



HIGHEST EVENT

ELEVATE YOUR EVENT EXPERIENCE

2026

VALID FROM 01.03.2026 - 28.02.2027

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BERLINER FERNSEHTURM

TOWER ORIENTATION

368m

Germany's
Highest
Building



Tickets can be picked up at the cashier's desk in the entrance hall.



Please drop off your coats and jackets free of charge in the entrance hall.



Bags are only permitted in the tower up to a size of 45 x 35 x 20 cm.



Please note that the TV tower is not barrier-free due to the structural conditions.



203m

120 People
Visitor Capacity

**Observation Deck
Sphere Bar**

**40 Seconds
Ride Up**
to 203m

207m

200 People
Visitor Capacity

**Restaurant
Sphere
Tim Raue**



Opening Hours

March - October:
09.00 a.m. - 11.00 p.m.

November - February:
10.00 a.m. - 11:00 p.m.



Reception

200 People
Visitor Capacity

6m

Entrance Hall

0m



**BERLIN'S
ODYSSEY**

VR Experience

35 People
Visitor Capacity

0m





ABOUT TIM RAUE

Tim Raue, born in Berlin in 1974, began his career as a chef at the age of 17 and quickly made a name for himself in the culinary scene. At 23, he became chef de cuisine and later executive chef at the Swissôtel Berlin, where he also worked as a global consultant.

His first own restaurant, Restaurant MÂ Tim Raue, received a MICHELIN star and 18 points in Gault&Millau shortly after opening in 2008.

In 2010, he opened Restaurant Tim Raue, which was awarded two MICHELIN stars in 2011 and reached 40th place on "The World's 50 Best Restaurants" list. Raue also runs the Brasserie Colette Tim Raue in several cities and the Hanami by Tim Raue restaurants on the TUI Cruises fleet.



For a truly exclusive evening, Tim Raue can be booked as host and moderator. He will personally guide you through the evening and will also be delighted to join for memorable photos.

BERLINER FERNSEHTURM

RESTAURANT

THE OFFERS ARE DESIGNED
FOR 9 TO 200 PEOPLE.

1-8 People

**PLEASE
BOOK ONLINE**



Prices per person, including VAT and excluding admission for 2026.
Offer and price may be subject to change.

MENUS

SPHERE TIM RAUE

Please choose one dish per course for the group and, if desired, a vegan alternative, up to 2 weeks before your visit.

STARTERS

Prawn cocktail KaDeWe

Sphere salad

with Brandenburger marinated & pickled vegetables

VEGAN

Blini with cured salmon,
cucumber relish, char roe,
and horseradish cream

Cream of pumpkin soup
with bell pepper, ginger &
coriander

VEGAN

MAIN COURSE

Berlin Schnitzel,

Bell pepper, gherkin,
mushroom cream sauce &
parsley spaetzle or

OR VEGAN **Planted schnitzel**

Medaillon of beef fillet,

Truffle cream & mushrooms,
celery puree, sweet and sour onions

OR VEGAN **Planted beef**

Pike-perch illet,

Braised cucumbers &
tarragon puree, dill oil

DESSERT

Banana split

Aunt Kathi's cheesecake mousse
with apricot compote

Seasonal sorbet

with marinated fruit, crunchy
oats & oat milk mousse

VEGAN

2 COURSE

12.00 – 2.00 p.m.

57,00 EUR

3 COURSE

12.00 – 11.00 p.m.

67,00 EUR

4 COURSE

12.00 – 11.00 p.m.

77,00 EUR

5 COURSE

12.00 – 11.00 p.m.

87,00 EUR





COFFEE

WITH BREAKFAST OR CAKE

TV TOWER BREAKFAST

Brandenburger cheese selection, boiled ham, salami, liverwurst, home-cured salmon with horseradish dip and cucumber salad, jam, butter, homemade berry smoothie, fruit salad, selection of bread rolls and coffee

9.00 / 10.00 – 11.00 a.m.
35,00 EUR

VEGAN BREAKFAST

Tomato sauce, avocado sandwich, chickpea spread, marinated vegetables, jam, fruit salad, homemade berry smoothie, selection of bread rolls and coffee

9.00 / 10.00 – 11.00 a.m.
35,00 EUR

DELUXE CAKE SELECTION

One tartlet, four pralines and coffee for your moment of indulgence.

02.00 – 04.00 p.m.
29,00 EUR

CLASSIC CAKE SELECTION

A slice of fruit cake, perfectly matched to the season, and coffee.

02.00 – 04.00 p.m.
16,00 EUR



FINGERFOOD

Minimum of 3 servings per dish,
8,50 EUR per serving.

Bar tables, 15,00 EUR each.

