

coco boule CATERING





ABOUT COCO

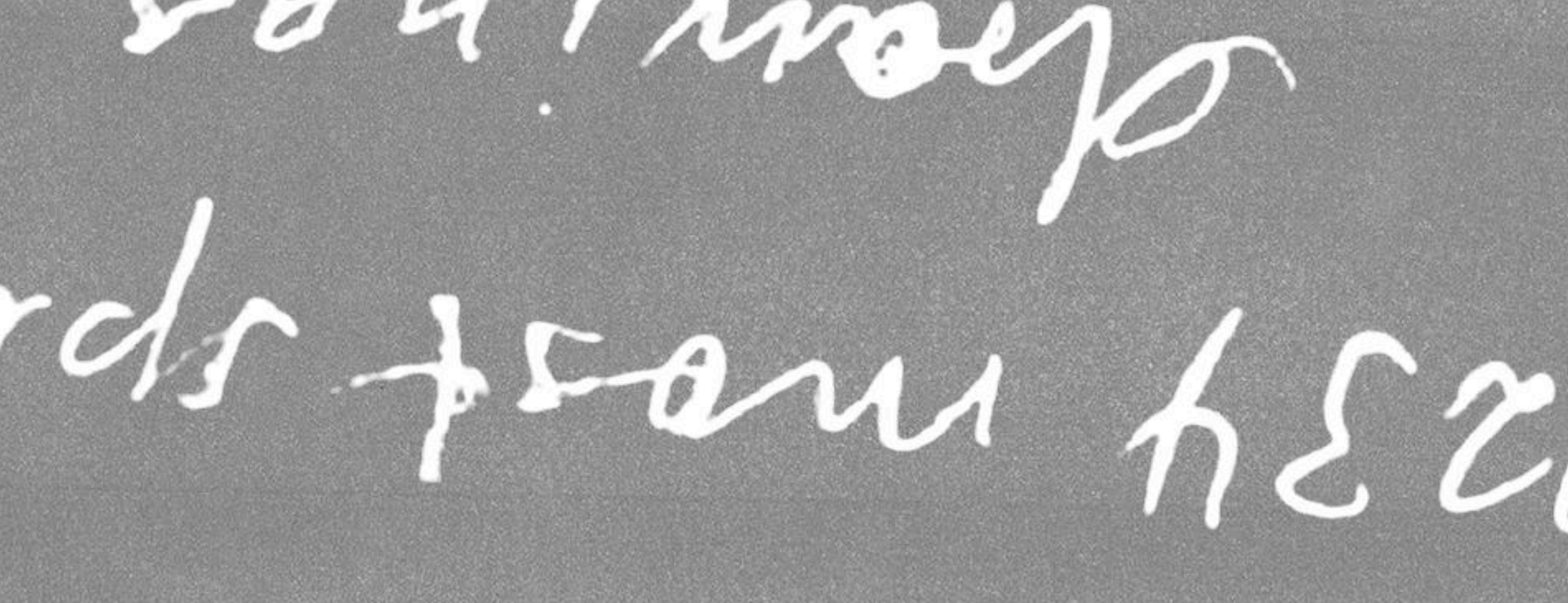
Whether you're hosting a speakeasy set dinner with your best friends, providing a family-style feast for your colleagues, or serving some special tapas for your brand activation — Coco Boule Catering can translate your wishes into dishes.

A collaboration between local OG Berliner Chef Frithjof Gernentz and Bechstein Network — soulful homestyle cooking meets unique spaces. It's restaurant cooking without a restaurant, but rather unique culinary experiences within an ecosystem of distinct locations.

CHEF FRITHJOF



Frithjof is local in the truest sense of the word — a real Berliner, a rarity — having worked in major Berlin gastronomic institutions like Dóttir and Pauli Saal, spending time in Vietnam, and co-authoring the book Dudu Kitchen. Frithjof’s cooking is as real and honest as it is exciting and innovative. It’s deeply Berlin.



