

# *Relaxing* FUNCTIONS!



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# HOTEL INFORMATION

The following pages feature extensive information and suggestions for the details of your event. We are, of course, also happy to cater to your specific requirements, so please do not hesitate to contact us with any questions you may have. We look forward to your visit!

## ADDRESS AND DIRECTIONS



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Rothenbaumchaussee 10  
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Germany

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events@grand-elysee.com  
www.grand-elysee.com

N 53° 33' 48.951" E 9° 59' 29.195"

### Arriving by car

The Grand Elysée Hamburg is located on Rothenbaumchaussee and Moorweidenstraße, just a stone's throw from the Dammtor ICE railway station. There is an underground car park with 450 parking spaces located right by the main entrance. Our valet service is available around the clock.

### Arriving by rail

Make the most of special conditions offered in cooperation with Deutsche Bahn and travel to your conference at the Grand Elysée Hamburg for just 99 euros from any DB railway station throughout Germany. (Please contact our team for bookings and advice – they will be happy to help.) The hotel is located by the Moorweidenpark, which is a three-minute walk from the Dammtor ICE railway station.

### Arriving by plane

A taxi journey from Hamburg's international airport (Fuhlsbüttel) to the hotel should take approximately 20 minutes. There is also a suburban train link, which takes around 30 minutes. Take the S1 train line to the central station (Hauptbahnhof). On arrival at the central station, simply cross the platform to catch the S11, S21 or S31 to Dammtor station.

### Distances

Dammtor station	0.5 km
CCH congress centre	0.5 km
City centre	1.5 km
Central station	3 km
Hamburg port	3.5 km
Airport	12 km

# HOTEL INFORMATION

## HOTEL ROOMS

The 511 rooms at the Grand Elysée Hamburg, of which 17 are suites, are characterised by timelessly elegant design, fine materials and bright, warm colours. The spacious rooms have free wireless Internet, triple-glazed soundproofed windows, air conditioning, a safe, quality barrel pocket spring mattresses and a large marble bathroom. Experience five-star luxury and real comfort.

Room category	Size	Features
Grand Classic	30 m <sup>2</sup>	+ Desk, armchair + Bathtub/luxury shower
		
Courtyard	32 m <sup>2</sup>	+ Desk, armchair + Bathtub/luxury shower + Quiet location overlooking the courtyard
		
Park South	35 m <sup>2</sup>	+ Desk, armchair + Luxury shower + Juliet balcony + View of the peaceful Moorweidenpark
		
Alcove	49 m <sup>2</sup>	+ Generous living space with a separate desk area and a couch and armchair area + Bathtub/luxury shower + Quiet location overlooking the courtyard
		
Large corner room	51 m <sup>2</sup>	+ Desk, couch/armchair area + Bathtub + Toilet separated from bathroom by a glass door + Large front windows + Juliet balcony
		

## HOTEL INFORMATION

Room category	Size	Features
Corner suite 	57 m <sup>2</sup>	<ul style="list-style-type: none"> <li>+ Large front windows</li> <li>+ Spacious couch/armchair area</li> <li>+ Large bathroom with luxury shower</li> <li>+ Jura coffee machine</li> </ul>
Jugendstil Villa 	62 m <sup>2</sup>	<ul style="list-style-type: none"> <li>+ Elegant art nouveau suite with high ceilings and stucco</li> <li>+ Separate living and sleeping areas</li> <li>+ Two flat panel TVs</li> <li>+ Spacious couch/armchair area</li> <li>+ Large bathroom with luxury shower</li> <li>+ Separate toilet</li> </ul>
Villa Christina 	74 m <sup>2</sup>	<ul style="list-style-type: none"> <li>+ Elegant art nouveau suite with high ceilings and stucco</li> <li>+ Separate living and sleeping areas</li> <li>+ Two flat panel TVs</li> <li>+ Spacious couch/armchair area</li> <li>+ Large bathroom with luxury shower</li> <li>+ Separate toilet</li> </ul>
Penthouse suite 	65 m <sup>2</sup>	<ul style="list-style-type: none"> <li>+ Separate living and sleeping areas</li> <li>+ Walk-in wardrobe</li> <li>+ Two flat panel TVs</li> <li>+ Spacious couch/armchair area</li> <li>+ Bathtub/luxury shower</li> <li>+ Separate toilet</li> <li>+ Exclusive balcony</li> </ul>
Penthouse corner suite 	80 m <sup>2</sup>	<ul style="list-style-type: none"> <li>+ Separate living and sleeping areas</li> <li>+ Walk-in wardrobe</li> <li>+ Two flat panel TVs</li> <li>+ Spacious couch/armchair area</li> <li>+ Bathtub/luxury shower</li> <li>+ Separate toilet</li> <li>+ Exclusive balcony</li> </ul>
Grande suite 	135 m <sup>2</sup>	<ul style="list-style-type: none"> <li>+ Separate living and sleeping areas with a spacious working area</li> <li>+ Walk-in wardrobe</li> <li>+ Two flat panel TVs</li> <li>+ Large couch/armchair corner and eating area</li> <li>+ Bathtub/luxury shower</li> <li>+ Separate toilet</li> <li>+ Guests' bathroom</li> <li>+ Exclusive balcony</li> </ul>

