



BANQUET BROCHURE 2021



A **MAGNICTY** BRAND

Welcome to the Berlin TV Tower!

For 50 years, our visitors have been able to enjoy the view over Berlin on the observation deck or combine the breathtaking 360° panorama with culinary enjoyment in the Sphere revolving restaurant.

Whether for 10 or 200 people, we create the perfect and stylish atmosphere for your event and make anniversaries, receptions, banquets, weddings, birthdays, Christmas parties and other celebrations an unforgettable experience for you and your guests.

A culinary journey through time

You can travel either through space and time or through contemporary history: the elevator takes you upstairs, where you experience the Berlin panorama in the revolving restaurant, then back to the 60s in the heritage building design of the tower or from a bird's eye view through the city's history.

In the past 50 years and before there have been different cooking styles and recipes. We would like to take this up and invite you to a culinary journey through time. On the following pages you will find suggestions and possibilities for your event. We would be happy to prepare an individual offer for you and advise you on realizing your wishes.

Please note that all prices quoted include current VAT and are per person.

For further information or if you have any questions, don't hesitate to contact us by phone or e-mail.



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PREMISES

UPPER FOYER

UPPER FOYER

The upper foyer offers a wide range of facilities to make your event a success. It is the perfect venue to receive guests before going to the top of the Berlin TV Tower or also for presentations and product launches.

PEOPLE

To 200 persons

AREA

200 m²

CATERING

Drinks and cold snacks

SERVICE PERSONNEL

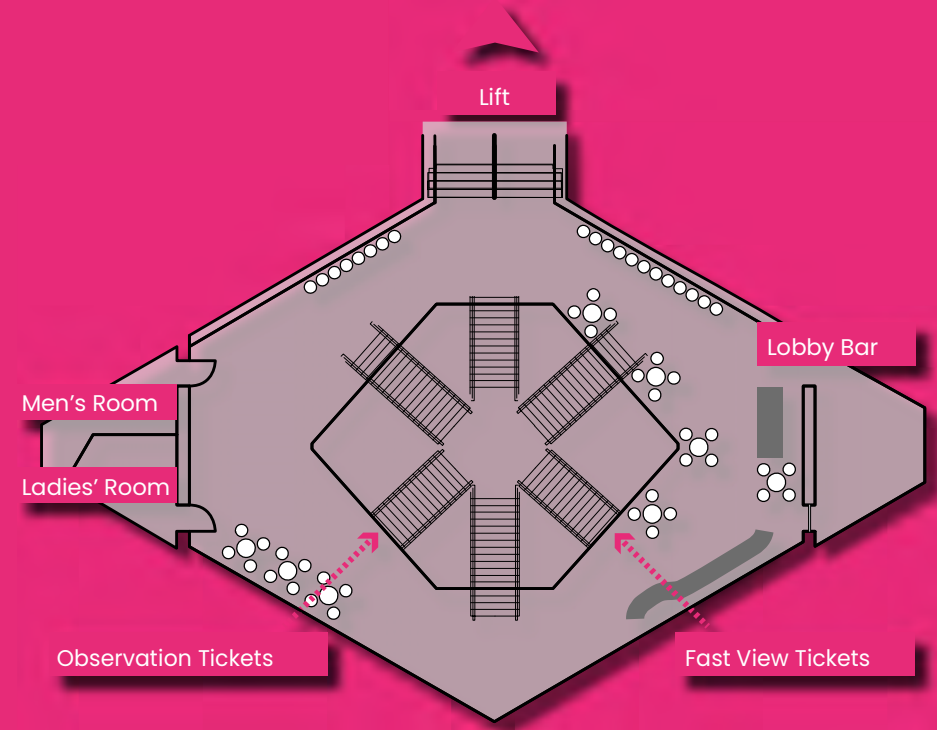
On site

POSSIBLE TECHNICAL CONSTRUCTIONS

Stage | Lectern | Speaker | Microphone

EQUIPMENT OPTIONS

Up to 10 bar tables
Seating for up to 30 people



OBSERVATION DECK

OBSERVATION DECK WITH BAR 203

With its impressive 360° panorama, the observation deck of the Berlin TV Tower offers a breathtaking bird's-eye view of Berlin. Receptions, after work gatherings or press events can be held on the observation deck, which also houses the Bar 203.

