



Hotel Adlon
Kempinski

BERLIN

BANQUET BROCHURE

Kempinski

HOTELIERS SINCE 1897



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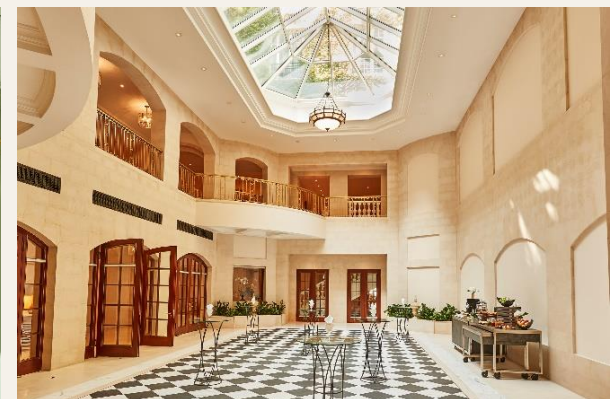
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YOUR INSPIRING KEMPINSKI EVENT



BREAKFAST



Breakfast Package Adlon

EUR 56

bookable from 10 persons

- A rich selection of Danish pastries, croissants and bread
- Selection of cold cuts: salami, roast beef, bresaola, pastrami, cooked and turkey ham
- Smoked ham and spreadable sausage
- Selection of cheese: hard cheese, soft cheese, cream cheese variation with grapes, fig mustard, crackers and fruit bread
- Selection of fish: salmon, trout, triple caviar and smoked fish with accompanying garnishes
- Herring salad
- Antipasti buffet with grissini
- Different kinds of muesli, cornflakes, dried fruits, nut kernels and Bircher muesli
- Selection of various jams, marmalades, honey and homemade chocolate spreads
- Nuremberg sausages, bacon, white sausage with sweet mustard and baked beans
- Belgian waffles and pancakes with maple syrup
- Sliced fruit, fruit salad and yoghurt

The prices quoted include the currently applicable value-added tax and service charge. Hot drinks, juices and water are included in all breakfast offers for up to 1.5 hours.

BREAKFAST



Breakfast Continental (Buffet)

EUR 42

bookable for 20 persons

- Selection of Danish pastries, croissants, rolls and bread
- Selection of various jams, marmalades, honey and homemade chocolate spreads
- Various types of muesli, cornflakes, dried fruits, nut kernels and Bircher muesli
- Boiled eggs
- Cold cuts of sausage and cheese specialities
- Selection of sliced fruit and yoghurt

Breakfast on Etagere

EUR 32

- Cold cuts
- Cheese selection
- Sliced fruits

Vegan Etagere

EUR 28

- Humus and avocado cream
- Vegan cold cuts
- Sliced fruits

The prices quoted include the currently applicable value-added tax and service charge.
Hot drinks, juices and water are included in all breakfast offers for up to 1.5 hours.

COFFEE BREAKS

Bakery EUR 5 *per piece*

- Croissant with chocolate
- Croissant with butter and jam
- Apple turnover
- Nut bun
- Pecan nut pocket
- Pretzel with homemade butter
- Berliner Spritzkuchen
- Sheet cake
- Baklava

Fruits & Yoghurt

- Three types of hand fruit EUR 4
- Berry selection EUR 8
- Sliced fruits EUR 8
- Fruit salad with marinade EUR 8
- Fruit skewers (3 pieces) EUR 9
- Bircher muesli EUR 6
- Yoghurt with Adlon Granola EUR 6
- Quark with berries EUR 6

Snacks

- Choice of chocolates (2 pieces) EUR 5
- Colourful macarons (2 pieces) EUR 7
- Granola bar EUR 4
- Break chocolate with topping EUR 5
- Nuts and dried fruits EUR 10

Smoothies EUR 4 *per glass*

- Exotic
- Berries
- Arugula Spinach Ginger
- Vital (Orange)
- Beetroot-Apple-Pear
- Yoghurt-Mango
- Cassis-Kefir
- Buttermilk-Lemon

The prices quoted include the currently applicable value-added tax and service charge.