# HOTEL INFORMATION

## Room furnishings

### General

- + Triple-glazed soundproofed windows that open
- + Quiet, adjustable air conditioning with individual units to switch off
- + Three phones, minibar, safe
- + Complimentary mineral water and fruit upon arrival
- + free Highspeed WLAN

### Entertainment

- + Flat panel TVs and Infotainment System
- + Cable and satellite TV with 73 channels
- + Sky Bundesliga, Sky Sport 1, Sky MGM, Sky Disney
- + Radio via the flat panel display
- + DVD player available for free upon request

### Beds/mattresses

Extra wide boxspringbeds in a comfortable height with high-quality barrel pocket spring mattresses. This type of mattress is the very latest development in sleep research. It adapts not only to a person's specific body shape, but also to their weight and offers ideal support to the spinal column and back.

The hotel offers the following bed sizes:

- + Large bed with a large mattress: 200 x 200 cm
- + Twin beds with two separate mattresses: (2x) 115 x 200 cm
- + Twin beds with two mattresses together: (2x) 110 x 210 cm

### Bathroom fittings

- + Marble bathrooms with a bathtub and/or luxury shower
- + Bidet
- + Hairdryer
- + Make-up mirror
- + Bathrobe and slippers
- + Bathroom amenities

### Upon request

- + Morning paper
- + Extra cots/children's beds
- + Limousine service
- + Ironing room available
- + Fax machine (for a fee)
- + Bedding for allergy sufferers

### Extra services

- + 24-hour room service
- + Laundry/dry-cleaning and ironing service
- + Shoe-cleaning service
- + Underground parking space
- + Car hire (AVIS)
- + Florist

# HOTEL INFORMATION

## RESTAURANTS

The hotel's four restaurants, cafe and bar offer a wide array of culinary delights and are perfect places in which to pass the time. Classic "Cucina Italiana" recipes and Mediterranean specialties guarantee enjoyment and traditional taste at the Piazza Romana. Taste a typical bouillabaisse or as main course a boeuf Bourguignon and enjoy the character of a genuine Parisian brasserie at our Brasserie Flum. THEO'S the newest addition at the Grand Elysée Hamburg; the place to indulge yourself with premium steaks. Enjoy a perfect dinner in an authentic New York style inspired atmosphere. There is live piano playing in the Bourbon Street Bar every evening and jazz bands also perform from Tuesday to Saturday. And if you're looking for a slice of cake and a coffee in a cosy atmosphere, pay a visit to our Boulevard Cafe in the hotel lobby.



## ELYSEUM WELLNESS & SPA

One of the hotel's extra special highlights is the Elyseum, our exclusive oasis of wellness, spa and beauty treatments. Occupying more than 1,000 m<sup>2</sup>, the spa is where guests can relax in the steam bath, the saunas and the pool or, alternatively, on the wonderfully green open-air terrace. The fitness area at the Elyseum Wellness & Spa features state-of-the-art gym equipment made by Life Fitness. Flat panel TVs and first-class music equipment assist you in your stamina and strength training, as does the fitness area's attractive ambience. Our hotel guests may use the Elyseum free of charge.



## ART

Lovers of culture feel right at home here too. The Collection Block offers a unique and wide range of art featuring the works of representational artists from northern Germany. And more than 850 works of art that make up the Block Collection belonging to the hotel owner Eugen Block and his wife Christa are on display in the hotel's rooms, function rooms and restaurants.

