



SO/BERLIN *Das Stue*

EVENTBROCHURE 2022

"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
housed in the former
Royal Danish Embassy

Built in 1939 by
architect Johann
Emil Schaudt;
inspired by Danish
classicism

Interior design and
artistic direction of
public spaces by
Patricia Urquiola

Parquet flooring,
free Wi-Fi, rain
showers, Nespresso
machines, Ultra-HD
entertainment service

Condé Nast Traveller
Top 20 Hotels Northern
Europe 2021

The Casual - dining
with an inventive
twist on tapas

Stue Bar -
welcoming enchanting
conversations

Luscious green
courtyard terrace
for dining and drinks

24-hour Room
Service

Bel Etage Salon
with 65 m² meeting
space and private
terrace

Private Dining
Salon (45 m²) full
of daylight
with one-of-a-kind
Zoo views

Three-story historic
staircase with library
on each floor

Flexible rooming
options to cater for
events with up to
200 persons

Gym equipped with
latest Technogym®
machines

Rooms and suites
with direct views
on Zoo or
Tiergarten Park

Designed to recall
the open spaces of
villa environments,
13 rooms with private
balcony or terrace

80 m² Penthouse
Suite with 30 m²
terrace

SPA by Susanne
Kaufmann with
daylight treatment
rooms, indoor pool
and Finnish sauna

Centrally located in
between East and
West Berlin in the
Embassy district

Historic Kudamm
Shopping Street,
Potsdamer Platz
and KaDeWe
department store -
just 10 minutes
walk

Exclusive entry to
Zoo Berlin through
the hotel's terrace

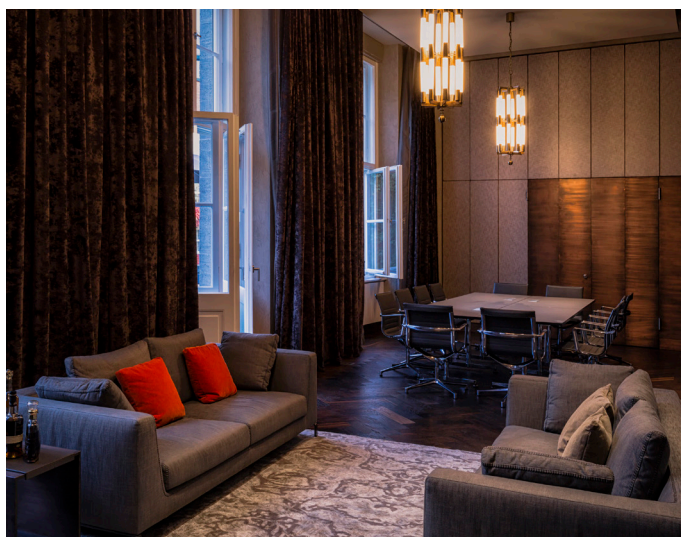
Brandenburg Gate -
5 Minutes by car

Airport:

Berlin Brandenburg
(BER)
23 km (40 minutes)
by car

SO/ BERLIN Das Stue

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 and a 50m² terrace, the Bel Etage Salon is both elegant and modern.

SIZE

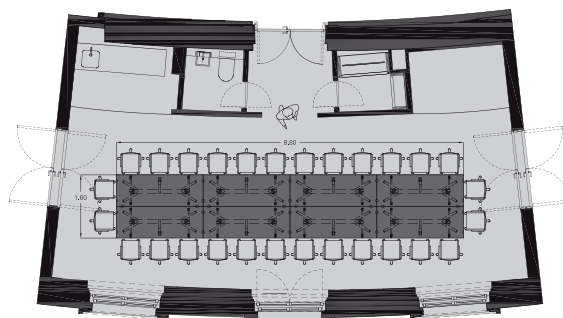
Area	65 m ²
Terrace	50 m ²
Dimensions	12m x 4.25m x 5m

CAPACITY

Cocktail	50 persons (+20 with Terrace)
Theater	40 persons
Boardroom for dinners	30 persons
Boardroom for meetings	28 persons

ROOM RENTAL

1 day (up to 10 hours)	starting from 1,000.00 €
1/2 day (up to 4 hours)	starting from 650.00 €



