

Attentive. At the table.

There are many reasons to book a catering: business lunches, formal programs, representation occasions. Our understanding of caterings: when you host people, you take on responsibility. For the guests, who bring their time. And for the hosts, who invite them.

That is why we work in a specific way: attentively.

Attentive to the guests we serve. From the first welcome to the last glass. Attentive to our suppliers who provide everything we need. From the salt to the napkin.

Attentive to everyone who contributes to the event. From the truck driver to the service staff.

This shapes who we work with, how we plan, what goes on the plate. And above all: how we bring everything together.

At Hoflieferanten Berlin, the kitchen carries the event. It does so because it is responsible in the way it works. With fruit and vegetables in the spotlight. With regional and seasonal ingredients in focus. With vegan dishes as the first option. With meat or fish as a conscious decision, never as the default.

It does so because everyone in our kitchen is both, a craftsman and an explorer. We ask ourselves with every dish: How does it taste? Now, in spring, in summer, in autumn, on a Wednesday or a Saturday?

And it does so because it combines ingredients into dishes that surprise and simply taste good. That is why the kitchen is a core part of every event – not just something to fill the break.

In the end, it is quite simple. Every catering is the perfect reason for us to do what we like the most:

Invite people to the table.

