



Hotel Adlon
Kempinski

BERLIN

Banquet brochure *2025*

Content

Breakfast

Coffee breaks

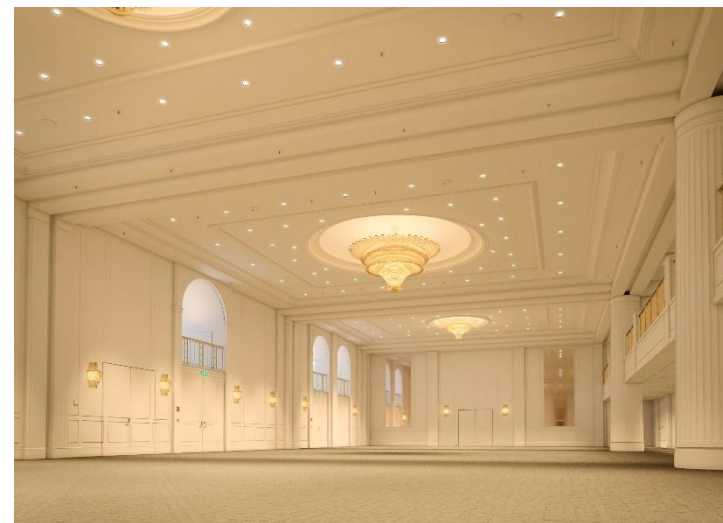
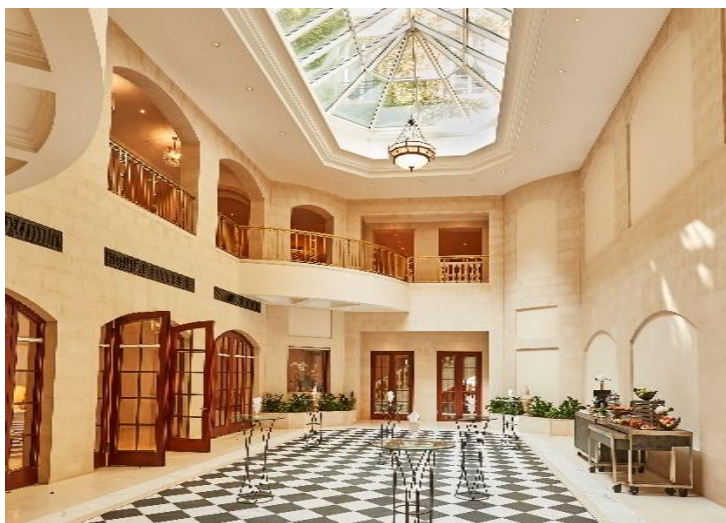
Snacks

Aperitif

Buffet & Menu

Other services

Your Inspiring Kempinski Event



Breakfast



Breakfast Package Adlon EUR 56

(bookable from 20 persons)

- Selection of Danish pastries, croissants and bread
- Selection of cold cuts: salami, roast beef, bresaola, pastrami, cooked and turkey ham, smoked ham and sausage spread
- Selection of cheeses: hard cheese, soft cheese, cream cheese variation with grapes, fig mustard, crackers and fruit bread
- Selection of fish: salmon, trout, smoked fish with accompanying side dishes, herring salad
- Antipasti buffet with grissini
- Various types of muesli, cornflakes, dried fruit, nut kernels and Bircher muesli
- Selection of different jams, marmalades, honey and homemade chocolate spread
- Egg station: scrambled eggs and boiled eggs
- Hot side dishes: Nuremberg sausages, bacon, veal sausage with sweet mustard and baked beans
- Belgian waffles and pancakes with maple syrup
- Fresh fruit platter , fruit salad and yogurts

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

Breakfast



Continental buffet EUR 44

(bookable from 20 persons)

- Selection of Danish pastries, croissants, rolls and bread
- Selection of various jams, marmalades, honey and homemade chocolate spread
- Various types of muesli, cornflakes, dried fruit, nut kernels and Bircher muesli
- Boiled eggs
- Sliced sausage and cheese specialties
- Selection of sliced fruit and yogurt

Breakfast Étagère EUR 32

(also vegan with humus & avocado cream possible)

