MOA
BERLIN

EDITION WITHOUT PRICES

— MOA MEET | FOOD & DRINKS | 2026/27

good food, better meetings.

F&B guide for your event at MOA Berlin
in Berlin Mitte-Moabit

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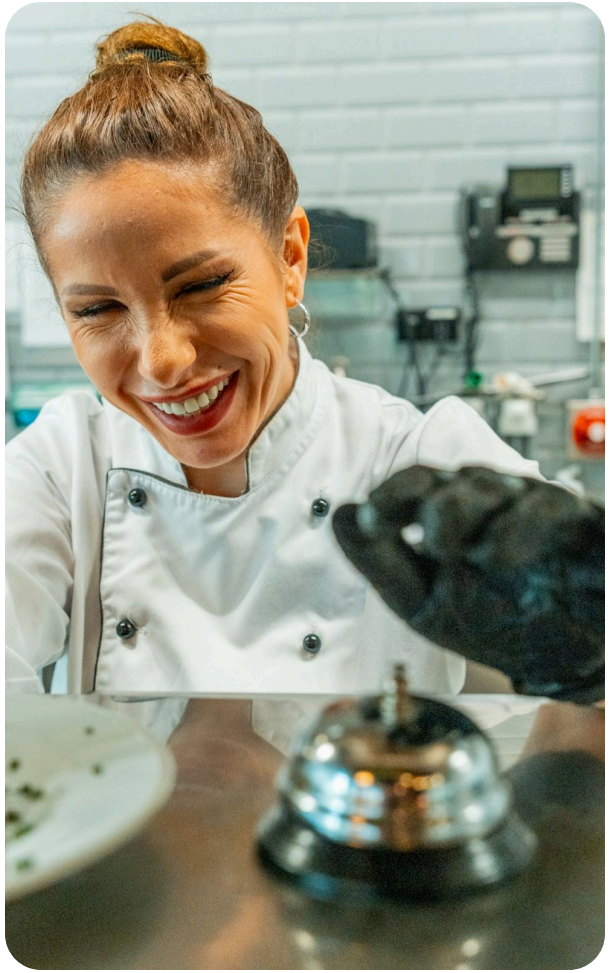
meet@moa.de



a day at MOA, course by course.



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the kitchen is the heart of MOA.

Behind every buffet is a team you can actually see: at the carving station, at the front cooking counter, at the popcorn cart. We cook with regional produce and keep an eye on what is left at the end.

FROM THE NEIGHBOURHOOD

- Bread rolls from the traditional Plötner bakery
- Sausages from Fleischerei Bahlmann
- Wines from Brandenburg winemakers

MOA HONEY HUB

Our own beehive. The honey ends up on your breakfast table.

