



ENDLESS EXPLORATION • viennahouse.com





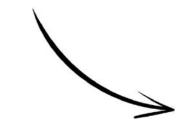
• IN ADVANCE • Meet • Activities • Information •

ESCAPE THE ORDINARY ...

Vienna House Andel's Berlin is located in eastern Berlin, less than ten minutes from Alexanderplatz square. With 557 rooms and suites, 37 conference rooms on 4,400 m² the hotel offers urban design, modern lifestyle and perfect meeting options. A special feature are the 2 truck lifts that are capable of transporting up to 30 t each directly to the event area. Guests and locals mingle at the hotel's Skybar and Skykitchen as they enjoy culinary sensations and a sparkling Berlin skyline. Mavericks excites its diners with California cuisine.

We are happy to assist you in creating your individual event.





Janka ALTMANN

Director of Covention Sales janka.altmann@viennahouse.com
T: +49 30 453 053 2329

Manuel GRADWOHL

Senior Convention Sales Manager manuel.gradwohl@viennahouse.com

T: +49 30 453 053 2326

Lisa Juliane SCHÜLER

Convention Sales Manager <u>lisa-juliane.schueler@viennahouse.com</u> T: +49 30 453 053 2322

Katrin SEIFERT

Covention Sales Manager katrin.seifert@viennahouse.com

T: +49 30 453 053 2335





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- 557 rooms & suites
- a.lounge with executive service
- 3 restaurants & bar: Skykitchen, Mavericks, delight & Skybar
- SpaSphere: 550 m² spa & fitness area with quiet terraces
- 37 conference rooms for more than 2,200 persons including 15 spacious meeting suites
- 4,400 m² of event space, including 570 m² ballsaal, 1,974 m² event area, 400 m² meeting suites
- Spacious foyers
- Separate entrance area for convention centre
- 2 truck lifts with a capacity of 30 t each
- Artists' wardrobes with shower/WC
- 24/7 reception
- Smoker's Lounge
- Mobile concierge
- Concierge & security services
- Free high-speed WiFi
- 550 underground parking spaces with e-charging stations







Capacities Event Area

EVENT AREA	m²	LxWxHinm			::"i:	***		**	Ť	Day- light	Blackout	Combi- nable
Rubin	1472	35,33 x 40,58 x 6	1000	680	158	158	600	360	1500		х	
Onyx	502	24,75 x 16,70 x 6	280	150	96	96	150	90	500		х	
Rubin + Onyx	1974		-	-			730	-	2000		X	
Foyer	339		-	-		-		-	300			

Room rental

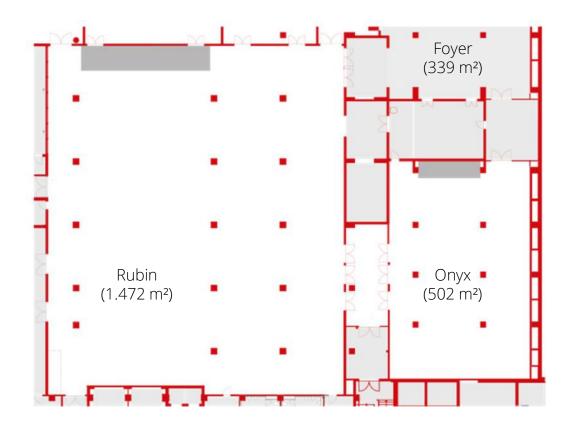
	full-day	half-day
Rubin	€ 13,500	€ 8,800
Onyx	€ 4,500	€ 3,000
Rubin + Onyx	on request	on request
Foyer	€ 200	€ 200
Künstlergarderobe		







Roomplan Event Area







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Capacities ballroom

BALLROOM	m²	LxWxHinm				:::::	100	**	Ť	Day- light	Blackout	Combi- nable
Saphir 1	359	19,20 x 18,30 x 6	276	240	68	90	220	132	320	×	×	Х
Saphir 2	105	9,60 x 10,30 x 6	81	48	26	36	60	36	85		×	×
Saphir 3	106	9,60 x 10,30 x 6	82	48	26	36	60	36	85	×	×	х
Saphir 2 + 3	211	19,20 x 10,30 x 6	160	150	42	80	120	72	220	×	×	×
Saphir	570	19,20 x 28,60 x 6	520	400	96	170	360	216	600	х	×	

Room rental

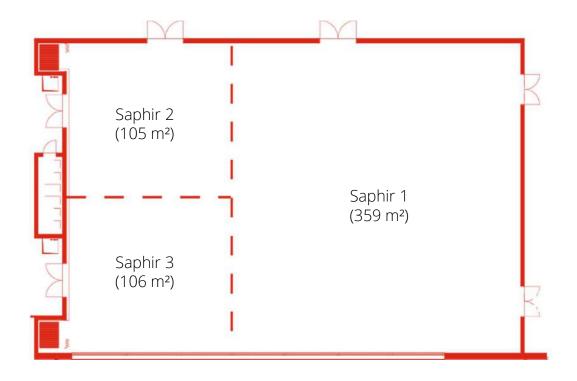
	full-day	half-day
Saphir 1	€ 3,250	€ 2,150
Saphir 2	€ 950	€ 650
Saphir 3	€ 950	€ 650
Saphir 2 + 3	€ 1,900	€ 1,300
Saphir	€ 5,150	€ 3,450