## ART TOUR

We would be delighted to offer you an entertaining and informative introductory tour of the Block Collection. Acquaint yourself with northern German representational art in a thoroughly relaxed atmosphere over a cup of coffee or a sparkling aperitif. Duration: 15 minutes /on demand

## CONFERENCE EQUIPMENT

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.

Highspeed Wireless Internet	free of charge
Screen (integrated into room)*	free of charge
Additional screen	from 40.00
Flip chart incl. paper and pens*	25.00
Pinboard*	25.00
Laser pointer,* wireless presenter	15.00
Presentation kit	50.00
Overhead projector	60.00
Fax machine	60.00
Notebook	100.00
Wireless mouse	free of charge
PC speaker	15.00
CD player	40.00
DVD player	40.00
Microphone/button microphone	75.00
Data/video projector, 4,500 ANSI lumens*	230.00
Data/video projector, 5,500 ANSI lumens (only in the Spiegelsaal)	350.00
Data/video projector, 7,000 ANSI lumens (only in the Ballsaal)	750.00
Data/video projector, 20,000 ANSI lumens (only in the Ballsaal)	1,750.00
Lectern	free of charge
Podium (Ballsaal) 11.00 x 4.00 x 0.67 m	free of charge
Podium (other rooms), per unit 1.00 x 2.00 m	12.00
Dance floor, per m <sup>2</sup>	5.00
Chair cover Grand Elysée – white, per cover	12.00
Barrier posts, chrome, 230 cm stretch belt with Elysée logo, per post	12.00
Technician per hour (on weekdays)	60.00
Technician per day	400.00

## DAILY DELEGATE RATE\*

### *Relaxing* FUNCTIONS!

80.00 euros

Provision of a function room based on number of guests

Personal assistance on the day from our banquet concierge

Free highspeed wireless Internet

Cordless phone for the conference organiser (on request)

Notepads and pens for all the delegates

Screen, projector\*\*, flip chart, pinboard, phone, laser pointer\*\*\*

Unlimited conference drinks (mineral water, apple juice) in the function room

Lunch: Three-course set meal or lunch buffet as per chef's choice, including orange juice, soft drinks as well as coffee and tea

### CREATIVE *breaks*

In the lobby of your function room, twice a day you will find: unlimited coffee and tea specialities, different food every day (a variety of regional, sweet and healthy snacks)

Half Day Package with one coffee break only

70.00 euros

\* valid for a minimum of 10 delegates

\*\* for rooms up to 174 m<sup>2</sup>

\*\*\* on request

## DRINKS

(An extract from our drinks list)

<b>APERITIFS</b>			Euros
House champagne, Brut, France	0.10 l / 0.75 l	10.50	80.00
Prosecco, San Simone, Italy	0.10 l / 0.75 l	5.00	30.00
Riesling Winzersekt Brut Weingut Bassermann-Jordan, Pfalz, Germany	0.10 l / 0.75 l	6.50	40.00
Sherry, dry, Don Zoilo	5 cl	6.00	
Port, Niepoort Ruby	5 cl	6.50	
Aperol spritz		8.50	
Campari and soda/orange		12.00	
Gin and tonic		12.00	
Cheese nibbles	portion	3.00	
Peanuts	portion	3.00	
Almonds	portion	4.00	
<b>MINERAL WATER AND SOFT DRINKS</b>			
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	4.00	
<b>JUICES</b>			
Apple juice	0.20 l / 0.75 l	3.50	8.00
Orange juice	0.20 l / 1.00 l	3.50	8.00
Blackcurrant juice	0.20 l / 1.00 l	3.50	15.00
Tomato juice	0.20 l / 1.00 l	3.50	15.00
Freshly squeezed juices: orange, grapefruit	0.20 l / 1.00 l	4.50	19.00

## DRINKS

(An extract from our drinks list)

<b>BEERS</b>		Euros
König Pilsener, draught	0.30 l	4.00
König Pilsener alcohol-free	0.33 l	4.00
Köstritzer dark beer	0.30 l	4.00
Alsterwasser (shandy)	0.30 l	4.00
Erdinger wheat beer, alcohol-free wheat beer	0.50 l	5.50

### 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 Kümmel	4 cl	6.00
Malteserkreuz Aquavit	4 cl	8.00
Ramazotti	4 cl	6.50
Baileys	4 cl	7.00
Aalborg Jubilæums Akvavit	4 cl	8.00
Rémy Martin VSOP cognac	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
Johnnie Walker Scotch whisky "Red Label"	4 cl	9.00
Jack Daniel's bourbon	4 cl	9.00
Absolut Vodka	4 cl	9.00
Fruit brandy: Lantenhammer, framboise, apricot, plum	4 cl	12.00