SANDWICHES & SALADS



Option 1 | EUR 47

- Grainy cream cheese with spring leek, fresh herbs and pumpernickel
- Artichoke with tomatoes, olives, tarragon and peppers
- Whole wheat sandwich with chicken breast, parmesan and tomato
- Ciabatta with braised tomato, buffalo mozzarella and arugula
- Mediterranean madeleines with smoked salmon and horseradish sour cream

Half Baguettes | EUR 9 *per piece*

- Whole grain baguette with smoked trout, dill cream and horseradish
- Grain baguette with goat cheese-olive cream, fig and arugula
- White flour baguette with braised tomato, buffalo mozzarella and arugula
- Onion baguette with smoked pork, mustard cream and coleslaw

Option 2 | EUR 47

- Bowl bar with vegetables, grains and seeds for you to mix and prepare
- Salad of yellow lentils with tuna and gremolata
- Tuna with quinoa, pomegranate and avocado
- Wholemeal sandwich with smoked salmon and truffle cream
- Sourdough bread with pastrami, coleslaw and horseradish

English Sandwiches | EUR 7 *per piece*

- Egg salad and marinated cucumber
- Pickled salmon, horseradish and beet
- Truffle salami, romaine lettuce hearts and tomato
- Brie and fig mustard

The prices quoted include the currently applicable value-added tax and service charge.

SALTY SNACKS & BOWLS



Hot Snacks | EUR 9 *per portion*

- Soup of the day
- Falafel with pickled vegetables
- Hearty puff pastry
- Low carb muffins with curd cheese
- Tarte flambée
- Pizza snack
- Hearty Belgian waffles with gorgonzola dip

Salads & Bowls | EUR 10 *per portion*

- Salad of yellow lentils with tuna and gremolata
- Stewed tomato with buratta and basil
- Artichoke with tomatoes, olive, tarragon and peppers
- Bowl with quinoa, wild herb salad, avocado and grains
- Bowl with spelt, arugula, goat cheese and pomegranate
- Bowl with spinach, granola and berries

The prices quoted include the currently applicable value-added tax and service charge.

TABLE SETS



Nuts & dried fruits

- Cashews
- Roasted hazelnuts
- Walnuts
- Roasted pecans
- Banana chips
- Dried cranberries
- Dried plums
- Dried apricots

Healthy

- Grapes (green)
- Grapes (blue)
- Blueberries
- Energy Balls
- Matcha Crunch

Sweet & salty

- Break chocolate with pop sugar
- Cookies
- Puffed amaranth with hazelnuts
and white chocolate
- Fruit jelly
- Salted peanuts
- Vegetable chips
- Crackers

Create your own table setting
consisting of 3 dishes at
EUR 6 per selection per person.

The prices quoted include the currently valid VAT and service charge. Our table settings are bookable for up to max. 25 place settings.

CANAPÉS APPETIZERS



Our dishes are prepared with seasonal products to accompany your cocktails and dinners.

Cold Staccato | EUR 11 *per piece*

- Burrata espuma with braised tomato and arugula
- Stuffed fig with goat cheese and lime
- Tartlet with dried tomato feta cream, olive and eggplant
- Green taco with salsiccia, fennel and coriander
- Mini calamari with artichoke, tomato and fennel greens
- Marinated shrimp with green papaya salad and cilantro
- Nicoise salad with tuna and quail egg
- Pickled scallop with citrus fruits, pine nuts and mint
- Tuna tataki with dashi, passion fruit and mango
- Pink saddle of veal with anchovies and capers