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PRIVATE DINING SALON



Photographs by Christian Thomas 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

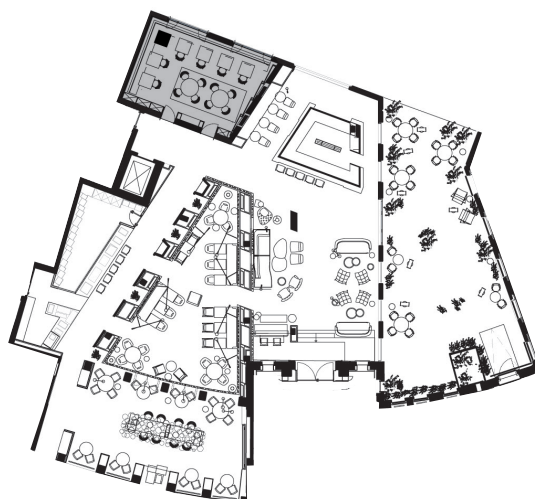
Area	45 m ²
Dimensions	18.5m x 5.5m x 3.25m

CAPACITY

Cocktail	25 persons
Theater	25 persons
Boardroom	20 persons
L-shaped	30 persons

ROOM RENTAL

1 day (up to 10 hours)	starting from 650.00 €
1/2 day (up to 4 hours)	starting from 400.00 €



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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 Casual+ can be booked exclusively can also be combined to create space for up to 75 people.

SIZE

Area	85 m ²
Dimensions	14m x 9m x 3.25m

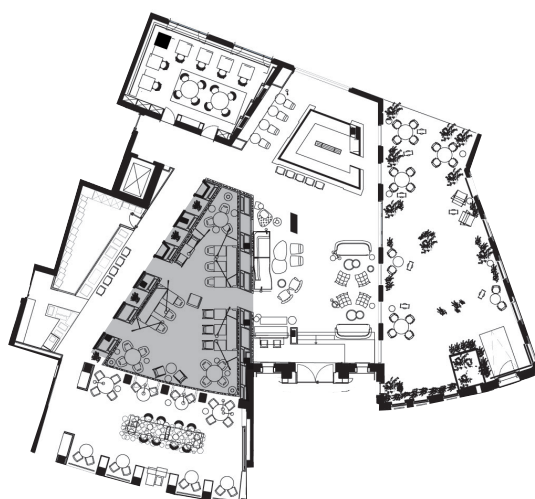
CAPACITY

À 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
À 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 - 03:00 pm
Saturday & Sunday	12:30 pm - 05:00 pm
Dinner	
Monday - Sunday	06:00 pm - 11:00 pm



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THE CASUAL+ RESTAURANT



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 Casual+, can be booked exclusively and can be combined to create a space for up to 75 people.

SIZE

Area

85 m²

Dimensions

11.5m x 7m x 3m

CAPACITY

À la carte

1 - 8 persons

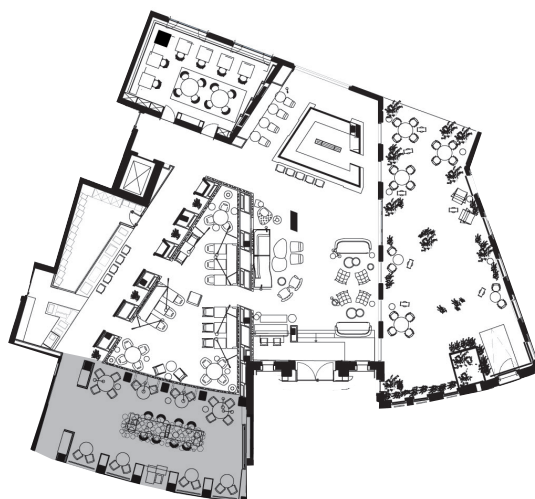
Set menu

9 - 35 persons

MINIMUM SPEND

1 day (up to 10 hours) starting from 3,500.00 €

1/2 day (up to 4 hours) starting from 2,000.00 €



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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

