



The ****Golden Tulip Berlin – Hotel Hamburg is located in the heart of the city only a few steps away from the famous Kurfürstendamm, the KaDeWe and the Europe Centre, but in quiet surroundings close to the idyllic Tiergarten park. Unter den Linden, the Brandenburg Gate, Potsdamer Platz and many other historical and cultural sights are near the hotel making it an ideal location for shopping or sightseeing.

For meetings, exhibitions, and conferences the Golden Tulip Berlin-Hotel Hamburg provides the perfect venue. The convention centre on the 11th floor was renovated and modernized in August 2007. Equipped with the most modern conference technology and it provides an unforgettable panorama view over Berlins centre. Our competent staff will assist you in planning and the organising functions of up to 190 persons.

The 188 modern and comfortable rooms are all equipped with shower or bath, air conditioning, radio, cable-TV, telephone, wireless LAN and mini bar. Five floors (88 rooms) were completely renovated and rebuilt in March 2009. In addition to standard accommodations the hotel now offers Business Rooms, Comfort Rooms and Superior Rooms.





The Alsterpavillon restaurant offers a variety of exquisite seasonal and international dishes.

The cosy chimney lounge and the elegant Hanse Bar radiate a pleasant atmosphere and offer space to relax.

Ten of the eight floors are non-smoking as is the restaurant area.

Garage and sufficient parking space are available on the premises.

Golden Tulip Berlin – Hotel Hamburg

Landgrafenstr. 4

D-10787 Berlin

Tel.: +49 30 264 77 0

Fax: +49 30 262 93 94

www.goldentulipberlin.de info@goldentulipberlin.de



Conference arrangements

The Golden Tulip Berlin – Hotel Hamburg offers various arrangements.

These arrangements are valid for parties of 10 persons and more.

The arrangements include:

Standard- Arrangement

Coffee break in the morning

Coffee/tea

Fruit salad and muesli bars



2 soft drinks in meeting room



Lunch

3-course-menu

with two main courses to choose



Coffee break in the afternoon

Coffee/tea

Muffins and pastry



Meeting room set up

conference set up: desk pad, note pad and pen



Basic conference equipment

one Overheadprojector, one screen, one flipchart

48,00 € per person

Standard arrangement 1/2

Standard arrangement with only one coffee break
(bookable for max. four hours in the morning or in the afternoon)

37,00 € per person

Standard arrangement with dinner

Standard arrangement with 3-course-dinner menu

64,00 € per person

Comfort arrangement

Coffee break in the morning

coffee/tea
sliced fresh fruit, probiotic drink, puff pastry



Two soft drinks in meeting room



Lunch

3-course-menu
with two main courses to choose
and one soft drink



Coffee break in the afternoon

coffee/tea
sliced fresh fruit with cake



Meeting room set up

conference set up: desk pad, note pad and pen



Basic conference equipment

one overheadprojector, one screen, one flipchart

55,00 € per person

Comfort arrangement ½

Comfort arrangement with only one coffee break
(bookable for max. four hours in the morning or afternoon)

42,00 € per person

Comfort arrangement with dinner

Comfort arrangement with 3-course-dinner menu
and one soft drink

74,00 € per person

Business arrangement

coffee break in the morning

Coffee/tea

Multi vitamin juice, fresh orange juice, fruit spits, choice of yogurt, "Bircher" muesli



Two soft drinks in meeting room



Lunch

3-course-menu

with two main courses to choose
and one soft drink



coffee break in the afternoon

coffee/tea

cake, butter pretzels



Meeting room set up

conference set up: desk pad, note pad and pen



Basic conference equipment

one **LCD-projector**, one screen, one flipchart

62,00 € per person

Business arrangement ½

Business arrangement with only one coffee break
(bookable for max. four hours in the morning or afternoon)

