

CLÄRCHENS BALLHAUS

EVENT FOLDER 2025



Clärchens Ballhaus

CELEBRATE WITH US

Clärchens Ballhaus

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ABOUT US

Nowhere else can emotions be experienced like in Berlin's most historic venue - Clärchens Ballhaus in the heart of Berlin Mitte.

As a Berlin institution, we celebrated our 111th anniversary in fall 2024 and reinvent ourselves with each event with individual charm: The house is a real pearl for your event! Whether it's a private dining room in the Wintergarten, a welcome drink in the vineyard, a large party in the Luna D'Oro or an extra-special event in the impressive Hall of Mirrors, we have a location here to suit every party.



DAS TEAM



CLAUDIA STEINBAUER
General Managerin



TOBIAS BECK
Executive chef



NELE SPECKMANN
Event & Operationsmanager



TABEA HOFFMANN
Eventcoordination & Sales

LOCATION: SPIEGELSAAL



LOCATION: SPIEGELSAAL

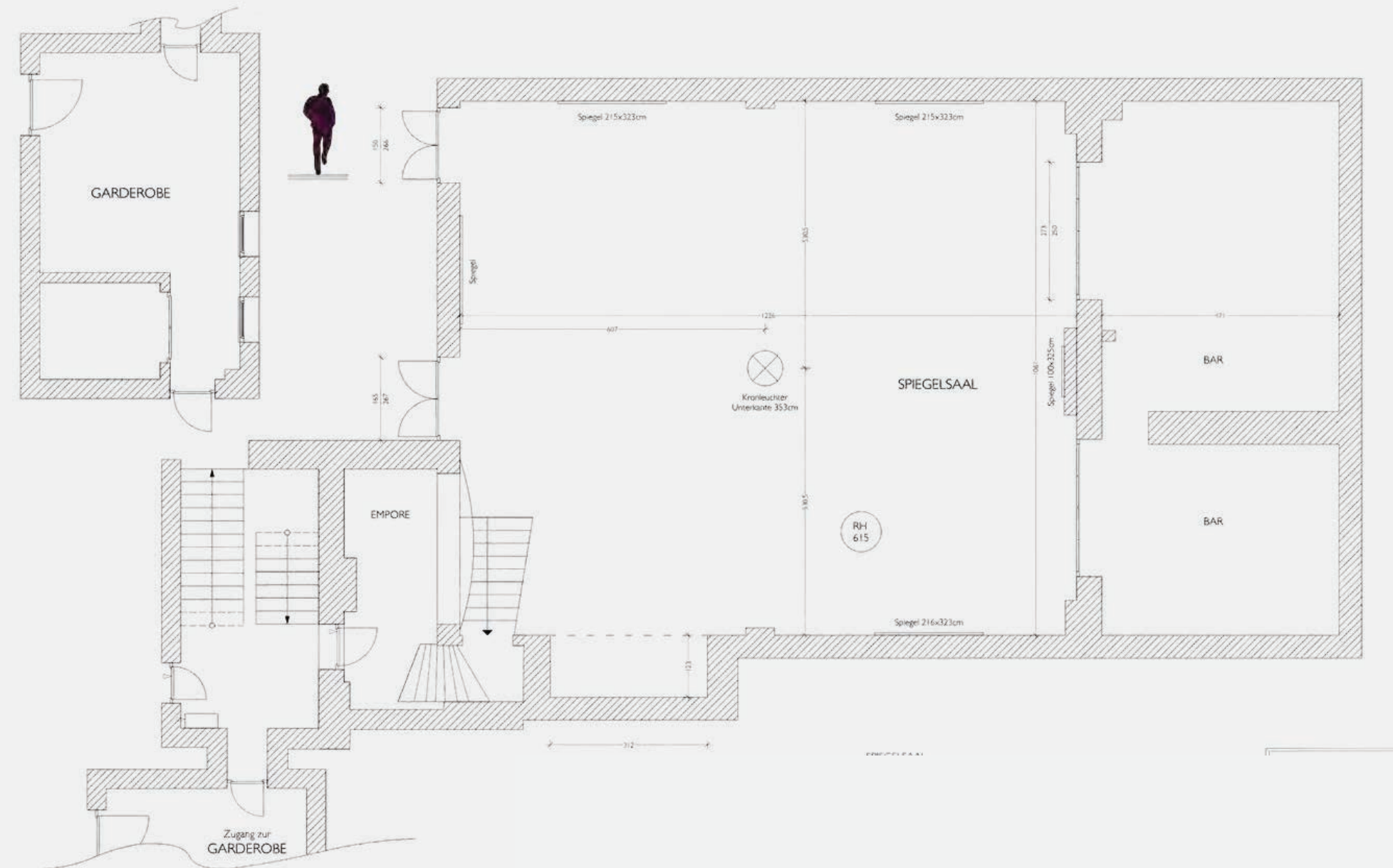
CAPACITY

- 120 people Seated dinner
- 120 people Concert / Reading / Lecture
- 199 people Standing / Party

RENT

- start from €2,500 per day
- Motif rental for shoots 10.000€

Added to this are the costs for staff, drinks, food & technology.
The usual end of the event is 02:00.



