



CULINARY BANQUET BROCHURE

MEETINGS AT THE HEART OF THE CITY

Dear clients, dear guests,

2,600 square metres of event space and 18 meeting rooms provide the perfect space for any event. Whether you need to host a high-quality conference with 900 guests in the ballroom or an exclusive dinner in one of our salons, we will manage your event with success and esprit.

Coffee breaks and finger food creations as well as snack buffets and creative menus – our kitchen crew conjures everything you want. Choose from our banquet brochure and create your own individual culinary experience.

Use our experience in planning and organizing your event – we pair highly professional service with the personal touch, which makes your event unique!

Warm regards

Your Convention Sales Team

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CONFERENCE PACKAGES

“Elementary” Conference Package - € 86.00 per person

(starting at 10 persons)

Rental fee for the main conference room
(Break-out rooms will be charged separately)

Standard conference equipment
1 projector according to number of guests, 1 screen, 1 flipchart

WiFi

Desk pad, writing pad and pen per guest

Unlimited mineral water in the conference room

Two coffee breaks
Each with unlimited coffee and tea
one snack per person, per break

Lunch
Buffet (starting at 30 persons) or
3-course-menu at our chef's choice
including one mineral water 0.25 l and one cup of coffee or tea





CONFERENCE PACKAGES

“Business” Conference Package - € 99.00 per person

(starting at 10 persons)

Rental fee for the main conference room
(Break-out rooms will be charged separately)

Standard conference equipment
1 projector according to number of guests, 1 screen, 1 flipchart

WiFi

Desk pad, writing pad and pen per guest

Unlimited mineral water

Two coffee breaks

Every break with unlimited coffee and tea
Selection of savory and sweet croissants (2 pieces per person) as well as a fruit basket
in the morning
Selection of oven fresh cakes (2 pieces per person), seasonal hand fruit in the afternoon

Lunch

Buffet (starting at 30 persons) or
3-course-menu at our chef's choice
including unlimited mineral water and one hot drink





BREAKFAST

HOTEL
PALACE
BERLIN

LEADING
HOTELS

Breakfast Buffet in Your Meeting Room - € 32.00 per Person

From 30 persons. For groups with 20 to 30 persons, we will charge an additional surcharge of € 5 per person.

variety of bread and bread rolls, croissants

Danish pastry, different cakes

different sorts of jam and honey

selection of fresh and sliced fruit

cereals and dried fruit

selection of curd cheese and yoghurt

smoked and graved salmon

selection of cold cuts and cheese

scrambled eggs, fried bacon, 'Fläminger' grilled sausages, baked beans

coffee and tea

mineral water still and sparkling

orange juice and grapefruit juice





LUNCH BOXES

Lunch Boxes

Lunch Box I - € 17.50 per box

flagueline rustic sandwich with pommery mustard and ham

olive sandwich with mayonnaise and cheese

still mineral water

2x fruit

muesli bar

Lunch Box II - € 21.00 per box

wheat sandwich with horse radish, spinach and smoked salmon

flagueline rustic sandwich with tuna mayonnaise and red onions

sesame Panini sandwich with cucumber relish, red mangel and Edam cheese

orange juice

still mineral water

2x fruit

muesli bar



COFFEE BREAKS

Coffee Breaks à la Carte - € 13.00 per Person

Our chef presents a selection of savory and sweet snacks. Create your own coffee break and choose three snacks per coffee break. Price incl. coffee and tea.

Savory

garnished focaccia / with oven vegetables / with Serrano ham
 garnished mini bagels / with cream cheese / with smoked salmon
 ham and cheese croissants
 savory stuffed pastry
 stuffed mini puff pastry
 stuffed vegetable wraps
 smoked turkey breast wrap
 smoked salmon crêpes
 mini quiche
 Tramezzino
 flageline with boiled ham & spinach salad
 sesame Panini with turkey salami & cornichons
 black bread with Edam cheese & radish
 black bread with cream cheese
 Carré bread with salami, tomato & cucumber
 Carré bread with cucumber salad & Emmental cheese
 flageline rustic with smoked tofu, oven paprika & tomato (vegan)
 pumpkin roll with spinach & soy dip (vegan)
 lye bagel with Edam cheese & cucumber

Sweet

fruit basket
 sliced fruit
 smoothie
 muesli bar
 mini Berlin-style doughnuts
 muffins
 brownies
 mini doughnuts
 fine short cake
 selection of cake
 mini sweet cruller
 mini cream puffs
 yeast dough pastries
 sweet filled chocolate croissants
 mini chocolate rolls
 mini cookies



