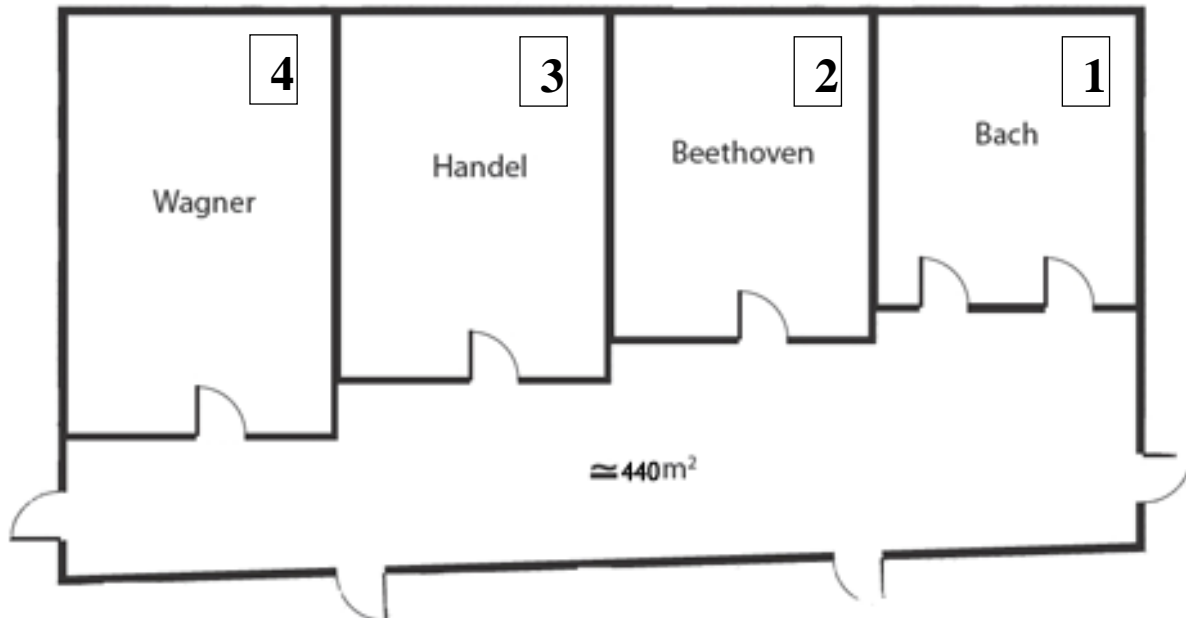


Banquet Guide



abba Berlin Hotel
Lietzenburger Straße 89
10719 Berlin
Tel.: +49(0) 30 / 887 186-0

Meeting area overview



Capacity

<i>Room-Nr.</i>	<i>Name</i>	<i>Area</i>	<i>Height</i>
<i>1</i>	<i>Bach</i>	<i>75 qm</i>	<i>3,25</i>
<i>2</i>	<i>Beethoven</i>	<i>86 qm</i>	
<i>3</i>	<i>Händel</i>	<i>95 qm</i>	
<i>4</i>	<i>Wagner</i>	<i>105 qm</i>	
<i>Total</i>	<i>ABBA</i>	<i>440 qm</i>	

Technical equipment

Flip chart	15,00 €per day
Pin board	15,00 €per day
LCD Projector	120,00 €per day
LCD Screen	20,00 €per day
Overhead-Projector	15,00 €per day
TV	50,00 €per day
Video recorder	30,00 €per day
DVD-player	30,00 €per day



Moderator suite case

20,00 €per day

Additional we offer the possibility of further extensive conference technology to you.



Meeting Room Packages

“Eco “ Package :

- Prepare the meeting room according with the delegates numbers
- Note paper and pen
- Morning & evening Coffee Break (Coffee & Tea)
- 1 Conference Lunch (2 course-menu or buffet), to choose in advance, from our chef recommendations
- 1 flip chart, 2 pin boards and 1 LCD screen

36,00 €day delegate rate (minimum 10 delegates)

“ Comfort “ Package:

- Prepare the meeting room according with the delegates numbers
- Note paper and pen
- Morning & evening Coffee Break (Coffee , Tea & Snacks)
- 1 Conference Lunch (2 course-menu or buffet), to choose in advance from our chef recommendations + Dessert or Coffee / Tea.
- 1 flip chart, 2 pin boards and 1 LCD screen

51,00 €day delegate rate (minimum 10 delegates)

“ Healthy “ Package:

- Prepare the meeting room according with the delegates numbers.
- Note paper and pen
- Morning & evening Coffee Break (Coffee , Tea , fresh fruits, smoothies, Muesli sticks, Whole bread with cream cheese, and variety of fresh juices)
- 1 Lunch (2-course-menu or buffet), to choose in advance from our Chef recommendations + Dessert or Coffee / Tea.
- 1 flip chart, 2 pin boards, 1 LCD screen

65,00 €day delegate rate (minimum 10 delegates)

All our conference-packages are valid for a minimum of 10 delegates.

