

# COMPANY PRESENTATION

.....

- 01 THE COMPANY
- 02 PORTFOLIO
  - | PASSION
  - | RESSOURCES
  - | OUR STANDARD
  - | TEAM
- 03 LOCATIONS
- 04 EXPERIENCE
- 05 CONTACT



# ABOUT US

For 25 years, we have been delighting our customers with optimal culinary catering experiences. In 2017 alone, we were able to convince at over 1,000 events. But we also started small. Optimahl was founded in 1994 as a two-man company with the ambitious vision of making catering an unforgettable experience. Today Optimahl has established itself both in Germany and internationally. For our customers we are present at various events in Rome, Kitzbühel or Brussels. With our special experience, high flexibility and quality we are among the top German catering companies.

\* Play on words: ‚Mahl‘ being German for ‚meal‘, making the company name a combination of ‚optimum‘ and ‚meal‘.



“Our high quality standards, loyal customers and the courage to innovate have been the basis of steady growth. There have been many changes since we started out. But our standards have stayed the same. We have set ourselves new targets each year and achieved them with our dedicated team. We ensure that everything turns out Optimahl.”

Mirko Mann  
CEO



## CATERING.

Founded in 1994 as a two-man company, we now implement innovative catering concepts throughout Germany and Europe. Our vast resources enable us to meet all of our clients' wishes and accommodate requirements and individual requests with a high degree of flexibility.

+++ catering manufacturer capacity of up to 10.000 guests/day  
+++ our own transport fleet  
+++ in-house stock warehouse with over 100.000 items  
+++ service team with high quality standards  
+++

## EVENTS.

We are the all-rounder in the business. Our optimised action plans and internal workflow processes enable us to realise the catering and planning of events of any order.

+++ 2018 in numbers  
+++ 1000 events  
+++ 140.000 guests  
+++ smallest event: 25 persons, largest event: 3.200 guests  
+++ Clients from business, politics, society & sport  
+++ from Sylt to Kitzbühel, from Berlin to Brussels  
+++

## EMOTIONS.

The individual and very personal support of our customers has top priority for us. Our team of more than 90 well-rehearsed specialists is committed to your unique catering experience at the highest level with a high level of know-how and passion.

+++ over 90 specialists  
+++ 14 trainees in our Optimahl Catering Academy  
+++ personal Catering by Optimahl  
+++ in-house décor and floristics department  
+++ in-house graphics and advertisement department  
+++

## TOP PERFORMANCE IN ALL AREAS

PASSION

RESOURCES

OUR STANDARD

TEAM

## THE OPTIMAHL SPIRIT

Despite steady growth, we are determined to retain our original and very personal philosophy. That entails focusing all our efforts on you as our customer. Our work is characterised by friendliness and approachability in everything we do to serve you. While we have been able to continue professionalising our services, we as a team have remained down to earth and authentic, giving every event our very personal attention.



## 02 portfolio | passion

For our cooperation, Optimahl as a long time experienced event caterer, brings the skills and the knowledges for the support of tailor-made events. A comprehensive consulting, an individual conception and creative proposal as well as a perfect realisation of every request are for us self-evident.

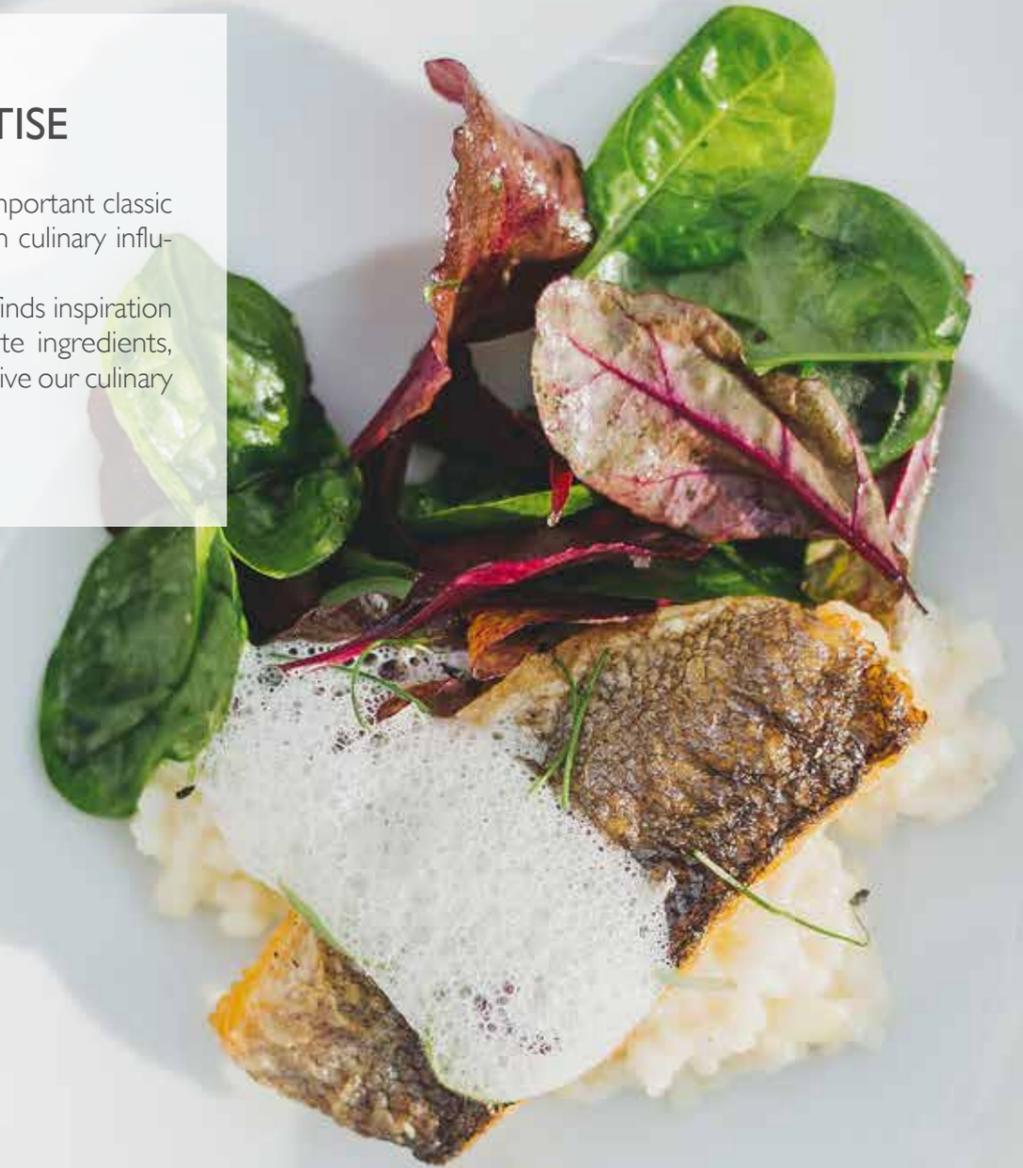
Whether classical business events or VIP events with particularly demanding guests - we see ourselves as a service provider with body and soul. Creative ideas, food trends and rehearsals are just some of our aspects that we offer our customers for a perfect event planning.

