



Hotel Adlon
Kempinski

BERLIN

BANQUET BROCHURE

Kempinski
HOTELIERS SINCE 1897

HOTEL ADLON



HOTEL ADLON

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BREAKFAST

BREAKFAST

BREAKFAST PACKAGE ADLON

bookable for 20 persons or more

EUR 45

- Rich selection of Danish pastries, croissants, bread rolls and breads
- Selection of cold cuts: salami, roast beef, bresaola, pastrami, cooked ham and turkey ham
- Smoked ham and meat paste
- Selection of cheese: hard cheese, soft cheese, cream cheese variation with grapes, fig mustard, crackers and fruit bread
- Selection of fish & smoked fish: Salmon, trout, three kinds of caviar and side dishes
- Herring salad
- Selection of antipasti with grissini
- Various types of muesli, cornflakes, dried fruit, nut & kernel mix and Bircher muesli
- Selection of different jams, marmalades, honey and homemade chocolate cream
- Nuremberg sausages, bacon, white sausage with sweet mustard and baked beans
- Belgian waffles and pancakes with maple syrup
- Sliced fruit, fruit salad and yoghurts

Hot drinks, juices and water are included in all breakfasts.

Breakfast

BREAKFAST CONTINENTAL (BUFFET) EUR 29

bookable for 20 persons or more

- Selection of Danish pastries, croissants, rolls and bread
- Selection of different jams, marmalades and honey
- Various types of muesli, cornflakes, dried fruit, nut & seed mix as well as Bircher muesli
- Boiled eggs
- Cold cuts of sausage and cheese specialities
- Selection of sliced fruit and yoghurts

BREAKFAST ON ETAGERE

EUR 25

- Cold cuts
- Cheese selection
- Sliced fruits

Served with bread, rolls and Danish pastries with butter and jam

ADDITIONAL DISHES:

- Guacamole in a jar **EUR 5**
- Humus with olive oil in a jar **EUR 5**
- Serrano ham and Parmesan curd **EUR 6**
- Small Antipasti selection **EUR 6**

Hot drinks, juices and water are included in all breakfasts.



COFFEE BREAKS



Coffee breaks

RED & GREEN

EUR 22

bookable for 20 persons or more

RED

- Vanilla tomatoes with bread chips
- Red mini cupcakes
- Berry smoothie

GREEN

- Rocket Spinach Smoothie with ginger
- Green mini cupcakes
- Matcha Tartelette

SUPERFOOD

EUR 29

bookable for 20 persons or more

- Juice station
- Fresh, seasonal smoothie
- Salad of wild herbs with pomegranate, granola and virgin olive oil
- Lemon oat cookies
- Date-Peanut-Pistachio-Energy-Ball

ADDITIONAL DISHES:

- Bircher Muesli with pomegranate and blueberries in a jar

EUR 5

BERLIN SPECIALITIES

EUR 20

bookable for 20 persons or more

- Sandwich with boiled beef brisket and horseradish
- Liver cream on Kempinski bread with pickled vegetables
- Mini-Berliner with berry ragout
- „Kalter Hund“ (chocolate ganache with butter biscuit)
- "Berliner Weiße" with raspberries

ADDITIONAL DISHES:

- Greaves and crackers

EUR 6

Coffee specialities and tea are included in all breaks.



ALL AROUND THE
CONFERENCE

Table sets

LAY THE TABLE

bookable from 10 pieces / 2 persons per table

TABLE SET 1

EUR 14

- Dried apples and plums
- Broken chocolate with olive oil and sea salt
- Dextro Energy

TABLE SET 2

EUR 14

- Vegetable Chips
- Puffed amaranth with hazelnuts and white chocolate
- Dried bananas and dates

TABLE SET 3

EUR 14

- Grapes
- Ginger Shot in a bottle
- Nut Mix

ADDITIONAL DISHES:

- Fruit skewers **EUR 7**
- Power Balls **EUR 7**
- Cookies and Macarons **EUR 7**

Salad & Sandwich Buffets

OPTION 1

EUR 30

- Selection of leaf salads with sides and house dressing
- Tomato avocado salad and cottage cheese
- Potato and leek salad
- Sandwich with basil-orange-salmon and Tobiko sour cream
- Whole meal sandwich with chicken breast, parmesan and tomato
- Mini Ciabatta with dried tomato, olives and feta cheese

