lightly  
drizzled in lemon oil

€ 28,00 p.P

## Menu 2

Sweet potato soup <sup>16,18</sup>  
with Edam and  
peanuts



Kimchi bowl <sup>1,12</sup>  
with Sushi rice, marinated  
cucumber, red onion, mungo  
sprouts, romaine lettuce hearts &  
coriander

Taco bowl <sup>1,17,18</sup>  
with avocado, red beans,  
romaine lettuce, sweet corn,  
tomatoes & tortilla chips



Caipirinha cream  
with Cachaça <sup>1,16,24</sup>

Melon cubes

€ 28,00 p.P

\* Available from 10 to 80 people.



# Boardroom Lunch



## Starters



Caesar Salad  
with Croutons and  
Parmesan <sup>16,17,22,25</sup>

Club Sandwich  
with chicken, egg  
and Bacon <sup>16,17,18,20,21,22,24,25</sup>

Whole grain canapés  
with Guacamole, Ruccola  
and cherry tomato <sup>16,18</sup>

## Soups



Sweet potato  
peanut soup <sup>16,18,21</sup>

Sliced bread and rolls  
with butter and oil <sup>16,17</sup>

## Desserts



Berlin style red fruit jelly  
with vanilla sauce <sup>16</sup>

Pound cake with white  
chocolate <sup>16,17,18,25,28,30</sup>

30,00 € p.P

\* Only available in the meeting areas A, B, C. For up to 80 people.



# Big bites\*

*for a small price*



## Hot Dog lunch

### *In the roll*

- | Pretzel-Brioche Hot Dog <sup>16,17,18,25</sup>
- | Gourmet Hot Dog <sup>16,17,18</sup>

### *Sausages*

- | Poultry sausages <sup>1,20,21</sup>
- | Vegetarian sausages <sup>1,21,22</sup>

### *Soßen*

- | Mustard <sup>22</sup>
- | Ketchup
- | Hotdog dressing

### *Sides*

- | Gherkins <sup>1,22</sup>
- | Fried onions <sup>17,18</sup>
- | Rotkohl <sup>1,30</sup>
- | Red cabbage <sup>1,22,24</sup>
- | Cucumber relish <sup>1,21,22</sup>

### *Dessert*

- | Red fruit jelly with vanilla sauce <sup>1,16</sup>

€ 18,00 p.P

## Currywurst lunch

### *Sausages*

- | Skinless pork currywurst <sup>1,24</sup>
- | Vegetarian currywurst <sup>1,21,22</sup>

### *Sides*

- | Homemade curry sauce <sup>1,21,22</sup>
- | Fries <sup>17</sup>

### *Dessert*

- | Berliner flat cake <sup>16,17,18,25</sup>

€ 18,00 p.P

## Burger lunch

### *Burger buns*

- | Sesame bun <sup>18,18,28</sup>
- | Black Sesame bun <sup>16,17,18,28</sup>

### *Patty*

- | Brandenburger beef patty 180g
- | Vegetarian bean patty 180g <sup>21,22</sup>

### *Sauces*

- | Mustard <sup>22</sup>
- | Ketchup
- | Burger dressing <sup>21,22</sup>

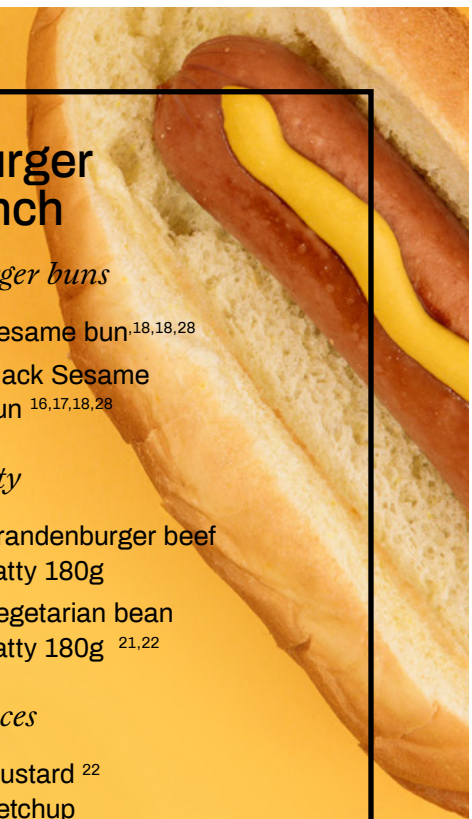
### *Sides*

- | Gherkins <sup>1,22</sup>
- | Fried onions <sup>17,18</sup>
- | Lettuce
- | Tomato
- | Cheese <sup>1,2,16</sup>
- | Fries <sup>17</sup>