Hot Staccato | EUR 11 *per piece*

- Mini peppers with ratatouille and gratinated feta cheese
- Pole steak with braised tomatoes, Szechuan pepper and eggplant
- Potato with caviar and egg
- Truffled scrambled egg espuma with spinach salad and potato crisp
- Oyster mushroom sate skewer with peanut and sprouts
- Baked baked praline with BBQ mayo and red onion
- Seared scallop with wasabi pea, tarragon and sesame vinaigrette
- Pink rack of lamb steak with bean cassoulet and chimichurri
- Tempura shrimp with yellow curry and rice ball
- Potato with caviar and egg
- Chicken fillet in panko coat with coconut espuma and mango dip



Sweet Staccato | EUR 11 *per piece*

- Passion fruit slice with mango (vegan possible)
- Coconut panna cotta with exotic coulis (vegan possible)
- Cherry ragout on pistachio sponge cake with coffee mascarpone cream
- Mini cheesecake with berries
- Crème brûlée with fruit caviar
- Seasonal fruit tartellete
- Crispy chocolate tart (vegan possible)
- Matcha cake with raspberries
- Hazelnut gâteau with nougat cream
- Honey-yogurt mousse with apricot

The prices indicated include the currently valid VAT as well as service charge. Staccatos are eaten with cutlery and are ideal for longer receptions. The minimum purchase per dish is 10 pieces.

Cold Canapés | EUR 8 *per piece*

- Truffled Brie with fruit bread and fig mustard
- Goat cheese tartelette with preserved lemon
- Pâté with tomato, goat cheese and olive crunch
- Crêpe roulade of orange salmon with caviar and egg
- Marinated North Sea crab with mango in textures
- Beef tartar on sourdough bread with sour cream and Osietra caviar
- Cones with salmon tartar, horseradish and dill
- Confit guinea fowl breast with marinated mushrooms and chickpea cream
- Pink prime beef with jalapeños and mango
- Unagi eel with foie gras and berries

Hot Canapés | EUR 8 *per piece*

- Braised feta cheese with red onion, olive and parmesan cheese
- Scallop with saffron espuma and caviar
- Lobster with orange hollandaise, bergamot and celery
- Baked rice shrimp with lime mayo and edamame
- Baked pike perch with tartar sauce and preserved lemon
- Cheek of Duroc pork with truffle
- Pink rack of lamb with lukewarm couscous salad
- Roasted goose liver with apple-ginger chutney and brioche
- Tarte flambée with Serrano ham and mozzarella cheese
- Mediterranean polenta slice with zucchini and tomato



Sweet Canapés | EUR 8 *per piece*

- Mango in textures (vegan)
- White chocolate mousse with hazelnut brittle
- Seasonal fruit tartelettes (*vegan possible*)
- Brownie with salted caramel
- Filled mini cones
- Baumkuchen with yuzu variation
- Lemon tartelettes Financier with matcha tea and raspberries
(*vegan possible*)
- Cheesecake cream with blueberry
- Crispy chocolate tart (*vegan possible*)

The prices indicated include the currently valid VAT as well as service charge. Staccatos are eaten with cutlery and are ideal for longer receptions. The minimum purchase per dish is 10 pieces.

BUFFETS



*Our buffets offer a choice of
different cuisines to delight your
taste buds*

Berlin Buffet | EUR 88



Starters

- Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a choice of vinegar and oil
- Selection of regional ham and cheese specialties
- Fried herring with pickled onions, herb sour cream and pumpernickel
- Berlin aspic with remoulade sauce, fresh herbs and pickled vegetables

Soup

- Berlin potato soup with root vegetables and sausage

Main courses from buffet

- Cured knuckle of pork with sauerkraut and mashed potatoes
- Seasoned veal with mushrooms, Worcester sauce and lemon
- Roasted pike-perch with braised cucumber and dill foam
- Variation of beet with gnocchi, goat cheese and tarragon
- Seasonal vegetable selection
- Mashed potatoes
- Herbed rice

Desserts

- Red fruit jelly with vanilla sauce (vegan possible)
- Seasonal fruit cake with butter crumble
- Chocolate eclair with cherry
- Filled curd dumplings with apricot
- ‘Berliner Luft’ praline with lemon ganache

The prices quoted include the currently valid VAT and service charge. The minimum purchase is 30 people.