OPTION 2

EUR 30

- Selection of leaf salads with toppings and house dressing
- Salad of yellow lentils with tomato and coriander
- Salad of tuna, olives, tomato and feta
- Whole meal sandwich with smoked salmon and truffle cream
- Sourdough bread with pastrami and coleslaw
- Kempinski bread with butter cheese and fig mustard

Baguettes & Sandwiches

BAGUETTES

each EUR 5

- Whole meal with cream cheese, dates and cranberries
- Wheat with smoked trout, apple and horseradish cream
- Ciabatta with Parma ham, olives and pine nut cream

ENGLISCH SANDWICH

each EUR 5

- Grilled pepper cream with cashew nuts and cheddar cheese
- Pickled salmon, horseradish and cucumber
- Honey ham, coleslaw and tartar sauce



COCKTAIL
RECEPTIONS

Staccato appetizers

COLD

each EUR 8

bookable for 10 pieces or more

- Mini Burrata with Avocado, Aceto Balsamico and BBQ Pepper
- Glass noodle salad with green papaya, saitan and wasabi nut crunch (vegan)
- Romaine lettuce heart in a wheat coat with tomato and parmesan cheese
- Tartlet of goat cheese, yellow beetroot and fig
- Sheep's cheese rolls, with aubergine and candied walnuts
- Pickled scallop with citrus fruits, pine nuts and mint
- Lobster cocktail with mango and shellfish foam
- Tuna tataki with amaranth, wild broccoli and almond
- Mini Strammer Max with poached egg
- Pink saddle of veal with anchovies and capers

WARM

each EUR 8

bookable for 10 pieces or more

- Mini peppers with ratatouille and baked feta cheese
- Parsnip soup with green oil and roasted pine nuts
- Truffled egg on spinach
- Asian vegetables in rice leaf with Thai curry cream and crispy glass noodles
- Scallop with cauliflower, sultanas butter and truffle
- Fried cod with apple ragout and horseradish
- Prawn skewer with bouillabaisse broth and saffron espuma
- Cured beef brisket with matie and quail egg
- Chicken fillet in panko coat with coconut espuma and mango dip
- Roasted goose liver with fig, almond and Madeira jelly

Staccato appetizers

SWEET

each EUR 8

bookable for 10 pieces or more

- Seasonal fruit tartelette
- Chocolate tart with popping sugar
- Mini cream puff with pistachio cream
- Cherry mousse with chocolate sponge cake
- Duo of chocolate mousse with crispy pearls
- Coconut panna cotta with pineapple
- Chocolate cake with vanilla cream
- Hazelnut cake with blueberries
- Mini cheesecake with fruits
- Classic crème brûlée

Staccato menus

STACCATO OPTION 1

EUR 40

bookable for 15 persons or more

Starter

- Mini burrata with avocado, aceto and BBQ pepper
- Romaine lettuce heart in a roll coat with tomato and parmesan cheese

Main course

- Tuna tataki with amaranth, wild broccoli and almond
- Chicken fillet in panko coat with coconut espuma and mango dip

Dessert

- Chocolate cake with chocolate glaze and nut cream
- Tiramisu with seasonal fruit

STACCATO OPTION 2

EUR 64

bookable for 15 persons or more

Starter

- Gazpacho with basil and pane
- Sheep's cheese rolls with eggplant and candied walnuts
- Pink saddle of veal with anchovies and capers

Main course

- Mini peppers with ratatouille and baked feta cheese
- Scallop with cauliflower, raisin butter and truffle
- Cured beef brisket with matie and quail egg

Dessert

- Lemon tartelette with flamed meringue
- Cherry mousse with chocolate sponge cake
- Hazelnut cake with blueberries and pistachio



Canapé appetizers

COLD

each EUR 6

bookable from 10 pieces / to be eaten with one hand

- Tartar of home-pickled tuna with spicy apple and shiso cress
- Crêpes roulade of orange salmon with caviar and egg
- Marinated North Sea prawns with mango in textures
- Beef tartar on sourdough bread with sour cream and Osietra caviar
- Pink veal with Serrano ham and Manchego
- Confit breast of guinea fowl with marinated mushrooms and chickpea cream
- Truffled Brie with fruit bread and fig mustard
- Smoked tofu with watermelon and miso cream
- Goat cheese tartelette with preserved lemon
- Confit tomato with Taggiasca olives and Szechuan pepper