CANAPÉS

Canapés

White bread canapés (min. 10 pieces per food item)

mozzarella with basil pesto	per piece	€ 4.00
Tête de moine with fig mustard, dried figs and grapes		€ 4.30
Italian salami with pickled onions		€ 4.90
beef tartare with quail egg		€ 5.00

Whole grain canapés (min. 10 pieces per food item)

Gruyère cheese with black walnuts	per piece	€ 4.90
marinated prawns with cress and lime mayonnaise		€ 4.90
graved salmon with cucumber		€ 4.90
roast beef with horseradish		€ 4.90



FINGER FOOD

Finger Food Buffet Zoo - € 66.00 per Person

Salmon marinated with spices, cucumber, mustard seeds

Beet Salad with goat cream cheese mousse and caraway caramel

Veal / Bean veal meat ball with smoked white beans

Potato / Ham potato quiche with smoked bacon

Salmon / Caviar smoked salmon trout mousse, wasabi caviar, cress

Tomato white tomato espuma with confied cherry tomatoes

Cucumber / Buttermilk cucumber shot, buttermilk espuma

Avocado / Risotto avocado crème, baked risotto ball, tomato gel

‚Berliner Eisbein‘ grilled wrap, sauerkraut, peas

Pikeperch baked pike perch, potato crème, beetroot sauce

Saalow Herb-Fed Pork mashed white beans, tomato marmalade, Dijon mustard, basil cress

Peanut / Banana peanut-banana cake

Tonka Bean tonka bean crème brûlée

Chocolate chocolate sponge, pink peppercorns meringue, papaya

Espresso Crème caramel, chocolate crumble, raspberry

We will be pleased to serve you the finger food as a flying service (additional service surcharge will apply).



FINGERFOOD

Finger Food beef 45 - € 89.00 per Person

Tartare beef tartare, dried silverskin onions, Dijon mustard crème, pumpernickel parts

Flank pickled flank, pearl barley salad, citrus gel, red mangel, parsley crème

Roast Beef pink roast beef, remoulade sauce, potato espuma, fried onions

St. Jacob scallop ceviche, coriander, papaya, spring onion, chilli, peanuts

Summer summer rolls, sprouts, carrots, sesame, wasabi, sugar snap, glass noodles, soy yoghurt

Crab snow crab, soy bean paper, wakame alga, soy sauce, root vegetables, sesame

Basil basil shot, white tomato marshmallow

Rib Eye rib eye, baked sweet potato salad, parsley gel, oven tomato, shiitake mushrooms

Sate beef sate, Korean BBQ, eggplant caviar, grilled courgette, oven paprika

Bœuf stewed bœuf ragout, mashed parsley roots, confied king oyster mushroom, cherry gravy

Chickpea baked chickpea doughnut, tomato sugo, goat cheese espuma, basil cress

Fish Fish & Chips, remoulade sauce

Fig fig tablet, vodka gel

Almond almond-brittle truffels

Raspberry marbled raspberry marshmallow

Chocolate chocolate-chilli shot

We will be pleased to serve you the finger food as a flying service (additional service surcharge will apply).



FINGER FOOD

Finger Food at the Reception - € 8.50 per Piece per Person

Our chef presents a variety of delicious creations for you and your guests. Create your own menu according to your wishes and choose sorts and numbers of pieces.

Egg pickled egg, spinach crème, mustard espuma

Roast Beef pumpernickel biscuit, roast beef, red onion marmalade, red mangel

Tofu wakame alga, smoked tofu, soy sauce, sesame, wasabi-alga caviar

Tomato / Mozzarella tomato-mozzarella lollipop with basil salt

Tuna / Coriander tuna tartare with coriander mayonnaise and cucumbers

Paprika paprika soup, chorizo, basil oil, cress

Stulle 2.0 black bread with goji berries, goat cream cheese, herb salad, herb ash, beetroot

Poulard / Melon / Basil confied poulard breast, grilled melon, watermelon stock, basil gel

Marinated Flank of Frisian Ox with teriyaki sauce, pickled radish, cress

Bulgur bulgur salad with Ras el-Hanout, cherry tomatoes, spring onions, smoked tofu, chickpeas, coriander gel

Veal / Potato veal meat ball with potato salad, mustard, radish

Risotto / Tomato baked risotto ball, tomato stock, basil cress

Cauliflower / Yoghurt cauliflower couscous, falafel, mint yoghurt

Curry Currywurst, curry ketchup, bread chip

Poulard fried poulard leg, corn espuma, raisin

Pulled Mini Burger with pulled beef, radish





FINGER FOOD

Finger Food at the Reception

- Avocado** avocado-cubeb pepper Panna cotta
- Strawberry** strawberry-basil Petit Four
- Blueberry** blueberry-chocolate pavé
- Peanut** peanut fudge
- Peach / Cinnamon** peach mousse, chocolate-cinnamon foam
- Raspberry** marbled raspberry marshmallow

We will be pleased to serve you the finger food as a flying service (additional service surcharge will apply).