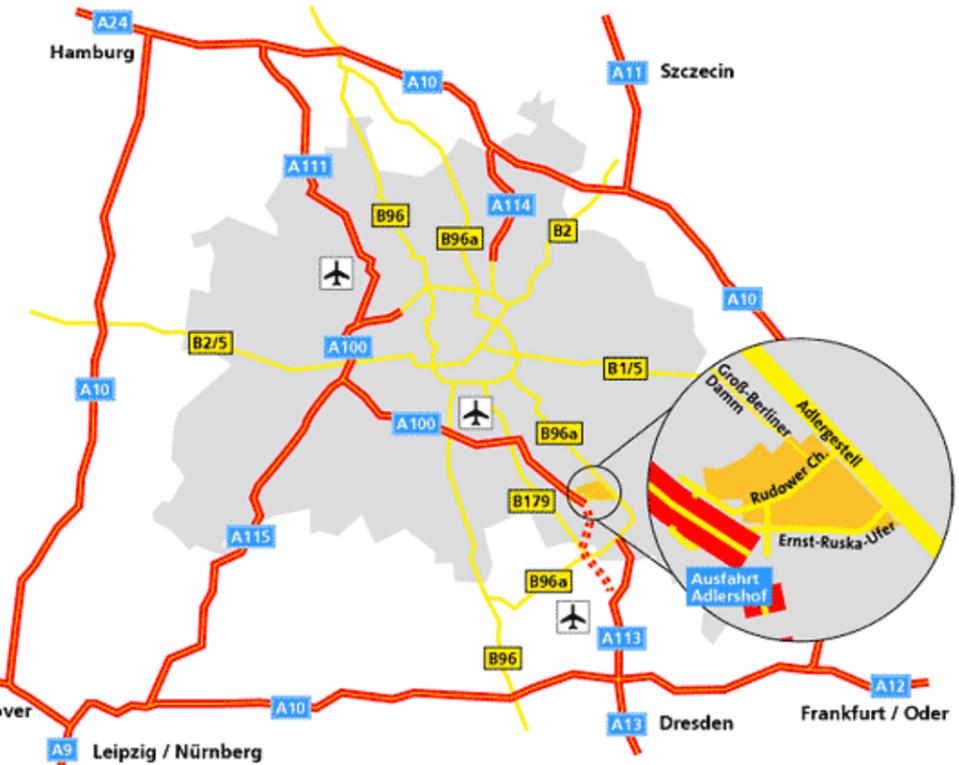


### OUR COOKING EXPERTISE

Our experienced chefs make sure that important classic cooking skills are preserved and modern culinary influences are celebrated.

Our international team of creative chefs finds inspiration in trends, tradition and culture. Exquisite ingredients, innovative ideas and love of the product give our culinary creations their special flavour.





## OUR LOCATION

For more than six years now, our company has been located at Groß-Berliner Damm 82A on the WISTA grounds. According to [adlershof.de](http://adlershof.de), Adlershof is one of the world's 15 largest science parks and the most imperative science, economics and media location of the Berlin-Brandenburg region.

As the site states further, ten non-university related research facilities as well as six belonging to Humboldt University of Berlin and almost 1.000 other companies and institutions are located on this 4,2 km<sup>2</sup> terrain.

The site of Berlin-Adlershof is located close to the autobahn and just 9 km from Berlins new BER Airport. It is about 20 minutes from the city's centre.

With 1.600 m<sup>2</sup>, we have one of Europe's most modern kitchens at our disposal, combining the most innovative kitchen equipment with our catering manufactory's high standards. Our jus and base fonds are still prepared in traditional fashion.



## RESSOURCES

At our company, the food is prepared and created in one of Europe's most modern kitchens, measuring over 1.600 m<sup>2</sup>. Our operation combines innovative kitchen technology with seasoned catering skills.

### MATERIAL & LOGISTICS

Optimah! has the equipment to cater for events involving up to 2.000 people. Thanks to continuous equipment care and maintenance and careful provisioning, Optimahl has greater flexibility in responding to changing requirements in comparison with other caterers. Our in-house logistics operation facilitates flexible delivery and collection scheduling.



02 portfolio | ressources

# A TASTE FOR STYLE

We have a long tradition of high quality floristics. To us, it is as integral a part of our product as the finest materials for our table settings. Our in-house floristics team guarantees competence and a passion for designing ever new creations.





## CREATIVITY

Along with our kitchen, floristics, decor and project teams' creations, we also provide in-house media design.

We define intelligent catering by thinking outside the box. Coherent event coordination is an Optimahl tradition. Individualized table decorations, flower arrangements and a fitted setting for any kind of space are among our signature traits. With our professional graphics team, we can offer countless designs to ensure a perfectly coordinated event even to the smallest detail.

menus | place cards | food labels | giveaways | merchandise

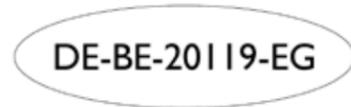


# OUR STANDARD



## EU-CERTIFICATE

Since 2011, Optimahl has been EU-certified (DE-BE-20119-EG). The certificate's stipulations are many. Its strict requirements are based on the HACCP concept. This and other specifications of the certificate provide a high degree of safety.



## BIO-CERTIFICATE

The attested organic quality of our food has also been certified since 2015 on the basis of Article 29 Paragraph 1 of Regulation (EEC) No. 834/2007 and Regulation (EEC) No. 889/2008. All requirements were met in full.



## FOOD INFORMATION TO CONSUMERS REGULATION

Compliance with the European Food Information to Consumers regulation (FIC) is mandatory in all EU states since 13 December 2014. It ensures uniform and transparent labelling standards for European producers and sufficient information for consumers of foodstuff. Next to nutritional and other information, it highlights allergens. In cooperation with sworn experts from IHK Berlin (Chamber of Commerce and Industry of Berlin) and the Senate Department for Justice and Consumer Protection, we combine competences to fulfil these standards. This is of particular importance to our retail customers.



## 02 portfolio | our standard



### WE MAKE SURE IT IS OPTIMAHL FOR THE ENVIRONMENT.

We developed the OctoPlus method with synchronised workflow processes to absolutely guarantee ecologically sustainable events to our clients.

**1<sup>+</sup> ecological responsibility**

Climate change concerns us all. That is why we strive for the responsible, conscious and effective use of resources as a general rule for sustainable action.

**2<sup>+</sup> more regional products**

Expect naturally resourced and healthy catering with us, produced mainly from regional and seasonal organic products and closely monitored international specialties.

**3<sup>+</sup> highest safety and hygiene standards**

Our EEC certificate: DE BE-20119 EG. The certificate's stipulations are many. Its strict requirements are based on the HACCP concept. This and other specifications of the certificate provide a high degree of safety.

**4<sup>+</sup> more climate neutrality**

A growing number of our clients want to keep their carbon footprint small. In cooperation with experienced climate protection organisations, our carbon emissions can be compensated for by climate change certificates.

**5<sup>+</sup> more energy efficiency**

Our kitchen, commercial dishwashing station, warehouse logistics and transport fleet are state of the art. This technological standard is prerequisite for guaranteeing efficient workflow and use of energy resources.

**6<sup>+</sup> more trust**

We have partnerships of many years' standing with reliable and trusted suppliers who meet our requirements and apply the same high standard criteria – for sustainable and responsible action.

**7<sup>+</sup> more efficiency**

Optimahl has been extending its independent resources since 1994 to be able to supply all services necessary for quality event catering. Our own logistics team ensures short and direct transport and delivery processes.

**8<sup>+</sup> more renewable energy**

Our manufactory's large equipment has an integrated energy recovery system. The generated heat of the refrigerating units is channelled into our heating system. Further, we are planning a solar plant to generate even more renewable energy.

## 02 portfolio | our standard

We continuously seek out the best products for you. Germany is rich in culinary treasures; we've made it our aim to track them down for you. Heirloom apple varieties, abstract chocolate creations or traditional meat products. Our juices, too, are pressed at a small family business from Oberlausitz with a love of natural products.

