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SPEISEKAI
RESTAURANT & EVENTS

EVENT BROCHURE 2027

For the moments that stay with you

Your celebration at SPEISEKAI

HAMBURG-EPPENDORF

For the moments you share

A wedding, a family gathering, a company party or a time to remember: you bring together the people who matter to you. We are here to listen and take care of the details, leaving you free to enjoy your time together.

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Prices in euros: shown including VAT and excluding VAT.

A place to make memories

A HOUSE WITH HISTORY

Built around 1920, our boathouse combines timeless character with modern comfort. Wood, warm cream tones and soft blue-grey define the interiors.

TIME FOR THE PEOPLE WHO MATTER

Reunite, embrace and catch up.
There is time for it by the Isebek Canal.
We look after your guests
while you celebrate together.
Our covered terrace can be heated
on cooler days, too.

CARE FOR EVERY CELEBRATION

A special menu, a buffet or
a BBQ: we listen
and tailor the selection
to your wishes
and your guests.



Room for your favourite people

228 m²

Hospitality space for up to 170 guests

AREA	SIZE	SEATS
Club room	90 m²	up to 50
Covered, heated terrace	68.5 m²	up to 60
Outdoor lounge, covered on request	15 m²	up to 20
Outdoor beach club	approx. 56 m²	up to 40





From a seated dinner to a roaming buffet, we arrange the spaces and seating to suit your guest numbers and the flow of your event.

You celebrate. We take care of it

YOUR IDEAS SET THE TONE

You might be planning a wedding or a long family table.
We also create the right setting for your team: from a summer party to a Christmas celebration, a company anniversary or a conference dinner.

SO YOU CAN ENJOY YOUR DAY

We coordinate the kitchen and service around your schedule. Together, we work through the details and allow time for speeches or presentations, as well as for conversation and spontaneous moments.

TELL US WHAT YOU HAVE IN MIND

For your quote, we need your guest numbers, food and drink preferences and the planned schedule, including the finish time. We will work through everything else together.



The anticipation starts here

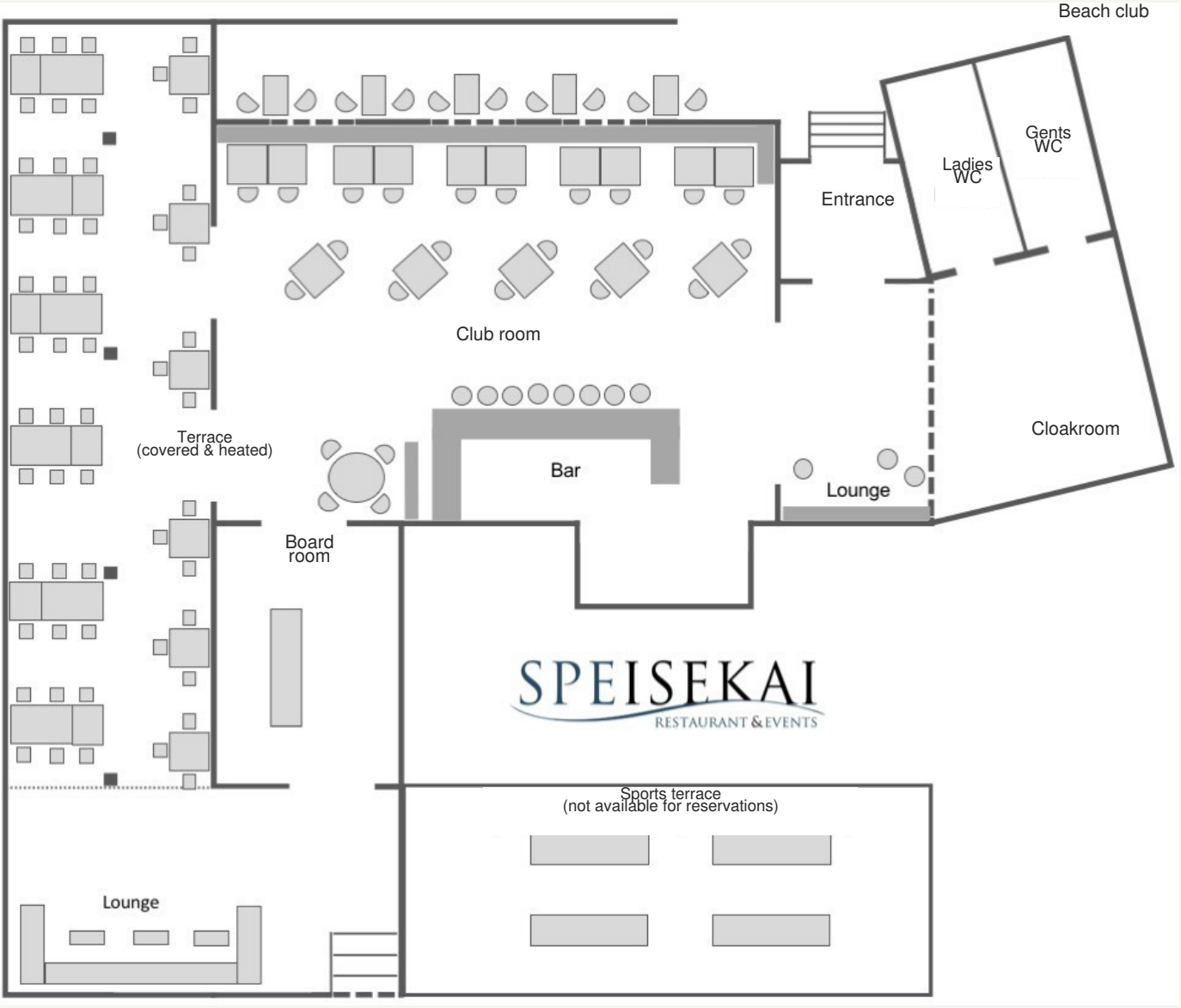
Watch your celebration take shape, step by step. Choose your options online and see an estimate of the costs.
We are happy to discuss the finer details with you personally.

