

BREWDOG DOGTAP BERLIN

EVENT MENU

available for groups starting from 20 guests
(all prices excl. VAT)



CONTINENTAL BREAKFAST BUFFET

===== 17€ PER PERSON =====

COLD CUTS & CHEESE PLATE
CORNICHONS, TOMATOES & BABY GEM
GRAVLAX WITH HONEY MUSTARD SAUCE
CREAM CHEESE, HERBED COTTAGE CHEESE
JAM & CHOCOLATE SPREAD

BREAD SELECTION & BREAKFAST ROLLS

CEREALS & CORNFLAKES
FRUIT YOGURT AND PLAIN YOGURT
SLICED EXOTIC FRUITS

FRIED SAUSAGE & BACON
FRIED EGG
sunny side up
SCRAMBLED EGGS
plain or with herbs & tomato

ADDITIONAL ITEMS

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BAKED BEANS	3.00
OMELET	4.00
GRAVLAX EGG BENEDICT	5.00
MINI CROISSANTS	2.00
HOMEMADE DANISH	3.00

For a group of 30 people or more, the egg dishes will be served in chafing dishes. For smaller groups we will serve the egg dishes à la carte.

COFFEE BREAKS I

MORNING “BREWD OG STYLE”

BAGEL WITH AIR DRIED HAM &
PESTO CREAM CHEESE

GRANOLA & FRESH YOGHURT WITH
MIXED BERRIES

BLUEBERRY BUTTERMILK PANCAKES
FRUIT BASKET

MORNING “GERMAN STYLE”

COLD CUTS & CHEESE

CREAM CHEESE, HERBED COTTAGE
CHEESE, HOMEMADE JAM

HOMEMADE BREAD SELECTION
& BREAKFAST ROLLS

MORNING “EUROPEAN STYLE”

BAGUETTE SANDWICH WITH BRIE & FIG JAM

MINI CROISSANT & HOMEMADE JAM

SPANISH TORTILLA WITH POTATO
& BELL PEPPER

LITTLE FRUIT SALAD IN A JAR

FOOD - 7,00€ P/P

COFFEE, TEA SELECTION
+ WATER - 5,00€ P/P

COFFEE BREAKS II

AFTERNOON “BREWD OG STYLE”

BROWNIE & BLONDIE

DARK & WHITE CHOCOLATE COOKIES

SALTED CARAMEL MILKSHAKE &
OREO COOKIES

AFTERNOON “GERMAN STYLE”

SMALL BERLINER DOUGHNUT FILLED
WITH JAM

BLACK FORREST CAKE

“BAUMKUCHEN” CYLINDER LAYER CAKE

AFTERNOON “EUROPEAN STYLE”

PUFF PASTRY & DANISH

VIENNA APPLE STRUDEL WITH
VANILLA SAUCE

TIRAMISU

FOOD - 7,00€ P/P

COFFEE, TEA SELECTION
+ WATER - 5,00€ P/P

ADDITIONAL ITEMS

SLICED EXOTIC FRUITS	3.00
CEREAL BAR	2.00
PRETZEL	3.00
CIABATTA SANDWICH W/ HAM OR CHEESE	3.00
PIZZA “CHOOSE YOUR PIZZA FROM OUR REG. MENU”	4.00

LUNCH MENUS I

LUNCH MENU "BREWDOG STYLE"

SUPER FOOD SALAD (8€)

quinoa, sweet potato, mixed grains,
pumpkin seeds, feta, balsamic & elvis
juice dressing

BUFFALO CHICKEN WINGS (12€)

crispy buttermilk chicken wings, hot sauce
& honey glaze with blue cheese dip
corn on the cob & fries

16,00€ P/P

LUNCH MENU "GERMAN STYLE"

POTATO CREAM SOUP WITH BACON (6€)

served with bread from our
friends @ Bekarei

SAUSAGE TRIO (16€)

bratwurst, cheese kransky & merguez,
baked potato with sour cream & onions
served with punk ipa mustard

18,00€ P/P

LUNCH MENUS II

LUNCH MENU "EUROPEAN STYLE"

