Hotel Berlin, Berlin

Banquet portfolio

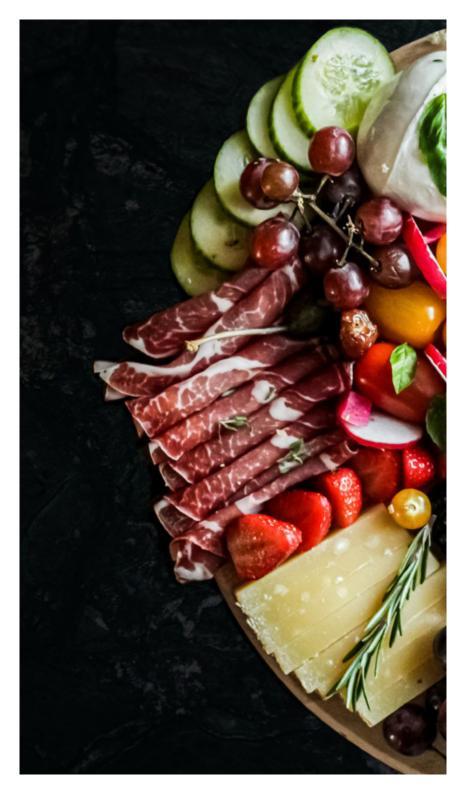
2024

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Grazing table

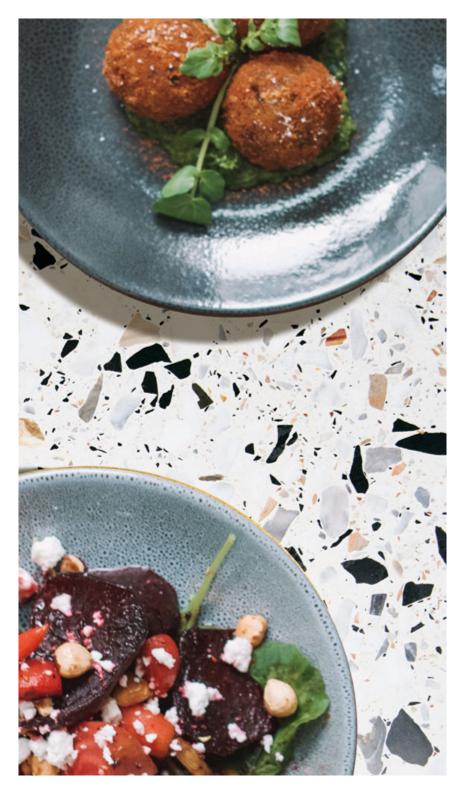
Bread ^{16,17,18,28} Baguette Pita Rye bread Grissini Assorted meats ^{20,21,22,24} Italian salami Black forest ham Truffle ham Cheese ^{2,16} Edamer Le Gruyere Brie Spreads Hummus with pomegranate ²⁸ Beetroot Hummus ²⁸ Herbal curd ¹⁶ Butter ¹⁶ Cream Cheese ¹⁶ Homemade strawberry jam

Cucumber sticks Carrot sticks Cocktail tomatoes Olives ¹³ Figs Grapes Pink grapefruit Kiwi Honeydew melon Sun dried apricots⁹ Sun dried plums⁹ Sun dried apple slices⁹

Fruit

Decoration Eucalyptus Fresh flowers Rosemary

* Available for 30-60 people



Berliner buffet

Starters

Potato salad Berliner style ^{1,16,21,22}

Werder tomato-pickle salad with spring onions¹

Original Spreewaldr gherkins ¹

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

Bread selection with herbal curd and salted butter ^{16,17,18}

Mains

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

Homemade berlin meat balls with braised onions 1,16,21,24

Mini knuckle of pork in caraway sauce ^{1,16,20,21,24} Currywurst ^{1,24}

Jacket boiled potatoes with fresh herb curd and lineseed oil ¹⁶

Brandenburg sourced seasonal garden vegetables Sauerkraut ^{1,16,20,21}

Pea puree ¹⁶

Desserts

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

Rote Grütze with vanilla sauce ¹⁶

Grandma's cheesecake ^{16,17,18}



Mediterranean buffet

Starters

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

Antipasti 16

Chicken salad with dried vegetables and fresh herbs ¹³

Tomato caprese with basil pesto ^{16,18}

Leafy salad with sides and dressings 1,22

A selection of bread rolls, ciabatta and baguettes with butter 16,17,18

Mains

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

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

Pan fried gilthead filet in saffron sauce ^{16,21,26,30}

Patatas bravas – Spanish potatoes

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

Zucchini and paprika mix with thyme

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

Desserts

Tiramisu 1,16,17,18,25,30

Salted caramel mousse ^{16,17,24,25,27}

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

Tartufo 16,17,18,25,27,30



Low carbon buffet

We work with Klimato to calculate the CO2 emissions of our dishes. This menu has a low carbon footprint¹.

