

UPPER20



konektra[®]



VENTERI
PREMIUM ROOM FRAGRANCE

KEEPERS & COOKS

EXPERIENCE

UPPER20 is a merger of three Nuremberg brands and thus forms the basic framework for creative use of space.

Exclusive room fragrances meet classic interior design to enjoy extraordinary taste experiences in this atmosphere.

Modern gallery style meets the charm of Nuremberg's old town. With its architecturally unique location, the UPPER20 in the heart of Nuremberg's old town offers many opportunities to present your brand in a high-quality manner and to surprise your guests.

ROOM FOR IDEAS

You are looking for...

... a pop-up store to sell your products

... a space to invite your customers

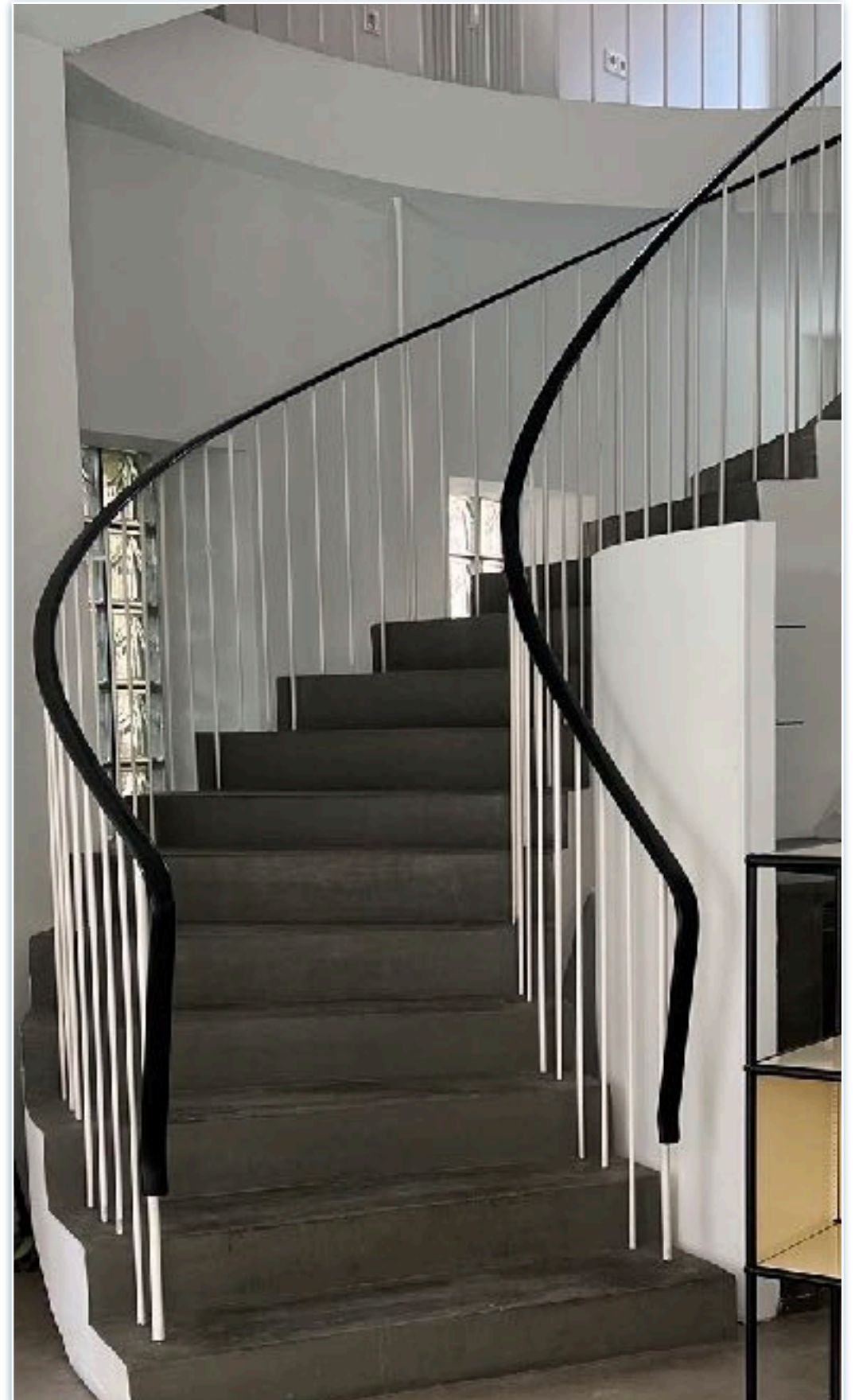
... a workshop space for your topics

... a gallery for your art

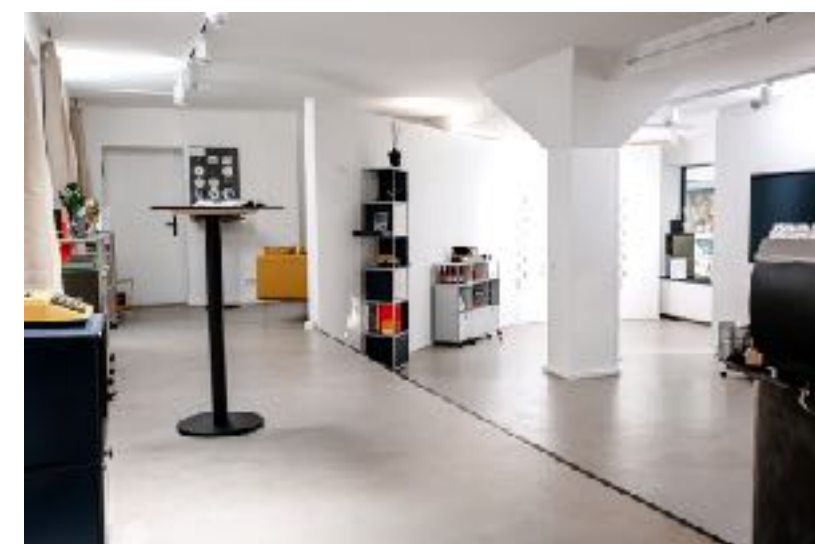
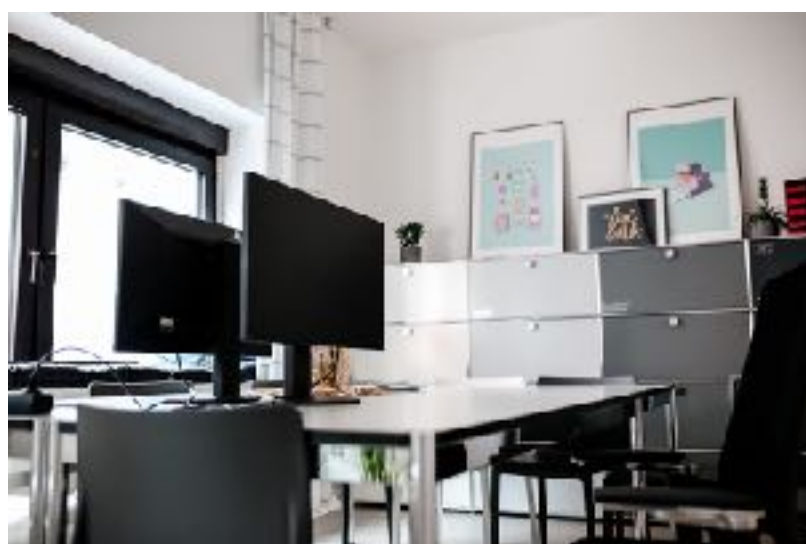
... a showroom for your brand