49,00 € per person

Business arrangement with dinner

Business arrangement with 3-course-dinner menu
and one soft drink

81,00 € per person

All inclusive arrangement

coffee break in the morning

coffee/tea
fruit salad and muesli bars



unlimited apple juice and mineral water in meeting room



lunch

lunch buffet or 3-course-menu
with two main courses to choose
and one soft drink



coffee break in the afternoon

coffee/tea
muffins and pastry



meeting room set up

conference set up: desk pad, note pad and pen



basic conference equipment

one overheadprojector, one screen, one flipchart

54,00 € per person

All inclusive arrangement ½

All inclusive arrangement with only one coffee break
(bookable for max. four hours in the morning or afternoon)

43,00 € per person

All inclusive arrangement with dinner

All inclusive arrangement with 3-course-dinner menu
and one soft drink

73,00 € per person

MENUES

Choose **one** soup, **two** main courses and **one** dessert, please!

Soups:

1. Berlin potato soup with marjoram
2. Clear tomato soup
3. Red and yellow pepper cream soup with grilled roast beef stripes
4. Cream soup from spring onions

Main courses:

1. Pepper vegetable with mozzarella and potato edges, Iceberg-lettuce
2. White mushroom ragout with macaroni, lettuce of the season
3. Tagliatelle with fillet-stripes of beef and parmesan
4. Chicken-breast fillet with pepper sauce broccoli-florets & croquettes
5. Salmon fillet – poached – with vegetable stripes and horseradish, parsley potatoes
6. Top rump with melted tomatoes in herb butter and oven potato with herb cream
7. Pork escalope with sage sauce vichy-carrots and potatoes

Desserts:

1. pineapple-coriander carpaccio and lemon sorbet
2. Raspberry cream pastry with chocolate ice cream
3. Mango mousse with exotic fruits
4. Baked cherries with honey and nougat ice cream

Finger food buffets

I. Finger food buffet

- ★ potato soup
- ★ sandwiches with cheese and ham
- ★ meat balls
- ★ spring rolls
- ★ mozzarella sticks
- ★ Petit crolins filled with salmon, cheese and chicken
- ★ mini muffins
- ★ fruit plate

16,00 €

II. Finger food buffet

- ★ basil soup with pine nuts
- ★ canapé with smoked salmon, roast beef and cheese
- ★ potato fritter with tomato and cheese “au gratin”
- ★ chicken wings with dip
- ★ choice of seasonal salads
- ★ cake
- ★ chocolate mousse

18,00 €

Light meals/Snacks

All snacks are served for parties of 10 Persons and more.

Snack I

★ Half rolls
with ham, cheese and salami
(two per person)

€ 5,00 per person



Snack II:

★ Seasonal soup
★ half rolls
with ham, cheese and salami
(two per person)

€ 8,00 per person



Snack III:

★ Seasonal soup
★ Petit crolins filled with salmon, cheese and chicken
★ Potato fritters with tomato and cheese "au gratin"
★ Mini spring rolls
★ chicken wings with dip
★ mini muffins
★ fruit plate

€ 14,50 pro Person

Coffee break I:

Coffee/tea with fruit salad and muesli bars

6,00 € per person

Coffee break II:

Coffee/tea with muffins and pastry

6,00 € per person

Coffee break III:

Coffee/tea with sliced fresh fruit,
probiotic drink and puff pastry

8,00 € per person

Coffee break IV:

Coffee/tea with fresh sliced fruit and cake

8,00 € per person

Coffee break V:

Coffee/tea with cake and butter prezels

8,00 € per person



Coffee break VI:

Coffee/tea with fruit- and vegetable juice,

fruitsalad, Bircher muesli

10,00 € per person

Coffee break VII:

Coffee/tea with multi vitamin juice, fresh orange juice,

choice of yogurts, fruit spits, Bircher muesli

10,00 € per person

Coffee break VIII:

Coffee/tea with canapés, vegetable sticks with dip,

cake, fruit spits, tomato juice

13,00 € per person

For coffee specialties like erspresso, capuccino, latte macchiato

additional 1,50 € will be charged.



