

THE MADISON. HAMBURG

OUR CONFERENCE SERVICES

THE PACKAGE

starting at 10 persons in the rooms Michel, Nikolai or Fleet

starting at 15 persons in room Elbe

starting at 18 persons in room Alster

- Our coffee bar is available to you before and during the entire conference:
Enjoy a freshly brewed coffee, cappuccino, milk coffee espresso or tea at the press of a button.

- The mid-morning break:
selection varies daily

- Non-alcoholic beverages during the conference:
unlimited and regularly replenished

- Lunch:
lunch buffet (starting at 20 persons)
or a 3-course power lunch
Mineral water and soft drinks at lunch

- The afternoon break:
selection varies daily

- Standard equipment:
Projector, screen, Metaplan board and flipchart

- Room set up

78,00
Euro per person

All prices listed include 19% value added tax

THE MADISON. HAMBURG

BREAK SNACKS

Half-Rolls served open face
with a variety of toppings

per piece Euro 2,80

Mini Spring Rolls

per 3 pieces Euro 1,80

Meatballs in Savory Sauce

per 3 pieces Euro 1,80

Chicken Satay & Dip

per skewer Euro 2,60

Grissinis with Parma Ham

per piece Euro 2,60

Shrimp and Vegetable Tempura

per skewer Euro 2,40

Crisp Vegetable Sticks, Fresh Herb Dip

per portion Euro 2,10

Mozzarella & Cherry Tomatoes, Pesto

per skewer Euro 1,40

Wheat Tortillas
Vegetarian or Turkey

per piece Euro 1,40

Taco Chips , Guacamole and Salsa

per portion Euro 5,10

THE MADISON. HAMBURG

NON-ALCOHOLIC BEVERAGES

Gerolsteiner, sparkling	0,25 l	Euro 3,30
Gerolsteiner, natural	0,25 l	Euro 3,30
Coca Cola, Coca Cola Zero	0,20 l	Euro 3,30
Orange Juice	0,20 l	Euro 3,50
Apple Juice	0,20 l	Euro 3,50

COFFEE & TEA

Coffee Flat Rate

Enjoy as much cappuccino, milk coffee, espresso, coffee and tea as you would like in front of our conference rooms. (only outside our conference rooms)

Half day (up to 4 hours)	per person	Euro 6,00
Whole day (4 or more hours)	per person	Euro 8,20
Pot of Coffee	ca. 1 L.	Euro 11,50
Pot of Tea	ca. 0,7 L.	Euro 9,50

COFFEE BREAK

Cookies	per person	Euro 1,80
Fruity Coffee, Tea, Fruit Yogurt, Fresh Fruit Salad, Cinnamon Roll	per person	Euro 8,50
Sweet Coffee, Tea, Cake, Cookies Granola Bar, Fresh Fruit	per person	Euro 8,50



SNACK BUFFETS

»MARLEY'S«

starting at 5 persons

2 Mini Spring Rolls
1 Chicken Satay
1 Shrimp and Vegetable Tempura

2 Wheat Tortillas, Vegetarian & Turkey
2 Mozzarella & Cherry Tomato Skewers, Pesto
Vegetable Sticks, Fresh Herb Dip

Taco Chips, Guacamole & Salsa

2 Chocolate Tartelettes

Euro 18,00 per person

»CHARLEY'S«

starting at 5 persons

Chili con Carne

1 Lamb Skewer
3 Small Meatballs in Savory Sauce
2 Chicken Wings with Sweet Chili Sauce

Büsum Shrimp on German Brown Bread

Grissini with Parma Ham

Marinated Vegetables

1 Mini Berlin Doughnut

Euro 19,50 per person

THE MADISON. HAMBURG



SNACK BUFFET I

starting at 5 persons

2 Crackers with Goat's Cheese Cream and Fresh Chives

Couscous Salad with Tandoori Chicken Breast

2 Smokes Salmon Crêpes filled with Fresh Herb Dip

1 Mini Pepper filled with Cream Cheese

Ginger Beef
(Fried Stripes of Beef with Stir-Fried Vegetables
in Ginger-Soy Sauce and Basmati Rice)

Spanish Almond Cake

Euro 17,00 per person

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Dinners from April to September

DINNER I

starting at 5 persons

Beef Broth
with Meat and Vegetables

...

Tandoori Chicken Breast
with Stir-Fry Vegetables, Ginger-Soy Sauce and Basmati Rice

...

Rote Grütze, a Red Fruit Compote,
served with Vanilla Ice Cream

Euro 29,00 per person

DINNER II

starting at 5 persons

Caesar's Salad

...

Tomato Orange Soup with Fresh Basil

...

Medallions of Pork Fillet with Mushrooms à la Creme
Sautéed Sweet Peas and Tagliarini

...

California Cheesecake
with Raspberry Purée

Euro 33,00 per person

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Dinners from April to September

DINNER III

starting at 20 persons

Couscous Salad with Tandoori Chicken Breast
and Minted Yogurt

...

Carrot Coconut Soup with Ginger
and a Fried Shrimp

...

Pink Roasted Veal Medallions with Herb Crust
Fried Grated Potatoes with Herbs
Braised Shallots and Port Wine Sauce

or

Fried Monk Fish Medallions
on Stir-Fry Vegetables with Sweet and Sour Sauce
Basmati Rice and Mango-Papaya Relish

...

Berries Marinated in Grand Marnier
and Yellow Plum and Tonka Bean Ice Cream

Euro 42,00 per person

Please let us know, three workdays before your event,
the number of the main courses, respectively.

