

## Events in a stylish ambience

### CONFERENCE PACKAGES

For 10 people or more



#### ALL DAY PACKAGE

105.00 euros

- Provision of the conference room
- Free high-speed WIFI
- Writing pad and ballpoint pen for all participants
- Standard conference technology and equipment
- Unlimited conference drinks (mineral water, apple juice) in the room
- Lunch: 3-course menu or lunch buffet at the chef's discretion plus soft drinks, coffee and tea
- Two coffee breaks: with coffee and tea and pastries from our pâtisserie

Can also be booked as a half-day package  
95.00 euros

#### BAKER'S BREAKFAST

30.00 euros

- Freshly brewed coffee and a selection of exquisite teas, fresh orange juice
- Prepared Bircher muesli and crunchy muesli, natural and fruit yogurt, natural and vanilla quark
- Selection of exclusive jams and honey, various home-made sausages and cheese specialties
- Oven-fresh rolls, bread and country butter, croissants, hamburger pastries
- Fruit, cut into bite-sized pieces

For 30 people or more

#### MEETING ROOM

INCLUSIVE 40.00 euros

- The perfect offer for your board meeting
- Provision of the meeting room
  - Free high-speed WIFI
  - Screen with transmission option
  - Unlimited conference drinks (mineral water, apple juice) in the room, coffee and tea
  - Fruit basket and pastries

For 5 people or more

#### APPETIZERS 15.00 euros

3 Bites

- Ideal for the reception before your menu or to round off your event
- Our recommendation:
- Salmon tartare with cress and onions
  - Hass avocado with red pepper
  - Beef fillet tartare with salted capers

Each additional appetizer costs 5,50 Euro

## OUR MENUS

For 30 people or more



#### 3-COURSE MENU 50.00 euros

- Cream of tomato soup with basil pesto
- Argentinean rump steak with sautéed pearl onions in green pepper sauce and braised vegetables
- Hamburger berry jelly with bourbon vanilla ice cream

#### 3-COURSE MENU 60.00 euros

- Carpaccio of Argentinian pasture-raised beef with rocket pesto and parmesan
- Barbarie duck breast roasted pink with cranberry jus and beans in shallot butter
- Nougat cream tartlets with cinnamon plums and vanilla ice cream

#### 3-COURSE MENU 60.00 euros

- Coconut curry soup with brine shrimp
- Scottish organic salmon fillet with Asian vegetables from the wok, wasabi sesame, spices from the Kontor and basmati rice
- Three kinds of mango - parfait, mousse and compote

#### 4-COURSE MENU 60.00 euros

- Silver salmon tartare with red onions, small cucumber salad and mustard-honey-dill sauce
- Essence of vine tomato
- Truffled corn-fed poulard breast, braised mushrooms and vegetables
- Elysée ice cream bomb with berry compote

#### 4-COURSE MENU 70.00 euros

- Romaine lettuce hearts with mustard dressing, parmesan flakes and marinated Crevettes Roses with Ligurian olives
- Petit bouillabaisse with North Sea cod
- Veal cheeks with Merlot shallots and creamed savoy cabbage
- Raspberry parfait on amarettini and confit raspberries

#### 4-COURSE MENU 80.00 euros

- Parma ham with two kinds of Hass avocado and chili jam
- Porcini mushroom consommé with mushroom confit and quail egg
- Loup de mer fillet, crustacean foam with celery and creamed spinach leaves
- Light chocolate mousse with compote and sorbet of blackcurrants

## OUR BUFFETS

For 30 people or more



#### HAMBURGER BUFFET, REGIONAL 50.00 euros

- Lettuce hearts with framed lemon
- Holstein salad with grilled celery, turnip and Welschkraut
- Pears, beans and bacon salad
- Kiel sprat, halibut and peppered mackerel
- Whole Baltic salmon with pepper butter
- Smoked Vierländer duck breast with radish vinaigrette
- Hamburg nail meat with mustard cucumber relish and spring leeks
- Hamburg crayfish soup with crayfish
- Steak strips of pasture-fed beef with mushrooms in green pepper cream sauce
- Pike-perch fillet fried in almond butter with creamed kohlrabi
- Stuffed dumplings with cream cheese and chive butter

#### FROM OUR PATISSERIE:

- Freshly sliced fruit
- Altländer cherry jelly with vanilla-cinnamon sauce
- Baked pudding from the hamburger Franzbrötchen
- Punch cream with pickled plums
- Vanilla flan with confit berries

#### MEDITERRANEAN BUFFET 70.00 euros

- Romaine lettuce hearts with balsamic dressing, ciabatta potato chips and shaved parmesan
- Sun-ripened San Marzano tomatoes with mozzarella, extra virgin olive oil and basil
- „Antipasta alla Romana“ - grilled zucchini, roasted green asparagus and aubergine and eggplant au gratin
- Vitello tonnato with tuna cream and baked capers
- Carpaccio of silver salmon with rocket tops and lime oil
- Mountain ham with sweet and sour vegetables and ciabatta chips
- Italian vegetable soup with roasted pancetta and herb pesto
- Grilled gilthead fillet with young spinach leaves, capers and lime oil
- Poulard breast with braised Mediterranean vegetables
- Panzerotti with ricotta and jus of Ligurian olives

#### FROM OUR PATISSERIE:

- Freshly sliced fruit
- Mascarpone and amaretto slice with Amarena cherries
- Crema catalana with pickled oranges
- Chocolate panna cotta
- Warm crêpes with caramelized apples

