



BANQUETING FOLDER 2018



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DEAR GUESTS,

We are delighted that you are interested in visiting the Berlin TV Tower and would like to recommend our event planning services for your private or company celebration. You will find ideas and suggestions for your event on the following pages.

Of course, we would also be happy to create an individual quote and advise you to make sure your personal requirements are taken care of.

Please note that all specified rates are based on the currently valid VAT.

Please do not hesitate to contact us by telephone or email if you have questions or need more information.

YOUR CONTACTS



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We look forward to welcoming you at the Berlin TV Tower!



360° BERLIN - THE BEST VIEW FROM THE BERLIN TV TOWER

World-famous historical architecture and a one-of-a-kind view. Whether your group size is 10 or 200, we can create the perfect, stylish ambience for your celebration and make company anniversaries, receptions, banquets, weddings, birthdays, Christmas parties and other festivities an unforgettable experience for you and your guests.

Our discreet service, the creative cuisine as well as musical entertainment or performances on request all contribute to the success of your event, and in addition to individual consultation and quote generation, guarantee an all-round feel-good experience. Our viewing platform with bar and restaurant is air-conditioned to a pleasant temperature in summer.

Take advantage of our extraordinary facilities, our excellent service and our varied gastronomic specialities for your event.

OPENING:
October 3, 1969

PERIOD OF CONSTRUCTION:
1965-1969

LAST RENOVATED:
January to June 2012

LIFTS:
2 lifts
Speed 6 m/s

LENGTH OF RIDE:
About 40 seconds

368 m Total height of tower

32 m Diameter of sphere

32 m Diameter of tower base at ground level

320 PEOPLE Total number of guests permitted in the sphere

207 m Rotating restaurant Sphere

203 m Viewing platform with 60 panorama windows & Bar 203

RESTAURANT SPHERE:
Maximum
200 people permitted
40 divided tables
(for 2 - 8 people)

The ring, on which the tables are firmly installed, turns around its own axis once an hour.

VIEWING PLATFORM WITH BAR 203:
Approved for a maximum of 120 people, 60 of them in the bar area
360° walking access

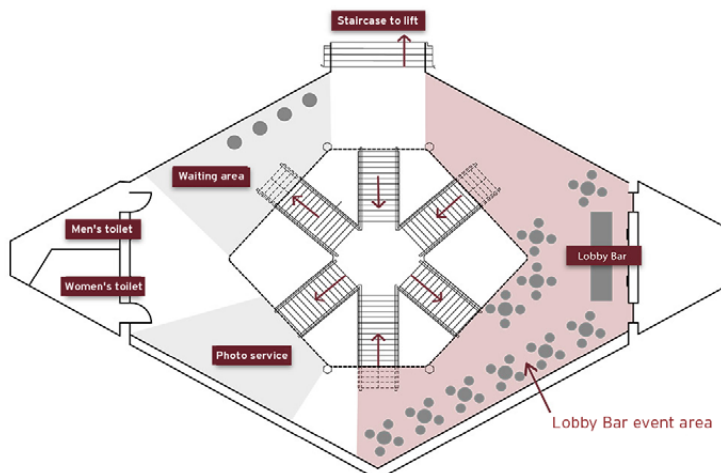


UPPER FOYER WITH LOBBY BAR

The Lobby Bar offers a wide range of facilities to welcome your guests and make your event a success. This is a great way to start your Berlin TV Tower experience together.

Well-suited for receptions, presentations and product demonstrations before heading up to the Berlin TV Tower.

- 20 to 200 people
- Surface area: 200 m²
- Catering: Beverages and cold snacks
- Service staff on-site
- Technical installations possible
- Stage, podium, speakers and microphone
- Furnishings:
Up to 10 high tables or seating for up to 30 people



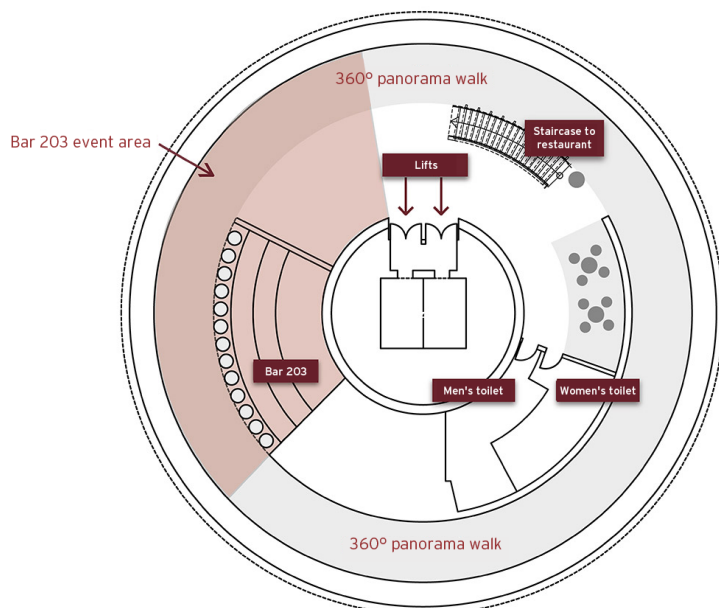


OBSERVATION DECK WITH BAR 203

Impress your guests with an experience they will talk about for a long time - the Berlin TV Tower. On the round observation deck, surrounded in golden yellow, you will get a perfect view of Berlin. The 60 panoramic windows offer a magnificent view from a safe distance, even for those with a fear of heights.



