



CELEBRATIONS & MEETINGS

in the big hotel world



HAVE A GREAT PARTY



Oval Office



Large Ballroom



Shanghai



Bibliothek



Amerikahaus



Spiegelsaal

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DRINKS

APERITIFS	0.1 l	0.75 l
Perrier-Jouët Brut	16.00	98.00
Aperol Spritz	12.00	
Hugo	12.00	
BEER		
König Pilsener, draught	0.30 l	5.00
König Pilsener non-alcoholic	0.33 l	5.00
Shandy	0.30 l	5.00
Erdinger Urweisse strong yeasty note, spicy	0.50 l	6.50
Erdinger non-alcoholic wheat beer	0.50 l	6.50
WINES		
White		
Palatinate white wine Cuvée	0.15 l	6.50
Oliver Zeter, Palatinate	0.75 l	29.00
Château Landonnet	0.15 l	7.50
Entre-Deux-Mers A.O.C. Bordeaux	0.75 l	35.00
Sancerre	0.15 l	13.00
Les Baronnes A.O.C., Henri Bourgeois, Loire, France	0.75 l	65.00
Rosé		
Pinot Noir Rosé	0.15 l	6.50
Salwey, Baden	0.75 l	29.00

Red		
Côtes du Rhône	0.15 l	8.50
Domaine des Capes, France	0.75 l	39.00
Catena Malbec	0.15 l	11.50
Bodegas Catena Zapata	0.75 l	55.00
Rosso & Bianco, Shiraz & Viognier,	0.15 l	11.50
Francis Coppola Winery, Sonoma County, Paso Robles, Lodi	0.75 l	55.00

MINERAL WATER / SOFT DRINKS

Mineral water, carbonated and non-carbonated	0.25 l / 0.75 l	4.50 / 9.00
Apple Spritzer	0.20 l	4.50
Tonic Water	0.20 l	5.70
Bitter Lemon	0.20 l	5.70
Ginger Ale	0.20 l	5.70
Coca-Cola, Coca-Cola Zero	0.33 l	5.00
Fanta, Sprite	0.33 l	5.00

JUICES

Apple Juice	0.20 l / 0.75 l	4.00 / 8.00
Orange Juice	0.20 l / 1.0 l	4.00 / 9.00
Redcurrant Juice	0.20 l / 1.0 l	4.00 / 9.00
Freshly squeezed juices:		
Orange, Grapefruit	0.25 l / 1.0 l	6.50 / 22.00

DRINKS PACKAGE *45.00 euro*

- Mineral water
- Soft drinks
- Apple Juice, Orange Juice
- Coffee, Tea
- Selection of beers
- House red and white wines
- House sparkling wine
- House Champagne + 10,00 euro

up to 4 hours | each additional hour over 4 hours 12.00 euro

BIRTHDAYS & WEDDINGS

BIRTHDAY PACKAGE *120.00 euro*

- 4-course menu or buffet
- Drinks package
- Birthday cake from our pâtisserie
- Menu card, flowers and decorations
- Digestif after the meal

WEDDING PACKAGE *130.00 euro*

- 4-course menu or buffet
- Drinks package with house Champagne
- Wedding cake to your requirements from our pâtisserie
- Menu card, flowers and decorations
- Digestif after the meal

RECEPTION SNACKS *15.00 euro* *3 snacks*

Ideal for a reception before the main meal or at the end of your event.

Our recommendation:

- Salmon tartare with cress and onions
- Hass avocado with red pepper
- Beef fillet tartare with salted capers

Each additional canapé at 5.50 euro

MENUS

3-COURSE-MENU *50.00 euro*

- Cream of tomato soup with basil pesto
- Rump steak from Argentinian grass-fed beef with sautéed pearl onions in green pepper sauce and braised vegetables
- Hamburg red berry fruit jelly with bourbon vanilla ice cream

3-COURSE-MENU *60.00 euro*

- Carpaccio of Argentinian grass-fed beef with rocket pesto and parmesan
- Tender, pink-fried Muscovy duck breast with cranberries and beans in shallot butter
- Nougat cream tarts with cinnamon plums and vanilla ice cream

