

Hotel info

- 133 inviting comfort rooms
- flat-screen TV, radio, telephone, SKY Sport channel
- work desk, mini bar, trouser press
- elevator on all floors
- barrier-free rooms
- NESPRESSO coffeemaker in Business Rooms and Suites
- fitness area & sauna
- non-smoking hotel
- 3 conference rooms with state-of-the-art technology for up to 120 people
- free Wi-Fi access in all hotel areas

Parking

40 parking spaces are available to our guests at the on-site underground parking garage. The cost is € 13.00 per day/car. Further parking options are available in the nearby surroundings.

Meeting and conference centre “Ständehaus”

- exclusive meeting and conference centre
- former headquarters of the Prussian parliament of Saxony
- right next to the hotel
- 4 elegant ballrooms and 7 meeting rooms in different sizes
- meeting capacities for up to 1,200 people; up to 420 in the largest room

Schlossgartensalon

- ideal ambience for stylish meetings
- opposite the hotel, in the gorgeous palace garden
- capacities for up to 250 people

Transport links - distances

Merseburg Central Station approx. 1 km ▫ Berlin approx. 190 km ▫ A38 motorway approx. 7 km ▫ Halle approx. 15 km ▫ A9 motorway approx. 15 km ▫ Leipzig trade-fair grounds approx. 27 km ▫ Leipzig-Halle Airport approx. 20 km ▫ Munich approx. 390 km ▫ ICE railway station Leipzig approx. 25 km ▫ Hamburg approx. 350 km

eXperience Meetings - concept

The Radisson Blu Experience Meeting concept has been developed especially for our conference guests. The culinary concept is based on the following basic principles:

- seasonal products
- simple and straightforward offer
- easily consumable dishes
- balanced nutrition
- responding to clients' needs and current market trends
- visually appealing and well-structured presentation

EXPERIENCE
MEETINGS

The conference flat rates are bookable from 10 participants and include the following standard services:

- provision of an air-conditioned main conference room at the hotel
- projector and projection screen provided by the hotel
- 1x flipchart 1x pinboard
- free Wi-Fi access for all conference participants
- desk pads, notepads, pens
- presentation kit

eXperience Meetings – standard flat rates

Blu 1 conference flat rate

- unlimited supply of mineral water in the meeting room
- 2 coffee breaks including hot drinks and flavoured water
- Business Lunch as buffet or 2-course menu (chef's choice)

€ 44.00 per person / day

Blu 2 conference flat rate

- unlimited supply of mineral water in the meeting room
- 2 coffee breaks including hot drinks, flavoured water, choice of 2 snacks, fruit
- Business Lunch as buffet or 2-course menu (chef's choice)

€ 56.00 per person / day

Every Business Lunch Buffet à la Chef includes:

- salad buffet with choice of dressing, bread and butter
- choice of 2 soups of the day (1 vegetarian option)
- choice of 2 main courses (1 vegetarian option)
- fruit

Fit through the day with Brain Food

Brain Food supports successful meetings with a balanced range of food and beverages. Conference participants should go through a strenuous day with a fit body and an alert mind – without losing focus.

In collaboration with nutrition experts and Radisson Blu chefs, Brain Food is based on the following principles:

- ⇒ lots of fish, whole-grain products, fruit and vegetables
- ⇒ predominantly fresh and locally sourced products
- ⇒ pure and natural ingredients with minimal industrial processing
- ⇒ little meat with max. 10% fat content
- ⇒ natural sweetness and max. 10% added sugar
- ⇒ focus on excellent taste and satisfaction

Blu 4 You conference flat rate

- provision of an air-conditioned main conference room
- projector and projection screen
- 1x flipchart 1x pinboard
- free Wi-Fi access for all conference participants
- desk pads, notepads, pens
- unlimited supply of mineral water and flavoured water in the meeting room
- morning coffee break; including coffee, tea, flavoured water, a choice of juice and 2 “Brain Food snacks” of your choice
- „Brain Food” lunch buffet (chef’s choice); including flavoured water and mineral water
- afternoon coffee break; including coffee, tea, flavoured water and 2 “Brain Food snacks” of your choice

€ 63.50 per person / day

Additional bookable services per person for the perfect conference day

(surcharge per person or item in addition to the booked flat rate)

