



centro*vital*

HOTEL · SPA & SPORT · HEALTH

Conferences and events

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The Brauereihof – history

Due to the lack of space in the “Charlottenstrasse”, the Spandau brewer Emil Leue bought a lumberyard in the “Neuendorfer Strasse” for 18,000 thalers in 1873. There he built a brewery that began operations in 1876. In 1897 Emil Leue sold the brewery to Patzenhofer AG, which was renamed Schultheiss-Patzenhofer in 1920, finally changing its name to Schultheiss in 1938. After the Second World War in 1948, export sales were expanded and the popular “Patz-Pils” was transported to 40 countries by ship and truck. However Schultheiss Brauerei was also unable to resist the competitive pressure of the existing large breweries. In 1992 the parent company “Brau und Brunnen” had to close the brewery. However today beer is still brewed in Spandau: at “Gurken Evers” and in the Brauhaus Spandau.

The Brauereihof – 2004 until today

In 2004 the heritage-listed building Brauereihof No. 6 was opened as “centrovital” after several years of restoration work. Located in Berlin’s City West, directly at Lake Spandau, you will discover a hotel, spa, sports club, pleasure and health in a combination entirely unique in Germany. Behind the historic brick facade modern lightness is merged with tradition. Warm, natural colours combined with fine woods assure that the atmosphere enhances the guest’s sense of well-being. 158 modern rooms, 11 multi-function conference rooms and a rich gastronomic selection offer all the advantages of a 4 star hotel. Relax in the centrovital Day SPA, the Siddhalepa Ayurveda Center and a spa landscape with a 25-meter pool. The “SPA & Sportclub” is equipped with the newest generation of multimedia technogym machines, Galileo Vibration Training and Kinesis equipment, and a comprehensive selection of classes is on offer. The adjacent health center supports health and recovery, for example with outpatient orthopaedic rehabilitation, physiotherapy, ergotherapy, prevention and nutrition advice.

We would be pleased if you would consider centrovital as a suitable environment for your event. This information will give you a glimpse into the services we offer. Naturally everything can be tailored to your individual needs.

General information and opening hours

Gastronomy

Restaurant Kochkunst

Location:	1 st floor	
Capacity:	Indoor: 110 Outdoor: 76	
Suitability:	Events of all types Dinner Reception	
Cuisine:	Light and creative cuisine	
Opening hours:	Breakfast	
	Monday – Friday	06:30 am – 10:30 am
	Saturday, Sunday & public holiday	07:00 am – 10:30 am
	À la carte	
	Tuesday – Saturday	12:00 pm – 10:00 pm
	Sunday – Monday (kitchen closing 11:00 pm)	12:00 pm – 01:00 am

Bar & Bistro Backstein

Location:	Main floor	
Capacity:	Indoor: 60 Outdoor: 25	
Suitability:	Events of all types Dinner Reception	
Cuisine:	Tapas, typical „Berlin cuisine“, rustic and hearty dishes	
Opening hours:	Tuesday – Saturday (kitchen closing 00:00 am)	05:30 pm – 01:00 am

Brennbar (SPA area)

Location:	1 st floor	
Capacity:	Indoor: 35	
Suitability:	Smaller events	
Opening hours:	Monday – Saturday	10:00 am – 11:00 pm
	Sunday & public holiday	10:00 am – 10:00 pm

Rooftop Bar

Open during summer time from May – September, only for hotel guests, members and day guests of the SPA & Sportclub

Location:	centrovital, 5 th floor	
Capacity:	Outdoor: 20	
Suitability:	Smaller events	
Opening hours:	Monday - Saturday	12:00 pm – 11:00 pm
	Sunday & public holidays	12:00 pm – 10:00 pm

SPA & Sportclub

Sportclub

Opening hours:	Monday – Friday	07:00 am – 11:00 pm
	Saturday, Sunday & public holiday	08:00 am – 10:00 pm

SPA & Sauna

Opening hours:	Monday – Saturday (sauna until 10:30 pm)	07:00 am – 11:00 pm
	Sunday & public holiday (sauna until 09:30 pm)	07:00 am – 10:00 pm

centrovital Day SPA

Opening hours:	Monday – Wednesday	11:00 am – 07:00 pm
	Thursday – Saturday	09:00 am – 09:00 pm
	Sunday & public holiday	09:00 am – 08:00 pm

Siddhalepa Ayurveda Center

Opening hours	Monday, Tuesday, Thursday, Sunday	10:00 am – 06:00 pm
	Friday & Saturday	10:00 am – 08:00 pm

And by appointment.
Wednesday: closed

Getting here

Driving to the hotel is easy. Simply follow the directions.

To locate this hotel using a GPS navigation system, please use the following address and/or coordinates:

Neuendorfer Straße 25
13585 Berlin

N 52,546613°
E 13,210228°

Directions via Event Island Eiswerder

From the North

Driving on motorway A10 keep on the right on motorway A111 and follow the signs to airport Tegel/Berlin-Zentrum (Zoo)/Berlin-Charlottenburg. Take exit Heckerdamm, go on drive and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee. After 2.5 km turn to your right into the Daumstraße and go on driving. After approximately 1.0 km turn to your left into the Kleine Eiswerderstraße and go on driving into the Eiswerderstraße. After approximately 1.2 km turn to your left into the Neuendorfer Straße. After approximately 100 m you will see centrovital on the left side.

From the South

On motorway A10 go on driving and keep to the right in direction of motorway A115, at motorway interchange Funkturm follow motorway A100 in direction Hamburg/Wedding. Take exit Siemensdamm and go on Nonnendammallee; after 2,5 km turn to your right into the Daumstraße and go on driving. After approximately 1,0 km turn to your left into the Kleine Eiswerderstraße and go on driving into the Eiswerderstraße. After approximately 1,2 km turn to your left into the Neuendorfer Straße. After approximately 100 m you will see centrovital on the left side.

From the East

On motorway A10 go on driving in direction northwest. At exit motor interchange Oranienburg follow motorway A111 in direction Flughafen Tegel/Berlin-Zentrum, after approximately 22 km take exit Heckerdamm, go on drive and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee; after 2.5 km turn to your right into the Daumstraße and go on driving. After approximately 1.0 km turn to your left into the Kleine Eiswerderstraße and go on driving into the Eiswerderstraße. After approximately 1.2 km turn to your left into the Neuendorfer Straße. After approximately 100 m you will see centrovital on the left side.

Directions for the arrival by car

From the West

At motorway interchange Werder follow motorway A10 in direction Prenzlau/Hamburg/Stettin and at exit Berlin-Spandau follow the federal road B5 in direction Berlin-Zentrum/Falkensee. Turn left on Nennhauser Damm and after approximately 1.6 km turn right on Brunsbütteler Damm, after about 4.0 km turn left into Klosterstraße. Go on Altstädter Ring for 800 m and at the roundabout take second exit Neuendorfer Straße; centrovital is on the right side.

From the North

On motorway A10 go on driving. Keep on the right on motorway A111 and follow the signs to airport Tegel/Berlin-Zentrum (Zoo)/Berlin-Charlottenburg. Take exit Heckerdamm, go on driving and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee; Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße, after approximately 800 m you will see centrovital on the right side.

From the South

On motorway A10 go on driving and keep to the right in direction motorway A115, at motorway interchange Funkturm follow motorway A100 in direction Hamburg/Wedding. Take exit Siemensdamm and go on Nonnendammallee; Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße. After approximately 800 m you will see centrovital on the right side.

From the East

Go on driving on motorway A10 in direction northwest. At exit motor interchange Oranienburg follow motorway A111 in direction airport Tegel/Berlin-Zentrum, after approximately 22 km take exit Heckerdamm, go on driving and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee; Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße. After approximately 800 m you will see the centrovital on the right side.

By train

If you are travelling by train, get off at the train station Spandau and take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

By bus

From the train station Spandau take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to the centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

By airplane

Airport Tegel, public transportation

Bus route X9 to U Jakob-Kaiser-Platz. Take subway U7 to Rathaus Spandau. From the train station Spandau take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to the centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

Airport Schönefeld, public transportation

S45 to Südkreuz. Take S41 to Westkreuz and S5 to Bahnhof Spandau. From the train station Spandau take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to the centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

The rooms

centrovital Hotel has 158 elegant rooms and suites.
All rooms can be booked as single or double rooms.

Warm and natural colors in combination with high-quality woods provide a relaxing atmosphere.

Superior room (120 rooms)

- Room size approx. 20 sqm

Comfort room (19 rooms)

- Lake view
- Room size approx. 25 sqm
- Bathroom approx. 4 sqm with shower

Junior Suite (5 Junior Suites)

- Large sleeping and living space
- Room size approx. 40 sqm
- Bathroom with approx. 9 sqm with bath tub and extra shower

Junior Suite Corner (3 Junior Suites Corner)

- Lake view
- Room size approx. 40 sqm
- Bathroom approx. 9 sqm with bath tub and extra shower

Suite (1 Suite)

- Large sleeping and living space
- Room size approx. 60 sqm
- Walk-in closet
- Kitchenette with microwave

All rooms are equipped with complimentary water, free WIFI access plus tea- and coffee making facilities.

Furthermore we offer 6 wheelchair-accessible rooms and 4 single rooms (room size approx. 21sqm). All rooms are equipped with two beds (size of mattress 2 x 0.90 m x 2.00 m). In a few rooms you will find king-size beds (size of mattress 1.60 m x 2.00 m) or grand lits (size of mattress 1.20 m x 2,00 m). All beds are equipped with health supporting mattresses. Upon request you will receive pillows for allergy sufferers.

Based on health related aspects we did not install air conditioning in the rooms.

We have 157 parking spaces in our on-site garage including specially marked spaces for women and physically disabled people. As of September 2016, hotel guests have access to two complimentary EV charging stations on the lower level of the centrovital car park. Only the regular parking fees apply.