Roomplan ballroom





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Capacities conference rooms

CONFERENCE ROOMS	m²	LxWxHinm		***	: i~i :	:::::	**	**	Ť	Day- light	Blackout	Combi- nable
Amethyst 1	45	6,38 x 6,90 x 3	35	16	20	20	30	18	35	×	х	х
Amethyst 2	76	10,37 x 6,90 x 3	58	48	32	40	50	30	58	×	х	×
Amethyst	121	16,75 x 6,90 x 3	90	90	50	58	80	48	93	×	х	
Bernstein 1	42	5,90 x 6,90 x 3	30	20	20	20	30	18	32	×	х	×
Bernstein 2	50	7,05 x 6,90 x 3	38	28	24	20	30	18	40	×	х	×
Bernstein	92	12,95 x 6,90 x 3	71	56	40	40	60	36	75	×	х	
Foyer Ground Floor	825		-			-		-	-	×		
Opal 1	45	6,36 x 7,20 x 3	30	20	16	18	30	18	35	×	Х	×
Opal 2	78	10,44 x 7,20 x 3	60	50	30	24	40	24	60	×	х	×
Opal	123	16,80 x 7,20 x 3	100	76	46	42	70	42	90	х	х	
Jade 1	42	5,84 x 7,20 x 3	30	20	16	14	co	18	25	×)*	
Jade 2	78	10,90 x 7,20 x 3	60	48	30	24	40	24	60	×	Х	×
Jade	120	16,74 x 7,20 x 3	80	76	46	42	70	42	90	×	x	
Foyer First Floor	844		-	-		-	-	-	-		х	









Room rental conference rooms

	full-day	half-day
Amethyst 1	€ 400	€ 250
Amethyst 2	€ 700	€ 500
Amethyst	€ 1,100	€ 750
Bernstein 1	€ 400	€ 250
Bernstein 2	€ 450	€ 300
Bernstein	€ 850	€ 550
Foyer Ground Floor	on request	on request
Opal 1	€ 400	€ 250
Opal 2	€ 700	€ 500
Opal	€ 1,100	€ 750
Jade 1	€ 400	€ 250
Jade 2	€ 700	€ 500
Jade	€ 1,100	€ 750
Foyer First Floor	on request	on request
Business Center	€ 800	€ 800

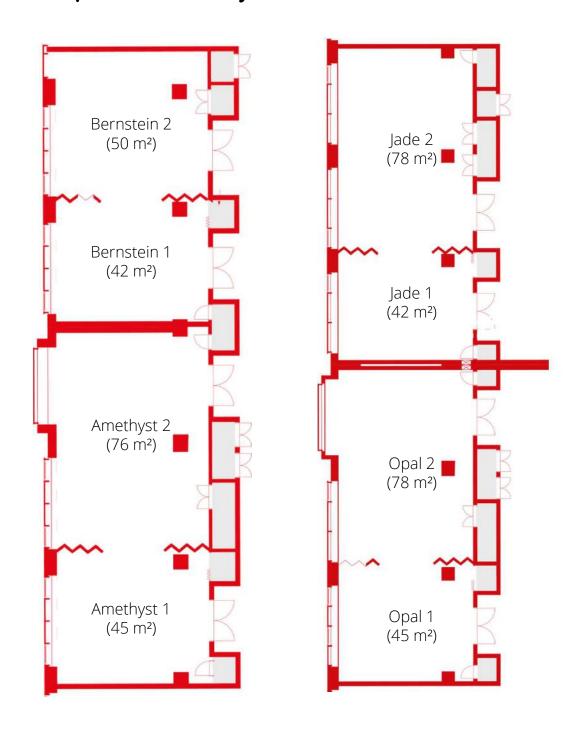




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Roomplan conference rooms







Capacities meeting rooms

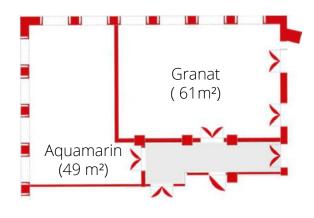
MEETING ROOMS	m²	LxWxHinm		##	: : ''i:	:::::		**	Ť	Day- light	Blackout	Combi- nable
Aquamarin	49	9,14 x 4,88 x 3	-	-	-	15	-	-	-	×	×	
Granat	61	6,47 x 9,30 x 3	47	30	26	27	40	24	50	×	×	
Quarz	56	10,75 x 5,20 x 3	45	32	26	27	40	24	47	×	×	
Topas 1	58	10,75 x 5,20 x 3	45	32	26	27	40	24	45	×	×	
Topas 2	37	6,26 x 5,14 x 3	25	15	15	15	20	12	28	×	×	
Smaragd	53	9,50 x 5,23 x 3	40	30	26	27	40	24	42	х	х	
Diamant	65	10,30 x 6 x 3	50	32	26	27	40	24	50	х	×	

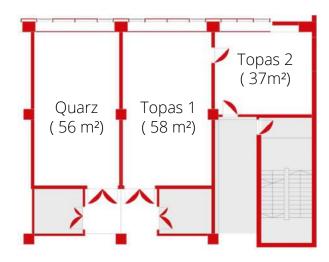
Room rental

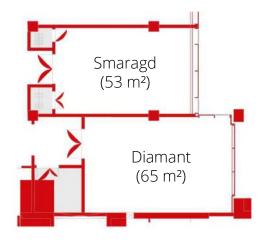
	full-day	half-day
Aquamarin	€ 450	€ 300
Granat	€ 550	€ 400
Quarz	€ 500	€ 350
Topas 1	€ 500	€ 350
Topas 2	€ 350	€ 250
Smaragd	€ 450	€ 350
Diamant	€ 600	€ 400



Roomplan meeting rooms















Capacities restaurants & bar

RESTAURANTS AND BAR	m²		##	: i~i :	:::::		**	Ť	Day- light	Blackout	Combi- nable
delight 1	390	-	-	-	-	-	-	-	х		х
delight 2	500	-	-	-	-	-	-		х		х
delight	890	-	-	-	-	-	-	-	х		
Peridot	235	70	-	45	-	50		100	х		
a.lounge 5. OG	220	-	-	-	50	50	-	100	×		х
a.lounge 6. OG	115	-	-	-	20	20		30	х		Х
a.lounge 6. OG Terrasse	75	-	-	-	-	-	-	20	х		х
a.lounge	405	-	-	-	-	-	-	150	х		
Mavericks	250	-	-	-	-	-	-	79	х		
Skykitchen	184	-	-	-	-	50	-		×		
Skybar	170	-	-				-	92			,

