



The digipop designs of star designer Karim Rashid are united with a contemporary twist on German-French cuisine in the nhow in Berlin. This is a creativity summit that presents a luscious treat for the taste buds and a sensual delight for the eyes.

We offer you the perfect culinary setting for any event. Let your creativity run wild and put together your own dream menu for your event with us.



# Drinks Lunch, Reception & Dinner

Choose one or several drink deals or combine choices to make your own individual selection.

## LUNCH DRINKS "BEAUTIFUL DAY"

Exclusive selection of light wines, beers, soft drinks and coffee

€6.50 per person

## RECEPTION "WALK THIS WAY" (PER HOUR)

Veuve Clicquot champagne

€8.50 per person

Kriter sparkling wine

€7.00 per person

Cocktails (from our cocktail menu)

€8.50 per person

Your own individual cocktail creation i.e. with your own corporate colour

€7.50 per person

## DINNER DRINKS "GOOD VIBRATIONS" (PER HOUR)\*

Beer & soft drinks, coffee, selection of white & red wine

€11.00 per person

Cocktail selection  
(4 cocktails from our cocktail menu)

€6.50 per person

Unless otherwise stated, all prices are per person / hour and include local value added tax.



GO TO DRINKS

\*The price decreases after the third hour by € 1





# Drinks Soiree

All inclusive (min. 25 persons)

€ 19.90 per person & per hour\*

## SOIREE "GET THE PARTY STARTED"

Champagne reception or company cocktail

Waiter-served finger food (3 Items)

Beer & soft drinks, coffee, white & red wine

Cocktail bar (4 cocktails from our cocktail menu)

Unless otherwise stated, all prices are per person / hour and include local value added tax.



GO TO FINGER FOOD  
SELECTION 1

\*The price decreases after the third hour by € 1





# Finger Food Selection 1

Choose your preferred elements from our menu and create your very own finger food menu. This will then be presented either as a buffet or served on platters by waiters. Be creative and enjoy!

## FINGERFOOD SELECTION 1 (€ 3.50 EACH PER PERSON)

Panna cotta in glass ramekin with vanilla and two types of peppers  
Olivetti plum tomatoes with buffalo milk cheese and a balsamic reduction  
Crayfish and Calvados salad  
Combo of Thai leeks and marinated tofu with sesame and frisée lettuce  
Baked potato cubes with tartare sauce and passe-pierre algae  
Real Berliner currywurst (sausage in curry sauce)  
Mini Königsberger Klopse (traditional meatball dish) with baked capers  
Fruit smoothies  
Red / green jelly with vanilla foam  
Mini donuts  
Seasonal fruit bites  
Stuffed chocolate muffins



GO TO FINGER FOOD  
SELECTION 2





# Finger Food Selection 2

## FINGERFOOD SELECTION 2 (€ 4.00 EACH PER PERSON)

Praline of goat's cheese served in a waffle

Marinated Norwegian salmon with potato dumplings and wasabi

Vitello tonnato nhow style

Raw marinated antipasti with yoghurt dip

Baked veggie won ton with peanut dip and green asparagus

Marinated truffled chicken with spinach salad

Spicy veal meatballs with potato mousseline

Wiener Schnitzel with warm potato salad

nhow mini burgers with sublime cheese

Tiramisu in a glass ramekin served with Valrhona chocolate chips

Mini fruit tartlets

Warm apple crumble with almond chips and black nuts

Chocolate earth with black cherry confit and cream

DRINKS

FINGER  
FOOD

CANAPÉS

DINNER  
MENU

BUFFET

BBQ

VEGGIE  
LOVE



GO TO FINGER FOOD  
SELECTION 3



# Finger Food Selection 3

## FINGERFOOD SELECTION 3 (€ 4.50 EACH PER PERSON)

Giant tiger prawn tails, macerated cucumber cubes and char caviar  
Mille-feuille of bell pepper, baby asparagus bunches and a balsamic texture  
Tartar of Linumer veal fillet with truffle caviar served in an ice cream cone  
Szechuan pepper tuna praline on a bed of kimchi  
Combo of smoked halibut, horseradish mascarpone and Thai onion  
US beef with a dialogue of potatoes and grand jus  
Confit of organic turnips with teriyaki scallops  
King prawn Unagi with old-school Chinese black risotto  
Baked oxtail praline with poppy and celery mousseline  
Contrasts of Callebaut chocolate mousse with fruit topping  
Crème brûlée with Tahitian vanilla and fruit pipettes  
Warm chocolate cake with vanilla caviar  
Chocolate earth with black cherry confit and cream

DRINKS

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FOOD

CANAPÉS

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VEGGIE  
LOVE



GO TO CANAPÉS



# Canapés

Choose your preferred canapés from our selection. Be creative and enjoy!

