

"SO/ BERLIN DAS STUE IS A PLACE THAT OFFERS HIGH QUALITY, TRADITIONAL AND CONTEMPORARY DESIGN. IT CREATES A PARTICULAR ATMOSPHERE LIKE A FRIEND'S LUXURIOUS LIVING ROOM."

PATRICIA URQUIOLA

SO/ BERLIN DAS STUE FACTS & FIGURES

78 rooms & suites Culinary direction Bel Etage Salon Designed to recall Historic Kudamm by Paco Pérez Shopping Street, with 65 m² meeting housed in the former the open spaces of Royal Danish Embassy space and private villa environments, Potsdamer Platz terrace 13 rooms with private and KaDeWe Cinco by Paco Pérez balcony or terrace department store just 10 minutes Built in 1939 by avant-garde gourmet restaurant with one Private Dining architect Johann walk Emil Schaudt; Salon (45 m²) full 80 m² Penthouse Michelin star inspired by Danish of daylight Suite with 30 m² classicism with one-of-a-kind terrace Exclusive entry to The Casual - dining Zoo views Zoo Berlin through with an inventive the hotel's terrace SPA by Susanne Interior design and twist on tapas artistic direction of Three-story historic Kaufmann with staircase with library public spaces by daylight treatment Brandenburg Gate on each floor 5 Minutes by car Patricia Urquiola Stue Bar rooms, indoor pool welcoming enchanting and Finnish sauna conversations Parquet flooring, Flexible rooming free Wi-Fi, rain options to cater for Airport: showers, Nespresso events with up to Luscious green Berlin Tegel (TXL) machines, Ultra-HD courtyard terrace 200 persons 10 km (20 minutes) entertainment service for dining and drinks Centrally located in between East and West Berlin in the Berlin Schönefeld Gym equipped with Embassy district 24-hour Room latest Technogym® (SXF) 23 km

machines

Rooms and suites with direct views on Zoo or Tiergarten Park (40 minutes)

by car

Condé Nast Traveller

Gold Liste 2016

Service

BEL ETAGE SALON





Once home to the Danish embassy, the original lamps are still illuminating this wonderful 1930s salon. With five-meter high ceilings, the Bel Etage Salon presents itself as an elegant location for cocktail receptions, private dinners, small meetings or press conferences for up to 50 people.

SIZE

 $\begin{array}{lll} \text{Area} & 65 \text{ m}^2 \\ \text{Terrace} & 50 \text{ m}^2 \\ \text{Dimensions} & 12\text{m} \times 4.25\text{m} \times 5\text{m} \end{array}$

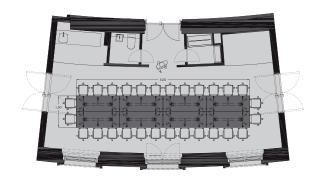
CAPACITY

Cocktail 50 persons (+20 with Terrace)

Theater 40 persons Boardroom 30 persons

ROOM RENTAL

1 day (up to 10 hours) 1/2 day (up to 4 hours) 1.000,00 € 650,00 €



PRIVATE DINING SALON





The Private Dining Salon certainly lives up to its name, offering a unique, intimate space for hosting, dining and discussing. Up to 30 guests can be privy to unrivaled views of antelopes, ostriches and emus in Zoo Berlin – if they can take their eyes off the captivating interior decor or the original photographs by André Rival.

SIZE

Area 45 m^2 Dimensions $18.5 \text{m} \times 5.5 \text{m} \times 3.25 \text{m}$

CAPACITY

Cocktail25 personsTheater25 personsBoardroom20 personsL-shaped30 persons

ROOM RENTAL

1 day (up to 10 hours) 1/2 day (up to 4 hours) 650,00 € 400,00 €



THE CASUAL RESTAURANT





The only thing casual here is the ambiance. After all, whether breakfast, lunch or dinner, every meal carries the artful signature of Paco Pérez. The all-day dining experience presents an inventive take on tapas for guests to share and celebrate.

In Cinco by Paco Pérez, creative, Michelin-starred cuisine meets sophisticated design to make every menu a multi-sensory experience. Both restaurants can be booked for exclusive use and can also be connected upon request.

SIZE

Area 85 m^2 Dimensions $14 \text{m} \times 9 \text{m} \times 3.25 \text{m}$

CAPACITY

Á la carte 1 - 8 persons Set menu 9 - 45 persons*

*40 persons with 4 block tables

OPENING HOURS

Breakfast

 Monday - Friday
 06:30 am - 12:00 am

 Á la carte
 11:00 am - 12:00 am

 Saturday & Sunday
 07:30 am - 12:00 am

 Bank holidays
 07:30 am - 12:00 am

Lunch

Monday - Friday 12:00 am - 3:00 pm Saturday & Sunday 12:30 pm - 5:00 pm

Dinner

Monday - Sunday 6:00 pm - 11:00 pm



STUE BAR AND LOUNGE





The Stue Bar could almost be interpreted as a laid-back lounge.

But its playful, sophisticated interior concept, coupled with soulful jazz and swing events, breathtaking views of the zoo and an impressive range of whiskey and vermouth, leaves no doubt that this is a first-class bar.