Room rental

on request
€ 3,300
€ 3,200
€ 2,800
€ 6,000
on request
€ 7,500*
€ 7,500*

^{*}Minimum turnover



VIENNA HOUSE ANDEL'S

• In Advance • MEET • Activities • Information •











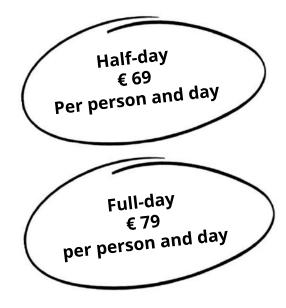




Delegate rates

PREMIUM – from 10 persons

- Rental for main meeting room depending on the number of participants
- Welcome coffee and a pastry
- Morning break including coffee and tea, sweet and savoury snacks according to chef's choice
- Seasonal lunch buffet or 3-course menu (subject to booking situation, according to chef's choice
- Soft drinks and coffee specialties for lunch, unlimited
- Afternoon break including coffee and tea, sweet snack and fruits according to chef's choice
- Conference beverages in the main meeting room, unlimited
- Standard conference equipment (one flipchart, one pin board, a presentation kit, a screen and a beamer)
- Free High-speed WiFi
- Pens & notepads for participants



Individual delegate rates possible.



Conference modules

DO IT YOUSELF - Cost per person, piece and meal

•	Soft drink 0,2 l	€ 4
•	Conference beverage 0,75 l	€ 9
•	All beverages in meeting rooms	€ 15
•	All beverages and coffee specialties for lunch	€ 17
•	All conference beverages for group meeting including each additional	€ 5
•	Coffee/tea break with pastries	€ 8.50
•	Coffee/tea break with fruit and cake	€ 13
•	Coffee/tea break with fruit and sweet snacks	€ 16
•	Creative breaks up to 100 persons	€ 18
•	Creative breaks for more than 100 persons	on request
•	Individually creative break	on request
•	Seasonal lunch or dinner, according to chef's choice as:	
	One-course meal	€ 18
	 Warm or cold standing snack buffet (from 30 persons) 	€ 25
	• 3-courses menu or buffet (from 30 persons)	from € 35
٠	Lunch or dinner in a special atmosphere	on request



Lunch package – Alternative to lunch menu or buffet:

Content: Sandwich, potato salad (vinegar and oil) with mini meatball, carrot salad with raisins and orange, Berlin pancakes, green apple, water; price on request

Buffet components: 3 mixed starters, leaf salads with various dressings, a soup, each a vegetarian + fish + meat main course, 3 desserts. **Menu components:** a starter or soup, a main course (we offer always a vegetarian alternative), a dessert.





Coffee break within the rate

Example classic version:

Afternoon

- Chocolate cherry streuselkuchen | whipped cream
- Mini white frosted cookies | mango sauce
- · Cheese cake
- Fruits

Example vegetarian version:

In the morning

- White chocolate cream puff
- Fruit bread | goat cheese cream | garden cress
- Rye flour cracker | beetroot hummus
- Smoothie | pineapple | chili | banana



Example low carb version:

In the morning

- Flapjack on skewer
- Teriyaki salmon | sesame | soy
- Duck skewer | orange cream | cress
- Smoothie | carrot | ginger | apple

Example vegan version:

In the morning

- Brownie | muesli topping
- Beetroot hummus | pita
- Seasonal fruits
- Smoothie | orange | apple | lemon

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Creative breaks

Thematic creative breaks

"ZWERGENAUFSTAND"

Cucumber | cream cheese | herbs | radishes Aubergine | cous cous | bell peppers Mediterranean vegetable tart | sour cream Gugelhupf Smoothie | carrot | apple | orange | ginger White chocolate tart | coconut | orange Brioche | vanilla cream

FUNFAIR

Cotton candy Slushy Popcorn Leberkäse sandwich + Buttered pretzel



COFFEESHOP BREAK

Cantuccini + Biscotti
Panini | rocket salad | Parma ham
Mini Torta di Nonna
Baba
Brown broad Croustillant | Avocad

Brown bread Croustillant | Avocado cream cheese | figs

STADIUM

Hot Dogs Popcorn Nachos | Cheddar | tomato salsa Pretzel Frozen yogurt with 3 toppings < 100 persons
plus € 5 per person
> 100 persons
on request



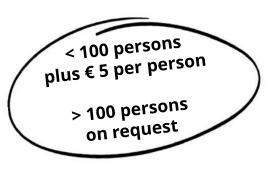


Creative breaks

Branch and country specific creative breaks

CAR BREAK

Small chocolate donuts
Bagel
"Traffic light brioche" | coconut cream
"Cross-walk brownie" | icing sugar



PHARMA BREAK

Fresh orange juice | orange caviar Fog with dry ice Chocolate energy cake | mango sauce Sesame shrimp | pumpernickel

BRIT'S BREAK

Goat cheese tramezzini | carrot relish Toast | roastbeef | radish Cheddar sandwich Fish'n'chips in a small bag Berry pie Scones | walnut | orange cream

ASIA BREAK

Sushi Fortune cookies Rice roll | vegetable | soy sauce Mango rice pudding Teriyaki salmon Mango lassi





Creative breaks

WITH SHOW EFFECT

Plan with a twist and get stylish meeting experiences that are a pleasure for heart and soul.



Ideas:

BBQ on the a.lounge terrace

Creative break, lunch or dinner at the Skybar and Skykitchen in 65 metres up with view over Berlin

Small market hall with food trucks

Creative break in festival style with small carousels

Creative break in the sky at a floating traverse

Small fitness or massage treatments at break









Skybar Exclusive Package

Cocktail-Package:

• Welcome Drink: Belsazar Rosé Tonic

€ 100 p.p.

