

INSPIRING MEETINGS LOOKING AT THE SKYLINE OF BERLIN

















The ****Golden Tulip Berlin – Hotel Hamburg is located in the heart of the city just a few steps away from "Kurfürstendamm", the famous KaDeWe and the Europe Center. Nevertheless the hotel is quietly located in a small side street near the idyllic Tiergarten.







Other historical and cultural sights like "Unter den Linden", the Brandenburg Gate and Potsdamer Platz are also close to the hotel.

This is the perfect starting point for shopping and sightseeing tours.







Equipped with most modern conference technology, the meeting rooms of the Golden Tulip Berlin - Hotel Hamburg offer plenty of daylight and a ceiling height of 3.70 - 3.90 meters, ideal for pleasant work or stylish celebrations.

Guests may choose between the convention area KIEL at 11^{th} floor with a panoramic view above the centre of Berlin or the new convention place SYLT with a total area of 507 m² including a foyer and direct access to the hotel.

Our competent staff will be pleased to help you planning and organizing your event.

An underground car park with about 50 parking spaces is available for € 17.00 per day.

















The 190 modern and comfortable rooms are all equipped with shower or bath, air conditioning, radio, cable-TV, telephone, WIFI and mini bar. In August 2015 three floors (54 rooms) were completely refurbished and renewed. In addition to standard accommodations the hotel provides now: comfort rooms, superior rooms, executive rooms and four apartments.







Our restaurant "Rienäcker" offers a variety of exquisite seasonal and international dishes, open daily from 12:00 to 22:30.

In addition to the seasonally changing offer, you can enjoy the popular business lunch or a meal from our lunch menu during the week and have a break from the office day.







Our bar "Botho Lounge" is the perfect place to optimize your meeting. During the day you can enjoy coffee and cake specialties. In the evening choose from a wide variety of drinks, cocktails and small snacks.

Golden Tulip Berlin - Hotel Hamburg

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Conference Packages

To facilitate the planning and calculation for your event the Golden Tulip Berlin – Hotel Hamburg offers various arrangements.

These packages are valid from a minimum number of participants of 10 persons.

General Information

High-speed internet use is free of charge in the conference area and the rooms during the whole convention.













Dear guests,

a balanced diet gets more and more important. It is the basic for a healthy life and delivers energy to stay physically and mentally fit. Therefore our dishes are provided with the following symbols and will always be freshly made by our chefs.









vegetary

In addition we also follow a healthy and balanced diet on our breakfast buffet, our weekly business lunch as well as in the menu and buffet recommendations for our banquet and conference portfolio.

Furthermore: Our products are free of additives.











Comfort Arrangement

Welcoming coffee

coffee and tea (excl. coffee specialties)

Coffee break in the morning

coffee and tea (excl. coffee specialties) fresh fruits, sweet, substantial and healthy treats (daily changing content)

Drinks

mineral water unlimited in the conference rooms

Lunch

buffet á la chef including mineral water

Coffee break in the afternoon

coffee and tea (excl. coffee specialties) fresh fruits, sweet, substantial and healthy treats (daily changing content)

Providing of an **air conditioned** conference room according to the amount of participants.

Free wireless internet access in the whole conference area and the hotel rooms.

Conference setup:

desk pad, note pad and pen

Basic equipment

one LCD projector, one screen and one flipchart

Service during the whole convention

€ 59.00 per person all day

€ 49.00 per person half day*

We are offering all coffee specialties (e.g. Cappuccino, Espresso etc.) unlimited for additional \in 5.00 per person.

* Our half day conference package offers one coffee break and lunch and it is valid for a maximum of 4 hours.











Comfort Plus Arrangement

Welcoming coffee

Coffee, coffee specialties and tea

Coffee break in the morning

coffee and tea specialties and mineral water (still & sparkling) fresh fruits, sweet, substantial and healthy treats (daily changing content)

Drinks

non-alcoholic drinks and several juices unlimited in the conference room

Lunch

buffet á la chef mineral water inclusive

Coffee break in the afternoon

coffee and tea specialties fresh juices and mineral water (still & sparkling) fresh fruits, sweet, substantial and healthy treats (daily changing content)

Providing of an **air conditioned** conference room according to the amount of participants.

Free wireless internet access in the whole conference area and the hotel rooms.

Conference Setup:

desk pad, note pad and pen

Equipment

one LCD projector, one screen, one flipchart, one pin board, one facilitator tool case

Service during the whole convention

€ 69.00 per person all day

€ 59.00 per person half day*

* Our half day conference package offers one coffee break and lunch and it is valid for a maximum of 4 hours.











