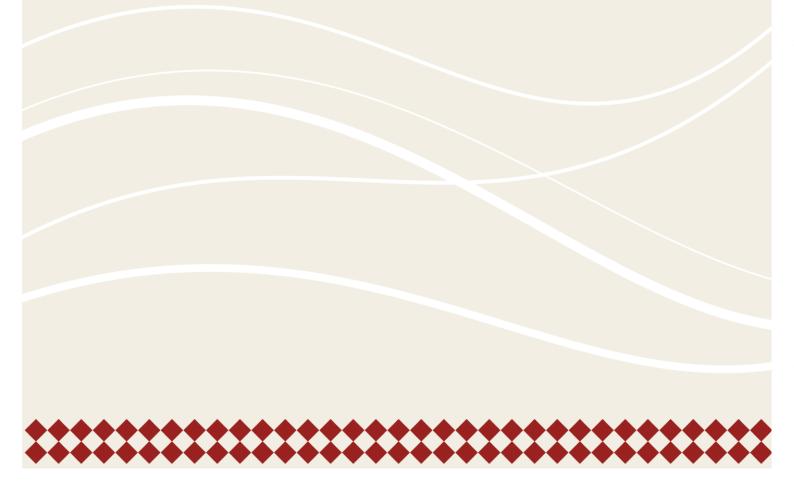




Appel Stüberl



Overview

Alm-Summer at the lake	3
Cottage-Burger	5
Elsässer Wine festival	7

Kontakt

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Your event

Alm-Summer at the lake

Experience the summer alpine pasture at Lake Templin with us. From cool refreshing drinks to garden chess, we offer a full range of attractive offers for an eventful summer day.

Welcome

with Odl Spritz and radish bread

Food Choose from our buffets "Summer meadow BBQ 1" or "Summer meadow BBQ 2"

Drinks package 4 hours Draft beer and Erdinger bottled beers Mineral water and soft drinks (Cola, Fanta, Sprite) Chardonnay, Schneider Pfaffmann Primitivo, Livio Bruni Coffee and tea specialties One nightcap per person fruit brandy or Odl herbal liqueur

104.00 EUR per Person

Buffet choice

Summer meadow BBQ 1

Soup Iced melon soup

Starters

Melon and mozzarella salad with Serrano strips Crudités with tomato-paprika relish (vegan) Grilled shrimps with mango-papaya salad Curry rice salad, pasta salad and seasonal salads (vegan) Bread selection with butter and crackling lard

From the grill

Lamb chops in thyme oil Tournedos of pasture-raised calf and Duroc pork Beer steaks with Köstritzer black beer marinade

Vegan

Grilled vegetables Pumpkin chia seed medallions with herbs and spices

Sides

Stuffed mini peppers with ratatouille Small Baked Potatoes (vegan) with Sour Cream Chive cream, BBQ sauce (vegan), garlic butter, Mustard and curry ketchup (vegan)

Desserts

Grapefruit matcha sponge cake with refreshing butter cream Green fruit jelly (vegan) with vanilla sauce Mixed cream ice cream from the ice cream cup

Buffet choice

Summer meadow BBQ 2

Soup Cold cucumber soup with sour cream and dill tips

Starters

Salad of Werder field vegetables in herb marinade (vegan) Salad specialties from the buffet with seasonal salads Selection of bread with butter and lard

From the grill

Suckling pig on the spit and sausage specialties from the house butchery Sauerkraut, mustard and ketchup Entrecote of pasture-raised beef Grilled vegetable pan with herbs

Burger station

Pulled beef and vegan burger in a crispy burger bun

Sides

Baked ranch potatoes with sour cream Homemade barbecue sauces and chutneys Smokey Barbecue Sauce, Finest Shallot-Ginger Relish, Paprika-Tomato Chutney

Desserts

Havelländer blackberry ragout with bourbon vanilla cream (vegan) Refreshing yogurt mousse and pistachio cream on a nutty chocolate base

Your event

Cottage-Burger

Fancy and juicy cottage burger, just the way you like it? Let your creativity run wild and create your individual favorite burger with us.

Welcome With beer and pretzel Throwing cans and nailing (no supervision during the activities)

Food Classic burger bun and brioche-bun

New-Meat[™] burger made with barley, soy and pea. Regional beef patties from the house butcher shop. Halloumi Cheese Patty, Crunchy Chik'n Burger

Homemade burger sauce, chili sauce, jalapeños, basil pesto. cheddar cheese, mozzarella, emmental cheese Sliced tomatoes, pickles, red onions, arugula, lollo bionda, mushrooms, roasted onions and sun-ripened tomatoes

Beverage package 4 hours

Draft beer Mineralwater and softdrinks (coca cola, fanta, sprite) Chardonnay, Schneider Pfaffmann Primitivo, Livio Bruni

67.00 EUR per Person

Optional services that can be booked: Beer mile

20.00 EUR per Person

Beer - the favorite drink in Germany! Whether light, tart or wheat beer, we put together the optimal beer mile for you. Feel free to try one of our beers, like the Lübzer or try one of our exclusive variants. Cheers!

Your Event

Elsässer wine festival

For summer evenings at the Templiner See our Gipfel Stüberl invites you. Our wine journey through Europe holds a taste experience for everyone. Enjoy the sunset at the lake and let the evening end comfortably in a wine festival atmosphere. For the hunger we offer sweet and savory tarte flambée.

Welcome with sparkling wine and canapés

Hearty

The original with bacon, onion and Emmental cheese.

Feta cheese, olives, pepperoni, parsley,

Salmon strips, blanched spinach, dill

Tuna, tomato pieces, onion rings

Leek and fresh goat cheese with or without bacon

Ham strips, fresh mushrooms and emmental cheese

Tomato slices with mozzarella, basil and fresh ground pepper

Sweet

Banana pieces and cinnamon sugar, finally garnished with nougat sour cream Slices of pear, chopped almonds and vanilla or cinnamon sugar

Beverage package 4 hours wine tour included

Draft beer and Erdinger bottled beers Mineral water and soft drinks (Cola, Fanta, Sprite) A selection of different wine specialties from Alsace and Europe Coffee and tea specialties

102.00 EUR per Person