B 2.82 kg CO₂e

Starters

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Couscous salad 1

Summertime Pasta salad^{16,17,18,22}

Grilled vegetables in olive oil and rosemary

Leafy salad with sides and dressings^{1,22,21}

Pita bread with butter, oil and vinegar ^{1,16,17,18,25}

Mains

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Vegan shawarma with coconut yogurt and harissa ^{1,21}

Pan fried quinoa with sweet potato, pineapple and curry ¹

Carrot sticks

Small jacket boiled potatoes

Hemp balls with vegan mayonnaise ^{1,17,18}

Desserts

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Fruit salad Regional sheet cake ^{16,17,18}

* Available for 30-300 people. ¹per standardized full-size 400g serving.

🛡 Klimato



Sommer grill buffet

Starters

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

Baked tomatoes with feta cheese and melon 1,16

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

Bread rolls and bread with butter and oil $^{\rm 16,17}$

Λ	<i>Iains</i>
С	hoose your burger:
Ī	100% Brandenburg beef patty

Pulled pork ^{21,24}

Salmon patty ²⁶

Avocado with sesame 28

Plus:

Onions, salad, tomato and pickles Sweet potato fries ^{1,17,18}

Dips:

Premium ketchup¹ Truffle mayo ^{1,21,25} BBQ sauce ^{1,13,21,22}

Desserts

Crème Brûlée 16

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

Fruit salad with nuts ¹⁸

Homemade iced tea

* Available from June to September only in the meeting room B5 and in the group restaurant Available for 30-200 people





Bowl Iunch

Menu 1

Red lentil soup with coconut milk ²¹

ele

Avocado bowl ^{1,28} With sushi rice, hummus, harissa carrots, romaine lettuce hearts, coriander and pomegranate seeds

Mango bowl ^{1,28} with black beans, sweet potato, romaine lettuce hearts, broccoli and sesame

ele

Salted caramel mousse 1, 16, 24,25

Pineapple chunks lightly drizzled in lemon oil

Menu 2

Sweet potato soup with edamame and peanuts ^{16,18}

ele

Kimchi bowl ^{1,12} with sushi rice, marinated cucumber, red onion, mungo sprouts, romaine lettuce hearts and coriander

Taco bowl^{1,17,18} with avocado, red beans, romaine lettuce, sweet corn, tomatoes and tortilla chips

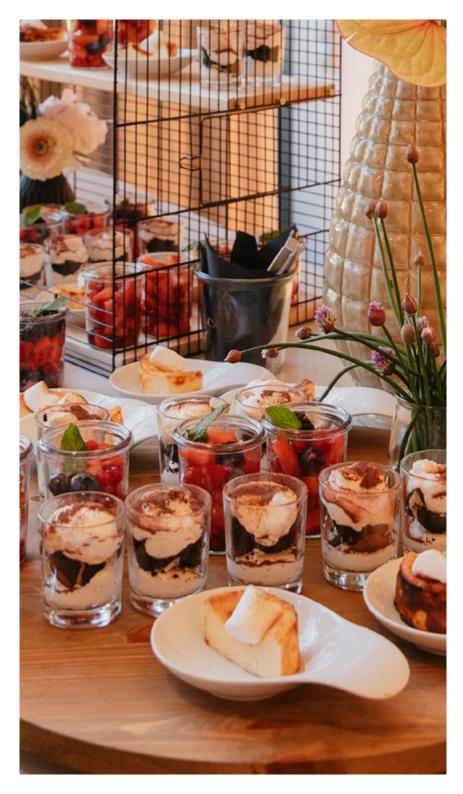
ele

Caipirinha cream with Cachaça Melon cubes ^{1,16,24}

28,00 € p.P

28,00 € p.P

* Available for 10-80 people.