Plan your event online



Good conversation starts at the table

Familiar faces, new connections and good conversation: together, we will find the right table layout. We send you a separate seating plan so you can allocate your guests. The illustration shows one possible arrangement; we will agree your individual layout with you.



A first toast. A happy reunion

SMALL BITES TO WELCOME YOUR GUESTS

Guests arrive and glasses clink.
We serve small bites alongside,
each to enjoy in a mouthful
or two.

3–5 pieces

per person is our recommendation
for a reception before the meal.

8–12 pieces

per person is our recommendation
when finger food forms the main
part of the meal.

We tailor the selection to
your occasion and the dishes
that follow.



Meat & fish

Prices per piece

SELECTION	INCL. VAT	EXCL. VAT
Mini tarte flambée with ham and cheese	€4.50	€4.21
Chicken skewer with peanut and chilli	€5.90	€5.51
Vitello tonnato: veal with tuna sauce	€6.90	€6.45
Parma ham with honeydew melon	€5.90	€5.51
Roast beef rolls with gherkins and caper sauce	€6.90	€6.45
Mini schnitzel, potato salad and lingonberries	€6.90	€6.45
Mini quiche Lorraine with leek and bacon	€4.50	€4.21
Bacon-wrapped dates	€3.90	€3.64
Smoked salmon, mini rösti, horseradish and honey-mustard sauce	€5.90	€5.51
Crispy prawn with mango-chilli dip	€7.90	€7.38



Vegetables & soups

Prices per piece / portion

VEGETARIAN

SELECTION	INCL. VAT	EXCL. VAT
Stuffed mushrooms	€3.90	€3.64
Antipasti in a glass jar	€4.90	€4.58
Cherry tomato, marinated mozzarella and basil pesto in a glass jar	€3.90	€3.64

SOUPS

SELECTION	INCL. VAT	EXCL. VAT
Coconut curry soup	€3.90	€3.64
Truffled potato soup	€4.90	€4.58
Carrot and ginger soup	€3.90	€3.64
Gazpacho	€3.90	€3.64





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AT THE TABLE

Together at the table

When everyone comes together, good food becomes time well spent.
Our five seasonal menus accompany your celebrations throughout the year.
For the main course, each guest can choose from three options.

01 THE MENU

Three or four courses: you choose the course sequence, each guest their main course.

02 LOOKING AHEAD

Let us know the number of each main course two days in advance.

03 AT A GLANCE

All menu prices are per person, shown including and excluding VAT.

JAN–APR 12 MAY–JUN 13 JUL–AUG 14 SEP–OCT 15 NOV–DEC 16

January to April

Truffle, green asparagus and delicate vanilla

SOUP	Truffled potato and leek soup with crisp croutons
STARTER	Green asparagus in crisp tempura on creamy yellow lentil purée
MAIN COURSE MEAT	Grilled corn-fed chicken breast with ratatouille and rosemary potatoes
MAIN COURSE FISH	Pan-fried cod fillet with ratatouille and rosemary potatoes
MAIN COURSE ALTERNATIVE	Pan-fried vegan prawns with ratatouille and rosemary potatoes
DESSERT	Crème brûlée with delicate vanilla and a caramelised sugar crust

MENU PER PERSON	INCL. VAT	EXCL. VAT
3 courses with soup	€46.50	€43.46
3 courses with starter	€51.50	€48.13
4 courses	€59.50	€55.61

Each guest chooses a main course. Please confirm the quantities 2 days before your event.
Menu prices per person, for menu-sized portions. Prices shown including and excluding VAT.

May and June

Asparagus, fresh herbs and strawberries

SOUP	Cream of asparagus soup with fresh chives
STARTER	Mild goat's cheese in crisp brick pastry on summer leaves with raspberry vinaigrette and toasted seeds
MAIN COURSE MEAT	Bacon-wrapped pork fillet medallions with rich rosemary jus, creamy potato gratin and colourful market vegetables
MAIN COURSE FISH	Pan-fried pike-perch fillet with delicate lemon butter sauce, creamy potato gratin and colourful market vegetables
MAIN COURSE ALTERNATIVE	Grilled king oyster mushrooms with herb and sour cream sauce, creamy potato gratin and colourful market vegetables
DESSERT	Mascarpone cream with freshly marinated strawberries

MENU PER PERSON	INCL. VAT	EXCL. VAT
3 courses with soup	€44.50	€41.59
3 courses with starter	€49.50	€46.26
4 courses	€57.50	€53.74

Each guest chooses a main course. Please confirm the quantities 2 days before your event.
Menu prices per person, for menu-sized portions. Prices shown including and excluding VAT.

July and August

Summer freshness, from gazpacho to lime

SOUP	Chilled gazpacho with feta and basil pesto
STARTER	Crisp panko-coated goat's cheese bonbon on tomato salad with avocado
MAIN COURSE MEAT	Green tagliatelle with beef fillet strips in a spicy tomato sauce
MAIN COURSE FISH	Green tagliatelle with pan-fried salmon in a spicy tomato sauce
MAIN COURSE ALTERNATIVE	Green tagliatelle with tempura broccoli in a spicy tomato sauce
DESSERT	Lime panna cotta on a fruity berry coulis

MENU PER PERSON	INCL. VAT	EXCL. VAT
3 courses with soup	€44.50	€41.59
3 courses with starter	€49.50	€46.26
4 courses	€57.50	€53.74

Each guest chooses a main course. Please confirm the quantities 2 days before your event.
Menu prices per person, for menu-sized portions. Prices shown including and excluding VAT.