You have the possibility to assort your individual coffee break or snack:

ADDITIONS TO YOUR COFFEE BRAKS

Bite-sized fruit	per person	3,50 €
Fruit on the whole	per person	1,80 €
Vegetable sticks with dip	per person	3,00 €
Tea pastry	per person	2,00 €
Butter pretzels	per piece	1,80 €
Butter croissant	per piece	1,80 €
Muffins	per piece	1,80 €
Donuts	per piece	1,80 €
Puff pastry	per piece	1,80 €
Muesli bars	per piece	1,50 €
Chocolate bars	per piece	1,50 €
Fruit yogurt	per piece	1,70 €
Bio-yogurt	per piece	1,90 €
Milkshake	per glass	2,00 €
Pro biotic Drink	per piece	1,70 €

CAKE

<u>Buttermilk blueberry slice</u> Soft buttermilk cream mixed with delicious Blueberry cream and huckleberries	3,20 €
<u>Lemon and lime slice</u> Lemon cream with lime fruit and lemon juice	3,20 €
<u>Sacher slice</u> Sacher filled with apricot fruit glazed with chocolate and sugar	3,20 €
<u>Latte-macchiato-slice</u> Vanilla cream mixed with aromatic coffee cream refined with chocolated coffee beans	3,20 €

PLEASE ASK FOR OUR SEASONAL OFFERS

Snacks

CANAPÉS

Pickled herring with pumpernickel	3,00 €
Cream cheese with radish and sprouts	2,70 €
Serrano ham with honey melon slices	3,00 €
Roast beef with pickles	3,20 €
Italian salami with olives	2,70 €
Smoked salmon and horseradish	3,20 €
Brie cheese and grapes	2,70 €

CIABATTA

Tuna salad	5,50 €
Rucola and tomato	4,50 €
Herb cream cheese	4,50 €

SANDWICHES

Smoked salmon	9,50 €
Roast beef	8,00 €
Serrano ham	8,00€
Cheese and ham	6,50 €
Tuna salad	7,50 €
Tomato mozzarella	5,00 €

Soups and stews (from 10 persons on)

Cream soup of crustaceans	6,00 €	per person
Zesty goulash soup	7,00 €	per person
Broth of veal with swabian pockets	4,50 €	per person
Broth of tomato with chervil	5,50 €	per person
Broth of mushrooms with pan cake stripes	5,50 €	per person
Potato leek cream soup with bacon	4,50 €	per person
Tomato cream with basil	4,50 €	per person
Vegetable stew with veal	5,50 €	per person
Lentil stew with sausage slices	5,50 €	per person

PLEASE ASK FOR OUR SEASONAL OFFERS

Menu 1

Vegetarian

(per person EUR 20,00)

Salat of the season with sprouts
and raspberry-walnut dressing



Tortellini filled with spinach
herbsauce, tomato dices
baked oystermushrooms



Yoghurt-mousse with fruit pulp

Menu 2

(per person EUR 22,90)

Tomatosoup with basilcream



Roasted pike-perch
on lentil vegetables, horseradish sauce
tossed potatoes



Kiwi and slices of banana
with passion fruit sorbet

Menu 3

(Per person EUR 23,90)

Potato marjoram soup with Croutons



Corn-poulard breast with
Stone mushroom sauce, home-made spaetzle
and salad



Swedish berries with chocolate ice cream

Menu 4

(per person EUR 24,50)

Broth of beef with stripes of
Herb pancakes



Medallion of pork with
morel calvados sauce
broccoli and pine stone
tomato-ribbon pasta



Fruit salad with vanilla ice cream

Menu 5

(per person EUR 25,50)

Basil-cream soup



Rump steak with shallot-pepper sauce,
Green asparagus, Vichy carrots
and mini fried potatoes



Mousse au chocolate with fruit bouquet

Menu 6

(per person EUR 26,50)