WARM

each EUR 6

bookable from 10 pieces / to be eaten with one hand

- Baked feta with tomato relish
- Confit tomato on aubergine cream with crispy potato
- Scallop with saffron espuma and caviar
- Lobster Thermidor
- Oyster au gratin
- Fillet of veal on morels and polenta
- Duroc pork cheek with truffle
- Prime beef tataki with onion

Canapé appetizers

WARM

bookable from 10 pieces

each EUR 6

Selection of tarte flambée (served on slate plates)

- Goat cheese, fig, rucola, black walnut
- Tomato, parmesan, pine nuts, basil pesto
- Lardo bacon, red wine onions, leek salad
- Serrano ham, mozzarella, red chard
- Pickled salmon, bean seeds, horseradish
- Oyster, celery cream, fennel salad

SWEET

bookable from 10 pieces

each EUR 6

- Carrot cake with cream cheese and lemon
- Chocolate Coconut Layer Cake
- Brownie with a light vanilla cream
- Praline cake with chocolate icing and nut cream
- “Baumkuchen” skewer
- Lemon tartelettes with flamed meringue
- Seasonal fruit tartelette
- Financier with matcha tea and raspberry
- Mini cream puff with pistachio cream
- Chocolate tart with popping sugar

Canapé menus

CANAPE OPTION 1

EUR 30

bookable from 15 person or more

Starter

- Crepes roulade of orange salmon with caviar and egg
- Beef tartar on sourdough bread with sour cream and Osietra caviar

Main course

- Baked feta with tomato relish
- Fillet of veal on morels and polenta

Dessert

- Brownie with a light vanilla cream
- Lemon tartelettes with flamed meringue

CANAPE OPTION 2

EUR 40

bookable from 15 person or more

Starter

- Smoked tofu with watermelon and miso cream
- Confit breast of guinea fowl with marinated mushrooms and chickpea cream
- Tartar of home-pickled tuna with spicy apple and shiso cress

Main course

- Confit tomato on aubergine cream with crispy potato
- Oyster au gratin
- Duroc pork cheek with truffle

Dessert

- Carrot cake with cream cheese and lemon
- Financier with matcha tea and raspberry



OPULENT BUFFETS

Opulent buffets

BERLIN BUFFET

bookable for 50 person or more

EUR 60

Starters

- Assorted leaf salads with raw vegetables
- Croutons, house dressing, pesto, parmesan and nut crunch
- Potato and cucumber salad
- Mixed beetroot with horseradish and sour cream
- Regional meat and sausage specialities from the Brandenburg region

Soup

- Berlin potato soup with root vegetables and bockwurst

Main courses from the buffet

- Königsberger meatballs with beetroot
- Pike perch fillet with creamy sauerkraut
- Spinach soufflé with herb sauce
- Seasonal vegetable selection
- Mashed potatoes

Desserts

- Berliner Luft mousse
- Red fruit jelly with vanilla sauce
- Seasonal fruit cake with selected fruit from the region
- Stuffed curd dumplings with apricot

Opulent buffets

MEDITERRANEAN BUFEET

bookable for 50 person or more

EUR 80

Starters

- Assorted leaf salads with raw vegetables
- Selection of dressed salads in a jar
- Variation of tomato and buffalo mozzarella with rocket salad
- Bellota ham with Manchego and olives
- Vitello tonnato with crispy capers
- Pulpo carpaccio with dried tomatoes and confit lemons

Soup

- Cream of paprika soup with Taggiasca olives

Main course from the Live Station

- Stuffed pasta with pesto and parmesan cheese
- Saffron risotto

Main courses from the buffet

- Veal saddle steaks with ossobuco ragout
- Roasted filet of gilthead with artichokes and tomato sugo
- Aubergine lasagne with mozzarella and basil
- Parmesan gnocchi and glazed vegetables

Desserts

- Tiramisu
- Panna Cotta with Raspberry
- Crema Catalana
- White chocolate mousse with red fruits
- Orange cream with cantuccini



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Opulent buffets

ADLON GOURMET BUFFET

bookable for 50 person or more

EUR 90

Starters

- Assorted leaf salads with raw vegetables
- Selection of dressed salads in a jar
- Croutons, house dressing, egg, pesto, parmesan and nut crunch
- Quail with pistachios and autumn trumpets
- Pink roast beef with red pepper cream and rocket salad
- Tranches of pickled salmon with beetroot and horseradish
- Foie gras parfait with fruit jelly, berries and brioche

