



CATERING

BOLLE Festsäle is one of the most impressive event locations in Berlin and are characterised not only by a unique atmosphere, but also by exceptional food, selected beverages and first-class guest service.

BOLLE'S KÖCHE as a gourmet caterer, which is exclusive partner for BOLLE Festsäle, offers you extraordinary advantages. No matter if you are hosting 250 or 750 guests, whether you prefer a menu, finger food, live cooking or a buffet. We support your project.

We have a passion for cooking! Our experienced catering team will take care of your needs - in advance, during and after the event.

A wide-angle photograph of a large, dimly lit event hall. Long tables are arranged in rows, covered with dark cloths and set with white plates, glasses, and red floral centerpieces. The room has high ceilings with exposed beams and industrial-style lighting. In the background, a large screen displays a video.

BOLLE'S KÖCHE

GEKOCHTE EVENTKUNST

N°1 | Efficiency

As an in-house caterer on site, we are very familiar with the BOLLE Festsäle, which saves time and resources because we can use proven processes.

N°2 | Expertise

We are masters of culinary art, perfectly skilled and we prepare dishes with passion and precision.

N°3 | Confidence & Transparency

We are completely honest about the nature and origin of our ingredients and always respect the highest quality standards.

N°4 | Individuality

Our culinary specialities are individually customised to your preferences and needs in order to meet your expectations.

N°5 | Variety & Professional Knowledge

Together with our partners, we offer a wide range of services and expertise for comprehensive solutions.

The logo for BOLLE'S KÖCHE, featuring a white rectangular frame with a double border. Inside, the text 'BOLLE'S' is above 'KÖCHE' in a bold, sans-serif font. Below this, in a smaller font, is 'GEKOCHTE EVENTKUNST'. The logo is surrounded by decorative elements like a strawberry, a sprig of rosemary, and a bunch of grapes.

BOLLE'S KÖCHE

GEKOCHTE EVENTKUNST

CRAFT

Whenever possible, we use local, seasonal and sustainably produced ingredients in our culinary creations.

We focus on mindful processing and value quality in all its aspects. Our primary ambition is to ensure excellent taste and highest quality.

We serve creative and artful food for every occasion and believe that true culinary enjoyment can only be achieved through the respectful treatment of humans, animals and the environment, as well as the use of fresh, seasonal ingredients.

Since July 2023 we are GREENSIGN certified. Further information can be found at bolles-koeche.de



A chef with a beard, wearing a white shirt and a dark brown apron, is working in a professional kitchen. He is leaning over a counter, and his hands are visible as he works. The background shows stainless steel kitchen equipment.

BOLLE'S KÖCHE

GEKOCHE EVENTKUNST

REFERENCES

"You have a really charming team around you, which made the whole experience so enjoyable. The food and the entire service was excellent."

Marlen Brandl | Vagedes & Schmid GmbH
Account Director

"Over the last few years, we have been guests many times and have been enthusiastic about every aspect. Not only by the quality of the creative culinary art, especially by the pleasantly uncomplicated way of communicating and the very friendly staff who also create a special atmosphere. We always enjoy feeling this positive energy and are already looking forward to the next event."

Bernd Leske | Agency die schrittmacher
Managing Director

A photograph of a long, rustic wooden table set for an event in a large hall with brick walls. The table is surrounded by white chairs and is decorated with floral centerpieces, glassware, and plates. In the background, there are more tables and a bar area with various items on display.

BOLLE'S KÖCHE

GEKOCHTE EVENTKUNST

PARTNERSHIP

Our partnerships are the key for success. We truly understand the power of collaboration and how to take your project to the next level.

We act closely with a wide range of cooperation partners to offer you a complete service package.

You benefit from efficiency, individuality, expertise and innovation. We offer you a customised package that meets all your requirements.

Our focus is on creating positive synergies between businesses that are able and willing to achieve more collaboratively.

A photograph of a cheese platter with various cheeses, grapes, and a small bowl of sauce, set on a patterned plate.

BOLLE'S KÖCHE

GEKOCHTE EVENTKUNST

"Our continuous commitment pays off if a project not only fulfils our customers' expectations, but even exceeds them. At its best, we create a bond that motivates clients to place their trust in us again and again."

We look forward to your enquiry.

Corinna Kunger | Director Catering & Events

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