FRITHJOF'S PHILOSOPHY

Frithjof's philosophy is simple:

"For me, the table has always been where things actually happen: decisions, celebrations, reconciliations. That's what I bring to your event — a room full of strangers who end up sharing stories, and plates, like old friends."

His food is, at its essence, high-class while still humble — Michelin-level, but as if your mother made it at home for all your friends. As Frithjof says:

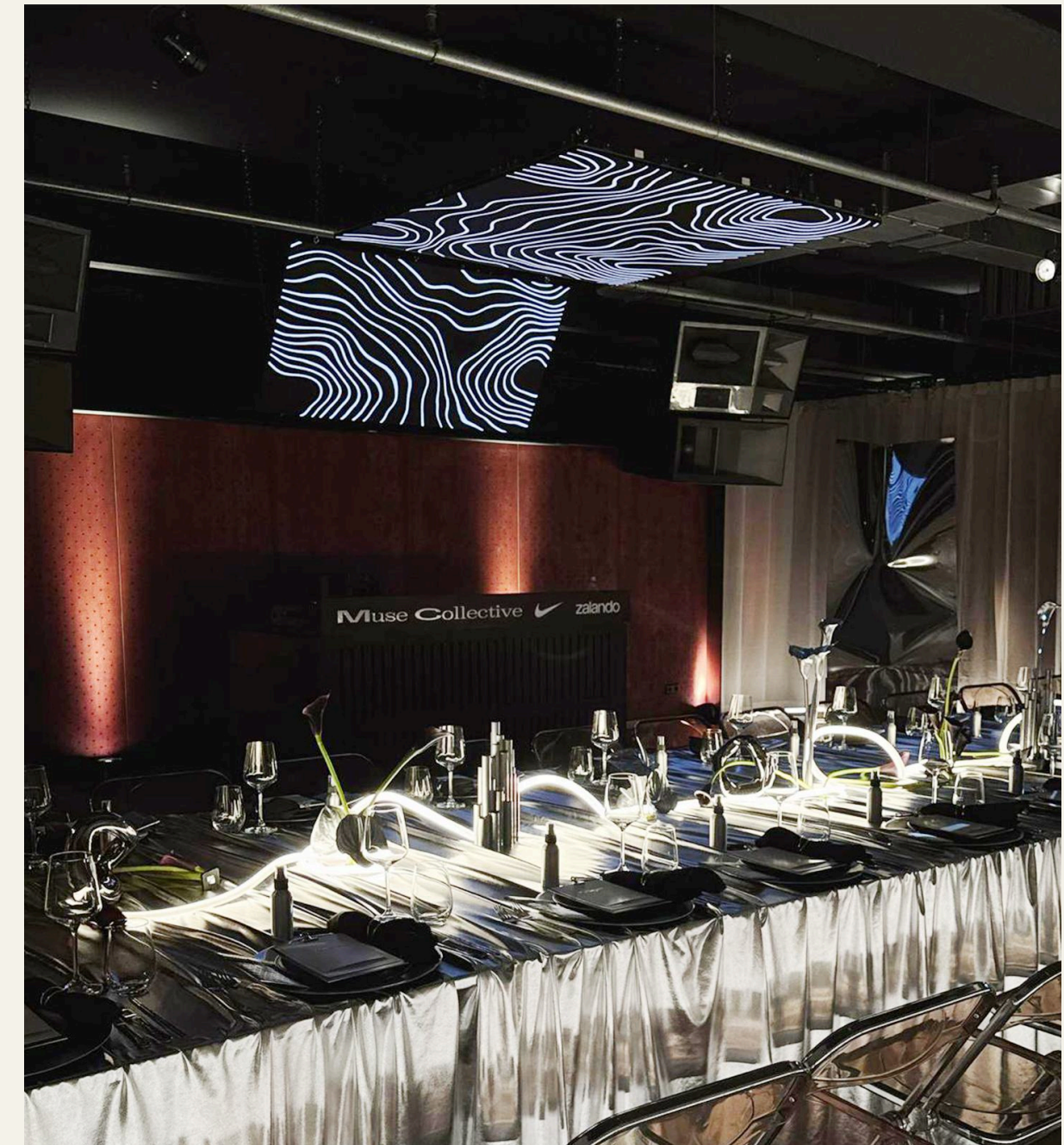
"Food that anyone can understand and everyone can afford to love, whether your guests wear suits or sneakers."

