Meetings and events
at centrovital Hotel Berlin.
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All prices incl. VAT and service charge
Last update: August 2018
The Brauereihof | History

Due to the lack of space in the “Charlottenstrasse”, the Spandau brewer Emil Leue bought a lumberyard in the “Neuendorfer Strasse” for 18,000 Thalers in 1873. There he built a brewery that began operations in 1876. In 1897 Emil Leue sold the brewery to Patzenhofer AG, which was renamed Schultheiss-Patzenhofer in 1920, finally changing its name to Schultheiss in 1938. After the Second World War in 1948, export sales were expanded and the popular “Patz-Pils” was transported to 40 countries by ship and truck. However Schultheiss Brauerei was also unable to resist the competitive pressure of the existing large breweries. In 1992 the parent company “Brau und Brunnen” had to close the brewery. However today beer is still brewed in Spandau: At the Brauhaus Spandau.

centrovital | 2004 until today

In 2004 the heritage-listed building Brauereihof No. 6 was opened as “centrovital” after several years of restoration work.

Located in Berlin’s City West, at Lake Spandau, you will discover a hotel, SPA & Sportclub, pleasure and health in a combination entirely unique in Germany. Behind the historic brick facade modern lightness is merged with tradition. Warm, natural colours combined with fine woods assure that the atmosphere enhances the guest’s sense of well-being. 158 modern rooms, 12 multi-function conference rooms and a rich gastronomic selection offer all the advantages of a 4 star hotel.

Relax in the centrovital Day SPA, the Ayurveda Center and a SPA landscape with a 25 metre pool. The SPA & Sportclub is equipped with the newest generation of multimedia Technogym® machines, Kinesis equipment, Galileo® Vibration Training, and a Functional Tower. It also offers personal training and a comprehensive selection of classes. The adjacent Health Center supports health and recovery with outpatient orthopaedic rehabilitation, physiotherapy, ergotherapy, nutrition, prevention courses, health & sports programmes for beginners and professionals as well as workplace health promotion.

We would be pleased if you considered centrovital as a suitable environment for your event. This information will give you a glimpse of the services we offer. We will be happy to tailor our offer to your individual needs.

centrovital hotel is certified as “Certified Conference Hotel” and “Certified Business Hotel”
General information and opening hours

Gastronomy

Restaurant at centrovital hotel
Location: 1st floor
Capacity:
Indoor: 138
Outdoor: 76
Suitability:
Seated meals up to max. 100 pers.
Reception up to max. 100 pers.
Weddings, family celebrations etc. up to max. 80 pers.

Opening hours:
Breakfast
Monday – Friday
06:30 am – 10:30 am
Saturday, Sunday & public holidays
07:00 am – 10:30 am

À la carte
Tuesday – Saturday
12:00 pm – 10:00 pm
Sunday – Monday
12:00 pm – 01:00 am
(kitchen closes at 11:00 pm)

Brunch
Sunday & public holidays
12:00 pm – 03:00 pm
For groups on request

Bar & Bistro at centrovital Hotel
Location: Ground floor
Capacity:
Indoor: 56
Outdoor: 24
Suitability:
Seated meals up to max. 56 pers.
Reception up to max. 56 pers.
Weddings, family celebrations etc. up to max. 40 pers.

Opening hours:
Tuesday – Saturday
05:30 pm – 01:00 am
(kitchen closes at 12:00 am)
For groups on request

Rooftop Bar
Open during summer time from May – September
Location: 5th floor
Capacity: Outdoor: 32

Opening hours:
Monday – Saturday
12:00 pm – 11:00 pm (kitchen closes at 10:00 pm)
Sunday & public holidays
12:00 pm – 10:00 pm (kitchen closes at 09:00 pm)
For groups on request
### Brennbar (SPA area)

- **Location:** 1st floor
- **Capacity:** Indoor: 35

**Opening hours:**

<table>
<thead>
<tr>
<th>Time Range</th>
<th>May – September</th>
<th>October – April</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Monday – Saturday</strong></td>
<td>12:00 pm – 11:00 pm (kitchen closes at 10:00 pm)</td>
<td>10:00 am – 11:00 pm</td>
</tr>
<tr>
<td><strong>Sunday &amp; public holiday</strong></td>
<td>12:00 pm – 10:00 pm (kitchen closes at 09:00 pm)</td>
<td>10:00 am – 10:00 pm</td>
</tr>
</tbody>
</table>

*For groups on request*

### SPA & Sportclub

**Sportclub**

**Opening hours:**

- **Monday – Friday:** 07:00 am – 11:00 pm
- **Saturday, Sunday & public holidays:** 08:00 am – 10:00 pm

