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EVENTBROCHURE JANUARY - MARCH 2023

"SO/ BERLIN DAS STUE IS A PLACE THAT OFFERS HIGH QUALITY, TRADITIONAL AND CONTEMPORARY DESIGN. IT CREATES A PARTICULAR ATMOSPHERE -LIKE A FRIEND'S LUXURIOUS LIVING ROOM."

PATRICIA URQUIOLA

SO/ BERLIN DAS STUE FACTS & FIGURES

78 rooms & suites housed in the former Royal Danish Embassy

Built in 1939 by architect Johann Emil Schaudt; inspired by Danish classicism

Interior design and artistic direction of public spaces by Patricia Urquiola

Parquet flooring, free Wi-Fi, rain showers, Nespresso machines, Ultra-HD entertainment service

Condé Nast Traveller Top 20 Hotels Northern Europe 2021 The Casual - dining with an inventive twist on tapas

Stue Bar welcoming enchanting conversations

Luscious green courtyard terrace for dining and drinks

24-hour Room Service Bel Etage Salon with 65 m² meeting space and private terrace

Private Dining Salon (45 m²) full of daylight with one-of-a-kind Zoo views

Three-story historic staircase with library on each floor

Flexible rooming options to cater for events with up to 200 persons

Gym equipped with latest Technogym® machines

Rooms and suites with direct views on Zoo or Tiergarten Park Designed to recall the open spaces of villa environments, 13 rooms with private balcony or terrace

80 m² Penthouse Suite with 30 m² terrace

SPA by Susanne Kaufmann with daylight treatment rooms, indoor pool and Finnish sauna

Centrally located in between East and West Berlin in the Embassy district Historic Kudamm Shopping Street, Potsdamer Platz and KaDeWe department store just 10 minutes walk

Exclusive entry to Zoo Berlin through the hotel's terrace

Brandenburg Gate -5 Minutes by car

Airport:

Berlin Brandenburg (BER) 23 km (40 minutes) by car

BEL ETAGE SALON



Welcome your guests for cocktails or a private dinner in the Bel Etage Salon. The reception rooms of the former Danish legation still provide a noble flair and are ideal for prestigious occasions. Even today, the salon is illuminated with the original lamps of the 1940s.

With its almost five meter high ceilings and a 50m² terrace, the Bel Etage Salon is both elegant and modern.

SIZE Area Terrace Dimensions

65 m² 50 m² 12m x 4.25m x 5m

CAPACITY

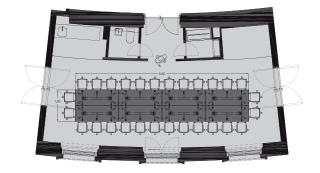
Cocktail

50 persons (+20 with Terrace) 40 persons s 30 persons ngs 28 persons

Theater40 personsBoardroom for dinners30 personsBoardroom for meetings28 persons

ROOM RENTAL

1 day (up to 10 hours) starting from 1,000.00 € 1/2 day (up to 4 hours) starting from 650.00 €



PRIVATE DINING SALON



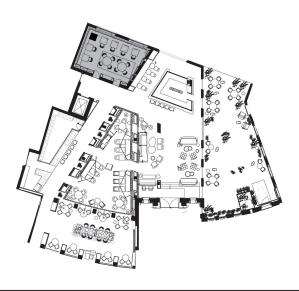
Photographs by Christian Thomas have an atmospheric effect on the Private Dining Salon, which covers a size of 45m². It offers the perfect ambience for exclusive events and dinner for up to 30 guests.

With the unique view of the antelopes, ostriches and emus of the Zoo Berlin, the salon creates an extraordinary and intimate atmosphere for meetings, receptions and private lunches and dinners. SIZE Area Dimensions

CAPACITY

Cocktail Theater Boardroom L-shaped 45 m² 18.5m x 5.5m x 3.25m

25 persons 25 persons 20 persons 30 persons



ROOM RENTAL

1 day (up to 10 hours)starting from 650.00 €1/2 day (up to 4 hours)starting from 400.00 €

THE CASUAL RESTAURANT



In The Casual Restaurant selected ingredients meet honest craftsmanship to create the finest tapas. You can also enjoy them on the terrace in the green courtyard. In the restaurant, daylight is illuminating the venue through the ceiling windows.

