



SMART EVENTS AT ATLANTIC HOTEL WILHELMSHAVEN

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BREEZING AHEAD

Wilhelmshaven has always been known as a port city and naval base, but it is also affectionately called “the Green City by the Sea”.

The ATLANTIC Hotel Wilhelmshaven offers you the perfect setting for anniversaries, weddings, incentives and events of all kinds. You have the choice of four conference rooms accommodating 10 to 130 persons and a ballroom with up to 200 places. Our hotel garden invites you to enjoy a wonderful view of the “Big Harbour” and the Kaiser Wilhelm Bridge.

Custom service and first-class organization down to the last detail ensure that everything runs smoothly for your event.

Festive compendium

Our event folder gives you a compact overview of some of our ideas. Have a browse through, and then together we can set the stage for YOUR day.

- Menus
- Buffets
- Finger food and snacks
- Beverages
- Event packages
- Weddings
- Offers
- Room capacities
- Accompanying programmes
- Preferred partners
- Contacts

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

MENUS

Allow our kitchen crew to pamper you and your guests! We use mainly products from North Germany that are procured and prepared fresh for you.

Menu I

Colourful salad with roasted chicken breast
and ATLANTIC dressing

* * *

Pork loin cooked whole in a herb crust
with young potatoes and a courgette cherry-tomato side

* * *

Honey apple slices with vanilla foam and calamansi sorbet

€ 36.00 per person

Menu II

Sliced vegetables
with baked goat's cheese and focaccia

* * *

Wild herb foam soup

* * *

Fillet of cod "Finkenwerder style"

* * *

Veal sirloin steak with kohlrabi, bear's garlic gnocchi
and mushroom cream sauce

* * *

Blackberry tartlet with orange crunch and pear sorbet

€ 37.00 per person

as a 3-course meal without soup and entrée

€ 44.00 per person

as a 4-course meal without entrée

€ 52.00 per person

as a 5-course meal

Menu III

Salad of grilled melon
with mint froth

* * *

Cress foam soup with fried scallops

* * *

Zander fillet on young spinach
Risotto and ham chips

* * *

Medium steak of Argentinian beef
with fried green asparagus, rosemary potatoes
and creamed sauce of woodland mushrooms

* * *

Mousse of Arabica coffee with yoghurt espuma,
chocolate soil and orange ice cream

€ 44.00 per person

as a 3-course meal without starter or entrée

€ 51.00 per person

as a 4-course meal without entrée

€ 60.00 per person

as a 5-course meal

BUFFETS

Dinner buffets present a good alternative to the classic menu and offer you a selection of starters, main courses and desserts, all of which are creatively and freshly prepared for you by our kitchen team. You can simply follow the suggestions presented by our chef or ask for an individually themed buffet!

Our buffets are available for groups of 30 persons or more.

Regional buffet

Starters

Smoked country ham on pumpernickel bread
Shrimp cocktail
Smoked salmon with honey mustard
Variety of marinated herrings
Pickled backs of country pork on marinated cabbage
Stuffed veal rolls
Colourful salad buffet
Choice of rustic breads with dips

Soup

Frisian fish soup

Main courses

Fillet of pork with a shallot & red wine sauce
Veal ragout with mushrooms
Salmon fillets with bacon sauce
Vegetable strudel with crème fraîche
Fried potatoes, bouillon potatoes and beet gratin
Market vegetables

Dessert

Tonka bean crème brûlée with berry ragout
Chocolate panna cotta
Apple pie with vanilla foam
Gâteau of whole milk chocolate
Coconut jelly with pineapple ragout

€ 42.00 per person

Mediterranean buffet

Starters

Bruschetta
Selection of hams with melon
Vitello tonnato
Tomate mozzarella
Selection of antipasti
Ceviche of game fish with chilli and lime
Colourful salad buffet
Choice of breads with aioli and rocket pesto

Soup

Minestrone

Main courses

Piccata of veal with tomato ragout
Brasato of beef
Zander in a crispy bacon coat
Polenta, gnocchi, baked potato
Ratatouille
Market vegetables

Dessert

Tiramisu with mango ragout
Vanilla crème brûlée
Red-berry compote with pistachio sauce
Cheesecake with raspberries
Mocha amaretto mousse

€ 42.00 per person

4 Seasons

For every season, our chef creates a conference buffet to suit both the time of year and your requirements – Example for summer:

Starters

Caesar salad
ATLANTIC salad
Salmon fillet ceviche in coriander and lime
Selection of smoked fish
Vitello of turkey breast
Asparagus variations
Colourful salad buffet
Choice of rustic breads with various dips

Soup

Shots of beetroot

Main courses

Fillet of pork under a herb crust
Boiled beef topside with horseradish cream
Wolf-fish in mustard sauce
Potato gnocchi, orecchiette in mushroom cream sauce, rosemary potatoes
Market vegetables

Dessert

Sour cream tartlet with physalis ragout
Woodruff crème brûlée
Frisian almond cake with raspberry coulis
White peach mousse with rosemary
Strawberry cream with lemon balm

€ 42.00 per person

All prices include the applicable VAT. Prices subject to change.

FINGER FOOD AND SNACKS

To refine the gastronomic offer provided at your event, you can also supplement your conference package with the following finger foods and snacks:

All prices are listed per item and include the applicable VAT.

Cold snacks

- Small bread snacks with vegetarian or savoury toppings € 2.50
- Tandoori chicken on cole slaw € 3.00
- Soused herring fillet on pumpernickel € 3.00
- Crevette cocktail € 3.50

Sandwiches

- Finger sandwiches with various toppings,
as selected by the chef (3 pieces per person) € 7.50

California wraps

- Three wraps with different fillings (3 pieces per person) € 6.00

Hot snacks

- Mini quiche lorraine with a variety of fillings € 3.00
- Stuffed puff pastries € 3.00
- Mini pizza with various toppings € 3.00

Crusty rolls

- Half a crusty roll, with topping € 3.00

Cold finger food

- Roast beef rolls with mixed pickles € 3.50
- Smoked salmon on marinated cucumbers € 3.50
- Crevette salad € 3.50
- Tuna cream with sesame seeds and coriander on pumpernickel € 3.50
- Vitello tonnato € 3.50

Hot finger food

- Vegetarian spring rolls € 2.50
- Chilli poppers – cream cheese with chilli in a crispy pastry shell € 3.00
- ATLANTIC curry sausage € 3.50
- Spanish omelette with potato and chorizo € 3.50
- Goulash soup in a glass € 4.00
- Fish and chips with rémoulade € 4.50
- Fried scallops on an Asian noodle salad € 6.50

Canapés, vegetarian

- Cream cheese with radishes and cress € 3.00
- Camembert with grapes € 3.00
- Tomato with mozzarella and pesto € 3.00

Canapés with meat

- Roast pork with rémoulade sauce € 3.00
- Smoked country ham with melon € 3.00
- Roast beef with teriyaki sauce € 3.00
- Turkey breast ham with green asparagus € 3.00
- Milanese salami on mustard cream € 3.50

Canapés with fish

- Smoked trout with cucumber relish € 3.00
- Smoked salmon with dill cream € 3.50
- Soused herring tartare with apple € 4.00
- North Sea shrimp cocktail € 6.50

BEVERAGES

An individual selection of beverages perfect for any occasion. Choose from a range of non-alcoholic drinks or explore the ATLANTIC Hotels wine world. We will naturally adapt our offer to your wishes!