- Cold cuts
- Cheese selection
- Fresh fruit platter

The prices quoted include the currently applicable VAT 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
- Pecan nut pocket
- Fruit Danish pastry
- Raisin snail
- Danish plunder
- Pretzel with homemade butter
- Berlin pancakes
- Tray baked cakes
- Baklava

Fruit & yogurt

- Whole fruit (3 types) EUR 4
- Selection of berries EUR 8
- Fresh fruit platter EUR 8
- Fruit salad with marinade EUR 8
- Fruit skewer EUR 6
- Bircher muesli EUR 6
- Yogurt with granola EUR 6
- Curd with berries EUR 6

Snacks & table setting

- Selection of chocolates (2 pieces) EUR 5
- Colourful macarons (2 pieces) EUR 7
- Granola bar EUR 4
- Chocolate shards EUR 5
- Nuts and dried fruit EUR 10
- Börek with spinach or cheese and labneh (2 pieces) EUR 6
- Mini croissant with rocket, chicken breast, parmesan and tomato

Smoothies | EUR 4 per glass

- Exotic
- Berries
- Cucumber ginger
- Vital (Orange)
- Avocado yogurt

The prices quoted include the currently applicable VAT and service charge.

Sandwiches & salads

Option 1 | EUR 47

- Grainy cream cheese with spring leeks, fresh herbs, goat's cheese and olives
- Colourful quinoa with pomegranate, green beans and feta
- Mini croissant with rocket, chicken breast, parmesan and tomato
- Ciabatta with stewed tomato, buffalo mozzarella and rocket
- Mediterranean madeleines with smoked salmon and horseradish sour cream

Option 2 | EUR 47

- Salad in a glass with seasonal vegetables and protein
- Yellow lentils with tuna and gremolata
- Two kinds of börek with ezme and labneh
- Green falafel wrap with tomato, sesame and coriander

The prices quoted include the currently applicable VAT and service charge.



Savory snacks

Warm snacks | EUR 9 per portion

- Soup of the day
- Savoury puff pastry bites
- Tarte flambée
- Pizza snack

Salads | EUR 10 per portion

- Yellow lentils with tuna and gremolata
- Stewed tomato with burrata and basil
- Artichoke with tomatoes, olive, tarragon and paprika



The prices quoted include the currently applicable VAT and service charge.



BANQUET BROCHURE

Canapé & Staccato

*Our dishes are prepared with
seasonal products to complement
your receptions and dinners*

Staccato

Cold Staccato | EUR 11 per piece

- Burrata espuma with sun-dried tomato and rocket
- Zucchini with ricotta, mint and pine nuts
- Corn tortilla with avocado and prawns
- Smoked salmon tartare with cucumber, green apple and horseradish
- Pink veal with anchovies and capers
- Poached corn poulard with lettuce hearts and vinaigrette
- Five Spice Tuna Tataki with papaya and tamarind

Warm Staccato | EUR 11 per item

- Purple sweet potato with granola and cauliflower
- Baked king oyster mushroom with mushroom cream and saffron espuma
- Short rib with root vegetables and truffle puree
- Pink rack of lamb steak with beans cassoulet and chimichurri
- Cod with bulgur and avocado salsa
- Prawn in a potato coat with yellow curry and vegetables
- Chicken fillet wrapped in panko with coconut espuma and mango dip
- Smoked butterfish with rosemary potato and yellow beetroot

The prices quoted include the currently applicable VAT and service charge. Staccati are eaten with cutlery and are ideal for longer receptions. The minimum order per dish is 10 pieces.

Staccato

Sweet Staccato | EUR 11 per item

- Crispy chocolate tart
- Seasonal fruit tartelette
- Hazelnut gâteau with nougat cream
- Lemon meringue tart
- Baumkuchen with exotic gel
- Mini cheesecake with fresh berries
- Crème brûlée with fruit caviar *gluten and nut-free
- Matcha cake with raspberries *vegan and gluten-free
- Coconut panna cotta with exotic coulis *vegan, gluten- and nut-free
- Passion fruit tart with mango *vegan



The prices quoted include the currently applicable VAT and service charge.