Soup

- Beef consommé with pancakes and vegetable strips

Main courses from the Live Station

- Cesar Salad Station with prawn, mushrooms or poussin and parmesan-caper dressing
- Pink roasted rack of lamb

Main courses from the buffet

- Grilled fillets of loup de mer in saffron sauce with artichokes
- Veal steaks with morel sauce
- Stuffed courgettes with eggplant and peppers
- Potatoes au gratin, herb pilaf and glazed vegetables

Desserts

- Marbled chocolate mousse with fresh berries
- Pecan sponge cake with salted caramel
- Apple tartelette with crumble
- Crème brûlée with vanilla
- Selection of macarons

Dessert from the Live Station

- Crêpes with various toppings

May there be anything else...

CHEESE BUFFET

EUR 17

- Selection of 5 international cheeses
- Selection of nuts, fruit mustard sauces and chutneys
- Red and green grapes (seedless)
- Freshly baked bread

MIDNIGHT BUFFET OPTION 1

EUR 25

- Adlon Currywurst with milk roll
- Truffled potato soup with beef sausage and herb croutons

MIDNIGHT BUFFET OPTION 2

EUR 30

- Mini brioche burger and truffled cheese fries
- Warm quiche of spring leek and sour cream

MIDNIGHT BUFFET OPTION 3

EUR 45

- Blinis with different kinds of caviar and sour cream
- Sushi bar with pickled ginger, wasabi and soy sauce (5 pieces per person)
- Mini Berliner with various fillings

A chef in a dark uniform and striped apron is focused on plating a dish. The chef's hands are positioned over a white plate, carefully arranging ingredients. The background is dark and blurred, with a copper-colored pot visible on the right. The lighting is warm and focused on the chef's hands and the plate.

LIVE COOKING

Live Cooking

CARVING STATION

Each station bookable for 25 people or more

- Fillet of beef from the herb sous vide **EUR 12**
- BBQ saddle of veal **EUR 9**
- Duck breast with thyme honey **EUR 10**

PASTA STATION

- Ricotta ravioli with tomato basil sugo **EUR 8**
- Pasta mit Rucola, Pesto und Parmesan **EUR 8**
- Tortellini with blue cheese **EUR 8**

CRÈME BRÛLÉE STATION

EUR 13

- e.g. tonka bean, matcha raspberry, coffee with pickled red wine pears or classic vanilla

CRÊPES STATION

EUR 11

- e.g. with chocolate sauce, Grand Marnier, cinnamon-sugar, fruit ragout and various toppings



MENU PROPOSALS

3-course menus

bookable for 15 persons or more

OPTION 1

EUR 68

Starter

Pickled salmon, beetroot, wasabi cream, wild herb salad and trout caviar

Main course

Roasted black feather chicken with paprika, sweet potato and coriander

Dessert

Tulakalum chocolate slice with coconut cream and raspberry sorbet

OPTION 2

EUR 68

Starter

Brandenburg burrata with marinated and stewed tomatoes, aceto balsamico, olive oil and basil

Main course

Roasted cod with wild broccoli, fennel and mashed potatoes

Dessert

Strawberry and raspberry tartlet with cassis sponge cake and vanilla ice cream

Additional course at EUR 9 per person

Parsnip soup with roasted chips

or

Cassis sorbet with mint

We are happy to serve a selection of petit fours with the coffee service.



4-course menus

bookable for 15 persons or more

OPTION 1

EUR 78

Starter

Halibut tartar with pickled scallop, cassis-apricot vinaigrette and caviar

Intermediate course

Stuffed porcini pasta with parmesan espuma

Main course

Duo of veal with truffled celery and potato tree cake

Dessert

Opalys chocolate mousse with yuzu chocolate and mango sorbet

Additional course at EUR 9 per person

- Poultry consommé with roasted quail breast and saffron roulade
- Champagne sorbet with basil and strawberry jelly

OPTION 2

EUR 78

Starter

Clear bouillabaisse with saffron potatoes, mussel and sauce rouille

Intermediate course

Pink confit duck breast with pak choi, purple carrot and mustard cream

Main course

Roasted Label Rouge salmon with roasted cauliflower, diced nut potato and fermented garlic veloute

Dessert

Apricot tartlet with orange and thyme ragout and pistachio gelato

Additional course at EUR 9 per person

- Stuffed ravioli with roasted mushrooms and parmesan espuma
- Passion fruit sorbet with fresh mango

We are happy to serve a selection of petit fours with the coffee service.



