



URBAN ATMOSPHERE MEETS AUTHENTIC CRAFTSMANSHIP

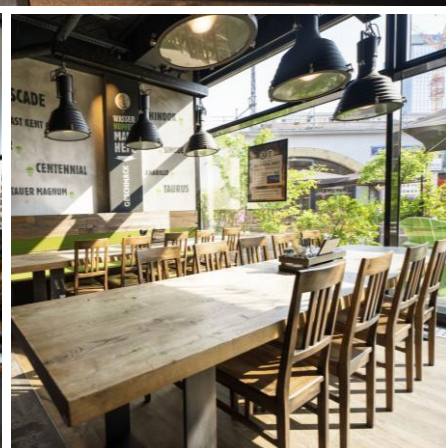
Award-winning brewing & authentic cuisine at the Biermeisterei



Thank you for your interest!

About the Biermeisterei	3
Group sizes	5
Book the Biermeisterei exclusively	6
Special menus	8
Buffets	9
Beverage packages	12
Highlights	13
Further services	14
Offers & prices	15
Terms & conditions	16





**PLENTY OF LIGHT, A MODERN ATMOSPHERE,
AND A HOP GARDEN RIGHT OUT THE DOOR**

**WE CAN HOST
250
PEOPLE**

Plenty of space with cozy corners: your guests enter the foyer with our large beer counter through the green hop garden.

On both sides small areas open up – our barrel lounge, ‚Kaminzimmer‘ and café corner. Multiple semi-open areas with long tables offer seating for 250 people.

The ‚Kaminzimmer‘ offers space for 80 people and is available for those that like to celebrate a bit more privately.



BIERMEISTEREI
by Zinda



THE FIREPLACE ROOM (KAMINZIMMER) CAN SEAT UP TO 80 GUESTS



BIERMEISTEREI
by Zwick

THE PERFECT FOOD OFFERING FOR EVERY GROUP SIZE

À LA CARTE

3-COURSE-MENU

BUFFETS

UP TO 25 PEOPLE

26-35 PEOPLE

MORE THAN 36 PEOPLE

Pre-selection from our menu
3 days in advance



BIERMEISTEREI
by Lindt



BOOK BIERMEISTEREI EXCLUSIVELY

2 OPTIONS:

1. ‚Kaminzimmer‘ – is separated from the restaurant by a glass wall and is available exclusively for groups of up to 80 people.
2. Entire restaurant – available for up to 250 people (seated), extended with standing tables we can host 300 people.

We will be happy to provide you with a customised offer for an exclusive booking!



WE SERVE DELICIOUS FOOD — FOR EVERYONE.

THAT'S A PROMISE!



BIERMEISTEREI
by Zinda

OUR 3-COURSE MENUS

for groups from 26 up to 35 people

GRILLMEISTER MENU

Starter

Creamy corn soup with mild chili

Main course

BBQ platter: spare ribs, pulled pork, beer bratwurst, cabbage salad, oven baked potatoes, sour cream

Vegetarian alternative:

Pulled mushroom burger with tofu, onions, lettuce and soy mayo

Dessert

Cheesecake with fresh berries

47 € net p.p.

LANDLUST MENU

Starter

Tomato and butter beans cream with chorizo

Main course

Corn-fed poulard with roasted lettuce hearts, tomato and potatoes

Vegetarian alternative:

Caramelised goat's cheese with tomato, lettuce and pine nuts

Dessert

Double choc brownie with nuts and whisky plums

49 € net p.p.

OUR BUFFETS

for groups from 36 people

BBQ & GRILL BUFFET

Creamy corn soup with mild chilli

Baguette fresh from the oven

Couscous with fresh herbs and candied olives

Pasta with tomatoes, beans and rocket, served with sliced hard cheese

Romaine lettuce hearts with herb oil and feta flakes

Cabbage salad and coleslaw

Glazed spare-ribs

Pulled pork

Lemke beer bratwurst

Chicken-wings

Small beef steaks

Oven baked potatoes and tater tots with sour cream

Pan-roasted vegetables

Served with our BBQ sauces: honey-whiskey, chipotle and IPA-mustard

Double choc brownie with nuts and whiskey plums

Caramelized lemon pancakes

53 € net p.p.