## CANAPÉS (€ 4.50 EACH PER PERSON)

Rye bread dumplings, brown trout fillet, cucumber carpaccio  
Buffalo mozzarella, balsamic vinegar and tomato combo  
Pumpernickel pennies, apple and trout caviar  
Vitello tonnato  
US roast beef with rémoulade sauce  
Ikarimi salmon, horseradish mascarpone and miniature Thai onions  
Indonesian black tiger king prawns on a courgette carpaccio  
Iberian ham of sucking pig with Kalamata olives  
Irish prime beef fillet with seasonal vegetables  
Bell pepper pennies with miniature asparagus  
French breast of duck in apricot crunch glaze  
Savoury waffle cone with herb goat's cheese and fig reduction  
Spicy tempura prawns  
Marinated herring tartar with quail egg

DRINKS

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VEGGIE  
LOVE



GO TO DINNER MENU  
STARTERS





# Dinner Menu Starters

Choose your preferred elements from our menu and create your very own 3-course meal. Be creative and enjoy!

If you have any special requests, we will be happy to create an individual menu for you.

€ 36 per person

## CHOOSE 1 STARTER FROM LEAVES OR LIQUIDS

### STARTERS (LEAVES)

Selection of baby leaves, sun-dried tomatoes, sesame croutons and cress confetti

Salad Niçoise, nhow style

Young lamb's lettuce hearts with Iberian bacon croutons

Romaine lettuce hearts with caesar dressing served with Japanese mint-cress and Olivetti cherry tomatoes

Warm herb goat's cheese, Olivetti tomatoes, balsamic texture, rocket tips and rustic bread

Combo of king prawns and courgette with extra virgin olive oil and ciabatta chips



GO TO MENU  
STARTERS & MAINS



DRINKS

FINGER  
FOOD

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BBQ

VEGGIE  
LOVE





# Dinner Menu

## Starters & Mains

### STARTERS (LIQUIDS)

Shimmering truffle foam soup with bianchetto white truffle  
Foam of garden herbs with fried guinea fowl strips  
Essence of tomato with spinach ravioli and concasse  
Spinach foam with toasted pine nuts  
Distilled heildron tomatoes with poached quail egg  
Gazpacho, nhow style, with freshwater crayfish and crostini

### CHOOSE 1 MAIN VEGETARIAN, MEAT OR FISH

#### MAINS (VEGETARIAN)

Gnocchi Provençal with basil and saffron fumet  
Seasonal organic vegetable combo with baby new potatoes and mounted chive fond  
Edible earth with purple potatoes, miniature vegetables and flower salad  
Roast green asparagus with Olivetti tomatoes, truffled courgette flowers  
Hokkaido pumpkin ravioli, diced pumpkin confit with contrasting pumpkin foam and crystalline pumpkin seed oil



GO TO DINNER MENU  
MAINS

DRINKS

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LOVE





# Dinner Menu Mains

## MAINS (FISH)

Poached fjord salmon fillet, leaf spinach and baby new potatoes

Fillet of cod with mustard sauce, baby new potatoes and cucumber

Fillet of brown trout with mini pak choi, baby beetroot, new potatoes and orange saffron sauce

Havelzander fillet on a bed of potatoes, black olives and miniature leeks

Pollack fillet, sugar pea puree, miniature vegetables and mustard seeds

## MAINS (MEAT)

Paillard of veal, pan-roasted spring onions and polenta pennies on jus

French corn-fed chicken wrapped in courgette with country vegetables, duck jus and pommes parisiennes

Tender, seared cheeks of veal, French organic country vegetables and pommes Anna (just like granny used to make)

Glazed breast of Barbary duck served on potato variations with mini vegetables

Slices of beef flank steak, lemon thyme jus, sautéed herb mushrooms and pommes noisettes

