Conferences and events
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All prices incl. VAT & service.
Last update: March 2017
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 “Gurken Evers” and in the Brauhaus Spandau.

The Brauereihof – 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, directly at Lake Spandau, you will discover a hotel, spa, sports club, 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, 11 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 Siddhalepa Ayurveda Center and a spa landscape with a 25-meter pool. The “SPA & Sportclub” is equipped with the newest generation of multimedia technogym machines, Galileo Vibration Training and Kinesis equipment, and a comprehensive selection of classes is on offer. The adjacent health center supports health and recovery, for example with outpatient orthopaedic rehabilitation, physiotherapy, ergotherapy, prevention and nutrition advice.

We would be pleased if you would consider centrovital as a suitable environment for your event. This information will give you a glimpse into the services we offer. Naturally everything can be tailored to your individual needs.
General information and opening hours

**Gastronomy**

**Restaurant Kochkunst**

Location: 1st floor  
Capacity:  
Indoor: 110  
Outdoor: 76  
Suitability:  
Events of all types  
Dinner  
Reception  
Cuisine:  
Light and creative cuisine

Opening hours:  
Breakfast  
Monday – Friday: 06:30 am – 10:30 am  
Saturday, Sunday & public holiday: 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 closing 11:00 pm)

**Bar & Bistro Backstein**

Location: Main floor  
Capacity:  
Indoor: 60  
Outdoor: 25  
Suitability:  
Events of all types  
Dinner  
Reception  
Cuisine:  
Tapas, typical „Berlin cuisine“, rustic and hearty dishes

Opening hours:  
Tuesday – Saturday: 05:30 pm – 01:00 am  
(kitchen closing 00:00 am)

**Brennbar (SPA area)**

Location: 1st floor  
Capacity:  
Indoor: 35  
Suitability:  
Smaller events

Opening hours:  
Monday – Saturday: 10:00 am – 11:00 pm  
Sunday & public holiday: 10:00 am – 10:00 pm
Rooftop Bar
Open during summer time from May – September, only for hotel guests, members and day guests of the SPA & Sportclub

Location: centrovital, 5th floor
Capacity: Outdoor: 20
Suitability: Smaller events

Opening hours: Monday - Saturday 12:00 pm – 11:00 pm
               Sunday & public holidays 12:00 pm – 10:00 pm

SPA & Sportclub

Sportclub

Opening hours: Monday – Friday 07:00 am – 11:00 pm
               Saturday, Sunday & public holiday 08:00 am – 10:00 pm

SPA & Sauna

Opening hours: Monday – Saturday 07:00 am – 11:00 pm
               (sauna until 10:30 pm)
               Sunday & public holiday 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 holiday 09:00 am – 08:00 pm

Siddhalepa 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
Getting here

Driving to the hotel is easy. Simply follow the 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 Event Island Eiswerder

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 Siemandsdamm 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 Altstädtter Ring for 800 m and at the roundabout take 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.

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.

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.

By airplane
Airport Tegel, public transportation
Bus route X9 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, public transportation
S45 to Südkreuz. Take S41 to Westkreuz and S5 to Bahnhof 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.
The rooms

centrovital Hotel has 158 elegant rooms and suites. All rooms can be booked as single or double rooms.

Warm and natural colors in combination with high-quality woods provide a relaxing atmosphere.

**Superior room (120 rooms)**
- Room size approx. 20 sqm

**Comfort room (19 rooms)**
- Lake view
- Room size approx. 25 sqm
- Bathroom approx. 4 sqm with shower

**Junior Suite (5 Junior Suites)**
- Large sleeping and living space
- Room size approx. 40 sqm
- Bathroom with approx. 9 sqm with bath tub and extra shower

**Junior Suite Corner (3 Junior Suites Corner)**
- Lake view
- Room size approx. 40 sqm
- Bathroom approx. 9 sqm with bath tub and extra shower

**Suite (1 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 WIFI access plus tea- and coffee making facilities.

Furthermore we offer 6 wheelchair-accessible rooms and 4 single rooms (room size approx. 21sqm). All rooms are equipped with two beds (size of mattress 2 x 0.90 m x 2.00 m). In a few rooms you will find king-size beds (size of mattress 1.60 m x 2.00 m) or grand lits (size of mattress 1.20 m x 2,00 m). All beds are equipped with health supporting mattresses. Upon request you will receive pillows for allergy sufferers.

Based on health related aspects we did not install air conditioning in the rooms.

