



BERLIN TV TOWER
2020 BANQUET BROCHURE



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We look forward to welcoming you at the Berlin Television Tower.

DEAR GUESTS!

Welcome to the Berlin TV Tower!

For 50 years, our visitors have been able to enjoy the view over Berlin on the observation deck or combine the breathtaking 360° panorama with culinary enjoyment in the Sphere revolving restaurant. The tower and the people behind it have an eventful history and some employees have been part of the team for three or four decades. But this is just one example of our long and exciting history. For some, the Berlin TV tower simply has cult status!

A Culinary Journey Through Time

Travel with us through either space and time or through contemporary history: In the lift up and through the Berlin panorama in the revolving restaurant, back to the 60s in the listed design of the tower, or through the great history of our city from a bird's eye view.

In the past 50 years and before, there have been different cooking styles and recipes. We would like to pick them up again and invite you on a culinary journey through time.

You will find ideas and suggestions for your event on the following pages. We will be happy to prepare an individual offer and advise you on how to put your wishes into practice.

Please note that all prices quoted include current VAT and are per person.

For further information or if you have any questions, don't hesitate to contact us by phone or e-mail.



THE BERLIN TV TOWER: WORLD-FAMOUS HISTORICAL ARCHITECTURE AND A ONE-OF-A-KIND VIEW!

Whether for 10 or 200 people, we create a perfect, stylish ambience for your event and make company parties, receptions, banquets, weddings, birthdays, Christmas parties and other festivities an unforgettable experience for you and your guests.

Our attentive service and creative cuisine, including musical entertainment or performances if desired, create an all-round feel-good experience that ensures the success of your event, based on an individual consultation and offer.

Our observation deck with Bar 203 and the revolving Sphere restaurant are pleasantly air-conditioned in summer.

Make use of our extraordinary premises, our service and our varied gastronomic offer for your event.

OPENING | 3 October 1969

CONSTRUCTION PERIOD | 1965-1969

MOST RECENT RENOVATION | 2013

ELEVATORS | 2 lifts - speed: 6 m/s

DURATION OF THE ASCENT | Approx. 40 seconds

TOTAL HEIGHT | 368 m

SPHERE CIRCUMFERENCE | 32 m

TOWER BASE DIAMETER AT GROUND LEVEL | 32 m

TOTAL NUMBER OF GUESTS PERMITTED IN THE SPHERE | 320 people

AT 207 METERS ABOVE SEA LEVEL | Revolving Sphere Restaurant

AT 203 METERS ABOVE SEA LEVEL

Observation deck with 60 panorama windows and Bar 203

REVOLVING SPHERE RESTAURANT

Approved for a maximum of 200 people, 40 divisible tables (for up to 8 persons)

The ring on which the tables are permanently mounted can turn one to two times per hour on its own axis.

OBSERVATION FLOOR WITH THE BAR "BAR 203"

Approved for a maximum of 120 people, 60 of them in the bar area
360° tour with city plan legends

UPPER FOYER

The upper foyer offers a wide range of facilities to make your event a success. It is the perfect venue to receive guests before going to the top of the Berlin TV Tower or also for presentations and product launches.

