



SO/BERLIN *Das Stue*

EVENTBROCHURE JULY - SEPTEMBER 2023

"SO/ BERLIN DAS STUE IS A PLACE THAT OFFERS HIGH QUALITY, TRADITIONAL AND CONTEMPORARY DESIGN. IT CREATES A PARTICULAR ATMOSPHERE - LIKE A FRIEND'S LUXURIOUS LIVING ROOM."

PATRICIA URQUIOLA

## SO/ BERLIN DAS STUE FACTS & FIGURES

78 rooms & suites housed in the former Royal Danish Embassy

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

Interior design and artistic direction of public spaces by Patricia Urquiola

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

Condé Nast Traveller Top 20 Hotels Northern Europe 2021

The Casual - dining with an inventive twist on tapas

Stue Bar - welcoming enchanting conversations

Luscious green courtyard terrace for dining and drinks

24-hour Room Service

Bel Etage Salon with 65 m<sup>2</sup> meeting space and private terrace

Private Dining Salon (45 m<sup>2</sup>) full of daylight with one-of-a-kind Zoo views

Three-story historic staircase with library on each floor

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

Gym equipped with latest Technogym® machines

Rooms and suites with direct views on Zoo or Tiergarten Park

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

80 m<sup>2</sup> Penthouse Suite with 30 m<sup>2</sup> terrace

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

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

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

Exclusive entry to Zoo Berlin through the hotel's terrace

Brandenburg Gate - 5 Minutes by car

Airport:

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

# SO/ BERLIN Das Stue

## BEL ETAGE SALON



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

With its almost five meter high ceilings and a 50m<sup>2</sup> terrace, the Bel Etage Salon is both elegant and modern.

### SIZE

Area	65 m <sup>2</sup>
Terrace	50 m <sup>2</sup>
Dimensions	12m x 4.25m x 5m

### CAPACITY

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

### ROOM RENTAL

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



# SO/ BERLIN Das Stue

## PRIVATE DINING SALON



Photographs by Christian Thomas have an atmospheric effect on the Private Dining Salon, which covers a size of 45m<sup>2</sup>. It offers the perfect ambience for exclusive events and dinner for up to 30 guests.

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

### SIZE

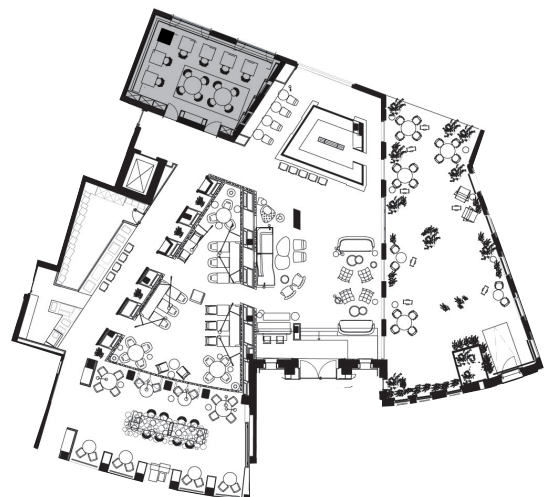
Area	45 m <sup>2</sup>
Dimensions	18.5m x 5.5m x 3.25m

### CAPACITY

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

### ROOM RENTAL

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



# SO/ BERLIN Das Stue

## THE CASUAL RESTAURANT



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

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

### SIZE

Area 85 m<sup>2</sup>  
Dimensions 14m x 9m x 3.25m

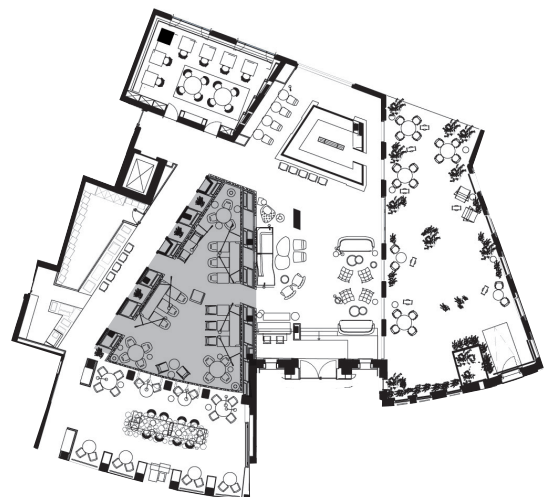
### CAPACITY

À la carte 1 - 8 persons  
Set menu 9 - 45 persons\*

\*40 persons with 4 block tables

### OPENING HOURS

Breakfast	
Monday - Friday	06:30 am - 12:00 am
À la carte	11:00 am - 12:00 am
Saturday & Sunday	07:30 am - 12:00 am
Bank holidays	07:30 am - 12:00 am
Lunch	
Monday - Friday	12:00 am - 03:00 pm
Saturday & Sunday	12:30 pm - 05:00 pm
Dinner	
Monday - Sunday	06:00 pm - 11:00 pm



# SO/ BERLIN Das Stue

## THE CASUAL+ RESTAURANT



The iconic collection of copper pots and pans is decorated with Tom Dixon lights on the ceiling and draped over the central table.

