



Event Portfolio

Bier Genuss



Lindenbräu

am Potsdamer Platz

The right choice for your event

Lindenbräu am Potsdamer Platz

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E-Mail: restaurant@lindenbraeu-berlin.de

Website: www.bier-genuss.berlin/en

Opening Hours: Daily from 11:30 am till 01:00 am

Kitchen is open: Daily from 11:30 am till 11:30 pm



DEAR GUESTS

We are glad that you want to host your festivities at our restaurant. In this event portfolio you find our menu and buffet suggestions which will hopefully meet your approval. If you still have different wishes or conceptions, we will create an individual offer for you with pleasure. Of course, we can arrange a non-binding conversation date for discussing the details. Until then, we hope you enjoy browsing!

Note

Our **buffets** are available **from 35 persons**.

Our **menus** are already available **from 20 persons**.

Please choose **one collective menu**.

Please let us know about your choice, **7 days upfront** at the latest.

Enjoy your event at the **Lindenbräu** at the Potsdamer Square



TABLE OF CONTENTS

Menu Suggestions	4-7
Buffet Suggestions	8-9
The Lindenalm	10-11
Beverage Packages	12
Beverage Flat Rates	12
Restaurant Premises	13
Terms and Conditions	14-17

MENU SUGGESTIONS

Put together your own individual 2- or 3-course menu. Please select a standardized menu for your group.

Menu Prices

The prices for our menus and buffets are calculated on a customer-specific basis depending on the group size, time and season. **From 25 paying guests we grant the 26th person a free place!**

Prices Place- & Menu Cards

We will gladly prepare an **individual place or menu card** for your event. The price per **beverage menu, menu card or place card** is **2,50 € per card**. It is also possible to **combine all of the above cards** into one. The price for that still stays the same (2,50 €).

Allergens & Additives

a = Contains gluten, b = Shellfish, c = Eggs, d = Fish, e = Peanuts, f = Soya beans, g = Milk, h = Nuts, i = Celery, j = Mustard, k = Sesame seeds, l = Sulphur dioxide, sulphite, m = Lupines, n = Molluscs, o = Pine nuts, 1 = Colouring, 2 = with preservatives, 3 = with antioxidant agents, 4 = with phosphate, 5 = with flavour enhancer, 6 = caffeine containing, 7 = with quinine, 8 = with benzoic acid, 9 = with taurine, 10 = with sweetening, 11 = contains a fount of phenylalanine

Cold Starters

Mixed Salad from Lamb's Lettuce and Chicory

with crisp fried ham, cherry tomatoes and walnut-vinaigrette ^{h,3,5}

Fresh Market Salad

with lettuce, tomato, cucumber, onions, radish, hard-boiled egg, pretzel croutons and house dressing ^{a,c,j}

Obatz'da

(homemade savoury cheese spread from Bavaria)
with freshly baked Brezel ^{a,g}

Soups

Cream of Parsnip Soup

with pumpkin seed oil ^{g,h}

Berlin Potato Soup

with or without Kassler ^{a,g,i,l,2}
(Kassler is smoked sold meat)

Beef Broth

with Swabian pasta pockets
and root vegetables ^{a,c,i}



Main Dishes

Crispy Pork Knuckle (approx. 800g)

with bread dumpling slices, sauerkraut and
homemade beer gravy ^{a,c,g,i,j,5}

Roast Pork "Brewery style"

with potato dumplings, sauerkraut
and homemade beer gravy ^{a,i,l}

Braised Beef

with potato dumpling, red cabbage ^{a,i,l}

Escalope "Viennes Style"

with potato-cucumber-salad and cranberries ^{a,c,j,l,3}

"Königsberger Klopse"

(German meatballs)

with potatoes and beetroot salad ^{l,3,5}

Fried Chicken Breast Fillet

with potato wedges, green beans
and pepper cream sauce ^{g,2,3}

Fried Zander with Herb Crust

with parsley potatoes and leaf spinach ^{a,c,d,j,l}

Vegetarian Main Dishes

Tyrolean Cheese Spaetzle

small dumplings with mountain cheese with fried onions ^{a,c,g}

Vegan Potato Noodles

with pointed cabbage and soy cream ^{a,f}

Vegetarian "Maultaschen"

(Swabian pasta pockets)

with fried onions on potato-cucumber salad ^{a,c,g,i,j,l,3}

Desserts

Chocolate and Black Beer Mousse

with sour cherries ^{a,c,g}

Bavarian Cream

with vanilla cream and wild berries ^{c,g}

"Birne Helene"

with vanilla ice cream and chocolate sauce ^g

Viennese Apple Strudel

with vanilla sauce ^{a,c,g,h}





Lindenbräu Delicacies Menu

Enjoy our culinary highlights in a 2- or 3-course menu.