All prices are to be understood net

LOCATION: LUNA D'ORO



LOCATION: LUNA D'ORO

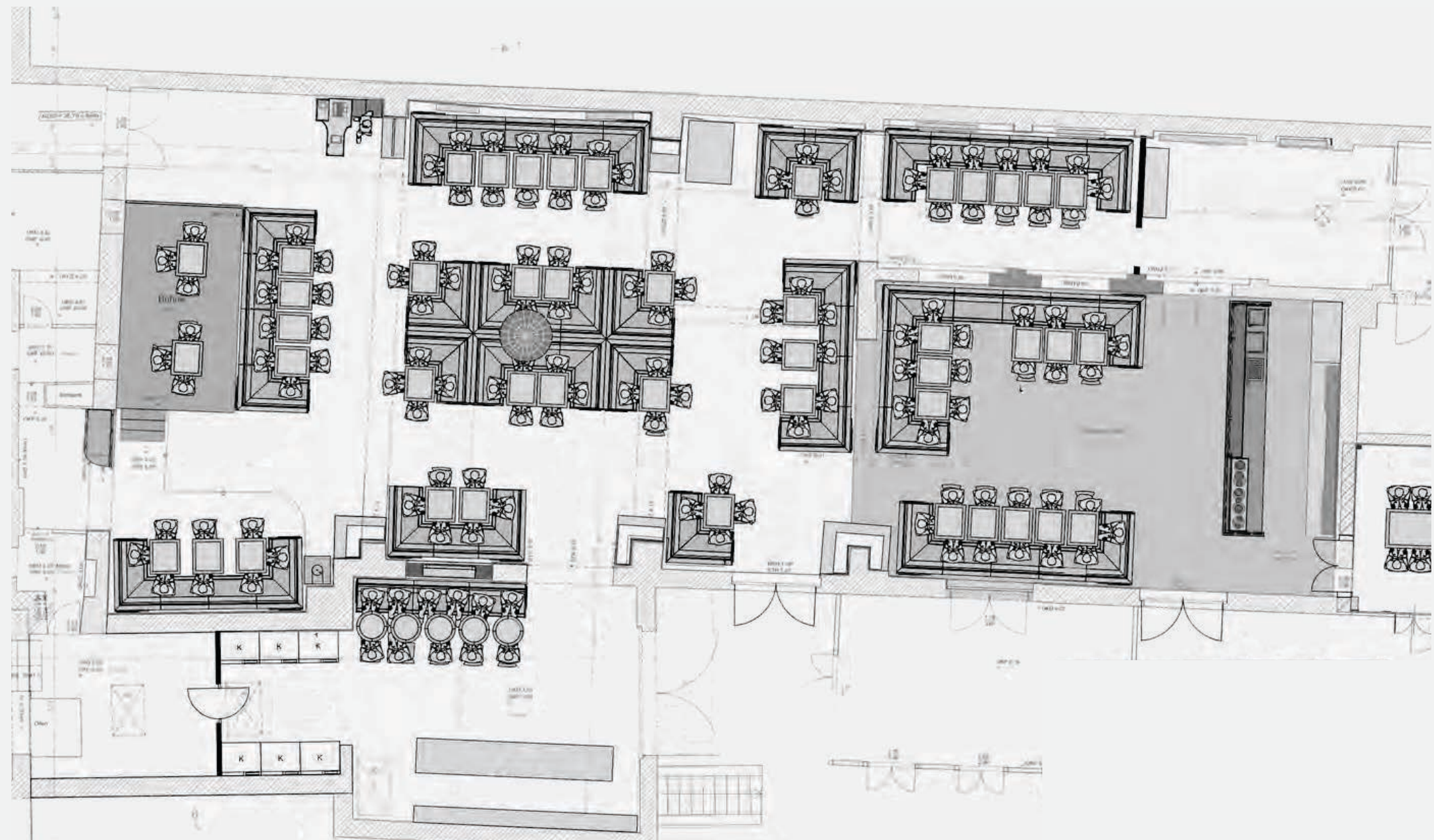
CAPACITY

- 156 people seated dinner
- 136 people concert/reading/lecture
- 199 people standing/party

RENT

Starts from €11,900 per day | Motif rental for shoot requests €30,000

In addition, there are costs for staff, drinks, food & technology. The event ends at 02:00.



All prices are to be understood net

FLYING FINGERFOOD ONE BITE



MEAT

Beef croquette, dijonnaise and pickles

7,00 €

Black pudding with smoked apple compote

7,00 €

Beef tartare with herring roe on crisp bread

7,00 €

FISH

North Sea Shrimp with sour cream and brioche

7,00 €

Matjes with herb quark on pumpernickel

6,00 €

VEGETARIAN

Liptauer on crisp bread

5,00 €

Baked Camembert with cranberries on toast

6,00 €

VEGAN

Beetroot baked on salt, cashew cream and blackberries

5,00 €

Blackberries on tartlette (gluten free)

Braised cucumber & smoked tofu with mustard seeds and dill on tartelette

5,00 €

All prices are to be understood in unit prices and net

FLYING MENUE

47,00 € p.P

Consisting of two dishes per starter, main course and dessert.



All prices are to be understood net

Clärchens Ballhaus

STARTER

Meatballs with potato salad and mustard

Beef tartare with herring roe and potato straw

Matjes with herb quark and pumpernickel

Beetroot baked on salt, cashew cream and blackberries (vegan, gluten-free)

Baked goat's cheese with wild herb salad

MAIN

Fillet of beef with mashed potatoes and jus +€3.00 p.p.

Viennese beef goulash with mashed potatoes

