Event Portfolio

Dear Guests!

We are very happy that you want to host your festivities at our restaurant. In this file you will find our menu and buffet suggestions which will hopefully meet with your approval. If you should still have different wishes or conceptions, we will create an individual offer for you with pleasure. Convince yourself of our opportunities and enquire at our event team. We can arrange a non-binding conversation date for discussing the details. Until then we hope you enjoy browsing!

Note: Our buffets are available from 25 persons (Exception: Grill Buffet from 30 persons).
               Our menus are already available from 10 persons.

Your Hopfingerbräu Team

Ebertstraße 24 | 10117 Berlin
Phone: +49 (0)30 20 45 86 37 | Fax: +49 (0)30 20 60 78 34
E-Mail: info@hopfingerbraeu-im-palais.de
Website: www.bier-genuss.berlin
Opening Hours: April to October from 10 am to midnight
November to March from 10 am to 11 pm

Bier Genuss

Hopfingerbräu

am Brandenburger Tor

Table of Contents

Cold Starters

Vitello Tonnato
with rocket salad, lemon and baked capers [g,o,d]

Beef Carpaccio
with onions braised in port wine and Parmesan slivers [l,g,o]

Baked Goat Cheese
wrapped in ham with mesclun salad and raspberry vinaigrette [g,l,i]

Smoked Salmon Tartar
served on pumpernickel with small salad and honey-dill-mustard sauce [i,g]

Slices of Roastbeef
with small salad and remoulade sauce [c,i]

Matjes Tartar
with gherkin, radish and red onions [g]

Zucchini Rolls filled with herb cream cheese
served with couscous with dried tomatoes and mint [g,i,a]

Slices of Duck Breast
with chicory, orange, pomegranate and caramelised walnuts [h]

Marinated Baby Mozzarella
with rocket salad, cherry tomatoes, black olives and bitter lemon gel [g,o]

Allergens:
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Soups

Spring

Carrot-ginger Soup
with grilled prawn skewer [a,g,i,b]

Mushroom Cream Soup
with marinated stripes of roastbeef [a,g,i]

April to June

Asparagus Velouté
with asparagus tips and croutons [a,g,i]

Summer

Cauliflower Soup
with chives and croutons [a,g]

Cold Cucumber-Yoghurt Soup
with dill and salmon stripes [g]

Broccoli Cream Soup
with broccoli florets and roasted almond slivers [a,g,h]

Autumn

Pumpkin-Coconut-Ginger Soup
with dates wrapped in bacon [a,g,i,l]

Black Salsify Soup
with baked parsley [a,g,i]

Corn Velouté
with popcorn and majoram [a,g,i]

Winter

Champagne Cabbage Soup
with cranberries [a,g,i]

Chestnut Creme Soup
with croutons and herbs [a,g,i]

Alternatively Year-round

Tomato Soup
with sour cream and rocket pesto [g]

Chicken-Coconut Soup
with mushrooms and leek [i]

Beef Broth
with sliced pancake pieces, egg garnish and vegetables brunoise [a,c,g,i]

Main Dishes

Chicken-Curry
with coconut milk, cashews and lime fragrant rice [e,g,i,h]

Pork Knuckle Berlin Style
with "Sauerkraut" and pea purée [i,g]

Fried Pike-perch Fillet
with stewed cucumber and parsley potatoes [l,g,d]

Black Pudding
with apple slices, fried onions, "Sauerkraut" and mashed potatoes [a,g,i,l]

Boeuf Stroganoff
with butter "Spaetzle" (small dumplings) [a,c,g,i]

Grilled Fillet of Salmon
with cream spinach, lemon sauce and fried potato patties [a,c,g,i,d]

"Kassler" (Smoked Pork Neck)
with cream savoy cabbage and parsley potatoes [g,i,l,a]

Chicken Saltimbocca
with tomato sauce, zucchini salad and potato gratin [c,g,l]

Rolled Roast of Suckling Pig
with dark beer sauce, red cabbage and potato dumplings [a,i]