All inclusive Arrangement

Welcoming coffee

coffee, coffee specialties, tea & little snacks

Coffee break in the morning

coffee and tea specialties fresh juices and mineral water (still & sparkling) fresh fruits, sweet, substantial and healthy treats (daily changing content)

Drinks

non-alcoholic drinks, several juices, coffee and tea (excl. coffee specialties) unlimited in the conference room

Lunch

buffet á la Chef mineral water and non-alcoholic drinks inclusive

Coffee break in the afternoon

coffee and tea specialties, fresh juices and mineral water (still & sparkling) fresh fruits, sweet, substantial and healthy treats (daily changing content)

Providing of an **air conditioned** conference room according to the amount of participants.

Free wireless internet access in the whole conference area and the hotel rooms.

Conference Setup:

desk pad, note pad and pen

Equipment

one LCD projector, one screen, one flipchart, one pin board, one facilitator tool case & an interactive whiteboard

Service during the whole convention

€ 79.00 per person all day

€ 69.00 per person half day*

* Our half day conference package offers one coffee break and lunch and it is valid for a maximum of 4 hours.











Additionally you have the opportunity to choose further components for your coffee breaks, lunch and dinner:

Please inform us about your choice



























Menu and buffet suggestions

These menu and buffet suggestions will give you an insight into the culinary offer of our house.

However, they are only intended as a stimulus. Of course individual dishes or buffets can be varied according to your personal taste.

During the preparation our organizing office in cooperation with our kitchen team will gladly assist you.

















Buffet suggestion 1

Starters

Tomato mozzarella with ricotta walnut pesto

* * *

Colorful marinated paprika salad with Mediterranean herbs

* * *

Vitello Tonnato with baked capernal apples

* * *

Fig salad with sheep cheese and Parma ham

* * *

Fennel bean salad with tuna and lime

* * *

Salad from ciabatta with mushrooms, cucumbers and chili peperonata

* * *

Artichoke salad with roasted sardines,

Soup

tomatized minestrone

Main courses

Pork fillet stuffed with olives and basil

* * :

Chicken Saltimbocca with Parma ham and sage

* * *

Fillet of fillet with potatoes fennel ragout

Side dishes

Courgettes and aubergine

* * *

Polenta and casarecce noodles

Dessert

Vanilla tiramisu with chocolate sauce

* * *

Oranges panna cotta











Buffet suggestion 2

Starters

Potato salad with bacon and onions

* * *

Beetroot salad with onions

* *

Noodle salad with peas and ham

* * *

Smoked salmon with horseradish

* *

Lollo Rosso, iceberg salad and sour lettuce

* * *

French and cocktail dressing

Soup

Potato soup with sausages

Main dishes

Steamed cod with spinach and rice

* * *

Kassler (Pork) with sauerkraut and potato pancake

* * *

Baked meatloaf with leeks and onion vegetables

Dessert

Red berry with vanilla sauce

* * *

Berliner "special dessert" with raspberry











Buffet suggestion 3

Starters

Tapas with different bites (depending on the type)

* * *

Seafood salad with shrimps and lime oil

* * *

Fried vegetables in thyme and rosemary

* * *

Stuffed tomatoes with Parmesan

* * *

Honey melon with air-dried ham

* * *

Truffled salami on inlaid mushrooms

* * *

Vitello Tonnato with capers and arugula

* * :

Buffalo mozzarella with tomatoes marinated in old balsamico

Soup

Tomato soup with basil

Pasta

Baked gnocchi with spinach, gorgonzola and pine nuts

Main courses

Fillet of fish fillet with chard

* * :

Chicken Saltimbocca with Parma ham and sage

* * :

Pork fillet in tomato aubergine vegetables

Side dishes

Penne with morels, artichokes potato gratin

Dessert

Lemon tart and chocolate tart with pistachios

* * >

With pizzas and perfume (mit Espresso und Grappa parfümierte Panna Cotta)