BECHSTEIN NETWORK



What makes Coco Boule Catering special is the collaboration between Chef Frithjof and event-production and location company Bechstein Network. Bechstein knows how to throw a party — whether it's a dinner party, a concert, or a brand activation. They have the spaces and the technical know-how.

Each space is a completely different world and experience — from intimate speakeasy dinners in hidden Lynchian kitchen bars tucked away in Moritzplatz, to sunset and sunrise parties on its rooftop, to 500-person flying feasts inside and around the pool at Prince Charles, to a fully transformable theatre at TAK — all supported by the knowledge and expertise to make the production happen, zero drama.





THE FOOD

Frithjof brings comfort — saucy, soulful dishes that are elevated yet unassuming. Bechstein brings the international element — emotion and influence from its connection to global artists and experiences: egg sandwiches from Japan, classics from New York, innovations from Melbourne. It's about new experiences and new flavours — a collaboration of local and global. Whatever the vibe you're going for, our menus are fully customizable. Reach out if you have a particular feeling or direction in mind, and Frithjof and his team will work your dreams into reality.



OUR SERVICES

Whatever your event type, whatever the vibe — we provide the following formats. If none of the following suit your event, contact us for a fully customizable setting. Additionally, if you’re looking to do something a little more special, we offer a consultation with Chef Frithjof, who can elevate and specialise your menu.

SEATED MENUS SET MENU / FAMILY STYLE

STANDING MENUS FINGER FOOD / LIVE STATION
BUFFET

DAYTIME CONFERENCES

DRINKS PACKAGES

BISTRO MENUS

SEATED MENUS

Whether it’s a speakeasy dinner with your friends or your end-of-year work Christmas party, we provide the following formats

SET MENU

For fancier dinners, a three course set menu has been designed still for sharing, but dishes are more idiosyncratic, and plated individually — perfect for weddings, banquets, or corporate dinners.



FAMILY STYLE

For a more informal, food placed on the table and guests help themselves to large shared platters type of event, this communal relaxed vibe is perfect for celebrations, group dinners and casual gatherings.



STANDING MENUS

Whether it's your brand activation, corporate event, or you simply need to feed a fortress of people fast with delicious flying plates, the following formats will deliver:

FINGER FOOD (FLYING &/OR BUFFET)

For any event type where your guests will be standing and mingling — Frithjofs elevated finger food always looks impressive and is made to be eaten in just a few bites.



LIVE STATION

For an extra spectacle, and extra fresh food, chef Frithjof can prepare food in front of the guests, pasta or taco stations, perfect for upscale receptions or parties



BUFFET

If you need to feed the whole kiez, the buffet is the perfect choice, guests can serve themselves to selection of Frithjof's best eats.



DAYTIME CONFERENCES

We offer full service to keep your guests going throughout daytime conferences — starting with breakfast, followed by morning coffee and snacks, lunch, and after-lunch canapés to power your guests until dinner time.

BREAKFAST

Expect typical breakfast delicacies, some options might include a selection of pastries, muesli with fruit and a coffee break.



LUNCH

Frithjof can provide a live station, a buffet, or finger food, followed by afternoon tea and a coffee break. Examples might include a live burger or pasta station



BISTRO

The bistro is in a sense a way to get a taste of what's happening within the larger Coco Boule Catering universe — open daily and serving Frithjof's soulful classics. If you'd like to book a tasting of any of our food or menu options, get in touch to have a tasting in our bistro.