Bornholmer fish soup



Barbarie-duck breast with balsamico jus
bean and tomato vegetables, thyme potatoes



Ice cream bomb "Hotel Hamburg"

Menu 7

(per person EUR 27,50)

Salad with balsamico dressing
dices of mozzarella, baguette and butter



Fried veal saddle with forest mushrooms,
different vegetables and almond-croquettes



Vienna apple strudel with
bourbon vanilla sauce
and strawberry ice cream

Menu 8

(per person EUR 28,50)

Composition of salad with marinated
mushrooms, whole grain baguette and butter



Loin of lamp with pesto crust
Zucchini-pepper vegetables
and potatoes au gratin



Fruit plate with sauce Grand Marnier
and pistachio ice cream

Buffet Hotel Hamburg

(bookable from 20 persons on)

starters

Pork loin with liver cream and cheese cream
Tranches of roast flank of veal garnished with different fruits
Roast beef with vegetables in vinegar and rémoulade sauce
Smoked salmon with dill mustard sauce and horseradish cream
Smoked eel filet with cranberry sour cream
Choice of leaf salad with different dressings
Tomato salad, cabbage salad, paprika corn salad, dill cucumber salad and
Artichoke salad with tuna

soup

cress soup with potato sticks

main courses

salmon slices with leek in dill sauce and pesto pasta
turkey spit with braised paprika and rosemary potatoes

desserts

Bavarian cream with fruit mousse
Fresh fruit salad
Choice of cheeses

31,00 €

Buffet Berlin

(Bookable from 29 persons on)

starters

Ham with Galia melon
Poulard with apple salad
Pan fried meat balls with mustard
Minced meat with onions and radish
Herring with apples and cream
Variation of smoked and sour fish
Potato salad "Berlin Style"
Noodle salad with peas and ham
Sausage salad "Berlin Style"
Salads of the season with various dressings

Soup

Lentil soup with slices of sausage "Berlin Style"

Main courses

Fried "Havel" pikeperch with "Spreewald" sauce and butter rice
Glazed "Kasseler" back steak with sour vegetables and parsley potatoes

Dessert

Cake, right from the oven
Fruit jelly with vanilla sauce
Cream puffs
Choice of cheeses

25,00 €

Italian Buffet

(bookable from 20 persons on)

starters

Parma ham with honey melon slices
Choice of Italian salami
Loin of pork with garlic and herb crust
Vitello Tonnato (thin slices of veal with tuna sauce, capers, parmesan)
Seafood salad with balsamico
Choice of Anti Pasti with olive oil and anchovies
Marinated scampi with lime

Soup

Minestrone with ground parmesan

Main courses

Braised leg of lamb with aromatic herbs, beans, parisienne potatoes
Tortellini filled with spinach in cheese and cream sauce

Desserts

Fresh fruit salad
Tiramisu
Choice of Italian cheeses

29,00 €

Vital Buffet

(bookable from 20 persons on)

starters

Ham specialties with grissini
Vitello Tonnato
Poached salmon garnished with cucumber slices and horseradish cream
Marinated peppers and dried tomatoes
Champignons and olives with oregano
Tomatoes filled with tuna and artichokes
Choice of leaf and raw vegetable salads with
balsamico vinaigrette and french dressing

soup

leek cream soup with tomato cubes

main courses

baked corn poulard breast with burgundy sauce and wholemeal pasta
Thin stripes of beef back with green pepper sauce, fresh vegetables
and potatoes Grenaille

Desserts

Lemon mousse with fruit sauce
Bio Strawberry yoghurt

25,00 €

Culinary journey around the world

(Bookable from 20 persons on)

starters

Italian back of veal with marinated peppers
Marinated salmon
Japanese sushi with wasabi and white radish salad
Shrimp cocktail with thousand island sauce
Chinese Dim Sums
Serrano ham with melon
Potpourri of salads