* * *

Almond cake and various muffins

* * *

Stuffed cream puffs with chocolate











Buffet suggestion 4 Vegetarian

Starters

Glass noodle with algae salad and roasted sesame

* * *

Bean and tomato quiche with pepper-salsa

* * *

Artichoke salad with grapes on parsley cheese

* * *

Baked potato and corn with sheep's cheese cream

* * *

Avocado cucumber salad with coriander

* * *

Cous cous salad with mango and arugula

* * *

Celery and cabbage pancakes

* * *

Zucchini salad with red onions

* * *

Beetroot salad with lentils and black pepper

Soup

Coconut soup with ginger and carrot

Main course

Vegetable curry with fresh cheese and cashew nuts and jasmine rice

* * *

Marinated tofu with grated coconut chips and shitake mushrooms

* * *

Wholemeal spaetzle with spinach in light parmesan sauce

Dessert

Yoghurt mousse with whipped cream jelly with roasted walnuts

* * *

Berry jelly with vanilla sauce

* * *

Marinated fruit with mint liqueur











Buffet suggestion 5

Starters

Tomato salad with onions

***** *

Cucumber salad with sesame

* * *

Carrot salad with mango and chives

* * *

White cabbage salad with vinegar oil marinade

* * *

Bean salad and sugar beet salad

* * >

Beef Salad and poultry salad

* * *

Lollo Rosso, Bianco and lamb's lettuce

* * >

Oranges and lime dressing

Soup

Chicken soup with vegetables

Main course

Beef goulash with peppers, mushrooms and rice

* * *

Roast maize chicken breast with carrots and potatoes

* * *

Fried tofu with salmon in vegetable Bolognese

Dessert

Marinated fruit

* * :

Chocolate panna cotta











Buffet suggestion 6

Starters

Smoked duck breast with peach ginger chutney

* * *

Goat's cheese rolls with wild berry ketchup

* * *

Crab roulade with lemon sauce and apple blossoms

* * *

Wild chocolates with cranberries

* * *

Poultry with dried tomatoes

* * *

Ham appetizers bruschetta

* * *

Bresaola ham with papaya and mango

* * *

Tomato mozzarella with old balsamico and basil

Soup

Potato saffron soup with rock mushroom ravioli

Main course

Tranches of veal fillet in apple juniper berry sauce

* * *

Beef roulade with honey and onion

* * *

Fried tuna filet in elderberry vinegar marinated in lemon-blood orange sauce

* * *

Cannelloni zucchini ricotta spinach casserole

Side dishes

Beans wrapped in bacon, truffle cauliflower, vanilla and ratatouille vegetables

* * *

Roasted potatoes and jasmine rice

Dessert

Chili chocolate apricot mousse

* * *

Cappuccino pyramid, raspberry pistachio mousse

* * *

Waldmeister tartlets, citrus fruits cheesecake











MENUE I

French onion soup with cheese croutons

* * *

ragout of pork with leeks and herbal pasta

* * *

junket with fruits

MENUE II

cucumber cream soup with stripes of smoked salmon

breaded chicken breast with mushrooms filled with cabbage carrot vegetables on potato wedges

fresh fruit salad with mint

MENUE III

endive with goat cheese

filled roulade of cattle in self grave with red cabbage and bread dumpling

apple strudel with whipped cream

MENUE IV

trout mousse with chicory at corn salad vinaigrette

blanquette of chicken with white mushrooms and peas with buttered rice

chocolate ice cream with almond brittles











MENUE V

Fresh rocket leafs with lemon and olive oil and parmesan shavings

* * *

roasted filet of coalfish with lemon sauce and roasted pineapple on potato Lyonnaise

* * *

blanc mange of almond with cherry sauce

MENUE VI

zucchini cream soup with croutons of brown bread

* * *

loin of pork braised throughout with tarragon sauce on cauliflower and duchess potatoes

* * *

stracciatella mousse chocolate flakes

MENUE VII

colored bean salad with peppers

* * :

chicken breast in onion tomato pepper sauce and green tagliatelle

* * *

almond cake

MENUE VIII

filled tomatoes with colored leaf salad

* * *

roast whitefish in butter with dill potatoes and cucumber salad

* * :

small cream puffs











Flying Buffet / Fingerfood Buffet

skewers of chicken breast and filled olives

ham rolls with radish curd

mini sausages and spicy meat balls

vegetable cocktail with herb cream sauce

oven cooked vegetables with tatare sauce

mousse of smoked salmon in a jar

prune

رصح

small apple-leek-quiche

roast beef rolls

sandwiches with chicken, ham, roast beef and cheese

graved salmon with Grissini

cherry tomatoes and mozzarella with basil

bruschetta with feta cheese

bruschetta with salmon

bruschetta with trout

slices of melon coated by ham

oven cooked apple rolls

chocolate fruit skewers

بهمي

mini tiramisu

بهمو

fruit tart

3 different kinds of finger food

€ 16.00 per person

5 different kinds of finger food

€ 22.00 per person

9 different kinds of finger food

€ 32.00 per person











Snack suggestions

All snack suggestions will be served from a minimum of 10 participants.

