



SHERATON

Hannover Pelikan Hotel



Sheraton Hannover Pelikan Hotel

We are very pleased, to be able to provide you with something completely unique. The former Pelikan fountain pen factory, which was built in 1906, was restored and modernized with the utmost effort and attention to detail.

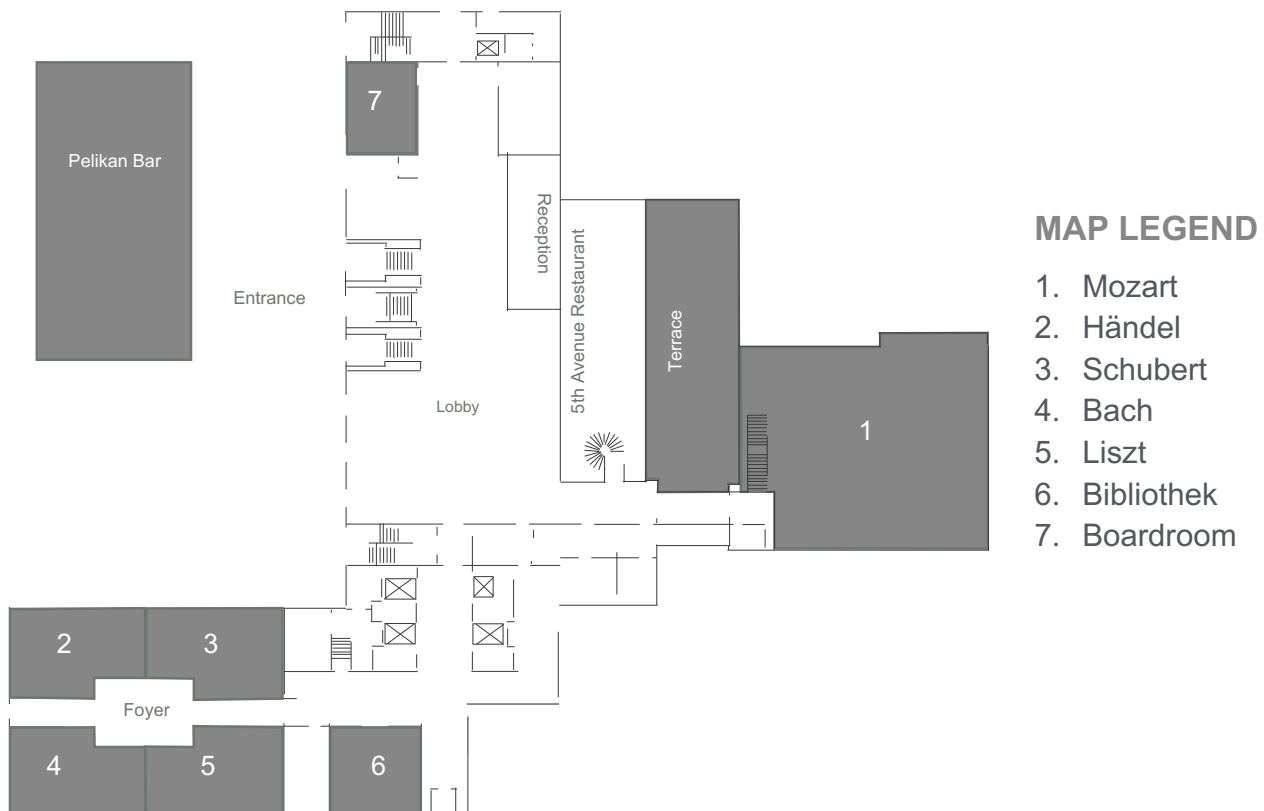
Today, the Sheraton Hannover Pelikan Hotel awaits you with the highest technical standards and a unique nostalgic flair. Let the house speak for itself and go on a discovery trip with us.