Finger food

7 pieces per person are calculated

Menu 1

Papaya salad with coriander, peanuts and chili ^{1,12,18,26,28}

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

Twofold hummus with bread sticks ^{1,16,17,18}

Mixed root vegetables with wasabi mayonnaise ^{1,16}

Reuben sandwich 1,16,17,18,21,22

Chicken chilicheese burger ^{1,16,17,18,21,22}

Pineapple and kiwi salad

Crème Brûlée 16,17,18

Kirsch & Mascarpone Crème ^{16,17,18,24,25}

Menu 2

Feta cheese and melon¹⁶

Summer rolls with glass noodles, coriander and salad $^{\rm 1,21}$

Prawn crackers with salmon, wasabi mayonnaise and coriander ^{1,25}

Berlin Currywurst 1,24

Reuben sandwich 1,16,17,18,22

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

Vacuumed pineapple lightly drizzled in lemon oil with pine nuts ¹⁸

Schaumkuss with passionfruit ^{16,18}

Carrot cake 16,17,18

*Available from 20 people.



Lunch Boxes*

from 1 – 350 pieces

Burrito box

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

Comes with a drink

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Veggie Burrito box

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

Comes with a drink

* There is a 4,00 \in packaging surcharge For groups above 150 people the buffet is laid out for self-selection and packaging.

12,50 € p.P

14,00 € p.P

Lunch Box Apple and banana Water^{0.2L} Fruit juice^{0.2L} Pound cake Granola bar

Sandwich



Drinks

Alcohol free drinks

Gerolsteiner (Still/Classic)	0.25 l	3.50 €
	0.75 l	8.50 €
Fritz Kola	0.2	3.50 €
Fritz Kola Sugar-free	0.2 l	3.50 €
Fritz-Limo Orange	0.2 l	3.50 €
Fritz-Limo Lemon	0.2 l	3.50 €
Apple & Orange juicw	0.2 I	3.50 €

Coffee and Tea

Cup of coffee	3.50 €
Espresso	3.00 €
Double Espresso	4.00 €
Cappuccino	4.00 €
Milchkaffee	4.00 €
Latte Macchiato	4.00 €

Bottled beer

Berliner Kindl pilsner alcohol-free	0.33 l	4,50 €
(light & Alcohol-free)		
Allgäuer Büble wheat beer	0,50 l	6,00 €
Schultheiss	0.33 l	4,00 €

Fassbier from 100 persons

Schultheiss	0.30 I	4.00€
Schultheiss	0.50 l	5.50 €
Oberdorfer Light	0.30 l	4.00 €
Oberdorfer Light	0.50 l	5.50 €