### HOT DRINKS

Coffee	cup/pot	3.50	23.50
Ronnefeldt tea	cup/glass	3.50	
Hot chocolate	cup	4.00	

# FOOD

<b>CANAPÉS</b>	Euros
Cream cheese with garden herbs	3.00
Roast beef, medium, with remoulade dip	4.00
Parma ham and melon	4.00
Fillet steak tartare with diced shallots	4.00
Pâté de foie gras with apricot confit	4.00
Salmon tartare with cress and onions	4.00
Smoked narrow-headed eel with horseradish	4.00
Whitefish caviar with sour cream and chives	4.00
Crudités with a herb and quark dip	4.50
<b>CROSTINIS</b>	
Hass avocado with red pepper	3.50
Air-cured mountain ham	3.50
Buffalo mozzarella with confited vine tomato	4.00
<b>APPETISERS</b>	
Small rissoles	2.50
Nuremberg bratwursts	2.50
Freshly baked pizza	2.50
Charcoal-grilled skewered chicken	2.50
Scampi in a rice noodle coating	2.50
Vegetarian spring rolls	2.50
Small traditional beef roulade	2.50

We recommend six items per head for a reception.

# FOOD

CONFERENCE SNACKS	Euros
<b>Bakery breakfast</b>	(starting from 10 people) per person 20,00
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	
<b>Sweet snacks from our patisserie</b>	
Fine baked goods from our patisserie	3.00
Home-made tray-baked cake slices	3.00
Butter croissant	3.00
Danish pastry, various fillings	3.00
Freshly baked butter cake with browned almonds	3.00
Muffins: double chocolate and blueberry	3.00
Hamburg "Franzbrötchen" pastry	3.00
<b>Hearty baked goods</b>	
Mini quiche, various fillings	3.00
Freshly baked lye pretzel	3.00
Croissant filled with ham and cheese	3.50
<b>Open sandwiches</b>	
White bread roll with various toppings	3.50
French baguette with ham and gherkin	4.00
Olive ciabatta with Parma ham and rocket	4.50
Olive ciabatta with mozzarella and vine tomatoes	4.50
<b>Healthy snacks</b>	
Natural yogurt	2.00
Natural yogurt with brandied cherries	2.50
Home-made smoothies in a glass	3.00
Elysée freshly ground grain porridge with yogurt, apple and honey	4.50
Bite-sized seasonal fruit chunks	6.00
Fresh fruits of the season in a basket, serves six	30.00
<b>Soups served in the function rooms</b>	
Cream of tomato soup with herb pesto – <i>vegetarian</i> –	6.00
Minestrone – <i>vegetarian</i> –	6.00
Hearty goulash soup	6.00
Holstein potato soup with leek	6.00

## FOOD

ROLL-IN LUNCH	Euros
Straightforward service outside or in the conference room during the event.	
<b>Hamburg lunch</b>	
Holstein potato and leek soup	
White bread roll halves with various toppings	
Hamburg berry compote with vanilla sauce	21.00
<b>Tuscany lunch</b>	
Cream of tomato soup with herb pesto	
Crisp olive ciabatta with rocket and mozzarella, served with coppa di Parma and melon slices	
Tiramisu and amaretto foam	21.00
<b>Alsace lunch</b>	
Beef consommé with garnish	
Freshly baked baguette with Camembert and ham	
Alsace tarte flambée baguette	
Croissant au chocolat	21.00

# FOOD

## SET MEAL SUGGESTIONS

	Euros
<b>Three-course menu</b>	
<b>Großneumarkt</b>	28.00
Holstein potato soup with roasted croutons	
Baked Vierlande chicken breast with creamy thyme and glazed honey carrots	
Hamburg berry compote with vanilla sauce	
<b>Rödingsmarkt</b>	33.00
Chicken broth with Vierlande root vegetables	
Pan-fried fillet of Lüneburg salmon trout with crayfish sauce and leaf spinach	
Tiramisu with sour cherries in Merlot	
<b>Hopfenmarkt</b>	39.00
Tartare of Scottish coho salmon with red onions and dill	
Entrecôte of black Angus beef with a red wine and pepper sauce and green beans in shallot butter	
Mousse au chocolat with brandied plums	