Meetings and events

The historic brick walls of the former Pelican fountain pen factory now house the Sheraton Hanover with its versatile event area for conferences, seminars and private celebrations with up to 250 guests. In total, our conference hotel in Hanover has 6 flexible function rooms and an impressive ballroom with large window facades - all equipped with the latest technology, air conditioning and daylight.

Your wedding location in Hanover: The perfect setting not only for meetings, but also for private celebrations and unforgettable weddings, the function space with high ceilings provides a comfortable loft ambience. Competent, flexible and creative - with our professional team, your event is in the best of hands. They provide consulting and service-oriented support from personal planning to successful implementation and aftercare.



room	Seating forms								
	block	U-Shape	Parliamentary	Theatre style	Banquet	size (m2)	length	width	height
Mozart	70	60	140	250	150	256	16	16	5
Händel	20	22	24	35	30	56	9	6,3	3,4
Schubert	20	22	24	35	30	56	9	6,3	3,4
Liszt/Bach	54	50	60	100	60	112	18	6,3	3,4
Liszt	20	22	24	35	30	56	9	6,3	3,4
Bach	20	22	24	35	30	56	9	6,3	3,4
Bibliothek	10	-	-	-	-	45	9	5	3,3
Boardroom	6	-	-	-	-	32	8	4	2,9



The Sheraton Hannover Pelikan Hotel – briefly

WELLBEING

Our hotel with 133 rooms and 14 suites, in a clear design, with large windows and an individual interior is the first choice in Hanover. Furnished with modern comforts and sumptuous Sheraton Sleeping Experience® beds, we will be your home away from home - whether you are travelling to Hanover for business or leisure!



ENJOY

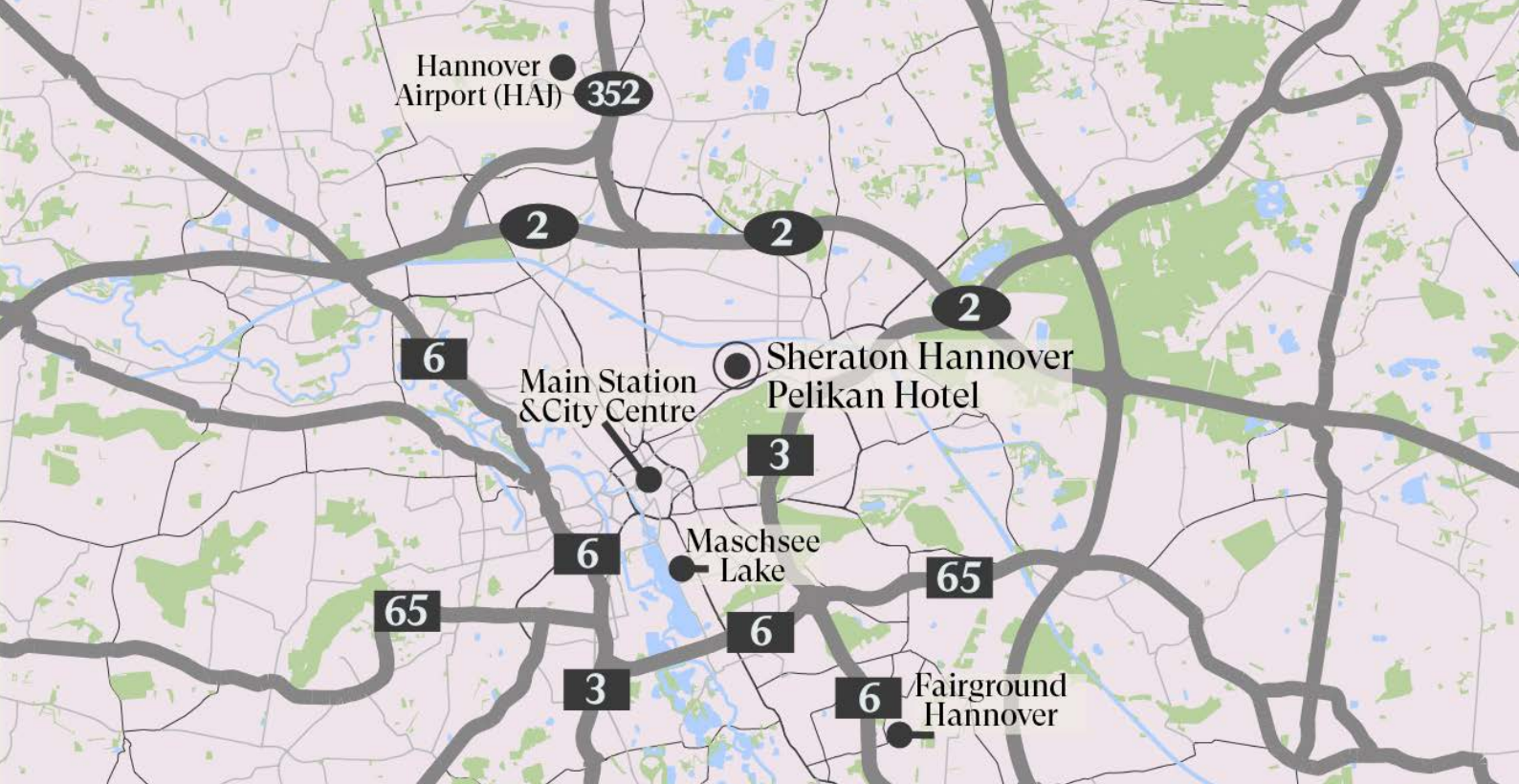
Light-flooded and high ceilings - the flavors of the world at a very high level and current food trends, the 5th Avenue Restaurant with its unique loft feeling, the meeting point for international drinks and live music is the Pelikan Bar!