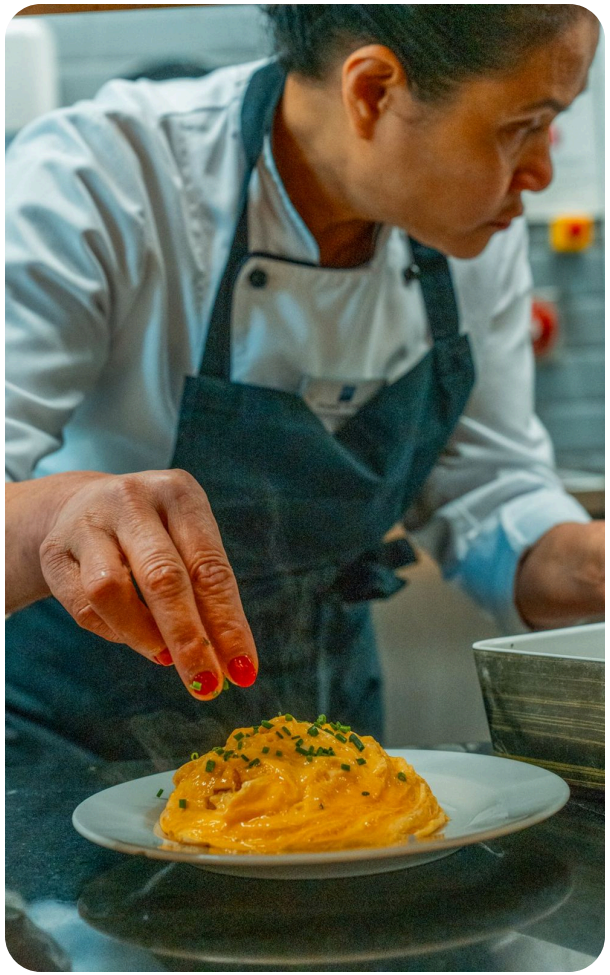
FOOD WASTE MONITORING

We measure what comes back and plan accordingly.

FOR EVERY GUEST

- Vegan, vegetarian and gluten-free
- Halal-friendly on request

vegetarian vegan







the meeting package.

Everything a good meeting day needs is already included. Everything after that is the extra mile.

Half Day & Lunch

1 coffee break
Lunch

Full Day & Lunch

2 coffee breaks
Lunch

Price depends on your request and the overall package.

ALWAYS INCLUDED

- Meeting room
- Technology: projector, screen, flipchart, pinboard, moderation kit
- Conference drinks
- 1 (half day) or 2 (full day) coffee breaks
- Lunch: 3-course menu or buffet as recommended by our head chef
- Wi-Fi

MAKE MORE OF IT ↗



make more of it.

MOA BERLIN

ARRIVAL

- Welcome coffee & tea
- French welcome coffee with croissants
- Continental breakfast, from 50 guests

BREAKS

- Gluten-free
- Fairground break
- Vital & organic
- Toppings: candy bar, brain food bar and more

LUNCH

- Themed buffet instead of chef's choice
- Show cooking, from 75 guests
- Lunch package to go

EVENING

- Reception with Prosecco
- Finger food
- Dinner, 2 to 4 courses
- Drinks, 3 hrs
- Late night snacks

YOUR DAY, BLOCK BY BLOCK

Start with the meeting package, then upgrade breaks, lunch, evening and drinks as you like. Click a block to take a closer look.

Put your package together and send it to us. We reply within 24 hours.

REQUEST PACKAGE BY EMAIL

first things first.

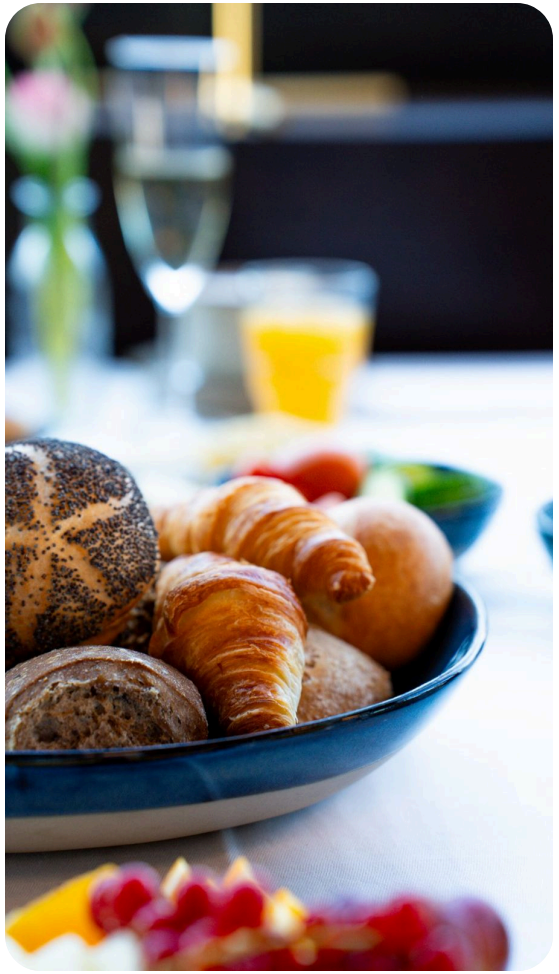
Welcome coffee & tea
The classic way to arrive.