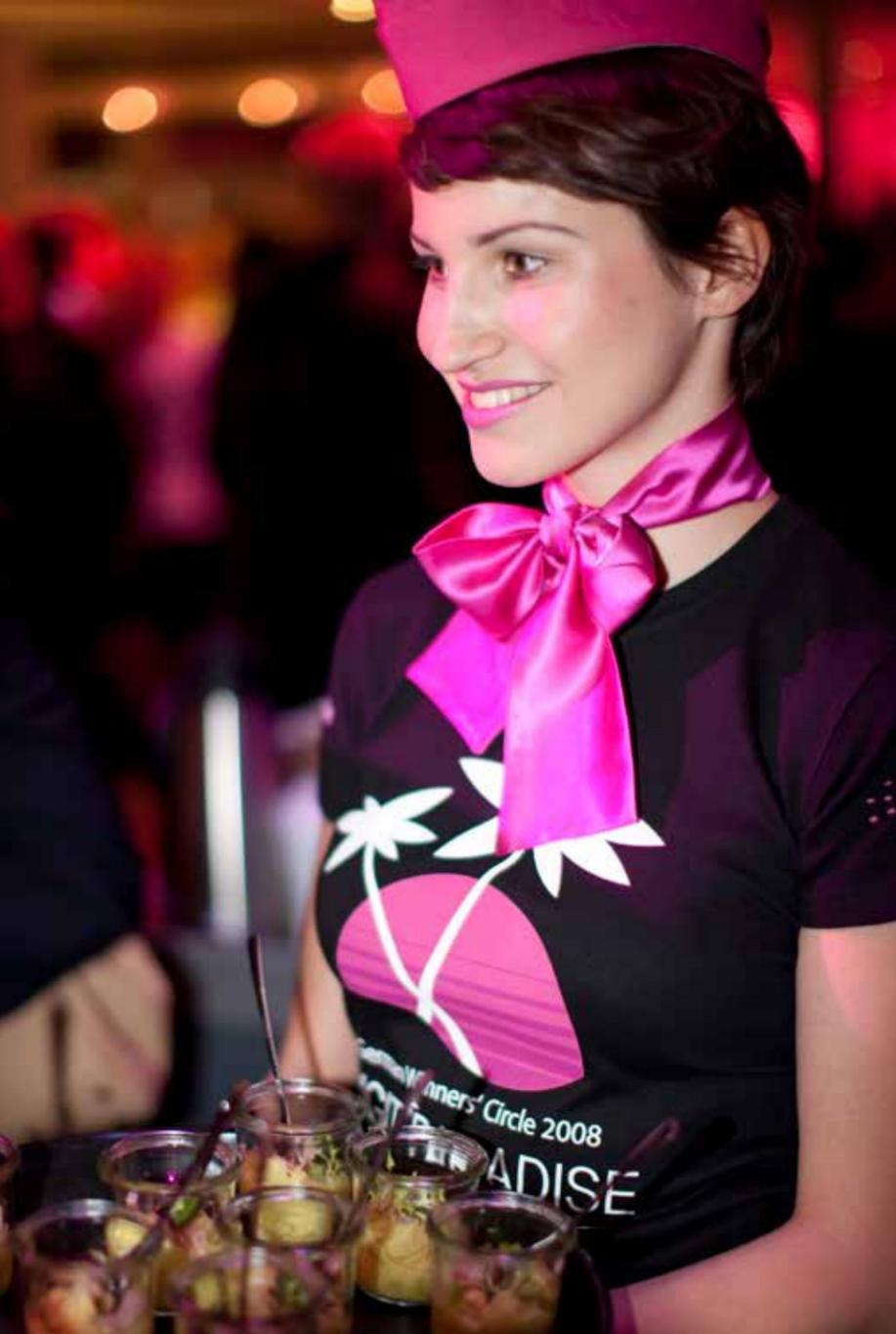


### OUR HEIMATMAHL MENU

Everyone's talking the sustainability talk – Optimahl walks the walk.

heimatmahl is a menu exclusively composed of local ingredients from the Berlin and Brandenburg region, no more than a day's drive away. Only regional and seasonal products make it into the dishes.





## 02 portfolio | team

# EXCELLENT SERVICE

is the alpha and omega to every event with us. To make your event perfect, our work begins with intelligently planned professional staff appointment. Our service team is obliging, charming, but never importunate. Discreet, but always present. After completing several training units, our staff raise the bar in service quality under the leadership of André Wieland. We guarantee the Optimahl standard for every event.



### YOUNG PROFESSIONALS – THE OPTIM AHL CATERING ACADEMY.

Passing on our know-how and the promotion of young professionals is a matter dear to us. We have been employing trainees for over 15 years and hand our knowledge down to our Optimahl offspring. In doing so, we ensure the lasting of our philosophy and tradition.

### OUR BEST FOR YOUR GUESTS!

All executive positions, such as project manager, executive chef and head waiter, are held by long-time Optimahl employees. Additional out-house personnel is hired exclusively from reliable long-term partners in the service staff business. André Wieland, head of our in-house service team, chooses suitable personnel beforehand, who he then briefs extensively on our catalogue of requirements. Our circumspect service team will always be ready and prepared to greet your guests and take their wishes right away. Next to quick service, cordiality to ensure your guest's comfort is at the top of our list.

### CORPORATE BEHAVIOUR

Optimahl stresses a uniform and well-groomed appearance for its staff. The following standards are integral to our personnel concept:

#### Female Employees

- long hair is put up
- only transparent, colourless nail polish and subdued makeup
- no conspicuous jewellery (earrings, bracelets)
- no visible tattoos or piercings
- black leather shoes

#### Male Employees

- shaved or well-groomed, trimmed beard
- long hair is put up
- no conspicuous jewellery (earrings, bracelets)
- no visible tattoos or piercings
- black socks and polished, black leather shoes



# 03 locations

## LOCAL HERO

With over 1.000 events a year, who else but us would have the best local knowledge of the venues in this city?

Our skill in identifying fascinating destinations opens up unheard-of opportunities for you. Whether you are looking to put on an event for a small group or cater for a major event or conference – we can find the ideal venue.

Catering over 1.000 events a year, we know every venue in this city and can utilise our experience for you in an Optimahl fashion.



WE ARE PARTNERS OF BERLIN.



We believe that a strong network is the basis for entrepreneurial success. With over 200 partners in the economy and the sciences, we are committed to the location of Berlin.

