



HOTEL PALACE BERLIN

BANQUET
FOLDER



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WELCOME TO HOTEL PALACE BERLIN

YOUR EVENT IN BERLIN

As Germany's capital and a vibrant metropolis, Berlin ranks among the most sought-after destinations for conferences and events. Both national and international companies, from innovative start-ups to established multinational corporations, value the city's diversity and dynamism as an inspiring backdrop for successful meetings and conferences.

Across a total area of 2,600 square metres, you will find 18 modern banqueting and conference rooms, equipped with state-of-the-art event technology and designed to host events for up to 900 guests.

16 of these rooms feature natural daylight, creating a pleasant and productive atmosphere, while one of our halls boasts an impressive five-metre ceiling height, offering additional design possibilities. With a variety of room concepts and capacities, our event spaces provide the perfect setting for any occasion.

Whether you're planning focused meetings in stylishly designed conference rooms, exclusive dinners in our elegant salons, or grand receptions in the prestigious ballroom – here, you'll find ideal conditions for events of the highest standard.



PALACE FACES



MARCUS HUESMANN

DIRECTOR OF STRATEGY & PERFORMANCE MICE

"In collaboration with my team, we craft and deliver bespoke meeting and event concepts, precisely aligned with your strategic goals, brand essence, and audience expectations. Our approach ensures events that operate flawlessly while creating a lasting impact, enabling you to devote your full attention to your guests and core objectives. I would be delighted to discuss your vision in person."

T. +49 (0) 30 2502 1175

E. m.huesmann@palace.de



ADAMANTIA ATHANASIADOU

BANKETT MANAGER

With over 25 years of passion and expertise, Ms. Athanasiadou has shaped our banqueting division, ensuring every detail of your event is perfectly executed. Her commitment to the highest standards of service, personalised attention, and a distinctive touch for every occasion defines the experience we deliver to our guests.



CONFERENCE PACKAGE

from 99,00 EUR per person
(available for groups of 10 or more)

- Rental of the main conference room (Breakout rooms billed separately)
- Writing pad, notepad, and pen for each participant
- Standard AV equipment for the main conference room (projector, screen, flipchart)
- Complimentary Wi-Fi
- Welcome coffee and tea
- Unlimited still and sparkling water in the main conference room
- Two coffee breaks with unlimited tea, coffee and soft drinks, plus two snacks per person per break, and a fruit basket
- Lunch buffet or a 3-course set menu (selected by our chef), including unlimited still and sparkling water and one hot beverage
- Specialty coffee machine available throughout the day

CUISINE



“For us, taste is always the top priority. We develop culinary concepts for you that meet the highest standards and underscore the character of your event – compelling, professional, and reliable.”

ROBERT TANK, EXECUTIVE CHEF

CULINARY PHILOSOPHY

Like our entire hotel, our cuisine stands for a harmonious blend of tradition and modernity. We see ourselves as hosts with a clear purpose: to place each guest at the heart of the experience. Our mission is not merely to meet expectations, but to exceed them at every level, redefining the standard for bespoke celebrations and events of any scale. Our passion for top-notch cuisine, reliable planning, and the smooth cooperation between kitchen and service allow us to professionally handle even demanding events with up to 1,000 people, without losing sight of the unique character of each occasion.

We offer a modern, seasonal, and regional interpretation of classic cuisine. Flavor and quality are always at the heart of what we do - executed with precision, composed with finesse, and presented with style. Working closely with selected regional partners, we create a culinary offering that is thoughtfully complemented and harmoniously elevated by premium international products.

We address specific dietary requirements with the same care and flexibility that define all our operations. Whether vegetarian, vegan, gluten-free, kosher, or based on individual preferences, we draw on our experience to tailor our menus precisely to diverse needs and cultural requirements, ensuring consistently high standards.

Uncompromising quality, excellent service, and an authentic dining experience create unique, memorable events for our guests. In this way, we carry forward our tradition of hospitality into the modern era, giving it a clear and distinctive signature style.



BREAKFAST

BREAKFAST BUFFET AT THE FOOD COURT

Start your day deliciously with a breakfast in our stylishly designed restaurant, "The Food Court." Whether it's a high-quality snack before your morning meeting or a leisurely breakfast: Here, culinary variety meets excellent service and a light-filled atmosphere with a view of the Berlin Zoo.

Our breakfast buffet includes ...

- Bread and roll selection
- Cake selection, croissants, pastries
- Jams and honey
- Selection of fresh, pickled, and sliced fruit
- Cereals and dried fruits
- Quark and yogurt selection
- Smoked and cured salmon
- Selection of cold cuts and cheeses
- Freshly prepared egg dishes
- Fried bacon and grilled sausages
- Coffee and tea, water and juices

42,00 EUR per person

BREAKFAST IN THE CONFERENCE ROOM

Whether savoury or sweet, light or hearty: our breakfast offerings provide the perfect selection for every taste and meeting format. Freshly prepared and tailored to your event, our breakfast creates the ideal setting for a successful day of meetings.

“THE SWEET” PACKAGE

- Pancakes, maple syrup, berries
- Jam, Nutella, honey, butter
- Selection of yogurt and quark
- Muesli and cornflakes
- Fruit platters
- Selection of bread and rolls
- Croissants, pastries, sweets

22,00 EUR per person

“THE HEARTY” PACKAGE

- Egg dishes, boiled eggs, scrambled eggs
- Bacon, baked beans, sausages (pork or poultry)
- Selection of ham, cold cuts, and cheese
- Smoked salmon, creamy horseradish
- Selection of bread and rolls
- Butter

29,00 EUR per person



Serving example

SAVOURY INDIVIDUAL (from 10 pieces)