# FOOD

## SET MEAL SUGGESTIONS

<b>Four-course menu</b>	Euros
<b>Fish Market</b>	46.00
Hamburg fish platter: Büsum shrimps with a cucumber and radish salad, smoked narrow-headed eel and smoked salmon with grated horseradish	
Porcini consommé with mushroom pesto	
Fillet of sea bass with creamy vermouth and cucumber and leaf spinach in shallot butter	
Calvados parfait with macaroons and Altes Land apple compote	
<b>Neuer Pferdemarkt</b>	54.00
Parma ham with fried green asparagus and Parmesan	
Cream of lobster soup with lobster tartare	
Fillet of Argentinian free-range beef with braised Savoy shallots and Hamburg beans	
Bombe glacée of three different ice creams with fruits and cherry sauce	
<b>Gänsemarkt</b>	59.00
Pickled Connemara salmon with celeriac and truffle button mushrooms	
Creamy guineafowl soup with sherry and a quail's egg	
Oldenburg organic veal medallion with braised grapes in red port served with regional market vegetables	
Praline mousse with orange compote	

# FOOD

## SET MEAL SUGGESTIONS

Five-course menu

Euros

Rathausmarkt

69.00

Raw marinated fillet of Oldenburg free-range veal  
with bean salad and whitefish caviar

Vine tomato consommé with mozzarella balls

Fillet of sea bass  
with salted butter foam and olive and potato mash

Chateaubriand steak from Husum free-range cattle  
with truffle jus and kohlrabi

Bourbon vanilla ice cream drizzled with three flavoured oils

# FOOD

MENU COMPONENTS	Euros
<b>Starters</b>	
Marinated Hass avocado and tartare with horseradish and cress salad	11.00
Raw marinated Connemara salmon with ginger vinaigrette and pickled pak choi	12.00
Buffalo mozzarella with confited vine tomatoes, basil, cold-pressed olive oil and crushed pepper	13.00
Carpaccio of Husum fillet steak with grated Deichkäse cheese and marinated green asparagus	14.00
Grilled deep-sea king prawns with chilli and garlic on cherry tomato concassé in a basil nage	17.00
Atlantic lobster with potato and bean salad, lime oil and saffron mayonnaise	19.00
<b>Soups</b>	
Beef bouillon with herb pancake strips	5.00
Vine tomato soup with herb and olive pesto	5.00
Minestrone classico Italian vegetable soup with Parmesan	5.00
Potato foam with roasted smoked ham	6.00
Essence of roast calf's tail with tortellone	6.50
Schmilau crayfish soup	6.50
Velouté soup of Umbrian truffles	9.00
<b>Entremets</b>	
Fried scallops with peperonata jus and celeriac purée	14.00
Quail pot-au-feu with saffron and green asparagus	14.00
Calf's tail ravioli in truffle butter with melted duck liver	17.00

# FOOD

Main courses	Euros
<b>Meat</b>	
Pork loin in Courvoisier cognac sauce with kumquats and kohlrabi	19.00
Guineafowl supreme with thyme sauce, braised morels and glazed honey carrots	19.00
Barbary duck with ginger and chilli butter and crisp, wok-fried Asian vegetables	21.00
Rack of lamb with a herb and mustard crust, with red wine and shallot sauce and green beans	34.00
Fillet of Argentinian free-range beef with duck liver melted in veal jus and cut French beans	34.00
Oldenburg fillet of veal with creamy morels and regional vegetables	37.00
<b>Fish</b>	
Fried fillet of Schmilau pikeperch with white port foam and kohlrabi	19.00
Gilt-head bream with condiments fried in salted butter, olive jus and grilled green asparagus	22.00
Fillet of North Sea turbot on cucumber concassé in Hamburg mustard sauce and leaf spinach	44.00
<b>Desserts</b>	
Plain and white chocolate mousse au chocolat with confited berries	8.00
Calvados parfait with Altes Land apple compote	8.00
Warm Valrhona chocolate cake with praline sauce and Guanaja chocolate ice cream	9.50
Lime and sour cream tartlet with pineapple and vanilla salad and basil ice cream	9.50
Grand Marnier parfait with brandied oranges	8.00
Three variations of crème brûlée	8.00
Nougat and marzipan lasagne with red wine plums	8.00
Elysée bombe glacée with confited berries	8.00
Selection of unpasteurised cheeses with grapes	11.00

