# SMART MEETINGS AT ATLANTIC HOTEL KIEL

CERTIFIED CONFERENCE HOTEL

CERTIFIED GREEN HOTEL

Quality Management ISO 9001:2015

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# CONFERENCES

The Conference Deck of the 4-star superior hotel has eight air-conditioned function rooms equipped with the latest technology and with space for up to 500 people as well as spacious and bright foyers and a smoker‘s lounge. Particular highlights are the conference rooms with a view of the Kiel Fjord, the atmospheric wine vault and DECK 8, the bar with a roof terrace and a panoramic view of Kiel.

The Central Station is located opposite the hotel and ensures a comfortable and convenient journey for both trainers and participants. For customers arriving by plane we recommend the „Kielius“ airport shuttle bus that stops directly behind the hotel. Several public parking garages are available in the immediate vicinity.

## Tagungsmappe

Our conference folder gives you an overview of some of our ideas.

- Conference packages
- Coffee breaks
- Conference technology
- Conference menus
- Conference buffets
- Finger food
- Snacks
- Beverages
- Offers
- $CO_2$-calculator
- Room capacities
- Accompanying programmes
- Preferred partners
- Arrival and parking
- Contacts

Our Event Sales Team will be happy to discuss your personal needs and prepare your very own event outline!

# CONFERENCE PACKAGES

Our conference packages make planning a successful conference child's play: everything under one roof and for a set price. Simple calculation and clear billing. You take care of the content, we take care of the rest.

## ATLANTIC full-day package

- Preperation and room rental for the main conference room according to the number of participants
  - Air-conditioned and with natural light
  - Speaker kit with stapler, hole punch, Post-Its, filing clips, text markers, etc.
  - Pad and pen produced from sustainable materials for every guest
- Use of standard technology:
  - Projector and projector screen
  - 1 pin board and 1 flipchart incl. paper and 4 pens
  - Highspeed WLAN for speakers and contact persons
  - Instruction in the technical equipment prior to the start of the conference
- Unlimited conference beverages (mineral water and apple juice) in the conference room
- ATLANTIC Break: the mid-morning break!
  - Unlimited coffee, tea and a cool refreshment
  - Sweet, savoury and fruity, partially seasonal delicacies from our kitchen
- Lunch in the form of a lunch buffet (depending on the number of participants) or 3-course meal as recommended by the chef
- ATLANTIC Break: the afternoon break!
  - Unlimited coffee, tea and a cool refreshment
  - Sweet, savoury and fruity, partially seasonal delicacies from our kitchen
- Personal support by a contact partner from the hotel who you can also phone during the conference.

€ 65.00 per person/day

## Brain Food conference

- Function room
  - Conference room with air-conditioning and natural light
  - Welcome with green apples, grape sugar and refreshment towels
  - Atmospheric room decoration with flowers, candles, floor spotlights and music
  - Unlimited mineral water and various juices in the conference room
  - Speaker kit with stapler, hole punch, Post-Its, filing clips, text markers, etc.
  - Pad and pen produced from sustainable materials for every guest
- Use of standard technology:
  - Projector and projector screen
  - 1 pin board and 1 flipchart incl. paper and 4 pens
  - Highspeed WLAN for speakers and contact persons
  - Instruction in the technical equipment prior to the start of the conference
- Catering
  - Welcome with a fruit smoothie, muesli bar, coffee and tea in the morning
  - ATLANTIC Breaks mid-morning and in the afternoon with coffee, tea and a juice bar, a range of fresh fruit, yoghurt, muesli bars and whole-grain delicacies
  - Lunch with crunchy salads, light main courses and fruity desserts
  - Kombucha (has a detoxifying/ purifying effect) or soft drink for lunch

€ 79.00 per person/day

## VDR conference package – Certified Conference Hotel

- Preperation and room rental for the main conference room according to the number of participants
  - Air-conditioned and with natural light
  - Pad and pen produced from sustainable materials for every guest
- Use of standard technology:
  - Projector and projector screen
  - 1 pin board and 1 flipchart incl. paper and 4 pens
  - Highspeed WLAN for speakers and contact persons
  - Instruction in the technical equipment prior to the start of the conference
- Conference beverages: two soft drinks in the conference room, one mid-morning and one in the afternoon
- A break mid-morning with unlimited coffee and tea as well as pastries, fruit/yoghurt and vegetable sticks
- Lunch in the form of a lunch buffet or 3-course meal (depending on the number of participants) as recommended by the chef
- One non-alcoholic beverage for lunch per person
- A break in the afternoon with unlimited coffee, tea and pastries
- Personal support by a contact partner from the hotel who you can also phone during the conference.

from € 63.00 per person/day

*All prices indicated include applicable VAT.*

# COFFEE BREAKS

## ATLANTIC Break – the coffee break at the ATLANTIC Hotel Kiel

... explore issues in more depth, hold discussions and exchange views ...
... take a short break and enjoy a fresh fjord breeze ...
... visit the smoker‘s lounge on the same floor ...
... quickly check your emails in the Business Corner ...
... enjoy the peace and quiet in our spacious foyers ...

That is sure to revive your spirits!
Fresh filter coffee and aromatic teas are included in all coffee breaks. Coffee specialities such as cappuccinos, espressos and latte macchiatos can also be provided as an addition if agreed in advance.

Boost and refresh!
Sweet, savoury and fruity ...
Small delicacies prepared by our kitchen are also always provided,
for example:
- Light and fluffy almond croissants, tender Teriyaki chicken breast skewers, fresh fruit salad in a glass
- Mini doughnuts, tomato and mozzarella skewers, natural yoghurt with fruit topping
- Kinder Surprise eggs and chocolate bars, crispy vegetable sticks with herb dips and green and purple grapes

Culinary surprise:
In the afternoon we surprise your guests with fresh waffles served with creamy vanilla ice-cream and hot cherries. This can be booked for € 4.50 per person.

The highlight:
The coffee break including an amazing view: enjoy your break in the DECK 8 roof lounge bar with a roof terrace and view across Kiel and the Kiel Fjord.

## Energy booster:

When you need to recharge your batteries!
In addition to your booked conference package we also offer our energy booster:
- Grape sugar
- Fruit
- Energy drink
- Muesli bar
- Peppermint creams
- Pocket coffee

This can be booked for € 9.50 per person.

# CONFERENCE TECHNOLOGY

Conference technology is essential for ensuring the success of your even: whether this is making sure that flipchart pens work properly in a workshop or the correct setting of all projectors and microphones for a presentation. We use the latest technology and provide expert support and instruction in the devices.

### Internet, telephone and fax

| | | |
|---|---|---|
| - Business Corner in the hotel lobby | free | |
| - High-speed internet for speakers and contact partners | free | |
| - High-speed internet for hotel guests | free | |
| - WLAN / LAN 1,024 kbit/s group ticket | € 35.00 | per item/day |
| - Exclusive VDSL connection 25,000 kbit/s | € 100.00 | per connection/day |
| - Setting up the telephone/fax connection | € 35.00 | per connection/day |
| - Use of the telephone/fax connection | € 0.30 | per unit |

### Presentations and lectures

| | | |
|---|---|---|
| - P.A. equipment including a wireless microphone (hand-held/clip) | € 120.00 | per day |
| - Every additional wireless microphone (hand-held/clip) | € 75.00 | per item/day |
| - Lectern | € 75.00 | per item/day |
| - Projector 2,500 / 4,000 ANSI lumens | € 99.00 | per item/day |
| - Projector screen | free | |
| - Preview monitor (24“) | € 45.00 | per item/day |
| - Laser pointer / Wireless presenter | € 15.00 | per item/day |
| - Laptop | € 200.00 | per item/day |

### Seminars and workshops

| | | |
|---|---|---|
| - Flipchart including paper and pens | € 15.00 | per item/day |
| - Pin board with paper covering, one-sided | € 10.00 | per item/day |
| - Overhead projector, 400 Watt with transparencies + pens | € 15.00 | per item/day |
| - TV/DVD combination | € 60.00 | per item/day |
| - Facilitator’s case | € 30.00 | per item/day |

### Reproduction and printed materials

| | | |
|---|---|---|
| - Photocopies / printouts | | |
| - B&W, up to 100 copies | € 0.25 | per copy |
| - B&W, over 100 copies | € 0.15 | per copy |
| - Colour, up to 100 copies | € 0.60 | per copy |
| - Colour, over 100 copies | € 0.40 | per copy |
| - Transparencies for the above copies | € 0.75 | per copy |

### Seminar und Workshop

| | | |
|---|---|---|
| - Setting up the standard technology and instruction | free | |
| - Additional technical support | € 35.00 | per hour |

*Please note that we only have a limited number of the technology items listed available in the hotel.*

We would be pleased to provide additional conference and communication technology from a partner company and recommend reserving this well in advance.

# CONFERENCE MENUS

**Allow yourself and your guests to be pampered by our kitchen team! We mainly use products from northern Germany that we purchase and prepare fresh for you.**

Choose your own menu from our range of freely combinable elements. The price of the menu is comprised of the price of the selected individual components. We would be delighted to help you put your menu together.