### SPA & sauna area

**Opening hours:**

- **Monday – Saturday:** 07:00 am – 11:00 pm (sauna until 10:30 pm)
- **Sunday & public holidays:** 07:00 am – 10:00 pm (sauna until 09:30 pm)

### centrovital Day SPA

**Opening hours:**

- **Monday – Wednesday:** 11:00 am – 07:00 pm
- **Thursday – Saturday:** 09:00 am – 09:00 pm
- **Sunday & public holidays:** 09:00 am – 08:00 pm

### Ayurveda Center

**Opening hours:**

- **Monday, Tuesday, Thursday, Sunday:** 10:00 am – 06:00 pm
- **Friday & Saturday:** 10:00 am – 08:00 pm

and by appointment

*Wednesday: Closed*
How to get to centrovital | Directions

Driving to the hotel is easy. Simply follow the instructions (page 6) or the directions on our website: https://www.centrovital-berlin.de/en/hotel/location-directions

To locate this hotel using a GPS navigation system, please use the following address and/or coordinates:

Neuendorfer Straße 25
13585 Berlin

N 52,546613°
E 13,210228°
Directions via Eiswerder Island

From the North
Driving on motorway A10 keep on the right on motorway A111 and follow the signs to airport Tegel/Berlin-Zentrum (Zoo)/Berlin-Charlottenburg. Take exit Heckerdamm, go on drive and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee. After 2.5 km turn to your right into the Daumstraße and go on driving. After approximately 1.0 km turn to your left into the Kleine Eiswerderstraße and go on driving into the Eiswerderstraße. After approximately 1.2 km turn to your left into the Neuendorfer Straße. After approximately 100 m you will see centrovital on the left side.

From the South
On motorway A10 go on driving and keep to the right in direction of motorway A115, at motorway interchange Funkturm follow motorway A100 in direction Hamburg/Wedding. Take exit Siemensdamm and go on Nonnendammallee; after 2.5 km turn to your right into the Daumstraße and go on driving. After approximately 1.0 km turn to your left into the Kleine Eiswerderstraße and go on driving into the Eiswerderstraße. After approximately 1.2 km turn to your left into the Neuendorfer Straße. After approximately 100 m you will see centrovital on the left side.

From the East
On motorway A10 go on driving in direction northwest. At exit motor interchange Oranienburg follow motorway A111 in direction Flughafen Tegel/Berlin-Zentrum, after approximately 22 km take exit Heckerdamm, go on drive and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee; after 2.5 km turn to your right into the Daumstraße and go on driving. After approximately 1.0 km turn to your left into the Kleine Eiswerderstraße and go on driving into the Eiswerderstraße. After approximately 1.2 km turn to your left into the Neuendorfer Straße. After approximately 100 m you will see centrovital on the left side.

Directions for the arrival by car

From the West
At motorway interchange Werder follow motorway A10 in direction Prenzlau/Hamburg/Stettin and at exit Berlin-Spandau follow the federal road B5 in direction Berlin-Zentrum/Falkensee. Turn left on Nennhauser Damm and after approximately 1.6 km turn right on Brunsbütteler Damm, after about 4.0 km turn left into Klosterstraße. Go on Altstädter Ring for 800 m and at the roundabout take the second exit Neuendorfer Straße; centrovital is on the right side.

From the North
On motorway A10 go on driving. Keep on the right on motorway A111 and follow the signs to airport Tegel/Berlin-Zentrum (Zoo)/Berlin-Charlottenburg. Take exit Heckerdamm, go on driving and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee; Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße, after approximately 800 m you will see centrovital on the right side.

From the South
On motorway A10 go on driving and keep to the right in direction motorway A115, at motorway interchange Funkturm follow motorway A100 in direction Hamburg/Wedding. Take exit Siemensdamm and go on Nonnendammallee; Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße. After approximately 800 m you will see centrovital on the right side.
From the East
Go on driving on motorway A10 in direction northwest. At exit motor interchange Oranienburg follow motorway A111 in direction airport Tegel/Berlin-Zentrum, after approximately 22 km take exit Heckerdamm, go on driving and follow the signs to Wedding/Spandau. At the roundabout take first exit Siemensdamm and go on Nonnendammallee; Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße. After approximately 800 m you will see the centrovital on the right side.

Arrival by Train
If you are travelling by train, get off at the train station Spandau and take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

Arrival by Bus
From the train station Spandau take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to the centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

Arrival by Airplane

Airport Tegel
With a rental car: Follow motorway A111 to Jakob-Kaiser-Platz (see also directions for the arrival by car, from the north). Public transportation: Bus route X9 or 109 to U Jakob-Kaiser-Platz. Take subway U7 to Rathaus Spandau. From the train station Spandau take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to the centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.

