



CARLS

AN DER ELBPHILHARMONIE

BANQUET BROCHURE
FOR PRIVATE EVENTS

TERMS AND CONDITIONS FOR EACH ROOM



CARLS SALON PRIVÉ

CARLS Salon Privé and the adjacent bar with its fireplace and private atmosphere are ideal venues for business events, presentations and conferences.

Capacity

- Sit-down meal for up to 54 people
- Receptions with seating and bar tables for up to 100 people

To provide CARLS Salon Privé exclusively to you, we expect minimum sales* of food and beverages totalling:

- At lunchtimes: €49 per person
or €490 where there are fewer than ten people*
- Evenings: €80 per person
or €800 where there are fewer than ten people*

CARLS BAR

Minimum sales in CARLS Bar are €585.

When booking CARLS Bar for an event in the Salon Privé we charge room rental of €450.



CARLS BISTRO

Bar tables, a large wine cabinet, shelves that are metres tall – filled with a select range of products – and an abundance of wood lend the bistro its charm.

Capacity

- Sit-down meal for up to 60 people
- Receptions with seating and bar tables for up to 70 people

To provide CARLS Bistro to you exclusively, we expect minimum sales* of food and beverages of €3,500.



CARLS BRASSERIE

Here the atmosphere's relaxed and lively – just like a typical brasserie in France. A Hanseatic flair is provided by the floor-to-ceiling windows that provide an unspoilt view of the Elbe and Elbphilharmonie concert hall.

Capacity

- Sit-down meal for up to 120 people

To provide CARLS Brasserie to you exclusively, we expect minimum sales* of food and beverages of €10,000.

* Should minimum sales not be achieved, the difference will be charged for as room rental.
From midnight we will charge a flat rate for service of €180 for each new hour.

ARRANGEMENT 'CLASSIQUE' FOR CARLS SALON PRIVÉ & BAR OR CARLS BRASSERIE



APERITIF

Crémant – Cuvée Louis C. Jacob
CARLS sparkling water
Orange juice

DRINKS

White wine
2015 “Auf der Grenze” white Burgundy
Bernhard Vineyard – Pfalz

Red wine
2015 L’Essence du Terroir Grenache Noir
Fenouilledes Selection
Languedoc-Roussillon

CARLS water, softdrinks
juice, juice spritzer
beer on draught
coffee specialities & tea

(included for 6 hours)

FINGER FOOD TO ACCOMPANY THE APERITIF

Flaky pastry

MENU

Lentil salad with scallops
Mango and a lime emulsion

Cream of broad bean soup
with Holstein-style cured ham

CARLS Boeuf Bourguignon
glazed onions and mashed potatoes with chives

Crème brûlée

€89.00 per person

ARRANGEMENT SPÉCIAL FOR CARLS SALON PRIVÉ & BAR OR CARLS BRASSERIE



APERITIF

Crémant – Cuvée Louis C. Jacob
CARLS sparkling water
Orange juice

DRINKS

White wine
2015 “Auf der Grenze” white Burgundy
Bernhard Vineyard – Pfalz

Red wine
2015 L’Essence du Terroir Grenache Noir
Fenouilledes Selection
Languedoc-Roussillon

CARLS water, softdrinks
juice, juice spritzer
beer on draught
coffee specialities & tea

(included for 6 hours)

