



The Rooftop Bar at the Mercedes Platz



260 Grad Panorama

260°

The pulsating capital at your feet, a magnificent view of Berlin, the River Spree and the East Side Gallery right in front of you, all of this and more offers the 260 Grad Rooftop Bar located at the heart of the Mercedes Platz. The 260 Grad is both stylish as well as cosy and offers space for up to 150 guests. The bar is open daily and can be booked exclusively.

Whether a seated dinner, flying buffet or barbecue in large or small groups - with this view from the roof terrace and the scenic cosy interior you will enchant your guests in any case! Our talented bartenders will spoil you with our signature tea cocktails and unique highballs.



General Information

Total Area: 186 m²

Seating Inside / Outside: 80 Seats/ 40 Seats

Access: 1 x Express-Lift/ Emergency Staircase

Capacity & Catering:

- 80 People: seated (Drinks & Menu *, Buffet, Barbecue)
- 100 People: seated/standing (Drinks & Buffet, Barbecue)
- 130 People: seated/standing (Drinks & Fingerfood)
- 150 People: standing reception (only Drinks)

*) starting from 50 People a Menu Service would require alternative furniture

Further Information:

- Accessibility
- Seperate lobby with welcome desk
- Large choice of event equipment

Event Equipment



Sound Technology:

- d&b audio PA System
- 2 x Sennheiser hand microphones

DJ Equipment:

- 2 x Pioneer CDJ 2000 NXS2 CD-Player and DJM-900 NXS2 mixer

Lighting technology:

- 10 x Movinglights with presets for colored room illumination.
- 6 x LED-Blinder for white stage lighting

Video technology:

- Projector 12.000 ANSI-Lumen with Laptop Access (HDMI)
- Projection screen 16:9, 3,10 x 1,74 m

Catering



The catering team has dedicated itself with body and soul to enjoyment.

Everything is produced in house and we guarantee seasonal, fresh, regional food and a balanced variety at the highest level.

Our authentic and first-class catering service would like to be the crowning glory of your event.



Catering



Impression - seasonal fingerfood

Savory fingerfood:

Falafel with baba ghanoush on pickled radish and sour cucumber

Mango paya salad with passion fruit vinaigrette in a jar

Lentil salad with rocket and celery

Curry chicken balls with pineapple and mango relish

Rye kastel with pink roasted beef, chili cream and chervil tips

Herb ramezzini with smoked salmon, honey mustard and dill

Sweet fingerfood:

Strawberry tiramisu

Chocolate mousse with berry ragout and coconut

- per particle ca. 4,00€ net



Catering



Impression – seasonal buffet

Starters:

Lamb's lettuce with raspberry vinaigrette, pomegranate seeds and mushrooms

Tomato salad with avocado and sesame seeds

Ceviche of pulpo perfumed with passion fruit, diced mango-carrot, avocado and brown bread croûtons

Main courses:

Roasted chicken breast with lemon thyme, caponata, baked arugula and triplets

Red mollet fillet with lemon, mediterranean vegetables and herb gnocchi

Tricolor of Pasta with broccoli, sun-dried tomatoes, cream and romano pecorino cheese

Desserts:

Caramel cream with coffee syrup and roasted nut crunch

Mango mousse with strawberry sauce and roasted banana

- Seasonal buffet ca. 43,00€ net per person



Terms and Conditions



Exclusive Events

Usage Fee

- | | |
|--|--------------|
| • Sunday – Thursday (04:00 pm – 03:00 am*) | EUR 3.900,00 |
| • Friday – Saturday (04:00 pm – 03:00 am*) | EUR 5.300,00 |

* including set – up and dismantling

Side Costs:

- | | |
|------------------------------------|------------|
| • Additional hour(s) on event days | EUR 490,00 |
|------------------------------------|------------|