Beverages

- | | |
|--|----------|
| ▫ unlimited large bottles of apple juice in the meeting room | EUR 4.00 |
| ▫ unlimited small soft drinks in the meeting room | EUR 6.00 |
| ▫ unlimited mineral water for lunch (max. 1h) | EUR 3.50 |
| ▫ unlimited mineral water for dinner (max. 2h) | EUR 5.50 |
| ▫ unlimited mineral water & apple juice for lunch (max. 1h) | EUR 5.50 |
| ▫ unlimited mineral water for dinner (max. 2h) | EUR 7.50 |

Meals

- Cold & warm dinner buffet or 3-course menu à la chef (with a choice of 2 main courses) EUR 28.00
- Milkshake EUR 1.10
- Sweet mini croissants (filled with chocolate) EUR 1.15
- Savoury mini croissants (filled with ham & cheese) EUR 1.15
- Mini Danish pastry EUR 1.15
- Mini pizza EUR 1.05
- Mövenpick mini ice cream EUR 1.50
- Vegetable sticks with herbal dip EUR 1.50
- Half open-faced sandwich EUR 1.80
- Baguette slices with various toppings EUR 1.70
- Canapés EUR 2.30
- Mini cruller EUR 1.15
- Mini apple bun EUR 1.15
- Mini black-and-white cookie EUR 1.15
- Dinner buffet or 3-course menu à la chef EUR 19.00

Brain food

- Raspberry-mango smoothie EUR 2.50
- Banana-papaya muesli with raspberries, yoghurt and hazelnuts or banana-blueberry quark EUR 1.50
- Filled wholemeal sandwich (e.g. roasted wholemeal bread with ricotta and avocado) EUR 2.30
- Small fruit skewers or fresh fruit salad EUR 1.80
- Filled wraps (e.g. ricotta & salmon) EUR 1.80
- Fruity tomato salad EUR 0.80
- Dried fruit EUR 1.00
- Panini filled with tomato, rocket and mozzarella EUR 2.30
- Bagel filled with cream cheese and salmon EUR 2.30
- Corny power bar EUR 2.10

Conference rooms at Radisson Blu Halle Merseburg

Meeting room	size	block	banquet	parliament	cinema	reception
von Basedow	86	30	50	45	70	60
von Trotha	86	30	50	45	70	60
von Basedow + von Trotha	172	40	100	90	120	150
von Zech	42	20	20	16	30	20

Conference room in the palace garden

Meeting room	size	block	banquet	parliament	cinema	reception
Schlossgartensalon	219	50	200	120	260	250

Conference rooms at "Ständehaus"

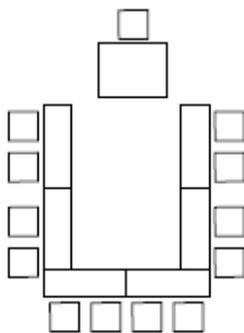
Meeting room	size	block	banquet	parliament	cinema	reception
Siegfried Berger	109	30	40	40	70	70
Elisabeth Schumann	188	40	150	80	140	120
Erhard Hübener total *	451	90	300	250	370	420
Erhard Hübener small *	176	40	140	80	160	150
Erhard Hübener large *	275	60	180	180	240	250

Valid for all rooms:

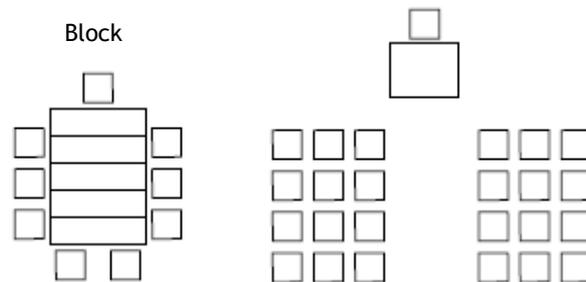
- up to 16 people – separate room in the hotel, approx. 44 m² → included in the conference flat rate with a minimum consumption of food & beverages of EUR 460.00. If the limit is not achieved, we will charge the difference as a separate room rental.
- up to 50 people – separate room in the hotel, approx. 86 m² → included in the conference flat rate with a minimum consumption of food & beverages of EUR 900.00. If the limit is not achieved, we will charge the difference as a separate room rental.
- 51–120 people – separate room in the hotel, approx. 172 m² → included in the conference flat rate with a minimum consumption of food & beverages of EUR 1,800.00. If the limit is not achieved, we will charge the difference as a separate room rental.
- Room rental excluding food & beverages:
 - 44 m² → EUR 230.00 half day / EUR 460.00 full day
 - 86 m² → EUR 450.00 half day / EUR 900.00 full day
 - 172 m² → EUR 900.00 half day / EUR 1.800,00 full day
- half day = use of the conference room for 4 hours (until 12:00 noon the latest & from 1:00 p.m. the earliest)
- If the room is used between 10:00 a.m. and 4:00 p.m. for half a day, we will charge the room rental for a full day, as it is not possible to rent the room out before or after the event.