EXPERIENCE

A truly exceptional atmosphere: The Sheraton Hannover Pelikan Hotel combines modern design with nostalgic charm. In the adjoining fitness center „Physical Park“ sport enthusiasts can exhaust themselves on 3,000 square meters and in various courses. Our tip: A moment of rest on the roof terrace overlooking the Pelikan district!





How to find us:

BY CAR

Coming from A37, leave the motorway at the Hanover-Buchholz exit. In Weidetorkreisel (Roundabout), take the first exit towards Bothfeld / Langenhagen. At the third set of traffic lights, turn left onto Podbielskistraße (direction Zentrum). After about 2 km you will find the hotel on the right.

BY METRO

Take one of the following subway lines from Hanover main station: line 3 towards Altwarmbüchen, line 7 towards Misburg or line 13 towards Fasanenkrug. Leave the subway at Pelikanstraße.

Our team - your contacts

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Experience

COCKTAIL COURSE

MIX IT - SHAKE IT!

With our Pelikan Bar cocktail course- you, your colleagues and business partners become specialists.



BARBECUE

The flavour of BBQ is in the air: Juicy, tasty steak, fish or cheese, fresh salad, homemade dips and sauces- we barbecue regardless of the weather. Enjoy your meal!



TEAM POWER

„Hands to the pans!“:

How about a cooking course as team event?

We will be happy to send you an individual offer.



LISTEN, SEE, TAKE PART

Enjoy the unique atmosphere by taking part in a guided tour of Pelikan.

„Around the Pelikan Ink Tower“





DAILY DELEGATE RATE

Pelikan Classic

Conference room for up to four hours

€ 80,00 per person / day
from 10 attendees

COFFEE BREAK

In the morning or in the afternoon with coffee, tea, flavored water, savoury or sweet snacks and seasonal fruits

Pelikan Business

Conference room for day use

€ 95,00 per person / day
from 10 attendees

COFFEE BREAK

In the morning and in the afternoon with coffee, tea, flavored water, savoury or sweet snack and seasonal fruits

DRINKS

Applejuice, Soft drinks, mineral water and coffee
unlimited in the main conference room