You will find relevant information on the key sights of Berlin in display panels, available in different languages (German, English, French and Spanish).

PEOPLE

Up to 120 people on the entire observation deck / up to 60 people at Berlin's highest bar

AREA

226 m²

CATERING

Drinks | Snacks or finger food buffet

SERVICE PERSONNEL

On site

POSSIBLE TECHNICAL CONSTRUCTIONS

Stage with/without seats | Microphone | Loudspeaker system

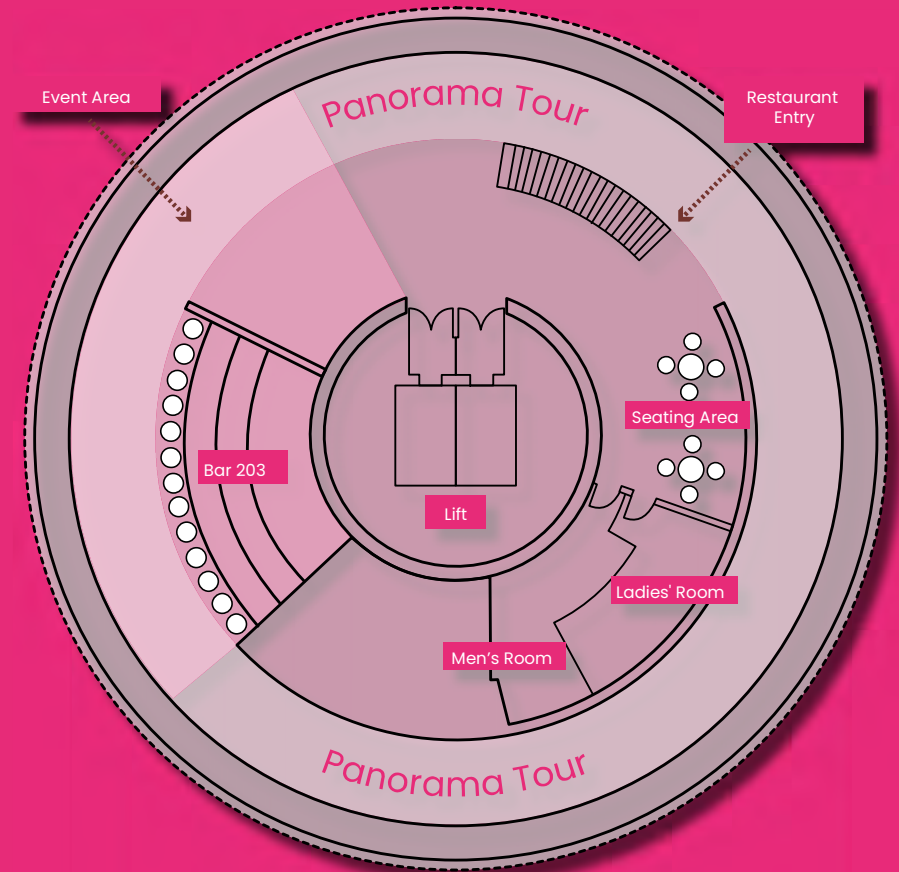


EQUIPMENT OPTIONS

Up to 14 bar tables

Seating for up to 30 people
(conference seating)

Wedding seating for up to 30 people



RESTAURANT SPHERE

SPHERE - REVOLVING RESTAURANT

Impress your guests with a culinary "city tour" 207 m above the rooftops of the capital. Your guests can relax on the comfortable chairs and take in the unique ambience. The mix of modern design and retro chic, a "starry sky" on the ceiling and musical accompaniment on the piano create the very special flair in this unique restaurant.

The revolving restaurant is the perfect setting for company parties, business lunches, Christmas parties, supporting programmes for trade fairs and conventions, or for private parties and wedding dinners.