Non-alcoholic drinks

Coca Cola ^{1,2}	0.2 l	€ 3.90
Coca Cola light ^{1,2,3}	0.2 l	€ 3.90
Coca Cola zero ^{1,2,3}	0.2 l	€ 3.90
Fanta ⁵	0.2 l	€ 3.90
Sprite ²	0.2 l	€ 3.90
Schweppes Tonic Water ⁴	0.2 l	€ 4.20
Schweppes Bitter Lemon ⁴	0.2 l	€ 4.20
Schweppes Ginger Ale ²	0.2 l	€ 4.20
Magnus Imperial	0.25 l	€ 3.90
	0.75 l	€ 8.90
Magnus Imperial, still	0.25 l	€ 3.90
	0.75 l	€ 8.90
Niehoff's Vaihinger fruit juices		
Apple juice	1.0 l	€ 15.00
Orange juice	1.0 l	€ 15.00
Apple juice	0.2 l	€ 4.20
Orange juice	0.2 l	€ 4.20
Cherry juice	0.2 l	€ 4.20
Blackcurrant juice	0.2 l	€ 4.20
Banana nectar	0.2 l	€ 4.20
Tomato juice	0.2 l	€ 4.20

1 = caffeinated / 2 = with preservative / 3 = with sweetener / 4 = contains quinine /
5 = with colourant / 6 = with citric acid

Beers on draught

Jever Pilsener	0.3 l	€ 4.80
	0.4 l	€ 5.80
Beck's Pils	0.3 l	€ 4.80
	0.4 l	€ 5.80

Bottled beers

Vitamalz ⁵	0.33 l	€ 3.90
Jever Fun, non-alcoholic	0.33 l	€ 4.80
Beck's Pils, non-alcoholic	0.33 l	€ 4.80
Beck's Green Lemon ^{5,6}	0.33 l	€ 3.90
Franziskaner wheat beer, crystal	0.5 l	€ 6.90
Franziskaner wheat beer, dark	0.5 l	€ 6.90
Franziskaner wheat beer, non-alcoholic	0.5 l	€ 6.90

Hot beverages

Pot of filter coffee	1.0 l	€ 12.50
Pot of tea	1.0 l	€ 12.50
Glass of ALTHAUS tea		€ 4.00
Small pot of ALTHAUS tea		€ 6.90
Cup of filter coffee		€ 2.50
Espresso		€ 3.30
Double espresso		€ 4.90
Cappuccino		€ 4.80
Café au lait		€ 4.80
Latte macchiato		€ 5.00

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	€ 8.50
Winery Karl Pfaffmann, Palatinate	0.75 l	€ 29.00
„Grohsartig“ QbA	0.20 l	€ 9.00
Winery Groh, Rhinehessen	0.75 l	€ 31.00
Pinot gris BIO QbA	0.20 l	€ 12.50
Winery Wittmann, Rhinehessen	0.75 l	€ 42.00
Riesling BIO QbA	0.20 l	€ 12.50
Winery Wittmann, Rhinehessen	0.75 l	€ 42.00
Pinot blanc QbA	0.75 l	€ 49.00
Winery Friedrich Becker, Palatinate & Alsace		

Austria

Grüner Veltliner BIO D.A.C	0.20 l	€ 10.00
Winery Loimer, Kamptal	0.75 l	€ 36.00

Italy

Chardonnay Simboli DOC	0.20 l	€ 9.00
Winery Cantina La Vis, Trentino	0.75 l	€ 31.00
Roero Arneis DOSCG	0.75 l	€ 57.00
Winery Bruno Giacosa, Piedmont		

France

Sancerre Blanc Le Tournebride Bio, AOC	0.75 l	€ 57.00
Winery Vincent Gaudry, Sancerre		

South Africa

Kleine Rust	0.20 l	€ 8.50
Stellenrust Winery, Stellenbosch	0.75 l	€ 29.00

New Zealand

Sauvignon Blanc	0.75 l	€ 51.00
Winery Mount Nelson, Marlborough		

Rosé**France**

Aix Rosé	0.20 l	€ 12.50
Winery Saint Aix, Provence, Aix	0.75 l	€ 42.00

Red wine**Germany**

Pinot noir QbA	0.20 l	€ 9.00
Winery Karl Pfaffmann, Palatinate	0.75 l	€ 31.00

Ursprung	0.20 l	€ 10.00
Winery Markus Schneider, Palatinate	0.75 l	€ 36.00

Pinot Noir „B“, QbA	0.75 l	€ 49.00
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	€ 49.00
Winery Vietti, Piedmont		

France

Château Les Rosiers	0.20 l	€ 8.50
Winery Les Rosiers, Bordeaux	0.75 l	€ 29.00

Saint-Émilion Grand Cru	0.75 l	€ 68.00
Winery Château Valade, Bordeaux, Saint-Émilion		

Spain

Altos Ibéricos Rioja DOCa	0.20 l	€ 10.00
Winery Miguel Torres, Rioja	0.75 l	€ 31.00
Lindes De Remelluri, DOCa	0.75 l	€ 43.00
Winery Bodegas Remelluri, Rioja Alavesa		

Australia

Stickleback Red	0.20 l	€ 8.50
Heartland Wines, Langhorne Creek	0.75 l	€ 29.00
Directors' Cut Shiraz	0.75 l	€ 64.00
Heartland Wines, Langhorne Creek		

South Africa

Jan Fiskaal Merlot	0.20 l	€ 8.50
MAN Family Wines, Coastal Region	0.75 l	€ 29.00

Sparkling wine**Germany**

ATLANTIC Sparkling wine extra dry	0.10 l	€ 7.50
Schloss Affaltrach, Baden-Württemberg	0.75 l	€ 48.50