Seating arrangements

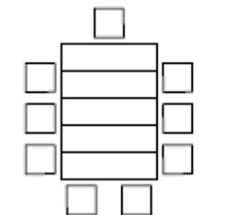
U-shaped



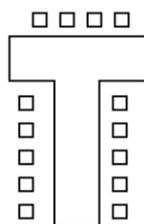
Rows of chairs / Theatre



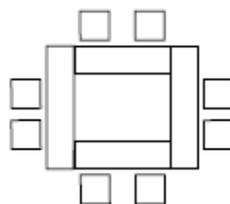
Block



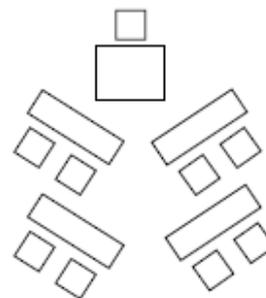
T-shaped



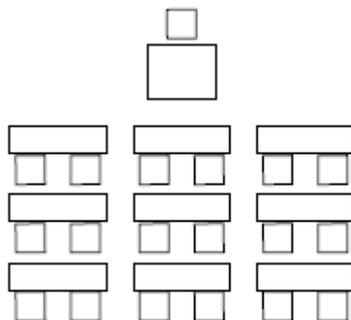
Open block



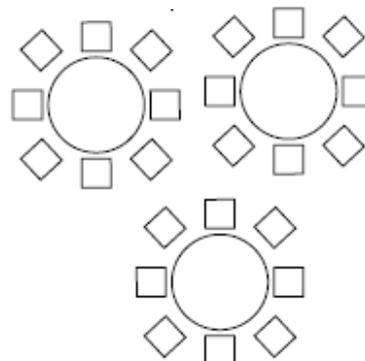
Fishbone



Parliament



Gala



Standard conference technology

We provide the standard conference technology for free a part of your booked conference flat rate. The standard conference equipment includes: projector, presenter's case, pinboard, flipchart (incl. 10 sheets of paper), projection screen

Additional bookable conference technology for the perfect conference day

▫ laser pointer	EUR 5.00
▫ flipchart (incl. 10 sheets of paper)	EUR 11.00
▫ additional flipchart paper (10 sheets)	EUR 6.00
▫ presenter's case	EUR 20.00
▫ lectern	EUR 10.00
▫ DVD player	EUR 20.00
▫ slide projector	EUR 15.00
▫ digital camera	EUR 25.00
▫ music and microphone system (Bose)	EUR 125.00
▫ music system (small Hi-Fi tower)	EUR 50.00
▫ Metaplan board	EUR 6.00
▫ overhead projector	EUR 25.00
▫ colour TV (50'')	EUR 35.00
▫ colour TV (70'')	EUR 45.00
▫ video recorder	EUR 20.00
▫ colour TV (50 inch) & video recorder	EUR 50.00
▫ fax machine	EUR 20.00
▫ video camera	EUR 35.00
▫ projector	from EUR 50.00

We are happy to provide you with further conference technology (upon request, depending on availability) or to rent it externally for you.

A broad choice of exciting activities for incentives and individual programmes is available in Merseburg and surroundings.

Some examples:

Active

- “Huckleberry Finn” raft-building on the river Saale (fun & teambuilding guaranteed)
- dragon boat races on Lake Osendorf
- tank rides, motocross and more in Landsberg
- climbing forest in Naumburg, Lützen or Günthersdorf
- Lake Markkleeberg canoe park
- road-safety training on the ADAC (German motorist association) premises
- Merseburg city rally
- Trabant safari
- Leipzig Porsche race tracks
- Weißenfels all-weather toboggan
- sightseeing flight over Merseburg and surroundings (start: Merseburg airfield))
- quad bike tour across “Leipziger Neuseenland” lake district

Merseburg

- guided tour of Merseburg’s beautiful cathedral, chapter house and castle (incl. organ concert)
- optional meal in the cathedral’s cloister (menu, themed or barbecue buffet)
- visit of the Kunsthaus museum and its underground passages (up to 8 m below Merseburg); including a tasting of Merseburg beer
- visit of the Willi Sitte Gallery in Merseburg
- guided tour of the Aviation and Technology Museum in Merseburg; optional barbecue between the aircraft and helicopter exhibits
- German Chemistry Museum Merseburg (the only chemistry museum in Germany)
- boat tours on the river Saale; optional as a soiree with Dixieland music (starting point: Merseburg); boat dock only 2 walking minutes from the hotel
- Merseburg planetarium