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:

79,- € in a single room (excluding breakfast), per room/night
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
Overview conference area

<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>x</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>32.2 sqm</td>
<td>7.5 x 4.76</td>
<td>2.39 m</td>
<td>11</td>
<td>15</td>
<td>x</td>
<td>10</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>28.0 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 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.
Footprint – conference room 1

Length: 15.00 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: button
Illumination handling: yes
Handling obscuration: manual
Internet connection: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – conference room 3

**Footprint – conference room 3**

**SEMINARRAUM 3**

Raumhöhe: 3 m

- **Length:** 8.00 m
- **Width:** 6.00 m
- **Height:** 3.00 m
- **Gross /net area:** 50 sqm
- **Invariable installations:** none
- **Seating formations:** individual
- **Windows o 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:** WIFI access & ISDN
- **Screen:** available
- **High voltage access:** yes
- **Lockable conference room:** yes
- **(freight-) elevator:** dimension: 2.12 m x 0.9 m x 2.1 m
  max. capacity load: 1000 kg (ref. producer)

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**Footprint – conference room 3**

**SEMINARRAUM 3**

Raumhöhe: 3 m

- **Length:** 8.00 m
- **Width:** 6.00 m
- **Height:** 3.00 m
- **Gross /net area:** 50 sqm
- **Invariable installations:** none
- **Seating formations:** individual
- **Windows o 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:** WIFI access & ISDN
- **Screen:** available
- **High voltage access:** yes
- **Lockable conference room:** yes
- **(freight-) elevator:** dimension: 2.12 m x 0.9 m x 2.1 m
  max. capacity load: 1000 kg (ref. producer)
Footprint – 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 o 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator:
  dimension: 2.12 m x 0.9 m x 2.1 m
  max. capacity load: 1000 kg (ref. producer)
Footprint – 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: button
Illumination handling: yes
Illumination segmental control: yes
Handling obscuration: manual
Internet connection: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – conference room 9

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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – 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: button
Illumination handling: manual
Illumination segmental control: yes
Handling obscuration: manual
Internet connection: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator:
dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – conference room 12

Length: 7.50 m
Width: 4.76 m
Height: 2.39 m
Gross/net area: 32.2 m²
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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
Max. capacity load: 1000 kg (ref. producer)
Footprint – conference room 1+2

Length: 27.50 m
Width: 8.50 m
Height: 3.00 m
Gross/net area: 235 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – conference room 5+6

Length: 28.00 m
Width: 8.50 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator:
dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – conference room 8+9

Length: 15.00 m
Width: 6.00 m
Height: 2.45 m
Gross/net area: 90 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: WIFI access & ISDN
Screen: available
High voltage access: yes
Lockable conference room: yes
(freight-) elevator: dimension: 2.12 m x 0.9 m x 2.1 m
max. capacity load: 1000 kg (ref. producer)
Footprint – Coffee Lounge
Seating

- Blockform
- Stuhlreihen
- Parlament
- U-Tafel
- Bankett
Standard – conference equipment

→ per conference room (included in the package/room rent)

1 flipchart
1 pinboard
1 beamer
1 screen
Conference implements: writing blocks and pens

Additional conference equipment/prices per day and piece:

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tripod – screen</td>
<td>€ 26.-</td>
</tr>
<tr>
<td>Multimedia system with TV, video recorder, DVD and CD</td>
<td>€ 120.-</td>
</tr>
<tr>
<td>TV</td>
<td>€ 75.-</td>
</tr>
<tr>
<td>CD-player</td>
<td>€ 25.-</td>
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<tr>
<td>Laptop</td>
<td>€ 95.-</td>
</tr>
<tr>
<td>Camcorder digital</td>
<td>€ 35.-</td>
</tr>
<tr>
<td>Overhead-projector</td>
<td>€ 35.-</td>
</tr>
<tr>
<td>Moderation case</td>
<td>€ 35.-</td>
</tr>
<tr>
<td>Sound system with BOSE-loudspeaker, incl. 1 microphone</td>
<td>€ 250.-</td>
</tr>
<tr>
<td>Mobile sound system incl. microphone</td>
<td>€ 80.-</td>
</tr>
<tr>
<td>Flipchart incl. 10 sheets of paper</td>
<td>€ 15.-</td>
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<tr>
<td>Flipchart paper 10 sheets</td>
<td>€ 5.-</td>
</tr>
<tr>
<td>Pinboard</td>
<td>€ 15.-</td>
</tr>
<tr>
<td>Beamer</td>
<td>€ 99.-</td>
</tr>
<tr>
<td>Loudspeaker and laptop</td>
<td>€ 25.-</td>
</tr>
</tbody>
</table>

