



ALvis

Restaurant

CATER TO YOU

ALvis *„to go“* **EVENT-CATERING**



We are your catering partner

Handed to you on a plate!

There is more about Berlin than just Currywurst! If you want to have an authentic Berlin experience you need to come to Restaurant ALvis. Chef de cuisine Wolfgang Kanow is a prime example for the famous Berlin bluntness - but in a very charming way. Berlin is constantly changing, thus Restaurant ALvis is always open to new ideas and trends as well! Regional cuisine is our fundamental approach which is spiced up with new creations and experiments in order to offer our guests multifaceted culinary delights.

Event catering at extraordinary event locations in Berlin

For very special events, we offer you an exquisite selection of spectacular catering locations in Berlin, such as the Lecture Hall Ruin or the restored 'Bärensaal' (Bear Hall) at 'Altes Stadthaus' (Old City Hall). Here, you can hold business conferences, dine solemnly or celebrate an exuberant party. Our locations offer plenty of space for creative ideas.

Turning ideas into reality

As a full service caterer, we plan, organize and manage events of all sizes, from finger food and buffets for private parties through press catering and gala dinners all the way to weddings, business catering and large-scale events. We are taking care about every detail to make sure that your event will become a huge success! Let us know the occasion and we will provide the perfect setting including on-site preparation, individual table decoration, impressive light concepts and a suitable background music.

Values and traditions

As a traditional hotel in the best sense, we operate under the sponsorship of the Berlin City Mission and so always keep the big picture in mind. From sustainability in the choice of the ingredients in our Restaurant to the lived hospitality in our hotels and events. Come and convince yourself!

Janin Krienke & Wolfgang Kanow
Restaurant Managers & Chef de Cuisine



This is how we cook ...

Depending on the size and type of your event, you can choose between exquisite menus, buffets or finger food variations. According to each season, we are offering regional treats and complementary wines.

ALvis' chef Wolfgang Kanow and his team will prepare a solid meal in winter, tender lamb in spring, light fish recipes in summer or fine duck breast with aromatic orange sauce in autumn.

For your event, you can either choose one of our buffet suggestions or set up your own catering selection. We highly recommend our BBQ grill buffets with juicy meat and tender fish specialties.

If you prefer to have a standing reception, we can recommend our creative finger food with flying service. Whether you like it good and solid or fine and exquisite - we can offer you appetizers and snacks suitable for any kind of event.

You can find all our meals on our homepage <http://www.alvis-restaurant.de/en>. Of course, at your request we will send you the information via e-mail.



...OUR MENUS.



You create your own individual menu and we'll provide you with a carefree package.

Find your menu at <https://www.alvis-restaurant.de/en/catering/catering-service/>

...OUR FINGERFOOD.



...OUR BUFFETS.







Our exclusive locations

For weddings, family reunions and corporate meetings or for any other occasion, we offer locations that create lasting memories.

You can choose a venue which suits the character of your event most.

On our website <https://www.alvis-restaurant.de/en/catering/catering-locations/> you can find more event locations.



THE BERLIN DOM

For exclusive events in an impressive surrounding

ALvis catering provides an impressive and magnificent venue for upscale events like weddings and anniversaries as well as for press conferences, meetings and seminars.

You can book the premises of the Berliner Dom for your private event. For a personal touch, special decorations, lighting concepts as well as an individual catering are more than welcome.

SOPHIE-CHARLOTTE-HALL

Seating options	Size
Capacity:	107m ²
Standing reception:	200 persons
Standing reception w. buffet:	120 persons
Conference seating:	100 persons
Banquet:	80 persons
Gallery:	45 persons

LUISE-HENRIETTE-HALL

Seating options	Size
Capacity:	73,5m ²
Standing reception:	100 persons
Conference seating:	40 persons



The ruin of the former Rudolf Virchow Lecture Hall

Solemnly and stylish in the center of Berlin

History and present come together in the unique Medizinhistorisches Museum (a historic medical museum). In the former Rudolf-Virchow-Hörsaal (a lecture hall) of the Charité with its historical flair and the modern equipment, the location is perfect for sophisticated events such as press conferences and cultural highlights like concerts or readings.

This historic location is also suitable for private events like weddings or birthdays. Our catering service will spoil you with refined dishes from the kitchen of the ALvis Hotel. Either light finger food, creative buffets or full gala menus - your event will be a culinary highlight.

Seating options	Capacity:	Standing reception:	Conference seating:	Banquet:	Panel:
Size:	124m ²	120 persons	100 persons	70 persons	120 persons