Obatz'da

(homemade savoury cheese spread from Bavaria)
with freshly baked Brezel ^{a,g}

Delicacy Plate

(served on plates in the middle of the table)

Pork knuckle "Berlin style", roast pork knuckle, roast pork, grilled sausages,
meat loaf, dumplings, potatoes, sauerkraut, Brussels sprouts, beer sauce
and 2 cl schnapps per person ^{a,c,g,j,l,2,5}

Viennese Apple Strudel

with vanilla sauce ^{a,c,g,h}

After 25 paying guests **the 26th person gets a free place!**



BUFFET SUGGESTIONS

Our buffets bring you closer to the culinary regions of Berlin, Bavaria and Austria.

Choose between the classic Berlin buffet with Kassler and currywurst, the rustic Bavarian buffet with pork knuckle and white sausages or the Austrian alpine buffet with Wiener Schnitzel and home-made Kaiserschmarr'n.

Please note that we only offer our buffets for groups of 35 people or more. Individual buffet changes are always possible by prior arrangement.

Berlin Classics

Cold Starters

Matjes and pickled herring with "home style" sauce ^{c,g,i,2}

Cheese selection with fig-mustard & grapes ^{g,i,l}

Mixed ham plate ^{3,5}

Potato Salad "Berlin style" with gherkins and apple ^{c,i,l}

Seasonal, substantial garnished salad plate with our house dressing ^j

Bread and bread rolls with herb butter and cream cheese ^{a,g}

Soup

Berlin potato soup ^{a,g,i,l}

Main Dishes

Roast pork "Kassler style" with honey ^l

Berlin curry sausage ^{2,5}

Braised beef in red wine sauce ^{a,i}

Redfish fillet with spinach leaves ^h

Spinach strudel ^{c,g,h,i}

Potato dumplings, potato pancakes and potatoes ^{a,c,l}

Dessert

Forest fruit jelly with vanilla sauce ^{c,g}

Mini-Berliner ^{a,c,g}

(small pancakes)

Rustic Bavaria

Cold Starters

Rustic cold meats with pickles ^{2,5}

“Obatz’dä” (homemade savoury cheese spread from Bavaria)
with fresh lye baked goods ^{a,g}

Spicy beef salad with peppers, red onions and tomatoes ^{2,5}

Homemade potato-cucumber-salad and

Bavarian white cabbage salad ^{j,l,3}

Rustic selection of breads with butter and lard ^{a,g}

Soup

Goulash soup ^{2,5}

Main Dishes

Roast pork knuckle with beer gravy ^{a,i,j}

Roast pork “brewery style” ^j

Munich white sausages with freshly baked Brezel’s and sweet
mustard ^{a,j,2,5}

Goulash from organic beef ^{a,i,j}

Mushrooms à la cream ^{a,i}

Bread dumplings slices, potato dumplings, sauerkraut
and potatoes ^{a,c,g,l,5}

Dessert

Bavarian cream with wild berries ^{c,g}

Viennese apple strudel with vanilla sauce ^{a,c,g,h}

Alpine Buffet “Austrian Style”

Cold Starters

Alpine cheese selection with fig-mustard & grapes ^{g,j,l}

Cold cut roast pork with fresh horseradish ^j

Smoked halibut, trout and mackerel

with honey-mustard-sauce ^{j,2,5}

Seasonal, substantial garnished salad plate
with our house dressing ^j

Rustic selection of breads with butter and lard ^{a,g}

Soup

Bouillon with strips of pancake and vegetables ^{a,c,g}

Main Dishes

Alpine Spare Ribs

“Wiener Schnitzel” (breaded escalope of veal tenderloin) ^{a,c}

Roast pork “brewery style” ^j

Pike-perch fillet fried on the skin served with spinach leaves ^h

Tyrolean cheese spaetzle with fried onions ^{a,c}

Bread dumplings slices, sauerkraut, parsley potatoes
and potato-cucumber-salad ^{j,l,3}

Dessert

Homemade “Kaiserschmarr’n” with stewed plums
and applesauce ^{a,c,g}

Viennese apple strudel with vanilla sauce ^{a,c,g,h}



THE LINDENALM

The Lindenalm is the ideal event space for exclusive rentals for up to 73 guests with its own buffet line.