MENU – CULINARY MODULES

Menu - Starters

Our chef presents a variety of delicious creations for you and your guests. Create your own menu according to your wishes and choose your favorite culinary modules.

Quail / Corn / Raisins	€ 19.50
smoked quail breast, corn mousse, caramelized grain of corn, rehydrated port wine raisins, pea cress, salty popcorn	
Duck / Macadamia / Port Wine / Celery	€ 18.50
smoked duck breast, port wine pearl onions, port wine gel, celery crème, celery mousse, macadamia crumble	
Veal / Tomato / Basil	€ 18.00
marinated veal hip, lemon vinaigrette, white tomato marshmallow, red tomato crème, black cherry tomatoes, basil gel, basil cress, olive crumble	
Crayfish / Cauliflower / Parsley	€ 19.50
marinated crayfish, cauliflower couscous, marinated cauliflower, cauliflower crème, red mangel, parsley crumble, parsley emulsion	
Prawn / Quinoa / Kumquat / Paprika	€ 21.00
confied prawn, red paprika crème, grilled paprika, paprika gel, puffed quinoa, spinach, crustacean espuma, cress	
Salmon / Cucumber / Cress	€ 19.00
tartare, pickled salmon, salmon mousse, cucumber stock, cress, sour cream, mini spinach, saffron meringue parts, marinated cucumber, dill espuma	
Goat Cheese / Grapes / Sesame / Fig	€ 17.50
goat cheese mousse, goat cheese gratiné, sesame brittle powder, pumpernickel biscuit, herb ash, herb salad, port wine figs, port wine fig-mustard gel	



MENU – CULINARY MODULES

Menu - Soups

Kohlrabi / Duck	€ 10.00
kohlrabi crème, smoked duck breast, bread chip, pickled radish, cress, herb crème	
Corn	€ 11.00
corn crème, snow crab, soy bean leaf, sesame, carrots, sugar snap	
Ox	€ 10.50
ox essence, root vegetables, baked oxtail praline	
Pea / Cheeks	€ 10.50
pea crème, cured pork cheeks, affila cress, star anise espuma	
Parsley / Prawn	€ 10.50
green parsley crème, white parsley foam, prawn sate, lemon pepper mini croûtons	
Paprika / Soy / Rice	€ 10.00
red paprika crème, soy foam, summer roll	



MENU – CULINARY MODULES

Menu - Main Courses

Ox / Carrot / Cipolle Bonetone / Celery stewed ox cheek, carrot, leek, herb onion, mashed celery, gravy	€ 30.00
Fawn / Parsley Root fawn tenderloin, mashed parsley root, marinated parsley root, parsley root crumble, gravy, parsley espuma	€ 34.00
Short Rib / Polenta / Pepper stewed short rib, polenta crème, oven tomatoes, grilled green paprika, confied mushrooms, white pepper foam, gravy	€ 30.50
Beef / Artichoke / Potato / Pearl Onion roasted beef fillet, oven tomato, artichoke ‚barigoule‘, mashed potatoes, stewed pearl onions, gravy	€ 39.00
Venison / Hazelnut / Pointed Cabbage / Celery pink-roasted saddle of venison, hazelnut crust, pointed cabbage rolls, mashed celery, gravy, pepper foam	€ 39.00
Halibut / Sweet Potato / Pecan black halibut, mashed sweet potatoes, black spring onion, caramelized pecans, king oyster mushrooms, grilled pumpkin	€ 33.00
Gilthead / Fennel / Eggplant roasted gilthead fillet, fennel brandade, eggplant caviar, bean seeds, oven tomato, olives, tomato stock	€ 38.00
Lamb / Beans / Olives / Potato pink-roasted lamb crown, stewed lamb shoulder, bean cassoulet, olive tapenade, mashed white beans, gravy	€ 30.00
Salmon / Pearl Barley / Tomatoes salmon fillet, saffron pearl barley, tomatoes, spinach salad, crayfish foam, crayfish	€ 30.00
Pumpkin / Spring Onion / Chickpea mashed pumpkin, black spring onions, parsley root, smoked mushrooms, green paprika, chickpea doughnut	€ 28.00



MENU – CULINARY MODULES

Menu - Desserts

Blueberry / Lemon / Coriander € 12.00

blueberry-chocolate pavé, lemon meringue, blueberry crème, lemon-coriander sorbet

