



*THE MOST BEAUTIFUL DAY IN LIFE!*





# *LOTS OF INSPIRATION...*

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# 1. WEDDING BARBECUE SONJA & ALEXANDER

## WEDDING BBQ WITH PLATED APPETIZERS

### Appetizer plate set on the tables

Antipasti of Brandenburg root vegetables with fresh garden cress/  
salad of vine tomatoes and mozzarella with basil pesto/stuffed olives/grilled  
artichokes/grilled eggplant with grated parmesan/  
crunchy colorful leaf salad with apple-balsamic-dressing/  
Italian country ham with red wine shallots.  
Served with our FLORIS oil with bread and flavored FLORIS raspberry salt.

### Main courses from the grill at the barbecue station

Juicy grilled pork loin steaks from thyme honey marinade/  
Chicken breast fillet from the lime marinade/  
Veal chops refined with tarragon and dried tomatoes/  
Small shrimp kebab marinated with chili from beech smoke/  
Grilled vegetarian dishes at the grill station/  
Vegetable halloumi kebabs

**Price on request  
(from 50 guests)**

### Side dishes from the buffet

Small baked potatoes with fresh rosemary and sea salt/  
colorful crunchy summer season vegetables from the market

### Dips from the buffet

Ketchup/ mustard/ herb butter/ chive sour cream/  
orange chili cream

### Desserts from the buffet

Fresh fruit salad in a glass with elderflower syrup/  
Chocolate mousse in a glass with marinated strawberries

**At the same time the wedding cake is cut  
(not included in the offer).**





## 2. WEDDING BUFFET PIA & TIM

### FROM THE REGION

#### Appetizers

Salad of Spreewald Hokkaido squash with marinated crayfish in dill marinade/

Buffalo mozzarella with lime olive oil, red pearl, basil and macadamia nut crunch/

Romaine lettuce hearts with dried tomatoes, croutons and goat cheese-garlic dressing (*vegetarian*)/

Bread variations from the Berlin ORGANIC baker with sea salt butter

#### Classic wedding soup

Beef broth with all kinds of vegetables and herb pancakes

#### Main courses

Supreme of corn poulard on rosemary cream with primordial carrots, yellow carrots and potato gratin/

Pike perch fillet on pine nut spinach with bay leaf and lemon potatoes and balsamic vinegar vinaigrette

**Price on request  
(from 50 guests)**

#### Vegan

Sautéed oyster mushrooms with sauteed tomatoes and green gnocchi

#### Dessert

Mousse of white chocolate and Angel d'Or with peach ragout/  
Trifle of brownie mascarpone mousse and black cherry coulis





## 3. WEDDING BUFFET LAURA & PAUL

### ALL VEGAN

#### Appetizers

Carrot salmon and celery halibut with green asparagus tips with mustard dill sauce and wasabi cream/  
Variation of grilled vegetables eggplant, bell pepper, zucchini, balsamic Mushrooms/  
Hummus with Greek olive oil  
Mediterranean bread salad with arugula, cherry tomatoes, pine nuts and balsamic vinegar vinaigrette/  
Vegan egg salad with salad of radishes and spring onions/  
Ciabatta variation with herb oil from FLORIS herb garden

Greek olive oil / vegan raspberry salt from the series LieblingsFOOD by FLORIS

#### Soup

Soy cream soup of green pea with mint

**Price on request  
(from 100 guests)**

#### Main courses

Vegetable curry in coconut curry with lemongrass basmati rice  
Turnip cabbage, edamame, lotus root, bamboo shoot and fried tofu/  
Raisin couscous with vegan tajine from cashews, carrots, eggplant, dried apricots and okra/  
Chili of Pulled Jackfruit with baked potatoes from the smoke

#### For the young guests

Vegan Chicken-Nuggets with baked potatoes and ketchup

#### Dessert in a jar

Coconut chia pudding with strawberries/  
Coconut milk pudding with mango ragout/  
Fruit skewers with pomegranate dip





## 4. WEDDING MENU LUCA & MAXIMILIAN

### THREE COURSE MENU

#### Appetizers

Caramelized goat cheese with port wine and onion jam and small herb salad (*vegetarian*)

#### Main courses

Barbarie duck breast with plum, coriander carrots and potato cashew roulade

#### Vegetarian main course alternative

Potato and mushroom strudel on potato cream with flamed pearl onions and parsley infusion

#### Dessert

Crème Brûlée with pineapple ragout and chocolate cake

To the menu we serve high quality olive oil from Greece, homemade flavored FLORIS salt, and a selection of baguettes on the tables.

