

Ermelerhaus

URBAN VENUE IN BERLIN MITTE

im art´otel berlin mitte

Märkisches Ufer 10
10179 Berlin

Fon: +49 (0)30 - 400 557 630

Fax: +49 (0)30 - 400 557 777

E-Mail: ermelerhaus@artotels.com

artotels.com/ermelerhaus

Dear guests,

Thank you very much for your interest in our Ermelerhaus. We would be delighted if you gave us the opportunity to arrange your private or company festivity for you.

Whether festive or rustic, spectacular or relaxing, from evening events to family celebrations or conferences, our team would be very happy to be at your service in our premises.

On the following pages you will find a range of suggestions to make your event a truly exceptional experience.

We would be happy to make you an individual offer so as to provide you with a sophisticated and appropriate framework for your festivity.

We are looking forward to meeting you very soon in order to advise you on the implementation of your individual ideas.

For questions and information, please feel free to get in touch with us at any time by phone or email.

Ermelerhaus Team

Meeting & Event Coordinator

+49 (0)30 400 557 630

ermelerhaus@pphe.com



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Who we are

art'otel berlin mitte

The gallery-like art'otel berlin mitte is dedicated to Georg Baselitz, one of the most famous contemporary German artists. While staying in Berlin Mitte, guests can admire his original works of art in all guest rooms and public areas. 109 rooms including 14 suites are available in our hotel.

Upside down restaurant & Bar

Our modern Restaurant Factory knows to impress with fresh, international cuisine in a relaxed atmosphere. Moreover, the Factory Bar also serves delicious snacks and cocktails. In summer, guests can enjoy culinary delights in our outdoor lounge.

The listed Ermelerhaus

The palace was built in 1567 in the Breite Strasse, 500 metres from here. The Ermelerhaus was given its name by the tobacco and cloth merchant F.W.Ermeler, who bought the house in 1824. After being sold by the last grandson, Richard Ermeler, in 1914 it passed into the hands of the city of Berlin and became a branch of the Märkisches Museum and after 1945 a Council library. In the mid-sixties it was deconstructed by the city of Berlin at the Breite Strasse and rebuilt in its original form at the present location. Today, the Rococo rooms beautifully renovated in the 90's provide a wonderful location for weddings, anniversaries and other special events.

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Our event packages

“Gold” package € 99.00 per person *

- ~ Reception (including 2 glass of sparkling wine 0,1l, Orange juice, mineral water or Prosecco)
- ~ 3-course menu
- ~ Beverage package for 3 hours
(incl. wine, beer, soft drinks)
- ~ Menu cards
- ~ Place cards
- ~ Decoration
(table ribbon, candle holders, candles)

“Diamond” package € 199.00 per person *

- ~ Reception with finger food (including 2 glass of sparkling wine 0,1l, Orange juice, mineral water or Prosecco)
(fingerfood, 3 pieces per person)
- ~ 4-course menu
- ~ Beverage package for 7 hours
(wine, beer, soft drinks, 2 different long drinks and 2 different cocktails)
- ~ Midnight snack
- ~ Menu cards
- ~ Place cards
- ~ Decoration
(table ribbon, candle holders, candles)

“Gold” coffee package € 15.00 per person (for max. 1 hour)

- ~ 1 piece of cake or tart
- ~ Mineral water, filter coffee, tea

“Diamond” coffee package € 25.00 per person (for max. 1 hour)

- ~ 2 pieces of cake or tart
- ~ Mineral water, filter coffee, coffee specialities, tea

*all packages without room rental. The room rental will be charged additional.

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For cocktail or stand-up receptions

We recommend small culinary delights

Canapés

- ~ Black Forest ham with shallot crème and young leek
- ~ Roast beef with tartar sauce and gherkins
- ~ Smoked salmon with black bread and horseradish
- ~ Marinated black tiger prawns with braised tomato
- ~ Bruschetta with tomatoes, fresh basil and Parmesan cheese
- ~ Tomato mozzarella cheese on rocket salad

Per piece € 5.00

Thank you for understanding that a minimum of 10 pieces is required per type of canapé.

Finger food - savoury and warm

<i>Marinated chicken skewers with sweet-sour sauce</i>	<i>per pieces</i>	<i>€ 3.00</i>
<i>Stuffed potato pie</i>	<i>per pieces</i>	<i>€ 3.00</i>
<i>Mini wraps</i>	<i>per piece</i>	<i>€ 3.00</i>
<i>Black tiger prawns in potato herb crust</i>	<i>per piece</i>	<i>€ 4.00</i>

If you have food intolerance or allergies and would like to learn more about the ingredients, please contact our service personnel when ordering.

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Soups - hot

Cream of tomato soup with croutons and herb sour cream per serving € 5.00

Celery cream soup with smoked salmon per serving € 5.00

Soups - cold

Iced beetroot soup per serving € 5.00

Gazpacho with herb sour cream per serving € 5.00

Finger food - sweet

Chocolate panna cotta per serving € 5.00

Cottage cheese cream on mango ragout per serving € 5.00

Crème brûlée per serving € 5.00

Fruit skewers per 2 pieces € 5.00

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Menu or buffet

Below you will find some creations by our Chef de Cuisine

Soups

Cream of tomato soup with croutons and herb sour cream

~~~

*Gazpacho with herb sour cream*

~~~

Iced beetroot soup

~~~

*Bush tomato consommé with homemade Parmesan ravioli and spring onions*

~~~

Beef consommé with herb crepe and vegetables Julienne

~~~

*Celery cream soup with house smoked salmon*