COFFEE BREAK

In the morning or in the afternoon with coffee, tea, flavored water, sweet, healthy and savory snack and seasonal fruits

LUNCH

Seasonal 3-course-menu or Lunch as buffet at
chef's choice
Unlimited mineral water during lunch

TECHNIC

1 LCD Projector, 1 Pinboard, 1 Flipchart,
Paper and pens
Internet inclusive
(max. 2mbit per participant)

Expand your conference package with a welcome coffee
€ 7,50 per person / day



MEETING EQUIPMENT

CONFERENCE TECHNOLOGY

Flipchart/ pinboard	38,00 EUR
presenter's case	65,00 EUR
Laser pointer	35,00 EUR

VIDEO TECHNOLOGY

Projector Mozart (Laser LCD, 8.000 Lumen)	890,00 EUR
Projector group rooms	275,00 EUR
Flatscreen TV floor stand	325,00 EUR

COMMUNICATION

Sound system (2 speaker, mixing console & intensifier)	250,00 EUR
Sound system (4 speaker, mixing console & intensifier)	300,00 EUR
Microphone (Clip- or hand microphone)	115,00 EUR
Headset	135,00 EUR

STAGE TECHNOLOGY

Speakers desk	120,00 EUR
Stage per element (1mx2m)	65,00 EUR

HIGH SPEED INTERNET ACCESS

Business Internet	19,00 EUR
per person (outside delegate rate)	

We are pleased to offer you further event technology in cooperation with our partner KFP Fivestar Conference Technik GmbH. Please just reach out to us and we're more than happy to create an individual offer for you.



Create your menu!

SOUP

Cattle-power broth with stone mushroom cam
Truffled celery cream soup with roasted prawns
Spinach cream soup with milk foam
Tomato consomme with goat cheese raviolini

STARTERS

Green salad with roasted prawns
Variation of salmon with cucumber spaghetti,
salmon tatar and marinated salmon
Beef carpaccio with rocket salad, sesame and
truffled mayonnaise
Marinated vegetables with goat cheese

DESSERT

Coffee Crème Brûlée (different varieties possible)
Chocolate cake with sorbet of passion
fruit and macaroon
Flamed red fruit jelly with cream
and tonka bean ice cream
Sorbet of wild berries, Pelican Cheese Cake

MAIN COURSES

Filet of pork rolled in ham with
dijon-mustard-sauce, leek and potato-
tarragon-puree
Grilled beef steak with barolojus,
antipasti vegetables and rosemary potatoes
Braised roast beef with mushrooms and
roasted potatoes
Saddle of veal with thymejus, braised peppers
and mashed potatoes
Roasted duck breast with black currant sauce,
polenta and glazed vegetables
Gnocchi with truffles, spinach and
cherry tomatoes
Ravioli with tomato and provolone
Corn poulard filled with dried tomatoes,
basil, linguini and baby spinach

49,00 EUR per person as a 3-course-menu
57,00 EUR per person as a 4-course-menu

Upon request, we will be happy to create an individual menu for you



Create your buffet!

APPETIZER

(choose 4 dishes)

Salad bar

(provided at each buffet)

Tomato bread salad with parmesan and balsamico

Anti Pasti

Vitello Tonnato

Boiled veal with balsamico cream

Tomato with bambini mozzarella

Rosy Roastbeef with sauce tartar and vinegar vegetables

Noble fish praline with garnished shells

Raw milk cheese with fruit mustard

Melon with air-dried ham

Marinated feta cheese with olives und pepper

Bruscetta Rustico

DESSERT

(choose 3 dishes)

Mousse au Chocolate (white and dark)

Exotic fruit salad with mint sugar

Warm apple strudel with custard

Wild berries with custard

Panna Cotta (different types selectable)

Tiramisu classic

Crème Brûlée (different types selectable)

MAIN DISHES

(choose 3 dishes)