French welcome coffee
Coffee and tea with croissants.

Continental breakfast
from 50 guests

- Filter coffee and tea with oat milk
- Orange, grapefruit, apple and tomato juice
- Bread rolls and bread selection
- Danish pastries and croissants
- Butter, margarine, jam, honey and Nutella
- Bircher muesli and cereals with milk, alternatives on request
- Fresh seasonal fruit

MOA Honey Hub On request with honey from our own bees.





the break is the main event.



good

Classic coffee break

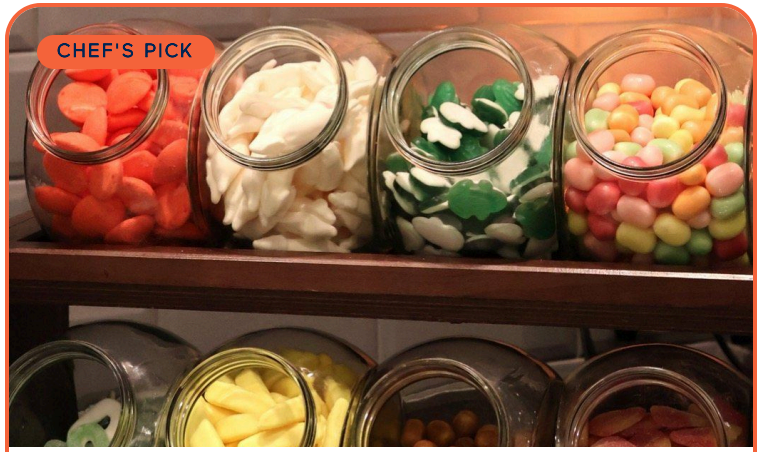
Coffee, tea and snacks, sweet or savoury, also vegan and lactose-free.



better

Themed break

Fairground, vital & organic or gluten-free. A theme that sticks.



wow

Themed break + topping bar

Your themed break plus candy bar or brain food bar. For teams who still want to rock the afternoon.

Coffee all day? All-day coffee & tea | speciality coffees on request

themed breaks & toppings.

VEGGIE VEGAN

MOA BERLIN

Fairground Break
Surcharge on the break package

- Popcorn and roasted almonds
- Chocolate-covered grapes and churros

Vital & Organic
Surcharge on the break package

- Bircher muesli with organic apples, alternatively sweetened
- Organic juices and regional organic fruit
- Organic Vital pretzel bread with cottage cheese, grated cucumber and fresh garden cress

Gluten-free
Surcharge on the break package

- Pretzels and sweet tartlets
- Muffins and fruit muesli with milk



TOPPINGS FOR EVERY BREAK

Candy bar	Brain food bar	Snacks
Biscuit station, 3 pieces pp	Macarons	Homemade cupcakes

full. awake. good to go.

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good

Chef's choice

3-course menu or buffet, just as our kitchen recommends.

better POPULAR

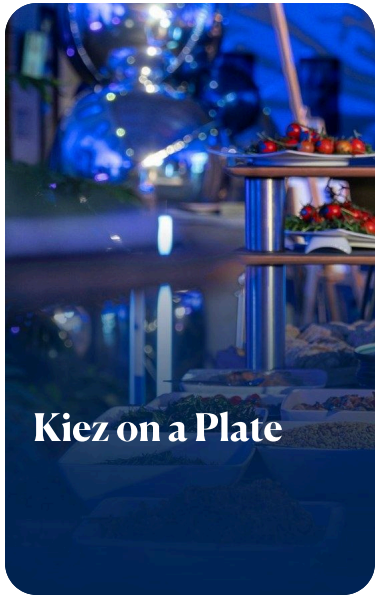
Your themed buffet

Six worlds to choose from instead of the recommendation.