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

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

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

### SIZE

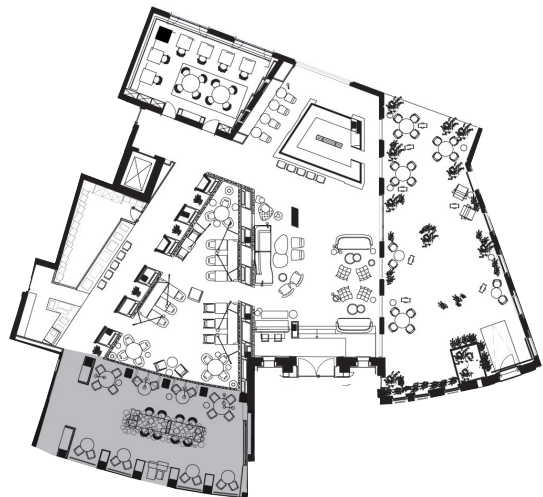
Area	85 m <sup>2</sup>
Dimensions	11.5m x 7m x 3m

### CAPACITY

À la carte	1 - 8 persons
Set menu	9 - 35 persons

### MINIMUM SPEND

1 day (up to 10 hours)	starting from 3,500.00 €
1/2 day (up to 4 hours)	starting from 2,000.00 €



# SO/ BERLIN Das Stue

## STUE BAR AND LOUNGE



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

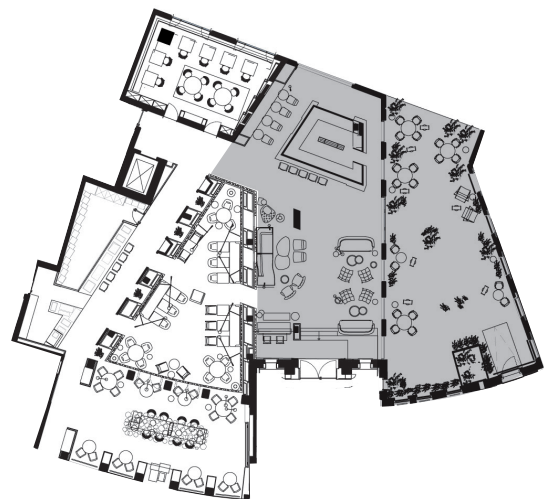
The Stue Bar has a trapezoidal bar and a large terrace. The interior design is characterised by playful sequences of different textures. Carpets have the pattern of traditional Parquet floors, counters and columns are equipped with Copper clad.

### SIZE

Bar & Lounge	160 m <sup>2</sup>
Terrace	130 m <sup>2</sup>

### CAPACITY

Cocktail	200 persons
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# SO/ BERLIN Das Stue

## STUE LIBRARIES



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

### SIZE

Area 64 m<sup>2</sup>  
Dimensions 8m x 3.5m

### CAPACITY

Cocktail 30 people per library

### MINIMUM SPEND

1 day starting from 350.00 €





# SELECTION FOOD & DRINKS

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P 16 COLD & WARM BEVERAGES

# SO/ BERLIN Das Stue

## 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  
Granola with natural yoghurt | honey  
Brown bread | cream cheese | radish | cress 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  
Homemade cake from our own pastry  
Tomato-koka-bread | Parma ham

### AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

100.00 € per person

### 1/2-DAY CONFERENCE PACKAGE

Unlimited soft drinks & juices  
Vitamin water  
Nespresso machine

### COFFEE BREAK

Coffee, tea selection & water  
Orange juice & apple juice  
Fruit selection  
Granola with natural yoghurt | honey  
Brown bread | cream cheese | radish | cress salad  
Tomato-mozzarella-salad | basil

or

Coffee, tea selection & water  
Orange juice & apple juice  
Fruit selection  
Homemade cake from our own pastry  
Tomato-koka-bread | Parma ham

### 2-COURSE LUNCH

(choice of the kitchen)  
incl. water & coffee

### AUDIO VISUAL EQUIPMENT

TV screen, flipchart, pens, notepads & free WiFi

Additional equipment is available on request and for rent.

