



SMART MEETINGS AT ATLANTIC HOTEL LÜBECK

ATLANTIC Hotel Lübeck
Schmiedestr. 9–15 · 23552 Lübeck
Tel. +49 (0)451 38 479-0
Fax +49 (0)451 38 479-500
luebeck@atlantic-hotels.de

Events Team
Tel. +49 (0)451 38 479-562
veranstaltung.ahl@atlantic-hotels.de

CONFERENCES

Smart meetings at the ATLANTIC Hotel Lübeck – from the initial inquiry through to a personal meeting and the event itself: the ATLANTIC Hotel Lübeck's event team will support you through the entire process. Place the planning and execution of your event in professional hands, and once it's over tell us how much you enjoyed it.

The fully air-conditioned function rooms are bathed in natural light and all the large windows can be opened. Different sources of light provide optimal lighting for your function room. The projector screen and projector are installed in the ceilings of our conference rooms and disappear at the push of a button. Numerous floor outlets supply power and DSL connections to the conference participants.

Very easy – very smart

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

- Conference packages
- Coffee breaks
- Conference technology
- Conference menus
- Conference buffets
- Finger food
- Beverages
- Offers
- Room capacities
- Accompanying programmes
- Preferred partners
- Contacts

Still need more? Our Event Sales Team is happy to discuss your personal needs and prepare your very own event outline!

CONFERENCE PACKAGES

Every conference is individual. We know this and so we offer various conference packages so that you won't forget anything. Our experienced Event Sales Manager and her team are happy to provide advice and clarify all the details with you personally.

All prices indicated include applicable VAT.

Half-day package

- Room rental for a conference room that is suitable for the number of participants
- Standard technology with 1 pin board, 1 facilitator's toolbox, 1 projector screen, 1 flipchart incl. paper and 4 pens
- One video projector
- Pad and pen per person
- Unlimited non-alcoholic drinks in the conference room
- An ATLANTIC Break with coffee, tea and various delicacies
- Lunch in the form of a lunch buffet or a 3-course menu as recommended by the chef (depending on the number of participants)

We offer the conference package for groups starting from 10 people.

The drinks with lunch are billed individually and included in the total invoice.

€ 39.00 per person/day

Additional room preparation costs of € 275.00/day are charged for the roof lounge.

Full-day package

- Room rental for a conference room that is suitable for the number of participants
- Standard technology with 1 pin board, 1 facilitator's toolbox, 1 projector screen, 1 flipchart incl. paper and 4 pens
- One video projector
- Pad and pen per person
- Unlimited non-alcoholic drinks in the conference room
- An ATLANTIC Break mid-morning with coffee, tea, various delicacies and fruit
- Lunch in the form of a lunch buffet or a 3-course menu as recommended by the chef (depending on the number of participants)
- An ATLANTIC Break in the afternoon with coffee, tea and a selection of cakes

We offer the conference package for groups starting from 10 people.

The drinks with lunch are billed individually and included in the total invoice.

€ 51.00 per person/day

Additional room preparation costs of € 275.00/day are charged for the roof lounge.

COFFEE BREAKS

ATLANTIC Breaks

Perhaps you're not after a conference package but still don't want to miss out on a nice coffee break? Then our ATLANTIC Breaks provided below are just the thing for you!

All prices indicated include applicable VAT.

Coffee breaks "healthy & light"

- Coffee and tea
 - Whole grain sandwiches
 - 3 various treats
- € 11.00 per person

or

- Coffee and tea
 - Buttermilk drink
 - Caesar's salad
 - Fruits
- € 13.00 per person

Coffee breaks "savoury"

- Coffee and tea
 - Croissant with ham and cheese
 - Filled dumplings with turkey
 - Pretzel bread with different types of salt
- € 12.00 per person

or

- Coffee and tea
 - Tomato juice
 - Croissants with cold cuts
 - Savoury pastries
- € 11.00 per person

Coffee breaks "bread lunch"

- Coffee and tea
 - Gazpacho
 - Potato salad with sausages in glasses
 - Half bagels with cold cuts
- € 13.00 per person

or

- Coffee and tea
 - Gazpacho
 - 3 various treats
 - Tomato focaccia
- € 13.00 per person

Coffee breaks “sweet”

- Coffee and tea
 - Milk shake
 - Cake selection
- € 9.00 per person

or

- Coffee and tea
 - Milk shake
 - Belgian waffles with applesauce
 - Mini “berliner”, mini doughnuts, mini muffins
- € 12.00 per person

The coffee breaks cannot be booked as part of our conference packages.

CONFERENCE TECHNOLOGY

We provide the latest conference technology geared specifically to your needs. On request, we can also provide additional technology services through our external preferred partners.

P.A. system incl. a wireless/clip microphone / headset	€ 120.00 per day
Every additional microphone / headset - wireless / clip (maximum of 2 microphones per room)	€ 75.00 per item/day
Flip chart incl. paper and 4 pens	€ 15.00 per item/day
Transparency copies	€ 1.00 per copy
Photocopies	
- Colour	€ 0.25 per copy
- Black & white	€ 0.15 per copy
Projector screen	free of charge
Facilitator's toolbox	€ 30.00 per item/day
Overhead projector, 400 watt	€ 15.00 per item/day
Projector, 6,000 ANSI lumens	€ 99.00 per item/day
Pin board	€ 10.00 per item/day
Lectern	free of charge
Wireless presenter incl. laser pointer	€ 15.00 per item/day
Dance floor	€ 400.00 per day
Technical assistance	€ 35.00 per hour
Telephone connection	
- set-up	€ 35.00 one-off
- units	€ 0.30 per unit
Fax connection	
- set-up	€ 60.00 one-off
- units	€ 0.30 per unit
TV/DVD/Video combination	€ 60.00 per day
Floor spotlight	€ 10.00 per day
Internet access	
- WLAN ticket (day pass)	free of charge
- Private network	on request
- DSL line	€ 7.50 per day

CONFERENCE MENUS

Maybe you don't want to book a conference package but would still like a shared lunch or dinner during your conference?

We offer seasonal and delicious menus that can be adapted entirely to your taste and desires. Do our suggestions not quite hit the spot? Then feel free to choose your own menu from our range of selections. The price of the menu corresponds to the price of the selected individual components.

All prices indicated include applicable VAT.

Menu I

Peas soup with bacon foam

€ 6.50

Saddle of pork,
ratatouille and mashed potatoes with thyme

€ 18.00

or

Salmon filet,
ratatouille and mashed potatoes with thyme

€ 18.00

Apple strudel with vanilla ice cream

€ 6.50

€ 30.00 per person

Please select a single main course for all your guests.

Menu II

Vitello tonnato with carper berries

€ 9.00

Corn feed chicken breast,
chili-snow peas with mango-polenta

€ 18.00

or

Poached codfish,
Chili-snow peas with mango-polenta

€ 18.00

Coffee crème brûlée with vanilla ice cream

€ 7.00

€ 32.00 per person

Please select a single main course for all your guests.

Menu III

Carrot-ginger soup with crayfish tails

€ 8.00

Filet of pork,
vegetable and rosemary potatoes

€ 19.00

or

Pan fried redfish filet,
vegetable and rosemary potatoes

€ 18.00

Tiramisu with fresh berries

€ 9.00

€ 34.00 per person

Please select a single main course for all your guests.