Room rates

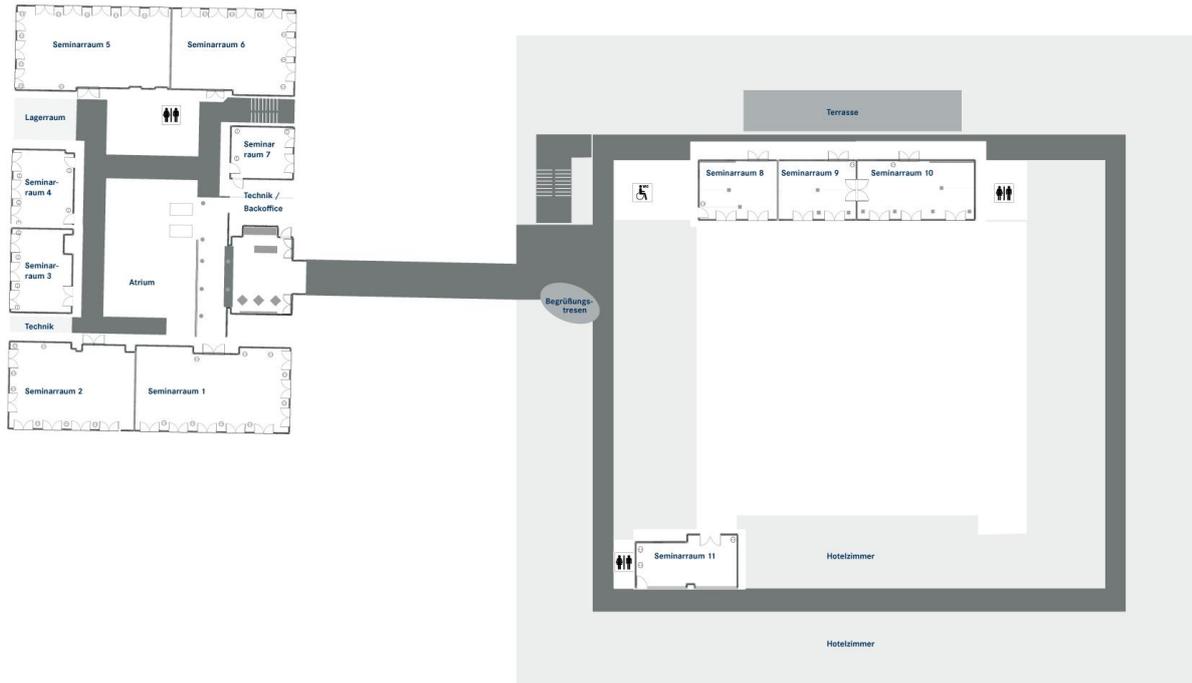
The room rates for your conventions:

79,- € in a single room (excluding breakfast), per room/night
99,- € in a double room (excluding breakfast), per room/night

For further information concerning room rates for your convention please do not hesitate to contact us.

phone: +49/30/818 75-239
email: bankett@centrovital-berlin.de

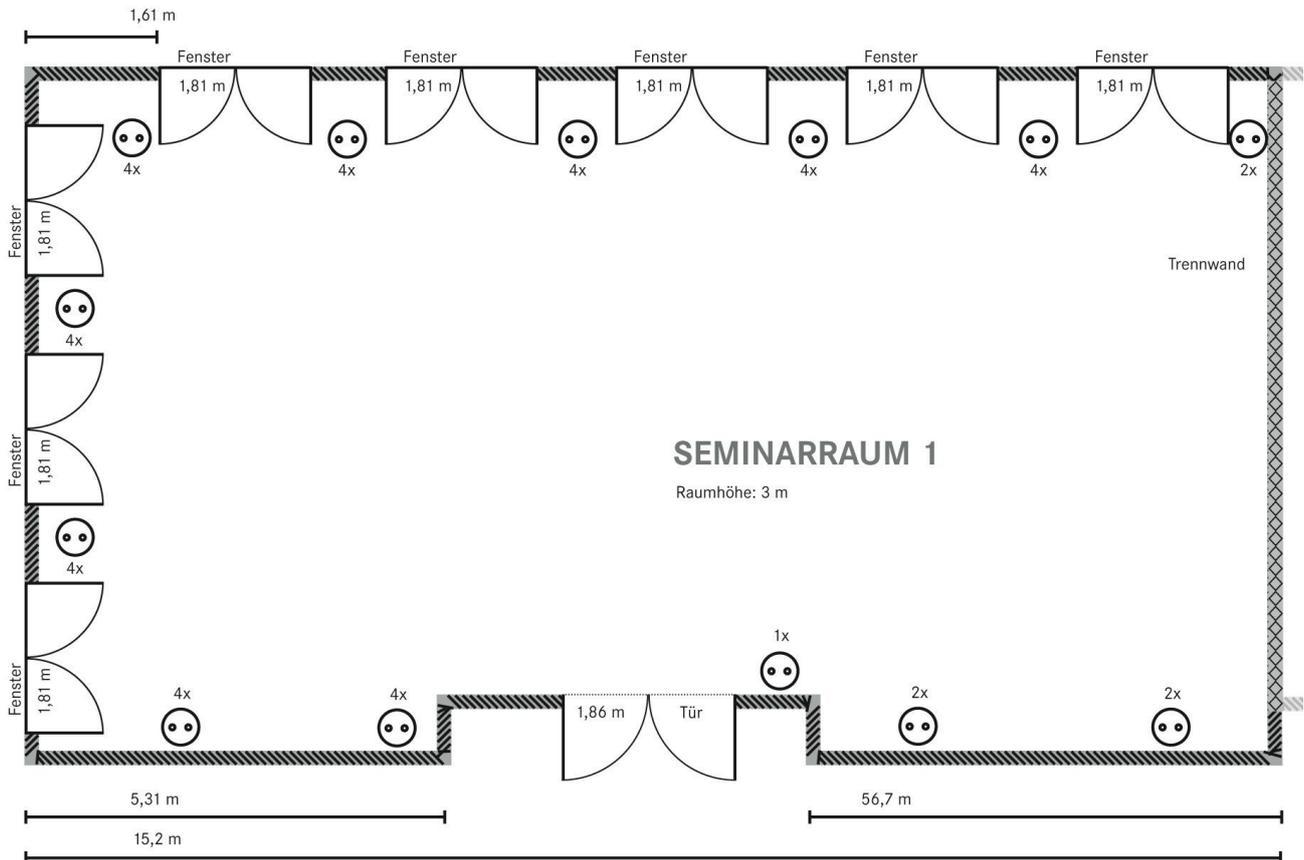
Overview conference area



Name	Size	Dimension (l x w in m)	Height	U-Form	Row of chairs	Parliamentary	Block
Conference room 1	130 sqm	15.0 x 8.5	3 m	34	100	56	32
Conference room 2	105 sqm	12.0 x 8.5	3 m	26	80	45	24
Conference room 3	50 sqm	8.0 x 6.0	3 m	18	28	15	16
Conference room 4	47 sqm	7.5 x 6.0	3 m	18	28	15	16
Conference room 5	121 sqm	15.0 x 8.0	3 m	34	100	56	32
Conference room 6	96 sqm	12.0 x 8.0	3 m	26	80	45	24
Conference room 7	32 sqm	5.0 x 6.0	3 m	8	15	x	10
Conference room 8	45 sqm	8.0 x 6.0	2.45 m	18	28	15	16
Conference room 9	45 sqm	8.0 x 6.0	2.45 m	18	28	15	16
Conference room 10	69 sqm	11.5 x 6.0	2.45 m	26	49	25	22
Conference room 11	44 sqm	10.0 x 4.5	2.39 m	15	32	17	16
Conference room 12	32.2 sqm	7.5 x 4.76	2.39 m	11	15	x	10
Conference room 1+2	235 sqm	27.5 x 8.5	3 m	60	200	110	58
Conference room 5+6	217 sqm	28.0 x 8.5	3 m	60	200	110	58
Conference room 8+9	90 sqm	15.0 x 6.0	2.45 m	26	70	30	30

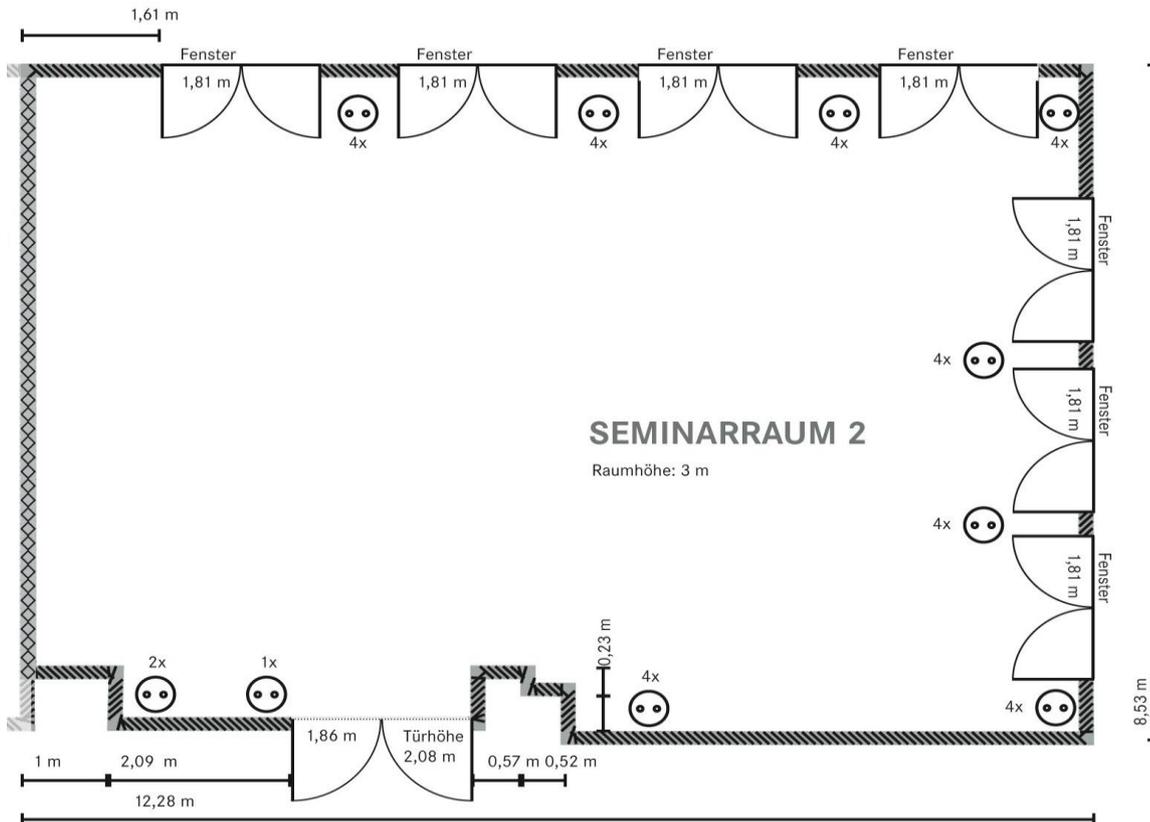
All conference rooms and areas are wheelchair accessible.

