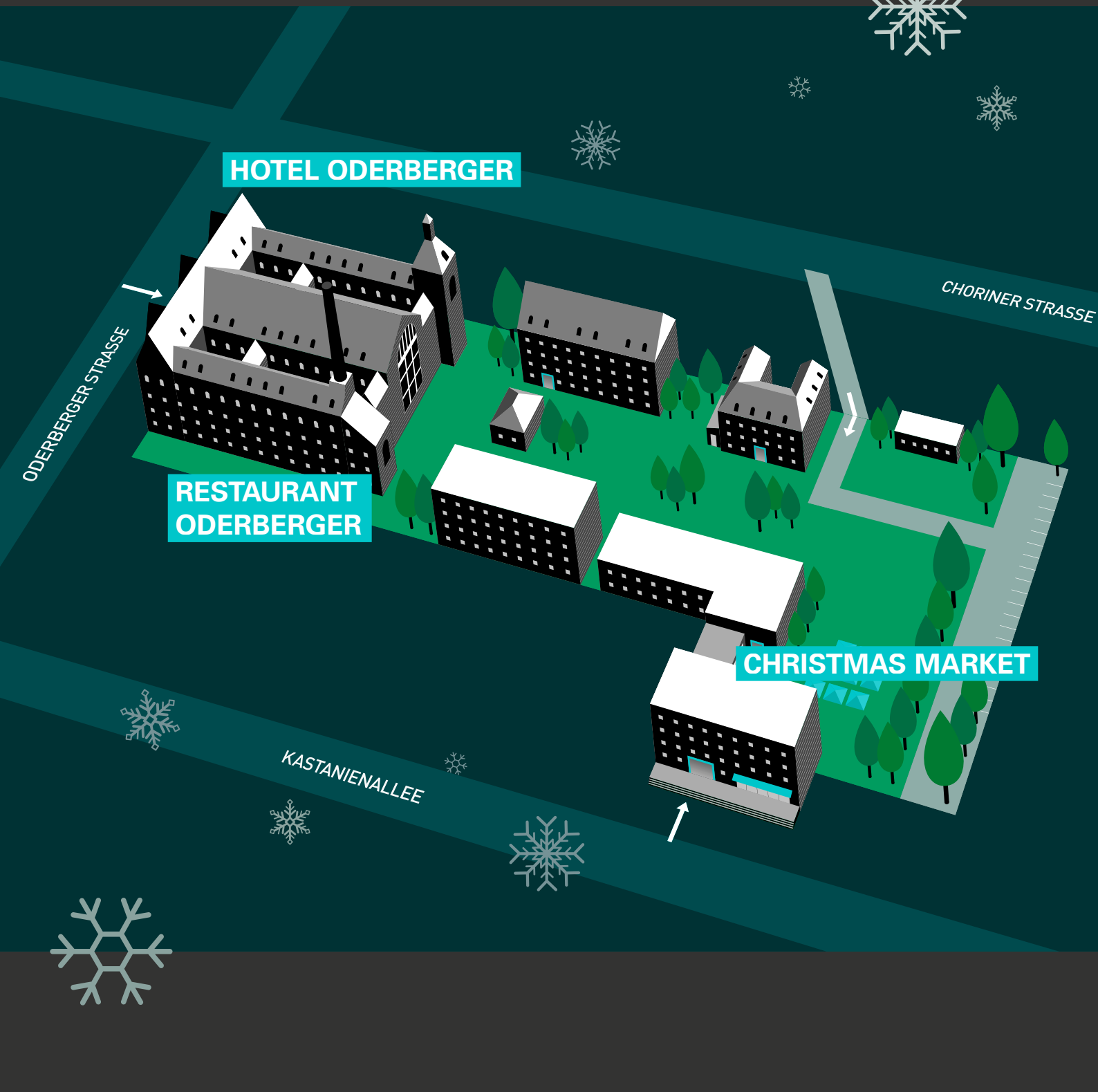
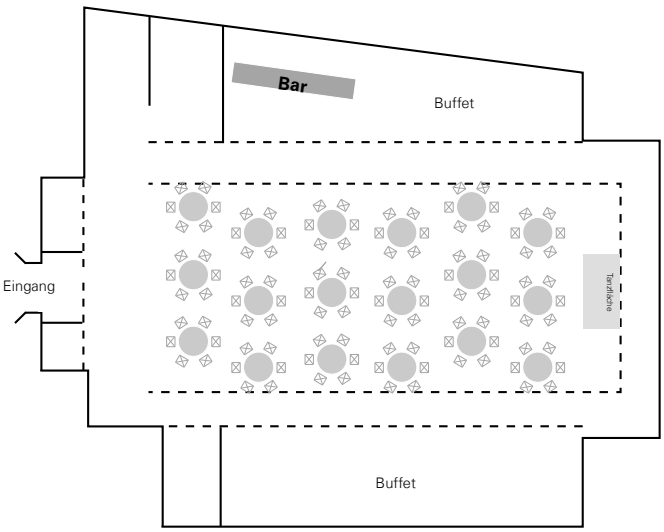
GLS EVENT CAMPUS BERLIN