FINGER FOOD TO ACCOMPANY THE APERITIF

Flaky pastry

FLYING FOOD

Creamed goat’s cheese with pine nuts
rocket and apricots

Marinated salmon on avocado cream and apple

Coconut-curry-flavoured soup with Arctic shrimps

Fregola Sarda with mushrooms and parsley

Sea bass
with a Marseilles-style vegetable fricassée
and a saffron broth

CARLS boeuf bourguignon
with glazed onions and mashed chives

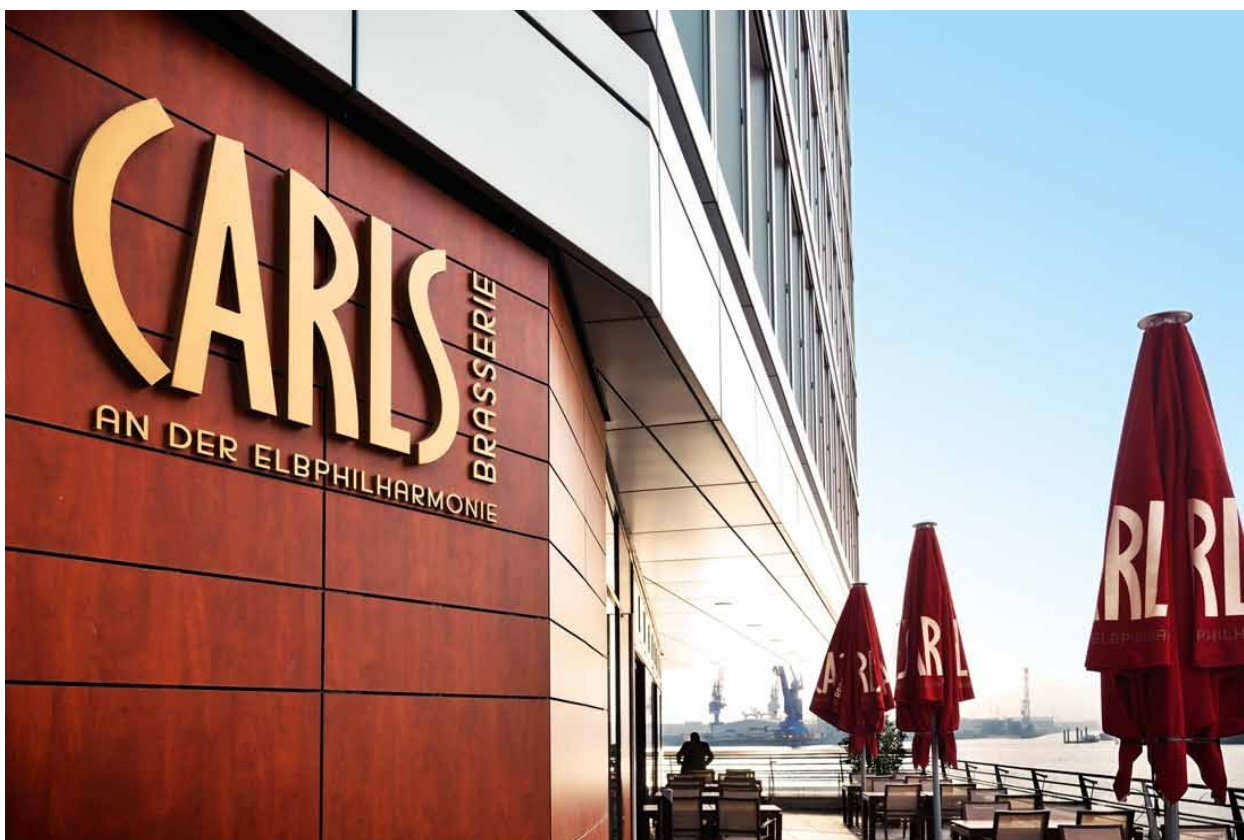
Crème brûlée

Cheesecake with mango and passion fruit

€94.00 per person

can be booked from 20 people upwards

LUNCH ARRANGEMENT FOR CARLS SALON PRIVÉ & BAR OR CARLS BRASSERIE



SET MENU

Lentil salad with scallops
Mango and a lime emulsion

CARLS boeuf bourguignon
with glazed onions and mashed chives

Crème brûlée

DRINKS

CARLS water, soft drinks,
coffee specialities and tea

also with wine:

White wine
2015 Pinot gris
Vineyard Meiser – Rheinhessen

Red wine
2015 L'Essence du Terroir Grenache Noir
Fenouilledes Selection
Languedoc-Roussillon

€49 per person / €59 per person (including wine)
can be booked from 10 people upwards for 3 hours

ARRANGEMENT FOR CARLS BISTRO



APERITIF

Crémant – Cuvée Louis C. Jacob

DRINKS

White wine

2015 Grauer Burgunder

Weingut Meiser – Rheinhessen

Red wine

2015 L'Essence du Terroir Grenache Noir

Fenouilledes Selection

Languedoc-Roussillon

CARLS water, softdrinks

beer on draught

coffee specialities & tea

(included for 6 hours)

FINGER FOOD TO ACCOMPANY THE APERITIF

Flaky pastry

FLYING FOOD

Creamed goat's cheese
with pine nuts, rocket and apricots

CARLS savoury tartines

Coconut-curry-flavoured soup
with Arctic shrimps and peperoncini

CARLS boeuf bourguignon
with glazed onions mashed potatoes and chives

Crème brûlée

Mousse au chocolat
with seasonal fruits

€64.00 PER PERSON

can be booked from 20 people upwards

BAR-ARRANGEMENTS



PETIT

Cuvée Louis C. Jacob sparkling wine
Bouvet-Ladubay, Loire

2016 "Auf der Grenze" white Burgundy
Bernhard Vineyard, Pfalz

2015 L'Essence du Terroir Grenache Noir
Fenouilledes Selection, Languedoc-Roussillon

CARLS water, softdrinks
juice, juice spritzer
beer on draught
coffee specialities & tea