The probably most urban located alpine hut of the world offers you an authentic mountain experience. Gaze out of the digital windows at the Austrian mountain panorama and in the meanwhile enjoy one of our alpine packages while waiting for the impressive thunderstorm staging.

Of course, the menus and buffets from above are also available in this room.



Alpine Packages



For cozy get-togethers in a relaxed atmosphere, we offer our rich platters set out on the tables in advance, accompanied by suitable drinks.

Snack & Beer Tasting

Alpine Snack Platter for 4 people

with Landjäger, Tyrolean bacon, beer ham, blood and liver sausage, cheese selection, homemade Obatz'da, egg, beer radish, butter and house bread ^{a,c,g,12,3}

Per person 0.2 l each of Hopfinger Bio Naturrüb, Berliner Pilsner, Büble Edelweißbier and Märkischer Landmann ^a

Wine & Cheese

Alpine Cheese Platter for 4 people

with Zillertal mountain cheese, wild flower cheese, soft cheese, homemade Obatz'da, fig mustard, fresh grapes, walnuts, butter and homemade bread ^{a,g,i,l}

Bottle (0,75 L) Chardonnay ^l

Due to the way they are served, our alpine packages are only available for 4, 8, 12 etc. persons available.



BEVERAGE PACKAGES

Choose the right drinks to accompany your menu or buffet.

Small Beverage Accompaniment

one 0,3 L beer ^a, one 0,1 L wine ^l or one 0,2 L non-alcoholic drink with a 0,25 L mineral water and a cup of coffee ⁶ or tea

Medium Beverage Accompaniment

two 0,3 L beer ^a, two 0,1 L Wine ^l or two 0,2 L non-alcoholic drink with a 0,25 L mineral water and a cup of coffee ⁶ or tea

Large Beverage Accompaniment

two 0,5 L beer ^a or half a bottle wine ^l (with 0,75 L) or two 0,4 L Non-alcoholic drinks with half a bottle of mineral water (0.75 L) and a cup of coffee ⁶ or tea

Beer Tasting

Eight 0,2 L beer ^a for tasting our draught beers (2 each of Hopfinger Bio Naturtrüb, Berliner Pilsner, Büble Edelweißbier & Märkischer Landmann)

Aperitif

Prosecco (Brioso) ^l
Aperol Spritz ^{l,7}
Beer-Cocktail ^{a,9}

BEVERAGE FLAT RATES

Book a drinks package and consume as many of the drinks listed below as you like.

Beer

Hopfinger Bio Naturtrüb ^a, Berliner Pilsner ^a, Büble Edelweißbier ^a, Märkischer Landmann ^a, Zwickel ^a, Radler ^{a,2}, various mixed beer drinks ^a, Berliner Weiße ^{a,1}, non-alcoholic Pils ^a, non-alcoholic wheatbeer ^a

Wine

Riesling (Weingut Riffel) ^l,
Chardonnay (Weingut Gebrüder Nittnaus) ^l
Pinot Noir (Johanneshof Reinisch) ^l,
Cabernet Sauvignon (Weingut Pittnauer) ^l
Aperol Spritz ^{l,7}

Softdrinks

Mineral water with and without gas, Pepsi Cola (Zero) ^{1,2,6,10}, Mirinda ^{1,2,3,6,8,10}, 7up ^{2,8}, Spezi ^{1,2,3,6,8,10}, Almdudler ^{2,10,11,a}, apple & orange juice, cherry fruit juice, banana, mango & rhubarb nectar

Coffee & Tea

Cup of coffee ⁶, Espresso, ⁶, Capuccino ^{9,6},
Glass of tea (peppermint, fruit, camomile, green or black tea) ⁶

Bookable for 2, 3, 4 or 5 hours from 20 people.



