

Hotel Berlin, Berlin

# Banquet portfolio

2024





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# Grazing table

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

Baguette  
Pita  
Rye bread  
Grissini

## *Assorted meats* <sup>20,21,22,24</sup>

Italian salami  
Black forest ham  
Truffle ham

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

Edamer  
Le Gruyere  
Brie

## *Spreads*

Hummus  
with pomegranate <sup>28</sup>  
Beetroot Hummus <sup>28</sup>  
Herbal curd <sup>16</sup>  
Butter <sup>16</sup>  
Cream Cheese <sup>16</sup>  
Homemade  
strawberry jam

## *Vegetables*

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

## *Fruit*

Figs  
Grapes  
Pink grapefruit  
Kiwi  
Honeydew melon  
Sun dried apricots <sup>9</sup>  
Sun dried plums <sup>9</sup>  
Sun dried  
apple slices <sup>9</sup>

## *Decoration*

Eucalyptus  
Fresh flowers  
Rosemary

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\* Available for 30-60 people

59,00 € p. P

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# Berliner buffet

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## *Starters*

- Potato salad  
Berliner style <sup>1,16,21,22</sup>
- Werder tomato-pickle salad  
with spring onions<sup>1</sup>
- Original Spreewaldr  
gherkins <sup>1</sup>
- Leafy salad with sides  
and dressings <sup>1,22</sup>
- Bread selection  
with herbal curd  
and salted butter <sup>16,17,18</sup>

## *Mains*

- Berlin style potato soup  
with roasted Mettendens  
and marjoram <sup>1,16,20,21,24</sup>
- Homemade berlin 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 boiled potatoes  
with fresh herb curd  
and lineseed oil <sup>16</sup>
- Brandenburg sourced seasonal  
garden vegetables
- Sauerkraut <sup>1,16,20,21</sup>
- Pea puree <sup>16</sup>

## *Desserts*

- Homemade Berlin style  
pancakes <sup>16,17,18</sup>
- Rote Grütze  
with vanilla sauce <sup>16</sup>
- Grandma's  
cheesecake <sup>16,17,18</sup>

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50,00 € p. P

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# Mediterranean buffet

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## *Starters*

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

Antipasti <sup>16</sup>

Chicken salad  
with dried vegetables  
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  
savory <sup>20,21,24,30</sup>

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

Pan fried gilthead filet  
in 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>

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52,00 € p.P

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# Low carbon buffet

We work with Klimato to calculate the CO<sub>2</sub> emissions of our dishes.  
This menu has a low carbon footprint<sup>1</sup>.

**B** 2.82  
kg CO<sub>2</sub>e

## Starters



Couscous salad <sup>1</sup>

Summertime Pasta  
salad<sup>16,17,18,22</sup>

Grilled vegetables  
in olive oil and rosemary

Leafy salad  
with sides and  
dressings<sup>1,22,21</sup>

Pita bread with butter,  
oil and vinegar <sup>1,16,17,18,25</sup>

## Mains



Vegan shawarma  
with coconut yogurt  
and harissa <sup>1,21</sup>

Pan fried quinoa  
with sweet potato, pineapple  
and curry <sup>1</sup>

Carrot sticks

Small jacket  
boiled potatoes

Hemp balls  
with vegan mayonnaise <sup>1,17,18</sup>

## Desserts



Fruit salad

Regional  
sheet cake <sup>16,17,18</sup>

\* Available for 30-300 people. <sup>1</sup>per standardized full-size 400g serving.

