



Redefining Meetings & Events with Style and Play!

Moxy Hamburg Altona

Welcome to Moxy Hamburg Altona—where good times await! Leave behind the conventions of traditional hotels because Moxy stands out from the rest. Whether it's a meeting or a gathering, Moxy offers choices that promise a social, playful, and enjoyable experience. Get ready for a unique and vibrant adventure!

Moxy Hamburg Altona

Kuhnehofe 8, Hamburg, Germany

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marriott.com/hamoa

CONFERENCE ROOM HIRE

YOUR MEETING, YOUR RULES

Work doesn't have to mean the opposite of play. At Moxy, you can do both. We provide the space, you provide the fun - work hard, play harder.



Meet UP Foyer

per room per half day up to 5 hours €250.00

Meet UP 1 & 2

per room per half day up to 5 hours €50.00

Meet UP Foyer

per room per day €350.00

Meet UP 1 & 2

per room per half day €100.00

MEETING SPACE CAPACITY

- Meet UP 1 & 2: 4-6 persons
- Meet UP Foyer: up to 80 people

The rent of the meeting room includes AV equipment such as flat-screen TV

All prices are inclusive 19% VAT



COFFEE BREAKS AND WORKING LUNCHES

Price per person

All breaks are charged for up to 90 minutes of service

Make it sweet!

Sweet Snacks | Coffee, Tea, Still, Sparkling Water. €12.50

Work hard, chill harder

Sweet Snacks | Seasonal Fruits | Coffee, Tea, Juices, Still, and Sparkling Water. €14.00

Time for a real break

Savoury Pastries (Various Canapés & Sandwiches, Vegetable Sticks with Dip) | Seasonal Fruits | Coffee, Tea, Juices, Still, and Sparkling Water. €18.00

Working Peeps

Chicken & Vegetarian Wraps | Bagels with Salmon and Philadelphia | Bagels with Brie and Serrano | Seasonal Fruit | Coffee, Tea, Juices, Still, and Sparkling Water. €25.00

Vital break

Quinoa Salad | Cucumber Salad | Mini Skewers with Cherry Tomatoes, Green Olives, and Pesto Genovese | Chickpea, Avocado, and Arugula Sandwich | Baked Vegetable Sticks with Vegan Parmesan Cheese | Symphony of Mixed Falafel Balls | Mini Baguette with Tofu and Vegan Cheese | Seasonal Fruits | Vegan Sweets | Coffee, Tea, Juices, Still, and Sparkling Water. €25.00

All prices are inclusive 19% VAT

FINGER FOOD SHOWCASE

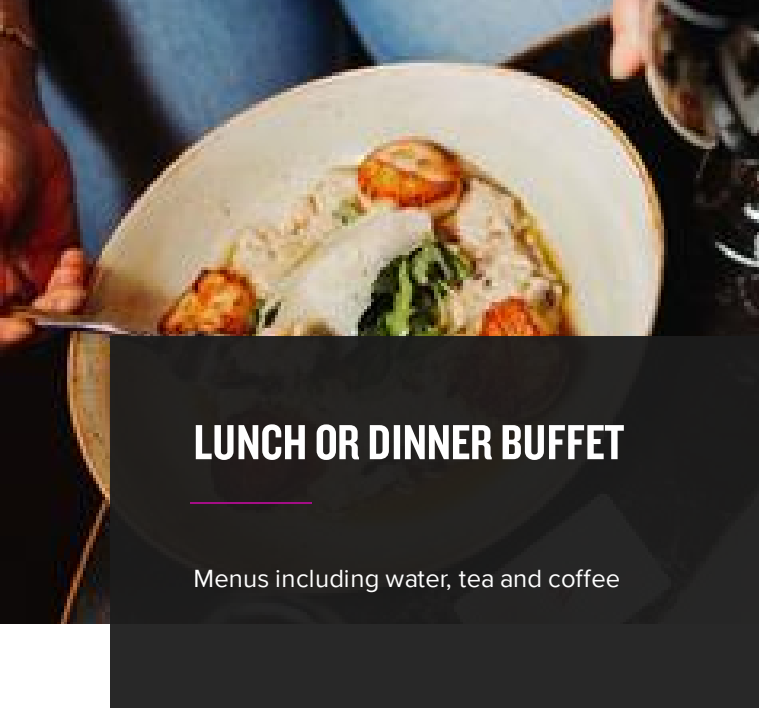
Elevate your event with Moxy's exquisite Finger Food Showcase, where small bites leave a big and lasting impression on your meeting or gathering.

Small Bites, Big Impact!

- Baked Goat Cheese Crostini with Smoked Roasted Tomato Jam
- Smoked Tofu marinated in Vegan Teriyaki Sauce
- Canapé with Smoked Salmon, Cucumber, and Cream Cheese
- Oriental Marinated Chicken Skewers
- Falafel Mix
- Sautéed Potatoes with Brava Sauce
- Canapés with Mushroom and Red Pesto
- Mini Skewers with Mozzarella and Cherry Tomato Pesto
- Mini Brownies

€33.00

Our small bites may be tiny, but they throw a flavor party in your mouth. It's not just finger food; it's like having a mini celebration for your taste buds. Get ready to turn your event into a flavorful fiesta!