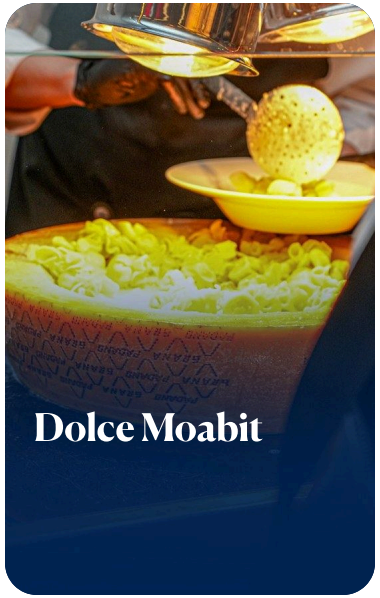
wow CHEF'S PICK

Themed buffet + show cooking

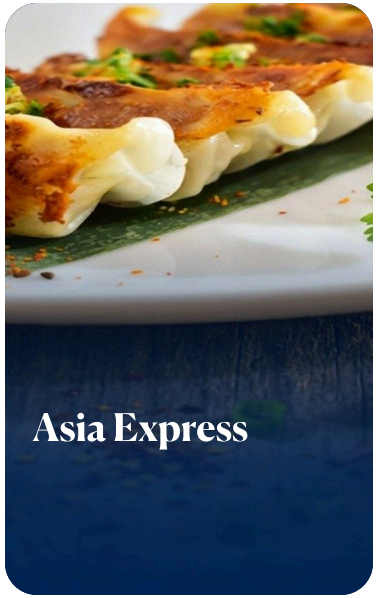
Live station with your buffet, from 75 guests. To show cooking ↗

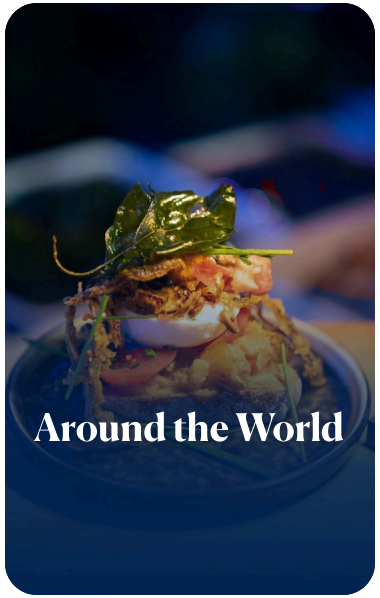












Kiez on a plate.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

Berlin as it tastes: hearty, honest, with a wink.

COLD DELICACIES

- Leafy salads and raw vegetables with various toppings and dressings
- Bread selection with butter
- Turnip and bacon salad with cress
- Lentil salad with cherry tomatoes
- Black pudding with apple in a potato nest

HOT DELICACIES

- Pork tenderloin in green pepper cream sauce, Tietzow mushroom caps and gratinated potatoes
- Catfish fillet poached in herb broth with lemon butter, tomato and sugar snap peas and sautéed baby potatoes
- Creamy barley risotto with root vegetables, sour cream, rocket and melted cherry tomatoes

SWEET FINISH

- Berliner Luft: lemon cream with woodruff and raspberry sauce
- Strawberry and rhubarb crumble with vanilla and cardamom sauce

Minimum number of guests depends on the scope, just ask us



off to the country.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

Brandenburg and Prignitz on one buffet. Short distances, big flavour.

COLD DELICACIES

- Leafy salads and raw vegetables with various toppings and dressings
- Bread selection with butter
- Cucumber salad with yoghurt and dill
- Mushroom salad with crushed pepper
- Beef aspic with green herb mousse

HOT DELICACIES

- Yellow beetroot borscht with boiled beef brisket and marjoram
- Prignitz veal, cooked pink, with beetroot and horseradish sauce, sautéed green beans and baked potato rösti
- Pan-fried Havel pike-perch fillet, braised dill cream cucumbers with bacon and buttered potato and celery purée
- Baked Fläming turnips on herb soft wheat with lemon balm and cumin yoghurt

SWEET FINISH

- Seasonal fresh fruit selection
- Semolina flummery with a hint of orange, blueberry ragout and pumpkin seeds
- Poppy seed mousse with strawberry sauce

Minimum number of guests depends on the scope, just ask us



Dolce Moabit.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

The Mediterranean in the middle of Moabit. Olive oil, herbs and sunshine on your plate.

