





• 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 Reef Berlin. Guests and locals mingle at the hotel's Loft14 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.



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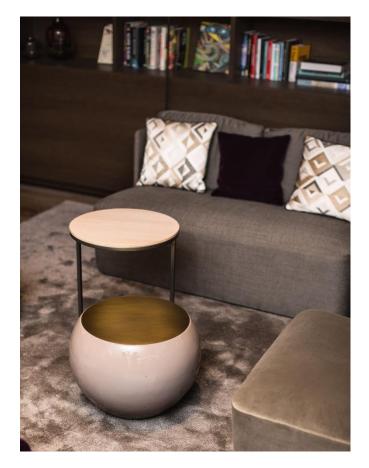
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- 557 rooms & suites
- a.lounge with executive service
- 3 restaurants & bar: Skykitchen, Mavericks, delight & Loft14
- SpaSphere: 550 m² spa & fitness area with quiet terraces
- 37 conference rooms for more than 2,200 persons including 15 spacious meeting suites
- 4,400 m² of event space, including 570 m² conference hall, 1,974 m² event location Reef Berlin, 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







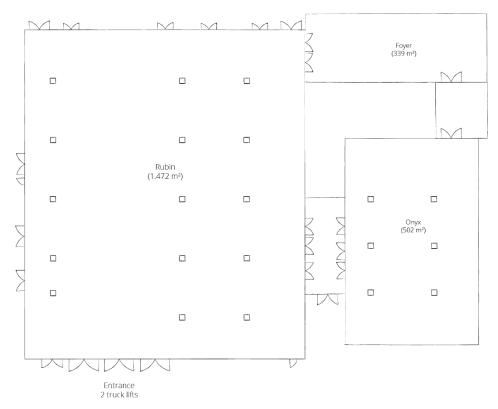
Capacities Reef Berlin

REEF BERLIN	m²	LxWxHinm		##	:i**i:	::::::		**	Ϊ	Day- light	Blackout	Combi- nable
Rubin	1472	35,33 x 40,58 x 6	1000	680	158	158	600	360	1500		×	
Onyx	502	24,75 x 16,70 x 6	280	150	96	96	150	90	500		х	
Rubin + Onyx	1974		-			**	730		2000		х	
Foyer	339		-	2	20	-	20		300			





Roomplan Reef Berlin











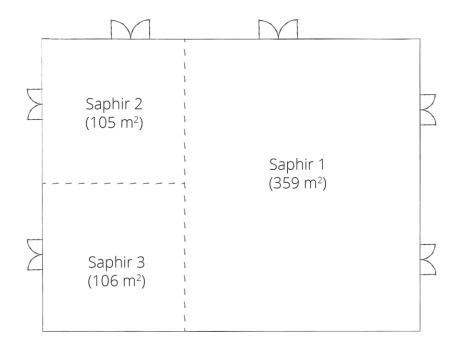
Capacities conference hall

CONFERENCE HALL	m²	LxWxHinm		===	::"::	:##:		**	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		х	X
Saphir 3	106	9,60 x 10,30 x 6	82	48	26	36	60	36	85	×	х	х
Saphir 2 + 3	211	19,20 x 10,30 x 6	160	150	42	80	120	72	220	×	х	×
Saphir	570	19,20 x 28,60 x 6	520	400	96	170	360	216	600	х	х	





Roomplan conference hall





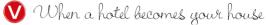


Capacities meeting rooms

MEETING 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	Х
Amethyst 2	76	10,37 x 6,90 x 3	58	48	32	40	50	30	58	х	х	х
Amethyst	121	16,75 x 6,90 x 3	90	90	50	58	80	48	93	Х	х	
Bernstein 1	42	5,90 x 6,90 x 3	30	20	20	20	30	18	32	Х	х	Х
Bernstein 2	50	7,05 x 6,90 x 3	38	28	24	20	30	18	40	х	х	Х
Bernstein	92	12,95 x 6,90 x 3	71	56	40	40	60	36	75	х	х	
Foyer Ground Floor	825		-		*	*	-	*	(9)	X		
Opal 1	45	6,36 x 7,20 x 3	30	20	16	18	30	18	35	×	х	X
Opal 2	78	10,44 x 7,20 x 3	60	50	30	24	40	24	60	×	х	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	30	18	35	×	Х	Х
Jade 2	78	10,90 x 7,20 x 3	60	48	30	24	40	24	60	×	х	X
Jade	120	16,74 x 7,20 x 3	80	76	46	42	70	42	90	х	х	
Foyer First Floor	844		â		0	1	10	100			х	