September and October

Pumpkin, wild mushrooms and autumn flavours

SOUP	Velvety cream of pumpkin soup with pumpkin seed oil
STARTER	Lamb's lettuce with pink-roasted duck breast and fruity kumquats
MAIN COURSE MEAT	Tender braised beef shoulder on creamy wild mushroom risotto
MAIN COURSE FISH	Pan-fried pike-perch fillet on creamy wild mushroom risotto
MAIN COURSE ALTERNATIVE	Creamy wild mushroom risotto with fruity tomato concassée
DESSERT	Delicate quark dumplings on a seasonal fruit compote

MENU PER PERSON	INCL. VAT	EXCL. VAT
3 courses with soup	€49.50	€46.26
3 courses with starter	€56.50	€52.80
4 courses	€64.50	€60.28

Each guest chooses a main course. Please confirm the quantities 2 days before your event.
Menu prices per person, for menu-sized portions. Prices shown including and excluding VAT.

November and December

Chestnuts, truffle and a festive finale

SOUP	Creamy chestnut soup delicately seasoned
STARTER	Tagliatelle in a truffle-Parmesan broth with a delicate truffle aroma
MAIN COURSE MEAT	Tender braised duck leg with apple red cabbage, potato dumplings and rich jus
MAIN COURSE FISH	Pan-fried cod on potato-sauerkraut purée with beurre blanc
MAIN COURSE ALTERNATIVE	Pan-fried tofu on potato-sauerkraut purée with green beans
DESSERT	Marzipan parfait with warm cherry compote

MENU PER PERSON	INCL. VAT	EXCL. VAT
3 courses with soup	€52.50	€49.07
3 courses with starter	€58.50	€54.67
4 courses	€66.50	€62.15

Each guest chooses a main course. Please confirm the quantities 2 days before your event.
Menu prices per person, for menu-sized portions. Prices shown including and excluding VAT.

Come together and enjoy

OUR SEASONAL SELECTION

Seasonal buffets from January to April and from September to December.

CELEBRATE YOUR WAY

A buffet leaves room for conversation and favourite dishes. Together, we tailor the selection and price to your celebration.

WITH EVERY BUFFET

Fresh bread and two homemade dips accompany each of our buffets.

TIME TO ENJOY

Depending on your guest numbers, the buffet is open for 1.5–2.5 hours. We replenish the dishes throughout this time.



Time together over brunch

SALAD STATION

Salad leaves, Parmesan, bacon, olives, tomatoes, cucumber, Caesar dressing and balsamic dressing

STARTERS

Vitello tonnato: pink-roasted slices of veal with tuna cream and caper berries
Caprese salad: mozzarella and tomatoes in basil pesto
Homemade antipasti with rocket

BREAKFAST FAVOURITES

Jam, honey, butter, cold cuts and cheese

FISH & MEAT

Herb-basted corn-fed chicken supreme
Salmon portions with garlic and thyme

SIDES

Thyme-roasted baby potatoes
Sautéed vegetables

DESSERT

Hamburg berry compote with vanilla sauce



€59.90 incl. VAT

€55.98 excl. VAT · per person

Children aged 0–5 eat free. Ages 6–11: 50%.
Full price from age 12.

A buffet to begin the year

BREAD & DIPS

Fresh bread with herb remoulade
and yellow lentil cream

SALAD STATION

Salad leaves, tomatoes, cucumber,
Parmesan, bacon and croutons,
Caesar and balsamic dressing

SOUP

Truffled potato and leek soup
with crisp croutons

STARTERS

Marinated green asparagus
with tomatoes and rocket

Vitello tonnato with tuna cream
and capers

Homemade antipasti with rocket

HOT DISHES

Tender corn-fed chicken breast

Pan-fried cod fillet
with delicate beurre blanc

Pan-fried vegan prawns

SIDES

Sautéed vegetables
Rosemary potatoes

DESSERT

Crème brûlée with delicate vanilla
and a caramelised sugar crust

SPEISEKAI tiramisu

EXTRAS TO COMPLEMENT YOUR BUFFET

Entrecôte, prawns, king oyster mushrooms, ravioli, potato gratin and coconut cream.

See pages 23–25 for supplements and details.

€69.90 incl. VAT

€65.33 excl. VAT · per person

Children aged 0–5 eat free. Ages 6–11: 50%.
Full price from age 12.

Autumn buffet

BREAD & DIPS

Fresh bread with herb remoulade
and pumpkin cream

SALAD STATION

Salad leaves, tomatoes, cucumber,
Parmesan, bacon and croutons,
Caesar and balsamic dressing

SOUP

Velvety cream of pumpkin soup
with pumpkin seed oil

STARTERS

Lamb's lettuce with pink-roasted
duck breast and fruity kumquats

Marinated wild mushrooms with rocket

Beetroot salad

HOT DISHES

Tender braised beef shoulder
with rich jus

Pan-fried pike-perch fillet
with delicate beurre blanc

Creamy wild mushroom risotto
with fruity tomato concassée

SIDES

Roasted pumpkin
Buttered potatoes with parsley
Sautéed vegetables

DESSERT

Delicate quark dumplings
on a seasonal fruit compote

SPEISEKAI tiramisu

EXTRAS TO COMPLEMENT YOUR BUFFET

Entrecôte, prawns, vitello tonnato, ravioli, potato gratin, crème brûlée and coconut cream.