Coffee € 11.50

coffee-whisky tarte, espresso truffels, coffee ice cream, whisky foam

Chocolate / Mint / Pecan € 11.50

white and dark chocolate mousse, mint foam, candied pecans, chocolate marshmallow

Pear / Citrus Thyme € 12.00

citrus thyme crème brûlée, pear-citrus thyme sorbet, pear ragout, muscavado meringue

Black Forest € 12.50

Black Forest cherry mousse, spiced cake, cherry-cubeb pepper sorbet, cherry fruit gum

Chocolate € 12.00

chocolate tarte, chocolate ice cream, chocolate mousse, chocolate crumble, chocolate crème, raspberries, raspberry gel



MENU PROPOSALS

Menu Proposal I: beef 45 - € 115.00 per Person

Beef Tatar, small

capers, chives crème, Dijon mustard crème, shallot confit, quail egg, silverskin onions

Simmental Rib-Eye

natural / served with seasonal green salads, side dishes, dips and salts

Chocolate

Chocolate tarte, chocolate crème, passion fruit gel, passion fruit meringue

including per person:

- 1 Prosecco (0.1l) as aperitif
- 1 corresponding white wine (0.1l) with the starter
- 1 corresponding red wine (0.1l) with the main course
- 1 bottle of mineral water (0.5l)
- 1 hot beverage



MENU PROPOSALS

Menu Proposal II: beef 45 - € 140.00 per Person

Beef Tatar, small

capers, chives crème, Dijon mustard crème, shallot confit, quail egg, silverskin onions

Soup

seasonal soup

Simmental Rib-Eye

natural / served with seasonal green salads, side dishes, dips and salts

Chocolate

Chocolate tarte, chocolate crème, passion fruit gel, passion fruit meringue

including per person:

- 1 Prosecco (0.1l) as aperitif
- 1 corresponding white wine (0.1l) with the starter
- 1 corresponding white wine (0.1l) with the soup
- 1 corresponding red wine (0.1l) with the main course
- 1 bottle of mineral water (0.75l)
- 1 hot beverage



MENU – CULINARY MODULES

Sandwich Lunch - € 39.00 per Person

From 30 persons. For groups with 20 to 30 persons, we will charge an additional surcharge of € 5 per person.

Starters**Cole Slaw**

white cabbage salad, carrots

Couscous

couscous salad, marinated chicken, chickpeas, paprika, tomato, spices, parsley

Potato

Mediterranean potato salad, paprika, tomato, chorizo

Rice

rice salad, saffron, green paprika, cherry tomatoes, spring onion, smoked turkey

Tomato

tomato, mozzarella, pesto

Caesar Salad

Romaine lettuce hearts, roasted turkey strips, cherry tomatoes, anchovies, bread croûtons, grated parmesan, caesar dressing

Soup**Tomato**

tomato crème, tomato concassée, basil, croûtons





BUFFET

HOTEL
PALACE
BERLIN

LEADING
HOTELS

Sandwich Lunch

Main Courses

Vegetable Wraps

wheat tortilla filled with cream cheese and vegetables, black bean paste, iceberg lettuce, corn, leek, chilli

Chicken Breast Sandwich

flageline rustic with smoked chicken breast, mustard mayonnaise, red mangel, tomato marmalade

Smoked Salmon Bread

black bread with smoked salmon, horse radish crème, mustard pickle relish, spinach salad

Pulled Turkey Sandwich

crispy panini with pulled turkey, HPB barbecue sauce and cole slaw salad

beef 45 Sandwich

crispy olive flageline with pink beef, rocket, onion marmalade, tomato

Desserts

Curd

curd crème, cassis

Fruit Salad

fruit salad, cocos granola, soy yoghurt

Cherries

pickled cherries, vanilla foam



BUFFET

Zoo Buffet - € 63.00 per Person

From 30 persons. For groups with 20 to 30 persons, we will charge an additional surcharge of € 5 per person.