# FOOD

## PASS AROUND MENUS

From 30 people and up, 10 items per person

### Classic

35.00 euros per person

Cream cheese with garden herbs

Smoked salmon tartare with cress and onions

Skewered mozzarella with herb and olive pesto and cherry tomatoes

Potato foam in an espresso cup with fresh garden herbs

Nuremberg bratwursts with Dithmarschen sauerkraut

Freshly baked pizza with various toppings

Meatballs with barbecue sauce

Mini quiche, various fillings

Semolina pudding with Altes Land sour cherries

Hamburg berry compote with vanilla sauce

Small profiteroles filled with vanilla cream

### Gourmandise

45.00 euros per person

Canapé with Canadian lobster tartare

Canapé with Parma ham and rocket

Beef tartare with lime sour cream and whitefish caviar

Marinated king prawn with fresh herbs, garlic and chilli

Cream of Schmilau crayfish soup in an espresso cup

“Provençale” lamb cutlet fried with condiments

Fillet of sea bass with young leaf spinach

Scallops with truffled potato salad

Green asparagus with Parmesan

Panna cotta with Grand Marnier orange

Valrhona chocolate crème brûlée

Hamburg vanilla bread pudding

# FOOD

## BUFFET

### Hamburg Fish Market Buffet

(starting from 30 people) 35.00 euros per person

#### Starters

Home-made sausage and ham

Marinated Vierlande turkey breast  
with root vegetables in vinaigrette

Smoked mackerel fillets, coho salmon and Kiel sprats  
with horseradish and a mustard and dill sauce

Pickled salmon with dill and juniper berry schnapps

Tender fillet of soused herring with Altes Land apple and onion sour cream

Potato and cucumber salad with fresh dill and sour cream

Grand Elysée salad bar with various garden and mixed salads,  
crudités and home-made dressings

#### Soup

Holstein potato soup with roasted bacon

#### Main courses

Original Hamburg "Pannfisch" with fried potatoes and Pommery mustard sauce

Vierlande braised chicken with glazed root vegetables

Ravioli with strips of smoked salmon

#### Desserts

Original Hamburg berry compote with vanilla sauce

Frisian "Teecrème" with rum raisins

Lemon ice cream

Baked Hamburg bread pudding

Butter cake with whipped cinnamon cream

# FOOD

## Hamburg Senate Buffet

(starting from 30 people) 40.00 euros per person

### Starters

Fresh herb salmon with a mustard and dill sauce

Soused herring tartare with Boskoop apple and chives

Hot-smoked halibut and coho salmon

Cold lobscouse:

beetroot and horseradish salad and a quail's egg on a bed of beef

Chicken salad with pineapple and nuts

Marinated field mushrooms with herbes de Provence

Prawn salad with celery

Grand Elysée salad bar with various garden and mixed salads, crudités and home-made dressings

### Soup

Hamburg crab soup with fresh dill

### Main courses

Fillet of Norwegian fjord salmon with leaf spinach and vermouth sauce

Vierlande duck leg braised in its own juices and served with regional vegetables

Pasture-fed lamb curry with aromatic rice

### Desserts

Plain and white chocolate mousse au chocolat

Fine crêpes with a nut filling and Grand Marnier

Original Hamburg berry compote with vanilla sauce

Freshly sliced Altes Land fruit

Cherry mousse with rum sponge

# FOOD

## Shanghai Buffet

(starting from 30 people) 45.00 euros per person

### Starters

Yellowfin tuna and organic salmon sashimi with wakame seaweed, roasted sesame seeds and marinated radish

Selection of nigiri and maki zushi with pickled ginger and soy sauce

Marinated carrots with ginger and honey

Pak choi with sesame seeds and chilli

Green asparagus with Szechuan pepper vinaigrette

Cucumber salad with coriander and mirin

Glass noodle salad with marinated chicken

### Soup

Mulligatawny:

spicy cream of chicken and curry soup with chicken meat

### Main courses

Wok-fried deep-sea prawns with fried Thai vegetables and basmati rice

Lacquered duck breast with teriyaki sauce and sautéed pak choi, shiitake mushrooms and red pepper

Fried egg noodles with red pepper and sugar snap peas

### Desserts

Tonka bean crème brûlée

Freshly sliced exotic fruits

Baked bananas with caramelised honey sauce

Coconut mousse

Thai mango cream with saffron

# FOOD

**Display Cooking Buffet** (starting from 50 people) from 58.00 euros per person

Our classic offer! We offer a variety of different cooking buffet options. We are also happy to cater for your specific wishes and will happily advise you on putting together your very own version of the buffet.