**Starters**

Tartar of smoked salmon
with small potato patties and dill cream
€ 7.50

Rocket salad in walnut dressing
with blue cheese and caramelized pears
€ 7.50

Marinated filet lace of "Holstein" beef
on crispy green salad with sesame dressing
€ 9.00

Carpaccio of regional beef
with rocket salad and parmesan
€ 9.50

Confit breast of corn-fed chicken
with green asparagus and cherry tomatoes
€ 9.00

Home smoked slice of Kiel salmon trout
with green salad and lemon vinegar
€ 10.50

Mixed leaf salad in balsamic dressing
with marinated tofu and apple-blueberry chutney
€ 8.00

## Soups

Clear strong meat broth with egg garnish,
peas, carrots, cauliflower and meatballs
€ 8.00

Kiel potato soup with whole grain croutons and fresh herbs
€ 7.50

Vine tomato consommé
with basil dumplings
€ 8.00

Beef broth with herb pancake strips
€ 8.00

Coconut-curry soup with cubes of smoked salmon
€ 9.00

Creamed lobster soup
with North Sea shrimps
€ 9.50

Soup of mustard pickled gherkins
with vegetable strips and dill
€ 7.50

## Fish dishes

Codfish filet wrapped in Holstein smoked ham
with root vegetables, yoghurt mustard sauce and bread dumplings
€ 20.00

Crispy fried gilthead filet on leaf spinach,
orange pepper sauce and herb potatoes
€ 20.50

Filet of the Kiel Fjord salmon trout on sautéed snow peas
lemon thyme sauce and roasted potatoes
€ 21.50

Fried monkfish filet
with Riesling sauce, sautéed savoy cabbage and potato patties
€ 21.50

## Meat dishes

Tender chicken breast with Calvados sauce,
broccoli, apple slices and fragrant rice
€ 19.00

Fried fillet of regional pork with vegetables and vegetable hash browns
€ 20.50

Veal back steak with creamy oyster mushrooms,
sautéed cherry tomatoes and duchess potatoes
€ 26.00

Braised haunch of "Holstein" salt marsh lamb
with glazed root vegetables and rosemary potatoes
€ 22.50

Fillet of regional beef (medium) with market vegetables,
potato gratin and red wine jus
€ 27.00

## Vegetarian dishes

Chickpea vegetable pan with whole grain pasta
and cream cheese sauce
€ 17.50

Zucchini tortilla with lukewarm salad of cherry tomatoes
€ 18.00

Vegetable hash browns
with goat cheese au gratin and onion marmalade
€ 19.00

## Sorbets

Currant sorbet with lavender prosecco
€ 5.50

Passion fruit sorbet with Rosé champagne
€ 8.00

## Desserts

Iced cappuccino with layers of coffee butter crème,
wild berry mousse, chocolate and biscuit
€ 8.00

Refreshing yoghurt mousse with orange sauce and mint crumble
€ 7.50

“Frozen Mount Kiel”: honey yoghurt ice-cream under meringue
€ 8.00

Peccable chocolate cake with raspberry sauce
€ 8.00

Vanilla crème brûlée with fruit compote
€ 8.00

ATLANTIC dessert selection
with white parfait of rose water, Szechuan pepper
with salted pistachio biscuit and boiled hibiscus
€ 10.00

# CONFERENCE BUFFETS

A wide range of starters, main courses and desserts that are certain to satisfy all your conference guests:

**Steaks and more**

Mixed leaf salad with crispy and crunchy toppings

Coleslaw, potato and pasta salads

Oven-fresh baguette with herb butter

* * *

Marinated sirloin steak in barbecue sauce

Savoury lumberjack steaks

Turkey médaillons with steak pepper

Salmon steak with lemon sauce

Oven-roasted potatoes with sour cream

Mediterranean vegetable pan

Various dips and sauces

* * *

Large fruit salad of fresh fruits

Kiel cherry and crumble pie

Whipped cream

€ 37.00 per person

**From the river and ocean**

Shrimp salad with cocktail sauce

Kiel sprats, salmon, “Eckernförde” bloater and mackerel fillets

Mustard dill sauce and creamy horseradish

Marinatied herring snacks with apple vinaigrette

Mixed leaf salad with crispy and crunchy toppings

Various bread with butter and herb curd

* * *

Potato cream soup with smoked salmon strips

* * *

Fired codfish fillet with a coarse mustard sauce

Steamed salmon slices with herb white wine sauce

Whole grain pasta in vegetable sauce

Seasonal market vegetables

Roasted potatoes

* * *

German chocolate-butter cream cake with cherries

Cream rice pudding with stewed fruits

Selection of “Husum” cheese with pear mustard

€ 39.00 per person

**Local cuisine!**

"Holstein" smoked ham with pickled vegetables

Vegetarian potato salad with beetroot

Marinated herring with an apple and onion cream sauce

Brined herring variation with apple and onion sauce

Home-made soured meat with remoulade sauce

Kiel sprats, salmon, "Eckernförde" bloater and mackerel fillets

Mixed leaf salad with crispy and crunchy toppings

Various breads with "Holstein" coastal butter

* * *

Soup of mustard pickled gherkins with North Sea shrimps

* * *

Braised haunch of "Holstein" salt marsh lamb
with mashed roots and red wine jus

Fried plaice fillets on root vegetables
with a coarse mustard sauce

Seasonal vegetables

Herb purée

* * *

Lemon tart

Cherry and bilberry compote with vanilla sauce

€ 43.00 per person

**From the Mediterranean**

Antipasti

Mussel salad with salsa

Vitello tonnato with caper berries

Rocket with gorgonzola and pine nuts

Mozzarella with vine tomatoes and basil

Mixed leaf salads, chorizo, olives and croutons

Ciabatta, aioli and olive oil

* * *

*In the heat of summer:* refreshing gazpacho

*In storms, rain, hail and snow:* hearty minestrone

* * *

Coq au vin in red wine jus

Fried mullet fillet with tomato and olive ragout

Pan-fried vegetables with aubergines,
courgettes, peppers and green asparagus

Tortellini filled with spinach in tomato sauce with vegetables

Rosemary potatoes and herb gnocchi

* * *

Tiramisu

Crème caramel

Mousse au chocolat

Greek yoghurt with honey and walnuts

Mediterranean cheese variation with grapes

€ 47.00 per person

**Our classics**

Beef médaillons with Waldorf salad

North Sea shrimp cocktail

Vine tomatoes with mozzarella and basil

Vitello tonnato with caper berries

Smoked salmon roll with herb cream cheese

Mixed leaf salad with crispy and crunchy toppings

Yoghurt, French and American dressing

Various breads with butter and herb curd

* * *

Beef broth with pancake strips

* * *

Classic Zurich sliced veal in a creamy mushroom sauce

Fried salmon steak on leaf spinach

Potato au gratin and herb spätzle (pasta)

Seasonal market vegetables

* * *

Oven-heated apple strudel

Vanilla crème brûlée

“Holstein” red berry compote with vanilla sauce

Chocolate mousse varieties

€ 49.00 per person

**Refined luxury cuisine**

Smoked salmon with cream horseradish

Marinated crayfish tails

Parma ham with cantaloupe

Homemade goose liver terrine

Home-smoked duck breast on tomato apricot chutney

Medallions of pork fillet on marinated vegetables

Fresh leaf salad with crispy and crunchy toppings

Yoghurt, French and American dressing

* * *

Clear vine tomato soup with pistachio dumplings

* * *

Whole roasted beef fillet
with pepper cream and green asparagus

Fried halibut fillet
on vegetable strips with saffron sauce

Filled cep ravioli in a Mediterranean vegetable broth

Seasonal market vegetables, potatoes and mushrooms au gratin
and two types of rice

* * *

Mandarin cream with Cointreau

Nougat mousse

Selection of “Husum” cheese with pear mustard,
olives and grapes

Exotic fruit salad

Regional ice-cream and sorbet specialties

€ 58.00 per person

**ATLANTIC Brunch**

Coffee, tea and orange juice

Fresh bread and crispy rolls

Croissants and sweet pastries

Honey, marmalades and nut & nougat cream

Selection of cold cuts and cheese

Assorted breakfast cereals and healthy grains

Milk, yoghurt and curd

Scrambled eggs with herbs, crispy bacon and sausages

Mixed leaf salad with crispy and crunchy toppings

Cold cuts of roast with remoulade

*From the smoke-room:* Kiel sprats, salmon and mackerel

Mustard and dill sauce and creamy horseradish

Marinated herring

* * *

Tender turkey médaillons in Calvados cream sauce

Crispy redfish fillet with Riesling sauce

Market-fresh vegetables

Potato purée and herb rice

* * *

“Holstein” berry compote with milk

Creamy “Kiel bee sting cake” with glazed almonds and fresh fruit

€ 34.00 per person

# CONFERENCE BUFFETS – FINGER FOOD

Allow yourself and your guests to be pampered by our kitchen team! Our small treats are perfect for a reception or as a small snack in between. We offer our finger food ideas from 10 pieces per selection.