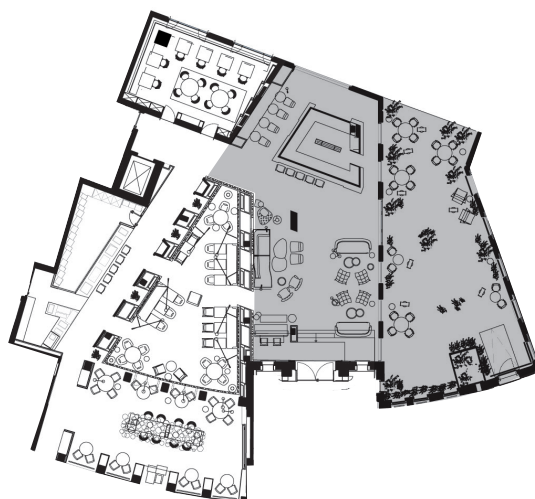
Bar & Lounge
Terrace

160 m²
130 m²

CAPACITY

Cocktail

200 persons



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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

64 m²

Dimensions

8m x 3.5m

CAPACITY

Cocktail

30 people per library

MINIMUM SPEND

1 day

starting from 350.00 €



SELECTION FOOD & DRINKS

P 10 CONFERENCE PACKAGES P 11 COFFEE BREAK À LA CARTE SUGGESTIONS
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P 18 COLD & WARM BEVERAGES



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

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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
Pumpernickel, 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

AFTERNOON TEA SPECIAL 46.00 € per person

Savory
Smoked duck breast sandwich & cranberry cream
Smoked salmon wrap with dill creme fraiche
Mini bread roll with beef tatar and chive
Sandwich with egg salad and garden cress

Sweet
Mini cotton candy
Cheesecake cream with chocolate crumble
Handmade giraffe cookies
Mango tarte

Scones
Homemade Scones with clotted cream and
strawberry jam

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THE CASUAL MENU FROM 9 PERSONS

MENU 65.00 € 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

PLEASE LET US KNOW YOUR CHOICE OF THE COURSES UP TO 7 DAYS BEFORE THE EVENT.

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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.

PLEASE LET US KNOW YOUR CHOICE OF THE COURSES UP TO 7 DAYS BEFORE THE EVENT.

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LUNCH MENU FROM 9 PERSONS / MONDAY – SUNDAY

MENU 45.00 € 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

PLEASE LET US KNOW YOUR CHOICE OF THE COURSES UP TO 7 DAYS BEFORE THE EVENT.

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FLYING TAPAS

FROM THE MOUNTAIN per piece

"Jamón Ibérico"	6.00 €
from Arturo Sánchez with "Pan de Cristal"	
Chicken Caesar salad	4.00 €
Romain lettuce with caesar dressing served on crispy chicken skin	
Steak tartar	6.00 €
of " Vaca Gallega" beef with pickle mushroom & watercress	
Beef Tataki	6.00 €
with shiitake & truffle ponzu	
"Croquetas de Jamón Ibérico" (2 pieces)	5.00 €
Mini hot dog with curry sauce	5.00 €
Vitello tonnato	6.00 €
with capers & red pepper	

FROM THE SEA per piece

Oyster with ponzu sauce	6.00 €
Tuna tartare	6.00 €
with raspberry & lemon	
Cod fish croquettes	6.00 €
with kalamata olives	
Grilled Octopus	6.00 €
with corn & mole	
"Calamar Andalusian style" (2 pieces)	5.00 €
with yuzu mayonnaise	
Salmon Tataki with	5.00 €
miso & black sesame mayonnaise	
Hamachi crudo	5.00 €
with finger lime & Leche de tigre	

FROM THE GARDEN per piece

Green tomato gazpacho	5.00 €
Padron peeper, romanesco sauce	5.00 €
Curry nuts "Garrapinyades"	4.00 €
4 different nuts crusted with 4 different types of curry	
Nachos with guacamole	4.00 €
Risotto	5.00 €
with seasonal mushrooms	
Tortilla de patata, aioli	5.00 €
Green asparagus in tempura with thyme mayonnaise	5.00 €

LIVE STATION per piece

when booking the bar exclusively

Jamón Ibérico	6.00 €
set up € 350,00	
Seafood*	12.00 €
Prawns, ceviche	
Oysters	10.00 €
with Ponzu sauce or natural	

*availability according to the season

PLEASE NOTE THE MINIMUM PURCHASE OF 10 PIECES PER DISH.

