



An overview of our event facilities

		Set up charge
The Ballroom (Palais Esplanade)	208 sqm+ Foyer	€ 1500,00
The Banqueting Hall (Palais)	90 sqm+ Foyer	€ 650,00
The Drawing Room (Palais)	40 sqm+ Foyer	€ 300,00
Sarason Saal (Palais)	35 sqm	€ 250,00
The Blue Room (Palais)	20 sqm+ Foyer	€ 200,00
The Red Room (Palais)	20 sqm+ Foyer	€ 200,00
Musikzimmer (Palais)	20 sqm	€ 200,00
Basel (Hotel)	95 sqm	€ 500,00
Bern (Hotel)	90 sqm	€ 500,00
Zürich (Hotel)	50 sqm	€ 300,00
Galerry		auf Anfrage
Wine cellar		auf Anfrage
The „fireplace room“		auf Anfrage
Kleinhuis´ Restaurant		auf Anfrage

The rooms Ballroom to Red Room are located in the near building Esplanade 15, Palais Esplanade. The rooms Gallery, Wine cellar, “Fireplace room” and our Restaurant are suitable only for banquets.

In consideration to room and number of delegates, the set up charge will not apply if a conference package ist booked or you achieve a F&B consumption.

Would you like to have your function room available the eve before your event? If yo we will be glad to hold the room ready to you from 21:00h. In this case 50% of the set up charge will apply.



Technical Equipment

Our rooms are equipped with 3 items of standard equipment.
Paper packs and pens are included for your participants.

Of course we can offer you extra equipment:

Slide projector	€ 25,00 per day
Flipchart	€ 15,00 per day
extra stack of paper	€ 5,00 each
Pin board	€ 15,00 per day
Whiteboard / Blackboard	€ 15,00 per day
Video recorder with monitor	€ 25,00 per day
DVD – Player with monitor	€ 25,00 per day
CD – Player / cassette tape	€ 15,00 per day
Presentation kit	€ 30,00 per day
Video camera with 1 cassette	€ 35,00 per day
Digital camera	€ 30,00 per day
Beamer for video or data	€ 75,00 per day
Microphone set	€ 100,00 per day
Laptop (Word, Excel, Power Point)	€ 100,00 per day
fitting speakers	€ 10,00 per day
Lectern	kostenfrei
Podium	€ 75,00
Coloured – Spots	€ 15,00 per day/each
Cloakroom attendant	€ 20,00 per hour/attendant
Security – Service	€ 30,00 per hour/attendant
Technical support from our staff	ab € 30,00 per hour/attendant

All our rooms have Wireless-LAN and ISDN connection.
Equipment we do not own we can of course rent for you.
This will be billed with a charge of 10%.



Services for your meeting additional or instead of an inclusive rate

- * „Sweet“ coffee break
Belgian waffles and Sylter cherry compote € 6,50 per person

- * „Mediterranean“ coffee break
Ciabatta mit Parmaschinken und Pastel de Nata € 8,50 per person

- * „Fit for Fun“ coffee break
„Elstar“ apples, fruit skewer and Tahiti-vanilla-honey yogurt € 7,50 per person

- * Additional coffee break side dish € 3,50 per person

- * plate of tea biscuits € 6,00

- * Softdrink 0,2 l € 2,40

- * Thermos jug of coffee / tea (ca. 8 cups) € 14,50

- * Lunch buffet (up to 30 persons) € 20,00 per person

- * 3-course Dinnerbuffet / -menu € 30,00 per person

Some of our conference rooms are equipped with coffee machines. For a hot beverage we charge EUR 2,00.