Chicken Breast
with mixed pan-fried vegetables and couscous [a,g]

Pork Medallions wrapped in Bacon
with baked vegetables and rosemary potatoes [a,i,l]

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"Tafelspitz" (Boiled Beef Fillet)
with horseradish sauce, root vegetables and boiled potatoes [a,g,i]

Pork Knuckle in Aspic
with remoulade sauce, fried potatoes and small Salad [c,i]

Vegetarian Main Dishes

Pasta with Vegetables
in cream sauce with rocket pesto [a,g]

Mountain Cheese Dumplings
with creamy mushroom ragout and small salad [a,c,g,i]

Mixed Salad
with mozzarella pearls [i,g]

Melanzani Piccata
with tomato sauce and zucchini-orange salad [a,g,c]

Braised Boat of Zucchini
served with couscous with dried tomatoes and mint [a]

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Desserts

Vanilla Panna Cotta with glazed cherries [g,l]

Raspberry-Mascarpone-Cream [g,a,c]

Wild berry jelly with vanilla sauce

Espressocream with sponge finger and cocoa [a,c,g]

"Schwarzwaldmädel" (chocolate cream) [g,l]

Mousse au Chocolat with berries [c,g]

„Banana Split"
quark with bananas, vanilla crumble and chocolate chips [a,g]

Mandarin Dream
mandarines, whipped cream cheese and crumbled butter biscuits layered in a glass [a,c,g]

Toffifee in a glass
chocolate mousse, caramel sauce and hazelnuts [c,g,o]

Coconut Mousse
with pineapple and Batida de Coco [c,g,o]

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Buffet "Hopfingerbräu"

Salads

Mixed green salads with either Balsamico dressing, French dressing or brewery dressing [i]
Potato-cucumber salad with spring onions and cherry tomatoes [i]
Tomato-mozzarella salad with rocket, pine nuts and basil pesto [o,g]

Cold Starters

Glazed whole salmon with horseradish cream [d,g]
Cheese selection with grapes and ciabatta bread [a,g]

Soup

Broccoli cream soup with almond slivers [a,g]

Main Dishes

Roast beef with red wine sauce, apple-flavoured red cabbage and potato dumplings [a,g,i]
Grilled salmon fillet with cream spinach and fried potato patties [a,c,g,i,d]
Mountain cheese dumplings with creamy mushroom ragout [a,c,g,i]

Dessert

Toffifee in a glass (chocolate mousse, caramel sauce and hazelnuts) [c,g,o]
"Banana Split" (quark with Bananas, vanilla crumble and chocolate chips) [a,g]

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Buffet "Rustic Bavaria"

Salads

White cabbage salad with crispy bacon and chives [l]
Sausage salad with red onions and gherkin [l]
Lamb's lettuce with croutons, mountain cheese slivers and mustard sauce

Cold Starters

Small meatballs garnished with cream cheese [c,g,i]
Cold cuts with pork lard, onion ground pork and "Obatzda" [l,g]
Butter, pretzel varieties and bread [a,g,l]

Soup

Cheese-leek soup

Main Dishes

Roast pork in beer sauce with Bavarian cabbage and bread dumplings [a,c,g,i]
"Leberkäse" (Bavarian meat loaf) with lukewarm potato-cucumber salad [l,i]
"Weißwürste" (Bavarian white sausages) with sweet mustard and pretzels [i,l]
Mountain cheese dumplings with creamy mushroom ragout [a,c,g,i]

Dessert

Bavarian cream
Curd cream with apricots [g]

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Buffet "Mediterranean"

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am Brandenburger Tor

Salads

Bean-tuna salad with bell peppers and spring onions [d]
Noodle salad with dried tomatoes, feta and olives [g]
Zucchini salad with lemon and olive oil

Cold Starters

Anti Pasti served with couscous salad with mint and pomegranate
Vitello Tonnato with lemon and baked capers [a,g,e]
Marinated beef fillet with onions braised in port wine and lamb's lettuce