SPECIALS

Vegetarian menus

bookable for 15 persons or more

OPTION 1

EUR 65

Starter

Brandenburg burrata with marinated and stewed tomatoes, aceto balsamico, olive oil and basil

Main course

Potato variation with truffle and bean seeds

Dessert

Cheesecake with tangerine and tonka beans ice cream

Additional course at EUR 9 per person

- Red lentil soup with tomato and cashew nuts
- Peach sorbet with Verve jelly

OPTION 2

EUR 65

Starter

Avocado quinoa tartare with apple vinaigrette and pomegranate

Main course

Open lasagne with tomato cream and bean cassoulet

Dessert

Classic vanilla crème brûlée, exotic fruits and mango sorbet

Additional course at EUR 9 per person

- Roasted cauliflower soup with coriander and truffle
- Pineapple sorbet with basil jelly

We are happy to serve a selection of petit fours with the coffee service.

Vegan menus

bookable for 15 persons or more

3-COURSE MENU

EUR 65

Starter

Tomato tartar with avocado and bulgur

Main course

Sweet potato with roasted mushrooms, wild broccoli and fermented garlic

Dessert

Berry gâteau with currants and blackberry-cassis sorbet

4-COURSE MENU

EUR 75

Starter

Yellow courgette cannelloni with pumpkin, olives and pistachios

Soup

Beetroot soup with horseradish and candied walnuts

Main course

Fried gnocchi with beetroot and chard

Dessert

Chocolate mousse with amaranth crunch and coconut ice cream

We are happy to serve a selection of petit fours with the coffee service.



SEASONAL MENUS

Spring & Summer proposals

bookable for 15 persons or more

SPRING

from 1. March – 31. May

EUR 78

Starter

Salmon tataki with asparagus and pepper strawberries

Soup

White leek soup with poached truffle egg and leek and spinach salad

Main course

Roast beef steak with wild garlic gnocchi and spring vegetables

Dessert

Rhubarb-almond cake with elderflower cream and strawberry sorbet

Additional course

- Stuffed squid with artichokes and olives
- Rhubarb Sorbet

EUR 12
EUR 9

SUMMER

from 1. Juni – 31. August

EUR 78

Starter

Burattini with coloured tomatoes, olive oil caviar and basil

Soup

Iced cucumber soup with pickled cucumbers, caviar and horseradish

Main course

"Surf & Turf" prime beef and prawn with corn and summer Truffle

Dessert

Cassis slice with milk chocolate ganache and blueberry sorbet

Additional course

- Pasta Vongole with lemon spinach salad, garlic and herbs
- Red cassis sorbet

EUR 12
EUR 9

We are happy to serve a selection of petit fours with the coffee service.



Autumn & Winter proposals

bookable for 15 persons or more

AUTUMN

from 1. September – 30. November

Starter

Braised eggplant with tahini, pomegranate seeds and baked Parma date

Soup

Cream of pumpkin soup with ginger, prawns and coriander

Main course

Fillet of beef steak "Rossini" with nut potatoes

Dessert

Chocolate crispy slice with orange and caramel ice cream

Additional course

- Pasta with chanterelles and truffle
- Mandarin blood orange sorbet

EUR 78

WINTER

from 1. December – 28. February

Starter

Salmon carpaccio with scampi tartar and smoked paprika

Soup

Cream of chestnut soup with candied nuts

Main course

Duo of veal with Brussels sprouts, black salsify and bread dumplings

Dessert

Cinnamon cakes with port wine plum ragout and spice ice cream

Additional course

- Pasta with fried mushrooms
- Baked apple sorbet

EUR 78

EUR 12

EUR 9

EUR 9

EUR 9

We are happy to serve a selection of petit fours with the coffee service.



THANK YOU

Hotel Adlon Kempinski Berlin • Unter den Linden 77 • 10117 Berlin, Deutschland
T +49 30 2261 0 | F +49 302261 1116 | meetings.adlon@kempinski.com
www.kempinski.com/adlon | KEMPINSKI.COM