EVENT PACKAGES

Dinner Package

- Room rental fee for a function room to match the number of persons
- Decorations
 - Menu cards or glass underplates with menu cards
 - Candlesticks
 - One floral decoration per seated table
- Reception with welcome cocktail or sparkling wine (1 glass per person)
- 3-course meal or regional buffet
- Beverage package for 4 hours from end of reception
 - Mineral water and non-alcoholic drinks
 - Recommended wine (red, white, rosé)
 - Beer
 - Coffee specialities

€ 75.00 per person

(for 30 persons or more)

BBQ special

- For a wonderful start to the evening, our bar team will create your very own cocktail.
- Decorations
 - Menu cards
 - One floral decoration per seated table
 - Table lanterns
- Beverage package for 4 hours from end of reception
 - Mineral water and non-alcoholic drinks
 - Recommended wine (red, white, rosé)
 - Beer
 - Coffee specialities
- You will enjoy grilled meat, fish and vegetarian specialities from our grills. As an accompaniment, we provide various small starters, hearty side dishes, a salad buffet and sweet desserts.
- Lounge furniture and beach chairs on our terrace invite you to relax with a wonderful view over the harbour.

€ 72.00 per person

(for 30 persons or more)

Beverage package

- Mineral water and non-alcoholic drinks
- Recommended wine (red, white, rosé)
- Beer
- Coffee specialities

€ 35.00 per person for 4 hours

€ 55.00 per person for 7 hours

We will be happy to extend your beverage package with long drinks and unlimited digestifs (choice of 3 in each case). For this, we charge an extra € 10.00 per person.

Additional drinks, and drinks consumed on top of the beverage package, will be billed individually.

Decoration packages

Decoration package I

- Menu cards with inscription (glass underplate with parchment or wedding menu card)
- 3-armed candlesticks
- Basic floral decorations for each seated table

€ 4.00 per person

Decoration package II

- Festive cream-coloured chair covers
- Menu cards with inscription (glass underplate with parchment or wedding menu card)
- 3-armed candlesticks
- Basic floral decorations for each seated table

€ 8.00 per person

Decoration package III

- Festive cream-coloured chair covers
- Menu cards with inscription (glass underplate with parchment or wedding menu card)
- Candelabra
- Festive floral decorations for each seated table

€ 12.00 per person

Service fee

Our banquet team will wait on you and your guests during the celebration, even long after midnight. A late-night service charge of € 18.50 per staff member and per full or partial hour will apply after 1 a.m.

WEDDINGS

In love, engaged – and married at the ATLANTIC Hotel!

Welcome your guests on our terrace or in our hotel garden with a view of the “Big Harbour” and the Kaiser Wilhelm Bridge.

Then, move on into a breathtaking setting – our 291 m2 ballroom – and allow yourself to be pampered by our professional service team. Our chef will create an individualized menu or buffet of the very highest standard. Accompanied by the fitting drinks, this is to be a celebration you will always remember fondly.

You will have our full support in planning your day of days. We look forward to discussing your needs in a personal meeting.

Wedding package “Setting sail together”

- Room rental fee for a function room to match your number of guests
- Reception with our house sparkling wine
- Festive 4-course meal or buffet created for you by our chef
- Beverage package for 7 hours from beginning of sparkling wine reception
 - Mineral water and non-alcoholic drinks
 - Recommended wine (red, white, rosé)
 - Beer
 - Coffee specialities
- Decorations
 - Menu cards or glass underplates with menu cards
 - Candelabra
 - Cream-coloured chair covers
- Wedding night for the bridal couple in a junior suite, including a rich breakfast buffet and ATLANTIC wellness package, late check-out (until 2 pm), and a bottle of sparkling wine with a sweet surprise in your room.

€ 129.00 per person

Package add-ons

We will be happy to extend your package with the following options:

- Reception with our house Champagne € 8.00 per person
- Canapés for the reception (3 each per person) € 9.00 per person
- Extension of the beverage package with long drinks and unlimited digestifs (choice of 3 in each case) € 10.00 per person
- Midnight snack, e.g. rolls with topping, soup or ATLANTIC curry sausage from € 7.50 per person
- Vintage-style popcorn machine incl. staff for 1.5 hours € 120.00

Hairdresser

We have teamed up with creative hair salons and stylists. Ask us for assistance with your coiffure requirements.

Photographer

You may of course use our hotel and the outside areas for photo sessions. We will be glad to recommend a photographer.

Musical entertainment

Whether you need a DJ, live band or pianist, simply inform us of your ideas and we will take care of the rest.

OFFERS

ATLANTIC kitchen party

The way to someone's heart is through their stomach – and life goes through the kitchen! No wonder that the best parties always end up in the kitchen. Here, good friends can cook, laugh and enjoy life. Communicate and celebrate together with our ATLANTIC chefs: Watch them prepare the various dishes and, if you wish, help out with the cooking pots and ladles. Our chefs will be happy to answer all questions from the wonderful wide world of cuisine. Along with the convivial atmosphere, we serve you soft drinks, wine, beer, sparkling wine and coffee specialities.