PEOPLE | To 200 persons

AREA | 200 m²

CATERING | Drinks and cold finger food

SERVICE PERSONNEL on site

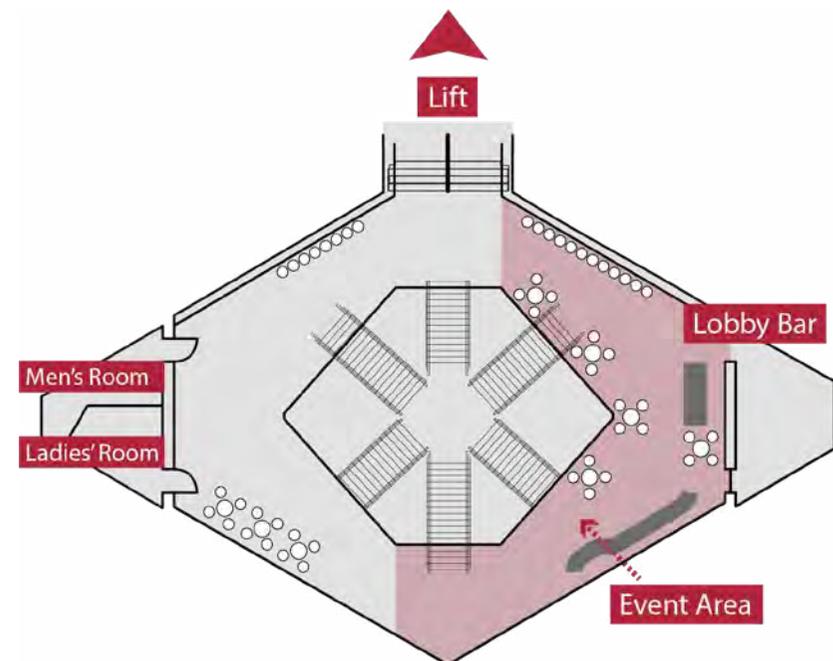
TECHNICAL STRUCTURES POSSIBLE

Stage, lectern, loudspeaker and microphone

EQUIPMENT OPTIONS

Up to 14 bar tables

Seating for up to 30 people





OBSERVATION DECK WITH BAR 203

With its impressive 360° panorama, the observation deck of the Berlin TV Tower offers a breathtaking bird's-eye view of Berlin. Receptions, after work gatherings or press events can be held on the observation deck, which also houses the Bar 203. You will find relevant information on the key sights of Berlin in display panels, available in different languages (German, English, French and Spanish).

PEOPLE

Up to 120 people on the entire observation deck /
up to 60 people at Berlin's highest bar

AREA | 226 m²

CATERING

Drinks, snacks or finger food buffet

SERVICE PERSONNEL on site

TECHNICAL STRUCTURES POSSIBLE

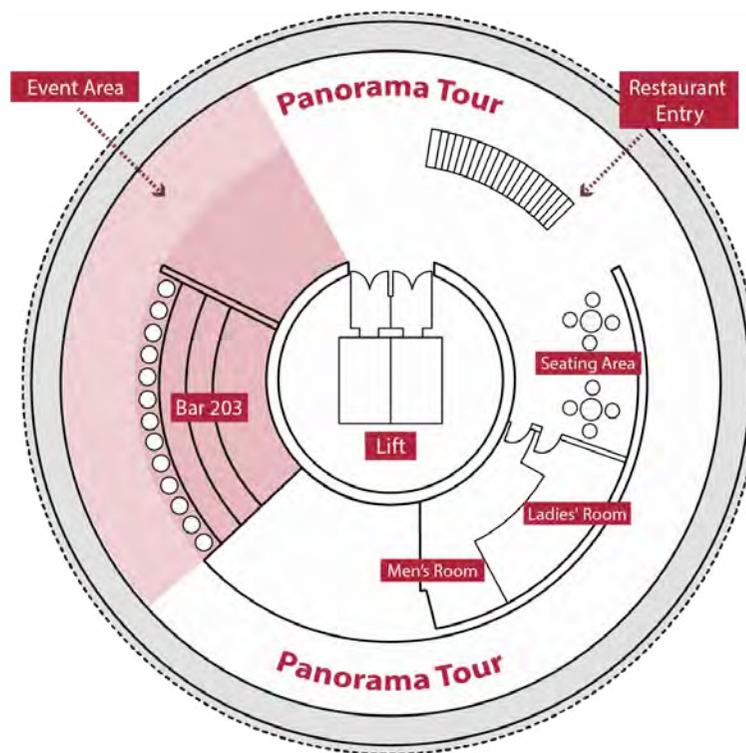
Stage with/without seats, microphone, loudspeaker system

EQUIPMENT OPTIONS

Up to 14 bar tables

Seating for up to 30 people (conference seating)

Wedding seating for up to 30 people



REVOLVING SPHERE RESTAURANT

Impress your guests with a culinary “city tour” 207 m above the rooftops of the capital. Your guests can relax on the comfortable 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 very special flair in this unique restaurant.

The revolving restaurant is the perfect setting for company parties, business lunches, Christmas parties, supporting programmes for trade fairs and conventions, or for private parties and wedding dinners.