HOTEL ODERBERGER BERLIN

CHRISTMAS OFFER 2026

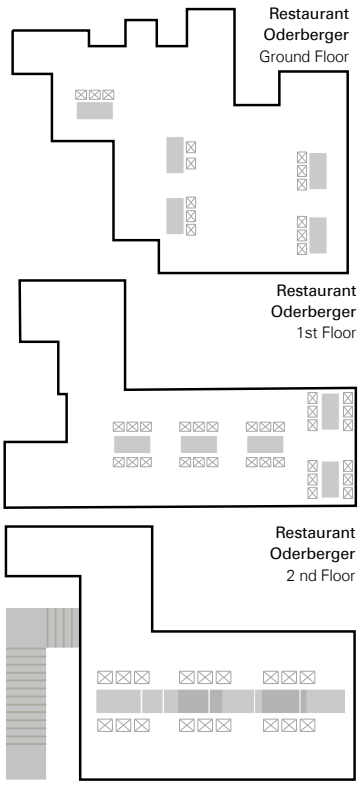


HOTEL ODERBERGER POOL



Bookable for a minimum of 120 people and up to 250 people during the period from 16 November to 19 December 2026 | from 6:30 p.m. until a maximum of 2:00 a.m. | Set-up with round tables

RESTAURANT ODERBERGER



Bookable for a minimum of 60 people and up to 120 people during the period from 16 November to 19 December 2026 | from 6:30 p.m. until a maximum of 1:00 a.m. | Set-up with banquet-style tables

FOOD GANS & GAR

CHRISTMASBUFFET

STARTERS

Garden Salad | Vegetables | Quince
Salad bowl with pickled and raw marinated vegetables, sprouts, nuts, and quince dressing

Pumpkin | Coconut Milk | Pumpkin Cream
Pumpkin–ginger–coconut soup with fresh coriander and pumpkin seeds

Cauliflower | Razel Hanout | Sesame Yogurt
Roasted cauliflower with Razel Hanout on sesame yogurt dip, served with parsley salad and pomegranate

Bread
Oven fresh baked bread with dips

MAIN COURSES

Christmas Duck | Cabbage | Potato
Oven roasted farm duck served with cranberry red cabbage, lemon savoy cabbage, and small potato dumplings

Dumplings | Mushrooms | Leek
Roasted bread dumplings with mushrooms and leek in a creamy Parmesan sauce

Catch of the Day – Sea or Lake | Vegetables | Pasta
Catch of the day in a tomato broth with root vegetables and pasta

DESSERT

Vanilla | Plum | Sweet Dumpling
Speculoos vanilla cream with stewed plums and a warm semolina nougat dumpling

Milk Chocolate | Poppy Seed | Red Wine Pear
White chocolate, marzipan and poppy seed mousse with spiced punch pear and crunchy caramel

Christmas Pastry Stand
Our selection of Christmas pastries served on a golden tiered stand

DETAILS

- Sparkling wine reception
- For dinner: beverage package
- Red and white wine (Oderberger Edition)
- Beer, soft drinks, mineral water
- Coffee specialities & tea
- For the party from 10:30 p.m.: Gin & Tonic, Moscow Mule & Cuba Libre
- Christmas buffet by our partner Gans & Gar
- Service manager & service staff
- Technician & event manager
- Security & fire safety watch
- Main hall room hire
- Cloakroom including staff
- Atmospheric lighting
- Sound system including handheld microphone
- Set up & furniture
- Small Christmas decorations
- Discount on hotel rooms
- Cleaning

PRICES

HOTEL ODERBERGER POOL

Monday – Wednesday
209,00€ per person (incl. VAT)

Thursday – Friday
249,00€ per person (incl. VAT)

RESTAURANT ODERBERGER

Monday – Wednesday
149,00€ per person (incl. VAT)

Thursday – Friday
179,00€ per person (incl. VAT)

CHRISTMAS WINTER MAGIC

CHRISTMAS MARKET ON THE GLS CAMPUS || OUTDOOR AREA

- Bookable from 16 November 2026 until 19 December 2026 (inclusive)
- 5:30 p.m. to 9:30 p.m.
- Available Monday to Saturday
- from 70 to 250 guests
- Always exclusive (no other groups in parallel)

CATERING

BEVERAGE PACKAGE

Homemade mulled wine & apple punch

Selection of soft drinks, tea, water, beer & wine

Additionally available on consumption: shots at 3 euros / long drinks 9 euros

FOOD e.g.

Baked apple–potato soup

Fried kale balls on pea purée & date–pomegranate salad

Winter cupcakes, semolina pudding with stewed plums & candy Christmas finger food
e.g. Tête de Moine on pumpernickel with fig, profiterole filled with goose rillettes and mustard, and Jerusalem artichoke gratin with smoked salmon

Main Courses from the Grill
Original Thuringian bratwurst in a bread roll, also available as a vegetarian option
Grilled cheese with thyme and honey
Chicken medallion

INCLUDED SERVICES

- Exclusive Use
- Standing tables and seating sets
- Specified catering services and staff
- Sound system for background music and microphone for speeches
- 100 m² covered area as a bad weather option
- 2 fire bowls
- Christmas lighting

PRICES

CHRISTMAS MARKET

70 to 120 people
139,00€ per person (incl. VAT)
121 to 250 people
129,00€ per person (incl. VAT)