Crispy prawns
with a curry-flavoured mayonnaise dip

Puff pastry treats

€39.00 per person
for 90 minutes

GRAND

Cuvée Louis C. Jacob sparkling wine
Bouvet-Ladubay, Loire

2016 "Auf der Grenze" white Burgundy
Bernhard Vineyard, Pfalz

2015 L'Essence du Terroir Grenache Noir
Fenouilledes Selection, Languedoc-Roussillon

Beer on draught
Carls water, soft drinks and juices
Coffee specialities and tea

As a buffet:

CARLS tartines
(rustic, organic bread with savoury toppings)

Seasonal soup with croutons

Elbphilharmonie smoked fish platter

Mini veal meatballs with a potato-gherkin salad

€52.00 per person

can be booked from 20 people upwards for 90 minutes

The above-mentioned arrangements incl. Ruinart champagne: + €10 per person. The minimum charge is €585.

MENU RECOMMENDATIONS



MARCO POLO SET MENU

Goat's cheese
with artichoke fig and rocket Pesto
€13.50

Cream of broad bean soup
with Holstein-style cured ham
€12.50

CARLS boeuf bourguignon
with glazed onions and mashed chives
€21.50 (€26.50 for a 3-course set menu)

Lemon tartlet
with a blueberry sorbet
10,50 Euro

4-course set menu
€58.00 per person



MAGELLAN SET MENU

Lentil salad with scallops
Mango and a lime emulsion
€14.50

Beef consommé
with bone marrow dumplings and brunoise vegetables
€12.00

Breast of spring chicken
with an orange and honey sauce
Mashed carrots and green asparagus
€26.00

Crème brûlée
€10.50

4-course set menu
63,00 Euro pro Person



COLUMBUS SET MENU

Steak tartare
with bread chips and a salad of herbs
13,50 Euro

Fried fillet of gilthead
with a pepper brandade and basil
16,50 Euro

Fillet of veal with a truffle sauce
Winter vegetables and gratin dauphinois
32,50 Euro

Coulant au chocolat
with yoghurt ice cream, mango and pineapple
10,50 Euro

4-course set menu
73,00 Euro pro Person

ADDITIONAL OFFERING



FLAT RATE FOR BEVERAGES

A selection of digestifs with your coffee	€7 per person
A selection of long drinks for three hours	€16 per person
A selection of long drinks for six hours	€24 per person

Flat rates for beverages can be booked in conjunction with the CARLS Classique or Spécial arrangement.

MIDNIGHT SNACK

A selection of cheeses with grapes, nuts and fig mustard	Small €98 Large €196
Holstein potato soup with chives, croûtons, and Frankfurter served separately	€6.50 per person
Goulash soup	€6.50 per person
CARLS curried sausage	€6.50 per person
Mini veal meatballs with a potato-gherkin salad	€7.50 per person

CONTACTS



FRANCESCO POTENZA

Italian-born Francesco has been the manager of CARLS and associated with the Jacob family since his time as the senior receptionist on the Elbchausee from 1996 to 2000. “It’s always been my top priority to ensure guests are looked after properly,” says the experienced host. Potenza has already worked at the Hotel Georg V in Paris, the Rafael and Bayerischer Hof in Munich and the Vier Jahreszeiten and Grand Hotel Elysee in Hamburg.