Canapés

Cold canapés | EUR 8 per piece

- Truffled brie with fruit bread and fig mustard
- Pâté with tomato, goat's cheese and olive crunch
- Mahi Mahi ceviche with corn and coriander
- Beef tartare on sourdough bread with sour cream and Osietra caviar

Warm canapés | EUR 8 per piece

- Crispy prawn praline, brioche and caviar
- Baked pike-perch with tartar sauce and preserved lemon
- Confit Duroc pork belly with champagne herb cream and potato crunch
- Cones with salmon tartare, horseradish and dill
- Pink prime beef with jalapeños and mango
- Duck liver with fig, almond, dark chocolate
- Flank steak with mushrooms and stracciatella
- Lamb with peas and coriander
- Falafel with edamame and mint
- Mediterranean polenta slice with zucchini and tomato

The prices quoted include the currently applicable VAT and service charge. Canapés are eaten with cutlery and are ideal for longer receptions. The minimum purchase per dish is 10 pieces.

BANQUET BROCHURE

Buffets

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



Berlin buffet

EUR 92 per person

Starters

Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a selection of vinegars and oils

Selection of regional ham and cheese specialties

Fried herring with pickled onions, herb sour cream and pumpernickel

Cured boiled beef with remoulade sauce, fresh herbs and pickled vegetables

Soup

Berlin potato soup with root vegetables and beef sausages

Main courses from the buffet

Black pudding with apple slaw and horseradish

Seasoned veal with mushrooms, Worcester sauce and lemon

Fried pike-perch with braised cucumber and dill foam

Variation of beet with gnocchi, goat's cheese and tarragon

Seasonal vegetables

Mashed potatoes & herb rice

Dessert

Red fruit jelly with vanilla sauce

Seasonal fruit cake with butter crumble

Curd cheese dumplings with apricot jam

Stuffed mini doughnuts

The prices quoted include the currently applicable VAT and service charge. The minimum purchase is 30 persons.



Levante Buffet

EUR 99 per person

Starters

Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a selection of vinegars and oils

Selection of dips and bread

Coban Salatasi and Kisir

Rice in vine leaves

Grilled eggplant with tahini and pomegranate

Selection of Börek

Soup

Mercimek with sucuk

Main courses from the buffet

Köfte with herb rice

Sea bream with lemon, fennel and potato

Kumpir with herb dip and pickled vegetables

Main courses from the Live Station

Kebab station with pink saddle of veal, salad, truffle mayo and flatbread

Dessert

Baklava

Yoghurt cream with honey

Kunafa with pistachio

Fruity spice cake



The prices quoted include the currently applicable VAT and service charge. The minimum purchase is 30 persons.

Mediterranean buffet

EUR 111 per person

Starters

Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a selection of vinegars and oils

Selection of regional ham and cheese specialties

Marinated vegetables with rosemary, olive oil and balsamic vinegar

Pulpo with chorizo, grapefruit and orange

Vitello tonnato with crispy capers and rocket

Soup

Cream of paprika soup with Taggiasca olives

Main courses from the buffet

Fried fillet of gilthead with artichokes and tomato sugo

Gnocchi au gratin with parmesan and stewed tomatoes

Rosemary potatoes & seasonal vegetables

Main courses from the Live Station

Stuffed pasta with pesto and parmesan

Iberico pork crust roast with gremolata

Dessert

Classic tiramisu

Panna cotta with raspberries

Crema Catalana

Fruit salad with maraschino (alcohol)

The prices quoted include the currently applicable VAT and service charge. The minimum purchase is 30 persons.



Adlon Gourmet Buffet

EUR 123 per person

Starters

Seasonal salad and bowl buffet with a selection of marinated and raw vegetables, grains, seeds and a selection of vinegars and oils

Pink roast beef with truffle crème fraîche and lettuce hearts

Slices of pickled salmon with beetroot and horseradish

Mini Adlon caviar can, crustacean tartare with sour cream and caviar

Soup

Celery consommé with semolina dumplings and vegetable pearls

Main courses from the Live Station

Truffled pasta from the Parmesan loaf

Pink roast beef with chimichurri and jus

Main courses from the buffet

Veal saddle steaks with morel sauce, kohlrabi and carrot

Pot au feu of cod and prawns, artichokes, olives, tomato and vongole veloute

Stuffed eggplant with pomegranate and tahini

Stewed potatoes

Herb pilaf rice & glazed vegetables

Dessert

Trio of Valrhona couverture

Mini Adlon cake

Seasonal fruit tartelette

Cheesecake cream with mango and passion fruit

Selection of macarons & chocolates

Dessert from the Live Station

Crème brûlée in different variations

The prices quoted include the currently applicable VAT and service charge. The minimum purchase is 50 persons.