~~~

Beetroot-potato soup with croutons

Appetizers with meat

Herb beef Carpaccio with rocket salad and Parmesan

~~~

*Vitello tonnato*

~~~

Pink roasted prime boiled beef with mango-chilli chutney

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Appetizers with fish

House-cured salmon on wild herb salad with honey-chilli vinaigrette

~~~~

*Kohlrabi Carpaccio with fried shrimps and passion fruit dressing\**

~~~~

Tuna Carpaccio with mango-chilli dressing

Vegetarian / vegan appetizers

*Anti pasti plate (peppers, zucchini, eggplant, olives, roasted cherry tomatoes,
Port wine shallots, buffalo mozzarella)*

~~~~

*Stuffed avocado with tomato-basil salad*

~~~~

Bush tomato mousse with marinated mozzarella

Intermediate courses

Risotto with smoked salmon

~~~~

*Homemade spinach ravioli with Parmesan foam*

~~~~

Roso of roast lamb on Ratatouille

~~~~

*Mini peppers filled with couscous with marinated rocket salad*

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## *Main courses with meat*

*Roasted pork fillet wrapped in Parma ham on tomato-olive sugo and rosemary potatoes*

~~~~

Corn fed chicken breast with a sage cream cheese filling and Ligurian vegetables

~~~~

*Chicken breast fried in Tempura with strawberry-mango chutney and herb risotto*

~~~~

*Pink roasted fillet of beef on Mediterranean vegetables, potato wedges and a spicy salsa**

Main courses with fish

Roasted gilthead fillet on spinach-tomato vegetables and herbal rice

~~~~

*Crispy fillet of pike-perch on root cream vegetables and dill potatoes*

~~~~

Shark catfish marinated with spinach-tomato pesto on kohlrabi-carrot vegetable and thyme potatoes

~~~~

*Steamed salmon filet with green asparagus and sautéed cherry tomatoes*

## *Vegetarian / vegan main courses*

*Peppers stuffed with couscous salad on tomato sugo*

~~~~

Stuffed Zucchini with goat cheese stuffing and herbal rice

~~~~

*Fried tofu on Ligurian vegetables*

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## Desserts

*Panna cotta with salad of honey melon*

~~~~

Fruit of the season with chocolate fountain

~~~~

*Bavarian cream with a strawberry-mint salad*

~~~~

Creme brûlée

~~~~

*Two types of chocolate mousse with marinated berries*

~~~~

Cheese selection

We would also be happy to fulfil any special requirements you may have that fall outside of our menu/buffet selection.

3-course menu: Appetizer or soup / main course / dessert € 49.00

4-course menu: Appetizer / soup / main course / dessert € 59.00

Buffet 1: 2 appetizers / 1 soup / 2 main dishes / 2 desserts € 55.00

Buffet 2: 3 appetizers / 2 soups / 2 main dishes / 3 desserts € 65.00

All buffets include a salad buffet.

All buffet prices valid for a minimum of 25 persons.

A surcharge of €10.00 per person will be charged for buffets for up to 10 persons.

A surcharge of €6.00 per person will be charged for buffets for up to 25 persons.

If you require the buffet to be topped up after 4 hours, €15.00 per person will be charged.

**The marked dishes are subject to a surcharge of €5.00 per person.*

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The rooms and their prices:

The room rental will be charged as follows.

<i>Upside Down Bar & Restaurant</i>	<i>€ 800.00</i>
<i>Bel Etage (exclusive)</i>	<i>€ 1,500.00</i>
<i>Rosenzimmer</i>	<i>€ 400.00</i>
<i>Vogelzimmer</i>	<i>free of charge</i>
<i>Fechhelmsaal</i>	<i>€ 850.00</i>
<i>Christozimmer</i>	<i>€ 400.00</i>
<i>Ermelerhaus (exclusive)</i>	<i>€ 2000.00</i>

Decoration flat fee:

€ 2.50 charged per person for the house decoration (table ribbon, candle holders, candles)

Menu and place cards:

€ 2.50 per menu card and € 1.50 per place card charged

Cleaning fee:

If flowers of other items have to be removed in the Ermelerhaus, a flat fee of € 75.00 will be charged.

Service fee:

From 1:00am onwards € 29.00 will be charged per waiter per hour.

Evening buffets can be used until 11:00 pm. If you wish to dine longer, we will charge € 29.00 per kitchen staff.

We would like to inform you politely that we also charge 15% of the total sales as a service fee.

We calculate this with the final bill.

Corkage fee:

We charge a corkage fee of €20.00 per bottle of wine or sparkling wine that you bring with you.

We charge a corkage fee of €50.00 per bottle of Champagne that you bring with you.

Set up:

We charge for a set up change 250,00 €

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Ermelerhaus

(Rosenzimmer, Vogelzimmer, Fechhelmsaal, Christozimmer)

The rooms can be combined with each other.

Area per room

29 - 69 m²

Seating in the room

U-shape for 15 - 35 persons

Long tables for 20 - 108 persons

Room	m²	Recep- tion		Long tables
<i>Restaurant Fac- tory</i>	<i>34 m²</i>	<i>28</i>	<i>15</i>	<i>20</i>
<i>Bel Etage (ex- clusive)</i>	<i>185 m²</i>	<i>115</i>	<i>-</i>	<i>108</i>
<i>Rosenzimmer</i>	<i>29 m²</i>	<i>25</i>	<i>-</i>	<i>20</i>
<i>Vogelzimmer</i>	<i>34 m²</i>	<i>20</i>	<i>-</i>	<i>-</i>
<i>Fechhelmsaal</i>	<i>69 m²</i>	<i>60</i>	<i>35</i>	<i>52</i>
<i>Christozimmer</i>	<i>34 m²</i>	<i>30</i>	<i>18</i>	<i>36</i>