Airport Schönefeld
With a rental car: Follow motorway A113 direction Berlin-Zentrum. After approx. 10 km turn on A100 and go on for 17 km. Keep on right and keep on driving on motorway A111. Take exit left Siemensdamm and follow Nonnendammallee, Nonnendammallee turns slightly left and becomes Am Juliusturm. At the roundabout take first exit Neuendorfer Straße. After approximately 800 m you will see centrovital on the right side.
Public transportation: Take regional train RB14 (towards Nauen) to Spandau train station (alternatively: Regional train RE7 (towards Dessau) until Hauptbahnhof, then transfer to regional train RE2 (towards Wismar), RE4 (towards Rathenow), RB10 (towards Nauen) or S5 to Spandau train station. From the train station Spandau take one of the bus routes 136 (direction Hakenfelde/Aalemannufer) or 236 (direction U Haselhorst via Wasserstadt) in front of the town hall to get to the centrovital hotel within 10 minutes. At the stop Kirchhofstraße you can already see centrovital.
The Hotel Rooms

centrovital Hotel has 158 modern rooms and suites. All rooms can be booked as single or double rooms. Warm and natural colours in combination with high-quality woods provide a relaxing atmosphere.

Superior Room
- Room size approx. 22 sqm
- Bathroom approx. 4 sqm with shower

Superior Room with lake view
- Room size approx. 24 sqm
- Bathroom approx. 4 sqm with shower
- Rain shower
- Special care products

Junior Suite
- Room size approx. 40 sqm
- Large sleeping and living space
- Bathroom with approx. 9 sqm with bath tub and extra shower

Suite
- Large sleeping and living space
- Room size approx. 60 sqm
- Walk-in closet
- Kitchenette with microwave

All rooms are equipped with complimentary water, free Wi-Fi access plus tea- and coffee making facilities.

Our hotel has a total of 312 beds, divided into 158 rooms (6 are wheelchair accessible). There are 145 double rooms with two beds (size of mattresses 2 x 0.90 m x 2.00 m) or king-size beds (size of mattress 1.80 m x 2.00 m), 9 suites and 4 single rooms (room size approx. 21 sqm) available.

We have 157 parking spaces in our on-site garage including specially marked spaces for women and physically disabled people. As of September 2016, hotel guests have access to two complimentary EV charging stations on the lower level of the centrovital car park. Only the regular parking fees apply.

Room rates

The room rates for your conventions:

- From 79.- € in a single room (excluding breakfast), per room/night
- From 99.- € in a double room (excluding breakfast), per room/night

For further information concerning room rates for your convention please do not hesitate to contact us.

Phone: +49/30/818 75–239
Email: bankett@centrovital-berlin.de
Conference area | Floor & ground plan

Overview conference area, 4th floor

<table>
<thead>
<tr>
<th>Name</th>
<th>Size</th>
<th>Dimension (l x w in m)</th>
<th>Height</th>
<th>U-Form</th>
<th>Row of chairs</th>
<th>Parliamentary</th>
<th>Block</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conference room 1</td>
<td>130 sqm</td>
<td>15.0 x 8.5</td>
<td>3 m</td>
<td>34</td>
<td>100</td>
<td>56</td>
<td>32</td>
</tr>
<tr>
<td>Conference room 2</td>
<td>105 sqm</td>
<td>12.0 x 8.5</td>
<td>3 m</td>
<td>26</td>
<td>80</td>
<td>45</td>
<td>24</td>
</tr>
<tr>
<td>Conference room 3</td>
<td>50 sqm</td>
<td>8.0 x 6.0</td>
<td>3 m</td>
<td>18</td>
<td>28</td>
<td>15</td>
<td>16</td>
</tr>
<tr>
<td>Conference room 4</td>
<td>47 sqm</td>
<td>7.5 x 6.0</td>
<td>3 m</td>
<td>18</td>
<td>28</td>
<td>15</td>
<td>16</td>
</tr>
<tr>
<td>Conference room 5</td>
<td>121 sqm</td>
<td>15.0 x 8.0</td>
<td>3 m</td>
<td>34</td>
<td>100</td>
<td>56</td>
<td>32</td>
</tr>
<tr>
<td>Conference room 6</td>
<td>96 sqm</td>
<td>12.0 x 8.0</td>
<td>3 m</td>
<td>26</td>
<td>80</td>
<td>45</td>
<td>24</td>
</tr>
<tr>
<td>Conference room 7</td>
<td>32 sqm</td>
<td>5.0 x 6.0</td>
<td>3 m</td>
<td>8</td>
<td>15</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Conference room 8</td>
<td>45 sqm</td>
<td>8.0 x 6.0</td>
<td>2.45 m</td>
<td>18</td>
<td>28</td>
<td>15</td>
<td>16</td>
</tr>
<tr>
<td>Conference room 9</td>
<td>45 sqm</td>
<td>8.0 x 6.0</td>
<td>2.45 m</td>
<td>18</td>
<td>28</td>
<td>15</td>
<td>16</td>
</tr>
<tr>
<td>Conference room 10</td>
<td>69 sqm</td>
<td>11.5 x 6.0</td>
<td>2.45 m</td>
<td>26</td>
<td>49</td>
<td>25</td>
<td>22</td>
</tr>
<tr>
<td>Conference room 11</td>
<td>44 sqm</td>
<td>10.0 x 4.5</td>
<td>2.39 m</td>
<td>15</td>
<td>32</td>
<td>17</td>
<td>16</td>
</tr>
<tr>
<td>Conference room 12</td>
<td>32 sqm</td>
<td>7.15 x 4.5</td>
<td>2.39 m</td>
<td>12</td>
<td>15</td>
<td>12</td>
<td>12</td>
</tr>
<tr>
<td>Conference room 1+2</td>
<td>235 sqm</td>
<td>27.5 x 8.5</td>
<td>3 m</td>
<td>60</td>
<td>200</td>
<td>110</td>
<td>58</td>
</tr>
<tr>
<td>Conference room 5+6</td>
<td>217 sqm</td>
<td>27.0 x 8.0</td>
<td>3 m</td>
<td>60</td>
<td>200</td>
<td>110</td>
<td>58</td>
</tr>
<tr>
<td>Conference room 8+9</td>
<td>90 sqm</td>
<td>15.0 x 6.0</td>
<td>2.45 m</td>
<td>26</td>
<td>70</td>
<td>30</td>
<td>30</td>
</tr>
</tbody>
</table>