Live cooking & buffet add ons



Cheese buffet *(per person)*

EUR 30

- Selection of four types of cheese from "Käse Affineur Kober"
- Various nut kernels, fruit mustard sauces and chutneys
- Grapes and dried fruit
- Freshly baked bread and fruit bread

Flying Food *(per portion)*

- Adlon currywurst 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

The prices quoted include the currently applicable VAT and service charge.

The above dishes can be booked for a minimum of 10 pieces/persons and are intended as an addition to a menu/buffet.

Live cooking & buffets add ons



Snack buffet *(per person)*

- Truffled potato soup with beef sausages and croutons EUR 18
- Warm quiche with spring leeks and sour cream EUR 14
- Vesper platter with various types of sausage, pickled vegetables and bread EUR 18

Carving or pasta station *(per person)*

- Fillet of beef from the herb sous vide EUR 36
- BBQ saddle of veal EUR 28
- Kebab station with pink veal and truffle EUR 32
- Ricotta ravioli with tomato and basil sugo EUR 17
- Pasta with rocket, pesto and parmesan EUR 17
- Spaghetti with prawns and garlic EUR 23

The prices quoted include the currently applicable VAT and service charge.
The above dishes can be booked for a minimum of 10 pieces/persons and are intended as an addition to a menu/buffet.

Live cooking & bookable meals



Ice cream & sorbet station

EUR 13

Three types of ice cream (including at least one sorbet) with fresh berries, toppings and sauces

Crème Brûlée station

EUR 16

With fresh berries, fruit coulis and crispies

Crêpe station

EUR 18

With sauces, fruit ragouts and chocolate cream

*The prices quoted include the currently applicable VAT and service charge.
The above dishes can be booked for a minimum of 25 people and are intended as an addition to a menu/buffet.*

BANQUET BROCHURE

Seasonal menus



Asparagus, chanterelles, pumpkin ... Every season is culinarily unique

The prices quoted include the currently applicable VAT and service charge. The minimum purchase is 15 persons. You will find the vegetarian alternative to the individual courses in italics.

Spring & Summer

EUR 103 per person

Spring (March - May)

Starter

Goat's cheese au gratin with asparagus and strawberries

Main course

Saddle of veal steak with morel cream, mashed potatoes, kohlrabi and peas

Kohlrabi with morel cream, pea and tarragon *vegetarian

Dessert

Rhubarb almond cakes with elderflower cream and strawberry sorbet

Rhubarb cake with fresh berries and strawberry sorbet
*vegan, gluten- and nut-free

Additional courses

Intermediate course: Elderflower lime sorbet EUR 9

Soup: White leek soup with poached truffle egg and leek spinach salad EUR 11

Summer (June - August)

Starter

Beef carpaccio with parmesan and rocket

Burattini with colorful tomatoes, olive oil caviar and basil *vegetarian

Main course

Grilled sea bream with braised Mediterranean vegetables, polenta, rosemary and olive

Artichoke with braised Mediterranean vegetables, rosemary and olive *vegetarian

Dessert

Lemon tartlets with fresh berries and green tea-lime sorbet

Lemon cream with fresh berries and green tea-lime sorbet *vegan, gluten- and nut-free

Additional courses

Intermediate course: Raspberry sorbet EUR 9

Soup: Iced cucumber soup with pickled cucumber, caviar and horseradish EUR 11



Fall & Winter

EUR 103 per person

Fall (September - November)

Starter

Braised eggplant with tahini, pomegranate seeds and wild herb salad

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 *vegetarian*

Dessert

Chocolate crunchy slice with caramel and dark chocolate sorbet

*Chocolate cream with caramel and dark chocolate sorbet *vegan, gluten- and nut-free*