LITTLE NIÇOISE SALAD (8€)

romaine salad hearts, baby leaf salad,
cucumber, tomato, green beans, red onions
egg, olives & ciabatta

SALTIM BOCCA (16€)

yellow bell pepper vegetables &
sweet potato fries

20,00€ P/P

LUNCH MENU "VEGETARIAN"

SUPER FOOD SALAD (8€)

quinoa, sweet potato, mixed grains,
pumpkin seeds, feta, balsamic & elvis
juice dressing

BUFFALO CAULIFLOWER (12€)

vagabond battered cauliflower, hot sauce &
syrup glaze with vegan mayo dip
served with corn on the cob & fries

16,00€ P/P

BREAD BASKET W/BUTTER - 3,00€ P/P

FINGER FOOD

FINGER FOOD SNACK RECEPTION

VEGETARIAN MINI QUICHE WITH
SUN DRIED TOMATO (2,50€/PC)

BERLIN MEAT BALL WITH MUSTARD 3€/PC

PULLED PORK & BLACK PUDDING SPRING ROLL
WITH BBQ SAUCE (2,50€/PC)

SAUSAGE ROLL WITH MERGUEZ
& CHIPOTLE MAYO (2€/PC)

BAVARIAN MEAT LOAF PRALINE WITH
PRETZEL & SWEET MUSTARD (2,50€/PC)

POTATO HASH BROWN FILLED WITH
CREAM CHEESE & TOMATO (2,50€/PC)

CHOCOLATE BROWNIE PRALINE (2€/PC)

OREO COOKIE WITH CHOCOLATE
GLAZED STRAWBERRY (2€/PC)

APPLE CRUMBLE WITH SALTED CARAMEL (2€/PC)

FINGER FOOD PACKAGE - 18€/P

9 VARIETIES AT 1 PIECE/PERSON
(Minimum order 20pc each)

SNACK TABLE BUFFET - 8€/P

TORTILLA CHIPS WITH GUACAMOLE,
WHITE & RED SALSA

PRETZEL BALLS WITH BRIE CHEESE SOUR CREAM

BREAD BASKET SERVED WITH BUTTER!

SNACKS FAMILY STYLE

TORTILLA CHIPS WITH GUACAMOLE,
WHITE & RED SALSA (5€/P)

PRETZEL BALLS WITH BRIE CHEESE
SOUR CREAM (5€/P)

BREAD BASKET: SERVED WITH BUTTER! (5€/P)

FLYING FOOD SNACKS

MARINATED SHRIMP WITH CREAM
CHEESE & TOBIKO (4€/PC)

SMOKED DUCK BREAST WITH
WALDORF SALAD (3€/PC)

SALMON TATAR IN BLACK &
WHITE SESAME (3€/PC)

TOMATO, MOZZARELLA & BASIL
CRÊPE ROULADE (3€/PC)

BEEF CARPACCIO WITH SHALLOT
BEER JAM (3€/PC)

BRAISED SHORT RIB WITH 'MOSH PIT' OF
POTATO & HORSERADISH (4€/PC)

BUFFALO CHICKEN WITH
SUCCOTASH VEGETABLES (4€/PC)

BLACK PUDDING & SMOKED PORK BALL
WITH APPLE CHUTNEY (4€/PC)

FISH 'N' CHIPS WITH CUCUMBER
SALAD & LEMON (4€/PC)

PORTOBELLO POTATO HASH BROWN ROULADE
WITH JALAPEÑO CHEESE CREAM (3€/PC)

CHOCOLATE TARTE WITH PINEAPPLE (3€/PC)

VANILLA PANNA COTTA WITH
STRAWBERRY (3€/PC)

APPLE STRUDEL WITH PUNK IPA (3€/PC)

BLUEBERRY CHEESE CAKE (2,50€/PC)

RASPBERRY YOGHURT MOUSSE
WITH SHORT CRUST (3€/PC)

15 VARIETIES AT 1 PIECE/PERSON - 39€/PERSON

(Minimum order 20pc each variety)