Soup

Curry cream soup with avocado

Main courses

Australian lamb ragout with beans
Poularde breast with sautéed cabbage
Indian vegetable pan
Roasted rice with raisins
Potatoes with coriander
Gnocchi

Desserts

Panna cotta
Almond cake
Fresh berries with Grand Marnier cream

35,00 €

Gala Buffet I

Starters

Filled roast beef rolls
Green asparagus in various marinades
Smoked salmon and halibut with horseradish cream
Antipasti of peppers, egg plant, zucchini and tomatoes
Carpaccio of veal with pesto
Mushroom salad with young leek

Soup

Potato soup with cold and warm shrimps

Main courses

Filled poulard breast with vegetables "nizza"
Beef steak with chanterelle à la crème
Perch with tomato and artichoke ragout
Homemade "spätzle", baked potatoes and lime rice

Cheese

Choice of cheeses with grapes

Desserts

Strawberries with Grand Marnier Cream
Quark mousse with lime
Panna Cotta
Baked apple rings with cinnamon and sugar

45,00 €

Gala Buffet II

Starters

„Bündner Fleisch“ (dried meat, swiss specialty from the canton grisons)
Shrimp cocktail
Field lettuce with dried tomatoes and spinach
Filled champignons
Small medallions filled with fruits
Salad buffet with a choice of dressings

Soup

Truffled celery cream soup

Main courses

Small slices of veal in sage sauce
Fillet of pork with swiss chard in port wine sauce
Poached haddock in mustard sauce
Choice of vegetables
“Schupfnudeln” (fingers made of a dough of flour, pureed potatoes and eggs)
Butter potatoes and “Rösti” (fried potatoes) with bacon and onions

Cheese

French choice of cheeses with grissini

Desserts

Baked apricot dumplings
Variation of chocolate
Fresh fruit salad

49,00 €

Small summary of our wine list

WHITE WINE

GERMANY

Riesling Kabinett Eltviller Langenstück WEINGUT C. BELZ, FAMILIE RIES 17,00	0,75 l	EUR
--	--------	-----

ITALY

Pinot Grigio DOC Azienda Agricola Pittara Grave del Friuli 17,50	0,75 l	EUR
---	--------	-----

FRANCE

CHARDONNAY Vin de pays 17,50	0,75 l	EUR
------------------------------------	--------	-----

REDWINE

GERMANY

Dornfelder Rheinhessen Weingut Frey	0,75 l	EUR 17,50
---	--------	-----------

ITALY

Merlot VdP Albert Bichot	0,75 l	EUR 17,50
-----------------------------	--------	-----------

Our wine cellar offers a great choice of wines! Please ask for recommendations.

Soft Drinks

Apollinaris Selection	0,2 l	2,70 €
Apollinaris Silence	0,2 l	2,70 €
Staatliches Fachingen	0,2 l	2,70 €
Apollinaris Selection	0,7 l	6,60 €
Apollinaris Silence	0,7 l	6,60 €
Coca Cola	0,2 l	2,70 €
Coca Cola Light	0,2 l	2,70 €
Fanta	0,2 l	2,70 €
Sprite	0,2 l	2,70 €
Schweppes Bitter Lemon	0,2 l	2,50 €
Schweppes Tonic	0,2 l	2,50 €
Schweppes Ginger Ale	0,2 l	2,50 €

Juices

Granini appel	0,2 l	2,70 €
Granini orange	0,2 l	2,70 €
Granini red grapes	0,2 l	2,70 €
Granini tomato	0,2 l	2,70 €
Appel juice	1,0 l	6,60 €

Nectar

Granini black currant	0,2 l	2,70 €
Granini cherry	0,2 l	2,70 €
Granini Banana	0,2 l	2,70 €
Freshly squeezed orange juice	0,2 l	4,30 €
Orange juice	1,0 l	7,90 €