Telephone-/fax usage                                  € 0.30 per unit
A4 copies                                             € 0.20 per sheet
Film copies                                           € 0.60 per film

Desk                                                  € 50.-
Speaker´s desk                                        € 25.-
30 sqm dance floor                                    € 500.- (Auvicom)
Extra Services:

Construction help/set up € 25.-/hour
Administrative assistance € 35.-/hour
Technician € 30.-/hour
Room placement € 2.50 per room
Name plates € 2.00 per plate
Menu cards € 2.50 per card

Parking fees for conference participants:

Daily guests
1st & 2nd hour free of charge
3rd & 4th hour € 1.-
5th & 6th hour € 2.-
Daily rate € 8.-

Hotel guests:
per night € 12.-
High voltage access

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>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>X</td>
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<tr>
<td>3</td>
<td>X</td>
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<tr>
<td>6</td>
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<td>X</td>
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<tr>
<td>7</td>
<td>X</td>
<td>X</td>
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</tr>
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<td>8</td>
<td>X</td>
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<td>X</td>
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<tr>
<td>11</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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:
## Costs

<table>
<thead>
<tr>
<th>Conference room</th>
<th>Costs per day</th>
<th>Costs up to 4 hours</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>495.- €</td>
<td>321.- €</td>
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<tr>
<td>2</td>
<td>395.- €</td>
<td>256.- €</td>
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<tr>
<td>3</td>
<td>195.- €</td>
<td>126.- €</td>
</tr>
<tr>
<td>4</td>
<td>195.- €</td>
<td>126.- €</td>
</tr>
<tr>
<td>5</td>
<td>495.- €</td>
<td>321.- €</td>
</tr>
<tr>
<td>6</td>
<td>395.- €</td>
<td>256.- €</td>
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<tr>
<td>7</td>
<td>150.- €</td>
<td>75.- €</td>
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<tr>
<td>8</td>
<td>210.- €</td>
<td>126.- €</td>
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<tr>
<td>9</td>
<td>180.- €</td>
<td>120.- €</td>
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<tr>
<td>10</td>
<td>270.- €</td>
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<tr>
<td>11</td>
<td>210.- €</td>
<td>126.- €</td>
</tr>
<tr>
<td>12</td>
<td>150.- €</td>
<td>75.- €</td>
</tr>
<tr>
<td>1+2</td>
<td>895.- €</td>
<td>581.- €</td>
</tr>
<tr>
<td>5+6</td>
<td>895.- €</td>
<td>581.- €</td>
</tr>
<tr>
<td>8+9</td>
<td>295.- €</td>
<td>191.- €</td>
</tr>
</tbody>
</table>
centrovital conference rates

"Certified Conference“ Package

- Conference room including standard equipment
- 2 soft drinks (each 0.2 l) for the conference
- centrovital – morning coffee break with little delicacies
- Lunch: Three-course menu or buffet, including soft drink
- 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 „Berlin“

Savoury

- Stewed onion & beef – tartar sauce – potato croquettes
- „Berliner Mini-Boulette“ (meatballs) – currant mustard
- Salmon with pepper crust – stewed cucumber – grated carrots
- „Butterbrot“ (sandwich) – chive butter – garden cress
- Pan-fried black pudding – brioche – apple and onion chutney
- Currywurst – curry dip

Soup

- Teltow turnip soup
- Berlin potato soup
- Cream of crab soup

Dessert

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

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
- „Green Zebra” tomato jam – Tafelspitz (boiled beef) – horse radish
- Stewed belly of pork – onion crème – ciabatta
- Shrimp croustillon with Asian style seasoning
- Stewed belly of pork – onion crème – ciabatta
- Pan-fried tartar steak on tomato focaccia – fried onions
- Zucchini rolls – ratatouille
- Home-marinated salmon – avocado – radish
- Knuckle of pork aspic – puréed peas – rye bread

Soup
- Pea and mint soup
- Almond soup – young garlic
- Bell pepper crème soup
- Carrot and ginger soup
- Mushroom soup

Dessert
- Sweet focaccia – strawberry – mint
- Lemon grass panacotta – pineapple ragout
- Brownie – walnut – caramel
- Philadelphia cheesecake in a glass
- Strawberry cake in a glass
- Berry jelly
Fingerfood „Standard“

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

Pricing:

<table>
<thead>
<tr>
<th>Number of Persons</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 – 10 Persons</td>
<td>35.50 €</td>
</tr>
<tr>
<td>11 – 25 Persons</td>
<td>23.50 €</td>
</tr>
<tr>
<td>26 – 50 Persons</td>
<td>21.00 €</td>
</tr>
<tr>
<td>51 – 100 Persons</td>
<td>20.00 €</td>
</tr>
</tbody>
</table>
Fingerfood „Exklusiv“

Savoury

- Scallop with orange caramel – puréed carrots
- Blini burger – fennel – sword fish – crème frâiche
- Escabeche of angler fish
- 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

Suppe

- 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 panacotta – pineapple ragout
- Brownie – walnut – caramel
- Philadelphia cheesecake in a glass
- Strawberry cake in a glass
- Berry jelly
Fingerfood „Exklusiv“

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

Pricing:

<table>
<thead>
<tr>
<th>Persons</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 – 10 Persons</td>
<td>57.00 €</td>
</tr>
<tr>
<td>11 – 25 Persons</td>
<td>36.50 €</td>
</tr>
<tr>
<td>26 – 50 Persons</td>
<td>32.00 €</td>
</tr>
<tr>
<td>51 – 100 Persons</td>
<td>28.00 €</td>
</tr>
</tbody>
</table>
Light meals

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

Salads

- Cherry tomato salad – rocket – sweet balsamic vinegar
- Potato salad – marinated salmon
- Italian pasta salad – dried tomatoes
- Mixed salad – various dressings – toppings
- Feta cheese and melon salad – basil
- South American ceviche – guacamole – tomato salsa

Soups

- Potato soup – bockwurst sausage
- Tomato soup – basil oil
- Creamy green leek soup
- Carrot soup – ginger
- Tom ka soup
- Creamy sweet potato soup

Snacks

Wraps

- BBQ chicken – kidney beans – corn
- Smoked mozzarella – tomatoes – rocket
- Sweet chilli chicken

Bagels

- „Obatzda“ (Bavarian cheese spread) – garden cress
- Smoked salmon – horse radish – dill
- „Tafelspitz“ (prime boiled beef) – mustard fruit mayonnaise – rocket
Rolled dishes
- Wonton – tuna
- Vegetarian spring rolls
- Crêpe roll – Philadelphia cheese herb stuffing – salmon
- Ligurian vegetable strudel

Warm dishes
- Mie noodles – Asian style vegetables – soy sauce – fried onions
- Scalloped gnocchi – tomatoes and mozzarella – pesto
- Lasagna „al forno“
- Fish from the pan – tomato leek sauce – rice
- Salmon – lemon sauce – stem cabbage – thyme potatoes

Desserts
- Lime and yogurt mousse
- Red berry compote – vanilla sauce
- „Welfencrème“ (white wine cream dessert)
- Philadelphia cheesecake in a glass
- Chocolate mousse – pineapple ragout
- „Berliner Luft“ (cream dessert) – raspberry sauce
- Crème caramel
- Panacotta – berry ragout

Pricing:
| 1 – 10 Persons | 26.50 € |
| 11 – 25 Persons | 21.50 € |
| 26 – 50 Persons | 20.50 € |
| 51 – 100 Persons | 19.00 € |
Buffet I

Salad bar
Salad bar with a selection of leaf lettuce and raw vegetable salads
Tomato salad
Various toppings – two kinds of dressings
Bread basket with baguette and bread rolls – two kinds of butter

Starters
Roasted vegetables
Melon – Ham
Bruschetta
Pink prime boiled beef – Frankfurt style green sauce

Soup
Cream of cauliflower curry soup

Main courses
Seasoned tilapia – white wine sauce – jasmine rice
Stuffed poulard leg – sauce riche – broccoli with almonds – potatoes tossed in butter
Scalloped stuffed cannelloni in cheese sauce

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

30.- € per person
Buffet II

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

Starters
Spicy beef salad
Pulled trout – dill – sour cream
Rocket salad – parmesan shavings – dried tomatoes
Seafood cocktail
Berlin style meatballs with potato salad and Bautz’ner mustard

Soup
Wild mushroom soup – herb oil

Main courses
Königsberg meatballs – creamy potato – beetroot vegetables
Fjord trout with 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 bar
Salad bar with a selection of leaf lettuce and raw vegetable salads
   Butterhead lettuce – sour cream lemon dressing
   Caesar salad
   Various toppings – two kinds of dressings
Bread basket with baguette and bread rolls – two kinds of butter