Menu IV

Smoked duck breast with marinated baby leaf salad

€ 11.00

Sweet corn soup with crispy Chorizo

€ 8.50

Filet of beef,
beans-pear cassalette and truffled mashed potatoes

€ 25.00

or

Pan fried monkfish filet,
celery and potatoes cooked au gratin

€ 25.00

Caipirinha mousse with coconut tart

€ 8.00

€ 50.00 per person

Please select a single main course for all your guests.

Menu V

Beef carpaccio,
Grana Padano and rocket salad
€ 11.00

Tomato essence,
basil dumplings and tomato cubes
€ 9.50

Pan fried brook trout filet,
mashed peas and ginger foam
€ 11.00

Barbarie duck breast,
sautéed spinach and mashed sugar peas
€ 20.00

Lemon grass crème brûlée with mango sorbet
€ 8.50

€ 58.00 per person

You can naturally also replace any of the desserts with a small selection of cheeses.
The conference menus cannot be booked as part of our conference packages.

CONFERENCE BUFFETS

Buffets are the perfect alternative to a classic menu and offer a selection of starters, main courses and desserts freshly and creatively prepared especially for you by our kitchen team from the SALIS restaurant.

We offer seasonal and delicious buffets that can be adapted entirely to your taste and desires starting from groups of 20 people.

Italian

Tomato-Mozzarella with rocket salad and balsamic vinegar

Vitello Tonnato made from pork with capers and sweet pepper

Selection of antipasti

Variation of crostini

Mixed salad with different dressings

Tomato, cucumber, sweet pepper, nuts and croûtons

Olive oil and balsamic vinegar

Minestrone

Selection of ciabatta with butter

Picatta made from redfish with tomato and pasta

Saltimbocca made from chicken breast with spinach and rosemary potatoes

Pasta served with basil pesto and sun dried tomatoes

Ice cream selection with different toppings

Tiramisu in a glas

Panna Cotta with cherries

€ 35.00 per person

Rustic

Homemade potato salad served with meatballs

Roast beef served with remoulade

Vegetable rice salad with mackerel praline

Mixed salad with different dressings

Tomato, cucumber, sweet corn, sweet pepper, nuts and croûtons

Olive oil and balsamic vinegar

Bread and butter selection with drippings

Holsteiner potato soup

Kassler roasted pork served with sauerkraut and potato dumplings

Salmon steaks served with vegetables and buttered potatoes

Vegetarian ravioli-like Maultaschen with vegetable sauce and fried onion

Ice cream selection with different toppings

Apple strudel with vanilla sauce

Holsteiner fruit flavoured blancmange with vanilla sauce

€ 36.00 per person

Light & Tasty

Greek style salad

Noodle salad with sausage

Tomato basil salad with salmon praline

Mixed salad with different dressings

Tomato, cucumber, sweet pepper, olives, nuts and croûtons

Olive oil and balsamic vinegar

Different kind of whole meal bread with herbal cream

Tomato essence

Grilled chicken breast with ratatouille and herbs bulgur

Poached codfish filet with spinach and basmati rice

Pan fried sweet corn patties with herbal crème

Lemon crème brûlée

Fresh fruit selection

Yoghurt crème with marinated oranges

€ 36.00 per person

Maritime

Filet of matjes with apple and cream

Smoked fish variation
with creamy horseradish and honey-mustard-dill sauce

Seafood salad

Potato salad with yoghurt and cilantro

Mixed salad with different dressings

Tomato, cucumber, sweet pepper, olives, nuts and croûtons

Olive oil and balsamic vinegar

Bread and butter selection

Shellfish soup with vegetable

Steamed redfish served with braised cucumbers and rice

Fried pike perch with spinach and roasted potatoes

Lübecker Plettenpudding or Diplomat Pudding

White chocolate mousse with rum

Holsteiner fruit flavoured blancmange with vanilla sauce

€ 36.00 per person

Classic

Tomato bread salad served with rocket salad and balsamic vinegar glacé

Caesars Salad with chicken breast and croûtons

Two different dishes made from salmon
with honey-mustard-dill sauce and cowberry cream

Glassnoodle salad with chicken Teriyaki skewers

Mixed salad with different dressings

Tomato, cucumber, sweet pepper, sweet corn, olives, nuts and croûtons

Olive oil and balsamic vinegar

A selection of different breads with butter and drippings

Green peas soup with tomato cubes

Braised beef joint served with pointed cabbage
and potatoes au gratin

Filet of pike perch with lime sauce on sesame-honey-carrots
served with three types of rice

Tortellini stuffed with ricotta cheese and tomato sauce

Ice cream selection with different toppings

Chocolate mousse in two colors with pineapple ragout

Nuts-nougat cream with cracknel

€ 40.00 per person

Exclusive

Caesars Salad with chicken breast and croûtons

Roast beef served with sauce remoulade

Two different dishes made from salmon
with honey-mustard-dill sauce and cowberry cream

Mangetout mango salad with pan fried tiger prawn

Couscous salad with yoghurt and coriander

Mixed salad with different dressings

Tomato, cucumber, sweet pepper, sweet corn, olives, nuts and croûtons

Olive oil and balsamic vinegar

A selection of different breads with salted butter and two different dips

Sweet potatoe soup with sour cream

Pink cooked roast beef sliced at the buffet
with vegetables and rosemary potato

Filet of pike perch served on orange chili carrots
and potato-pear gratin

Mediterranean vegetable lasagne

Ice cream selection with different toppings

Cheese cake in a glas with cherries

Two different chocolate mousse with marinated berries

€ 50.00 per person

We offer buffets for groups from 20 persons.

The conference buffets cannot be booked as part of our conference packages.

CONFERENCE BUFFETS – FINGER FOOD

We offer seasonal and delicious delicacies that can be adapted entirely to your taste and desires. Also perfect as an accompaniment for your reception!

All prices indicated include applicable VAT.

Finger food buffet 1

Caesars Salad with chicken breast and croûtons

Roast beef with remoulade

Tomato and baby mozzarella skewers with pesto

Soup at chef's choice

Mini spring rolls with soya sauce and sweet chili sauce

Mini hamburger

Pepper mint mousse with chocolate

Panna Cotta with marinated raspberries

€ 22.00 per person

Finger food buffet 2

Caesars Salad with chicken breast and croûtons

Tomato and baby mozzarella skewers with pesto

Canapés selection

Pink cooked roast beef
with sauce remoulade and cherry tomatoes

Soup at chef's choice

Mini pizza

Mini wraps

Mini spring rolls with soya sauce and sweet chili sauce

Semolina porridge with marinated raspberries

Dark chocolate mousse with pineapple ragout

€ 26.00 per person

Finger food buffet 3

Canapés selection

Bruschetta with basil

Antipasti variation

Caesars Salad with chicken breast and croûtons

Roast beef with remoulade

Melon skewers with Parma ham

Cold cucumber soup with Wasabi

Smoked fish praline with honey-mustard-dill sauce

Soup at chef's choice

Mini cheeseburger

Spicy chicken skewers

Baked mozzarella sticks

Asian style pastrys with sweet chili sauce

Crème brûlée

Pepper mint mousse with chocolate

€ 36.00 per person

We offer the finger food buffets for groups from 20 persons.
They cannot be booked as part of the conference packages.

