



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

BBQ package - all inclusive

from 100 persons
Summer 2024
BRIDGE Studios Berlin





AT A GLANCE

Event titel	Summer party	Timetable	
Event	Buffet	15:00 h	Delivery and setup by FLORIS catering
Date	Monday-Saturday in summer 2024	17:30 h	The FLORIS team is stand by
Time	18:00-22:00 h	18:00 h	Arrival of the guests
Number of people	100	19:00 h - 21:00 h	Buffet
Location	BRIDGE Studios Berlin Seestraße 131 13353 Berlin	22:00 h	Expected end of the event, followed by disassembly



HANDMADE
LOCAL
BEST QUALITY

BBQ FOOD





FOOD

Buffet BBQ I

Starters

Bell pepper and peach salad with roasted walnuts, parsley leaves and balsamic vinegar (vegan)
Grilled romaine lettuce with a melon and tomato salsa (vegan)
Roast potato salad with colourful vine tomatoes, feta cheese, dill and honey (vegetarian)
Bread basket with two kinds of baguette

Delicious food from the grill

Herb pork sausage
Süßländer pork neck steak "Bonanza Style"
Turkey steaks marinated with tomato salsa
Grilled cheese with a sweet and tangy marinade
Grilled field carrots marinated with orange & sea salt
Smokey Potato wedges with a herb pesto (vegetarian)

Dips

Vegan fried onion mayonnaise
Grilled vegetable cream (vegan)
Herb butter with fresh herbs from the FLORIS garden
Draught beer dip
Bautz'ner mustard
Werder tomato ketchup

Desserts

Grilled banana with agave syrup & sesame seeds
caramelised with lime yoghurt (vegan)
Iced sangria with apple cubes from the Granitor





FOOD

Buffet BBQ II

Starters

Cucumber and mint salad with grapefruit and radishes (vegan)
Mozzarella with strawberry and basil salsa and pine nuts (vegetarian)
Mediterranean gnocchi salad with red pesto, rocket and hard cheese (vegetarian)
Wild herb salad with orange fillets, crispy lye and yoghurt (vegetarian)

Bread basket with two kinds of baguette

Delicious food from the grill

Fresh sausage with sun-dried tomato
Grilled sandwich with pink veal, hearts of lettuce, rosemary onions and bacon marmalade
Lake trout fillet wrapped in courgette with lemon thyme and fennel seedsportion
Celery steak with paprika-maple syrup lacquer and cashew crunch (vegetarian)
Roast pepper skewer with apricots and young potatoes (vegan)
Grilled bread and herb dumplings (vegetarian)

Dips

Vegan fried onion mayonnaise
Grilled vegetable cream (vegan)
Herb butter with fresh herbs from the FLORIS garden
Draught beer dip
Bautz'ner mustard
Werder tomato ketchup

Desserts

Grilled nectarine with sweet basil foam (vegetarian)
Curd-strawberry soufflé en cocotte(vegetarian)
Lillet slush with raspberries from the granitor (vegan)





FOOD

Buffet BBQ III

Starters

Spicy cucumber salad (vegan)
Quinoa salad with roasted cauliflower, avocado and smoked almonds (vegan)
Vegan pasta salad Cesar's style
Mangold salad with blackberry vinaigrette, pine nuts and mini sweetcorn

Bread basket with two kinds of baguette

Delicious food from the grill

Planted herb sausage
Grilled cheese and melon skewers
Grilled giant mushroom in a sprout bagel with paprika cream and spinachportion
Grilled aubergine "sandwich" filled with nuts (vegan)
Stuffed sweet potatoes with vegan feta, tomatoes & rosemary

Dips

Draught beer dip
Vegan fried onion mayonnaise
Grilled vegetable cream (vegan)
Hot green sauce with herbs from the FLORIS herb garden
Bautz'ner mustard
Werder tomato ketchup

Desserts

Vegan cheesecake skewer with grilled berries and lime
and coconut yoghurt cream (vegan)
Yoghurt and poppy seed cream with mango & cardamom (vegan)
Orange and aperol slush with chocolate pop (vegetarian)

All prices quoted are valid for at least the calculated number of people.
We provide a menu overview on the buffet (individual labelling on request). Allergens & additives are available.