9 VARIETIES AT 1 PIECE/PERSON - 25€/PERSON

(Minimum order 20pc each variety)

DINNER MENUS I

DINNER MENU "BREWDOG STYLE"

PULLED PORK & BLACK PUDDING SPRING ROLL (10€)

carrot salad & BBQ sauce

FISH 'N' CHIPS - BEER BATTERED COD (18€)

cucumber salad, mashed potato with
crunchy fries & remoulade sauce

VANILLA MOUSSE & OREO (6€)

raspberry & biscuit

28,00€ P/P

DINNER MENU "GERMAN STYLE"

BERLIN MEAT BALLS WITH PUNK IPA MUSTARD (9€)

marinated potatoes, cucumber foam
& bread chips

BEEF ROULADE (18€)

beef roulade filed with bacon, onions &
gherkin, mustard, bohemian dumplings & red
cabbage with clockwork tangerine gravy

APPLE STRUDEL (8€)

with Punk IPA apple sorbet

30,00€ P/P

DINNER MENUS II

DINNER MENU "EUROPEAN STYLE"

MEDITERRANEAN SEA FOOD SALAD (16€)

shrimp, octopus, red mullet lime juice,
red onion, olives, bell pepper & zucchini
with rocket salad & ciabatta

RABBIT BRAISED IN RED & YELLOW BELL PEPPER (18€)

bacon, root vegetables &
roast potato mash

TARTE AU CHOCOLATE (8€)

pineapple, coconut &
salty caramel popcorn

32,00€ P/P

VEGAN 3 COURSE MENU

WITHOUT MILK, GLUTEN & NUTS

VEGETARIAN SUMMER ROLL (9€)

glass noodles, avocado, cucumber,
red bell pepper, chili, onion

QUINOA RISOTTO WITH VEGAN CHEESE (12€)

mediterranean vegetables & rocket salad

SOY MILK COCONUT PANNA COTTA (8€)

with strawberries

25,00€ P/P

BREAD BASKET W/BUTTER - 3,00€ P/P

BREWDOG BUFFET

STARTER/SALAD

NDUJA CALABRESE SALAD

with tomato, feta & balsamic dressing

SUPERFOOD SALAD

quinoa, sweet potato, mixed grains, pumpkin seeds, balsamic & elvis juice dressing

PASTRAMI & CHIPOTLE COLESLAW

with tomato salad

BAKED POTATO SALAD

with smoked Scottish salmon

BREAD BASKET

with butter & herbed cottage cheese

SOUP

GREEN PEA SOUP WITH MINT PESTO

croutons & crispy bacon

MAIN COURSE

SEARED SCOTTISH SALMON FILET

potato spinach stew with mustard cream sauce

BEER BRAISED BEEF WITH CHORIZO

root vegetables & “drillinge” potatoes

VEGETARIAN “SHEPPARD’S PIE”

tempeh stew with potato mash & cheddar

DESSERT

APPLE CRUMBLE

with Punk IPA

CHOCOLATE MINT MOUSSE

BANANA CHOCOLATE DESSERT

with salty caramel

38,00€ P/P

GERMAN BUFFET

STARTER/SALAD

GERMAN COLD CUTS & CHEESE PLATE & GHERKINS

HERRING SALAD

with sour cream sauce, apples & gherkin

POTATO SALAD

with Berlin meatballs

LEAF SALAD

with cucumber, tomato, carrot & green beans

GERMAN BREAD BASKET

with butter & herbed cottage cheese

SOUP

POTATO CREAM SOUP WITH BACON

croutons & parsley oil

MAIN COURSE

BEEF ROULADE IN CLOCKWORK TANGERINE SAUCE

red cabbage & potato dumplings

PIKE PERCH WITH LEMON OIL

cucumber vegetables & potatoes in

dill mustard cream sauce

CHEESE SPÄTZLE

mountain cheese, cream sauce & onions

DESSERT

RED BERRY COMPOTE

with vanilla sauce

CHOCOLATE WITH PEAR

“Birne Helene”