PEOPLE

200 seats at 40 tables | maximum 8 persons per table

SPECIAL NOTE

Tables permanently mounted on a rotating ring

CATERING

À la carte | Menu or Buffet

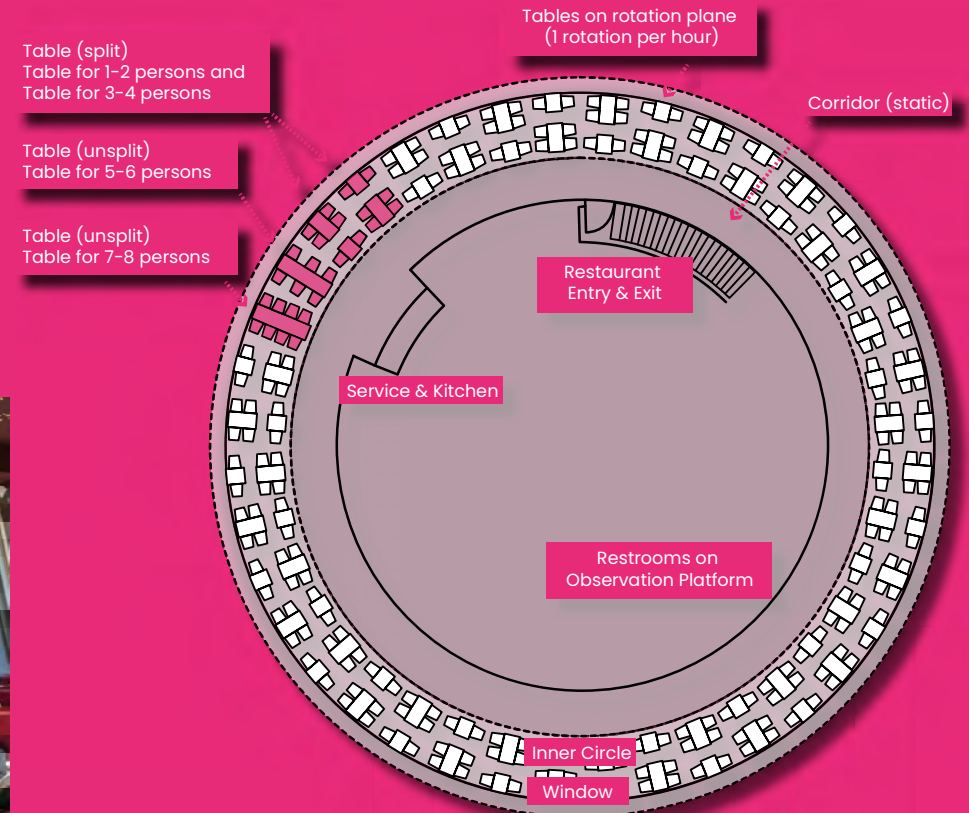


OTHER

Permanently installed equipment such as piano and loudspeaker system can be used

EQUIPMENT OPTIONS

Table linen and menu cards



FOOD & BEVERAGES

BREAKFAST

OUR BREAKFAST SELECTION

TOWER BREAKFAST

Spelt & whole-grain bread | Wheat rolls

Reblochon de Savoie | Salami Milano | Mortadella |
San Michele ham | Smoked salmon

Selected jam | Honey

Coffee smoothie

Fresh fruit

€ 17.50 / person

VEGAN BREAKFAST

Spelt & whole-grain bread

Avocado spread | Avocado slices | Tomato | Pickled peppers |
Chickpea cream | Bulgur salad with paprika

Selected jam | Soy yogurt

Coffee smoothie

€ 15.50 / person

POWER-BOWL
Homemade granola | Seasonal berries |
Selected nuts | Raisins | Chia seeds

€ 9.50 / person

OPTIONAL WITH
Soy milk | Soy yogurt | Fresh milk | Natural yogurt

ORGANIC SCRAMBLED EGGS

€ 7.50 / person

OPTIONAL WITH
Seasonal mushrooms
Norwegian salmon
Fresh tomatoes

FROM 9:00 / 10:00 AM TO 11:30 AM



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN



MENUS



MENU I

STARTER

Beef carpaccio with truffle cream and rocket



MAIN

Fried Müritz zander fillet with mustard sauce |
Potato ragout and cucumber salad



DESSERT

Coconut panna cotta with mango compote



€ 42.00 / person

MENU II

STARTER

Salmon duo (tartare and terrine) with frisée salad |
Avocado and honey mustard sauce



MAIN

Mangalitsa pork medallion with truffled leek |
Spaetzle and liquorice jus

DESSERT

Ginger-lime ice cream with cheesecake and raspberries



€ 42.00 / person



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

VEGGIE & VEGAN



VEGETARIAN MENU

STARTER

Red rice quinoa patties with avocado and chilli sauce



MAIN

Potato balls filled with regional vegetables on tomato chutney



DESSERT

Chocolate cake with berries and vanilla ice cream



€ 39.00 / person

VEGAN MENU

STARTER

Colorful falafel bowl with wild karachi and beetroot sesame vinaigrette



MAIN

Sweet potato curry with coconut-peanut sauce and basmati rice



DESSERT

Plucked lemon wreath with carrot marzipan | sweet and sour carrot | Oranges and soy yogurt