All conference rooms and areas are wheelchair accessible.
Ground plan | Conference room 1

Length: 15.20 m
Width: 8.50 m
Height: 3.00 m
Gross/net area: 130 sqm
Invariable installations: none
Seating formations: individual
Windows to open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination, segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 2

Length: 12.00 m
Width: 8.50 m
Height: 3.00 m
Gross / net area: 105 sqm
Invariable installations: none
Seating formations: individual
Windows to open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination, segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator:
  dimensions: 2.12 m x 0.9 m x 2.1 m
  max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 3

Length: 8.00 m
Width: 6.00 m
Height: 3.00 m
Gross/net area: 50 sqm
Invariable installations: none
Seating formations: individual
Windows open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination, segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m, max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 4

- **Length:** 7.50 m
- **Width:** 6.00 m
- **Height:** 3.00 m
- **Gross/net area:** 47 sqm
- **Invariable installations:** none
- **Seating formations:** individual
- **Windows open:** yes
- **Ventilation system/air conditioning:** yes
- **Illumination:** 500 LUX
- **Illumination with dimmer:** yes
- **Illumination handling:** button
- **Illumination, segmental control:** yes
- **Handling obscuration:** manual
- **Internet connection:** Wi-Fi access & ISDN
- **Screen:** available
- **High voltage access:** yes
- **Lockable conference room:** yes
- **(freight-) elevator:** dimensions: 2.12 m x 0.9 m x 2.1 m
  
  **max. capacity load:** 1000 kg (ref. producer)
Ground plan | Conference room 5

Length: 15.00 m
Width: 8.00 m
Height: 3.00 m
Gross /net area: 121 sqm
Invariable installations: none
Seating formations: individual
Window for opening: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 6

Length: 12.00 m
Width: 8.00 m
Height: 3.00 m
Gross/net area: 96 sqm
Invariable installations: none
Seating formations: individual
Windows to open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination, segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 7

Length: 5.00 m  
Width: 6.00 m  
Height: 3.00 m  
Gross/net area: 32 sqm  
Invariable installations: none  
Seating formations: individual  
Window for opening: yes  
Ventilation system/air conditioning: yes  
Illumination: 500 LUX  
Illumination with dimmer: yes  
Illumination handling: button  
Illumination, segmental control: yes  
Handling obscuration: manual  
Internet connection: Wi-Fi access & ISDN  
Screen: available  
High voltage access: yes  
Lockable conference room: yes  
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m  
max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 8

Length: 8.00 m
Width: 6.00 m
Height: 2.45 m
Gross/net area: 45 sqm
Invariable installations: none
Seating formations: individual
Windows to open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Length: 8.00 m
Width: 6.00 m
Height: 2.45 m
Gross/net area: 45 sqm
Invariable installations: none
Seating formations: individual
Windows to open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 10

Length: 11.50 m
Width: 6.00 m
Height: 2.45 m
Gross/net area: 69 sqm
Invariable installations: none
Seating formations: individual
Windows to open: yes
Ventilation system/air conditioning: yes
Illumination: 500 LUX
Illumination with dimmer: yes
Illumination handling: button
Illumination segmental control: yes
Handling obscuration: manual
Internet connection: Wi-Fi access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 11