Footprint – conference room 1



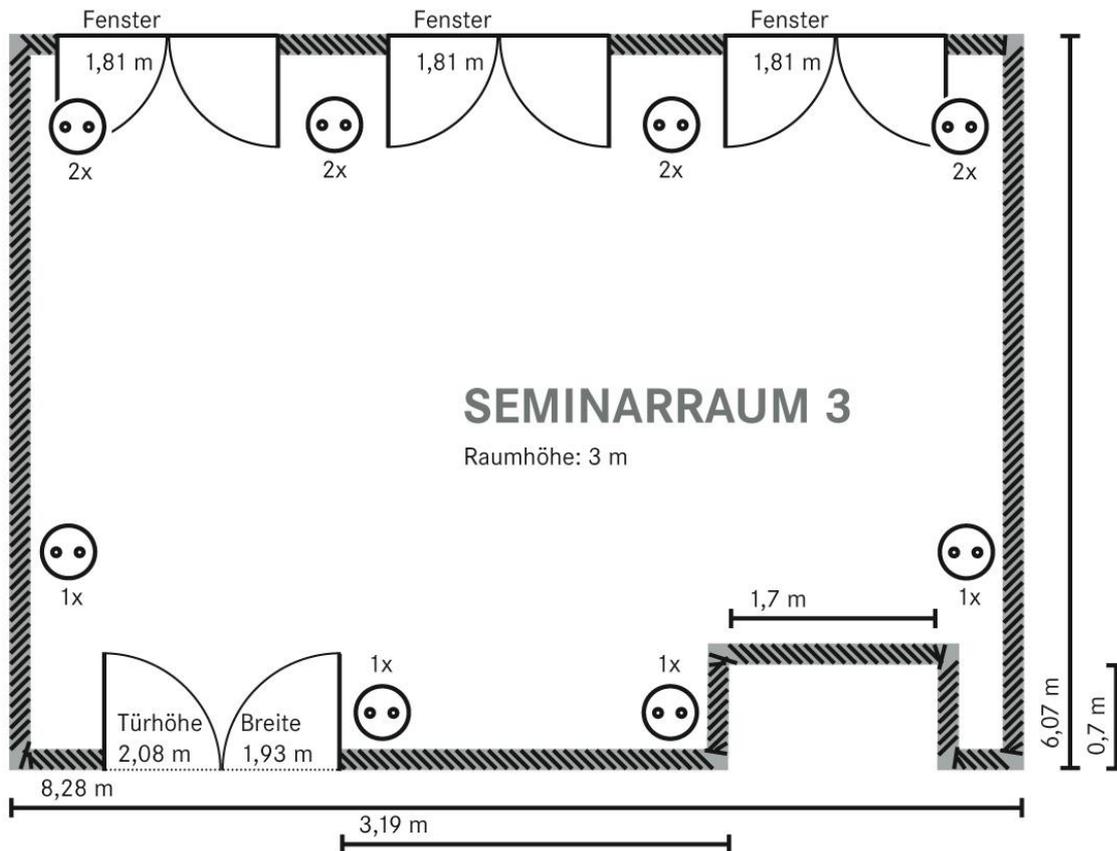
Length:	15.00 m
Width:	8.50 m
Height:	3.00 m
Gross/net area:	130 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	Yes
Illumination handling:	button
Illumination, segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 2



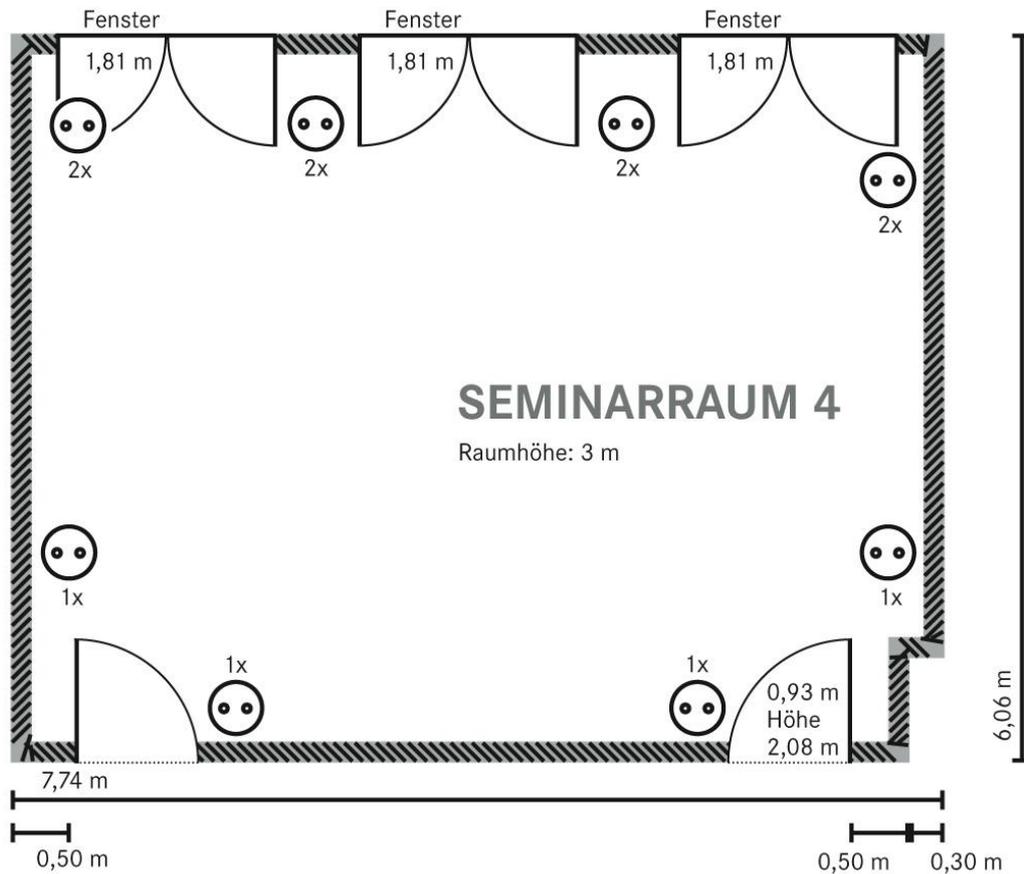
Length:	12.00 m
Width:	8.50 m
Height:	3.00 m
Gross /net area:	105 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 3



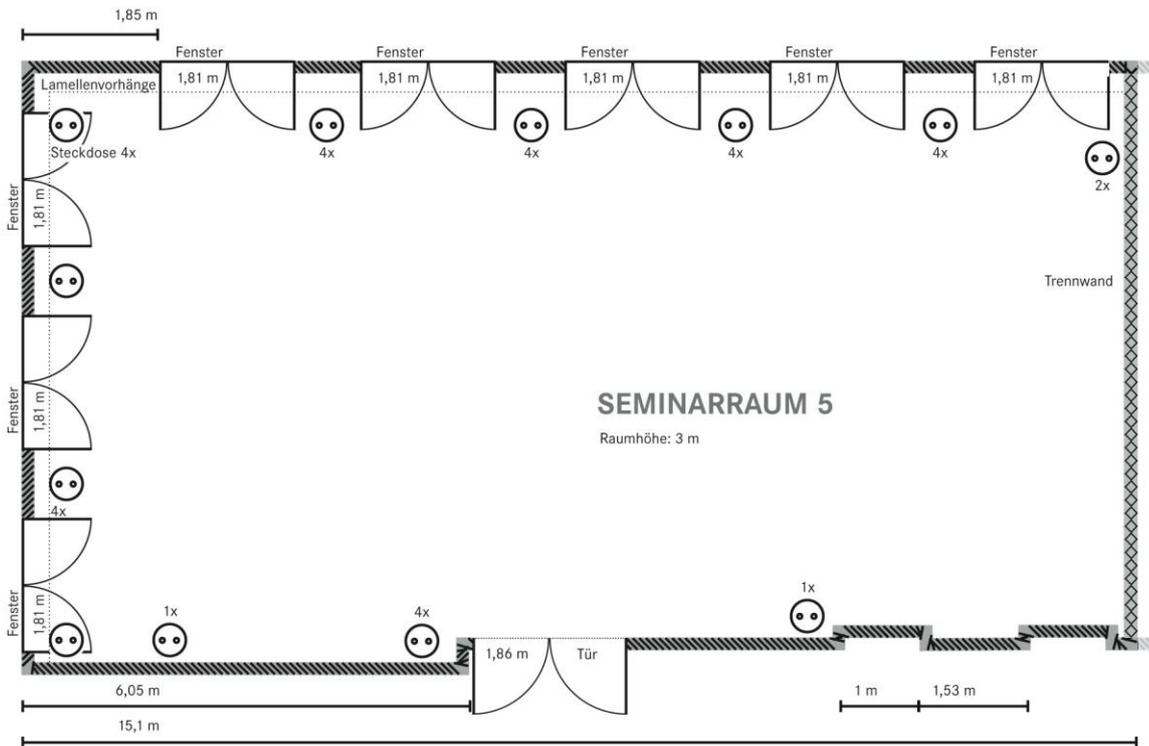
Length:	8.00 m
Width:	6.00 m
Height:	3.00 m
Gross /net area:	50 sqm
Invariable installations:	none
Seating formations:	individual
Windows o open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 4