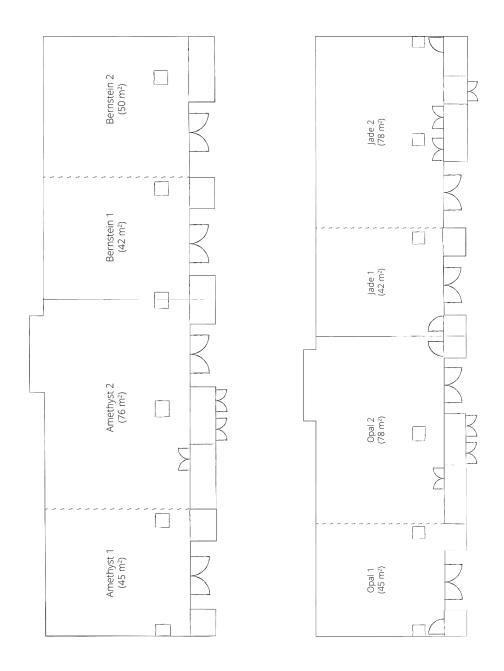








Roomplan meeting rooms







Capacities meeting rooms

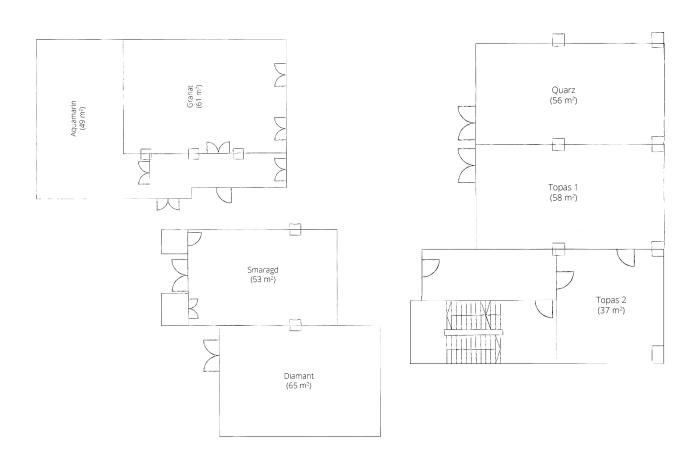
MEETING ROOMS	m²	LxWxHinm		##	:i~i:	:::::		**	Ť	Day- light	Blackout	Combi- nable
Aquamarin	49	9,14 x 4,88 x 3		- 6		15	353	100		×	×	
Granat	61	6,47 x 9,30 x 3	47	30	26	27	40	24	50	х	х	
Quarz	56	10,75 x 5,20 x 3	45	32	26	27	40	24	47	×	×	
Topas 1	58	10,75 x 5,20 x 3	45	32	26	27	40	24	45	х	х	
Topas 2	37	6,26 x 5,14 x 3	25	15	15	15	20	12	28	х	х	
Smaragd	53	9,50 x 5,23 x 3	40	30	26	27	40	24	42	×	х	
Diamant	65	10,30 x 6 x 3	50	32	26	27	40	24	50	×	×	







Roomplan meeting rooms





Capacities restaurants & bar

RESTAURANTS AND BAR	m²		===	: i~i :	::::::		-	Ť	Day- light	Blackout	Combi- nable
delight 1	390		2	8		0.54	123	100	х		х
delight 2	500	-	*	*	- 8	1080	199	3.00	Х		Х
delight	890		-	80	==	((4)			х		
Peridot	235	70	2	45	-	50	121	100	х		
a.lounge 5. OG	220		22	81	50	50	120	100	х		х
a.lounge 6. OG	115	-	*	*	20	20	(*)	30	Х		Х
a.lounge 6. OG Terrasse	75	-	-	-	-	(2)	-	20	х		х
a.lounge	405	2	2	-	27	1/2/	7727	150	х		
Mavericks	250			254	**	100	1121	79	х		
Skykitchen	184	-	-	#	*	50			Х		
Loft14	170	-	4	-	20	(2)	-	92	х		