Starters

Salmon / Asparagus

pickled Norwegian salmon, green asparagus salad

Pointed Cabbage / Mushrooms / Saalow Pork

pointed cabbage salad with confied mushrooms, cured ham hock

Tomato / Ricotta

tomato-ricotta mousse with olives

Serrano Ham and Parma Ham

Canary melon chutney, galia melon

Mushroom Salad

spring onion, cherry tomatoes

Sugar Snap with Confied Corn Poulard Leg

honey, mushrooms

Corn Salad with Pickled Venison

leek, venison ham

Couscous with Dried Tomatoes

oven paprika, black olives, courgette

Potato / Cucumber / Meat Ball

potato-cucumber salad with mini meat ball and mustard

Summer Salads

red mangel, spinach salad, gorgonzola dressing, lemon-kefir dressing, HPB dressing



BUFFET

Zoo Buffet

Soup

Minestrone

classic vegetable soup with tomato and pasta

Main Courses

Pikeperch

roasted pikeperch fillet, stewed white cabbage, parsley foam, hazelnut dumplings

Pork Fillet

roasted pork fillet, confied mushrooms, stewed root vegetables, mashed potatoes, fried onions

Ravioli / Goat Cheese

ravioli filled with goat cheese, oven paprika, dried tomatoes, olives, courgette

Ox

stewed ox, kohlrabi, radish, parsley, spring onion, glazed tagliatelle

Desserts

Chocolate

chocolate crème brûlée

Strawberry

strawberry mousse, almond espuma, salty almonds

Raspberry / Ricotta / Mint

raspberry-ricotta cake, mint, raspberries

Peanut / Banana

peanut-banana cake



BUFFET

Europa Buffet - € 75.00 per Person

From 30 persons. For groups with 20 to 30 persons, we will charge an additional surcharge of € 5 per person.

Starters

Veal / Tuna / Capers

pink-roasted veal, tuna sauce, capers

Artichoke / Croûtons

artichoke salad, herb vinaigrette, croûtons

Duck Breast / Vegetables

smoked duck breast, pumpkin salad, chilli, sorrel gel

Pulpo / Tomato

pulpo, tomato-rocket salad

White Beans / Lamb / Olives

white bean salad, lamb, olives

Cherry Tomato / Mozzarella / Rocket

cherry tomatoes, mozzarella salad, basil pesto

Beetroot / Goat Cheese

goat cheese crème brûlée, caraway caramel, marinated beetroot

Salmon / Radish

pickled salmon fillet, mustard vinaigrette, marinated radish

Italy

selected antipasti (onion, paprika, mushroom, eggplant, olive)

cut Parma ham, coppa, melon





BUFFET

Europa Buffet

Salads with various Dressings and Toppings

seasonal green salads with rocket and radicchio, balsamico dressing, tomato dressing, house dressing

Butter / Tomato Pesto / Basil Crème / Bread Variation

Soup

Ox

beef consommé, root vegetables, pancake with beef rillettes

Main Courses

Brisket

stewed brisket, star anise gravy, grilled paprika, mushrooms, red onions, roasted potatoes, cherry tomatoes

Salmon

salmon fillet, lemon pepper, roasted broccoli, paprika-olive polenta, saffron sauce, tomato flakes

Pasta

figs, pecorino rustico, spinach salad, capers, pine nuts

Saddle of Veal

roasted saddle of veal, sweet potato, king oyster mushrooms, carrots, parsley root, mushrooms, green beans, spring onion





BUFFET

Europa Buffet

Desserts

Sour Cream / Cookie

cheese cake, cherry gel

Mascarpone / Coffee / Biscuit

mascarpone crème, sponge finger crumbs, coffee gel, chocolate crumble

Buttermilk

buttermilk-lemon Panna cotta, lime marshmallow

Smoke

chocolate cake, smoke, red wine vinegar gel, dried raspberries

Cassis / Biscuit

cassis cake, ricotta

White Blossom

elderflower crème, elderberries





BUFFET

Palace Buffet - € 99.00 per Person

From 30 persons. For groups with 20 to 30 persons, we will charge an additional surcharge of € 5 per person.

Starters

beef 45 Tartare

tartare burger, pickled cucumber relish, patty, Tartar sauce, capers, anchovies, dried pearl onions

Smoked Salmon

cucumber soup, cress

Tomato Mozzarella

cherry tomatoes, baby mozzarella, basil oil

Mushroom Salad

spring onion, cherry tomatoes

Sugar Snap with Confied Corn Poulard Leg

honey, mushrooms

Kohlrabi with Shrimps

kohlrabi mousse, radish

Corn Salad with Pickled Venison

leek, venison ham

Couscous with Dried Tomatoes

oven paprika, black olives, courgette

Tomato / Ricotta

tomato-ricotta mousse with olives



BUFFET

Palace Buffet

Be Healthy

mashed avocado, white tomato espuma, dried tomato flakes, puffed rice, buttermilk gel, red mangel

Salad Niçoise

roasted tuna, lettuce hearts, cherry tomatoes, Grenaille potatoes, olives, organic eggs

Salads

green salads, lettuce, buttermilk dressing, pomegranate, raisins, croûtons, hazelnuts