**Mixed baguette canapés**

| | |
|---|---|
| - Smoked salmon and creamy horseradish | € 3.00 |
| - Marinated salmon with a honey mustard sauce | € 3.00 |
| - Roast beef and remoulade | € 3.00 |
| - "Holstein" smoked ham | € 3.00 |
| - "Bernstein" cheese | € 3.00 |
| - Smoked eel | € 3.00 |
| - North Sea shrimps | € 4.00 |
| - "Husum" unpasteurized cheese | € 4.00 |

**Cold delicacies**

| | |
|---|---|
| - Grissini with lamb ham | € 3.00 |
| - Home-smoked duck breast with apricot and tomato chutney | € 3.00 |
| - Vegetable sticks with herb dip | € 2.50 |
| - Marinated herring tartar on a whole-grain baguette | € 3.00 |
| - Smoked salmon roulade with cream cheese | € 3.00 |
| - Cherry tomatoes and mozzarella skewer with basil pesto | € 2.50 |
| - Pretzel varieties with cream cheese and butter | € 2.50 |

**Hot treats**

| | |
|---|---|
| - 3 small spring rolls with soy sauce | € 2.50 |
| - 3 small rissoles with mustard | € 2.50 |
| - 2 marinated chicken skewers with chilli sauce | € 3.00 |
| - 1 prawn skewer with Asian dip | € 4.00 |
| - 2 marinated beef fillet skewers with red onion marmalade | € 4.00 |
| - 3 mini quiches | € 2.50 |

**Sweet delights**

| | |
|---|---|
| - Red wild berry compote with vanilla sauce | € 2.00 |
| - 2 small profiteroles on a ragout of berries | € 2.00 |
| - 2 mini muffins | € 2.00 |
| - Pear tartlet with white chocolate | € 2.50 |
| - Fruit salad in a glass | € 2.00 |
| - Poppy seed mousse in small glasses | € 2.50 |
| - Chocolate brownie with vanilla foam | € 2.50 |
| - *In summer:* strawberries | € 3.50 |

# SNACKS

For a quick, yet substantial and delicious meal that still has plenty on offer we recommend our following snacks. You can select both the amount as well as the individual components. From delicate Vitello Tonnato through to rustic turnip mash with smoked pork chop, everything is served in small portions.

We offer our snack buffet for groups starting from 20 people.

All buffets include:
- Leaf salads with various toppings and dressings
- A hearty soup of the day
- Bread and butter

## Starters

Choose from our range of starters:
3 dishes for the small buffet
4 dishes for the medium buffet
5 dishes for the large buffet

☐ Marinated herring tartar
☐ Marinated herring with apple and onion sauce
☐ Smoked salmon with creamy horseradish
☐ Salmon marinated in herbs with a mustard and dill sauce
☐ Smoked salmon roulade with cream cheese
☐ Marinated herring in mustard sauce and apple vinaigrette
☐ Polar Sea shrimp salad
☐ Mussel and vegetable salad
☐ Kiel sprats
☐ Smoked “Eckernförde” mackerel fillet
☐ Mini fish rolls

☐ Home-smoked chicken breast on a vegetable salad
☐ Vitello Tonnato
☐ “Holstein” smoked ham
☐ Medium roast beef with pickled vegetables
☐ Beef salad

☐ Small pretzel pastries with cream cheese and butter
☐ Vegetable sticks with dips
☐ Cheese hedgehog
☐ Cherry tomatoes and mozzarella skewers with basil pesto
☐ Mushroom salad in small glasses

## Hot snacks

Choose from our range of hot snacks:
2 dishes for the small buffet
3 dishes for the medium buffet
4 dishes for the large buffet

☐ Salmon in puff pastry
☐ Battered fish with remoulade sauce

☐ Chicken skewers with dips
☐ Beef skewers with dips
☐ Small rissoles with mustard
☐ Small grilled bratwurst
☐ Mini meat loafs
☐ Chicken nuggets with dips
☐ Curried sausage
☐ Mini toast Hawaii
☐ Mini bockwursts with ketchup and mustard
☐ Savoury pastries
☐ Mini pizza

☐ Baked potato wedges with herb curd
☐ Mini spring rolls with chilli sauce
☐ Baked dim sum with soy sauce
☐ Mini vegetarian quiche

## Main courses

Choose from our range of main courses:
0 dishes for the small buffet
1 dishes for the medium buffet
2 dishes for the large buffet

☐ Fish ragout in vegetable cream
☐ Lobscouse in small glasses with gherkins and rollmops
☐ Veal goulash in mushroom cream
☐ Pan-fried chicken with Asian vegetables and sesame sauce
☐ Chilli con carne
☐ Turnip mash with diced smoked pork
☐ Lasagne bolognaise
☐ Salmon lasagne
☐ Vegetable lasagne
☐ Tortellini filled with spinach
☐ Mushroom ravioli in tomato and herb sauce

## Desserts

Choose from our range of desserts:
2 dishes for the small buffet
3 dishes for the medium buffet
4 dishes for the large buffet

- ☐ Red berry compote with vanilla sauce
- ☐ Melon peppermint salad
- ☐ Pineapple salad
- ☐ Fresh fruit salad

- ☐ Mini profiteroles
- ☐ Chocolate brownies
- ☐ Pear tartlets
- ☐ Mini Black Forest cherry rolls
- ☐ Cheesecake

- ☐ Amaretto cream
- ☐ Berry mousse
- ☐ Tangerine cream
- ☐ Coconut cream
- ☐ Yoghurt and orange mousse
- ☐ Two types of chocolate mousse
- ☐ Creamed rice with cinnamon and sugar

## Prices

The small snack buffet: € 19.50
The medium snack buffet: € 24.00
The large snack buffet: € 26.50

Your individual selection: on request

# BEVERAGES

The average daily fluid requirement for a normal person is 2.65 litres of which about 1.5 litres should be in the form of drinks. That's just one of the reasons why we always ensure that our guests are kept well supplied!

## Aperitif classics

| | | |
|---|---|---|
| Lutter & Wegner sparkling wine, dry | 0.75 l | € 26.50 |
| Prosecco Scavy & Ray | 0.75 l | € 33.00 |
| Orange juice | 1.0 l | € 13.50 |
| Mineral water | 0.75 l | € 7.00 |

## Champagne

| | | |
|---|---|---|
| Perrier-Jouët Grand Brut | 0.75 l | € 90.00 |
| Veuve Cliquot brut | 0.75 l | € 95.00 |

## Alcoholic cocktails

LILLET ROUGE
Wine and fruit liqueur

| | | |
|---|---|---|
| - with sparkling wine | 0.10 l | € 5.50 |
| - with champagne | 0.10 l | € 13.50 |

ST. GERMAIN
Elderberry liqueur, Blue Curaçao

| | | |
|---|---|---|
| - with sparkling wine | 0.10 l | € 8.00 |
| - with champagne | 0.10 l | € 15.50 |

CHAMBORD
Raspberry-blackberry liqueur

| | | |
|---|---|---|
| - with sparkling wine | 0.10 l | € 7.50 |
| - with champagne | 0.10 l | € 14.50 |

ATLANTIC COCKTAIL € 8.00
Havanna 3 Años, Chambord liqueur,
fresh lime juice, cranberry nectar, mango syrup

## Non-alcoholic cocktails

| | |
|---|---|
| PELICAN<br>Passion fruit syrup, grapefruit juice,<br>Orange juice, lemon juice | € 7.50 |
| APPLE FIZZ<br>Mango syrup, lemon juice, apple juice, soda | € 7.50 |
| ATLANTIC COCKTAIL<br>Cranberry nectar, fresh lime juice,<br>lemon juice, grenadine, Sprite | € 6.50 |

## Aperitif

| | | |
|---|---|---|
| Sandemann Sherry | 5 cl | € 4.50 |
| Tawny Porto | 5 cl | € 4.60 |
| Martini Dry, Extra Dry, Rosso | 5 cl | € 4.50 |
| Pernod | 5 cl | € 5.50 |
| Campari Bitter, Soda, Orange | 5 cl | € 7.50 |

## Beers on draught

| | | |
|---|---|---|
| Beck's | 0.30 l | € 3.40 |
| Alster beer and lemonade | 0.30 l | € 3.40 |
| Franziskaner wheat beer light | 0.30 l | € 3.60 |

## Bottled beers

| | | |
|---|---|---|
| Vitamalz | 0.33 l | € 3.40 |
| Beck's non-alcoholic | 0.33 l | € 3.40 |
| Franziskaner wheat beer crystal | 0.50 l | € 5.50 |
| Franziskaner wheat beer dark | 0.50 l | € 5.50 |
| Franziskaner non-alcoholic | 0.50 l | € 5.50 |

## Non-alcoholic beverages

| | | |
|---|---|---|
| **Niehoffs Vaihinger** | | |
| Tomato juice | 0.20 l | € 1.90 |
| Apple juice | 0.20 l | € 3.00 |
| Orange juice | 0.20 l | € 3.00 |
| Red grape juice | 0.20 l | € 3.00 |
| Grapefruit juice | 0.20 l | € 3.00 |
| Pineapple juice | 0.20 l | € 3.00 |
| Red currant nectar | 0.20 l | € 3.00 |
| Cherry nectar | 0.20 l | € 3.00 |
| Banana nectar | 0.20 l | € 3.00 |
| Passion fruit nectar | 0.20 l | € 3.00 |
| Cranberry nectar | 0.20 l | € 3.00 |
| Apple spritzer | 0.20 l | € 2.80 |
| Various spritzer | 0.40 l | € 5.50 |
| Cherry banana nectar | 0.40 l | € 5.80 |
| Freshly squeezed orange juice | 0.20 l | € 7.00 |
| Coca-Cola, light, zero | 0.20 l | € 2.90 |
| Fanta, Mezzo Mix, Sprite | 0.20 l | € 2.90 |
| **Schweppes** | | |
| Tonic Water | 0.20 l | € 3.20 |
| Bitter Lemon | 0.20 l | € 3.20 |
| Ginger Ale | 0.20 l | € 3.20 |
| Soda Water | 0.20 l | € 3.20 |
| **Mineral water** | | |
| Magnus Imperial | 0.25 l | € 2.90 |
| Magnus Imperial | 0.75 l | € 7.00 |
| Magnus Imperial Still | 0.25 l | € 2.90 |
| Magnus Imperial Still | 0.75 l | € 7.00 |