Levante Buffet | EUR 95



Starters

- Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a choice of vinegar and oil
- Selection of dips and bread
- Coban Salatasi and Kisir
- Rice in vine leaves
- Grilled eggplant with thaini and pomegranate
- Selection of börek

Soup

- Mercimek with Sucuk

Main courses from the Live Station

- Kebab station with pink veal saddle, salad, truffle mayo and pita bread

Main courses from buffet

- Köfte with herb rice
- Dorade with lemon, fennel and potato
- Kumpir with herb dip and pickled vegetables

Desserts

- Baklava
- Couscous with yogurt and honey
- Kunafa with mango
- Fruity spice cake

Mediterranean Buffet | EUR 107



Starters

- Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a choice of vinegar and oil
- Selection of cheese and ham
- Marinated vegetables with rosemary, olive oil and balsamic vinegar
- Pulpo with chorizo, grapefruit and orange
- Vitello tonnato with crispy capers and arugula

Soup

- Cream of bell pepper soup with Taggiasca olives

Main courses from the Live Station

- Stuffed pasta with pesto and parmesan cheese
- Iberico pork crust roast with gremolata

Main courses from buffet

- Fried fillet of gilthead with artichokes and tomato sugo
- Gnocchi au gratin with parmesan and stewed tomato
- Rosemary potatoes
- Seasonal vegetables

Desserts

- Classic Tiramisu
- Panna Cotta with raspberries (*vegan possible*)
- Crema Catalana
- Sliced fruit salad with maraschino (*alcohol - vegan possible*)

Adlon Gourmet Buffet | EUR 143



Starters

- Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a choice of vinegar and oil
- Pink roast beef with truffle crème fraîche and lettuce hearts
- Tranches of pickled salmon with beet and horseradish
- Goose liver parfait with fruit jelly, berries and brioche
- Mini Adlon caviar tin, crustacean tartar with sour cream and caviar

Soup

- Celery consommé with semolina dumplings and vegetable pearls

Main courses from the Live Station

- Loup de Meer in salt crust with lemon, trills and fresh herbs
- Pink roasted roast beef with chimichurri and jus

Main courses from buffet

- Veal saddle steaks with morel sauce, kohlrabi and carrot
- Stuffed eggplant with pomegranate and thahini
- Braised potatoes
- Herb pilaf rice
- Glazed vegetables

Desserts

- Trilogy of Valrhona couverture
- Mini Adlon cake
- Seasonal fruit tartelette (*vegan possible*)
- Cheesecake cream with mango and passion fruit
- Selection of macarons & chocolates

Dessert from the Live Station

- Crème brûlée in different variants

The prices quoted include the currently valid VAT and service charge. The minimum purchase is 50 people.

LIVE COOKING & ADDITIONAL MEALS



Cheese Buffet | EUR 30 *per person*

- Selection of 4 cheeses from Käse Affineur Kober
- Various nut kernels, fruit sauces and chutneys
- Grapes and dried fruit
- Freshly baked bread and fruit bread

Flying Food

- Adlon curry sausage with milk roll EUR 21
- Mini brioche burger with beef and cheddar EUR 23
- Mini brioche burger with pulled salmon and kimchi EUR 23
- Cheese fries with jalapeño and parmesan EUR 18

Snack Buffet

- Truffled potato soup with beef sausages and croutons EUR 18
- Warm quiche with spring leeks and sour cream EUR 14
- Vesper plate with different kinds of sausages, pickled vegetables and country bread EUR 18

The prices quoted include the currently valid value-added tax and service charge.
The above dishes are bookable from a minimum of 10 pieces and are intended as an addition to a menu / buffet.