GOLD

Liverwurst sandwich,
mustard & gherkins

Pickled egg,
sour potatoes & parsley and char caviar

Cured salmon
with cucumber salad & horseradish cream

Prawn cocktail KaDeWe

Soused herring tatar
with a traditional sauce, apple & dill

Beetroot salad,
truffle mayonnaise & chervil

Brandenburger buffalo mozzarella
with preserved tomatoes

WARM

German meatball,
mashed potatoes and beetroot

Chicken fricassee,
cream of peas & pickled Jerusalem artichoke

Pike-perch,
braised cucumbers and tarragon

Planted Chicken,
sweet potato and carrot salad
VEGAN

Cream of pumpkin soup
with bell pepper, ginger &
coriander
VEGAN

Berlin currywurst,
also available in
VEGAN

SWEET

Chocolate pudding

Marinated pear
with chocolate, oat milk
mousse & crisp
VEGAN

Hedgehog slice

9 – 30 PEOPLE

Aperitif
Sphere Bar
at 203m

9 – 120 PEOPLE

Standing Reception
Observation Deck
at 203m

9 – 200 PEOPLE

Aperitif
Reception
at 6m



DRINKS

APERITIF

BASIC

Bernard Massard Tradition
sparkling wine &
BRLO beer
Incl. nonalcoholic alternatives

9 - 30 people
at the Sphere Bar 203m

9 - 200 people
in the reception area 6m

15,50 EUR*

STANDARD

Up-Air-01 &
BRLO Berlin wheat beer
Incl. nonalcoholic alternatives

9 - 30 people
at the Sphere Bar 203m

9 - 200 people
in the reception area 6m

19,50 EUR*

ADD ON

BERLIN'S ODYSSEY

Virtual Reality Experience

Watch Trailer

9 - 50 people
in the entrance hall 0m

8,50 EUR

PREMIUM

Select two drinks
from Basic or Standard &
spicy seasoned Berlin Currywurst
by Tim Raue

9 - 30 people
at the Sphere Bar 203m

9 - 200 people
in the reception area 6m

26,50 EUR*

*plus bar tables, 15,00 EUR each

DRINK PACKAGES

BASIC

What do we serve?

Fine house wine
in white and red

The entire BRLO beer selection,
soft drinks, hot drinks

2 hours

46,00 EUR

STANDARD

What do we serve?

Fine house wine
in white and red

The entire BRLO beer selection,
soft drinks, hot drinks

3 hours

52,00 EUR

ADD ON 1

for every
started hour
of extension

+ 16,00 EUR

ADD ON 2

1 glass
Bernard Massard
Tradition sparkling wine
as a welcoming drink
at the Sphere Tim Raue
restaurant

+ 9,00 EUR

PREMIUM

What do we serve?

Fine house wine
in white and red

The entire BRLO beer selection,
soft drinks, hot drinks

5 hours

62,00 EUR

TICKET PRICES

RESTAURANT TICKETS

1 – 8 PEOPLE

You can sit together at a table for up to eight people and find the best price and great packages online for a breathtaking experience.

**PLEASE BOOK
ONLINE**

20 – 200 PEOPLE

For groups of 20 or more, you will receive special group rates for admission.

17,00 EUR pp.
for adults

13,00 EUR pp.
for children
aged 4 - 14

9 – 19 PEOPLE

If you are a group of nine or more people, you will be seated at several tables. We will ensure that you are seated close together.

28,50 EUR pp.
for adults

18,50 EUR pp.
for children
aged 4 - 14



For contractual partners other conditions apply.

BOOKING TERMS

MENUS SPHERE TIM RAUE

DEPOSIT

4 weeks prior to the event, 80% of the total amount is payable.

CANCELLATION TERMS

Up to 4 weeks before the event:
cancellation free of charge.

Up to 3 weeks beforehand:
30 % of the contractually agreed services will be charged.

Up to 2 weeks beforehand:
75 % of the services will be charged.

Less than two weeks beforehand:
100 % of the agreed services are liable to pay.

BUFFET

BERLIN-BRANDENBURG

REQUIREMENTS: Exclusive rental of the restaurant and a required total turnover for food and beverages, depending on the season.

Price per person in 2026, incl. VAT, plus ticket price.