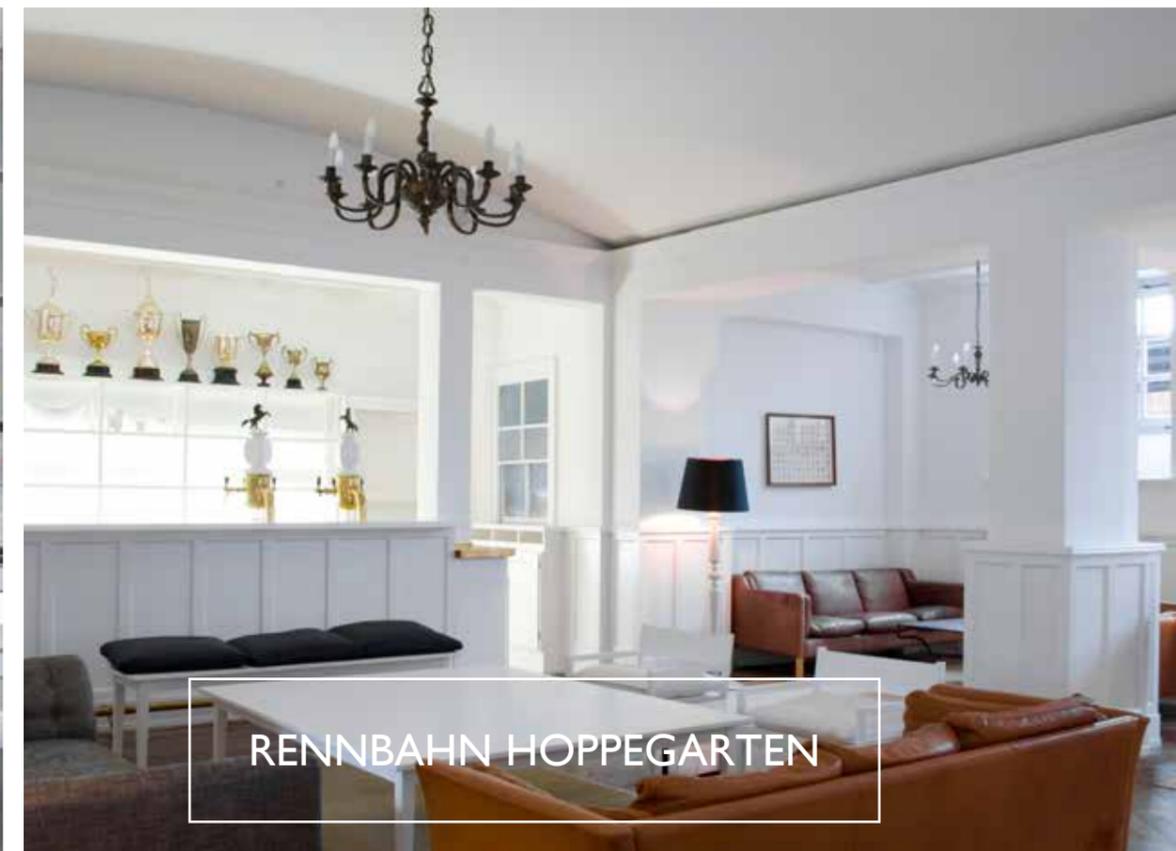
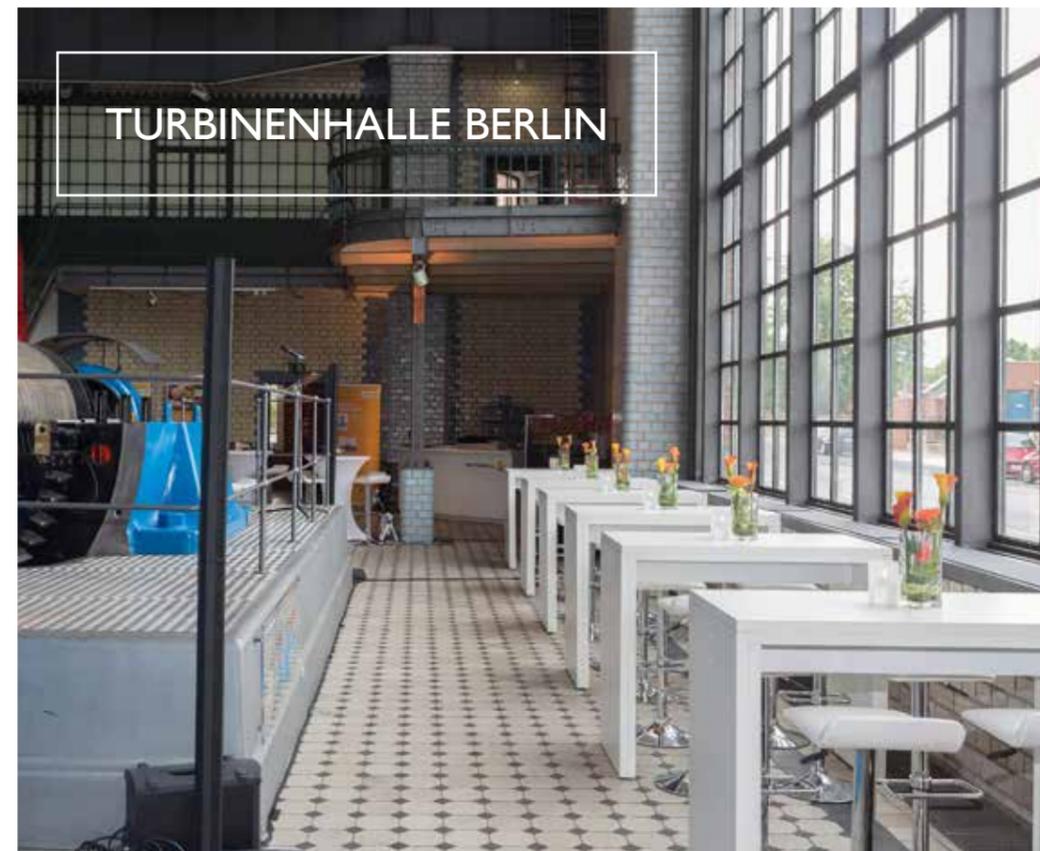
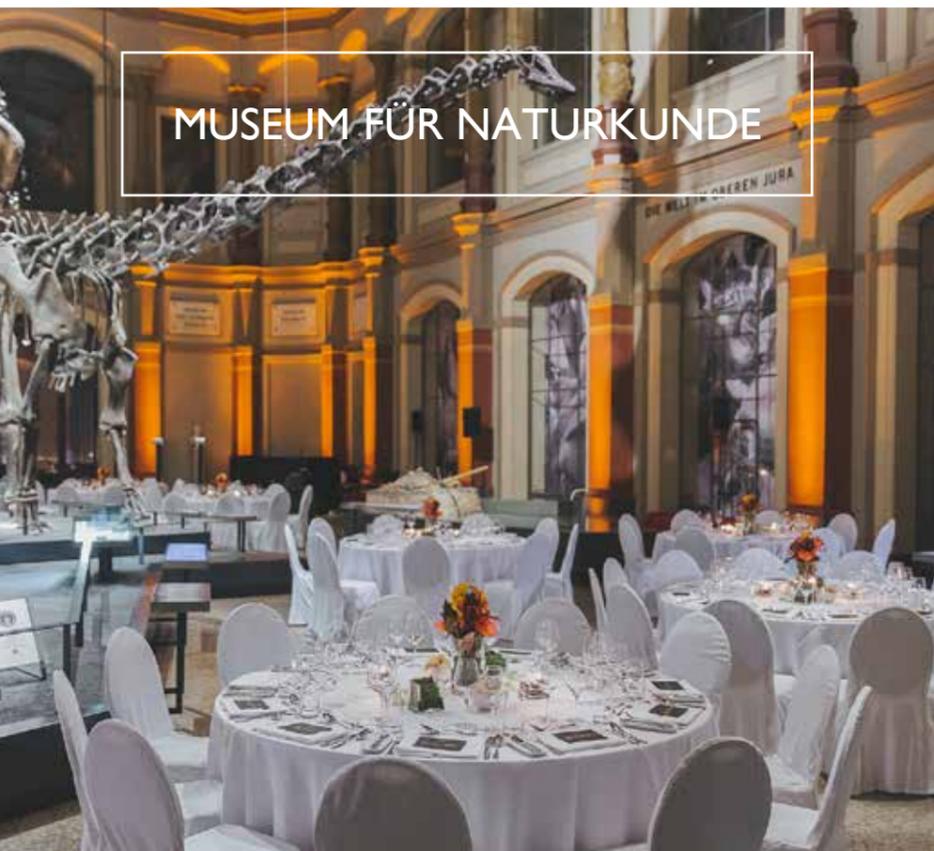


The partnership of the visitBerlin Convention is made up of Berlin's leading service providers in business Meetings, Incentives, Conventions and Events. Together, they are promoting and developing the Berlin MICE location. This partnership is still unique in Germany in supporting the destination marketing for Berlin's MICE clients.



DEHOGA partners are companies that not only operate in the industry long-term and successfully, but also feel obligated to the hospitality industry and thus to their customer interests.

# 03 locations



EVENTS, WE ARE PARTICULARLY PROUD OF.