Room	<u>square meter</u>	<u>Room rent</u> <u>All day</u>	<u>Room rent</u> <u>Half day</u> (up to 4 hrs.)	<u>Charge for</u> <u>Set up</u>
Kiel 1 to 6	230	€ 900,00	€ 600,00	€ 200,00
Kiel 1/2/3	100	€ 500,00	€ 300,00	€ 100,00
Kiel 4/5/6	111	€ 550,00	€ 330,00	€ 100,00
Kiel 1/2	66	€ 300,00	€ 200,00	€ 50,00
Kiel 4/5	74	€ 330,00	€ 220,00	€ 50,00
Lübeck	50	€ 250,00	€ 180,00	€ 40,00
Kiel 1	33	€ 200,00	€ 150,00	€ 30,00
Kiel 2	33	€ 200,00	€ 150,00	€ 30,00
Kiel 3	33	€ 200,00	€ 150,00	€ 30,00
Kiel 4	37	€ 220,00	€ 160,00	€ 30,00
Kiel 5	37	€ 220,00	€ 160,00	€ 30,00
Kiel 6	37	€ 220,00	€ 160,00	€ 30,00

Free High speed Internet access on the convention floor!

From a turnover of 25,00 € per person for food and beverage the hotel will not charge the set up.

Conference and communications equipment

Projection equipment

Overhead projector	30,00 EUR
Slide projector with remote control	20,00 EUR
VHS Video tape recorder	40,00 EUR
Television	30,00 EUR
LCD projector	90,00 EUR
Projection screen 1,80 m x 2,40 m	20,00 EUR

Tontechnik

Media cart including 1 microphone	120,00 EUR
Every additional microphone	60,00 EUR
Cassete recorder with speakers	35,00 EUR
CD-player including speakers	35,00 EUR

Other equipment

DVD Player	30,00 EUR
Lectern	25,00 EUR
Laserpointer	5,00 EUR
Flipchart	20,00 EUR
Conference case	8,00 EUR
Pinboard	10,00 EUR
Wireless-LAN for ½ hour	4,00 EUR
Fotocopie (per sheet)	0,25 EUR
Transparency Sheet (per sheet)	0,75 EUR
Coloured copie	0,75 EUR

Free high speed internet access in meeting room!

Further not listed technical equipment, can be rented.

All prices are including VAT. Prices are subject to alterations.

Directions to the Golden Tulip Berlin – Hotel Hamburg

From the east, south and west of Germany

Leaving one of the motorways A 2, A 9 or A 13 you take the “Berliner Ring” (A10) to the exit road “Berliner Zentrum” (Nr. 13). Take the A 115 (Avus) until the exit road Kurfürstendamm. At the roundabout “Rathenau Platz” drive left into the “Kurfürstendamm” Continue this street until the crossing “An der Urania”.

You will pass the Memorial Church and the department store KaDeWe.

At the corner “An der Urania” turn to the left, and at the next crossing “Kurfürstenstraße” (with traffic lights) again to the left. After 100 meters you turn right into the “Landgrafenstraße” where you will find Golden Tulip Berlin - Hotel Hamburg.

From the north

leaving the motorway A 24 you follow the “Berliner Ring” (A10) direction Oranienburg/Berlin. At the highway crossing “Dreieck Oranienburg” you turn into the motorway A 111 to the directions Berlin-Zentrum/ Reinickendorf.

At the exit road “Spandauer Damm” you have to turn left into the “Spandauer Damm”. This street is named “Otto-Suhr-Allee” after you have passed the Charlottenburg Castle.

Continue on this street until the roundabout “Ernst-Reuter-Platz”. You take the third exit “Straße des 17. Juni” and drive straight ahead to the next roundabout “Großer Stern”.

The first exit you turn right – “Hofjägerallee”. After 150 meters it is named “Klingelhöferstraße”. Continue this street until the crossing “Kurfürstenstraße”, turn right into that street and after about 100 meters you have to turn right into the “Landgrafenstraße”.

You will find the Golden Tulip Berlin - Hotel Hamburg on the right side of this street.