COLD DELICACIES

- Leafy salads and raw vegetables with various toppings and dressings
- Bread selection with butter
- Mediterranean pasta salad with spinach
- Greek farmer's salad with feta
- Tomato and mozzarella with aged balsamic
- Antipasti skewers with rocket pesto

HOT DELICACIES

- Minestrone of freshly harvested market vegetables, tomatoes and white beans
- Grilled veal loin steaks with sage oil and olives, arrabbiata sauce, Mediterranean vegetables and roasted rosemary potatoes
- Pan-fried sea bream fillet marinated in pesto verde and lemon, spicy leaf spinach and tagliatelle
- Vegetable lasagne topped with mozzarella

SWEET FINISH

- Strawberry tiramisu with ladyfingers and mascarpone
- Zabaione cream with orange and apricot ragout
- Latte macchiato slice with chocolate glaze

Minimum number of guests depends on the scope, just ask us



green & good.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

Fully plant-based and still satisfying. For teams who want to keep thinking all afternoon.

COLD DELICACIES

- Leafy salads and raw vegetables with various toppings and dressings
- Bread selection
- Tabbouleh with cherry tomatoes
- Apple salad with tomatoes and onions
- Mushroom pockets on pumpkin and glass noodle salad
- Samosa on wakame salad with sesame

HOT DELICACIES

- Curry lemongrass soup with coconut milk and roasted cauliflower florets
- Baked Fläming turnips on herb soft wheat with lemon balm and cumin dip
- Creamy barley risotto with root vegetables, rocket and melted cherry tomatoes
- Vegan butter chicken in a rich curry sauce with Kenyan beans and coriander rice

SWEET FINISH

- Coconut rice pudding with apple and cardamom ragout
- Chocolate mousse with cherries and crumble
- Baked pineapple with maple syrup and mint

Minimum number of guests depends on the scope, just ask us



Asia Express.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

From Bangkok to Tokyo in one lunch break. Spicy, fresh, aromatic.

COLD DELICACIES

- Leafy salads and raw vegetables with various toppings and dressings
- Bread selection with butter
- Japanese teriyaki beef salad with bell peppers
- Japanese glass noodle salad with goma dressing
- Indian samosa on wakame salad with sesame
- Thai chicken satay with curry and mango dip

HOT DELICACIES

- Thai Tom Kha Gai, curry lemongrass soup with coconut milk and roasted cauliflower florets
- Cantonese sweet and spicy corn-fed chicken with peas, carrots, peanuts and courgette
- Mongolian beef strips with black pepper, red onion, bell pepper, broccoli and jasmine rice
- Cantonese steamed mahi mahi with lime and garlic in spicy coconut broth, coriander leaves and pak choi
- Pakistani dhal curry with red lentils, ginger, garlic, mustard seeds, tomatoes and coriander
- Indian aloo gobi, potato and cauliflower curry with tomatoes and coriander

SWEET FINISH

- Tropical fruit selection
- West Indian lemongrass mousse with blackberry ragout
- Thai coconut and mango mousse with sponge
- Japanese matcha and grapefruit cubes with buttercream and white chocolate

Minimum number of guests depends on the scope, just ask us



around the world.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

From Oslo to Cape Town. The buffet for international guests with wanderlust.

COLD DELICACIES

- Leafy salads and raw vegetables with various toppings and dressings
- Bread selection with butter
- Swedish potato salad
- Tabbouleh with cherry tomatoes
- Crispy prawns on mango and mint salad
- Norwegian smoked salmon on pea cream

HOT DELICACIES

- Carrot and ginger soup with leek strips and croutons
- Roasted corn-fed chicken breast with tarragon sauce, sautéed kohlrabi and carrots and tossed potatoes with dill and lemon
- Grilled herb prawns on vegetable panaché and couscous with diced tomatoes
- Potato curry with tomatoes, cumin and coriander

SWEET FINISH

- Banana chia cream tartlets with nuts
- Chocolate mousse on a crispy base with black candied olives and oranges
- Exotic fruit salad with lime juice and mint

Minimum number of guests depends on the scope, just ask us



cooking with an audience.