€ 39.00 / person



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

3 COURSE MENU
(starter, main, dessert)

€ 42.00 / person

4 COURSE MENU

€ 48.00 / person

AVAILABLE MARCH TO JUNE

SOUP

Wild garlic foam soup
with chicken balls and herb baguette

STARTER

Mozzarella salad
with cocktail tomatoes | fresh basil and vinaigrette



MAIN COURSE

Pink roasted saddle of veal
with cauliflower florets | Breadcrumbs butter and rosemary potatoes
with a green pepper cream sauce



OR

Salmon medallions fried on the skin
with mashed potatoes and spring leeks | colored bell peppers |
caramelized pecans with a lime butter sauce



OR

Asparagus ragout
with parsley potatoes



DESSERT

Café au lait crème
with apple jelly cubes and amaretti



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

3 COURSE MENU
(starter, main, dessert)

€ 39.00 / person

4 COURSE MENU

€ 45.00 / person

AVAILABLE JULY TO SEPTEMBER

SUMMER MENU

SOUP

Cold cucumber soup
with mint and prawns



STARTER

Chicken breast fillets
in a lime, coriander, garlic and oil marinade
on sweet potato slices



MAIN COURSE

Parrotfish fillet
on chickpeas with crab and lobster sauce



OR

Corn chicken breast
wrapped in Parma ham with lemon pepper |
Ratatouille | Port wine sauce and basmati rice



OR

Red rice quinoa patties
with avocado and chilli sauce



DESSERT

French burned cream
with Tahitian vanilla and strawberry salad



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

3 COURSE MENU
(starter, main, dessert)

€ 45.00 / person

4 COURSE MENU

€ 51.00 / person

AVAILABLE SEPTEMBER TO
DECEMBER

SOUP

Soup from Hokkaido Pumpkin
with coconut milk | ginger | bread croutons

STARTER

Boiled beef aspic
with green herb mousse and mushroom leaf salad



MAIN COURSE

Pink roasted back of young beef
with princess beans | potato gratin and red wine jus



OR

Fried pikeperch fillet
on mushrooms and balsamic sauce with wide noodles

OR

Potato and spinach quiche with fresh goat cheese



DESSERT

Zabaionecrème
with orange and apricot ragout



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

3 COURSE MENU
(starter, main, dessert)

€ 45.00 / Person

4 COURSE MENU

€ 51.00 / Person

AVAILABLE DECEMBER TO MARCH

WINTER MENU

SOUP

Stew of green peas
with smoked meat



STARTER

Smoked duck breast on baked apple salad
with macadamia crumble | Corn salad with a bacon dressing



MAIN COURSE

Lamb hip
fried in the oven with rosemary | Orange chicory
and napkin dumplings

OR

Salmon steak
on French lentils | young spinach leaves
and a Noilly Prat sauce with tomato risotto



OR

Pumpkin gnocchi
with lemon thyme and rocket



DESSERT

Mulled wine Panna Cotta and winter fruits



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

STARTER BUFFET

Bulgur salad
with vegan sausages



Boiled veal in broth
with an egg and shallot vinaigrette



Salmon duo (tartare and terrine)
with Frisée salad | avocado and a honey mustard sauce

Lettuce | Tomatoes | Cucumber | Carrots | Bell peppers |
Balsamico dressing



SOUP (SERVED AT THE TABLE)

Vegan tomato soup with rice



MAIN COURSES (SERVED AT THE TABLE)

Beef cheeks from the „Freesisch Ochs“
with braised carrots | pumpkin seed oil and
potato noodles

OR

Fried Havel pikeperch
with crayfish | white wine sauce and herb rice



OR

Sweet Potato Curry
with a coconut and peanut sauce



DESSERT BUFFET

Plucked lemon wreath
with carrot marzipan | sweet and sour
Carrot | Oranges and soy yogurt



