

### THE CONFERENCE PACKAGE

for 10 or more persons in the rooms Michel, Nikolai or Fleet

for 15 or more persons in the room Elbe

for 20 or more persons in the room Alster

- ▶▶ **Our coffee bar is available to you for the entire length of your conference.**
  - ▶ You can enjoy coffee, latte macchiato, cappuccino, café au lait, espresso and tea at the press of a button.
  
- ▶▶ **»Fruity-Sweet« Morning Break:**
  - ▶ Tasty daily selection
  
- ▶▶ **Unlimited non-alcoholic drinks for the conference**  
**Regularly refilled**
  
- ▶▶ **Lunch:**
  - ▶ Lunch Buffet (starting from 20 persons) or 3-course Energy Lunch
  - ▶ Mineral water and soft drinks with the meal
  
- ▶▶ **»Fruity-Piquant« Afternoon Break:**
  - ▶ Tasty daily selection
  
- ▶▶ **Standard Equipment:**
  - ▶ Overhead projector, screen, pinboard and flipchart
  
- ▶▶ **Room rental**

Euro  
**66,00**  
per Person

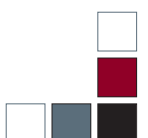
Projector XGA 1800 Ansi Lumen per day: Euro 80,00

*All prices are quoted in Euro and include sales tax.*



## SNACKS FOR THE BREAKS

Freshly Baked Little Rolls with a Variety of Toppings	per Piece	Euro	2,40
Mini Spring Rolls	per 3 Pieces	Euro	1,80
Meatballs with Tangy Sauce	per 3 Pieces	Euro	1,80
Chicken Satay with Dip	per Skewer	Euro	2,60
Grissinis with Parma Ham	per Piece	Euro	2,60
Shrimp & Vegetable Tempura	per Skewer	Euro	2,40
Crispy Vegetable Sticks with Herbed Dip	per Portion	Euro	2,10
Mozzarella, Cherry Tomatoes, Pesto	per Skewer	Euro	1,40
»Wraps« Little Stuffed Wheat Tortillas Vegetarian or Turkey	per piece	Euro	1,40
Guacamole, Salsa, Taco Chips	per Portion	Euro	5,10



**NON-ALCOHOLIC BEVERAGES**

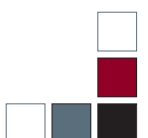
Gerosteiner Medium	0,25 l	Euro 2,40
Gerolsteiner Natur	0,25 l	Euro 2,40
Coca Cola Light	0,20 l	Euro 2,60
Orange Juice	0,20 l	Euro 2,60
Apple Juice	0,20 l	Euro 2,60

**COFFEE & TEA**

Coffee Pot, large	12 Cups	Euro 12,50
Coffee Pot, small	6 Cups	Euro 6,80
Tea Pot	4 Cups	Euro 5,50

**COFFEE BREAKS**

<b>Pastries</b>	per Person	Euro 1,60
<b>Classic</b>		
Coffee, Tea, Fine Pastries	per Person	Euro 4,80
<b>Fruity</b>		
Coffee, Tea, Fruit Yogurt, Fresh Fruit Salad, Cinnamon Roll	per Person	Euro 7,70
<b>Sweet</b>		
Coffee, Tea, Cake, Pastries, Granola Bar, Fresh Fruit	per Person	Euro 7,70
<b>Energy</b>		
Coffee, Tea, Bircher Muesli, Vegetable Sticks, Fresh Fruit Salad, Orange Juice	per Person	Euro 8,70

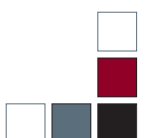


**SNACK BUFFETS****»MARLEY´S«**

2 Mini Spring Rolls  
1 Chicken Satay Skewer  
1 Shrimp & Vegetable Tempura Skewer  
  
2 Wheat Tortillas Vegetarian & Turkey  
2 Mozzarella Cherry Tomato Skewers, Pesto  
Crispy Vegetable Sticks, Herbed Dip  
  
Taco Chips, Guacamole, Salsa  
  
2 Chocolate Tartlets

**Euro 16,00 per Person****»CHARLEY´S«**

Chili con Carne  
  
1 Lamb Skewer  
3 little Meatballs with Tangy Sauce  
2 Chicken Wings, Sweet-Chili-Sauce  
  
Büsumer Shrimp on Black Bread  
Goats Cheese Crackers  
Marinated Vegetables  
  
1 Mini Berliner Doughnut

**Euro 17,50 per Person**

## Energy Lunch

### 3 Course Meal

*Please choose one of the following salads:*

Fresh Mixed Seasonal Greens  
Tomatoes, Cucumber, Italian Dressing

*or*

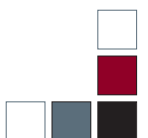
»Caesar's Salad«  
Caesar Salad, Parmesan, Croutons, Olive Oil Dressing

*For the Main Course*

A Light Dish from the Wok with Plenty of Fresh Vegetables  
and as you prefer with Fish, Meat or Vegetables