Snack suggestion I

★half of a bun with: ham, cheese or salami (two halves per person)

€ 5.00 per person







Snack suggestion II:

★soup of the season ★half of a bun with: ham, cheese or salami (two halves per person)

€ 8.00 pro Person







Snack suggestion III:

★soup of the season★tomato and mozzarella skewer with basil★Vitello of turkey with capers and anchovies roast beef rolls

melon and leeks saladmini cream puffsmini muffinssmall plate of fruits

€ 16.00 per person











Snacks

CANAPÉS

pickled herring with pumpernickel	€ 3.00
cream cheese with radish and sprouts	€ 2.70
serrano ham with honeydew slices	€ 3.00
roast beef with pickles	€ 3.20
Italian salami with olives	€ 2.70
smoked salmon and creamed horseradish	€ 3.20
brie cheese and grapes	€ 2.70

CIABATTA

tuna salad	€ 5.50
rocket salad and tomato	€ 4.50
herb cream cheese	€ 4.50

SANDWICHES

smoked salmon	€ 9.50
	0 7.00
roast beef	€ 8.00
serrano ham	€ 8.00
cheese and ham	€ 6.50
tuna salad	€ 7.50
tomato and mozzarella	€ 5.00

SOUPS AND STEWS (from 10 persons)

cream soup of crustaceans	€ 6.00 per person
spicy goulash soup	€ 7.00 per person
broth of veal with swabian pockets	€ 4.50 per person
broth of tomato soup with chervil	€ 5.50 per person
broth of mushrooms with pan cake stripes	€ 5.50 per person
cream soup of potato and leek with bacon	€ 4.50 per person
tomato cream with basil	€ 4.50 per person
lentil stew with slices of sausage	€ 5.50 per person











Small summary of our wine list:

WHITE WINE

GERMANY

Riesling Kabinett Eltvilller Langenstück WEINGUT C. BELZ, FAMILIE RIES

0.75 I € 22.00

ITALY

Pinot Grigio DOC Azienda Agricola Pittaro Grave del Friuli

0.75 I € 24.00

FRANCE

Chardonnay Les Vigneaux Vin de pays d'Oc

0.75 | € 22.00

REDWINE

GERMANY

Dornfelder Rheinhessen Weingut Frey

0.75 I € 22.00

FRANCE

Merlot Vins de Pays d'Oc Pierre & Remy Gauthier

0.75 I € 23.00

SPAIN

Sembro Tinto Ribera del Duero D.O. Finca El Quinon

0.75 I € 27.00

Our wine cellar offers a great choice of wines! Please ask for recommendations.











meeting rooms Sylt

Room	Size sq	Room rental all day	Room rental half day (max. 4 hrs.)	Providing of Set up
Sylt 1 - 5	356	€ 1800.00	€ 900.00	€ 300.00
Sylt 2 - 4	190	€ 1200.00	€ 600.00	€ 200.00
Sylt 1 - 2	89	€ 600.00	€ 300.00	€ 100.00
Sylt 4 - 5	109	€ 650.00	€ 325.00	€ 100.00
Sylt 1	60	€ 450.00	€ 280.00	€ 100.00
Sylt 2	29	€ 250.00	€ 170.00	€ 50.00
Sylt 3	134	€ 1000.00	€ 500.00	€ 200.00
Sylt 4	27	€ 200.00	€ 140.00	€ 50.00
Sylt 5	82	€ 430.00	€ 260.00	€ 100.00
Foyer	153			

meeting rooms 11th floor

Room	Size sq	Room rental all day	Room rental half day (max. 4 hrs.)	Providing of Set up
Kiel 1 - 6	230	€ 1000.00	€ 600.00	€ 200.00
Kiel 1 - 3	100	€ 600.00	€ 350.00	€ 100.00
Kiel 4 - 6	111	€ 650.00	€ 380.00	€ 100.00
Kiel 1 - 2 / Kiel 2 - 3	66	€ 400.00	€ 240.00	€ 50.00
Kiel 4 -5 / Kiel 5 - 6	74	€ 430.00	€ 260.00	€ 50.00
Kiel 1, Kiel 2 & Kiel 3	33	€ 250.00	€ 170.00	€ 30.00
Kiel 4, Kiel 5 & Kiel 6	37	€ 270.00	€ 180.00	€ 30.00

High Speed Internet access at the meeting room is free of charge!











