



EVENTS ON LINDWERDER

Unforgettable wedding celebrations, exciting workshops and inspiring business events - LINDWERDER is the perfect island for unique events!

Our team is open to all of your ideas. Not only can you count on the catering and service from our restaurant, our agency partners are also on hand to provide professional support in organising your event. Whether you're inviting 10 or 2,000 guests, the same always holds true for us: **WE'VE GOT YOU COVERED!**



FACTS AND FIGURES

The whole island with its full 2.2 hectares can be exclusively rented.

TOTAL CAPACITY:

- Outdoor event space: 22,000 m²
- The whole site is suitable for tent set-up
- Total indoor seating capacity: 300

THE RESTAURANT:

- Size: 235 m²
- Flooring: parquet
- Lighting: indirect lighting
- Capacity: max. 90 people
- Seating options: individual tables, long banquet tables



THE WINTER GARDEN:

- Size: 115 m²
- Flooring: flagstone
- Lighting: indirect lighting
- Capacity: 100 people (standing reception), 60 people (restaurant seating)
- Seating options: individual tables, long banquet tables



THE HALL:

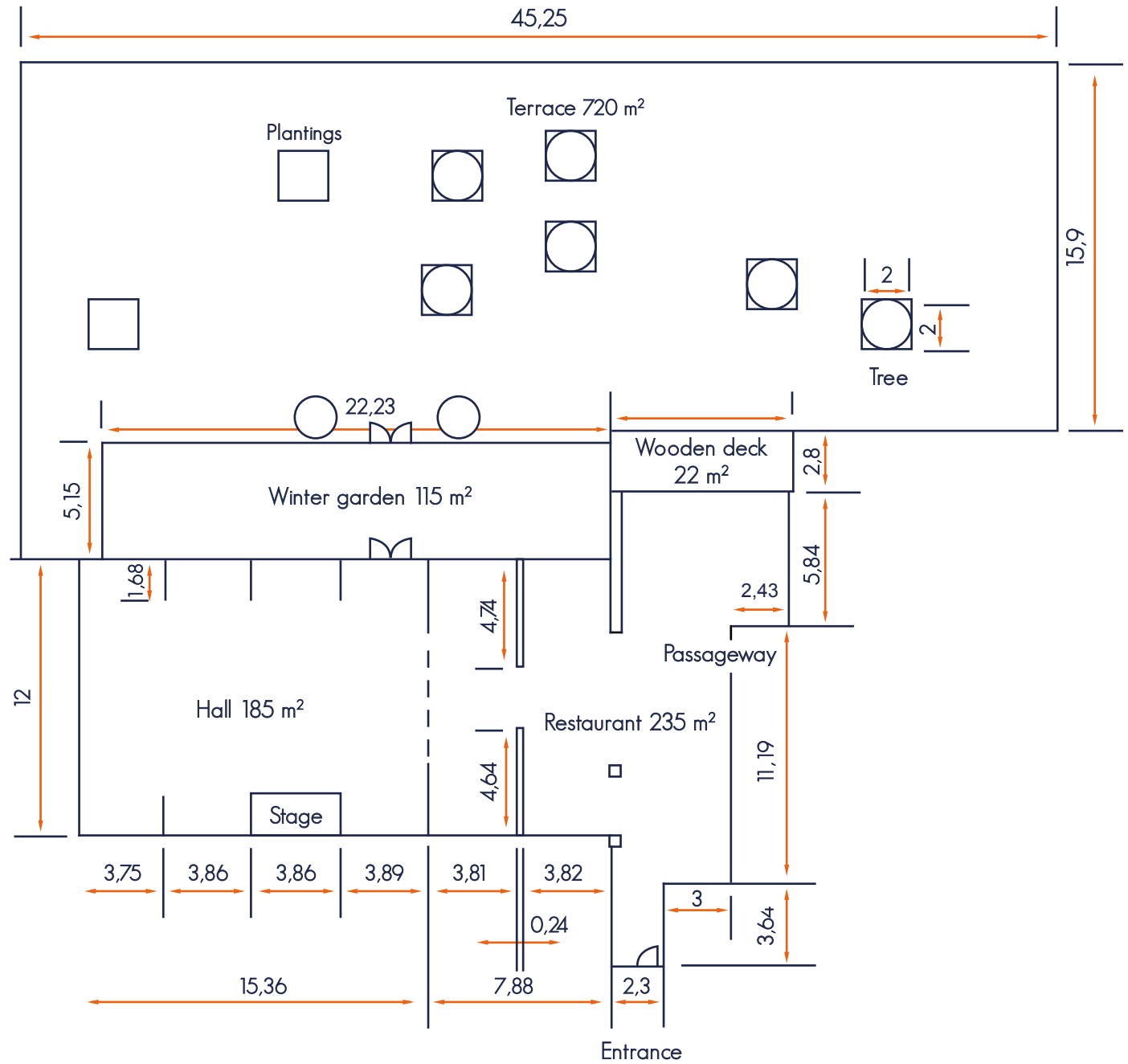
- Size: 185 m²
- Flooring: parquet
- Lighting: indirect lighting
- Capacity: 300 people (standing reception), 125 people (gala seating)
- Seating options: long banquet tables, gala seating
- Special features: exclusive bar, exclusive terrace access



