

Radisson Blu
Hannover

Meetings & Events



RADISSON
MEETINGS

*Images are illustrative only and do not reflect the actual food or presentation

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INTRODUCTION

WELCOME TO OUR KITCHEN

Tempting, healthy, and sustainable food for Radisson Meetings. Our flexible concept can be adapted to events of any size and offers consistently high-quality ingredients in all menus, combined with local accents and inspiring presentation.

We take care of the catering for you and ensure an unforgettable and regional experience for every type of dietary requirement.

Our delicious, healthy menus are designed to promote productive gatherings, with just the right amount of tempting details to keep the mood positive and the conversation flowing.

We use the best ingredients we can find, based on regional products and underpinned by our responsible corporate strategy "Think Planet," which means that your values and those of your customers are always upheld.

With Radisson Meetings, food and drink become an integral part of your event, beautifully presented and perfectly timed to ensure that participants go home inspired, satisfied, and full of energy.



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CONFERENCE PACKAGES



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CHOOSE YOUR FAVORITE PACKAGE

Choose from one of our carefully designed meeting and events packages to get the most from your event.

Alternatively, our experienced team can prepare a bespoke option tailor-made especially for you.

Prices vary, depending on season.

Packages can be booked as half or full day options.

Available as of 10 delegates.

♥ MOST POPULAR

01 KEEP IT SIMPLE

- Main meeting room rental
- Morning coffee break
- Afternoon coffee break

CHEF'S LUNCH:

- Sandwich lunch
- Served in the meeting foyer or restaurant

02 TUNE UP

- Main meeting room rental
- Unlimited mineral water & juices in the main meeting room
- Morning coffee break
- Afternoon coffee break

CHEF'S LUNCH:

- 3-course-menu or buffet
- Served in the meeting foyer or restaurant
- Mineral water & 1 soft drink

03 GO PRO

- Main meeting room rental
- Unlimited coffee & tea
- Unlimited mineral water, juices and soft drinks in the main meeting room
- Welcome coffee break
- Morning coffee break
- Afternoon coffee break

CHEF'S LUNCH:

- 3-course-menu or buffet
- Served in the meeting foyer or restaurant
- Unlimited mineral water, juices and soft drinks

MEETING ROOM INCLUSIONS

Rental of the main conference room.

Flip chart

Still and sparkling water

Presenting equipment

Note pads and pens

BRILLIANT EXTRAS FOR YOUR FAVORITE PACKAGE

Add one or more of the extras to your Keep It Simple or Tune Up package.

Extras can be booked as half or full day options.

Available as of 10 delegates.

♥ MOST POPULAR

Coffee flat rate

- Full day coffee flat
+7.90€ per person
- Half day coffee flat
+5.90€ per person

Local coffee experience

- Full day coffee flat
+9.90€ per person
- Half day coffee flat
+7.90€ per person

Drinks options

- Full day coffee flat
+14.90€ per person
- Half day coffee flat
+9.90€ per person

COFFEE BREAKS



COFFEE BREAK

Whether it's a creative workshop or a strategy meeting, enjoy a refreshment break with thirst-quenching drinks and a selection of delicious snacks.

Tea & Coffee Service Only

- Coffee and coffee specialities
- Decaffeinated coffee
- Eight exquisite teas from Ronnefeldt
- Lemon slices
- White sugar, brown sugar and sweetener
- Cold whole milk
- Oat drink or soy drink
- Sweets bowl with fruit-flavoured sweets
- Cookies

Price

Unlimited all day
17,90 € pro person

Half-day unlimited
13,90 € pro person

UPGRADES OF CHOICE

Local coffee experience

Delicious treats from Hanover

Enjoy regional delicacies and taste Hanover!

An authentic culinary break from the heart of Hanover
with freshly roasted coffee from the Hanover Coffee Manufactory.

Unlimited all day
19,90 € pro person

Half-day unlimited
15,90 € pro person



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Welcome coffee break

A savoury snack

14,90 €
per person, per
break

Morning coffee break

Two savoury snacks

17,90 €
per person, per
break

Afternoon coffee break

Two sweet snacks

Minimum number of participants per break: 2 people

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COFFEE BREAK

Upgrade now: add our delicious extras to your coffee break – more enjoyment, more pleasure, more memories!

+ 9,90 €
per person,
per break

UPGRADES NACH WUNSCH

Build your own waffle

Waffles to bake yourself

Crispy, warm and just the way you like it!

At our build-your-own-waffle station, you bake your own waffle and top it with delicious toppings, sauces and extras.

An interactive culinary experience that is fun and puts you in a good mood.

Candy Shop

Make your coffee break a highlight!

Our lovingly designed candy bar complements coffee and tea with fine sweets, small snacks and special treats.

A moment of pleasure that brings joy and will be remembered.