DRINKS

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LOVE



GO TO DINNER MENU  
SWEETS





# Dinner Menu Sweets

## SWEETS (CHOOSE 1)

Edible earth made from Valhrona chocolate with a black cherry reduction and vanilla cream

Crème brûlée with fruit pulp pipettes and caramel  
Snickers ice cream

Warm chocolate cake with pear confit and apricot chutney

Tiramisu in a glass ramekin with a natural fruit caviar

Nougat mousse with orange ragout and cassis sorbet

Peach crêpe tartlet with a light peach sorbet  
and dehydrated crystalline peaches



DRINKS

FINGER  
FOOD

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LOVE



GO TO BUFFET



# Buffet

Choose your preferred elements from our selection and create your very own buffet.  
Be creative and enjoy!

If you have any special requests, we will be happy to create an individual buffet for you.

€ 36 per person

## WRAPS OR SANDWICH TRIANGLES (CHOOSE 1):

Gouda  
Cream cheese  
Capsicum confit  
Boiled ham  
Marinated fjord salmon  
Finest Italian air-dried ham  
Andalusian chorizo



GO TO BUFFET  
STARTERS & MINIATURES





# Buffet

## BUFFET STARTERS (CHOOSE 3):

Buffalo mozzarella and tomato on the vine combo  
Vitello tonnato re-interpreted  
Classic roast beef with rémoulade  
Carpaccio of Aberdeen Angus beef with parmesan shavings  
King prawns versus delicate slices of cucumber  
Gravlax and horseradish  
Combination of pickled seasonal mini-beets and roots  
Nhow antipasti edition  
Stuffed mini vegetables  
Smoked fish platter with wasabi crème

## MINIATURES (CHOOSE 3):

Vegetable salad with flat-bread crisps  
Capsicum cous-cous with flavoursome crisps  
Rollmop herring and potato combo  
Dialogue of matjes herring in red and white  
Orange and carrot salad with raisins  
Mediterranean turkey salad  
Root vegetable wan tan with healthy dips  
Goat's cheese versus balsamico served in a crescent crisp  
Trilogy of stewed pointed peppers  
Slices of young corn-fed chicken confit with spice extracts

DRINKS

FINGER FOOD

CANAPÉS

DINNER MENU

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BBQ

VEGGIE LOVE



GO TO BUFFET  
MINIATURES FLUIDS, LIQUIDS & SOUPS



# Buffet

## MINIATURES FLUIDS, LIQUIDS & SOUPS (CHOOSE 1):

Shimmering truffle foam soup with bianchetti white truffle

Essence of tomato with spinach ravioli

Foam soup of spinach with toasted pine nuts

Oxtail with vegetable mosaic

Watercress soup with arctic sea prawns

Essence of French country chicken

Vegetable tea with organic vegetable straw

Beetroot foam soup

Cream of pumpkin and ginger

DRINKS

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LOVE



GO TO BUFFET  
MAINS – FISH





# Buffet

## MAINS – FISH (CHOOSE 1):

Finest fillet of cod in mustard sauce

Pollock fillet on a spinach sauce

Fillet of sea bass with a lemon sauce

Havelzander fillet with a apple and olive nage

Fillet of pangasius (catfish) with a herb sauce

Fillet of hoki on a saffron sauce

Halibut in a chervil sauce

DRINKS

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LOVE



GO TO BUFFET  
MAINS – BEEF



# Buffet

## MAINS – MEAT (CHOOSE 2):

Braised beef cheeks in rich gravy  
Brandenburg roulade in its own stock  
Beef roulade Berliner-style in roulade sauce  
Gently cooked US minute steak in grand jus  
Boiled fillet of suckling calf in wasabi sauce  
Classic saltimbocca with mounted olive jus  
Larded veal “pflanze” meatballs in a roast jus  
Fillet of pork in a herbal crust  
Cured saddle of pork in an “altbier” sauce  
Sliced fillet of pork with herb cream  
Breast of tandoori chicken served on spinach sauce  
Turkey and spinach ballotine on a roast jus  
French breast of duck in a “quacking” glaze  
Mini roast chicken  
Corn-fed chicken breast in a courgette crust on a poultry jus  
Larded guinea fowl breast with jus