See pages 23–25 for supplements and details.

€69.90 incl. VAT

€65.33 excl. VAT · per person

Children aged 0–5 eat free. Ages 6–11: 50%.
Full price from age 12.

Winter buffet

BREAD & DIPS

Fresh bread with herb remoulade
and truffle cream

SALAD STATION

Salad leaves, tomatoes, cucumber,
Parmesan, bacon and croutons,
Caesar and balsamic dressing

SOUP

Creamy chestnut soup

STARTERS

Beetroot and apple salad

Vitello tonnato with tuna cream
and capers

Marinated green beans
with tomatoes

HOT DISHES

Tender braised duck leg
with rich jus

Pan-fried cod
with delicate beurre blanc

Pan-fried tofu with green beans

SIDES

Apple red cabbage
Potato dumplings
Potato-sauerkraut purée

DESSERT

Marzipan parfait
with warm cherry compote

Mascarpone cream with cherry compote

EXTRAS TO COMPLEMENT YOUR BUFFET

Prawns, king oyster mushrooms, crème brûlée and coconut cream.

See pages 23–25 for supplements and details.

€69.90 incl. VAT

€65.33 excl. VAT · per person

Children aged 0–5 eat free. Ages 6–11: 50%.
Full price from age 12.

SPEISEKAI BBQ

Start with our BBQ and add your favourite extras.

BREAD & DIPS

Ciabatta and two homemade dips

SALAD STATION

Salad leaves, Parmesan, bacon, olives, Tomatoes, cucumber, Caesar and balsamic dressings

STARTERS

SPEISEKAI potato salad

Homemade antipasti with rocket

FROM THE GRILL

Pork neck steaks marinated in herbs and beer

Thuringian-style bratwurst

WARM SIDES & SPECIALITIES

Sautéed vegetables

Thyme-roasted baby potatoes

Tender salmon portions with lemongrass butter sauce

DESSERT

Hamburg berry compote

FOR GUESTS OF ALL AGES

Ages 0–5 free · ages 6–11: €24.95 incl. VAT / €23.32 excl. VAT.
Full price from age 12. Booked extras are also free for children aged 0–5 and charged at 50% for ages 6–11.

Find your extras on pages 23–25. All supplements are in addition to the BBQ price.

€49.90 incl. VAT

€46.64 excl. VAT · per person aged 12+

Meat, fish & starters

All extras can be added to the BBQ. Suitable buffet additions are indicated alongside each item.

SUPPLEMENT PER PERSON	INCL. VAT	EXCL. VAT
Herb-marinated chicken breast fillet marinated in herbs	€1.90	€1.78
Tender entrecôte served sliced Also for buffets: January–April and September–October	€3.90	€3.64
Grilled lamb chops with herbs	€3.50	€3.27
Prawns with garlic and thyme Also for all three seasonal buffets	€2.90	€2.71
Beef burger patty without a bun	€2.20	€2.06
Vitello tonnato with loin of veal with apricot chutney and caper berries Also for buffets: September–October	€2.90	€2.71

HOW SUPPLEMENTS WORK

Each extra is charged for every guest in the relevant buffet or BBQ group. We plan shared buffet quantities, rather than an additional full portion for each guest.

Children aged 0–5 free, ages 6–11 at 50%, full supplement from age 12.

Vegetarian & vegan

All extras can be added to the BBQ. Suitable buffet additions are indicated alongside each item.

SUPPLEMENT PER PERSON	INCL. VAT	EXCL. VAT
Mediterranean pasta salad with rocket vegan	€1.20	€1.12
Corn on the cob with herb oil vegan	€1.20	€1.12
Grilled marinated tofu vegan	€1.80	€1.68
Plant-based burger patty, without a bun vegan	€2.20	€2.06
King oyster mushrooms with herb oil vegan · also for buffets: January–April and November–December	€2.20	€2.06
Grilling cheese with tomatoes and herbs vegetarian	€1.90	€1.78
Baked feta with Mediterranean vegetables vegetarian	€1.90	€1.78
Spinach and ricotta ravioli vegetarian · also for buffets: January–April and September–October	€1.90	€1.78
Burrata with tomatoes and basil vegetarian	€2.50	€2.34
Caprese with mozzarella Tomatoes and basil pesto · vegetarian	€1.50	€1.40
Caprese with buffalo mozzarella Alternative to mozzarella caprese · vegetarian	€2.20	€2.06

ENJOY TOGETHER

Supplements apply to the whole buffet or BBQ group, with shared buffet quantities. Children aged 0–5 free, ages 6–11 at 50%, full supplement from age 12.

Sides, sweets & children's prices

All extras can be added to the BBQ. Suitable buffet additions are indicated alongside each item.

SUPPLEMENT PER PERSON	INCL. VAT	EXCL. VAT
Green beans with bacon	€1.50	€1.40
Potato gratin vegetarian · also for buffets: January–April and September–October	€1.20	€1.12
Semolina pudding with seasonal fruit	€1.50	€1.40
Mascarpone cream with seasonal fruit	€1.80	€1.68
Homemade tiramisu	€1.90	€1.78
Classic crème brûlée Also for buffets: September–October and November–December	€1.90	€1.78
Coconut cream with mango compote vegan · also for all three seasonal buffets	€1.90	€1.78

Desserts complement the included selection in small buffet portions.