We will be happy to create an individual menu selection according to your wishes  
– also completely vegetarian or vegan.

**Price on request  
(from 80 guests)**





# WEDDING DRINKS

## DRINK SELECTION WITH OUR HOUSE SPECIALTIES

FLORIS Brut, German sparkling wine from the Pfalz for the reception

FLORIS white wine (Chardonnay, dry)/ FLORIS red wine (Merlot, dry)/  
FLORIS rosé wine (Syrah & Grenach, dry) from Provence/ South of France

Berliner Pilsner & non-alcoholic beer

Mineral water ( sparkling and still), orange juice

Selected coffee specialties and assorted teas

*(Drink flat rate for 4 event hours - within this time you can enjoy above mentioned selection without limitation, after that we charge drinks based on consumption).*

Looking for your favorite drink? No problem - we have a wide selection of additional drinks. Feel free to ask us!





# EQUIPMENT / STAFF / TRANSPORTATION

## TABLETOP

From white to colored tableware, silver, gold or black cutlery, selection of glasses with color accents, various napkins.

The provision of tabletop is very individual and depends entirely on your ideas. Let us discuss everything in detail - there are countless choices...

## STAFF

### INTERNATIONAL PROFESSIONALS

Our team is characterized by competence, passion, multilingualism and friendliness.

### OUR LOOK

Our service staff is equipped with trousers, shirt and bow tie in black and and wears a bordeaux apron. Our cooks are dressed in black chef's jackets and bib aprons in bordeaux red.

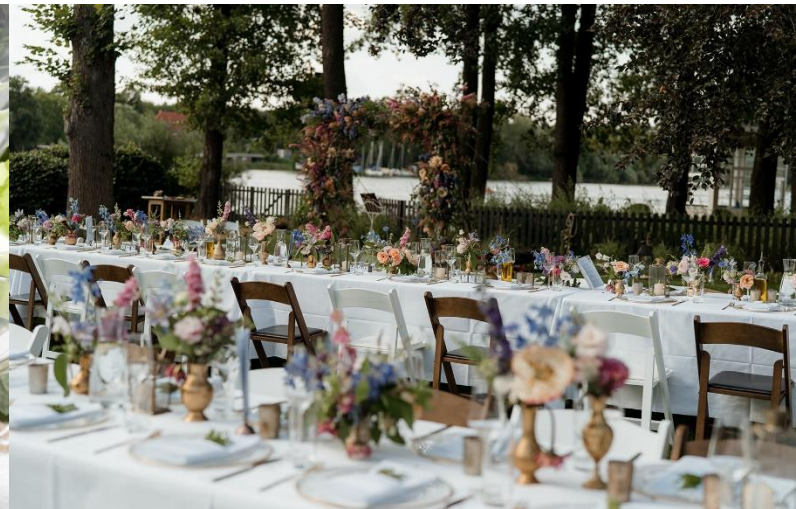
## GOOD TO KNOW

The minimum working time of our staff is five hours. The arrival and return of our staff in the city of Berlin is free of charge. On Sundays and public holidays we charge a surcharge of 25%.

## LOGISTICS AND INFRASTRUCTURE

Transport and set up / removal depends very much on your event location. We provide services not only in Berlin, but also in the surrounding area. Please note that this will incur additional costs.

As a full service caterer we also offer you furniture, light, sound and stage equipment, children's entertainment, tents and guest transfer/shuttle.