BLACK FOREST CAKE

40,00€ P/P

EUROPEAN BUFFET

STARTER/SALAD

MEDITERRANEAN SEA FOOD SALAD

lime juice, red onion, olives, bell pepper &
zucchini with rocket salad & ciabatta croutons

TOMATO & MOZZARELLA WITH HOMEMADE BASIL PESTO

LITTLE NIÇOISE SALAD

with cucumber, tomato, green beans,
red onions, egg & olives

VITELLO TONNATO

veal slices with tuna sauce, capers & lime

BREAD BASKET

with butter

SOUP

MINESTRONE MILANESE

tomato vegetable fond & noodles

MAIN COURSE

ROASTED LEMON CHICKEN

“vichy style” carrots & rosemary potatoes

SALTIM BOCCA

corn vegetables & veal gravy

VEGETABLE POTATO GRATIN

tomato cream sauce with mediterranean
vegetables & cheddar

DESSERT

TARTE AU CHOCOLATE

RASPBERRY CHEESE CAKE

TIRAMISU

42,00€ P/P

BARBEQUE BUFFET

STARTER/SALAD

PUNK IPA MUSTARD POTATO SALAD

GRILLED VEGETABLE SALAD

with homemade pesto

COLESLAW

with homemade smoked bell pepper

BBQ SAUCE, AIOLI, KETCHUP, PUNK IPA MUSTARD

BREAD SELECTION

BERLIN BREAD, CIABATTA & PRETZEL

GRILL

MARINATED PORK STEAK

SPICY CHICKEN LEGS

PORK SAUSAGE

DESSERT

CHEESE CAKE

with blueberries

APPLE CRUMBLE

with Punk IPA

SLICED EXOTIC FRUITS

32,00€ P/P

BARBEQUE BUFFET

ADDITIONAL ITEMS

SALAD

NIÇOISE SALAD (5€/P)

with cucumber, tomato, green beans,
red onions, egg & olives

CAPRESE (4€/P)

tomato, mozzarella & basil
w/ balsamic vinaigrette

MEDITERRANEAN SEA FOOD SALAD (5€/P)

lime, red onion, olives, bell pepper & zucchini

CRISPY HERB BUTTER CIABATTA (3€/P)

GRILL

HERB FLAVORED RIB EYE STEAK (9€/P)

HERB FLAVORED FLANK STEAK (5€/P)

SPICY TURKEY STEAK (4€/P)

MERGUEZ SAUSAGE (3€/P)

CHEESE KRANSKY (3€/P)

HALLOUMI CHEESE (2€/P)

DESSERT

VANILLA ICE CREAM (3€/P)

COCONUT PANNA COTTA (3€/P)

with strawberries

CARAMELIZED PINEAPPLE ON ICE (3€/P)

LIVE STATIONS I

TACO

CORN TORTILLA FILLED WITH

CARNITAS PORK, SEARED SHRIMPS WITH SPICY
MARINADE OR BAKED CAULIFLOWER

RED & WHITE SLAW

RED & WHITE SALSA

7,00€ P/P

HOMEMADE PASTA

HOMEMADE TAGLIATELLE WITH

GRILLED ZUCCHINI, BRAISED BELL
PEPPER, SMOKED TOMATO

CHORIZO & AIR DRIED HAM

ARUGULA & PARMESAN

7,00€ P/P

PULLED PORK

MINI BUN FROM OUR FRIENDS @ BEKAREI

LOUISIANA STYLE SMOKED, BAKED &
BRAISED W/ BBQ SAUCE

SALAD & TOPPING FOR THE PULLED PORK BURGER

leaf salad, tomato, cucumber, gherkins,
braised onions, cheddar cheese, bbq sauce

8,00€ P/P

MINI BURGER

MINI SESAME BUN FROM OUR FRIENDS @ BEKAREI

SALAD & TOPPING FOR THE BEEF BURGER

bacon, chorizo, leaf salad, tomato,
cucumber, gherkins, braised onions
cheddar cheese, bbq sauce

8,00€ P/P

LIVE STATIONS II

PIZZA

HANDMADE PIZZA

TOPPING FOR THE PIZZA

salami, chorizo, nduja, air dried ham, goat cheese, tomato, mozzarella cheese & rocket salad