85.00 € per person

# SO/ BERLIN *Das Stue*

## COFFEE BREAK À LA CARTE SUGGESTIONS

### MORNING COFFEEBREAK

18,00 € per person

Coffee, tea selection & water  
Orange juice & apple juice  
Fruit selection  
Granola with natural yoghurt | honey  
Brown bread | cream cheese | radish | cress salad  
Tomato-mozzarella-salad | basil

### AFTERNOON COFFEEBREAK

18,00 € per person

Coffee, tea selection & water  
Orange juice & apple juice  
Fruit selection  
Homemade cake from our own pastry  
Tomato-koka-bread | Parma ham

### HEALTHY COFFEEBREAK

22.00 € per person

Coffee, tea selection & water  
Orange juice & detox smoothie  
Chia-banana-coconut pudding | berries  
Vegetable bowl | quark with herbs  
Whole grain bread | avocado cream | ricotta | radish

### CANDY BAR

29.00 € per person

Various nuts  
Chocolate  
Wine gummies  
Granola bars  
Popcorn

### ADD ONS

individually bookable (price p.p.)

Detox smoothie	4,50 €
Carrot apple smoothie	4,50 €
Red fruits smoothie	4,50 €
Homemade chocolates	7,50 €
Cupcakes	5,50 €
Oat-Flake-Pops	6,50 €
Nut mix (3 varieties)	8,00 €
Vegan apple crumble	7,00 €
Vegan peanutbutter pie	7,00 €
Vegan potato-courgette-slice	7,00 €

### ADD ONS BERLIN STYLE

individually bookable (price p.p.)

Berlin meatball on the spit	3,00€
Minced meat roll   pickle   onion	4,50 €
Liver sausage sandwich   chives	4,50 €
Mini doughnuts	2,50 €

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## 3 COURSE MENÜ FROM 10 PERSONS

MENÜ 70,00 € per person

### STARTERS

Burrata | marinated varied tomatoes | oregano | basil | balsamic vinegar  
Pasture beef tartar | confit egg yolk | Dijon mustard mayonnaise | wild cress  
Salom carpaccio | tomato spheres | fennel | herbs oil

### MAIN DISHES

Asparagus risotto | strawberry | balsamic vinegar  
Breast of Paderborner corn-fed chicken | fried endive saladhearts | burnt onion  
Fjord salmon fillet with herb crust | fried endive saladhearts | burnt onion

### DESSERT

White chocolate mousse | Granny Smith | chocolate crunch  
Pear tart | vanilla cream | almond

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.

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## 5 COURSE MENÜ FROM 10 PERSONS

MENÜ 108,00 € pro Person

### STARTERS

Burrata | marinated varied tomatoes | oregano | basil | balsamic vinegar  
Pasture beef tartar | confit egg yolk | Dijon mustard mayonnaise | wild cress  
Salom carpaccio | tomato spheres | fennel | herbs oil

### 1. INTERMEDIATE COURSE

cauliflower soup | peanut | lemongrass  
Gratinated goat cheese | yellow beet | salted caramel | orange | blossoms

### 2. INTERMEDIATE COURSE

Tomato | parmesan crunch | fennel | tomato oil | Vene cress  
Pike perch ceviche | avocado | chili | Rock Chives  
Quinoa | tomato | wild broccoli | herbs oil | Vene cress

### MAIN DISHES

mushroom risotto | wild herbs  
Breast of Paderborner corn-fed chicken | fried endive saladhearts | burnt onion  
Fjord salmon fillet with herb crust | fried endive saladhearts | burnt onion

### DESSERT

White chocolate mousse | Granny Smith | chocolate crunch  
Pear tart | vanilla cream | almond

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.

# SO/ BERLIN Das Stue

## FINGER FOOD

### FROM THE LAND

per piece

Medium fried roast beef | crostini  
Dijon mustard mayonnaise | cress 7,00 €

Fried black pudding | apple confit  
fried onions 6,00 €

### FROM THE SEA

per piece

Pike perch ceviche | avocado  
radish | chili 7,00 €

Salmon tartar | tapioca  
carrot | coriander 6,50 €

### FROM THE GARDEN

per piece

Stewed beets tartar | green apple  
13 year old Balsamico 5,50 €

Wrap | grilled vegetables  
goat cheese cream 5,50 €

### DESSERT

per piece

Chocolate waffle | chocolate cream  
caramel 6,50 €

Plum soup  
marzipan | prosecco-espuma 6,00 €

### STUE CLASSICS

per piece

Classic Caesar Salad  
Parmesan | croutons 5,50 €  
with chicken +2,00 €  
with prawn +2,00 €

Berlin meatball | potato-cucumber-salad  
truffle mayonnaise 5,50 €

Curry sausage on a spat  
sweet and savory currysauce 5,50 €

Pulpo | Gochuan mayonnaise | nori 6,00 €

PLEASE NOTE THE MINIMUM PURCHASE OF 10 PIECES PER DISH.  
PLEASE LET US KNOW YOUR CHOICE 7 DAYS PRIOR TO THE EVENT.