DRINKS PACKAGES

Whatever the nature of your event, we offer various drinks packages to suit both your event and your budget. If you're looking to do something a little more special, our in-house mixologist, Quentin von Mallinckrodt, can elevate your event with special cocktails.

SMALL

range of softdrinks and water types

LARGE

Includes softdrinks, water, wein, bier, and longdrinks

APERITIF

Whether it's summer or winter, our mixologist will prepare the perfect welcome Aperitif for your event

MEDIUM

Includes softdrinks, water, wein, bier and softdrinks

XLARGE

includes, only with a selection of special cocktails from our in-house mixologist, as well as softdrinks, water, wein, beer and longdrinks



MENU EXAMPLES



SEATED MENUS

SET MENU EXAMPLE

STARTERS

Apulian burrata with grilled grape chutney and marinated romaine lettuce hearts

Tender octopus with Mediterranean potato salad, smoked bell peppers, and green olives

MAINS

Beetroot salad with whipped goat cheese cream, roasted walnuts, lamb's lettuce, and cranberry dressing

Smoked Salmon with potato blinis, sauce tatar and pickles

Roasted pumpkin, burrata and sauce rouille, served with coco's focaccia

DESSERT

Italian dark chocolate pudding with salted caramel sauce and warm raspberries



SEATED MENUS



FAMILY STYLE EXAMPLE

STARTERS

Radicchio and chicory with light ricotta cream, fresh blood oranges, and roasted almonds

Roasted Italian stem cabbage with slightly spicy chili honey and Jerusalem artichoke chips

MAINS

Pink roast beef with brown butter dumplings, quince red cabbage, creamy lemon savoy cabbage, baked parsnip with kale salad, rich gravy, and spiced pear

Salt baked sea bass with la ratte potatoes, tomato and shaved fennel-lemon salat
Vegan alternative: baked Porto Bellos

DESSERT

Light and airy lemon mascarpone mousse with extra virgin olive oil and fresh basil

STANDING MENUS

FINGER FOOD EXAMPLE (FLYING &/OR BUFFET)

FLYING MAINS:

Sweet Potatoes - Sesame Spinach Salad - Chicken Skewers
Grilled Salmon - Pumpkin Puree - Fennel Salad - Chili Oil
Baked Cauliflower - Tahini - Pomegranate - Coriander
Caesar Salad - Parmesan - Croutons
Tomato Salad - Whipped Feta - Hazelnuts
Pink Roast Beef - Honey Carrots - Pickled Onions
Green Asparagus - Serrano - Lemon Beurre Blanc
Grilled Shrimps - Fried Potatoes - Aioli

FLYING DESSERTS:

Mascarpone - Cherry - Burnt Chocolate
Lava Chocolate Cake - Strawberries - Vanilla
Panna Cotta - Olive oil - Raspberries
Roasted Peach - Ricotta - Honey - Almond

LIVE STATION EXAMPLE

PASTA STATION:

SPICY VODKA RIGATONI

Creamy tomato sauce with a splash of vodka and Calabrian chili, finished with basil and Parmesan

SALSICCIA MASCARPONE BROCCOLI ORECCHIETTE

Fennel salsiccia with wild broccoli and creamy mascarpone sauce

TACO STATION:

BRAISED BEEF TACOS

24-hour cooked beef with Chipotle mayonnaise, lemon and coriander

PULLED JACKFRUIT QUESADILLA

Spicy pulled jackfruit with cheese, guacamole and salsa roja

HOMEMADE FOCACCIA SANDWICH STATION:

Mortadella with creamy mascarpone and green pesto

Fresh tomato with burrata and marinated rocket

Sicilian caponata with fresh basil and Parmesan

BURGER SLIDER STATION:

CHEESEBURGER SLIDERS

Toasted brioche buns with 100 % beef patties, burger sauce, cheddar and grilled Onions