70,00 EUR

MAIN COURSE

Meat loaf,
wild mushroom cream sauce,
mashed potatoes, peas & carrots
with parsley oil

Corn-fed broiler,
carrot salad & sweet potatoes

also available in
VEGAN with **Planted Chicken**

North Sea salmon,
preserved tomatoes
with star anise &
tarragon puree

SOUP

Solyanka
with lemon cream
and dill oil

STARTERS

Cold roast veal,
Smoked trout sauce, Jerusalem
artichokes, capers & parsley oil

Brandenburger buffalo mozzarella
& preserved tomatoes

Soused herring fillet
with a traditional sauce and
potato cream

Salad of turnips & beets
with lemon, chervil dressing &
roasted seeds

VEGAN

DESSERT

Red fruit jelly
with pink pepper meringue &
sweet whipped cream

Hedgehog slice,

Chocolate mousse,
salty butter crumbs and
macadamia cream

Marinated seasonal fruit
with crunchy oats &
oat milk mousse

VEGAN



Offer and price may be subject to change.

BUFFET

BERLIN IS COLORFUL

REQUIREMENTS: Exclusive rental of the restaurant and a required total turnover for food and beverages, depending on the season.

Price per person in 2026, incl. VAT, plus ticket price.

70,00 EUR

MAIN COURSE

Kreuzberg X Turkish:

Beef kofta, tomato stock & butter, green chillies & Turkish yogurt

Spandau X Greek:

gilthead seabream fillet, artichoke ragout, olives & red bell pepper, thyme & olive oil

Wedding X Levante:

Couscous with saffron, raisins & smoked almonds and braised eggplant

VEGAN

SOUP

Lichtenberg X Vietnam:

Phô soup with planted chicken nuggets, coriander & beansprouts and green vegetables

VEGAN

STARTERS

Mitte X Hipster:

green salad, lemon & parsley
VEGAN

Reinickendorf X Francophile:

duck salad with hazelnut, red onions and apple

Charlottenburg X Eastern Europe:

smoked salmon, smetana & salty cucumber and dill oil

Prenzlauer Berg X Reich der Mitte:

Cold roast pork "Sichuan" with chili & cashew

DESSERT

Prenzlauer Berg X Oma:

Apple compote with raisins & almonds, vanilla cream & crunchy caramel

Schöneberg X colorful:

Red fruit mousse, jello & mint sauce

Marinated blueberries

with lime & avocado mousse and crunchy oats

VEGAN



Offer and price may be subject to change.

ADVENT BUFFET

Offered from 11.11. – 26.12.2026.

REQUIREMENTS: Exclusive rental of the restaurant and a required total turnover for food and beverages, depending on the season.

Price per person in 2026,
incl. VAT, plus ticket price.

70,00 EUR

MAIN COURSE

Duck leg

with a Christmassy sauce,
chestnut puree, red cabbage with
apple & cranberries and dumplings
with melted brown butter

Planted Chicken

with a Christmassy sauce, chestnut puree,
red cabbage with apple & cranberries
and dumplings with hazelnut glaze

VEGAN

Pike-perch fillet,

Braised cucumber & tarragon
puree and dill oil

STARTERS

Venison ham,
endive & cranberries
and wild garlic oil

Prawn cocktail KaDeWe

Cured salmon
with cucumber & horseradish sauce

Jerusalem artichoke salad,
Truffle dressing & lamb's lettuce
and red grapes

VEGAN

DESSERT

Roast apple strudel
with vanilla foam

Hazelnut & milk chocolate mousse
with blood orange compote

Marinated pear
with chocolate sauce &
oat milk mousse

VEGAN

SOUP

Cream of pumpkin soup
with bell pepper,
ginger & coriander

VEGAN

Offer and price may be subject to change.

ADVENT MENUS

SPHERE TIM RAUE

Offered from 11.11. – 26.12.2026.

Please choose one dish per course for the group and, if desired, a vegan alternative, up to 2 weeks before the visit.

STARTERS

Beetroot & endive
with hazelnut and
truffle mayonnaise

Smoked trout,
Jerusalem artichoke, lime &
lamb's lettuce

Cream of pumpkin soup
with bell pepper,
ginger & coriander
VEGAN

MAIN COURSE

Duck leg
with a Christmassy sauce,
chestnut puree, red cabbage with
apple & cranberries and dumplings
with melted brown butter

also available in
VEGAN with **Planted Chicken**

Venison schnitzel,
Wild mushroom cream with cranberries
and marjoram

Pike-perch
with brussels sprouts cream,
orange & miso butter

DESSERT

Roast apple strudel,
vanilla foam & ice cream

Chocolate pudding,
sweet whipped cream &
chocolate crunch

Marinated pear
with chocolate sauce &
oat milk mousse
VEGAN

2 COURSE

12.00 – 2.00 p.m.
57,00 EUR

3 COURSE

12.00 – 11.00 p.m.
67,00 EUR

4 COURSE

12.00 – 11.00 p.m.
77,00 EUR

5 COURSE

12.00 – 11.00 p.m.
87,00 EUR

BERLINER FERNSEHTURM

CONTACT

EVENT SALES TEAM

CONTACT US

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