The Hotel reserves the right to charge an additional room hire rent in case of a lower number of participants is attending.



Buffet and menu propositions abba Berlin

Business lunch 3 course menu

Menu 1

Salad of spinach with codfish confit and pepper Vinaigrette

Baked free range chicken from the *Paderborn* region with vegetable Risotto and Vierge sauce

White chocolate soup with fruit sorbet

Menu 2

Salmon tartar with grilled vegetables

Linguine pasta with sautéed tomatoes, olives and prawns

White tiramisu with lemon sorbet and chocolate sauce

Menu 3

Mixed leaf salad with grilled duck liver and balsamic vinegar

Brazilian grouper with vegetables and sesame potatoes

Poached autumn pear with vanilla cake and sorbet

Menu 5

Pumpkin soup with Ravioli and pumpkin seed oil

Crispy roasted pork from the *Havelland* region with fine cabbage, potatoes and parsley

Plum cake with yoghurt ice cream

Menu 6

Essence of vegetables with vegetables and garnishes

Saddle of veal "Tagilata" with root vegetables and mashed potatoes

Chocolate mousse with berries



Menu 7

Frothed potato soup with stockfish und parsley oil
Chicken breast with artichoke, olives, sunchoke and port wine jus

Pineapple Carpaccio with saffron and coco sorbet

Menu 8

Vegan sweet corn soup with young sweet corn and sweet corn "Grissini" (bread sticks)

Grilled Tofu in pink berry pepper oil with a potato- poppy seed curry

Green tea mousse with ginger and apple toffee

Menu 9

Essence and tartar of vine tomatoes with basil ravioli

Chicken breast with mushrooms, fennel, mashed potatoes with herbs and jus

Caramelised lemon parfait with apple toffee and chocolate

Menu 10

Sliced knuckle of veal on warm potato salad with pumpkin seed oil

Pike-perch from the river *Havel* with savoy cabbage and kohlrabi, "Schupfnudeln" (potato noodles) and bacon croutons

Crème Brulee with candied ginger and pomegranate sorbet

Menu 11

Frothed lobster soup with truffled crayfish ravioli

Entrecote with pepper, mushrooms, potatoes and thyme

Vine yard peach strudel with vanilla sauce and chocolate ice cream

Menu 12

Autumnal mixed leaf salad with baked egg and Vierge sauce

Saddle of veal with aromatics, vegetables from the garden, "Schupfnudeln" (potato noodles) and rosemary jus

Baked vanilla brioche with autumn oranges and chocolate ice cream



Spanish menu

Starters

Serrano ham with melon
Mild goats cheese from Burgos with pickled pears
Salad of mixed leaves with croutons and herbs
Tomato salad with mild onions and fruity vinegar

Soups

Majorcan soup of fine cabbage, root vegetables, tomatoes and red pepper

Vegetables

Stewed pumpkin with saffron and basil
Grilled peppers with anise and roasted almonds
Sautéed mangetouts with celery

Sides

Steamed white rice
Spanish fried potatoes with herbs

Main

Coalfish Basque with grilled leek
Crispy roast suckling pig with confit of aubergine
Grilled octopus with olives and fennel

Chesse

Selection of Spanish cheese

Sweets

Catalan cream
Selection of Spanish fruit
Spanish sponge cake with coco

Per person 44,00 €



Italian menu

Starters

Bruschetta with marinated tomatoes and Parma ham
Roman salad with parmesan cheese, capers, anchovies and croutons
Mozzarella cheese with a spicy cream and basil

Soups

Minestrone with seasonal vegetables, herbs and rice

Vegetables

Spinach beet with dried tomatoes and sesame
Broccoli with almonds and polenta

Sides

White Risotto
Potato Gnocchi
Penne Rigate Pasta with al arrabiata sauce

Main

Scalopine Milanese
Saltimboca a la Romana in sage cream
Poulard in Madeira cream

Cheese

Selection of Italian cheese

Sweets

Panna Cotta with berries
Caramel cream with mango fruit
Sicilian "Baba" cake
Tiramisu

Per Person 44,00 €



German Buffet

Starters

Selection of local ham
Roast beef with fine tartar sauce
Smoked and pickled from lakes and rivers
Garden salad with leaves of herbs
Yoghurt dressing, Vinaigrette

Soups

Pumpkin soup
Essence of beef with vegetables and “Fädle” noodles

Sides

Bread dumpling
Mashed potatoes
Risotto of pearl barley

Main

Crispy roasted pork from the “Havelland” with fine cabbage
Sheatfish goulash with steamed peppers and cucumber
Boiled filet of beef with horseradish and capers

Cheese

Selection of German cheese

Sweets

Plum cake
Bavarian cream
Strawberry mousse
Cherry compote

Per Person 44,00 €



Asian Buffet

Starters

Salad of sprouts and vegetables with Shiso cress
Green asparagus with baked chicken and sesame

Soups

Khao Soy-
Coco curry soup with chicken meat and herbs

Vegetables

Grilled Shitake mushrooms marinated in clear soy sauce with vegetables from the Wok

