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Press release

METROPOL BERLIN is back – with Berlin Cuisine as preferred catering partner

A legendary place of Berlin hedonism celebrated its comeback at the end of September 2019: METROPOL BERLIN. The imposing 110-year-old Art Nouveau building on Berlin's Nollendorfplatz has a storied past with many twists and turns and different usages. It was opened a theatre; later it became a cinema. And in the 80s it was a mecca for music fans and party animals. Depeche Mode played their first Berlin concert in METROPOL. David Bowie and Bela B. danced here on the big dance floor. At that time the nightclub and concert location was named in the same breath as New York's Studio 54. In recent years it was known as the home of the club GOYA and a permanent part of Berlin's night-life.

Now METROPOL BERLIN is back – again as a venue for extraordinary concerts, parties and events. The elegant white and dark Macassar wood ambience opens up a variety of possibilities for events for up to 1,500 people – from gala dinners, receptions and presentations to TV presentations, fashion shows and after-show parties.

Berlin Cuisine is also on board. As preferred catering partner of METROPOL BERLIN, the passionate chefs and service professionals at Berlin Cuisine bring their contemporary taste to this special venue. Always individually tailored to each event. Always freshly prepared. With surprising combinations and consistently inspiring food. "This building has reinvented itself time and again, new ideas have always been tried out here, standards have been set – that fits us like a glove", Says CEO Max Jensen. For Berlin cuisine, the building is not new territory. The company catered several events in GOYA. Among them the collection launch party of a renowned manufacturer of high-quality leather accessories.



About Berlin Cuisine:

Taste is always contemporary. Standard was yesterday. Founded in 2013, Berlin Cuisine is a fast-growing catering company that reinvents taste every day. Berlin Cuisine works closely with clients to ensure their absolute satisfaction, demanding uncompromising quality and efficiency. Contemporary taste and contemporary service mean perfect service – before, at and after the event. With "MyMenu-the Digital Menu", Berlin Cuisine is a pioneer of digitization in the catering industry. The web app allows clients to individually customize the food at every event for the preferences and intolerances of the guests.

Berlin Cuisine – Contemporary Taste.

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