- Double-cheese bagel | Pickle relish
- Sesame panini | Poultry salami | Onion relish
- Bagel | Smoked turkey breast | Cream cheese | Spinach Tomato chutney
- Green focaccia | Arugula | Grilled vegetables | Hummus
- Olive baguette | Serrano ham | Arugula | Tomato relish
- Rustic baguette | Cooked ham | Onion marmalade | Pickle
- Green wrap | Quinoa salad | Arugula
- Tramezzino | Cream cheese | Garden cress
- Folded sandwich | Tomato | Mozzarella
- Folded sandwich | Salami | Arugula | Cucumber
- Green bowl | Hummus | Chickpeas | Guacamole | Granola

10,00 EUR per piece

SWEET INDIVIDUAL (from 10 pieces)

- Quark | Marinated fruits | Nut granola
- Overnight oats | Fruits | Granola
- Mini brioche | Nougat cream
- Mini waffles | Strawberry cream
- Bridor apple pastries (2 pieces)
- Bridor filled croissants (3 pieces)
- Bridor small danish pastries (3 pieces)
- Lenôtre chocolate buns (3 pieces)

10,00 EUR per piece



Serving example



Serving example

LUNCHBOXES

TAKE IT WITH YOU

Whether you seek a light snack or a balanced meal for your lunch break, our thoughtfully curated lunch boxes combine freshness, quality and a variety of flavours. Look forward to an appealing presentation, premium ingredients, and a service tailored to your every needs.

LUNCHBOX CLASSIC

- Brioche-lye sandwich | Pommery mustard | Boiled ham | Tomato
Cucumber relish
- Olive baguette sandwich | Cheese | Cucumber relish
- Still mineral water
- 2 pieces of fruit
- Granola bar

20,00 EUR per box

LUNCHBOX GREEN

- Sesame panini | Hummus | Arugula | Grilled vegetables | Olives
- Rustic baguette | Curry cream | Marinated vegetables | Spinach salad
- Still mineral water
- 2 pieces of fruit

20,00 EUR per box

FINGER FOOD



FINGER FOOD BUFFET „ZOO“

SAVOURY

- Greens (vegan) | Cold green pea cream | Peas | Sautéed sugar snap peas | Spinach salad
- Summer roll (vegan) | Sugar snap peas | Lamb's lettuce | Pea shoots | Zucchini
- Bowl (vegan) | Sesame rice ball | Guacamole | Avocado | Beans | Oven-roasted tomato
- Baby leaf salad | Sesame dressing | Radishes | Cress
- Goat cheese | Torched goat cheese cream | Blueberry vinegar jam | Roasted pine nuts | Spinach cress
- Chicken | Curry chicken | Marinated lentils | Pumpkin curry cream | Chickpeas | Lime sour cream | Pea cress
- Flammkuchen | Bacon | Sour cream | Onions | Chives
- Pork sandwich | Brioche | Braised pork belly | Braised onions | Chili | Cream cheese spread
- Salmon | Teriyaki-marinated oven-baked salmon | Edamame | Carrot-ginger purée | Ginger gel | Wasabi radish
- Meatball | Berlin veal meatball | Potato salad | Potato espuma | Roasted onions | Mustard
- Spaetzle | Cheese spaetzle | Braised onions | Roasted onions | Sour cream
- Thai (vegan) | Green coconut curry | Rice | Green asparagus | Tomato | Carrot | Sugar snap peas | Tofu
- Curry | Berlin-style curry sausage | Curry sauce | Toasted brioche

SWEET

- Coffee | Espresso chocolate shot | Cinnamon mascarpone foam
- Lime | Lime vanilla marshmallow
- Guinness & chocolate | Guinness white chocolate tartlet
- Peanut | Peanut brittle bar

75,00 EUR per person | 7 pieces



Serving example

FINGER FOOD BUFFET „BEEF45“

SAVOURY

- Tartare | Beef tartare | Dried silver onions | Dijon mustard cream | Pumpernickel crumble
- Flank | Marinated flank steak | Pearl barley salad | Citrus gel | Red chard parsley cream
- Caesar (vegan) | Grilled romaine lettuce | Caesar dressing | Oven-dried tomato
Dried capers | No-Cheese' espuma
- St. Jacob | Scallop ceviche | Coriander | Papaya | Spring onion | Chili | Peanuts
- Summer (vegan) | Summer roll | Sprouts | Carrot | Sesame | Wasabi | Sugar snap peas
Glass noodles | Soy yogurt
- Shrimp | Baked shrimp | Wakame seaweed | Soy sauce | Root vegetables | Sesame
- Basil (vegan) | Basil tomato shot | White tomato espuma
- Rib Eye | Rib eye steak | Baked sweet potato salad | Parsley gel | Oven tomatoes
Shiitake mushrooms
- Saté | Beef saté | Korean BBQ | Eggplant caviar | Grilled zucchini | Oven-roasted peppers
- Risotto (vegan) | Pumpkin risotto | Pickled pumpkin | Oven pumpkin
Pumpkin seed oil powder
- Chickpea (vegan) | Baked chickpea fritter | Tomato sauce | Tofu espuma | Basil cress
- Fish | Fish & chips | Remoulade sauce

SWEET

- Pistachio-rose | Rose water white chocolate cream | Pistachio brittle | Raspberry
- Avocado-chocolate (vegan) | Chocolate brownie | Avocado chocolate fudge frosting
- Nougat-apple | Hazelnut apple tart | Nougat mousse
- Pumpkin seed-passion fruit | Passion fruit panna cotta | Pumpkin seed cream
Caramelized pumpkin seeds | Passion fruit gel
- Blueberry tiramisu | Mascarpone cream | Ladyfinger | Blueberry ragout
Lavender espuma