Perfect for unforgettable events, such as small receptions, get-togethers, after-work meetings, kick-off meetings, cocktail receptions, press events or press conferences.



- Surface area: 226 m² for unforgettable events
- Number of people: Up to 120 on the entire observation deck / Up to 60 people in Berlin's highest bar
- Catering: Beverages, snacks or finger food buffet
- Service staff on-site
- Other:
 - Technical equipment available:
 - Stage with/without seating-
 - Microphone, loudspeaker system
- Furnishings:
 - Up to 14 high tables
 - Seating for up to 30 people (conference seating)
 - Wedding seating for up to 30 people

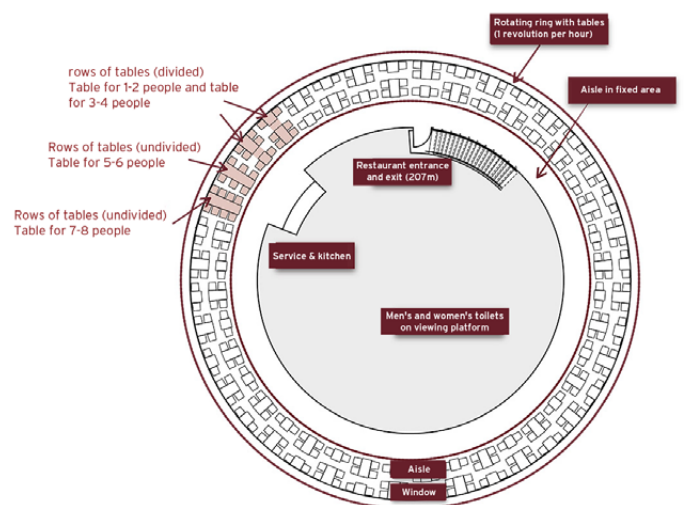


REVOLVING RESTAURANT SPHERE

Impress your guests with a culinary tour of the city 207 m above the roofs of the capital. Your guests can sit on the comfortable burgundy chairs and take in the unique ambience. The mix of modern design and retro chic, a "starry sky" on the ceiling and musical accompaniment on the piano create the special flair in this unique restaurant.

Suitable for unforgettable events, such as company celebrations, business events, banquets, business lunches, Christmas parties, social programs for trade fairs and congresses, private parties, family celebrations, breakfasts, exclusive dinners and wedding receptions.

- Number of people: 200 seats at 40 tables / Maximum 8 people per table
- Note: Tables are firmly installed on rotating ring
- Catering: à la carte, set meals or buffet
- Other: Use of installed technology such as piano and loud-speaker system possible
- Furnishings: Table linen (cream-coloured), seasonal flower decorations





BREAKFAST

BREAKFAST BUFFET
(price per person)

24.00 euros

SUNRISE



Sausage^{2, 3}, ham^{2, 3, 12}, cheese^g, jam, Nutella^{f, g, h}, honey, butter^g, sweet pastries^{a, c, g}, whole-grain bread^a, rolls, filter coffee⁸ and tea specialities, mineral water

EXTRAS

Surcharge per item/per portion

Boiled egg ^c	1.00 euro
Scrambled eggs with herbs ^c	3.00 euros
Crispy bacon	3.00 euros
Small Nuremberg sausages ^{2, 3, 12}	3.00 euros
Muesli and plain yoghurt ^{a, g, h} , raw milk cheese ^g or smoked turkey breast ^{2, 3}	each 4.00 euros
Seasonal sliced fruit or 1 glass of orange juice ¹⁵	each 4.00 euros
Marinated salmon ^d or North Sea shrimp ^d with creamed horseradish ^{3, g}	each 6.00 euros

See page 30 for additives and allergenic substances

 Vegetarian  Vegan

From 9:00 or 10:00 am to 12:00 pm, we recommend our rich breakfast buffet, which can be booked for **30 people** or more.

For smaller groups, we ask that you select a single set breakfast meal from our menu. You can find these on our website at:
www.tv-turm.de/de/bar-restaurant



OUR "SPHERE" SET MEAL RECOMMENDATION

Named after our one-of-a-kind rotating restaurant, it is our most popular set menu. You can pre-order it for **eight people** or more. We are happy to help you put together a **standard set menu**.

