



WALDORF
ASTORIA®
BERLIN

FOOD & BEVERAGE



Dear Guests,

Our intention is to make the time you choose to spend with us as pleasurable as possible. With this in mind we have created a wide range of inspiring menu options and dining packages to delight you. With a focus on healthy options; from reviving snacks, tempting treats and refreshing drinks at break times, to more substantial offerings we have created a range of menu options for all occasions. Lighter bites and larger lunches, impressive cocktail receptions, generous buffets and peerless gala dinners all feature in these specially created seasonal packages.

We do appreciate that each and every occasion is individual and as such demands special attention, after all every event should be as unique as the guests invited.

Executive Chef
Hendrik Becker





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„on the run“
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Berlin Breakfast
New York Breakfast

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BREAKFAST



Home

Rightly acknowledged as the most important meal of the day; here at Waldorf Astoria Berlin we take our breakfast offering seriously.

Breakfast is no longer just a functional mealtime; it is now an occasion all of its own. We understand that the right start to the day is imperative to ensure maximum performance and with this in mind we offer you a selection of ways to enjoy breakfast; each designed to offer something for differing needs and differing tastes.



CONTINENTAL
BREAKFAST
„ON THE RUN“



VERSAILLES
BREAKFAST



BERLIN
BREAKFAST



NEW YORK
BREAKFAST



◀ ▶
Home

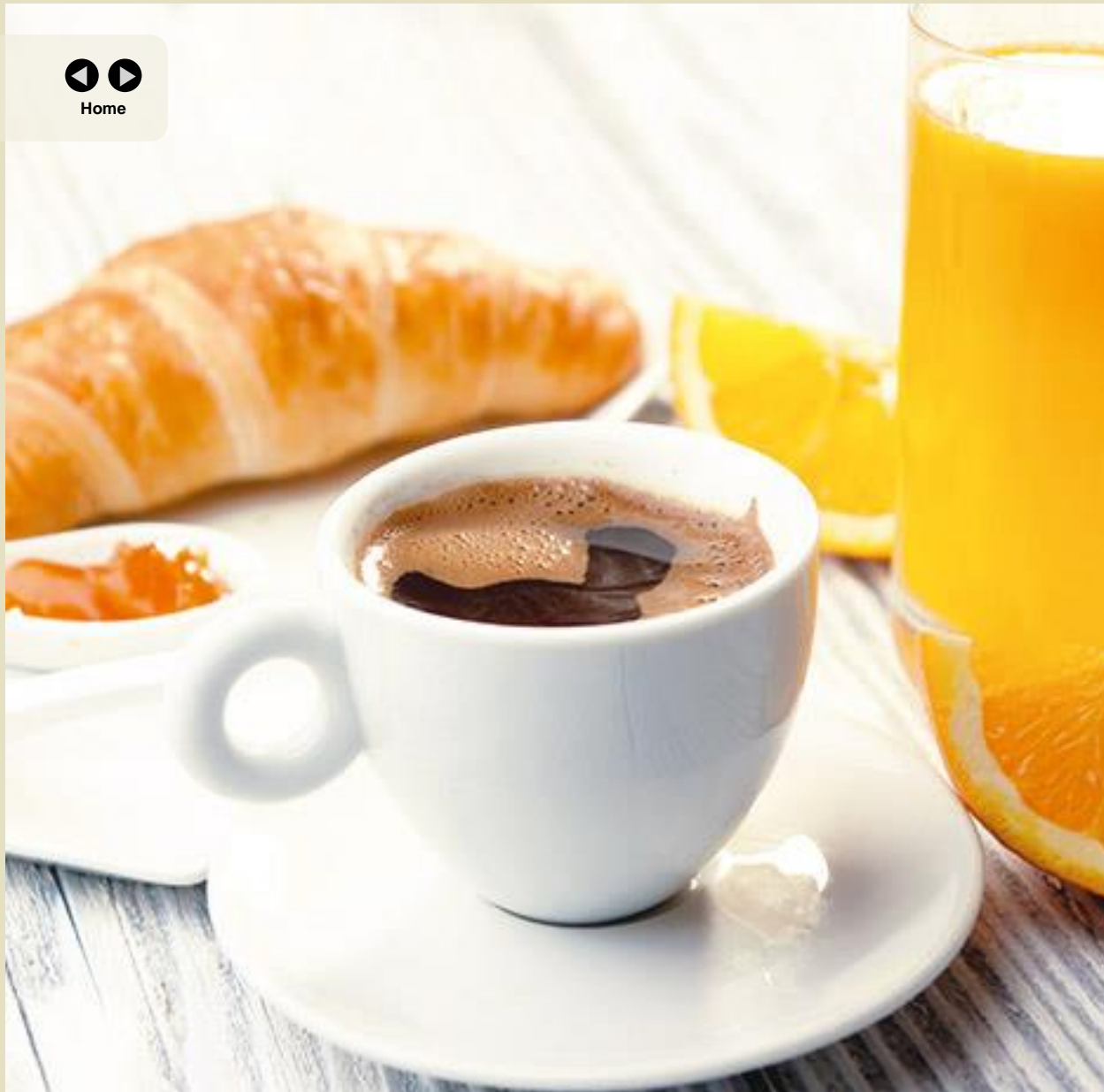
BREAKFAST

CONTINENTAL BREAKFAST „ON THE RUN“

Danish pastries, croissants and chocolate pastries

Freshly brewed coffee and tea

From 10 guests, 8,00 € per person



BREAKFAST

VERSAILLES BREAKFAST

Croissants and chocolate pastries

Fresh baguette

Assortment of jam and butter

Assortment of fruit and yoghurts

Assortment of seasonal fruits

Fresh orange- and apple juice

Freshly brewed coffee and tea

From 10 guests, 16,00 € per person



Home



BREAKFAST

BERLIN BREAKFAST

Danish pastries and croissants

Freshly baked bread and rolls

Assortment of jams and butter

Assortment of fruit yoghurts

Assortment of delicate lokal meat cold cuts

Assortment of popular cheese cold cuts

Assortment of smoked and cured fish

Assortment of seasonal fruits

Fresh orange- and apple juice

Freshly brewed coffee and tea

From 10 guests, 26,00 € per person



Home



BREAKFAST

NEW YORK BREAKFAST

Danish pastries and croissants
Freshly baked bread and rolls

Assortment of jams and butter

Assortment of cereals and milk
Assortment of fruit yoghurts

Assortment of delicate local meat cold cuts
Assortment of popular cheese cold cuts

Assortment of smoked and cured fish

Crispy bacon | grilled tomatoes | sautéed mushrooms |
„Nürnberger“ sausages | scrambled eggs | breakfast
potatoes

Assortment of seasonal fruits

Fresh orange- and apple juice
Freshly brewed coffee and tea

From 20 guests, 36,00 € per person

COFFEE BREAKS



Home

Breaks aren't just a time to check phone calls and e-mails, they are a vital time to ensure the mind remains focused and the body nourished and by focusing on these needs we have created a range of choices to ensure you get the most out of your meetings.


