
EVENTS STAGED WITH PLEASURE – WITH KIRBERG.



Our mission: To assist, shape and stage events gastronomically. To this end we design customised food concepts for our clients to underline the message of the event with pleasure. In this way we turn every event into an unforgettable experience: unmistakable, creative and of the highest quality. Experience Kirberg Catering – Fine Food. Fine Time.

Three names are responsible for our success: Jutta Kirberg, Thomas Lehmann and, since 2008, Volker Beuchert. Jutta Kirberg and Thomas Lehmann joined forces around 30 years ago: Together they have served international artists and their crews on tour. From the Rolling Stones and Luciano Pavarotti to Die Toten Hosen, many people have acquired the taste. Gig for gig. Tour for tour.

KIRBERG CATERING: OUTSTANDING.

**BlachReport
Eventcatering-Ranking 2017
1. Platz**



**BlachReport
Eventlocation-Ranking 2016
Flora Köln Top 3**

**Location
Award
2015**
NOMINIERT
FLORA KÖLN




In 1993 the Kirberg/Lehmann duo combined their culinary skills and founded Kirberg GmbH. Constant development, targeted commitment together with culinary art and creativity form the basis of what Kirberg Catering is today: partners of international companies for many years, firmly established in the German market and winners of multiple awards – for example Winner of the Blach Report 2017, Caterer of the Year 2010 and 2016, Leaders of The Year 2015, the Gold LECA Award 2012.

**CORPORATE FOOD:
INDIVIDUAL SOLUTIONS FOR A LASTING BRAND EXPERIENCE.**



We develop customised food concepts in close collaboration with our client, taking the brand philosophy into account. Individuality, uniqueness and distinctiveness – we produce brand values and content based on these principles, not just for the cuisine, but as an experience for all the senses. The result: a lasting brand experience beyond the event itself. In this way we make a decisive contribution to integrated brand communication. And, if required, we present the customer with a top location, selected individually for them from our location portfolio.

**THE KIRBERG TEAM:
WITH RELAXED PERFECTION TO PLEASURABLE MOMENTS.**



Our chefs understand their craft: using their global knowledge, experience and joy in experimentation, they ensure perfect enjoyment. They learned their skills with Michelin-starred chefs and at top-class addresses - and you can taste that too. There are some things that money can't buy. We deliver the living proof. Our service staff have mastered the high art of hosting: friendly and attentive, professional and cooperative, motivated and committed.



**KIRBERG
CATERING**

FLORA KÖLN. FOR THAT GREAT EXPERIENCE.



With Flora Köln, KölnKongress GmbH offers a top-class location, with Kirberg as the exclusive catering partner. The venues will satisfy any desire: Banqueting hall with a large terrace and view of the Botanical Garden; bistro and orangery; Park salon; roof lounge with roof terrace and a view over the trees. The rooms provide space for up to 2,000 guests and can also be booked on an individual basis for all types of events.

64,000 guests. 213 events, including 38 conferences and conventions in 2015 alone. Since its reopening, Flora has become one of the event addresses in Germany: third place in the event location ranking in 2016 in the BlachReport and nominated for the Location Award in 2015.

During the beautiful time of year we invite you to relax and enjoy every day in our garden restaurant Dank Augusta, on Flora's south terrace. www.dankaugusta.de

KOELNMESSE: ALL-ROUND SUPPORT BY ARAMARK & KIRBERG



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Together with the catering company Aramark, we are responsible for all gastronomic offers and services at Koelnmesse. We look after events, conferences, congresses, stand parties and special events and stage them with an unmistakable signature.