^{*}Minimum turnover











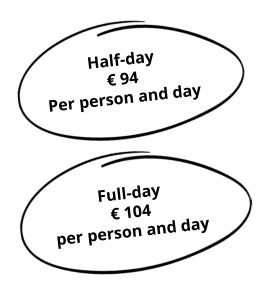




Delegate rates

PREMIUM - from 10 persons

- Rental for main meeting room depending on the number of participants
- 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 break including coffee and tea, sweet and savoury snacks according to chef's choice
- Conference beverages in the main meeting room, unlimited
- Standard conference equipment (one flipchart, one pin board, a presentation kit and a screen)
- Free High-speed WiFi
- Pens & notepads for participants



Individual delegate rates possible.



Conference modules

DO IT YOURSELF - Cost per person, piece and meal

Soft drink 0,2 I	€ 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	€ 10
Welcome coffee and a pastry	€ 10
Coffee/tea break with pastries	€ 10
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	€ 22
 Warm or cold standing snack buffet (as of 10 pax) 	€ 35
3-course menu	€ 49
Buffet (as of 30 pax)	from € 45
Lunch or dinner in a special atmosphere	on request
In case you wish to have a 3-course menu for more than 100 pax, service charge applies € 5 per Person.	

Lunch package – Alternative to lunch menu or buffet:

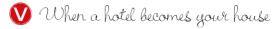


Content e.g.: Sandwich, potato salad (vinegar and oil) with mini meatball, carrot salad with raisins and orange, Berlin pancakes, green apple, water; price on request

We can create an individual package for you!

Let's talk about it!

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:

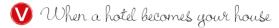
In the morning

- Flapjack on skewer
- Chicken Teriyaki | 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





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



Cotton candy Slushy Popcorn Leberkäse sandwich + Buttered pretzel



COFFEESHOP BREAK

Cantuccini + Biscotti Panini | rocket salad | Parma ham Mini Torta di Nonna Baba Brown bread Croustillant | Avocado cream cheese | figs

STADIUM

Hot Dogs
Popcorn
Nachos | Cheddar | tomato salsa
Pretzel
Frozen yogurt with 3 toppings

< 100 persons
plus € 9 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

< 100 persons plus € 9 per person > 100 persons on request

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 chicken
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 Loft14 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









Loft14 Exclusive Package

Cocktail-Package (4 h):

• Welcome Drink: Belsazar Rosé Tonic

€ 120 p.p.

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











Loft14 Exclusive Package

Mixology Package (4h):

Welcome Drink: Berlin Sour

€ 199 p.p.

- Soft drinks, beer, coffee & tea, wine & sparkling wine (own-label)
- 6 longdrinks & 6 Mixology cocktails
- Premium fingerfood



Premium fingerfood:

quinoa-maki | Spicy Carrot | Cucumber | Ponzu Mayo Roquefort | dry fruit Cracker | Fig Mustard 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 from Oldenburger duck | port wine jelly | pear relish | brioche

Loin of lamp in a breaded crust | artichokes | eggplant tartar Tempura from german organic prawn | sea grass salad | soy reduction

Creme brûlée | chocolate | banana fritters Toblerone mousse | nuts | chocolate crumble Berry tart | meringue | vanilla





Beverage offer

Welcome reception:

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

30 min | € 16 p.p. 1 h | € 24 p.p. Bookable for max. 1 hour



Lunch I:

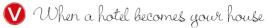
- Water (still and sparkling)
- Orange and apple juice
- Soft drinks
- Coffee and tea

30 min | € 11 p.p. 1 h | € 18 p.p. 2 h | € 25 p.p.

Lunch II:

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

30 min | € 15 p.p. 1 h | € 22 p.p. 2 h | € 33 p.p.





Beverage offer

Dinner I:

Water (still or sparkling)

• Orange and apple juice

• Soft drinks

• Beer on tap

House wine red and white

Sparkling wine (own-label)

Coffee and tea

2 h | € 33 p.p.

3 h | € 43 p.p.

4 h | € 53 p.p.

per started hour | € 12 p.p. Possible to book as of 2 hours

Dinner II:

• Dinner I plus

• Longdrinks (choice of 4 spirits) according to bar manager's choice

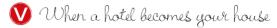
2 h | € 36 p.p. 3 h | € 46 p.p. 4 h | € 56 p.p.

per started hour | € 12 p.p. Possible to book as of 2 hours

Cocktails:

Talk to us!