... an event location for your event

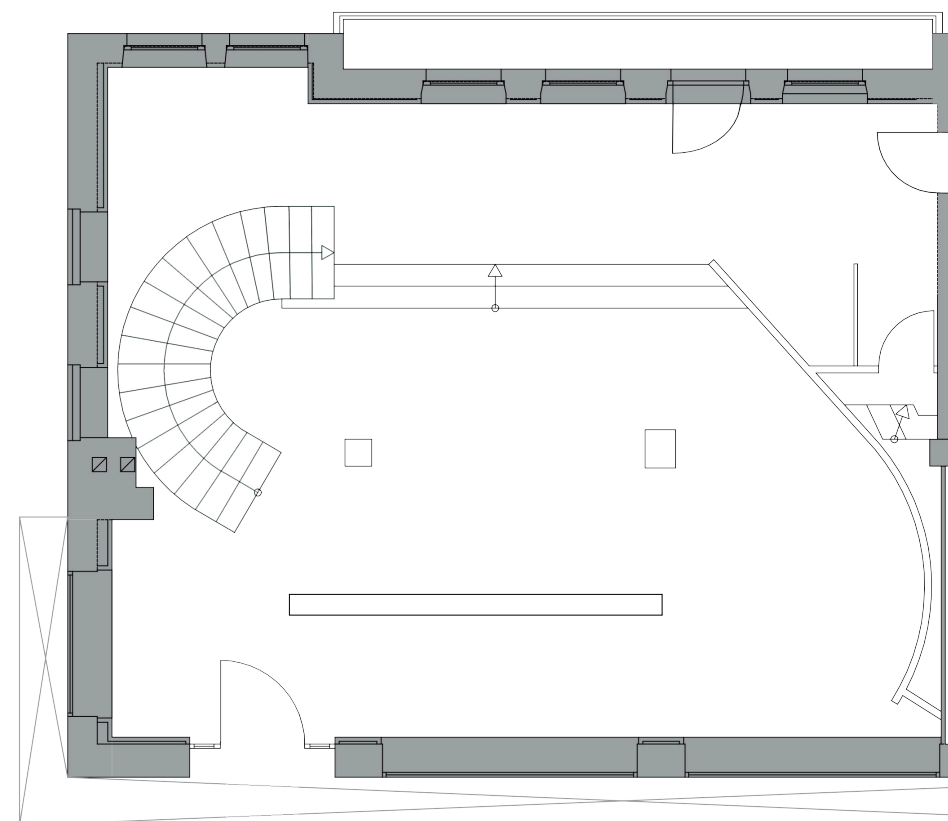
Surprise us with your idea!