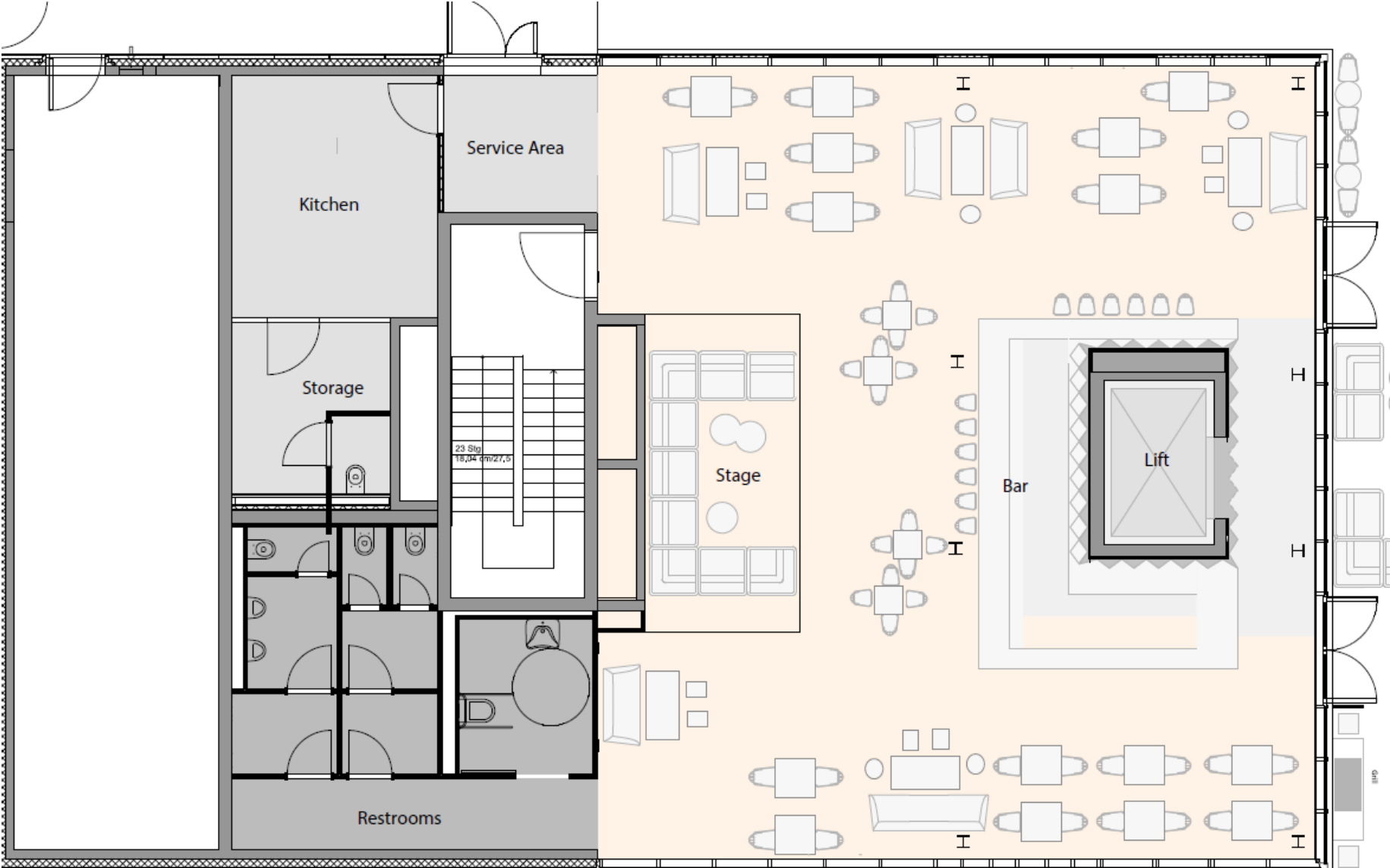
Event Equipment

- | | |
|---|------------|
| • PA System, Lighting technology & DJ Equipment | inclusive |
| • Additional Video technology | EUR 300,00 |

All other costs, e.g. catering, staff, equipment, special seating will be charged upon request. The prices listed above do not include VAT.