The ships

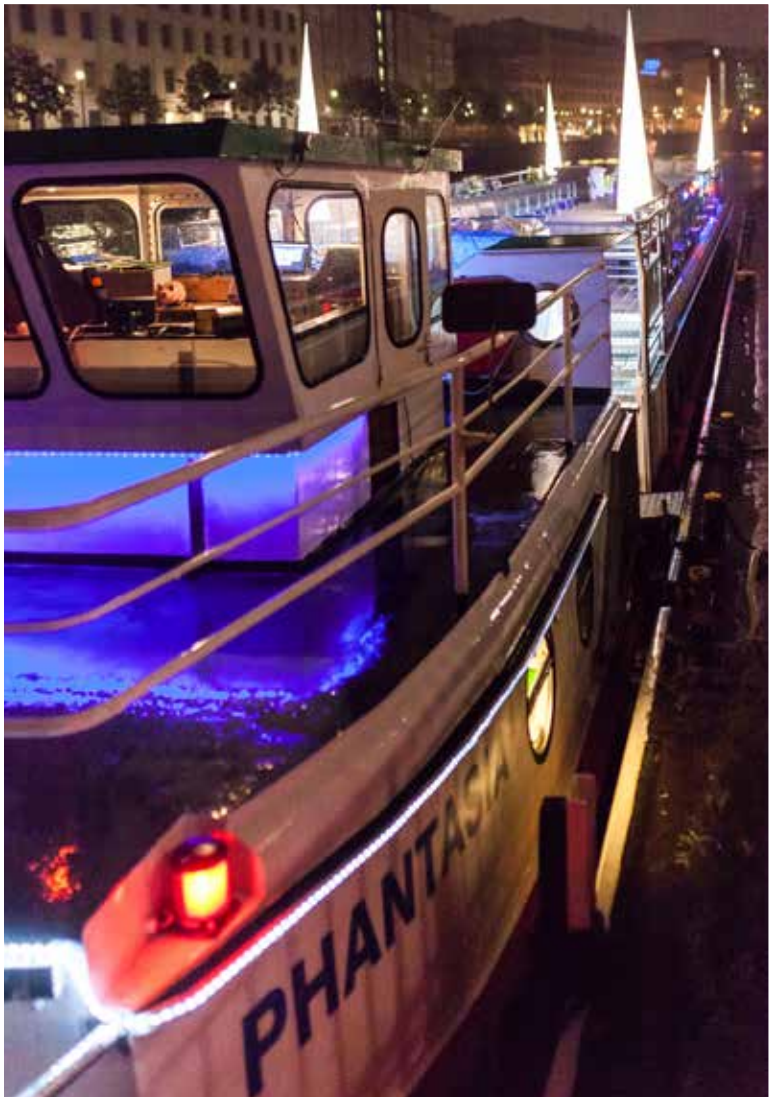
Our exclusive catering on a boat

Our catering locations are outstanding and sometimes right down spectacular, like the ships of the Reederei Grimm & Lindecke which take you through the idyllic waterways of Berlin.

Wedding, reception, dinner or a party – while travelling on the Spree or the Havel you can enjoy our wonderful catering service and experience Berlin from a very different angle.

On board, our chef Wolfgang Kanow will spoil you with exquisite food from our ALvis. Our experienced service staff will serve it in form of finger food, buffet or a menu – just as you wish.

	Salon	Salon with dance area	Sun deck	Forecastle	Length	Wide
MS Pegasus	124m ²	96 persons	120 persons	-	35 m	5 m
MS Phönix	Capacity	70 persons	99 persons	-	30 m	5,2 m
MS Pelikan	124m ²	75 persons	75 persons	75 persons	32 m	6 m
MS Pinguin	Capacity	48 persons	70 persons	30 persons	30 m	5 m





The host of indulgence

What are the best ingredients of the world if nobody is able to prepare them? And what does preparing mean? It means so much more than what people expect. We care for our food and treat it with respect. The regional and seasonal selection of food protects animals, humans and the environment. The mindfulness during the process of preparation and a passion for cooking make the difference. You can taste it.

Our staff has been cooking in our ALvis restaurant for ten years. Fun within the team, respectful interaction at eye level and the inception of creative ideas transform our job into pleasure.

Any given day, we enjoy creating moments of pleasure for our guests. Either for lunch or dinner, at caterings or festive events in different places – we are looking forward to show you the ALvis style of cooking.





Our top testimonials

Berliner-Dom-Stiftung
DeutscheBankAG
Landesvertretung
DeutscherPresseclub.e.V.
AmerikaHausBerlin
AtlantikBrücke
Steinrücke&Ich
BVmed
BerlinerStadtmission
Bundesamt f. Bauwesen&Raumordnung
CTWCongressOrganisation
LandesvertretungBrandenburg
DeutschePhysikalischeGesellschaft
Bundesministerium f. Verkehr, Bau&Stadtentwicklung
Bundesministerium f. Wirtschaft&Technologie
CharitéCampusMitte-"Hörsaalruine"
LandesvertretungSachsen-Anhalt
Bundesgeschäftsstelle CDU
LandesvertretungThüringen
BüroRichardv.Weizsäcker
Mecklenburg-Vorpommern
Meermann-Immobilien
Sanofi-Aventis
RotaryClub
ZDF-pressestelle
DeutscheKreditbankAG
BCTX

Your direct wire to us...

OUR TEAM

Do you have any questions? We are looking forward to give you advise in a personal meeting and, if desired, offer you a non-binding package. Just give us a call!



Olaf Arnold
Head of Banquet & Catering Sales
Phone: +49(0)3030886-480
bankett@albrechtshof-hotels.de



Carsten Bobinski
Banquet & Catering Sales
Phone: +49(0)3030886-651
bankett@albrechtshof-hotels.de



Wolfgang Kanow
Chef de cuisine
Phone: +49(0)3030886-540
wolfgang.kanow@alvis-restaurant.de



Janin Krienke
Restaurant Manageress
Phone: +49(0)3030886-560
janin.krienke@alvis-restaurant.de



www.facebook.com/restaurantalvis

[#joyfoodwithfriends](https://www.facebook.com/restaurantalvis)

RESTAURANT ALVIS – EVENTCATERING

Albrechtstraße 8 | 10117 Berlin Mitte

Phone: 030/ 30886-651 | catering@alvis-restaurant.de

www.alvis-restaurant.de/catering