Pretzel / Brezel Bar

Freshly baked, golden brown and simply delicious!

Our pretzel bar offers crispy pretzels that can be creatively enhanced with savoury or sweet toppings and dips.

An uncomplicated treat for events or breaks that is always well received.

Local coffee break

Delight from Hanover

Enjoy regional delicacies and taste Hanover!

Our local add-on coffee break treats you to original Leibniz biscuits, fine pastries from Bahlsen and aromatic coffee from the Hanover coffee factory.

An authentic break for enjoyment from the heart of Hanover.

Tortilla-Chips Bar

crispy & versatile

Crispy tortilla chips meet delicious dips and toppings!

Whether mild or spicy, classic or creative, everyone can put together their own personal snack mix at our tortilla chip bar.

The perfect add-on: uncomplicated, sociable and full of flavour.

Muesli & Granola

Fresh start to the day

Crunchy granola, delicious mueslis and a selection of toppings, fruits and extras.

At our muesli & granola station, everyone can put together their own perfect bowl. Whether light, fruity or high in protein.

LUNCH



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Chef's choice LUNCH BUFFET

Whether it's a creative workshop or a strategy meeting, enjoy a lunch break with a buffet to recharge your batteries for the rest of your meeting.

SALAT BAR

Our salad bar offers a fresh and balanced selection of various leafy salads, crisp seasonal vegetables, filling protein sources, and side dishes such as quinoa or couscous.

The selection is complemented by various toppings and a selection of classic and light dressings.

MAIN DISHES

1 meat dish
1 fish dish
1 vegan dish

Seasonal vegetable selection

2 different side dishes

DESSERTS

Desserts of the day

Fresh fruit

Fresh fruit salad with vanilla sauce

€34,90
per Person

The selection on the day itself is at the chef's discretion.

We can cater for special dietary requirements, provided that we are given the relevant information when the final booking is made.

Bookable for 20 people or more.



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SANDWICH LUNCH MENU

If you are looking for a working lunch or a lighter midday meal, we have delicious options to suit your needs.

Salad Bar

Our salad bar offers a fresh and balanced selection of various leafy salads, crisp seasonal vegetables, filling protein sources, and side dishes such as quinoa or couscous.

The selection is complemented by various toppings and a choice of classic and light dressings.

24,90 €
per Person

SANDWICHES

Four different types of fresh sandwiches, one of which is always vegetarian or vegan.

**Add a vegetarian
soup of the day!**
+ 5.90 € per person

DESSERT

Dessert of the day
Fresh fruit
Fresh fruit salad with vanilla sauce

The selection on the day itself is at the chef's discretion.

We can cater for special dietary requirements, provided that we are given the relevant information when the final booking is made.

Bookable for 10 people or more.



DINNER



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EVENING BUFFET

RECOMMENDATION FROM THE CHEF

Gather together and enjoy a chef-prepared buffet that brings people together – an inviting selection of freshly prepared dishes for your group to discover and enjoy together.

SALAD STATION

A selection of fresh vegetables and leafy greens.

Three types of salad toppings, e.g. nuts/seeds/croutons.

Two types of protein.

Three homemade dressings.

Three vegetarian or vegan salads of the day prepared by the chef.

Bread and spreads.

SOUP & STARTER

Seasonal soup of the day

Homemade antipasti made from grilled vegetables

Selection of Italian prosciutto and Mediterranean salami

MAINCOURSE

1 meat dish

1 fish dish

1 vegan dish

Seasonal vegetable selection

2 different side dishes

DESSERT

Desserts of the day

Selection of raw milk cheeses with fruit mustard

Fresh fruit and seasonal fruit

49,90 €
Per Person

The selection on the day itself is at the chef's discretion.

We can cater for special dietary requirements, provided that we are given the relevant information when the final booking is made.

Bookable for 20 people or more.



Comfort Buffet

Experience German classics and diverse accents with our feel-good buffet selection. Available for 20 guests or more!

STARTER

Salad bar with seasonal leaf salads, two types of dressing ^{7,10,12}
extra virgin olive oil, balsamic vinegar ¹² and spices
various salad accompaniments, oven-fresh bread ¹, butter ⁷
Potato salad ¹⁰ with crispy bacon ¹² and grilled vegetables,
Bulgur salad ¹ with tomato jam and daikon cress,
Vitello tonnato ^{2,4}
Tomato bruschetta ¹

SOUP

Carrot and ginger soup, coriander, olive oil

MAINCOURSE

Sauerbraten, rich red wine sauce ^{9,12}
Pike-perch ⁴, cream sauce ⁷
Cheese spaetzle ^{1,2,7}, fried onions, dried tomatoes
Grilled potatoes with rosemary
Oven-roasted root vegetables – carrots, parsnips and celery ⁹

Dessert

3 types of cheese ⁷ with fig mustard ¹⁰, grapes and crackers ¹
chocolate mousse ^{2,7},
lemon tart ^{1,2,7} with pistachios
Fresh fruit salad

44,90€
Per Person

Fresh & Fit Buffet

Discover the source of well-being and enrich your day with our fresh and healthy meals.
Available for groups of 20 or more!