Patricia Urquiola arranged the luxurious interplay between the deep, soft carpet, furniture from Moroso and B&B Italia as well as Flos wall lights to a flawless room. Both restaurants, the All-Day-Dining Restaurant The Casual and The Casual+ can be booked exclusively can also be combined to create space for up to 75 people. SIZE Area Dimensions

CAPACITY Á la carte

Set menu

*40 persons with 4 block tables

85 m² 14m x 9m x 3.25m

1 - 8 persons 9 - 45 persons*

OPENING HOURS

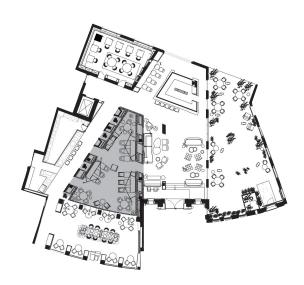
Breakfast Monday – Friday Á la carte Saturday & Sunday Bank holidays

Lunch Monday - Friday Saturday & Sunday

Dinner Monday - Sunday 06:30 am - 12:00 am 11:00 am - 12:00 am 07:30 am - 12:00 am 07:30 am - 12:00 am

12:00 am - 03:00 pm 12:30 pm - 05:00 pm

06:00 pm - 11:00 pm



THE CASUAL+ RESTAURANT



The iconic collection of copper pots and pans is decorated with Tom Dixon lights on the ceiling and draped over the central table.

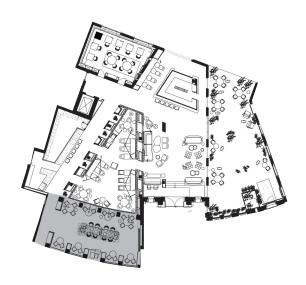
Guests have an insight into the open show kitchen and can observe the preparation of the food at the kitchen counter looking through cleverly positioned ceiling mirrors.

Together with selected contemporary photographs by André Rival, the entire interior promises a multisensory experience.

Both restaurants, the All-Day-Dining Restaurant The Casual and The Casual+, can be booked exclusively and can be combined to create a space for up to 75 people. SIZE Area Dimensions

CAPACITY Á la carte Set menu 85 m² 11.5m x 7m x 3m

1 - 8 persons 9 - 35 persons



MINIMUM SPEND

1 day (up to 10 hours)starting from 3,500.00 €1/2 day (up to 4 hours)starting from 2,000.00 €

STUE BAR AND LOUNGE



In a familiar salon atmosphere you feel the glamour of the old Berlin, enjoy newly interpreted cocktail classics while having a good conversation. The Stue Bar is located on the ground floor and creates a casual living room atmosphere. During the day, you can see the zoo through expansive windows, at night they are covered with a screen and vintage films are shown, which makes the atmosphere even more intense.

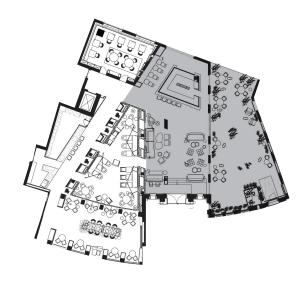
The Stue Bar has a trapezoidal bar and a large terrace. The interior design is characterised by playful sequences of different textures. Carpets have the pattern of traditional Parquet floors, counters and columns are equipped with Copper clad. SIZE Bar & Lounge Terrace

CAPACITY Cocktail

200 persons

160 m²

130 m²



STUE LIBRARIES



Inspiring creative meetings fit perfectly into our historical and contemporary library. An elegant, original parquet floor, French windows, restored elements and flowing light contrast with Patricia Urquiola's extravagant, comfortably designed seating. This results in libraries over three floors with books by Taschen Verlag on art, architecture, culture and - an ode to the zoo - animals.

Arts and crafts, photographs and cajons from Panama fill the third floor with a refreshing splash of colour. SIZE Area Dimensions

CAPACITY Cocktail 64 m² 8m x 3.5m

30 people per library

MINIMUM SPEND

1 day

starting from 350.00 €

U SELECTION FOOD & DRINKS

P 10 CONFERENCE PACKAGES P 11 COFFEE BREAK À LA CARTE SUGGESTIONS P 12 THE CASUAL MENUS P 14 FINGER FOOD P 15 WINE SELECTION P 16 COLD & WARM BEVERAGES

CONFERENCE PACKAGES

1-DAY CONFERENCE PACKAGE

Unlimited soft drinks & juices Vitamin water Nespresso machine

COFFEE BREAK IN THE MORNING

Coffee, tea selection & water Orange juice & apple juice Fruit selection Granola with natural yoghurt | honey Brown bread | cream cheese | radish | cress salad Tomato-mozzarella-salad | basil

2-COURSE LUNCH

(choice of the kitchen) incl. water & coffee

COFFEE BREAK IN THE AFTERNOON

Coffee, tea selection & water Orange juice & apple juice Fruit selection Homemade cake from our own pastry Tomato-koka-bread | Parma ham

AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

100.00 € per person

1/2-DAY CONFERENCE PACKAGE

Unlimited soft drinks & juices Vitamin water Nespresso machine

COFFEE BREAK

Coffee, tea selection & water Orange juice & apple juice Fruit selection Granola with natural yoghurt | honey Brown bread | cream cheese | radish | cress salad Tomato-mozzarella-salad | basil

or

Coffee, tea selection & water Orange juice & apple juice Fruit selection Homemade cake from our own pastry Tomato-koka-bread | Parma ham