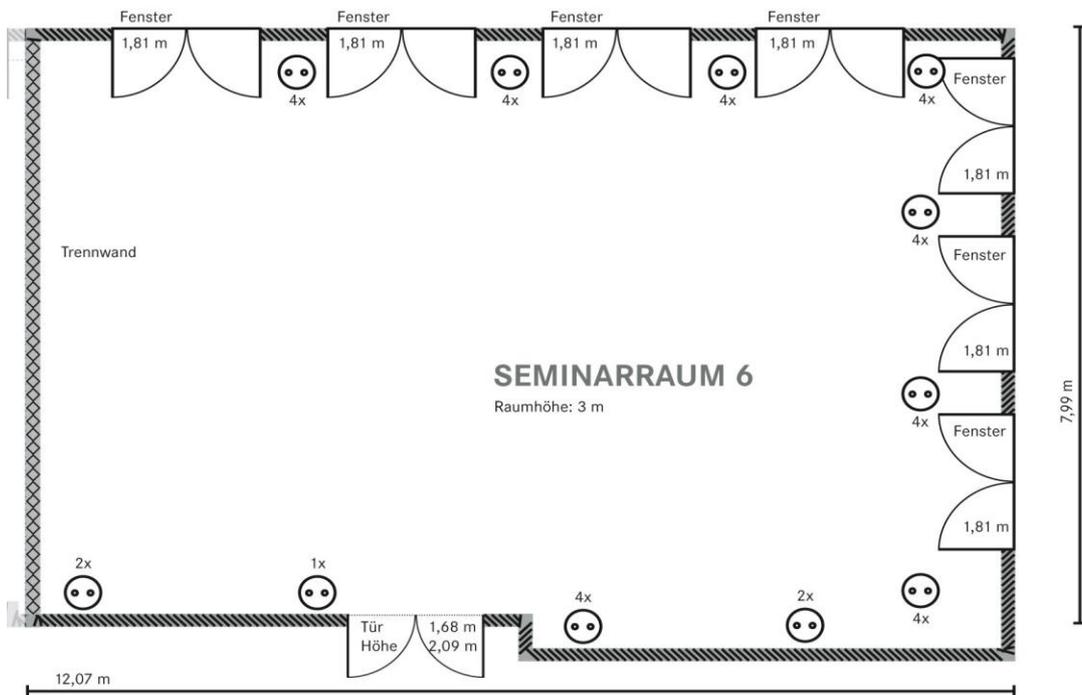
Length:	7.50 m
Width:	6.00 m
Height:	3.00 m
Gross /net area:	47 sqm
Invariable installations:	none
Seating formations:	individual
Windows o open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 5



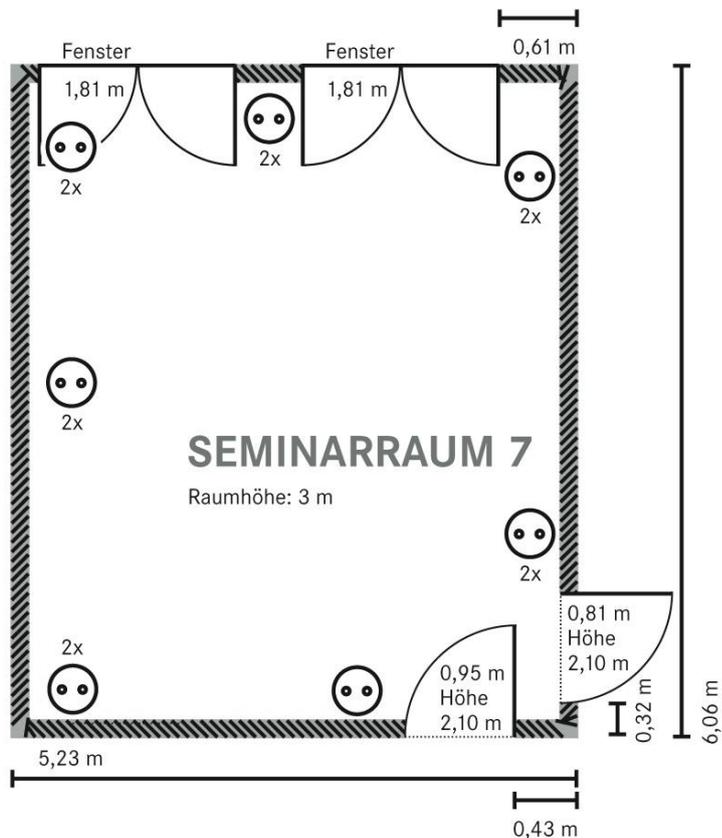
Length:	15.00 m
Width:	8.00 m
Height:	3.00 m
Gross /net area:	121 sqm
Invariable installations:	none
Seating formations:	individual
Window for opening:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 6



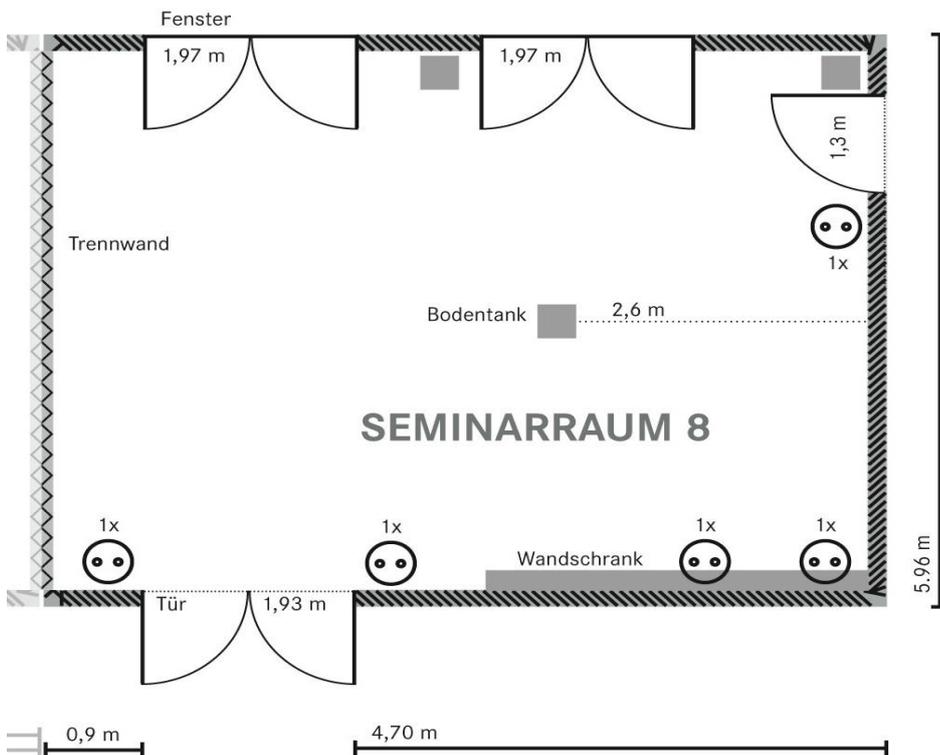
Length:	12.00 m
Width:	8.00 m
Height:	3.00 m
Gross/net area:	96 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 7



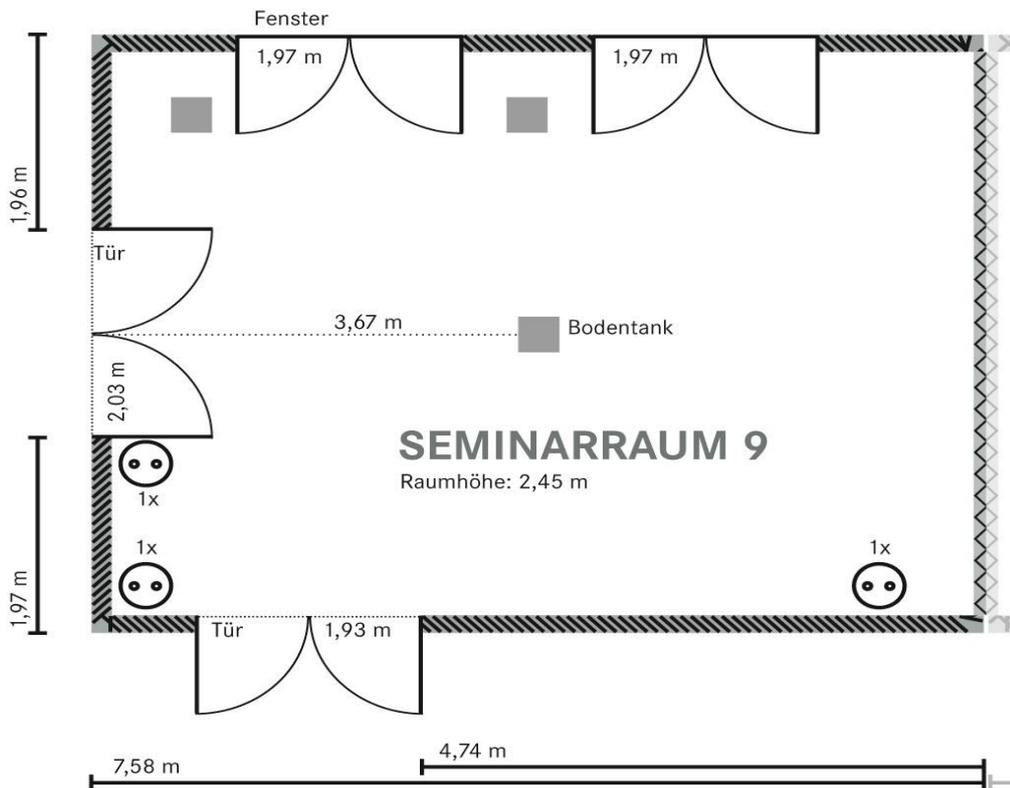
Length:	5.00 m
Width:	6.000 m
Height:	3.00 m
Gross/net area:	32 sqm
Invariable installations:	none
Seating formations	individual
Window for opening:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 8



