

BUSINESS AND EVENTS



chefs warehouse hamburg
canteen & bar

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EXCLUSIVE *EVENTS*

True enjoyment requires space. With an exclusive booking at Chefs Warehouse, our premises are yours alone – featuring personalized service, culinary highlights, and an atmosphere tailored entirely to your wishes. Ideal for special moments that deserve professionalism and quality.



USE *CASES*

Conferences and meetings

Corporate events

Corporate events

Christmas parties

Summer parties

Weddings

Product presentations

Workshops

Banquets and seminars

Networking events

After-work events

Private dining

IncentiveEvents of all kinds

Business lunches



THE PHILOSOPHY



HOSPITALITY

In a world of artificial intelligence, genuine hospitality is becoming valuable: hospitality is far more than just food and beverage service – it is emotional infrastructure.



CULINARY DELIGHTS

With craftsmanship and heart, we bring the popular and award-winning Cape Town food concept to plates in Hamburg. Unique in the Hanseatic city.



ERLEBNISSE

We create places that foster special moments and genuine memories, thereby forging lasting connections between people through shared experience.



OUR *STRATEGY*

For discerning corporate events, we offer the option of exclusively booking our CANTEEN restaurant, CHEFS BAR, the WAREHOUSE, the CANAL HOUSE, and our exclusive area – THE TIDE – as well as a full buyout of Chefs Warehouse Hamburg.

Whether for a business lunch, a client event, a Christmas party, or an internal meeting in a unique setting, we create the ideal environment for focused work, relaxed conversation, and culinary highlights.



EVENT *ROOMS*

Our five distinct and combinable event spaces impress with their unique character, exceptional design, high-quality amenities, and flexible usage options. From the spacious CANTEEN and the elegant CHEFS BAR to the CANAL HOUSE meeting room and the historic event space THE TIDE, each venue creates a unique atmosphere that blends culinary excellence, hospitality, and architecture.





ROOM CAPACITIES

Depending on your expected number of guests, the following venues are available for exclusive booking. The maximum capacity for events without fixed table arrangements or seating (e.g., parties with a dance floor) varies based on individual requirements and the specific setup.

CANTEEN up to 200 ppl

CHEFS BAR up to 100 ppl

WAREHOUSE up to 30 ppl

CANAL HOUSE up to 60 ppl

THE TIDE up to 30 ppl

CHEFS TERRACE up to 90 ppl

CHEFS WAREHOUSE ENTIRELY up to 700 ppl



CANTEEN





DETAILS

The CANTEEN impresses with its sheer spaciousness, yet cleverly arranged niches and zones ensure the atmosphere never feels cavernous. The open kitchen offers a view of the bustling culinary team, while contemporary art on the exposed brick walls and high-quality furnishings create a tangible sense of excellence.

The CANTEEN's layout is highly flexible; arrangements ranging from long banquet tables and classroom or theater-style seating to round tables are all possible. The foyer, featuring a restaurant bar and a reception desk, is ideal for initial welcomes and aperitifs.

Size: 400m²

Number of people: 200

Location: Ground floor

Placement options:
On request.

Features:
Open-plan kitchen and private areas, high ceilings.

Technology:
Lighting, sound, presentation equipment available on request.





CHEFS BAR





DETAILS

The CHEFS BAR sits majestically above the bustle of the Canteen. Spanning the entire width of the building – from HafenCity on one side to the Speicherstadt and Brooksfleet on the other – this spacious area is accessible via the foyer and staircase or through the Canteen itself. It accommodates up to 100 guests across bar seating, numerous high tables with chairs, and cozy lounge areas. With its decorative back bar and view overlooking the restaurant, the space is ideal for casual events, networking gatherings, or after-work drinks.

Size: 180m²

Number of people: 100

Location: First Floor

Placement options:
On request.

Features:
Long bar counter,
high tables, lounges

Technology:
Lighting, sound, presentation
equipment available on request.





WAREHOUSE





DETAILS

Amidst decorative wine and fermentation cabinets, plants, and contemporary art, guests in the air-conditioned WAREHOUSE take their seats at solid wood tables and comfortable high chairs to attend private dinners, lectures, seminars, or networking events. Wine tastings, workshops, and corporate gatherings for up to 30 people can be hosted in this light-filled space. Glass doors featuring industrial-style muntins allow the venue to be partitioned – if desired – into an area of approximately 60m² with excellent acoustics.

Size: 130m²

Number of people: 30

Location: Ground Floor

Placement options:

Solid wood tables with comfortable high chairs.

Features:

Flooded with light and separable by glass doors.

Technology:

Lighting, sound, presentation equipment available on request.





CANAL HOUSE





DETAILS

Physically separated from the restaurant and undisturbed by street traffic, the CANAL HOUSE is situated in the waterside section of the building, offering views of the Brooksfleet and the brick facades of the listed office buildings opposite. With its pleasant acoustics and curated artwork, the space serves as an ideal setting – or „think tank“ – for meetings and seminars, accommodating flexible seating arrangements as well as various table and buffet layouts. An adjoining foyer provides ample space for pre-event receptions.