## Hot beverages

| | |
|---|---|
| Cup of coffee | € 2.60 |
| Cup of coffee Hag (decaf) | € 2.60 |
| Small pot of tea | € 5.50 |
| Espresso | € 2.50 |
| Double Espresso | € 3.80 |
| Cappuccino | € 3.20 |
| Latte Macchiato | € 3.40 |
| Café au lait | € 3.40 |

## White wine

### Germany

| | | |
|---|---|---|
| Pinot blanc QbA<br>Weingut Karl Pfaffmann, Palatinate | 0.75 l | € 24.00 |
| Gutedel Heugumber QbA<br>Hanspeter Ziereisen, Baden | 0.75 l | € 28.00 |
| Pinot gris BIO QbA<br>Weingut Wittmann, Rhinehessen | 0.75 l | € 35.00 |
| Riesling BIO QbA<br>Weingut Wittmann, Rhinehessen | 0.75 l | € 32.00 |
| “Grohsartig” QbA dry<br>Weingut Groh, Rhinehessen | 0.75 l | € 22.00 |
| Laumersheimer Chardonnay QbA dry<br>Weingut Zelt, Palatinate | 0.75 l | € 32.00 |

### Austria

| | | |
|---|---|---|
| Grüner Veltliner BIO D.A.C<br>Weingut Loimer, Kamptal | 0.75 l | € 34.00 |

### Italy

| | | |
|---|---|---|
| Chardonnay Simboli DOC<br>La Vis, Trentino | 0.75 l | € 26.00 |

### France

| | | |
|---|---|---|
| Touraine Sauvignon AOP<br>Calvet, Sauvignon Blanc, Loire | 0.75 l | € 22.00 |

### South Africa

Kleine Rust 0.75 l € 24.00
Stellenrust Winery, Stellenbosch

## Rosé

### France

Aix Rosé 0.75 l € 34.00
Saint Aix, Provence, Aix

## Red wine

### Germany

Ursprung, dry 0.75 l € 35.00
Weingut Markus Schneider, Palatinate

Pinot noir QbA 0.75 l € 28.00
Weingut Karl Pfaffmann, Palatinate

### Italy

Chianti Colli Senesi Farnetella 0.75 l € 32.00
Felsina, Tuscany

Barbera d'Alba 0.75 l € 34.00
Azienda Agricola Corino, Piedmont

### France

Chateau Les Rosiers Bordeaux 0.75 l € 26.00
Weingut Les Rosiers, Bordeaux

Réserve Spéciale Syrah 0.75 l € 26.00
Gérard Bertrand, Southern France

### Spain

| | | |
|---|---|---|
| Tempranillo Ibéricos Rioja DO<br>Miguel Torres, Rioja | 0.75 l | € 28.00 |
| Vinea Crianza DO Cigales<br>Finca Museum, DO Cigales | 0.75 l | € 30.00 |

### Australia

| | | |
|---|---|---|
| Stickleback Red<br>Heartland Wines, South Australia | 0.75 l | € 28.00 |

### South Africa

| | | |
|---|---|---|
| Jan Fiskaal Merlot<br>MAN Family Wines, Coastal Region | 0.75 l | € 20.50 |

## Sparkling wine

### Germany

| | | |
|---|---|---|
| ATLANTIC Sparkling wine extra dry<br>Schloss Affaltrach, Baden-Wuerttemberg | 0.75 l | € 29.50 |

# $CO_2$-CALCULATOR

## The climate balance of your event

With atmosfair you can calculate the climate impact of your event. If you wish, you can then make a voluntary contribution to climate protection. atmosfair offsets your $CO_2$ emissions through its UN-certified offset projects. atmosfair provides you with a $CO_2$ offset certificate, which can be displayed during the event or distributed to participants.

Within the $CO_2$-calculator hotel data as usable area, energy consumption values, yearly heating requirement, function rooms, packages etc. are already provided, so that $CO_2$ emissions can exactly be calculated.

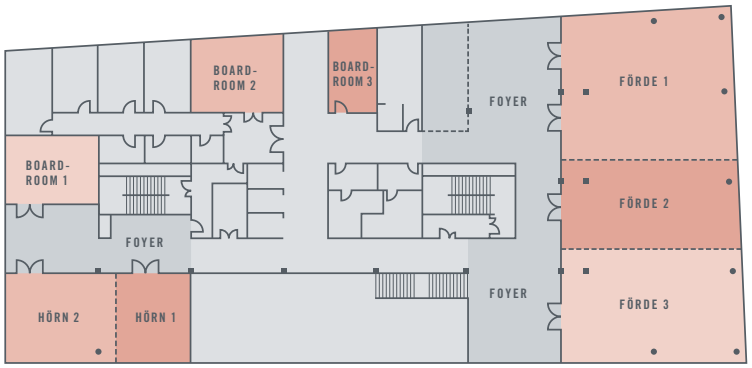
## $CO_2$-calculator by ATLANTIC Hotels

You can make use of the $CO_2$-calculator on **www.smart-tagen-und-feiern.de**

# FUNCTION ROOMS

Our hotel's conference deck has eight air-conditioned function rooms equipped with the latest technology and with space for up to 500 people as well as spacious and bright foyers and a smoker's lounge.

Particular highlights are the conference rooms with a view of the Kiel Fjord, the atmospheric wine cellar and DECK 8, the bar with a roof terrace and a panoramic view of Kiel.



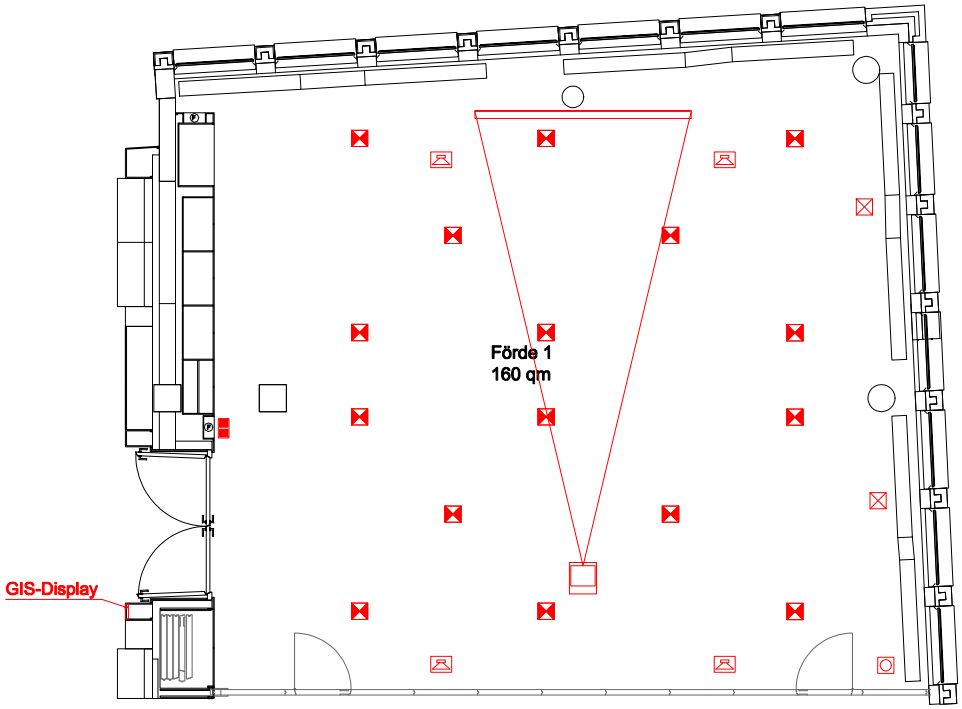

## Capacities

| | sqm | Maximum number of persons | | | | | | Room dimensions | | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | Length | Width | Height |
| Förde 1 | 160 | 145 | 95 | 40 | 110 | 48 | 130 | 13.30 | 12.00 | 3.20 |
| Förde 2 | 100 | 100 | 60 | 36 | 70 | 42 | 85 | 13.50 | 7.20 | 3.20 |
| Förde 3 | 125 | 120 | 75 | 36 | 80 | 48 | 105 | 14.00 | 9.00 | 3.20 |
| Förde 1+2 | 260 | 270 | 145 | 60 | 200 | 72 | 220 | 13.40 | 19.20 | 3.20 |
| Förde 2+3 | 225 | 215 | 130 | 50 | 180 | 65 | 190 | 13.80 | 16.20 | 3.20 |
| Förde 1+2+3 | 385 | 400 | 250 | 80 | 280 | 95 | 330 | 13.60 | 28.40 | 3.20 |
| Hörn 1 | 30 | 32 | 18 | 15 | – | 18 | – | 6.30 | 5.40 | 3.20 |
| Hörn 2 | 60 | 60 | 35 | 24 | 40 | 30 | – | 9.20 | 6.30 | 3.20 |
| Hörn 1+2 | 90 | 100 | 60 | 40 | 60 | 45 | 85 | 14.60 | 6.30 | 3.20 |
| Boardroom 1 | 40 | 35 | 18 | 15 | – | 18 | – | 7.20 | 5.20 | 3.20 |
| Boardroom 2 | 40 | 40 | 21 | 18 | – | 18 | – | 7.20 | 5.60 | 3.20 |
| Boardroom 3 | 25 | – | – | – | – | 12 | – | 6.70 | 3.70 | 3.20 |

