



*PRIME*  
**CATERING**

**PRIME  
CATERING**

**Page**

*Philosophy* **4**

*Live Cooking* **6**

*„Good old stuff“* **9**

*Event's by Berlins Best* **10**

*Conference by Prime* **14**

*NetEvents* **16**

*Creativ Corner* **18**

*Contact* **23**





# Philosophy

*With thinking outside the box, we combine experienced cooking, creative cuisine art, and the great urban taste of first-class products for a delicious overall experience.*

*Our philosophy is based on three classic pillars:*

## **Appreciation, respect and responsibility.**

*These values we are representing by the applied food which origins we know, by our customers, from whose intentions we create customized experiences and by our employees, whose work and ideas we appreciate and encourage. Thus, customers become partners and employees become guarantors for success and uniqueness. All this transform us to "taste mountaineers", "sustainability enthusiasts" and "service perfectionists".*





*We create*  
**awe-inspiring  
moments**



**PRIME  
CATERING**



# Live Cooking

*Cooking as an event!*

*Would you like to give your guests the opportunity to look over the shoulder of a master chef? Then live cooking is exactly right for you! Live cooking is considered one of the most interesting, honest and exciting forms of catering in order to impress your guests. You have several participants with different needs, we have the ingredients. Through direct communication and the fresh ingredients, these needs can be implemented immediately. And the best part: you can even watch it.*

*For example, live cooking is an excellent choice in combination with your team building or networking event. We are happy to develop an individual concept with you for your personal event. With us you always have the right chef in the kitchen!*

*Are you interested in a live cooking event? Than contact us! We would be happy to work with you on your event concept.*



K. Flodin



# GOOD old Stuff

*We have rediscovered and reinterpreted classic dishes for you. In our creations, we have emphasised a combination of cosy togetherness and healthy eating.*

*Healthy and agreeable cuisine made of high-quality products serves as the basis. Excellent flavours are coaxd forth through loving preparation by our chefs. Best of all, you can try every dish since we make smaller portions of our expansive selection. „Good Old Stuff“ made from regional products: We obtain our outstanding, premium products from partners in the vicinity. A potpourri of seasonal and clever dishes is on the menu. We are also happy to offer a variety of creations to meet your individual wishes.*

*Pamper your taste buds with our products: We are looking forward to designing your event!*







# GOOD old Stuff

*combines regional,  
wellness and slow food*



# Events by Berlin's Best



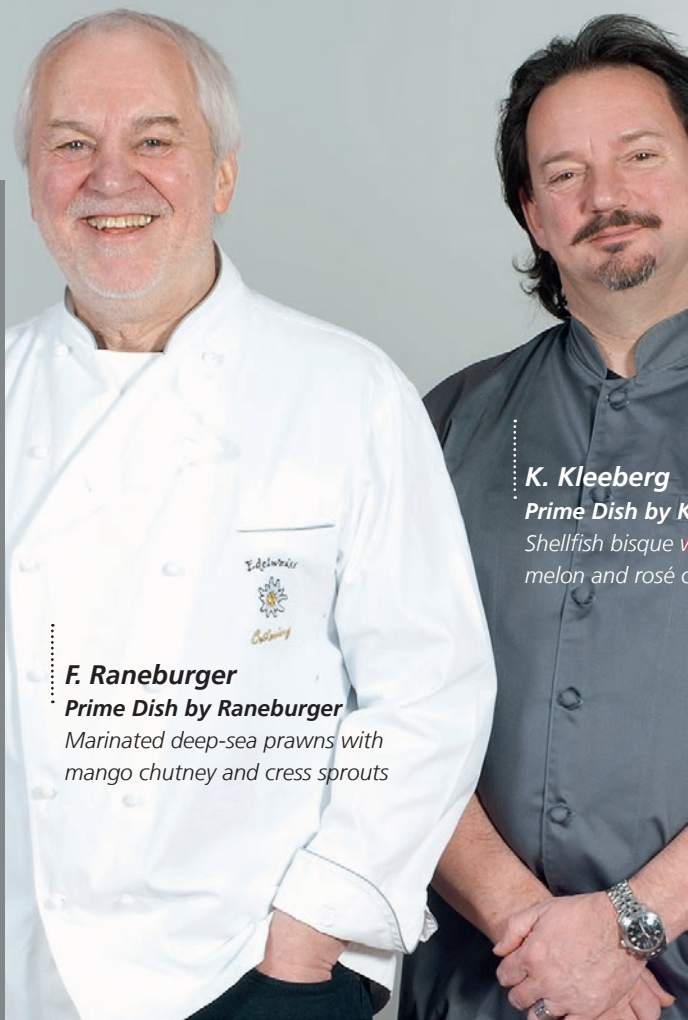
## Events by Berlin's Best

*You want to create your event with awarded Masterchefs? You want to see them over the shoulder? You want to be very close and want an absolute highlight for your event? With us your wish will come true! We offer the uncomplicated contact with the "Berlin's Best".*

