



*THE MOST BEAUTIFUL DAY IN LIFE!*





# *LOTS OF INSPIRATION...*

- |                                       |            |
|---------------------------------------|------------|
| 1. WEDDING BARBECUE SONJA & ALEXANDER | PAGE 3     |
| 2. WEDDING BUFFET PIA & TIM           | PAGE 4     |
| 3. WEDDING BUFFET LAURA & PAUL        | PAGE 5     |
| 4. WEDDING MENU LUCA & MAXIMILIAN     | PAGE 6     |
| 5. WEDDING DRINKS                     | PAGE 7     |
| 6. EQUIPMENT/ STAFF/ TRANSPORTATION   | PAGE 8     |
| 7. EXAMPLE CALCULATION                | PAGE 9     |
| 8. WEDDING REHEARSAL DINNER           | PAGE 10    |
| 9. ABOUT FLORIS CATERING              | PAGE 11-12 |





# 1. WEDDING BARBECUE SONJA & ALEXANDER

## WEDDING BBQ WITH PLATED APPETIZERS

### Appetizer plate set on the tables

Antipasti of Brandenburg vegetables with fresh arugula & feta shavings/  
Salad of colorful vine tomatoes & mozzarella with basil pesto/  
Cherb and cucumber salad with coriander in parsley-lemon dressing/  
Crispy colorful leaf salad with apple-balsamic dressing & herb croutons/  
Added to this we serve our FLORIS oil with bread & flavored FLORIS raspberry salt.

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

Juicy grilled pork loin steaks from the thyme-honey marinade/  
Chicken breast fillet from the lime marinade/  
Thuringian grilled sausage/  
Pike perch fillet marinated with thyme and lemon grilled in bacon coat

### Vegetarian food from the grill at the grill station

Vegetable halloumi skewers

**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

FLORIS ice cream cafe from the granitor with vanilla foam  
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 & Summer Cornin honey-chili marinade/  
Buffalo mozzarella with lime-olive oil, colorful tomatoes, basil  
macadamia nut crunch/  
Romaine lettuce hearts with sun-dried tomatoes, croutons &  
goat cheese-garlic dressing (vegetarian)/  
Bread variations from the Berlin BIO baker with sea salt butter

#### Classic wedding soup

Tafelspitz broth with vegetable strips & egg sticks

#### Main courses

Saltimbocca of pork tenderloin in sage sauce with colorful bell pepper vegetables & sweet potato  
gnocchi/  
Braised catfish fillet with braised cucumbers in mustard-dill sauce & small potatoes/  
Baked oven carrots with kohlrabi in herb sauce & braised black spice lentils

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

#### Dessert

Mascarpone cream on oat cookies with strawberry-lime coulis/  
Pina Colada of pineapple & coconut rum milk from the Granitor  
(vegan)





### 3. WEDDING BUFFET LAURA & PAUL

#### ALL VEGAN

##### Appetizers

Potato and cucumber salad in dill marinade with smoked vegansalmon/  
Variation of grilled vegetables of eggplant, peppers, zucchini & balsamic mushrooms/  
Hummus with Greek olive oil/  
Mediterranean bread salad with arugula, cherry tomatoes, pine nuts & balsamic vinegar vinaigrette/  
Salad of chickpeas & red lentils in tandoori dressing with young leeks/  
Ciabatta variation with herb oil from FLORIS herb beds

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

##### Soup

Cream soup of red lentils & tandoori with roasted peanuts

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

##### Main courses

Vegetable curry in coconut curry with lemongrass basmati rice, kohlrabi, edamame, lotus root, bamboo shoot and fried tofu/  
Roasted beet mouthfuls with chive veloute & roasted pointed cabbage/  
Pan of colorful vegetables & roasted small potatoes with spinach-walnut pesto

##### Dessert in a jar

Vegan chocolate mousse with marinated strawberries/  
Vegan rice pudding with green apple ragout/  
Berry salad with Berlin woodruff white from Granitor (vegan)





## 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

Juicy roasted corn chicken breast in pointed morel cream with braised kohlrabi in parsley nage & potato waffles (Rungis)

#### Vegetarian main course alternative

Mushroom strudel on potato mouseline with colorful vegetables & parsley infusion

#### Dessert

Crème Brûlée with raspberry sorbet & baked chocolate doughnuts

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 50 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!

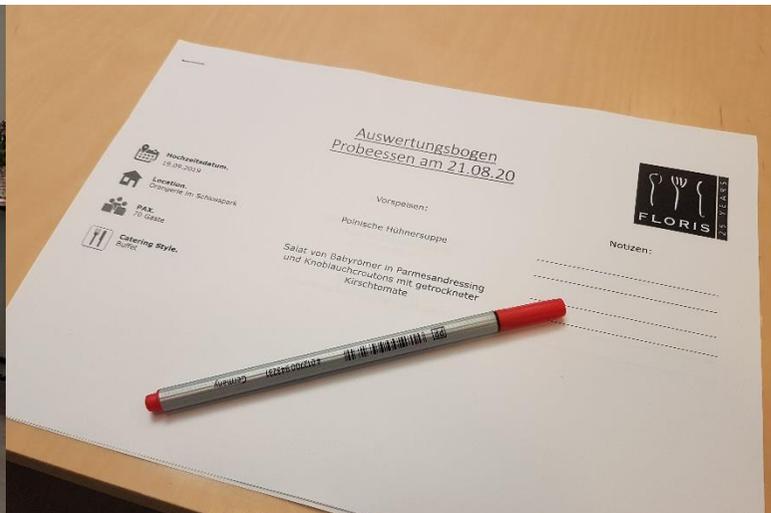
Let us inspire you with a **tasting meal** of our dishes, enjoy selected wines, a selection of dishes put together especially for you and, if you wish, suggestions for decoration and presentation. The tasting is accompanied by our service and kitchen staff, so that you can get a comprehensive impression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

### FLORIS Catering GmbH

Boschweg 7 | 12057 Berlin

T +49 30 6181460 | F +49 306181472

E [anfrage@floris-catering.de](mailto:anfrage@floris-catering.de) | W [www.floris-catering.de](http://www.floris-catering.de)