STARTERS

 **APPLE CURRY CELERY SOUP** ^{g, i}

 **SNOW PEA CREAM SOUP**
Baby carrots ^{1, 9}

MOZZARELLA SALAD
Fresh ham | walnuts | cherry tomatoes |
choice of balsamic, caesar or basil dressing ^{2, 3, 12, g, h, i}

MAIN COURSES

 **SEASONAL FILLED RAVIOLI** ^{a, c, g, h, i}

SAITHE
Tomato crust | zucchini | ribbon noodles | mascarpone sauce ^{a, c, d, g, i}

CORN-FED POULARDE BREAST
Green pimento sauce | zucchini and bell pepper ragout | gnocchi ^{1, a, c, g, h}

DESSERTS

RASPBERRY POPPY TIRAMISU ^{8, a, c, g}

WHITE CHOCOLATE MOUSSE
Berlin wild berries ^{1, 2, 4, g, c}

2-course menu (can be ordered from 12:00 - 4:00 pm)

29 euros

3-course menu

33 euros

Price per person

See page 30 for additives and allergenic substances


 Vegetarian  Vegan



WOULD YOU LIKE TO PUT TOGETHER YOUR OWN MENU?

On the following pages, you will find a selection of our starters, main courses and desserts, which you can combine to suit your taste. Choose from our menu to put together a **standard set meal** for your group (eight people or more). We would be happy to advise you!

STARTERS

 **WILD HERB SALAD**
Chicory | tomato | bread chip | French dressing ^{a, c, g, j}

SURF'N'TURF
Beef carpaccio | fried prawns | truffle cream |
pine nuts | parmesan | arugula ^{b, c, g, j}

SMOKED TROUT FILLET
Frisée salad | caviar vinaigrette ^{1, 2, d, j}

SALMON CARPACCIO
Lemon pepper sour cream, | arugula ^{d, g, j}

 **CREAM OF CELERY SOUP**
Tofu skewer | green onions ^{f, g, i}

 **WHITE CREAM OF TOMATO SOUP**
Basil | tomato ^{g, h, i}

AVOCADO FOAM SOUP
Salmon strips ^{1, 2, 3, d, g, i}

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



MAIN COURSES



GRÖSTEL STRUDEL

Potatoes | green cabbage | mushrooms | leek | tomatoes |
herbal cream cheese dip ^{a, c, g}

SEA BASS FILLET

Green asparagus | Jerusalem artichoke | lime risotto ^{d, g, j}

SAUTÉED SALMON

Wasabi mashed potatoes | grilled vegetables |
lime-ginger sauce ^{d, g, i}

PINK SAUTÉED WILD DUCK BREAST

Pepper cherries | port wine gray | potato pancake ^{c, i}

SLICED ROAST BEEF

Green asparagus | rhubarb chutney | sesame potatoes ^{g, k, i}

GUINEA FOWL BREAST

Herb risotto | beet mousseline | sage gravy ^{g, i}

SUCKLING PIG LOIN

Blackberry sauce | bok choy | rosemary potatoes ^{g, i}

See page 30 for additives and allergenic substances



Vegetarian





Vegan





DESSERTS

 **VARIETY OF SORBET IN THE HOUSE STYLE** ^a

 **TIRAMISU**
Sour cherry compote ^{8, a, c, g}

 **LIME-GINGER ICE CREAM**
Cheesecake | raspberries ^{a, c, g}

 **COCONUT CREAM BRULEE**
Mango compote | chocolate ice cream ^{a, c, g, h}

 **SELECTION OF CHEESES**
Cheese bread with pecans | fig chutney ^{g, h, a, c, j}

2-course meal (can be ordered from 12:00 to 4:00 pm) 39 euros

3-course meal 43 euros
Starter, main course, dessert

4-course meal 49 euros
Starter, soup, main course, dessert

Can be ordered for 8 people or more
Price per person

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



OUR BUFFET SUGGESTIONS

Seasonal and created by our chef. For quality assurance reasons, we take down the warm dishes after three hours, so you should discuss the set-up times with us beforehand.

If you have any questions or requests, - we are there for you.

THE SEASONAL BUFFET

Spring, summer, autumn and winter

Each of these buffets consists of high-quality seasonal ingredients and includes various cold starters and soups, various warm dishes (fish, meat and poultry or game), selected side dishes, vegetarian dishes, various desserts and a choice of bread.

