



# STADTBAD ODERBERGER

EVENT LOCATION :: CONFERENCES :: CONCERTS :: PARTIES





„Stadtbad Oderberger Straße“ is a truly unique event location, ideal for conferences, concerts, parties, foto shoots and private celebrations. The former public baths were first built in 1902 and their interior constitutes a spectacular architectural and historical backdrop for any event.

Available for rent are:

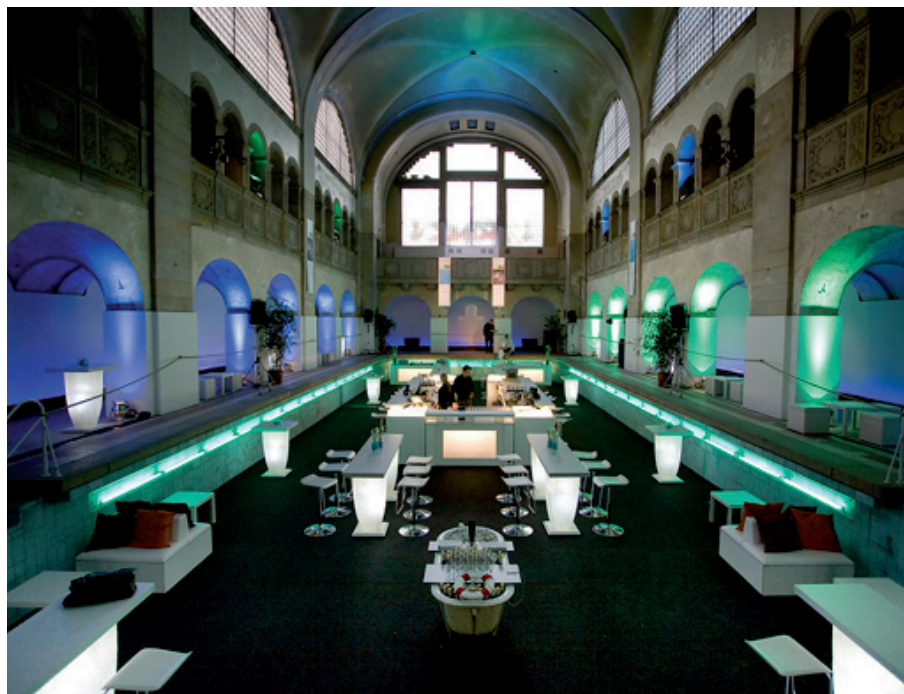
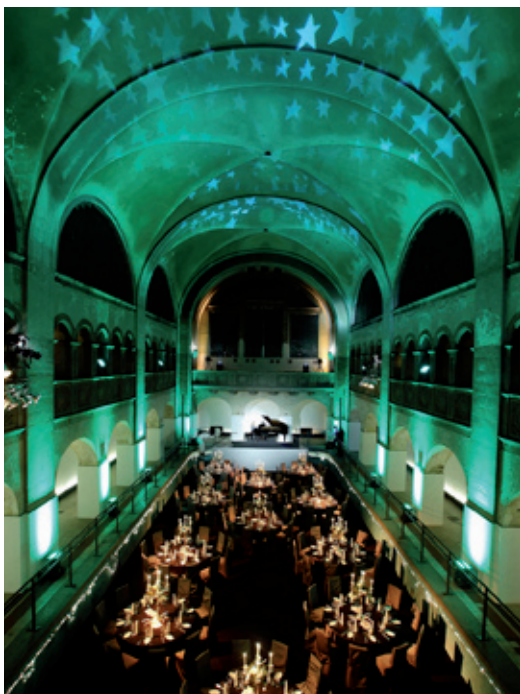
- :: main hall including the former swimming pool basins (484 m<sup>2</sup>, ceiling height 13 m)
- :: two side wings with approx. 150 m<sup>2</sup> each

In this brochure you will find information about the facilities, catering options and prices. For an individual quote, please contact Kathrin Bergmann.

**Contact:**

Kathrin Bergmann  
F&B Managerin Restaurant „Die Schule“  
T 030 7800 89 551  
[kathrin.bergmann@gls-sprachenzentrum.de](mailto:kathrin.bergmann@gls-sprachenzentrum.de)  
[www.gls-restaurant.de](http://www.gls-restaurant.de)