2-COURSE LUNCH

(choice of the kitchen) incl. water & coffee

AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

85.00 € per person

COFFEE BREAK À LA CARTE SUGGESTIONS

MORNING COFFEEBREAK 18,00 € per person

Coffee, tea selection & water Orange juice & apple juice Fruit selection Granola with natural yoghurt | honey Brown bread | cream cheese | radish | cress salad Tomato-mozzarella-salad | basil

AFTERNOON COFFEEBREAK 18,00 € per person

Coffee, tea selection & water Orange juice & apple juice Fruit selection Homemade cake from our own pastry Tomato-koka-bread | Parma ham

HEALTHY COFFEEBREAK 22.00 € per person

Coffee, tea selection & water Orange juice & detox smoothie Chia-banana-coconut pudding | berries Vegetable bowl | quark with herbs Whole grain bread | avocado cream | ricotta | radish

CANDY BAR 29.00 € per person

Various nuts Chocolate Wine gummies Granola bars Popcorn

ADD ONS individually bookable (price p.p.)

Detox smoohie	4,50 €
Carrot apple smoothie	4,50 €
Red fruits smoothie	4,50 €
Homemade chocolates	7,50 €
Cupcakes	5,50€
Oat-Flake-Pops	6,50€
Nut mix (3 varieties)	8,00€
Vegan apple crumble	7,00€
Vegan peanutbutter pie	7,00€
Vegan potato-courgette-slice	7,00€

ADD ONS BERLIN STYLE individually bookable (price p.p.)

Berlin meatball on the spit	3,00€
Minced meat roll pickle onion	4,50 €
Liver sausage sandwich chives	4,50 €
Mini doughnuts	2,50 €



3 COURSE MENÜ FROM 10 PERSONS

MENÜ 70,00 € per person

STARTERS

Burrata | beets from the oven | orange vinaigrette Pasture beef tartar | confit egg yolk | Dijon mustard mayonnaise | wild cress Salom carpaccio | tomato spheres | fennel | herbs oil

MAIN DISHES

Beetroot risotto | cream of Brandenburger Burrata | pine nuts Breast of Paderborner corn-fed chicken | potato ragout | winter vegetables | chervil Fjord salmon fillet with herb crust | potato ragout | winter vegetables | chervil

DESSERT

White chocolate mousse | Granny Smith | chocolate crunch Pear tart | vanilla cream | almond

PLEASE LET US KNOW ANY INTOLERANCES AND FOOD ALLERGIES IN ADVANCE. PLEASE CHOOSE ONE UNIFORM DISH PER COURSE AND LET US KNOW YOUR CHOICE UP TO 7 DAYS BEFORE THE EVENT. AN OPTIONAL CHOICE ON THE EVENTDATE WILL BE CHARGED WITH ADDITIONAL 20€ PER PERSON AND PER COURSE.



5 COURSE MENÜ FROM 10 PERSONS

MENÜ 108,00 € pro Person

STARTERS

Burrata | beets from the oven | orange vinaigrette Pasture beef tartar | confit egg yolk | Dijon mustard mayonnaise | wild cress Salom carpaccio | tomato spheres | fennel | herbs oil

1. INTERMEDIATE COURSE

Sweet potato soup | curry | cocos

Gratinated goat cheese | yellow beet | salted caramel | orange | blossoms

2. INTERMEDIATE COURSE

Tomato | parmesan crunch | fennel | tomato oil | Vene cress Pike perch ceviche | avocado | chili | Rock Chives Quinoa | tomato | wild broccoli | herbs oil | Vene cress

MAIN DISHES

Beetroot risotto | cream of Brandenburger Burrata | pine nuts

Breast of Paderborner corn-fed chicken | potato ragout | winter vegetables | chervil

Fjord salmon fillet with herb crust | potato ragout | winter vegetables | chervil

DESSERT

White chocolate mousse | Granny Smith | chocolate crunch

Pear tart | vanilla cream | almond

PLEASE LET US KNOW ANY INTOLERANCES AND FOOD ALLERGIES IN ADVANCE. PLEASE CHOOSE ONE UNIFORM DISH PER COURSE AND LET US KNOW YOUR CHOICE UP TO 7 DAYS BEFORE THE EVENT. AN OPTIONAL CHOICE ON THE EVENTDATE WILL BE CHARGED WITH ADDITIONAL 20€ PER PERSON AND PER COURSE.