Steamed cod with mashed potatoes and tarragon sauce

Jacket potatoes with herb quark and camelina oil (veggie)

Braised eggplant with herb quark and potato straw (vegan)

DESSERT

Chocolate pudding with cream

Red fruit jelly with vanilla sauce

Rice pudding au gratin (vegan)

CLÄRCHENS 3-COURSE MENU

45,00 € p.P

Clärchens Ballhaus



STARTER

Baked goat's cheese with wild herb salad

MAIN

Steamed cod with mashed potatoes and tarragon sauce

DESSERT

Chocolate pudding with whipped cream

FOR VEGANS

S: Beetroot baked on salt & cashew cream, blackberries and wild herbs

M: Braised eggplant with herb quark and potato straw (vegan)

D: Rice pudding & red fruit jelly

All prices are to be understood net

CLÄRCHENS DELUXE 3-COURSE MENU

49,00 € p.P

Clärchens Ballhaus



STARTER

Char tartare with celery and apple

MAIN

Fillet of beef with mashed potatoes and jus

DESSERT

Red fruit jelly with vanilla sauce

FOR VEGANS

S: Beetroot baked on salt & cashew cream, blackberries and wild herbs

M: Braised eggplant with herb quark and potato straw

D: Rice pudding & red fruit jelly

All prices are to be understood net

GLÄRGHENS 4-COURSE MENU

57,00 € p.P



All prices are to be understood net

Clärchens Ballhaus

STARTER

Char tartare with celery and apple

INTERMEDIATE COURSE

Potato soup with mushroom crostini

MAIN

Steamed cod with mashed potatoes and tarragon sauce

DESSERT

Red fruit jelly with vanilla sauce

FOR VEGANS

S: Beetroot baked on salt & cashew cream, blackberries and wild herbs

I: Potato soup with mushroom crostini

M: Braised eggplant with herb quark and potato straw (vegan)