VEGANBURGER SLIDERS

Toasted brioche buns with vegan patties, burger sauce, tomato and lettuce

DAYTIME CONFERENCES

BREAKFAST EXAMPLE

MINI BUTTERCROISSANT MIX
nut nougat with chopped hazelnuts
marzipan with sliced almonds
apricot with sugar decoration
various types of vital rolls & pretzel sticks

DANISH PASTRIES
· cream crown · cinnamon roll · raspberry crown · pecan pocket · apple crown

BIRCHER MUESLI WITH APPLE & PEAR
vegan quark, nuts, and fruit purée – in a mason jar

COFFEE BREAK
three kinds of mini cakes at strel
· poppy seed · nut · custard
two kinds of muffins

LUNCH EXAMPLE

BURGER STATION

BEEF
brioche bun, pulled beef, coleslaw, fried onion, bbq sauce

JACKFRUIT
brioche bun, pulled jackfruit,red cabbage, fried onion,bbq sauce (vegan)

TOPPINGS
· pickled gurken · jalapeños
· dijon mustard & chilli

SIDES
· nachos (vegan)
· guacamole (vegan)

PASTA LIVE COOKING STATION

PASTA
farfalle

PESTI
· vegetarian tomato pesto with ricotta cheese
· basil pesto (vegan)
· chive and walnut pesto (vegan)

TOPPINGS
· mozzarella & babyspinach
· grilled antipasti: zucchini,cippole & auberginen (vegan)
· picked sun-dried tomatos (vegan)
· extra virgin olive oil, chilli oil, trüffel oil, seasalt & black pepper
· fresh herbs from the herb pot (vegan)

COFFEE BREAK

CAKE POPS
· passion fruit
· hazelnut
· dark chocolate

COOKIES
· double chocolate triplecookie
· raspberry white chocolate

BISTRO MENU

FOOD

- Soup Of The Day
- Classic Caesar Salad / Chicken
Romaine Lettuce - Croutons - Parmesan
- Spicy Vodka Rigatoni
Creamy Tomato Sauce - Splash of Vodka -
Calabrian Chili
- Parmigiana Aubergine / Chicken
Tomato Sugo - Mozzarella - Parmesan - Side Salad
- Fried Chicken Sandwich & Fries
Chicken - Caesar Mayo - Salad
- Spezzatino di Burgundy
24h cooked beef-roasted potatoes-apple
- Coco's Chocolate Pie
Chocolate Lava Cake - Vanilla Ice Cream

DRINKS

- WATER
Vöslauer prickel/still
- SOFTDRINKS
charitea mater / mint / red /
green / black
- lemonaid maracuja / blutorange
limette / orange / ingwer
- coca cola / coca cola zero
- COFFEE
Filter Kaffee
Espresso Einfach
Doppio
Espresso Macchiato
Cappuccino
Latte Macchiato
Flat White
Matcha Latte
Heiße Schokolade
Tiger Spice Chai
Tea
Ingwer tea, tea Diverse



IMPRESSIONS

We've catered major events and companies such as Netflix and Google, but we're no less interested in creating special experiences for our friends and communities.