Leipzig

- visit of the Gewandhaus concert hall, the Monument of the Battle of the Nations, the Bach Museum, the Varieté crystal palace, St. Thomas and St. Nicholas Church; including a meal in the world-famous restaurant “Auerbachs Keller”
- Leipzig Zoo visit
- adventurous trip to the breathtaking “Belantis” theme park, only a few driving minutes away
- guided tour of Leipzig Airport / also bookable as a night tour
- Bayrischer Bahnhof (Leipzig Bavarian station; Germany’s oldest preserved railway station)

Halle

- visit of Halloren Chocolate Factory in Halle
- visit of Halle observatory
- boat trip on the river Saale (starting point: Halle), followed by a visit of Giebichenstein Castle
- guided tour through Halle’s old town centre, visit of Moritzburg Castle, Francke Foundations, Halle Zoo (one of Europe’s oldest zoos), Red Tower (home to the second-largest carillon in the world), Halle State Museum of Prehistory

Further surroundings

- guided tour of the Rotkäppchen champagne factory in Freyburg, including a wine and champagne tasting
- visit of Naumburg Cathedral and Naumburg wine and champagne factory / medieval dinner at Rudelsburg Castle
- historical spa resort and Goethe Theatre in Bad Lauchstädt
- “Käthe Kruse” doll museum in Kösen, Pforta monastery, Abbot’s Chapel, graduation house, spa gardens and optional medieval dinner at Rudelsburg Castle
- guided tour of Bad Dürrenberg, including a visit of the Borlach Museum and Europe’s longest continuous graduation works

We are happy to assist you with the planning and organisation of your individual social programme.

Please mind the following when placing your order:

- The above-mentioned recommendations are solely suggestions. We are happy to create an individual offer for you.
- All dishes are freshly prepared by our kitchen team, based on the number of people specified in the order. The calculation of the meals is therefore dependent on the contractually agreed number of guests.
- The replacement of individual dishes or changes in the menu sequence may require recalculation and therefore influence the final price.
- The quoted prices are valid for buffets for a minimum number of 20 people and for menus for a minimum number of 10 persons, in connection with an event on our premises.
- According to the LMHV hygienic regulations, meals may only be kept in a separate room for a maximum of 2 hours. Any dispensing of food after this time period (e.g. for takeaway) is prohibited.

Of course, we remain at your disposal for any further questions or wishes.

Buffet “Belle Époque”

Starters

Variation of fresh leaf salads
with lemon-basil dressing and tomato dressing
Smoked salmon with a dill-mustard dressing
Greek sheep cheese marinated with herbs
Carrot and cucumber salad with dill cream
sauce
Antipasti mix

Soup

Beef broth
with vegetable julienne and sliced pancakes

Main courses

Pork fillet medallions with herbal cream sauce
or
Lamb ragout with coriander and coconut milk

Char fillet in a mild lemon sauce
with potato gratin, basil-tomato risotto and
seasonal market vegetables

Cheese

Rich cheese selection with
fig mustard

Desserts

Pineapple ragout on coconut mousse
Fresh fruit salad
Marbled mousse au chocolat

EUR 29.50 per person

Buffet “Mediterranean”

Starters

Crisp salad mix with orange-ginger dressing and
sesame-lemongrass dressing

Vitello Tonnato

Mini chicken roulade

Gravlax

Penne salad “Italia” with fresh tomatoes
and Emmental cheese in a fresh vinaigrette with basil

Bean salad in a tangy herb vinaigrette

Spicy chicken salad “Tuscany”

Green and black olives

Mushrooms and cherry tomatoes filled with
cheese

Selection of baguettes with herb and orange butter or apple & greaves lard

Soup

Zucchini cream soup
with croûtons

Main courses

Fried plaice fillet

Turkey scallopine in a fruity tomato-basil sauce
with gnocchi, chateau potatoes, green asparagus and fine
princess beans

Tortelloni with ricotta and spinach

Pasta sauce “Tuscany” from fruity tomatoes

Desserts

Mascarpone cream and apricot ragout

Mango mousse and vanilla sauce

Fruit salad

Homemade Tiramisu

EUR 34.50 per person

Buffet „Barbecue“

Starters

- Potato salad with fresh chives and seasoning
- Coleslaw in a savoury horseradish & sour cream dressing
- Coleslaw, well-seasoned with fresh green peppers
- Summer salad, fruity and fresh with chives, ham, pineapple, corn, leek and egg in a sour-cream dressing