3-COURSE-MENU *60.00 euro*

- Coconut curry soup with saltwater prawns
- Scottish organic salmon fillet with Asian vegetables from the wok, wasabi sesame, exotic spices and basmati rice
- Three kinds of mango – parfait, mousse and compote

4-COURSE-MENU *60.00 euro*

- Silver salmon tartare with red onions, cucumber salad garnish and mustard-honey-dill sauce
- Essence of the vine tomato
- Truffled corn-fed chicken breast, braised chestnut mushrooms and vegetables
- Elysée ice cream bomb with berry compote

4-COURSE-MENU *70.00 euro*

- Romaine lettuce hearts with mustard dressing, parmesan shavings and marinated prawns with Ligurian olives
- Small bouillabaisse fish soup with North Sea cod
- Veal cheeks with Merlot red wine shallots and creamed savoy cabbage
- Raspberry parfait on amarettini and confit of raspberries

4-COURSE-MENU *80.00 euro*

- Parma ham with two types of Hass avocado and chilli jam
- Porcini mushroom consommé with mushroom confit and quail egg
- Fillet of sea bass, foam of crustaceans with celery and creamed spinach
- White chocolate mousse with compote and blackcurrant sorbet

OUR BUFFETS

HAMBURG BUFFET, REGIONAL *50.00 euro*

- Lettuce hearts with lemon
- Holstein salad with grilled celery, turnips and Italian cabbage
- Pear, bean and bacon salad
- Kiel sprat, halibut and pepperjack mackerel
- Whole Baltic salmon with pepper butter
- Smoked Vierländer duck breast with radish vinaigrette
- Hamburg smoked meat with mustard cucumber relish and spring onion
- Hamburg crab soup with crayfish
- Steak strips from grass-fed beef with mushrooms in green pepper cream sauce
- Pike perch fillet fried in almond butter with creamed kohlrabi
- Stuffed dumplings with cream cheese and chive butter

FROM OUR PÂTISSERIE

- Slices of fresh fruit
- Altländer cherry jelly with vanilla cinnamon sauce
- Baked pudding made with Hamburg sweet butter and cinnamon pastry
- Punch cream with soaked plums
- Vanilla flan with berry confit

MEDITERRANEAN BUFFET *70.00 euro*

- Romaine lettuce hearts with balsamic vinegar dressing, ciabatta chips and parmesan shavings
- Sun-ripened San Marzano tomatoes with mozzarella, cold-pressed olive oil and basil
- “Antipasta alla Romana” - grilled zucchini, fried green asparagus and aubergine gratin
- Vitello tonnato veal with tuna sauce and baked capers
- Silver salmon carpaccio Rocket tips and Fimon olive oil
- Mountain ham with sweet and sour vegetables and ciabatta chips
- Italian vegetable soup with roasted pancetta and herb pesto
- Chicken breast with braised Mediterranean vegetables
- Poulard breast with braised mediterranean vegetables
- Panzerotti with ricotta and Ligurian olive jus

FROM OUR PÂTISSERIE

- Slices of fresh fruit
- Mascarpone amaretto slices with amarena cherries
- Crema catalana with soaked oranges
- Chocolate panna cotta
- Warm pancakes with caramelised apples

FLYING BUFFET *45.00 euro*

FROM THE TABLE:

- Bruschetta with cold-pressed olive oil
- Grain on grain with soused herring and pieces and apple sour cream
- Crostini with spicy Thai beef salad
- Mini wraps with cream cheese and smoked salmon

FROM THE ESPRESSO CUP:

- Potato soup with pumpkin seed oil

STRAIGHT FROM THE OVEN:

- Freshly baked focaccia, various toppings
- Small veal meatballs with pepper mustard
- Chicken skewers with soya and pepper

IN A GLASS FROM OUR PÂTISSERIE

- Panna cotta with raspberries
- Fresh fruit with roasted almonds
- Chocolate mousse with sour cherries

