



# Gipfel Stüberl



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## 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