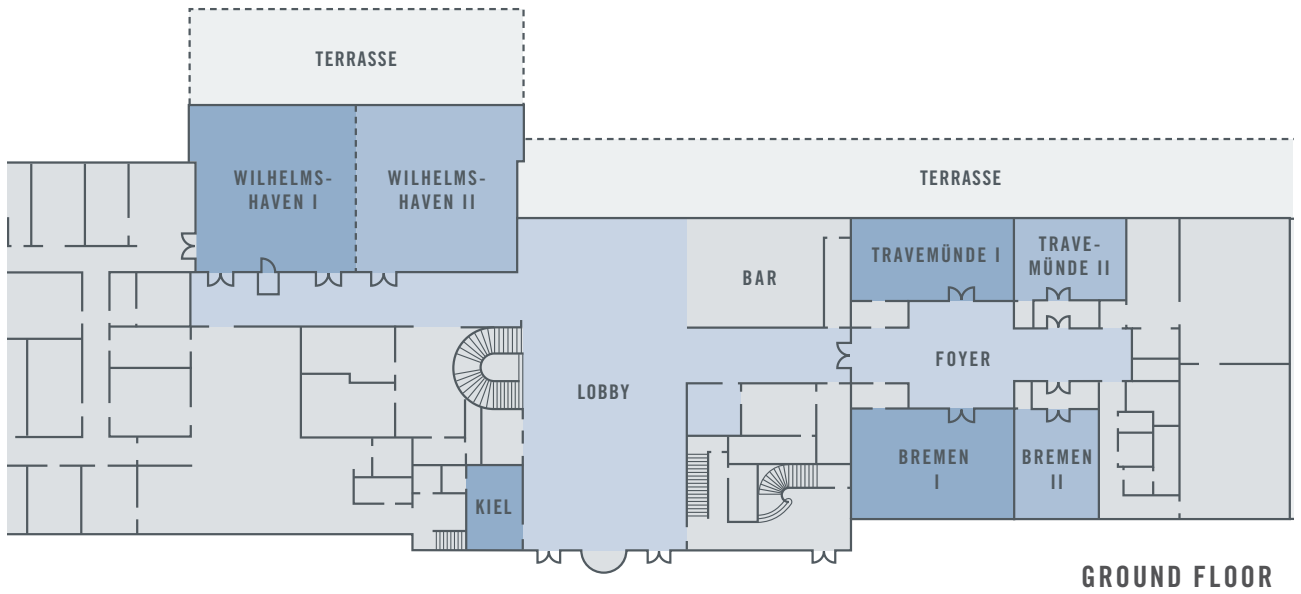
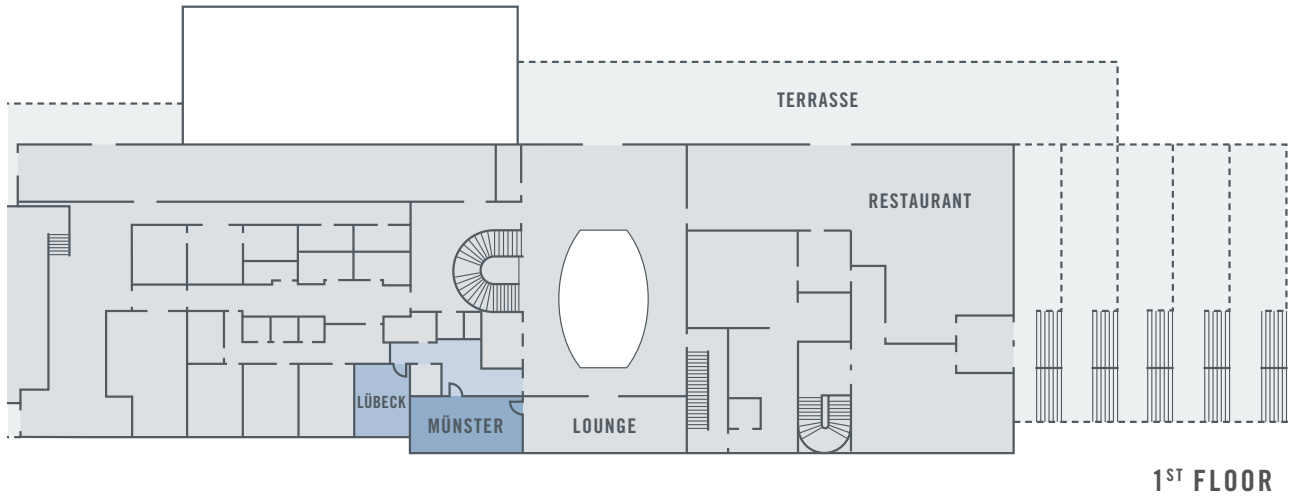
The package contains:

- Welcome cocktail
- Dinner
- Beverage package for 4 hours with soft drinks, wine as recommended by us, beer and coffee specialities

€ 99.00 per person







(12 to 30 participants / duration approx. 4 hours)

FUNCTION ROOMS

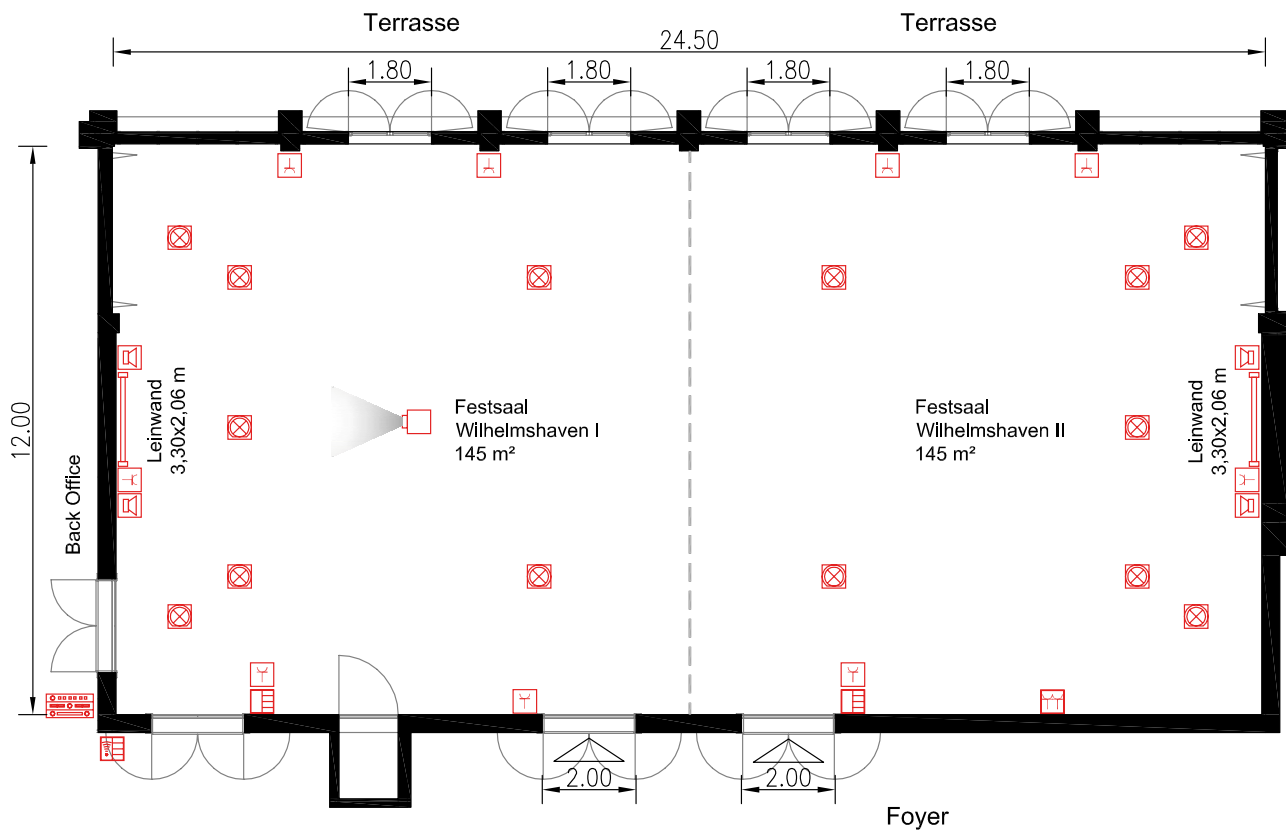


Capacities

The ATLANTIC Hotel Wilhelmshaven has nine conference rooms accommodating 10 to 250 persons, among them the ballroom with up to 256 places, and three board rooms.