LUNCH OR DINNER BUFFET

Menus including water, tea and coffee



Buffet menus: minimum of 20 pax.

Buffet menu No. 1

The Salad Bar | cherry tomatoes, cucumber slices, chopped red onion, various salad garnishes, olives, bell pepper strips, feta cheese cubes, corn, and rocket salad.

Main Course Buffet

- Oven-baked cod slices in a white wine sauce
- Baked chicken thighs marinated in herbs
- Pasta Carbonara
- Herb-roasted potatoes
- Seasonal baked vegetables

Dessert

- Caramel pudding
- Chocolate mousse
- Fruit salad & seasonal fruits

€43.00

Buffet menu No. 2

The Salad Bar | cherry tomatoes, cucumber slices, chopped red onion, various salad garnishes, olives, bell pepper strips, marinated feta cheese, corn, rocket salad, potato salad, and bulgur salad.

Main Course Buffet

- Oven-cooked slices of salmon fillet with Pesto Genovese
- Potatoes au Gratin
- Roasted slices of pork in mushroom cream sauce
- Mediterranean rice
- Pasta Bolognese
- Seasonal baked vegetables

Dessert

- Panna Cotta
- Tiramisu
- Fruit salad & seasonal fruits

€43.00

All prices are inclusive 19% VAT

PLANT-POWERED BUFFET

Join us for the Plant-Powered Buffet, a curated experience of plant-powered delights. From refreshing salads to satisfying mains and sweet treats, it's a feast that nourishes both body and conscience.

The Salad Bar | cherry tomatoes, cucumber, chopped onions, various salad garnishes, olives, peppers, quinoa salad, beluga lentil salad, babaghanoush, goma wakame salad, arugula, vegan cheese, vine leaves filled with rice and herbs, artichoke hearts in acid lemons, assorted vegan dressings.

Main Course Buffet

- Vegan fillet ragout made from soy protein
- Vegan fried schnitzel with vegan gravy
- Vegetable saffron rice
- Fried jackfruit cubes in creamy curry sauce
- Roasted pumpkin falafel
- Vegetable chili sin carne
- Plant-based pasta bolognese with soy protein
- Oven-baked herb potatoes

Dessert

- Oat milk rice with cherry jelly
- Vegan raspberry mousse
- Vegan lemon cake
- Seasonal fruits, fruit salad

€43.00

All prices are inclusive 19% VAT

TWIN TASTES SETS

- 2-course set-menu €30.00

Set-menu 1: Mingle of Melon and Sea

Melon with Prosciutto Ham and Balsamic Strawberry Vinegar |
Salmon Fillet Glazed with Honey and Garlic, served with Leaf
Spinach and Ricotta Ravioli with Pesto Genovese

Set-menu 2: Mozzarella Melody & Orange Rhapsody

Mozzarella Tomato Salad with Basil | French Chicken Breast
Strips with Mushroom Risotto and Creamy Orange Sauce

Set-menu 3: Moxy Vegan Indulgence

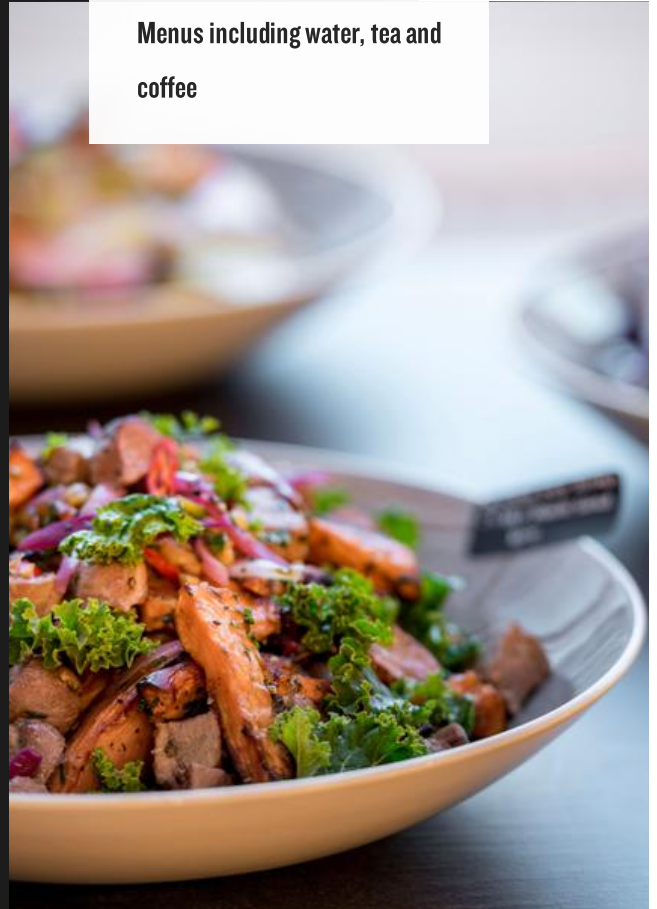
Plant-Based Wiener Schnitzel with Rich Vegan Gravy, paired with
Seasonal Veggies and Herb-Marinated Oven-Baked Potatoes |
Vegan Mousse au Chocolat, served with a Velvety Vegan Vanilla
Sauce and topped with a Vibrant Red Berry Ragout