GO TO BUFFET  
VEGGIE – PART I

DRINKS

FINGER  
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LOVE





# Buffet

## VEGGIE – PART I (CHOOSE 2):

Nutty potatoes  
Herb potatoes  
Confit of sliced potatoes  
Charlotte potatoes with extra virgin olive oil  
Small potato balls  
Dialogue of diced potatoes  
Potatoes au gratin  
Grandma's potato pennies  
Schupfnudeln (potato dumpling fingers)  
Pretzel dumplings  
Serviettenknödel (potato dumplings cooked in a napkin)  
Gnocchi  
Vegetable ebly (soft wheat with vegetables)  
Tabbouleh  
Cous-cous

Rice dialogue  
Bulgur rice combo  
Saffron rice  
Risotto  
Buckwheat rice  
Rice noodles  
Vegetable millet  
Pearl barley risotto with vegetables  
Polenta pennies au gratin  
Liquid kalamata olive polenta

DRINKS

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GO TO BUFFET  
VEGGIE – PART II



# Buffet

## VEGGIE – PART II (CHOOSE 4):

Cipolla - onion vegetables  
Diced pumpkin  
Diced kohlrabi in a chive cream  
All-natural diced kohlrabi  
Cauliflower with an onion topping  
Broccoli  
Heirloom carrots  
Baby carrots with parsley  
Petits pois anglais  
Sliced leeks  
Champignon and leek vegetable  
Root veg combo  
Kenya beans

Diced capsicum  
Leaf spinach  
Bavarian cabbage  
Tomato wasabi savoy  
Romanesco  
Countryside beet combo

DRINKS

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LOVE



GO TO BUFFET  
SWEETS – PART I



# Buffet

## SWEETS – PART I (CHOOSE 1):

Tiramisu served in a jam jar with Amarena cherries

Dark chocolate mousse

White couverture chocolate mousse

Stracciatella mousse with micro-grated couverture

A dialogue of jelly with vanilla sauce

Bavarian cream dessert with splinters of dried fruit

A contrast of limes

Orange mousse with natural orange caviar

Peach mousse with crystals of peach yoghurt

Crackling candy mango mousse with pop rocks

DRINKS

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LOVE



GO TO BUFFET  
SWEETS – PART II



# Buffet

## SWEETS – PART II (CHOOSE 2):

The smoothie edition by nhow

Appel  
Mango  
Blueberry  
Apricot  
Raspberry  
Passion fruit  
Blackcurrant  
Vanilla  
Cocoa

## SWEETS – PART III (CHOOSE 1):

Seasonal fruit salads  
Mini fruit tarts  
Fruit cubes with dehydrated flavour crystals



GO TO BBQ  
COLD





# BBQ Cold\*

Choose your preferred elements from our menu and create your very own food concept. Be creative and enjoy!

€ 36 per person

## COLD (CHOOSE 3):

US roast beef with rémoulade sauce

Vitello tonnato, nhow-style

Smoked fish variations with horseradish mascarpone

Tomato and mozzarella combo with rucola pesto

Parma ham vs. Galia melon

Antipasti of country vegetables

Orange fennel salad

Coleslaw

Warm tomato salad with coriander and nuts

Asian glass noodle salad

Curry rice salad

## STANDARD BBQ

- ✓ Varied selection of breads and rolls
- ✓ A variety of fresh market salads with a selection of exquisite dressings, accompaniments, oils and salts.

DRINKS

FINGER  
FOOD

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LOVE



GO TO BBQ:  
DIPS & CO.

\*Offer valid from May 1 to Oct 1.



# BBQ Dips & Co.

## BBQ (CHOOSE 3):

Fillet of fjord salmon with  
tarragon wrapped in banana leaf  
Cod wrapped in bacon  
Tandori chicken breast  
Marinated haloumi cheese  
Marinated Aberdeen Angus point steak  
Grilled Berlin-style bratwurst  
Tofu vegetable shishkebab  
Marinated country chicken steaks  
Chicken drumsticks in a BBQ coating  
Hickory-smoked chicken wings  
Sucking pig fillet medallions  
Spicy spare ribs  
Mini fried chicken  
Cajun beef burger  
Chicken burger  
nhow-style hot dog  
Marinated pork neck steaks