Steaks from regional beef with roasted mushrooms

Braised beef with pepper

Chicken medallions on creamy tomato-leeks

Sliced turkey in pepper sauce

Pork filets with seasonal, roasted vegetables

Stewed neck of pork with tepid mediterranean vegetables

Catfish fillet with chili fennel

Cod fillet with a seafood sauce

SIDE DISHES

(choose 3 dishes)

Buttered rice

Seasonal vegetables from the farmer's market

Roasted seasonal vegetables

Sea salt potatoes or potatoe gratin

Pasta with tomato sauce, rocket and parmesan

Pasta with parmesan cream, cherry tomatoes and spring onions

Lasagna, vegetarian or with minced meat

49,00 EUR per person (from 20 persons)

Upon request, we will be happy to create an individual menu for you



SNACKS

FRESHLY BAKED PANINIS

WITH:

Brie, walnut and grapes

Ham, parmesan and cherry tomatoes

Chicken with fruity salad and pepper

Parma ham, dried tomatoes and mozzarella

each 7,50 EUR

SMALL SNACKS:

Hannoveraner Bratcurry (Sausage) with
curry sauce

Quiche and mini pizza with individual toppings

Mini Burger

Grilled Cheese Sandwich

Half- rolls with toppings

New York Cheese Cake

Chocolate cake with Bowmore Whisky

each 4,00 EUR

BAGUETTE TOPPED WITH:

Salmon and horseradish

Roastbeef and remoulade

Bruschetta and parmesan

Brie and strawberries

each 6,00 EUR

FINGERFOOD

Melon with air dried ham

Carpaccio from free range Ox with baby leaf

Shrimp cocktail

Mini meat patties on potatoe salad

Beetroot with goats' cheese

Cheese spits with fig mustard and grape salad

Cherry tomatoe salad and bambini mozzarella

Smoked salmon tatar with avocado

Fruit salad in a glass

Chocolate cake

Crème Brûlée

5 pieces - 18,00 €

9 pieces - 31,00 €

Upon request, we will be happy to create an individual Fingerfood offer for you



SNACKBUFFET

CHINATOWN

Spring rolls with different dips
Smoked breast of guinea fowl and salad with bamboo
Glass noodles with chili, ginger and teriyaki sauce
Sliced organic chicken with lime leaves, lemongrass and buttered rice
Marinated catfish with sea food and leek-lemon-sauce
Banana mousse with honey
Fruit salad with mint sugar

LOWER EAST SIDE

Roast beef with tatar sauce
Nizza Salad
Grilled Caesar Wraps
Shrimp cocktail with dill
Fried barbecue shoulder of pork with stewed red onions
Médaille of chicken with mushrooms in wild chive sauce
Roasted cod with braised vegetables and mashed potatoes with herbs
Crème Brûlée
Apple Danish

LITTLE ITALY

Tomato-Bread-Salad with rocket and parmesan
Vitello Tonato with lime filet and caper
Bruscetta with Anti Pasti cream
Italian ham with marinated melon
Saltimbocca of veal with tomato- olive-sauce, mashed potatoes with pesto
Filet of gilthead sea bream with braised fennel, vegetables and peperoncino
Potato gnocchi with tomatoes and mozzarella
Tiramisu
Torta al cioccolato

GOOD OLD GERMANY

Beetroot with goats cheese
Choice of smoked fish with honey mustard sauce
Bauernsülze mit Remoulade
Lentil salad with baked chicken breast
Beef stew with butter pasta
Pork spit roast in a dark beer sauce with green beans
German pasta with a vegetable filling
Plum ragout with vanilla sauce
Warm apple strudel

each 37,00 EUR per person (from 15 persons)