- Length: 10.00 m
- Width: 4.5 m
- Height: 2.39 m
- Gross/net area: 44 sqm
- Invariable installations: none
- Seating formations: individual
- Windows to open: yes
- Ventilation system/air conditioning: yes
- Illumination: 500 LUX
- Illumination with dimmer: yes
- Illumination handling: button
- Illumination segmental control: yes
- Handling obscuration: manual
- Internet connection: Wi-Fi access & ISDN
- Screen: available
- High voltage access: yes
- Lockable conference room: yes
- (freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m, max. capacity load: 1000 kg (ref. producer)
Ground plan | Conference room 12

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>7.15 m</td>
</tr>
<tr>
<td>Width</td>
<td>4.50 m</td>
</tr>
<tr>
<td>Height</td>
<td>2.39 m</td>
</tr>
<tr>
<td>Gross/net area</td>
<td>32.2 m²</td>
</tr>
<tr>
<td>Invariable installations</td>
<td>none</td>
</tr>
<tr>
<td>Seating formations</td>
<td>individual</td>
</tr>
<tr>
<td>Windows to open</td>
<td>yes</td>
</tr>
<tr>
<td>Ventilation system/air conditioning</td>
<td>yes</td>
</tr>
<tr>
<td>Illumination</td>
<td>500 LUX</td>
</tr>
<tr>
<td>Illumination with dimmer</td>
<td>yes</td>
</tr>
<tr>
<td>Illumination handling</td>
<td>button</td>
</tr>
<tr>
<td>Illumination, segmental control</td>
<td>yes</td>
</tr>
<tr>
<td>Handling obscuration</td>
<td>manual</td>
</tr>
<tr>
<td>Internet connection</td>
<td>Wi-Fi access &amp; ISDN</td>
</tr>
<tr>
<td>Screen</td>
<td>available</td>
</tr>
<tr>
<td>High voltage access</td>
<td>yes</td>
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<td>(freight-) elevator</td>
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**Ground plan | Conference room 1+2**

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<tr>
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Ground plan | Conference room 5+6

- Length: 27.00 m
- Width: 8.00 m
- Height: 3.00 m
- Gross/net area: 217 sqm
- Invariable installations: none
- Seating formations: individual
- Window for opening: yes
- Ventilation/air conditioning: yes
- Illumination: 500 LUX
- Illumination with dimmer: yes
- Illumination handling: button
- Illumination segmental control: yes
- Handling obscuration: manual
- Internet connection: Wi-Fi access & ISDN
- Screen: available
- High voltage access: yes
- Lockable conference room: yes
- (freight-) elevator: dimensions: 2.12 m x 0.9 m x 2.1 m
  max. capacity load: 1000 kg (ref. producer)
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Seating

Blockform

Stuhltreihen

Parlament

U-Tafel
Conference equipment & services

In the conference room (included in the package/room rent)

- 1 flipchart
- 1 pinboard
- 1 projector
- 1 screen
- Conference utensils: writing pads & pencils

Additional conference equipment/prices per day and piece:

- Tripod – screen 26.00 €
- TV 75.00 €
- CD player 25.00 €
- Laptop 95.00 €
- Camcorder digital 35.00 €
- Overhead projector 35.00 €
- Moderation kit 35.00 €
- Sound system with BOSE loudspeakers, incl. 1 microphone 250.00 €
- Additional microphone 80.00 €
- Mobile sound system incl. microphone 80.00 €
- Flipchart incl. 10 sheets of paper 15.00 €
- Flipchart paper 10 sheets 5.00 €
- Pinboard 15.00 €
- Projector 99.00 €
- Loudspeaker for laptop 25.00 €
- Telephone-/fax usage 0.30 €/per unit
- A4 copies (black and white) 0.20 €/per sheet
- A4 copies (coloured) 0.40 €/per sheet
- Film copies 0.60 €/per film
- Desk 50.00 €
- Speaker´s desk 25.00 €

The prices are per day and per piece.
Extra services:

Construction help/set-up 25.00 €/hour
Administrative assistance 35.00 €/hour
Technician 30.00 €/hour
Room placements 2.50 €/per room
Name tags 2.00 €/per tag
Menu cards 2.50 €/per card

Parking fees for conference participants:

Day guests
1st & 2nd hour free of charge
3rd & 4th hour 1.00 €
5th & 6th hour 2.00 €
Daily rate 10.00 €

Hotel guests:
Per night 12.00 €
High voltage access in the conference rooms

In our conference rooms the power current connection can be used as listed below:

<table>
<thead>
<tr>
<th>room</th>
<th>through the door</th>
<th>through the window</th>
<th>through the inspection flap</th>
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Please note:

| When installing high voltage access through the door, the door needs to remain slightly open. |
| When installing high voltage access through the window, the window needs to remain slightly open. |
| When installing high voltage access through the inspection flap, the flap needs to remain slightly open. |

High voltage access through the door:
High voltage access through the window:

High voltage access through the inspection flap:
### Room costs

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<th>Cost per day</th>
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<td>1+2</td>
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<td>8+9</td>
<td>295.- €</td>
<td>191.- €</td>
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centrovital conference packages

"Certified Conference" Package

| Conference room including standard equipment |
| 2 soft drinks (0.2 l) per person for the conference |
| centrovital – morning coffee break with little delicacies |
| Lunch: Three-course menu or buffet, including water & apple juice |
| centrovital – afternoon coffee break with little delicacies |

52.- € per person/day

Conference Package “centrovital BASIC”

| Conference room including standard equipment |
| Beverages in the conference room (water & apple juice) |
| Morning coffee break with little delicacies |
| Lunch: Three-course menu or buffet, including water & apple juice |
| Afternoon coffee break with little delicacies |

55.- € per person/day

Conference Package “centrovital BUSINESS”

| Conference room including standard equipment |
| Beverages in the conference room (water & apple juice) |
| Morning coffee break with little delicacies |
| Lunch: Three-course menu or buffet, including water & apple juice |
| Afternoon coffee break with little delicacies |
| Dinner including water & apple juice |

80.- € per person/day

Coffee breaks

If you like, you can book one or more coffee breaks for your meeting. The coffee breaks vary from day to day. They include sweet, fruity or hearty treats.

We are happy to assist you.
Fingerfood suggestions

Fingerfood “Berlin”

Savoury dishes
- Stewed onion & beef – tartar sauce – potato croquettes
- „Berliner Mini-Boulette“ (meatballs) – mustard
- Salmon with pepper crust – stewed cucumbers – grated carrots
- ”Butterbrot“ (sandwich) – chive butter – garden cress
- Mini sandwiches
- ”Currywurst“ – curry dip

Soup
- Cauliflower soup
- Berlin potato soup
- Goulash

Dessert
- Sweet focaccia – strawberry – mint
- Lemon grass pana cotta – pineapple ragout
- Brownie – walnut – caramel
- Philadelphia cheesecake in a glass
- Strawberry cake in a glass

We serve 6 small dishes per person. Please choose 4 different options from this selection.

Pricing:
- 1 – 10 persons: 31.50 €
- 11 – 25 persons: 22.50 €
- 26 – 50 persons: 17.50 €
- 51 – 100 persons: 16.00 €
Fingerfood “Standard”

Savoury dishes
- “Green Zebra” tomato jam – Tafelspitz (boiled beef) – horse radish
- Stewed belly of pork – onion creme – ciabatta
- Shrimp croustillon with Asian style seasoning
- Shawarma – oriental style marinated chicken – yogurt
- Tuna spread focaccia – olive tapenade
- Steak tartare tomato focaccia – fried onions
- Small zucchini rolls – ratatouille
- Home-marinated salmon – avocado – radish

Soup
- Pea and mint soup
- Bell pepper soup
- Carrot and ginger soup
- French onion soup

Dessert
- Banoffee pie
- Green apple pana cotta
- Brownie – walnut – caramel
- Philadelphia cheesecake in a glass
- Strawberry cake in a glass
- Berry jelly – vanilla sauce

We serve 8 small dishes per person.
Please choose 6 different options from this selection.

Pricing:
- 1 – 10 persons  35.50 €
- 11 – 25 persons  23.50 €
- 26 – 50 persons  21.00 €
- 51 – 100 persons  20.00 €
Fingerfood “Exklusiv”

Savoury dishes
- Scallop with orange caramel cover – puréed carrots
- Blini burger – fennel – sword fish – crème fraîche
- Angler fish escabeche
- Olive crostini – grilled sepia – cumin pepper relish
- Fried mackerel – beans – bacon – red onions
- Eel – green pepper – port wine
- Salmon rillette – lime emulsion
- Rabbit saltimbocca – truffled stem cabbage
- Steak tartare – quail egg – beer bread
- Raw beef roulade
- Veal tongue – truffle vinaigrette – navette mousse

Soup
- Creamy bourride
- Saffron and ramson soup
- Lemon grass soup
- Hispi cabbage and mustard soup
- Clear tomato soup
- Green asparagus soup

Dessert
- Sweet focaccia – strawberry – mint
- Lemon grass panna cotta – pineapple ragout
- Brownie – walnut – caramel
- Philadelphia cheesecake in a glass
- Strawberry cake in a glass
- Berry jelly

We serve 10 small dishes per person.
Please choose 8 different options from this selection.