Our kitchen team cooks right where your guests are. You can taste it and you can see it.

Currywurst station
Currywurst with bread roll, served by our chef

Tagliatelle in a Parmesan wheel
With pesto and truffle oil
2 weeks' notice

Roast beef carving station
Mecklenburg roast beef, carved live

Burger station
Freshly assembled burgers (no grilling)

Waffle station
With all kinds of sweet toppings







lunch to go.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

Basic lunch package

- 1× 0.5 l water
- 1× Piece of fruit
- 1× Classic sandwich
- 1× Vegetarian sandwich
- 1× Chocolate bar

Premium lunch package

POPULAR

- 1× 0.5 l water
- 1× 0.5 l iced tea
- 1× Fruit salad
- 1× Yoghurt & muesli
- 1× Hard-boiled egg
- 1× Original Spreewald pickle
- 1× Classic sandwich
- 1× Vegetarian sandwich
- 1× Chocolate bar
- 1× Pastry



after work, done right.

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good

Get-together with finger food

Savoury, canapés and dessert for mingling. Minimum 10 pieces per item.



better

Themed buffet in the evening

Six buffet worlds from Kiez to Asia. Show cooking welcome.



wow

4-course gala

Champagne reception, 4-course menu and Afterhour drinks. The grand entrance.

finger food, savoury.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗



Appetizer Standard

Minimum order 10 pieces per item

- Skewers of roasted chicken breast with bell pepper and onion on tomato relish
- Crispy prawn on mango chilli salad
- Baked samosa on seaweed salad with sesame
- Vegetable pockets on glass noodle salad
- Grilled vegetable skewers on basil pesto
- Antipasti rolls on grilled vegetable salad
- Beetroot falafel balls on hummus with sesame



Appetizer Premium

CHEF'S PICK

Minimum order 10 pieces per item

- Lentils with smoked trout praline
- Beef aspic with green herb mousse
- Smoked salmon loin on wakame salad and peas
- Beetroot quenelle on celery pastrami salad
- Quiche Lorraine with basil cream cheese
- Olive and bell pepper quiche with pine nuts



Canapés

Minimum order 10 pieces per item

- Mountain cheese, dried plums and nuts on pumpernickel
- Tomato and mozzarella with basil and Reggiano almond pesto on brown bread
- Ratatouille with olives in tomato jelly on a delicate mushroom base and brown bread
- Vitello tonnato: sous-vide cooked veal with tuna cream on brown bread
- Roast beef with fried potatoes and remoulade on brown bread
- Norwegian organic salmon on salmon mousse with Chinese cucumber on brown bread

sweets & a glass to start.

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REQUEST ↗



Dessert items

Minimum order 10 pieces per item

- Banana chia cream tartlets with raspberry coulis
- Dark chocolate mousse with crunchy base pieces, black candied olives and orange sauce
- Coconut panna cotta
- Vanilla cream with blackberries
- Orange cream with caramelised salted pistachios and fine chocolate cream
- Ricotta cream with apricots
- Stracciatella cream with strawberry and rhubarb, refined with pistachios and chocolate shavings



Less sweet dessert

No added sugar

Minimum order 10 pieces per item

- Chia coconut pudding with raspberry ragout
- Lavender and orange panna cotta
- Mango quark cream
- Chocolate mousse sweetened with agave syrup
- Lemon poppy seed pudding
- Bounty in a glass



Reception

Prosecco, juices, mineral water

Champagne reception

Champagne, juices, mineral water

Draught beer station

Based on consumption plus tap system rental. Beer kegs to be ordered separately.

gather round the table.

