



PERFECT MEETINGS AND CONFERENCES

in a grand hotel setting




GRAND ELYSEE
HAMBURG

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DAILY DELEGATE RATES*

DAILY DELEGATE RATE *from 85.00 euros p. p.*

- Provision of a function room based on number of guests
- Free highspeed wireless Internet
- Notepads and pens for all the delegates
- Screen, projector**, flip chart, pinboard, phone
- Unlimited conference drinks (mineral water, apple juice) in the function room
- Lunch: 3-course set meal or lunch buffet as per chef's choice, including 1 glass of wine, softdrinks as well as coffee and tea
- two coffee breaks as per chef's choice with sweet & hearty snacks, coffee & tea

HALF DAY PACKAGE *from 75.00 euros p. p.*

- Provision of a function room based on number of guests
- Free highspeed wireless Internet
- Notepads and pens for all the delegates
- Screen, projector**, flip chart, pinboard, phone
- Unlimited conference drinks (mineral water, apple juice) in the function room
- Lunch: 3-course set meal or lunch buffet as per chef's choice, including 1 glass of wine, softdrinks as well as coffee and tea
- one coffee break as per chef's choice with sweet & hearty snacks, coffee & tea

WELLNESS RATE*** *from 95.00 euros p. p.*

- Two Smoothies of your choice for a healthy start
- Provision of a function room based on number of guests
- Free highspeed wireless Internet
- Notepads and pens for all the delegates
- Screen, projector**, flip chart, pinboard, phone
- Unlimited conference drinks (mineral water, apple juice) in the function room
- Lunch: 3-course set meal or lunch buffet as per chef's choice, including softdrinks as well as coffee and tea
- two coffee breaks as per chef's choice with a variety of fruits as well as sweet & hearty snacks, coffee & tea
- Short massage during the coffee breaks (each 30 minutes) by our Elyseum Spa team on a recliner seat

* valid for a minimum of 10 delegates

** for rooms up to 174 m²

*** from 10 to 20 persons – for larger groups on request



FOOD

BAKERY BREAKFAST *25.00 euros p. p.* **starting from 10 persons**

- Freshly brewed coffee and a selection of fine teas
- Freshly squeezed orange juice
- Mixed Bircher muesli and crunchy muesli
- Natural and fruit yogurt, plain and vanilla quark
- A selection of exclusive jams and honey
- Various home-made sausage and cheese specialities
- Freshly baked bread rolls, bread and farm butter
- Bite-sized fruit chunks

CONFERENCE SNACKS

We also offer an additional choice of menu items if you would like to increase your daily delegate rate or compile your own coffee break menu.

TRADITIONAL

- Mini croissants, fresh from the oven 2,00
- Danish pastry, various fillings 3,00
- Fine baked goods from our patisserie 10,50
- Bite-sized seasonal fruit chunks per person, from 10 persons 5,00

LIGHT AND HEALTHY

- Mixed variety of yogurt fruit-smoothies 3,00
- Hamburg-style rye bread with chive cream cheese, smoked salmon or turkey breast and mango 4,00
- Filled wraps with crunchy salad and avocado cream or spicy Thai beef salad, each 4,00
- Elysée freshly ground grain porridge with Boskoop apple, roasted nuts and honey 4,50

HEARTY

- Alsace tarte flambée baguette 3,50
- Hamburg-style rye bread with beef tartare and red onions 4,00
- Chive cream cheese, matjes herring bites or turkey breast with mango relish 4,00
- White bread roll halves with various toppings 4,00
- Pretzel-style pastries with salted butter and cream cheese dip 4,50
- Elysée currywurst sausage with baguette 6,50



FOOD

CANAPES AND FINGERFOOD

SET RECEPTION RATE *24.00 euros p. p.*

Perfect for a reception before your event or to finish the day.

We will serve you six different canapé and finger food items from our wide choice; simply choose your favourites.