Half a roll, buttered with:

- *smoked Salami
 - *smoked salmon
 - *„Altländer“ smoked ham
 - *mild cheese
 - *smoked turkey breast
 - *Curry egg salad
 - *fresh cheese and bell pepper
- je € 2,50

Vegan:

- *tomato sugo and basil
 - * Artishoke hearts and marinated toafu crumble
- je € 3,20

Blackbread and toast slices with:

- *Brie de Meaux
- *smoked ham and horseradish
- *shrimps
- *Graved salmon
- *Tomato sugo (vegan)
- * fresh cheese and bell pepper
- *Roastbeef

Mixed dish with 20 items € 37,80

We recommend at least 5 items per person



Half day conference package

(min. 7 people, Ballroom min 55 people)

Room set-up

Standard equipment

Coffee break with a daily changing side dish

Lunch snack with a soup
and 2 half a buttered roll

per person € 31,50
(max. 4 hours))

per person € 34,50
(4 - 6 hours)

**Business lunch instead of snack:
+ € 7,50 p. P.**

Conference package „standard“

(min. 7 people, Ballroom min 55 people)

Room set-up

for 9 hours

Standard equipment

Coffee break in the morning
with a daily changing side dish

Business Lunch

for more than 30 people we offer a "fork-buffet"

Coffee break in the afternoon
with a daily changing side dish

1 soft drink for lunch and 1 softdrink in the
morning and in the afternoon
in the conference room

pro Person € 58,50

Conference package „Free of care“

(min. 7 people, Ballroom min 55 people)

Room set-up

for 9 hours

Standard equipment

Coffee break in the morning
with two daily changing side dishes

Business Lunch

for more than 30 people we offer a "fork-buffet"

Coffee break in the afternoon
with a daily changing side dish

unlimited soft drinks in the conference room
and 1 soft drink for lunch

Per person € 65,00

Full-time conference package

(min. 7 people, Ballroom min 55 people)

Room set-up

for 9 hours

Standard equipment

Coffee break in the morning
with a daily changing side dish

Business Lunch

for more than 30 people we offer a "fork-buffet"

Coffee break in the afternoon
with a daily changing side dish

unlimited soft drinks in the conference room and
1 soft drink for lunch and dinner

3 course dinner menu / buffet at the hotel

per person € 97,00



Fingerfood Classic

cold :

Tomato-Mozzarella skewer
Cheese'n grapes
German black bread with smoked salmon
Slice of toasted bread with country ham
Salmon wrap (2 slices)

warm :

Teriyaki poultry skewer
With a sweet chili chicken sauce
A variety of mini quiches
Mini meatball with barbecue sauce
Grilled vegetable skewer with herbal oil
Puff pastry with meat filling

sweet :

mini cream puff
Mini Muffins
Danish pastry with fruit filling
Fresh fruit skewer

Minimum order of 10 pieces per sort

€ 2,35 per piece
from 100 pieces € 2,10 per piece

Seasonal soup additional
€ 4,50 per person

Fingerfood Gourmet

cold :

Troutcaviar with herbal jelly and nori seaweed
Date-roquefort toast with a ginger-honey foam
Roe of lumpfish with a chevril foam and baked potato
Rosemary foccacia with tomato-buffalo mozzarella
Oriental breast of duck with fruity-hot bulgur salad

Citrus marinated salmon
with a horseradish vinaigrette

warm :

Baby leaf salad with an orange-ginger vinaigrette
and lukewarm goat's cheese

Hummus falafel with cucumber-raita
and lime coriander yogurt

Herbal mashed potatoes with coq au vin

Spicy lamb meatball with horseradish-lentils

Hot and cold pea soup with bacon crumble

„Pulled Pork“ of Holsteins acorn pork
with pointed cabbage-mango salad
and toasted brioche

sweet :

Vanilla ice cream with espuma of red berry compote

Brownie-Bites with glacéed kumquats

€ 4,20 per piece

**With a minimum order of 140 pieces
and a minimum order of 10 pieces per sort**

PRIVATHOTEL
BASELER HOF
ESPLANADE HAMBURG

Hotel Konferenz Restaurant Säle Catering-Service
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We are located in the heart of Hamburg, between Alster lake and the ICE-Station Dammtor.
A detailed description how to get here, you will find here: www.baselerhof.de