Optional: Vegetarian extras

Frittata with potatoes, vegetables and herbs

Roasted cauliflower and grilled tomatoes with smoked tofu and onion marmalade

plus 8 € net p.p.



BIERMEISTEREI
by Lindt

OUR BUFFETS

for groups from 36 people

BERLINER STADT BUFFET

Berliner potato soup with bacon and sausages

Bread basket with freshly baked bread rolls

A variety of fresh salads and vegetables with creamy salad dressing

Berlin-style meatballs with potato salad

Brawn and herring marinades

Gherkins, beetroot and pickled vegetables

"Kasseler" German smoked pork roast

Berlin Currywurst

Königsberger Klopse (poached meatballs with creamy caper sauce)

Perch from the oven with parsley oil and lentils

Buttered potatoes and fries

Oven vegetables and cabbage & turnips - (fine sweet and sour cabbage)

Potato pancakes with apple compote

Berliner Rote Grütze (red fruit compote) with vanilla cream

Brie with red wine plums

54 € net p.p.

Optional: Vegetarian extras

Frittata with potatoes, vegetables and herbs

Roasted cauliflower and grilled tomatoes with smoked tofu and onion marmalade

plus 8 € net p.p.



BIERMEISTEREI
by Zinda

OUR BUFFETS

for groups from 36 people

BIERMEISTEREI BUFFET

Mushroom soup with cream and thyme

Bread variety fresh from the oven

Pulled salmon with radicchio, brioche, Russian sauce

BBQ beef brisket salad with tomatoes and rocket

Romaine lettuce hearts with marinated feta

Quinoa lentil salad with sesame dip

Grilled corn-fed poulard breast

Straw pig steaks

Boiled lamb shank

Fish from the oven with olive oil, lemon and prawns

Beans with bacon

Mediterranean grilled vegetables

Rosemary potatoes

Pasta

Cheesecake and brownie with drizzled fruit

Tiramisu-style mascarpone cream

60 € net p.p.

Optional: Vegetarian extras

Frittata with potatoes, vegetables and herbs

Roasted cauliflower and grilled tomatoes with smoked tofu and onion marmalade

plus 8 € net p.p.



BIERMEISTEREI
by Zinda

BEVERAGE PACKAGES

Beverage Packages make life easier and your event more straightforward.



Beverage Package S

2 drinks, includes house-brewed draft beers, house wine (red/white), prosecco, soft drinks, juices, coffee & tea.

14 € p.p.

Beverage Package M

includes house-brewed draft beers, house wine (red/white), prosecco, soft drinks, juices, coffee & tea.

2 hours: 28 € p.p.

3 hours: 38 € p.p.

4,5 hours: 48 € p.p.

(each additional hour is charged at 11 € net p.p.)

Beverage Package L – All-inclusive Package

Our Beverage Package L offers the full selection from our bar and drinks menu, incl. long drinks and shots (excluding whisky). It is ideal for longer, premium events.

2 hours: 39 € p.p.

3 hours: 49 € p.p.

4,5 hours: 69 € p.p.

(each additional hour is charged at 15 € net p.p.)



BIERMEISTEREI
by Zinda



OUR BEER, BREWED IN THE HEART OF BERLIN

Beer experiences for your guests

SOMMELIER STAND

A sommelier stand is ideal for larger events: here, our beer sommelier invites guests to a tasting. Interested guests can sample a variety of beers. Our trained staff will explain the different beer varieties and styles and answer any questions you and your guests may have about brewing in general, Lemke's history, and our beers in particular. (Billed by the hour, minimum 3 hours)

PRIVATE BREWERY TOURS

We offer brewery tours for groups of 10 to 20 people. Your guests will follow the beer's journey from the brewhouse to the bottling line. Our beer ambassadors will explain everything about the brewing process and our brewery. Afterward, everyone enjoys a tasting together.

