



FRENCH FOOD FOR BUSINESSES

by Ariana Cook



Lunch, snacks, dinner, drinks and more...

Let us enhance your event

MORNING SNACK

Need to fill your participants' stomach with something easy-to-grab, healthy and delicious?

Our Morning Snack will just do that.

Homemade cakes, including a vegan option, French viennoiseries including a Berlin-style charcoal vegan croissant, and most importantly, fruit to fuel your attendees with energy!



LUNCH



Ariana and the Chef assemble menus according to the client's desires. Adding their French touch in every meal, which can be with meat, fish, vegetarian or vegan. It will always be served with bread, green salad & salad dressing.

Lunch delivery consists of one bowl, quiche or sandwich, one dessert and one individual soft drink.

Cold buffet is composed of various quiches, sandwiches and mixed salads, and comes with individual desserts.

Hot buffet includes one dish with meat of fish, one vegetarian dish and one vegan dish, and individual desserts.

Flying food service combines various small portions per course. 2 starters, 3 dishes and 3 desserts.

AFTERNOON SNACK

4 pm... Time for snack!
Enjoy some our salty and sweet homemade snacks.

For afternoon, we propose mini sandwiches, French pastries & fruit.



DINNER



Ariana team can get very creative when elaborating a menu taking into account seasons, flavors & textures.
The client must feel free to ask for any special request!

Finger food is perfect when hosting a cocktail. 5 sorts of salty canapés & 2 sorts of sweet finger pastries.

Hot buffet includes one dish with meat of fish, one vegetarian dish and one vegan dish, and individual desserts.

Flying food service combines various small portions per course. 2 starters, 3 dishes and 3 desserts.

Fine dining is composed of 3-course meal (starter, main course, dessert) as well as drinks.

DRINKS

SOFT DRINKS

Water sparkling & still
Homemade Lemonade & Ice Tea



HOT DRINKS

Direct Fair Trade Coffee, Organic Tea & Herbal Tea
with cow milk, plant milk, lactose-free milk & sugarcane



MORNING DRINKS

Water sparkling & still
Homemade Lemonade & Ice Tea
Fresh apple & orange juices
Ginger shot
Upgrade Fresh smoothie



EVENING DRINKS

Water sparkling & still
Homemade Lemonade & Ice Tea
BRLO Beers
Red & white wine Pesquié Biodynamic from Mont Ventoux
Upgrade Crémant de Loire



UPGRADES ✨



BRUNCH

Our French Brunch includes viennoiseries, cakes, fruit, French baguette toasts with homemade jam, homemade nutella & butter, cheese & charcuterie & homemade granola with yoghurt.



BAR TENDING

One of the best and most professional bartenders in the city can pour your guests cocktails, long drinks & soft drinks.



LIVE COOKING

We can organize Live Cooking session of oyster opening, « burning dishes », BBQ, French crepes, dressing up lemon tarts.



PERSONALIZED CAKE

Whichever your event theme may be, there can be a matching cake to celebrate it. Our Pastry Cheffe is up for any challenge!



HACKATHON

Our special formula for geek events includes brunch, morning snack, lunch, afternoon snack, dinner & late snack.

MAKE YOUR DAY

MORNING SNACK

HOT DRINKS

SOFT DRINKS

MORNING DRINKS

Upgrade Fresh smoothie



LUNCH

Lunch Delivery

OR Cold Buffet

OR Hot Buffet

OR Flying Food

SOFT DRINKS

HOT DRINKS

Select the options that suit your event schedule best



DINNER

Finger Food

OR Hot Buffet

OR Flying Food

OR Fine Dining

SOFT DRINKS

EVENING DRINKS

Upgrade Crémant de Loire



AFTERNOON SNACK

HOT DRINKS

SOFT DRINKS



Select the upgrades you would like to enjoy

FRENCH BRUNCH

BAR TENDING

LIVE COOKING

PERSONALIZED CAKE

HACKATHON

ALL OUR FORMULAS INCLUDE
Crockery, cuttlery, service, flowers,
electric delivery, furniture if needed and
tablecloth if needed.

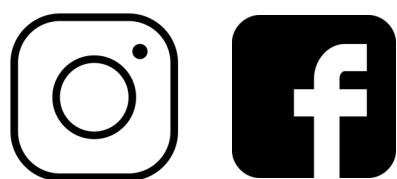
HAVE A GLIMPSE AT OUR DESSERTS



LET OUR TEAM SPOIL YOU



Follow us on social media!



@arianacookberlin