

We are HERMANN'S EATERY. BAKERY. STORE.

HERMANN'S Berlin is a daytime eatery and event space designed to bring together the people, ideas and ingredients for a **good future of food.**

This brochure is a showcase of what HERMANN'S can offer as the venue for your next event.

HERMANN'S EVENTS

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Events



Welcome to HERMANN'S

HERMANN'S is nestled in the heart of Berlin's Mitte. Designed to feel like your home away from home, our comfortable, contemporary venue is the perfect environment to share creative ideas, conversations and delicious food.



Whether you're looking for an elegant private dinner, a conceptual event or a corporate workshop, our flexible space and dedicated team are here to make your event unforgettable and hassle-free.

Our Space

300 Square meter event space

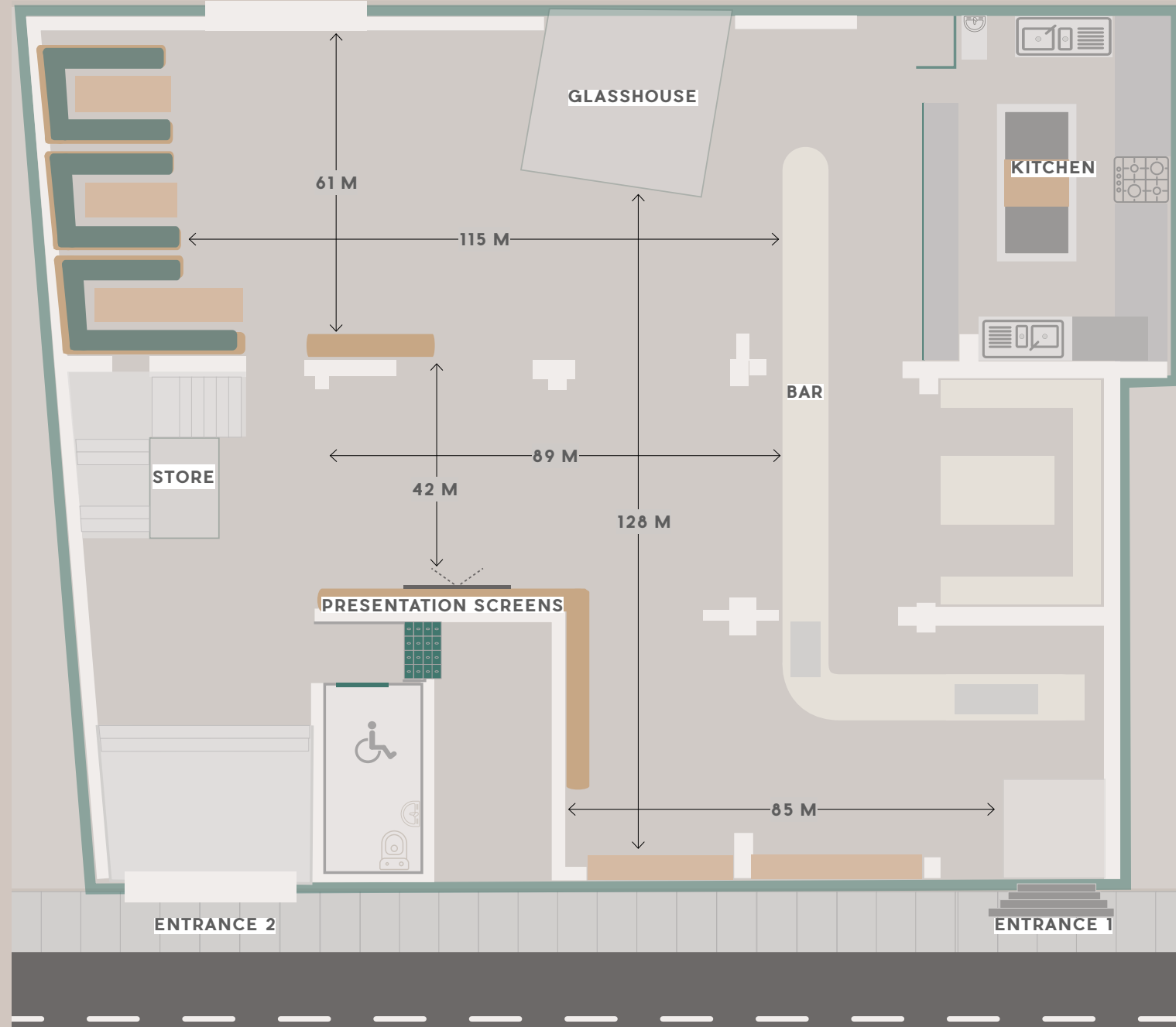
- Private dining (seated & standing)
- Theatre style presentations
- Meetings & workshops
- Photoshoots & filming
- Weekend brunch events
- Pop-up events
- Product launches
- Private cooking events
- Parties
- Off-Site Catering

PEOPLE CAPACITIES

- Seated dinner - 80
- Flying dinner - 100
- Reception - 150
- Theatre style - 50