- Soft drinks, beer, wine, sparkling wine (own-label)
- Longdrinks: Moskau Mule, Gin Tonic, Dark & Stormy, Bourbon Cola
- Cocktails: Tiergarten, JWD, Millionaire
- Snacks







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Skybar Exclusive Package

Food Package:

• Welcome Drink: Belsazar Rosé Tonic

€ 120 p.p.

- Soft drinks, beer, wine, sparkling wine (own-label)
- Rich fingerfood



Rich fingerfood:

Tartar of beef filet | quail egg | capers | shallots
Marinated prawn | fennel | orange | Pernod
Mediterranean vegetable tart | Parmesan | sour cream
Roast beef curls | coleslaw | gherkin
Smoked salmon | lemon | creme fraiche | chives
Mini wrap | guacamole | turkey breastt | beans
Couscous | dried fruit | cumin | carrot
Pea soup | mint | cress
Lemon tart | pistachios | raspberry
Mango mousse | passion fruit | caramelised pine nuts
Coconut sago pudding | lime | chocolate flakes





Skybar Exclusive Package

Mixology Package:

• Welcome Drink: Berlin Sour

€ 150 p.p.

- Soft drinks, beer, wine, sparkling wine (own-label)
- Mixology and drink menu
- · Premium fingerfood



Premium fingerfood:

Scallop | quinoa | orange | cress
Balik salmon | Keta caviar | blini pancakes | sour cream
Bulgur salad | beetroot gel | apple | coriander
Vegan " steak tartar" | capers | zucchini | eggplant |
bellpepper | oyster mushroom
Quail breast | Puy lentils | old balsamic vinegar |
parsley puree
Duck liver | port wine jelly | pear relish | brioche
Lobster bisque | tarragon | Noilly Prat
Loin of lamp in a breaded crust | artichokes | eggplant tartar
Calamaretti tempura | sea grass salad | soy reduction
Creme brûlée | chocolate | banana fritters
Toblerone mousse | nuts | chocolate crumble
Berry tart | meringue | vanilla





Beverage offer

Welcome reception I:

- Water (still or sparkling)
- Orange juice
- Sparkling wine (own-label)

30 min | € 11 p.p. 1 h | € 19 p.p. 2 h | € 28 p.p.

per started hour | € 19 p.p.

Welcome reception II:

- Welcome reception I plus
- Beer on tap
- House wine red and white

30 min | € 14 p.p. 1 h | € 25 p.p. 2 h | € 35 p.p.

per started hour | € 25 p.p.



Lunch I:

- Water (still and sparkling)
- Orange and apple juice
- Soft drinks
- Coffee and tea

30 min | € 9 p.p. 1 h | € 16 p.p. 2 h | € 23 p.p.

Lunch II:

- Lunch I plus
- Beer on tap
- · House wine red and white

30 min | € 11 p.p. 1 h | € 18 p.p. 2 h | € 29 p.p.





Beverage offer

Dinner I:

 Water (still or sparkling) 	30 min € 11 p.p.
 Orange and apple juice 	1 h € 18 p.p.
 Soft drinks 	2 h € 28 p.p.
Beer on tap	3 h € 38 p.p.
 House wine red and white 	4 h € 48 p.p.
• Coffee and toa	

Coffee and tea

per started hour | € 18 p.p.

Dinner II:

 Dinner I plus 	30 min € 12 p.p.
 Sparkling wine (own-label) 	1 h € 19 p.p.
	2 h € 29 p.p.
	3 h € 39 p.p.
	4 h € 49 p.p.

per started hour | € 19 p.p.

Dinner III:

•	Dinner II plus	30 min € 15 p.p.
•	Longdrinks (choice of 4 spirits)	1 h € 22 p.p.
	according to bar manager's choice	2 h € 32 p.p.
•	Cocktails (chouice of 4 spirits) according to bar manager's choice	3 h € 42 p.p. 4 h € 52 p.p.

per started hour | € 22 p.p.





Beverage offer

Soft drinks

Soft drinks		
Apollinaris Selection Sprudel	0.25 l 0.75 l	€ 4 € 9
VIO Still	0.25 l 0.75 l	€ 4 € 9
Coca-Cola, Fanta, Sprite	0.2	€ 4
Red Bull, Red Bull Zero	0.25	€ 5.50
Rauch juices	0.2 l 1 l	€ 4 € 14.50
Hot drinks		
Meinl coffee	Cup 1 l	€ 4 € 14.50
Coffee tab	Piece	€3
Ronnefeldt tea	11	€ 15.50
Beer		



König Pilsener

Maisel's Weisse Original

Berliner Ziegel by Straßenbräu (Craft Beer)

0.31

1 I

0.51

0.31

€ 4.50

€6

€ 5

€ 15.50



Beverage offer

Longdrink & Aperitivo		
Brand vodka and juice/soft drink	0.2	€ 10
Brand vodka Red Bull	0.2	€ 11
Brand gin and juice/soft drink	0.2	€ 10
Brand rum and juice/soft drink	0.2	€ 10
Premium vodka and juice/soft drink	0.2	€ 12.50
Premium vodka Red Bull	0.2	€14
Premium gin and juice/soft drink	0.2	€ 12.50
Premium rum and juice/soft drink	0.2	€ 12.50
NON-ALCOHOLIC		
Hugo Light		€8
San Bitter		€ 5
Sparkling wine		
Own-label	0.75	€ 32



Wine offer

Offer I

WHITE	WINE
-------	------

Green! Pepp by Ewald Gruber, dry Lower Austria, Weinviertel Grape variety: Grüner Veltliner Well-integrated acidity, balanced fruit play of apple and pear and the light Pfefferl, easy drinking pleasure with a little citrus on the palate, as an aperitif and for light cuisine	0.75	€30
Felix Solis Sendas del Rey Blanco, dry Castilla, Spain Grape variety: Viura, Airen Fine fruit flavors, exotic fruits and citrus, finely integrated acidity, delights with uncomplicated style, as an aperitif and for light cuisine	0.75	€30
RED WINE		
Red! Pepp aus dem Hause Ewald Gruber, dry Lower Austria, Weinviertel Grape variety: Blauer Zweigelt Juicy, fine fruity nose, subtle aromas of sour cherries and black pepper, fine spice on the palate, no taninia, as an aperitif and for light cuisine	0.75	€ 30
Felix Solis Sendas Del Rey Tinto, dry Castilla, Spain Grape variety: Tempranillo, Granacha Fruit aromas of red berries, cherry and some vanilla, finely integrated acidity, pronounced tannin structure	0.75	€ 30