## DIPS & CO. (CHOOSE 3)

Guacamole  
Tomato sugo  
Sour cream  
Ketchup-mayonnaise combo  
Chilli dip  
BBQ sauce  
Smoked garlic dip  
Herb quark  
Aubergine mousse  
Herb butter  
Honey mustard dip  
Aioli  
Salsa verde  
Tsatsiki

DRINKS

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GO TO BBQ:  
SIDES





# BBQ Sides

## SIDES (CHOOSE 3)

Mini French baked potatoes with herb quark  
Rosemary potatoes  
Potato cubes  
Charlotte potatoes  
Potato gratin  
Bavarian-style potato salad  
Vegetable Ebly (soft bulgar wheat with select vegetables)  
Mediterranean pasta salad with green asparagus and sun-dried tomatoes  
Farfalle with Kalamata olives and sun-dried tomatoes  
Dialogue of bulgur wheat and oryza rice  
Bell pepper couscous

## VEGETARIAN SIDES (CHOOSE 3):

BBQ corn on the cob  
Bell pepper cubes  
Green beans  
Broccoli  
Heritage carrot mix  
Petits pois anglais  
Rustic ratatouille  
Mixed pumpkin and vegetables with sesame  
Kohlrabi cubes  
Root vegetables  
Small slices of leek with rosé champignons  
Grilled tomatoes with cheese



GO TO BBQ:  
SWEETS



DRINKS

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LOVE





# BBQ Sweets

## SWEETS PART ONE (CHOOSE 2):

Tiramisu served in a jam jar with Amarena cherries  
Dark chocolate mousse  
White couverture chocolate mousse  
Stracciatella mousse with micro-grated couverture  
A dialogue of jelly with vanilla sauce  
Bavarian cream dessert with splinters of dried fruit  
A contrast of limes  
Orange mousse with natural orange caviar  
Peach mousse with crystals of peach yoghurt  
Panna cotta with fruit topping

## SWEETS PART TWO (CHOOSE 2):

The Smoothie Edition by nhow:  
Apple  
Mango  
Blueberries  
Apricot  
Raspberry  
Passion fruit  
Blackcurrants  
Vanilla

## SWEETS PART THREE (CHOOSE 1):

Crème pot combo with fresh fruit covers  
Fruit salad in jam jars with honey crystals  
Seasonal fruit etagere with mega-bling sugar selection  
Selection of French cheeses with chutney, nuts, pears and fig mustard



GO TO VEGGIE LOVE  
STARTERS





# Veggie Love Menu Starters

Choose your preferred elements from our menu and create your very own 3-course menu. Be creative and enjoy!

€ 36 per person

## STARTERS (CHOOSE 1)

Selection of baby leaves, sun-dried tomatoes, sesame croutons and cress confetti

Warm herb goat's cheese, Olivetti tomatoes, balsamic vinegar texture, rocket tips and rustic bread

Combo of king prawns and courgette with extra virgin olive oil and ciabatta chips

Shimmering truffle foam soup with bianchetto

Essence of tomato with ricotta ravioli

Spinach foam with toasted pine nuts



GO TO VEGGIE LOVE:  
MAINS & SWEETS



DRINKS

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LOVE



# Veggie Love Mains & Sweets

## MAINS (CHOOSE 1)

Escabêche vegetables, rosé pearl onions, pumpkin in contrast, pea waffles

Gnocchi provençal - ratatouille, parmesan gnocchi and miniature basil

Seasonal organic vegetable combo with baby new potatoes and mounted chive fond

Edible earth with purple potatoes, miniature vegetables, lovely flowers and gold power crisp

Roast green asparagus with Olivetti tomatoes, truffled courgette flowers, mounted vegetable fond and blue potato confit

Hokaido pumpkin ravioli, diced pumpkin confit with contrasting foam and crystalline seed oil

## SWEETS (CHOOSE 1)

Tahiti vanilla ice cream with pistachio sponge finger and bubble choc

Crème brûlée with fruit pulp pipettes and Snickers ice cream

Edible earth made from Valrhona chocolate with cherry sauce and vanilla cream

Tiramisu in a glass ramekin served with natural fruit caviar

Sorbet served nhow-style on a honey and almond sponge finger

DRINKS

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**nhow**  
elevate your stay



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