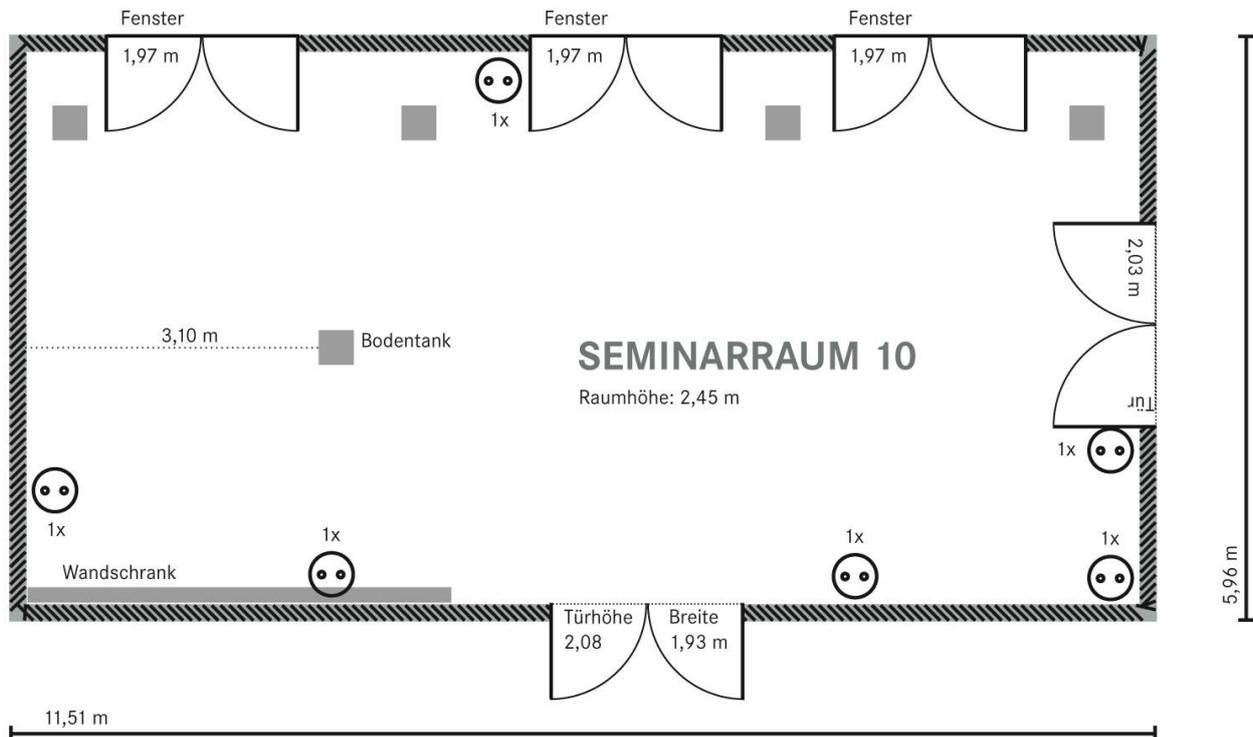
Length:	8.00 m
Width:	6.00 m
Height:	2.45 m
Gross/net area:	45 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning?	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint- conference room 9



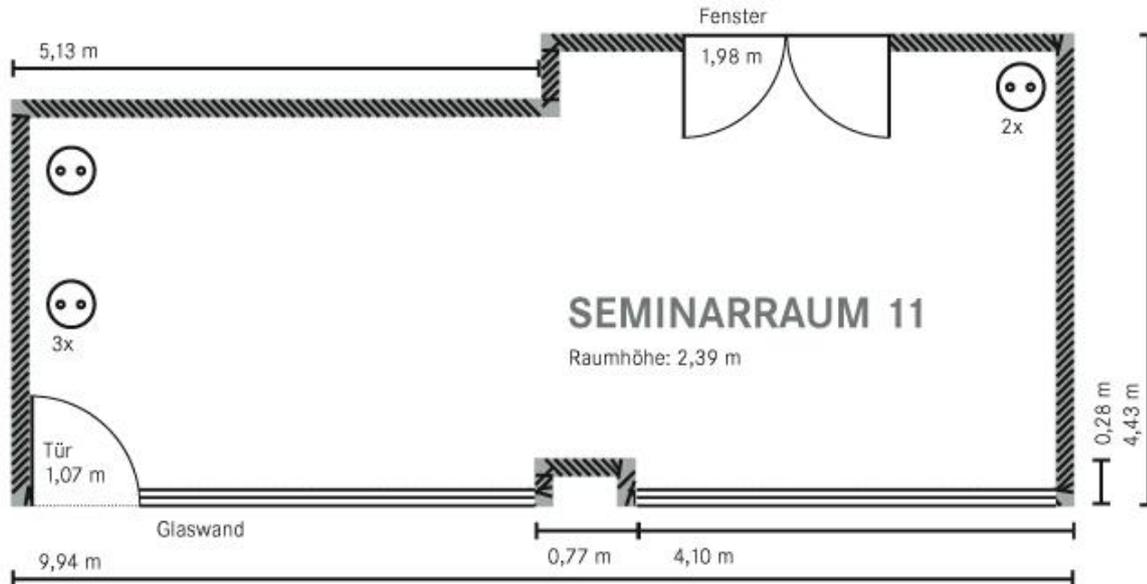
Length:	8.00 m
Width:	6.00 m
Height:	2.45 m
Gross/net area:	45 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 10



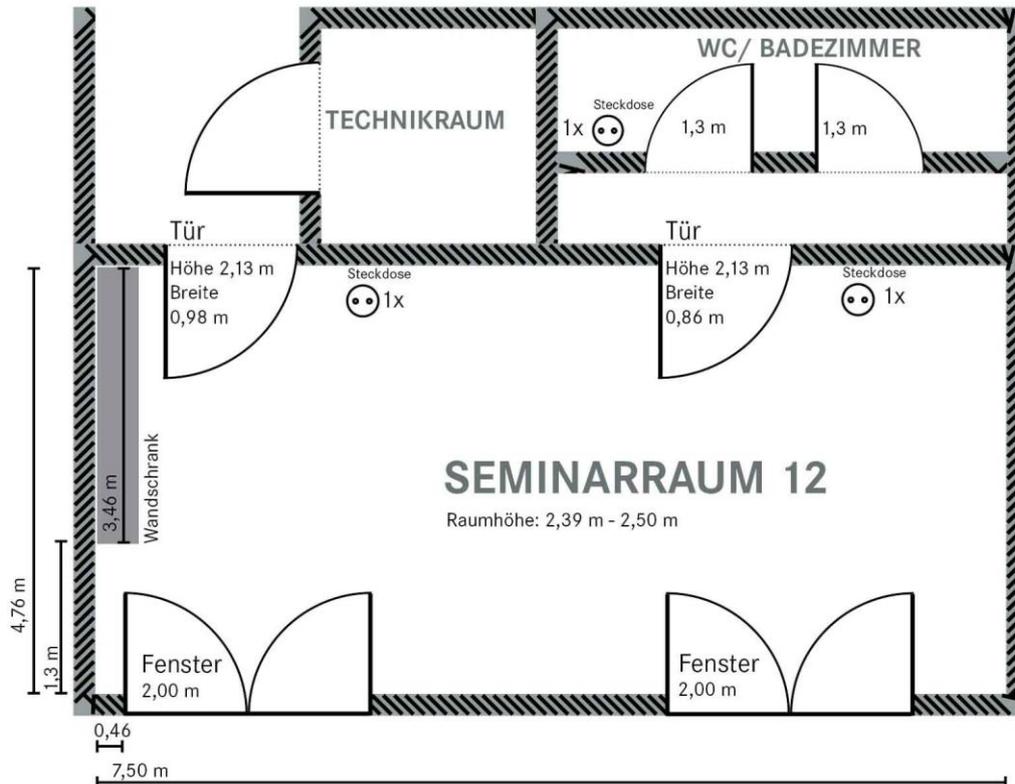
Length:	11.50 m
Width:	6.00 m
Height:	2.45 m
Gross/net area:	69 sqm
Invariable installations:	none
Seating formations	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 11



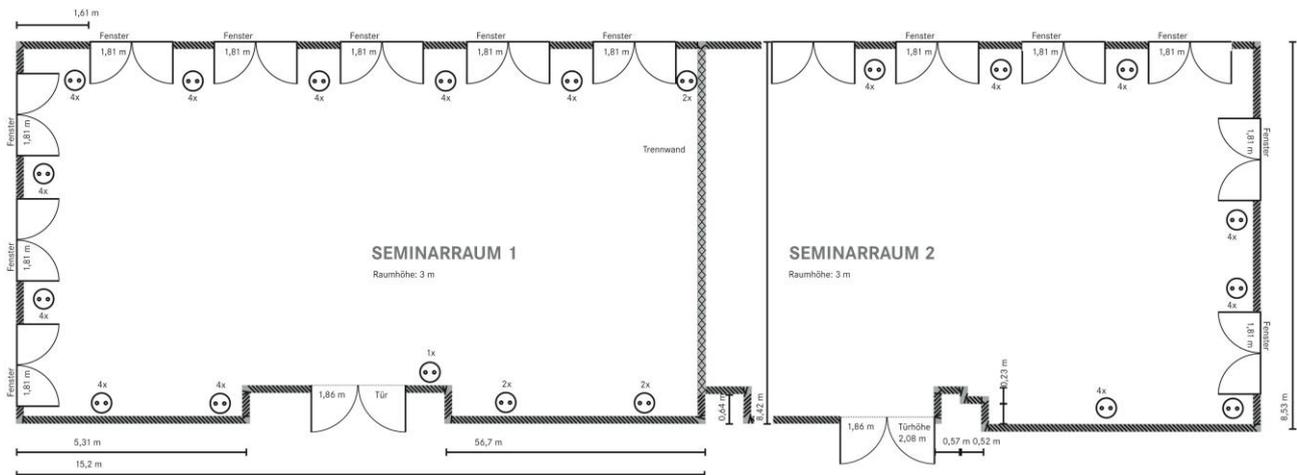
Length:	10.00 m
Width:	4.5 m
Height:	2.39 m
Gross/net area:	44 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 12