Starter

Salad bar with seasonal leaf salads, two types of dressing ^{7,10,12},
extra virgin olive oil, balsamic vinegar ¹² and spices,
various salad accompaniments
Bread fresh from the oven ¹ and flatbread ¹, Butter ⁷
Falafel on chilli hummus with pomegranate and crispy chickpeas
Beetroot carpaccio with roasted goat's cheese and herbs
Rice noodle salad with bamboo shoots, sugar snap peas and Asian dressing ^{6,7,9,10,12}
Grilled avocado with tomato salsa and fried prawns ³
Cauliflower salad with herb dip

SOUP

Carrot soup with chilli and coriander ^{GF,DF,PB}

MAINCOURSES

Grilled Cajun chicken ^{6,9,10} on tomato and lime sauce and coconut ^{6,9}
Poached salmon fillet ⁴ with courgette, bell pepper, red onion in lemon pesto ⁷
Baked sweet potatoes with mojo verde ^{6,9}
Colourful quinoa mix ^{GF / DF}
wok vegetables^V with ponzu and smoked tofu ⁶
wholemeal pasta ^{1,2} in red pesto ⁷ with baby spinach and roasted almonds ⁸

Dessert

Berry smoothie with Greek yogurt ^{5,7,8}, mint, crunchy nuts, and maple syrup
Chicory salad with orange, ginger, and dried-fruit granola ^{1,5,7,8,12}
Lemon-pistachio tart
^{1,2,5,7}

49,90€
Per Person

Eclectic Buffet

Taste the world on your plate with our diverse and varied buffet!
Available for 20 guests or more!

Starter

Salad bar with seasonal leaf lettuces, two types of dressing 7,10,12
extra virgin olive oil, balsamic vinegar 12 and spices,
assorted salad accompaniments
Oven-fresh bread 1,
Butter 7 Mozzarella 7 on grilled bell peppers with arugula and smoked sea salt
Grilled octopus 4 on panzanella 1,6,9,10, with red onions and garlic
Flambéed salmon 4 with yuzu marinade 6 and wakame salad
Spicy beef salad 6,9,10,12

SOUP

Hummerbisque 1,3,4,6,7,9,12 with truffle oil and chives

MAINCOURSES

Mixed steaks – turkey and pork, herb butter 7 & pepper sauce – grilled live
Cod 4 in miso-lemon marinade 6,12
Bulgur, tomato sauce & grilled vegetables with spring onions
Truffled potato gratin 7, jasmine rice
Button mushrooms & shallots in crème fraîche sauce 7
Caponata 9 – braised Sicilian vegetables

Dessert

Selection of soft and hard cheeses 7 with orange and mango chutney and crackers 1,2,5,6,7,8,11
Lemon tart 1,2,5,6,7,8,12
Yoghurt mousse 7
Toblerone-Mousse 2,5,6,7,8 with nuts 5,8 and spicy chocolate sauce 5,7,8
Curd cream 2,7 with mango compote 12 and sprinkles 1,2,7

Create Memorable Moments!

Add to your buffet with a slow-cooked, tender
and juicy Arg. Roast beef From our carving station
+ 12,90 € per Person

54,90€
Per Person

Create Memorable Moments!

Add to your buffet with a creamy pasta dish made
from the Parmesan wheel.
+ 12,90 € per Person

DINNER

CHEF'S MENÜ 1

STARTER

Vegetarian tomato soup
with sourdough – Crostini ¹

MAIN

Roast corn-fed chicken
White wine risotto ⁷ / grilled vegetables / tomato salsa

Fettucini ^{1,2} **with seafood** ^{3,13}
Classic pesto sauce ⁷ / braised cherry tomato

White wine risotto ⁷
Grilled vegetables / classic pesto sauce ⁷ / braised cherry tomato

DESSERT

Chocolate brownie ^{1,2,7,8}
Salted caramel sauce ⁷ / crumble topping ^{1,2,7}

39,90 €
Per Person

Please let us know before your event if there are any allergies, dietary requirements or food intolerances

.Pre-selection is required at least four days before your event.

The simple menu is available for 10 to 40 guests.



