

THINK TERMINAL

**Special location
for your event**

Gateway to new ideas

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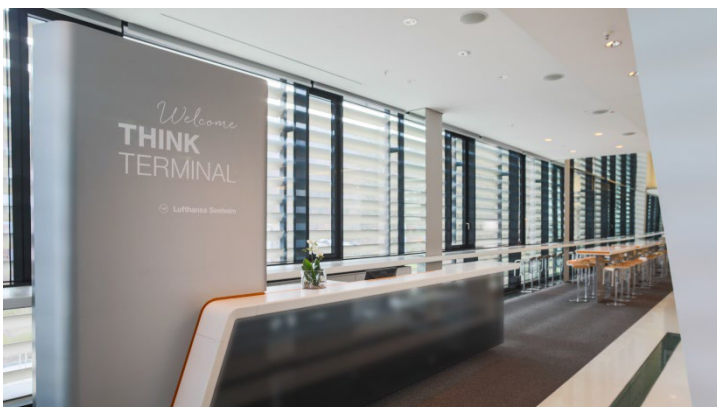
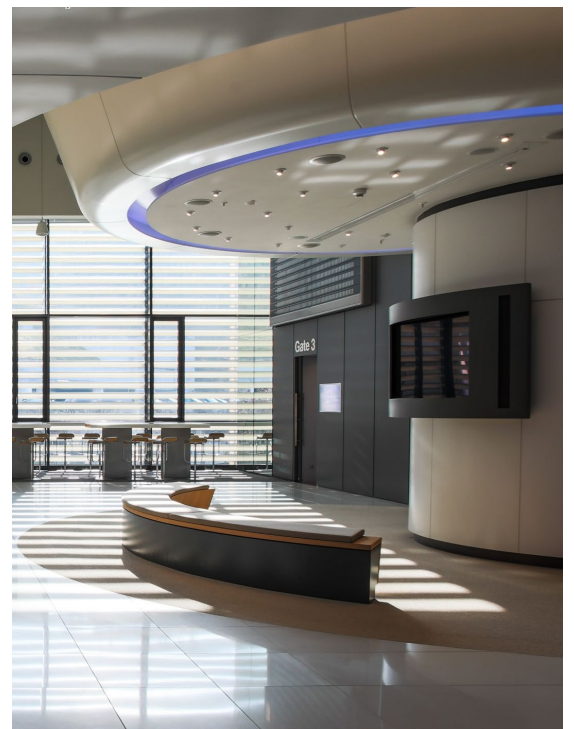
Think Terminal

Airport atmosphere in Seeheim

With the "Think Terminal", a new location for exceptional events has opened in the conference hotel Lufthansa Seeheim. This room combines the typical elements of the airport with the surrounding countryside and the modern hotel complex. Including, for instance, the airport display board, its own hospitality desk, an impressive tower and several gates, as functionally usable breakout rooms.

This new conference world offers 465 m² for meetings, open-space workshops, conferences and day and evening events for up to 100 people in a new and unique setting.

Check in to our Think Terminal and leave after your event with a suitcase full of ideas for your journey.



The Location – for a total of 100 people

Create the space you need

The hall

The focal point of all the facilities is the large hall with a central screen and scene surface. Whether with beanbags, standing or on classic seating arrangements, everything takes place in this area.

377 m² area



Gate 2 – Dolce Vita

Curtains up for the Arena di Verona with a hint of the dolce vita. From the hall, immerse yourself in a cosy room with a large table that is ideal for a coffee break.

37 m² breakout room



Gate 3 – Focus on creativity

The best conditions for transferring the ideas in your head to the writable walls. All the necessary equipment for the workshop is available in true-to-style on-board trolleys: a room for lateral and revolutionary thinkers.

64 m² breakout room



Location hire per day from € 2,500.00

The Think Terminal can only be booked in its entirety and including all the gates. All prices include the current VAT.



Coffee break packages

Coffee break

Depending on the size of the group, the conference flat rates "Elements classic" or "Elements premium" offer the perfect refreshments for all conference participants in our Think Terminal. Lunch and dinner are taken in our restaurant seeheim's eat & meet. The coffee breaks are served on the event site.

Would you like to extend your coffee breaks? With the following combinations, nothing will stand in the way of your culinary creativity.

You can combine our current rates, extend them or put together your own individual concept.

Coffee break "Terminal"

Along with the conference flat rates "Elements classic" and "Elements premium", we recommend our coffee break Terminal. This acts as a permanent break for an all-day self-service and includes the following add-ons:

Take-off in the morning:

Breakfast salad with oats, tropical fruits with almonds and mint
Variation of mini smørrebrød
Fresh brioche with regional plum spread and cream cheese

Before landing in the afternoon:

Forest berry crumble
Exclusive chocolate pieces
Cold-brew coffee cake on a hazelnut sponge base

Surcharge per person on booked rate € 29.50



Our
tip!

Our culinary catalogue also contains other coffee break options, packages and snacks to combine.