We will find an individual solution for you!





Beverage offer

Soft drinks		
Staatlich Fachingen Sprudel / Naturell	0.75 l 0.25 l	€ 9 € 4
Coca-Cola, Coca-Cola light, Fanta, Sprite	0.2	€ 4
Red Bull, Red Bull Sugarfree	0.25	€ 5.50
Apple juice spritzer	0.25	€ 4
Apple juice, orange juice	1 I 0.2 I	€ 14.50 € 4
Hot drinks		
Coffee	1 l Cup	€ 14.50 € 4
Coffee tab	Piece	€3
Tea	11	€ 15.50
Beer from the tap		
Radeberger Pilsener	1	€ 15.50
Bottled beer		
Radeberger Pilsener	0.331	€ 4.50
Paulaner Weißbier Wheat beer	0.5	€6





Beverage offer

Longdrink & Aperitivo		
Brand Vodka and juice/soft drink	0.2	€ 10
Brand Whiskey and juic/soft drink	0.2	€ 11
Brand Gin and juice/soft drink	0.2	€ 10
Brand Rum and juice/soft drink	0.2	€ 10
NON-ALCOHOLIC		
Hugo Light Elderberry syrup, freh mint, Tonic Water, soda water		€8
Home-made ice tea		€5
Sparkling wine		
House label	0.75	€ 32





Wine offer - House labels

WHITE WINE A. Diehl Grey Burgundy, dry Germany/Pfalz	0.75	€ 31
Le Cochonnet Sauvignon Blanc Pays d'Oc France / Languedoc	0.75	€ 31
RED WINE Le Cochonnet Merlot Pays d'Oc France / Languedoc	0.75	€31
Le Cochonnet Cabernet Sauvignon Pays d'Oc France / Languedoc	0.75	€ 31





Wine offer

WHITE WINE

Pinot Grigio, dry Weingut Villa Albinoni, Venetien, Italien In the glass it is light straw yellow in colour, developing its typical bouquet. Wonderfully fruity aroma of apple and citrus fruit and subtle floral notes. On the palate pleasantly tender, fruity and with a lively freshness.	0.75	€ 32
Wiener Klassik , dry Weingut Mayer am Pfarrplatz, Wien, Österreich In the nose floral scents and notes of local fruits. On the palate it convinces with juicy freshness and brilliant finesse.	0.75	€ 48
Horgelus Blanc, dry Domaine Horgelus, Montréal du Gers, Cotes de Gascogne IGP, Frankreich The fresh, intense bouquet of citrus and tropical fruits is accompanied by floral notes. The palate is fruity and elegant with a lively acidity structure.	0.751	€32
"Les Cépages" Chardonney IGP Paysd, dry Shimmering golden yellow. The bouquet opens with aromas of white fruits and flowers such as acacia. Mineral notes develop slightly on aeration. On the palate it is very full of fruity notes but also notes of white flowers. The finish is wonderfully mineral.	0.75	€ 33





Wine offer

$D \cap C \rightarrow$	\A/INIE
KOSE	WINE

Horgelus Rosé, trocken	0,75	€ 32
Cuvee aus Merlot, Tannat, Cabernet Sauvignon		
Cherry pink colour. Aroma of plums, cherries, strawberry liqueur and orange marmalade. On the palate fruity berry, strawberry and plum. Juicy and elegant with a smooth finish and beautiful aftertaste of dark and ripe black berries.		
RED WINE	0,75	€ 32
Lifili Primitivo Salento IGP, trocken	,	
Azienda Vinicola Amani, Fragagnano, Apulien, Italien		
distinct density, elegance, complexity and silky structure. On the palate, it unfolds a well-balanced harmony of mineral and fruity notes that end in a long finish.		
" La Ciboise" Rouge Lubéron AOC, trocken	0,75	€ 35
Cuvee aus Grenache und Syrah	0,751	
M. Chapoutier, Tain, Rhone, Frankreich		
The bouquet convinces with fruity aromas of red fruits like currants and sour cherries, which are underlined by spicy notes. The taste is dominated by notes of preserved fruit with soft, well-balanced tannins.		
"Monte Velho" Tinto, Tempranillo, trocken	0,75	€ 32
Cuvee aus Touriga Nacional, Aragonez, Syrah, Trincadeira		

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Herdade do Esporao, Vinho Regional Alentejano, Portugal

elegant and well balanced.