## Visualizations

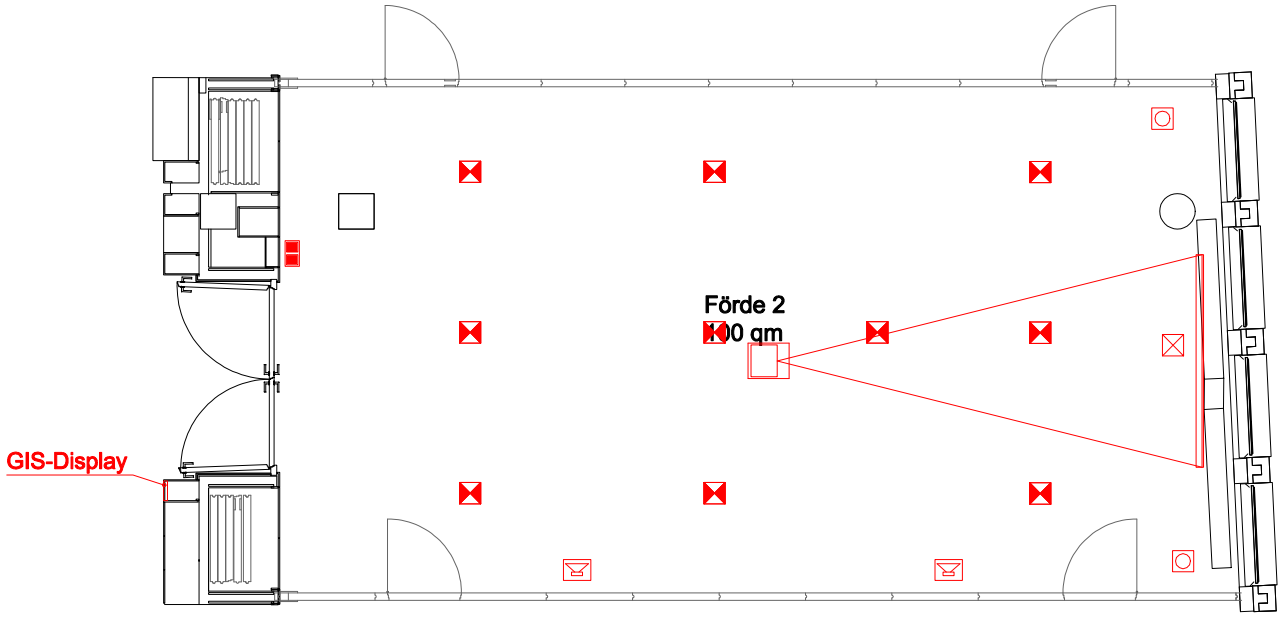
Here you can get an overview of the individual layout options of our function rooms:

### Förde 1



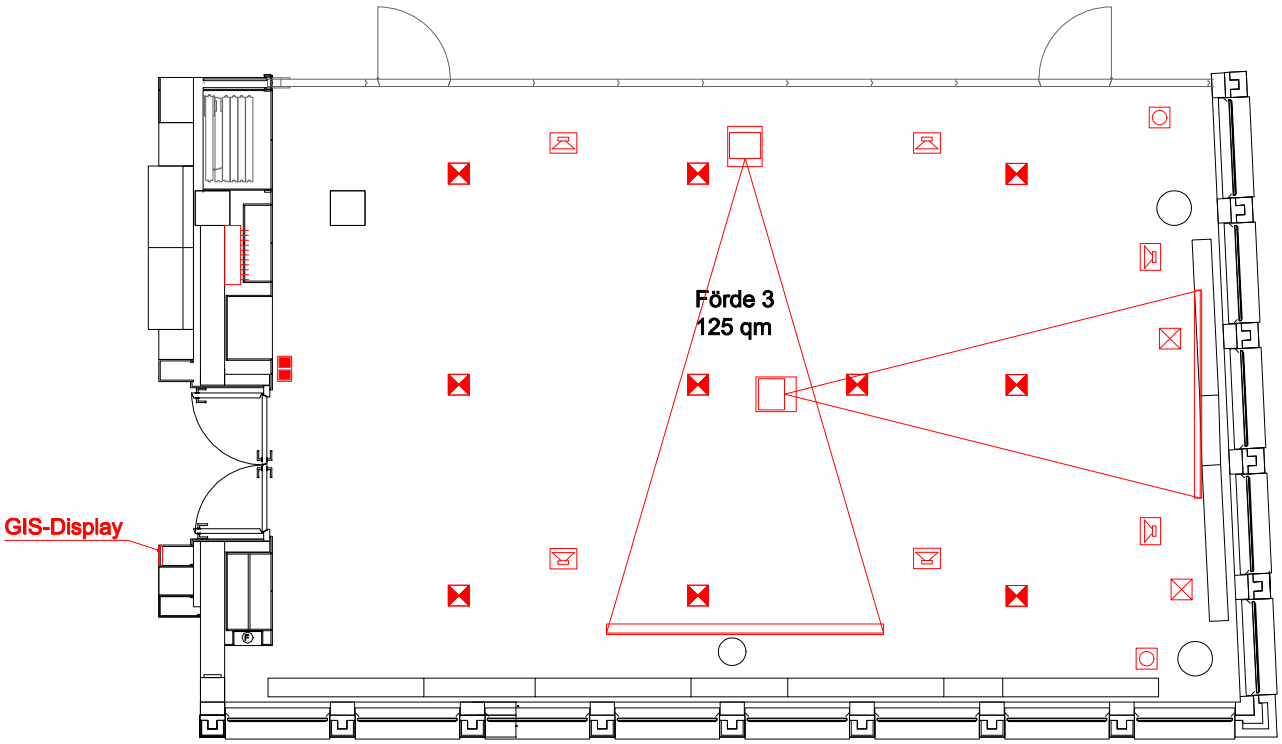

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 54 x 220 V / 2 x 16 A / 1 x 32 A |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | View on the Kiel Fjord |

## Förde 2



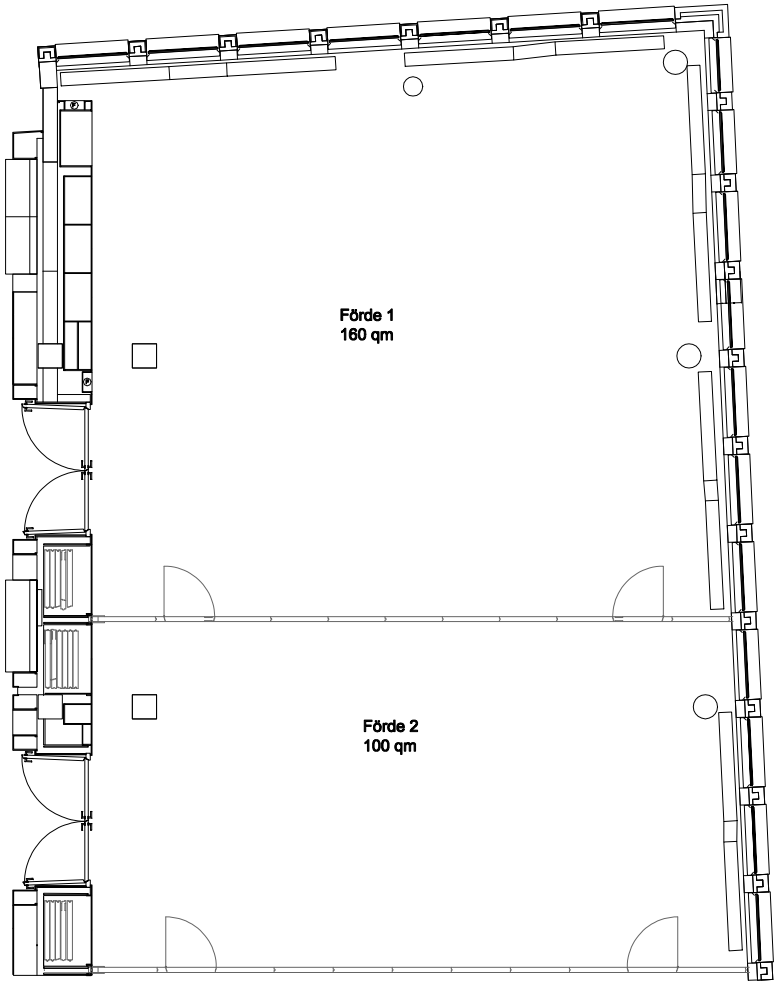

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 38 x 220 V / 2 x 16 A |
| Projector | Integrated |
| TV connection | x |
| Sound system | – |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | View on the Kiel Fjord |

