

# "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 The Casual - dining Bel Etage Salon Designed to recall Historic Kudamm with an inventive with 65 m<sup>2</sup> meeting Shopping Street, housed in the former the open spaces of space and private Royal Danish Embassy twist on tapas villa environments, Potsdamer Platz terrace 13 rooms with private and KaDeWe balcony or terrace department store just 10 minutes Built in 1939 by Stue Bar welcoming enchanting Private Dining architect Johann walk Emil Schaudt; Salon (45 m<sup>2</sup>) full 80 m<sup>2</sup> Penthouse conversations inspired by Danish of daylight Suite with 30 m<sup>2</sup> classicism with one-of-a-kind terrace Exclusive entry to Luscious green Zoo views Zoo Berlin through the hotel's terrace courtyard terrace Interior design and for dining and drinks artistic direction of Three-story historic SPA by Susanne staircase with library Kaufmann with public spaces by Brandenburg Gate on each floor 5 Minutes by car Patricia Urquiola 24-hour Room daylight treatment rooms, indoor pool Service and Finnish sauna Parquet flooring, Flexible rooming free Wi-Fi, rain options to cater for Airport: showers, Nespresso events with up to 200 persons machines, Ultra-HD Berlin Brandenburg entertainment service (BFR) Centrally located in 23 km (40 minutes) Gym equipped with between East and by car latest Technogym® West Berlin in the

machines

Rooms and suites with direct views on Zoo or Tiergarten Park Embassy district

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## 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 50m<sup>2</sup> terrace, the Bel Etage Salon is both elegant and modern.

#### SIZE

 $\begin{array}{ccc} \text{Area} & & 65 \text{ m}^2 \\ \text{Terrace} & & 50 \text{ m}^2 \end{array}$ 

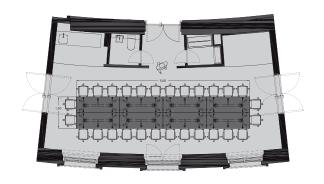
Dimensions  $12m \times 4.25m \times 5m$ 

#### CAPACITY

Cocktail 50 persons

(+20 with Terrace)

Theater 40 persons
Boardroom for dinners 30 persons
Boardroom for meetings 28 persons



## PRIVATE DINING SALON





Photographs by Christian Thomas have an atmospheric effect on the Private Dining Salon, which covers a size of  $45 \, \mathrm{m}^2$ . It offers the perfect ambience for exclusive events and dinner for up to 30 guests.

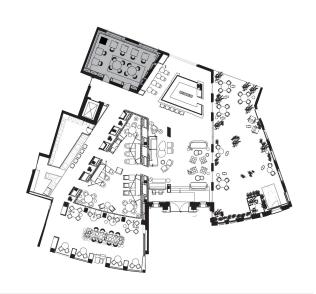
With the unique view of the antelopes, ostriches and emus of the Zoo Berlin, the salon creates an extraordinary and intimate atmosphere for meetings, receptions and private lunches and dinners.

#### SIZE

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

#### CAPACITY

Cocktail25 personsTheater25 personsBoardroom20 personsL-shaped30 persons



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

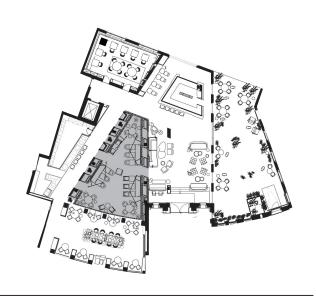
#### CAPACITY

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



## 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.

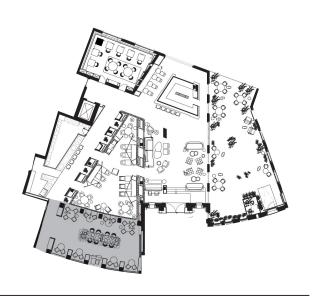
Together with selected contemporary photographs by André Rival, the entire interior promises a multisensory experience.

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 Dimensions 85 m<sup>2</sup> 11.5m x 7m x 3m

CAPACITY

Á la carte Set menu 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.