The beautiful terrace invites guests to savor the moment, accompanied by dishes served from The Casual. This oasis of green nestled at the heart of Berlin exudes a welcome sense of seclusion and even shelters an exclusive entrance to Zoo Berlin amidst wonderfully lush tones of the wilderness.

SIZE

Bar & Lounge Terrace

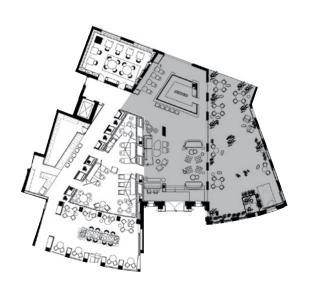
CAPACITY

Cocktail

200 persons

160 m²

130 m²



STUE LIBRARIES





The library exudes grandeur and inspiration over three floors. After all, on every floor between the staircase and guest room corridor, SO/ Berlin Das Stue offers a space dedicated to art, architecture and culture.

Featuring the original parquet flooring and French doors, the entire area was elegantly designed by Patricia Urquiola with comfortable seating arrangements and an artistic ode to the zoo.

Spanning 64m2 (689ft2) over three floors, the space offers free WiFi and can be booked with catering for exclusive use.

SIZE

Area Dimensions

CAPACITY

Cocktail

64 m² 8m x 3.5m

30 people per library





CONFERENCE PACKAGES

1-DAY CONFERENCE PACKAGE

Unlimited soft drinks and juices Vitamin water Nespresso machine

COFFEE BREAK IN THE MORNING

Coffee, tea selection & water
Orange juice & apple juice
Fresh orange juice
Seasonal fruit salad
Chia pudding with red fruits
"Pastel de Nata" pastry with caramelized vanilla cream
Croissant nature
Fresh herb cheese on sourdough bread

2-COURSE LUNCH

(choice of the kitchen)

incl. water and coffee

COFFEE BREAK IN THE AFTERNOON

Coffee, tea and orange juice Homemade cake Fruit sticks

AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

100,00 € per person

1/2-DAY CONFERENCE PACKAGE

Unlimited soft drinks and juices Vitamin water Nespresso machine

COFFEE BREAK IN THE MORNING

Coffee, tea selection & water
Orange juice & apple juice
Fresh orange juice
Seasonal fruit salad
Chia pudding with red fruits
"Pastel de Nata" pastry with caramelized vanilla cream
Croissant nature
Fresh herb cheese on sourdough bread

2-COURSE LUNCH

(choice of the kitchen)

incl. water and coffee

AUDIO VISUAL FQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

85,00 € per person

HYBRID MEETINGS

HYBRID MEETING FOR 10 PERSONS

PRICE 1.700,00 € per day

Zoom conference with audio in and audio out including screen and sound system and personal support on site.

HYBRID MEETING WITH VIDEO CONFERENCE FOR 10 PERSONS

PRICE 2.200,00 € per day

Zoom conference with audio in and audio out including screen and sound system and personal support on site.

FURTHER ADDITIONAL SERVICES TO THE HYBRID MEETING LIKE A DOME CAM OR AN INTERPRETER CAN BE BOOKED ON REQUEST.

COFFEE BREAK À LA CARTE SUGGESTIONS

COFFEE BREAK

COFFEE BREAK CREATE 18,00 € per Person

Coffee, tea selection & water
Orange juice & apple juice
Fresh orange juice
Seasonal fruit salad
Chia pudding with red fruits
"Pastel de Nata" pastry with caramelized
vanilla cream
Croissant nature
Fresh herb cheese on sourdough bread

COFFEE BREAK RESTART 24,00 € per Person

Coffee, tea selection & water
Orange juice & apple juice
Red smoothie with beetroot, raspberry, lemon & apple
Fresh orange juice
Seasonal fruit salad
Chocolate mousse with caramelized hazelnuts
Croissant nature & jam
Lemontartelette
Manchego cheese sticks with grapes
Roasted bread with smoked salmon, cucumber & horseradish cream



THE CASUAL MENUS FROM 9 PERSONS

MENU 65,00 € per Person

TAPAS (PER PERSON)

Tuna tartare with tomato, olive & basil
Nachos with Guacamole & Pico de Gallo Salsa
"Jamón Ibérico" by Arturo Sanchez with coca bread and tomato
"Croquetas de Jamón Ibérico"
Green asparagus soup with parmesan cream & almonds

MAIN COURSE (TO CHOOSE)

Beef cheeks with herb potatoes & wild broccoli or Saffron risotto with seasonal mushrooms