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REQUEST ↗

2-course menu

Curry lemongrass soup, refined with coconut milk, ginger, coriander and chilli

Pan-roasted corn-fed chicken breast with rosemary jus, grilled courgette slices and ricotta-filled ravioli

3-course menu

POPULAR

Chicken roulade on a fruity couscous salad, bell pepper cream and wild herb salad

Roasted salmon fillet with beurre blanc, tomato and sugar snap peas and potato gratin

Williams pear parfait on a chocolate crisp base with poached white wine pear

2-course menu | vegan

Curry lemongrass soup, refined with coconut milk, ginger, coriander and chilli

Vegan butter chicken in a rich curry sauce with Kenyan beans and quinoa

3-course menu | vegan

Carrot and ginger soup, rounded off with coconut milk and curry

Baked turnips with tarragon cream, roasted fennel and crushed potatoes

Chocolate cake with poached white wine pear and orange sorbet



— GALA | 4 COURSES

the grand entrance.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

4-course menu

CHEF'S PICK

Salmon duet with chilli crème fraîche and keta caviar

Cream of pea soup with prawn and lime foam

Saddle of lamb with herb crust and thyme jus, green asparagus on truffled celery purée

Crème brûlée with tonka bean and pickled blueberries

4-course menu | vegan

Selection of antipasti with crostini and aubergine cream

Pea and almond soup with sesame tofu and lime

Grilled celery with vegetable jus, green asparagus and truffled mashed potatoes

Coconut crème brûlée with pickled blueberries



Cheers, dears.

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REQUEST ↗

After Work

- House wine red & white
- Berliner Pilsner (0.33 l bottle)
- Jever Fun non-alcoholic (0.33 l bottle)
- Still & sparkling water
- Cola, Fanta, Sprite
- Orange juice, apple juice

POPULAR

Get-together

- Everything from After Work
- **plus Prosecco**

CHEF'S PICK

Afterhour

- Everything from Get-together
- **plus long drinks, 3 kinds**
- Non-alcoholic options available



One more round? Drinks packages can be extended by additional hours, just ask us.

currywurst at midnight.