Morning coffee break packages offering freshly brewed beverages and continental treats, options focused on revitalizing you and your delegates with dishes filled with fresh fruit and vegetables to creative menus that transport you to another place. Afternoon coffee break packages to relish; offering an abundance of choices each one focused on delicious fresh flavours. Let our menus make the most of your breaks.



VERSAILLES COFFEE BREAK



NEW YORK COFFEE BREAK



BERLIN COFFEE BREAK



ROME COFFEE BREAK

All coffee breaks can be booked with fresh fruit juices and Valrhona hot chocolate for an additional charge of 4,00 € per person.



Home



COFFEE BREAKS

VERSAILLES COFFEE BREAK

Croissant with ham and asparagus

Baguette with Camembert and grape chutney

Quiche Lorraine with bacon and Gruyère cheese

Fresh berry tartlets with Frangipani

Freshly baked Madeleines

Freshly brewed coffee and tea

Mineral water, sparkling and non-sparkling

Orange- and apple juice

Assortment of seasonal fruits

From 10 guests, 22,00 € per person



Home



COFFEE BREAKS

NEW YORK COFFEE BREAK

Sandwich with turkey ham, Emmental cheese and tomatoes

Goat cheese tartlets with fig mustard

Waldorf salad

Blueberry cream with almonds

New York cheesecake

Freshly brewed coffee and tea

Mineral water, sparkling and non-sparkling

Orange- and apple juice

Assortment of seasonal fruits

From 10 guests, 22,00 € per person



Home



COFFEE BREAKS

BERLIN COFFEE BREAK

Dried ham with caramelized apples

Crostini with cream cheese and cress

Mini meatballs with potato salad

Crudités with dips

„Berliner Luft“ dessert

Valrhona chocolate cake with biscuits

Freshly brewed coffee and tea

Mineral water, sparkling and non-sparkling

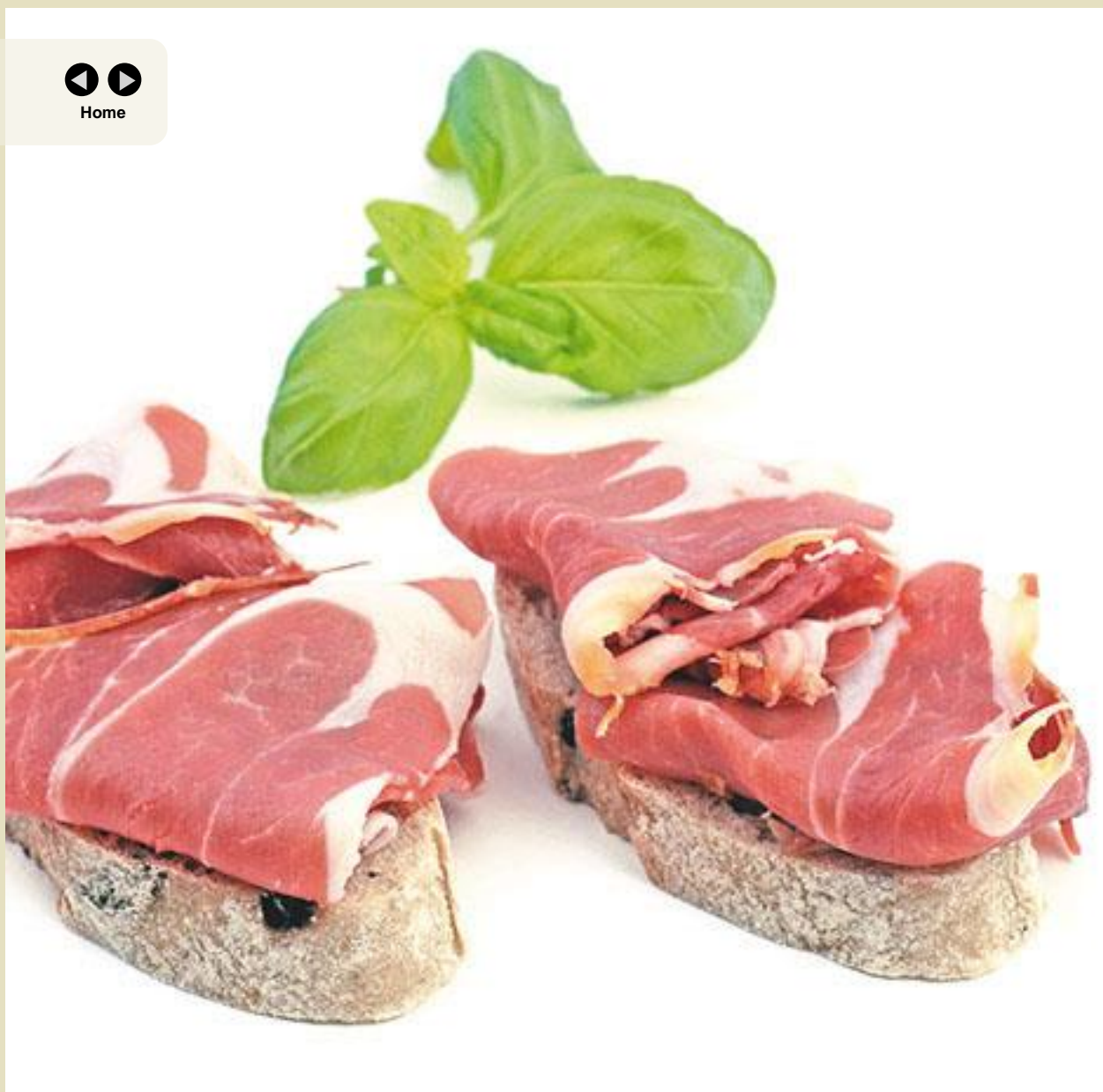
Orange- and apple juice

Assortment of seasonal fruits

From 10 guests, 22,00 € per person



Home



COFFEE BREAKS

ROME COFFEE BREAK

Ciabatta with roast beef, Taleggio cheese and figs

Panini with antipasti vegetables and buffalo mozzarella

Bruschetta with Parma ham and olives

Panna cotta with berry compote

Tiramisu

Freshly brewed coffee and tea

Mineral water, sparkling and non-sparkling

Orange- and apple juice

Assortment of seasonal fruits

From 10 guests, 24,00 € per person



COFFEE BREAKS

HEALTHY COFFEE BREAK

Exotic fruit salad

Sliced oranges and grapefruits

Cantaloup melon and watermelon

Blue grapes and pomegranate

5 sorts of whole fruits

5 sorts of vegetable sticks with various dips

Spelt sandwich with cream cheese

Wholegrain sandwich with smoked salmon and cress

Nutrition bars

Cereal display with soy milk

5 freshly pressed juices

Freshly brewed coffee and tea

Mineral water, sparkling and non-sparkling

From 10 guests, 28,00 € per person



Home

LUNCH- AND DINNER BUFFETS

We appreciate that time is precious and we aim to help you get the most of yours with our buffet options.

A choice of tempting offers, from our delicious sandwich based options to buffets delivering a broader range of satisfying selections all perfect for that lunch or dinner occasion. We have a wide-range of tempting menu options inspired by cuisines from around the globe.



BERLIN BUFFET



INTERNATIONAL BUFFET



BBQ BUFFET ON THE EVENT TERRACE