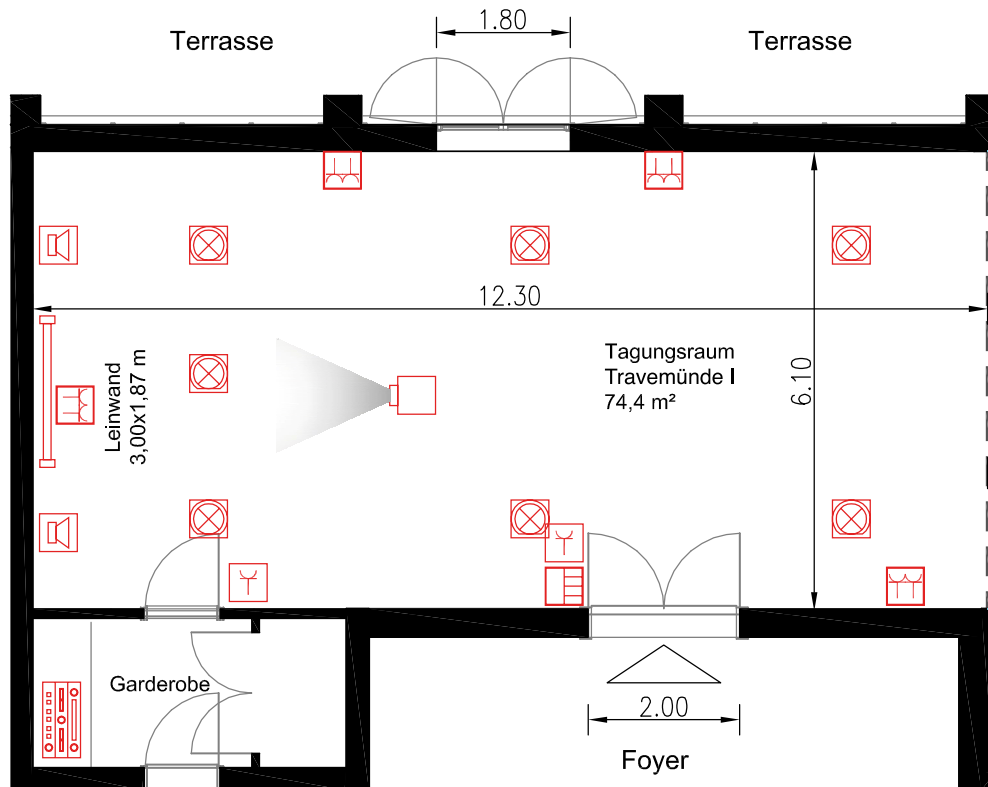
	sqm	Maximum number of persons						Room dimensions		
								Length	Width	Height
Wilhelmshaven I+II	291	256	151	51	180	51	225	24.20	12.02	5.00
Wilhelmshaven I oder II	145	110	60	27	80	27	100	12.10	12.02	5.00
Travemünde I	76	60	30	23	40	23	50	12.50	6.05	4.36
Travemünde II	53	30	15	13	/	13	25	8.82	6.05	4.36
Travemünde I+II	129	112	65	41	50	41	80	20.77	6.05	4.36
Bremen I	102	80	42	30	50	30	70	12.65	8.08	4.36
Bremen II	50	30	21	10	/	10	20	6.16	8.08	4.36
Bremen I+II	152	130	72	39	90	39	115	18.81	8.08	4.36
Münster	33	/	/	/	/	12	/	8.30	3.97	3.09
Kiel	24	/	/	/	/	10	/	6.05	3.94	2.54
Lübeck	21	/	/	/	/	8	/	5.01	4.25	3.09

Ballroom Wilhelmshaven I + II



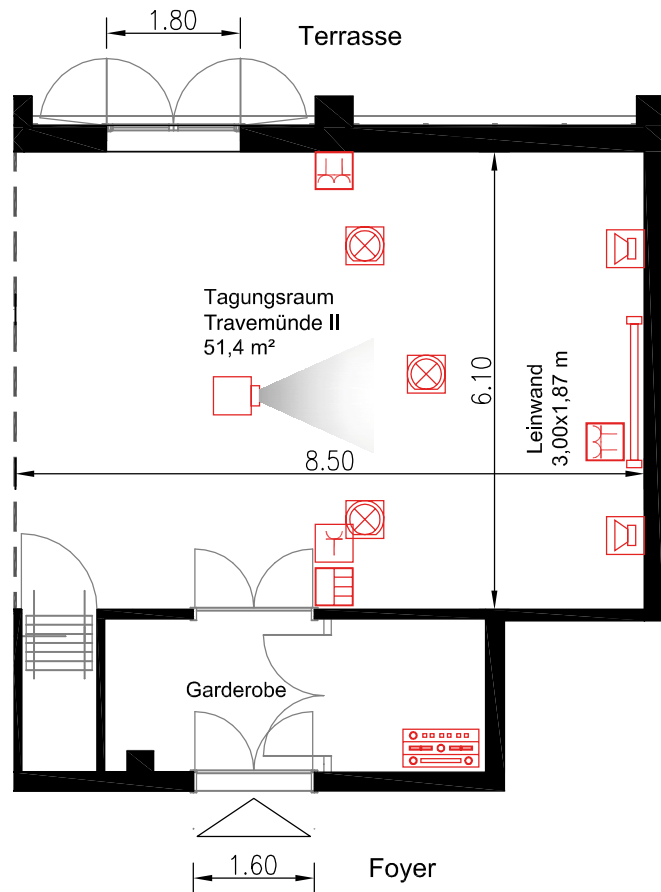
Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	✓ (with pressure equalizing plates)
Internet access	WLAN/LAN
Power connection	38 x 220 V / 16A possible (available to room)
Projector	Integrated
TV connection	–
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Terrace, floor-to-ceiling windows, 5 m ceiling height