MICHEL RINKERT

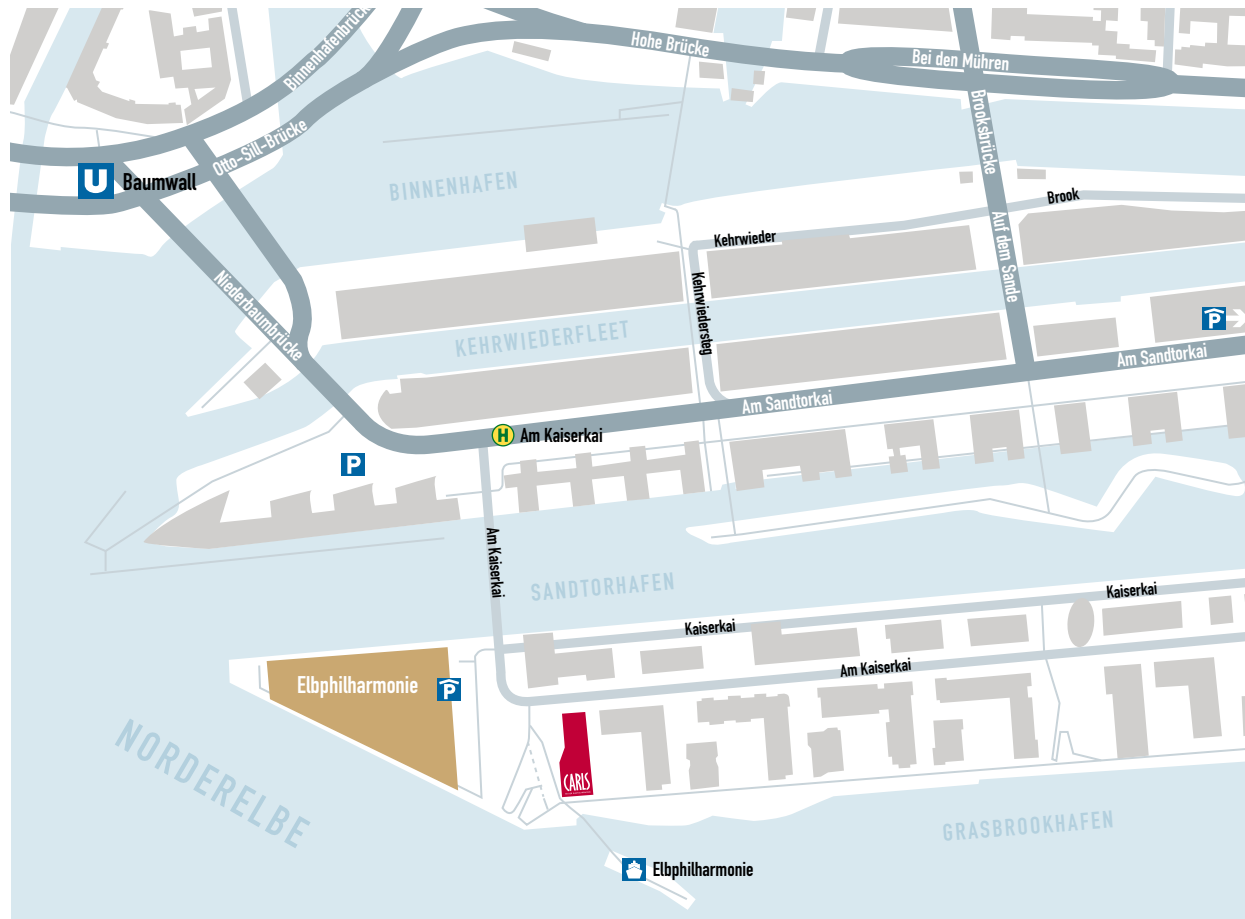
Michel Rinkert inherited his passion for cooking from his grandmother and cultivates his love of superb ingredients each and every day. Born in Alsace, this chef de cuisine likes to add a touch of France to North-German cuisine at CARLS. He learnt his craft at the starred Pavillon Ledoyen restaurant in Paris, Apples Restaurant & Bar at Hamburg’s Park Hyatt and the Kempinski Hotel in Gravenbruch near Frankfurt.



KIRIBAI SUÁREZ GONZÁLEZ AND JENNIFER MERKENS

Are you planning a family party, an event or a conference at CARLS? Jennifer and Kiribai will leave no stone unturned to make your event at CARLS unforgettable. Kiribai trained at Hotel Louis C. Jacob. Jennifer also learnt the hotel trade from scratch. Both are dedicated hosts and wish to make your event and/or party a perfect occasion.

DIRECTIONS



BY UNDERGROUND

- From Hamburg Hauptbahnhof (station) (2.5 km): Take the U3 towards Schlump-Barmbek and get out at Baumwall, it's then about a five-minute walk over the Niederbaum bridge
- From Hamburg airport (13 km): Take the S1 towards Ohlsdorf and change to the U1 towards Ohlstedt and get out at Kellinghusenstrasse, change to the U3 towards Wandsbek-Gartenstadt and get out at Baumwall, it's then about a five-minute walk over the Niederbaum bridge

BY BUS

Take service 111 towards Shanghaiallee and get out at Am Kaiserkai, it's then about a two-minute walk

BY FERRY

Take service 72 from the Landungsbrücken to the Elbphilharmonie jetty

PARKING

You can park on the Hanseatic Trade Center (HTC) car park (access at Niederbaumbrücke/ Kehrwiiederspitze), in the Elbphilharmonie concert hall's multi-storey car park and in the Am Sandtorkai 6-8 multi-storey car park.

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