**MILK-MONDAY**

BÄRENSAAL BERLIN | JANUARY 2019

**HESSE FESTIVAL |**

REPRESENTATION OF THE STATE OF HESSE BERLIN | JUNE 2017

**SPECIAL EXHIBITION ARA (MACAW)**

MUSEUM OF NATIONAL HISTORY BERLIN | MAY 2017

**BENDURA BANK SNOW POLO WORLD CUP 2019 |** KITZBÜHEL, AUSTRIA |  
JANUARY 2019

**GERMAN AEROSPACE INDUSTRIES ASSOCIATION (BDLI) |**

ILA 2016 | BERLIN EXPOCENTER AIRPORT | JULY 2016

**WISTA | SWEDISH PRINCE'S RECEPTION |**

ESSWIRTSCHAFT BERLIN | APRIL 2016

**PUBLISHER'S NIGHT 2019 | AWARD OF THE GOLDEN VICTORIA**

KONTRAPUNKT AGENTUR FÜR KOMMUNIKATION GMBH | NOVEMBER 2018

**DIE MANNSCHAFT | MOVIE PREMIERE |** SONY CENTER BERLIN |

NOVEMBER 2014

CLIENTS, WE WOULD LIKE TO LIST AS REFERENCE:

**AWARD DEUTSCHER HÖRFILMPREIS |**

KINO INTERNATIONAL - 550 GUESTS - MARCH 2018

**„EIN HERZ FÜR KINDER“ - GALA |**

AWARD OF THE GOLDEN HEART - 500 GUESTS - DECEMBER 2017

**BRYAN ADAMS | ANNIVERSARY ZOO MAGAZINE |**

MUSEUM FÜR NATURKUNDE BERLIN - OCTOBER 2014

**BERLIN FOOD NIGHT 2016 |**

BERLIN FOOD WEEK GMBH - 600 GUESTS - OCTOBER 2016

**POSTFEST 2018 | DEUTSCHE POST AG |**

P.O.S. CREATIVE MEDIA GMBH & CO. KG - 1.000 GUESTS - NOVEMBER 2018

**XI. FIP POLO EUROPEAN CHAMPIONSHIP |**

SEVENDAYS POLOEVENT GMBH - 2.200 GUESTS - SEPTEMBER 2018

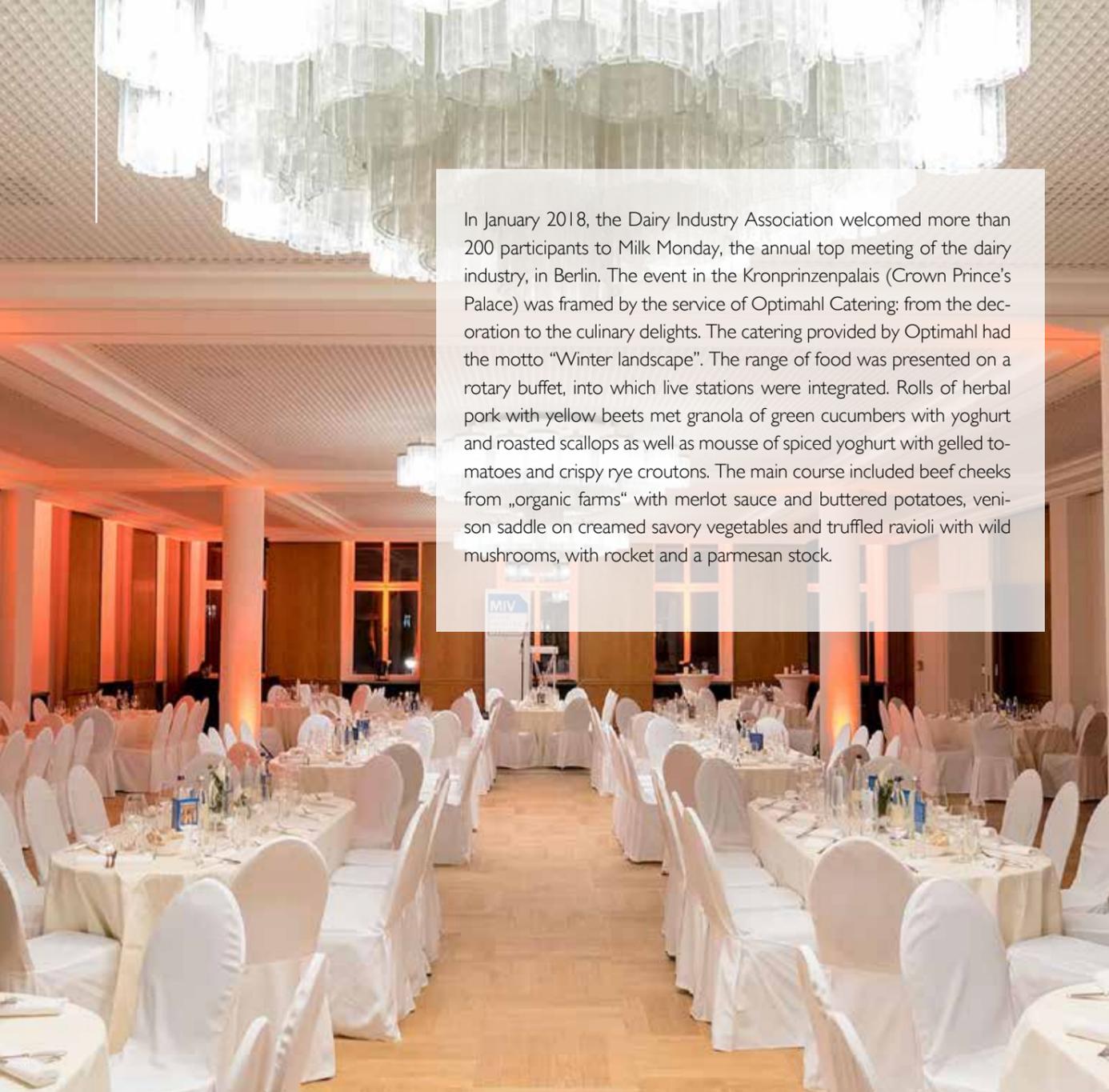
**MCI DEUTSCHLAND GMBH |**

FOR BMW GROUP – 300 GUESTS - NOVEMBER 2015

**POLITICAL DIALOGUE WITH THOMAS DE MAIZIÈRE |**

DAIMLER AG – 75 GUESTS - JANUARY 2015





In January 2018, the Dairy Industry Association welcomed more than 200 participants to Milk Monday, the annual top meeting of the dairy industry, in Berlin. The event in the Kronprinzenpalais (Crown Prince's Palace) was framed by the service of Optimahl Catering: from the decoration to the culinary delights. The catering provided by Optimahl had the motto "Winter landscape". The range of food was presented on a rotary buffet, into which live stations were integrated. Rolls of herbal pork with yellow beets met granola of green cucumbers with yoghurt and roasted scallops as well as mousse of spiced yoghurt with gelled tomatoes and crispy rye croutons. The main course included beef cheeks from „organic farms“ with merlot sauce and buttered potatoes, venison saddle on creamed savory vegetables and truffled ravioli with wild mushrooms, with rocket and a parmesan stock.



**MILK-MONDAY  
KRONPRINZENPALAIS**

BERLIN, GERMANY  
23. JANUARY 2018 | 200 GUESTS





# 04 experience



**VATTENFALL WÄRME BERLIN AG**  
**„BERLINER.WÄRME.LOKAL“**  
RADIALSYSTEM V GMBH

06 SEPTEMBER 2018  
250 GUESTS



# 04 experience



The Association of Newspaper Publishers (VDZ) invited to the Publishers Night 2018 on November 5, 2018 in the capital representation of Deutsche Telekom. The guests of this high-profile event once again included the "Who's Who" of the media industry, including outstanding entrepreneurs, publishers and publishers.

The highlight of the gala was the award by German Chancellor Angela Merkel. She was honored with the honorary Victoria for her political achievement especially for Europe. The eulogy was held by the Queen of Jordan, Rania Al Abdullah.