THE MADISON. HAMBURG

Dinners from October to March

DINNER IV

starting at 5 persons

Cream of Pumpkin Soup with Pumpkin Seed Oil

...

Roasted Poulard Breast
on Tomato-Onion Ragout with Rosemary Potatoes

...

Spanish Almond Cake with Whipped Cream

Euro 29,00 per person

DINNER V

starting at 10 persons

Büsum Shrimp Cocktail
with Cucumbers and Celery

...

Cream of Potato and Pea Soup with Crispy Bacon

...

Pink Roasted Veal Medallions on Mushrooms à la Creme
with Asparagus-Pea Medley and Hash Browns

...

French Pear Tart and Bourbon Vanilla Ice Cream

Euro 39,00 per person

Euro 33,00 per person as a 3-course dinner without the shrimp salad.

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Dinners from October to March

DINNER VI

starting at 20 persons

Pralines of Smoked Fish with Keta Caviar
Lime Creme Fraîche and Marinated Leafy Greens

...

Tomato Consommé with Alpine Cheese Ravioli

...

Pink Roasted Muscovy Duck Breast
with Port Wine and Shallot Sauce
Layered Potato Cakes and Black Salsify

or

Fried Monk Fish Medallions and Shrimp
on Potato-Pea Purée, Green Asparagus
and Hollandaise Sauce

...

Warm Apricot Dumplings in Caramelized Bread Crumbs
on Amaretto Vanilla Sauce

Euro 41,00 per person

Please let us know, three workdays before your event,
the number of the main courses, respectively.

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BUFFET I

starting at 20 persons

Smoked Salmon with Dill-Mustard Sauce

Feta Balls with Rosemary, Lemon
Cherry Tomatoes and Basil Pesto

Tuscan Poultry Breast Salad
with Olives and Sun-Dried Tomatoes

Fried Mushrooms with Rosemary and Lemon

Mixed Green Salad

...

Medallions of Pork Fillet
on Ratatouille and Rosemary Potatoes

Fried Barramundi Fillets
on Stir-Fried Vegetables with Ginger-Soy
Sauce and Basmati Rice

...

Rote Grütze, a Red Fruit Compote
with Vanilla Sauce

Crème Brûlée

Spanish Almond Cake

Selection of Fine Cheeses

Euro 29,00 per person



BUFFET II

starting at 20 persons

Smoked and Graved Salmon with Dill-Mustard Sauce

Fried Shrimp on Wakame

Tuscan Poultry Breast Salad

Braised Peppers with Rosemary and Garlic

Holstein Ham

Büsum Shrimp Cocktail

Arugula Salad with Cherry Tomatoes and Parmesan

...

Roasted Poulard Breast on Tomato-Zucchini Ragout
with Provençal Herbs and Potato Gratin

Fillet of Salmon with Anis and Fennel
Broccoli with Pine Nuts, Lemon Sauce and Buttered Rice

...

Exotic Fresh Fruits

California Cheese Cake with Raspberry Purée

Mascarpone Mousse with Bailey's

Tiramisu

International Selection of Fine Cheeses with Grapes and Nuts

Euro 33,00 per person



BUFFET SELECTION

starting at 30 persons

Starters

(Please choose 5 starters from the following.)

Assortment of Smoked Fish with Honey-Dill Sauce and Horseradish Cream

Cray Fish Tails with Basil Vinaigrette

Marinated Buffalo Mozzarella
with Tasmanian Pepper

Tomato Salad of Three Regional Varieties

Penne Salad with Arugula, Pine Nuts and Cherry Tomatoes

Sesame Chicken with Pineapple-Chili Salsa

Holstein Ham with Melon

Goat Cheese Balls with Rosemary and Lemon

Tuscan Poultry Breast Salad

Oriental Couscous Salad with Fresh Mint

Mushrooms with Rosemary, Garlic and Balsamic Dressing

...

Salads

(Please choose one salad.)

Mixed Green Salad with Italian and American Dressing

Caesar's Salad with Parmesan and Croûtons

Arugula Salad with Tomatoes and Pine Nuts

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Soups

(Please choose one soup from the following.)

Cream of Potato Soup with Büsum Shrimp

Tomato Consommé with Alpine Cheese Ravioli

Cream of Pumpkin Soup with Pumpkin Seed Oil

Yellow Lentil Soup with Cumin

Carrot Coconut Soup with Fresh Ginger

...

Warm Dishes

(Please choose one fish and one meat dish from the following.)

Whole Roast Beef Carved in front of the Guest
with Béarnaise Sauce, Vegetable Medley and Potato Gratin
(Additional Charge of Euro 4,00 per Guest)

or

Zürcher Veal Ragout
Mushrooms à la Creme and Tagliatelle

or

Medallions of Pork Fillet
on Ratatouille and Rosemary Potatoes

...

Whole Salmon
with Spinach, Pommery Mustard Sauce and Rice

or

Sautéed Shrimp
with Stir-Fry Vegetables, Ginger-Soy Sauce and Basmati Rice

or

Fillet of Perch with Lime Butter Sauce
Broccoli with Pine Nuts and Potato Gratin

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Dessert

(Please choose 5 desserts from the following.)

Rote Grütze, a Red Fruit Compote, with Vanilla Sauce

Mascarpone Cream with Bailey's

Mousse au chocolat

Exotic Fresh Fruits

California Cheesecake with Raspberry Purée

Crème Brûlée

Spanish Almond Cake

Nougat Ice Cream Jacketed in Marzipan

...

Cheese

International Selection of Fine Cheeses with Grapes, Nuts and Mustard

Euro 38,50 per person