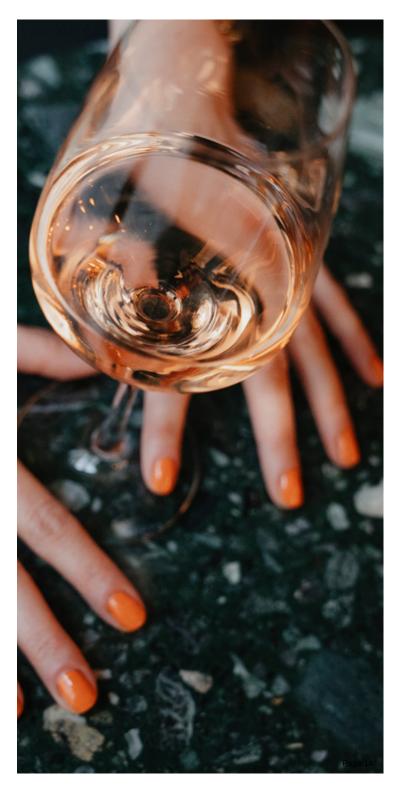
Bottled wine

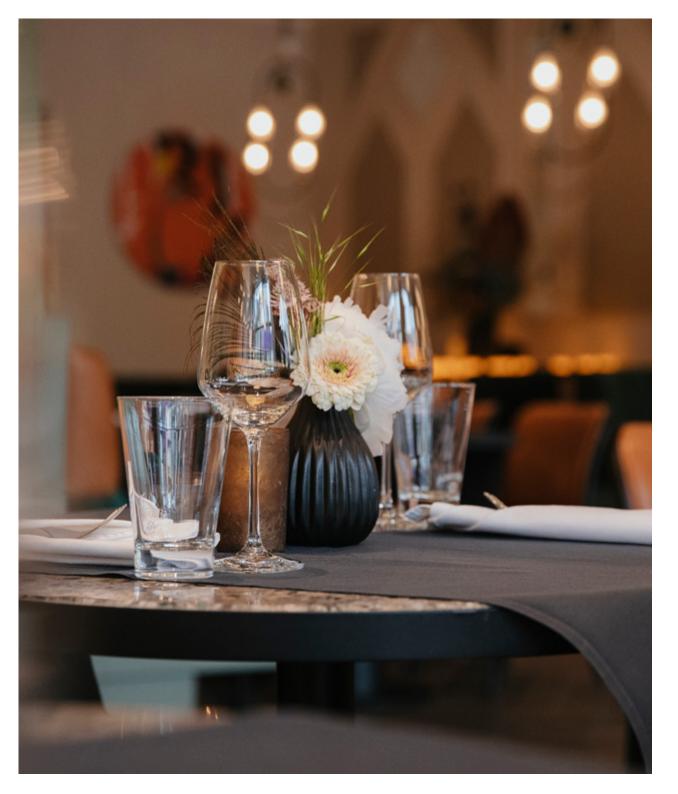
White winw	0.751
Riesling Kloster Limburg	30 €
Kloster Limburg	
Full-bodied and rounded, goes well with many due to its balance of fine fruit aromas.	dishes
Grauburgunder vom Kalkstein	35 €
Ludi Neiss Winery	
This wine grows on calcareous soil, from which gets its delicately spicy taste. Notes of walnuts apples and quinces are found in the scent and Light to medium strong.	s, ripe
Sauvignon Blanc Dr. Köhler	35 €
Sauvignon Blanc Dr. Köhler	
Aromas of exotic fruits or notes of green papril Fresh and lively.	<a.< td=""></a.<>
Chardonnay Sandstein	40€
Oliver Zeter Winery	
Mineral and delicately melted, with fresh and c	lear

Mineral and delicately melted, with fresh and clear notes of pear, citrus peel and herbs.

Red wine 0.75
Spätburgunder Kloster Limburg 30 €
Kloster Limburg Winery
Typical fruity flavor of red berries and a slight bitter almond taste, relatively light.
Noir Cuvée Oliver Zeter 35 €
Oliver Zeter Winery
The bouquet of the ruby red wine pleases with aromas of cherry, raspberry and elderberry, and additional florals and spicy echos. The palate is abundant though pleasantly soft and balanced with a powerful and lingering fruit.
That's Neiss Cuvée 36 €
Ludi Neiss Winery
Cocoa, red pepper, not too heavy, international style, fruity note of berries, spicy, dry, soft aftermath, very balanced grape variety: Cabernet Franc & Cabernet Sauvignon.
Merlot Bender Wine 40 €
Bender Wine
This wine has been built up in old and new aging barrels and shows a good structure and complexity

This wine has been built up in old and new aging barrels and shows a good structure and complexity. Typically, the aromas are of cherry and plum, with a touch of coffee and a spicy note.





Drinks packages

Drinks packages are available from 30 people.

House wine red and white, mineral water, Fritz Kola classic and sugar-less, Schultheiss pilsner as well as 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, Sparkling wine, orange juice and water

p.P. per begun hour / 60minutes 19,00 €



Contents & allergens:

£

Nr. 1: contains preservatives Nr. 2: contains coloring agents Nr. 3: contains anitioxidants Nr. 4: contains sweetening agent saccharin Nr. 5: contains sweetening agent cyclamate Nr. 6: contains Aspartame Nr. 7: contains sweetening agent acesuflame Nr. 8: contains phosphate Nr. 9: sulfured Nr. 10: contains chinin Nr. 11: contains coffeine 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.

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Vegetarians, Vegans & people with allergies:

We want everyone to feel comfortable and cared for. Prior to your event, please let us know how many vegetarians and vegans will be attending so our chefs can prepare accommodating alternatives. Equally important is the information about any allergies or food intolerances. As they can be different with everyone, we want to offer the opportunity to meet with our chefs for a personal coordination and accommodation.

As we prepare many kinds of foods, we unfortunately cannot rule out cross contamination for singular allergies.



Our focus is on sustainability and we work with seasonal and local products as much as possible. Together with Klimato, we are proud to know the CO2-footprint of the dishes we create, to be able to make conscious decisions in our food choices.

Hotel Berlin, Berlin

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