Charge for each further item from our menu *4.00 euros*

CLASSIC BAGUETTE CANAPÉS WITH SALTED BUTTER AND CUCUMBER

- Roast beef, medium, with remoulade dip
- Prawns with saffron mayonnaise
- Salmon tartare with cress and onions
- Matjes herring bites with Boskoop apple
- Vine tomatoes with buffalo mozzarella
- Hass avocado with red pepper

SLICES OF BLACK BREAD WITH CHIVE BUTTER

- Juniper-smoked fillet of trout with creamed horseradish sauce
- Steak tartare with salted capers
- Paprika cream cheese
- Creamy brie with grape confit

HOT FINGER FOOD

- Charcoal-grilled skewered chicken
- Scampi in a rice noodle coating
- Vegetarian spring rolls
- Fried slices of ciabatta topped with Italian salami, mozzarella and smoked duck breast
- Small traditional beef roulade
- Mini quiche, various fillings



FOOD

OUR ROLL-IN LUNCH

Straightforward service outside or in the conference room during the event.

26.00 euros

starting from 10 persons

HAMBURG LUNCH

- **Potato soup with leek** and ham sausage
- **Cucumber salad** with sweet and sour schmand, creme fraiche and dill
- **Hamburg-style roll halves** with various toppings
- **Hamburg berry compote with vanilla sauce**

INTERNATIONAL LUNCH

- **Minestrone** vegetable soup with pesto and Parmesan
- **Rocket salad** with a balsamic and olive dressing
- **Filled wraps** with avocado and tuna
- **Crème Brûlée**

ENGLISH LUNCH

- **„Bull soup“** beef stew with meat and vegetables
- **Little gem lettuce** with mustard dressing and fried bread
- **Sandwiches** filled with smoked salmon, back bacon and cucumber with a herb salad
- **Scones** with orange marmalade and clotted cream



SET MEAL SUGGESTIONS

3-COURSE MENU

MENU 1 *43.00 euros p. p.*

- **Cream of tomato soup** with basil pesto
- **Rump steak from grass-fed Argentinian beef** with sautéed pearl onions in a green hot pepper sauce served with roasted mixed vegetables
- **Hamburg berry compote** with Bourbon vanilla ice cream

MENU 2 *43.00 euros p. p.*

- **Coconut curry soup** with yakitori chicken skewers
- **Organic Scottish salmon fillet** with stir-fried Asian vegetables, wasabi sesame seeds, assorted fresh spices and Basmati rice
- **Mango served three ways:** Parfait, mousse & compote

MENU 3 *46.00 euros p. p.*

- **Argentinian grass-fed beef carpaccio** with rocket pesto and Parmesan
- **Rare Barbary duck breast** with cranberry jus and Hamburg-style beans in shallot butter
- **Nougat cream tartlets** with cinnamon plums and vanilla ice cream



SET MEAL SUGGESTIONS

4-COURSE MENU

MENU 4 *53.00 euros p. p.*

- **Baltic Sea salmon and white halibut**, raw marinated in ginger and chilli with a herb salad
- **Essence of vine tomatoe**
- **Truffled corn-fed poularde breast** with roasted portobello mushrooms and market vegetables
- **Elysée bombe glacée** with berry compote

MENU 5 *54.00 euros p. p.*

- **Romaine lettuce hearts** with mustard dressing, Parmesan crisps and marinated prawns with Ligurian olives
- **Petit bouillabaisse** with North Sea cod
- **Veal cheek** with Merlot shallots and creamy Savoy cabbage
- **Raspberry parfait** on amarettini biscuits and raspberry confit

MENU 6 *54.00 euros p. p.*

- **Parma ham** with two preparations of Hass avocado and chilli jam
- **Porcini consommé** with mushroom confit and quails' egg
- **Fillet of loup de mer**, with shellfish foam, celery and creamy leaf spinach
- **Light mousse au chocolat** with blackcurrant compote and sorbet



MENU COMPONENTS

STARTERS

- **Avocado, marinated and tartare**
with horseradish and cress salad 12.00
- **Romaine salad and prawns**
marinated, with mustard dressing,
Ligurian olives and Parmesan crisps 12.00
- **Argentinian grass-fed beef carpaccio**
with rocket pesto and Parmesan 12.00
- **Parma ham** with two preparations
of Hass avocado and chilli jam 12.00
- **Pacific salmon tartare**
with red onions, a little cucumber salad and a mustard,
honey and dill sauce 12.00
- **Baltic Sea salmon and white halibut**, raw marinated
in ginger, chilli and herb salad 14.00
- **Buffalo mozzarella**, truffled with roasted tomatoes,
basil and black pepper 14.00
- **Tuna carpaccio** with wasabi and cucamelon vinaigrette
and a two-herb salad 16.00
- **Baltic Sea silver eel**, smoked, served on chive black
bread with a radish and ginger salad 16.00