BEVERAGES

Select the drinks to match your occasion and the selected dishes. We are happy to help!

Aperitif

Sandeman Sherry, medium, dry	5 cl	€	5.40
Royal Oporto RED	5 cl	€	5.40
Martini dry, bianco, rosso, d'oro	5 cl	€	5.50
Pernod	4 cl	€	5.50
Ricard	4 cl	€	5.50
 Aperol Sprizz	 0.20 l	 €	 6.70
Rosato Sprizz	0.20 l	€	6.50
Campari Orange	0.24 l	€	7.90
Campari Soda	0.24 l	€	7.90

Prosecco / Sparkling wine / Champagne / Cider

Prosecco Scavi & Ray	0.10 l	€	4.90
ATLANTIC Sparkling wine extra dry	0.10 l	€	5.50
Perrier-Jouët Champagne	0.10 l	€	12.50
JAANIHANSO Brut – Dry Cider	0.10 l	€	6.00
Kir Royal	0.10 l	€	13.00
 Prosecco Scavi & Ray	 0.75 l	 €	 31.00
ATLANTIC Sparkling wine extra dry	0.75 l	€	32.00
Perrier-Jouët Champagne	0.75 l	€	88.00
JAANIHANSO Brut – Dry Cider	0.75 l	€	41.00

Beer

Beck's Pils on draught	0.25 l	€	3.50
Beck's Pils on draught	0.40 l	€	4.30
Beck's Pils non-alcoholic	0.33 l	€	3.70
 Alsterwasser (beer and lemonade)	 0.25 l	 €	 3.50
Alsterwasser (beer and lemonade)	0.40 l	€	4.30
 Köstritzer on draught	 0.30 l	 €	 3.70
Franziskaner wheat beer on draught	0.30 l	€	3.70
Franziskaner wheat beer on draught	0.50 l	€	4.90
Franziskaner wheat beer dark	0.50 l	€	4.90
Franziskaner wheat beer crystal	0.50 l	€	4.90
Franziskaner wheat beer non-alcoholic	0.50 l	€	4.90

Non-alcoholic drinks

Magnus Imperial mineral water	0.25 l	€ 3.00
Magnus Imperial mineral water	0.75 l	€ 6.90
Magnus Imperial still water	0.25 l	€ 3.00
Magnus Imperial still water	0.75 l	€ 6.90
Coca Cola	0.20 l	€ 3.00
Coca Cola light, zero	0.20 l	€ 3.00
Mezzo Mix	0.20 l	€ 3.00
Fanta	0.20 l	€ 3.00
Sprite	0.20 l	€ 3.00
Red Bull	0.20 l	€ 4.80
Vaihinger Apple juice	0.20 l	€ 3.00
Vaihinger Orange juice	0.20 l	€ 3.00
Vaihinger Tomato juice	0.20 l	€ 3.00
Vaihinger Red currant juice	0.20 l	€ 3.00
Vaihinger Grape juice	0.20 l	€ 3.00
Vaihinger Cherry banana nectar	0.20 l	€ 3.00
Juice spritzer	0.30 l	€ 3.00
Schweppes Bitter Lemon	0.20 l	€ 3.20
Schweppes Tonic Water	0.20 l	€ 3.20
Schweppes Soda	0.20 l	€ 3.20
Schweppes Ginger Ale	0.20 l	€ 3.20

Hot beverages

Cup of coffee	€ 2.80
Cup of coffee decaf	€ 2.80
Espresso	€ 2.50
Double Espresso	€ 4.00
Espresso macchiato	€ 2.90
Café au lait	€ 3.70
Cappuccino	€ 3.00
Latte macchiato	€ 3.70
Hot chocolate	€ 3.40
Portion of cream	€ 0.50
ALTHAUS tea specialities (small pot)	€ 4,60
<i>Please ask our staff for the variety of flavours.</i>	

The ATLANTIC Wineworld offers a wide selection of wines from all over the world in all our hotels of the ATLANTIC Group.

In the Wineworld you will find wines by the glass and wines by the bottle.



White wine

Germany

Pinot blanc QbA	0.20 l	€ 7.50
Winery Karl Pfaffmann, Palatinate	0.75 l	€ 27.50
„Grohsartig“ QbA	0.20 l	€ 7.50
Winery Groh, Rhinehessen	0.75 l	€ 27.50
Pinot gris BIO QbA	0.20 l	€ 11.00
Winery Wittmann, Rhinehessen	0.75 l	€ 39.00
Riesling BIO QbA	0.20 l	€ 10.50
Winery Wittmann, Rhinehessen	0.75 l	€ 36.00
Pinot blanc QbA	0.75 l	€ 49.00
Winery Friedrich Becker, Palatinate & Alsace		

Austria

Grüner Veltliner BIO D.A.C	0.20 l	€ 9.50
Winery Loimer, Kamptal	0.75 l	€ 34.00

Italy

Chardonnay Simboli DOC	0.20 l	€ 8.00
Winery Cantina La Vis, Trentino	0.75 l	€ 28.00
Roero Arneis DOSCG	0.75 l	€ 55.00
Winery Bruno Giacosa, Piedmont		

France

Sancerre Blanc Le Tournebride Bio, AOC	0.75 l	€ 55.00
Winery Vincent Gaudry, Sancerre		

South Africa

Kleine Rust	0.20 l	€ 7.50
Stellenrust Winery, Stellenbosch	0.75 l	€ 27.50

New Zealand

Sauvignon Blanc	0.75 l	€ 45.00
Winery Mount Nelson, Marlborough		

Rosé**France**

Aix Rosé	0.20 l	€ 11.00
Winery Saint Aix, Provence, Aix	0.75 l	€ 39.00

Red wine**Germany**

Pinot noir QbA	0.20 l	€ 8.50
Winery Karl Pfaffmann, Palatinate	0.75 l	€ 31.00
Ursprung	0.20 l	€ 10.00
Winery Markus Schneider, Palatinate	0.75 l	€ 35.00
Pinot Noir „B“, QbA	0.75 l	€ 48.00
Winery Friedrich Becker, Palatinate & Alsace		

Italy

Chianti Colli Senesi Farnetella	0.20 l	€ 11.00
Winery Felsina, Tuscany	0.75 l	€ 39.00
Langhe Nebbiolo Perbacco, DOCG	0.75 l	€ 48.00
Winery Vietti, Piedmont		

France

Château Les Rosiers	0.20 l	€ 7.50
Winery Les Rosiers, Bordeaux	0.75 l	€ 27.50
Saint-Émilion Grand Cru	0.75 l	€ 65.00
Winery Château Valade, Bordeaux, Saint-Émilion		

Spain

Altos Ibéricos Rioja DOCa	0.20 l	€ 8.00
Winery Miguel Torres, Rioja	0.75 l	€ 28.00
Lindes De Remelluri, DOCa	0.75 l	€ 41.00
Winery Bodegas Remelluri, Rioja Alavesa		

Australia

Stickleback Red	0.20 l	€ 8.00
Heartland Wines, Langhorne Creek	0.75 l	€ 28.00
Directors' Cut Shiraz	0.75 l	€ 58.00
Heartland Wines, Langhorne Creek		

South Africa

Jan Fiskaal Merlot	0.20 l	€ 7.00
MAN Family Wines, Coastal Region	0.75 l	€ 26.00

Sparkling wine**Germany**

ATLANTIC Sparkling wine extra dry	0.10 l	€ 5.50
Schloss Affaltrach, Baden-Württemberg	0.75 l	€ 32.00

OFFERS

Summer barbecue above the roofs of Lübeck

Enjoy a beautiful summer evening with a delicious barbecue in our roof lounge and the surrounding terrace that offers a unique view over the roofs of Lübeck.