CHILDREN'S PRICES FOR THE BBQ AND ALL BOOKED EXTRAS

AGE	BASE BBQ INCL. / EXCL. VAT	BOOKED EXTRAS
Ages 0–5	free	free
Ages 6–11	€24.95 / €23.32	50% of supplement
Ages 12+	€49.90 / €46.64	full supplement

BBQ PRICE EXAMPLE PER PERSON

BBQ €49.90 + entrecôte €3.90 + corn on the cob with herb oil €1.20
= €55.00 incl. / €51.40 excl. VAT. Ages 6–11: €27.50 incl. / €25.70 excl. VAT.

All supplements apply to the entire buffet or BBQ group.
Prices shown including and excluding VAT. Children's prices for extras: see page 23.

A little something, now or later

For your reception, afternoon coffee or a late-night snack.

SAVOURY BITES · PER PERSON	INCL. VAT	EXCL. VAT
SPEISEKAI fish & chips	€9.90	€9.25
Chilli con carne with fresh baguette	€7.90	€7.38
Goulash soup with fresh baguette	€9.90	€9.25
SPEISEKAI currywurst in curry sauce with freshly baked baguette	€9.90	€9.25
International cheese selection with grapes, nuts, fig mustard and baguette	€15.90	€14.86

OPEN ROLLS · PER HALF	INCL. VAT	EXCL. VAT
Classic toppings With cheese, cooked ham, salami or egg.	€3.90	€3.64
Vegan topping with hummus and vegetables	€3.90	€3.64
Topped with smoked salmon or roast beef	€5.90	€5.51

We will agree your selection with you in advance.

CAKES · PER SLICE	INCL. VAT	EXCL. VAT
Butter cake	€4.50	€4.21
Apple crumble cake	€4.90	€4.58
Cheesecake	€4.90	€4.58

Prices in euros: shown including VAT and excluding VAT.

Prices subject to change.



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DRINKS FOR YOUR DAY

From the first toast to the last

01 A WARM WELCOME

Your reception: one alcoholic aperitif and one alcohol-free option, chosen together and served throughout the reception.

APERITIF PACKAGE 33–34

02 ENJOY TOGETHER

During your meal and celebration: our Basic drinks package. Alternatively, choose to pay for drinks as consumed.

BASIC 32 / DRINKS SELECTION 28–31

03 LET THE EVENING CONTINUE

Add long drinks or digestifs to your Basic package. Choose your favourites with us in advance.

LONGDRINKS 35 / DIGESTIFS 36

Tonic & Soda

GLASS / INCL. VAT / EXCL. VAT

Déjà-vu Tonic Spritz

Oriental Déjà-vu, Tonic Water, Grapefruit, rosemary

0.30 l · €10.90 incl. / €9.16 excl. VAT

Déjà-vu Spice Root Spritz

Oriental Déjà-vu, Ginger Beer, Orange, mint

0.30 l · €10.90 incl. / €9.16 excl. VAT

Déjà-vu Wildberry Spritz

Oriental Déjà-vu, Wildberry Tonic, Lemon, berries

0.30 l · €10.90 incl. / €9.16 excl. VAT

Lav'a Belle Tonic

Lavender liqueur, tonic water, Rosemary, lemon juice

0.30 l · €13.90 incl. / €11.68 excl. VAT

The Basil Barracuda

Barracuda Rum, Soda Libre "The Basil", Lemon juice, basil

0.30 l · €14.90 incl. / €12.52 excl. VAT

Tinted Tonic

Gin, tonic water, lemon

0.30 l · €17.90 incl. / €15.04 excl. VAT



Spritz & classics

GLASS / INCL. VAT / EXCL. VAT

The Basil Spritz

Soda Libre “The Basil”, Brut D'Argent, Lemon, basil

0.30 l · €10.90 incl. / €9.16 excl. VAT

Aperol Spritz

Aperol, Brut D’Argent, Soda water, orange

0.25 l · €10.90 incl. / €9.16 excl. VAT

Americano

Bitter liqueur, red vermouth, Soda water, orange

0.25 l · €10.90 incl. / €9.16 excl. VAT

Negroni

Friedrichs Gin Dry, vermouth, Bitter liqueur, orange

0.25 l · €11.90 incl. / €10.00 excl. VAT

The Passionfruit Spritz

Soda Libre “Passionfruit”, Brut D'Argent, mint, berries

0.30 l · €10.90 incl. / €9.16 excl. VAT

Moscow Mule

Three Sixty Vodka, Ginger Beer, Lime juice, cucumber

0.30 l · €10.90 incl. / €9.16 excl. VAT

Aloha Spritz

Déjà-vu, lemon, With tonic water or prosecco

0.30 l · €10.90 incl. / €9.16 excl. VAT

The Basil Garden

Knut Hansen Gin, Soda “The Basil”, Basil, lemon juice

0.30 l · €16.90 incl. / €14.20 excl. VAT



An alcohol-free toast

GLASS / INCL. VAT / EXCL. VAT

Alcohol-free Aperol Spritz

Aperol 0.0%, soda water, orange

0.30 l · €7.90 incl. / €6.64 excl. VAT

Virgin Mojito

Soda water, Monin “Mojito” syrup, Limes, mint

0.30 l · €8.90 incl. / €7.48 excl. VAT

Alcohol-free Gin & Tonic

Knut Hansen Gin 0.0%, tonic water, Orange

0.30 l · €12.90 incl. / €10.84 excl. VAT

Alcohol-free Déjà-vu Tonic

Déjà-vu 0.0%, tonic water, rosemary, Grapefruit

0.30 l · €8.90 incl. / €7.48 excl. VAT





Wine, beer & more

WINE

We will help you choose suitable wines from our extensive range.