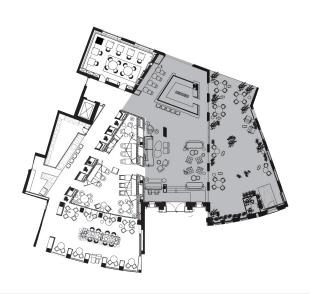
SIZE

Bar & Lounge Terrace 160 m<sup>2</sup>

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

8m x 3.5m

64 m<sup>2</sup>

30 people per library



## 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
Fruit selection
Pan brioche | Pecorino | walnut
Mini croissant | salmon | horseradish sauce | salad
Tomato-mozzarella-salad | basil

#### 2-COURSE LUNCH

(choice of the kitchen) incl. water & coffee

### COFFEE BREAK IN THE AFTERNOON

Coffee, tea selection & water
Orange juice & apple juice
Fruit selection
Granola with natural yoghurt | honey
Puff pastry | spinach or Prosciutto
Tomato muffin
Russian salad

#### AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

115.00 € per person

### 1/2-DAY CONFERENCE PACKAGE

Unlimited soft drinks & juices Vitamin water Nespresso machine

#### COFFEE BREAK

Coffee, tea selection & water
Orange juice & apple juice
Fruit selection
Pan brioche | Pecorino | walnut
Mini croissant | salmon | horseradish sauce | salad
Tomato-mozzarella-salad | basil

or

Coffee, tea selection & water
Orange juice & apple juice
Fruit selection
Granola with natural yoghurt | honey
Puff pastry | spinach or Prosciutto
Tomato muffin
Russian salad

#### 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.

100.00 € per person

### **COFFEE BREAK**

#### **COFFEE BREAK 1**

22,00 € per person

Coffee, tea selection & water
Orange juice & apple juice
Fruit selection
Pan brioche | Pecorino | walnut
Mini croissant | salmon | horseradish sauce | salad
Tomato-mozzarella-salad | basil

#### COFFEE BREAK 2 22,00 € per person

Coffee, tea selection & water
Orange juice & apple juice
Fruit selection
Granola with natural yoghurt | honey
Puff pastry | spinach or Prosciutto
Tomato muffin
Russian salad



### 3 COURSE MENÜ FROM 10 PERSONS

MENÜ 75,00 € per person

#### **STARTERS**

Pappa al pomodoro - tomato | Burrata | balsamic | cress

or

Vitello Tonnato - cold veal | tuna sauce | fried capers | cress

or

Croaker fish carpaccio | seaweed | citrus fruits | sea asparagus

#### MAIN DISHES

Riso Orzo | pumpkin | goat cheese | cress
or
Salmon fillet | belgian endive confit | broccoli cream
or
Corn-fed chicken breast | belgian endive confit | broccoli cream

#### **DESSERT**

Tartelett | hazelnut | coffee cream

or

Tiramisu



### 5 COURSE MENÜ FROM 10 PERSONS

MENÜ 115,00 € pro Person

#### **STARTERS**

Pappa al pomodoro - tomato | Burrata | balsamic | cress

or

Vitello Tonnato - cold veal | tuna sauce | fried capers | cress

or

Croaker fish carpaccio | seaweed | citrus fruits | sea asparagus

#### 1. INTERMEDIATE COURSE

Lentil soup | Cotechino sausage | balsamic

#### 2. INTERMEDIATE COURSE

Poached egg | cauliflower | almonds | Parmesan chip | cress or Salmon tartare | sour cream | grilled spring onion

#### MAIN DISHES

Riso Orzo | pumpkin | goat cheese | cress or Salmon fillet | belgian endive confit | broccoli cream or Corn-fed chicken breast | belgian endive confit | broccoli cream

#### **DESSERT**

Tartelett | hazelnut | coffee cream or Tiramisu

PLEASE LET US KNOW ANY INTOLERANCES AND FOOD ALLERGIES IN ADVANCE. PLEASE CHOOSE ONE UNIFORM DISH PER COURSE AND LET US KNOW YOUR CHOICE UP TO 7 DAYS BEFORE THE EVENT. AN OPTIONAL CHOICE ON THE EVENTDATE WILL BE CHARGED WITH ADDITIONAL 20€ PER PERSON AND PER COURSE.

### FINGER FOOD

VOM LAND	pro Stück
Frittatine - fried pasta cubes bechamel   green peas   cooked ham Scamorza	5,00 €
Bombette Pugliesi Schweinenacken   Pecorino geräucherter Schweinebauch	6,00 €
Veal tartare   tapioca chips truffle mayonnaise   nasturtium cress	7,00 €
Polenta   Chorizo	6,00 €

AUS DEM MEER	pro Stück
Cuttle fish   mango   avocado lime   chili   coriander cress	7,00 €
Octopus   teryaki kimchi mayonnaise   sea asparagus	7,00 €
Tuna   ricotta   ponzu	8,00€

AUS DEM GARTEN	pro Stück
Eggplant croquette tomato chili cream	5,00 €
Pumpkin variation (vegan)	5,00 €