125,00 EUR per person | 10 pieces



Serving example



Serving example

FINGER FOOD FOR RECEPTION

SAVOURY

- Pork knuckle | Roasted pork knuckle | Green pea-mint cream | Sauerkraut gel
Bacon croutons
- Curry45 | Curry sausage | Curry sauce | Pretzel chip
- Salmon | BBQ honey salmon bite | Tomato-coriander chutney
Oven-roasted tomato | Fish roe caviar
- Cucumber (vegan) | Cucumber-wasabi shot | Soya yogurt espuma
Beetroot sprouts
- Pumpkin (vegan) | Roasted pumpkin | Pickled pumpkin salad
Pumpkin seed oil espuma
- Prawn | Marinated lime prawns | Mango-chili chutney | Guacamole | Olive bread chip
- Beef | Beef tartare | Wasabi-spiced gherkin | Soya quail egg | Teriyaki crème fraîche
- Chickpea (vegan) | Chickpea fritter | Oriental-style roasted vegetables
Lentil-curry cream
- Cod | Crispy quinoa-coated cod | Purple carrot purée | Carrot reduction
- Tuna | Marinated tuna | Sushi rice | Seaweed salad | Edamame | Toasted sesame
- Flank | Smokey harissa flank steak | Spiced horseradish salad | White BBQ sauce
- Goat cheese | Gratinated goat cheese | Saffron-honey cream | Smoked almonds
Blue grape gel
- Potato | Mashed potato rösti | Parmesan | Salmon tartare | Herb cream
Pickled radishes
- Avocado (vegan) | Smoky avocado-tomato salad | Grilled red onions | Olive soil
Bread chip

SWEET

- Almond-cherry tartlet | Orange blossom meringue
- Chocolate (vegan) | Rum truffle
- Caramel-banana | Banana cake | Caramel cream
- Tonka bean crème brûlée

10,00 EUR per person | 1 piece

COFFEE BREAKS

INDIVIDUAL COFFEE BREAKS

Enjoy savoury and sweet snacks prepared by our head chef during your coffee break. From freshly baked pastries and sandwich variations to dips with bread and pretzel baked goods, our selection offers a variety of options for a refreshing energy boost and delightful moments in between.

BAKE UP

- Cheese pretzels
- Mini quiches (4 pieces)
- Mini croissants
- Ham and cheese croissants
- Bridor apple pastries
- Lenôtre mini chocolate buns
- Mini apple snails
- Bridor fruit strudel
- Mini pecan pastries
- Mini Chelsea buns, powdered

DIP STATION

- Dips | Herb sour cream | Tomato chutney | Two types of hummus
Guacamole
- Sourdough bread
- Pretzel
- Dipping balls
- Pretzel dipping balls

6,50 EUR per piece | from 10 pieces



Serving example

SANDWICHES

- Folded sandwich | Grilled tomato-mozzarella or salami-arugula-cucumber or turkey breast-tomato-leaf salad
- Topped focaccia | Roasted vegetables | Serrano ham | Arugula
- Flagouline | Cooked ham | Spinach salad
- Sesame panini | Turkey salami | Cornichons
- Pretzel bagel | Edam | Cucumber



Serving example

VEGETARIAN SANDWICHES

- Black bread | Edam | Radishes
- Rolled salad wraps | Cheese dip
- Brioche | Cream cheese | Spinach | Radishes
- Layered tramezzino with cream cheese and garden cress
- Demi-flagouline pretzel | Cream cheese | Spinach | Tomato chutney

VEGAN

- Vegetable shot | Espuma
- Vegetable stick platter | Dips
- Mini bowl | Hummus | Tomato | Chickpeas or Guacamole Tomato Nut granola
- Vegetable wraps

SWEET

- Traybakes, various
- Traybakes (vegan)
- Muffins with topping
- Waffles | Yogurt | Fruits
- Mini cookie sandwich | Cream filling and topping
- Turkish baklava | Chocolate | Pistachio
- Mini Berlin doughnuts
- Mini chocolate croissant (vegan)

DIP STATION, SWEET

- Dips | Strawberry-coriander cream | Honey-sesame Nougat cream-anise | Peanut butter
- Mini brioche
- Dipping balls
- Waffles

6,50 EUR per piece | from 10 pieces

BUFFETS

LUNCH BUFFETS

Choose from our buffet arrangements or create your individual menu from a finely curated selection of dishes. From sophisticated starters to creative vegetarian and vegan dishes, as well as classic meat and fish courses, through to elegant desserts, you can expect a diverse culinary experience with exceptional attention to detail.



Serving example

„ZOO“ BUFFET

MAINS

- Bean | White bean cream | Panchetta | Red pepper tapenade
- Pepper | Roasted pepper sauce | Marinated pork knuckle | Dried tomatoes
Olive tapenade
- Tomato (vegan) | White tomato panna cotta | Tomato-coriander ragout
- Melon (vegan) | Grilled melon | Smoked oil | Thick green beans | Nut crumble
- Antipasti (vegan) | Pepper | Courgette | Mushroom | Mammoth olives
Peperoni
- Tomato | Oven-roasted cherry tomatoes | Basil oil | Mozzarella | Olive crumble
- Pasta | Mediterranean pasta salad | Tomato pesto | Courgette
- Aubergine | Grilled aubergine | Pesto rosso | Basil
- Bean | White beans | Kabanossi sausage | Corn | Tomato
- Rocket | Spinach salad | Mini Swiss chard | Peaches | Croutons
Balsamic dressing | Caramelised hazelnuts | Figs
- Leaf salads | House dressing | Balsamic dressing
- Butter & bread
- Parmesan | Parmesan cream | Oregano | Bread croutons
- Veal | Italian roasted veal | Balsamic jus | Pearl onions | White beans
Oven-roasted tomatoes | Basil cress
- Oven-roasted rosemary potatoes | Grilled vegetables
- Sea bream | Dorade Royal | White tomato foam | Olives | Dried tomatoes
Tarragon
- Risotto | Parmesan | Grilled cauliflower & broccoli | Cherry tomatoes
- Pasta | Shell pasta | Melted tomatoes | Spinach salad | Pecorino | Spinach pesto

DESSERTS

- Orange-almond mousse | Almond biscuit | Almond praline
- Red velvet | White chocolate | Strawberry
- Espresso | Coffee-mascarpone cream | Ladyfinger biscuit | Espresso gel
- Chocolate-lime-tonka (vegan) | Lime financier | Dark chocolate ganache
Tonka espuma