- Barbecue as recommended by the chef
- Drinks package for 4 hours with house red and white wine, beer, soft drinks and mineral water as well as coffee, tea and coffee specialities
- Flower arrangements for the tables
- Menu cards
- Room rental for the roof lounge

€ 87.00 per person

The package is available from April to September 2019. Bookings can be made for between 20 and 40 people. In the event of bad weather the barbecue is prepared as a buffet in the room. Additional drinks are billed individually and included in the total invoice.

Christmas package “Christmas Spirit”

- Room rental for a conference room that is suitable for the number of participants
- Standard technology with 1 pin board, 1 projector screen, 1 flipchart incl. paper and 4 pens
- One video projector
- Pad and pen per person
- Unlimited non-alcoholic drinks in the conference room
- An ATLANTIC Break mid-morning with coffee, tea, various delicacies and fruit
- Lunch as a lunch buffet or a 3-course menu as recommended by the chef (depending on the number of participants) in the SALIS restaurant
- An ATLANTIC Break in the afternoon with coffee, tea and a selection of cakes
- Dinner as a buffet or a 3-course menu as recommended by the chef (depending on the number of participants) in the SALIS restaurant
- Half-hour reception with sparkling wine, orange juice and water
- Beverage package for 4 hours with house red and white wine, beer, soft drinks and mineral water as well as coffee, tea and coffee specialities
- Menu cards
- Christmas table decorations

€ 125.00 per person

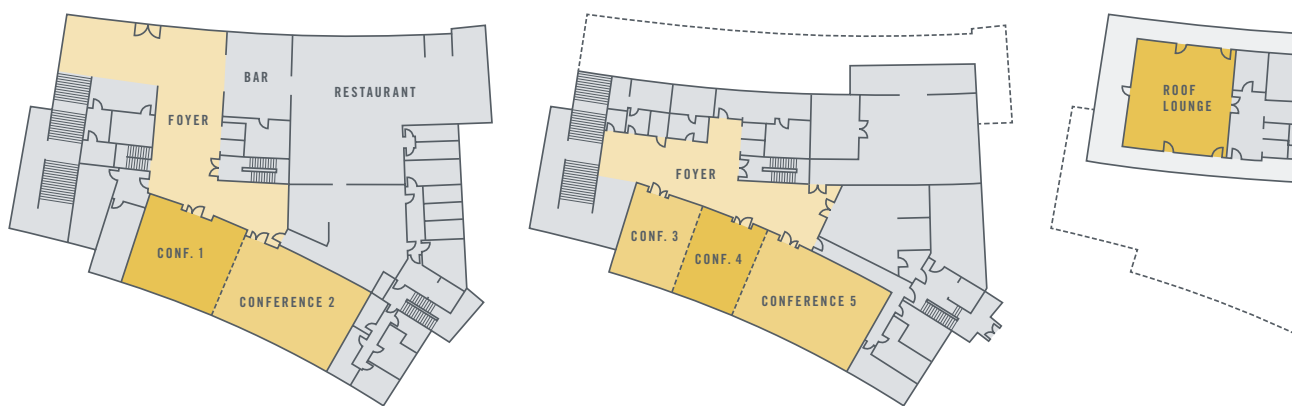
This package can be booked between 31 October and 31 December 2019 for groups starting from 10 people. Drinks with lunch and drinks not covered by the beverage package are billed individually and included in the total invoice.

Additional room preparation costs of EUR 275.00/day are charged when booking the roof lounge as a conference room.

FUNCTION ROOMS

Our conference rooms, bathed in natural light by openable windows, are fully air-conditioned and equipped with the latest conference technology. Seven function rooms between 70 and 280 sqm and two foyers can accommodate up to 560 people.

Our roof lounge with roof terrace and a wine cellar are perfect for holding meetings and celebrations in an exclusive setting. We are happy to prepare an individual room plan to suit your needs and discuss possible set-up and seating variations.



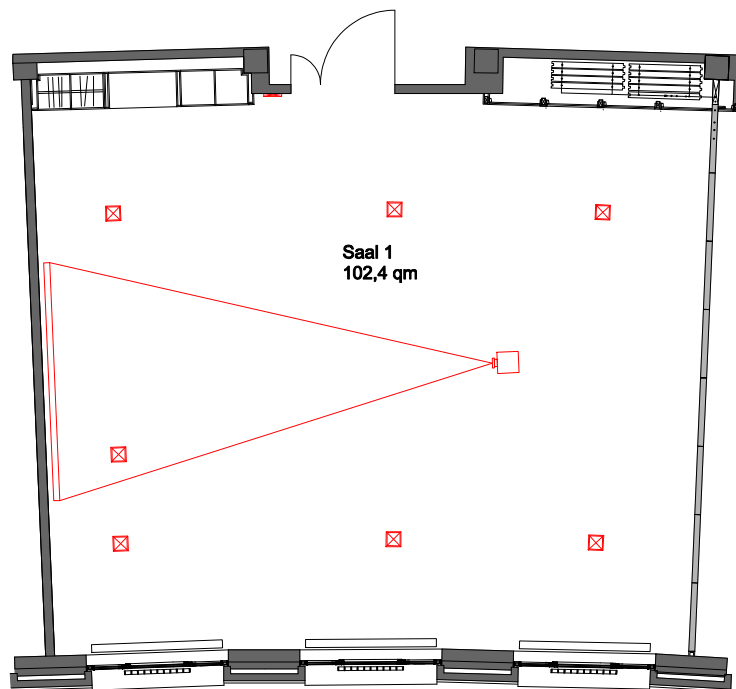
Capacities

	sqm	Maximum number of persons						Room dimensions		
								Length	Width	Height
Conference room 1	105	80	54	30	40	40	100	11.50	9.00	2.80
Conference room 2	140	100	78	38	72	46	120	15.50	9.00	2.80
Conference room 1+2	245	180	132	66	112	92	220	27.00	9.00	2.80
Conference room 3	70	40	40	24	32	32	60	7.70	9.00	2.95
Conference room 4	70	50	40	24	32	32	60	7.70	9.00	2.95
Conference room 5	140	100	78	38	72	46	120	15.50	9.00	2.95
Conference room 3+4	140	100	80	36	72	46	120	15.50	9.00	2.95
Conference room 4+5	210	150	120	54	96	60	190	23.30	9.00	2.95
Conference room 3+4+5	280	220	168	–	120	70	260	31.00	9.00	2.95
Roof lounge	100	60	48	30	48	20	90	10.00	10.00	3.85
Wine cellar	83	–	–	8	24	14	40	8.00	10.00	2.80