LIVE COOKING & ADDITIONAL MEALS



Carving station (bookable to the buffet)

- Fillet of beef from the herb sous vide EUR 36
- BBQ Saddle of veal EUR 28
- Duck breast with thyme honey EUR 21
- Leg of lamb with gremolata EUR 23
- Kebab station with pink veal and truffle EUR 23

Pasta Station

- Ricotta ravioli with tomato basil sugo EUR 17
- Pasta with arugula, pesto and parmesan cheese EUR 17
- Spaghetti with shrimp and garlic EUR 23
- Tortellini with blue cheese sauce EUR 19

The prices quoted include the currently valid value-added tax and service charge.
The above dishes are bookable from a minimum of 10 pieces and are intended as an addition to a menu / buffet.

LIVE COOKING & ADDITIONAL SERVICES



Ice Cream & Sorbet Station

- 3 kinds of ice cream (including at least one sorbet) with fresh berries, Toppings and sauces

EUR 13

Crème Brûlée Station

- With fresh berries, fruit coulis and crispies

EUR 16

Crêpe Station

- With sauces, fruit ragouts and chocolate cream

EUR 18

Ice Teppanyaki Station (max. 30 people)

- Ice cream rolls with fresh fruits and toppings

EUR 18

The ice teppanyaki station can be booked for up to 200 people with one additional dessert and for more than 200 people with two additional desserts

The prices quoted include the currently valid value-added tax and service charge.
The above dishes are bookable from a minimum of 10 pieces and are intended as an addition to a menu / buffet.

MENUS



*Our menus are newly created
every season to tickle your taste
buds*

Three-Course Menus | EUR 88



Option 1

Starter

Pickled salmon, beetroot, wasabi cream, wild herb salad and trout caviar

Brandenburg burrata buffalo mozzarella with marinated and stewed tomatoes, aceto balsamico, olive oil and basil

Main courses

Roasted Brandenburg corn poulard with goat cheese tortellini with orange, capers and fennel

Goat cheese tortellini with orange, capers and fennel

Dessert

Tulakalum chocolate slice with coconut cream and raspberry sorbet (*vegetarian possible*)

Option 2

Starter

Brandenburg buffalo mozzarella with marinated and stewed tomatoes, aceto balsamico, olive oil and basil
Grilled feta cheese with Taggiasca olive, black garlic and marinated tomatoes

Main course

Grilled salmon with cauliflower, carrot, yuzo, herb cream and tarragon

Grilled cauliflower with carrot, yuzo, herb cream and tarragon

Dessert

Strawberry and raspberry tartlet with cassis sponge cake and vanilla ice cream (*vegetarian possible*)

Three-Course Menus | EUR 97



Option 3

Starter

Duo of tuna with mango, pomegranate and wild herb salad
Eggplant with mango, pomegranate and wild herb salad

Main course

Roasted fillet of beef with tarragon, tomato ragout, green beans and celery truffle puree
Kohlrabi with tarragon, tomato ragout green beans, celery and truffles

Dessert

Crispy chocolate tartlet with roasted chocolate earth and salted caramel ice cream (*vegetarian possible*)

Option 4

Starter

Beef carpaccio with tomato, truffle, parmesan and arugula
Smoked tofu with tomato, truffle, parmesan and arugula

Main course

Turbot with braised honey-thyme root vegetables and herb-horseradish emulsion
Pumpkin with braised honey-thyme root vegetables and herb-horseradish emulsion

Dessert

Cheesecake with tangerine and kalamansi lime sorbet

Four-Course Menus | EUR 99



Option 1

Starter

Halibut ceviche, passion fruit, mint, pomegranate and cucumber

Eggplant, passion fruit, mint, pomegranate and cucumber

Intermediate course

Stuffed porcini pasta with parmesan espuma

Main course

Saddle of veal with fried mushrooms, bean cream and zucchini

Gnocchi with fried mushrooms, cream of beans and zucchini

Dessert

Opalys chocolate mousse with yuzu air chocolate and mango sorbet

Cheesecake with tangerine and kalamansi lime sorbet

Option 2

Starter

Bouillabaisse with saffron potatoes, mussel chowder, sauce rouille and crustinie

Clear celery consommé with vegetable strips and semolina dumplings

Intermediate course

Goat cheese gnocchi with sweet potato, herbs and cress mix and parmesan cheese

Main course

Roasted Label Rouge salmon with roasted cauliflower, diced nut potatoes and fermented garlic veloute

Cauliflower with nut potato cubes, marinated vegetables and fermented garlic velouté.