FOODWASTE

So delicious – and still something left over? Despite accurate costing, leftover food cannot always be avoided. In this case, we offer you various options:

Enjoy delicious remains thanks to FLORIS' sustainable leftovers box

Set a visible example with your event and support the federal initiative against food waste together with us. Pack leftover food in the Beste Reste Box and continue to enjoy it at home.

More info: www.floris-catering.de/kopie-vermeidung-von-lebensmittelabfaellen

Donate leftover food

... because shared enjoyment is double the pleasure!

FLORIS works together with the Berliner Tafel e.V. and the Foodsharing e.V. initiative, among others. Any leftovers will be collected from the venue and donated in return for a donation receipt.

FLORIS IS
100%
CO₂-NEUTRAL



FRESSSSSHHHH!

DRINKS



DRINKS

FRIDGE (BOTTLED GOODS FOR SELF-SERVICE)

Non alcoholic beverages

Viva con Agua, mineral water sparkling / non-sparkling
Vita Cola Pur sugarfree / Vita Limo Orange
Proviant lemonade / Proviant apple spritzer

Beer

Berliner Kindl alcohol-free
Berliner Pilsener

BAR

Beer

Berliner Pilsner draft beer

White wine

FLORIS Chardonnay
Domaine de la Garelle, Ménerbes, Oppède, France

Red wine

FLORIS Merlot
Domaine de la Garelle, Ménerbes, Oppède, France

Rosé wine

FLORIS Rosé
Domaine de la Garelle, Ménerbes, Oppède, France

Sparkling wine

FLORIS Brut, sparkling wine, Palatinate/Germany
Cuvee from 80% Riesling and 20% Silvaner

Beverage package: The calculation is based on the event period and includes the above-mentioned selection of drinks.





EQUIPMENT

EVERYTHING
MATCHES



EQUIPMENT

Tabletop

Flat rate for crockery buffet
(crockery, cutlery, glasses and paper napkin)

Furnishings

Bar table
Beer table sets
Wooden food buffet
Wooden drinks bar
Parasol
Pallet armchair
Pallet stool
Lounge table wooden slats
Deckchair wood fabric
Lounge table fruit crate





STAFF

INTERNATIONAL
PROFESSIONALS



STAFF

We are happy to provide you with trained, professional and friendly staff.

Our service staff is dressed in black trousers and a black shirt. Burgundy red aprons and black bow ties can be booked on request. Our kitchen staff wear modern chef's clothing consisting of black pants and black chef's jacket with bib apron in burgundy red.

- 1 Service manager
- 1 Waiter/waitress
- 1 Bartender
- 2 Cook
- 1 Logistician





THE CHERRY
ON THE
CAKE

DECORATION



DECORATION

We equip the buffets with various fresh herbs in zinc pots. These we use also lovingly in the preparation of our dishes.

In the outdoor area we set up fire bowls with firewood - the crackling fire provides the right campfire atmosphere.

To create the right summer party atmosphere, lanterns in the trees and candles on the tables provide special accents.

We have fleece blankets on the furniture in case it gets a bit chilly late at night. Or simply to make it really cosy.

Summery floral decoration, e.g:

Small seasonal plant pot with decorative cover pot
for example flowering bulbous plants, daisies, snapdragons,
native potted herbs from Brandenburg nurseries

Herbs in zinc pot

Tealight in glass

Fire bowl Ø50cm incl. firewood

Bamboo torch incl. lamp oil (ca. 90cm)

Fleece blanket white, red





LIGHT & SOUND



LIGHT & SOUND

We put your event in the right light and always hit the right note

We provide high-end equipment for atmospheric lighting in the evening as well as the right background music.