Wine offer

Offer II

WHITE WINE

Inzolia – Chardonnay, Sicilia DOC, Terreliade, dry
Italy, West Sicilia
Grape variety: Inzolia and Chardonnay
Flowery with fruity notes, light hint of almonds, the palate
balances the alcoholic heat, strong food companion

RED WINE

Nero d'Avola – Syrah Sicilia I.G.T., Terreliade, dry
Italy, West Sicilia
Grape variety: Nero d'Avola, Syrah
Aromas of fresh red fruits with a light, pleasant spiciness, fine
and full, beautiful freshness, powerful food accompaniment

€ 34



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Menu ideas

SOUP

	Carrot ginger soup roasted poppy seeds coriander	€8
1	Sugar peas soup mint yoghurt	€8
	Berlin style potato soup smooked eel green apple	€ 8.50
	Essence of vine tomato basil scallop	€ 9.50
	STARTERS	
1	Goat cheese tomato tart Kalamata olives rocket	€ 13.50
	Quinoa salad beet root celery caraway seed crème fraîche mint	€ 13.50
	Norwegian salmon confit Pumpernickel cress cucumber butter milk	€ 14.50
	Duck terrine green apple jelly ,sweet and sour raisins pine	€ 15.50
	Beef Carpaccio Escabeche vegetables rocket quail egg	€ 15.50
	Lobster salad avocado mash garden cress curry popcorn passion fruit vinaigrette	€ 19.50

∅ vegetarian







Menu ideas

MAIN COURSE

1	Fregola Sarda lemon confit grilled green asparagus bell pepper syrup	€ 18.50
1	Beet root risotto butter milk cheese foam green apple roasted hazelnuts	€ 18.50
	Cod filet confit stewed cucumber Pommery mustard sauce horseradish potato mash	€ 18.50
	Pan fried sea bass filet bell pepper zucchini compote saffron risotto rocket foam	€ 20.50
	Sauteed breast of corn poularde truffled bean cassoulet rosemary potatoes Madeira jus	€ 20.50
	Beef filet green asparagus Pommery mustard carrots potato gratin red wine sauce	€ 24.50
	DESSERT	
	Lemon & Baiser Sable raspberries	€ 9.50
	French apple tart Calvados caramel vanilla ice cream	€ 9.50
	Tiramisu Amaretto cherries	€ 9.50
	Strawberry & litschi delice mango sauce	€ 9.50
	Chocolate symphony citrus fruit compote	€ 9.50
	Caramel pear tart walnuts	€ 9.50





Buffet ideas

Typical German

Carrot raisin salad | orange dressing
Sweet and sour lentil salad | goat cheese |
green apple
Lamb's lettuce | potato mustard
dressing | tomatoes | crispy bacon
Pepper mackerels | horseradish |
apple remoulade
Selection of Bavarian cheese |
black forrest ham

Carrot ginger soup | roasted poppy seeds

Pan fried salmon filet | creamy kohlrabi potato ragout | dill sauce Braised beef roulade | black beer sauce | mixed vegetables | bread dumplings Cheese Spaetzle | spinach | deep fried onions

Warm apple strudel | vanilla sauce Semolina pudding | apricot ragout | grated almonds Black forest cherry mousse

€ 39 p.p.

Ich bin ein Berliner

Regional white cabbage salad
Leaf salads | dressings
Crayfish salad | green asparagus
Smoked trout filet | cucumber salad |
creamy horseraddish
Berlin style pig aspic | remoulade
Meat ball | potato salad

Potato soup Berlin style | marjoram | smoked sausages

Pan fried pike perch | stewed cucumber | potato mash | dill mustard sauce | Smoked pork | sauerkraut | fried potatoes | beer sauce | Pearled barley | chanterelles | spring onions | baked plums

Red fruit jelly | vanilla sauce Creamy dessert | raspberries Biscuit chocolate cake

€ 43 p.p.





Buffet ideas

Milan to Madrid

Rocket salad | confit cherry tomatoes | croûtons | parmesan cheese | balsamic vinegar
Grissini | Roquefort cheese cream
Tuna fish salad 'Nicoise'
Red mullet filet 'Escabeche'
Vitello Tonnato
Parma ham with melon

'Bouillabaisse' saffron fish soup

Fregola Sarda | Parmesan cheese | chanterelles | spinach
Fried sea bass filet | Ratatouille | potatoes with herbs
Filet of pork | bell pepper | lemon on basil Risoni

Tiramisu | Kahlua sauce | Biscotti Crema Catalana | orange compote Panna Cotta | Amaretto cherries

€ 47 p.p.

Paris Noble

Artichoke and green bean salad |
Pommery mustard dressing
Brie cheese | bread | walnuts | grapes
Leaf salad | dressings
Salmon confit | cucumber |
crayfish mayonnaise
French terrines & pastries |
Cumberland sauce
Smoked duck breast | puy lentil salad |
green apple

Lobster soup | seafood | tarragon

Tartelette with Ratatouille | egg |
herbal Sabayon
Cod with Petit Pois a la Francaise |
truffled Pilaf rice | champagne foam
Saddle of veal | morel tarragon foam |
potato gratin Dauphinois

Crème Brûlée
Mousse au Chocolate | Grand Marnier |
hazelnut brittle | oranges
Lemon tart | raspberries | pistachios
Croqueembouche
(filled Profiterole pyramide

€ 59 p.p.