85,00 EUR per person | from 30 persons

„EUROPA“ BUFFET

MAINS

- Salmon | Cured salmon | Lentils | Apple | Parsley | Crème fraîche gel
- Pea | Yellow pea purée | Parsley sauce | Grilled pork knuckle
- Cucumber | Mustard cucumber chutney | Pumpernickel crumble
Sour cream | Marjoram powder
- Pickles | Pickled radishes | Cucumbers | Cauliflower | Grapes
- Quiche | Three-onion quiche | Sour cream
- Potato | Red onion | Vinegar
- Cauliflower salad | Wheat | Grapes | Curry
- Beetroot | Beetroot cubes | Horseradish | Honey
- Carrot | Apple | Lemon
- Pointed cabbage | Onion | Cucumber | Carrot | Pineapple | Peperoni
- Marinated lamb's lettuce | Potato dressing | Apple cubes | Oatmeal-maple
crumble
- Leaf salads with red Swiss chard | House dressing | Balsamic dressing
- Butter & bread
- Sweetcorn cream soup | Raisins | Smoked oil | Spring leek | Parsley
- Grilled Beelitz poularde breast | Carrot-honey sauce | Caramelised almonds
Spring leek
- Potato gratin | Honey-glazed carrots | Colourful roasted beetroot
- Pork loin from Flemish pig | Jus | Sautéed pointed cabbage | Parsley | Radishes
- Potato noodles | Green beans | Mushrooms | Beetroot | Breadcrumbs
- Fried zander in white onion cream sauce | Grilled red onions
Parsnip vegetables | Carrots
- Pea-barley ragout | Peas | Roasted carrots | Tarragon

DESSERTS

- Blueberry-walnut (vegan) | Blueberry-walnut financier | Blueberry gel
- Matcha | Strawberry tart | Matcha cream
- Banana cake | Espresso cream | Espresso caramel
- Chocolate sponge | Duo chocolate mousse | Ganache

115,00 EUR per person | from 30 persons

„PALACE“ BUFFET

MAINS

- Lobster | Lobster crème brûlée | Grilled fennel | Orange gel
- Hummus (vegan) | Grilled aubergine | Smoked red pepper oil
- Pea mousse | Raw ham | Pea cress | Almond cream
- Marinated veal | Roasted pepper | Lavender potato cream
- Sea bass | Grilled, pickled sea bass | Tomato cream | Basil
- Vegetables | Green beans | Peas | Tomato | Carrot | Artichoke | Celery
- Chickpeas | Tomato sauce | Onion | Cinnamon
- Quinoa | Peas | Carrots | Leek | Pepper | Chili
- Grilled romaine lettuce | Crème fraîche vinaigrette | Grated Comté
- Grilled pimientos | Croutons | Oven-roasted tomatoes
- Butter & bread
- Crème de petits pois | Green pea cream | Goat cheese | Croutons
- Toasted pine nuts | Carrot-butter reduction
- Beef | Boeuf bourguignon | Bacon | Sautéed mushrooms | Shallots
- Green beans | Carrots | Jus
- Potato-truffle soufflé
- Bouillabaisse | Mussels | Sea bream | Sea bass | Monkfish | Saffron sauce
- Root vegetables | Broad beans
- Sauce rouille | Provençal roasted potatoes | Toasted white bread | Gruyère
- French onion pasta (vegan) | Orecchiette | Three types of braised onions
- Sautéed mushrooms | Chive oil | Parmesan
- Game | Venison saddle | Celery purée | Grilled asparagus | Carrots
- Potato noodles | Jus

DESSERTS

- Nougat-hazelnut cheesecake | Candied hazelnuts | Strawberry
- Chocolate-orange (vegan) | Chocolate brownie | Orange gel | Vanilla espuma
- Irish cream | Baileys mousse | Chocolate sponge | White chocolate
- Espresso foam
- Pistachio-rose | Rose water-white chocolate cream | Pistachio praline
- Raspberry

145,00 EUR per person | from 30 persons

„SUMMER SPECIAL“ BBQ BUFFET

MAINS

- Caesar salad | Romana | Caesar dressing | Parmesan | Oven-roasted tomatoes
- Marinated chicken breast and grilled prawns
- Melon salad | Cantaloupe | Pine nuts | Spring leek
- Coleslaw | White cabbage | Carrot | Herb cream
- Reuben | Short grilled Reuben sandwich
- Oven-roasted tomato salad | Red onion | Chives
- Sweet potato salad | Green pepper
- Bread | Baguette | Seeded baguette | Herb baguette | Pretzel confectionery
- Pita
- Dips | Herb-lemon sour cream | BBQ sauce | Shallot crème fraîche
- Honey aioli | Garlic butter | Herb butter | Guacamole | Hummus
- Brioche burger | Black Angus patty | Cheddar | Spinach salad
- White BBQ sauce
- BBQ pulled pork | Herb-marinated chicken of the woods mushrooms
- Blackened onions | Smokey tomato chutney
- Spare ribs, sous vide | Grilled | BBQ sauce Southern style
- Roast beef | Marinated US beef steak | Chimichurri dip
- Salmon fillet | Smokey honey BBQ salmon fillet
- Black chicken | Chicken drums | Cane sugar | Mustard | Tomato
- Smoked paprika | Worcestershire sauce
- Grilled, stuffed avocado (vegan) | Pepper | Tomato | No-cheese | Herbs
- Giant mushrooms | Grilled and stuffed with green asparagus-grapefruit-spinach salad
- Grilled sweet potato with sour cream
- Grilled avocado-tomato salad in the bowl

DESSERTS

- Grilled pineapple-peach skewer
- Pavlova | Crispy meringue | Vanilla foam | Pickled berries
- Strawberry-yogurt mousse | Strawberry gel | Melon-mint salad
- S'mores | Chocolate | Marshmallow | Biscuit | Chocolate truffle cream