Butter / Tomato Pesto / Herb Curd / Bread Variation

Soup

Lobster / Lemon Grass

lobster bisque with lemon grass

Main Courses

Fawn

fawn tenderloin, cassis gravy, shiitake mushrooms, glazed carrots, bean seeds, mashed sweet potatoes

Loup de Mer

roasted Loup de Mer, mussels, artichokes, root vegetables, saffron sauce, pas pier, red rice

Short Rib

stewed short rib, mashed white beans, green beans, cherry tomatoes, spring onion

Bulgur

broccoli, peas, apricot-almond bulgur, Greek spiced yoghurt





Palace Buffet

Orecchiette (Live Station)

orecchiette, olives, cherry tomatoes, dried tomatoes, paprika, rocket, pine nuts

Desserts

Soy / Chai

soy-chai cake, pineapple chutney, basil

Chocolate

Sacher cake, apricot gel

Licorice

licorice marshmallow, amarena gel

Strawberry

strawberry, pink pepper, beetroot, balsamico vinegar, meringue

Chocolate

mousse au chocolat, pecan praline, plantain chips



BEVERAGES

Selection of Beverages**Softs**

Coca-Cola	0.2l	€ 4.10
Coca-Cola Light	0.2l	€ 4.10
Sprite	0.2l	€ 4.10
Fanta	0.2l	€ 4.10
Thomas Henry Bitter Lemon	0.2l	€ 4.10
Thomas Henry Ginger Ale	0.2l	€ 4.10
Thomas Henry Tonic Water	0.2l	€ 4.10
Red Bull	0.25l	€ 7.50

Water

Mineral water natural / light / classic	0.25l	€ 4.10
Mineral water natural / light / classic	0.75l	€ 11.00

Beer

Draft Berlin Pils	0.3l	€ 5.40
Draft Radeberger Beer	0.3l	€ 5.40
Schöfferhofer wheat beer unfiltered / dark	0.5l	€ 6.50
Schöfferhofer non-alcoholic	0.5l	€ 6.50
Clausthaler non-alcoholic	0.33l	€ 5.40
Berliner Weisse woodruff	0.33l	€ 5.40
Berliner Weisse raspberry	0.33l	€ 5.40

Aperitif

Hugo	0.2l	€ 11.00
Aperol Spritz	0.2l	€ 11.00
Kir	0.2l	€ 11.00

Hot Beverages

Coffee	1l	€ 18.00
Tea	1l	€ 18.00



BEVERAGES

White Wine

Germany

Riesling Weingut Dr. Koehler Rhine Hesse	0.75l	€ 30.00
Riesling 1, 2, Dry Weingut Leitz Rheingau	0.75l	€ 55.00
Weißburgunder Weingut Bischel Sonnenhof Rhine Hesse	0.75l	€ 36.00
Cuvée Wunderkind Weingut Knewitz Rhine Hesse	0.75l	€ 32.00

France

„La Ciboise“ blanc M. Chapourtier Cotes du Lubéron	0.75l	€ 45.00
Sancerre Gérard Boulay Loire	0.75l	€ 55.00
La Petite Perrière Sauvignon Blanc, Domaine de la Perrière Loire	0.75l	€ 35.00
Bourgogne blanc Chardonnay, Domaine Alain Geoffrey Burgundy	0.75l	€ 49.00



BEVERAGES

Red Wine

Germany

Cuvee Rot Weingut Dr. Koehler Rhine Hesse	0.75l	€ 35.00
Pinot Noir „Alte Reben“ Weingüter Stepp & Gaul Palatinate	0.75l	€ 59.00
Pinot Noir „Edition Zimmerlin Baden	0.75l	€ 38.00

France

Côte du Rhône Château de Saint Cosme Rhône	0.75l	€ 40.00
Château Le Boscq Cru Bourgeois, St. Estephe Medoc	0.75l	€ 51.00

Italy

Borgonero Borgo Scopeto Tuscany	0.75l	€ 48.00
Barbera d'Alba "Sukulé" Tenuta lo Zoccolaio Piedmont	0.75l	€ 40.00
Bracciale Rosso, Jacobo Biondi Santi Sangiovese-Merlot, Maremma	0.75l	€ 45.00



BEVERAGES

Spain

Prado Rey Robbe D.O.C. Real Sitio de Ventiosilla Ribera del Duero	0.75l	€ 40.00
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South Africa

Cabernet Sauvignon – Shiraz Delheim, Stellenbosch	0.75l	€ 33.00
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Rosé Wine

Pink, St. Laurent Tina Pfaffmann Palatinate	0.75l	€ 31.00
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BEVERAGES