Set-menu 4: #Vegan Spice Extravaganza

Vegan Jackfruit Strips in Creamy Curry Sauce with Steamed
Veggies and Saffron Rice | Oat Milk-Based Vegan Rice Porridge
with Peach and Mango Ragout, topped with Vegan Crocant
Crumble

SET DUOS

Menus including water, tea and
coffee



All prices are inclusive 19% VAT

TRIO TEMPTATIONS SETS

Set-menu 1: Epicurean Treasures Trio

- **Starter:** Duet of Avocado and Smoked Salmon with Fresh Marinated Fruit Passion Salad
- **Main Course:** Baked Pork Fillet Slices on Dijon Mustard Sauce with Seasonal Vegetables and Sweet Potato Puree
- **Dessert:** Mousse of Philadelphia and Lemon with Almond Crumble and Mango Coulis

€35.00

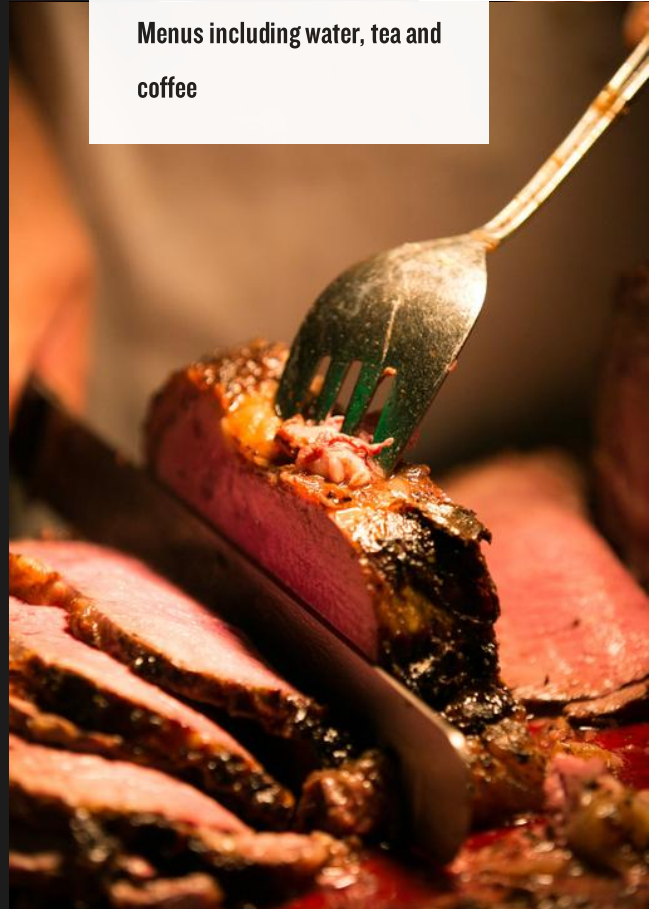
Set-menu 2: Flavorsome Trio Feast

- **Starter:** Potato Soup with Parma Ham Chips and Homemade Focaccia Bread
- **Main Course:** Veal Entrecôte with Chimichurri Sauce, Potato Timbale, and Seasonal Vegetables
- **Dessert:** Three Kinds of Chocolate and Walnut Brownies with Wild Berry Coulis and Vanilla Ice Cream

€38.00

SET TRIOS

Menus including water, tea and coffee



All prices are inclusive 19% VAT



BEVERAGE PACKAGES

Price per person

No coffee, no meeting

Half-Day Coffee Station: Coffee, Tea, Still and Sparkling Water. €11.00

Who wants coffee?

Half-Day Beverage Station: Coffee, Tea, Juices, Still, and Sparkling Water. €12.50

The Moxy Recharge 50%

Half-Day Beverage Station: Redbull, Redbull Sugarfree, Coffee, Tea, Still, and Sparkling Water. €14.50

#ATTENOW OPEN BAR

Including house wine, draft beer, juices, and soft drinks.

- Per Hour €25.00

Coffee No. 5

All-Day Coffee Station: Coffee, Tea, Still and Sparkling Water. €17.00

Not available. In a meeting.

All-Day Beverage Station: Coffee, Tea, Juices, Still, and Sparkling Water. €17.50

The Moxy Recharge 100%

All-Day Beverage Station: Redbull, Redbull Sugarfree, Coffee, Tea, Still, and Sparkling Water. €20.00

All prices are inclusive 19% VAT

LET'S TALK

Want to learn more or ready for your next event? Here are your key contacts.



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