Ground Floor - Beerlobby: 100 Seats



Ground Floor - Lindenalm: 73 Seats



1. Floor - Panoramaroom: 104 Seats



2. Floor: 182 Seats (156 with Buffet)



Rooftop Terrace: 88 Seats



Beergarden: 228 Seats



RESTAURANT KAPAZITÄTEN

Ob drinnen oder draußen; mitten im Geschehen oder ganz exklusiv – hier finden Sie den richtigen Bereich für Ihre Veranstaltung.

GM Gastromanagement GmbH
Bellevuestr. 3-5, 10785 Berlin
www.bier-genuss.berlin

GTC FOR EVENTS

I AREA OF APPLICATION

1. These terms and conditions of business apply to contract on the hiring of sections, or any parts of the restaurant for the holding of celebration or other events.
2. The subletting or reletting or otherwise use of the premises or sections that extend beyond the consumption of meals and beverages requires the prior written permission of the restaurant.
3. The customer's terms and conditions of business shall only apply if is expressly agreed in writing in advance.

II CONCLUSION OF CONTRACT, CONTRACTING PARTIES, LIBABILITY, STATUTE OF LIMITATION, CONSUMER DISPUTE RESOLUTION

1. The contract is concluded upon the acceptance of the customer's order on the part of the restaurant; these are the contracting parties. The restaurant reserves the right to confirm the booking in writing for the event at its discretion.
2. The restaurant is liable for its duties arising from the contract. Claims on the part of the customer for damages are hereby excluded. Excluded from this are damage causing personal injury, death or endangerment to health that are founded by a culpable or grossly negligent breach of duty on the part of the restaurant, a vicarious agent or representative. Excluded is any further damage that is founded on a culpable or grossly negligent breach of duty on the part of a legal representative or vicarious agent of the restaurant.
3. Claims against the restaurant shall principally expire one year from the statutory commencement of the year. Hereby excluded are claims based on loss of life, personal injury or endangerment to health that are founded on a culpable or grossly negligent breach of duty on the part of the restaurant or a culpable or grossly negligent breach of duty on the part of a legal representative or vicarious agent for the restaurant. Further excluded are further miscellaneous claims that arise through a grossly negligent breach of duty on the part of the restaurant or a culpable or grossly negligent breach of duty on the part of a legal representative or vicarious agent for the restaurant.
4. The company does not obligate to participate in a dispute resolution procedure with a consumer arbitration body.

III SERVICES, PRICES, PAYMENT, OFF-SETTING

1. The restaurant is obligated to render the services ordered by the customer and agreed by the restaurant.
 - a) Buffet offers apply for a standard selection from 35 persons.

GTC FOR EVENTS

b) Menu offers apply for a standard selection from 20 persons. For organisational reasons only one menu per event can be selected without a special agreement. From 40 persons, the selection of two menus is possible insofar as at least 10 people select each menu. The restaurant is to be informed of the selection per menu 5 days prior to the event.

c) All stipulated prices include the statutory VAT. The currently applicable meals and beverage menus shall apply.

2. The customer is obligated to pay the prices agreed for these and any additional services. This also applies to services and expenses of the restaurant to third parties, and particularly to claims on the part of copyright collection agencies. The prices agreed include the applicable statutory VAT.
3. Invoices issued by the restaurant without a due date are to be paid in full within 10 days of receipt. The restaurant may demand the immediate payment of due amounts at any time from the customer. The invoice recipient must have his residence or registered office in the Federal Republic of Germany. Invoices or cost over declarations for later payment will not be shipped to foreign countries.
4. The restaurant has the right upon conclusion of contract or later to request a reasonable payment in advance or security in the form of a credit card guarantee, a down payment or similar.
5. The customer may only offset an undisputed or legally established claim against an invoice from the restaurant.
6. The restaurant accepts payment in cash, or by Master Card, Amex and VISA or payment by direct debit with PIN. Payment via transfer requires the prior permission of the restaurant. The recipient of the invoice must have an address in the German Federal Republic.