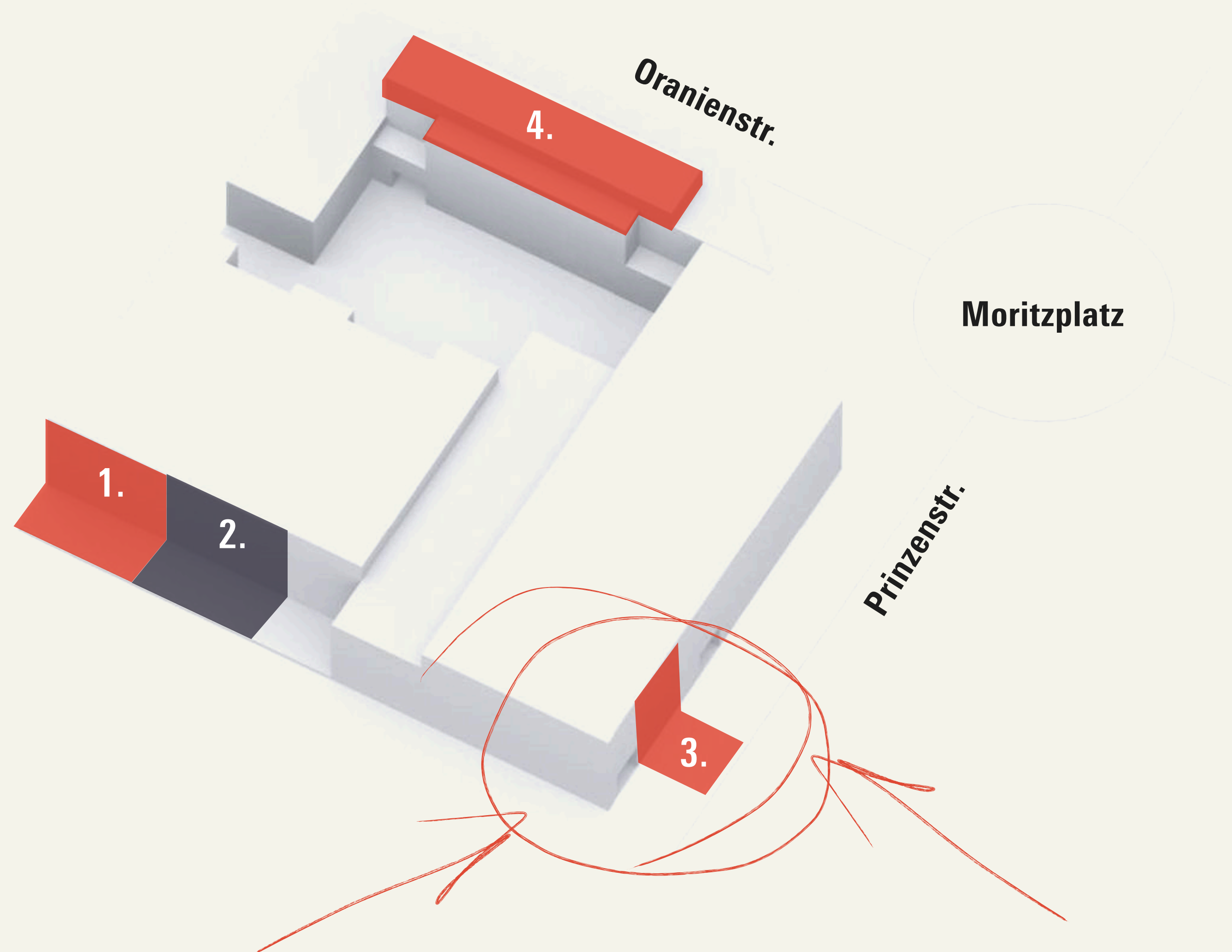












1. PRINCE CHARLES
2. TAK
3. COCO BOULE
4. ATELIER ROOFTOP

CATERING IS AVAILABLE NOT ONLY AT ALL OF OUR MORITZPLATZ LOCATIONS, BUT OF COURSE CAN BE BROUGHT TO ANY EXTERNAL SPACE OR VENUE — DEPENDING ON TIMING AND IF WE SHARE THE RIGHT VIBE.

MORITZPLATZ

TESTIMONIALS

WE'VE CATERED MAJOR EVENTS AND COMPANIES SUCH AS NETFLIX AND GOOGLE, BUT WE'RE NO LESS INTERESTED IN CREATING SPECIAL EXPERIENCES FOR OUR FRIENDS AND COMMUNITIES.



cocoboule CATERING

THANK YOU

CONTACT JONATHAN DIRECTLY FOR ALL
INQUIRIES, QUESTIONS — OR IF YOU
HAVE ANY SPECIAL REQUESTS OR WOULD
LIKE A CONSULTATION WITH FRITHJOF.

JONATHAN@BECHSTEIN-NETWORK.COM
+49 1742751557