Home



LUNCH- AND DINNER BUFFETS

BERLIN BUFFET

Starters

- ❖ Young herring with red onions and pumpernickel
 - ❖ Smoked salmon with baked capers and horseradish cream
 - ❖ Prague ham with sour vegetables
 - ❖ Saddle of beef in pepper crust with tartar sauce
 - ❖ Asparagus with boiled eggs
-

Salads

- ❖ Beetroot salad
- ❖ Potato salad, Berlin style
- ❖ Salad of „Spreewald“ cucumber and dill
- ❖ Mixed vegetable salad with ewe's cheese
- ❖ Grilled seasonal vegetables
- ❖ Seasonal green salad with condiments



Home



LUNCH- AND DINNER BUFFETS

BERLIN BUFFET

Bread Selection and Soup

- ❖ Bread basket and herbal cream cheese with linseed oil
 - ❖ Potato soup, Berlin style, with roasted bacon
-

Main Dishes

- ❖ Pan-fried trout fillet with chervil sauce and wheat seeds
- ❖ Veal meatballs, Königsberger style, with parsley potatoes and market vegetables
- ❖ Medaillons of pork fillet with apple sauce and curled pasta
- ❖ Oven-baked cauliflower-potato gratin





Home



LUNCH- AND DINNER BUFFETS

BERLIN BUFFET

Desserts

- ❖ Berry compote with vanilla sauce
- ❖ Chocolate-cherry cake, served in a glass
- ❖ „Berliner Luft“ with blueberries
- ❖ Diplomat cream
- ❖ Assortment of various tarts
- ❖ Fruit salad and whole fruits

From 30 guests, 55,00 € per person

Additional options	per person
❖ Charcuterie-station	8 €
❖ Oyster bar with condiments	9 €
❖ Chocolate fountain	12 €
❖ Seafood buffet with condiments	15 €



Home



LUNCH- AND DINNER BUFFETS

INTERNATIONAL BUFFET

Starters

- ❖ Smoked halibut and gravled salmon
 - ❖ Seafood cocktail
 - ❖ Vitello trotta
 - ❖ Styrian Vulcano ham
 - ❖ Grape tomatoes and buffalo mozzarella
-

Salads

- ❖ Greek salad with ewe's cheese
- ❖ Pasta salad with olives and capsicum
- ❖ Grilled vegetables with pine nuts
- ❖ Waldorf salad
- ❖ Caesar salad-station
- ❖ Seasonal green salads with condiments





Home



LUNCH- AND DINNER BUFFETS

INTERNATIONAL BUFFET

Bread Selection and Soup

- ❖ International bread selection
 - ❖ Minestrone
-

Main Dishes

- ❖ Pan-fried sea bass fillet with ratatouille vegetables and duet of rice
- ❖ Pan-fried chicken breast in sherry sauce with almonds and raisins
- ❖ Medaillons of beef round steak in cognac-pepper sauce
- ❖ Seasonal vegetables and potato gratin
- ❖ Vegetable lasagne





Home



LUNCH- AND DINNER BUFFETS

INTERNATIONAL BUFFET

Desserts

- ❖ Fruit salad and whole fruits
- ❖ Panna cotta with fruit coulis
- ❖ Tiramisu
- ❖ Crème Catalan
- ❖ Macarons
- ❖ Brownie with pecan nuts
- ❖ Selection of international tarts
- ❖ Pralines

From 30 guests, 65,00 € per person

Additional options	per person
❖ Charcuterie-station	8 €
❖ Oyster bar with condiments	9 €
❖ Chocolate fountain	12 €
❖ Seafood buffet with condiments	15 €



LUNCH- AND DINNER BUFFETS

BBQ BUFFET ON THE EVENT TERRACE

Starters

- ❖ Cantaloup melon and Serrano ham
 - ❖ Wraps, filled with avocado
 - ❖ Greenland prawn-balsamic salad
 - ❖ New Zealand mussels with capsicum vinaigrette
 - ❖ Roasted capsicum with Parmesan cheese
 - ❖ Pulled pork bruschetta and vegetarian bruschetta
-

Salads

- ❖ Vegetable salad
- ❖ Antipasti vegetables
- ❖ Fatush salad
- ❖ Cherry tomato-mozzarella salad
- ❖ Orange-fennel salad
- ❖ Tabouleh salad
- ❖ Green salad station with condiments