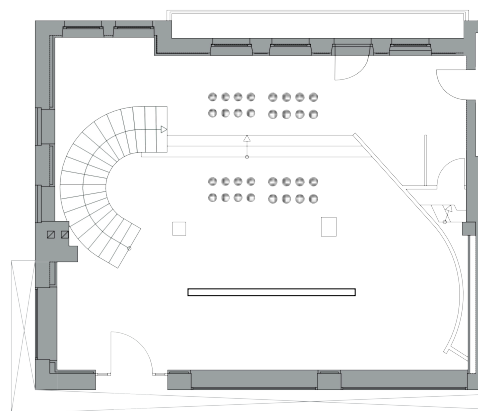
ROOM FOR IDEAS



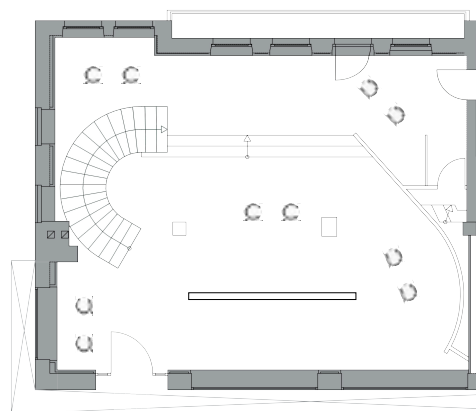
SCENARIOS



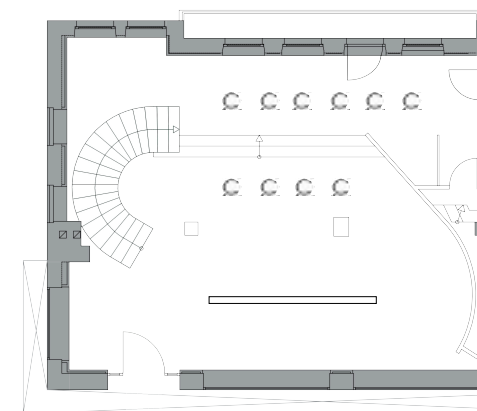
Ground Floor, UPPER20



Cinema, Presentation



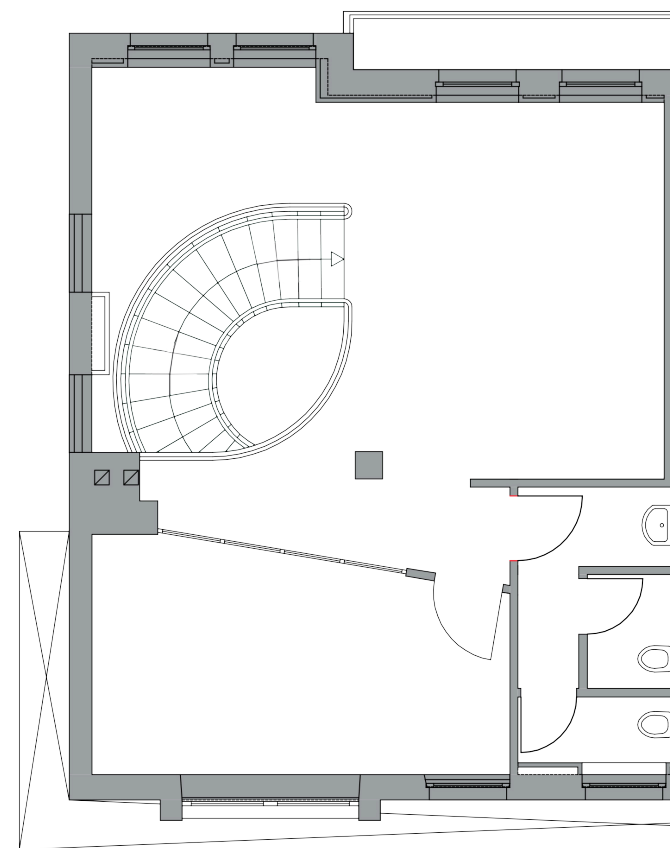
Showroom



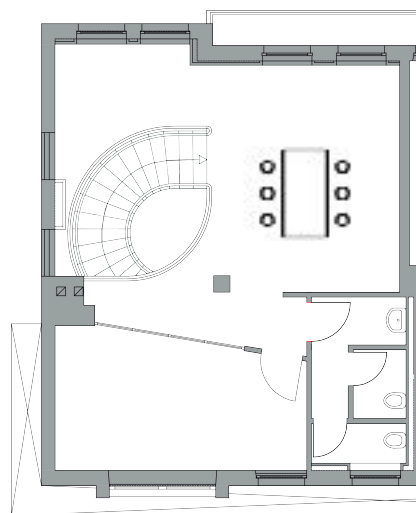
Standing Reception

ROOM FOR IDEAS

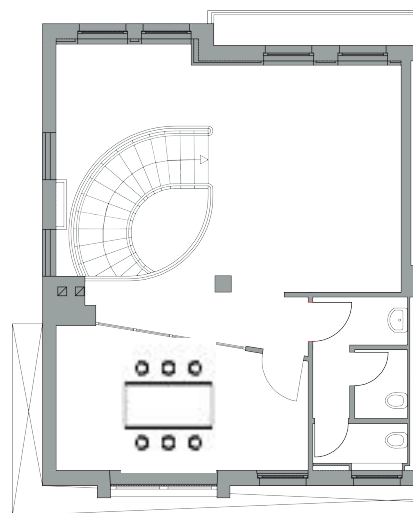
SCENARIOS



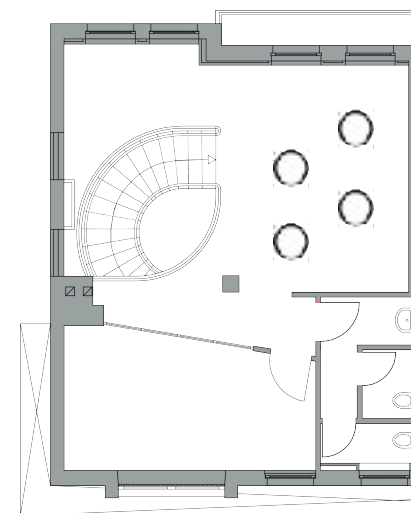
First Floor, UPPER20



Workshop, Dinner



Workshop



Standing Reception

RENTAL FEE

From 10 to 80 people, there are no limits to your ideas. For the exclusive use of your event, we only charge the desired room rental, a flat rate for food and drinks, and the required staff - the all-round carefree package with no hidden additional costs. Bookings possible for up to 80 people, from 10:00 a.m. to a maximum of midnight

HALFDAY (5 H.*)
600 EUR

ALL DAY (10 H.*)
900 EUR

*extendable, EUR 120 per additional hour, maximum EUR 1,380 per day

Use for several days against a package deal by arrangement

Service staff - billing per hour (€28/h)

Special technical requirements (e.g. projector) on request

All prices are exclusive of VAT.

Folgende Leistungen sind in der Raummiete inbegriffen:

Bestuhlung nach Wunsch, Nutzung des vorhandenen Mobiliars, Soundanlage, Endreinigung