Soup

Cauliflower soup with croutons [a,g]

Main Dishes

Grilled salmon fillet with ratatouille and rosemary potatoes [d]
Chicken Saltimbocca with white wine sauce and wild rice [g]
Spinach-Cheese quiche [g,e]

Dessert

Yoghurt mousse with Raspberries and vanilla crumble [g]
"Mandarin dream" [a,c,g]

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Grill Buffet

Salads

Fried potato salad with herbs de Provence, sheep cheese and dried tomatoes ^{g}
Spicy beef salad
Noodle salad à la Palais

Served with baguette and herb butter ^{a,g}

Soup

Cold cucumber-yoghurt soup ^{g}

From the Grill

Grilled, marinated steaks of sirloin beef
Corncobs with butter and sea salt ^{g}
Spare ribs with BBQ- sauce
Grilled salmon fillets
Sausages from the Grill (upon consultation)

Side Dishes

Baked potatoes
Various dips (upon consultation)

Dessert

Mousse au Chocolat with berries ^{c,g}
Fresh fruit salad

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Our Palais-Breakfast

Various cold meats
Assorted cheese slices and "Obatzda"
Smoked salmon
Boiled eggs and scrambled eggs
Jams and marmalades
Variation of quark (sweet/with herbs)
Cereals / Milk / Yoghurt
Butter
Basket of bread rolls

The Classics for Breakfast

Coffee
Tea (various types)
Orange juice (carafes)
Mineral water (still and classic in 0,75l bottles)

We arrange this breakfast either as buffet or
"family-style" laid out on the table.

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Beverage Flat Rates

Beer

"Hopfinger – Weiße" (Wheatbeer)[a], "Märkisch Landmann" (Dark beer) [a], Berliner Kindl [a]
"Hopfinger Naturtrüb" (naturally clouded beer) [a], "Radler" (Pils with lemonade) [2,8,a],
"Diesel" (Pils with Pepsi Cola) [1,2,6,10,a], non-alcoholic Pils [a], non-alcoholic Wheatbeer [a]

Wine

Grüner Veltliner (dry, palatable, peppery note), Austria [l]
Zweigelt (dry, fruity), Austria [l]

Soft drinks

Mineral water, Mineral water without gas
Pepsi Cola [1,2,6,10], Pepsi Cola Light [1,2,6,8,10,11], Mirinda [1,2,3,6,8,10], 7up [2,8], Spezi [1,2,6,8,10]
Apple juice, Banana nectar, Cherry juice, Mango fruit nectar
Orange juice, Passion fruit nectar

Coffee & Tea

Cup of coffee [6], Espresso [6],
Black tea [6], Green tea, Fruit tea, Mint tea

Additives:
1 = Colouring, 2 = with preservatives, 3 = with antioxidant agents, 4 = with phosphate, 5 = with flavour enhancer, 6 = caffeine containing, 7 = with quinine, 8 = with benzoic acid,
9 = with taurine, 10 = with sweetening, 11 = contains a fount of phenylalanine, a = contains gluten, l = Sulphur dioxide, sulphite

Champagne Reception

**For your champagne reception we can
offer various spaces:**

In front of the Brandenburger Gate

On our terrace with a view to Reichstag and the Brandenburger Gate

Rooftop terrace with a view over the Pariser Platz (only upon request)

In our beer garden

In our restaurant

Separate area upstairs in our restaurant

In our Bistro

We can offer Finger Food for your champagne reception depending on the agreement.

Please let us know your expectation regarding your aperitif.

Restaurant Capacities

Hopfingerbräu
Bier Genuss
am Brandenburger Tor

Restaurant

Seats ground floor	150
Standing places ground floor	220
Seats upstairs	100
Standing places upstairs	150

Ground floor

Upstairs

Beer Garden

Seats	136
Standing places	200

Beer Garden

Terrace

Seats	64
Standing places	120

Terrace

The seats and standing places can vary depending on the setup.

