



REST 2 RENT
EVENTLOCATION HAMBURG

CHECKLIST

KITCHEN PARTY 2026

CELEBRATE · ENJOY · REMEMBER

EVENT VENUE HAMBURG · FULL SERVICE · NO CURFEW



Checklist: Planning a Kitchen Party & Team Event in Hamburg

A party with DIY stations instead of a cooking class: the kitchen prepares, your guests put it together. This checklist takes your Kitchen Party safely from booking the date to the dessert bar.

2-3 MONTHS BEFORE

- ☐ Clarify the occasion: team event, client evening or second company event?
- ☐ Estimate guest numbers — Kitchen Parties start from 20 guests
- ☐ Secure the date and a venue with a Kitchen Area
- ☐ Set a budget per head, check the €110 tax allowance
- ☐ Decide the number of stations: at least two, roughly one per 40 to 60 guests as a rule of thumb

CONCEPT (4 WEEKS)

- ☐ Choose stations: burger bar, wok & noodles, taco & bowl, tarte flambée, pasta bar
- ☐ Decide on drinks: drinks package, optionally a lemonade/spritz station to mix yourself
- ☐ Plan the schedule: arrival 'base line 'DIY stations 'dessert bar 'wind-down
- ☐ Check add-ons: live cooking, DJ, extension, late snack from five hours
- ☐ Clarify supervised stations (e.g. wok with supervision) — station staff are a separate item

2 WEEKS BEFORE

- ☐ Confirm final guest numbers
- ☐ Ask about allergies and intolerances — every station has a veggie option
- ☐ Share directions and parking information
- ☐ Fine-tune the programme, allow time for speeches
- ☐ Coordinate the schedule with the kitchen team

Also tailored to your budget.

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ON THE DAY

- ☐ Check the stations before guests arrive
- ☐ Arrival with aperitif and finger food
- ☐ Open the stations — guests put their own food together
- ☐ Dessert bar to top yourself
- ☐ Open-ended wind-down — no curfew

What few people think of

- The number of stations decides whether queues form, not the number of dishes.
- Open flames, oven and grill stay with the staff — guests only put things together.
- Live cooking is different from a DIY station and is charged separately.
- Ask about allergies in advance: labelling matters most at self-service stations.
- No curfew: the evening ends when the last story has been told.

A Kitchen Party in Hamburg? In our Kitchen Area your guests put their food together at DIY stations — our kitchen has prepared everything. Make a no-obligation enquiry:

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