Starting at 51 euros

Price per person


Can be ordered for 50 people or more





SPRING SEASONAL BUFFET

STARTERS

 **RICOTTA CREAM CHEESE TERRINE**
Tomatoes ⁹

 **POTATO SALAD**
Cress ^j

 **GREEN ASPARAGUS**
Passionfruit vinaigrette ^j

AIR-DRIED HAM
Honeydew slices ^{2, 3, 12}

 **WALDORF SALAD**
Walnuts | orange slices ^{2, 3, 5, c, g, h, i, j}

SHRIMP CARPACCIO | Avocado-
chili-tomato-cilantro salad ^{2, 3, b}

ANTIPASTI | Marinated mush-
rooms | aubergine | tomatoes |
zucchini ³

SALMON | Salmon mosaic | leek |
bean sprouts | green horseradish
^{1, 2, 3, a, c, f, j}

**LEAFY AND RAW VEGETABLE
SALADS**
Dressings and sides ^{2, 3, 12, g, j}

VARIETY OF BREADS | Butter ^{a, g, h, k}

SOUP

 **CELERY SOUP**
Grapefruit | pine nuts ^{g, i, h}

MAIN COURSES

WHITE ASPARAGUS ⁹

 **NEW POTATOES**
Hollandaise sauce ^{c, g, i}

**SAUTÉED ST. PETER'S FISH
FILLET** | Spring leek | diced to-
matoes | lime-sesame sauce ^{g, i, k}

LEG OF SUCKLING PIG
Dark beer-honey sauce ⁱ

GREEN CABBAGE
Roasted potatoes with the peel ⁹

DESSERTS

**GRAND MARNIER CRÈME
BRÛLÉE** | Cumquats (mini
oranges) ^{15, c, g}

CHOCOLATE TRILOGY ^{2, 3, a, c, g}

**CARAMELISED PINEAPPLE-
COCONUT CAKE** ^{3, a, c, g, h}

**CASSIS-BLUEBERRY
CAKE PLATE** ^{a, c, g}

FRUIT SALAD ³

51 euros

Price per person

Can be ordered for 50 people or
more

See page 30 for additives and allergenic substances


 Vegetarian  Vegan




SUMMER SEASONAL BUFFET


STARTERS


**FJORD SALMON IN ORANGE
MARINADE** | Mustard-dill sauce^{d, j}

 **BUFFALO MOZZARELLA**
Tomato slices | basil pesto^{g, h}

 **POTATO SALAD**
Cucumbers^j

BEEF CARPACCIO
Parmesan | truffle oil | arugula^{g, h}

 **MARINATED ONIONS**
Mushrooms | bell pepper |
artichokes²

 **GREEN ASPARAGUS**
Passionfruit vinaigrette^j

BACON ROULADE
Feta^{2, 3, 12, g}

**LEAFY AND RAW VEGETABLE
SALADS**
Dressings and sides^{2, 3, 12, g, j}

 **CHICKPEA SALAD**
Mint^{a, j}

VARIETY OF BREAD | Butter^{a, g, h, k}

SOUP

 **TOMATO GAZPACHO**
Olive skewers^{a, g}

MAIN COURSES

SALMON FILLET | Basil crust |
Champagne sauce^{a, d, g, i}

 **CHILI SPAGHETTI** | Broccoli^{a, c}

 **QUICHE LORRAINE** | Arugula |
Diced tomatoes^{2, 3, 12, a, c, g}

CORN-FED POULARDE BREAST
Port sauce | potato cake^{a, c, i}

VEGETABLE SELECTION | Cauli-
flower | Carrots | romanesco^g

SLICED ROAST BEEF
Pepper sauceⁱ

DESSERTS

CHOCOLATE MOUSSE
Vanilla sauce^g

PANNA COTTA | Strawberry
compote^g

FRENCH CHEESE SELECTION
Grapes | walnuts^{g, h}

MELON SALAD | Mint | raspberry

GREEN TEA CREAM | Physalis
berries^{c, g}


SPONGE CAKE PLATTER | Raspber-
ry | vanilla mousse | almonds^{a, c, g, h}

55 euros

Price per person

Can be ordered for 50 people or
more

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



AUTUMN SEASONAL BUFFET

STARTERS

MARINATED SALMON

Salmon galantine in nori leaf |
cocktail sauce^{3, c, d, g}

BOILED BEEF TERRINE | Vegeta-
ble brunoise | green sauce^{g, i, j}

 **TURNIP SALAD** | Smoked pork |
carrots | Cranberries^{2, 3, 12, g}

SMOKED GOOSE BREAST
Lamb's lettuce | orange slices |
walnuts^{2, 3, j, h}

POTATO SALAD | Bacon^{2, 3, 12, j}

 **YELLOW BEETS**
Grape-cranberry vinaigrette^j


DUCK FOIE GRAS TERRINE
Figs | oranges^{2, 3, g}

 **MUSHROOM SALAD** | Leek |
tomato^j

**LEAFY AND RAW VEGETABLE
SALADS**
Dressings and sides^{2, 3, 12, g, j}