### *Dessert*

- | Raspberry bliss donut <sup>16,17,18</sup>

€ 18,00 p.P



\* Available in the areas A, B, C



# Finger food

*Artfully mouth-watering bites  
down to the smallest detail.*



## Menu 1

Papaya salad with coriander,  
peanuts and chili <sup>1,12,18,26,28</sup>

Caesar salad with  
grated parmesan <sup>16,17,18,25,26</sup>

Twofold hummus  
with bread sticks <sup>1,16,17,18</sup>

Colourful mixed root veges  
with wasabi mayo <sup>1,16</sup>

Reuben sandwich <sup>1,16,17,18,21,22</sup>

Chicken chili  
cheese burger <sup>1,16,17,18,21,22</sup>

Pineapple and kiwifruit salad

Crème brûlée <sup>16,17,18</sup>

Cherry & mascarpone  
cream <sup>16,17,18,24,25</sup>

€ 32,00 p. P

## Menu 2

Melon and Feta<sup>16</sup>

Summer rolls  
with glass noodles, coriander  
and salad <sup>1,21</sup>

prawn crackers with salmon,  
wasabi-mayo and  
coriander <sup>1,25</sup>

Berliner currywurst <sup>1,24</sup>

Reuben sandwich <sup>1,16,17,18,22</sup>

Twice baked chicken  
with peanuts  
and coriander <sup>1,17,18,27,28</sup>

vacuum-packed pineapple  
with lemon oil  
and pine nuts <sup>18</sup>

'Schaumkuss'  
with pPassions fruit <sup>16,18</sup>

Carrot cake <sup>16,17,18</sup>

€ 38,00 p. P

## Menu 3\*

### Courtyard

Pork knuckle praline  
on a bed of sauerkraut<sup>1,16,17,18,24</sup>

Berliner currywurst <sup>1,24</sup>

Pasta with sausage  
goulash <sup>16,17,18,21,24</sup>

French toast with alpine  
caramel ice cream <sup>16,17,18</sup>

Kalter Hand <sup>16,17,18</sup>

### Rooftop

Avocado salad  
with shrimp <sup>1,19</sup>

Reuben sandwich <sup>1,16,17,18,22</sup>

Königsberger Klopse  
with beetroot,  
potato espuma  
& caper sauce <sup>1,16,17,18</sup>

Apple caramel cake <sup>16,17,18</sup>

Mocca cubes  
with gold leaf <sup>16,17,18</sup>

€ 45,00 p. P

Calculated 7 pieces per Person. \*from 20 people.



# Lunch Boxes\*

from 1 – 350 pieces

## Veggie burrito box

Burrito packed with quinoa, avocado, Tofu, black beans and tomatillo salsa, sour cream dip and a drink

€ 12,50 p. P

## Burrito box

Burrito packed with quinoa, avocado, chicken, black beans and tomatillo salsa, sour cream dDip and a drink

€ 12,50 p. P

## Lunch box

Apple & banana

Water <sup>0,2 L</sup>

Fruit juice <sup>0,2 L</sup>

Pound cake

Granola bar

Sandwich

€ 14,00 p. P

\*There is a 4 Euro packaging surcharge.

For groups above 150 people the buffet is laid out for self selection and packing.



# Drinks

## Alcohol-free drinks

Gerolsteiner (Still/Classic)	0,25 l	€ 3,50
	0,75 l	€ 8,50
Fritz Cola	0,2 l	€ 3,50
Fritz Cola sugar-free	0,2 l	€ 3,50
Fritz-Limo orange	0,2 l	€ 3,50
Fritz-Limo lemon	0,2 l	€ 3,50
Thomas Henry Bitter Lemon	0,2 l	€ 4,00
Thomas Henry Ginger Ale	0,2 l	€ 4,00
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

## Bottled beer

Schultheiss	0,33 l	€ 4,00
Tucher wheat beer	0,50 l	€ 5,50
<i>(light, dark &amp; non-alcoholic)</i>		
Claushaler pilsner non-alcoholic	0,33 l	€ 4,00

## Draught beer from 100 people

Schultheiss	0,30 l	€ 4,00
Schultheiss	0,50 l	€ 5,50
Oberdorfer Hell	0,30 l	€ 4,00
Oberdorfer Hell	0,50 l	€ 4,00





## Bottled wine

### Whites

0.75l

Riesling Kloster Limburg € 29

*Weingut Kloster Limburg winery*

Full-bodied and rounded, goes well with many dishes due to its balance of fine fruit aromas.

Grauburgander vom Kalkstein € 33

*Ludi Neiss winery*

This wine grows on calcareous soil, from which it gets its delicately spicy taste. Notes of walnuts, ripe apples and quinces are found in the scent and taste. Light to medium strong.

Cuvée Blanc € 33

Bacchus, Scheurebe, Silvaner, Riesling

*Anette Closheim winery*

Refreshing, animating fruit on the nose, juicy and full-bodied with an invigorating finish.

Weisser Burgander € 39

*Weingut Knewitz winery*

Pale yellow with a full pledge of serious Pinot Blanc on the nose: white lilac paired with pear and spicy notes of mace.

### Reds

0.75l

Spätburgander Kloster Limburg € 29

*Kloster Limburg winery*

Typical fruit of red berries with a somewhat bitter almond taste, relatively light.

That's Neiss Cuvée € 36

*Ludi Neiss winery*

A not too heavy, international style wine with cocoa & red pepper, berries and spices. Dry, soft at the back, very balanced grapes: Cabernet Franc & Cabernet Sauvignon.

Merlot Bender Wine € 39

*Bender Wine*

This wine has been aged in old and new barrels and shows good structure and complexity. Its aromas are typical with cherries and plums, with a hint of coffee and spice. Pairs well with game, beef and lamb dishes..

Cuveé Ursprung € 48

*Markus Schneider winery*

The blend of Cabernet, Merlot and Portuguese shows very early spreading. Red and dark berry notes and aromas of chocolate and herbs.

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



# Drinks packages

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## 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.	€ 29,00
3 hours	p. P.	€ 39,00
each additional hour	p. P.	€ 18,00

## Standard welcome reception

Sparkling wine, orange juice, water  
p.P. per hour/ 60min

€ 19,00

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## 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 caffeine 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





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Commerzbank IBAN: DE79 3004 0000 0107 0093 00 | SWIFT (BIC): COBADEFFXXX | Amtsgericht Berlin-Charlottenburg HRB 96069