

A decorative border at the top of the page features fresh green herbs like basil and thyme, along with a wooden cutting board and scattered black and white peppercorns.

Event Portfolio

Bier Genuss

A stylized black and white icon of a wheat stalk, positioned vertically on the left side of the main text area.

Hopfingerbräu

A stylized black and white icon of a wheat stalk, positioned vertically on the right side of the main text area.

am Brandenburger Tor

The right choice for your event

Hopfengerbräu am Brandenburger Tor

Address: Ebertstraße 24, 10117 Berlin

Phone: +49 (0)30 / 20 45 86 37

Fax: +49 (0)30 / 20 60 78 34

E-Mail: restaurant@hopfingerbraeu-berlin.de

Website: www.bier-genuss.berlin/en

Opening Hours:

April to October from 10:00 to 00:00

November to March from 10:00 to 23:00



DEAR GUESTS

We are glad that you want to host your festivities at our restaurant. In this event portfolio you find our menu and buffet suggestions which will hopefully meet your approval. If you still have different wishes or conceptions, we will create an individual offer for you with pleasure. Of course, 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 50 persons**.

Our **menus** are already available **from 20 persons**.

Please choose **one collective menu**.

Please let us know about your choice, **7 days upfront** at the latest.

Enjoy your event at the **Hopfengerbräu** at the Brandenburg Gate



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MENU SUGGESTIONS

Compose your individual 2- or 3-course menu. Please choose one collective menu sequence for your group. On demand we can add an optional vegetarian main course.

Menu Prices

The prices for our menus and buffets are created on a custom-er-specific basis depending on the group size, time and season. Through this we want to make sure that every customer re- ceives the best possible price.

Prices Place- & Menu Cards

We will gladly prepare an **individual place or menu card** for your event. The price per **beverage menu, menu card or place card** is **2,50 € per card**. It is also possible to **combine all of the above cards** into one. The price for that still stays the same (2,50 €).

Allergens & Additives

a = Contains gluten, b = Shellfish, c = Eggs, d = Fish, e = Peanuts, f = Soya beans, g = Milk, h = Nuts, i = Celery, j = Mustard, k = Sesame seeds, l = Sulphur dioxide, sulphite, m = Lupines, n = Molluscs, o = Pine nuts, 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



Cold Starters



Cold Roast Pork

with fresh horseradish, chive bread
and radishes ^{a,g,i,j}

Homemade Obatz'da

Bavarian cheese spread with pretzel
and coleslaw ^{a,g,l}

Smoked Salmon Tartar

with bread chips, small salad and
honey dill mustard sauce ^{a,b,j}

White Sausage Salad

with white sausage, lettuce, peppers, radish, corn,
onion, sweet-mustard- balsamic dressing
and freshly baked pretzel ^{a,j,l,2,5}

Baked Goat Cheese

wrapped in bacon with lamb's lettuce
and balsamic vinegar dressing ^{g,j}

Mixed salad from lamb's lettuce and chicory

with crisp fried ham ^{3,5}, cherry tomatoes
and walnut-vinaigrette ^o



Soups



Spring

Asparagus-Cream-Soup

with brown bread croutons ^{a,g,i}

Summer

Cold Cucumber-Yogurt-Soup

with fresh dill ^{a,g}

Autumn

Pumpkin-Cream-Soup

with pumpkin seeds and pumpkin seed oil ^{a,g,h,i}

Winter

Chestnut-Cream-Soup

with croutons and herbs ^{a,g,h,i}



Soups



All Seasons

Berlin Potato-Soup

optionally vegetarian
or with sausages ^{a,i,l}

Carrot-Celery-Soup

with brown bread croutons ^{a,g,i}

Beet-Horseradish-Soup

with pistachios and cucumber ^g

Wild-Mushroom-Cream-Soup

with fried bacon cubes
and fresh chives ^{a,g,i}

Cheese-Leek-Soup

with pretzel croutons ^{a,g}



Main Dishes

Roasted Turkey Steak

with spaetzle, braised vegetables and pepper cream sauce ^{a,c,g,i,j}

Pork Knuckle Berlin Style

with potatoes, "Sauerkraut" and pea purée ^{a,g,i,j,l}

Fried Pike Perch Fillet

with parsley potatoes and cream savoy cabbage ^{a,d,i,l}

Pasture Beef Goulash

with potato dumplings and red cabbage ^{a,i,j}

Home-Style Pickled Herring

with fried potatoes and salad bouquet ^{a,d,g}

"Kassler" (Smoked Pork Neck)

with parsley potatoes and sauerkraut ^{a,g,i}

Zurich Sliced Meat

of veal with mushroom cream sauce and potato rösti ^{a,c,g,i,j}

Oven Fresh Roast

of Bavarian country pork with sliced bread dumplings,
Bavarian cabbage salad with and dark beer sauce ^{a,c,g,i,2,3}