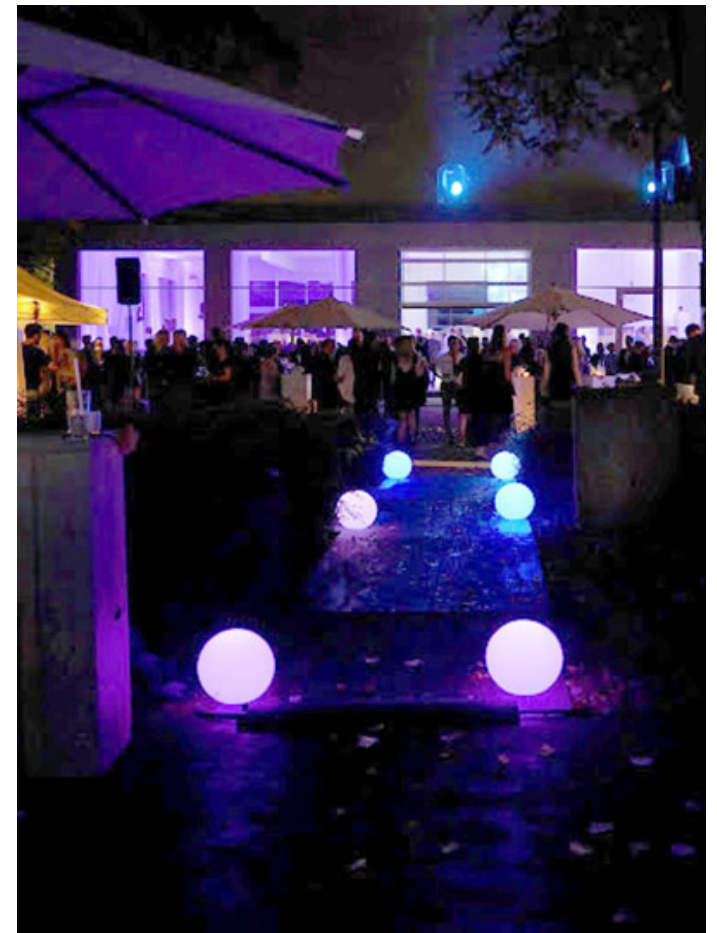
A small excerpt from our technical possibilities:

Ambient lighting

Battery-powered LED floor spots

Background music

Bose Portable Smart Speaker
Bluetooth, Apple AirPlay 2, multi-room capable





BBQ PACKAGE - ALL INCLUSIVE

FOOD

BBQ Buffet I with a selection of starters, main courses and desserts

DRINKS

Beverage flat rate for 4 hours: non-alcoholic drinks, beer, wine and sparkling wine

EQUIPMENT

Crockery, glasses, cutlery, furniture for buffet, bar and guests

STAFF

Location manager, service manager, waiter, bartender, cook, logistician

DECORATION

Buffet, bar, guest furniture

LIGHT & SOUND

Ambient lighting
Background music

In addition, our general terms and conditions apply, which we will be happy to send you or which can be downloaded at www.floris-catering.de/de/aktuell/agb.



ABOUT US

**Individual, reliable, creative, flexible and personal –
this is how premium catering has to be today**

Our cuisine

It is our passion to offer you the cuisine that suits you, your ideas and your event: Light, healthy, modern, but also down-to-earth. And always premium. Just according to your taste.

Our ingredients

In order to meet our – and your – demands, we design each menu and each buffet individually and prepare it lovingly and as far as possible seasonally. Equally important to us is the careful selection of suppliers and partners from the region whose ingredients we source.

Our Green Catering

For more than 10 years now, we have been organizing our business in a sustainable, socially responsible and fair manner. This makes us one of the first caterers in Germany with a "Green Catering" offer. We are proud of it!

FLORIS IS
100%
CO₂-NEUTRAL



Partner of
VISIT BERLIN 
CONVENTION OFFICE

**WIR SIND
GREEN
CHEFS**
FAIRNESS & VERANTWORTUNG
IN DER GASTRONOMIE