99,00 EUR per person | from 30 persons
(available from May to September)



Serving example

LUNCH BUFFET EXAMPLE WITHIN A CONFERENCE PACKAGE

MAINS

- Potato | Red onion | Vinegar
- Salad with feta | Pepper | Cucumber | Cherry tomatoes
- Cucumber salad with sour cream | Peperoni
- Fusilli | Tuna | Mushroom | Onion | Rocket
- Glass noodle salad | Bean sprouts | Raisins | Spring leek | Coriander
- Marinated carrot | Spinach | Date-mustard vinaigrette
- Braised leek | Tomato sauce | Garlic
- Chickpeas | Tomato | Onion | Oriental spices
- Marinated romaine lettuce with yogurt-raspberry dressing | Pickled radishes
- Cucumbers
- Oatmeal-maple crumble
- Leaf salads with red Swiss chard | House dressing | Balsamic dressing
- Butter & bread
- Braised beef brisket | Warm root vegetable-radish salad | Teriyaki braising jus
- Wasabi-lime mashed potatoes
- Poached pollock fillet | Sautéed broad beans | Beetroot-Pernod sauce
- Nut crumble
- Herb pilaf
- Chickpea fritters (vegan) | Oriental-spiced roasted vegetables | Hummus
- Market vegetables | Assorted garden vegetables

DESSERTS

- Hazelnut crème brûlée
- Matcha-lime cake (vegan) | Lime glaze
- Red Velvet Cake | White chocolate | Raspberry
- Chocolate brownie

SANDWICH LUNCH BUFFET

SANDWICHES

- Chicken breast sandwich | Rustic flaguine | Smoked chicken breast
Tomato chutney | Rocket
- Smoked salmon sandwich | Open sandwich | Smoked salmon | Cucumber relish
Spinach salad
- Pulled turkey sandwich | Sesame panini bread | Slow-cooked pulled turkey
BBQ sauce | Coleslaw
- Beef 45 sandwich | Crispy grilled olive flaguine | Pink beef | Rocket
Onion jam | Tomatoes

WRAPS

- Vegetable wraps (vegan) | Wheat tortilla | Roasted vegetables
Sweet potato cream | No-cheese | Rocket

SIDES

- Coleslaw | White cabbage salad | Carrots
- Couscous salad | Marinated chicken | Chickpeas | Pepper | Tomato | Spices
Parsley
- Mediterranean potato salad | Pepper | Tomato | Chorizo
- Rice salad | Saffron | Green pepper | Cherry tomatoes | Spring leek
Smoked turkey
- Tomato | Tomato-mozzarella | Pesto
- Caesar station | Romaine lettuce hearts | Cherry tomatoes | Anchovies
Bread croutons | Grated Parmesan | Caesar dressing

DESSERTS

- Quark cream | Blackcurrants
- Fruit salad | Coconut granola | Soya yogurt
- Pickled cherries | Vanilla espuma

42,00 EUR per person



Serving example

MENUS

MENUS

Our menus represent modern fine-dining cuisine and carefully composed flavour experiences. Whether classically interpreted or contemporary in style, choose from one of our 3-, 4-, or 5-course menus, or create your personal menu from a diverse selection of starters, soups, main courses and desserts.



Serving example

STARTERS

Duck breast

Pearl couscous | Red pepper emulsion | Ratatouille vinaigrette | Thyme oil
Oven-roasted tomato | Aubergine cream | Black olives

20,50 EUR

Cured salmon

Beetroot cream | Pickled beetroot salad | Roasted beetroot
Mustard seed vinaigrette | Cress-sour cream

20,50 EUR

Caesar (vegan)

Grilled romaine lettuce | Oven-roasted tomato | Caesar dressing
No-cheese | Toasted brioche | Dried capers | Tomato jam

18,00 EUR

SOUPS

Oxtail essence

Root vegetables | Oxtail praline | Parsley oil

12,00 EUR

Cream of curry pumpkin

Coconut espuma | Sesame satay

12,00 EUR

Cream of grilled fennel

Olive bread chip | Trout tartare | Dried tomatoes | Olives | Basil

12,00 EUR



Serving example

MAINS

Bœuf Bourguignon

Dijon mashed potatoes | Glazed carrots | Green beans with bacon

Carrot emulsion

39,00 EUR

Beef fillet

White bean purée | Oven-roasted tomatoes | White tomato foam | Jus

Green bean kernels | Basil cress

48,00 EUR

Pan-fried corn-fed poularde

Sweet potato purée | Green pepper | Oven-roasted tomato

Green bean sprouts | Parsley sprinkle

39,00 EUR

Pan-fried halibut

Lemon salt risotto | Confit tomatoes | Spinach | Pernod foam

39,00 EUR

Pointed cabbage wrap (vegan)

Parsnip purée | Broad beans | Purple carrots | Vegan jus | Carrot emulsion

35,00 EUR



Serving example



DESSERTS

Red Velvet cake

Cream cheese-white chocolate mousse | Raspberry-balsamic mousse

Raspberry gel | Raspberry parfait | White chocolate crumble

13,00 EUR

Chocolate brownie

Grand Marnier dark chocolate cream | Chocolate crumble

Orange-Grand Marnier gel | Orange espuma

13,00 EUR

Raspberry-elderflower mousse

Peach sorbet | Peach-elderflower gel | Macadamia-cinnamon butter crumble

Raspberry financier | Raspberry | Honey cress

13,00 EUR



Serving example

3 COURSE MENU

Burrata

Burrata | Cold white tomato fond | Oven-roasted tomato salad | Shallots
Basil cress | Tomato jam | Toasted pine nuts | Olive oil | Basil oil
Tomato flakes

Venison

Venison saddle | Sweetcorn purée | Dried sour cherries | Pickled shallots
Grilled baby corn | Shallot foam | Port wine jus

Blackberry, honey, pear

Honey-yogurt cream | Blackberry gel | Honey financier | Pear sorbet
Honey-almond crumble | Caramelised pear | Honey cress