#### FLYING BUFFET 45.00 euros

#### FROM THE TRAY:

- Bruschetta with extra virgin olive oil
- Grain on grain with soured hering and apple sour cream
- Crostini with spicy Thai beef salad
- Mini wraps with cream cheese and smoked salmon

#### FROM THE ESPRESSO CUP:

- Potato soup with pumpkin seed oil

#### HOT FROM THE OVEN:

- Oven-fresh focaccia, various toppings
- Small veal meatball with pepper mustard
- Chicken skewer with soy and pepper

#### IN A GLAS FROM OUR PATISSERIE

- Panna cotta with raspberries
- Fresh fruit with roasted almonds
- Chocolate mousse with sour cherries

## EVENT ROOMS



Room	Area m <sup>2</sup>	Parliamentary / Persons	Chair row / Persons	Banquet / Persons	Reception / Persons
Großer Festsaal	732	357	600	459	650
Grand Foyer	462	–	–	–	500
Grosser Festsaal mit Galerie, komplett	1078	453	1200	873	1100
Spiegelsaal I	151	45	90	72	110
Spiegelsaal II	143	45	90	72	110
Spiegelsaal I & II	294	200	280	234	350
Bibliothek	74	18	25	32	51
Amerika Haus	80	33	40	54	66
Shanghai	62	24	36	36	48
Speicherstadt I	85	30	60	54	66
Speicherstadt II	86	30	60	54	66
Speicherstadt I & II	171	72	140	108	140
Boardroom I-III	32	–	–	–	–
Dammtor	21	–	–	–	–
Oval Office	112	30	50	54	75

Other inviting rooms are also available.  
We would be happy to advise you individually on your perfect event room.



## TECHNOLOGY



This is an extract from our range of technology. We will gladly put together an individual offer according to your ideas and wishes. The articles marked with \* are included in the conference package. The prices quoted are per device and day incl. set-up and dismantling.

Lectern	free of charge
Lectern with digital front display	250.00
Podium in the ballroom 11 x 4 x 0.84 m*	free of charge
Podium (except ballroom), per element 1 x 2 m	30.00
High-speed Internet (WIFI)	free of charge
Screen (if integrated in the room)*	free of charge
Additional screen	from 220.00
Dance floor, per m <sup>2</sup>	25.00
Flipchart incl. paper and pens*	25.00
Pin board	25.00
Presenter's case	60.00
Microphone / button microphone	125.00
Headset with bodypack	175.00
Public address system with two floor-standing speakers	150.00
Notebook	180.00
Projector 4500 ANSI lumen*	420.00
Projector 7000 ANSI Lumen (only in the hall of mirrors)	750.00
Projector 30,000 ANSI lumens (only in the ballroom)	2.500.00
46" preview monitor	250.00
86" monitor on mobile rack	490.00
Technician per hour (weekdays)	100.00
Technician per day, max. 10	850.00
DSL connection	250.00



Oval Office



Großer Festsaal



Shanghai



Spiegelsaal

## BEVERAGES



APERITIFS	0.1 l	0.75 l	Red		
Perrier-Jouët Brut	16.00	98.00	Côtes du Rhône	0.15 l	8.50
Aperol Spritz	12.00		Domaine des Capes, France	0.75 l	39.00
Hugo	12.00		Catena Malbec	0.15 l	11.50
			Bodegas Catena Zapata	0.75 l	55.00
BEER			Rosso & Bianco,	0.15 l	11.50
König Pilsener draught	0.30 l	5.00	Shiraz & Viognier,	0.75 l	55.00
König Pilsener non-alcoholic	0.33 l	5.00	Francis Coppola Winery,		
Alsterwasser	0.30 l	5.00	Sonoma County, Paso Robles, Lodi		
Erdinger Urweisse	0.50 l	6.50			
Erdinger non-alcoholic	0.50 l	6.50			
			MINERAL WATER / SOFT DRINKS		
			Mineral water		
			sparkling and still	0.25 l / 0.75 l	4.50 / 9.00
			Apple spritzer	0.20 l	4.50
			Tonic Water	0.20 l	5.70
			Bitter Lemon	0.20 l	5.70
			Ginger Ale	0.20 l	5.70
			Coca-Cola, Coca-Cola Zero	0.33 l	5.00
			Fanta, Sprite	0.33 l	5.00
			JUICES		
			Apple juice	0.20 l / 0.75 l	4.00 / 8.00
			Orange juice	0.20 l / 1.0 l	4.00 / 9.00
			Blackcurrant juice	0.20 l / 1.0 l	4.00 / 9.00
			Freshly squeezed juices:		
			Orange, grapefruit	0.25 l / 1.0 l	6.50 / 22.00
WINE					
White					
Palatinate white wine Cuvée	0.15 l	6.50			
Oliver Zeter, Palatinate	0.75 l	29.00			
Château Landonnet	0.15 l	7.50			
Entre-Deux-Mers A.O.C.	0.75 l	35.00			
Bordeaux					
Sancerre	0.15 l	13.00			
Les Baronnes A.O.C.,	0.75 l	65.00			
Henri Bourgeois, Chavignol,					
Loire, France					
Rosé					
Pinot Noir Rosé	0.15 l	6.50			
Salwey, Baden	0.75 l	29.00			

### BEVERAGE FLAT RATE 45.00 euros

- Mineral water
- Soft drinks
- Apple juice, orange juice
- Coffee, tea
- Various beers
- White and red wines of the house
- Sparkling wine of the house
- Champagne of the house + 10.00 euros

up to 4 hours/ each additional hour, beyond 4 hours 12.00 euros