Dessert

Apricot tartlet with orange and thyme ragout and pistachio gelato (*vegetarian possible*)

Four-Course Menus | EUR 108



Option 3

Starter

Black Tiger Prawn with pickled vegetables and herb horseradish emulsion

Butternut squash with marinated vegetables and herbs horseradish emulsion

Intermediate course

Fresh pasta with truffle and parmesan cheese

Main course

Fillet of beef with green asparagus, roasted cauliflower and potato

Artichoke with green asparagus, roasted cauliflower and potato

Dessert

Lemon olive cake with blueberry and lemon curd ice cream (*vegetarian possible*)

Option 4

Starter

Beef tartar on sourdough bread with sour cream and Osietra caviar

Grilled feta cheese with taggiasca olive, black garlic and marinated tomatoes

Intermediate course

Risotto with roasted and marinated mushrooms with parmesan and olives

Main course

Roasted turbot with fennel, artichoke with olive and tarragon beurre blanc

Stuffed zucchini with fennel, artichoke with olive and tarragon Buere Blanc

Dessert

Classic vanilla crème brûlée, fresh fruit and strawberry ice cream

SEASONAL MENUS



*Asparagus, chanterelles, pumpkin
... every season is unique culinary
unique experience*

Spring & Summer | EUR 99

Spring *from 1 March until 31 May*

Starter

Gratinated goat cheese with asparagus, mango and coriander

Soup

White leek soup with poached truffle egg and leek and spinach salad

Main course

Saddle of veal steak with morel cream, kohlrabi and pea
Kohlrabi with morel cream, pea and tarragon

Dessert

Rhubarb-almond cake with elderflower cream and strawberry sorbet

Summer *from 1 June until 31 August*

Starter

Beef capaccio with parmesan and arugula
Burattini with colorful tomatoes, olive oil, caviar and basil

Soup

Iced cucumber soup with pickled cucumbers, caviar and horseradish

Main course

Fried cod with bell bell pepper, leek and tomato
Artichoke with bell bell pepper, leek and tomato

Dessert

Key lime pie with meringue and lime sorbet

The prices quoted include the currently valid VAT and service charge. The minimum purchase is 15 people.

Autumn & Winter | EUR 99



Autumn *from 1 September until 30 November*

Starter

Braised eggplant with tahini, pomegranate seeds and baked Parma date

Soup

Cream of pumpkin soup with ginger and coriander

Main course

US Prime Beef with grilled octopus, two kinds of sweet potato and braised vegetables

Pumpkin with two kinds of sweet potato and braised vegetables

Dessert

Chocolate crispy slice with pumpkin seed oil and gianduja nougat ice cream

Winter *from 1 December until 28 February*

Starter

Salmon carpaccio with crustacean praline and miso cream
Stuffed artichoke with dried tomato, olive and arugula

Soup

Cream of chestnut soup with candied nuts

Main course

Braised veal cheek with onion crust, polenta and parsley root

Fried gnocchi with beet and chard

Dessert

Cinnamon cake with port wine and plum ragout and spice ice cream

ADDITIONAL OFFERS



ADDITIONAL OFFERS

Kosher & Halal

Upon request, we can prepare all dishes 'Kosher light'. Halal is also possible, but depending on the quantity, an extra charge will be added to the menu.

Flowers

The room decoration including fabrics, decorative elements and flowers, will be designed to match the theme of the event and according to your specifications and wishes. We will be happy to provide you with the cost calculation once we know more details.

Technical equipment

Please let us know your requirements for the technical equipment of your event. We will be happy to order additional technical equipment through our technical provider ENCORE.