SOUPS

- **Beef consommé** with root vegetables and herb pancakes 6.00
- **Essence of vine tomatoe** 6.00
- **Coconut curry soup** with yakitori chicken skewers 6.00
- **Cream of tomato soup** with basil pesto 6.00
- **Leek and potato soup** with Styrian pumpkin seed oil 6.00
- **Porcini consommé** with mushroom confit and quail's egg 7.00
- **Petit bouillabaisse** with North Sea cod 8.00
- **Cream of roasted lobster soup** with lobster tartare 11.00



MENU COMPONENTS

SECOND COURSES

- **Quail breast pan fried in wasabi sesame seeds,**
with avocado cream and green asparagus tips 16.00
- **Char and saltwater shrimps** on sautéed pak choi
with a lemongrass and curry sauce 16.00
- **Scallops** with glazed cauliflower on bouillabaisse stock 18.00
- **Atlantic lobster** with mashed celery and a dried porcini
mushroom sauce 19.00

MAIN COURSES

- **Truffled corn-fed poularde breast** with roasted
portobello mushrooms and market vegetables 25.00
- **Rare Barbary duck breast** with cranberry jus and
Hamburg-style beans in shallot butter 25.00
- **Fillet of loup de mer,** with shellfish foam, celery and
creamy leaf spinach 25.00
- **Organic Scottish salmon fillet** with stir-fried Asian
vegetables, wasabi sesame seeds, assorted fresh spices
and Basmati rice 25.00
- **Rump steak from grass-fed Argentinian beef** with sautéed
pearl onions in a green hot pepper sauce served with roasted
mixed vegetables 29.00
- **Veal cheek** with Merlot shallots and creamy Savoy cabbage 29.00
- **Roast saddle of lamb** baked en crouete with herb mustard,
served with Ligurian olives and mixed beans 32.00
- **Whole gilt-head bream** (boned) with semi-dried cherry
tomatoes in a basil pesto with glazed baby turnips 36.00
- **Organic Oldenburg veal cutlet** with sage butter
and giant kohlrabi 36.00
- **Argentinian grass-fed beef fillet**
with truffle jus and Hamburg-style beans 39.00
- **Monkfish medallions** with glazed grapes in Riesling
with baby leaf spinach 42.00



MENU COMPONENTS

DESSERTS

- **Hamburg berry compote** with Bourbon vanilla ice cream 8,00
- **Elysée bombe glacée** with berry confit 9,00
- **Chocolate and nut brownie** with walnut ice cream and cherry confit 9,00
- **Chocolate soufflé** with sour cream ice cream and orange compote 9,00
- **Nougat cream tartlets** with cinnamon plums and vanilla ice cream 9,00
- **Raspberry parfait** on amarettini biscuits and raspberry confit 9,00
- **Tiramisu classico** with Sauvignon grapes and pistachio ice cream 9,00
- **Bourbon vanilla ice cream** drizzled with three flavoured oils 9,00
- **Grand Marnier parfait** with caramelised walnuts and a citrus fruit compote 9,00
- **Mango served three ways: Parfait, mousse & compote** 10,00
- **Light mousse au chocolat** with blackcurrant compote and sorbet 10,00
- **Raw milk cheese** with grapes and fruit loaf 13,50

CHEESE & WINE

36.00 euros p. p.

- **Raw milk cheese** served on a board with grapes, fruit, Hamburg-style rye bread, baguette and Pretzel-style pastries
- **Red and white wine** as suggested by our sommelier and mineral water for one hour



EST. **THEO'S** 2015

You can now also enjoy the THEO'S experience as part of our banqueting service. For special functions with 30 or more guests, we will provide a fine selection from our prime beef restaurant.

We will be delighted to advise you and to help you choose the perfect wine pairings.

STARTERS

- **King crab cake**
with chili savoy cabbage and saffron mayonnaise
- **Sashimi of Ōra King Salmon**
with sweet and sour soy sauce, ginger and confit onions
- **Massachusetts lobster cocktail**
with sesame seed mayonnaise and Thai mango salad

MAIN COURSE

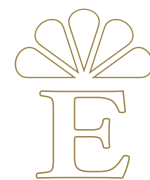
Our own grass-fed Uckermark beef, dry-aged for 40 days, grilled in our authentic Southbend oven at 800°C with our special spices

- Sirloin rump steak, 280 g
- Rib-eye steak, 350 g
- Tenderloin steak 200 g

All of our main courses are served with **truffled mashed potatoes, regional vegetables** and our **THEO'S steak sauce**.