Konigsberger Meatballs

with boiled potatoes and beet root ^{a,c,g,i,j}

Vegetarian Main Dishes

Allgäu Cheese Spaetzle

with mountain cheese, onions
and side salad ^{a,c,g,i,j,i}

Sliced Bread Dumplings

with wild mushroom ragout, fresh herbs
and side salad ^{a,c,g,i}

Vegan Coconut Curry

with vegetables and rice ^{f,i}



—● Desserts ●—

Bavarian Cream

Vanilla cream with wild berries ^{c,g}

Raspberry-Mascarpone Cream ^g

Wild berry jelly with vanilla sauce ^{a,g}

Cheesecake on a layer of raspberries ^{a,c,g}

Schwarzwaldmädel

(layered dessert of sour cherry compote, quark and chocolate chips) ^g

Bieramisu

Homemade with dark beer prepared tiramisu ^{a,g,6}

Apple Pie

with vanilla ice cream and whipped cream ^{a,c,g,h}

Mandarin Dream

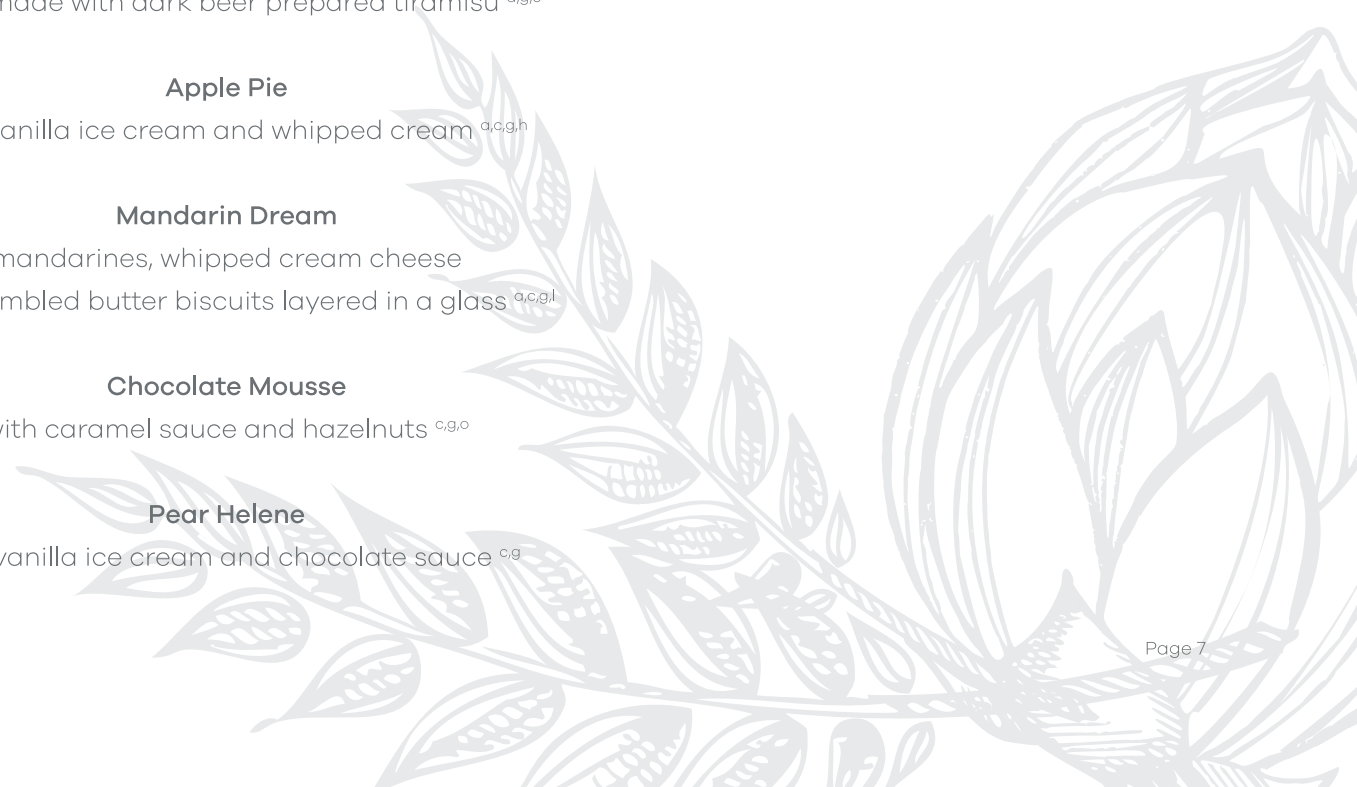
mandarines, whipped cream cheese
and crumbled butter biscuits layered in a glass ^{a,c,g,l}

