

WELCOME,

to the Radisson Blu Hotel, Bremen. The event your are planning is in the best hands. We are looking forward to planning your event with your personal imagination. The following pages should give a first overview. If you have any additional questions or wishes you can obviously contact us.



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EXPERIENCE
MEETINGS

Experience meetings connect modern conference rooms, connectivity and balanced food harmoniously with perfect service, satisfaction as well as sustainability. An integral part is **brain food**, which promotes the powers of concentration and performance. For efficient work a fast **WLAN-access** is included for all conference participants in the stay.

Whether seminar, conference, meeting or festive banquet: Your event will be a complete success with our custom-made service. The conference area consists of over 15 different large conference rooms for up to 350 persons; we offer every modern conference technology, including technical support and WiFi.



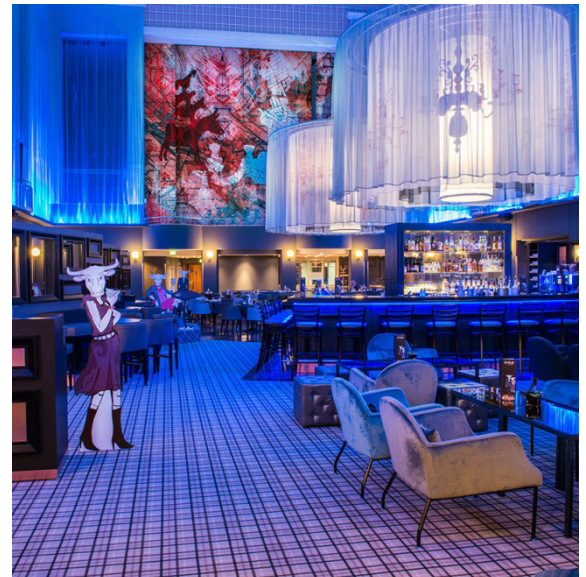
THE PRIVATE L.O.B.B.Y.

For special events you can book our Himmelsaal, an incredible and unique room designed to impress, as well as our new event location THE PRIVATE L.O.B.B.Y. with a fantastic view of the famous and historical Böttcherstraße.



THE
L.O.B.B.Y.

Every morning we offer an extensive super breakfast buffet and for the evening we recommend a visit to our restaurant „THE L.O.B.B.Y.“, the new, casual scene for lifestyle and food culture. Inspired by the American steak-and burger tradition, we offer an authentic kitchen with a special „Twist“. Powerful, honest, dynamic – we concentrate on the essential: taste and quality. Our kitchen is authentic, as is our design concept. Defined shapes, warm colours and the open space create a feeling of the Hanseatic „Easy Living“.



CONFERENCE PACKAGES

BLU 4 YOU I

- ▶ Lunch selected by the chef
- ▶ Coffee break in the morning or in the afternoon with fruits, sweet and hearty snacks

per person EUR 53,00

BLU 4 YOU II

- ▶ Coffee break in the morning with fruits and snacks
- ▶ Lunch selected by the chef
- ▶ Coffee break in the afternoon with fruits, sweet and hearty snacks

per person EUR 59,00

BLU 4 YOU III

- ▶ Welcome coffee
- ▶ Unlimited soft drinks in the conference room during lunch
- ▶ Coffee break in the morning with fruits and snacks
- ▶ Lunch selected by the chef
- ▶ Coffee and tea during lunch
- ▶ Coffee break in the afternoon with fruits, sweet and hearty snacks

per person EUR 65,00

Every package includes the following:

- ▶ Provision/room rent of the conference room according to the number of participants
- ▶ LCD-projector, screen, flipchart, pin board, moderation material and blotting pads
- ▶ Wireless internet for all the participants
- ▶ Tap water at all times in the conference room

bookable from eight (8) persons

EXTRAS

to individualize your package:

- ▶ Unlimited apple juice with sparkling water in the main meeting room and during lunch
per person EUR 4,50
- ▶ Unlimited non-alcoholic beverages in the main meeting room and during lunch
per person EUR 8,00
- ▶ Unlimited coffee and tea in the main meeting room
per person EUR 6,00
- ▶ Dinner THE L.O.B.B.Y. style
per person EUR 25,00



MEETING BY THE HOUR –

for your board meeting, job interview or meeting

- ▶ Projection surface, moderation material and blotting pads
- ▶ Wireless internet for all participants
- ▶ Meeting room according to the number of participants
- ▶ Unlimited tap water, coffee and tea in the conference room
- ▶ bookable for a maximum of eight (8) persons

Meeting by the hour, **EUR 150,00** per hour
Every additional hour **EUR 50,00**
(bookable for a maximum of eight (8) persons)

TECHNICAL EQUIPMENT 2016

Our partner KFP five star conference service GmbH is your AV-specialist in the Radisson Blu Hotel, Bremen.