62,00 EUR

3 COURSE MENU

Veal, Tomato, Basil

Marinated veal | Lemon vinaigrette | Tomato cream
Blackened cherry tomatoes | Basil gel | Basil cress
Olive crumble | Lemon cress | Caper berries

Beef, Artichoke, Potato, Pearl Onion

Pan-fried beef fillet | Oven-roasted tomatoes | Artichokes „Barigoule“
Mashed potatoes | Braised pearl onions | Jus

Apple, Calvados, Caramel

Caramel-apple pie | Muscovado-cinnamon crumble | Calvados caramel
Apple-Calvados sorbet | Cinnamon-redcurrant espuma

79,00 EUR

4 COURSE MENU

Pork, Pumpkin, Egg

Pickled egg | Pumpkin porridge | Lemongrass | Pickled ginger
 Grilled pork belly | Roasted pumpkin | Pumpkin seeds
 Pumpkin seed oil powder

Cauliflower

Cauliflower cream | Cauliflower couscous | Baked poultry praline

Veal

Pink veal silverside | Sweet potato purée | Grilled corn | Grilled spring leek
 Oven-roasted tomato | Pepper foam | Jus

Erdbeere, Weiße Schokolade

Vanilla cheesecake | Strawberry gel | Strawberry-white chocolate cream
 Strawberry cream espuma | Pink peppercorn meringue
 White chocolate crumble | Lemon balm

89,00 EUR

5 COURSE MENU

Quail, Celery, Apple

Smoked quail breast | Green apple consommé | Roasted celery
 Celery cream | Caramelised apple | Apple salad | Apple-cider gel
 Truffle vinaigrette | Goose liver praline | Vein cress

Halibut, Beetroot, Sour Cream

Black halibut, herb-confited
 Beetroot butternut | Colourful roasted beetroot | Pickled yellow beetroot
 Lemon sour cream | Lemon cress | Crumble

Ox, Celery, Onion

Braised ox cheeks | Truffled parsley root purée | Jus
 Port wine-thyme-honey pearl onions | White roasted onion
 Parsley espuma | Zorri cress

Lamb

Lamb loin | Braised lamb shoulder | Baked polenta bars
 Red pepper emulsion | Green bean kernels | White bean cream
 Blackened shallots | Pickled onions

Blueberry, Walnut

Walnut cake | Blueberry mousse | Maple syrup-blueberry gel
 Walnut parfait | Walnut praline | Maple syrup-blueberry jelly

139,00 EUR



Serving example

„BEEF45“ 4 COURSE MENU
(VARIES SEASONALLY)

Beef tartare „beef45“
Egg yolk | Anchovies | Capers | Beechwood smoke

Beef tea „pho“ style
Rice noodles | Mushrooms | Meatballs

Black Angus beef fillet
Parsnip | Wild broccoli | Apple & beer

All „cheesecake“
Assorted cheesecakes | Blackberry

ab 77,00 EUR

EVENT TECHNOLOGY

WOW! GMBH

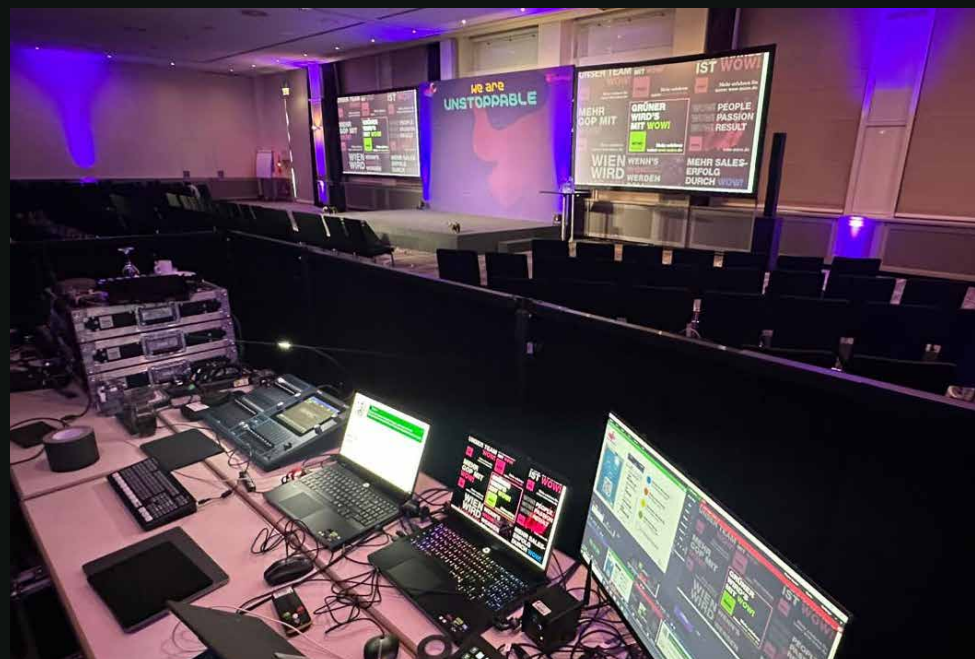
As a proud partner of Hotel Palace Berlin, we have been supporting numerous national and international clients with their events for many years. For us, WOW! is a promise and a commitment. Every event should be a great experience. Emotions are the key to reaching, moving, and sustainably inspiring people. Only when we awaken emotions does an event leave a lasting impression on the heart and mind.

To achieve exactly this for your event, our consultants and project managers look forward to working with you to develop a tailor-made technical setup and offer. Whether audio, video, or lighting technology, interpreting systems, stage or decoration construction, and more – we take care of it all for you!

We are always available for an initial conversation.

E. hotel-ost@wow-mice.de

T. +49 (0) 162 273 8880



FLORISTRY

INHOUSE FLORAL DESIGN

Flowers create a special atmosphere and can enrich any event at Hotel Palace Berlin with a touch of elegance and individuality. Our experienced florists design bespoke floral decorations that perfectly match your event, whether for an exclusive banquet, a stylish conference, or an unforgettable celebration.

