



HOTEL **BERLIN, BERLIN**

COOKING LIKE THE PROFESSIONALS WITH OUR CREATIVE EXECUTIVE CHEF

Off work, but not in the mood to go home yet?

How about a cooking course to relax and meet gourmets of haute cuisine for an evening of **After Work Cooking**.

Every second Thursday a month you are our executive chef. You create a three-course menu with seasonal highlights and a changing wine or cocktail course instruction under the guidance of our executive chef.

Our After Work Cooking starts at **6 p.m.** and host **min. 5 participants and is limited to 15 participants**. This cookery course costs **€ 69,00** and includes a 3-course menu as well as corresponding wines, Cocktails, water and soft drinks.

If you participate more than three, six or more times within 12 month you can look forward to some highlights of the hotel.

Following seasonal mottos we have prepared for you in the next months:

January 14, 2010 - Salmon and lamb's lettuce

February 11, 2010 - Guinea fowl and chocolate

March 18, 2010 - Trouts and horseradish

April 8, 2010 - Rabbit and risotto

May 13, 2010 - Fennel and plaice

June 10, 2010 - Beans and poulard

July 8, 2010 - Mushrooms and lamb

August 12, 2010 - Artichokes and crabs

September 9, 2010 - Calf and pears

October 14, 2010 - Pumpkin and venison

November 11, 2010 - Goose and nuts

December 10, 2010 - Pork and turnips

HOTEL **BERLIN, BERLIN**

Ideally located in city centre, business and government districts.

Lützowplatz 17, 10785 Berlin, Germany

Phone +49 (0) 30 2605-0 • Fax +49 (0) 30 2605-39 2716

info@hotel-berlin.de • www.hotel-berlin-berlin.com



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FAX ANSWORT: +49 (0) 30 2605-39 2716

On following dates I would like to participate at the After Work Cooking:

Last Name:

First name:

Name of accompanying person:

Address:

Postal code, city:

E-Mail:

Phone/Mobile:

Fax:

Motto selection (please choose your favorites, multiple answer possible):

- | | |
|--|---|
| <input type="checkbox"/> January 14, 2010 - Salmon and lamb's lettuce | <input type="checkbox"/> July 8, 2010 - Mushrooms and lamb |
| <input type="checkbox"/> February 11, 2010 - Guinea fowl and chocolate | <input type="checkbox"/> August 12, 2010 - Artichokes and crabs |
| <input type="checkbox"/> March 18, 2010 - Trouts and horseradish | <input type="checkbox"/> September 9, 2010 - Calf and pears |
| <input type="checkbox"/> April 8, 2010 - Rabbit and risotto | <input type="checkbox"/> October 14, 2010 - Pumpkin and venison |
| <input type="checkbox"/> May 13, 2010 - Fennel and plaice | <input type="checkbox"/> November 11, 2010 - Goose and nuts |
| <input type="checkbox"/> June 10, 2010 - Beans and poulard | <input type="checkbox"/> December 10, 2010 - Pork and turnips |

Credit card:

VISA

AMEX

Mastercard

Credit card no.:

Valid to:

Signage:

Important: Your approval to use your data

I agree that the above mentioned data may be saved in my guest profile and will be used by Hotel Berlin, Berlin only to optimize the service quality. For data procession, they will be transmitted to a third country within the limits of the European data protection act.

A free cancellation is possible until 7 days before the reservation date. If you cancel later or not at all, we permit to take a cancellation fee of 50% cookery course costs.

Contact:

Lützowplatz 17, 10785 Berlin, Germany

Cécile von Preußen

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