

"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 with 65 m² meeting housed in the former the open spaces of Shopping Street, 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





Welcome your guests for cocktails or a private dinner in the Bel Etage Salon. The reception rooms of the former Danish legation still provide a noble flair and are ideal for prestigious occasions. Even today, the salon is illuminated with the original lamps of the 1940s.

With its almost five meter high ceilings, a 50m² terrace and contemporary photographs by André Rival, the Bel Etage Salon is both elegant and modern.

SIZE

Area 65 m²
Terrace 50 m²

Dimensions $12m \times 4.25m \times 5m$

CAPACITY

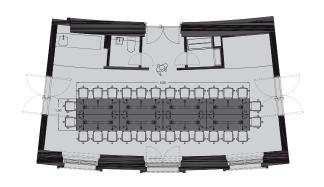
Cocktail

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





Photographs by André Rival have an atmospheric effect on the Private Dining Salon, which covers a size of 45m². It offers the perfect ambience for exclusive events and dinner for up to 30 guests.

With the unique view of the antelopes, ostriches and emus of the Zoo Berlin, the salon creates an extraordinary and intimate atmosphere for meetings, receptions and private lunches and dinners.

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) 650.00 € 1/2 day (up to 4 hours) 400.00 €



THE CASUAL RESTAURANT





In The Casual Restaurant selected ingredients meet honest craftsmanship to create the finest tapas. You can also enjoy them on the terrace in the green courtyard. In the restaurant, daylight is illuminating the venue through the ceiling windows.

Patricia Urquiola arranged the luxurious interplay between the deep, soft carpet, furniture from Moroso and B&B Italia as well as Flos wall lights to a flawless room. Both restaurants, the All-Day-Dining Restaurant The Casual and the Fine-Dining Restaurant Cinco by Paco Pérez, can be booked exclusively can also be combined to create space for up to 75 people.

OPENING HOURS

Breakfast

Monday - Friday

Á la carte

Saturday & Sunday

Bank holidays

Lunch

Monday - Friday

06:30 am - 12:00 am
11:00 am - 12:00 am
07:30 am - 12:00 am
12:00 am
12:00 am

Dinner

Saturday & Sunday

Monday - Sunday 06:00 pm - 11:00 pm

12:30 pm - 05:00 pm

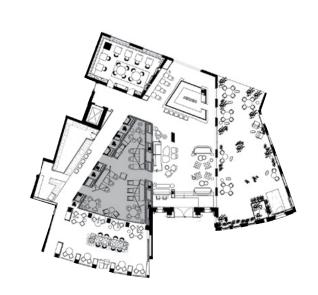
SIZE

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



CINCO BY PACO PÉREZ





The Michelin-starred fine dining experience of Cinco by Paco Pérez offers Paco Pérez's avantgarde molecular-leaning Mediterranean cuisine. The iconic collection of copper pots and pans is decorated with Tom Dixon lights on the ceiling and draped over the central table.

Guests have an insight into the open show kitchen and can observe the preparation of the food at the kitchen counter looking through cleverly positioned ceiling mirrors.

Together with selected contemporary photographs by André Rival, the entire interior promises a multisensory experience.

Both restaurants, the All-Day-Dining Restaurant The Casual and the Fine-Dining Restaurant Cinco by Paco Pérez, can be booked exclusively and can be combined to create a space for up to 75 people.

OPENING HOURS

Wednesday- Saturday

06:30 pm - 10:00 pm

SIZE

Area Dimensions

CAPACITY

Á la carte Set menu 85 m²

11.5m x 7m x 3m

1 - 8 persons 9 - 35 persons



STUE BAR AND LOUNGE





In a familiar salon atmosphere you feel the glamour of the old Berlin, enjoy newly interpreted cocktail classics while having a good conversation. The Stue Bar is located on the ground floor and creates a casual living room atmosphere. During the day, you can see the zoo through expansive windows, at night they are covered with a screen and vintage films are shown, which makes the atmosphere even more intense.

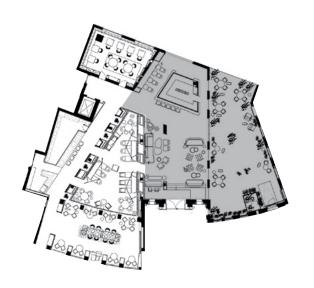
The Stue Bar has a trapezoidal bar and a large terrace. The interior design is characterised by playful sequences of different textures. Carpets have the pattern of traditional Parquet floors, counters and columns are equipped with Copper clad.