Chocolate Mousse

with caramel sauce and hazelnuts ^{c,g,o}

Pear Helene

with vanilla ice cream and chocolate sauce ^{c,g}





BUFFET SUGGESTIONS

Our buffets bring you closer to the culinary regions of Berlin, Bavaria and Austria.

Choose between the classic Berlin buffet with Kassler and currywurst, the rustic Bavarian buffet with roast pork and white sausages or the Austrian Almbuffet with Wiener Schnitzel and homemade Kaiserschmarr'n.

Please note that we only offer our buffets for groups of 50 or more. Individual buffet changes are possible in principle after consultation.

Berlin Classics

Salads

Mixed leaf salads with brewhouse dressing ^j
Potato and cucumber salad with spring onions ⁱ
Tomato and mozzarella salad with pine nuts
and basil pesto ^{g,o}

Cold Starters

Berlin Boulette garnished with cream cheese ^{a,c,g,j}
Matjes herring housewife style ^{a,d,g}

Soup

Berlin potato soup with fresh cress ^{il}

Main Dishes

Berlin curry sausage ^{j,l,2,5j}
Roast Kassler with boiled potatoes ^{a,g,il}
Fried pike perch with potato rösti and leaf spinach ^{a,d,g}
Vegetarian filled German dumplings with fried onions ^{a,l,j,3}

Desserts

Bieramisu (homemade tiramisu prepared with black beer) ^{a,g,6}
Cheesecake on a raspberry layer ^{a,c,g}



Rustic Bavaria



Salads

White cabbage salad with crispy bacon and chives ^j

White sausage salad with sweet-mustard-balsamic dressing
and oven-fresh pretzel ^{a,j,l,2,5}

Lamb's lettuce with croutons and sweet mustard dressing ^{a,j}

Cold Starters

Spicy beef salad with bell pepper,
red onion and tomato ^{2,5j}

Rustic cold cuts with lard and sour vegetables

Butter, pretzel buns and bread ^{a,g,i}

Soup

Cheese-leek soup with pretzel croûtons ^{a,g}

Main Dishes

Roast Bavarian pork with bread dumpling slices,
cabbage salad with bacon and dark beer sauce ^{a,c,g,i,j}

"Leberkäse" (Bavarian meat loaf)

with lukewarm potato-cucumber salad ^{l,ii}

"Weißwürste" (Bavarian white sausages)

with sweet mustard and pretzels ^{a,i,j}

Cheese spaetzle with mountain cheese and fried onions ^{a,c,g,i}

Desserts

Bavarian cream ^{c,g}

Curd cream with apricots ^g



Alipine Buffet "Austrian Style"



Salads

Seasonal salad variation with house dressing ^j

Sausage salad with red onions and gherkins ^j

Potato field salad with pumpkin seed oil and fresh herbs ^j

Cold Starters

Alpine cheese variation with fig mustard and grapes ^g

Cold roast pork with fresh horseradish ^j

Smoked fish variation of halibut, trout and mackerel
with honey mustard sauce ^{i,2,5}

Rustic bread variation with butter ^{a,g}

Soups

Wild mushroom cream soup with fried bacon cubes
and fresh chives ^{a,g,i}

Main Dishes

Schnitzel "Viennese style" with parsley potatoes ^{a,c,l}

Beef roulade with spaetzle and red cabbage ^{a,c,j}

Bread dumpling slices with wild mushroom ragout ^{a,c,g}

Redfish with parsley potatoes and green beans ^{a,d,l}

Desserts

Homemade Kaiserschmarr'n

with plum roast and apple sauce ^{a,c,g}

Homemade apple strudel with vanilla sauce ^{a,e,g}



Grill Buffet



Salads

Fried potato salad with regional herbs,
sheep cheese and dried tomatoes ^g

Romaine lettuce with Caesar dressing, croutons
and parmesan shavings ^{a,c,d,g,i}

