CULINARY DELIGHTS FOR BODY AND SOUL – OR SPOILED FOR CHOICE.

Radisson Blu Hotel, Karl-Liebknecht-Straße 3, 10178 Berlin, Germany
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All prices include VAT

RADISSON BLU

FOR EVERYONE WHO QUITE SIMPLY LOVES A SURPRISE

Hearty, hearty and a piece of home. Enjoy delicious regional cuisine with a variety of homemade specialties. On the day of your event, our head chef creates a delicious 3-course menu or buffet with 3 main courses.

Mmm, relaxing enjoyment.

EUR 34.00 PER PERSON

THE EASY DECISION FOR THE UNDECIDED

On the day of your event, our head chef creates a delicious 3-course menu or buffet. Enjoy an all-inclusive beverage package with this, including beer, wine, soft drinks and finally coffee.

EUR 58.00 PER PERSON FOR 2.5 HOURS

ALL-INCLUSIVE BEVERAGE PACKAGE FOR DINNER

Wine, beer; soft drinks and coffee specialties
FOR 1.5 HRS. - EUR 20.00 PER PERSON
FOR 2.5 hrs. - EUR 30.00 PER PERSON
FOR 3.5 HRS. - EUR 39.00 PER PERSON
After 4 hours of enjoyment, each additional hour costs EUR 9.00 per person.

EUR 39.00 PER PERSON

INTERESTED IN A DIGESTIF?

2 full-bodied digestif varieties for a unique
EUR 7.00 PER PERSON

CHEF’S SPECIAL

CHEF’S SURPRISE

FOR EVERYONE WHO QUITE SIMPLY LOVES A SURPRISE

Fresh, aromatic and surprisingly different! Enjoy delicious creative cuisine and our favorite recipes.

GOURMET START

Large salad bar with spicy toppings, seeds, fine vinegar, oil and dressing

Oven-fresh specialties and butter homemade antipasti and grana padano fine beef salad

Symphony of seafood and baby spinach Italian mozzarella, confit tomatoes, avocado and crostini

SOUP LOVE

Coconut lemongrass soup with coriander

FISH, MEAT & VEGGIE

Spicy chicken curry with vegetables, tomato masala and basmati rice

Fjord salmon fillet on orange and fennel, cube pepper and melted potatoes

Pasta al Filini with lime, tomato, grana padano and rocket

GOURMET CHOICE

Chocolate mousse

Crème brûlée with blueberries

Orange panna cotta

Meringue-topped lemon tart

EUR 45.00 PER PERSON

PASSION FOR ENJOYMENT

For lovers of delicious cuisine. High-quality fish and meat specialties meet freshly picked vegetables, spicy herbs and a touch of exoticism.

FIRST CHOICE

Deluxe salad bar with spicy toppings, seeds, fine vinegar, oil and dressing

Specialties from the oven and butter

Spicy tenderloin beef salad

Scallops with wild herbs and lime espuma

Carpaccio of Nama meat with Bengali pepper, flamed oyster mushrooms, chia seeds and nut oil

Mojito salmon, mung bean salsa and heart of palm

SOUP

Light tomato froth with crispy serrano ham, basil oil and prawn

CENTREPIECE

Roast beef with vegetables and rosemary potatoes

Fine Atlantic cod on pak choi and miso stock

Risotto

Com chicken breast sous vide with ratatouille and fine gnocchi

Stuffed pasta on saffron-lime nage with young spinach and sun-ripened tomatoes

SWEET DELIGHT

Two types of Valrhona chocolate

Trifle with fruit, sponge and mascarpone

Opera cake

Warm cheesecake with vanilla froth, macadamia crumble and fruit coulis

Piña colada and mint mousse

EUR 59.00 PER PERSON

EUR 45.00 PER PERSON