LUNCH- AND DINNER BUFFETS

BBQ BUFFET ON THE EVENT TERRACE

Soup

- ❖ Gazpacho shots
 - ❖ Chilled watermelon soup
-

BBQ

- ❖ Lamb cutlets
- ❖ Medaillons of beef fillet
- ❖ Saltimbocca of corn-fed chicken
- ❖ Veal entrecote
- ❖ Monkfish medaillons marinated with lemon grass
- ❖ Jumbo prawns „Basquaise“ with rice
- ❖ Grilled vegetables
- ❖ Rosemary potatoes
- ❖ Vegetable lasagne
- ❖ 8 different dips





LUNCH- AND DINNER BUFFETS

**BBQ BUFFET ON THE
EVENT TERRACE**

Dessert

- ❖ Fruit salad and melon cubes with mint
- ❖ Apple crumble
- ❖ Chocolate-cherry cake, served in a glass
- ❖ Berry compote with vanilla sauce
- ❖ Lemon tarte
- ❖ Lemon grass crème brûlée

From 30 guests, 85,00 € per person

Additional options	per person
❖ Charcuterie-Station	8 €
❖ Oyster bar with condiments	9 €
❖ Chocolate fountain	12 €
❖ Seafood buffet with condiments	15 €



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Home



LUNCH- AND DINNER FYLING BUFFETS



APERRO
FLYING BUFFET



BERLIN
FLYING BUFFET



INTERNATIONAL
FLYING BUFFET



**FLYING BUFFETS
(LIBRARY & WALDORF SALON)**

APERRO FLYING BUFFET

- ❖ Tartar of smoked salmon on cucumber relish
- ❖ Crayfish-capsicum cocktail
- ❖ Serrano ham on grilled green asparagus
- ❖ Roast beef on red wine-shallot chutney
- ❖ Flambéed goat cheese with walnuts
- ❖ Vegetable quiche

Up to 30 guests, 28,00 € per person





FLYING BUFFETS (LIBRARY & WALDORF SALON)

BERLIN FLYING BUFFET

- ❖ Graved salmon with honey-mustard sauce and chervil salad
- ❖ Crab cocktail with trout caviar
- ❖ Smoked halibut with vegetable salad
- ❖ Currywurst of local apple-fed pork with braised onions
- ❖ Mini meatball „Königsberger“ style with potatoes
- ❖ Supreme of corn-fed chicken with creamed savoy cabbage
- ❖ Cheese with apple salad
- ❖ „Berliner Luft“ dessert with blueberry salad
- ❖ Chocolate cake with biscuits
- ❖ Tartlets filled with vanilla cream and seasonal fruits

Up to 30 guests, 42,00 € per person



**FLYING BUFFETS
(LIBRARY & WALDORF SALON)**

INTERNATIONAL FLYING BUFFET

- ❖ Lobster cream soup, served in an espresso cup
- ❖ Cherry tomatoes and buffalo mozzarella
- ❖ Grilled green asparagus and Parmesan cheese
- ❖ Deepwater prawn with warm capsicum salad
- ❖ Poached scallop in saffron broth
- ❖ Veal fillet coated in herbs with creamed Shitake mushrooms
- ❖ Roasted saddle of lamb with ratatouille
- ❖ Glazed duck breast with mango sauce
- ❖ Ricotta-spinach ravioli with Taleggio cheese sauce
- ❖ Duet of chocolate mousse
- ❖ Small tiramisu
- ❖ Mini crème brûlée
- ❖ Petit fours and pralines

Up to 30 guests, 58,00 € per person

LUNCH- AND DINNER MENUS



Home

At Waldorf Astoria Berlin, our signature menus are a specialty.

Our skilled chefs offer a range of creative and thoughtful menus choices for every palate. Menus that focus on simply delivering the finest produce, seasoned with fresh herbs and spices. Be it a three or four course meal, an executive chef recommendation or a gala dinner you can rest assured that our exceptional menus will surpass every expectation.



3-COURSE-MENUS



4-COURSE-MENUS



LIBRARY-MENUS



Home

3-COURSE-MENUS



VERSAILLES
3-COURSE-MENU



NEW YORK
3-COURSE-MENU



BERLINER
3-COURSE-MENU



ROM
3-COURSE-MENU



LES SOLISTES
BY PIERRE GAGNAIRE
3-COURSE-MENU



Home



3-COURSE-MENUS

VERSAILLES 3-COURSE-MENU

Duet of smoked salmon and gravad salmon on garden greens

Pan-fried fillet of corn-fed chicken with black morel cream, green beans and potato gratin

Crème Brulée with Tahiti vanilla and strawberry salad

From 10 guests, 48,00 € per person



Home



3-COURSE-MENUS

NEW YORK 3-COURSE-MENU

Snow crab cannelloni on garden greens with mango and passion fruit

Sliced beef fillet with Shitake mushroom sauce, seasonal vegetables and baked potatoes

Valrhona chocolate brownie with pecan nuts, caramel and ice cream

From 10 guests, 52,00 € per person



Home



3-COURSE-MENUS

BERLIN 3-COURSE-MENU

Graved salmon with baby spinach crostini and chervil mustard sauce

Poached veal fillet with roasted capers, savoy cabbage and potatoes

Raspberry tartlets with Tahiti vanilla ice cream

From 10 guests, 54,00 € per person



Home



3-COURSE-MENUS

ROME 3-COURSE-MENU

Mignons of beef fillet tenderloin with rocket salad,
pomegranate salad and Parmesan cheese

Pan-fried sea bass fillet with potpourri of seasonal
vegetables and sesame polenta