Sparkling Wine / Champagne**Sparkling Wine**

NV Riesling Sekt, brut Weingut Dr. von Bassermann-Jordan Palatinate	0.75l	€ 38.00
Terre Nardin Gold, brut Spumante Marca Trevigiana Veneto	0.75l	€ 46.00
Terre Nardin Rosé, brut Spumante Marca Trevigiana Veneto	0.75l	€ 46.00

Champagne

“R” de Ruinart, brut	0.75l	€ 120.00
“R” de Ruinart rosé, brut	0.75l	€ 145.00
2008 Moët Chandon Brut Impérial rosé	0.75l	€ 145.00
Dom Pérignon Vintage 2004	0.75l	€ 225.00
Pommery brut Royal	0.1l 0.75l	€ 16.00 € 95.00
Pommery brut Rosé	0.1l 0.75l	€ 19.00 € 135.00

Vintage dates may change.



Beverage Packages

Reception

Mineral Water	Coca Cola / Coca Cola light / Coca Cola Zero / Fanta / Sprite / Orange Juice / Apple Juice	Berliner Pilsner or Radeberger Pilsner / Schöfferhofer Hefeweizen / Clausthaler non-alcoholic	Red Wine / White Wine	Sparkling Wine	Champagne	Longdrinks: Cuba Libre / Wodka Red Bull / Gin Tonic	Price per Person							
							30min	1h	90min	2h	3h	4h	5h	6h
x							9.50 €	12.00 €	14.50 €	17.00 €	21.00 €	25.00 €	28.00 €	31.00 €
x	x						11.00 €	13.50 €	16.00 €	18.50 €	22.50 €	26.50 €	29.50 €	32.50 €
x	x	x					14.00 €	18.50 €	23.00 €	27.00 €	34.00 €	40.00 €	45.00 €	50.00 €
x	x	x	x				15.50 €	20.00 €	24.50 €	28.50 €	35.50 €	41.50 €	46.50 €	51.50 €
x	x	x	x	x			18.00 €	24.00 €	30.00 €	36.00 €	44.00 €	51.00 €	57.00 €	63.00 €
x	x	x	x	x		x	23.00 €	29.00 €	35.00 €	41.00 €	51.00 €	60.00 €	68.00 €	75.00 €
x	x	x	x		x		25.00 €	31.00 €	37.00 €	43.00 €	53.00 €	62.00 €	70.00 €	77.00 €
x	x	x	x		x	x	29.00 €	35.00 €	41.00 €	47.00 €	58.00 €	68.00 €	77.00 €	85.00 €
x	x		x				14.00 €	18.50 €	23.00 €	27.00 €	34.00 €	40.00 €	45.00 €	50.00 €
x		x					12.00 €	17.00 €	22.00 €	27.00 €	33.00 €	38.00 €	42.00 €	46.00 €
x			x				12.00 €	17.00 €	22.00 €	27.00 €	33.00 €	38.00 €	42.00 €	46.00 €
x				x			12.50 €	18.00 €	23.50 €	28.50 €	34.50 €	39.50 €	43.50 €	47.50 €
x					x		18.00 €	25.00 €	32.00 €	38.00 €	46.00 €	53.00 €	59.00 €	65.00 €
x						x	17.00 €	24.00 €	30.00 €	36.00 €	45.00 €	52.00 €	58.00 €	64.00 €



Beverage Packages

Buffet

Mineral Water	Coca Cola / Coca Cola light / Coca Cola Zero / Fanta / Sprite / Orange Juice / Apple Juice	Berliner Pilsner or Radeberger Pilsner / Schöfferhofer Hefeweizen / Clausthaler non-alcoholic	Red Wine / White Wine	Sparkling Wing	Champagne	Longdrinks: Cuba Libre / Wodka Red Bull / Gin Tonic	Price per Person							
							30min	1h	90min	2h	3h	4h	5h	6h
x							8.50 €	11.00 €	13.50 €	16.00 €	20.00 €	23.00 €	26.00 €	29.00 €
x	x						10.00 €	12.50 €	15.00 €	17.50 €	21.50 €	24.50 €	27.50 €	30.50 €
x	x	x					13.00 €	17.50 €	22.00 €	26.00 €	33.00 €	38.00 €	43.00 €	48.00 €
x	x	x	x				14.50 €	19.00 €	23.50 €	27.50 €	34.50 €	39.50 €	44.50 €	49.50 €
x	x	x	x	x			17.00 €	23.00 €	29.00 €	35.00 €	43.00 €	49.00 €	55.00 €	61.00 €
x	x	x	x	x		x	22.00 €	28.00 €	34.00 €	40.00 €	50.00 €	58.00 €	66.00 €	73.00 €
x	x	x	x		x		24.00 €	30.00 €	36.00 €	42.00 €	52.00 €	60.00 €	67.00 €	74.00 €
x	x	x	x		x	x	28.00 €	34.00 €	40.00 €	46.00 €	57.00 €	66.00 €	74.00 €	82.00 €
x	x		x				13.00 €	17.50 €	22.00 €	26.00 €	33.00 €	38.00 €	43.00 €	48.00 €
x		x					11.00 €	16.00 €	21.00 €	26.00 €	32.00 €	36.00 €	40.00 €	44.00 €
x			x				11.00 €	16.00 €	21.00 €	26.00 €	32.00 €	36.00 €	40.00 €	44.00 €
x				x			11.50 €	17.00 €	22.50 €	27.50 €	33.50 €	37.50 €	41.50 €	45.50 €
x					x		17.00 €	24.00 €	31.00 €	37.00 €	45.00 €	51.00 €	56.00 €	62.00 €
x						x	16.00 €	23.00 €	29.00 €	35.00 €	44.00 €	50.00 €	55.00 €	61.00 €