PERSONS

200 seats at 40 tables / maximum 8 persons per table

SPECIAL NOTE

Tables permanently mounted on a rotating ring

CATERING

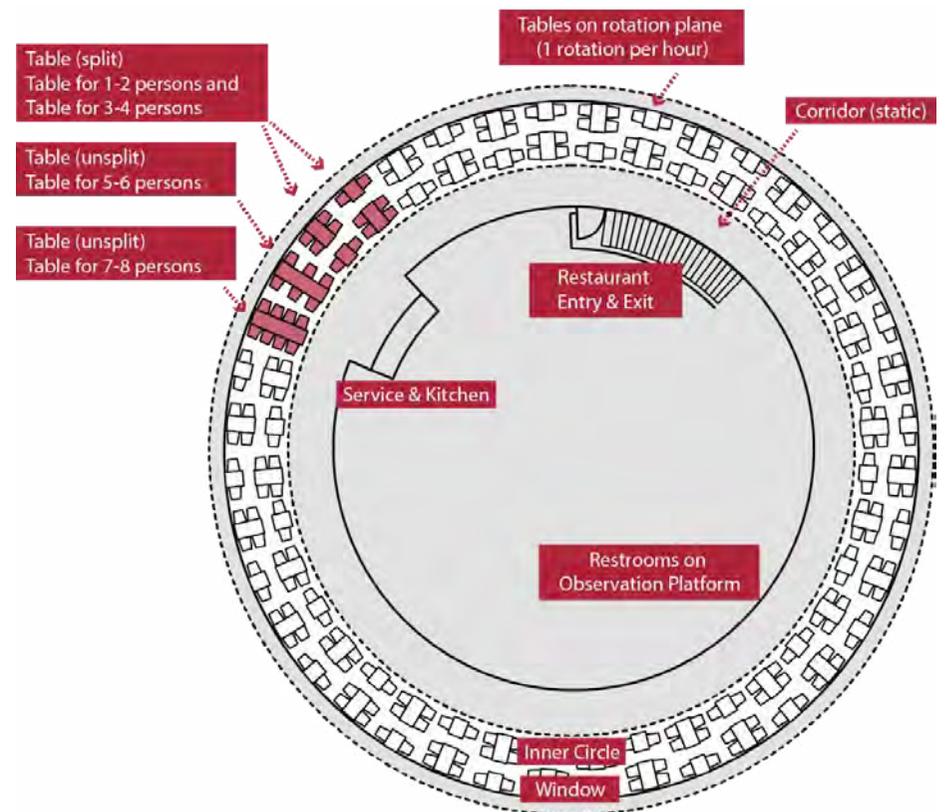
À la carte, menu or buffet

OTHER

Permanently installed equipment such as piano and loudspeaker system can be used

EQUIPMENT OPTIONS

Table linen and menu cards





TIMELESS BREAKFAST BUFFET

- Sausages from our butcher's selection  
- Raw and cooked ham  
- Sliced cheese  
- Boiled egg   
- Jam, honey, Nutella and butter  
- Cereals, muesli, natural and fruit yoghurts 
- Sweet Danish pastries 
- Bread basket with wholemeal bread, lye rolls and bread rolls 
- Filter coffee, tea specialities, mineral water

€27.00
BOOKABLE FROM 30 PERSONS

As a supplement

- | | Surcharge per portion |
|---|-----------------------|
| Scrambled eggs with herbs    | €3.00 each |
| Crispy bacon   | €3.00 each |
| Nuremberg grilled sausages   | €3.00 each |
| Seasonal fresh fruit salad or 1 glass of orange juice     | €4.50 each |
| Smoked salmon, pickled salmon or
North Sea shrimps with horseradish cream   | €6.00 each |

From 9 or 10 am to noon, we recommend our sumptuous breakfast buffet, which can be booked for 30 people or more.

If the number of guests is smaller, please select a standard breakfast from our menu. You can find these on our website at: www.tv-turm.de/en/restaurant.

TIME TRAVEL MENUS

You can pre-order our time travel menus for 9 people and above.