SIZE

Bar & Lounge 160 m² Terrace 130 m²

CAPACITY

Cocktail 200 persons



STUE LIBRARIES





Inspiring creative meetings fit perfectly into our historical and contemporary library. An elegant, original parquet floor, French windows, restored elements and flowing light contrast with Patricia Urquiola's extravagant, comfortably designed seating. This results in libraries over three floors with books by Taschen Verlag on art, architecture, culture and - an ode to the zoo - animals. Arts and crafts, photographs and cajons from Panama fill the third floor with a refreshing splash of colour.

SIZE

Area Dimensions

CAPACITY

Cocktail 30 people per library

8m x 3.5m

64 m²





CONFERENCE PACKAGES

1-DAY CONFERENCE PACKAGE

Unlimited soft drinks & juices Vitamin water Nespresso machine

COFFEE BREAK IN THE MORNING

Coffee, tea selection & water
Orange juice & apple juice
Lemon & verbena marinated fruit salad
Coca bread, manchego cheese & grapes
Vanilla & chocolate éclair
Cake of the day

2-COURSE LUNCH

(choice of the kitchen)

incl. water & coffee

COFFEE BREAK IN THE AFTERNOON

Coffee, tea selection & orange juice Cake of the day Lemon & verbena marinated fruit salad Coconut milk rice

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 & juices Vitamin water Nespresso machine

COFFEE BREAK IN THE MORNING

Coffee, tea selection & water
Orange juice & apple juice
Lemon & verbena marinated fruit salad
Coca bread, manchego cheese & grapes
Vanilla & chocolate éclair
Cake of the day

2-COURSE LUNCH

(choice of the kitchen)

incl. water & coffee

AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

85.00 € per person



COFFEE BREAK À LA CARTE SUGGESTIONS

CLASSIC COFFEE BREAK 18.00 € per person

Coffee, tea selection & water
Orange juice & apple juice
Lemon & verbena marinated fruit salad
Coca bread, manchego cheese & grapes
Vanilla & chocolate éclair
Cake of the day

HEALTHY & FIT COFFEE BREAK 22.00 € per person

Coffee, tea selection & water
Grapefruit juice & green smoothie
Ricotta & avocado toast
Pumpernikel, smoked salmon & horseradish
Fruit yoghurt
Seasonal fruit salad

CLASSIC BREAKFAST

32.00 € per person

Coffee, Tea selection & water
Orange juice & red berries smoothie
Selection of Danish pastries
Plain & fruit yoghurt
Lemon & verbena marinated fruit salad
Selection of rolls and bread
Butter and jam
Selection of cold cuts
Cheese selection
Buffalo mozzarella & tomato salad
Bircher muesli



THE CASUAL MENU FROM 9 PERSONS

MENU65.00 € per person

STARTER PER PERSON I TO CHOOSE

Peas soup with goat cheese & crunchy quinoa
Tuna tartar with raspberries, lemon & tarragon oil
Hamachi crudo, wasabi & ponzu
Steak tartar with egg yolk & "Bonito" mayonnaise

MAIN COURSE PER PERSON I TO CHOOSE

"Arroz Meloso" Spanish rice dish with seasonal mushroom & parmesan

Catch of the day Mediterranean style

Veal filet with charred onion, mashed potato and Madeira juice

DESSERT PER PERSON I TO CHOOSE

"Tarte de Queso" cheese cake with red fruits

Lemon tarte

Stracciatella

UPGRADE THE CASUAL MENU FROM 9 PERSONS

STARTER

Crab, tomato & corn

RICE

"Arroz Mar y Montana" Spanish rice dish

FISH

Catch of the day, almond & kumquat

MEAT

Wagyu filet, ceps, potato soufflé

DESSERT

Red fruit, black sesame, smoked yoghurt

5-COURSE MENU 120.00 € per person

4-COURSE MENU 105.00 € per person

3-COURSE MENU 90.00 € per person

We reserve the right to substitute certain dishes or ingredients depending on seasonal availability.