Keep calm and have a bite

Lunch time

Choose your favorite

Fuel up before take off

Tight conference programme and only limited time to get to our restaurant? Our "Quick Lunch" will be brought to you on the event site. Choose your favourite from three different concepts – options 1 and 2 already include a starter and a dessert.

Option 1: Soup & sandwich – 2 further elements of choice

- A fresh salad served in a glass
- Tasty tomato soup with three cheeses Tramezzini fresh from the sandwich grill
- Creamy potato soup with bread and ham, garnished with radishes
- Hearty goulash soup with sour cream Lángos (fried bread)
- Coconut curry soup with flatbread and sweet potato quinoa spread
- Our chef's choice of an irresistible dessert

Price per person € 41.00 excluding drinks

Option 2: Noodles, pasta and co. – 1 further element of choice

- A fresh salad served in a glass
- My favourite soup: Fresh Asian ingredients and various noodle varieties combined in an aromatic broth
- Pasta, pasta: Trio of pasta heated in a herb broth and served with various sauces and toppings
- Risotto bowl: Classic vegetable risotto with colourful accompaniments
- Our chef's choice of an irresistible dessert

Price per person € 41.00 excluding drinks

Option 3: From the on-board trolley – already contains everything you want

- Our chef's choice of a small, light 3-course meal on a deli board, based on Business Class

Price per person € 41.00 excluding drinks

Let us inspire you

Dinner concepts

Ready for dinner

For the separate evening event, you can choose your favourite from four different dinner options. These already contain an arranged starter and the chef's choice of dessert.

- | | |
|--|---------------------------------|
| <p><input type="checkbox"/> Buns, Meat & Beer</p> <p>Airy steamed buns with soy-lacquered chicken and kimchi
Pulled pork in a bagel with avocado
Mini BLT burger with softly melting Cheddar cheese
Plus bottled "flight beer"</p> | <p>Price per person € 56.00</p> |
| <p><input type="checkbox"/> All on a stick</p> <p>Variety of grilled skewers of asparagus, vegetables, tuna, salmon, beef and chicken
Buddha bowl with avocado, smoked tomato and wasabi mayonnaise
Selection of dips and marinades</p> | <p>Price per person € 62.00</p> |
| <p><input type="checkbox"/> American deli cuts</p> <p>Medium roast beef sliced for you, with classic Caesar's salad and roasted herb focaccia
Moist pork ribs in a smoky whisky marinade with Texan beans and sweetcorn
Vegetable and quinoa skewers, sliced water thin and served in a pide</p> | <p>Price per person € 66.00</p> |
| <p><input type="checkbox"/> To share is to care</p> <p>A family evening meal with your colleagues
Table with a selection of exclusive cheeses with butter and cream cheese, regional and international sausage and ham specialities
Boiled eggs in a green sauce, preserved olives, home-preserved vegetables and a selection of sourdough breads</p> | <p>Price per person € 52.50</p> |

Walk! Eat! Enjoy!

Taste the creativity

Walking Dinner in the Think Terminal

The Walking Dinner enables you and your guests to wind down at the end of the day in a relaxed and friendly atmosphere, and to embark on a journey around the world together. Enjoy this time-out and discover our culinary highlights.

In the foyer / Gemstones from the jeweller's display cabinet

Medium roast tuna with trout caviar and pea purée

Sliced marinated veal fillet in a mushroom coat, served on a salad of celery and apple

Panna cotta of roasted cauliflower in saffron jelly on aubergine caviar and spiced tomato gel

Marinated potato slice with Heidelberger ham and green herb cream

Sliced for you

Slow-cooked US roast beef with crunchy Caesar's salad and crispy straw potatoes

Blue Room / A day beside the sea

Sushi bowl with home-smoked salmon, marinated shrimps with wasabi mayonnaise and pickled ginger

Check In / Asian delights

Steam buns filled with pulled duck or in a vegetarian version with pulled oyster mushrooms in teriyaki marinade and kimchi

Gate 2 / The Italian way of life

Ham and salami specialities freshly sliced on the Berkel served with an extensive selection of antipasti, with rustic bread and good olive oil

Gate 3 / Candy Lounge

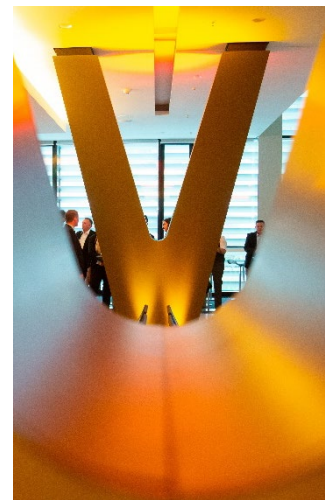
Deconstructed apple cake prepared before you

Poached Odenwald apple with vanilla cream, cinnamon streusel, rum-soaked raisins and almond gel

From the Buffet-@ von Schleck with coffee, white chocolate and forest berries

Mini cupcakes garnished with buttercream

Colourful fruit lollies with a variety of nuts



Available with a booking of the Think Terminal for between 50 and 100 persons.

Price per person € 105.00

Plus a minimum of 4 chefs