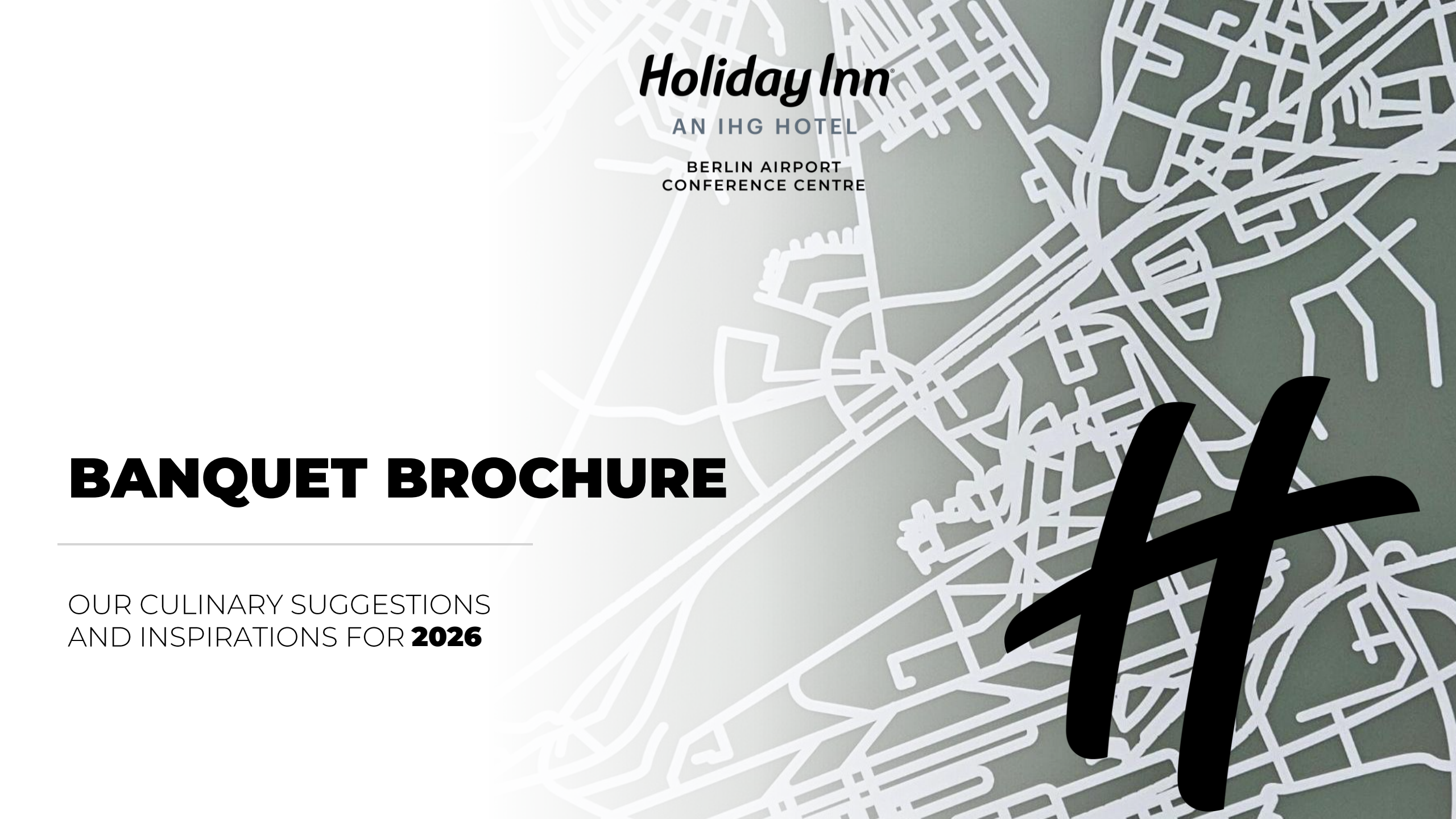




Holiday Inn[®]

AN IHG HOTEL

BERLIN AIRPORT
CONFERENCE CENTRE

BANQUET BROCHURE

OUR CULINARY SUGGESTIONS
AND INSPIRATIONS FOR **2026**



FINGERFOOD

Our finger food buffets are perfect as conversation starters or as a conclusion to your event.