IV TERMINATION ON THE PART OF THE CUSTOMER (WITHDRAWAL, CANCELLATION)

1. In the event that the customer should cancel the event, or does not appear at the agreed time, he is obligated to provide lump sum compensation. This is by cancellation up to any including the 14th day prior to the event 35% of the agreed price, by a later cancellation up to the day prior to the event 70%; following this the full price will be owed. The customer is permitted to provide proof that a loss did not occur or a significantly lower amount.

V CANCELLATION ON THE PART OF THE RESTAURANT

1. The restaurant has the right to withdraw from this agreement if the customer should delay payment of the advance fee, down payment or credit card guarantee by longer than 10 days.

GTC FOR EVENTS

2. The right to withdraw for important reasons shall hereby remain unaffected. Such a ground is particularly to be assumed
 - upon force majeure
 - if the customer has booked the event culpably under a misleading or inaccurate information regarding important contractual provisions e.g. the name of the person or purpose of booking the event
 - if the restaurant has a founded reason to assume that the use of the restaurant services may endanger smooth running of the business, the safety or public reputation of the restaurant without this being the responsibility of the owners or organisational area of the restaurant – the purpose of or the event for the use is against the law
 - upon a breach of Clause, no. 2.
3. Delays are to be reported in a timely manner. Seats that remain unoccupied shall be re- allocated following a waiting period of 20 minutes. Seats will then be offered to customers according availability. The provisions of IV apply.

VI AMENDMENT TO THE NUMBER OF GUESTS

1. The final number of guests must be reported one day prior to reservation at the latest, otherwise the originally booked number of persons shall be deemed guaranteed and so invoiced. In the event of an increase of the number of persons the actual number of persons will form the basis of the invoice. The customer is permitted to provide evidence that and to which amount the restaurant saved on expenses through a lower number of guests.
2. In the event of increase of guest, it will be invoiced for the actual number of guests.

VII SUPPLY OF OWN MEALS AND BEVERAGES

1. The customer may principally not bring his own meals or beverages to the event. Exceptions require an agreement with the restaurant in written form. In this case a cover amount will be calculated to cover general costs.

VIII TECHNICAL EQUIPMENT AND CONNECTIONS

1. Insofar as the restaurant procures technical or other equipment at the request of the customer from a third party, this shall act in the name, upon the authority and at the expense of the customer. The customer is liable for the careful treatment and correct return. He exempts the restaurant from all claims arising from third parties from the hiring of this equipment.

GTC FOR EVENTS

2. The use of personal electronic equipment on the part of the customer with use of the restaurant's power supply requires the written permission of the restaurant. Disruptions or damage to the restaurant's technical equipment arising through the use of this equipment shall be charged to the customer insofar as the restaurant is not responsible. The costs for power consumption arising from this use may be invoiced as a fixed amount.

IX LOSS OR DAMAGE TO BROUGHT ITEMS

1. Items brought to the restaurant are at the risk of the customer in the event rooms or in the restaurant. The restaurant assumes no liability for loss, destruction or damage. Excluded from this are claims based on loss of life, personal injury and endangerment to health arising through the grossly negligent breach of a duty of care on the part of the restaurant or a culpable or negligent breach of breach of a duty of care on the part of a legal representative or vicarious agent of the restaurant. In all additional cases in which the storage on the grounds in individual cases represents a contractual-typical duty are excluded from this exclusion of liability.
2. Any own decorating materials are to comply with the fire prevention standards. The restaurant has the right to demand an official verification. If such verification cannot be provided, the restaurant has the right to remove any decoration introduced on the part of the customer at the cost of the customer. Due to any possible damage, the assembly and attaching of items is to be agreed with the restaurant in advance.
3. Introduced items are to be removed immediately following the closure of the event.

X FINAL PROVISIONS

1. Additions and amendments to this contract are required to be in writing.
2. Place of performance and payment is the restaurant.
3. The exclusive legal venue, also for cheque and exchange disputes is the domicile of the restaurant under commercial law. In the event that a contracting party should fulfil the provisions of Sect. 38 para 2 German Code of Civil Procedure, and has no competent legal venue in Germany, the domicile of the restaurant in accordance with commercial law shall apply.
4. In the event that individual provisions of these General Terms and Conditions for Events should be invalid or void, this shall not prejudice the validity of the remaining provisions.