21,01 € net p.p. – 1 hour, welcome drink & tasting of 3 beers

24,37 € net p.p. – 2 hours, welcome drink & tasting of 5 beers

ADDITIONAL SERVICES

All-round carefree – we work with professional partners and can organise (almost) anything!

Decoration

We are happy to offer individual decoration options to create a very special atmosphere. There are virtually no limits to your creativity – or ours!

Technology & Sound

We provide speakers, TVs, microphones, projectors, and more. For additional requests, our technical partner will find the right solution for any event.

Security

For exclusive events, we recommend security staff to manage entry and ensure a smooth and undisturbed event. The exact price depends on the requirements of the individual event and is calculated separately.

Music

For exclusive bookings, you are welcome to play your own music through our sound system. Prefer live music? We also have a selection of musicians and DJs to suit every taste.

Cloakroom

For exclusive events with 100+ guests, we recommend booking a cloakroom service, with or without staff upon request.

Cakes

Is your event a special occasion that calls for a beautiful cake? No problem – our cake partners can provide the perfect cake for any event. Prices on request.

Games

We are happy to provide Cornhole and other entertainment games such as giant Jenga! Looking for something else? We've got more ideas to keep your guests entertained.



BIERMEISTEREI
by Zinda

OFFERS & PRICES

Do you like Biermeisterei by Lemke?

Great – we'd be happy to provide you with a tailored offer!

Just let us know your preferred date and an approximate number of guests so we can prepare a customized proposal for you. Ideally, you already have an idea whether you'd like to include one of our beer highlights (p. 13), beverage packages (p. 12), or additional services. This is optional – we can also clarify everything later.

And what does it cost?

If you are a smaller group and would like to order à la carte, you can find all current gross prices on our website here:

<https://biermeisterei.lemke.berlin/en/menu/>

For exclusive events in the “Kaminzimmer” or the entire restaurant, as well as for add-ons and additional services, we always prepare an individual offer.

Contact

Email: sales@lemkeberlin.com

Phone: +49 (0)30 30 87 89 89

We are available by phone for event inquiries on weekdays from 9 a.m. to 4 p.m., otherwise feel free to contact us via email.

We look forward to hearing from you!

TERMS & CONDITIONS

Pricing Information

All prices quoted are net prices, i.e. they are exclusive of the applicable statutory VAT. All information is subject to change and errors.

Cancellation of the Entire Event

In the event of a full cancellation of a booked event, the following cancellation fees apply:

- **Up to 4 calendar weeks before the event:** free of charge
- **Up to 2 calendar weeks before the event:** 25 % of the booked services
- **Up to 7 calendar days before the event:** 50 % of the booked services
- **Less than 7 calendar days before the event:** 100 % of the booked services

Number of Attendees and Basis for Invoicing

Plans change, and participants may confirm or cancel at short notice – we know that! To ensure a perfect event, we need your final guest count by 7 calendar days before the event date. This serves as the fixed basis for our procurement, staffing and subsequent invoicing.

- **Will there be more?** Please just let us know – if capacity allows, we'll be happy to make it happen.
- **Will there be fewer?** In the event of last-minute cancellations after the deadline, we must invoice the number of guests reported on the cut-off date (7 days prior the event).

Minimum Spend

For an exclusive booking, a minimum spend of € 5,000 net applies for the 'Kaminzimmer' (Fireplace Room) or € 13,000 net for the entire restaurant. This must be achieved solely through food and drink. Additional services such as technical equipment, external service providers or voluntary tips do not count towards the minimum spend.

Deposit

A deposit amounting to 50% of the booked services is payable no later than 14 days after confirmation.

Invoicing / Payment

The remaining balance can either be settled on-site (in cash, by debit card, or by credit card) or paid by invoice.



COME ON OVER, FOR A BEER OR TWO!



BIERMEISTEREI
by Zinda