DESSERTS

- **New York Cheesecake**
with sour cream ice cream & blueberry confit
- **Key Lime Pie**
with orange compote and Californian walnut ice cream
- **Espresso crème brûlée**
with white chocolate ice cream



FOOD

OUR BUFFET SELECTION

MEDITERRANEAN BUFFET *40.00 euros p. p.* **starting from 30 persons**

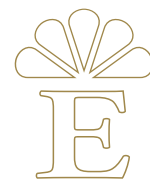
- **Romaine lettuce hearts**
with balsamic dressing, pine nuts and Parmesan crisps
- **Sun-dried San Marzano tomatoes**
with mozzarella, cold-pressed olive oil and basil
- **„Antipasto alla Romana“**
Grilled zucchini, fried green asparagus and aubergine au gratin

- **Piedmont-style veal, beef and chicken bolitto** with salsa verde
- **Pacific salmon ceviche** with rocket tips and lime oil
- **Mountain bacon** with sweet and sour vegetables and fried ciabatta

- **Italian vegetable soup**
with roasted pancetta and herb pesto

- **Grilled sea bream**
with baby leaf spinach, capers and lemon butter
- **Involtini** turkey breast wraps baked in white wine and paprika
- **Panzerotti** with ricotta and a Ligurian olive jus

- **Freshly cut fruit**
- **Mascarpone and Amaretto slice** with Amarena cherries
- **Crema Catalana** with preserved oranges
- **Chocolate panna cotta**
- **Hot crêpes** with caramelised apples



FOOD

OUR BUFFET SELECTION

FLYING MENÜ

36.00 euros p. p.

starting from 30 persons

SERVED ON PLATTERS:

- **Bruschetta** with cold-pressed olive oil
- **Hamburg-style rye bread** with matjes herring bites and apple schmand creme fraiche
- **Crostini** with spicy Thai beef salad
- **Wraps** with cream cheese and smoked salmon

SERVED IN ESPRESSO CUPS:

- **Potato soup** with pumpkin seed oil

OFF THE TRAY:

- **Oven-fresh foccacia**, various toppings
- **Small veal meatballs** with pepper mustard
- **Chicken skewers** with soy and red hot peppers

IN A SMALL GLASS:

- **Panna cotta** with raspberries
- **Freshly cut fruit** with toasted almonds
- **Mousse au chocolat** with preserved sour cherries



FOOD

OUR BUFFET SELECTION

FLYING BUFFET *43.00 euros p. p.*
starting from 30 persons

ON CROSTINI:

- **Beef tartare** with capers and horseradish
- **Salmon tartare** with cress and a mustard and dill sauce
- **Avocado tartare** with red hot peppers and coriander
- **Buffalo mozzarella** with roasted tomatoes and basil
- **Green asparagus** with Parma ham and Parmesan

SERVED IN ESPRESSO CUPS:

- **Nordic bouillabaisse** with saffron and cod fillet

ON SMALL PLATES:

- **Arctic char** pan-fried in butter with roast potatoes and a mustard grain sauce
- **Small traditional beef roulade** with apple red cabbage and a red wine jus
- **Filled dumplings** with Asian vegetables and ginger butter

IN A SMALL GLASS:

- **Nougat flan** with caramelised macadamia nuts
- **White mousse au chocolat** with Grand Marnier oranges
- **Fruits of the forest dessert** with vanilla cream



FOOD

OUR BUFFET SELECTION

REGIONAL SPECIALITY BUFFET

49.00 euros p. p.

starting from 30 persons

- **Lettuce hearts** with lemon cream
- **Holstein-style salad** with grilled celery, baby turnips and Savoy cabbage
- **Pear, bean and bacon salad**

- **From Hamburg's fish market:**
Smoked sprats, halibut and peppered mackerels
- **Whole Baltic Sea salmon** with pepper butter
- **Smoked Vierlande duck breast** with a radish vinaigrette
- **Hamburg-style beef jerky** with mustard gherkin relish and spring onions

- **Hamburg-style crayfish soup** made with European crayfish

- **Strips of Uckermark beef steak**
with mushrooms, served in a green pepper cream sauce
- **Sander fillet** fried in almond butter with creamy kohlrabi
- **Filled dumplings** with cream cheese and chive butter

- **Freshly cut fruit**
- **Altes Land cherry preserve** with a vanilla and cinnamon sauce
- **Hamburg cinnamon bun pudding**
- **Punch cream** with preserved plums
- **Vanilla flan** with berry confit



FOOD

OUR BUFFET SELECTION

ASIA & AMERICA starting from 30 persons

59.00 euros p. p.