Size: 100m²

Number of people: 60

Location: Ground floor

Placement options:
On request.

Features:
View of the water and brick houses, natural light.

Technology:
Lighting, sound, presentation equipment available on request.





THE TIDE





DETAILS

Arguably the most extraordinary venue in the portfolio is the event space known as THE TIDE. The flood-protection cellar – which remains fully functional to this day – is flooded during storm surges and high water, serving as a structural counterweight to tidal fluctuations. This impressive feature and the tangible history of the building make it a unique and versatile venue. Technical setups, lighting, furniture, and décor can all be customized to meet specific requirements. In this distinctive setting, events, product launches, corporate parties, and more leave a lasting impression on clients and guests alike.

Size: 50m²

Number of people: 30

Location: Basement

Placement options:
On request.

Features:
Exceptional venue in a flood-protection cellar, brickwork.

Technology:
Lighting, sound, presentation equipment available on request.





CHEFS TERRACE





DETAILS

The spacious outdoor area at Chefs Warehouse is weatherproof, shaded, and sheltered from the rain. Located at ground level between the Central Machinery Station and the Boiler House, the CHEFS TERRACE sits right alongside the Brooksfleet canal. With views of the historic warehouses, this setting – featuring a mix of historic cobblestones and a wooden deck with seating, high tables, and lounge areas – is perfect for sparkling wine receptions, aperitifs, and after-work gatherings, as well as business lunches or corporate events. A sound system is available, and a decorative drinks cart serves as a terrace bar for quick beverage service.

Size: 100m²

Number of people: 60 + 30 standing

Location: Ground floor

Placement options:
On request.

Features:
Weatherproof, in the center
of the historical Speicherstadt

Technology:
Lighting, sound, presentation
equipment available on request.





HARD*FACTS*

Opening in February 2026

Total area of 805m²

Restaurant space 400m²

Total number of seats 290

Six event rooms

Total capacity of 700 people

Ceiling height 7,5m

Terrace by the Brooksfleet



WHAT *WE* OFFER

Business lunch

Private dining

Exclusive buyouts

Event venue

Customized offers

Personalized support

Rooms for separate booking

Flexible table concepts

Presentation techniques

Professional execution

Structured event service

Parking facilities

Stable Wi-Fi

Predictable prices

Special request management



EQUIPMENT & *TECHNOLOGY*

Custom event technology

To ensure your event is perfectly equipped, we can arrange suitable décor, corporate branding, and presentation or conference technology upon request – ranging from lighting, projectors, and screens to TVs, displays, and flipcharts, as well as audio systems and microphones. Technical equipment is tailored to your specific requirements and implemented in collaboration with our technical partners.

High-speed Wi-Fi is included for all events.

(Ping 15ms, 25 Mbps download, 18 Mbps upload)





CULINARY OFFER



Depending on the venue and the number of guests, you can choose from a plated menu, buffet, finger food, canapés, flying food, aperitifs, beverage packages, a midnight snack and other extras.



MENU OVERVIEW

CANAPÉS

Delicious canapés for pre-dinner drinks, as a menu accompaniment, or as stand-alone catering for a standing reception in the WAREHOUSE, CANAL HOUSE, and THE TIDE event spaces.

HARVEST MENU

Our sociable three-course sharing dinner, featuring a variety of dishes served at the center of the table for the widest possible range of flavors – all in a relaxed, unpretentious atmosphere.

MENU FOR UP TO 200 PEOPLE

Choose FLORA or FAUNA menu for a three-course sharing dinner featuring a variety of dishes served at the center of the table (dessert served as an individual plate dish) to enjoy the widest range of flavors.

MENU FOR 200 PEOPLE OR MORE

For large events for 200 people onwards, enjoy the FLORA and FAUNA menu, attractively presented at decorative food stations featuring a wide variety of dishes and desserts.

MIDNIGHT SNACK

Whether you're looking for a light bite or a substantial meal late at night, we serve delicious, crispy filled parathas from our own Chefs Warehouse Bakery, or small dishes prepared to your liking.

BEVERAGE FLAT RATES

With our PREMIUM and CLASSIC packages, you can cover your event's requirements for non-alcoholic and alcoholic beverages as well as hot drinks – based on your specific needs and actual consumption.



WHY *CHEFS* *WAREHOUSE?*

Because we have what you need.:

- Historic venue with industrial charm
- Exceptional architecture
- Located right in HafenCity and Speicherstadt
- Cape Town-inspired cuisine
- Multiple combinable spaces
- Capacity for up to 700 guests
- Full-service event management



CONTACT & *SOCIALS*

For individual event or business inquiries, please contact us via email at **events@chefswarehouse.de**.

You can also easily submit your inquiry online via our homepage at **www.chefswarehouse.de/exklusiv-business**, where you can choose from a wide range of options.

You can also find us on social media.:

INSTAGRAM: chefswarehousehamburg

FACEBOOK: chefswarehouseh

YOUTUBE: ChefsWarehouseHamburg





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