FRENCH CLASSICS 1960s - 1980s

Duo of salmon (tartare and terrine)
with curly endive salad, avocado and
honey-mustard sauce



Cauliflower Crème Dubarry
with king oyster mushrooms



Country chicken fricassee de luxe
with asparagus tips, young peas and jasmine rice



Cheese selection
with pecan nut bread and fig chutney



2-course menu

€23.50 soup / main course
€31.00 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€37.50 soup / main course / dessert
€45.00 starter / main course / dessert

4-course menu

€52.00 starter / soup / main course / dessert

CULT CLASSICS IN THE TOWER

Marinated Müritz salmon trout
on pumpkin and watercress salad
with pepper sour cream



Classic onion soup
with cheese croutons and fresh herbs

Braised beef roulade
filled with bacon and gherkins
served with mashed potatoes and kohlrabi



Crème caramel



2-course menu

€26.50 soup / main course
€33.50 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€35.00 soup / main course / dessert
€42.00 starter / main course / dessert

4-course menu

€48.50 starter / soup / main course / dessert



1989

Fall of the Berlin Wall on November 9.



TIME TRAVEL MENUS

You can pre-order our time travel menus for 9 people and above.

GLOBAL 1990s FAVOURITES

Salmon carpaccio
with green pepper and a lime crème



Beef consommé royale
with fine vegetables, royale and fresh herbs



Braised veal cheeks
with creamy polenta, confit mushrooms and
cherry tomatoes



Coconut panna cotta with mango compote



2-course menu

€31.50 soup / main course
€37.50 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€38.50 soup / main course / dessert
€44.50 starter / main course / dessert

4-course menu

€52.00 starter / soup / main course / dessert

MILLENNIUM FAVOURITES

Surf and turf
Beef carpaccio with fried shrimp, truffle cream,
pine nuts, parmesan and rocket



Avocado soup with salmon strips

Corn-fed poularde breast with green
pimento sauce, ratatouille and mashed potatoes



Ginger & lime ice cream
with cheesecake and raspberries

2-course menu

€27.00 soup / main course
€32.50 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€33.50 soup / main course / dessert
€39.00 starter / main course / dessert

4-course menu

€48.00 starter / soup / main course / dessert

1990

October 3 is established as Day of German Unity (Tag der Deutschen Einheit).

TIME TRAVEL MENUS

You can pre-order our time travel menus for 9 people and above.

REGIONAL CUISINE

Brandenburg steak tartare
with capers, red onions and wild herb salad

Leek soup
with potatoes and small meatballs

Fried Müritz zander fillet
with mustard sauce, potato ragout and
cucumber salad



Red fruit jelly
with vanilla cream



2-course menu

€28.00 soup / main course
€32.00 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€33.00 soup / main course / dessert
€37.00 starter / main course / dessert

4-course menu

€44.00 starter / soup / main course / dessert

CONTEMPORARY CUISINE

Zander fillet on braised dill cucumbers



Pointed cabbage soup
with black pudding and marjoram



Pasture-fed beef sauerbraten
with pearl onions, glazed carrots
and potato noodles

Traditional Berliner Luft (airy mousse)
Apple Cream
with marinated raspberries and sorbet



2-course menu

€29.50 soup / main course
€34.00 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€35.00 soup / main course / dessert
€39.50 starter / main course / dessert

4-course menu

€48.00 starter / soup / main course / dessert



1995/1996

The Tower was closed due to renovations in order to prepare it for the increasing number of visitors.



TIME TRAVEL MENUS

You can pre-order our time travel menus for 9 people and above.

TOMORROW'S CUISINE - VEGETARIAN

Red rice & quinoa slices
with avocado and chilli sugo



Carrot & ginger soup
with mascarpone foam and orange fillets



Tomato and mozzarella ravioli
with pesto, aged balsamic and parmesan



Chocolate cake
with berries and vanilla ice cream



2-course menu

€21.50 soup / main course
€23.00 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€34.50 soup / main course / dessert
€36.00 starter / main course / dessert

4-course menu

€43.00 starter / soup / main course / dessert

TOMORROW'S CUISINE - VEGAN

Sweet lupin gnocchi,
on orange fennel salad with hummus dip



Vegan kohlrabi soup
with chilli oil



Potato balls
filled with Brandenburg vegetables on tomato-chutney



Variation of sorbets à la maison



2-course menu

€21.50 soup / main course
€26.50 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€31.00 soup / main course / dessert
€36.00 starter / main course / dessert

4-course menu

€43.00 starter / soup / main course / dessert

2004

The TV Tower is one of the buildings in Berlin that is illuminated by a special light installation during the Festival of Lights held every year in October since 2004.

TIME TRAVEL MENUS

You can pre-order our time travel menus for 9 people and above.