Standard technique projectors

	Rent per day/item	
LCD projector 3.500 lumen	EUR	250,00
LCD projector 3.500 lumen	EUR	25,00/hour
LCD projector 6.000 lumen	EUR	495,00

Standard technique presentation

Talking desk	EUR	50,00
Moderator kid	EUR	40,00
Flipchart	EUR	18,00
Inclusive 4 pins and paper		

Extra flipchart paper	EUR	5,00
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Pin board	EUR	18,00
Inclusive 1 packet pins		

Metaplan board	EUR	21,00
Inclusive pins and paper		

Acoustic irradiation

Sound system 1 (20-50 persons)	EUR	190,00
Audio mixer up to 12 channels, one wireless microphone		
One pair of speakers including stands, connection for PC sound (DI-Box)		

Sound system 2 (51-80 persons)	EUR	220,00
Audio mixer up to 12 channels, one wireless microphone		
Two pairs of speakers including stands, connection for PC sound (DI-Box)		

Sound system 3 (>80 persons)	EUR	260,00
Audio mixer up to 12 channels, one wireless microphone		
Three pairs of speakers including stands, connection for PC sound (DI-Box)		

Our partner KFP five star conference service GmbH will gladly provide you with an individual offer tailored to your event.

STAY FRESH WITH BRAIN FOOD

Balanced beverage- and food offer during the event. In simple terms: „At the right time the right food in the right quantity“. With a refreshed body and mind you can go through a hard day with a constant good level of concentration.

- › Lots of fish, whole grain products, fruit and vegetables
- › Principally fresh and local products
- › Pure, natural ingredients with minimal industrial processing
- › Less meat, with a maximum 10% fat content
- › Naturally sweet and maximum 10% added sugar
- › Focus on good taste and satisfaction



Light Alternatives for your Lunch:

- › **Soup, salad, sandwich and sweets buffet (from 8 up to max. 25 persons)**
Consisting of a soup, different lettuces, sandwiches and sweet dessert it is a lighter buffet variation.
EUR 15,00 per person
- › **Quick lunch/boardroom tray (from 2 up to max. 8 persons)**
A time saving option consisting of snacks, sweet and hearty dishes and served on a tablet directly in the conference room.
EUR 18,00 per person
- › **Roll-in buffet (from 4 up to max. 8 persons)**
„Meal on wheels“ is a flexible buffet directly in the conference room. Snacks, a selection of antipasti and delicatessen salad as well as hearty and sweet dishes will be prepared fresh and served to cater to the individual.
EUR 20,00 per person

OUR BRAINBOX



Need a meeting spot that's both inspiring and different?

Perfect for brainstorming, creative breaks, meetings and more, you will find what you're looking for in our Brainbox.

COFFEE & FRUITS

Welcome coffee	per person	EUR 4,00
Welcome coffee special Coffee and tea with 1 croissant, butter and jam	per person	EUR 5,00
Theme coffee break Coffee and tea, sweet and hearty snack	per person	EUR 7,00
Pastry	per person	EUR 3,50
Fruits	per person	EUR 3,50
Bread rolls with cold cuts	per piece	EUR 3,50
Cake	per piece	EUR 3,00

OUR SPECIAL OFFER FOR YOUR EVENT

AFTER SHOPPING CAKE & COFFEE

Saturdays, 02-05 pm at our Restaurant THE L.O.B.B.Y.

Shopping cake & coffee for all shopping kings and queens!
Relax and help yourself to our cake buffet including tarts, cookies and desserts as well as coffee and tea specialities.

EUR 8,50 per person

Our „AFTER SHOPPING CAKE & COFFEE“ is also bookable from 8 persons on all other days in the week.



FINGERFOOD



It's your choice:

3 pieces EUR 10,00 per person

4 pieces EUR 13,00 per person

5 pieces EUR 15,00 per person

Matjes tatar with sour cream mousse and cucumber

Marinated shrimp with avocado and almonds

Wrap with smoked salmon and honey mustard sauce

Marinated goats cheese with beetroot

Roasted ciabatta with feta cheese and herbs

Herb Crepe with goats cheese, basil and tomato

Small beef tatar with capers on toast

Chicken skewer yakitori on chutney

Chilli con carne with chocolate and spices

Mini L.O.B.B.Y. burger

Vanilla Crème Brûlée

Chocolate brownie with marinated pineapples

Michael's Alaskan apple crumble

SNACKBUFFETS

-from 8 persons-

NORTHERN SNACK

Matjes fillet on a beetroot and apple salad

Boiled fillet of beef in horseradish marinade

Lettuce with caramelised walnuts and potato vinaigrette

Cucumber salad in herb vinaigrette with smoked salmon

Baked coalfish fillet on a potato and spinach ragout

Ragout of chicken, mushrooms and shrimp in crab cream

„Labskaus“ with quail egg in a preserving jar

Bremen red berry compote with vanilla sauce

„Jacobs“ coffee mousse

Regional Apple cake

EUR 21,00 per person

SOUTHERN SNACK

Grilled vegetables with dry cured ham

Avocado and tomato salad with cottage cheese

Marinated shrimp with basil, pine nuts and parmigiano

Choice of lettuce and raw vegetarian food with different dressings and toppings

Paella with crunchy vegetables and seafood

Poached chicken breast with pesto on vegetable fondue

Wholemeal pasta with peach, chilli, coriander and roasted almond leaves

Seasonal fruits with yoghurt mint dip

Panna cotta with passion fruit glaze

Scalloped pancakes with filling

EUR 21,00 per person

EASTERN SNACK

Pickled salmon in a nori leaf

Chicken breast salad with yoghurt tandoori sauce

Chickpeas and carrots salad with sesame seeds

Hokifillet on wasabi cucumber vegetables

Fried pasta with slices of beef and vegetable in coriander and ginger sauce

Curried vegetables in coconut and peanut sauce

Basmati rice

Lemongrass Panna Cotta

Sweet Sushi with fruity ginger dip

Exotic fruit salad

EUR 21,00 per person

WESTERN SNACK

„The American Way of Burger and Sweets“

Classic burger

Chicken and guacamole burger

Asian salmon burger

Oriental vegetable burger

Michaels Alaskan apple crumble

Chocolate cake in a glass with vanilla sour cream

EUR 23,00 per person

LUNCH AND DINNER BUFFETS



NORTHERN BUFFET

Jelly of boiled fillet of beef in a glass with horseradish mousse

Poached salmon with a choice of kipper with two sauces

Holstein cottage ham on apple

Herring salad with beetroot

Shrimp cocktail

Different lettuces and delicatessen salad with dressings and toppings

Pear, beans and bacon soup

Fried beef medallions on turnips

“Bremer Pannfisch” with spinach, mustard sauce and potatoes

Filet of plaice “Finkenwerder Art”

Carrots with parsley and honey

Pilau rice

Bremen red berry compote with vanilla foam

Small pancakes with apple filling and treacle

Butter cake

„Jacobs“ coffee mousse

Fresh fruit salad

EUR 36,00 per person

SOUTHERN BUFFET

Veal Tatar with pesto und parmesan
Salad of pulpo, bell pepper and chorizo
Buffalo mozzarella with tomato vinaigrette and green asparagus
Vitello Tonnato with deep-fried capers
Choice of antipasti with parma ham und marinated shrimp
Ciabatta, Grissini, Focaccia
Choice of lettuces with different dressings and toppings

Minestrone with grated parmesan

Saltimbocca of turkey breast in Marsala sauce on Mediterranean vegetables
Veal stew with onions, olives and herbs
Fried gilthead filet with dried tomatoes and pesto on fennels
Gnocchi with wild mushrooms and rocket
Rosemary potatoes
Tagliatelle

Fresh fruit salad with Zabaione
Panna Cotta
Tiramisu
Chocolate mousse with olive oil and Cantuccini
Small choice of cheese

EUR 38,00 per person

EASTERN BUFFET

Cauliflower and chickpea curry

Glass noodle salad with beef and crunchy vegetables

Marinated shrimp on oriental couscous

Salmon in a nori leaf on cucumber and wasabi salad

Duck breast in plum sauce

Cocktail of lettuces with Asian dressings and toppings

Fruity curry soup with lemongrass

Slice of pork fillet with sweet and sour bell pepper ragout

Red Thai curry with beef stripes and crunchy vegetables

Poached salmon fillet in soya sauce on leek

Fried pasta with soya sprouts and mushrooms in Theriyaki

Basmati rice

Pineapple ragout on coconut cream

Green tea Panna Cotta

White chocolate and ginger mousse

Exotic fruit salad

EUR 38,00 per person

WESTERN BUFFET

Choice of „THE COLD TABLE“

with different starters and salad variations

Soup of the day

Medallions of Cuxhaven beef

Stewed Asian ribs of US Beef

Grilled salmon steak

Oven vegetables, baked potatoes with sour cream

Herb butter, BBQ sauce, homemade chutney

Vegetarian pasta

Michael's Alaskan apple crumble

Chocolate brownie with vanilla sauce

Lemongrass Panna Cotta

Fresh fruit salad

EUR 38,00 per person

Menus

NORTHERN MENU

Trio of smoked fish

(Eel, matjes and salmon with beetroot, horseradish and potatoes)

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Cuxhaven beef with potatoes, pureed vegetables and red wine juice

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Variation of regional apple

EUR 34,00 per person

SOUTHERN MENU

Carpaccio of pickled fillet of beef with avocado and tomato

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Gilthead fillet with polenta and saffron orange fennel

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Espresso Panna Cotta with mascarpone ice cream and almond biscuits

EUR 34,00 per person

EASTERN MENU

Fried chilli shrimp

on Asian vegetable salad with basil

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Poached corn fed duck breast with ginger, lemongrass and lime leaves

on sesame carrots and wasabi mashed potatoes

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Passion fruit variation

EUR 34,00 per person

THE SHARED TABLE

Family celebration, a meeting with friends or with work colleagues ... THE SHARED TABLE is the communicative way of having dinner together and is our chef's special for you at our Restaurant THE L.O.B.B.Y.!

COLD TABLE SELECTION presented at your table

* * *

Entrecote flank steak of Cuxhaven beef and of US beef,
both carved at the table

with baked potatoes and sour cream, oven vegetables,

Herb butter, BBQ sauce as well as our homemade chutney

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Michael's Alaskan crumble

Apple/caramel/crumble/vanilla ice cream

Per person € 35,00
(bookable from 4 up to 20 persons)