Pricing:

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<tr>
<td>51 – 100 persons</td>
<td>28.00 €</td>
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35
**Light meal suggestions**

**Light meals**

Please choose two salads, one soup, one snack (a wrap or bagel), two different warm dishes and two desserts.

**Salads**
- Cherry tomato salad – rocket – sweet balsamic vinegar
- Potato salad – meat balls ("Berliner Boulette")
- Italian pasta salad – dried tomatoes
- Mixed salad – various dressings – toppings
- Greek salad - feta cheese - olives
- Peppered salmon – mustard pickles – dill

**Soups**
- Potato soup – bockwurst (sausage)
- Tomato soup – basil oil
- Creamy green leek soup
- Carrot ginger soup
- Chicken broth
- Creamy pumpkin coconut soup

**Wraps**
- Caesar - chicken – romaine salad – tomato – croutons - parmesan dressing
- Caprese - mozzarella – tomato – rocket
- Sweet chilli chicken
- Tuna – feta cheese – olives – sweet corn

**Bagels**
- Philadelphia – garden cress
- Smoked salmon – horse radish – dill
- Roast beef - remoulade – rocket
- Turkey breast – cucumber relish – gouda

**Warm dishes**
- Mie noodles – Asian style vegetables – soy sauce – fried onions
- Gratinated "Spätzle" (Swabian noodles) – fried onions – spring onion
- Lasagna „al forno“
- Fish Bordelaise – broccoli – rice
- Chicken breast – cream sauce – stem cabbage – thyme potatoes
Desserts
- Lime and yogurt mousse
- Red berry compote – vanilla sauce
- Philadelphia cheese cake in a glass
- Chocolate mousse – pineapple ragout
- "Berliner Luft" (cream dessert) – raspberry sauce
- Pana cotta – berry ragout

Pricing:
- 1 – 10 persons  26.50 €
- 11 – 25 persons  21.50 €
- 26 – 50 persons  20.50 €
- 51 – 100 persons  19.00 €
Buffet suggestions

**Buffet I**

**Salad buffet**
Selection of leaf lettuce and raw vegetable salads
Tomato salad
Various toppings – two kinds of dressings
Bread basket with baguette - bread rolls – two kinds of butter

**Starters**
Roasted vegetables
Melon – ham
Bruschetta
Kalbstafelspitz (Prime boiled beef) – green sauce (Frankfurt style)

**Soup**
Cream of cauliflower curry soup

**Main courses**
Seasoned tilapia – white wine sauce – jasmine rice
Stuffed poulard leg – mushroom sauce – broccoli with almonds – buttered potatoes
Stuffed cannelloni in cheese sauce

**Desserts**
Rice pudding – cinnamon – sugar
Profiteroles – dark chocolate
Bavarian cream – marinated raspberries

32.50 € per person
Buffet II

Salad buffet
Selection of leaf lettuce and raw vegetable salads
Various spreads
Cucumber salad
Various toppings – two kinds of dressings
Bread basket with baguette - bread rolls – two kinds of butter

Starters
Spicy beef salad
Trout – dill – sour cream
Rocket salad – parmesan shavings – dried tomatoes
Seafood cocktail - chicory
Berlin style meatballs - potato salad - mustard

Soup
Creamy lentil soup – herb oil

Main courses
"Königsberg" meatballs – creamy potato – beetroot vegetables
Fjord trout - bouillabaisse sauce – fennel vegetables – pan-fried polenta
Gnocchi bake – tomatoes – mozzarella – pesto

Desserts
Crème brûlée
Chocolate mousse – caramel – peanuts
Red berry compote – vanilla sauce

36.- € per person
Buffet III

Salad buffet
Selection of leaf lettuce and raw vegetable salads
Garden lettuce – sour cream lemon dressing
Caesar salad
Various toppings – two kinds of dressings
Bread basket with baguette – bread rolls – two kinds of butter

Starters
Marinated citrus salmon – raw vegetable and wild herb salad – avocado
Goat cheese crème brûlée – mango
Affettato misto (Italian Sausages)
Baked vegetable praline – peperonata

Soup
Truffled creamy cellery soup

Main courses
Beef steak from the hip – herb butter – green beans – potato gratin
Salmon filet – white wine sauce – spinach – quinoa
Mediterran vegetable flan – rocket sauce – pine nuts

Desserts
Cappuccino mousse - amarettini
Apple and pear crumble – vanilla sauce
Chocolate pudding – berry compote

42.- € per person
Buffet IV

Salad buffet
Selection of leaf lettuce and raw vegetable salads
Oil and salt bar
Various toppings – two kinds of dressings
Bread basket with - bread rolls – two kinds of butter