- **Pak choi salad** with wakame seaweed and wasabi
- **Avocado** with Thai cucumber and fresh limes
- **Baby turnip and white cabbage salad** with coleslaw dressing

- **Raw marinated salmon** with a honey and soy sauce and ginger
- „**Pho**“ **beef salad** with red hot peppers and coriander
- **Beef brisket pastrami** with sweet mustard and onion marmalade

- **Spicy beef soup** with lemongrass

- **US prime beef**
- **Roastbeef, carved to order**
with a small baked potato and sour cream
- **Stir-fried saltwater shrimps** with Chinese cabbage,
sweet peppers and black-eyed peas
- **Mie noodles** with shitake mushrooms and beansprouts

- **Freshly cut fruit**
- **Hot chocolate and banana cake** with saffron
- **Lemongrass crème brûlée** with brown sugar
- **Coconut dessert** with lychee confit
- **Key lime pie**



FOOD

LIVE COOKING BUFFET

OUR CLASSICS!

64.00 euros p. p.

starting from 50 persons

Here are a small selection of suitable dishes for a live cooking buffet. We are happy to cater to your individual requirements and to discuss your own live cooking buffet menu ideas personally.

AT THE STARTER BUFFET:

- **Fresh rock oysters with lemon**, served with Cheshire bread
- **Whole smoked and pickled Pacific salmon**
- **Raw marinated cod** with sweet and sour vegetables
- **Argentinian grass-fed beef carpaccio** with rocket and Parmesan
- **Leaf mustard hearts and rocket tips**
with shaved Deichkaese cheese and Caesar dressing
- **Avocado and fennel salad**
with fresh flat leaf parsley, chillies and lime juice

HOT OFF THE GRILL:

- **Gambas al Ajillo** with fresh flat leaf parsley, roasted garlic and Spanish brandy

STIR-FRIED DISHES:

- Duck breast „**Beijing**“ with wasabi sesame seeds, pak choi and shitake mushrooms

PASTA STATION:

- **Linguine served Umbrian farmhouse-style** in a Parmesan bowl

FROM OUR PÂTISSERIE:

- **Hot praline cake** with vanilla cream
- **Local and exotic fruit**, cut into bite-sized pieces
- **Two varieties of crème brûlée** (depending on the season)
- **Cream puffs** with fruits of the forest sauce
- **Grand Elysée ice cream bombe** with meringue flambé



FOOD

GALA BUFFET

CULINARY JOURNEY *76.00 euros p. p.*
through our Grand Elysée Hamburg
starting from 50 persons

THEO'S

- **Caesar salad** with organic sardines, Parmesan and butter croutons
- **Grass-fed Uckermark cattle roast beef**,
carved in front of you and served with THEO'S steak sauce,
our "special spice" and truffled mashed potatoes
- **New York Cheesecake** with blueberry confit

PIAZZA ROMANA

- **Marinated Hass avocado** with a horseradish and cress salad
- **Beef carpaccio** with Ligurian olive oil,
roast pine nuts and Pecorino al Pepe
- **Minestrone Classico** with herb and olive pesto
- **Grilled prawns** with peperonata and roasted garlic
- **Potatoes boiled in sea salt** served with rosemary and olive oil
- **Panzerotti** filled with buffalo ricotta, baby leaf spinach
and sage butter
- **Tiramisu**

BRASSERIE FLUM

- **Haricots verts**
with tuna, fried potatoes and olive pesto
- **Steak tartare**
with salted capers, grilled leek and horseradish
- **Plateau de fruits de mer**
Langoustines, red shrimps, prawns
- **Petit bouillabaisse** with North Sea cod and saffron
- **Boeuf bourguignon** Diced fillet of beef with a pepper cream sauce,
roasted sweet peppers, zucchini, mushrooms and brasserie potatoes
- **Crème brûlée**
Valrhona chocolate soufflé with a soft centre

COOKING CLASSES *price on demand*
up to 12 people

Enjoy a memorable evening on a personal cookery course with our head chef.