Spicy pasta salad with cherry tomatoes, mozzarella
and basil pesto ^{a,g,o}

Served with white bread and herb butter ^{a,g}

Soup

Cold cucumber-yoghurt soup ^{a,g}

From the Grill

Grilled, marinated steaks of sirloin beef

Corncobs with butter and sea salt ^{g,i}

Spare ribs with BBQ-sauce ^{f,i,j}

Grilled trout fillets with herbs and lemon ^d

Grilled sausages (upon consultation) ⁱ

Side Dishes

Baked potatoes ^l

Various dips (upon consultation) ^g

Desserts

Raspberry mascarpone cream ^g

Mandarin dream (mandarin oranges, whipped cream cheese and
and crumbled butter cookies layered in a glass) ^{a,c,g,l}



Parliamentary Breakfast



Food

Ham and cold cuts ⁱ

Cheese variation with fig mustard ^g

Homemade Obatz'da (Bavarian cheese spread) ^g

Vegan lentil and tomato spread with rosemary

Beetroot and horseradish spread ^h

Smoked trout ^d

Tomato, cucumber, pepper

Boiled eggs and scrambled eggs ^c

Jams and marmalades

Muesli with fresh berries and milk or yogurt ^{g,h}

Butter ^g

Basket of bread rolls ^a

Drinks

Coffee ⁶

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.



BEVERAGE PACKAGES

Choose a matching beverage accompaniment to your menu or buffet.

Small Beverage Accompaniment

One 0,3 L beer ^a or one 0,1 L wine ^l or one 0,2 L softdrink / juice with one 0,25 L mineral water and a cup of coffee ^e or tea

Large Beverage Accompaniment

Two 0,5 L beer ^a or half a liter of wine ^l or two 0,4 L softdrinks / juices with half a bottle of mineral water (from 0,75 L) and a cup of coffee ^e or tea

Beer Tasting

Eight 0,2 L beer ^a for tasting all of our draught beers two glasses of each - Hopfinger Bio Naturtrüb (Naturally clouded, organic beer), Berliner Kindl (Pils), Büble Edelweißbier (Wheat beer) and Märkisch-Landmann (Dark beer)

Aperitif

Prosecco (Brioso),
Mint Prosecco with elderberry syrup and soda,
Aperol Spritz,
Wild Meadow Spritz,
Beer-Cocktail

BEVERAGE FLAT RATES

Book a suitable beverage flat rate to your menu or buffet and drink as much as you want of the beverages listed below.

Beer

Hopfinger Bio Naturtrüb (Naturally clouded, organic beer) ^a, Berliner Kindl (Pils) ^a, Kindl Naturtrüb (Naturally clouded beer) ^a, Büble Edelweißbier (Wheat beer) ^a, Märkisch Landmann (Dark 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 Wheat beer ^a

Wine

Riesling (dry) ^l, Chardonnay (dry, fruity) ^l, Cabernet Sauvignon (strong) ^l, Pinot Noir (dry) ^l

Soft drinks

Mineral water, Mineral water without gas,
Pepsi Cola ^{1,2,6,10}, Pepsi Cola Zero ^{1,2,6,8,10,11},
Mirinda ^{1,2,3,6,8,10}, 7up ^{2,8}, Spezi ^{1,2,6,8,10},
Apple & Orange Juice, Banana & Passion Fruit Nectar,
Cherry & Blackcurrant Fruit Juice

Coffee & Tea

Cup of coffee ^e, Espresso ^e,
Black tea ^e, Green tea, Fruit tea, Mint tea

You can book our beverage flat rates for 2, 3 or 4 hours.



Ground Floor - Bistro
30 Seats



Ground Floor - Hopfinger Lounge
54 Seats



Ground Floor - Guest Room
90 Seats



1. Floor - Gallery
65 Seats (50 Seats at buffets)



Beergarden
65 Seats



Terrace
64 Seats



RESTAURANT PREMISES

No matter if indoor or outdoor, in the middle of action or separated – here you will find the most suitable area for your event.

Palais Gastronomie GmbH
Ebertstraße 24, 10117 Berlin
www.bier-genuss.berlin/en

GTC 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 reletting 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 it is expressly agreed in writing in advance.

II CONCLUSION OF CONTRACT, CONTRACTING PARTIES, LIABILITY, 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 50 persons.

GTC FOR EVENTS

b) Menu offers apply for a standard selection from 20 persons. For organisational reasons only one menu per event can be selected without a special agreement. From 50 persons, the selection of two menus is possible insofar as at least 15 people select each menu. The restaurant is to be informed of the selection per menu 7 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 TERMINATION ON THE PART OF THE CUSTOMER (WITHDRAWAL, CANCELLATION)

1. 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.

GTC FOR EVENTS

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

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

VIII TECHNICAL 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 the 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.

GTC FOR EVENTS

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.