Other Costs

Price per drinks menu	1,00 €
Price per menu card	1,00 €
Place cards	1,00 €
(all in one	1,00 €)
Flowers	Price according to order
Beamer incl. screen and/or sound system	50,00 €

General Terms and Conditions of Business for Events

I AREA OF APPLICATION

1. These terms and conditions of business apply to contract on the hiring of sections, or any parts of the restaurant for the holding of celebration or other events.

2. The subletting or re-letting or otherwise use of the premises or sections that extend beyond the consumption of meals and beverages requires the prior written permission of the restaurant.

3. The customer's terms and conditions of business shall only apply if is expressly agreed in writing in advance.

II CONCLUSION OF CONTRACT, CONTRACTING PARTIES, LIBABILITY, STATUTE OF LIMITATION, CONSUMER DISPUTE RESOLUTION

1. The contract is concluded upon the acceptance of the customer's order on the part of the restaurant; these are the contracting parties. The restaurant reserves the right to confirm the booking in writing for the event at its discretion.

2. The restaurant is liable for its duties arising from the contract. Claims on the part of the customer for damages are hereby excluded. Excluded from this are damage causing personal injury, death or endangerment to health that are founded by a culpable or grossly negligent breach of duty on the part of the restaurant, a vicarious agent or representative. Excluded is any further damage that is founded on a culpable or grossly negligent breach of duty on the part of a legal representative or vicarious agent of the restaurant.

3. Claims against the restaurant shall principally expire one year from the statutory commencement of the year. Hereby excluded are claims based on loss of life, personal injury or endangerment to health that are founded on a culpable or grossly negligent breach of duty on the part of the restaurant or a culpable or grossly negligent breach of duty on the part of a legal representative or vicarious agent for the restaurant. Further excluded are further miscellaneous claims that arise through a grossly negligent breach of duty on the part of the restaurant or a culpable or grossly negligent breach of duty on the part of a legal representative or vicarious agent for the restaurant.

4. The company does not obligate to participate in a dispute resolution procedure with a consumer arbitration body.

III SERVICES, PRICES, PAYMENT, OFF-SETTING

1. The restaurant is obligated to render the services ordered by the customer and agreed by the restaurant.

    a) Buffet offers apply for a standard selection from 35 persons.

    b) Menu offers apply for a standard selection from 10 persons. For organisational reasons only one menu per event can be selected without a special agreement. From 40 persons, the selection of two menus is possible insofar as at least 10 people select each menu. The restaurant is to be informed of the selection per menu 5 days prior to the event.

    c) All stipulated prices include the statutory VAT. The currently applicable meals and beverage menus shall apply.

2. The customer is obligated to pay the prices agreed for these and any additional services. This also applies to services and expenses of the restaurant to third parties, and particularly to claims on the part of copyright collection agencies. The prices agreed include the applicable statutory VAT.

3. Invoices issued by the restaurant without a due date are to be paid in full within 10 days of receipt. The restaurant may demand the immediate payment of due amounts at any time from the customer. The invoice recipient must have his residence or registered office in the Federal Republic of Germany.
Invoices or cost over declarations for later payment will not be shipped to foreign countries.

4. The restaurant has the right upon conclusion of contract or later to request a reasonable payment in advance or security in the form of a credit card guarantee, a down payment or similar.

5. The customer may only offset an undisputed or legally established claim against an invoice from the restaurant.

6. The restaurant accepts payment in cash, or by Master Card, Amex and VISA or payment by direct debit with PIN. Payment via transfer requires the prior permission of the restaurant. The recipient of the invoice must have an address in the German Federal Republic.

IV   TERMINATATION ON THE PART OF THE CUSTOMER (WITHDRAWAL, CANCELLATION)

In the event that the customer should cancel the event, or does not appear at the agreed time, he is obligated to provide lump sum compensation. This is by cancellation up to any including the 14th day prior to the event 35% of the agreed price, by a later cancellation up to the day prior to the event 70%; following this the full price will be owed. The customer is permitted to provide proof that a loss did not occur or a significantly lower amount.