## BANQUETTES AND EVENTS



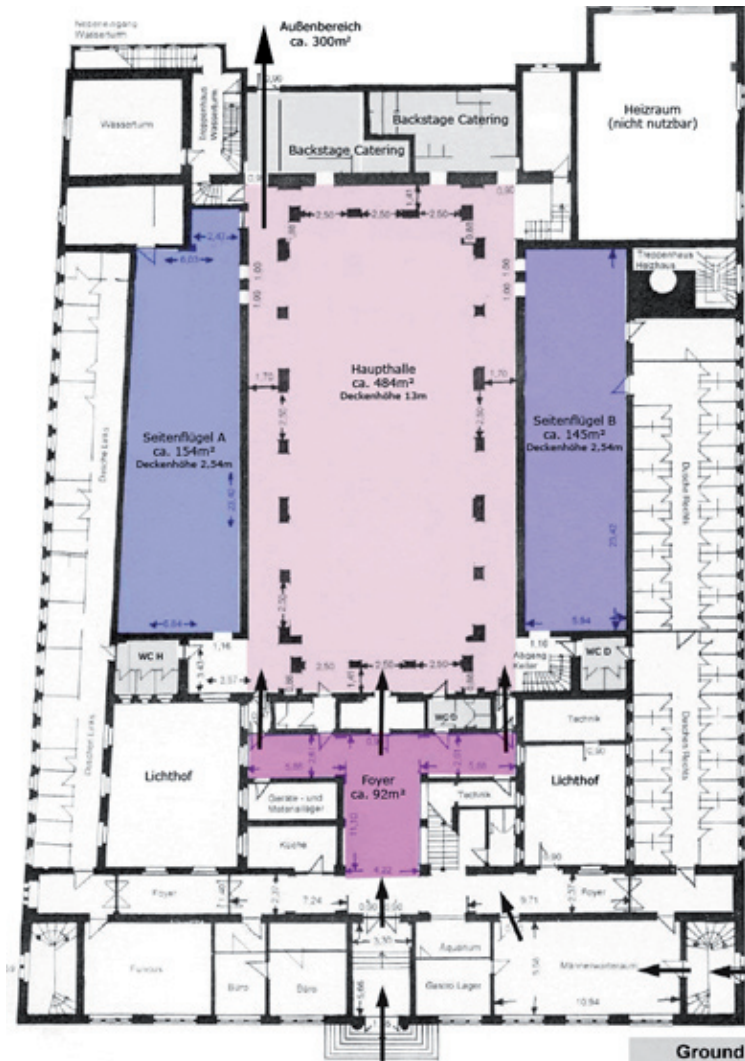
Oderberger Stadtbad is suitable for corporate, social and family events and celebrations of all kinds

Host your event with us: let us know the number of guests and catering needs and we will provide a personalized quote.

Our 5-hour beverage package includes 1 type of red wine, 1 type of white wine, beer, soft drinks, coffee, tea and water from 25,50€ per person (VAT not included). We will be pleased to organise a wine tasting at our restaurant prior to your event.

In the following pages you will find a sample of suggested buffet options. Our chef will be pleased to help you customize and compose your own.





## FACILITIES

Venue	m <sup>2</sup>	ceiling height	max. capacity
Main Hall	484m <sup>2</sup>	13 m	bis 900
Conference seating in rows: capacity for up to 240 pax. Banquet seating w 10 pax per round table: 130 pax Banquet seating w different-sized tables: approx. 160 pax			
Side wing A	154m <sup>2</sup>	2,54 m	bis 285
Side wing B	145m <sup>2</sup>	2,54 m	bis 265
Foyer	92m <sup>2</sup>	2,54 m	bis 150



## CONFERENCE / CONGRESS PACKAGES (min. 150 guests)

### STANDARD

Our standard package includes:

- :: Venue Rental
- :: Seating set-up
- :: Coffee, Tea, Orange Juice, Mineral Water (unlimited)
- :: mornings: fruit platter; afternoons: biscuit assortment

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58,00 Euro per Person\*

\*not included: VAT, technical equipment and additional furnishing

### EXCLUSIVE

Our exclusive package includes:

- :: Venue rental
- :: Seating set-up
- :: Coffee, Tea, Orange Juice, Mineral Water (unlimited)
- :: mornings: fruit platter, afternoons: biscuit assortment
- :: 2-course lunch buffet, designed by our chef (including soft drink)

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75,00 Euro per Person\*

\*not included: VAT, technical equipment and additional furnishing

### DELUXE

Our deluxe package includes:

- :: Venue rental
- :: Seating set-up
- :: Coffee, Tea, Orange Juice, Mineral Water (unlimited)
- :: mornings: fruit platter, afternoons: biscuit assortment
- :: 3-course lunch buffet, designed by our chef (including soft drink)

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84,00 Euro per Person\*

\*not included: VAT, technical equipment and additional furnishing

BUFFET „NAPOLI“ – 63,00 Euro per Person (VAT not included)

STARTERS

Grissini  
--  
Rock Melon with Parma Ham  
--  
Italian Salad with Herbal Vinaigrette  
--  
Penne Salad with Marinated Balsamico Dressing  
--  
Tuscan Bread Salad  
--  
Tuscan Bean Salad with Herbal Dressing  
--  
Ciabatta and Butter

SOUPS AND MAINS

Spicy Tomato Soup  
--  
Cannelloni au Gratin Filled with Rocket,  
Sun-Dried Tomatoes and Ricotta  
--  
Grilled Salmon with Parmesan Icing  
and Spinach  
--  
Saltimbocca of Pork Filet with Gnocchi  
and Sauce „Napoli“  
--  
Ravioli with Nuts and Gorgonzola Cheese

DESSERT

Italian Mozzarella with Fig Sauce  
--  
Tiramisu with Masala  
--  
Cappuccino Creme with Milk Froth  
and Chocolate Splits

BUFFET „NIZZA“ – 63,00 Euro per Person (VAT not included)