Main courses fresh from the grill

- Lamb loin
- Ribeye steak from young bull meat
- Chicken thigh burger
- Salmon trout
- Halloumi cheese

Sides and sauces

- Baked potato
- „Paella Deluxe“ - rice pan with prawns, chicken breast and noble fish
- Fresh zucchini and tomato mix with princess beans
- Classic herb butter and sour cream
- Fruity tomato compote with black olives and thyme
- Fiery hot & sweet salsa made of tomato, beetroot, lemon and chili

Desserts

- Pineapple slices
- Wild berries with yoghurt
- Chocolate muffin

EUR 37.50 per person

Buffet „Classic French”

Starters

Variation of fresh seasonal leaf salads with French and Balsamic dressing
Fruity chicken salad “Hawaii” in cocktail sauce
Potato salad in natural yoghurt dressing with fresh chives
Cucumber salad in dill cream
with a savoury sour-cream dressing
Bean salad with fresh onions in a flavourful herb vinaigrette
Cream cheese terrine with crayfish and a touch of horseradish
Rich cheese platter
Marinated sundried tomatoes
Variation of green and black olives

Soup

Champagne & truffle soup

Main courses

Fine veal ragout in a lemon & cream sauce
Tender roast beef in a Pommery champagne
& mustard sauce
Coq au vin rouge: Chicken in red-wine sauce with bacon cubes, pearl
onions and mushroom caps
Seared white halibut

Sides: potato gratin, boiled potatoes, vegetable rice, zucchini &
tomato mix, princess beans and Vichy carrots

Desserts

Marbled mousse au chocolat
Raspberry mousse
with chocolate grit
Peach-lavender soufflé
Vanilla sauce

EUR 55.50 per person

Menu “Mediterranean “

Zucchini cream soup
with herb croûtons

Lukewarm salmon
fillet on leaf spinach

Pork fillet in a tomato crust on
pesto risoni with mozzarella sauce

Orange Tiramisu

EUR 28.00 per person for a 3-course menu with
soup

EUR 30.50 per person for a 3-course menu with
starter

EUR 36.00 per person for a 4-course menu

Menu “Provencal”

White tomato soup

Marinated scallop with
chive sauce

Seared ox cheeks with port
wine & shallot jus, glazed
green asparagus and vegetable
polenta
Crème brûlée

EUR 32.50 per person for a 3-course menu with soup

EUR 36.00 per person for a 3-course menu with starter

EUR 40.00 per person for a 4-course menu

RADISSON BLU HOTEL

Oberaltenburg 4, 06217 Merseburg, Germany
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reservations.merseburg@radissonblu.com
radissonblu.com/hotel-hallemerseburg

Menu “Francaise”

Champagne & truffle soup

Gratinated Picandou on grape ragout

Seared halibut fillet with coated with
parmesan and egg, with vanilla carrots, mango
chutney and rocket risotto

Crêpe with Grand Marnier
and mixed berries

EUR 34.00 per person for a 3-course menu with
soup

EUR 37.00 per person for a 3-course menu with
starter

EUR 41.00 per person for a 4-course menu

Menu “Vegetarian”

Tomato-mozzarella tower
with red and green pesto -

Carrot & ginger soup

Pine-nut gnocchi with
mushroom cream

Lukewarm chocolate
soufflé with berry ragout

EUR 29.00 per person for a 3-course menu

EUR 33.00 per person for a 4-course menu

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Your inquiry

Company: _____

Street: _____

ZIP code/ city: _____

Contact person: _____

Telephone/ fax: _____

Email: _____

Event type: _____

Event date: _____

Duration: from _____ to _____

Number of participants: _____

Seating arrangement: Block U-shaped Parliament Banquet Theatre

Conference technology: screen flipchart projector presenter's case

Additional technology: _____

Conference flat rate: _____

Number of rooms (SGL/DBL): _____

Arrival by: car plane train shuttle bus / taxi

Other: _____

Your competent contacts

Manuela Heilmann

Banquet Sales Manager

☎ +49 3461 452 - 600

🕒 +49 3461 452 - 765

💻 manuela.heilmann@radissonblu.com

Doreen Blume

Banquet Manager

☎ +49 3461 452 - 601

🕒 +49 3461 452 - 765

💻 doreen.blume@radissonblu.com

We are happy to create an individual offer for you and look forward to your inquiry.

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