Small tiramisu with espresso ice cream

From 10 guests, 56,00 € per person



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Home

4-COURSE-MENU



VERSAILLES
4-COURSE-MENU



NEW YORK
4-COURSE-MENU



BERLIN
4-COURSE-MENU



ROME
4-COURSE-MENU



Home



4-COURSE-MENUS

VERSAILLES 4-COURSE-MENU

Smoked breast of Barbary duck on grape chutney
and garden greens

Scallops with saffron and beetroot carpaccio

Veal tenderloin on morel cream, green asparagus
and „Lorette“ potatoes

Crème Brulée with Tahiti vanilla and strawberry
salad

From 10 guests, 58,00 € per person



Home



4-COURSE-MENUS

NEW YORK 4-COURSE-MENU

Waldorf salad with roast beef

Lobster cream soup with poached scallop

Roast beef with red wine-shallot sauce, seasonal vegetables and potato gratin

Valrhona chocolate brownie with pecan nuts, caramel and ice cream

From 10 guests, 62,00 € per person



Home

4-COURSE-MENUS

BERLIN 4-COURSE-MENU

Graved salmon with honey-mustard sauce and chervil salad

Potato soup with truffle and leek

Poached veal fillet with „Königsberger“ sauce, asparagus and potatoes

„Berliner Luft“ with blueberry sorbet and marinated raspberries

From 10 guests, 64,00 € per person



Home



4-COURSE-MENUS

ROME 4-COURSE-MENU

Grilled green asparagus with Parma ham

Seafood minestrone with baby vegetables

Beef fillet with Marsala-onion sauce, Mediterranean vegetables and basil polenta

Small tiramisu, espresso ice cream and fruits

From 10 guests, 66,00 € per person



LIBRARY-MENUS



LIBRARY MENU 1



LIBRARY MENU 2



LIBRARY MENU 3



Home



LIBRARY-MENÜS

LIBRARY MENU 1

Coffee-salmon on chicory salad in lime dressing

Essence of black morels with pine nuts dumplings

Pork fillet with forest mushrooms in white wine cream and tagliatelle

Valrhona chocolate mousse with marinated fruits

Up to 20 guests, 65,00 € per person



Home



LIBRARY-MENÜS

LIBRARY MENU 2

Snow crab cannelloni on garden greens with mango and passion fruit

Consommé double of guinea fowl

Veal fillet coated in herbs with Shitake mushroom risotto and green asparagus

Crème Brulée with Tahiti vanilla and berry salad

Up to 20 guests, 75,00 € per person



Home



LIBRARY-MENÜS

LIBRARY MENU 3

Cocktail of Canadian lobster and mango

Seafood minestrone with baby vegetables

Pan-fried breast of wild pigeon
with blackberry chutney

Champagne-apricot sorbet

Tournedos of beef fillet with „Berner“ sauce,
asparagus and potato mousseline

Fried goat cheese with port wine figs

Valrhona chocolate tartlet with pistachio ice cream
and forest berries

Up to 20 guests, 95,00 € per person

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Home



SEASONAL MENUS



SPRING MENU



SUMMER MENU



AUTUMN MENU



WINTER MENU



Home



SEASONAL MENUS

SPRING MENU

Duet of asparagus with Vulcano ham

Cream soup with shallots and crayfish

Parchment-baked supreme of spring chicken, spring vegetables and tarragon potatoes

Strawberry mille-feuille with lemon-balm parfait

From 10 guests, 59,00 € per person



Home



SEASONAL MENUS

SUMMER MENU

Goat cheese crème brulée on puff pastry and rocket salad

Chilled tomato soup with corn-fed chicken saté

Surf & Turf

Beef fillet tournedos and medaillon of langouste, BBQ vegetables and rouille-sherry sauce

Elderflower sorbet with berry potpourri

From 10 guests, 65,00 € per person



Home



SEASONAL MENUS

AUTUMN MENU

Tartar of smoked char and beetroot

Porcini foam soup with stripes of pigeon fillet

Medaillons of fawn with Brussel sprouts
and potato-pear gratin

Essence of prunes with walnut parfait
and Florentine biscuits

From 10 guests, 69,00 € per person



Home



SEASONAL MENUS

WINTER MENU

Cannelloni of Canadian lobster with mango and papaya

Essence of porcini with pistachio-game dumplings

Softly stewed guinea fowl on pumpkin foam and sautéed mushrooms

Slices of fawn tenderloin with savoy cabbage, chestnuts and potato doughnut

Gingerbread mousse, pomelo confit and Baumkuchen chip

From 10 guests, 76,00 € per person



Home

CANAPÉ-RECEPTIONS



VERAILLES
RECEPTION



NEW YORK
RECEPTION



BERLIN
RECEPTION



ROME
RECEPTION



INDIVIDUAL COCKTAIL
COMPONENTS



Home



CANAPÉ-RECEPTIONS

VERSAILLES RECEPTION

Quiche Lorraine with bacon and Gruyère cheese

Baby chicken terrine with compote of seasonal fruits

Canapé with Brie de Meaux and walnuts

Medaillons of pork fillet with caramelized apple

Grilled green asparagus à la Mimosa

From 10 guests, 22,00 € per person



Home



CANAPÉ-RECEPTIONS

NEW YORK RECEPTION

Snow crab with cocktail sauce and baby spinach

Oysters, „Rockefeller“ style

Small steak-sandwiches

Roast beef on Waldorf salad

Avocado salad with pecan nuts

From 10 guests, 24,00 € per person



Home



CANAPÉ-RECEPTIONS

BERLIN RECEPTION

Smoked salmon with horseradish and Boskoop apple

Dried ham with mountain cheese and bread chips

Goat cheese on pumpernickel praline with honey

Small veal meatball with potato salad, Berlin style

Currywurst of local apple-fed pork

Mignons of pork fillet with apple sauce

From 10 guests, 26,00 € per person



Home



CANAPÉ-RECEPTIONS

ROME RECEPTION

Bruschetta with honey-cherry tomatoes and basil

Tartar of artichokes and braised capsicum

Tartlet of baby spinach, ricotta and Fontina cheese

Jumbo prawns with Mediterranean vegetables

Veal fillet-saltimbocca with sage and Parma ham

Cherry tomato & mozzarella with basil pesto

From 10 guests, 28,00 € per person



Home



CANAPÉ-RECEPTIONS

INDIVIDUAL COCKTAIL COMPONENTS (price per person)

-
- ❖ Cherry tomatoes and mini mozzarella 3 €
 - ❖ Serrano ham grissini 3 €
 - ❖ Tartar of artichokes and capsicum 3 €
 - ❖ Flambéed goat cheese on pumpernickel 3 €
 - ❖ Open face sandwich with roast beef 3 €
 - ❖ Small tramezzini with Brie and rocket salad 3 €
 - ❖ Grilled green asparagus with Parma ham chips 4 €
 - ❖ Canapé with gravled salmon 4 €
 - ❖ Smoked Barbary duck breast on fruit salad 4 €
 - ❖ Mini veal meatball with potato salad, Berlin style 4 €
 - ❖ Fin de Claire oysters with shallot vinaigrette 4 €
 - ❖ Jumbo prawns with warm capsicum salad 4 €
 - ❖ Cubed pike fillet with creamed savoy cabbage 5 €
 - ❖ Pan-fried salmon with saffron sauce 5 €
 - ❖ Schnitzel, Vienna style, with lambs lettuce, kernel oil and cranberries 6 €
 - ❖ Mini meatballs, „Königsberger“ style, with caper sauce and beetroot 6 €
 - ❖ Fried medaillon of beef fillet with Pommery mustard sauce 7 €
 - ❖ Oysters, „Rockefeller“ style 7 €
 - ❖ Roasted fillet of lamb with ratatouille 7 €
 - ❖ Mignon of lobster à la Termidor 9 €