VARIETY OF BREAD | Butter^{a, g, h, k}

SOUP

 **CREAM OF FOREST MUSHROOM
SOUP**
Black bread croûtons | leek^{a, g, i}

MAIN COURSES

MARINATED VENISON ROAST
Brussel sprouts^g

POTATO DUMPLING NOODLES^{a, c, g}

SAUTÉED SEA BASS FILLET^d

VEGETABLE RATATOUILLE
Risotto^g

GUINEA FOWL BREAST
Potato dumplings^{a, c, g}

 **ORECCHIETTE NOODLES**
Sicilian sauce | parmesan^{a, c, g}

DESSERTS

BUTTER CREAM PRALINE Cara-
melised nuts | almond biscuit^{a, c, g, h}

CINNAMON APPLE CREAM
Plum sauce^{c, g}

CHERRY COMPOTE
Vanilla sauce^{1, 2, 4, g}

CHILI-CHOCOLATE MOUSSE
Apricots^{c, g}

50 euros

Price per person

Can be ordered for 50 people or
more

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



WINTER SEASONAL BUFFET

STARTERS

BEEF TATAR
Capers | pickles^j

 **BERLIN-STYLE POTATO SALAD**^j

GRAVLAX
Jerusalem artichoke mousse |
lemon^{d, g}

POULTRY SALAD | Mandarines |
mushrooms^{2, 3, 5, a, c, f, g, h, i, j}

SLICED ROAST BEEF^j

SAUSAGE SALAD
Onions | bell pepper^j

**LEAFY AND RAW VEGETABLE
SALAD**
Dressings and sides^{2, 3, 12, g, j}

VARIETY OF BREAD | Butter^{a, g, h, k}

SOUP

LENTIL SOUP
Smoked pork cubes | vegetable
brunoise | vinegar | mustard^{i, j}


MAIN COURSES

CANDIED DUCK LEG
Cranberry sauceⁱ

APPLES AND RED CABBAGE
Potato dumplings^{3, a, c, g}

 **PUMPKIN-NUTMEG GNOCCHI**
Lemon thyme | cream sauce^{a, c, g}

OX RAGOUT
Porcino stuffing | Madeira sauce^{a, c, i}

 **BLACK SALSIFY**
Potato-pumpkin gratin^g

**SKREI COD SAUTÉED WITH THE
SKIN** | Glazed carrots^{d, g, i}

DESSERTS

CRÈME BRÛLÉE
Pumpkin | roasted pine nuts^{c, g}

**STEWED FRUIT PYRAMID CAKE
PARFAIT** | Plum compote^{a, c, g}



SWEET CUT-UP PANCAKES
Plums | vanilla sauce^{a, c, g}

NOUGAT CREAM
Hazelnuts | caramel^{c, g, h}

57 euros

Price per person
Can be ordered for 50 people or
more

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



BERLIN-BRANDENBURG BUFFET

STARTERS

VARIETY OF COLOURFUL LEAF LETTUCES | Dressing^j

WERDER TOMATO AND CUCUMBER SALAD^j

PORK KNUCKLE JELLY
Pickled vegetables^{2, 3, 12}

MINI MEAT PATTIES^{a, c, j}

HARZ CHEESE
Marinated in caraway seeds and oil⁹

BERLIN-STYLE POTATO SALAD^j

VARIETY OF MÄRKISCH-REGION SMOKED FISCH
Creamed horseradish^{3, d, 9}

ORIGINAL SPREEWALD MUSTARD PICKLES^j

REGIONAL SOFT CHEESE⁹

BREAD BASKET | Butter^{a, g, h, k}

SOUP

LENTIL SOUP^{i, j}

MAIN COURSES

VEAL BREAST WITH GOOSEBERRIES
Cabbage greens | boiled potatoes^{9, i}

HAVEL PIKE PERCH
Crayfish | white wine sauce | herb risotto^{b, d, g, i}

 GRATINATED TURNIPS
Potatoes | truffle cream sauce⁹

ROAST SUCKLING PIG
Sauerkraut | mashed peas^{3, 9}

DESSERTS

RED AND GREEN FRUIT COMPOTE | Vanilla sauce^{1, 2, 4, 9}

CHOCOLATE MOUSSE^{c, g}

SEMOLINA FLUMMERY | Elder soup | gooseberries^{a, c, 9}

BERLIN-STYLE PANCAKES^{a, c, 9}

FRESH FRUIT SALAD³

51 euros

Price per person

Can be ordered for 50 people or more

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



THE CLASSIC BUFFET

STARTERS

SMOKED SALMON TROUT AND MACKEREL FILLET | Creamed horseradish ^{3, d, g}

BLACK FOREST HAM
Melon ^{2, 3, 12}

CARPACCIO
Truffle cream | arugula ^{c, g, j}

BREADED VEAL CUTLET
Potato salad ^{a, c, j}

LEAF LETTUCES
Tomatoes | cucumbers | raw vegetables | bell pepper | ham | selection of dressings ^{2, 3, 12, g, j}