*We are very proud to introduce our partners - choose your favorite!*

*If you want something else than our special Prime Dishes there is no barrier to find the right combination for your event. We will bring your wishes to reality.*

*We are looking forward to create with you your next event!*



.....  
**F. Raneburger**  
**Prime Dish by Raneburger**

*Marinated deep-sea prawns with mango chutney and cress sprouts*

.....  
**K. Kleeberg**  
**Prime Dish by Kleeberg**  
*Shellfish bisque with  
melon and rosé de*



**Kleeberg**  
with white beans,  
champagne

**H. Beltle**

**Prime Dish by Beltle**

Braised farm duck from Brandenburg  
with sweetheart cabbage and glazed  
"Jonagold"- apples

**M. Buchholz**

**Prime Dish by Buchholz**

Pigeon breast with pickled  
chicory and coffee brittle



*Conference*  
**by Prime**



## Conference by Prime

*Our concept for the success of your conference  
We ensure the total wellbeing of your guests:  
For conferences and similar events, we have  
developed a unique catering concept that can  
be adapted to your individual needs. It not only  
includes taking care of your guests but pampering  
them as well.*

*From coffee in the morning to a light lunch or  
revitalising afternoon snack: Our team looks  
after your guests' wellbeing while you can focus  
your full attention on your conference.*

*Based on our many years of experience, we  
have compiled various arrangements which you  
can book individually or as an „all-round worry-  
free package“. The catering offers of Prime  
Catering are complemented by an equipment  
and service concept coordinated with you.  
Service that goes beyond food and drink: Do  
you need a supporting programme for your  
event, or do you want to offer a communicati-  
on lunch? Do you need assistance finding a sui-  
table location? Then contact us: We are happy  
to prepare an individual offer for you, and stand  
by your side at all times in words and deeds!*



# NetEvents

*Communication, networking and the joy of conversation strengthen interpersonal ties and boost acceptance. As an important asset that must not be disregarded, close relationships are very important to us.*

*This is why we developed our net events in order to do something nice for you and get to know you better. Information about our current and upcoming events is always being published under News. Subscribe to our newsletter in order to be personally informed about all current events.*

*We have developed special net events for you so you can provide your customers, employees, guests and friends with an unusual treat. Incorporate one of our workshops into your event and let our chefs teach you something masterly. For example, you can learn about the nuances of Riesling, the tannins in red wine and the details of cheese making.*



**M. Buchholz**

**F. Raneburger**



*K. Kleeberg*

*H. Flechtner*

*H. Bettle*



# Creativ Corner





# Creativ Corner

## **Conception and planning**

*With an individual touch!*

*You know your destination, just not how to get there? If so, please contact us: Prime Catering helps you find the best route! From researching a location to event planning or developing a decoration concept: just tell us the motto you want for your event and we will make your personal wishes come true!*

## **Presentation**

*Special and unique*

*You need to have your event concept polished, putting the icing on the cake? You want to present your event with a national theme and the matching traditional cuisine? Or are you planning an extravagant presentation of your menu along with culinary pampering by our Berlin master chefs? Then we are your partner of choice: With our individual catering solutions, your event will be special, exclusive and unique.*





## Food Design

*Culinary works of art*

*You want to realise your creative ideas in food? To present your guests with artistic culinary delights that are also a feast for the eyes? Then you have come to the right place: We work with you to create little works of art that allow your guests to enjoy a unique taste experience!*

*From conception and planning to the unique presentation of your event or a special food design: Our experienced project managers are happy to help you in words and deeds!*





# Prime Catering

*The Berlin event market is the core business of Prime Catering.*

*Prime Catering manages various events such as exclusive openings, motivating employee parties or dazzling gala evenings. Conventions or symposiums at external locations, events in the open field or product presentations in impressive industrial buildings are also covered by the Prime Catering service portfolio.*

*We exclusively market „Berlin's Best“ as a special highlight. Benefit from a solution-oriented way of thinking, creative minds and a motivated team. Put your trust in us and let us design your event together!*







*We will not only*  
**surprise**  
*but also*  
**convince** *you!*

**[info@prime-catering-events.de](mailto:info@prime-catering-events.de)**

**[www.prime-catering-events.de](http://www.prime-catering-events.de)**



# Prime Catering

*Prime Catering – the exclusive brand of  
Capital Catering GmbH  
Messedamm 22 – 14055 Berlin*

*Executive board: Jens H. Kreuzer  
Commercial registry: Local court Charlottenburg HRB 11322  
A company of “Messe Berlin”*