In the nose aromas of ripe berries and earthy oak. On the palate it presents itself with ripe fruit, an enormous aroma fullness and a soft tannin structure. Fresh,

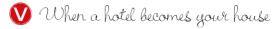


Menu ideas

SOUP

	€ 9,50
	€ 9,50
Berlin style potato soup smooked eel green apple	€ 9,50
Essence of vine tomato basil farina	€ 9,50
	€ 9,50
STARTERS	
■ Goat cheese tomato tart Kalamata olives rocket	€ 17
	€ 17
Saisonal fish confit ((Fresh water depending on season and availability)	€ 18
Pumpernickel cress cucumber butter milk	€ 18
Duck terrine green apple jelly ,sweet and sour raisins pine	€ 20
Beef Carpaccio Escabeche vegetables rocket quail egg	







Menu ideas

MAIN COURSE

1	Fregola Sarda lemon confit grilled green asparagus bell pepper syrup	€ 25
1	Beet root risotto butter milk cheese foam green apple roasted hazelnuts	€ 25
	Catch of the Day stewed cucumber Pommery mustard sauce horseradish potato mash	€ 25
	Cath of the Day bell pepper zucchini compote saffron risotto rocket foam	€ 28
	Sauteed breast of corn poularde truffled bean cassoulet rosemary potatoes Madeira jus	€ 28
	Beef filet green asparagus Pommery mustard carrots potato gratin red wine sauce	€ 35
	DESSERT	
	Lemon & Baiser Sable raspberries	€13
	French apple tart Calvados caramel vanilla ice cream	€13
	Tiramisu Amaretto cherries	€13
	Strawberry & litschi delice mango sauce	€13
	Chocolate symphony citrus fruit compote	€13
	Caramel pear tart walnuts	€13





Buffet ideas

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

€ 49 p.p.

Paris Noble

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

French onion soup

Tartelette with Ratatouille | egg |
herbal Sabayon
regional/saisonal fish filet 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

€ 69 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

> > € 45 p.p.

Low Carb

Mini mozzarella | tomato |
avocado | basil
Smoked Fish Freshwater Regional/Seasonal
| cucumber salad |
dill mustard sauce
Vitello Tonnato
Veal balls | egg salad | cucumber
Leaf salads | dressings | condiments

Parsnip soup | parsley

Regional and seasonal fish filet | 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

€ 45 p.p.



Fingerfood ideas

MEDITERRANEAN TAPAS

€ 50 p.p.

Mozzarella cherry tomato skewer | pesto
Ratatouille salad | fresh goat cheese
Basil mousse | Beetroot and apple salad | Cress
organic german prawns | fennel orange salad
Smoked lamb filet | balsamic lentils
Tartlets with Mediterranean vegetables gratinated | parmesan cheese
Veal involtini | 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) from 10 pieces | € 4.50 per piece French Baguette from 10 pieces | € 5 per piece Bagels from 10 pieces | € 6 per piece

We create individual toppings for you. Let's talk about it!

CANAPÉS

from 10 pieces | € 7 per piece

Truffled goat cheese | porcini mushrooms organic german prawns | mango chilli chutney Angus beef tartar | quail egg French quail breast | black truffle





Fingerfood

COLD SHOTS IN GLASSES

from 10 pieces | € 5 per piece

Thai Melon-Coriander Soup | Vegetarian Spring Roll Andalusian Gazpacho | Lime | Olive Oil Cucumber-Sour Cream Soup | Pumpernickel Crumble Vichyssoise | Spring Onion | Garlic-Lemon Oil

WARM SHOTS IN GLASSES

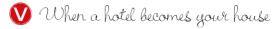
from 10 pieces | € 5 per piece

Pea-mint-soup | croûtons Carrot-Ginger Soup | Chilli Threads 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.