DESSERT

Chocolate cake with red fruits

CINCO BY PACO PÉREZ MENU FINE DINING FROM 9 PERSONS

MENU 130,00 € per Person

TAPAS AS A GREETING FROM THE KITCHEN

Amberjack tartar, umami & lemon

Royale from mushrooms

Mediterranean style sea bass, green olives & tomato

Loin of lamb, beetroot, mashed potatoes

Licorice, passion fruit, Orly chocolate & vanilla ice cream

PETIT FOURS AS A FAREWELL FROM THE KITCHEN

LUNCH MENUS FROM 9 PEOPLE / MONDAY - SUNDAY

MENU 01

3-COURSE MENU

Green asparagus soup with parmesan cream & almonds

Chicken breast fillet with wild herbs & mashed potatoes

Coconut Stracciatella crème

MENU 02

3-COURSE MENU

Cesear salad with chicken breast fillet

Saffron risotto with seasonal mushrooms

Chocolate cake with red fruits

PRICE

45,00 € per Person for 1 starter, 1 main course, 1 dessert

+ 10,00 € per Person 2 main courses to choose from



LUNCH MENU TO GO FROM 9 PEOPLE | MONDAY - FRIDAY

LUNCHBOX HAPPINESS

TAKE AWAY | 25€ per Person

Seasonal soup

STUE Sandwich with chicken filet, tomato, salad & spicy Mayonnaise

Homemade ice cream from the STUE KANTINE

Coffee, tea selection & water

LUNCHBOX ENERGY

TAKE AWAY | 28€ per Person

Ceasar salad with croutons

Bocadillo sandwich with "Jamón Ibérico", caramelized onions, tomato & spicy mayonnaise

Homemade cake of the day

Coffee, tea selection & water

PRICE

45,00 € per Person

Nahe, Germany lively, red berries, tempting

SO'BERLIN Das Stue

WINE SELECTION

CHAMPAGNE	0.751	RED 0.751
Champagne Bollinger Special Cuvée	119,00 €	2016 Spätburgunder Kaiserstuhl 46,00 € Weingut Franz Keller, Baden, Germany puristic, earthy, elegant
Champagne Bollinger Rosé	149,00 €	2013 Marqués de Cáceres Rioja Crianza 58,00 € Marqués de Cáceres
2012 Cava "Relats" Gran Reserva Brut Nature	66,00 €	Rioja, Spain medium body, dark fruits, spicy
Bodegas Recaredo, Penedes, Spain 2013 Rosé brut Sektmanufaktur Schloss Vaux, Rheingau, Germany	67,00 €	2015 Finca Rableros 39,00 € Tempranillo & Cabernet Sauvignon Bodega Otto Bestué, Somontano, Spain full bodied, sweet fruit, soft tannins
WHITE	0.751	2012 Château Le Boscq Cru Bourgeois 78,00 € Château Le Boscq, Bordeaux, France elegant, smokey, powerful tannins
2016 Xión Albariño Attis Bodegas y Viñedos, Rías Baixas, Spain fresh, exotic, light	42,00 €	elegant, smokey, powerral tallillis
2016 Riesling Dry Weingut Hexamer, Nahe, Germany bright, ripe fruit, harmonious	45,00 €	
2016 Sauvignon Blanc Dry Weingut Groh, Rheinhessen, Germany fruity, green, very refreshing	38,00 €	
2015 Bourgogne Chardonnay Alain Geoffroy, Burgund, France full bodied, barrique, balanced	68,00 €	
ROSÉ	0.751	
2016 Rosé Dry Weingut Anette Closheim,	42,00 €	



COLD & WARM BEVERAGES

COLD

WATER

Vöslauer Non-Carbonated	0,751 / 8,00 €
Vöslauer Low-Carbonated	0,751 / 8,00 €

NON-ALCOHOLIC BEVERAGES & JUICES

Apple Spritzer Naturally Cloudy	0,331 / 4,50 €
Rhubarb Spritzer	0,331 / 4,50 €
Apple Juice	0,331 / 4,50 €
Coca Cola / Light / Zero	0,2l / 4,50 €
Fanta, Sprite	0,2l / 4,50 €
ACAO Energy	0,2sl / 4,50 €
Vitamine Water	0,2l / 6,50 €
Tonic Water	0,25l / 4,50 €
Soda Water	0,25l / 4,50 €
Bitter Lemon	0,25l / 4,50 €
Spicy Ginger	0,25l / 4,50 €
Ginger Ale	0,25l / 4,50 €
Cucumber lemonade	0,331 / 4,00 €
Lavender lemonade	0,331 / 4,00 €

BEER

Rollberg Lager	0,31 / 6,00 €
BRLO Pale Ale	0,31 / 6,00 €
Rothaus Tannenzäpfle	0,331 / 6,00 €
BRLO "Berliner Weisse"	0,31 / 6,00 €
Maisels Wheat Beer	0,51 / 7,00 €
Maisels Alcohol-Free	0,31 / 6,00 €

WARM

COFFEE

Filter Coffee	11 / 9,00 €
Espresso / Macchiato	3,00 €
Espresso Double/ Macchiato	5,00 €
Cappuccino	6,00 €
Latte Macchiato	7,00 €
Cafe Latte	6,00 €
Nespresso machine	pad / 2,50 €

TEA SELECTION

White tea	pot / 8,00 €
Green tea	pot / 8,00 €
Black tea	pot / 8,00 €
Herb tea	pot / 8,00 €
Fruit tea	pot / 8,00 €
White tea Green tea Black tea Herb tea Fruit tea	cup / 4,00 € cup / 4,00 € cup / 4,00 € cup / 4,00 € cup / 4,00 €



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