FINGER FOOD

FROM THE LAND	per piece	DESSERT	per piece
Medium ried roast beef crostini Dijon mustard mayonnaise cress	7,00€	Chocolate waffle chocolate cream Caramel	6,50€
Fried black pudding apple confit Fried onions	6,00 €	Plum soup Marzipan prosecco-espuma	6,00 €
FROM THE SEA	per piece	STUE CLASSICS	per piece
Pike perch ceviche Avocado Radish chili	7,00 €	classic Caesar Salad Parmesan croutons with chicken	5,50 € +2,00 €
Salmon tartar tapioca carrot coriander	6,50 €	with prawn	+2,00 €
		Berlin meatball potato-cucumber-sa Truffle mayonnaise	llad 5,50 €
FROM THE GARDEN	per piece	Curry sausage on a spat	
Stewed beets tartar green apple	5,50 €	sweet and savory currysauce	5,50 €
13 year old Balsamico Potato Mousse root vegetables	5,50 € 5,50 €	Pulpo Gochuan mayonnaise nori	6,00€

WINE SELECTION

SPARKLING WINE	0.751	ROSÉ	0.751
CHAMPAGNE Champagne Bollinger Special Cuvée	119,00 €	Rosé de Diel Schlossgut Diel Nahe, Deutschland lively, red berries, tempting	42,00 €
Champagne Bollinger Rosé	149,00 €	2020 THE PALM by Whispering Angel	54,00 €
2018 Cava "Relats" Brut Nature Bodegas Recaredo Penedes, Spanien	66,00 €	Château d'Esclans Provence, Frankreich ^{tropical, fruity}	
2013 Rosé brut Sektmanufaktur Schloss Vaux,	67,00 €		
Rheingau, Deutschland		RED WINE	0.751
Sparkling Red Grapejuice (alkoholfrei) Ashton Vinery Robertson Valley, Südafrika	36,00 €	2018 Tempranillo Bodegas Artadi Rioja, Spanien medium body, dark fruits, spicy	46,00 €
		2019 Spätburgunder Hand in Hand	54,00€
WHITE WINE	0.751	Weingut Klumpp & Meyer-Näckel Baden/Ahr, Deutschland	
2020 Weißburgunder Dreissigacker Rheinhessen, Deutschland juicy, well bodied & structured	38,00 €	puristic, earthy, elegant 2016 Chianti Classico Fattoria Rodano	60,00€
2019 Xión Albariño	42,00 €	Toskana, Italien full bodied, sweet fruit	
Attis Bodegas y Viñedos Rías Baixas, Spanien, ^{fresh, exotic, light}		2015 Chapelle de Potensac Château Potensac	60,00€
2021 Sauvignon Blanc II trocken Weingut von Winning Pfalz, Deutschland fruity, green, very refreshing	42,00 €	Bordeaux, Frankreich elegant, powerful tannins	
2017 Saar Riesling Van Volxem Mosel-Saar-Ruwer, Deutschland ^{bright, ripe fruit, harmonious}	48,00 €		
2020 Macon Villages Domaine Roux Pere et Fils Burgund, Frankreich ^{full bodied, balanced}	48,00 €		

COLD & WARM BEVERAGES

COLD

WATER

Noam

Maisels Alcohol-Free

Vöslauer Non-Carbonated 0,751 / 9,00 € 0,751 / 9,00 € Vöslauer Low-Carbonated

NON-ALCOHOLIC BEVERAGES & JUICES

Apple Spritzer Naturally Cloudy	0,33 / 4,50 €
Rhubarb Spritzer	0,33 / 4,50 €
Apple Juice	0,33 / 4,50 €
Coca Cola / Light / Zero	0,2l / 4,50 €
Fanta, Sprite	0,2l / 4,50 €
Vitamine Water	0,2l / 6,50 €
Tonic Water	0,25I / 4,50 €
Soda Water	0,25I / 4,50 €
Bitter Lemon	0,25I / 4,50 €
Spicy Ginger	0,25I / 4,50 €
Ginger Ale	0,25I / 4,50 €
BEER	
Berliner Berg	0,3I / 6,00 €
BRLO Pale Ale	0,3I / 6,00 €

0,331 / 7,00 € BRLO "Berliner Weisse" 0,31 / 6,00 € 0,51 / 7,00 € Maisels Wheat Beer 0,31 / 6,00 €

WARM

COFFEE

Filter Coffee	1 / 9,00 €
Espresso / Macchiato	3,00 €
Espresso Double/ Macchiato	5,00 €
Cappuccino	6,00 €
Latte Macchiato	7,00 €
Cafe Latte	6,00 €
Nespresso machine	pad / 2,50 €

TEA SELECTION

White tea	pot / 8,00 €
Green tea	pot / 8,00 €
Black tea	pot / 8,00 €
Herb tea	pot / 8,00 €
Fruit tea	pot / 8,00 €



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