# SO/ BERLIN *Das Stue* WINE SELECTION

## SPARKLING WINE CHAMPAGNE

0.75l

Champagne Bollinger Special Cuvée	119,00 €
Champagne Bollinger Rosé	149,00 €
Cava "Relats" Brut Nature Bodegas Recaredo Penedes, Spain	66,00 €
Rosé brut Sektmanufaktur Schloss Vaux, Rheingau, Germany	67,00 €
Manufaktur J. Geiger Prisecco alcohol free - changing per season Aperitif variant from local orchards from the Swabian Alb, Germany	45,00 €

## WHITE WINE

0.75l

Sauvignon Blanc II dry Weingut von Winning Palatinate, Germany fruity, green, very invigorating	42,00 €
Macon Villages Domaine Roux Pere et Fils Burgundy, France powerful, balanced	55,00 €
Riesling dry Weingut Heiligenblut Rhineland, Germany racy, mineral wine with apple and citrus aromas	54,00 €
Weissburgunder & Chardonnay dry Weingut Andres Palatine, Germany stimulating, juicy, floral aroma	48,00 €
Grauburgunder Endinger Engelsberg Kabinett dry Weingut Knab, Baden, Germany local fruits and finely balanced acidity	46,00 €
Lugana - Trebbiano Bulgarnini, Lombardy, Italy fresh & fruity with peach and apricot aromas	42,00 €
Bourgogne Chardonnay Bernard Moreau, Burgundy, France buttery minerality with delicate vanilla tones, perfect use of barrique	90,00 €

## ROSÉ

0.75l

Spätburgunder Rosé Endinger Engelsberg Kabinett dry Weingut Knab Baden, Germany fruity, soft and slightly dry hints of red fruits	46,00 €
Alie - Syrah & Vermentino Frescobaldi Tuscany, Italy summerly tangy, fine citrus and kiwi aromas	54,00 €

## RED WINE

0.75l

Spätburgunder Hand in Hand Weingut Klumpp & Meyer-Näckel Baden/Ahr, Germany puristic, earthy, elegant	54,00 €
Chianti Classico Fattoria Rodano Tuscany, Italy strong, sweet fruit	60,00 €
Chapelle de Potensac Château Potensac Bordeaux, France elegant, powerful tannin	60,00 €
Rioja Crianza - Tempranillo Bodega Gomez Cruzado Rioja, Spain juicy, full-bodied palate pleaser with Spanish temperament	60,00 €
Els Pics - Garnacha, Carinena, Merlot, Syrah Bodegas Mas Alta Priorat, Spain fruity and finely structured powerhouse	54,00 €

## HALF DRY & SWEET WINE

0.75l

Riesling feinherb Bernkasteler Badstube Kabinett Weingut Wwe. Dr. H. Thanisch Mosel, Germany perfect harmonic balance between sweetness & acidity, light and stimulating	65,00 €
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If you have any questions about vintages,  
please contact us.

# SO/ BERLIN Das Stue

## COLD & WARM BEVERAGES

### COLD

#### WATER

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

#### NON-ALCOHOLIC BEVERAGES & JUICES

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

Coca Cola / Light / Zero	0,2l / 4,50 €
Fanta, Sprite	0,2l / 4,50 €
Vitamine Water	0,2l / 6,50 €

Tonic Water	0,25l / 4,50 €
Soda Water	0,25l / 4,50 €
Bitter Lemon	0,25l / 4,50 €
Spicy Ginger	0,25l / 4,50 €
Ginger Ale	0,25l / 4,50 €

#### BEER

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

### WARM

#### COFFEE

Filter Coffee	1l / 9,00 €
Espresso / Macchiato	3,00 €
Espresso Double/ Macchiato	5,00 €
Cappuccino	6,00 €
Latte Macchiato	7,00 €
Cafe Latte	6,00 €
Nespresso machine	pad / 2,50 €

#### TEA SELECTION

White tea	pot / 8,00 €
Green tea	pot / 8,00 €
Black tea	pot / 8,00 €
Herb tea	pot / 8,00 €
Fruit tea	pot / 8,00 €





# SO/ BERLIN DAS STUE CONTACT

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