## **Buffet starters:**

Fresh rock oysters from the ice block, served with lemon and Chester bread

Freshly sliced gravadlax and smoked salmon with apple and horseradish and pepper butter

Whole baked Baltic salmon with dill mayonnaise

Elysée salad bar with various garden and mixed salads, crudités and home-made dressings

Marinated prawns with chilli and limes

Sun-ripened vine tomatoes with mozzarella and fresh basil

Fresh antipasti with roasted pine kernels and rosemary

## **Straight from the grill:**

Sea bass fried in salted butter with lemon thyme

## **Carvery:**

Free-range Husum beef sirloin with fresh vegetables from the Vierlande market

## **Stir fries:**

Deep-sea king prawns with Asian vegetables in ginger and chilli butter

## **Pasta station:**

Spaghettini served in a Parmesan bowl with herb pesto and tomato confit

## **Crêpe station:**

Fine crêpes filled with:

chocolate sauce, strawberry jam, Grand Marnier, icing sugar or brittle

## **From our patisserie:**

Warm chocolate cake with vanilla sauce

Hamburg berry compote

Regional and exotic fruits with lemon mint

Plain and white chocolate mousse au chocolat

Ice cream bar with various flavours

# FOOD

## Gala Buffet Grand Elysée

(starting from 50 people) 63.00 euros per person

### Starters

Fresh Canadian lobster with mustard mayonnaise and cocktail sauce

Sylter Royal oysters

Smoked coho salmon back

Prawns in basil vinaigrette and cherry tomatoes

Fillet steak carpaccio with avocado tartare

Büsum shrimps with radishes, red onions and fresh dill

Fine slivers of Parma ham with sun-ripened melons

Grand Elysée salad bar with various garden and mixed salads, crudités and home-made dressings

### Soup

Roasted Maine lobster soup

### Main courses

Fillet of sea bass with braised Tuscany vegetables

Sirloin with a herb crust, served with glazed red wine shallots

Ravioli with Umbrian truffles and braised Roman brown mushrooms

Baked regional vegetables and rosemary potatoes

### Desserts

Elysée bombe glacée à la cassata

Freshly sliced exotic fruits

Nougat cream with red wine plums

Baked apple rings in wine batter

Tiramisu with Amarena cherries

Italian almond cake with vanilla cream

Mature and select cheese with grapes

## PRIVATE OCCASIONS

	Euros
<b>RECEPTION PACKAGE</b>	38.00
for a maximum of three hours	
Wine or sparkling wine selected by the hotel	
Six dainty appetisers per person	
Mineral water, juices and soft drinks	
<b>BEVERAGE PACKAGE</b>	43.00
to go with a set meal/buffet for a maximum of five hours	
Sparkling wine welcome drink	
White and red wine selected by the hotel	
Mineral water, juices and soft drinks	
Draught Pils	
Tea and coffee specialities	
Selection of digestifs	
<b>BIRTHDAY PACKAGE</b>	84.00
for a maximum of five hours, room rental included	
Sparkling wine welcome drink	
White and red wine selected by the hotel	
Mineral water, juices and soft drinks	
Draught Pils	
Four-course meal or cold and hot buffet with three hot main courses	
Birthday cake from the hotel's patisserie	
Hot beverages	
Selection of digestifs	
Menus and floral decorations	

## PRIVATE OCCASIONS

### WEDDING PACKAGE

88.00 Euros

per person, for a maximum of five hours, including room hire

Sparkling wine welcome drink

White and red wine selected by the hotel

Mineral water, juices and soft drinks

Draught Pils

Exclusive four-course meal or cold and hot buffet with three hot main courses

Wedding cake from the hotel's patisserie

Hot drinks and individual cakes from the hotel's patisserie

Selection of digestifs

Customised menus

Plan the biggest day of your life just the way you want it.

We are here to offer you reliable assistance at all times and will happily help you to arrange any of the following:

Wedding invitations, place cards, thank-you speeches

Floral decorations, bridal flowers, specified atmosphere and room decor

Make-up, hairdressing, manicure, wedding dress, morning coat– dinner jacket– tails

Pianist, band, DJ, artistes, entertainers

Coach, historic car, limousine, taxi service

Photo shoot with the bride and groom, group photo, wedding planner

Shower of petals, balloon release, flying doves

Day and night-time childcare