BEER

Ratsherrn Hell and Carlsberg Pils on draught
Ratsherrn Zwickel, naturally cloudy
Erdinger pale wheat beer on draught
Erdinger dark wheat beer
bottled
Alsterwasser (beer and lemonade)
Ratsherrn alcohol-free beer
Erdinger alcohol-free wheat beer

SOFT DRINKS

San Pellegrino and Acqua Panna
Coca-Cola, Coca-Cola Zero, Fanta, Sprite and Mezzo Mix
Klindworth juices, nectars and spritzers: Orange, cloudy apple, cherry, Pineapple, passion fruit, cranberry and rhubarb
Fever-Tree: Wildberry, Mediterranean, Bitter Lemon, Ginger Beer and ginger ale
Soda Libre: The Basil, Passionfruit, Grapefruit and Raspberry

COFFEE & TEA

Café crème, Espresso, Cappuccino, Espresso macchiato, Latte macchiato, Milky coffee, hot chocolate, fresh peppermint tea and other teas



A selection from our drinks menu. We agree the scope of your package separately. Other drinks are charged as consumed.

Here's to a carefree evening

3 HOURS

€30.00 incl. VAT

€25.21 excl. VAT · per person

EACH ADDITIONAL HOUR

€5.00 incl. VAT

€4.20 excl. VAT · per person

WHAT'S INCLUDED

Crémant, water, fruit juices and soft drinks; one white, one rosé and one red house wine; draught beer, coffee, tea and speciality coffees.
We agree the specific selection with you in advance.

FOR GUESTS OF ALL AGES

AGE	3 HOURS	EACH ADDITIONAL HOUR
Ages 0–5	free	free
Ages 6–15	€12.00 incl. VAT €10.08 excl. VAT	€2.00 incl. VAT €1.68 excl. VAT
Ages 16+	€30.00 incl. VAT €25.21 excl. VAT	€5.00 incl. VAT €4.20 excl. VAT

Children's package: still and sparkling water, fruit juices, soft drinks and hot drinks.

A welcome to suit your taste

from €7.90 incl. VAT

from €6.64 excl. VAT · per guest aged 16+

01 WITH ALCOHOL

Continue to your second choice on page 34

Choose one alcoholic aperitif on this page and one alcohol-free option on page 34. Both are included in the package exclusively for the duration of your reception.
Available as an addition to the Basic package.

WITH ALCOHOL · CHOOSE ONE

Aperol Spritz

Aperol, Brut D'Argent,
Soda water and orange

The Basil Spritz

Soda Libre "The Basil", Brut D'Argent,
Lemon and basil

The Passionfruit Spritz

Soda Libre "Passionfruit",
Brut D'Argent, mint and berries

Déjà-vu Tonic Spritz

Oriental Déjà-vu, Tonic Water,
Grapefruit and rosemary

Lav'a Belle Tonic

Lavender liqueur, tonic water,
Rosemary and lemon juice

Déjà-vu Wildberry Spritz

Oriental Déjà-vu, Wildberry Tonic,
Lemon and berries

The Basil Barracuda

Barracuda Rum, Soda Libre "The Basil",
Lemon juice and basil

Déjà-vu Spice Root Spritz

Oriental Déjà-vu, Ginger Beer,
Orange and mint

Page 34: choose the alcohol-free option for the same package.

Raise a glass together

from €7.90 incl. VAT

from €6.64 excl. VAT · per guest aged 16+

02 ALCOHOL-FREE

Part of the selection on page 33

This selection is part of the aperitif package on page 33. Choose one alcohol-free option here and one alcoholic aperitif on the previous page. Both are included in the same package exclusively for the duration of your reception.

ALCOHOL-FREE · CHOOSE ONE

Virgin Mojito

Soda water, Monin “Mojito” syrup, Limes and mint

Soda Libre

Refreshing soft drinks in the flavours The Basil, Passionfruit, Grapefruit or Raspberry

Alcohol-free Aperol Spritz

Aperol 0.0%, soda water and orange

Alcohol-free Gin & Tonic

Knut Hansen Gin 0.0%, Tonic water and orange

Alcohol-free Déjà-vu

Déjà-vu 0.0%, tonic water, Rosemary and grapefruit

For a long and lovely evening

€12.00 incl. VAT

€10.08 excl. VAT · per guest aged 16+ · 3 hours

Choose four of the five long drinks and one alcohol-free option in advance.
This selection is included in the package for three hours.
Available as an addition to the Basic package.

CHOOSE FOUR STANDARD LONG DRINKS

Gin Tonic
Friedrichs Gin, tonic water and apple

Moscow Mule
Three Sixty Vodka, Ginger Beer,
Lime juice and cucumber

Rum & Cola
Ron Piet Rum, Coca-Cola and limes

Vodka Soda
Three Sixty Vodka, soda water
and lemon juice

Whisky & Cola
Johnnie Walker and Coca-Cola

CHOOSE ONE ALCOHOL-FREE OPTION

Alcohol-free Basil Splash
The Basil, basil and lemons

Alcohol-free Virgin Mojito
Soda water, Monin “Mojito” syrup,
Limes and mint

Alcohol-free Gin & Tonic
Knut Hansen Gin 0.0%,
Tonic water and orange

Soda Libre
The Basil, Passionfruit,
Grapefruit or Raspberry

Long drinks: per additional hour or part thereof, per guest
€1.30 incl. VAT / €1.09 excl. VAT.