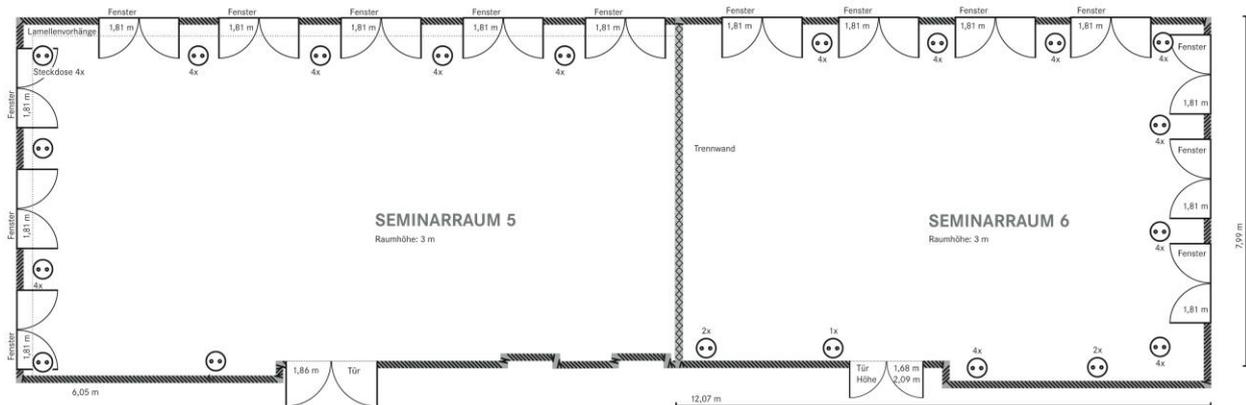
Length:	7.50 m
Width:	4.76 m
Height:	2.39 m
Gross/net area:	32.2 m ²
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m Max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 1+2



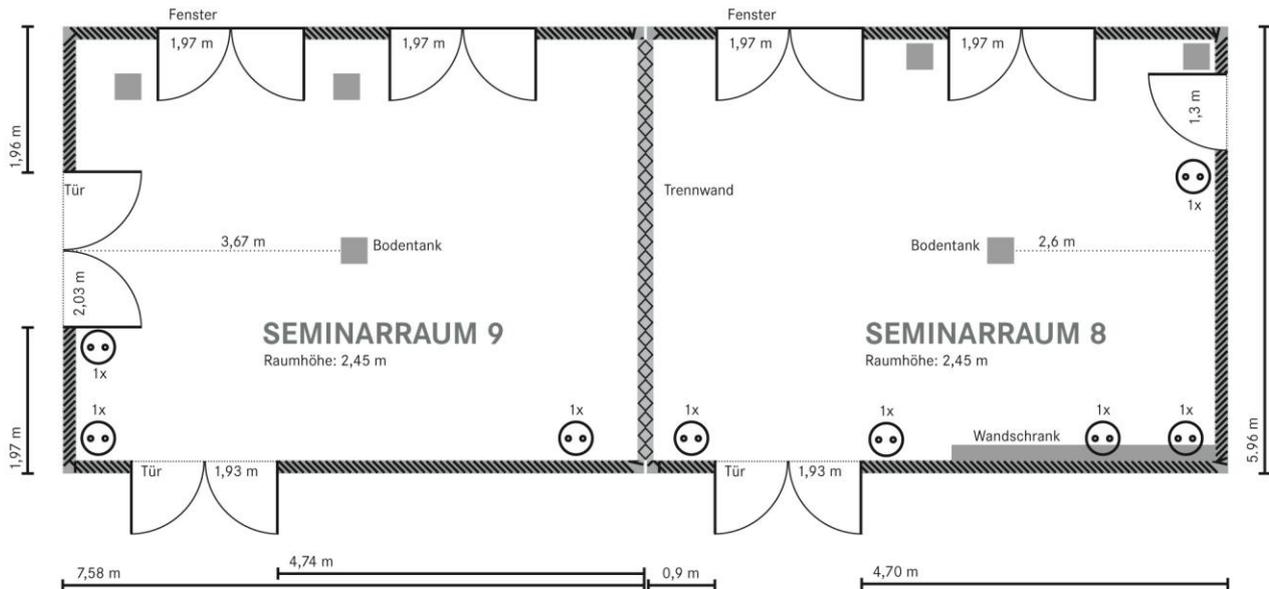
Length:	27.50 m
Width:	8.50 m
Height:	3.00 m
Gross/net area:	235 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination, segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint- conference room 5+6



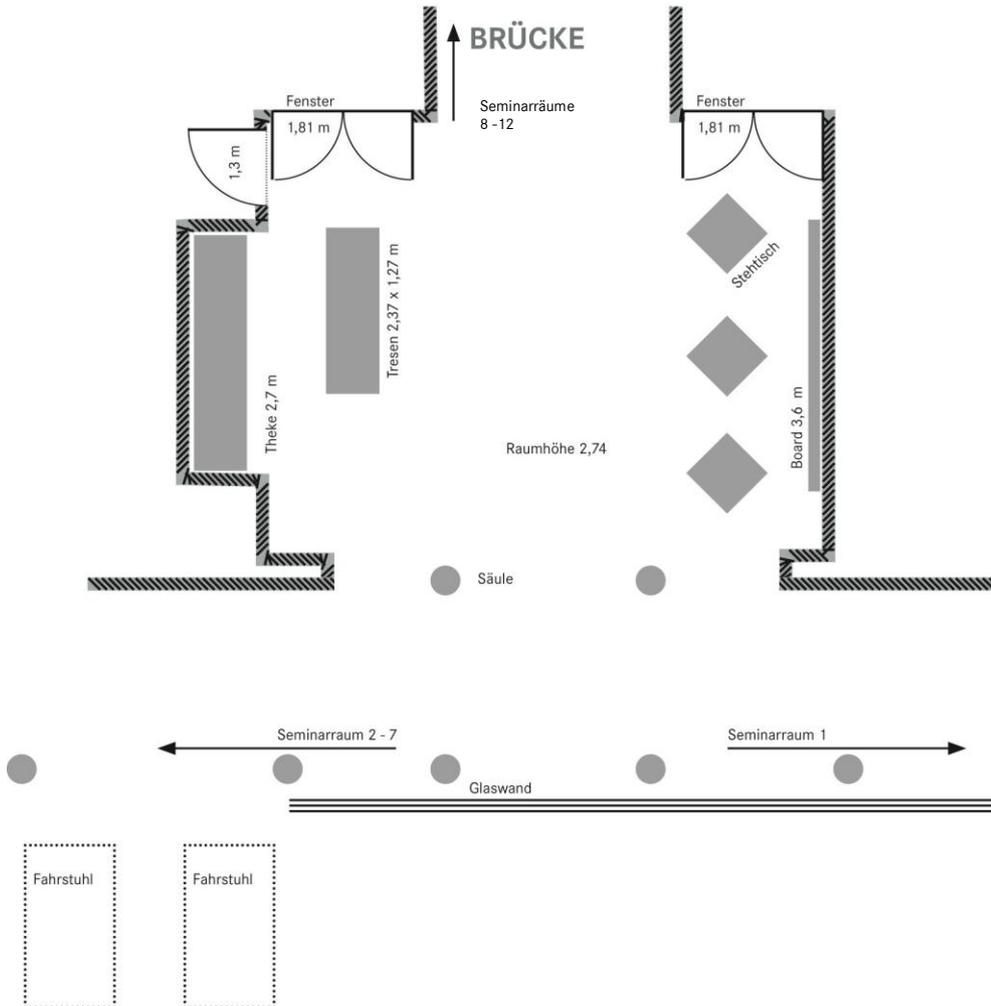
Length:	28.00 m
Width:	8.50 m
Height:	3.00 m
Gross/net area:	217 sqm
Invariable installations:	none
Seating formations:	individual
Window for opening:	yes
Ventilation/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen:	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – conference room 8+9

