# LOVE DELUXE

Events & Catering



### FOOD APPROACH

Love Deluxe is a capsule of our childhood memories – the meals that nourished us, the moments we had with friends and the enveloping love we felt coming up in our communities. Through our restaurant, events & catering, we look to transmute that feeling – as many of us are a product of a diversity of cultures, upbringing and now lifestyle.

Our menu is inspired by our cultural origins spanning from the American South, the African Diaspora and South Pacific Islands. We bring a playfulness to our flavors that don't look backwards to traditional recipes but rather what dishes reflect our tastes and experiences today.





## TEAM

## EXTENSIVE EVENT & CATERING EXPERIENCE

FOCUS ON ELEVATING FLAVORS & CULTURAL TOUCH-POINTS FROM BIPOC COMMUNITIES

OUR IMPACT EXTENDS FROM A STRONG COMMUNITY BASE CONNECTED TO OUR RESTAURANT



**Bayo Adafin, Partner** 

Over the last 10 years Bayo has worked alongside companies such as adidas, Dig, Spotify and Grey Goose executing small and large events globally. Additionally, Bayo was a partner in a promotion company that hosted dinners and parties in some of New York City's most well known downtown establishments and hospitality groups.



**Edwina Bishop, Partner** 

Edwina has worked in the hospitality industry for 25 years, hailing from Australia, and making her mark in Berlin where she has led some of the most popular kitchens in town including 21 Gramm and Hallesches Haus. As head chef at Hallesches Haus, Edwina directed the food operations for events and catering at Hallesches Haus. She has always had a strong focus on channeling bold, dynamic flavors into colorful presentation.

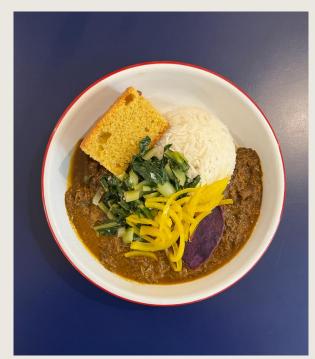


### **CATERION SERVICES**

# PRODUCTIONS | PR EVENTS CORPORATE OFFSITES WEDDINGS & MORE

Food Formats & Full Bar Service Available

- Flying Food
- Buffet and Family Style
- Love Deluxe Specialty Brunches & Dinners: Polynesian Cookout, Seafood Boil, Southern Soulfood Dinner
- Drinks: Cocktails, Homemade Soft Drinks, Beer & Wine Selection



Jamaica Beef Curry, Coconut Rice, Purple Sweet Potato, Braised Löwenzahn, Tumeric Pickled Onions & Southern Cornbread





#### SELECT FORMAT FOR YOUR EVENT

- a. Flying Food
- b. Buffet or Family-style
- c. Specialty Brunch or Dinner

## SELECT ITEMS FROM OUR CUSTOMIZED MENUS\*

- a. Proteins & Mains (select 1-2)
- b. Starches (select 2-3)
- c. Veggies (select 3-4)
- d. Desserts (select 2)

#### SAMPLE MENU SELECTION

#### **PROTEINS**

Pork Lechon / Haitian Epis Jamaican Oxtail Beef Short Rib / Crying Tiger Sauce Black Bean Chicken / Coconut Sambal

#### **VEGGIES**

Carrots / Yellow Pepper Sauce / White Cheese
Pumpkin / Brown Butter / Pumpkin Seed / Toasted Chilli
Roasted Red Cabbage / Blood Orange Tahini
Taro Leaf / Coconut Milk
Black Kale / Black Sesame / Black Vinegar
Purple Sweet Potato / Harissa / Peanut
Smoked Aubergine / Lime Pickle Yoghurt / Crispy Shallot

#### STARCHES

Tamale / Creamed Corn / Banana Leaf Butter Beans / Creamed Spinach / Lemon Southern Cornbread / Green Chilli Crisp Black Rice / Coconut

#### DESSERTS

Polynesian Coconut Rolls / Coconut Buttercream Pecan Pie / Black Sesame Mascarpone Sweet Potato Pudding Cake / Muscovado / Vanilla Bean Banana Caramel Cream Pie

<sup>\*</sup>Menus will differ depending on format & budget



## PRIVATE EVENTS

Our beautiful, modern restaurant is available for private events ranging from full-service brunches & dinners to casual pop-ups & gatherings.

For those who wish to utilize our space, we offer a host of services: menu curation, preparation, staffing and bar service.





## SPACE AMENITIES

30 Seated I 50 Standing Capacity

Direct Line to our High-Fidelity Sound System

Mic & Mixer Connection for DJ Setup, Presentations & Art Exhibitions

Flexible Event Workspace & Bar

Exhibitions, Showcases, Product Display Possible in Neutral, Clean Design







Flexible Workspace & Bar



Dining Space With Flexible Seating Arrangements Or Presentations & Exhibitions





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