Menu cards

We are happy to design the Adlon menu cards according to your wishes and specifications with a special menu card title or logo. We are happy to prepare three menu cards per table.

Place cards

Upon request, we will prepare the Adlon table cards and table plan for your lunch / dinner.

The prices quoted include the currently valid value-added tax and service charge.

Logo

Personalize any of your desserts with your logo or initials.

DJ & Entertainment

Our partners can advise you according to your taste and budget.

Accommodation

From 10 rooms per night, we offer discounted group rates for your guests.

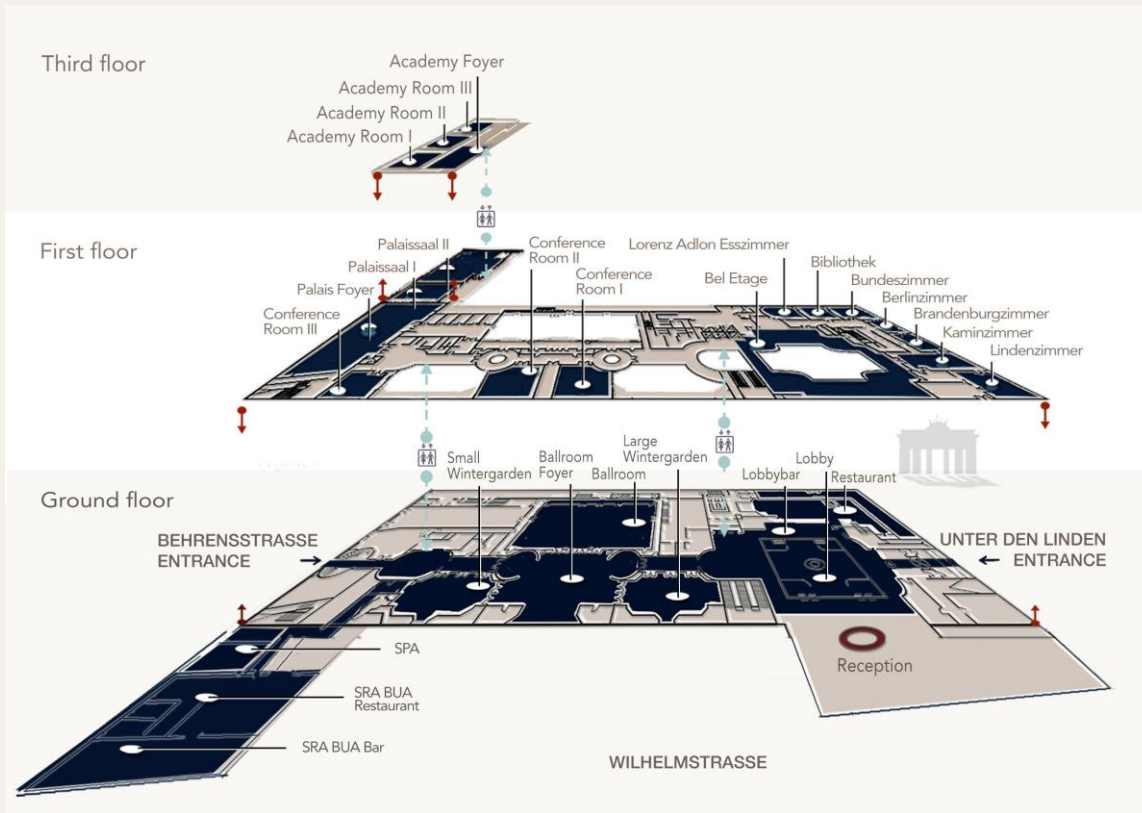
Valet service and transfers

Our concierge team will be happy to assist you in arranging limousines or bus transfers.

Midnight surcharge

Service and room charges are included in our packages until midnight. After midnight, an hourly rate per service staff member will be charged.

OUR EVENT SPACES



CONTACT



Groups & Event Department

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