Buffet ideas

Vegan

Quinoa salad | apple | beetroot
Tabouleh | parsley | coriander |
cumin | confit tomatoes
Antipasti | aubergine | zucchini |
pepper | mushrooms
Rocket | fried tofu | cherry tomatoes |
soy dressing
Leaf salads | three dressings |
condiments

Pumpkin soup | coconut | curry

Spelt risotto | wild mushrooms | baby leaf spinach | red pepper cream Carrot tempura | parsnip mash | onion relish | leek Polenta cookie | tomato pesto | olives | artichoke

Mango | coconut | passion fruit Apple crumble Melon cocktail

€ 35 p.p.

Low Carb

Mini mozzarella | tomato |
avocado | basil
Smoked mackerel | cucumber salad |
dill mustard sauce
Vitello Tonnato
Veal balls | egg salad | cucumber
Leaf salads | dressings | condiments

Parsnip soup | parsley

Fillet of salmon | baby leaf spinach | black nuts | wild rice

Veal tenderloin | gnocchi | roasted

Mediterranean vegetable | thyme jus

Gratinée polenta cookie | Parmesan | artichoke | tomato

Variation of tropical fruits Cheese selection | fig mustard | grapes Crème Brûlée of Tahiti vanilla

€ 35 p.p.





Fingerfood ideas

INTERNATIONAL FINGERFOOD BUFFET

€ 45 p.p.

Herbal cheese | Grissini | olives
Shrimps cocktail | green asparagus | lemon crème fraîche
Graved salmon | cucumber buttermilk jelly
Small meat balls | potato egg salad
Guinea fowl terrine | wild mushroom salad
Filled zucchini | couscous | Ricotta
Pike perch filet in a savoy cabbage leaf | potato ragout
Beef rolls | cucumber | bacon | potato foam
Yogurt foam | forest berry ragout
Woodruff jelly | vanilla sauce
Small cherry nut cakes

MEDITERRANEAN TAPAS

€ 47 p.p.

Mozzarella cherry tomato skewer | pesto
Ratatouille salad | fresh goat cheese
Wasabi Avocado mousse | salmon tartar
Shrimp | fennel orange salad
Smoked lamb filet | balsamic lentils
Tartlets with Mediterranean vegetables gratinated | parmesan cheese
Scallops | sugar peas risotto
Mini Picata of turkey breast | Pasta-Pistou
Panna Cotta | mandarin compote
Flambéed lemon tart
Portuguese almond cake





Sandwiches & Canapés

SANDWICHES

" Klappstulle" (dark rue bread) French Baguette Bagels

from 10 pieces | € 4.50 per piece from 10 pieces | € 5 per piece from 10 pieces | € 6 per piece



Topping:

Dutch cheese
Smoked salmon | cucumber
Turkey breast cold cut | salad | tomato
Parma ham | mozzarella | rocket
Ham | Gouda cheese | tomato
Pastrami | Cheddar cheese | coleslaw
Italian salami
Meat ball | mustard

Vital Power: olive spread | white cheese | crispy sprouts **From the garden:** grilled vegetables | pesto | rocket

Nice: tuna fish | olives | tomato

Mediterranean: shrimp salad | light garlic sauce

Berlin: meat salad | gherkins

Caesar Style: Chicken breast | parmesan | roman salad

America: BBO beef | coleslaw

Mexico: chicken breast | avocado | tomate

CANAPÉS

from 10 pieces | € 7 per piece

Truffled goat cheese | porcini mushrooms Canadian lobster | lime cream Balik salmon "Zar Nikolay" | Balik pearls Breton scallops | caviar Black Tiger prawns | mango chilli chutney Angus beef tartar | quail egg French quail breast | black truffle





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Fingerfood

COLD SHOTS IN GLASSES

from 10 pieces | € 4.50 per piece

Melon coriander soup Thai style | vegetarian spring roll Andalusian Gazpacho | shrimp's skewer Cucumber sour cream soup | salmon skewer Potato marjoram soup | North Sea shrimps

WARM SHOTS IN GLASSES

from 10 pieces | € 4.50 per piece

Pea-mint-soup | croûtons Lobster soup | tarragon | prawn Truffled potato soup | bacon Corn soup | Chorizo Coconut lime soup Thai style | chicken skewer



All dishes can be served flying from the tray or on a buffet and come in glasses, from the spoon or on small plates. Please calculate 8 - 10 pieces per person.







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Fingerfood

WARM SNACKS

from 10 pieces | € 5 per piece

Portion à variation of 3 spring rolls | 2 kinds of dip Quiche Lorraine | roman snail Spanish vegetable Tortilla | Chorizo Black pudding | potato mash | fried apple | onions Sweet and sour lentils | smoked ham Mini "Schnitzel" | leek warm potato cucumber salad Small curry sausages | special sauce | bun Nurnberger sausages | Sauerkraut

CLASSY WARM SNACKS

from 10 pieces | € 6 per piece

Poached quail egg | mushroom cream | baby spinach
Fried scallop | saffron risotto | oven backed tomato
Black Tiger prawns on Kroepack | fruity-spicy chutney
Lobster & Lardo di Colonata bacon | green pea foam
Gratinated French oyster | brioche crouton
Guinea fowl ballontine | orange parsley ragout | Piment d'Espelette
Baked French quail breast | balsamic lentils
Lamb Bitoks (meat balls) | fruity Ratatouille with dates
Lamb filet in a bread crust | fig confit
Beef saté | truffle soy dip

CHILLED SNACKS

from 10 pieces | € 5 per piece

Buffalo Mozzarella | tomato filets | basil
Goat cream cheese | chilly eggplant compote
"Tiramisu" of Scottish smoked salmon | lime | Tobiko caviar
Chef's sushi | marinated ginger
Tuna fish Tataki | avocado | mango
Wraps | creole shrimp's salad
Tartar of smoked fish | cucumber Spaghetti | dill crème fraiche
Berlin style pork tartar | Pumpernickel | quail egg
Berlin style mini meat ball | potato egg salad
Wraps | Guacamole | chicken breast
Foie Gras mousse | sweet and sour raisin chutney | brioche