Visualizations

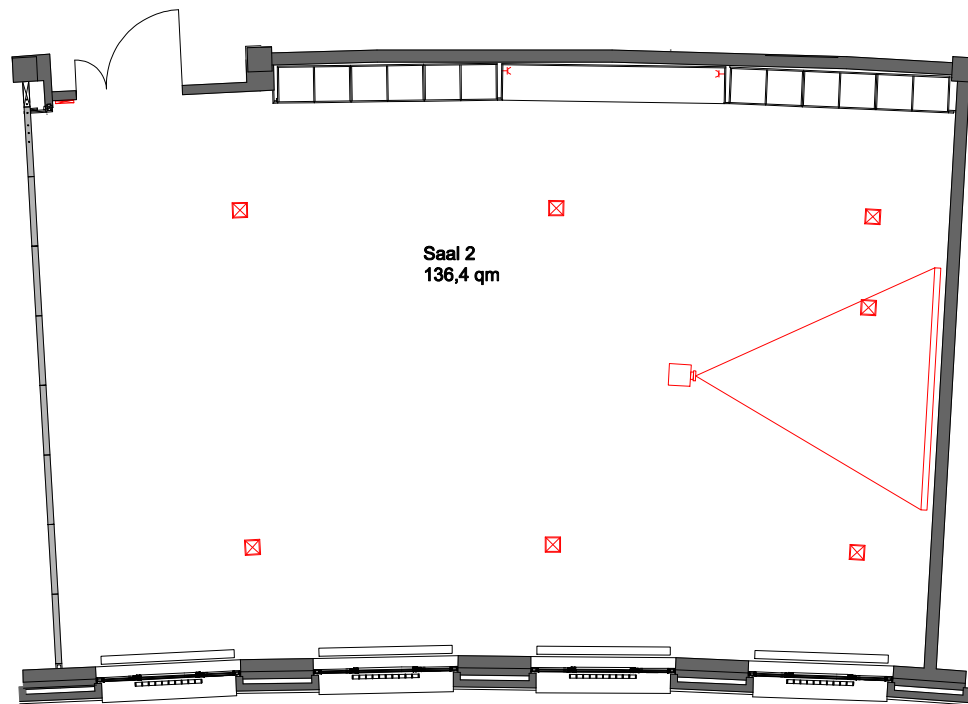
We have provided a few layout plans of the rooms to give you an idea of what we have to offer. These are intended to give you an initial impression and allow you to plan your event and schedule in more detail.

Conference room 1



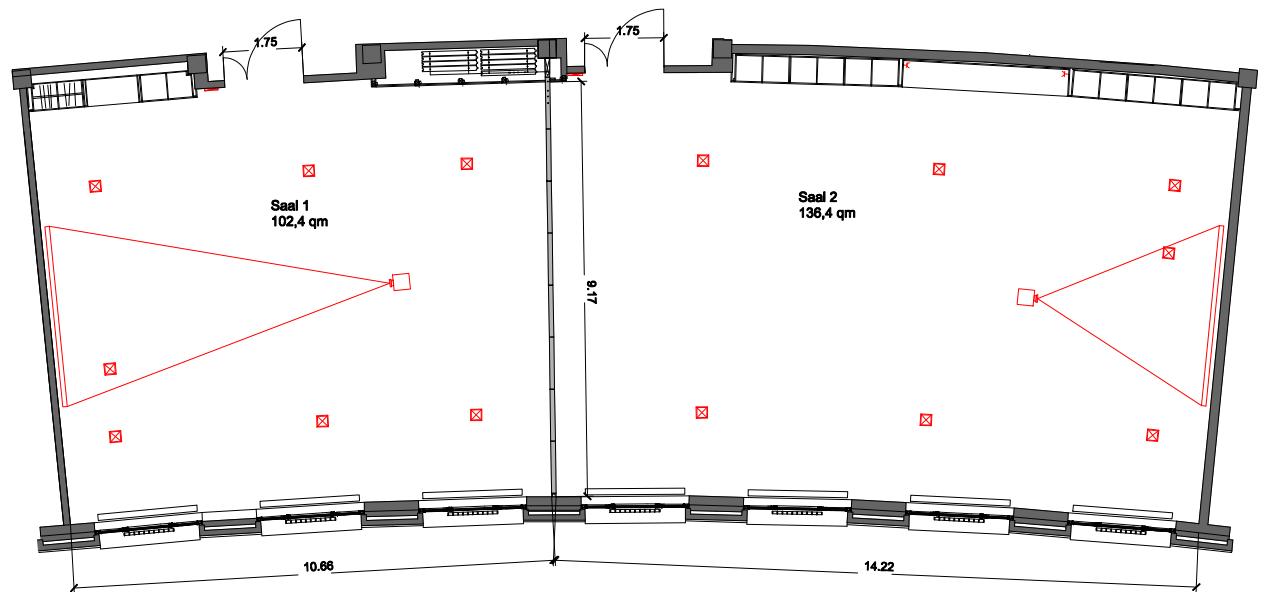
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	48 x 220 V / 1 x 16 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 2
Other features	Floor-to-ceiling windows

Conference room 2



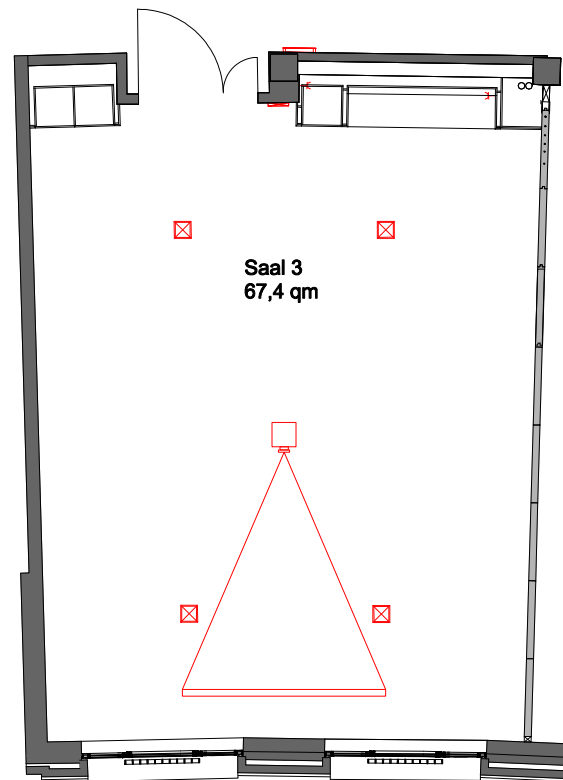
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	44 x 220 V / 1 x 16 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 2
Other features	Floor-to-ceiling windows