## Förde 3



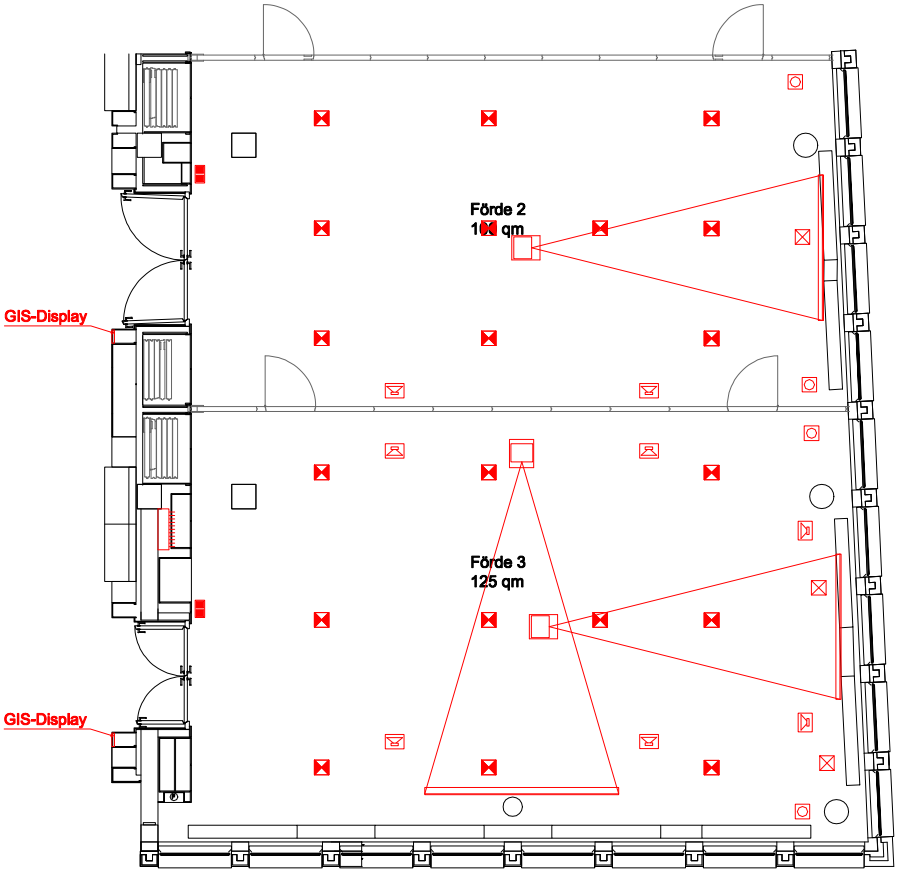

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 39 x 220 V / 2 x 16 A / 1 x 32 A |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | View on the Kiel Fjord |

## Förde 1+2



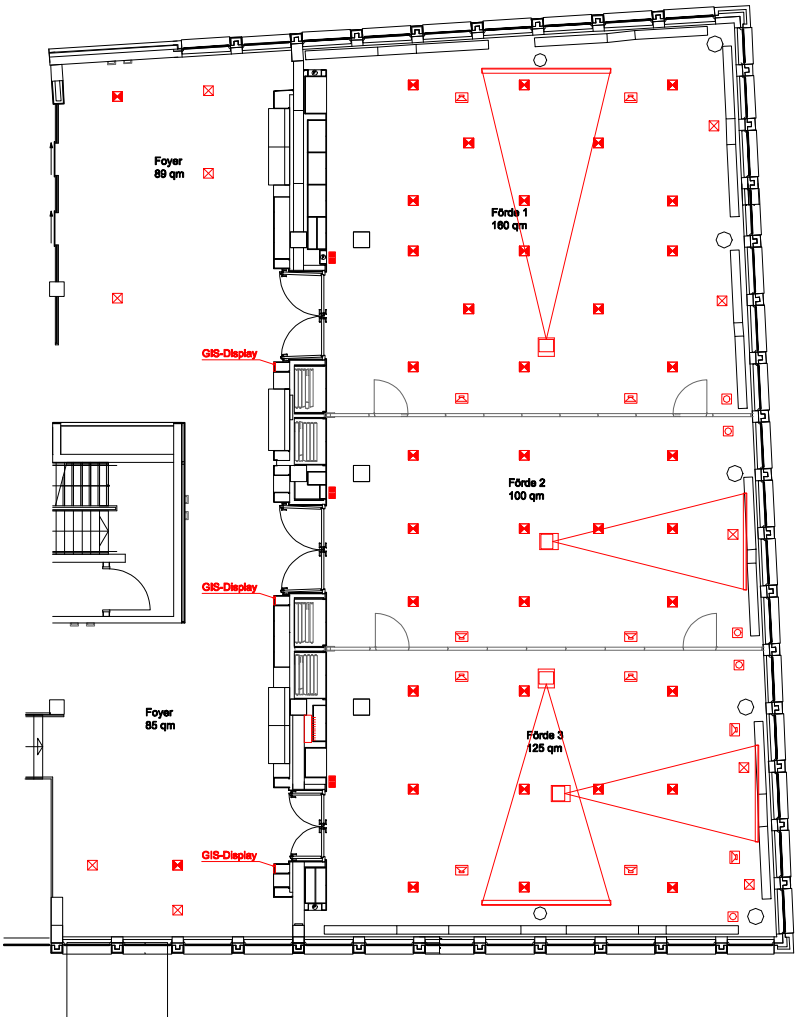

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 92 x 220 V / 4 x 16 A / 1 x 32 AA |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | View on the Kiel Fjord |

## Förde 2 + 3



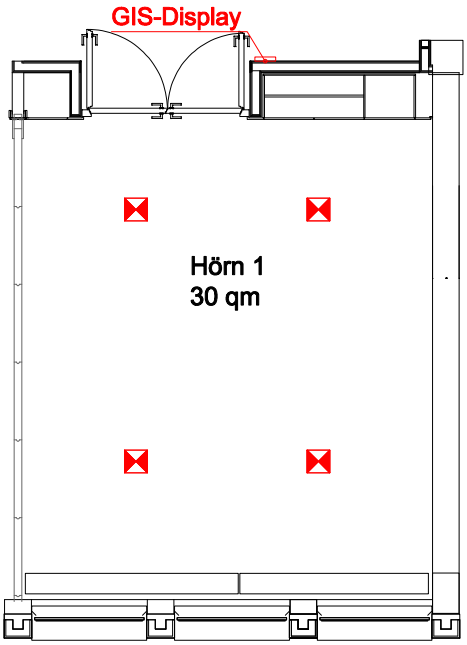

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 77 x 220 V / 4 x 16 A / 1 x 32 A |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | View on the Kiel Fjord |

## Förde 1+2+3



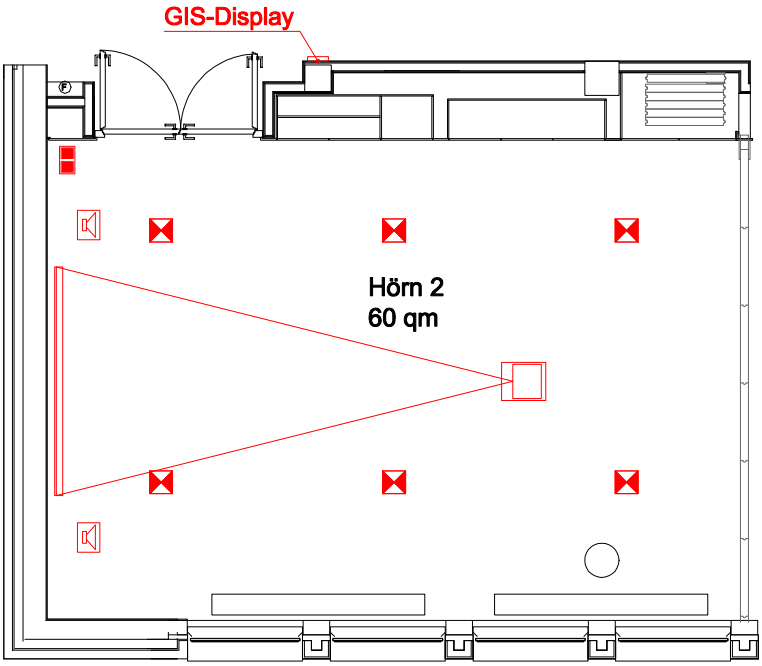

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 131 x 220 V / 3 x 16 A / 2 x 32 A |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | View on the Kiel Fjord |