Starters
Home marinated citric salmon – raw vegetable and wild herb salad – potato cakes
   Goat cheese crème brûlée – grape chutney
   Mediterranean vegetable terrine – octopus – calamari
   Stewed artichoke (Barigoule) – aioli – olives – pecorino cheese

Soup
Berlin style crayfish soup

Main courses
Beef steak from the hip – herb butter – green beans – potato gratin
   Seasoned salmon filet – horseradish sauce – beetroot – parsley potatoes
   Tofu curry – Asian style vegetables – rice

Desserts
   Frappé cappuccino
   Apple and pear crumble – vanilla sauce
   Chocolate terrine – Berry compote

42.- € per person
Buffet IV

Salad bar
Salad bar with a selection of leaf lettuce and raw vegetable salads
Oil and salt bar
Shepherd’s salad
Various toppings – two kinds of dressings
Bread basket with baguette and bread rolls – two kinds of butter

Starters
Steak Tartare – mustard dip – rocket – focaccia
Quail roulade – apple and celery salad
Baked prawn balls – sprout salad
Pickled red mullet – lentils – saffron
Asian style pork knuckle aspic – shiso cress

Soup
Wild herb soup

Main courses
Veal tenderloin with herb paste crust – artichoke vegetables – grilled polenta
Angler fish – beurre danieli – saffron fennel – gnocchi
Tagliatelle – truffle sauce – goat cream cheese – spinach

Desserts
Pousse-café with passion fruit
Toffee mousse – plums
Nougat cake in a glass – port wine pear
Salpicon of exotic fruits

50.– € per person
3 course menu

Menu I

Starter
Creamy tomato soup – basil oil

***

Main course
Corn-fed chickenbreast – snow peas and button mushroom vegetable mix – thyme potatoes

or

Codfish filet – mustard sauce – spinach – potato purée

***

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 – spinach – Pommes dauphine

or

Fried salmon – Swede – Pommes rissolées

***

Dessert
Green apple surprise

39.- € per person
Menu III

Starter
Truffled leek soup

***

Main course
Steak Rossini – truffle jus – duck fois gras – green asparagus – potato bake

or

Saltimbocca of angler fish with honey glaze – bouillabaisse sauce – snow peas – risotto

***

Dessert
Chocolate surprise and coffee

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
Confit pork loin – celery purée – broad beans

or

Poached salmon – leaf lettuce sauce – horseraddish and potato purée – spring onion

***

Dessert
Berlin berry compote – vanilla ice cream

35.- € per Person
Menu II

**Starter**
Marinated salmon – roast potatoes – wild herbs – radish

***

**Intermediate course**
Fried quailbreast – creamy polenta – butter lettuce

***

**Main course**
Rack of lamb – chorizo jus – green beans – rosemary and mint potatoes

or

Fried pikeperch – violet mustard sauce – champagne and cream cabbage – pommes parisienne

***

**Dessert**
Tiramisú – cherries

42,- € per person
Menu III

Starter
Smoked char roulade – black salsify – walnut vinaigrette

***

Intermediate course
Almond and garlic soup – port wine figs

***

Main course
Smoked duck breast – ginger and carrot stock – leek – couscous
oder
Halibut – teriyaki sauce – sweet potato purée – spinach with sesame seeds

***

Dessert
Poached peach – Almond mousse

49.- € per person
BBQ I

Salads
Various leaf salads – two different dressings
Potato salad – pasta salad – cabbage salad
Bread basket: Bread stick – ciabatta – baguette
Flavoured butter – aromatic oils – different types of salt

Soup
Grilled tomato soup – basil

Main courses from the BBQ
Sirloin steak – mustard marinade
Merguez
Chicken drumsticks – marinated chicken breast
Grilled calamari
Burger
Feta cheese in aluminium foil

Side dishes
Baked potatoes – potato bake – Mediterranean vegetables

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

Salads
Various leaf salads – two different dressings
Potato salad – pasta salad – cabbage salad
Bread basket: Bread stick – ciabatta – baguette
Flavoured butter – aromatic oils – different types of salt

Soup
Corn soup – chili

Main courses from the BBQ
Roast beef with different marinades
Salmon in aluminium foil
Marinated chicken breast
Chicken wings
Halloumi

Side dishes
Baked potatoes – green beans – corn cobs

Sauces
Aioli – pesto – tomato chutney – sour cream – curd with herbs
Creamy pepper sauce – tzatziki – ketchup – mayonnaise – mustard

Desserts
Panacotta – strawberry ragout
Crema Catalana
Melon smoothie

32.50 € per person