Selection of fresh fruits
and berries with vanilla sauce



„Berliner Weisse“ jelly dessert
with woodruff and berries



€ 51.00 per person



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

STARTER BUFFET

Two kinds of hummus
with croutons | rocket and toasted sesame seeds



Vegan "grilled chicken" and bell pepper bowl
with beetroot and sesame vinaigrette
(vegan soy-based chicken)



Salmon carpaccio
with green pepper and a lime cream
Goat cheese on wild herb salad
with caramelized walnuts and pear



SOUP (SERVED AT THE TABLE)

Ginger carrot soup with mascarpone foam
and orange fillets



MAIN COURSES (SERVED AT THE TABLE)

Sauerbraten of willow ox with pearl onions |
glazed carrots and potato noodles

OR

Grilled salmon steak on tomato and fennel
with vanilla mashed potatoes



OR

Filled potato ball gnocchi
with regional vegetables on tomato chutney



DESSERT BUFFET

Cheese selection
with pecan bread
and fig chutney



Poppy seed tiramisu
with raspberry sauce



Vegan coconut milk rice
with strawberry sauce
and fresh strawberries



€ 53.00 per person



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN



Vegan cauliflower wings with guacamole



€ 3.00 per person

Baked prunes in bacon



€ 3.00 per person

Vegan crepe roll with herb dip



€ 5.00 per person

Vegetarian antipasti rolls



€ 5.00 per person

Tortilla, couscous and spinach rolls



€ 5.00 per person

Beetroot falafel tahini



€ 5.00 per person

Praline of porc knuckle with mustard jelly on a pear, bean and bacon salad



€ 7.00 per person

Beef aspic with green herb mousse



€ 7.00 per person



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

Lemon and thyme cream tartlets



€ 3.50 per person

Vegan coconut milk rice with strawberry sauce



€ 3.50 per person

Vegan tiramisu



€ 4.00 per person

Light biscuit bar covered with a mixture of nuts and cranberries



€ 5.00 per person

Pineapple fruit skewer | Kiwi and melon



€ 5.00 per person

Crème brûlée on a pecan brownie



€ 7.00 per person



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

1 piece of cake or pie with a pot of coffee or tea

€ 9.50

Cherry flakes cream cake

Seasonal fruit cake

Baked cheesecake

Apple pie

Black Forest cherry cake

Original key lime pie

Carrot cake

Alabama chocolate cake

We reserve the right to change the cake assortment.



LACTOSE FREE



GLUTEN FREE



VEGAN



VEGETARIAN

POWER DRINKS

A selection of refreshing smoothies 0,24 Fl € 7.50

APERITIF

„Aperol Spritz“ - Aperol | Prosecco | Soda 0.2 l € 7.50

„Tower Kick“ - Belsazar Vermouth | Tonic Water 0.2 l € 9.50

„Gin Tonic“ - Bombay Sapphire Gin | Tonic Water 0.2 l € 10.50

SPARKLING WINE

Cuvée "Berliner Fernsehturm" | Chardonnay 0.1 l € 6.50

dry | medium dry 0.75 Fl € 41.00

Bouvet Crémant de Loire | Brut or Rosé Brut | France

SOFT DRINKS

Spreequell sparkling mineral water | classic | medium | natural 0.25 Fl € 3.50

Coca Cola | Coca Cola light | Fanta | Sprite 0.75 Fl € 7.50

Schweppes Tonic Water | Ginger Ale | Bitter Lemon 0.2 Fl € 3.50

Proviant Berlin organic lemonade | OSTMOST juice spritzer 0.2 Fl € 3.50

Fruit juices and spritzers 0.33 Fl € 4.50

BEER

Berliner Kindl Jubiläums Pilsener 0.21 l € 3.50

ZWICKEL Kellerbier (unfiltered) 0.3 l € 4.20

Clausthaler Classic alcohol free 0.33 Fl € 4.20

Schöffelhofer wheat beer | alcohol free 0.5 Fl € 5.80

Berliner Weisse - with raspberry or woodruff syrup 0.33 Fl € 4.20

COFFEE & CHOCOLATE

Café Crème | Cappuccino | Chococcino | Café au Lait | Latte Macchiato - cup cup € 4.00

TEA

Mint | Chamomile | Green tea | Ginger-lemon | Fruit tea | Frisian black tea | Darjeeling pot € 4.50

BEVERAGES

OUR BEVERAGE PACKAGES

BASIC (UP TO 2 HOURS)