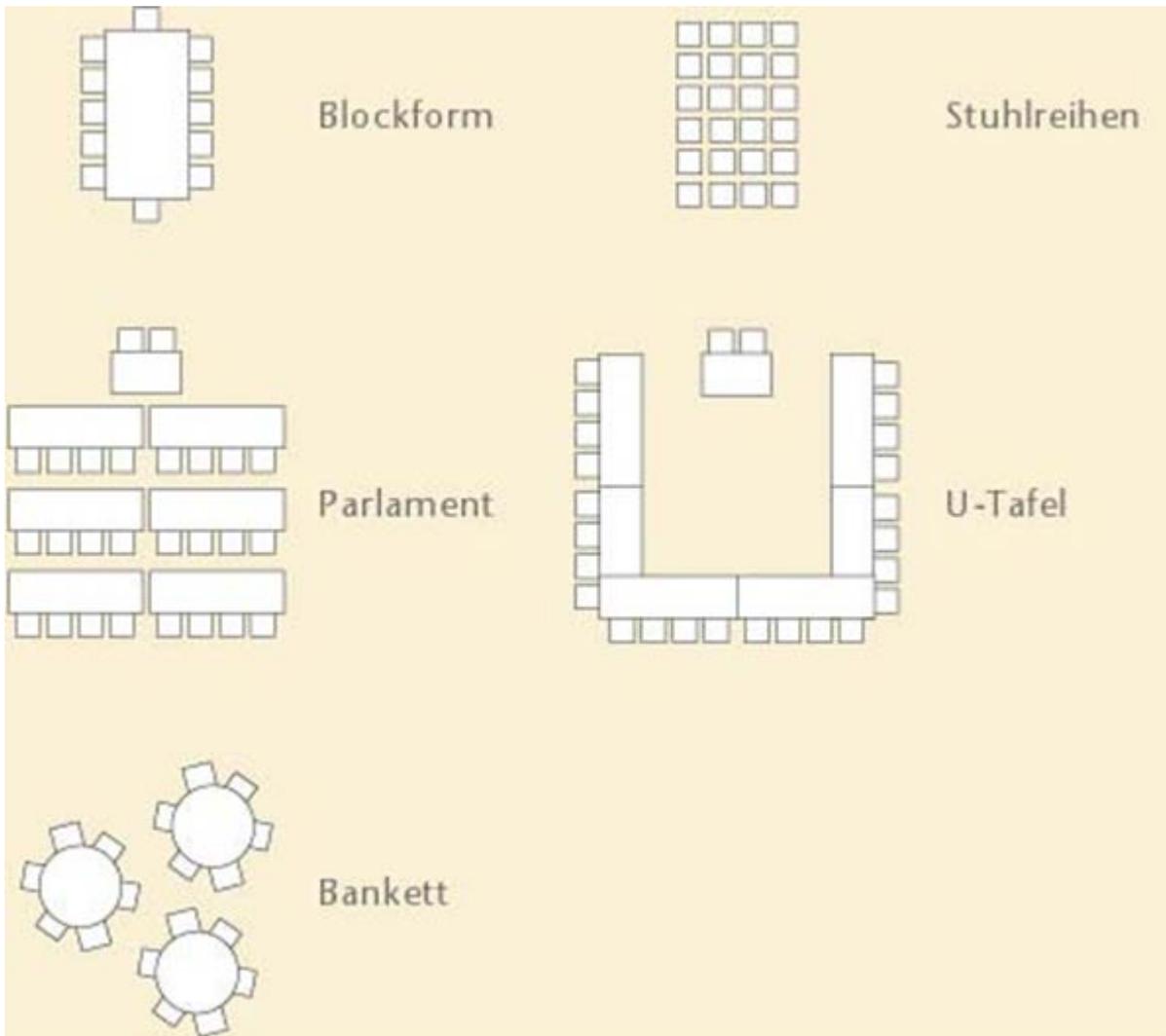


Length:	15.00 m
Width:	6.00 m
Height:	2.45 m
Gross/net area:	90 sqm
Invariable installations:	none
Seating formations:	individual
Windows to open:	yes
Ventilation system/air conditioning:	yes
Illumination:	500 LUX
Illumination with dimmer:	yes
Illumination handling:	button
Illumination segmental control:	yes
Handling obscuration:	manual
Internet connection:	WIFI access & ISDN
Screen	available
High voltage access:	yes
Lockable conference room:	yes
(freight-) elevator:	dimension: 2.12 m x 0.9 m x 2.1 m max. capacity load: 1000 kg (ref. producer)

Footprint – Coffee Lounge



Seating



Standard – conference equipment

→ per conference room (included in the package/room rent)

1 flipchart
1 pinboard
1 beamer
1 screen
Conference implements: writing blocks and pens

Additional conference equipment/prices per day and piece:

Tripod – screen	€	26.-
Multimedia system with TV, video recorder, DVD and CD	€	120.-
TV	€	75.-
CD-player	€	25.-
Laptop	€	95.-
Camcorder digital	€	35.-
Overhead-projector	€	35.-
Moderation case	€	35.-
Sound system with BOSE-loudspeaker, incl. 1 microphone	€	250.-
Mobile sound system incl. microphone	€	80.-
Flipchart incl. 10 sheets of paper	€	15.-
Flipchart paper 10 sheets	€	5.-
Pinboard	€	15.-
Beamer	€	99.-
Loudspeaker and laptop	€	25.-
Telephone-/fax usage	€	0.30 per unit
A4 copies	€	0.20 per sheet
Film copies	€	0.60 per film
Desk	€	50.-
Speaker´s desk	€	25.-
30 sqm dance floor	€	500.- (Auvicom)

Extra Services:

Construction help/set up	€	25.-/hour
Administrative assistance	€	35.-/hour
Technician	€	30.-/hour
Room placement	€	2.50 per room
Name plates	€	2.00 per plate
Menu cards	€	2.50 per card

Parking fees for conference participants:

Daily guests

1st & 2nd hour		free of charge
3rd & 4th hour	€	1.-
5th & 6th hour	€	2.-
Daily rate	€	8.-

Hotel guests:

per night	€	12.-
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High voltage access

In our conference rooms the power current connection can be used as listed below:

room	through the door	through the window	through the inspection flap
1	X	X	
2	X	X	
3	X	X	X
4	X	X	X
5	X	X	
6	X	X	
7	X	X	
8	X	X	
9	X	X	
10	X	X	
11		X	
12	X		

Please note:

When installing high voltage access through the door, the door needs to remain slightly open.

When installing high voltage access through the window, the window needs to remain slightly open.

When installing high voltage access through the inspection flap, the flap needs to remain slightly open.

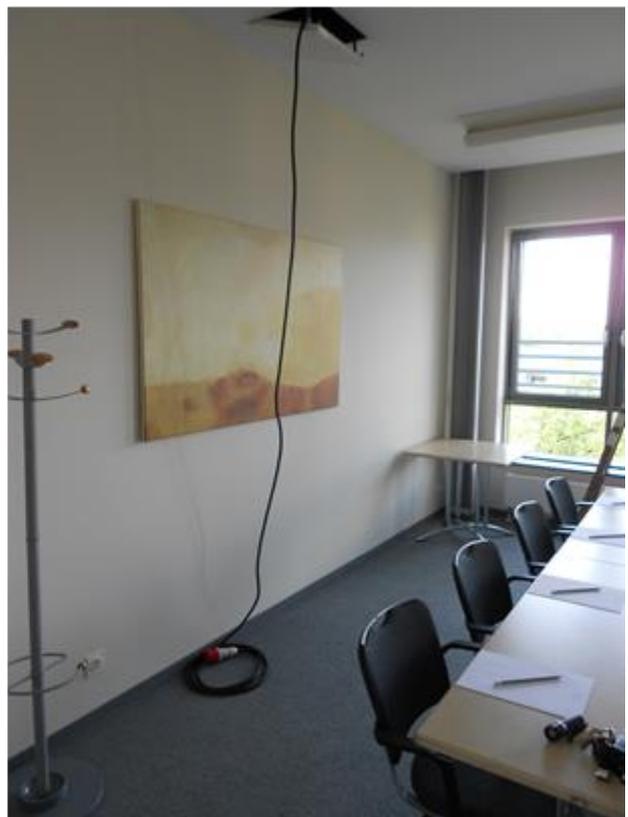
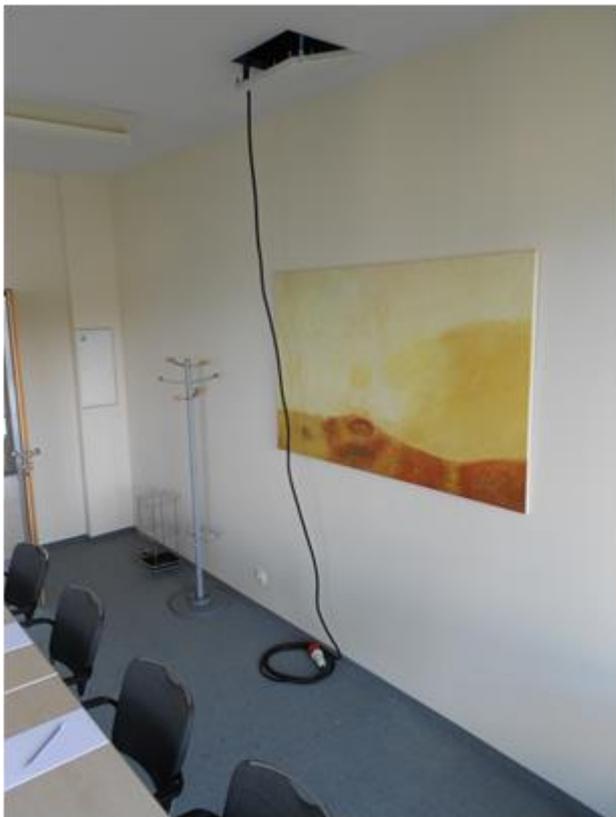
High voltage access through the door:



High voltage access through the window:



High voltage access through the inspection flap:



Costs

	Costs per day	Costs up to 4 hours
Conference room 1	495.- €	321.- €
Conference room 2	395.- €	256.- €
Conference room 3	195.- €	126.- €
Conference room 4	195.- €	126.- €
Conference room 5	495.- €	321.- €
Conference room 6	395.- €	256.- €
Conference room 7	150.- €	75.- €
Conference room 8	210.- €	126.- €
Conference room 9	180.- €	120.- €
Conference room 10	270.- €	175.- €
Conference room 11	210.- €	126.- €
Conference room 12	150.- €	75.- €
Conference rooms 1+2	895.- €	581.- €
Conference rooms 5+6	895.- €	581.- €
Conference rooms 8+9	295.- €	191.- €

centrovital conference rates

”Certified Conference“ Package

- Conference room including standard equipment
- 2 soft drinks (each 0.2 l) for the conference
- centrovital – morning coffee break with little delicacies
- Lunch: Three-course menu or buffet, including soft drink
- centrovital – afternoon coffee break with little delicacies

52.- € per person/day



Conference Package “centrovital BASIC”

- Conference room including standard equipment
- Beverages in the conference room (water & apple juice)
- Morning coffee break with little delicacies
- Lunch: Three-course menu or buffet, including water & apple juice
- Afternoon coffee break with little delicacies

55.- € per person/day

Conference Package “centrovital BUSINESS”

- Conference room including standard equipment
- Beverages in the conference room (water & apple juice)
- Morning coffee break with little delicacies
- Lunch: Three-course menu or buffet, including water & apple juice
- Afternoon coffee break with little delicacies
- Dinner including water & apple juice

80.- € per person/day

Coffee breaks

If you like, you can book one or more coffee breaks for your meeting. The coffee breaks vary from day to day. They include sweet, fruity or hearty treats.

We are happy to assist you.

Fingerfood

Fingerfood "Berlin"

- Chicken broth – spring vegetables
- „Berliner Mini Boulette“ (meat balls) – currant mustard
- Salmon with stewed cucumbers - carrots
- „Butterbrot“ (sandwich) – chive butter – garden cress
- Eggplant caviar - confit cherry tomatoes
- Pointed cabbage roulade with country ham

We will serve six small dishes per person. Please select four different kinds.