Sylt

CONVENTION PLACE ROOM CAPACITY	CE m²					** **	•••••
Sylt I - 5	356	320	74	64	192	200	115
Sylt I - 2	89	80	28	24	48	45	29
Sylt 4 - 5	109	100	34	30	64	54	35
Sylt 2 - 4	190	180	59	42	110	90	61
Sylt I	60	54	20	20	32	27	19
Sylt 2	29	26	10	8	16	18	6
Sylt 3	134	120	42	36	72	63	43
Sylt 4	27	24	10	8	14	18	6
Sylt 5	82	84	28	20	44	45	27
Sylt Foyer	153	126					

Kiel

CONVENTION PLA ROOM CAPACITY	MCE m ²						•••••
Kiel I - 6	230	190	70	60	120	120	60
Kiel I - 3	100	90	50	45	60	48	24
Kiel 4 - 6	111	100	55	50	70	48	24
Kiel I - 2	66	44	20	17	33	40	20
Kiel 2 - 3	66	44	20	17	33	40	20
Kiel 4 - 5	74	49	25	18	37	40	20
Kiel 5 - 6	74	49	25	18	37	40	20
Kiel I	33	25	13	10	15	16	8
Kiel 2	33	25	13	10	15	16	8
Kiel 3	33	25	13	10	15	16	8
Kiel 4	37	29	15	12	19	16	8
Kiel 5	37	29	15	12	19	16	8
Kiel 6	37	29	15	12	19	16	8











Conference and communications equipment

Projection equipment Overhead projector Portable flat screen Data projector Portable projection screen Projection screen	1.50 m x 1.80 m 4.00 m x 4.00 m	€ 30.00 € 60.00 € 60.00 € 60.00
Interactive Whiteboard (RICOH Whiteboard D5500)		€ 70.00
Sound equipment Wireless microphone (with speakers)		€ 50.00
Headset (with speakers)		€ 50.00
Microphone with a cable (with speakers)		€ 30.00
Usage of DVD player/CD-player Usage of Speakers		€ 55.00 € 50.00
Other equipment DVD-Player Lectern Laser pointer Flipchart Moderator's case Pin board		€ 55.00 € 25.00 € 5.00 € 25.00 € 25.00
Floor spots Dance floor		€ 35.00 € 150.00
Photocopy (per sheet) Transparency sheet (per sheet) Transparency copy (per sheet)		€ 0,25 € 0,75 € 1,00

Further not listed technical equipment can be rented.

All prices are including VAT. Prices are subject to alterations.

Please note that delivery to 11th floor is possible via two elevators which have a maximum load of 525 kg (each elevator).

The access to the 11th floor and the conference area SYLT is accessible by wheelchair.











Directions from the East, West and South of Germany

Coming from the motorway you drive onto the "Berliner Ring" until you get to the junction "Berlin Zentrum". There you get to the junction "Autobahnkreuz Funkturm" via the A 115.

Take the exit-ramp "Kurfürstendamm", take a left turn at the roundabout "Rathenauplatz" into the Kurfürstendamm. You stay on Kurfürstendamm, past the memorial church, drive past the KaDeWe and take a left turn at the next big junction ("An der Urania").

At the next junction you take another left turn into "Kurfürstenstraße". After a couple of meters you take a left turn into "Landgrafenstraße" and you will be able to see the Golden Tulip Berlin - Hotel Hamburg.

Directions from the North of Germany

Coming from the motorway you drive onto the "Berliner Ring" until the junction "Berlin Zentrum / Reinickendorf" and then stay on the city highway towards the center.

Take the exit-ramp "Spandauer Damm"and turn left into "Spandauer Damm". You stay on this street pass by the Schloss Charlottenburg until you get to the big roundabout "Ernst-Reuter-Platz".

Take the third exit and turn into "Straße des 17. Juni". Drive until the next roundabout "Großer Stern" and take the first exit into "Hofjägerallee". Stay on this street (it will change its name 3 times: Klingelhöfer Straße, Lützowplatz, Schillstraße). When you get to the crossing "Schillstraße"/ Kurfürstenstraße"you turn right and the next street right again into "Landgrafenstraße". You will be able to see the Golden Tulip Berlin – Hotel Hamburg now.

Distances

City Center Fair-Area	City West / Kudamm CityCube / Messe Berlin	0,2 km 4,5 km
Train stations	Berlin central station Zoologischer Garten Berlin Südkreuz	3,5 km 1,3 km 4,5 km
Airport	Berlin Schönefeld Berlin Tegel	25,00 km 8,0 km
Underground/ S-Bahn	U Wittenbergplatz S Zoologischer Garten	0,7 km 1,3 km
Bus	Linie 100 Schillstrasse	0,1 km











GPS: 52° 30' 14.86" N, 13° 20' 54.45" E