Fingerfood

WARM SNACKS

from 10 pieces | € 6 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

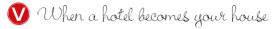
from 10 pieces | € 7 per piece

Poached quail egg | mushroom cream | baby spinach organic germany prawns on Kroepack | fruity-spicy chutney Beef ragout au gratin | Mashed potatoes | Truffle butter 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 | € 6 per piece

Buffalo Mozzarella | tomato filets | basil
Goat cream cheese | chilly eggplant compote
Chef's sushi | marinated ginger (vegetarian)
Wraps | creole shrimp's salad
Tartar of smoked fish (seasonal, fresh water)| cucumber Spaghetti | dill crème fraiche
Berlin style pork tartar | Pumpernickel | quail egg
Berlin style mini meat ball | potato egg salad
Wraps | Caesar Style | chicken breast
Foie Gras mousse | sweet and sour raisin chutney | brioche





Conference equipment

EQUIPMENT – Price per day

€ 25 € 7 € 25 € 50 € 10
€ 25 € 50
€ 50
€ 10
€ 200
€ 250
€ 550
€ 500
€ 1.500
€ 200
€ 30
€ 50
€ 250
€ 10





Partner



Ambion GmbH at the hotel

Party Rent

Peter Lübbert

Kaluza + Schmid

Phoenix Entertainment Veranstaltungs GmbH

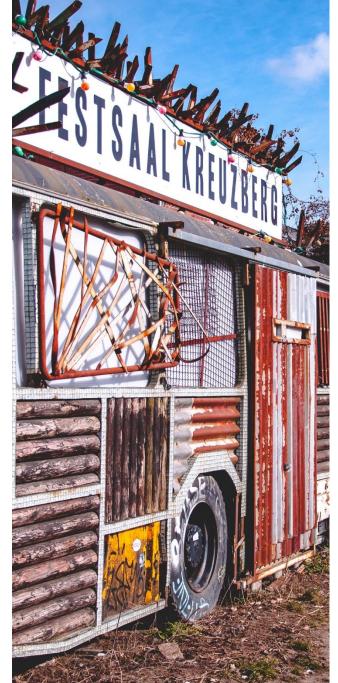




• In Advance • Meet • ACTIVITIES • Information •

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

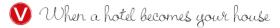
DATA CABLE

Cat 6

DISTRIBUTION AND GUEST GIFTS

Per room

Distribution of guest gifts general as of \in 5.00 Distribution of guest gifts individual by name as of \in 8.00





Information 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.

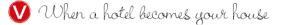
Bar tables, 7cm diameter with cove	€ 22
Table with skirting & tablecloth (e.g. 45 x 180 cm, 90 x 180 cm)	€ 22
Additional bar table covers or tablecloths	€ 7
Chair	€ 10
Chair covers	€ 7
Barstool	€ 15
Skirting per running meter, white	€ 7

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





Information 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).

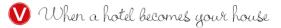
Costs full-day
Costs for one use

€ 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





Information 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

INTERNET

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

MENU

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





Information A - Z

PARKING

Per hour	€ 2,50
Per day	€ 20
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

011110001011	
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





Information 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 meeting rooms & the conference hall offer a free digital signage.

File type:

Picture - jpg | .png | .gif

Video: .mp4

Layout versions:

- (1) Standard hotel layout room name, name of conference and company logo
- (2) Customised fullscreen 1920 x 1080px (16:9)

There is the possibility of 2 more screens in front of the Saphir 1 and the lift screens for free for e.g. welcome messages. File format: $1080 \times 1920 px$ (9:16) and for the lift $1280 \times 1024 px$ (5:4).

STAFF

Cleaning or wardrobe staff from	€ 42
Warehouse or set-up and take-down staff from	€ 42
Security staff from Securi	€ 49
Hostess or service staff from	€ 42
Bartender or cook from	€ 47
Building services or IT from	€ 47
Paramedic per started hour (2 paramedics for at least 5 hours) from	€ 59
Emergency doctor/doctor per hour started from	€ 195
Ambulance per day from	€ 550

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.





Information A - Z

STAGE

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

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

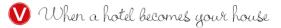
The hotel can provide extensive conferencing and presentation equipment, sound, lighting and media systems, as well as truss and stage systems as required. The hotel event technology department is charged with the preparation and provision of your meeting's technical equipment. For specifications which 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.





Information A - Z

WARDROBE

Wardrobe flatrate per registered participant (min. 150 persons)	€ 2
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	€ 42

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.