A perfect way to finish

After dinner, there is time for conversation and a digestif. Choose four spirits from our selection in advance. These four are included in your digestif package for three hours.

€5.00 incl. VAT

€4.20 excl. VAT · per guest aged 16+ · 3 hours

FOUR SPIRITS OF YOUR CHOICE

Sambuca

Amaretto

Limoncello

Jägermeister

Helbing caraway schnapps

Tequila

Baileys

Strawberry fruit liqueur

WHEN THE EVENING CONTINUES

Per additional hour or part thereof, per guest:
€1.00 incl. VAT / €0.84 excl. VAT.

Today, SPEISEKAI is yours

For your private event, our venue and team are dedicated to your guests. Our six-hour service package includes venue hire, service management, waiting staff, chefs and dishwashers, setup and breakdown, our furniture, crockery, cutlery and glasses, cleaning, electricity, water and planning advice.

UNTIL 16:00			FROM 16:00		
GUESTS	INCL. VAT	EXCL. VAT	GUESTS	INCL. VAT	EXCL. VAT
20–29	€15.90	€13.36	20–29	€26.00	€21.85
30–39	€12.50	€10.50	30–39	€25.00	€21.01
40–49	€12.00	€10.08	40–49	€24.00	€20.17
50–59	€11.50	€9.66	50–59	€23.00	€19.33
60–69	€11.00	€9.24	60–69	€22.00	€18.49
70–79	€10.50	€8.82	70–79	€21.00	€17.65
80–89	€10.00	€8.40	80–89	€20.00	€16.81
90–130	€9.00	€7.56	90–130	€18.00	€15.13

All tiered rates are per person.

€100.00 incl. VAT / €84.03 excl. VAT

Per additional hour or part thereof after the six hours.
Prices subject to change.

Space for your time together

The minimum spend includes food, drinks and the service package. These three items are added together. Other services, such as DJ, flowers, photo mirror or table linen, are charged separately and do not count towards the minimum spend.

MINIMUM SPEND FOR EVENING EVENTS

Friday & Saturday

May to September
and December

€6,000.00 incl. VAT

January to April
and October and November

€3,500.00 incl. VAT

Sunday to Thursday

May to September
and December

€3,000.00 incl. VAT

January to April
and October and November

€3,000.00 incl. VAT

DAYTIME · EVENT TO FINISH BY 16:00

€1,500.00 incl. VAT

All year · January to December · Monday to Sunday

Later finish times by prior arrangement only.

The amount excluding VAT depends on your booked services and their VAT rates. It will be shown in your individual quote.

Everything for your event

From place cards to table linen: choose the details that give your celebration a personal touch.

INDIVIDUAL EXTRAS	INCL. VAT	EXCL. VAT
Food and drinks menu, each	€15.00	€12.61
Place card, each	€4.50	€3.78
Easel with A3 room plan, each	€45.00	€37.82
Entertainment and performers	on request	on request
White stretch cover for a cocktail table, each	€15.00	€12.61
Torch with lamp oil for 5 hours, each	€10.00	€8.40

CAKES & CORKAGE

Cake service fee for cakes you bring: €3.00 incl. VAT / €2.52 excl. VAT per person.
Corkage per bottle: wine €20.00 incl. VAT / €16.81 excl. VAT,
crémant €29.00 incl. / €24.37 excl. VAT, champagne €35.00 incl. / €29.41 excl. VAT.

TABLE LINEN

Our standard setting uses placemats and grey paper napkins.
Table linen: €6.90 incl. VAT / €5.80 excl. VAT per person.
Includes table linen and cloth napkins.

Your song. Your dance. Your night

You are welcome to bring your own DJ. We provide the sound and lighting equipment in all cases. Our permanently installed system ensures balanced sound and a smooth-running evening.
We agree the technical details with your DJ in advance.

WITH A DJ FROM OUR TEAM

DJ including sound & lighting

€1,300.00 incl. VAT / €1,092.44 excl. VAT

Until 02:00. Each subsequent hour: €100.00 incl. VAT / €84.03 excl. VAT.

Includes sound system, lighting effects, microphone and DJ booth, as well as setup and breakdown.

WITH YOUR OWN DJ · EQUIPMENT BY SPEISEKAI

Professional sound system

€390.00 incl. VAT / €327.73 excl. VAT

Professional sound and lighting system

€690.00 incl. VAT / €579.83 excl. VAT

Your own DJ's fee is not included in the equipment packages.

DJ enquiries: 0160 857 35 83 · www.oleschko.de

The outdoor area and terrace close at 23:00 on weekdays and at midnight at weekends. The terrace remains accessible to smokers.

Flowers for your celebration

Colours, flowers and small details give your celebration character.
We tailor the table flowers to your occasion and your wishes.

FLORAL TABLE DECORATIONS	INCL. VAT	EXCL. VAT
20–40 guests	€300.00	€252.10
41–60 guests	€400.00	€336.13
61–80 guests	€500.00	€420.17
81–100 guests	€600.00	€504.20
101+ guests	€700.00	€588.24
Extra: floral arrangement for the bar	€180.00	€151.26
Extra: flowers for the buffet	€150.00	€126.05

FLORAL DESIGN

Ute Reimers · Floristic Art · floristic-art.de
Phone 040 73 11 55 07 · Mobile 0175 433 58 64

Memories to take home

An impromptu group photo, a grand entrance in a hat or a moment for two: the photo mirror captures the atmosphere of your celebration.

€550.00 incl. VAT

€462.18 excl. VAT
Fixed price for the agreed scope of services



A PHOTO IN YOUR HAND, INSTANTLY

DNP thermal printer: 10 × 15 cm or 5 × 15 cm. Instant prints in about 10 seconds. Up to 400 prints without a paper change. Photo paper as per your agreed print option.