For the 10th time, Optimahl was able to accompany the award ceremony with culinary delights and served various delicacies to the numerous guests. At the reception, guests were welcome to enjoy autumnal finger food, such as honey bread with parsley root crème and juniper salami or gratinated crostino with fontina and truffles. After the award ceremony a potpourri of the best food was waiting at the buffet as well as in the Flying Service. Guests were able to choose between lukewarm pastrami with sliced root vegetables, coriander and lime and a warm salad of pumpkin and salsify with thyme croutons, fontina cheese, baby spinach and seed oil-vanilla ice cream. An excit-

ing mix of culinary traditions and exotic ingredients with avant-garde preparation. The main course was made with freshly cooked risotto in different flavors, served with short-cut snacks such as cod fillet with Szechwan pepper and honey. As well as freshly cooked and stuffed chocolate tortellini, there were of course some of the finest creations from the Optimahl ice cream parlor. The new "Christmas Market Winter Edition" offered ice creams for every taste: from speculoos - mandarin to coconut macaroon - chocolate to domino and spice - pomegranate.

## KONTRAPUNKT AGENTUR FÜR KOMMUNIKATION GMBH PUBLISHER'S NIGHT 2018

CAPITAL REPRESENTATION  
OF DEUTSCHE TELEKOM.  
05. NOVEMBER 2018 | 800 GUESTS





VIDEO:



[HTTPS://WWW.YOUTUBE.COM/  
WATCH?v=surxbtbxmsj](https://www.youtube.com/watch?v=surxbtbxmsj)



**SEVENDAYS POLOEVENT GMBH**  
**ENGEL & VÖLKERS BERLIN MAIFELD CUP 2018**  
25. & 26. AUGUST 2018 |  
2.200 GUESTS

**04** experience



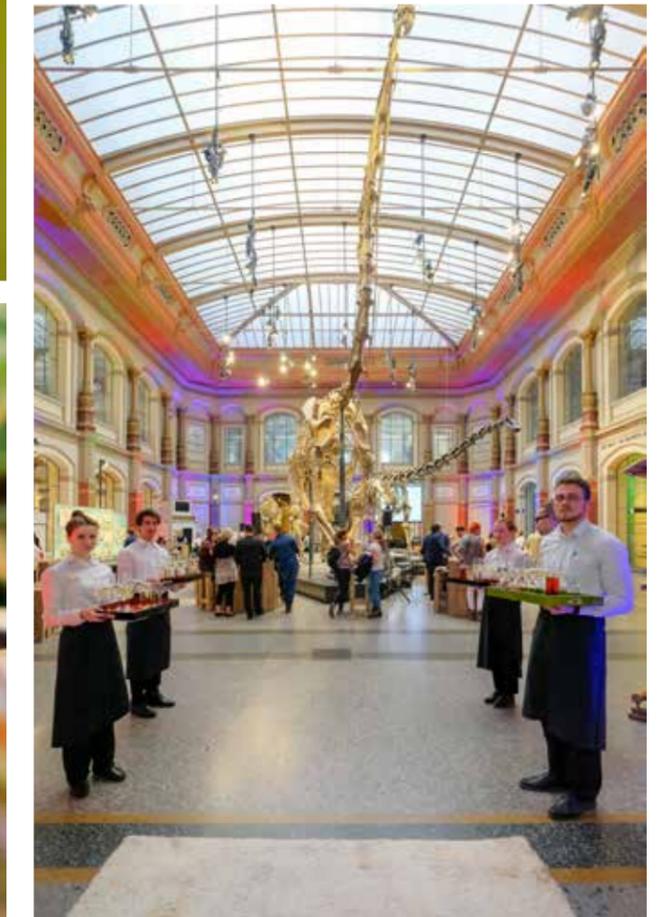


The macaw is a popular pet worldwide - colourful, intelligent and sociable. However, the fascinating exotic species are also under serious threat and their habitat is constantly decreasing. Since May 2017, the Museum of Natural History in Berlin has dedicated a special exhibition to the macaw. Spectacular objects, unusually staged, bring a piece of South America to the German capital. The exhibition opening on the 22nd of May 2017 was accompanied culinarily by Optimahl Catering Berlin. 550 guests expected a purely vegetarian menu to match the theme. Among them, the „jungle antipasti“ made of pickled sweet potatoes, palm hearts and bamboo. A warm salad with avocado and quinoa topped with sheep's cheese and nuts was waiting for the guests as a „superfood“. All the meals were served on palm leaf dishes, staying true to the original style and tradition.

## 04 experience

### **SPECIAL EXHIBITION ARA (MACAW) MUSEUM OF NATIONAL HISTORY BERLIN 2017**

BERLIN, GERMANY  
22. MAY 2017 | 550 GUESTS



# 04 experience

## BENDURA BANK SNOW POLO WORLD CUP 2018 | HIGH SOCIETY-EVENT KITZBÜHEL, AUSTRIA

12.-14. JANUARY 2018 |  
UP TO 1,250 GUESTS DAILY

### VIDEO:



[HTTPS://BIT.LY/2SPSRQA](https://bit.ly/2SPSRQA)

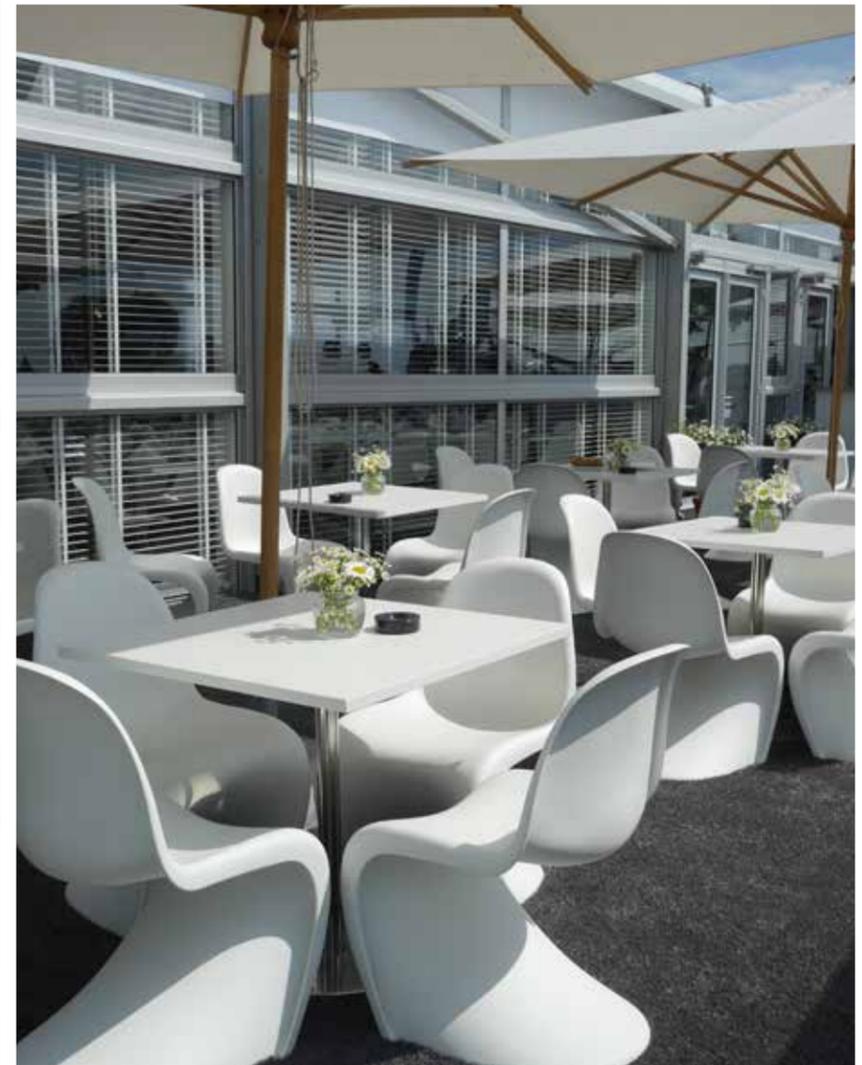


From 12. to 14. January 2018, Kitzbühel was the location of the **Bendura Bank Snow Polo World Cup**. This event is regarded as the world's largest snow polo tournament and it shines with action packed equestrian sports and noble ambiance. Every year, **High Society** gathers for this high profile event on the Münichauer Meadow near Kitzbühel to witness this rapid polo spectacle in the snow.