CULINARY JOURNEY 90.00 euro

THEO'S

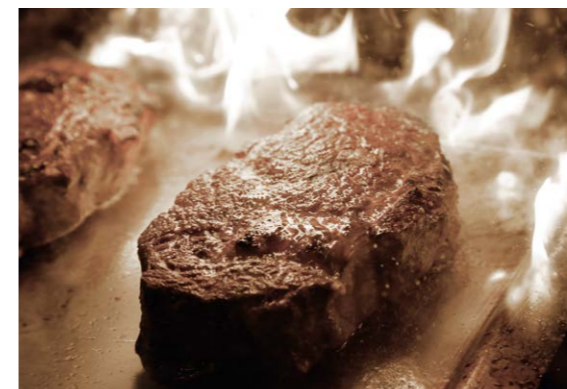
- Caesar salad with anchovy fillet, parmesan and butter croutons
- Roast beef from Uckermärker grazing cattle, carved at the table with THEO'S steak sauce, special spices and truffled mashed potatoes
- New York cheesecake with blueberry confit

PIAZZA ROMANA

- Marinated Hass avocado with Ligurian olive oil, roasted pine nuts and Pecorino al Pepe cheese
- Vitello tonnato
- Classic minestrone with herb-olive pesto
- Grilled prawns with peperonata and roasted garlic
- Sea salt potatoes with rosemary and olive oil
- Panzerotti dough pockets filled with buffalo ricotta, young spinach and sage butter
- Tiramisu

BRASSERIE FLUM

- Haricots verts with tuna, fried potatoes and olive pesto
- Steak tartare with salted capers, grilled leeks and horseradish
- Seafood platter
- Prawns with saffron mayonnaise
- Whole, smoked silver salmon
- Small bouillabaisse fish soup with North Sea cod and saffron
- Boeuf bourguignon – cubes of beef fillet with pepper cream sauce, braised peppers, zucchini, mushrooms and brasserie potatoes
- Crème brûlée
- Chocolate mousse



CONFERENCE PACKAGES

ALL DAY PACKAGE *105.00 euro*

- Provision of the meeting room
- Free high-speed Wi-Fi
- Notepad and biro for all participants
- Screen, projector, flipchart, pinboard, telephone
- Unlimited drinks (mineral water, apple juice) in the room during the conference
- **Lunch:** 3-course menu or lunch buffet of the chef's choice, plus soft drinks, coffee and tea
- **Two coffee breaks:** with coffee, tea and pastries from our pâtisserie

MEETING ROOM INCLUSIVE *40.00 euro*

The perfect package for your board meeting

- Provision of the meeting room
- Free high-speed Wi-Fi
- Screen with transmission option
- Unlimited drinks (mineral water, apple juice) in the room during the conference
- Fruit basket and pastries

groups of 5 or more

BAKERY BREAKFAST *30.00 euro*

- Freshly brewed coffee and a selection of fine teas, fresh orange juice
- Swiss soaked muesli with a range of fruit and grains, crunchy muesli, natural and fruit yoghurt, natural and vanilla quark
- Selection of exclusive jams and honey, various home-made sausage and cheese specialities
- Freshly baked rolls, bread and country butter, croissants, Hamburg pastries
- Bite-sized fruit pieces

groups of 30 or more

CONFERENCE TECHNOLOGY

Some of our technical services. We would be happy to compile an individual package for you based on your requirements. The items marked with* are included in the conference package. The prices stated apply per device and per day including assembly and dismantling.