TIMELESS FAVOURITES

Wild herb salad
with chicory, tomato, bread chip and French dressing 

Tomato soup
with crispy celery strips    

Slice of roast beef,
with baked potato, green asparagus
and paprika-chilli chutney 

Poppy seed tiramisu with raspberry sauce 

2-course menu

€32.50 soup / main course
€35.00 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€40.00 soup / main course / dessert
€42.50 starter / main course / dessert

4-course menu

€48.00 starter / soup / main course / dessert

TIMELESS WITH PEP

Carpaccio of beetroot and potatoes
with prawns and avocado cream  

Mushroom cream soup
with smoked duck breast 

Mangalica pork medallions
with truffled leek, spaetzle (Swabian pasta)
and a liquorice juss

Peach Melba
Poached peach half with bourbon vanilla ice cream 

2-course menu

€32.00 soup / main course
€35.00 starter / main course
(Bookable from 12 - 4 o'clock)

3-course menu

€41.50 soup / main course / dessert
€44.50 starter / main course / dessert

4-course menu

€52.00 starter / soup / main course / dessert



2006

On the occasion of the Football World Cup, the sphere of the tower was covered to make it look like a magenta football.



HISTORICAL CLASSICS BUFFET

Starters

Smoked salmon trout and mackerel fillet with horseradish cream  

Black Forest ham with honeydew melon  

Beef carpaccio with truffle cream and rocket salad 

Mini veal schnitzel on potato salad

Waldorf salad and lentil salad  

Leaf salads, tomatoes, cucumbers, raw vegetables, peppers, ham and various dressings 

Bread basket and butter 

Soup

Potato soup Kaiser Wilhelm I style with spring vegetable cubes and ox breast  

Main courses

Roasted salmon fillet with lemon butter and barley risotto 

Corn poulard breast with mushroom cream sauce, potato gratin and a variation of vegetables 

Medium rare roast beef with roast potatoes and pepper sauce  

Aubergine, courgette and tomato casserole au gratin with cheese  

Dessert

Viennese melange mousse  

Apple strudel with custard 

Tiramisu 

Fresh fruit salad    

Red and green fruit jelly with custard  

Cheese selection with fig chutney  

€49.00
BOOKABLE FOR 50+ PEOPLE



BERLIN-BRANDENBURG REGIONAL BUFFET

Starters

Selection of Märkische smoked fish with horseradish cream  

Knuckle of pork in aspic with pickled vegetables 

Mini-meatballs  

Berlin-style potato salad  

Werder tomato and cucumber salad    

Original Spreewald gherkins pickled with mustard seeds    

Selection of lettuce, crudités, pulses and various dressings  

Regional bread selection, butter and herb quark 

Soup

Green pea foam and bacon  

Main courses

Roast suckling pig on savoy cabbage and Berlin pea purée 

Fried Havel zander with crayfish, white wine sauce and herb rice 

Berlin veal liver with apple slice, mashed potatoes and red cabbage

Berlin currywurst with bread roll

Potato balls filled with Brandenburg vegetables 

Dessert

Jellied Berlin Weisse (wheat beer) with woodruff and berries  

Apple cream with marinated raspberries  

Traditional cake "Kalter Hund" 

Berliner "Pfannkuchen" pastry 

Fresh fruit salad    

Regional soft cheese with fig mustard  

€47.00
BOOKABLE FOR 50+ PEOPLE

TIME TRAVEL BUFFET

HISTORICAL CLASSICS 1960s - 1980s

Starters

Salmon "Bellevue",
whole poached salmon finely decorated with dill
mustard cream and grated horseradish  

Crayfish salad with green asparagus 

Smoked ham
on marinated potato slices and mushrooms 

Boiled beef or veal
with green herb sauce or
egg-shallots vinaigrette 

Variation of "Russian eggs"
with anchovy and capers, pepper and
green olive or trout caviar 

Root vegetable salad
with barrel-aged vinegar and rapeseed oil    

Regional bread selection,
butter and herb quark 

Soup

Soljanka - traditional soup 
from the former GDR with ham, bacon, onions,
white cabbage, pickled gherkins and sour cream

