

CATERING



EUREF *Event*★



CERTIFIED PARTNER
SUSTAINABLE
BERLIN

High Performer
■■■■

EUREF Event★

ABOUT US

The EUREF-Event is your **full-service partner** for climate-friendly and innovative events on the EUREF-Campus Berlin.

With over 600 events and 80,000 guests a year, we offer tailor-made solutions for conferences, team events and evening events.

Our catering focuses on regional, seasonal products and provides culinary experiences that enrich your events. On the climate-neutral EUREF Campus Berlin, we combine sustainability and innovation to create **#EventsoftheFuture**. In addition, we are “Sustainable Berlin certified” (visitBerlin), which underlines our leading role in terms of sustainability and environmental responsibility.

OUR SELFUNDERSTANDING

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YOU ARE WHAT YOU EAT

At the EUREF-Campus Berlin, enjoyment and well-being are the top priority - thanks to high-quality, regional ingredients. **Our claim:** food is more than just catering, it is a promise.

Since 2010, we have been providing employees with creative, feel-good cuisine on a daily basis, which has been setting new standards since 2015 under the direction of star chef Thomas Kammeier.

What once began as a small restaurant is now a culinary experience. **Our focus:** regional, seasonal, sustainable - with a special focus on vegetarian and vegan variety, always fresh and flexibly produced on site.



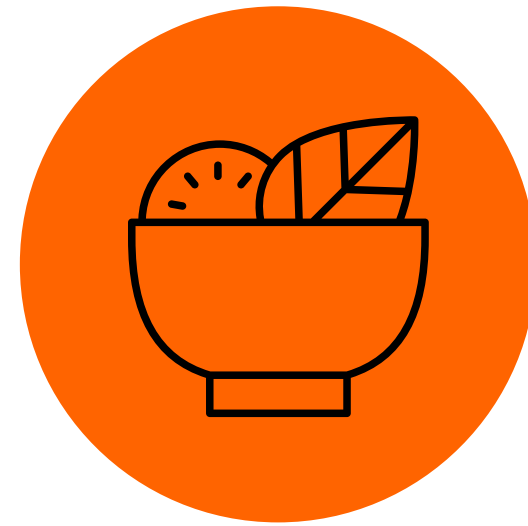
SUSTAINABILITY IN ACTION

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CLIMATE NEUTRAL

The EUREF-Campus Berlin has a climate-neutral energy supply and **has been meeting the 2045 climate targets** since 2014.



GREEN CUISINE

Our focus is on vegan and vegetarian dishes, **seasonal & regional**.



FOOD RECYCLING

We minimize food waste through **intelligent planning** and cooperation with food sharing providers.



SHORT WAYS

Our kitchens on campus **are CO₂-neutral** and use short distances by working with suppliers from Berlin and Brandenburg.





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We place great emphasis on sustainability by working closely with local suppliers. Seasonality is essential to us: with passion and creativity, all menus are tailored to the seasons to make the most of each harvest.

We also take great care to avoid overproduction and reduce food waste by reflecting on and adjusting our production volumes on a daily basis.

THOMAS KAMMEIER

MANAGING DIRECTOR EUREF-EVENT GMBH &
CULINARY DIRECTOR EUREF-CAMPUS BERLIN





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We are not only a great place to work, study and research, but also internationally renowned for top-class corporate and political corporate and political events that we curate with a clear focus on sustainability, mobility and climate protection.

Our Sustainable Berlin certification and upcoming ISO certification support this focus.