DRINKS

AN EXTRACT FROM OUR DRINKS LIST

APERITIFS	0.10 l	0.75 l
House champagne, brut, France	10.50	80.00
Prosecco San Simone, Italy	5.00	30.00
Chardonnay Brut		
Menger-Krug, Pfalz, Germany		49.00
Sherry, dry, Don Zoilo	5 cl	6.00
Port, Niepoort Ruby	5 cl	6.50
Aperol Spritz		8.50
Campari soda / orange		12.00
Gin and tonic		12.00
Cheese biscuits	portion	3.00
Peanuts	portion	3.00
Almonds	portion	4.00

MINERAL WATER AND SOFT DRINKS

Mineral water, medium/still	0.25 l / 0.75 l	3.50 / 7.50
Apple Spritzer Granini	0.20 l	3.50
Tonic water, bitter lemon, ginger ale	0.20 l	4.00
Coca-Cola, Fanta, Sprite	0.33 l	4.30

JUICES

Apple juice	0.20 l / 0.75 l	3.80 / 8.00
Orange juice	0.20 l / 1.0 l	3.80 / 8.00
Blackcurrant juice	0.20 l / 1.0 l	3.80 / 15.00
Tomato juice	0.20 l / 1.0 l	3.80 / 15.00

Freshly squeezed juices: orange, grapefruit 0.25 l / 1.0 l 4.50 / 19.00



DRINKS

AN EXTRACT FROM OUR DRINKS LIST

BEER

König Pilsener, draught	0.30 l	4.30
König Pilsener alcohol-free	0.33 l	4.30
Alsterwasser (shandy)	0.30 l	4.00
Erdinger wheat beer, wheat beer alcohol-free	0.50 l	5.80

WINES

We offer a wide variety of wines. Our sommelier would be happy to assist you in choosing the right wine.

DIGESTIFS

Underberg	2 cl	5.50
Helbing's Kümmel	4 cl	6.00
Malteser Kreuz-Aquavit	4 cl	8.00
Ramazotti	4 cl	6.50
Baileys	4 cl	7.00
Aalborg Jubiläums Aquavit	4 cl	8.00
Cognac, Remy Martin VSOP	4 cl	8.00
Calvados, Pâpidoux XO	4 cl	8.00
Grappa, Nonino Tradizione 41°	4 cl	8.50
Tanqueray gin	4 cl	9.00
Whisky, Scotch, Johnnie Walker „Red Label“	4 cl	9.00
Whiskey, Bourbon, Jack Daniels	4 cl	9.00
Absolut Vodka	4 cl	9.00
Fruit brandy:		
Lantenhammer, pear, wild raspberry, apricot, plum	4 cl	12.00

HOT DRINKS

Coffee	cup / pot	4.30 / 25.00
Ronnefeldt tea	cup / glass mug	4.30
Hot chocolate	cup	4.70



CONFERENCE EQUIPMENT

AN EXTRACT FROM OUR EQUIPMENT LIST

This is just an example of the technical services we offer. We would be happy to give you a quotation which is tailored to your specific needs and ideas. The items marked with an asterisk are included in the daily delegate rate. All prices are per piece of equipment and per day, and include installation and dismantling.

Lectern	free of charge
Podium (Ballsaal) 11,00 x 4,00 x 0,67 m	free of charge
Wireless mouse	free of charge
Highspeed wireless Internet	free of charge
Screen (integrated into room) *	free of charge
Dance floor, per m ²	5.00
Podium (except Ballsaal), per unit 1,00 x 2,00 m	12.00
Chair cover Grand Elysée – white, per cover	12.00
Barrier posts, chrome, 230 cm stretch belt with Elysée logo, per post	12.00
Laser pointer *, wireless presenter	15.00
PC speaker	15.00
Flip chart incl. paper and pens *	25.00
Pinboard *	25.00
CD player	40.00
DVD player	40.00
Additional screen	from 40.00
Presentation kit	50.00
Overhead projector	60.00
Fax machine	60.00
Microphone / button microphone	75.00
Notebook	130.00
Projector 4500 ANSI lumens *	230.00
Projector 7000 ANSI lumens (only in Spiegelsaal)	750.00
Laser projector 30 000 ANSI lumens (only in Ballsaal)	2,100.00
Technician per hour (on weekdays)	60.00
Technician per day	400.00