Sides

Potato-poppy curry
Basmati rice

Main

Green beef curry with apple slices
Redfish with a Panko- almond crust
Grilled Tofu in pink berry pepper oil

Sweets

Green tea mousse
Baked ginger plums

Per person 44,00 €



Hotel Information

ADDRESS:

ABBA BERLIN HOTEL 4*****
Lietzenburgerstr. 89
D-10719 Berlin

COMPANY DETAILS:

LHT Lorbeer Hotel und Tourismus Gmbh
Lietzenburgerstr. 89
D-10719 Berlin
Reg. Nr.: HRB119972B
Hypo Vereinsbank AG
Konto No.: 60 90 97 876, BLZ: 100 208 90
IBAN: DE65100208900609097876
SWIFT: HYVEDEMM488

VAT Nr.: DE 265034771

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Convention:

Lina Osterburg

jrec-ber@abbahotels.com

berlin@abbahotels.com

WEB SITE:

www.abbaberlinhotel.com/en

DESCRIPTION:

The brand new abba Berlin Hotel is a contemporary designed hotel, combining elegance and sophistication with modern facilities, located in the centre of Berlin and just a stroll away from the exclusive boutiques of Kurfürstendamm.

The hotel has 216 rooms with a high standard of comfort, with all the services and facilities for a pleasant stay.

Due to his centric location in the city, the hotel is perfect for business travellers and for tourist guests.

The facilities of the hotel include a restaurant, lounge-bar, meeting rooms with a capacity for up to 500 persons, as well as parking, fitness room, gym and Sauna.

OPENING DATE: Opened in july 2009



ROOMS:

The hotel has 216 rooms, 190 of them are Standard, 12 especially for persons with discapacity, 10 Executive/Business and 4 Junior Suites.

Within these categories the hotel can also offer Triple and Quadruple rooms.

All the rooms are created with the maximum standards of comfort. The modern design of the room, including the wood finishes and light decoration, are designed to satisfy your stay whether you travel for business or for leisure.

All rooms include:

1. Air conditioning
2. Flatscreen TV
3. Safe
4. Minibar
5. Trouser iron
6. Hairdryer
7. Make-up mirror
8. Bath tube with shower
9. Electrical towell heater
10. Amenities
11. Wi-Fi

ROOM DISTRIBUTION:

Smoking:	66 Rooms / 2 Floors
Non Smoking:	150 Rooms
King Sized beds:	60
TWIN beds:	128
Executives:	10
Junior Suiten:	4
Handicapped accessible:	12

ROOM SIZE:

Standard:	26m ²
Executive:	36m ²
Junior Suite:	50m ²



BED SIZE:

Double: 2 X 2m

Twin: 2 X 1,05m

EATING FACILITIES:

The hotel offers a hot breakfast buffet, a restaurant, a lounge-bar and room service

Meeting Rooms	Capacity
Room 1A (37 squaremeters, with natural light)	25
Room 1B (37 squaremeters, without natural light)	25
Room 2 (86 squaremeters, without natural light)	65
Room 3 (95 squaremeters, without natural light)	80
Room 4 (107 squaremeters, with natural light)	90

To be added: plan

Rooms next to each other can be combined. The total capacity with all the rooms together is 500 persons

To be added: equipment

SERVICES

Reception and concierge desk 24 hours

Restaurant

Meeting rooms

Breakfast buffet

Room service

Parking

Gym

Sauna

Whirl pool

Laundry service

Luggage room

Internet

Internacional newspapers

Wake-up call

CHECK IN/OUT TIME:

Check In: 2 pm

Check-Out: 12am (noon)



HOW TO GET TO THE HOTEL:

By car: plan your route http://www.abbaberlinhotel.com/de/calcula_itinerario_hasta_hotel.aspx

By bus: Take the busline n° 109 in direction to S+U-Bahnhof Zoologischer Garten until the station **Bleibtreustrasse** . Leave the bus and continue 100 m on the **Kurfürstendamm** in direction to the city center. Turn right in the **Knesebeckstrasse** and you will see the hotel in front of you at the end of the **Knesebeckstrasse** (200 m).

DISTANCES:

Airport Berlin-Tegel: 8 km

Airport Berlin-Schönefeld: 20 km

IC-Train Station Zoologischer Garten: 1,2 km

Main Train Station: 4,6 km

S-Train Station Savignyplatz: 0,8 km

Subway Uhlandstrasse: 0,4 km

Highway A100: 2,5 km

Congress Center Berlin / ICC: 4,5 km

LOCAL ATTRACTIONS:

Kurfürstendamm: 0,2 km

Gedächtniskirche: 0,5 km

Bahnhof Zoo: 1,2 km

Brandenburger Tor: 4,5 km

Deutscher Reichstag: 5 km

Siegessäule: 3 km

Berliner Dom: 6 km

Museumsinsel: 6 km

Oper: 6 km

For further information about Berlin, visit:

<http://www.berlin.de/international/attractions/index.en.php>