V   CANCELLATION ON THE PART OF THE RESTAURANT

1. The restaurant has the right to withdraw from this agreement if the customer should delay payment of the advance fee, down payment or credit card guarantee by longer than 10 days.
2. The right to withdraw for important reasons shall hereby remain unaffected. Such a ground is particularly to be assumed
- upon force majeure
- if the customer has booked the event culpably under a misleading or inaccurate information regarding important contractual provisions e.g. the name of the person or purpose of booking the event
- if the restaurant has a founded reason to assume that the use of the restaurant services may endanger smooth running of the business, the safety or public reputation of the restaurant without this being the responsibility of the owners or organisational area of the restaurant – the purpose of or the event for the use is against the law;
- upon a breach of Clause, no. 2.
3. Delays are to be reported in a timely manner. Seats that remain unoccupied shall be re-allocated following a waiting period of 20 minutes. Seats will then be offered to customers according availability. The provisions of IV apply.

VI   AMENDMENT TO THE NUMBER OF GUESTS

1. The final number of guests must be reported one day prior to reservation at the latest, otherwise the originally booked number of persons shall be deemed guaranteed and so invoiced. In the event of an increase of the number of persons the actual number of persons will form the basis of the invoice. The customer is permitted to provide evidence that and to which amount the restaurant saved on expenses through a lower number of guests.

2. In the event of increase of guest, it will be invoiced for the actual number of guests.

VII   SUPPLY OF OWN MEALS AND BEVERAGES

The customer may principally not bring his own meals or beverages to the event. Exceptions require an agreement with the restaurant in txt form. In this case a cover amount will be calculated to cover general costs.

VIII   TECHNCAL EQUIPMENT AND CONNECTIONS

1. Insofar as the restaurant procures technical or other equipment at the request of the customer from a third party, this shall act in the name, upon the authority and at eh expense of the customer. The customer is liable for the careful treatment and correct return. He exempts the restaurant from all claims arising from third parties from the hiring of this equipment.

2. The use of personal electronic equipment on the part of the customer with use of the restaurant's power supply requires the written permission of the restaurant. Disruptions or damage to the restaurant's technical equipment arising through the use of this equipment shall be charged to the customer insofar as the restaurant is not responsible. The costs for power consumption arising from this use may be invoiced as a fixed amount.

IX   LOSS OR DAMAGE TO BROUGHT ITEMS

1. Items brought to the restaurant are at the risk of the customer in the event rooms or in the restaurant. The restaurant assumes no liability for loss, destruction or damage. Excluded from this are claims based on loss of life, personal injury and endangerment to health arising through the grossly negligent breach of a duty of care on the part of the restaurant or a culpable or negligent breach of breach of a duty of care on the part of a legal representative or vicarious agent of the restaurant. In all additional cases in which the storage on the grounds in individual cases represents a contractual-typical duty are excluded from this exclusion of liability.

2. Any own decorating materials are to comply with the fire prevention standards. The restaurant has the right to demand an official verification. If such verification cannot be provided, the restaurant has the right to remove any decoration introduced on the part of the customer at the cost of the customer. Due to any possible damage, the assembly and attaching of items is to be agreed with the restaurant in advance.

3. Introduced items are to be removed immediately following the closure of the event.

X   FINAL PROVISIONS

1. Additions and amendments to this contract are required to be in writing.

2. Place of performance and payment is the restaurant.

3. The exclusive legal venue, also for cheque and exchange disputes is the domicile of the restaurant under commercial law. In the event that a contracting party should fulfil the provisions of Sect. 38 para 2 German Code of Civil Procedure, and has no competent legal venue in Germany, the domicile of the restaurant in accordance with commercial law shall apply.

4. In the event that individual provisions of these General Terms and Conditions for Events should be invalid or void, this shall not prejudice the validity of the remaining provisions.