Lectern	free of charge
Lectern with digital front display	250.00
Podium in the ballroom 11.00 x 4.00 x 0.84 m	free of charge
Podium (not in ballroom), per element 1.00 x 2.00 m	30.00
High-speed Internet (Wi-Fi)	free of charge
Screen (if available in the room)*	free of charge
Screen additional	from 220.00
Dance area, per m ²	25.00
Flipchart including paper and pens	25.00
Pinboard*	25.00
Facilitator's toolcase	60.00
Microphone / button microphone	125.00
Headset with bodyback	175.00
PA system with two floor-standing speaker	150.00
Notebook	180.00
Beamer 4500 ANSI lumens*	420.00
Beamer 7000 ANSI Lumen (in Spiegelsaal only)	750.00
Beamer 7000 ANSI lumens (in ballroom only)	2,500.00
46" preview monitor	250.00
86" monitor on a mobile stand	490.00
Technician per hour (weekdays)	100.00
Technician per day, max. 10 hours	850.00
DSL connection	250.00

EVENT AND CONFERENCE ROOMS

Room	Area m ²	Parliament style/ per- sons	Theater style/ persons	Banquet/ persons	Reception /persons
Large Ballroom	732	357	600	459	650
Grand Foyer	462	–	–	–	500
Large Ballroom with gallery, full	1078	453	1200	873	1100
Altes Land I-IV	217	96	160	144	180
Spiegelsaal I	151	45	90	72	110
Spiegelsaal II	143	45	90	72	110
Spiegelsaal I & II	294	200	280	234	350
Bibliothek	74	18	25	32	51
Kaminzimmer	27	–	–	–	–
Europa	96	42	72	72	90
Hamburg	73	27	42	54	60
Pine Room	110	48	76	72	90
Oak Room	104	48	76	72	90
Amerika Haus	80	33	40	54	66
Shanghai	62	24	36	36	48
Speicherstadt I	85	30	60	54	66
Speicherstadt II	86	30	60	54	66
Speicherstadt I & II	171	72	140	108	140
Boardroom I-III	32	–	–	–	–
Dammtor	21	–	–	–	–
Moorweide	22	–	–	–	–
Rotherbaum	29	12	15	10	13
Pöseldorf	29	12	15	10	13
Oval Office	112	30	50	54	75

OUR HIGHLIGHTS

NEW YEAR'S EVE - THE BIG NIGHT

Celebrate your new year with 5 stars at the Grand Elysée Hamburg. You can look forward to culinary delights and a festive entertainment programme for an unforgettable start to your new year at our legendary New Year's Eve ball in the large ballroom!

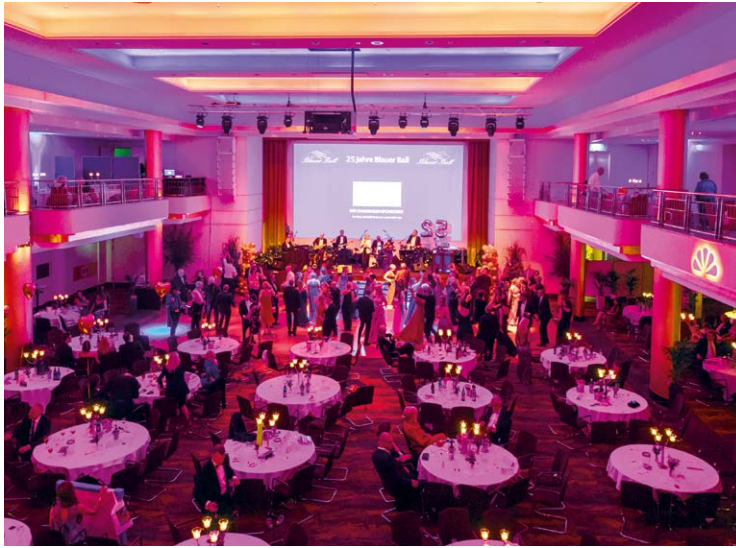
BLAUER BALL – CHARITY BALL

Have fun for a good cause. We donate the proceeds from our popular “Blue Ball” charity event to the children's cancer ward at the University Hospital Hamburg-Eppendorf. An exclusive event with a big heart and a strong tradition!

ELYSÉE BRUNCH

Gourmets can indulge in a lazy Sunday breakfast at the Grand Elysée Hamburg. Our gourmet brunch in the in-house Le Parc is one of the best in Hamburg and everything that brunch fans could wish for. For indulgent Sundays!

FOR YOUR NOTES




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HAMBURG

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