Conference room Travemünde I



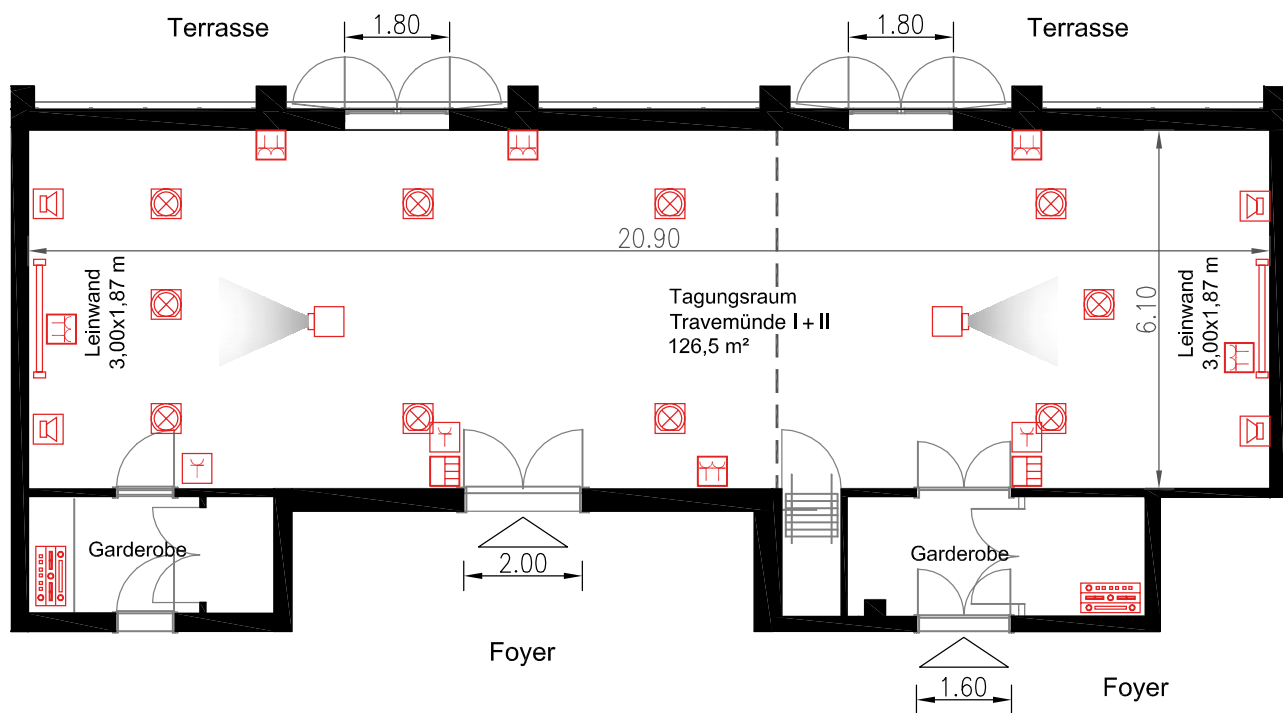
Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	38 x 220 V
Projector	Integrated
TV connection	✓
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Covered terrace, floor-to-ceiling windows, ceiling height 4.36 m

Conference room Travemünde II



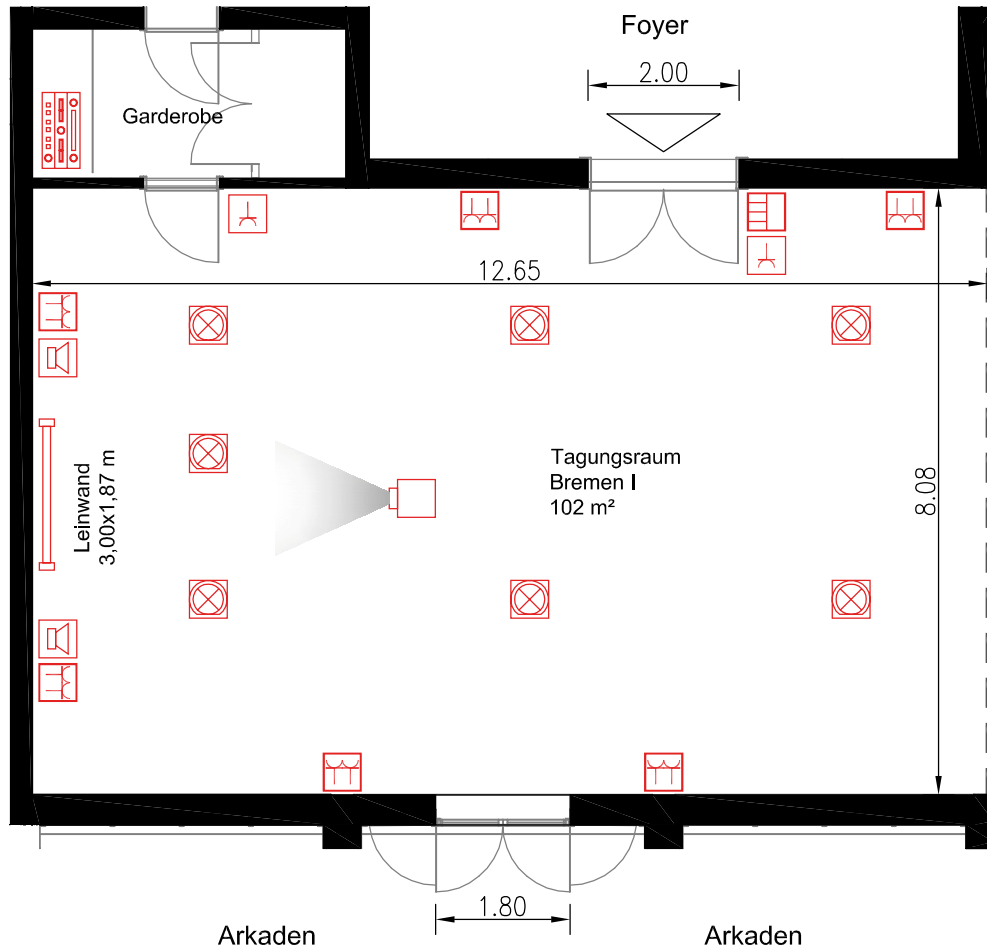
Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	23 x 220 V
Projector	Integrated
TV connection	✓
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Covered terrace, floor-to-ceiling windows, ceiling height 4.36 m