GLOBAL FAVOURITES 1990s - 2000s

Main course

Fishing cod 
on caramelized garden cucumbers with mustard
sauce and potato mash

Fricassee of corn-fed poulard 
with asparagus tips, young peas and mushrooms

Frisian ox cheeks with braised carrots, seed oil and
potato noodles

Roasted spaetzle (Swabian pasta) 
with mushrooms in cream and spinach salad

TODAY WITH A VIEW INTO THE FUTURE

Desserts

Picked lemon crown cake  
with carrot marzipan, sweet and sour carrot,
oranges and soy yoghurt

Small strawberry soup  
with yoghurt espuma and candied lemon

Jellied buttermilk  
with grapes and verbena

Flaked chocolate on a spearmint foam  

Lemon and thyme cream tart 

Cold brew coffee   
with different toppings

€52.00
BOOKABLE FOR 50+ PEOPLE

BUFFET SUPPLEMENTS

In addition to our buffet selection, we also offer a live cooking station with the following dishes:

Prague ham   €5.00/person
with white cabbage cold or warm
with honey-raisin-sauce

Pink roasted saddle of veal   €8.00/person
with Gremolata sauce

Greenland halibut or Norwegian salmon  €180.00/piece
in a salt crust, with classical French butter sauce

Crispy suckling pig   €280.00/piece
with dark beer sauce and caraway cabbage

We ask for your understanding that only one of the listed live stations can be booked.

When renting our restaurant exclusively, we also offer our ice cream buffet in addition to dessert:

Various ice creams €6.00/person
with different toppings and sauces





COFFEE AND CAKE

1 piece of cake or pie with a pot of coffee or tea

€9.50

OUR SELECTION

Cherry flakes cream cake



Seasonal fruit cake



Baked cheesecake



Apple pie



Black Forest cherry cake



Original key lime pie



Carrot cake



Alabama chocolate cake



We reserve the right to change the cake assortment.



“SMALL BUT EXQUISITE“ FINGER FOOD AND SNACKS

(bookable from 10 persons)

In addition to a drinks reception in the upper foyer or on the observation deck, we recommend the finger food listed below:

GERMAN OR FRENCH CLASSICS 1960s - 1980s

Cold

Berlin-style mini-meatballs
from grass-fed veal



Roast beef rolls
with green asparagus and Béarnaise sauce



Warm

Mini toast Hawaii

Berlin currywurst



Dessert

Mini apple tarte Tatin with caramel



Mixed macaroons



Without hot food

€18.50*

With warm food

€23.50

GLOBAL FAVOURITES 1990s - 2000s

Cold

Mini bagel with smoked salmon
and herb cream cheese



Warm

Chicken balls with peanut-chilli-ginger and
sesame seeds

Mini beef burger

Dessert

Cocoa bean cream, aerated chocolate,
carrot and marzipan crème



Without hot food

€16.50*

With warm food

€22.50

* Please note that in the lobby bar area in the upper foyer, only cold finger food can be offered.



CONTEMPORARY CUISINE - REGIONAL

Cold

Pork knuckle praline with mustard jelly, pears and a bean and bacon salad  

Beef in aspic with green herb mousse 

Warm

Baked prawns in batter

Mini burgers with pulled BBQ chicken

Dessert

Lemon thyme cream tartlets 

Without hot food €17.50
With warm food €23.50*

TIMELESS

Cold

Cauliflower cream with smoked salmon

Warm

Veal schnitzel on potato salad and cranberry chutney

Devils on horseback  

Dessert

Fruit skewer of pineapple, kiwi and melon    

Without hot food €14.50
With warm food €19.50*

TOMORROW'S CUISINE - VEGETARIAN/VEGAN

Cold

Vegan crepe roll with herbal dip  

Vegetarian antipasti rolls  

Warm

Quinoa spinach cakes 

Falafel and hummus    

Dessert

Crème brûlée on a pecan brownie 

Without hot food €17.50
With warm food €21.50*

* Please note that in the lobby bar area in the upper foyer, only cold finger food can be offered.

2018

The Berlin TV Tower launches its new sightseeing app including information about the sights as well as historical insights into the Berlin Wall.