Certainly we offer individual dessert components upon request



Home



BEVERAGES

NON-ALCOHOLIC BEVERAGES

Apollinaris Selection, sparkling	0,25 l	4,50 €
Apollinaris Selection, sparkling	0,75 l	9,00 €
Apollinaris Vio Gastro, non-sparkling	0,25 l	4,50 €
Apollinaris Vio Gastro, non-sparkling	0,75 l	9,00 €
San Pellegrino	0,75 l	15,00 €
Evian	0,75 l	15,00 €





Home



BEVERAGES

NON-ALCOHOLIC BEVERAGES

Coca Cola	0,20 l	6,00 €
Coca Cola light	0,20 l	6,00 €
Coca Cola zero	0,20 l	6,00 €
Fanta	0,20 l	6,00 €
Sprite	0,20 l	6,00 €
Schweppes Tonic	0,20 l	6,00 €
Schweppes Bitter Lemon	0,20 l	6,00 €
Schweppes Ginger Ale	0,20 l	6,00 €
Schweppes Soda	0,20 l	6,00 €





Home



BEVERAGES

NON-ALCOHOLIC BEVERAGES

Orangen juice	0,20 l	6,00 €
Orangen juice	1,00 l	24,00 €
Orangensaft, freshly pressed	0,20 l	8,50 €
Orangensaft, freshly pressed	1,00 l	34,00 €
Apple juice	0,20 l	6,00 €
Apple juice	1,00 l	24,00 €
Tomato juice	0,20 l	6,00 €
Red Bull	0,25 l	7,50 €





Home



BEVERAGES

HOT BEVERAGES

Coffee	1,00 l	21,00 €
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Coffee, cup		5,50 €
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Tea	1,00 l	18,00 €
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Tea, cup		4,50 €
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Hot chocolate	1,00 l	18,00 €
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Cappuccino		6,50 €
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Espresso		4,50 €
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Latte Macchiato		6,50 €
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Coffee with milk		6,50 €



Home



BEVERAGES

BOTTLED AND DRAFT BEER

Maisel's Weisse original	0,50 l	7,50 €
Maisel's Weisse dark	0,50 l	7,50 €
Maisel's Weisse crystal	0,50 l	7,50 €
Maisel's Weisse non-alcoholic	0,50 l	7,50 €
Berliner Pilsner	0,33 l	6,50 €
Radeberger Pilsner	0,33 l	6,50 €
Berliner Weisse	0,33 l	6,50 €
Clausthaler non-alcoholic	0,33 l	6,50 €
Heineken	0,33 l	6,50 €
Berliner Pilsner draft	0,30 l	6,00 €
Berliner Pilsner draft	30 l barrel	480,00 €



CHAMPAGNE, SPARKLING WINE AND WINE



CHAMPAGNE AND SPARKLING WINE



WHITE WINE



RED WINE



Home

CHAMPAGNE, SPARKLING WINE

CHAMPAGNE AND SPARKLING WINE

FRANCE

NV CHAMPAGNE – „R“ 125,00 €
DE RUINART, Brut

NV CHAMPAGNE – „R“ 250,00 €
DE RUINART, Brut, magnum bottle

NV CHAMPAGNE – 145,00 €
RUINART ROSÉ, Brut

GERMANY

SCHLOSS VAUX, RIESLING SEKT 60,00 €
Brut, vineyard Königswingert, Franconia



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WINES

WHITE WINE

GERMANY

2012 RIESLING KABINETT 36,00 €
dry, Weingut Alte Grafenschaft, Franconia

A crispy, lively Riesling with apple and peach aroma. Perfectly matches with starters containing fish or shellfish, light poultry or light meat dishes.

2013 PINOT BLANC 38,00 €
QUALITY WINE
Dry, vineyard Dreissigacker,
Rhine-Hesse, Bechtheim

A very elegant and fruity wine, well-balanced, harmonious in taste, with mineral notes and medium structure, well-matching with a wide range of dishes.





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WINES

WHITE WINE

GERMANY

2011 PINOT GRIS 42,00 €
QUALITY WINE

Dry, vineyard Martin Wassmer, Baden

Compact in strength and juice with spicy fruit and soft pear aroma. Well-balanced with long finish. This wine matches well with starters and light meat dishes as well as fish main courses.





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WINES

WHITE WINE

ITALY

2013 ITYNERA 32,00 €
MGM Mondo del Vino, Sicily

Das Bouquet verwöhnt die Nase mit komplexen Aromen von Dörrobst, gepaart mit rauchigen Nuancen wirkt er sehr aufgeschlossen und rund. Passend zu Lachs und Geflügel.

2011 FIANO GRECO 35,00 €
Weingut A Mano, Apulie

Von lebhafter Farbe und erfrischendem Geschmack präsentiert sich dieser Wein. Die Nase verwöhnt er mit würzig-aromatischen Noten, den Gaumen mit einem gefälligen, sanften Charakter. Ein Genuss zu zartem Geflügel oder Fisch..





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WINES

WHITE WINE

FRANCE

2012 CHARDONNAY REGNARD 49,00 €

Ein glänzender, goldgrün leuchtender Wein. Das Bouquet ist rein und frisch und besitzt die Aromen von Butter und gelben Früchten unterstützt von mineralischen Noten. Er besticht durch das Aroma von Haselnüssen und getrockneten Früchten sowie einem bemerkenswerten Gleichgewicht.





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WINES

WHITE WINE

ARGENTINA

2014 SAUVIGNON BLANC PORTILLO 36,00 €
Bodegas El Portillo

Frisch und spritzig mit feiner Säure und anhaltend.