DESSERT	pro Stück
Tiramisu	5,00 €
Praline cream puff whipped cream   hazelnut paste	4,00 €

STUE KLASSIKER	pro Stück
Classic Caesar Salad Parmesan   Croutons with chicken	6,00 € +2,00 €
Curry sausage on a spat (auch vegan) savory curry sauce	5,50 €

## WINE SELECTION

	<b>V</b> — — ·		
SPARKLING WINE	0.751	ROSÉ	0.751
CHAMPAGNE		Spätburgunder Rosé	48,00€
Champagne Bollinger Special Cuvée	119,00 €	Endinger Engelsberg Kabinett dry Weingut Knab, Baden, Germany fruity, gentle and slightly tart hints of red fruits	
Laurent Perrier Cuvée Rosé	149,00 €	Alie - Syrah & Vermentino Frescobaldi	54,00 €
Cava "Relats" Brut Nature Bodegas Recaredo Penedes, Spain	69,00 €	Toskana, Italy summery, tangy, fine citrus and kiwi aromas	
Pinot Rosé brut - organic farming	69,00 €	RED WINE	0.751
Weingut Johanniger Rheinhessen, Germany fine-nerved with a ful bery flavor, delicate perlage		Spätburgunder Fass 38 Weingut Knab Baden, Germany rich color, soft, strong bouquet, no woody aroma	56,00 €
Manufactory J. Geiger	45,00 €	Heri colol, sort, strong bouquet, no woody droma	
Prisecco alcohol free - according to s Aperitif variant from local orchards	eason	Chianti Classico	65,00 €
Swabian Alb, Germany		Villa Mangiacane Toskana, Italy powerful, the herbs of the Mediterranean become noti	00000
WHITE WINE	0.751	powerful, the herbs of the Mediterrahean become noti	Ceable
	0.751	Château Castera	65,00€
Sauvignon Blanc II dry Weingut von Winning Pfalz, Germany fruity, green, very invigorating	54,00 €	Mèdoc Bordeaux, France aristocratic Cabernet in balance with the cherry aroma	a of Merlot
Riesling dry	54,00 €	Rioja Crianza - Tempranillo	60,00€
Weingut Heiligenblut Rheinhessen, Germany racy, mineral wine with apple and citrus aromas		Bodega Montecillo Rioja, Spain	
Weissburgunder & Chardonnay dry	48,00 €	juicy, full-bodied wine with a Spanish temperament	
Weintug Andres Pfalz, Germany stimulating, juicy, floral aromas	10,000	Els Pics - Garnacha, Carinena Merlot, Syrah, Bodegas Mas Alta Priorat, Spain	62,00 €
Grauburgunder	48,00 €	fruity, finely structured and powerful	
Endinger Engelsberg Kabinett dry Weingut Knab, Baden, Germany		MEDIUM DRY &	
local fruits and finely balanced acidity	40.00.0	SWEET WINES	0.751
Lugana - Trebbiano Bulgarnini, Lombardei, Italy fresh & fruity with peach and apricot aroma	49,00 €	Riesling feinherb Bernkasteler Badstube Kabinett Weingut Wwe. Dr. H. Thanisch	65,00 €
Bourgogne Chardonnay Bernard Moreau, Burgund, France buttery minerality with delicate vanilla tones	95,00 €	Mosel, Germany perfect harmonious balance between sweetness and a light and stimulating	acidity,

Bei Fragen zu Jahrgängen sprechen

Sie uns bitte an.

## COLD & WARM BEVERAGES

#### COLD

#### WATER

Vöslauer Non-Carbonated	0,751 / 9,00 €
Vöslauer Low-Carbonated	0,751 / 9,00 €

#### 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	0,2  / 4,50 €
Fanta, Sprite	0,2  / 4,50 €
Vitamine Water	0,2  / 6,50 €
Tonic Water	0,25  / 4,50 €
Soda Water	0,25  / 4,50 €
Bitter Lemon	0,25  / 4,50 €
Spicy Ginger	0,25  / 4,50 €
Ginger Ale	0,25  / 4,50 €

#### **BEER**

Berliner Berg	0,31 / 6,00 €
BRLO Pale Ale	0,31 / 6,00 €
Noam	0,331 / 7,00 €
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 Green tea Black tea Herb tea	pot / 8,00 € pot / 8,00 € pot / 8,00 € pot / 8,00 €
Herb tea	
Fruit tea	pot / 8,00 €



YVONNE SEELHOFF GROUPS & EVENTS MANAGER

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