ROOM FOR IDEAS

CATERING

CASUAL & EXPERIENCE

BREAKFAST

A perfect start into your
day

CASUAL
4,50 € PER PERSON

EXPERIENCE
10,50 € PER PERSON



CASUAL & EXPERIENCE

LUNCH

Streetfood style or a light
business lunch
It's your choice

CASUAL
21,00 € PER PERSON

EXPERIENCE
29,00 € PER PERSON



CASUAL & EXPERIENCE

COFFEBREAK

Snack without regrets

CASUAL
5,00 € PER PERSON

EXPERIENCE
8,00 € PER PERSON



All prices exclusive VAT

CATERING

CASUAL & EXPERIENCE

BREAKFAST

A perfect start into your day

CASUAL
CROISSANTS, BUTTERBREZEL,
BREZEL WITH CREAMCHEESE

EXPERIENCE
HOMEMADE K&C SANDWICHES,
HOMEMADE SMOOTHIES



CASUAL & EXPERIENCE

LUNCH

Streetfood style or a light business lunch
It's your choice

CASUAL
SIDE SALAD,
MAIN COURSE FROM THE BUFFET

EXPERIENCE
SIDE SALAD,
STREETFOOD
e.g.. BRISKET BURGER



CASUAL & EXPERIENCE

COFFEBREAK

Snack without regrets

CASUAL
BANANABREAD, MUFFIN,
BROWNIE

EXPERIENCE
NY CHEESECAKE,
BLUEBERRY TARTELETTES,
ALMOND CROISSANT



BEVERAGES

Casual & Experience

Beverages Halfday

Water, Lemonade, Coffee
Specialities
5 hour flat

17,00 € PER PERSON



Casual & Experience

Beverages Allday

Water, Lemonade, Coffee
Specialities
all day long

25,00 € PER PERSON



Casual & Experience

Beverages Add On

Beer, Wine, Sparkling
Wine-
To optimize your package

20,00 € PER PERSON



INDIVIDUAL PACKAGES

Experience

Streetfood

Authentic Streetfood,
interpreted in a modern
way

PRICE PER PERSON
UPON REQUEST



Experience

Exclusive Menue

3 to 4 courses,
served directly to the
guest

PRICE PER PERSON
UPON REQUEST



Experience

Fine Dining Live Cooking

Exclusive Foodcreations,
unexpectedly different

PRICE PER PERSON
UPON REQUEST



INDIVIDUAL PACKAGES

Experience

Streetfood

-EXTRACT FROM THE SNACKING PLAN-

BLOODY MARY BEEF WITH CELERY PUREE, BRAISED KOHLRABI, FRIED ONIONS

COCO BREAD, PULLED BEEF, ALOHA COLE SLAW, CHILI-BANANA SAUCE, FRESH CORIANDER

RAVIOLI WITH PECORINO-FIG, FRUITY TOMATO SAUCE, ROSEMARY FOAM, PARMESAN



Experience

Exclusive Menue

-EXTRACT FROM THE SNACKING PLAN-

BUTTERMILK | SORREL | FLEUR DE SEL

CHAR | BEETS | LEMON | BLOSSOM

PARSNIP | MADEIRA | SAGE | SORREL

BEEF | BLACKROOT | CARROT | CABBAGE | MALT

LEMON BALM | MILK | RHUBARB | DAISY



Experience

Fine Dining Live Cooking

-EXTRACT FROM THE SNACKING PLAN-

POACHED SALMON IN A FRESH HERBAL COAT WITH CELERY PUREE, PICKLED MOUSTARD CARROTS, GRAIN-ALMOND-BUTTER-MELT, CHERVIL HOLLANDAISE AND CHROME CRESS

BRISKET OF WAGYU WITH K&C RUB, IN ADDITION WITH PARSLEY ROOT PUREE, PICKLED PEARL ONION, NUT REMOULADE, BBQ SAUCE AND ROOT CHIPS



INDIVIDUAL PACKAGES

Experience

Fingerfood

Food Porn directly from
hand to mouth

PRICE PER PERSON
UPON REQUEST



Experience

Flying Buffet

Small & delicious
An exceptional menu
served on the fly

PRICE PER PERSON
UPON REQUEST



Experience

Buffet

From starters to dessert - a
holistic pleasure

PRICE PER PERSON
UPON REQUEST



INDIVIDUAL PACKAGES

Experience

Fingerfood

-EXTRACT FROM THE SNACKING PLAN-

BEEF | CUCUMBER | QUAIL | BEETROOT | ONION

DUCK | ORANGE | BEETROOT | BEECH MUSHROOM

TUNA | LEEK | CHILI | LIME

BEETROOT | AVOCADO | HASELNUT | LAMB'S LETTUCE

COCONUT | LIME | BLUEBERRY | ALMOND



Experience

Flying Buffet

-EXTRACT FROM THE SNACKING PLAN-

STARTER

GOAT CHEESE | RADICCHIO | POMEGRANATE | WALNUT

SALMON | RICOTTA | NUT

BEEF | CUCUMBER | QUAIL | BEETROOT | ONION

SOUP

POTATO | TRUFFLE | GARLIC

MAIN COURSE

CALF | BROCCOLI | CARROT | MOUSTARD

SHRIMP | RICE | GREEN ASPARGUS | MISO

PUMPKIN | CURRY | APRICOT | RICE | CORIANDER

DESSERT

WHITE CHOCOLATE | WALNUT | MASCARPONE | SOUR CHERRY



Experience

Buffet

-EXTRACT FROM THE SNACKING PLAN-

SPREAD

RED ONION | CRANBERRY CHUTNEY

SALAD

WINTERY SALAD „TEL AVIV“

SOUP

POTATO | TRUFFLE | BREAD

MAIN COURSE

RACK OF LAMB | POTATO | CAULIFLOWER

DESSERT

PUMPKIN | PFLUM | GRANOLA



ROOM FOR IDEAS

CONTACT

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