## Hörn 1



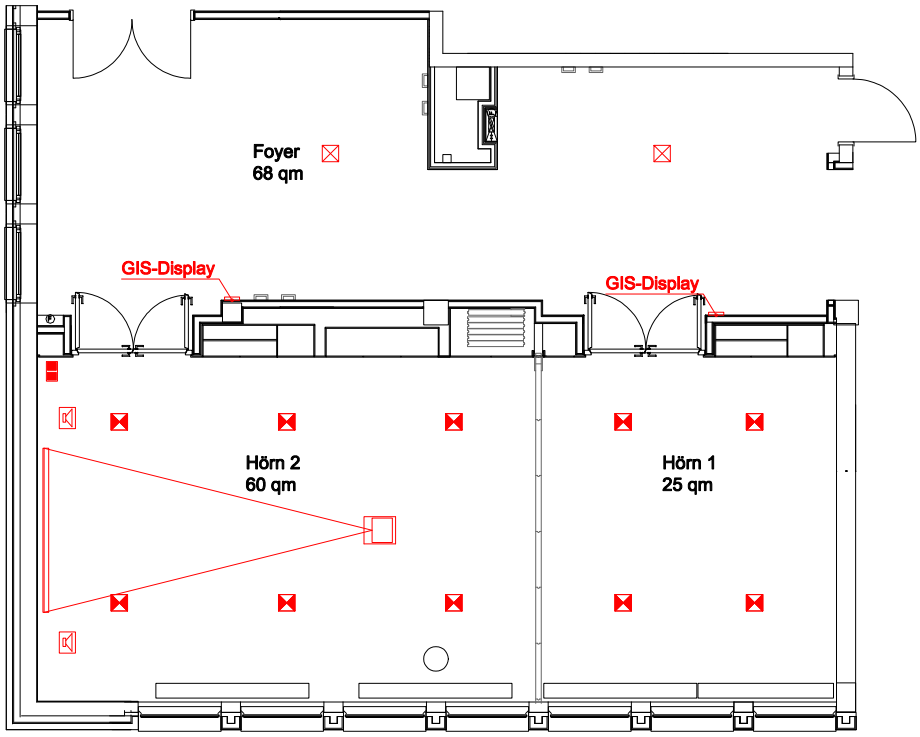

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 14 x 220 V / 1 x 16 A |
| Projector | Mobile |
| TV connection | x |
| Sound system | – |
| Floor covering | Wood |
| Location in hotel | 1st floor with lift |
| Other features | |

## Hörn 2



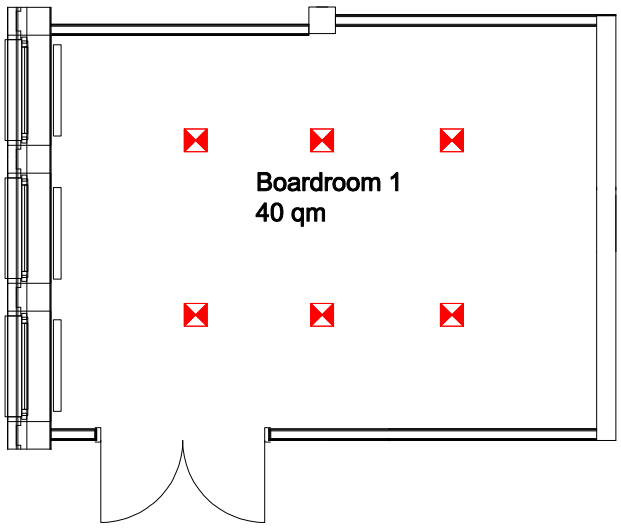

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 21 x 220 V |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Wood |
| Location in hotel | 1st floor with lift |
| Other features | |

## Hörn 1+2



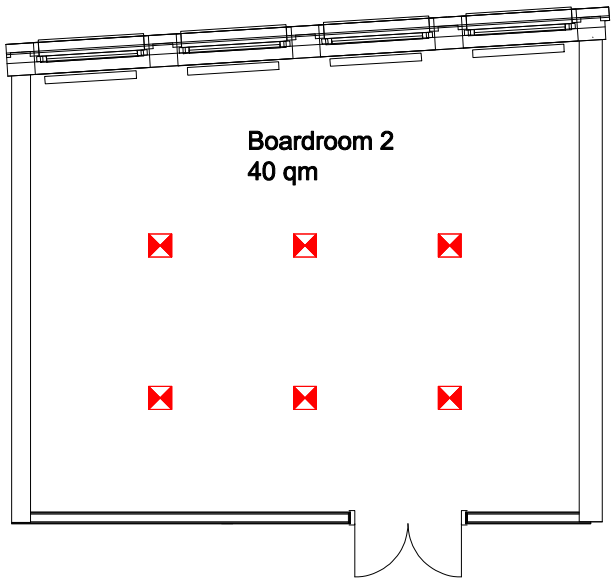

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 35 x 220 V / 1 x 16 A |
| Projector | Integrated |
| TV connection | x |
| Sound system | x |
| Floor covering | Wood |
| Location in hotel | 1st floor with lift |
| Other features | |

## Boardroom 1



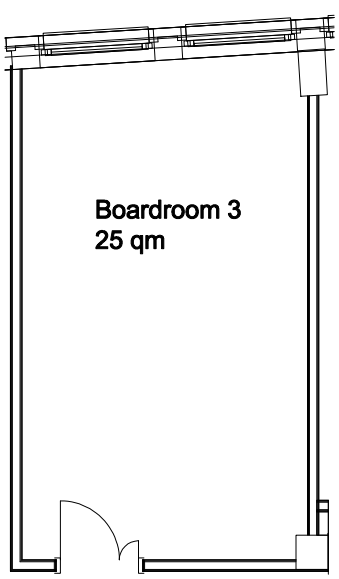

| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 23 x 220 V |
| Projector | Mobile |
| TV connection | x |
| Sound system | – |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | |

## Boardroom 2




| | |
|---|---|
| Daylight | x |
| Air-conditioned | x |
| To be darkened | x |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 23 x 220 V |
| Projector | Mobile |
| TV connection | x |
| Sound system | – |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | |

## Boardroom 3




| | |
|---|---|
| Daylight | x |
| Air-conditioned | – |
| To be darkened | – |
| Accessible by car | – |
| Internet access | WLAN/LAN |
| Power connection | 5 x 220 V |
| Projector | Mobile |
| TV connection | x |
| Sound system | – |
| Floor covering | Carpet |
| Location in hotel | 1st floor with lift |
| Other features | |

## ROOM COSTS

Transparency is one of the pillars of the ATLANTIC Hotels' SMART meetings & events concept.

| | Room size in sqm | Set-up costs in EUR | Space costs in EUR | Room costs in EUR |
|---|---|---|---|---|
| Förde 1 | 160 | 500.00 | 3,200.00 | 1,250.00 |
| Förde 2 | 100 | 300.00 | 2,000.00 | 800.00 |
| Förde 3 | 125 | 375.00 | 2,500.00 | 950.00 |
| Förde 1+2 | 260 | 800.00 | 5,200.00 | 2,050.00 |
| Förde 2+3 | 225 | 675.00 | 4,500.00 | 1,750.00 |
| Förde 1+2+3 | 385 | 1,200.00 | 7,700.00 | 3,000.00 |
| Hörn 1 | 30 | 120.00 | 600.00 | 300.00 |
| Hörn 2 | 60 | 180.00 | 1,200.00 | 450.00 |
| Hörn 1+2 | 90 | 300.00 | 1,800.00 | 750.00 |
| Board Room 1 | 40 | 120.00 | 600.00 | 300.00 |
| Board Room 2 | 40 | 120.00 | 600.00 | 300.00 |
| Board Room 3 | 25 | 90.00 | 400.00 | 190.00 |

*The set-up charge for the set-up of the room according to your wishes occur regardless of accommodation and catering revenue and will be charged once per event.*

*The space charges are minimum consumption with full revenue credits: The food and beverage revenue (also Conference Packages) reduces the space charges for the resulting total bill. If this revenue below the said sum, the difference is constituted as room rental fee. Billing will be made per day.*

*When booking additional rooms the room rental will be charged.*

# ACCOMPANYING PROGRAMMES

Water makes people happy and the murmur of the waves is relaxing – water is the city's defining element. Take advantage of this "water added value" to delight your guests and motivate your employees. We also offer exciting activities for landlubbers. Explore Kiel on water or on land – and have fun!

## Sailing tour of the city / sailing camp 24/7

The trip doesn't just teach you about sail positions, tillers and sheets: you will also discover the most beautiful side of Kiel from the water and you'll learn about the history behind many of the buildings and the traditional companies.

This package is offered from May – September. Groups on request.
Duration: approx. 2 hours

## Cocktail course on DECK 8

Discover the world of cocktails and learn how to mix them under the charming instruction of our team before, of course, sampling them yourself.

The perfect accompanying programme for groups with time constraints for a lively start to the evening. We also serve a small selection of tapas to keep you going.

Location: DECK 8 – the bar at the ATLANTIC Hotel Kiel
Time: for 2 hours on application, in the (late) afternoon

## RIB charter / speedboat event

Full throttle fun: you won't forget this ride on the waves in a hurry!

RIB stands for Rigid Inflatable Boat; these power boats are also used as safe and reliable work boats in the offshore industry.

RIB: 250 HP with 7 jockey consoles
Speed: up to 90 km/h
Capacity: 7 people per boat for a speed ride
This can be reserved from April – November for up to 100 people.

## City tour of the maritime fjord city

Explore the city from land: buildings steeped in history as well as modern architecture. A highlight is Old City Hall – a Kiel landmark. The 67-metre-high platform provides an unforgettable panoramic view across the city.

Groups of 18 – 25 people, lasts about 2 hours.