D: Rice pudding & red fruit jelly

3-COURSE X-MAS MENUE

November & December

49,00 € p.P

Clärchens Ballhaus



STARTER

Potato soup with mushroom crostini

MAIN

Confit leg of goose with gravy, dumplings and red cabbage

DESSERT

Red fruit jelly with vanilla sauce

FOR VEGANS

S: Beetroot baked on salt & cashew cream, blackberries and wild herbs

M: Savoy cabbage roulade with mashed potatoes and roasted jus

D: Rice pudding & red fruit jelly

All prices are to be understood net

MIDNIGHT SNACK

Clärchens Ballhaus



CURRYWURST
with baguette

6,00 €

VEGAN CURRYWURST
with baguette

6,00 €

All prices are to be understood net

LOW BUDGET KITCHEN PARTY



Kitchen Party

For all those on a tight budget, we offer our kitchen party. The guests go to the kitchen themselves and get the food there.

Optional:

Baked potato wedges
with lemon aiolo

5,00 €

Meat loaf roll
with sweet mustard

6,50 €

vegan meatball roll
with mustard and ketchup

6,50 €

Pretzel

4,00 €

16

All prices are to be understood net

BEVERAGES

SPARKLING WINE RECEPTION

We serve our house sparkling wine for your reception phase

*per person 4,50 €
for one hour*

STANDARD PACKAGE

WATER (still/sparkling)

HOUSEWINE

WINE Red, white and rosé

BEER Berliner Pilsner, König Ludwig Helles, Warsteiner non-alcoholic

SOFTDRINKS Fritz Kola, Kola Light, apple spritzer

*per person 7,50 €
for one hour*

PREMIUM PACKAGE

WATER (still/sparkling)

HOUSEWINE

WINE Red, white and rosé

BEER Berliner Pilsner, König Ludwig Helles, Warsteiner non-alcoholic

SOFTDRINKS Fritz Kola, Kola Light, apple spritzer

LONGDRINKS Gin Tonic, Aperol Spritz, Vodka Soda, Moscow Mule

*per person 12,50 €
for one hour*



All prices are to be understood net

ACCESSORIES



MOBILIAR

Banquet tables 180 x 75 cm
Chairs

14,50 €
5,54 €

ON THE TABLE

Tablecloth white
Cloth napkins withe

9,00€
2,50€

DECORATION

by our great partner Olga from Blumenbett

Flower arrangements and table decorations
Candles

Prices on
request

All prices are to be understood net

STAFF



Staff are charged according to actual working hours.
For events on public holidays, there are additional surcharges, which we will itemize in the offer.
We will of course deduct any staff no longer required.

HOURLY RATES

Event manager	45,00 €
Menu service staff	34,00 €
Bar staff	34,00 €
Runner	31,00 €
Wardrobe staff	31,00 €
Set-up staff	31,00 €
Head chef	55,00 €
Chef	45,00 €
Security staff	40,00 €

All prices are to be understood net

ADDITIONAL



COFFEE & CAKE

Cake cover (plate money)

3€

WINES BROUGHT ALONG

If you provide your own wines, we will charge a corkage fee (per 0.75 l bottle consumed)

20€

Bottles of other sizes will be converted accordingly

FOOD BROUGHT ALONG

We accept no liability for any food you bring with you, as we are unable to monitor compliance with HACCP regulations, in particular the cold chain. Please understand that we also accept no liability for loss or damage to items you bring with you.

All prices are to be understood net

GENERAL INFORMATION



DEPOSIT & NUMBER OF PEOPLE

Please understand that we require a deposit of at least 70% of the order confirmation. The amount should be received at least 10 working days before the date of the event. Please let us know the number of people for the meals at least 10 working days before the event. This will serve as a fixed basis for invoicing.

EMISSION PROTECTION

From 22:00 we ask you to keep to the designated smoking areas. Please note that the volume must be reduced or adjusted from 22:00.



CONTACT

Please note that some products are not always available and the net prices are to be understood as guidelines.
We will be happy to provide you with an individual offer.

CONTACT

events@claerchensball.haus

SALES

Tabea Hoffmann
Nele Speckmann

ADDRESS

Clärchens Ballhaus
Auguststrasse 24/25
10117 Berlin

SPIEGELSAAL MEETS DANCE

CLÄRCHENS
BALLHAUS

KARTE + MENU