Conference room 1+2



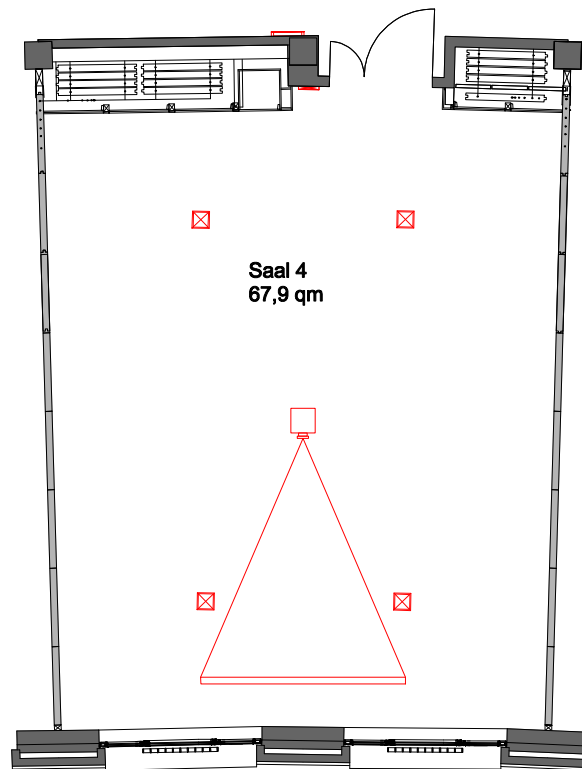
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	92 x 220 V / 2 x 16 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 2
Other features	Floor-to-ceiling windows

Conference room 3



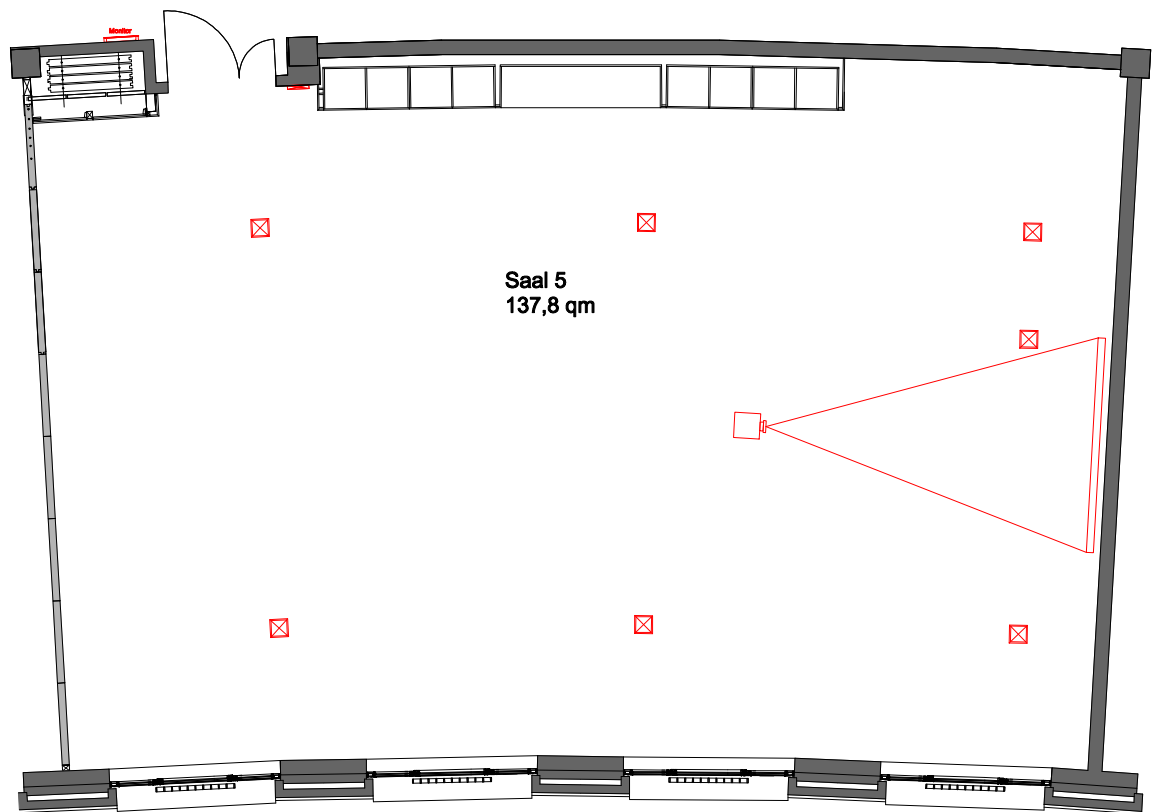
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	29 x 220 V / 1 x 16 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 1
Other features	Floor-to-ceiling windows

Conference room 4



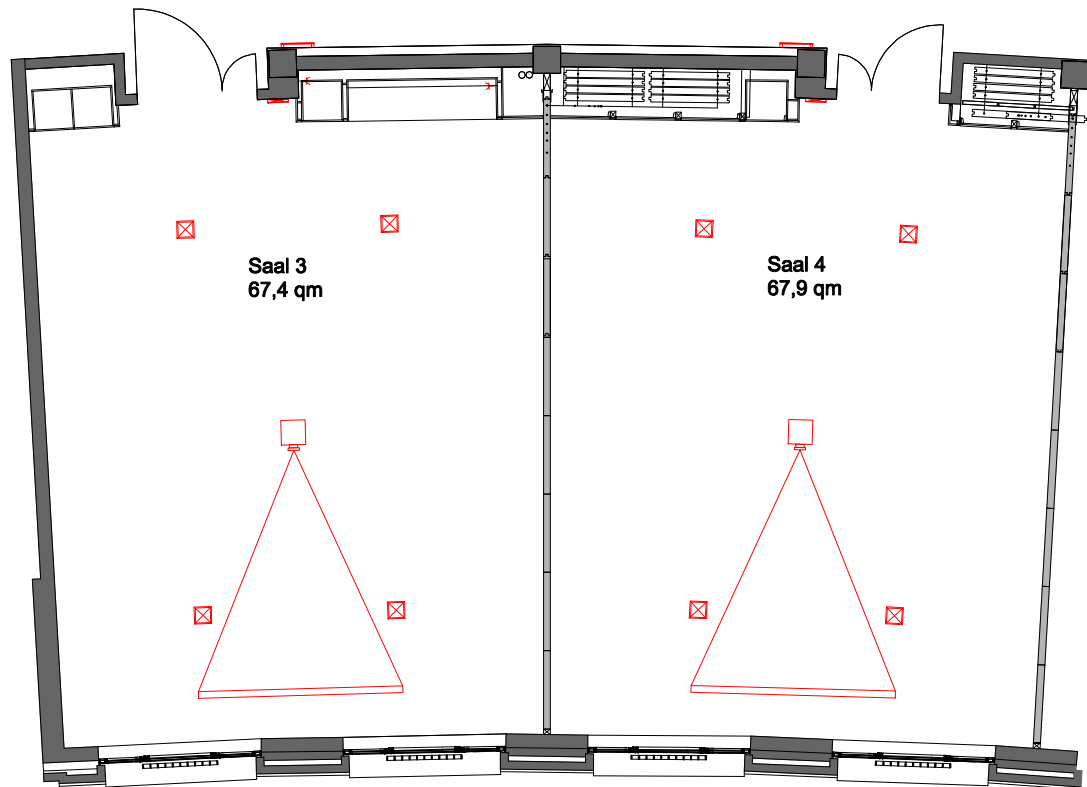
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	27 x 220 V / 1 x 16 A / 1 x 32 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 1
Other features	Floor-to-ceiling windows