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Conference equipment

EQUIPMENT - Preis pro Tag

·	
Flipchart with 10 pieces of paper and markers	€ 25
Flipchart paper (additional), 10 pieces	€ 7
• Pin board	€ 25
Presentation kit	€ 50
Laser pointer	€ 10
Lectern with lamp	€ 80
DLP projector with 3.700 Ansi Lumens	€ 200
• DLP projector with 5.200 Ansi Lumens & screen 4 x 3m at Saphir 3	€ 550
• DLP projector with 5.200 Ansi Lumens & screen 2.5 x 2.5 m at Saphir 2	€ 500
• DLP projector with 15.000 Ansi Lumens & screen 6 x 4 m at Saphir 1	€ 1.500
• LCD TV	€ 200
DVD player	€ 30
• Screen (mobile, 1.60 x 1.20 m)	€ 50
• Splitter box	€ 50
Printer (Laser printer, color, up to A3 format) up to 500 pages	€ 200
• Photocopier without copies (for copies see "General information A-Z")	€ 250
• Dancefloor element 0.95 x 0.95 m (max. 90 m²)	€ 10



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Partner



Ambion GmbH at the hotel

Party Rent

Peter Lübbert

Kaluza + Schmid

Phoenix Entertainment Veranstaltungs GmbH

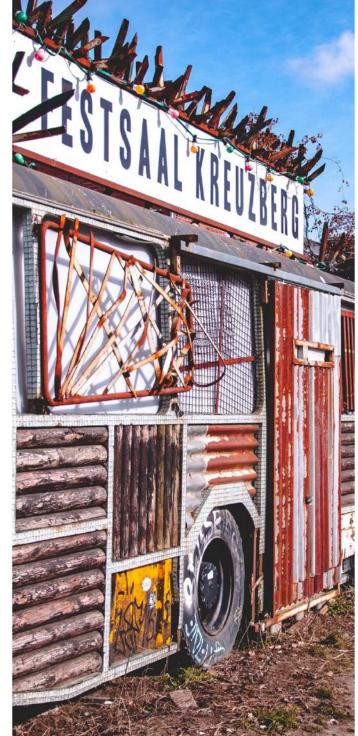




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Inside Berlin

- Berlin Art & Design: Street art, stylish event location or design shop in the backyard - get to know the creative and colorful side of Berlin
- Berlin Food: Tasting the city's culinary hot spots, fresh from the street food market and always up to date
- Berlin Handmade: From the small manufactory to the distillery - special places and local products, lovingly and hand-made
- Berlin Alternatively: Supermarkets without outer packaging, event location on the roof of a department store - Berlin stands for creativity and innovation







Information A - Z

AIR-CONDITIONING

All areas of the hotel feature individual climate control.

BUSINESS CENTER

Is located on the first floor and the service centre for the conference rooms and features Apples, printers, WiFi internet, fax and colour copier. The business centre can be used as an event office, for a room rental fee.

COPIES

Black-and-white copies 1 - 9 pages	free
Black-and-white copies 10 - 499 pages	€ 0.25
Black-and-white copies from 500 pages	€ 0.20
Color copies 1 - 9 pages	free
Color copies 10 - 499 pages	€ 0.50
Color copies from 500 pages	€ 0.30

DATA CABLE

Cat 6

DISTRIBUTION AND GUEST GIFTS

Per room

Distribution of guest gifts general	€ 3.50
Distribution of guest gifts individual by name	€ 4.50





Informationen A - Z

DELIVERIES

Deliveries are possible from Monday to Friday between 9 am to 4 pm at the rear loading dock, accessible via Storkower Straße 170 (corner to Landsberger Allee). Deliveries at other times must be clarified in advance whilst taking in consideration the legally prescribed quiet times for residential areas. A supplement of € 37 per hour or part thereof is charged for the presence of an employee outside on regular working hours.

EXHIBITORS

The rental of space in the meeting rooms is based on the room rental rate. In all other areas exhibitors will be charged with € 20 per used m². Furniture and furnishing can be provided as needed.

Bar tables, 7cm diameter with cove	€ 22
Table with skirting & tablecloth (e.g. 45 x 180 cm, 90 x 180 cm)	€ 22
Additional bar table covers or tablecloths	€ 7
Chair	€ 10
Chair covers	€ 7
Barstool	€ 15
Skirting per running meter, white	€7

FLAGS

3 flagpols are available on telescoping pole.

Dimensions: 1,5 x 6 m Hoist loops 80 mm Piping diameters 10 - 12 mm

Cost per day

€ 30





Informationen A - Z

FLOOR LOAD

Saphir 5 kN/m², Rubin and Onyx each 10 kN/m², all other meeting rooms and foyers each 3 kN/m².

FLOWERS

Floral decorations can be handled by our in-house florists upon request.

FURNITURE AND FURNISHINGS

Lounge furniture, tables, bar stools, counters and more are available and will be charged as required.

GENERAL TERMS AND CONDITIONS

www.viennahouse.com/en/andels-berlin/terms.

GEMA

Any performing rights fees must be reported and paid for by the event organiser.

GOODS LIFTS

2 truck lifts with a max. load of 30 t for Rubin at basement level. Lift access $3.20 \times 4 \text{ m}$ (w x h), max. vehicle length 13.60 m, cabin $3.20 \times 14.98 \text{ m}$ (w x d).

Costs full-day
Costs for one use

€ 300 € 45

2 good lifts with a max. load of 1 t. Lift Access $1.40 \times 2.10 \text{ m}$ (w x h), cabin $1.40 \times 1.90 \times 2.20 \text{ m}$ (w x d x h).

2 good lifts with a max. load of 4.5 t. Lift access $2.40 \times 2.30 \text{ m}$ (w x h), cabin $2.40 \times 4.80 \times 2.30 \text{ m}$ (w x d x h).