2012 CHARDONNAY SALENTEIN 59,00 €
Bodegas Salentein, Mendoza

Intensives und komplexes Aroma von Apfel, Birne, Zitrusfrüchten und hervortretenden mineralischen Noten.





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WINES

RED WINE

GERMANY

2012 „CUVÉE S“ 36,00 €
Weingut Oliver Zeter, Palatinate

Harmonisch mit viel Frucht von Brombeeren und saftigen Kirschen. Weich und rund passt er zu Fisch und hellem Fleisch.

2011 „CUVÉE ROYALE“ 55,00 €
SPÄTBURGUNDER
Weingut Königswingert, Nahe

Ein edler Verschnitt aus Spätburgunder und Lemberger, präsentiert eine Komposition von Cassisaromen und Gewürzkompott, eine elegante und feingliedrige Nase mit mildem Tannin. Sehr angenehm zu Rind, Kalb und Wildgerichten zu trinken.





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WINES

RED WINE

FRANCE

2011 SHIRAZ „LES RABASSIÈRES“ 32,00 €
Henry Bouachon, Côtes de Rhone

Würziger Duft von Waldbeeren und Leder, im Geschmack vollmundig und weich.

2012 EL MASET ROUGE 34,00 €
Lafage, Côtes de Catalanes

Dunkle violette Farbe, intensive fruchtige Nase mit Noten von Blumen und Schokolade. Am Gaumen angenehm, strukturiert und elegant.





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WINES

RED WINE

FRANCE

2012 PINOT NOIR
Domaine Régnard, Burgundy

49,00 €

Ein Weingut, das sich heute im Besitz von Baron Patrick de Ladoucette befindet – klassische Ausbauart und geschliffene Eleganz sind Aushängeschilder des hier geltenden Qualitätsbewusstseins. Dieser Spätburgunder zeigt sich filigran und leichtfüßig mit Walderdbeearomen und weichen Tanninen, burgundisch eben. Ideal “verstehen“ sich Taube oder Stubenküken mit diesem Wein.





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WINES

RED WINE

ITALY

2009 VINO NOBILE DI MONTEPULCIANO 63,00 €
Tenuta, Montepulciano, Toscana

Angenehm leicht und dennoch große Komplexität. Nicht zu konzentriert und angenehm im Tannin mit Kirscharomen und Duft von Veilchen, entwickelt er enorm schnell seine ganze Kraft im Glas. Zu Fleischgerichten mit Pilz- und Trüffelaromen.

2011 CHIANTI CLASSICO 58,00 €
Barone Ricasoli

Frisch und duftig in der Nase mit leichten Röstaromen. Im Geschmack samtig und warm, feines Tannin und schöne Mineralität.





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WINES

RED WINE

ARGENTINA

2013 MALBEC PORTILLO 38,00 €
Bodegas El Portillo, Mendoza

Waldbeeren und würzige Aromen in der Nase, kräftig am Gaumen, weiches Tannin, warmer Charakter, intensive Frucht im Nachhall.





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BEVERAGE ARRANGEMENTS

Some occasions require sparkling moments.

Choose from a selection of our elegant wines to our first-class Champagnes. The options for our beverage packages are limitless.



SPARKLING WINE
ARRANGEMENT



CHAMPAGNE
ARRANGEMENT



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BEVERAGE ARRANGEMENTS

SPARKLING WINE ARRANGEMENT

Riesling sparkling wine

House wine red

House wine white

Beer

Soft drinks and juices

Apollinaris (still and sparkling)

30,00 € per person for 1 hour

42,00 € per person for 2 hours

56,00 € per person for 3 hours

75,00 € per person for 4 hours

85,00 € per person for 5 hours



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BEVERAGE ARRANGEMENTS

CHAMPAGNE ARRANGEMENT

Champagne

House wine red

House wine white

Beer

Soft drinks and juices

Apollinaris (still and sparkling)

50,00 € per person for 1 hour

110,00 € per person for 3 hours

138,00 € per person for 5 hours

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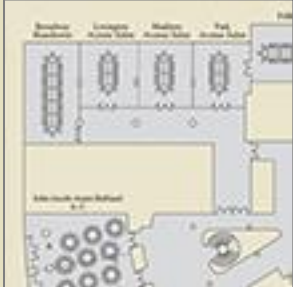
CONFERENCE PACKAGES AND INFORMATION



CONFERENCE PACKAGE
FULL-TIME



CONFERENCE PACKAGE
PART-TIME



OVERVIEW
CONFERENCE ROOMS



CONFERENCE PACKAGES AND INFORMATION

CONFERENCE PACKAGE FULL-TIME (from 10 guests)

- ❖ Room rental fee for the main conference room for 8 hours
- ❖ Preferred seating arrangement
- ❖ Non-alcoholic beverages in the room
- ❖ Projector and screen
- ❖ Exclusive leather desk pad and Waldorf Astoria pens
- ❖ 1 thematic coffee break in the morning with coffee, tea and snacks
- ❖ 1 thematic coffee break in the afternoon with coffee, tea and snacks
- ❖ Lunch with 1 non-alcoholic beverage, tea and coffee specialties