BREAD BASKET | Butter ^{a, g, h, k}

SOUP

CREAM OF JERUSALEM ARTICHOKE | Black bread croûtons ^{a, g, i}

MAIN COURSES

 **SWABIAN CHEESE NOODLES**
Roasted onions ^{a, c, g}

TROUT FILLET
Lemon butter | fragrant rice ^{d, g, j}

CORN-FED POULARDE BREAST
Mushroom cream sauce | potato gratin | variety of vegetables ^g

ROAST BEEF | Pepper sauce | potatoes rissoles ^{g, j, i}

DESSERTS

VIENNESE-STYLE MOUSSE ^{c, g}

APPLE STRUDEL
Vanilla sauce ^{3, a, c, g}

TIRAMISU ^{8, a, g}

FRUIT SALAD
Vanilla sauce ^{3, g}



YOGURT CREAM
Red fruit compote ^{1, 2, 4, c, g}

SELECTION OF CHEESES
Fig chutney | bread ^{a, c, e, g, h, j}

55 euros

Price per person
Can be ordered for 50 people or more

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



CAKE AND COFFEE

1 BERLIN-STYLE PANCAKE 1 small pot of coffee or tea ^{8, a, c, g}	6.00 euros
1 MUFFIN 1 small pot of coffee or tea ^{8, a, c, g}	6.50 euros
1 PIECE OF CAKE 1 small pot of coffee or tea ^{8, a, c, g, h}	9.50 euros

Price per person
Can be booked for 8 people or more

OUR SELECTION OF CAKES

SEASONAL FRUIT TARTS

CHEESE CAKE

SACHERTORTE

BLACK FOREST CHERRY CAKE

APPLE TART

Selection is subject to changes

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



FINGER FOOD - SMALL BUT FINE

COLD

BERLIN-STYLE MINI MEAT PATTIES FROM GRASS-FED VEAL

Fig mustard ^{a, c, j}

3.00 euros

GRILLED VEGETABLES

Honeyed goat cheese ^g

3.50 euros

THREE TYPES OF BELL PEPPER MOUSSE ^{g, h}

3.50 euros

TRAMEZZINI SANDWICH

Herb-cucumber cream cheese | tomato-mozzarella pesto ^{a, g, h}

3.50 euros

AVOCADO MOUSSE

Smoked prawn ^{2, 3, b, g}

4.50 euros

SMOKED EEL

Sweet and sour beluga lentils | horseradish ^{3, d, g}

4.50 euros

ROAST BEEF ROLLS

Green asparagus | béarnaise cream ^{c, g}

4.50 euros

PORK KNUCKLE PRALINE

Mustard jelly | pears | bean and bacon salad ^{2, 3, 12, j}

4.50 euros

SMOKED CITRUS SALMON

On fig mousse ^{3, d, g}

4.50 euros

GOOSE LIVER PRALINE

Strawberries | chocolate shell ^{2, 3, g}



4.50 euros

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



WARM

 OLIVE AND BELL PEPPER QUICHE Pine nuts ^{2, 3, a, c, g, i}	4.00 euros
MINI TURKEY BREAST PICCATA Cranberries lemon ^{15, c, g}	4.00 euros
BAKED PRAWNS WITH PASTRY COATING ^{a, b, j}	4.50 euros
PUFF PASTRY POUCH Beef paprika-chili-estragon dip ^{a, c, g}	4.50 euros
MINI BURGER Beef ^{a, c, g}	4.50 euros
MINI BREADED VEAL CUTLET Potato salad cranberry chutney ^{a, c, j}	5.00 euros
BBQ PORK LOIN Chili sauce avocado ragout ^{2, 3, i}	5.00 euros
DESSERTS	
FRUIT SKEWERS with pineapple, kiwi and melon ³	4.00 euros
COCOA BEAN CREAM Aerated chocolate carrots marzipan cream ^{c, g, h}	4.00 euros
MINI APPLE TATIN TART Caramel ^{1, a, c, g, h}	4.00 euros
 VEGAN TIRAMISU IN A GLASS ^{8, a, f}	4.00 euros

Prices per item
Can be ordered for 8 or more people
At least 5 items per type

See page 30 for additives and allergenic substances

 Vegetarian  Vegan



SELECTION FROM OUR BEVERAGE MENU

CHAMPAGNE & SPARKLING WINE

CUVÉE BERLIN TV TOWER 0.1l 5.50 euros
CHARDONNAY SPARKLING WINE 0.75l 30.00 euros
 Dry-sec | semi-dry-semi sec