For the eleventh time now, Optimahl catered for culinary taste bud extravaganza at this exclusive society event. Various delicacies were served for the numerous guests. Some of the highlights were freshly ground beef tartar, or saddle of suckling pig roasted on hay. The Optimahl ice cream parlour enchanted the guests with its new winter varieties, served with rum-preserved fruits, caramel sauce and other various unique toppings.



# 04 experience



**BDLI |**  
**CHALET | LOUNGE | SPACE PAVILLON**  
**ON THE OCCASION OF ILA 2016**  
01.-04. JUNE 2016 |  
160 – 400 GUESTS DAILY



**PERMANENT MISSION OF NRW IN BERLIN |  
BERLINALE RECEPTION**

14. FEBRUARY 2016 |  
1.000 GUESTS

04 experience





The **Julius Baer Beach Polo World Cup Sylt** has become an absolute Whitsunday highlight in recent years. Around 10,000 visitors are watching the polo teams play in a polo arena right on the **beach of Hörnum**. Horses and players race through the Polo Arena in competition about the popular Julius Bär Trophy.

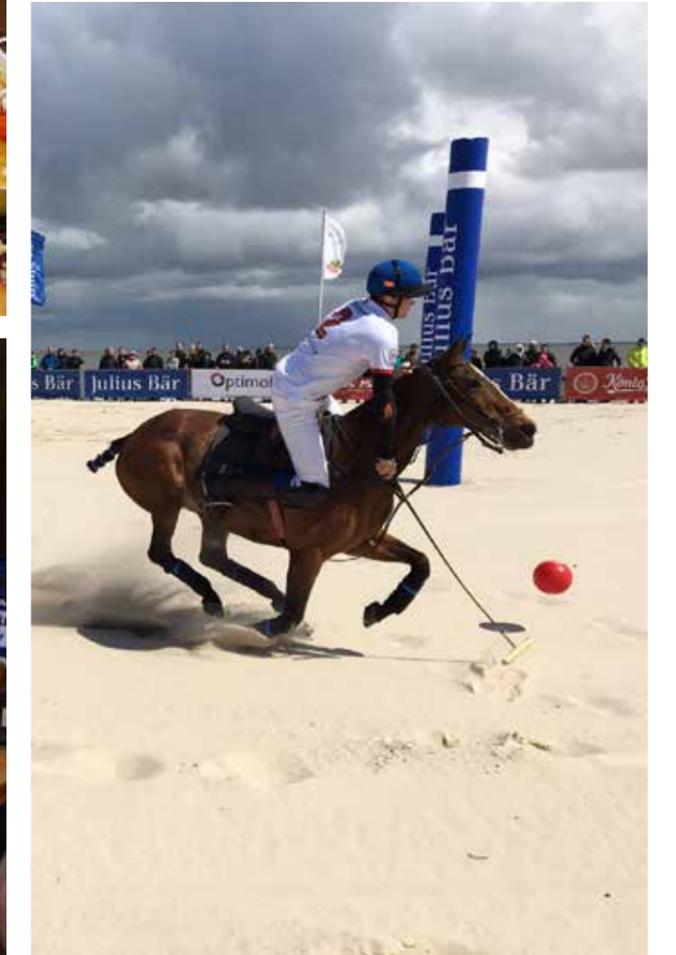
Catering for the 400 guests daily in the VIP area will also be provided by Optimahl in 2017. At the buffet, popular tasteful classics meet sophisticated highlights. The vegetables and salads used for the appetizer are freshly prepared and served in bowls. Culinary alternatives await the gourmets: fermented root vegetables and a rich selection of salads as well as various starters served in small glasses. The main courses are prepared live. For example, guests can choose between hash browns and potato pancakes made from local potatoes with cucumber sour cream and dill as well as glazed apple slices, tarragon and red onions with honey. In addition, we serve boiled veal topped with freshly grated horseradish, creamy savoy cabbage and pearl onion juice as well as fried salmon on fennel à la barigoule. The Optimahl summer ice cream parlour is a must for dessert.

## 04 experience



### JULIUS BÄR BEACH POLO WORLD CUP SYLT 2017

SYLT, GERMANY  
3.-4. JUNE 2017 | 800 GUESTS



# 04 experience



ZUM VIDEO:



[HTTPS://YOUTU.BE/NS3IAR6TDXE](https://youtu.be/NS3IAR6TDXE)

**POLO WARNEMÜNDE 2018 |  
POLO RIVIERA GERMANY**

25.-27. MAY 2018 |  
250 GUESTS PER DAY



# 04 experience

Celebrities of the fashion, movie, art and music industries met for a special dinner in the dinosaurs' exhibition gallery. Along with Canadian singer **Bryan Adams**, the hosts were co-founder and chief editor Sandor Lubbe and creative director José Klap.

Culinary delights were supplied by Optimahl that night:

A three course menu was served made up of a spinach foam soup with white truffle topping and baked oyster mushrooms, followed by a choice of a potato-celery tart, a saddle of veal or grilled pikeperch. The finish was a Délice of Valrhona Chocolate with kumquats and mint.

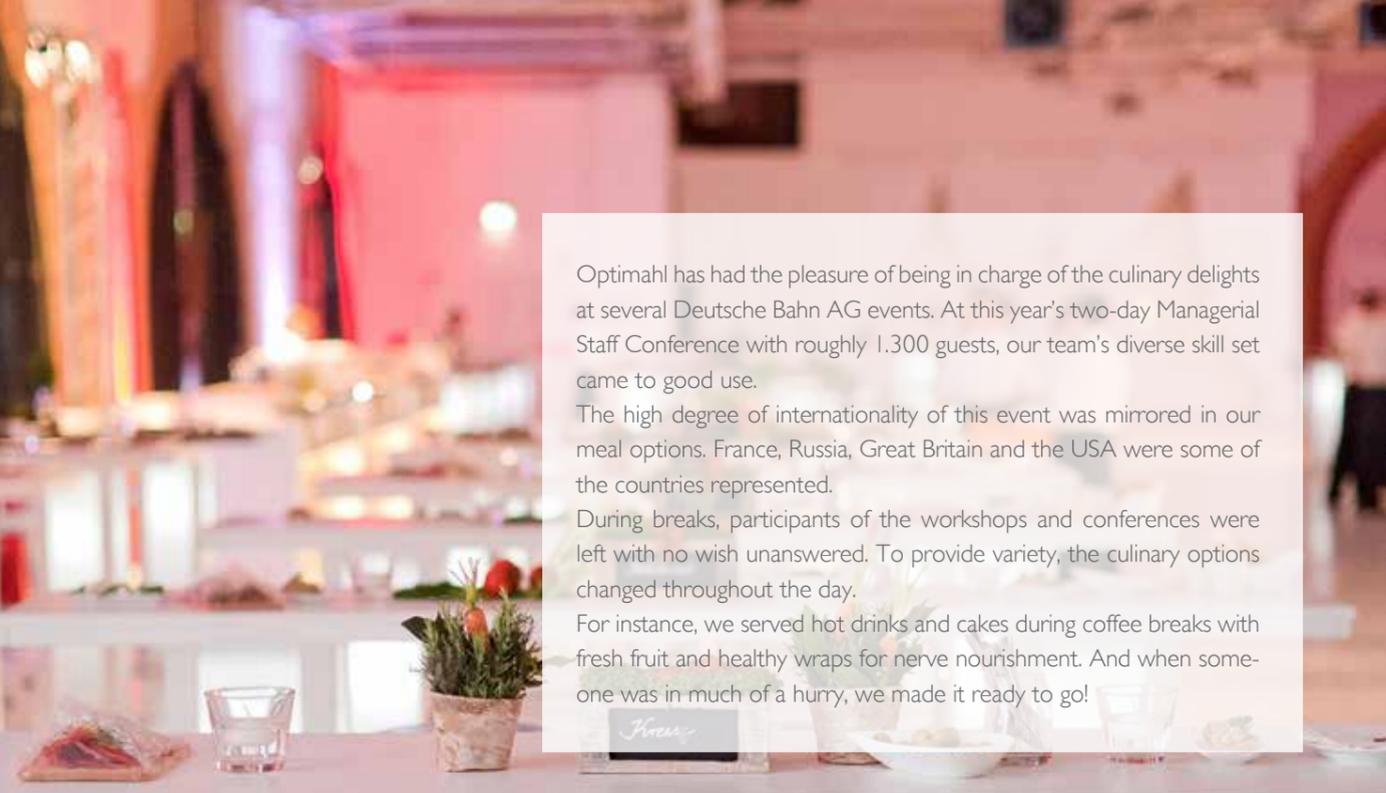
On the occasion of **Zoo Magazine's** tenth anniversary, Bryan Adams asked guests to a formal Dinner at Berlin's Museum of Natural History. Among the guests were **Daniel Brühl** and **Nadja Auermann**.