FINGERFOOD

SMALL

Potato-Leek-Soup
Berlin Bread | „Katen“ ham
Horseraddish
Green asparagus salad | Prawn
Aioli
Berlin Currywurst
& Fries
Carrot-Falafel
Mashed chick pea | Shiso
Sweet Focaccia | Apple | Nuts
Evaporated milk
27 € per person

MEDIUM

Potato-Leek-Soup
Berlin Bread | „Katen“ ham
Horseraddish
Green asparagus salad | Prawn
Aioli
Veal | Fermented cale
Berlin Currywurst
& Fries
Carrot-Falafel
Mashed chick pea | Shiso
Sweet Focaccia | Apple | Nuts
Evaporated milk
Puff paste nest
Vanilla cream | Berries
37 € per person

LARGE

Potato-Leek-Soup
Berlin Bread | „Katen“ ham
Horseraddish
Green asparagus salad | Prawn Aioli
Veal | Fermented cale
Berlin Currywurst
& Fries
Corn Wrap | Avocado | Wild herbs
Antipasti
Carrot-Falafel
Mashed chick pea | Shiso
Broccoli | Ginger | Pine nuts
Sweet Focaccia | Apple | Nuts
Evaporated milk
Puff paste nest
Vanilla cream | Berries
47 € pro Person

FINGERFOOD

Bookable from 5 pieces per item

VEGETARIAN / VEGAN

Sourdough | Cottage Cheese | Chili | Cucumber

4,50€

Corn Wrap | Avocado | Wild herbs | Paprika Anti-Pasti

5,00€

Carrot-Falafel | Mashed chickpeas | Shiso

4,50€

Potato-Leek-Soup

4,50€

Broccoli | Ginger | Pine nuts

5,00€

MEAT & FISH

Berlin Currywurst & Fries

5,50€

Veal | Truffles sauce | Pita bread | Fermented cale

5,50€

Burger of bavarian simmental breed | Brioche | BBQ Sauce | Tomato | Melted onion

5,50€

Berlin bread | „Katen“ ham | Horse raddish

4,50€

Marinated crayfishes | Cucumber | Chili | Dill

5,50€

Green asparagus salad | Prawn | Aioli

5,00€

SWEET

Candied fruit skewer | Seasonal fruits

4,00€

Small filled croissants | Light & Dark chocolate | Berries

4,50€

Sweet focaccia | Apple | Nuts | Evaporated milk

4,50€

Puff paste nest | Vanilla cream | Berries

4,50€



COFFEE BREAKS

Starting from 16 € per person

OUR STANDARDS

Lactose free products available

Vegan products

Fruits & Healthy Food

Regional products

Brainfood

Candy Bar



COFFEE BREAKS

16 € per person

MORNING

Sweet curd | Berries | Granola

Organic carrot bread | Cottage cheese
Cress

Fruits | Candy Bar | Smoothie

Bircher muesli | Cranberries

Käse Cheese croissants | Brie | Cow berries

Fruits | Candy Bar | Smoothie

Country bread | Salted cucumber | Chili

Churros | Cinnamon & sugar

Fruits | Candy Bar | Smoothie

Smoked salmon cream | Rye bread | Cress

Small muffins | Chocolate cream

Fruits | Candy Bar | Smoothie

Chia pudding | Mango purée

Sandwich | grilled vegetables

Fruits | Candy Bar | Smoothie



COFFEE BREAKS

16 € per person

AFTERNOON

Chocolate croissant | Double chocolate
Tarte flambee | Onions | Sour cream
Fruits | Candy Bar | Aromatised water

Small country potatoes | diverse filled
Danish pastry | Berries | Apple puree
Fruits | Candy Bar | Aromatised water

Whipped curd | Granola | Raspberry
Country cake | Whipped cream
Fruits | Candy Bar | Aromatised water

Cinnamon bun | Vanilla cream
Focaccia | Mixed tomatoes | Leek
Fruits | Candy Bar | Aromatised water

Pastel de Nata | Powdered sugar
Water melon | Mint | Feta cheese
Fruits | Candy Bar | Aromatised water



Pimp my **COFFEE BREAK**

SWEET

Donuts	Piece	3,00 €
Cookies	Piece	3,00 €
Muffins	Piece	3,50 €
Country cake	Piece	3,50€
Croissants	Piece	3,50 €
Cookies	Bowl	6,50 €

SALTY

Pretzel with salt	Piece	4,00 €
Focaccia with olive oil	Piece	12,00€
Curry Wurst in glas	Piece	5,50€
Small filled potatoes	Bowl	6,00 €
Caesar Salat & Croûtons	Bowl	5,00 €
Sandwiches	Piece	4,50 €

HEALTHY

Hummus & Crisp bread	Piece	3,50 €
Dried fruits & Nuts	Bowl	7,50 €
Vegetable chips	Bowl	6,50 €
Avocado Bread	Piece	4,50 €
Fruit salad	Bowl	4,50 €

Bookable from 5 pieces per item.

Also available without coffee break.