Conference room Travemünde I + II



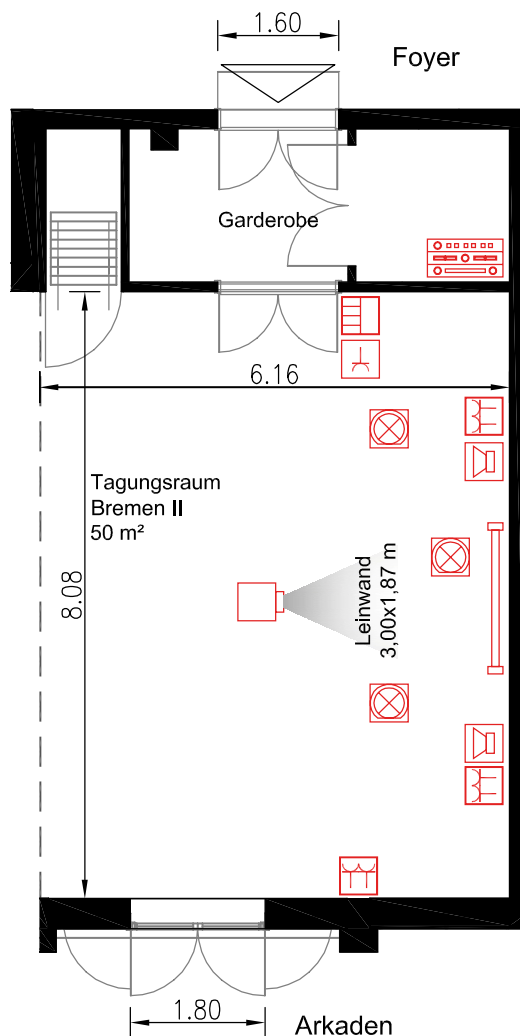
Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	61 x 220 V
Projector	Integrated
TV connection	✓
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Covered terrace, floor-to-ceiling windows, ceiling height 4.36 m

Conference room Bremen I



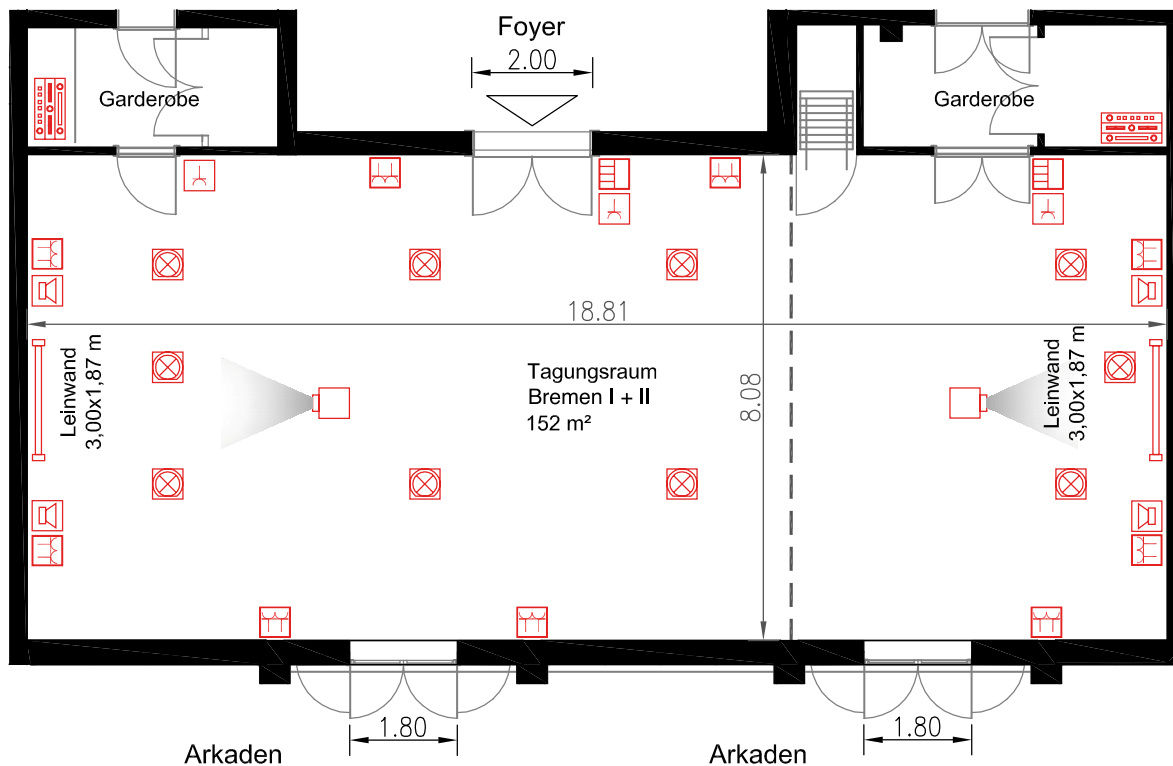
Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	42 x 220 V
Projector	Integrated
TV connection	✓
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Floor-to-ceiling windows, ceiling height 4.36 m

Conference room Bremen II



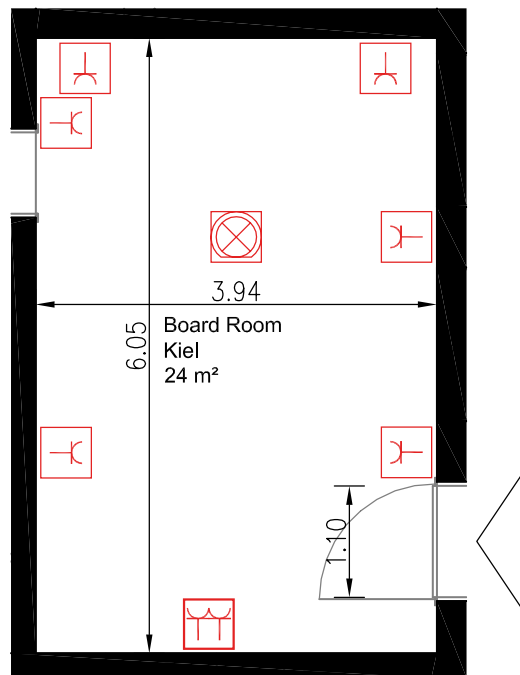
Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	15 x 220 V
Projector	Integrated
TV connection	✓
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Floor-to-ceiling windows, ceiling height 4.36 m

Conference room Bremen I + II



Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	57 x 220 V
Projector	Integrated
TV connection	✓
Sound system	✓
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Floor-to-ceiling windows, ceiling height 4.36 m

Board Room Kiel



Daylight	Indirect from lobby
Air-conditioned	–
To be darkened	✓
Accessible by car	–
Internet access	WLAN/LAN
Power connection	8 x 220 V
Projector	Mobile
TV connection	–
Sound system	–
Floor covering	Carpet
Location in hotel	Ground floor
Other features	Workstation (PC, printer)

Board Room Münster

Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	9 x 220 V
Projector	Mobile
TV connection	-
Sound system	-
Floor covering	Carpet
Location in hotel	First floor
Other features	Private dining, floor-to-ceiling windows

Board Room Lübeck

Daylight	✓
Air-conditioned	✓
To be darkened	✓
Accessible by car	-
Internet access	WLAN/LAN
Power connection	8 x 220 V
Projector	Mobile
TV connection	-
Sound system	-
Floor covering	Carpet
Location in hotel	First floor
Other features	Floor-to-ceiling windows

ROOM COSTS

Clear and transparent ...