Prices:

1-10 persons	31.50 €
11-25 persons	18.- €
26-50 persons	17.- €
51-100 persons	17.- €

Fingerfood "Standard"

- Tomato jam – "Tafelspitz" (boiled beef) – horse radish
- Bean salad – macadamia nuts - rabbit
- Croustillant of shrimp „Asian spices“
- Schawarma - marinated chicken, oriental style - yogurt
- Onion meat - confit potatoes – sauce tartar
- Fried steak tartare with tomato foccacia – roasted onions
- Quail egg – sour cream with lovage
- Home gravad salmon - avocado – radish
- Poultry mousse – port wine jelly – brioche bread crumbs

We will serve eight small dishes per person. Please select six different kinds.

Prices:

1-10 persons	33.- €
11-25 persons	21.50 €
26-55 persons	20.- €
51-100 persons	20.- €

Fingerfood “Exclusive“

- Scallop with mint caramel – pea mousse
- Blini Burger – fennel – sword fish – crème fraîche
- Sea devil escabeche
- Rosemary crostini – grilled sepia – cumin pepper relish
- Fried mackerel – beans – ham – red onions
- Eel – green pepper – port wine
- Salmon – lemon sauce
- Rabbit saltimbocca – truffled stem cabbage
- Steak tartare – quail egg – beer bread
- Raw beef roulade
- Veal tongue – truffle vinaigrette – navette mousse

We will serve ten small dishes per person. Please select eight different kinds.

Prices:

1-10 persons	55.- €
11-25 persons	32.- €
26-50 persons	28.- €
51-100 persons	28.- €

Fingerfood soups

(Selectable for all categories, served in an Espresso cup)

- „Teltower Rüben“ (beet) soup
- Basil soup
- Lemon grass soup
- Almond & garlic soup
- White bean soup
- Carrot & ginger soup
- Forest mushroom soup
- Tomato soup
- „Berliner Kartoffelsuppe“ (potato soup)

Light meals

Please choose two salads, one soup, one snack (wrap or bagel), two different warm dishes and two desserts.

Salads:

- Cherry tomato salad with rucola and sweet balsamico
- Potato salad with cold-smoked salmon
- Italian noodle salad with dried tomatoes
- Mixed salad with various dressings and toppings
- Caesar salad with croûtons and confit tomatoes
- Red beet salad with walnuts

Soups:

- Creamy lentil soup
- Creamy white tomato soup
- Pointed cabbage & mustard soup
- Green beans with bacon and cabanossi
- Pumpkin coconut soup
- Potato carrot soup with bacon

Snacks:

Wraps

- "Oriental style" vegetarian, hummus, tomato, cucumber
- Smoked mozzarella, tomato and arugula

Bagels

- Philadelphia, tomato and garden cress
- Smoked salmon with horseradish and chives

Warm dishes:

- Rice dish with tomatoes, leek and mushrooms
- Gratinated tortellini with cheese sauce, basil and cherry tomatoes
- „Schupfnudel Pfanne“ (German dumplings) with sauerkraut
- Fish curry with rice
- Salmon with horseradish sauce and beetroot

Dessert:

- Lime yogurt mousse
- Red fruit jelly with vanilla sauce
- Kir Royal mousse
- Philadelphia cheesecake served in a glass
- Chocolate mousse with berries
- Pineapple jelly with chili
- Crémé Catalane
- Panna Cotta with apple sauce

Prices:

1-10 persons	25.50 €
11-25 persons	20.50 €
26-50 persons	19.50 €
51-100 persons	18.00 €

Buffets

Buffet I

Salad

Buffet with a choice of various salads
Lettuce – sour cream – lime dressing
Cucumber salad
Various toppings & dressings
Bread basket with baguette – rolls – two kinds of butter

Starter

Assortment of marinated vegetables
Tomatoes - mozzarella - basil
Salad Nicoise
Vitello Tonnato

Soup

Creamy mushroom soup – herb baguettes

Main course

Cubed salmon with creamy dill sauce - tagliatelle
Grilled pork- creamy onion sauce - peas – parsley potatoes
Fried gnocchis – cherry tomatoes - mangold

Dessert

Zuppa Inglese
„Berliner Windbeutel“ (cream puffs)
Bavarian creme with white chocolate – apple sauce

30.- € per person

Buffet II

Salad

Buffet with a choice of various salads
Lettuce – sour cream – lime dressing
Cucumber salad
Various toppings & dressings
Bread basket with baguette – rolls – two kinds of butter

Starter

Chicory – prawns – orange
Smoked ricotta cheese – rosemary – pomegranate – pistachios
Rucola salad – slices of parmesan – dried tomatoes
Graved salmon – potato foam served in a glass
Fellino salami – lentil salad

Soup

Kohlrabi soup

Main course

Boiled veal fillet sous vide – creamy polenta – stewed lettuce
Poached fillet Limande with wine sauce – romanesco salad – rice
Mediterranean vegetable soufflé – oregano – potatoes

Dessert

Crème Brûlée of tonka beans
Chocolate soufflé – pineapple ragout
Red fruit jelly – almond sauce

36.- € per person

Buffet III

Salad

Buffet with a choice of various salads
Lettuce – sour cream – lime dressing
Cucumber salad
various toppings & dressings
Bread basket with baguette – rolls – two kinds of butter

Starter

Graved salmon with lemon – raw vegetable and wild herb salad – “Kartoffelrösti” (fried grated potatoes)
Goat cheese Crème Brûlée – grape chutney
Mediterranean vegetable terrine - octopus - caldari
Stewed artichoke (Barigouille) - aioli sauce - olives - peccorino

Soup

Crab soup

Main course

Beef steaks – herb butter - green beans – potato gratin
Salmon – horseradish – red beet – parsley potatoes
Tofu curry – asian vegetables - rice

Dessert

Iced cappuccino
Apple pear crumble – vanilla sauce
Chocolate terrine - berries

42.- € per person

Buffet IV

Salad

Buffet with a choice of various salads
Lettuce – sour cream – lime dressing
Cucumber salad
Various toppings & dressings
Bread basket with baguette – rolls – two kinds of butter

Starter

Steak tartar – mustard dip – rucola salad - foccacia
Quail roulade – apple celery salad
Baked shrimp – sprout salad
Marinated red mullet - lentils - saffron
Asian aspic of pork knuckle - cress

Soup

Wild herb soup

Main course

Saddle of veal with herbal crust – artichokes - grilled polenta
Sea devil - Beurre Danieli – saffron fennel – gnocchi
Tagliatelle – truffel sauce – goat cream cheese - spinach

Dessert

Pousse Café of passion fruit
Toffee mousse - plums
Nougat cake served in a glass – port wine pear
Salpicon of exotic fruit

50.- € per person

3 - course menus

Menu I

Starter

Creamy tomato soup – basil oil

Main course

Chicken breast – peas and mushrooms – thyme potatoes

or

Codfish fillet – mustard sauce – spinach – potato purée

Dessert

Crème Brûlée

30.- € per person

Menu II

Starter

Buffalo mozzarella – tomato chutney – rucola salad

Main course

Boiled fillet sous vide – pearl onion gravy – spinach – pommes dauphine

or

Roasted salmon – turnips – pommes risolée

Dessert

Selection of green apples

39.- € per person

Menu III

Starter

Truffle leek soup

Main course

Steak Rossini – truffle gravy – foie gras – green asparagus – potato gratin

or

Sea devil saltimbocca glazed with honey - bouillabaisse sauce -
Peas - risotto

Dessert

Selection of chocolate and coffee

45.- € per person

4 - course menus

Menu I

Starter

Wild herb salad – bread chips – avocado – dried tomatoes – marinated tofu

Second course

Potato leek soup

Main course

Confit pork – celery purée – beans

or

Poached salmon – salad sauce – horseradish potato purée – leek

Dessert

Red fruit jelly – vanilla sauce

35.- € per person

Menu II

Starter

Graved salmon – “Kartoffelrösti” (fried grated potatoes) – wild herbs - radish

Second course

Grilled quail breast - creamy polenta - lettuce

Main course

Rack of lamb – chorizo gravy – green beans – rosemary mint potatoes

or

Grilled zander – purple mustard sauce – creamy cabbage with champagne - pommes parisienne

Dessert

Tiramisu - cherries

42.- € per person

Menu III

Starter

Smoked char roulade – salsify – walnut vinaigrette

Second course

Almond garlic soup – port wine figs

Main course

Smoked duck breast – Ginger carrot gravy – leek – couscous

or

Halibut - teriyaki sauce – sweet potato purée – sesame spinach

Dessert

Poached peach – almond mousse

49.- € per person

BBQ

BBQ – buffet I

Salads

Various salads – two kinds of dressings
Potato salad - noodle salad - coleslaw
Bread basket - bread - ciabatta - baguette
Butter – different kinds of oil – different kinds of salt

Soup

Grilled tomato soup with basil

Main course

Chorizo & pimiento skewers
Steaks – mustard marinade
Spare ribs - steaks - two kinds of marinade
Lamb chops
Salmon & prawn skewers
„Thüringer Rostbratwurst“ (German sausages) - Merguez
Chicken drumsticks – marinated chicken breast
Calamari skewers
Halloumi - eggplant
Burger

Sides

Baked potatoes – potato gratin – green beans with bacon

Sauces

Curry dip – ketchup - mayonnaise – mustard - sour crème - sweet chili sauce
BBQ sauce - Tzatziki

Dessert

Grilled pineapple - crème fraîche
Crème Catalan

38.- € per person

BBQ – buffet II

Salads

Various salads – two kinds of dressings
Potato salad- noodle salad – coleslaw
Bread basket - bread - ciabatta - baguette
Butter – different kinds of oil – different kinds of salt

Soup

Sweet corn soup – chili popcorn

Main course from the charcoal grill

Shashlik skewers
Roast beef – mustard marinade
Spare ribs - steaks – two kinds of marinade
Lamb
Sea bream
Marinated chicken breast
Cevapcici
Grilled corn on the cob – grilled pepper

Side orders

Baked potatoes – green beans – corn on the cob

Sauces

Aioli – pesto – tomato chutney - sour crème – herbal dip
Pepper sauce – tzatziki – ketchup – mayonnaise - mustard

Dessert

Fruit salad
Ice cream bomb surprise

42.- € per person