Additional courses

Intermediate course: Pomegranate sorbet EUR 9

Soup: Pumpkin cream soup with ginger and Cantonese pumpkin seeds EUR 11

Winter (December - February)

Starter

Salmon carpaccio with miso cream

*Beetroot carpaccio with miso cream *vegetarian*

Main course

Braised veal cheek with onion crust, polenta and parsley root

*Fried gnocchi with beet and chard pumpkin salad *vegetarian*

Dessert

Spice cake with port wine and plum ragout and pomegranate sorbet *vegan, gluten-free, nut-free possible

Additional courses

Intermediate course: Mandarin sorbet EUR 9

Soup: Chestnut cream soup with candied nuts EUR 11



BANQUET BROCHURE

Menus



Our menus are created anew every season to tickle your taste buds.

The prices quoted include the currently applicable VAT and service charge. The minimum order is 15 persons. You will find the vegetarian alternative to the individual courses in italics.

Three-course menus

EUR 92 per person

Option 1

Starter

Marinated salmon, beet, horseradish cream, wild herb salad and trout caviar

*Carrot, beetroot, horseradish cream, wild herb salad, flavour pearls *vegan*

Main course

Roasted Brandenburg corn-fed poulard "fricassee style", with pea puree, morel, seasonal vegetables and beech mushrooms

*Vegetable fricassee with morel, green pea puree and marinated beech mushrooms *vegan*

Dessert

Tulakalum chocolate slice with coconut cream and raspberry sorbet

*Tulakalum chocolate ganache with coconut cream and raspberry sorbet *vegan, gluten- and nut-free*

Option 2

Starter

Brandenburg burrata with marinated and stewed tomatoes, balsamic vinegar, olive oil and basil

*Grilled feto with marinated and stewed tomatoes, balsamic vinegar, olive oil and basil *vegan*

Main course

Roasted salmon with truffled spinach puree, glazed vegetables and chervil foam

*Grilled cauliflower with carrot, yuzu, herb cream and tarragon *vegan*

Dessert

Strawberry and raspberry tartlet with cassis sponge and vanilla ice cream

*Strawberry and raspberry cream with fresh fruit and fruity sorbet *vegan, gluten- and nut-free*



Three-course menus

EUR 100 per person

Option 3

Starter

Duo of tuna with mango, pomegranate and wild herb salad

Eggplant with mango, pomegranate and wild herb salad

**vegan*

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 truffle **vegan*

Dessert

Crispy chocolate tartlet with roasted chocolate soil and salted caramel ice cream

Chocolate cream with caramel and dark chocolate sorbet **vegan, gluten- and nut-free*

Option 4

Starter

Roasted beef carpaccio with tomato, truffle, parmesan and rocket

Smoked tofu with tomato, truffle, parmesan and rocket

**vegetarian*

Main course

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

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

Dessert

Cheesecake cream with mandarin and kalamansi lime sorbet

Coconut cream with mandarin and kalamansi lime sorbet **vegan, gluten- and nut-free*



Four-course menus

EUR 103 per person

Option 1

Starter

Ceviche of halibut, passion fruit, mint, pomegranate and cucumber

*Eggplant, passion fruit, mint, pomegranate and cucumber *vegan*

Intermediate course

Stuffed porcini mushroom pasta with Parmesan espuma

Main course

Saddle of veal with fried mushrooms, bean cream and zucchinis

*Gnocchi with fried mushrooms, bean cream and zucchinis *vegan*

Dessert

Opalys chocolate mousse with yuzu air chocolate and mango sorbet

*Lemon tartlets with yuzu air chocolate and mango sorbet
vegan, gluten- and nut-free

Option 2

Starter

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

*Clear celeriac consommé with vegetable strips and semolina dumplings *vegetarian*

Intermediate course

Goat's cheese gnocchi with sweet potato, herb and cress mix and Parmesan cheese

Main course

Roasted Label Rouge salmon with roasted cauliflower, nut potato cubes and fermented garlic velouté

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

Dessert

Apricot tartlets with orange thyme ragout and pistachio gelato

*Apricot cream with orange thyme ragout and fruity sorbet *vegan, gluten- and nut-free*