# SAMPLE CALCULATION (FOR 50 PERSONS)

## FOOD

WEDDING BARBECUE SONJA & ALEXANDER  
(appetizers on the tables, main courses from the grill,  
desserts from the buffet - see page 3)

*We will be happy to create an individual meal selection according  
to your wishes - **also completely vegetarian or vegan.***

## DRINKS (OPTIONAL)

FLORIS Brut for reception  
FLORIS Chardonnay/ Merlot, Provence, France  
Berliner Pilsener & non-alcoholic beers  
Mineral water (loud and soft), orange juice  
Coffee and tea  
*( Drink flat rate is valid for 4 event hours without limitation)*

## TABLETOP

Tableware (cutlery, dishes, glass, napkin)  
Grill, buffet tables, service and kitchen equipment

## STAFF

Service staff, service manager, kitchen staff

## LOGISTICS AND INFRASTRUCTURE

Transport and setup/ disassembly within Berlin

## PRICE PER PERSON

**Price on request**

*The flat rate is valid for 4 event hours. The flat rate cannot be split.  
We reserve the right to make price changes.  
The General Terms and Conditions of FLORIS Catering GmbH apply.*





# WEDDING REHEARSAL DINNERS EXCLUSIVELY FOR YOU? - WELCOME!

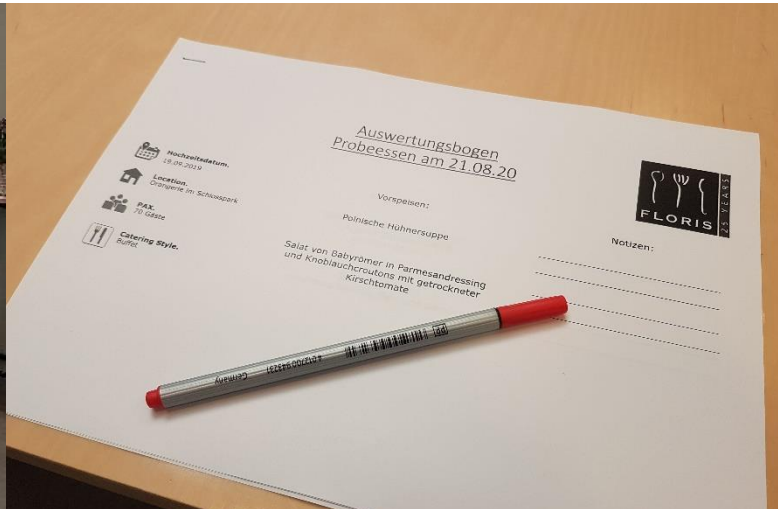
Let us inspire you with a **tasting meal** of our dishes, enjoy selected wines, a selection of dishes put together especially for you and, if you wish, suggestions for decoration and presentation. The tasting is accompanied by our service and kitchen staff, so that you can get a comprehensive impression of FLORIS Catering.

You can watch our chefs preparing your selected dishes, the food is freshly prepared in front of your eyes.

In our unique showroom at **FLORIS Factory** in Berlin-Neukölln, we offer you the opportunity to be inspired by the benefits of our cuisine and to discuss the details of your wedding in detail while feasting with your personal culinary consultant.

Everything is prepared especially for you with great effort, love and care.

For this we charge an expense fee - Price on request.





# ABOUT FLORIS CATERING

Green Catering - Sustainability in catering

**GREEN CATERING!**

FLORIS stands for sustainable, socially responsible and fair catering.

Whether environmental protection, social and economic responsibility or sustainable corporate governance. For over 10 years, FLORIS has been committed to these issues and is a leader in many aspects of this field. We love light and healthy dishes made from ingredients sourced from qualified butchers and fruit and vegetable farmers in the region. But sustainable catering is much more than just offering regional and seasonal products. Since we care about people and the environment, we take RESPONSIBILITY!

It is our goal to constantly continue this action, to live sustainability and to regularly review and improve the processes at FLORIS in this sense.

All our efforts towards sustainable business finally culminate in "Greencatering", a certificate that FLORIS has already held for three years. Together with you, we strive for greener event concepts and emission-neutral services. This year, we have already achieved 100% climate neutrality by offsetting all CO2 greenhouse gases generated in energy purchases and in the area of mobility - for us, just one of many steps towards greener thinking and action.

Further information at: <https://www.floris-catering.de/en-gb/green-catering>





## ABOUT FLORIS CATERING

### Your contact persons

Do you have a question or need more information?

Whether by phone or at a personal appointment on site, we are happy to be at your disposal.

You can reach our culinary consultants from Monday to Friday in the time from 09:00 - 17:30 under 030 - 618 14 60 or by mail to [anfrage@floris-catering.de](mailto:anfrage@floris-catering.de)

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