STARTERS

Apple - Mango - Fennel - Salad

--

“Flûte” with Tuna Paste

--

Artichoke Salad with Fine  
Tomato-Vegetable-Tartar

--

Puff Pastry Canapés

--

Quiche - Variation

--

Choice of Baguettes, Butter  
and Cream Cheese

SOUPS AND MAINS

Bouillabaisse

--

Seabream on Tomato -  
Couscous - Biscuits

--

Stewed Knuckle of Lamb on Ratatouille  
with Rosemary Potatoes

--

Coq au vin

DESSERT

Orange - Crème Brûlée

--

Fruit Platter

--

Petit Fours

--

Crêpes Suzettes

## BUFFET „HAMBURG“ – 63,00 Euro per Person (VAT not included)

### STARTERS

- Shrimp-Salad  
--
- Variation of Smoked Fish with  
Creamed-Horseradish  
--
- Ox-Muzzle Salad with Onions,  
Chives, and Seed oils  
--
- Cucumber-Salad with yoghurt and dill  
--
- Hering- Stew  
--
- Choice of Bread, Butter  
and Cream Cheese

### SOUPS AND MAINS

- Parsley Cream Soup  
--
- Homemade Herbed Sausage on Sauerkraut  
and Mashed Potatoes  
--
- “Hamburger Pannfisch“ (fish) with  
Baked Potatoes and Spicy Mustard Sauce  
--
- Green Beans with Pear Cubes

### DESSERT

- Chocolate Flan with Almond Brittle  
and Whipped Cream  
--
- Choice of Local Cheeses with  
Quince Mustard  
--
- Red Fruit Jelly with  
Semolina Dumplings



BUFFET „SHANGHAI“ – 63,00 Euro per Person (VAT not included)

STARTERS

Indonesian Rice Salad  
--  
Spelt Grain Salad  
--  
Asian Noodle Salad with  
Chicken Breast and Carrots  
--  
Crunchy Spring Roll  
--  
Spicy Beef-Praline-Spits with  
Tamarind-Dressing

SOUPS AND MAINS

Clear Asian Soup with Nori Leaves  
and Soy Sauce  
--  
Marinated Asian Belly of Pork and Shrimps  
with Pak Choi and Mie Noodles  
--  
Thai – Curry with Chicken and Jasmine Rice  
--  
Mixed Asian Vegetables with  
Rice Ribbon Noodles and Water Chestnuts

DESSERT

Baked Bananas with Honey  
and Cashews  
--  
Pineapple-Coconut-Froth with  
Green Tea Jelly  
--  
Sweet Wan Tan with Lychee

BUFFET „BAHAMAS“ – 63,00 Euro per Person (VAT not included)

STARTERS

Melon - Cucumber Salad with Dill Yoghurt  
--  
Seafood Salad  
--  
Pink Roastbeef with Cranberry -  
Garlic Marinade  
--  
Beetroot Salad  
--  
Ceasar's Salad

SOUPS AND MAINS

Spinach - Coconut - Soup „Calaloo“  
with Mini Scampi  
--  
Leg of Pigling with Honey -  
Chili Crust on Sweet Potato Blanquette  
--  
Pacific Limanda with Caribbean Fried Rice  
--  
Okra Vegetables

DESSERT

Coconut - Panna Cotta with Mango  
--  
Piña Colada Mousse  
--  
Pineapple - Banana - Tarte

## INTERNATIONAL BUFFET – 76,00 Euro per Person (VAT not included)

### STARTERS

Small Cutlets on Cucumber Salad in Cream

--

Beef Carpaccio

--

Breast of Duck with Mango Salsa

--

Tacchino Tonnato

--

Home Basted Salmon in Oranges  
with Coriander Pesto

--

Variations of Leaf Salads with  
Three Kinds of Dressing

### SOUPS AND MAINS

Clear Lobster Soup with Lemon Grass  
and Thai Basil

--

Ginger Risotto with  
Scallops and Prawns

--

Pink Beef Tenderloin on Tomato Compote  
with Pumpkinseed Oil

--

Corn Poulard on Asian Vegetables

--

Pan-Cooked Pearl Barley with  
King Oyster Mushroom

### DESSERT

Sweet Curd Dumplings with Vanilla Sauce

--

Caipirinha - Crème Brûlée

--

Nougat - Honey - Vanilla - Parfait

--

„Mohr im Hemd“ – Warm Chocolate Pudding  
with Bailey's Cream

--

Variations of Local Bio - Cheeses with  
Quince Mustard



## FINGERFOOD BUFFET – 49,00 per Person (VAT not included)

Dates and bacon rolls

--

Tatar of Marinated Salmon on Dainty Crème  
of Smoked Salmon

--

Mini Schnitzel

--

Prawns in Pastry Crust of Potato  
with Dainty Wasabi Dip

--

Chicken Skewer

--

Mini BBQ Chicken Wrap

--

Green Curry on a cocktail stick

--

Rolls of Tarte Flambée filled with  
Ruccola and Cream Cheese

--

Tomato – Mozzarella Skewer

--

Coconut Marshmallows

--

Crispy Mango Sachets

--

Banana – Spring Roll