OUR SERVICES:

- Table decorations
- Welcome or reception flowers
- Event space decorations
- Floral arrangements for special occasions
- Customised floristry

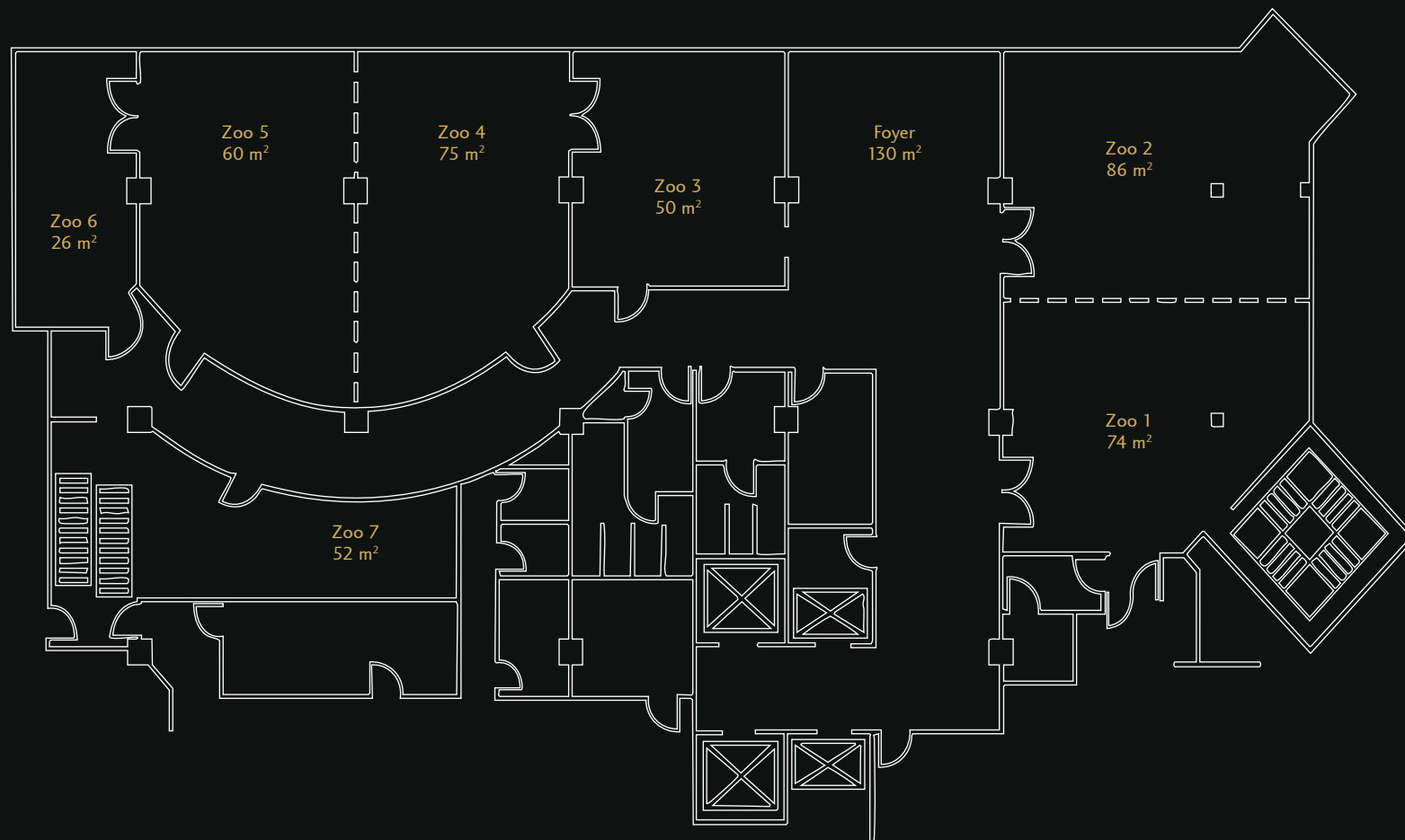


*"Let us inspire you.
We look forward to bringing your vision to life!"*

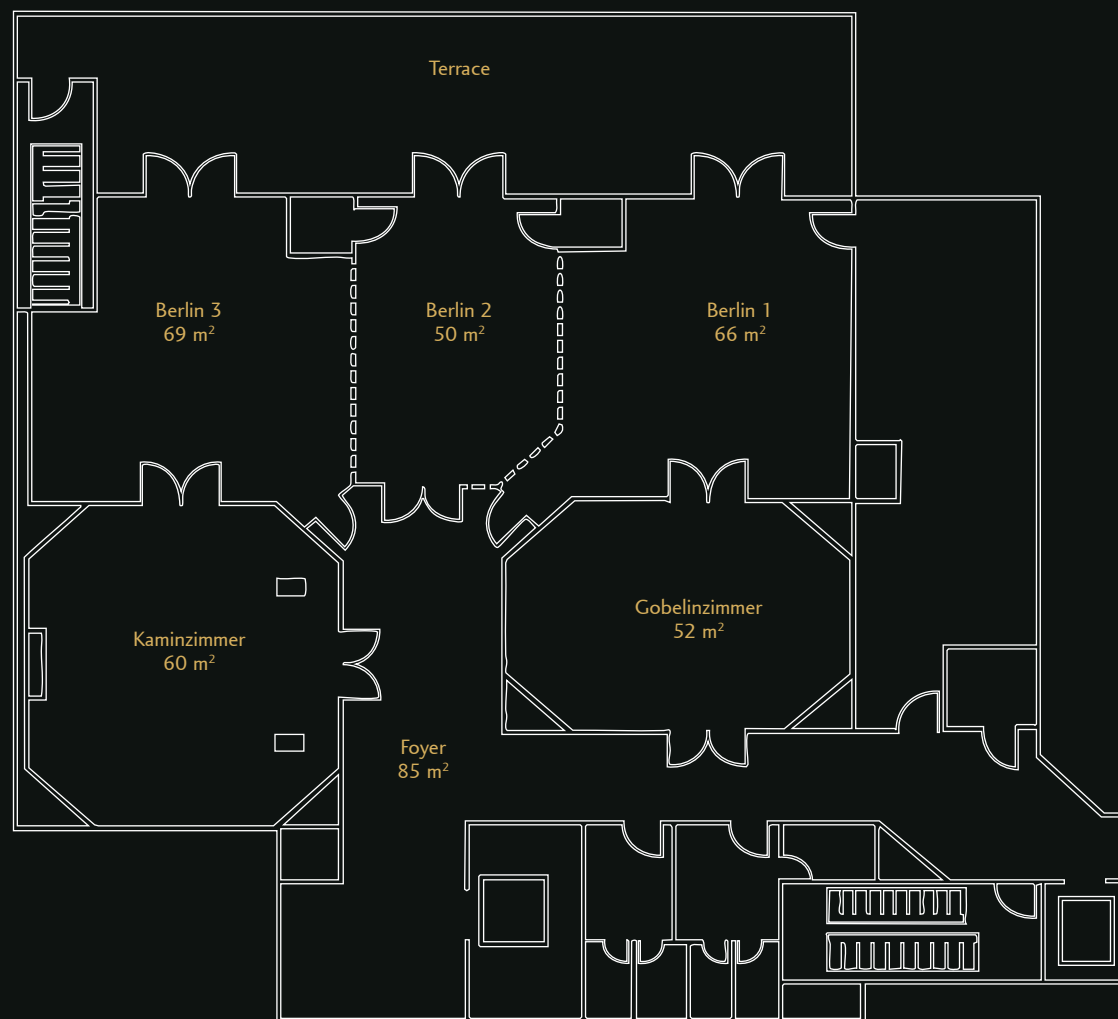
SABRINA WERNER, FLORIST

PREMISES



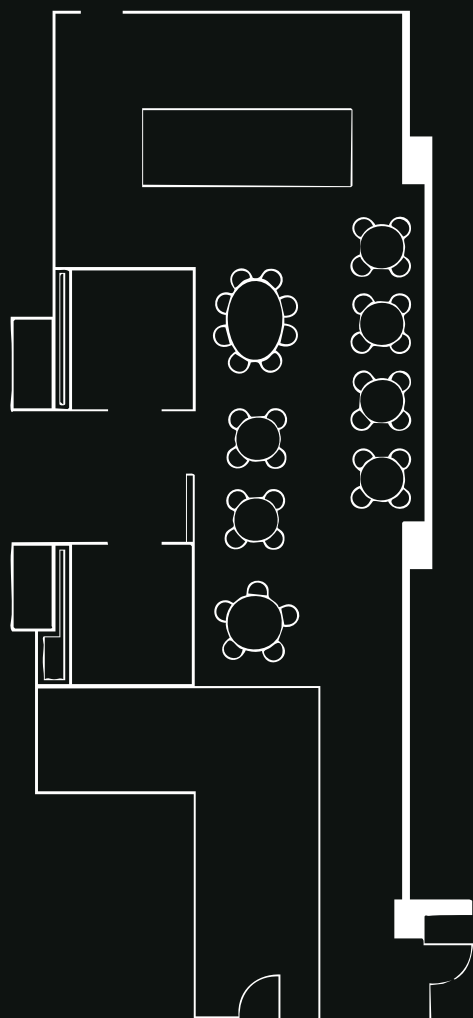