VEGGIE VEGAN MOA BERLIN

REQUEST ↗

HEARTY CLASSICS

Potato salad with Vienna sausages
Sausages from Fleischerei Bahlmann

Currywurst
With Asian curry sauce and bread roll

SNACKS

Muesli bar

Chocolate bar

Seasonal fruit

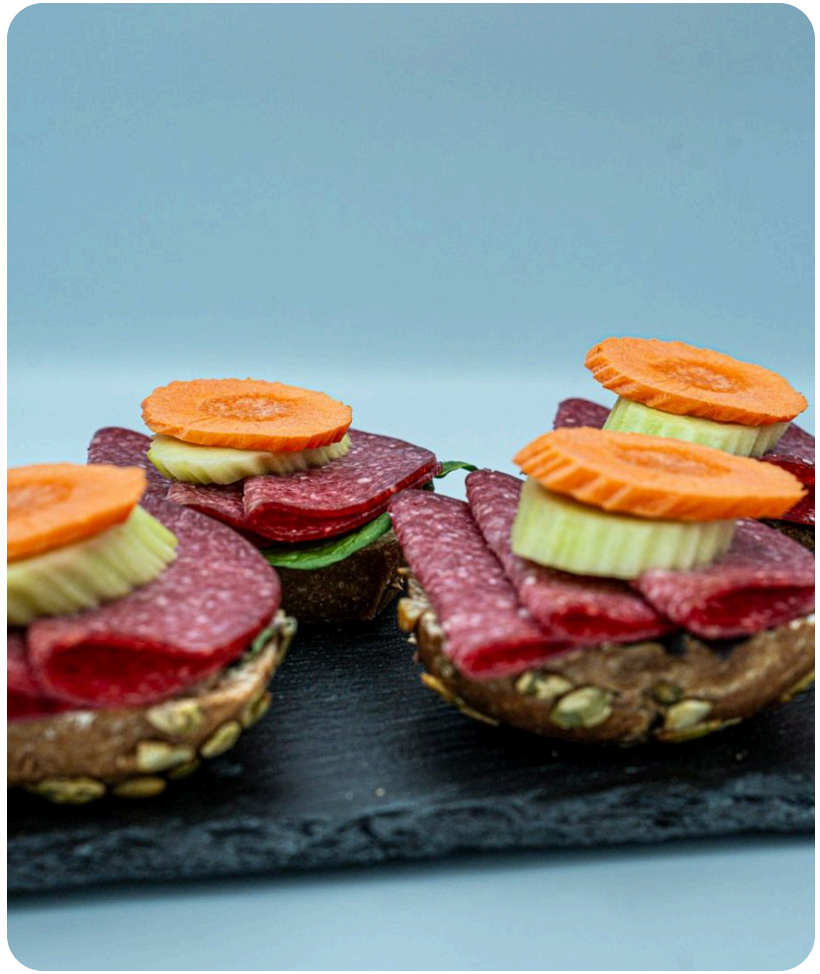
HALF BREAD ROLLS, TOPPED

From the traditional Plötner bakery

- Fennel salami with cornichons and pea cress
- Black Forest ham with bell pepper strips and parsley
- Turkey ham with bell pepper cream cheese and shiso cress
- Maasdam cheese with grapes and walnuts
- Brie with fig mustard and beetroot sprouts
- Herb cream cheese with garden cress and dried tomatoes

SOUPS

- Potato soup with bread roll , sausage slices on request on the side
- Hearty goulash soup with bread roll
- Lentil coconut soup with smoked tofu and bread roll



one of everything, please.

POPULAR



Kiez Night

Pure Berlin for your evening: fairground popcorn, currywurst from our chef and freshly tapped beer.

- Fairground break
- Currywurst station
- Draught beer station

REQUEST ↗



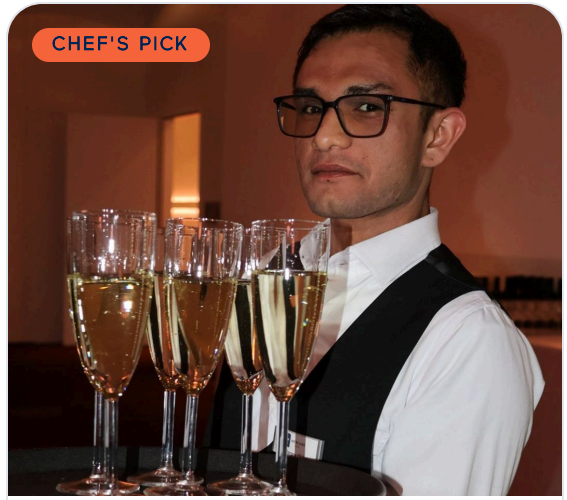
Brain Food Day

Light, green and focused all day long. For workshops where people still think in the afternoon.

- Vital & organic break
- Lunch buffet Green & Good
- Brain food bar

REQUEST ↗

CHEF'S PICK



Gala

For evenings to remember: champagne on arrival, four courses and drinks until late.

- Champagne reception
- 4-course menu
- Afterhour drinks

REQUEST ↗



Christmas Party

One evening, one package: food and drinks all-in, so you can focus on celebrating.

- Food and drinks all-in
- Ideal for teams and company parties

REQUEST ↗

good to know.

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MINIMUM QUANTITIES

- Finger food: 10 pieces per item
- Breakfast: from 50 guests
- Show cooking: from 75 guests, only with a buffet
- Buffets: minimum number of guests depends on the scope, just ask us

LEAD TIMES

- Tagliatelle in a Parmesan wheel: 2 weeks
- Final selection and number of guests are agreed individually with our planners

ALLERGENS & DIETARY NEEDS

- Allergens on request
- All dietary needs catered for
- Halal-friendly on request

vegetarian vegan

PRICES

We are happy to send you a tailored offer. Drinks packages apply for 3 hours.

Let's plan.

Reply within 24 hours
Mon to Fri, 9 am to 6 pm

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REQUEST PACKAGE BY EMAIL