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FLYING TAPAS

SWEET EXPERIENCE "CORNETTOS" per piece

Coconut & mango sesame waffle, spicy mango, coconut espuma, basil and passion fruit kernels	4.00 €
Black Forest chocolate waffle, dark chocolate ganache, marinated cherries, vanilla cream and cranberries	5.00 €
Blue Cheese cabrales cream, marinated pear, port wine jelly & pear chips	5.00 €
Berries mixed berries, meringue, yoghurt cream & mint	4.00 €

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 per piece when booking the bar exclusively

Ice cream & sorbet 6 flavors with different toppings	9.00 €
Cheese variation 6 different cheeses, choice of bread, jams & grapes	11.00 €

PLEASE NOTE THE MINIMUM PURCHASE OF 10 PIECES PER DISH.

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WINE SELECTION

SPARKLING WINE CHAMPAGNE

0.75l

Champagne Bollinger Special Cuvée	119,00 €
Champagne Bollinger Rosé	149,00 €
2018 Cava "Relats" Brut Nature Bodegas Recaredo Penedes, Spanien	66,00 €
2013 Rosé brut Sektmanufaktur Schloss Vaux, Rheingau, Deutschland	67,00 €
Sparkling Red Grapejuice (alkoholfrei) Ashton Vinery Robertson Valley, Südafrika	36,00 €

WHITE WINE

0.75l

2020 Weißburgunder Dreissigacker Rheinhessen, Deutschland juicy, well bodied & structured	38,00 €
2019 Xión Albariño Attis Bodegas y Viñedos Rías Baixas, Spanien, fresh, exotic, light	42,00 €
2021 Sauvignon Blanc ll trocken Weingut von Winning Pfalz, Deutschland fruity, green, very refreshing	42,00 €
2017 Saar Riesling Van Volxem Mosel-Saar-Ruwer, Deutschland bright, ripe fruit, harmonious	48,00 €
2020 Macon Villages Domaine Roux Pere et Fils Burgund, Frankreich full bodied, balanced	48,00 €

ROSÉ

0.75l

Rosé de Diel Schlossgut Diel Nahe, Deutschland lively, red berries, tempting	42,00 €
2020 THE PALM by Whispering Angel Château d'Esclans Provence, Frankreich tropical, fruity	54,00 €

RED WINE

0.75l

2018 Tempranillo Bodegas Artadi Rioja, Spanien medium body, dark fruits, spicy	46,00 €
2019 Spätburgunder Hand in Hand Weingut Klumpp & Meyer-Näckel Baden/Ahr, Deutschland puristic, earthy, elegant	54,00 €
2016 Chianti Classico Fattoria Rodano Toscana, Italien full bodied, sweet fruit	60,00 €
2015 Chapelle de Potensac Château Potensac Bordeaux, Frankreich elegant, powerful tannins	60,00 €

SO/ BERLIN Das Stue

COLD & WARM BEVERAGES

COLD

WATER

Vöslauer Non-Carbonated	0,75l / 9,00 €
Vöslauer Low-Carbonated	0,75l / 9,00 €

NON-ALCOHOLIC BEVERAGES & JUICES

Apple Spritzer Naturally Cloudy	0,33l / 4,50 €
Rhubarb Spritzer	0,33l / 4,50 €
Apple Juice	0,33l / 4,50 €

Coca Cola / Light / Zero	0,2l / 4,50 €
Fanta, Sprite	0,2l / 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 €

BEER

Berliner Berg	0,3l / 6,00 €
BRLO Pale Ale	0,3l / 6,00 €
Noam	0,33l / 7,00 €
BRLO "Berliner Weisse"	0,3l / 6,00 €
Maisels Wheat Beer	0,5l / 7,00 €
Maisels Alcohol-Free	0,3l / 6,00 €

WARM

COFFEE

Filter Coffee	1l / 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 €



SO/ BERLIN DAS STUE CONTACT

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