DINNER

CHEF'S PREMIUM MENÜ

STARTER

Flambéed tuna ⁴

Sesame sauce ¹¹ / cucumber salad / wasabi cream ¹²

MAINCOURSE

Beef fillet steak ^{1,2,6,7,10} under the mustard crust

Truffle sauce / green asparagus / potato cake ^{1,2,6,7}

Sautéed lobster tail ³

Pappardelle ^{1,2,7} / Wild garlic pesto sauce ^{5,7,8} /
confit cherry tomatoes

Fresh pappardelle ^{1,2,7}

Wild garlic pesto sauce ^{5,7,8} / confit cherry tomatoes

Dessert

Mousse made from white and dark chocolate ^{2,5,7,8}

Raspberry sorbet / brittle ^{5,8}

49,90€
Per Person



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Pre-selection is required at least four days before your event.

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DINNER

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MENU SELECTION



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DINNER PACKAGE

STARTERS

Begin your culinary journey with our exquisite selection of appetizers that will tantalize your taste buds and set the stage for an unforgettable meal.

Caprese Tomato, mozzarella ⁷ with aged balsamic vinegar ¹² and rucola	8,50 €
Cheese and leek soup ^{1,7,9} Sith beef meatballs ^{1,2,7,9,10} and Croûtons ¹	8,50 €
Tom Kha Gai (chicken coconut soup) ^{6,9,11}	10,50 €
Clam chowder ^{1,3,4,7,9,13} Breadsticks ¹	12,00 €
Vegan bulgur salad ^{1,5,8,9,11} Tomato jam, wild herb salad, and roasted seeds	10,00 €
Baked goat cheese ⁷ with honey and thyme on Crostini ¹	12,00 €
Italian country ham Grilled brown bread ¹ , balsamic reduction ¹² , Parmesan ¹	12,00 €
Flambéed tuna ⁴ Sesame sauce ^{6,11} , Cucumber salad, wasabi cream ^{6,9}	18,00 €



DINNER PACKAGE

MAIN COURSES

Our main courses are characterized by a harmonious blend of flavors and fresh ingredients, offering a delightful experience for every palate.

Fried corn-fed chicken Shite wine risotto ⁷ , grilled vegetables, tomato salsa	25,00 €
Salmon ⁴ roasted on the skin Sugar snap peas, mashed potatoes ⁷ , saffron sauce ⁷	27,50 €
lobster tail ³ Fresh pappardelle ^{1,2} , Wild garlic pesto sauce ⁷	36,00 €
eggplant cutlet ¹ Peperonata sauce, baked potato, herb pesto	20,00 €
fresh pappardelle ^{1,2} Wild garlic pesto sauce ⁷ , sun-dried tomatoes	22,00 €
Slow-cooked Argentine roast beef BBQ pepper sauce ¹² , roasted garlic, baked potato, sour cream ⁷	31,00 €
Beef tenderloin steak Mustard crust ^{1,7,10} , truffle sauce ⁷ , green asparagus, potato cake ⁷	39,00 €



DINNER PACKAGE

DESSERTS

Treat yourself to our delicious desserts, which offer the perfect sweet ending to your culinary experience and are sure to put a smile on your face.

3 types of cheese ⁷ with fig mustard ¹⁰ , Grapes and crackers ¹	15,90 €
American Cheesecake ^{1,2,7} with salted caramel ⁷	10,00 €
curd cream ^{2,7} Mango compote and crumble topping ^{1,2,7}	8,00 €
Fresh fruit salad	8,00 €
Berry compote Greek yogurt ⁷ , Mint, crunchy nuts ⁸ , maple syrup	8,00 €
Homemade chocolate cake ^{1,2,7} nuts ⁸ , Chocolate sauce, vanilla ice cream ⁷	12,00 €
Valrhona chocolate mousse ^{2,7} Raspberry sorbet, brittle ⁷	13,00 €



BEVERAGES



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Drinks Packages

Simply Classic

Everything you need: for every occasion

Examples: Draft beer, house wine, non-alcoholic beverages, and specialty coffees

19,90 € per person (first hour)

15,00 € per Person (each additional hour)

Aperitif reception

A stylish start to the evening.

We serve sparkling aperitifs that are ideal for your events.

Examples: Chardonnay sparkling wine / spritzers such as Aperol, Hugo, or Lillet Wild Berry

19,90 € per person

Cocktail bar

Bring that bar vibe to your event!

Our mobile cocktail bar offers a selection

of classic and modern drink, from fruity to tart, with or without alcohol.

Examples: Mojito · Gin Tonic · Aperol Spritz · Virgin Mule

19,90 € per Person

Only bookable when booking Simply Classic

After Work

The perfect end to a successful day.

Relaxed, sociable, and uncomplicated, for a few hours of relaxation with colleagues or friends.

Examples: Beer selection · Wine & spritzers · Long drinks · Soft drinks

39,90 € per Person (2 hours)

15,00 € per Person (each additional hour)



ALLERGENS

1	Gluten
2	Eggs
3	Crustaceans
4	Fish
5	Peanuts
6	Soy
7	Milk
8	Nuts
9	Celery
10	Mustard
11	Sesame
12	Sulphites
13	Molluscs
14	Lupin