Good lifts may only be used with hotel approval





Informationen A - Z

HANGING POINTS

The maximum ceiling load for the Saphir, Rubin and Onyx rooms is 500 kg per 3 x 3 m hang point. Hanging points may only be set up by our partner company AMBION.

HOSPITALITY DESK

Counter with light in the color of your choice, 2 m

€ 100

free

INTERNET

< 200 conference participants (high-speed WiFi) > 200 conference participants

on request

MENU

Black-and-white Color

€ 2 € 3.50

NO-PARKING ZONE

If required, this must be set up independently by the organizer. The no-parking zone can be requested at the following addresses:

ABS Handelsgesellschaft mbH Bezirksamt Lichtenberg von Berlin

Straßensperrung Abt. Stadtentwicklung, Bauen, Umwelt und

Verkehr

Germaniastraße 140 Amt für Bauen und Verkehr

12099 Berlin 10360 Berlin

T: +49 30 75 795 10 T: +49 30 902 966 562 F: +49 30 75 151 64 F: +49 30 902 966 419





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PARKING

Per hour	€2
Per day	€ 18
Per month	€ 90

PARCEL SERVICE

We handle incoming and outgoing parcel services and offer advice and assistance. Please note that parcel services become obligatory when the material volume exceeds one pallet (e.g. trade fairs). Please see also "Store Rooms and Auxiliary Rooms" and "Staff". Costs do not include packaging and packaging material. The hotel does not assume any liability for outside goods and equipment brought into the hotel.

POWER SUPPLY

Max. connected current:

Saphir 2x 32 A | 1x 64 A

Rubin 400 A Onyx 250 A

Further meeting rooms max. 32 A

POWER

Per connection

CI COTTICCTION	
Alterning current 230 V 16 A – 3 KW	€ 55
Direct current 400 V 16 A – 9 KW	€ 95
Direct current 400 V 32 A – 18 KW	€ 150
Direct current 400 V 63 A - 36 KW	€ 280
Direct current 400 V 125 A – 75 KW	€ 450





Informationen A - Z

PRICES

All prices listed here are to be understood to be in Euro and include VAT. All rights to make adjustments taking into account any changes are reserved.

SIGNS AND SIGANGE

All conference rooms have a digital signage.

Requirement:

96 dpi, format jpg/jpeg, max. 1 MB

Resolution:

Screen in front of Saphir – 1080 x 1920 px

Screen first floor – 1366 x 768 px,

Conference rooms and lifts – 1024 x 768 px

STAFF

Cleaning or wardrobe staff from	€3/
Warehouse or set-up and take-down staff from	€ 37
Security or fire safety staff from	€ 37
Paramedic from	€ 41
Hostess or service staff from	€ 37
Bartender or cook from	€ 47
Building services or IT from	€ 47

Collective bargaining law requires that employees are paid for at least 4 hours of work. Please note that changes to the event planning, which occur less than seven working days prior to the event will result in extra staff costs, as additional staff must be calculated for the new planning.

STAGE

Available in the hotel at an extra charge. The position and size can be adjusted to meet client needs.





Informationen A - Z

STORE ROOMS AND AUXILIARY ROOMS

Available in different sizes from € 200 per room and day. Artist wardrobes with separate sanitary facilities are also available for event organisers and agencies. Storage over 72 hours before the event is charged at € 10 per m³ and day.

TELEPHONE

Connections are available in every meeting room. Your personal event coordinator will inform you on the room telephone numbers before the start of your event. Any charges and fees will be included within the final invoice.

TECHNICAL EQUIPMENT

The hotel can provide extensive conferencing and presentation equipment, sound, lighting and media systems, as well as truss and stage systems as required. The hotel event technology department is charged with the preparation and provision of your meeting's technical equipment. For specifications which we are unable to meet, our partner company will provide the necessary technical equipment.

Please note that the technical partner operates wireless microphone systems using the following frequency ranges:

606 - 670 MHz 710 - 790 MHz

In case your external technical partner provides wireless microphone systems, it is necessary to inform the Convention Sales and reconcile the used frequencies. We will happily provide the required technical staff for both the set-up and take-down of your event, as well as any services during the event, which will be charged separately depending on time and effort spent.





Informationen A - Z

WARDROBE

Wardrobe flatrate per registered participant (min. 150 persons)	€ 1.50
Wardrobe per wardrobe item, self-paying (min. 250 persons)	€ 2
Wardrobe stand with 50 hangers (no staff provided, no hotel liability)	€ 45
Wardrobe staff per hour	€ 37

WASTE DISPOSAL

Extra waste containers are ordered for events that are expected to produce an elevated amount of waste. The costs will be charged to the event organiser. Fees for waste disposal services:

Waste disposal without special waste per 1kg	€ 1.50
Private waste disposal per 1kg	€ 3.50
Mixed waste per tonne	€ 420
Additional preparation costs (delivery & collection)	

FURTHER REQUIREMENTS

We ask that all visitors follow general common sense precautions in order to ensure the safety of guests and the hotel. Failure to comply with the following may result in claims for compensation. Repair costs for damage resulting from the improper use and handling of hotel property will be charged to the event organiser. Applicable safety requirements are contained within the Regulations on Places of Assembly, which we will gladly make available if desired (German only). Fire safety facilities and emergency equipment must be kept free and functional at all times. It is prohibited to block fire exits and escape routes or to park in designated fire lanes and fire access roads. Please do not block fire gates and fire doors, do not cover emergency exit signs and do not block emergency exits. Decorations, exhibition objects and trade fair stands must be made of fire proof material. For automotive vehicles on display, batteries must be disconnected, there may be no more than 3 litres of fuel in the tank and the tank must be filled with nitrogen. Motor vehicles may only be pushed inside closed rooms. An oil pan and protective mat must be placed under the engine. There must be observance of the framework conditions for fireworks at the hotel.