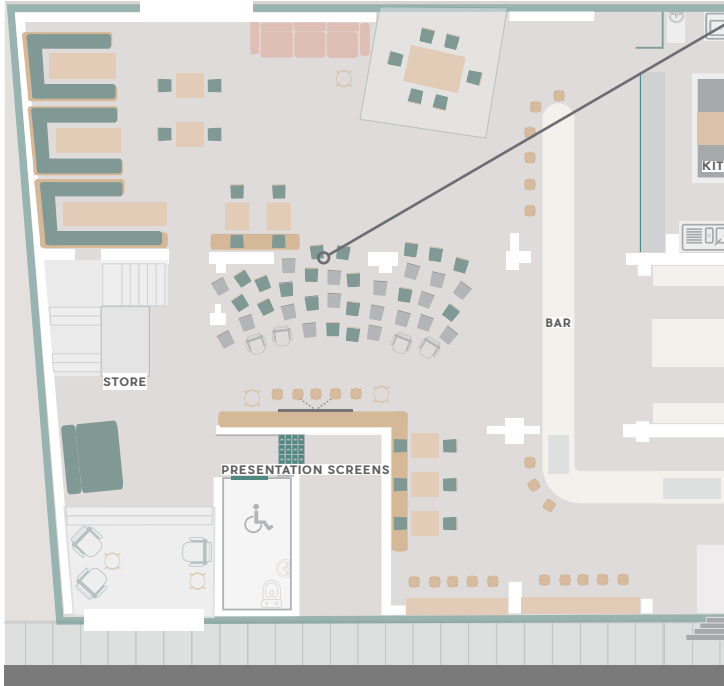
FACILITIES

- Open kitchen
- Large presentation screens
- Built in Bose sound system
- 2 x Sure radio microphones
- Complimentary WIFI
- Disabled access

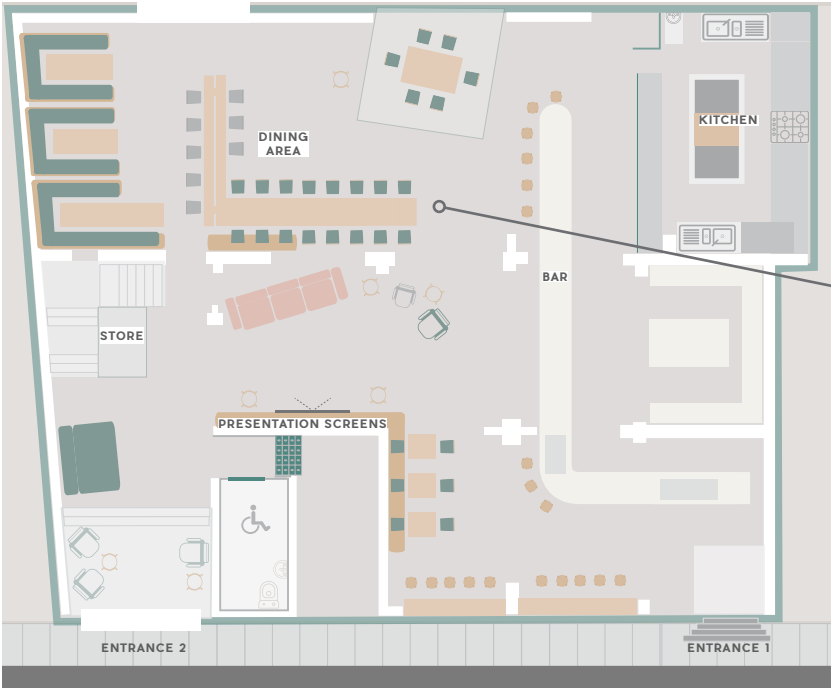


Our Space

EXAMPLE: THEATRE STYLE



EXAMPLE: PRIVATE DINING



Our Food

At HERMANN'S we bake, grow, ferment and smoke delicious food that, we believe, could lead to a planet-friendly future.

We make everything from scratch, source forgotten ingredients, take inspiration from global food cultures and strive for biodiversity on every plate.

Enjoy our changing menus where we work with the best ingredients that are available in season.



Our Food

We offer a range of different serving styles depending on the format of your event.

We can serve anything from drinks and small bites, to elegant 3 course dinners and, of course, our signature family style menus.



Sample Events Menu

Please select one dish from each section below. All menu options can be served either family style or individually plated depending on your preference.

TO START

Bagna Cauda

Pickled, raw, sautéed and fermented vegetables with anchovy sauce

or

Beet Salad

Salted baked beetroot and radicchio salad

or

Little Gem

Gem lettuce, crispy black bean tempeh, aromatic herbs and green goddess dressing

TO FOLLOW

Shio Koji marinated grilled seasonal vegetable steak

served with Miso smoked aubergine purée, crispy leeks

or

Grilled flank steak

served with Miso smoked aubergine purée, crispy leeks

or

Miso marinated pan fried catch of the day

Served with black bean purée, purple radicchio and broccoli

TO FINISH

Raw honey, yogurt mouse served with preserved fruit

or

Adzuki bean tart served with cinnamon cream

or

Seasonal fruit coconut pavlova

Our Team

At HERMANN'S we pride ourselves in being warm and welcoming hosts. We always aim to create a special atmosphere and a memorable experience for our guests.

From helping you to plan the perfect event, to serving delicious food, our Events Team, Chefs and Front of House all work together to deliver with real care, attentiveness, and enthusiasm.



GET IN TOUCH!

To arrange a site viewing or for more information, please contact our event manager: gillian@hermanns.com