Conference room 5



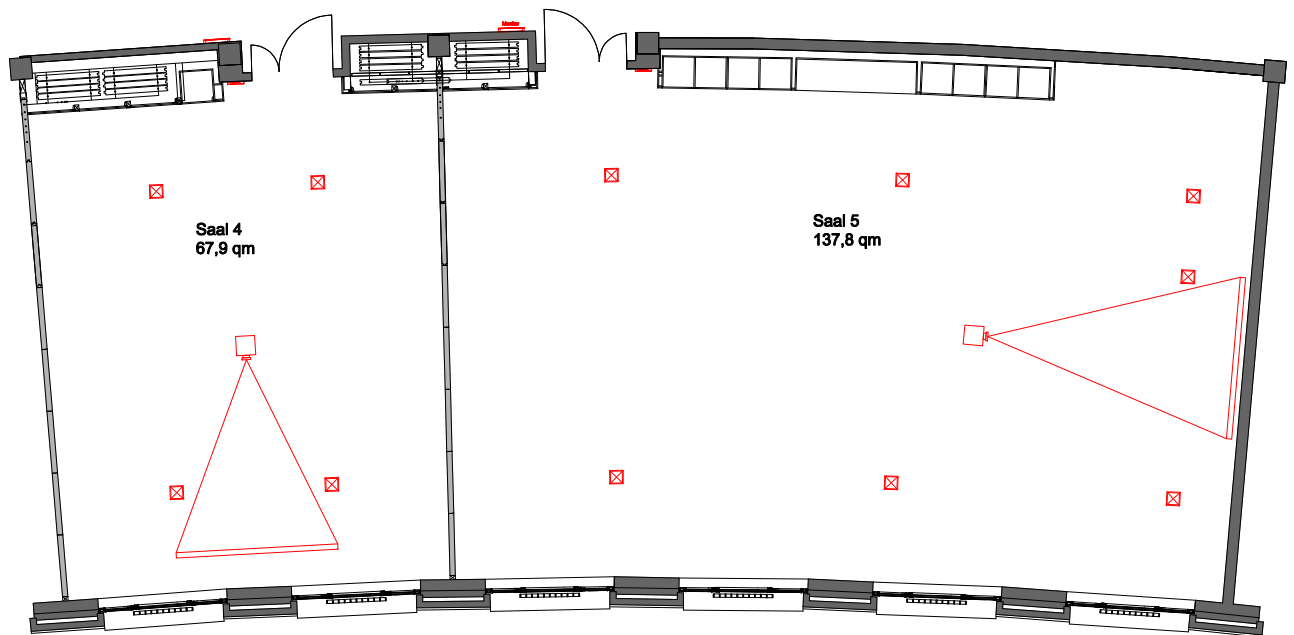
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	41 x 220 V / 2 x 16 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 1
Other features	Floor-to-ceiling windows

Conference room 3+4



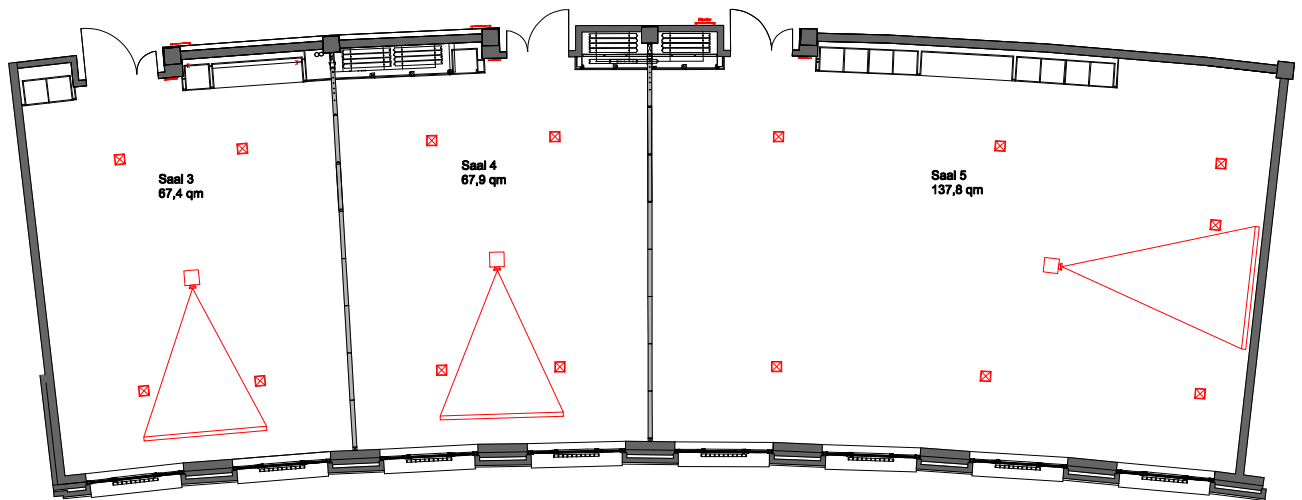
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	56 x 220 V / 3 x 16 A / 1 x 32 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 1
Other features	Floor-to-ceiling windows

Conference room 4+5



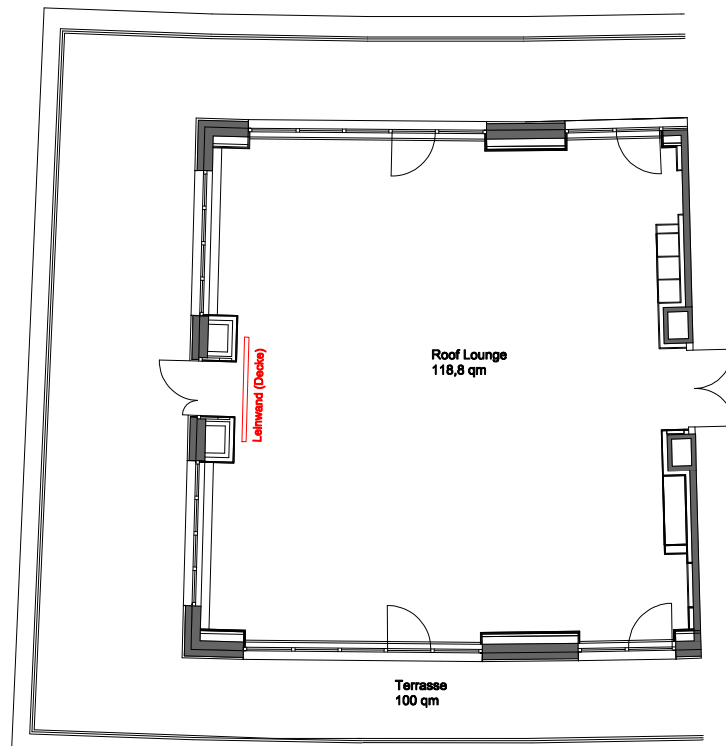
Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	58 x 220 V / 4 x 16 A / 1 x 32 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 1
Other features	Floor-to-ceiling windows

Conference room 3+4+5



Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	97 x 220 V / 5 x 16 A / 1 x 32 A
Projector	Integrated
TV connection	x
Sound system	x
Floor covering	Carpet
Location in hotel	Level 1
Other features	Floor-to-ceiling windows

Roof lounge



Daylight	x
Air-conditioned	x
To be darkened	x
Accessible by car	–
Internet access	WLAN/LAN
Power connection	35 x 220 V
Projector	Integrated
TV connection	–
Sound system	x
Floor covering	Wood
Location in hotel	Level 7
Other features	All-round terrace with a view over Lübeck

Wine cellar

Daylight	–
Air-conditioned	x
To be darkened	–
Accessible by car	–
Internet access	WLAN
Power connection	4 x 220 V
Projector	Mobile
TV connection	–
Sound system	–
Floor covering	Wood
Location in hotel	Level 1
Other features	Illuminated wine cabinets, comfortable atmosphere

ROOM COSTS

Transparency is one of the pillars of the ATLANTIC Hotels' SMART meetings & events concept. Our rooms are charged according to the following model, unless a conference package that includes room costs has been booked.