MENU INSPIRATIONS



MENU INSPIRATION

INSPIRATION I

STARTER

Beef tatar of simmental beef

Capers | Shallots | Egg yolk
Mustard | Roasted bread
Wild herbs

SOUP

Tomato essence | Baked basil

MAIN COURSE

Roasted wild broccoli | Peas
Edamame | Pea sprouts

Optional with

Veal filet or Zander filet

DESSERT

Homemade cheesecake

Fruits | Ice cream

INSPIRATION II

STARTER

Grilled Lettuce

Dried tomatoes
Blue cheese | Olive oil
Dried Ham

MIDDLE COURSE

Quenn scallops | Alga | Saffron

MAIN COURSE

Glazed carrots | Mashed celeriac
Black lentils

Optional with

Corn poulard breast or
salmon filet

DESSERT

Layered bisquit
Mascarpone cream | Berries
Basil

INSPIRATION III

STARTER

Berlin potato soup | Sour dough
bread | Whipped butter | Sorrel

MIDDLE COURSE

Roasted Carpaccio | Berry pesto
Walnuts | Goat cheese

MAIN COURSE

Roasted mushrooms | Pumpkin
Pearl barley risotto | Jus

Optional with

Roastbeef oder Black Halibut

DESSERT

Crème Brûlée

PRICE PER PERSON

2 COURSE MENU 38 €

3 COURSE MENU 44 €

4 COURSE MENU 52 €



BUFFET INSPIRATION

Our buffets are available for groups starting from 20 people and can accommodate up to 800 people.

You are welcome to incorporate your own preferences or creative ideas in consultation with our kitchen team.



BUFFET INSPIRATION I

39 €

STARTERS

Roastbeef | Remoulade
Wild herbs

Smoked makarel | Lemon

CONDIMENTS

Sliced white cabbage | Raw
broccoli | Carrot | Bell pepper

Wild herbs | Rocket | Corn salad

Olives | Corn | beet root
Parmesan

Garden cress | Sunflower seeds
Mini tomatoes

Balsamico Dressing
French Dressing
Italianian Dressing

Country bread | Baguette
Butter | Olive oil | Vinegar

SOUP

Mushroom soup
Walnut seeds | Olive oil

MAIN COURSE

Corn poulard | Jus
Gilthead | Olive oil | Dill | Chili

Filled bell pepper | Basmati
Wild rice

Roasted mushrooms
Lemon | Thyme

Spinach dumplins
Baby spinach

DESSERT

Red berry ragout | Vanilla sauce

Fruits | Nuts

Selection of cheese
Grapes | Fruit juice



BUFFETINSPIRATION II

45 €

STARTERS

Veal Vitello | Thuna sauce
Capers

Anti Pasti | Olive oil | Parmesan

Tomato salad
Buffalo mozzarella | Basil

CONDIMENTS

Sliced white cabbage | Raw
broccoli | Carrot | Bell pepper

Wild herbs | Rocket | Corn salad

Olives | Corn | beet root
Parmesan

Garden cress | Sunflower seeds
Mini tomatoes

Balsamico Dressing
French Dressing
Italianian Dressing

Country bread | Baguette
Butter | Olive oil | Vinegar

SUPPE

Carrot-Ginger-Soup
Walnut seeds | Coconut | Parsley

MAIN COURSE

Veal's back | Tomato paste
Sage

Zander filet | Granny Smith
Thyme

Egg plant | Olives | Mushrooms

Broccoli | Mustard crust | Panko

Beet root gnocchi | Carrots

DESSERT

Berry Tiramisu

Fruits | Nuts

Selection of cheese
Grapes | Fruit juice



BUFFET INSPIRATION III

56 €

STARTERS

Herring | Mustard-sour cream-sauce | Dill

Beef carpaccio | Parmesan
Rocket

Hummus | Falafel | Pistacchio

CONDIMENTS

Sliced white cabbage | Raw
broccoli | Carrot | Bell pepper

Wild herbs | Rocket | Corn salad

Olives | Corn | beet root
Parmesan

Garden cress | Sunflower seeds
Mini tomatoes

Balsamico Dressing
French Dressing
Italianian Dressing

Country bread | Baguette
Butter | Olive oil | Vinegar

SOUP

Beef consommé
Root vegetables | Parsley

MAIN COURSE

Ox cheek | Shallots
Red wine

Norwegian salmon | Cane sugar
Lime

Potatoes au gratin | Truffles
Lemon

Grilled seasonal vegetables
Balsamico | Honey

Sweet potatoes | baked in salt

DESSERT

Crème Brûlée | Home style

Fruits | Nuts

Selection of cheese
Grapes | Fruit juice





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CONTACT

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