PROSECCO SPUMANTE 0.1l 5.50 euros
 Extra sec | Valdo Italy 0.75l 30.00 euros

**CRÉMANT DE LOIRE, BOUVET-LADUBAY,
 BRUT OR ROSÉ BRUT** 0.1l 6.50 euros
 Loiretal | France | dry-sec 0.75l 39.00 euros

CHAMPAGNER ALFRED GRATIEN | BRUT 0.1l 11.00 euros
 Champagne | dry-sec 0.75l 75.50 euros

WHITE WINE & RED WINE

BODEGAS VICENTE GANDIA 0.1l 4.00 euros
 Bobal Unico | dry-sec | 0.75l 25.00 euros
 Utiel Requena | Spain

WINERY KLAUS MEYER 0.1l 4.00 euros
 Dry-sec | Scheurebe | 0.75l 27.00 euros
 Palatinate region | Germany

VILLA MAGGIOVINI 0.1l 4.00 euros
 dry-sec | Pinot Nero | 0.75l 27.00 euros
 Terre Siciliane | Italy

WINERY DREISSIGACKER "SPHERE" 0.1l 4.90 euros
 Dry-sec | Weissburgunder | 0.75l 31.50 euros
 Rhenish Hesse | Germany

The selection is subject to changes

See page 30 for additives and allergenic substances



ALCOHOLIC COCKTAILS

APEROL SPRITZ | Prosecco | Aperol | soda 9.00 euros

COSMOPOLITAN
Smirnoff vodka | Cointreau | cranberry juice | lime juice 9.50 euros

TOWER SOUR
Jack Daniels whiskey | lemon juice | orange juice |
sugar syrup | protein powder 9.50 euros

HORIZON
Havana Club | melon liquor | lime juice | lemon juice |
pineapple juice | coconut syrup 10.50 euro

360°
Absolut Vanilla | Triple Sec | Gordon's Dry Gin |
lime juice | cranberry juice 10.50 euros

SEX ON THE BEACH
Smirnoff vodka | peach liquor | pineapple juice |
lemon juice | lime juice | grenadine 10.50 euros

PINA COLADA
Myers's Rum | cream | coconut syrup | pineapple juice 11.00 euros

VIRGIN COCKTAILS

FUNTASTIC SUNRISE
Lemon juice | mango syrup | passionfruit juice | naturally
cloudy apple juice | almond syrup | strawberry syrup 9.00 euros

SUNBURN
Pineapple juice | passionfruit juice | lemon |
mango syrup | cherry juice 9.00 euros

CARIBBEAN FRUITPUNCH
Pineapple juice | passionfruit nectar | lemon juice |
lime juice | blue curacao syrup 9.50 euros



ALCOHOL-FREE DRINKS

APOLLINARIS SELECTION	0.25 l	3.20 euros
	0.75 l	7.50 euros

COCA-COLA ^{1,8} , FANTA ¹ , SPRITE ¹	0.2 l	3.20 euros
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FRUIT JUICE	0.2 l	3.20 euros
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HOT BEVERAGES

ESPRESSO ⁸		3.00 euros
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LATTE MACCHIATO ⁸		4.00 euros
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SMALL POT OF COFFEE ⁸		4.50 euros
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BEER

BERLINER KINDL	0.3 l	3.80 euros
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SCHÖFFERHOFER WHEAT BEER	0.5 l	5.80 euros
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OUR BEVERAGE FLAT RATES (PER PERSON)

BASIC (up to 2 hours) House wine (white/red) beer non-alcoholic beverages and coffee ¹ and a selection of tea		29.50 euros
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STANDARD (up to 3 hours) House wine (white/red) beer non-alcoholic beverages and coffee ¹ and a selection of tea		34.50 euros
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PREMIUM (up to 5 hours) STANDARD beverage flat rate including sparkling wine at arrival		49.50 euros
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See page 30 for additives and allergenic substances



CIVIL WEDDINGS AND CELEBRATIONS

The best view of Berlin awaits as you start the best day of your life in Germany's tallest building, the Berlin TV Tower.

We can reserve our bar area for you and your guests for a civil wedding ceremony at a height of 203 m.

This area is available exclusively to you and your guests for 1 hour. After the ceremony, you can climb 21 steps to the Sphere rotating restaurant at 207 m above the ground, with a fantastic view to your future together at your wedding reception. We would be happy to assist you with a tailor-made concept.