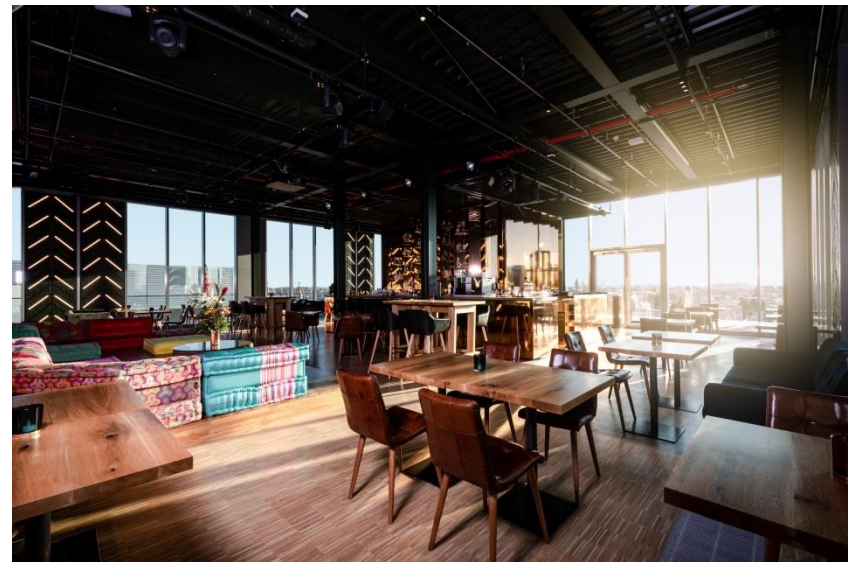
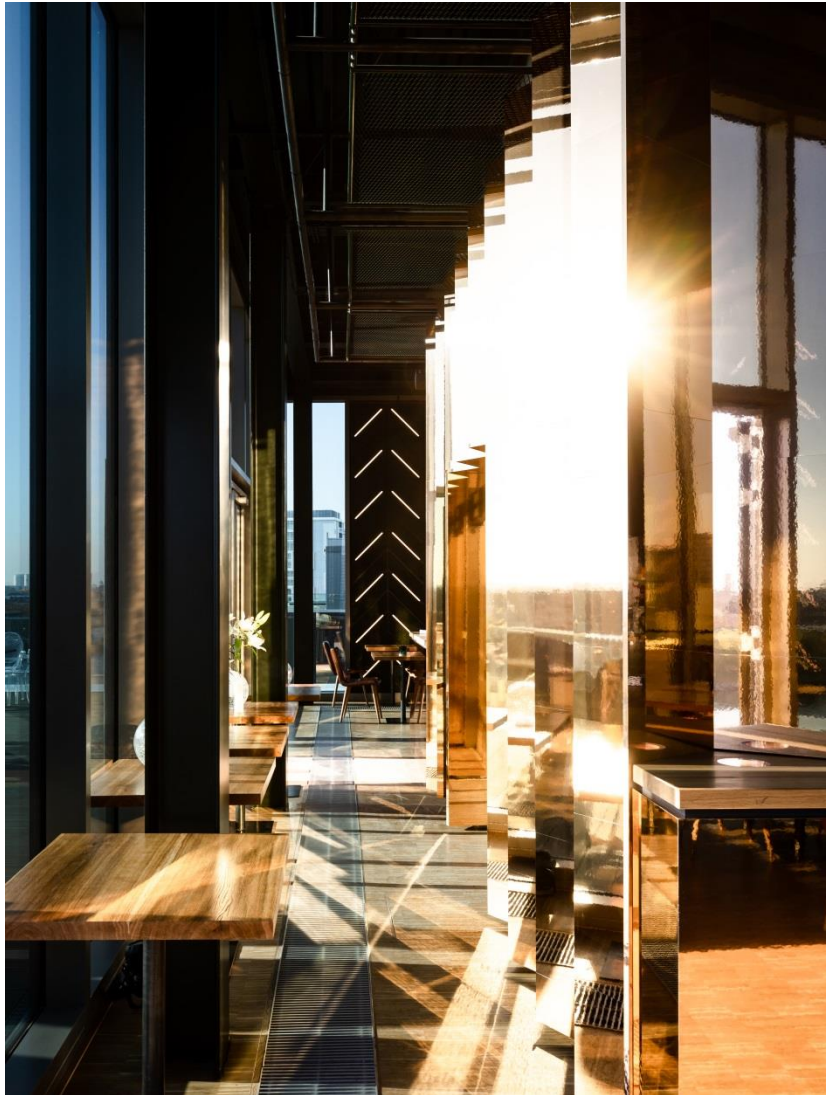
Floor Plan

250°



Look and Feel

250°



Contact Details



Peter-Florian Nyari

Manager Corporate Events & Sales

Tel: +49 (0)30 20 60 70 8 854

E-Mail: peter.nyari@aegeurope.com

Markus Fest

Director Special & Corporate Events

Tel: +49 (0)30 20 60 70 8 852

E-Mail: markus.fest@aegeurope.com

Anschutz Entertainment Group Operations GmbH

Mercedes-Platz 1

10243 Berlin

www.260grad.de

events@260grad.de

250°

