



CLOUDS  
Events

### clouds Private Dining on the 22<sup>nd</sup> floor at the "Tanzenden Türme" skyscrapers

Leave a lasting impression on your clients and dine with a view on the Hamburg harbor panorama in one of the city's most representative locations.

We'll arrange your private dining event at the highest level, high above the rooftops of Hamburg. Enjoy the extraordinary clouds cuisine in your private restaurant on the 22nd floor of the "Tanzenden Türme" skyscrapers.

#### clouds Private Dining Package EUR 140,00 per person

Our rooms on the 22nd floor are all fully air-conditioned and offer an stunning view over Hamburg. The size of the room will be adapted according to the number of guests.

#### Beverage Package

##### Aperitif

"Live Brune" Prosecco DOC frizzante / Maschio / Veneto / Italy

Soft drinks

Water / lemonade / juices

Krombacher Pils

Wheat beer

Pinot gris

Matthias Gaul / Pfalz / Germany

"The Pavillion" Shiraz Cabernet Sauvignon

Boschendal / Franschhoek / South Africa

Althaus Tea & Coffee specialties

TTG Betriebs GmbH & Co. KG – PhG: TTG Verwaltungs GmbH c/o east Hotel & Restaurant GmbH | Simon-von-Utrecht-Str. 31 | 20359 Hamburg  
clouds – Heaven's Bar and Kitchen | Reeperbahn 1 | 20359 Hamburg | Phone: +49(0) 40 - 30 99 32 80 | Fax: +49(0) 40 - 30 99 32 88  
www.clouds-hamburg.de | E-Mail: restaurant@clouds-hamburg.de

Hamburger Sparkasse | BLZ 200 505 50 | Konto-Nr. 100 213 273 4 | IBAN DE81 2005 0550 1002 1327 34 | SWIFT (BIC) HASPDEHHXXX  
Registergericht Hamburg HRA 114355 | USt-ID-Nr. DE 28 22 00 83 7 | Steuer-Nr. 46/663/01701 | Geschäftsführer: Christoph Strenger, Jens Nuske

Our starters as well as side dishes of main course will be served „family style “. The different dishes will be placed in the middle of the table, so anyone can try what one likes.

### Starters

Smoked Salmon  
Cucumber salad asian style

Super Food Salad  
Saisonal vegetables | Skyr | Pumpernickel

Italian ham  
Olive

Mozzarella di bufala  
Broccoli | pine nuts

Beef tartar  
Creme fraîche | truffle

### Main Course

200g Argentina fillet of beef  
Herbal-potato crackling | king prawn

SIDE DISHES  
Green asparagus | carrot | button mushroom | bean | potatoes au gratin

SAUCES  
Sauce Bernaise | red wine gravy

### VEGETARIAN

Acquerello risotto  
Seasonal vegetables | Grana Padano

### Desserts

Chocolate cake  
Raspberry | oat crumble

or

Salted caramel cake  
Blueberry | Oreo

### Contact

Please contact us in case of further questions and for reservation.

**Phone:** +49 (0) 40 - 30 99 32 90

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