The package includes the following services:

The exclusive, one-hour use of Bar 203 for up to 30 guests

1 glass of champagne per person

Our personal wedding gift: Free entrance for the bridal couple on their first wedding anniversary in the following year, including one glass of sparkling wine per person at Bar 203

Package price: 1,500 euros
plus a special entry price of
10 euros per person



OUR EVENT PACKAGES

You would like a quick and easy idea for your event?
Then find inspiration in our event packages at event.tv-turm.de

RESTAURANT SPHERE EVENT PACKAGE

LOBBY BAR + RESTAURANT SPHERE EVENT PACKAGE

BAR 203 EVENT PACKAGE

BAR 203 + RESTAURANT SPHERE EVENT PACKAGE

RESTAURANT SPHERE + BAR 203 EVENT PACKAGE

À LA CARTE EVENT PACKAGE

COCKTAIL RECEPTION EVENT PACKAGE

WEDDING PACKAGE - A WALK IN THE CLOUDS

EXCLUSIVE VIEWING PLATFORM EVENT PACKAGE
(MAXIMUM 120 PEOPLE)



DEPOSIT

Deposit (Percentage of prepayment of all services ordered)	Payment date before the event
80%	4 weeks before the start of the event

The basis for the calculation is the number of people indicated in the contract

CANCELLATION POLICY

	Period of time before event	Cancellation fees
Groups with booking of gastronomic services	> 4 weeks	Free
	3 weeks	30%
	2 weeks	50%
	< 1 week	80%
Groups without booking of gastronomic services	1 week	Free



ADMISSION FEES FOR YOUR RIDE UP

Please refer to our homepage: www.tv-turm.de

Children under 4 years receive free admission.

Groups of 10 or more require written confirmation of reservation.
Price on request.

OPENING HOURS

REGULAR OPENING HOURS:

March to October: Daily from 9:00 to 12:00 am

November to February: Daily from 10:00 to 12:00 am

The last permitted entry time is 11:00 pm. Please check our homepage to find information on any possible changes: www.tv-turm.de

OPENING HOURS OF THE BOOKING OFFICE:

Monday to Friday: 9:00 am to 7:00 pm

Saturday: 9:00 am to 5:00 pm

INTERNET ACCESS

There is free wireless Internet access in the entire Berlin TV Tower.



DIRECTIONS

The Berlin TV Tower is best reached by public transport. The entrance to the tower is located directly opposite the Alexanderplatz train station, exit Gontardstraße.

ARRIVAL BY PUBLIC TRANSPORT

BUS TXL, M48, 100, 200, 248, N5, N8

S S3, S5, S7

U U2, U5, U8

Tram M2, M4, M5, M6

Bahn RE1, RE2, RE7, RB14

ARRIVAL BY CAR

For visitors to the Berlin TV Tower, there is an underground car park at Alexanderplatz as well as other parking facilities in the area .

You can find more information at:
<https://tv-turm.de/de/besuch-planen/lageplan-anfahrt/>



ADDRESS

TV Turm Alexanderplatz
 Gastronomiegesellschaft mbH
 Panoramastraße 1A
 10178 Berlin

LABELLING OF ADDITIVES

1. Dyes
2. Preservatives
3. Antioxidants
4. Flavour enhancer
5. Sulfur dioxide (sulphites)
6. Blacking agents
7. Phosphate
8. Caffeinated
9. Contains quinine
10. Sweetener
11. Taurine
12. Nitrite curing salt
13. Formed ham
14. contains a phenylalanine source (the sweetener aspartame)
15. Waxed

ALLERGENIC SUBSTANCES

- a) Grains containing gluten (including wheat, rye, barley, oats, spelt kamut (or their hybrid stems) and products derived from these, except:
 - aa) Wheat-based glucose syrups including dextrose
 - bb) Wheat-based maltodextrins
 - cc) Barley-based glucose syrups
 - dd) Cereals for the manufacture of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages
- b) Cretaceous products and products derived therefrom
- c) Eggs and products derived therefrom
- d) Fish and products derived therefrom, except:
 - aa) Fish gelatin used as a carrier for vitamin or carotene preparations
 - bb) Fish gelatin or rabbit bladder used as a clarifying agent in beer and wine
- e) Peanuts and products derived therefrom
- f) Soy beans and products derived therefrom, except:
 - aa) Fully refined soybean oil and fat
 - bb) Naturally mixed tocopherols (E306), natural D-alpha-tocopherol, tocopherol acetate or tocopherol succinate from soybean sources
 - cc) Phytosterols and phytosterols obtained from vegetable oils from soybeans
 - dd) Phytostanol esters from soybean sources obtained from vegetable oil sterols
- g) Milk and products derived therefrom (including lactose), except:
 - aa) Whey for the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic drinks
 - bb) Lactitol
- h) Nuts such as almonds, hazelnuts, walnuts, cashews pecans, paranas, pistachios, macadamia nuts and queensland nuts and products therefrom, except:
Nuts for the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages
- i) Celery and products derived therefrom
- j) Mustard and products derived therefrom
- k) Sesame seeds and products derived therefrom
- l) Sulfur oxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l, as SO²
- m) lupins and products derived therefrom
- n) Soft tissue and products derived therefrom

IMPRINT

PAGE

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