Dessert

**Euro 19,50 per Person**



**DINNER I***for 10 or more persons*

Cream of Tomato Soup with Basil Pesto  
Euro 4,80

Spring Chicken Breast,  
Mediterranean Wok Vegetables, Gnocchi  
Euro 14,80

Tirami su with Fruits  
Euro 6,70

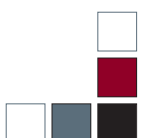
**3 Course Meal Euro 25,00 per Person****DINNER II***for 10 or more persons*

Arugula with Shaved Parmesan  
Garlic Croutons  
Euro 5,20

Cream of Potato with Shrimp or Bacon  
Euro 4,80

Pork Fillet Médailles on Calvados Sauce  
Broccoli, German Schupfnudeln  
Euro 16,50

Mousse of brown and  
white chocolate with Berries  
Euro 6,60

**4 Course Meal Euro 32,50 pro Person**

**DINNER III***for 10 or more persons*

Glazed Duck Breast,  
Seasonal Greens, Raspberry Dressing  
Euro 8,80

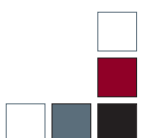
Essence of Rosé Mushrooms  
Euro 5,50

Filet of Red Mullet, Glazed Wok Vegetables  
Gingered Soy Sauce  
Euro 7,80  
(as an Entrée)

Pear Sherbet topped with Sparkling Wine  
Euro 3,60

Filet of Veal, Herbed Hollandaise  
Green Asparagus, Potato au Gratin  
Euro 22,50

Dessert Plate »Madison«  
Euro 7,20

**6 Course Meal Euro 52,00 pro Person**

**BUFFET I**

∞ *for 20 or more persons* ∞

Norwegian Smoked Salmon, Mustard- Dill Sauce

Buffalo Mozzarella, Tomatoes, Basil Pesto

Holstein Katen-Ham

Anti-Pasti

Cole Slaw

Fresh Seasonal Greens



Oven-warm Rolls, Butter



»Soup of the Day«



Tender Turkey Médailles, Curry-Honey Sauce

Seasonal Wok Vegetables, Basmati Rice



Chocolate Crème

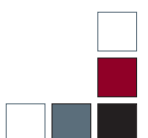
Exotic Fruits

Hamburgian «Rote Grütze», Vanilla Sauce

Choice of Select Cheeses



**Euro 19,50 per Person**



**BUFFET II***∞ for 20 or more persons ∞***Northern German**

Holstein Katen-Ham, Melon

Smoked Salmon, Horseradish Cream

Herring Salad with Red Beets

Smoked Pork, Mixed Pickles

Steak Tartare with Onions

Fresh Seasonal Greens, 2 Dressings



Black Bread, Rolls, Butter



Cream of Potato Soup



Pork Fillet Médailles

Creamed Pepper Sauce, Broccoli, Potato au Gratin



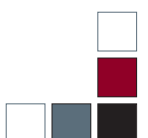
Hamburgian »Rote Grütze«

Vanilla Sauce

Chocolate Crème

Fresh Fruit Salad

Choice of Select Cheeses

**Euro 24,00 per Person**

**BUFFET III**

∞ *for 20 or more persons* ∞

**Mediterranean**

Parma Ham, Galia Melon

Buffalo Mozzarella, Tomatoes, Basil Pesto

**Anti-Pasti**

Marinated Salmon, Dill-Mustard-Honey Sauce

Red Mullet Filet in Lime Vinaigrette

Iceberg Lettuce, Arugula Salad, Sprouts, Yogurt Dressing



French Rolls, Butter



Cream of Tomato Soup with Pesto



Red Snapper Filet, Spinach

Pommery Mustard Sauce, Gnocci



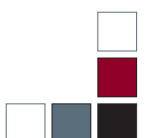
Tirami su

Mousse au chocolate

Fresh Mediterranean Fruits

Choice of Select Cheeses, Grapes

**Euro 28,50 per Person**



**BUFFET IV***for 40 or more persons***Hanseatic**

Poached Whole Trout,  
Horseradish Cream

Crawfish Tails in Herbed Vinaigrette

Pickled Salmon, Dill-Mustard-Honey Sauce

Hamburgian »Sauerfleisch«,  
Rémoulade Cream

Glazed »Vierländer« Duck Breast  
Cumberland Sauce

Walldorf Salad with Nuts

Arugula, Pine Nuts, Shaved Parmesan

Choice of Rolls, Butter

Büsumer Shrimp Soup

Roast Beef,  
Sauce Béarnaise, Potatos au Gratin

Spined Loach Filet  
Wok Medley of Bell Peppers, Basmati Rice

Hamburgian Ice Cream Sundae with Fruits

Little Pan Cakes with Orange Sauce  
Vanilla Ice Cream

Crème Caramel

Select Nordic Cheeses, Grapes

**Euro 44,50 per Person**