THE TERRACE:

- Size: 720 m²
- Flooring: washed concrete slabs
- Lighting: tree lighting using small lamps and spotlights
- Capacity: 700 people (standing reception) or 300 people (restaurant seating)

AT A GLANCE



WHAT WILL IT BE?

In our kitchen we transform a variety of fresh, regional produce into delicious dishes every day. We would be happy to put together a classic menu for your evening event. Or would you prefer a rustic BBQ menu out on our terrace? Whatever you choose: your preferences are at the heart of what we do.

HERE ARE A FEW EXAMPLES:



Smoked salmon tartar with a herbed sour cream on pumpkin seed and carrot rösti, served with a wild herb salad in a light house dressing

Original Wiener Schnitzel with a homemade potato and cucumber salad and cranberries

Coupe Romanoff with fresh strawberries and vanilla ice-cream

Tuna carpaccio, served with a raspberry and olive oil dressing and a rocket salad

Whole-roasted Simmental fillet of beef, served with a potato and vegetable gratin and sautéed chanterelles

Mousse au chocolat with fresh raspberries

Vitello tonnato

Crispy fried arctic char fillet on a cress and pumpkin foam, served with baby vegetables and chateau potatoes

Strawberries served with vanilla ice-cream and green pepper

Wild herb salad with a light raspberry and balsamic dressing, served with roasted crayfish tail and a spoon of Beluga caviar

Tender-roasted saddle of venison, served with a celery puree and Vichy carrots

A selection of summer berries, served on mirror sauce with an ice-cream praline of white chocolate with a mocha centre



FROM THE GRILL

APPETIZER BUFFET

- Vegetables and olives drizzled in olive oil
- Sun-dried tomatoes
- Artichokes marinated in herbs
- Cipolle in a balsamic vinegar dressing
- Giant beans in a tomato sauce
- Mushrooms with green pepper
- Mozzarella and tomatoes with basil
- Parma ham on slices of honeydew melon
- 'Bella Italia'-style pasta salad
- Seafood salad with baby vegetables and vinaigrette
- Mediterranean-style pickled sardines off the grill
- Seasonal salad with our house dressing or a herb vinaigrette
- Selection of breads with farm butter, herb cream and hummus



FROM OUR CHARCOAL GRILL

- Collar of pork
- Black beef steaks
- Saddle of lamb with garlic and rosemary
- Chicken breast with lemon pepper
- Hearty Franconian bratwurst
- Lamb and veal merguez sausages
- Grilled halloumi from Cyprus (vegetarian)
- Freshly caught seasonal fish of the highest quality
- Stuffed pepper with vegetable couscous (vegan)
- Mediterranean potato and vegetable gratin (vegetarian)

Sides:

- Baked sweet potato fries
- Roast potatoes with coarse sea salt and rosemary
- Herb butter, guacamole, spicy onions, salsa (mild or spicy), aioli

DESSERTS

- Fresh fruit salad and a cheese board with grapes
- Catalanian crème brûlée, tiramisu and mousse au chocolat





LINDWERDER

RESTAURANT | EVENTS | SONNENLOUNGE

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YOUR POINT OF CONTACT

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