App →





SELECTION FROM OUR BEVERAGE MENU

SPARKLING WINE & CHAMPAGNE

Cuvée Berlin Television Tower Chardonnay sparkling wine dry-sec semi-dry-semi sec	0.1 l 0.75 l	€6.50 €32.00
Crémant De Loire, Bouvet-Ladubay, Brut or Rosé Brut Loire Valley France dry-sec	0.1 l 0.75 l	€7.50 €41.00
Schloss VAUX Bio "Träublein" Organic soft drink Non-alcoholic	0.2 l 0.75 l	€9.50 €22.00
Champagne Alfred Gratien Brut Champagne dry-sec	0.1 l 0.75 l	€11.50 €79.50

WHITE WINE & RED WINE

Winery Dreissigacker "Sphere" dry-sec Pinot Blanc Rhenish Hesse Germany	0.2 l 0.75 l	€8.50 €29.00
Winery HAT Eser "Mineralist" dry-sec Riesling Rheingau Germany	0.2 l 0.75 l	€9.00 €31.00
Winery Oliver Zeter dry-sec Sauvignon Blanc Pfalz Germany	0.2 l 0.75 l	€10.50 €36.00
Dom. Chanssaud Côte du Rhône Villages dry-sec Côte du Rhône Rhône France	0.2 l 0.75 l	€10.50 €36.00
Winery Klaus Meyer "Black Edition" dry-sec Cabernet Sauvignon+Merlot Pfalz Germany	0.2 l 0.75 l	€10.50 €36.00
Pinot Noir "Goldkapsel" dry-sec Pinot Noir Pfalz Germany	0.2 l 0.75 l	€11.50 €39.50

We reserve the right to change the selection and the prices.



SOFT DRINKS

Spreequell Mineral Water Classic medium naturell	0.25 l 0.75 l	€3.50 €7.50
Coca Cola, Fanta, Sprite	0.2 l	€3.50
Fruit juices and fruit nectars	0.2 l	€3.50

HOT BEVERAGES

Espresso		€3.00
Latte macchiato		€4.00
Pot of coffee or tea		€4.50

BEER

Berliner Kindl	0.3 l	€4.20
Schöfferhofer wheat beer	0.5 l	€5.80

We reserve the right to change the selection and the prices.

LONGDRINKS & COCKTAILS WITH ALCOHOL

For consumption at the Bar 203

Cosmopolitan Smirnoff Vodka Cointreau cranberry juice lime juice		€10.50
Aperol Spritz Prosecco Aperol soda		€11.00
Tower Sour Jack Daniel's Lemon juice Sugar syrup Orange juice Cinnamon syrup Protein powder		€11.00
Horizon Havana club melon liqueur lime juice lemon juice pineapple juice coconut syrup		€11.50
360° Absolutely vanilla triple sec Gordon's Dry Gin lime juice cranberry juice		€11.50
Sex on the Beach Smirnoff Vodka Peach liqueur Pineapple juice lemon juice lime juice grenadine		€12.00
Pina Colada Myers's rum cream coconut syrup pineapple juice		€12.00



COCKTAILS WITHOUT ALCOHOL

Funtastic Sunrise	€9.50
Lemon juice mango syrup passion fruit juice cloudy apple juice almond syrup strawberry syrup	
Sunburn	€9.50
Pineapple juice passion fruit juice lemon mango syrup cherry juice	
Caribbean Fruit Punch	€9.50
Pineapple juice passion fruit nectar lemon juice lime juice Blue Curaçao syrup	

OUR BEVERAGE PACKAGES (PER PERSON)

Basic (up to 2 hours)	€27.50
House wine (white/red), beer, soft drinks as well as coffee and tea of your choice	
Standard (up to 3 hours)	€32.00
House wine (white/red) beer soft drinks as well as coffee and tea of your choice	
Premium (up to 5 hours)	€46.00
Standard beverage flat rate including sparkling wine at arrival	
Extension of the beverage flat rate	€9.00
Standard and Premium per started hour and person	

CIVIL WEDDINGS

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

We are happy to reserve our bar area for your wedding celebration at a height of 203 m.

This area is available exclusively to you and your guests for one 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 are happy to advise you with a tailor-made concept.

THE FOLLOWING SERVICES ARE INCLUDED IN OUR PACKAGE:

The exclusive, 1-hour use of our Bar 203 for up to 30 guests

1 glass of champagne per person to toast

Our personal wedding gift: Free entry for the bridal couple to our Bar 203 on the first wedding day including a glass of sparkling wine per person

Admission to the observation deck of the Berlin TV Tower

PACKAGE PRICE:
€2,800.00





DEPOSIT

Deposit (Percentage of advance payment for all)	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



ENTRANCE FEES FOR YOUR ASCENT

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

Children under 4 enter for free.