Four-course menus

EUR 112 per person

Option 3

Starter

Black tiger prawns with pickled vegetables and herb and horseradish emulsion

Butternut squash with marinated vegetables and herb and horseradish emulsion *vegetarian

Intermediate course

Fresh pasta with truffle and parmesan

Main course

Fillet of beef with green asparagus, roasted cauliflower and potato

Artichoke with green asparagus, roasted cauliflower and potato *vegetarian

Dessert

Lemon olive cake with blueberry and lemon curd ice cream

Lemon olive cake with blueberry and fruity sorbet
*vegan, gluten- and nut-free

Option 4

Starter

Beef tartare on sourdough bread with sour cream and Osietra caviar

Grilled feta cheese with Taggiasca olive, black garlic and marinated tomatoes *vegetarian

Intermediate course

Risotto with roasted and marinated mushrooms and 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 beurre blanc *vegetarian

Dessert

Warm apple strudel with ice cream and vanilla sauce

Warm apple strudel with vanilla sauce and cream
*vegan, gluten- and nut-free



Other services



Other services

Kosher & Halal

We can prepare all dishes "Kosher Light" on request. Halal is also possible, but depending on the quantity, a surcharge will be added to the menu.

Flowers

The room decorations, 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 a cost calculation once we have more details.

Technical equipment

Please let us know your requirements for the technical equipment for your event. We will be happy to order additional technical equipment via our technology 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.

Table cards

On request, we can create the Adlon place cards and table plan for your lunch/dinner.

The prices quoted include the currently applicable VAT and service charge.

Logo

Personalize one of your desserts with your logo or initials.

DJ & Entertainment

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

Overnight stay

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

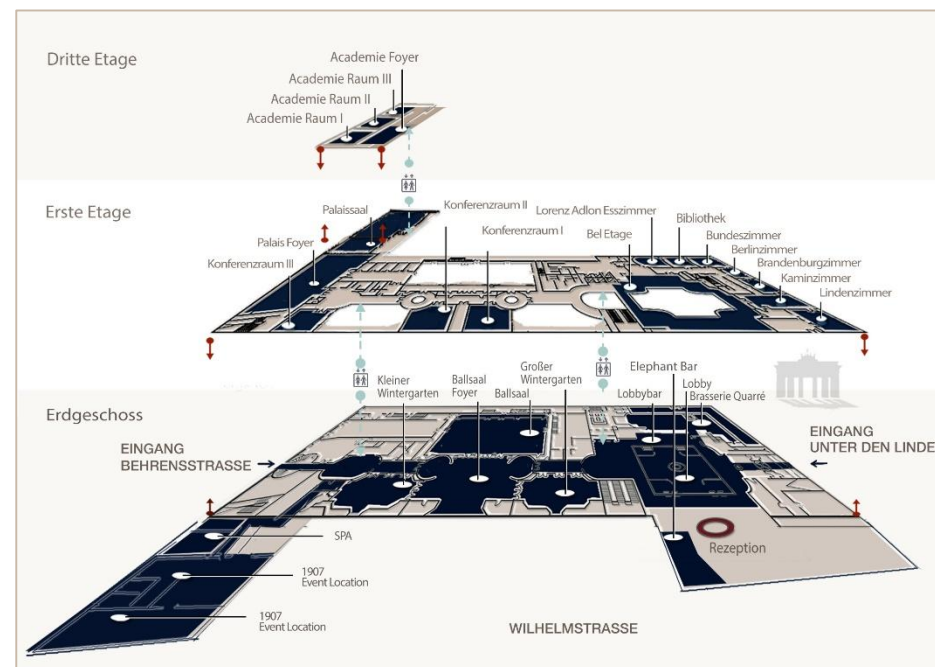
Valet service and transfers

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

Midnight surcharge

Service and room costs are included in our offers until midnight. After midnight, an hourly rate per service employee is charged.

Our event spaces





Hotel Adlon
Kempinski

BERLIN

Contact us

Groups & Events Department

+49 30 2261 0

meetings.adlon@kempinski.com

Hotel Adlon Kempinski Berlin

Unter den Linden 77

10117 Berlin

Germany