	Room size in sqm	Set-up costs in EUR	Room costs in EUR	Sales guarantee in EUR
Conference room 1	105	315.00	650.00	1,950.00
Conference room 2	140	400.00	850.00	2,550.00
Conference room 1 + 2	245	700.00	1,500.00	4,500.00
Conference room 3	70	210.00	450.00	1,350.00
Conference room 4	70	210.00	450.00	1,350.00
Conference room 5	140	400.00	850.00	2,550.00
Conference room 3 + 4	140	400.00	850.00	2,550.00
Conference room 4 + 5	210	600.00	1,300.00	3,900.00
Conference room 3 + 4 + 5	280	850.00	1,700.00	5,100.00
Roof lounge	100	550.00	1,900.00	70.00 p.p.
Wine cellar	85	300.00	–	50.00 p.p.

The room rental costs are waived when the sales guarantee per room or per person is reached.

Preparation costs are charged for preparing additional group rooms in connection with the conference packages.

ACCOMPANYING PROGRAMMES

Turn your event into an unforgettable day that will remain in the memory of every participant. That's what the supporting programmes are for! We have provided a few great suggestions below.

City tour through Lübeck's historical quarter



Take a first look at the city's attractions.

Or maybe you're already familiar with the medieval features of the historic old town? Then enjoy a closer look at the special details and neighbourhoods of the "Queen of the Hanseatic League" with your guests or customers.

Segway city tour



Experience perhaps the most fascinating city tour that Lübeck has to offer.

Glide past the Holsten Gate on the Segway to the old salt stores, make a detour to the Malerwinkel park and Lübeck Cathedral and follow in the footsteps of Thomas Mann and the fictional Buddenbrooks family or track down the home of world-famous Niederegger marzipan.

Before starting, every guest is instructed on how to use a Segway and after a bit of practice you'll soon be driving safely around the city.

Lübeck city cruise

Experience Lübeck from the water



The one-hour city, canal and harbour tour leads you past classic yachts to Lübeck's harbour and around the historic old town island. From the water you get a magnificent view of the 7 towers of the Hanseatic city, the romantic Lachwehrgraben, the magical Gängeviertel (alleyway quarter) and the Malerwinkel park. The captains provide a brief overview of Lübeck's history and point out the key attractions.

Charter cruises to Travemünde (for example) can also be booked.

Sail on the Baltic Sea



Wasserfahrschule Schött sailing academy offers exclusive arrangements for sailing enthusiasts:

- **Fascinating:** sail close to the wind for 3 hours – sail the high seas on the Colin-Archer pilot cutter “Pacific”.
- **Romantic:** sail along the coast in the early evening – experience the lights, the moon and the stars.
- **Historic:** cruise the route of the Hanseatic League from Travemünde to Lübeck
- **Scandinavian:** sail in the Pötenitzer Wiek bay – in harmony with the wind and the waves.

High ropes course in Travemünde

A special climbing adventure!



The high ropes course in Travemünde is located central in the wooded Kurpark, well protected against the wind, rain and excessive sunshine. In an area of 4,000m² climbing enthusiasts will find everything that their heart desires. The course has 37 elements with tyres, nets and consecutively arranged beams. Exactly what adventure lovers need!

And guests are well looked after – the location also offers various buffets for corporate groups.

Lübeck climbing centre – urban apes



The 14 metre high climbing wall in “urban apes Kletterzentrum Lübeck” provides the ultimate challenge for participants at corporate events. urban apes also offers a variety of other team activities with ropes or slacklines on the grounds of the former gas works.

The activities are designed to build trust with other team members, to examine ways of dealing with conflicts under physical and mental pressure and to highlight the importance of clear communication. The training can then be discussed in the historic forge along with cold drinks and a meal.

urban apes has many years of experience in holding corporate events and has already impressed a number of renowned customers. The number of participants can vary anywhere between 4 and 80 people.

European Hansemuseum

The Hanse – one of the biggest business networks of all time!



Material enough for history books and legends of power and religion, change, merchandise and community. Since 2015 the list of museums in Lübeck has included the European Hansemuseum, the largest museum ever dedicated to the history of the Hanse. Step into the world of the Middle Ages and discover the lives of the Lower German merchants. The museum tells the story of the Hanse's rise, supremacy and fall and shows how you are still surrounded by its legacy today. There is something for everyone, with impressive historical scenery, cabinets with valuable original objects and innovative museum technology.

PREFERRED PARTNERS

A strong team: our preferred partners and the team at the ATLANTIC Hotel Lübeck will make sure that your event is a success. Whether additional technology, creative flower arrangements or fancy cakes – together with our partners we will fulfil all your wishes.

External technology

Mediasystem GmbH
Lennart Jöhnk
Senefelder-Ring 29
21465 Reinbek
Tel. +49 40 727331-38
info@mediasystem.com



Rental items

Party Rent Hamburg
Senefelder Ring 80
21465 Reinbek
Tel. +49 40 8908120
hamburg@partyrent.com



Florist

Die florale Werkstatt
Martina Dummann
Ratzeburger Allee 53
23562 Lübeck
Tel. +49 451 594876
info@die-florale-werkstatt.de



Confectioner

Café Czudaj am Klingenberg
Mühlenstraße 1-3
23552 Lübeck
Tel. +49 451 7074231
dagmar-czudaj@t-online.de

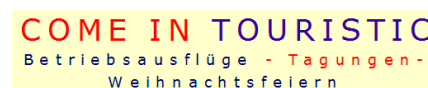
Entertainment

Künstler-für-Sie
Feldhoopstücken 47a
22529 Hamburg
Tel. +49 40 46091756
mail@kuenstler-fuer-sie.de



Accompanying programmes

Come-in Touristic
Anne-Marie ten Pas
Bahnhofstraße 28
23611 Bad Schwartau
Tel. +49 451 7073555
kontakt@come-in-touristic.de



CONTACTS

Our Event Sales Department is always happy to help and to provide expert and professional advice on all topics relating to your event.

Arrange a personal meeting to get to know our hotel. We look forward to hearing from you!

Sabrina Simsek & Wiebke Brandt

Event Sales

Tel. +49 451 38479-562

Fax +49 451 38479-500

veranstaltung.ahl@atlantic-hotels.de