Groups of 20 or more require a written confirmation of the reservation. Prices on request.

OPENING HOURS

March to October: every day from 9 am to midnight

November to February: every day from 10 am to midnight

Last ascent to the viewing platform at 11.30 pm.

Please inform yourself about possible changes on our homepage:
www.tv-turm.de/en.

Reservation office opening hours:

Monday to Friday: from 9 am to 7 pm

Saturday: from 9 am to 5 pm

INTERNET ACCESS

Free Wi-Fi is available in the entire Berlin Television Tower.

THE BERLIN TELEVISION TOWER APP

Discover Berlin from above with the Berliner TV Tower Sightseeing App: download via Google from Google Play and the App Store!

Download



HOW TO FIND US

The best way to reach the Berlin TV Tower is by public transport.

The entrance to the Tower is directly opposite Alexanderplatz station, exit Gontardstraße.

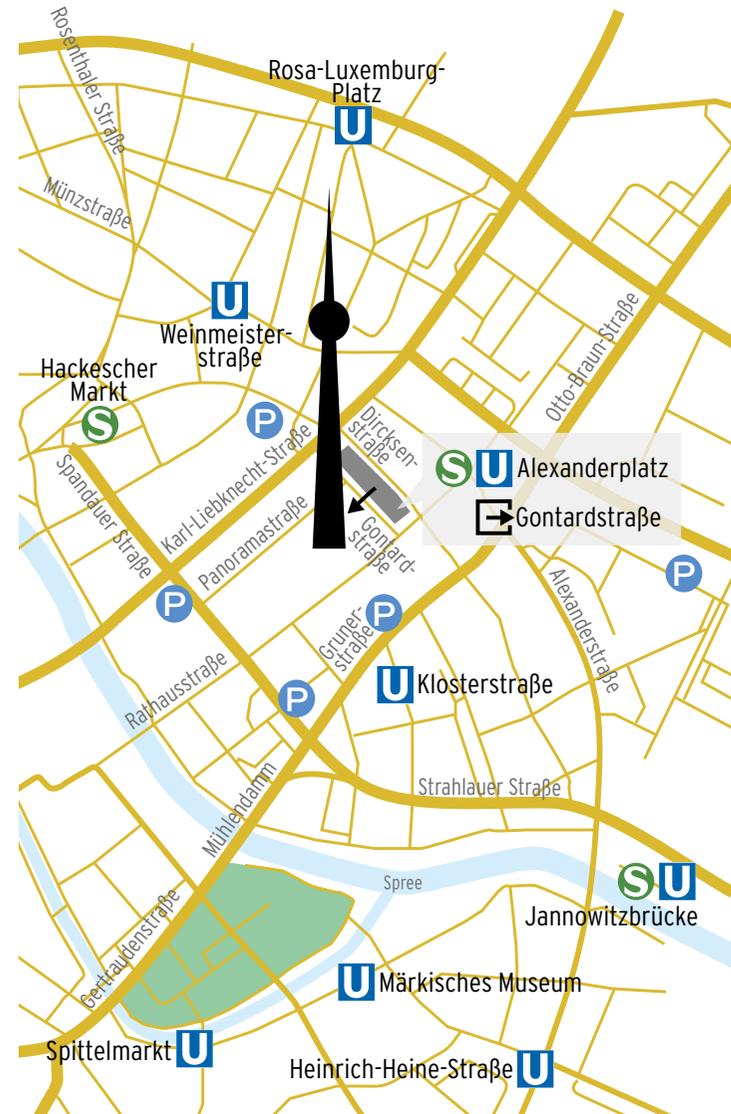
We recommend choosing public transport to reach the Berlin TV Tower.

ARRIVAL BY CAR

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

ADDRESS

TV-Turm Alexanderplatz
Gastronomiegesellschaft mbH
Panoramastraße 1A
10178 Berlin





BERLINER FERNSEHTURM

Berliner Fernsehturm
TV-Turm Alexanderplatz
Gastronomiegesellschaft mbH
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