**BRYAN ADAMS |  
DINNER, ZOO MAGAZINE ANNIVERSARY**  
MUSEUM OF NATURAL HISTORY BERLIN

29. OCTOBER 2014 | 150 GUESTS





Optimah! has had the pleasure of being in charge of the culinary delights at several Deutsche Bahn AG events. At this year's two-day Managerial Staff Conference with roughly 1.300 guests, our team's diverse skill set came to good use.

The high degree of internationality of this event was mirrored in our meal options. France, Russia, Great Britain and the USA were some of the countries represented.

During breaks, participants of the workshops and conferences were left with no wish unanswered. To provide variety, the culinary options changed throughout the day.

For instance, we served hot drinks and cakes during coffee breaks with fresh fruit and healthy wraps for nerve nourishment. And when someone was in much of a hurry, we made it ready to go!



**DEUTSCHE BAHN AG |  
MANAGERIAL STAFF CONFERENCE**  
TEMPELHOF AIRPORT

19.-20. MARCH 2015 |  
1.300 GUESTS DAILY



04 experience

**DEUTSCHE BAHN GROUP |  
KICK OFF**  
STATION BERLIN  
31. MARCH & 01. APRIL 2011  
1.100 GUESTS DAILY



# 04 experience

**FORD | GO FURTHER 3**  
COLOGNE, GERMANY

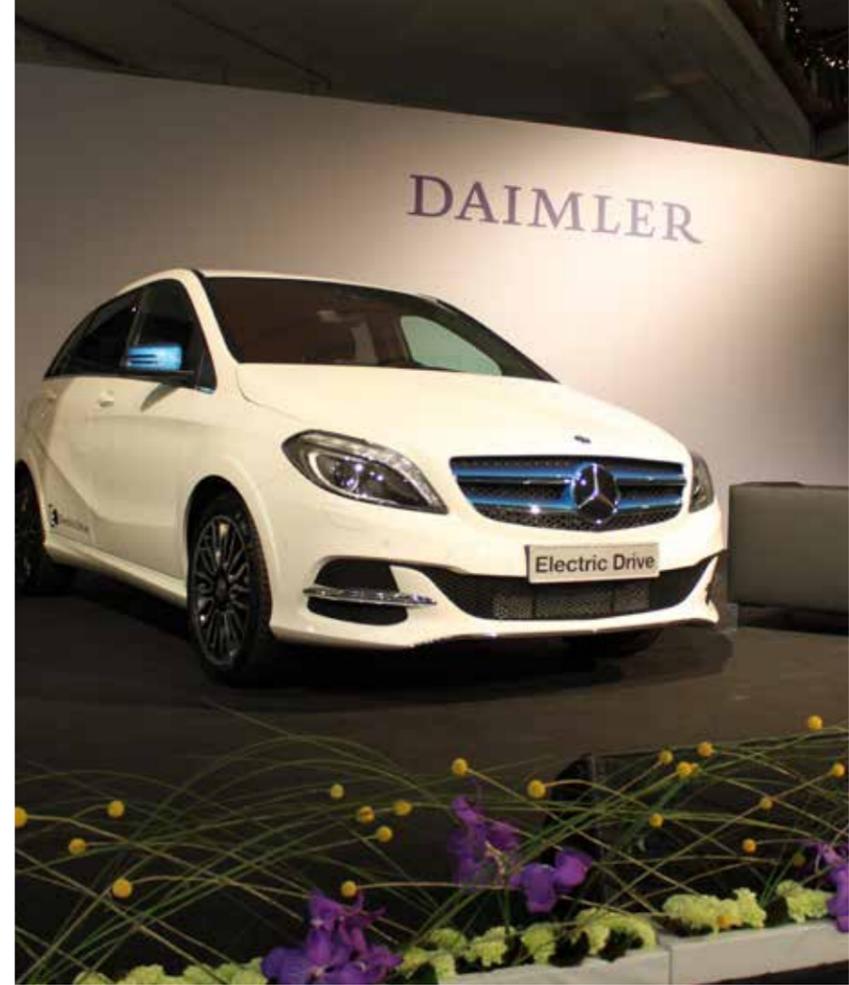
26.-28. NOVEMBER 2016 |  
4.900 GUESTS

VIDEO:



[HTTPS://BIT.LY/2HVRKV2](https://bit.ly/2HVRKV2)





## 04 experience

**DAIMLER AG |**  
**BRAND LAUNCH MERCEDES B-CLASS**  
03. DECEMBER 2014 |  
200 GUESTS



**CROWN & CROWN |**  
**DIE MANNSCHAFT - MOVIE PREMIERE**  
10. NOVEMBER 2014 |  
400 GUESTS

04 experience



**WHITE BY FROONCK - FRANK MATHEÉ |  
DREAM WEDDING**  
JULY 2015 |  
120 GUESTS



# 05 contact

## MAY WE INVITE YOU TO GET TO KNOW THE WORLD OF OPTIMAHL A LITTLE BETTER?

If you were impressed by this brief insight into our service portfolio, we hope to have the opportunity to meet you in person. We'll also gladly put you in touch with contacts for our respective customers and provide you with photographic material about our culinary creations.

### OUR MOST BEAUTIFUL MOMENTS FROM 2017:



[HTTPS://BIT.LY/2JLHQ9P](https://bit.ly/2jLHQ9P)



## YOUR CONTACT



### OPTIMAHL CATERING GMBH

Groß-Berliner Damm 82 A | 12487 Berlin  
Tel.: +49 (0) 30 755419-755 | [info@optimahl.de](mailto:info@optimahl.de)

Katharina Riedesel | Head of Sales  
Tel.: +49 (0) 30 755419-562 | [kriedesel@optimahl.de](mailto:kriedesel@optimahl.de)

Mirko Mann | CEO  
Tel.: +49 (0) 30 755419-644 | [buero-mann@optimahl.de](mailto:buero-mann@optimahl.de)

[www.optimahl.de](http://www.optimahl.de)  
[www.facebook.com/optimahl](https://www.facebook.com/optimahl)  
[www.instagram.com/optimahl.catering](https://www.instagram.com/optimahl.catering)

A romantic wedding reception scene at night. In the center, a bride in a white gown and veil stands with her arm around the groom, who is in a dark suit. They are looking out over a body of water where several boats are docked. The sky is filled with bright, golden fireworks exploding. In the foreground, two large, ornate silver vases hold vibrant floral centerpieces. Other guests are visible in the background, including a woman in a pink dress on the left and a woman in a white dress on the right. The overall atmosphere is celebratory and elegant.

CATERING.  
EVENTS.  
EMOTIONS.