7,00€ P/P

(500€ EQUIPMENT CHARGE PER STATION)

SPRING ROLL

PULLED PORK BLACK PUDDING SPRING ROLL

carrot salad & bbq sauce

VEGAN OYSTER MUSHROOM SPRING ROLL

smoked oyster mushrooms, onions, sun dried tomatoes & bbq sauce

7,00€ P/P

LEBERKÄS

BAVARIAN MEAT LOAF PRETZEL BUN

SALAD & TOPPING FOR THE LEBERKÄS

brie cheese, leaf salad, tomato, gherkins, sweet mustard remoulade

7,00€ P/P

THE LIVE STATIONS ARE ADD ON COMPONENTS
FOR BOOKED BUFFETS AND CAN NOT BE
BOOKED WITHOUT A BUFFET!

MIDNIGHT SNACKS

HOMEMADE CURRY WURST
WITH CIABATTA
(5€/P)

MINI BURGER ON A STICK
(5€/P)

CHILI CON CARNE
(4€/P)

TEMPEH CHILI (VEGETARIAN)
(4€/P)

CHEESE SELECTION
(5€/P)

BEVERAGES

BEER

BEER

LOST LAGER,

4,7%. 30 IBUs. Dry hopped Pilsner.

3,61€ / 0,3L

PUNK IPA,

5,6%. 40 IBUs. American IPA.

3,61€ / 0,3L

DEAD PONY CLUB,

3,8%. 35 IBUs. Session Pale Ale.

3,36€ / 0,3L

SAM SAINT

5,0%. 35 IBUs. American Red Ale.

3,61€ / 0,3L

ELVICE JUICE

6,5%. 60 IBUs. Grapefruit infused IPA.

5,46 € / 0,3L

PUNK AF,

0,5%. 35 IBUs. Alcohol free IPA.

2,52€ / 0,3L

BEVERAGES

WINE

WHITE

GRAUER BURGUNDER

Gengenbach, 13.0%, Baden

22,69€ / 0,75L

SAUVIGNON BLANC

Studier, 12.5%, Pfalz

27,73€ / 0,75L

RED

LUCCARELLI

Rosso, Farnese, 13.0%, Puglia, Italy

22,69€ / 0,75L

SPÄTBURGUNDER

Uelversheim , Kissinger, 13.5%, Reinhausen

27,73 € / 0,75L

ROSÉ

SPÄTBURGUNDER ROSE,

Gengenbach, 12.5%, Baden

22,69 € / 0,75L

SPARKLING

JOHANN BAPTIST DIETRICH RIESLING SEKT,

Drathen , 12.0%, Mosel

25,21 € / 0,75L

CRÉMANT DE LOIRE BRUT EXCELLENCE,

Bouvet, 12.5%, Loire

37,82 € / 0,75L

BEVERAGES

SOFT DRINKS

PROVARIANT LEMONADES

different types

2,52€ / 0,33L

FRESHLY PRESSED ORANGE JUICE

3,36€ / 0,2L

HOT DRINKS

CAFE CREMA

2,18€

ESPRESSO

1,60€

CAPPUCCINO

2,69€

TEA

(green, herbal, black, fruits)

2,44€

BEVERAGES

DRINKS PACKAGE 1

BEERS

Lost Lager, Punk IPA, 5AM Saint, Punk AF

RED WINE

Luccarelli Rosso , Farnese; Puglia

WHITE WINE

Grauer Burgunder , Gengenbach; Baden

SOFT DRINKS

Proviant Lemonades, Water

HOT DRINKS

Filter Coffee , Tea Selection

(VALID FOR 4 HOURS), INCL.
31,00 €/ PERSON

DRINKS PACKAGE 2

SELECTION AS IN "DRINK PACKAGE I",
AS WELL AS 3:

Vodka Lemon, 0,3l
Gin Tonic, 0,3l
Rum Cola, 0,3l

(VALID FOR 4 HOURS), INCL.
51,00 €/ PERSON