House wine (white/red) | beer | soft drinks as well as coffee and tea of your choice

€ 27.50

STANDARD (UP TO 3 HOURS)

House wine (white / red) | beer | soft drinks as well as coffee and tea of your choice

€ 32.00

PREMIUM (UP TO 5 HOURS)

Standard beverage package including sparkling wine at arrival

€ 46.00

EXTENSION OF THE BEVERAGE FLAT RATE

Standard and Premium per started hour and person

€ 9.00



EVENTS

ART & CULTURE IN THE TOWER

EVENTS

For our guests we regularly bring great acts to the highest place in the city and thus create carefree and unforgettable experiences. Our varied program includes musical highlights such as soul nights, swing and jazz concerts, readings and book presentations, as well as live events for the whole family.

The observation deck is a spacious area equipped with the latest sound technology, perfect for after work events with a DJ, sports or dance courses and other presentations. Selected creative workshops & tastings are particularly popular with groups and therefore ideal as incentives. From photography, painting, tape art to yoga and fitness or even bar culture, there is something for everyone. Changing exhibitions on the different levels of the tv tower are intended primarily to offer Berlin artists a platform and ensure the cultural diversity in the tower.



CREATIVE WORKSHOPS



AFTER WORK PARTIES



LIVE MUSIC EVENTS



EXHIBITIONS & OPENING DAYS



CONCERTS

EVENTS

CIVIL WEDDINGS

The best view of Berlin awaits you when you start your “most beautiful day in life” in Germany’s tallest building, the Berlin Television Tower.

We are happy to reserve our bar area for your wedding celebration at a height of 203 m.

This area is exclusively available to you and your guests for one hour. After the ceremony, we offer you the opportunity to enjoy the fantastic view of your future together at a wedding reception 21 steps higher in our revolving restaurant Sphere at 207 m.

We would be happy to support you with a tailor-made concept.

THE FOLLOWING SERVICES ARE INCLUDED IN OUR PACKAGE:

„The exclusive, one-hour use of our Bar 203 for up to 30 guests
one glass of champagne per person“

OUR PERSONAL WEDDING GIFT:

Free entry for the bride and groom on the first wedding day including a glass of sparkling wine per person at our bar 203 and free entry to the observation deck of the Berlin TV tower.

PACKAGE PRICE € 2.800,00

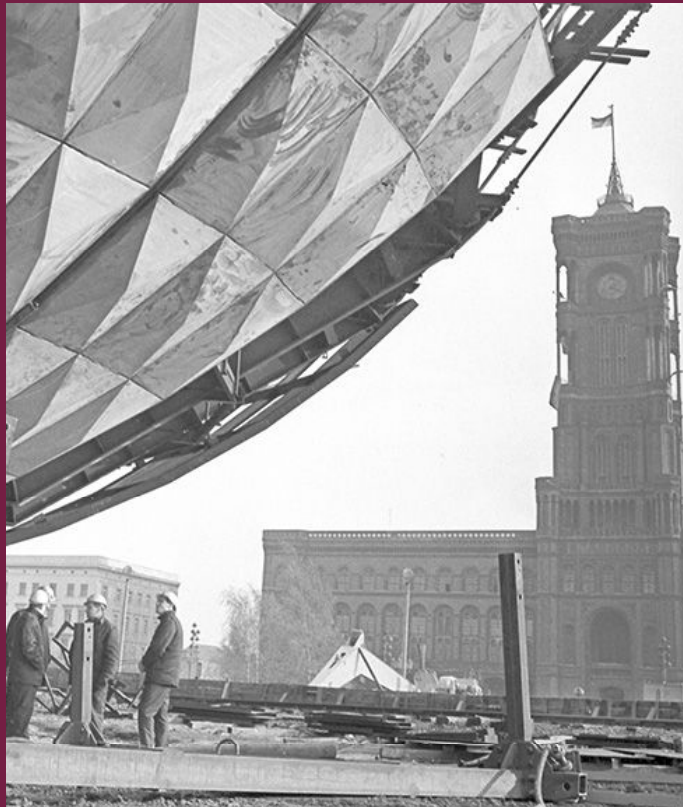


HISTORY

THE TOWER BACK THEN

PLANNING OF THE TOWER

In the early 1950s, the German Democratic Republic planned to build a new facility in Berlin intended primarily for the broadcast of GDR television program. Initially, a location in the „Müggelbergen“ hills in the southeast of Berlin was considered. After ancillary buildings had already been built there, the Ministry of the Interior determined that the transmitter would be in the approach path of the planned Schönefeld airport.