AS INDIVIDUAL AS YOUR CELEBRATION

A prop box with glasses, hats, masks and wigs. Choose from over 1,000 print layouts and more than 1,000 green-screen backgrounds. Your own designs are welcome, too.

ENJOY THE MEMORIES AFTERWARDS

Free online gallery for you and your guests for at least 30 days.
24-hour support by phone, and on site if needed.

A well-prepared celebration

GUEST NUMBERS

The guest count agreed seven days before your event forms the basis for your invoice.

FIREWORKS

Please arrange fireworks in advance with us and the City of Hamburg. They must be set off by professional pyrotechnicians. Setting off your own is not permitted, except for fireworks designated for year-round use.

BALLOONS

Please agree any balloon release with us and German air traffic control in advance. They also provide information and application forms.

German air traffic control information

FOR YOUR WEDDING

Say “I do”, surrounded by your favourite people. A symbolic ceremony on our grounds can be part of your day. We would be happy to discuss the possibilities with you in person.



Planning your visit

RESTAURANT RESERVATIONS

For regular restaurant dining, outside private events, we accept reservations from 14 days before your chosen date.

CONFIRMED START TIMES

Please agree a firm start time for your event with us.
Our kitchen and service teams prepare accordingly. To give your guests a warm welcome, we ask that you arrive at the agreed time.

À LA CARTE

We accept à la carte orders for groups of up to ten people.

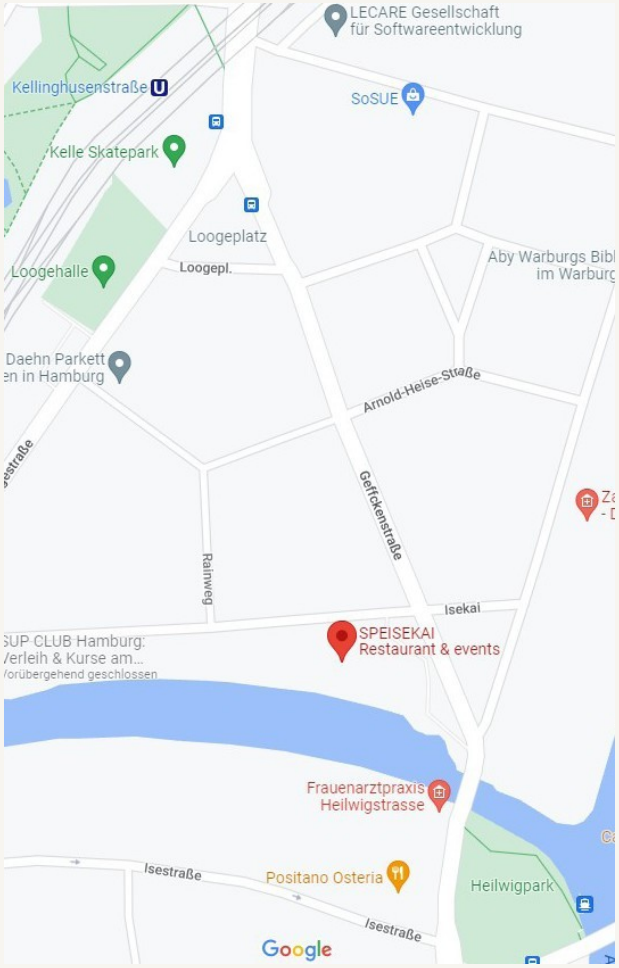
TAKE TO THE WATER TOGETHER

Paddle together and experience Hamburg from the water: our partner on site offers group dragon boat trips on the Alster and its canals.

drachenboot-hamburg.de



Your route to the Isebek Canal



SPEISEKAI

Isekai 12
20249 Hamburg

BY UNDERGROUND

We are around eight minutes' walk from Kellinghusenstraße station on the U3 line.

BY CAR

Paid parking is available right outside.

STREEKBRÜCKE LANDING STAGE

If you plan to arrive by water or take an Alster boat trip, the Streekbrücke landing stage is around two minutes' walk from us.

Plan your route to Isekai 12

Hotels nearby

Relax after a lovely evening: these hotels offer accommodation in the surrounding area. Please book directly with the hotel.

von Deska Townhouses – White House

Rothenbaumchaussee 197
20149 Hamburg · 040 180390210

vondeska.de

townhouses@vondeska.de

Hotel Mittelweg

Mittelweg 59
20149 Hamburg · 040 4141010

hotel-mittelweg.de

info@hotel-mittelweg.de

Hotel am Rothenbaum

Rothenbaumchaussee 107
20148 Hamburg · 040 4153780

hotelamrothenbaum.de

info@hotelamrothenbaum.de

Grand Elysée Hamburg

Rothenbaumchaussee 10
20148 Hamburg · 040 414120

grand-elysee.com

info@grand-elysee.com

Dorint Hamburg-Eppendorf

Martinistraße 72
20251 Hamburg · 040 5701500

hotel-hamburg-eppendorf.dorint.com

info.hamburg@dorint.com

Hotel Cristobal

Dorotheenstraße 52
22301 Hamburg · 040 3570300

cozy52.de

d52@hotel-cristobal.de

We look forward to your celebration



SPEISEKAI
RESTAURANT & EVENTS

Isekai 12
20249 Hamburg

040 202 018 99

info@speisekai.de

www.speisekai.de

Plan your event online

Instagram · @speisekai Facebook · SPEISEKAI