LUNCH MENU FROM 9 PERSONS / MONDAY - SUNDAY

MENU45.00 € per person

STARTER PER PERSON I TO CHOOSE

Seasonal soup
Tuna tartar with raspberries, lemon & tarragon oil
Poached egg, seasonal mushroom, truffle mayonnaise

MAIN COURSE PER PERSON I TO CHOOSE

"Arroz Meloso" Spanish rice dish with seasonal mushroom & parmesan

Catch of the day Mediterranean style

Corn chicken breast, sage & onion

DESSERT

"Tarte de Queso" cheese cake with red fruits Stracciatella

FLYING TAPAS

FROM THE MOUNTAIN	per piece
"Jamón Ibérico"	6.00 €
from Arturo Sanchéz with "Pan de Cris Chicken Caesar salad Romain lettuce with caesar dressing served on crispy chicken skin	4.00 €
Steak tartar of " Vaca Gallega" beef with pickle mushroom & watercress	6.00 €
Beef Tataki with shiitake & truffle ponzu	6.00 €
"Croquettas de Jamón Ibérico" (2 piece	es) 5.00 €
Mini hot dog with curry sauce	5.00 €
Vitello tonnato with capers & red pepper	6.00 €
FROM THE SEA	per piece
FROM THE SEA Oyster with ponzu sauce	per piece 6.00 €
Oyster with ponzu sauce Tuna tartare	6.00 €
Oyster with ponzu sauce Tuna tartare with raspberry & lemon Cod fish croquettas	6.00 € 6.00 €
Oyster with ponzu sauce Tuna tartare with raspberry & lemon Cod fish croquettas with kalamata olives Grilled Octopus	6.00 € 6.00 €
Oyster with ponzu sauce Tuna tartare with raspberry & lemon Cod fish croquettas with kalamata olives Grilled Octopus with corn & mole "Calamar Andalusian style" (2 pieces)	6.00 € 6.00 € 6.00 €

FROM THE GARDEN	per piece
Green tomato gazpacho	5.00 €
Padron peepper, romanesco sauce	5.00 €
Curry nuts "Garrapinyades" 4 different nuts crusted with 4 different types of curry	4.00 €
Nachos with guacamole	4.00 €
Risotto with seasonal mushrooms	5.00 €
Tortilla de patata, aioli	5.00 €
Green asparagus in tempura with thyme mayonnaise	5.00 €
LIVE STATION when booking the bar exclusively	per piece
Jamón Ibérico set up € 350,00	6.00 €
Seafood* Prawns, ceviche	12.00 €
Oysters with Ponzu sauce or natural	10.00 €

^{*}availablity according to the season

FLYING TAPAS

SWEET EXPERIENCE per piece "CORNETTOS"

Coconut & mango 4.00 € sesame waffle, spicy mango, coconut espuma, basil and passion fruit kernels

Black Forest 5.00 € chocolate waffle, dark chocolate ganache, marinated cherries, vanilla cream and cranberries

Blue Cheese 5.00 € cabrales cream, marinated pear, port wine jelly & pear chips

Berries 4.00 € mixed berries, meringue, yoghurt cream & mint

PETIT FOURS	per piece
Chocolate truffles	2.00 €
Passion fruit pralines	2.00 €
Florentine caramel & almond	2.00 €
Selection of Macarons in various flavours	3.00 €

DESSERT	per piece
"Tarte De Queso" cheese cake red fruit coulis	4.00 €
Stracciatella & pistacchio	5.00 €
Lemontarte & yoghurt ice cream	4.00 €
Coconut, mango & passion fruit	5.00 €
LIVE STATION when booking the bar exclusively	per piece
Ice cream & sorbet 6 flavors with different toppings	9.00 €
Cheese variation 6 different cheeses, choice of bread, jams & grapes	11.00 €

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
		2012 Château Le Boscq Cru Bourgeois 78.00 €
WHITE	0.751	Château Le Boscq, Bordeaux, France elegant, smokey, powerful tannins
2016 Xión Albariño Attis Bodegas y Viñedos, Rías Baixas, Spain fresh, exotic, light	42.00 €	
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, Nahe, Germany	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	0,21 / 4,50 €
Fanta, Sprite	0,21 / 4,50 €
ACAO Energy	0,251 / 4,50 €
Vitamine Water	0,21 / 6,50 €
Tonic Water	0,25I / 4,50 €
Soda Water	0,25I / 4,50 €
Bitter Lemon	0,25I / 4,50 €
Spicy Ginger	0,25I / 4,50 €
Ginger Ale	0,25I / 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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