110,00 € per person



CONFERENCE PACKAGES AND INFORMATION

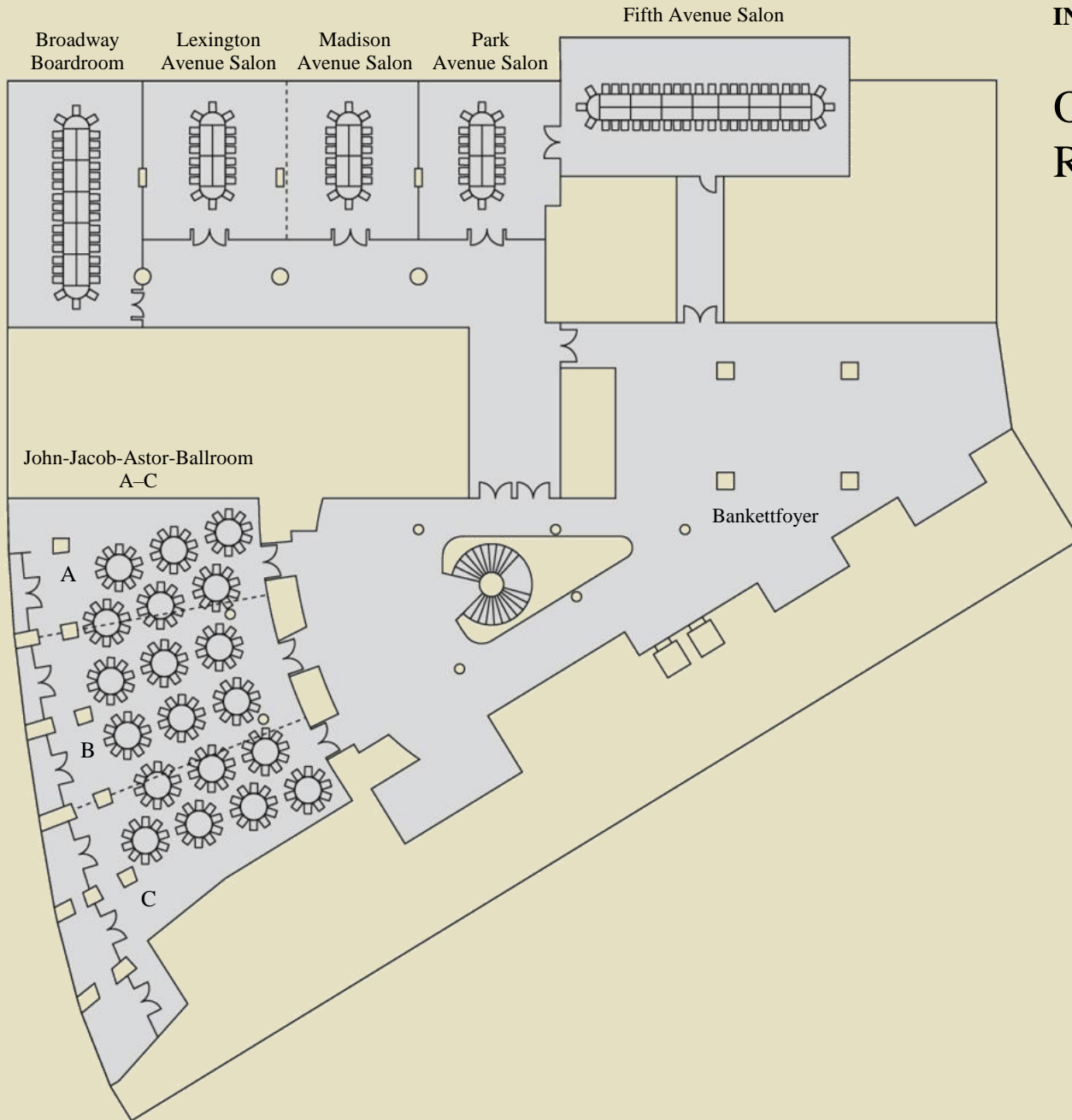
CONFERENCE PACKAGE PART-TIME (from 10 guests)

- ❖ Room rental fee for the main conference room for 5 hours
- ❖ Preferred seating arrangement
- ❖ Non-alcoholic beverages in the room
- ❖ Projector and screen
- ❖ Exclusive leather desk pad and Waldorf Astoria pens
- ❖ 1 thematic coffee break in the morning or in the afternoon with coffee, tea and snacks
- ❖ Lunch with 1 non-alcoholic beverage, tea and coffee specialties

95,00 € per person



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INFORMATION

OVERVIEW CONFERENCE ROOMS

INFORMATION



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CONFERENCE ROOM CAPACITIES

Room	Area (m ²)	Measurements L x W x H (m)	Reception	Theatre	Classroom	Boardroom	U-Shape	Banquet	Cabaret
John-Jacob-Astor-Ballroom A + B + C	330	23,6 x 14,0 x 6,2	250	185	130	48	54	190	120
John-Jacob-Astor-Ballroom A + B	240	17,0 x 14,0 x 6,0	180	120	80	36	42	130	80
John-Jacob-Astor-Ballroom C	90	9,0 x 14,0 x 6,0	70	50	24	24	30	50	32
Broadway Boardroom	90	13,7 x 6,6 x 2,7	–	–	–	24	–	–	–
Lexington Avenue Salon	64	8,0 x 8,0 x 2,7	40	48	24	18	24	40	32
Madison Avenue Salon	60	8,0 x 7,5 x 2,7	40	48	24	18	24	40	32
Lexington Avenue + Madison Avenue	124	8,0 x 15,5 x 2,7	80	80	48	20	–	80	64
Park Avenue Salon	60	8,0 x 7,5 x 2,7	40	48	24	18	24	40	32
Fifth Avenue Salon	104	16,0 x 6,5 x 2,7	100	88	42	42	48	80	64
Bankettfoyer Bankett Foyer	166		80	45	30	30	35	60	32
Eventterrasse Event Terrace	400		200	–	–	–	–	–	–

Subject to change, update April 2018



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Raum	Fläche (m ²)	Raummaße L x B x H (m ²)	Empfang	Theater	Parlament	Block	U-Form	Gala	Kabarett
John-Jacob-Astor-Ballsaal A + B + C	330	23,6 x 14,0 x 6,2	250	185	130	48	54	190	120
John-Jacob-Astor-Ballsaal B + C	240	17,0 x 14,0 x 6,0	180	120	80	36	42	130	80
John-Jacob-Astor-Ballsaal A	90	9,0 x 14,0 x 6,0	70	50	24	24	30	50	32
Broadway Boardroom	90	13,7 x 6,6 x 2,7	–	–	–	24	–	–	–
Lexington Avenue Salon	64	8,0 x 8,0 x 2,7	40	48	24	18	24	40	32
Madison Avenue Salon	60	8,0 x 7,5 x 2,7	40	48	24	18	24	40	32
Lexington Avenue + Madison Avenue	124	8,0 x 15,5 x 2,7	80	80	48	20	–	80	64
Park Avenue Salon	60	8,0 x 7,5 x 2,7	40	48	24	18	24	40	32
Fifth Avenue Salon	104	16,0 x 6,5 x 2,7	100	88	42	42	48	80	64
Library	166		80	45	30	30	35	60	32
Bankettfoyer / Bankett Foyer	400		200	–	–	–	–	–	–
Eventterrasse / Event Terrace	550		300	–	–	–	–	–	–

Änderungen vorbehalten, Stand April 2018