Beverage Packages

Add-on	Price per Person							
	30min	1h	90min	2h	3h	4h	5h	6h
Add-on Filter Coffee & Tea	3.00 €	4.00 €	5.00 €	6.00 €	7.50 €	9.00 €	10.00 €	11.00 €
Add-on Coffee Specialties & Tea	5.50 €	7.00 €	8.50 €	10.00 €	13.00 €	15.50 €	18.00 €	20.00 €

Menu

Mineral Water	Coca Cola / Coca Cola light / Coca Cola Zero / Fanta / Sprite / Orange Juice / Apple Juice	Berliner Pilsner or Radeberger Pilsner / Schöfferhofer Hefeweizen / Clausthaler non-alcoholic	Red Wine / White Wine	Corresponding Champagne	Corresponding Craft Beers	Corresponding Cocktails	Price per Person				
							2 Courses	3 Courses	4 Courses	5 Courses	6 Courses
x	x	x					19.00 €	25.00 €	31.00 €	36.00 €	41.00 €
x	x	x	x				23.00 €	29.00 €	35.00 €	39.00 €	43.00 €
x	x		x				19.00 €	25.00 €	31.00 €	36.00 €	41.00 €
x			x				15.00 €	21.00 €	27.00 €	33.00 €	39.00 €
x				x			35.00 €	49.00 €	63.00 €	76.00 €	90.00 €
x					x		21.00 €	27.00 €	33.00 €	39.00 €	45.00 €
x						x	29.00 €	41.00 €	53.00 €	65.00 €	77.00 €



Event Technology

Please send us your individual technical requirements and we would be glad to work out a special proposal for the equipment you need. Our in-house **AV partner company for many years KFP Five Star Conference Service GmbH** will create a detailed quote based on your requirements.

Please find below some rates for additional technical equipment outside meeting packages for a first rough calculation:

Screen 1,80 x 1,80 m or 2 x 2 m	€ 50 / piece & day
Screen 2,40 x 1,80 m (4:3)	€ 120 / piece & day
Screen 2,80 x 2,10 m (4:3)	€ 130 / piece & day
Screen 3,10 x 1,80 m (16:9)	€ 160 / piece & day
LCD projector 3.000 ANSI Lumen (incl. projection table)	€ 300 / piece & day
LCD projector 4.000 ANSI Lumen (incl. projection table)	€ 400 / piece & day
Flipchart / Pinboard	€ 30 / piece & day
Moderator Kit	€ 50 / piece & day
Notebook (incl. Scroll mouse)	€ 125 / piece & day
Presenter (Slide Advancer and Laser Pointer) for small rooms	€ 20 / piece & day
Sound system with 4 speakers on mobile stand for medium large rooms	€ 260 / piece & day
Handheld or Clip microphone (wireless)	€ 90 / piece & day
Headset microphone	€ 120 / piece & day
Table or lectern microphone (wired)	€ 25 / piece & day
Lectern	€ 95 / piece & day
Stage (with or without carpet)	on request
Conference Technicians (max. 10 hours incl. setup, stand by, rehearsal, operating and tear down times)	€ 495 / person & day

KFP Five Star Conference Service GmbH would be glad to support you with the planning and organization of your event with projection, audio, video and light equipment, stage and set building, exhibition concepts, webcasting, telephone and video conferences, content management solutions, MICE App, event conception, innovative solutions (f.e. Augmented Reality, Virtual Reality) and much more... MICE 4.0

In case of any questions, needs or for a detailed individual quotation, please do not hesitate to contact the KFP-Team at PalaceBerlin@kfp.de.



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Five Star Conference Service