CONSTRUCTION OF THE TOWER

In the 1960s, the GDR government had the television tower built at its current location, not least to demonstrate the strength and efficiency of the socialist system. The original design of the slender, ascending tower comes from the GDR architect Hermann Henselmann. The ball of the television tower was supposed to remind of the Soviet Sputnik satellites and shine in red, the color of socialism. There was only one possible method for building the tower: the so-called climbing construction. The inner steel frame always grew a little faster than the outer concrete shaft that was built around the steel frame.

Mounting the sphere at a height of 200 m gave the engineers a lot of headache. First of all, the load-bearing steel frame of the sphere was prefabricated on the ground. The segments were lifted up with cranes and attached to the ring-shaped platform that forms the final section of the concrete shaft.



THE BERLIN TELEVISION TOWER – WORLD FAMOUS, HISTORICAL ARCHITECTURE AND A UNIQUE VIEW!

OPENING	3 October 1969
CONSTRUCTION PERIOD	1965 – 1969
MOSTE RECENT RENOVATION	2013
ELEVATORS	2 – speed: 6 m/s
DURATION OF THE ASCENT	Approx. 40 seconds
TOTAL HEIGHT	368 m
SPHERE CIRCUMFRENCE	32 m
TOWER BASE DIAMETER AT GROUNDLEVEL	32 m
TOTAL NUMBER OF GUESTS PERMITTED IN THE SPHERE	320 people
AT 207 METERS ABOVE SEA LEVEL	Revolving Restaurant SPHERE
AT 203 METERS ABOVE SEA LEVEL	Observation deck with 60 panorama windows and Bar 203
SPHERE – REVOLVING RESTAURANT	Approved for a maximum of 200 people, 40 divisible tables (for up to 8 persons) The ring on which the tables are permanently mounted can turn one to two times per hour on its own axis.
OBSERVATION FLOOR WITH THE “BAR 203”	Approved for a maximum of 120 people, 60 of them in the bar area 360° tour with city plan legends. Our observation deck with bar 203 and the revolving restaurant Sphere are pleasantly air-conditioned in summer.



USEFUL INFORMATION

DEPOSIT & CANCELLATION



DEPOSIT

DEPOSIT	PAYMENT DATE BEFORE THE EVENT
80% of all services ordered	4 weeks before the start of the event

The basis for the calculation is the number of people indicated in the contract.

CANCELLATION POLICY	PERIOD OF TIME BEFORE EVENT	CANCELLATION FEES
Groups with booking of gastronomic services	> 4 Weeks	free
	3 Weeks	30%
	2 Weeks	50%
	< 1 Week	80%

Groups without booking of gastronomic services

Free - 1 week before event

OPENING HOURS

MARCH TO OCTOBER

Every day from 9 am to 11:30 pm

NOVEMBER TO FEBRUARY

Every day from 10 am to 11:30 pm

LAST ASCENT TO THE OBSERVATION DECK

At 11.00 pm

RESERVATION OFFICE OPENING HOURS

Monday to Friday: from 9 am to 7 pm
Saturday: from 9 am to 5 pm

Please inform yourself about possible changes on our homepage: www.tv-turm.de/en

INTERNET ACCESS

Free Wi-Fi is available in the entire Berlin Television Tower.

THE BERLIN TELEVISION TOWER APP
SIGHTSEEING APP

Discover Berlin from above with the Berliner TV Tower Sightseeing App: download via Google from Google Play and the App Store!

HOW TO FIND US

The best way to reach the Berlin TV Tower is by public transport. The entrance to the Tower is directly opposite Alexanderplatz station, exit Gontardstraße.

We recommend choosing public transport to reach the Berlin TV Tower.

ARRIVAL BY CAR

For visitors to the Berlin Television Tower, there is an underground car park at Alexanderplatz as well as other parking facilities in the area.

ADDRESS

TV-Turm Alexanderplatz
Gastronomiegesellschaft mbH
Panoramastraße 1A
10178 Berlin





Managing Directors authorised
to represent the company:

Court of registration:
Registration number:
VAT ID number:

Competent supervisory authority:

Photo credits

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