1ST FLOOR

2ND FLOOR

4TH FLOOR

RESTAURANT

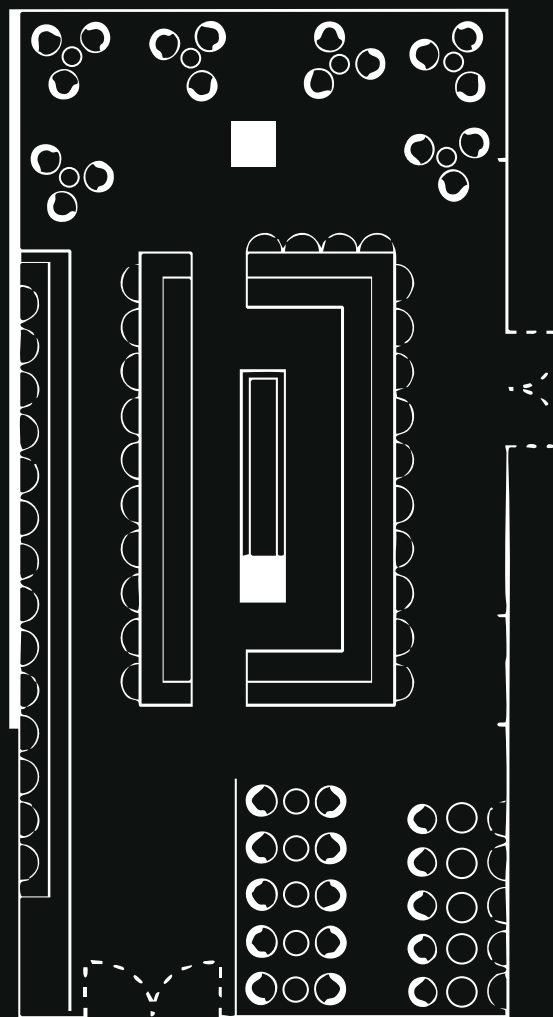
BEEF45



Expanse: 80 m²
Seats: 20

BAR

HOUSE OF GIN



Expanse: 145 m²
Seats: 80
Standing: 30

HOTEL PALACE BERLIN

CONVENTION SALES

HOTEL PALACE BERLIN

Budapester Str. 45
10787 Berlin

T. +49 (0) 30 2502 0
F +49 (0) 30 2502 1119
E. convention@palace.de

www.palace.de