Transparency is one of the pillars of the ATLANTIC Hotels' SMART meetings and events concept. That's why we provide separate rates for our room costs.

	Room size in sqm	Room costs 1/2 day in EUR	Room costs 1 day in EUR	Set-up costs in EUR
Wilhelmshaven I+II	291	590.00	1,180.00	500.00
Wilhelmshaven I oder II	145	295.00	590.00	250.00
Travemünde I	76	170.00	340.00	130.00
Travemünde II	53	120.00	240.00	90.00
Travemünde I+II	129	290.00	580.00	220.00
Bremen I	102	220.00	440.00	170.00
Bremen II	50	110.00	220.00	80.00
Bremen I+II	152	330.00	660.00	250.00
Münster	33	50.00	100.00	30.00
Lübeck	24	50.00	100.00	30.00
Kiel	21	50.00	100.00	30.00

Room rental fee:

Provision of the room (e.g. for exhibitions)

Room set-up costs:

For standard equipment, set-up and dismantling, incidental expenses and cleaning.

The room rental fee and set-up costs are waived for the main room, if ...

... a conference package is booked.

... at least three times the room rental fee plus the room set-up costs are covered by the sales of meals and beverages.

ACCOMPANYING PROGRAMMES

Tell us about your ideas and requirements and we will take care of the rest. We will be delighted to give you detailed offers for your accompanying programmes and incentives.



For an interesting and unusual accompanying programme, we recommend our partner Buhl-Events. You can zoom over the North Sea beach with blokarts, build a sturdy raft or extend your CV with an East Frisian school certificate. Building team roadsters is also an exciting venture. Once they are finished, a race is held to find the fastest roadster.

buhl-events@t-online.de

Blokarts – sailing on dry land



Blokarting is the ultimate emission-free challenge as a team-building measure or team event for all participants. Here you can find out who is able to act tactically within a team, observe the competitors and adapt their own strategy constantly to the changing conditions, in order to triumph in the end. All you need is a level surface (parking lot, airfield or beach) with an area of about 100 x 50 m, a light breeze (about 2 Bft) and just a 5-minute introduction for “non-sailors”. The amazing design of the blokarts, the formulation of the challenge and

the equipping of the teams with blokarts, helmets and gloves allow the participants to implement their racing tactics on dry land, powered as fast as 60 km/h solely by the wind.

With up to 30 blokarts, experienced instructors (including the third-best blokart pilot at the world championship 2010), we have thrilled groups of up to 150 simultaneous participants.

Ship ahoy! Your team on course for success



Noah built the Ark – and what will your guests construct? Find out with an incentive that transforms your guests into seafarers. With the expert advice of a real sea dog, all participants are first taught the basic expressions. After all attendees have lost their landlubber status, it's off to the shipyard to get cracking. Teamwork is needed to turn a motley collection of wooden beams, ropes and sailcloth into a seaworthy water craft. From the bow to the stern, from keel to the top of the mast, your team will construct the pride of any fleet directly in

the harbour. When it is time to cast off, you will find out whether your boat will win the Blue Riband or fail to rise off the bottom of the harbour basin. And, at the end of day, when the ship's cook rings the bell for the captain's dinner, your guests will band together like real seafarers, tell the tallest stories and sing the song of the sailor coming home from the sea.

For 10 persons or more

JadeWeserPort – a boundless experience



Ports, ships and the ocean are always worth a trip. And the journey to the JadeWeserPort InfoCenter is worthwhile on two counts: With a fascinating exhibition and exciting tours through Germany's newest deep-water container port, the InfoCenter offers its visitors an attraction that is unique throughout the country.

Experience at first hand how Germany's only deep-water port for containers, the JadeWeserPort, is being developed and operated. You are taken through the harbour area in a comfortable touring coach. The harbour bus tour takes about an hour and is accompanied and presented by InfoCenter staff. After the tour, you can visit the thematic exhibition for further information and fun facts.

www.jadeweserport-infobox.de



German Naval Museum



With the motto "People – Times – Ships", the German Naval Museum gives you an insight into the chequered history of the German navies from 1848 up until today. The museum grounds are dominated by the guided missile destroyer "Mölders", Germany's largest museum ship.

On your circuit over and through the decks, past various weapon systems, workstations and living quarters, you can experience up close the atmosphere in which 334 crew members once lived and worked. Video installations show you life on board and the operational spectrum of the ship over its 34 years of service. The complex steam turbine, developing almost 70,000 HP, is explained lucidly. The controversial naming of the vessel is used as an example to describe the development of tradition within the Federal Armed Forces.

An inspection of the minehunter "Weilheim" and the submarine U10 rounds off this intriguing look at the living and working conditions in the German Navy. The original exhibits on the 3000 sqm of outdoor area offer you a vivid impression of the development of maritime technology from World War I to the present.

www.marinemuseum.de



Wattenmeerhaus



UNESCO world natural heritage Wadden Sea – experience one of the last unchanged natural landscapes in Central Europe. The Wadden Sea is a breadbasket, spawning ground, nursery and home for millions of animals. Where better can you begin a voyage of discovery to one of the world's largest wetlands than in the visitors' centre of the UNESCO world natural heritage in Wilhelmshaven?

In a wonderful deep-sea atmosphere, the visitor is lured into an almost unknown world. Starting with the indigenous harbour porpoise, which ventures right into Jade Bay, the journey continues through to the giants of the world's oceans. The fascinating world of whales begins with the sperm whale that stranded on the island of Baltrum. It is a unique exhibit worldwide: internal organs of the whale, such as the heart and lungs, were plastinated by Gunther von Hagens and now hang inside the 14 m skeleton.

www.wattenmeerhaus.de



Brewery tour at Jever Pilsener



Welcome to the heartland of Jever Pilsener! All fans of the "dry" Frisian character are cordially invited to visit us in Jever. During a tour of the brewery, we will show you how we create our distinctive Jever beer.

Expert brewery guides will steer you around in groups, first through the historic brewery museum, then whisking you off to the modern brewing complex - from the brewhouse right through to bottling.

The fact that up to 60,000 bottles are filled per hour always impresses our visitors. To end off this look behind the scenes, you are invited to taste the final product.

www.jever.de



PREFERRED PARTNERS

Every event is a glittering mosaic of many different pieces. We bundle together various competencies for you. With our experienced and skilled partners from the sectors of equipment, decoration, entertainment etc. we offer you an all-round service all under the same roof.

External technology & DJs

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In good hands

Our Event Sales Team is always happy to help and to provide expert and professional advice on all topics relating to your event. Please feel free to contact us at veranstaltung.ahw@atlantic-hotels.de or through our direct contacts:



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