 **Klimato**

45,00 € p.P





# Sommer grill buffet

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## *Starters*

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

Baked tomatoes with feta cheese and melon <sup>1,16</sup>

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

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

## *Mains*

Choose your burger:

100% Brandenburg beef patty

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

Salmon patty <sup>26</sup>

Avocado with sesame <sup>28</sup>

Plus:

Onions, salad, tomato and pickles

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

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

Homemade iced tea



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

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52,00 € p. P



# Bowl lunch

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## *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 and 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

## *Menu 2*

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



### **Kimchi bowl** <sup>1,12</sup>

with sushi rice, marinated  
cucumber, red onion,  
mungo sprouts, romaine  
lettuce hearts and coriander

### **Taco bowl** <sup>1,17,18</sup>

with avocado, red beans,  
romaine lettuce, sweet corn,  
tomatoes and tortilla chips



Caipirinha cream with Cachaça

Melon cubes <sup>1,16,24</sup>

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28,00 € p. P

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28,00 € p. P

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\* Available for 10-80 people.





# Finger food

7 pieces per person are calculated

## *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>

Mixed root vegetables with  
wasabi mayonnaise <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 kiwi salad

Crème Brûlée <sup>16,17,18</sup>

Kirsch & Mascarpone  
Crème <sup>16,17,18,24,25</sup>

## *Menu 2*

Feta cheese and melon<sup>16</sup>

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

Prawn crackers with salmon,  
wasabi mayonnaise and  
coriander <sup>1,25</sup>

Berlin 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>

Vacuumed pineapple lightly  
drizzled in lemon oil with  
pine nuts <sup>18</sup>

Schaumkuss with  
passionfruit <sup>16,18</sup>

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

\*Available from 20 people.

35,00 € p. P

40,00 € p. P



# Lunch Boxes\*

from 1 – 350 pieces

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## *Burrito box*

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

Comes with a drink



## *Veggie Burrito box*

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

Comes with a drink

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## *Lunch Box*

Apple and banana

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

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

Pound cake

Granola bar

Sandwich

\* There is a 4,00 € packaging surcharge

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

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12,50 € p. P

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14,00 € p. P

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# Drinks

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## Alcohol free drinks

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

## Coffee and Tea

Cup of coffee	<b>3.50 €</b>
Espresso	<b>3.00 €</b>
Double Espresso	<b>4.00 €</b>
Cappuccino	<b>4.00 €</b>
Milchkaffee	<b>4.00 €</b>
Latte Macchiato	<b>4.00 €</b>

## Bottled beer

Schultheiss	0.33 l	<b>4,00 €</b>
Allgäuer Büble wheat beer <i>(light &amp; Alcohol-free)</i>	0,50 l	<b>6,00 €</b>
<i>Berliner Kindl pilsner alcohol-free</i>	0.33 l	<b>4,50 €</b>

## Fassbier from 100 persons

Schultheiss	0.30 l	<b>4.00 €</b>
Schultheiss	0.50 l	<b>5.50 €</b>
Oberdorfer Light	0.30 l	<b>4.00 €</b>
Oberdorfer Light	0.50 l	<b>5.50 €</b>

## Bottled wine

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### White winw

0.75l

Riesling Kloster Limburg **30 €**

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#### *Kloster Limburg*

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

Grauburgunder vom Kalkstein **35 €**

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#### *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.

Sauvignon Blanc Dr. Köhler **35 €**

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#### *Sauvignon Blanc Dr. Köhler*

Aromas of exotic fruits or notes of green paprika. Fresh and lively.

Chardonnay Sandstein **40 €**

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#### *Oliver Zeter Winery*

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

### Red wine

0.75l

Spätburgunder Kloster Limburg **30 €**

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#### *Kloster Limburg Winery*

Typical fruity flavor of red berries and a slight bitter almond taste, relatively light.

Noir Cuvée Oliver Zeter **35 €**

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#### *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 €**

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#### *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 €**

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#### *Bender Wine*

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.

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All prices are in Euro including service fees and VAT.

The wines are ordered goods, the binding order must be done at least 10 days before the event.







# Drinks packages

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**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

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2 hours	p. P.	<b>29.00 €</b>
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3 hours	p. P.	<b>39.00 €</b>
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each additional hour	p. P.	<b>18.00 €</b>
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## **Standard welcome reception**

Sparkling wine, Sparkling wine, orange juice and water

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p.P. per begun hour / 60minutes	<b>19,00 €</b>
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## 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.



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.



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