Starters
Steak tartare – mustard dip – rocket – focaccia
Tomato - mozzarella
Grilled quail breast – balsamic vinegar, lentel and garden cress salad
Baked prawn balls – sprout salad
Char ceviche – marinated vegetables
Asian style pork knuckle aspic – shiso cress

Soup
Creamy spinach soup

Main courses
Veal tenderloin with herb paste crust – tomato vegetables – grilled polenta
Halibut – Thai asparagus – saffron fennel – gnocchi
Tagliatelle – truffle sauce – goat cream cheese – spinach

Desserts
Pousse café with passion fruit
Toffee mousse – plums
Nougat creme – hazelnut crumble
Peach Melba

50.- € per person
3 course menus

**Menu I**

**Starter**
Ministrone – basil oil

**Main course**
Pork fillet wrapped in bacon – snow peas mushroom vegetable mix – thyme potatoes
or
Codfish filet – mustard sauce – spinach – millet

**Dessert**
Crème brûlée

30.- € per person

**Menu II**

**Starter**
Buffalo mozzarella – tomato chutney – rocket salad

**Main course**
Sous vide stewed Tafelspitz (prime boiled beef) – pearl onion jus – leek vegetables – Pommes fondant
or
Fried salmon – turnip – Pommes rissolées

**Dessert**
Green apple surprise

39.- € per person
Menu III

Starter
Creamy leek soup

Main course
Beef point steak – sauce béarnaise – duck fois gras – green asparagus – potato bake
or
Saltimbocca of goatfish with honey glaze – bouillabaisse sauce – snow peas – risotto

Dessert
Chocolate surprise

45.- € per person

4 course menu

Menu I

Starter
Wild herb salad – bread chip – avocado – dried tomato – marinated tofu

Intermediate course
Potato and leek soup

Main course
Grilled pork loin – celery purée – broad beans
or
Poached salmon – leaf lettuce sauce – horse raddish potato purée – spring onion

Dessert
Berlin berry compote – vanilla ice cream

35.- € per person
Menu II

Starter
Marinated salmon – fried grated potatoes – wild herbs – radish

Intermediate course
Sous-vide steamed pork belly – creamy polenta – garden lettuce

Main course
Rack of lamb – balsamic jus – vanilla carrots – chick pea puree
or
Fried pike perch – violet mustard sauce – broad beans – topinambur

Dessert
Tiramisú – cherries

42.- € per person

Menu III

Starter
Beef carpaccio – tomato pesto – parmesan – rocket

Intermediate course
Vegetable mille-feuille – pepper brew

Main course
Ibérico pork pluma – roasted carrots – leek
or
Gilthead seabream – basil sauce – eggplant caviar – cime di rapa (steamed cabbage)

Dessert
Gratinated raspberries – buttermilk – mint

49.- € per person
BBQ buffet suggestions

**BBQ I**

**Salad buffet**
Selection of leaf lettuce – two kinds of dressings
Potato salad – cole slaw – tomato mozzarella – spinach salad
Bread basket: Bread sticks – ciabatta – baguette
Flavoured butter – aromatic oils – different types of salts

**Soup**
Vichyssoise

**Main courses from the BBQ**
Sirloin steak – mustard marinade
“Thüringer Rostbratwurst” – “Nürnberger Würstchen” (various German sausages)
Chicken drumsticks – marinated chicken breast
Fish shich kebab
Burger
Feta cheese in aluminium foil

**Side dishes**
Kumpir – sweet corn – spring onion
Potato wedges
Baked tomatoes

**Sauces**
Curry dip – ketchup – mayonnaise – mustard – sour cream
Sweet chili sauce – BBQ sauce – tzatziki

**Desserts**
Grilled pineapple – crème fraîche
Ice cream station with various toppings

30.– € per person


**BBQ II**

**Salad buffet**
Selection of leaf lettuce – two kinds of dressings
Potato salad – pasta salad – cole slaw – melon feta salad
Bread basket: Bread sticks – ciabatta – baguette
Flavoured butter – aromatic oils – different types of salts

**Soup**
Peperonata soup

**Main courses from the BBQ**
Beef point steak - different marinades
Salmon – marinated fennel in aluminium foil
“Thüringer Rostbratwurst” (German sausage)
Marinated chicken breast
Chicken wings
Halloumi

**Side dishes**
Baked potatoes – potato gratin - green beans – corn cobs

**Sauces**
Aioli – pesto – tomato chutney – sour cream – sweet chili sauce - curd with herbs
Chimichurri (pepper sauce) – tzatziki – ketchup – mayonnaise – mustard

**Desserts**
Chocolate mousse – wild berry ragout
Sugared strawberries - basil

32.50 € per person