## House running

Have you ever been driven up the wall? No? Well, we offer the complete opposite!

Experience thrills and butterflies in your stomach when house running at the Kiel Fjord: you are equipped with a safety harness and then take a walk down the hotel wall from the roof of the ATLANTIC Hotel Kiel. You will naturally be doubly secured and supported by expert personnel.

The unusual accompanying programme for events and conferences.

## Kiel city challenge

Have you ever put on an outfit on a public statue? Or tried a reef knot out of two raw noodles?
Whether as challenge between several teams or as adventure rally for a large group – the exciting tasks of the city tour through the city center of Kiel are much fun and demand creativity and team spirit.

Participants: from 8 persons
Duration: from 2 hours

## City tour with vintage busses

Enjoy the view from our vintage busses of the 50s and 60s and design your personalised city tour. Our mobile cultural heritages are true eye-catchers and provide 24–42 passenger seats. Furthermore our vintage busses are often welcomed on weddings and are very suitable as shuttle service.

## Hop on Hop off City Sightseeing

Discover Kiel in a new and comfortable way by going on a round tour with double decker busses and enjoy 90 minutes of touristic highlights of the fjord city with 360 degrees panorama view at 4 meters high.

Departures: daily, every hour 09:15 – 15:15 from Hauptbahnhof Kiel, opposite to the ATLANTIC Hotel. 15 minutes of break at Nord-Ostsee-Kanal (visit of the watergate overlook included)

Duration: 2 hours

# PREFERRED PARTNERS

Every event is like a puzzle with many small individual pieces. We bring these pieces together for you: together with our experienced and competent partners in the areas of technology, decoration, entertainment, etc. we offer you a complete package under one roof.

**External technology**

avt plus media service GmbH
Werftstraße 193
24143 Kiel
Tel. +49 431 259850
info@avtplus.de

OPUS Showtechnik GmbH
Speckenbeker Weg 154
24113 Kiel
Tel. +49 431 647020
info@opus-kiel.de

**Rental items**

STIL Mobiliar- und Zeltverleih
Suchskrug 5-7
24107 Kiel
Tel. +49 431 66748000
info@stil-mobiliarverleih.de

**Florist**

Köhler Florist am Freilichtmuseum GmbH
Hamburger Landstraße 108
24113 Kiel
Tel. +49 431 61152
koehler-florist@t-online.de

**DJ**

DJ Patrick Ziemer
Rutkamp 61
24111 Kiel
Tel. +49 175 2995999
dj@patrickziemer.de

**Band**

CHAPEAU! Charming lounge music
Knooper Weg 30
24103 Kiel
Tel. +49 431 970718
talk@soeny.de

**Photographer**

OUR FOCUS Photography
Herrenhaus Gut Knoop
24161 Altenholz
Tel. +49 431 3859 411
info@our-focus.de

**Event agency**

wave incentive GmbH
Oberdorf 7
24235 Laboe
Tel. +49 4343 7000
wave@wave-incentive.de

Nord Event GmbH
Alter Wandrahm 19–20
20457 Hamburg
Tel. +49 40 2000640
info@nordevent.de

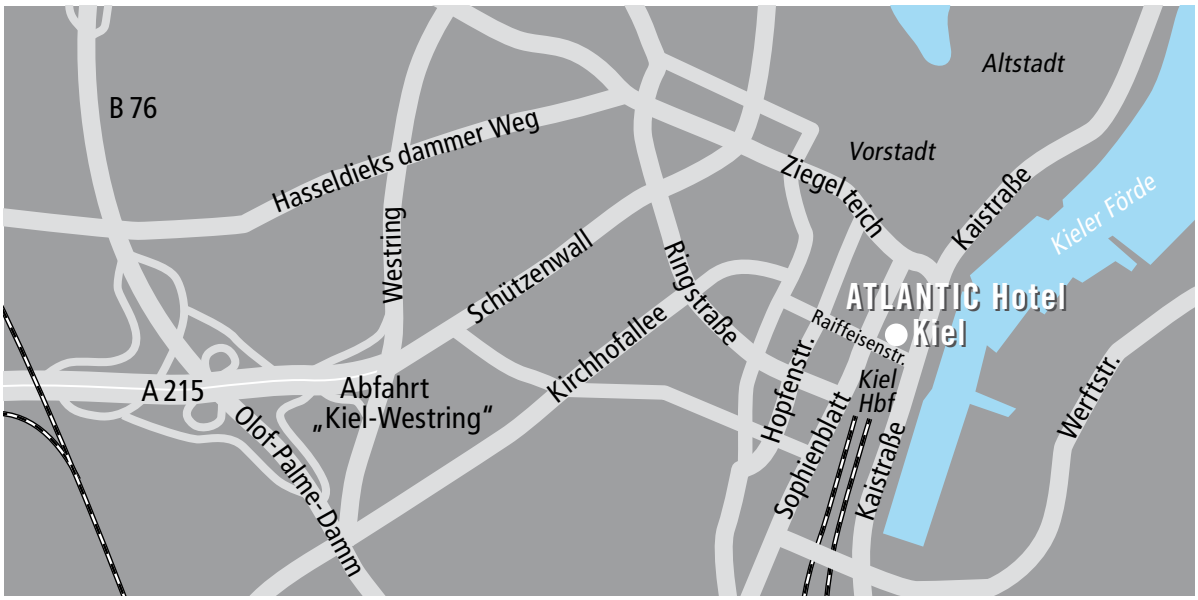
**Mobility partner**

Limousine Plus Services GmbH
Verwaltung: Im Klapperhof 7–23
50670 Köln
Tel. +49 40 180242 480
info@limousineplus.de

**Team Training & Incentives**

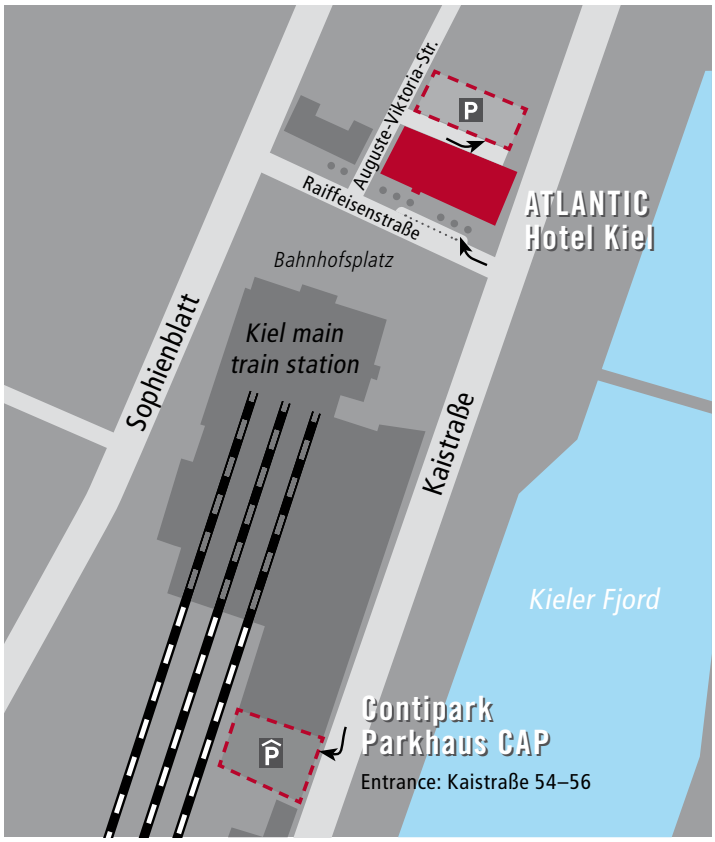
Förde Akademie /
Hochseilgarten Altenhof
Schönwohlder Straße 7
24247 Steinfurt
Tel. +49 4351 667333
info@hochseilgarten-eckernfoerde.de

## ARRIVAL AND PARKING




The ATLANTIC Hotel Kiel is located opposite the main train station.

From the A 7, follow the sign to "Autobahndreieck Bordesholm" onto the A 215 for the next 21 km, direction "Blumenthal/Kiel" which leads onto the street "Schützenwall". After 1,2 km turn right into the street "Ziegelteich" at the roads end turn right into the street "Kaistraße". After 250 m turn right into "Raiffeisenstraße" where you will find an approach in front of the main entrance of the hotel which you can use for a short time period to load or unload your luggage.




Please use our parking area directly behind the hotel via Auguste-Viktoria-Street and pay at the reception.

**Parking Rates**

| | |
|---|---|
| Each hour: | € 2.00 |
| Daily rate (from 6th to 24th hour): | € 12.00 |
| Congress ticket per day: | € 6.00 |

# CONTACTS

Charming, sincere, competent, attentive, knowledgeable, precise, passionate and open – this is just a selection of the fantastic attributes used to describe our dynamic trio. But it's probably best if you get to know the team yourself!

**Eggert Harms**
Event Manager
Deputy Hotel Manager
Tel: +49 431 37499-562
Email: eharms@atlantic-hotels.de

**Sonja Will**
Event Assistant
Tel: +49 431 37499-563
Email: swill@atlantic-hotels.de

**Rebekka Simmich**
Event Assistant
Tel: +49 431 37499-561
Email: rsimmich@atlantic-hotels.de