WINE

WHITE WINE

Weingut Bauer, Chardonnay Nussdorf Germany, Pfalz	46,00 EUR
Cipriano Pinot Grigio delle Venezie Italy, Veneto	42,00 EUR
Weingut Bauer, Grauburgunder Bundschuh Germany, Pfalz	40,00 EUR
Horgelus Colombard, Sauvignon Blanc France, Cotes de Gascogne	34,00 EUR
Weingut Molitor, Blauschiefer Riesling QbA Germany, Mosel	48,00 EUR

ROSÉ WINE

Weingut Leitz, Eins Zwei Dry Rosè QbA Germany, Rheingau	44,00 EUR
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RED WINE

Weingut Krämer, "Red Stuff" Cuvée Rot QbA Germany, Rheinhessen	46,00 EUR
a6mani, „LIFILI“ Primitivo Salento IGP Italy, Apulien	39,00 EUR
Montecillo, Crianza Rioja DOCa Spain, Riojan Alta	44,00 EUR
Le Cochonnet, Merlot I.G.P Pays d'Oc France, Languedoc	34,00 EUR
Bodega Amalaya, Amalaya tinto Argentina, Valle Calchaqui Salta	47,00 EUR

Subject of changes



DRINKS

APERITIF

Ruggeri Giall Oro	0,10 l	9,00 EUR
Prosecco	0,75 l	59,00 EUR
Lanson Black Label	0,10 l	15,00 EUR
Brut	0,75 l	95,00 EUR
Lanson Le Rosé	0,75 l	125,00 EUR
Veuve Clicquot	0,75 l	149,00 EUR
Aperol Sprizz	0,20 l	9,50 EUR
Lillet Wild Berry	0,20 l	9,50 EUR
Secco-Kir	0,20 l	7,50 EUR
Mango-Secco	0,20 l	7,50 EUR
Osborne Sherry Fino	4 cl	6,00 EUR

Aperitif-Package

« Classic »

Secco, Orange juice & Mineral water

per person / hour 8,50 EUR

Aperitif-Package

« Extra »

Secco, Orange juice & one drink at your choice

Aperol Sprizz

Lillet Wild Berry

Osborne Sherry Fino

Secco Kir

Mango-Secco

per person / hour 14,50 EUR

Subject of changes

DIGESTIF

Ramazzotti	4cl	6,50 EUR
Averna	4cl	6,50 EUR
Grappa	4cl	6,50 EUR
Malteser Aquavit	4cl	6,50 EUR
Jägermeister	4cl	6,50 EUR
Sambuca	4cl	6,50 EUR

Digestif-Package

« Classic »

1 Digestif at choice (a selection of two drinks)

per person / hour 4,50 EUR

BEVERAGE PACKAGE DINNER

Housewine, Beer, Soft drinks, Mineral water
and Hot drinks

per person / 2 hours 22,00 EUR

per person / each additional hour 10,00 EUR



DRINKS

SOFT DRINKS

Pepsi, Pepsi max, Mirinda, Seven up	0,20 l	3,50 EUR
Granini Apple, Orange, Multivitamin juice	0,20 l	3,50 EUR
Schweppes Tonic Water, Bitter Lemon, Ginger Ale	0,20 l	3,50 EUR
Bad Brambacher sparkling or still	0,25 l 0,75 l	3,50 EUR 8,30 EUR
Juice spritzer	0,20 l	3,50 EUR

COFFEE AND CO.

Coffee Crème	cup	3,50 EUR
Cappuccino	cup	4,00 EUR
Latte Macchiato	cup	4,50 EUR
Café au lait	cup	4,50 EUR
Espresso	cup	3,00 EUR
Double Espresso	cup	4,50 EUR
Hot chocolate	cup	3,50 EUR
Coffee	1,0 L	13,50 EUR
Tea	0,5 L	7,50 EUR

BEER

Fürstenberg Pils drafted	0,30 l	4,00 EUR
Fürstenberg Pils / bottle	0,33 l	4,00 EUR
Paulaner wheat beer	0,50 l	5,90 EUR
Alster	0,30 l	4,00 EUR

Subject of changes

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