SARAH-MARIA AMELER

MANAGING DIRECTOR EUREF-EVENT GMBH &
MEMBER OF THE BOARD EUREF AG



FLYING FOOD



FINGERFOOD



BUFFET



DINNER



LIVE COOKING



7



FOOD TRUCK

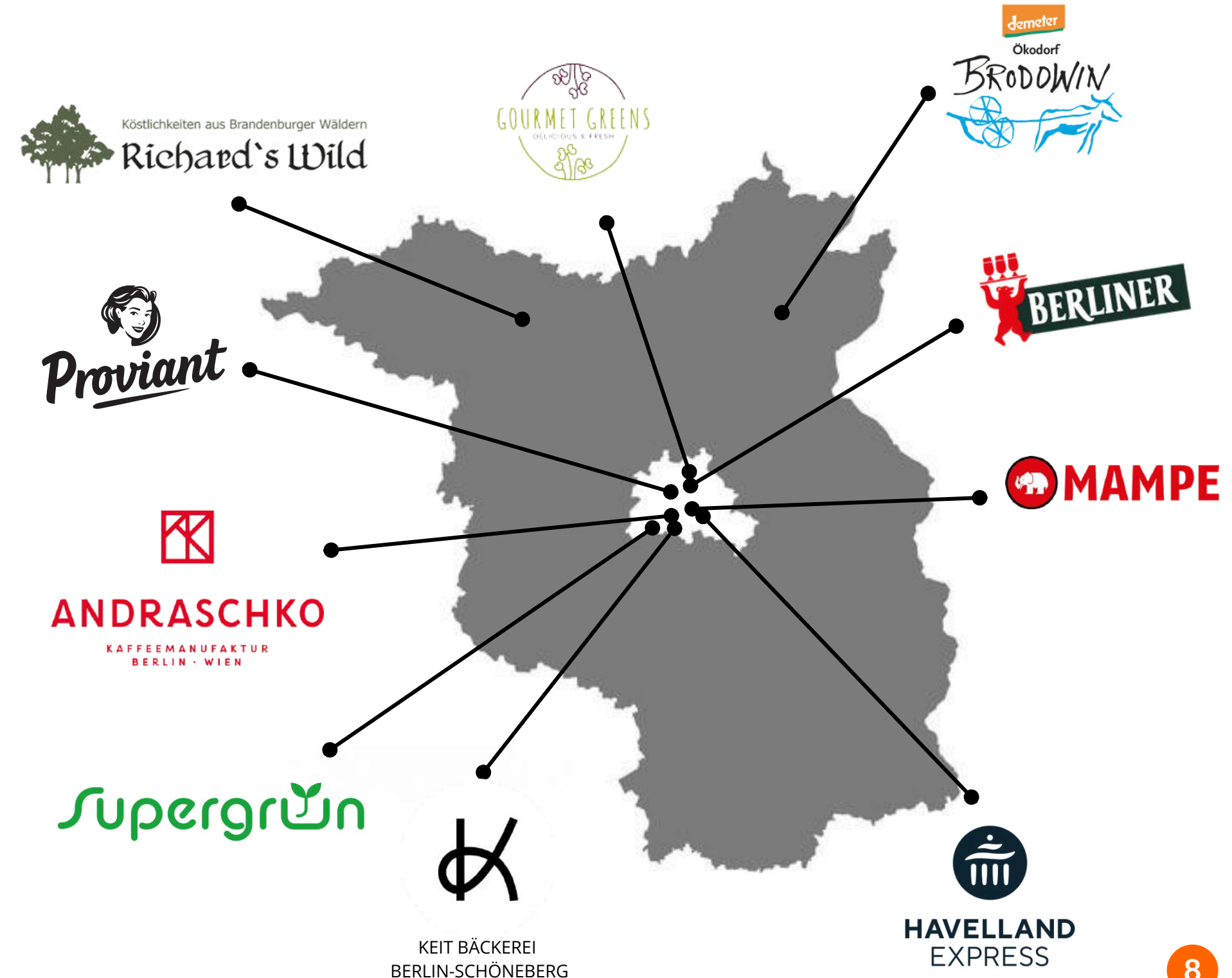
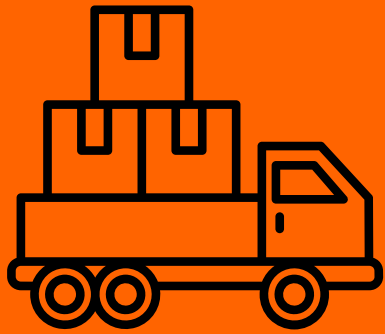


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OUR SUPPLIERS

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FOCUS ON REGIONALITY



OUR DISHES

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VEGETABLES ARE THE STAR

We combine your wishes with our ideas, innovative food & beverage concepts and surprising presentations - all for your event on the EUREF-Campus Berlin.

Our premium catering focuses on **green cuisine** of the highest quality. With us, vegetables are the star and are reinterpreted by us.

If you are interested in a meat or fish components, we will be happy to make you an additional offer for regional Fairmast meat from responsible farmers.



HOW IT WORKS

According to the “Mix & Match” principle, you select your dishes within the desired world of indulgence. We distinguish between three package sizes:



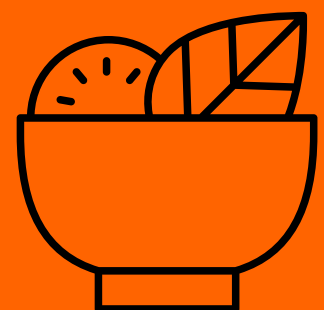
1 starter
6 warm components
1 dessert



2 starters
9 warm components
2 desserts



3 starters
12 warm components
3 desserts



OUR DISHES

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OUR WORLDS OF INDULGENCE



HOME

Feel-good dishes that bring the cuisine of our parents and grandparents into the present. Classics such as “Königsberger Klopse” (*german meatballs*) with Beyond Meat and local ingredients combine traditional cuisine with a modern lifestyle.

LEVANTIN

Mediterranean flavors from the Eastern Mediterranean, from fragrant herbs to hummus and falafel - each dish pays homage to Levantine cuisine, which offers healthy and conscious nutrition for body and soul.

CROSS CULTURE CUISINE

A culinary journey of discovery through Asia, India, South America and Mexico, combined with home-grown exotics such as miso, water spinach and quinoa. These “local exotics”, exotic vegetables from Europe, are produced sustainably and with low CO₂ emissions.



OUR BEVERAGES



86% ...der CO₂ emissions are saved by the **BRITA water dispenser system**. Freshly filtered drinking water from Berlin for our events.

Organic lemonades from Berlin-Kreuzberg, juices made from fruit from orchards, coffee from the traditional roastery in Berlin-Neukölln, Berlin premium beer or craft beer enjoyment from the capital - we consistently focus on regionality and fair trade.

Our special focus: high-quality non-alcoholic alternatives.

In addition to wine and beer as non-alcoholic variants, we create aperitifs and long drinks without alcohol - taste without compromise.



IN FACTS

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95%



...of the food delivered reaches us in reusable crates

50%



...of our summer vegetables come from organic farms

50%



...of our most frequently used dry products have the organic label



75%

...of our dairy products come from organic farms

CONTACT

INTERESTED?

We look forward to your inquiry.

The entire catering offer is designed according to your individual wishes. Talk to us about your specific ideas!



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www.euref-event.de/en

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