

Call for Gastronomy Tenders

Impact Hub Berlin is looking for an experienced partner to run a fully sustainable gastronomy operation in our new Berlin, Neukölln location at the CRCLR House. We're offering the opportunity to run a 40m² kitchen and a 135m² guest area plus terrace.

Who are we

[Impact Hub Berlin](#) empowers entrepreneurs and organisations to create innovative solutions for people and the planet. Since 2014, we've worked to connect, enable and inspire our network to scale their ideas for a future that works for all. We coordinate a community of impact-driven members, host a creative space for engaging events, and run a consultancy for business innovation and sustainability. As part of the Impact Hub global network, founded in 2005 and now made up of 100+ locations and 16,500 members, we're both locally rooted and globally connected in our mission to help achieve the UN's Sustainable Development Goals.

What's ahead

We're scaling up our ambition. Construction is underway on Impact Hub Berlin's new location at the CRCLR House – a **3,500m² collaborative space** on the site of the former Kindl Brewery in Berlin's Neukölln district. The development of the site was initiated by the team from [CRCLR](#) four years ago in close collaboration with the Edith Maryon Foundation. Impact Hub Berlin will now run the CRCLR House, set to **open its doors at the beginning of 2022**. Embracing a **completely innovative approach, the space will embody sustainable and cradle-to-cradle thinking in all aspects of its creation and operations**. The interior will comprise coworking and private offices, function rooms, maker labs **and a gastronomy unit**. Circular economy principles guide its purpose and process, which includes reusing the timber and bricks from the pre-existing warehouse and running on 100% renewable energy.

As one of Impact Hub Berlin's key topics is **sustainable food**, we want to further expand our connected ecosystem within that sector over the coming years. We're on a mission to rethink existing food systems and enable alternative, sustainable food innovations to grow by collaboratively developing innovative solutions & implementing them fast. With this mission, we will support entrepreneurs, sustainable producers, bio-grocers, food scientists, journalists, city administrators, politicians and more, all connected through a digital and on-site community allowing them to exchange, support each other and build the solutions of tomorrow in the field of sustainable food.

The opening of the new Impact Hub Berlin space will happen in two steps. **By the beginning of 2022 we will have 2,500m² with a potential 200 daily users** across three floors. In the second phase, **an additional two floors with more team offices and potentially 100 more users** will be opened around **mid-2022**.

The opportunity: We're looking for a gastronomy partner

With a user base of up to 300 or even more daily users (Mon-Fri), we're looking to establish a state-of-the-art gastronomy unit within the space, to cater to the culinary needs of our daily coworking community and the wider neighbourhood. Starting with light breakfast, coffee, tea, snacks and lunch during the day, and potentially dinner too. The coworking space will be serviced Mon-Fri 08:30-19:00 (TBC), whereas the gastronomy is planned to be operated independently, potentially outside of conventional office hours of Impact Hub Berlin. **For the realisation of the gastronomy unit, we're now looking for an experienced and like-minded partner.**

An inclusive and holistic concept for Impact Hub Berlin and the local community

The **CRCLR House** will be a lighthouse project for social innovation. Consequently, we from Impact Hub Berlin are looking for a gastronomy concept that is in line with this trajectory. To fit our bill, this operation must be **sustainable and inclusive** in multiple ways. With the full operating model aiming to be **emission and waste free**, the gastronomy should incorporate these principles as well. Given that our Impact Hub Berlin community works in the sustainability industry, this target group prefers **sustainable and regional products** and the offered menu should reflect this. We have always been an engaged partner to our neighbours, and we aim to run projects with **local Kiez** initiatives/associations. Our potential partner should as such offer reduced services for the local community, e.g. affordable lunches or subsidised offerings (e.g. 1+1 style).

The concept should also allow **for community activities**, for example community lunches once a week, as well as 1-2 daytime community events, and occasional evening events for between 20-100 persons. All of these can also be a source of additional traffic / income for the operator. Additionally, the concept should **fit into the local sustainable food ecosystem**. This could for example result in planning a workshop series around sustainable food or waste-free cooking with the community, running food-related programmes with Impact Hub Berlin or even co-running a food lab planned within the same building. Lastly, the use of an in-house rooftop greenhouse might be an option and is part of the circular usage concept of the CRCLR house (taking into account that this part of the space will be shared with the housing cooperative CRCLR Living, with which we need to closely align on usage). All of these details can be discussed.

Joint operation and investment model

As our partner you should be open to close collaboration on the interior outfitting of the entire guest and terrace area in alignment with our interior designers. You should be **willing to invest in and build the kitchen as well as equip the guest areas**. Impact Hub Berlin has already invested in the pre-planning of the kitchen. For the upcoming years we seek to jointly elaborate a long-term operational model that should take this joint

investment into account. We're open to discussing all of these requirements in detail with our potential gastronomy partner.

The space

Currently the kitchen is planned as a full kitchen (Vollküche) as a closed room of approx. 34m² with a pre-room of 8m² and scullery of 8m². The bar counter will be open in the guest area; additional storage space, as well as WC + changing rooms are located in the basement of the building. How many guests can be accommodated in the café is still to be clarified. The interior work is expected to start in July. We will apply circular construction principles, meaning we prioritise used and up-/recycled materials and cooperate with companies that act, build and think in terms of sustainability.

Core facts

- Closed kitchen area of total 41m²
 - Kitchen area 25m²
 - Pre-room/storage area 8m²
 - Scullery area 8m²
- Open bar / counter area 11m² (as part of indoor guest area)
- Additional storage room in basement (size to be discussed, approx. 10-15m²)
- Guest area indoor 135m²
- Guest area outdoor 93m² (ground floor)
- Preferential catering for in-house events
- Rental price: €6,390 - net monthly + NK/BK (may vary due to required storage space)
- Contract term: 5 years+ with the option for prolongment and a preference for long term relationships
- Targeted opening: **January 2022**

You're a perfect partner, if you ...

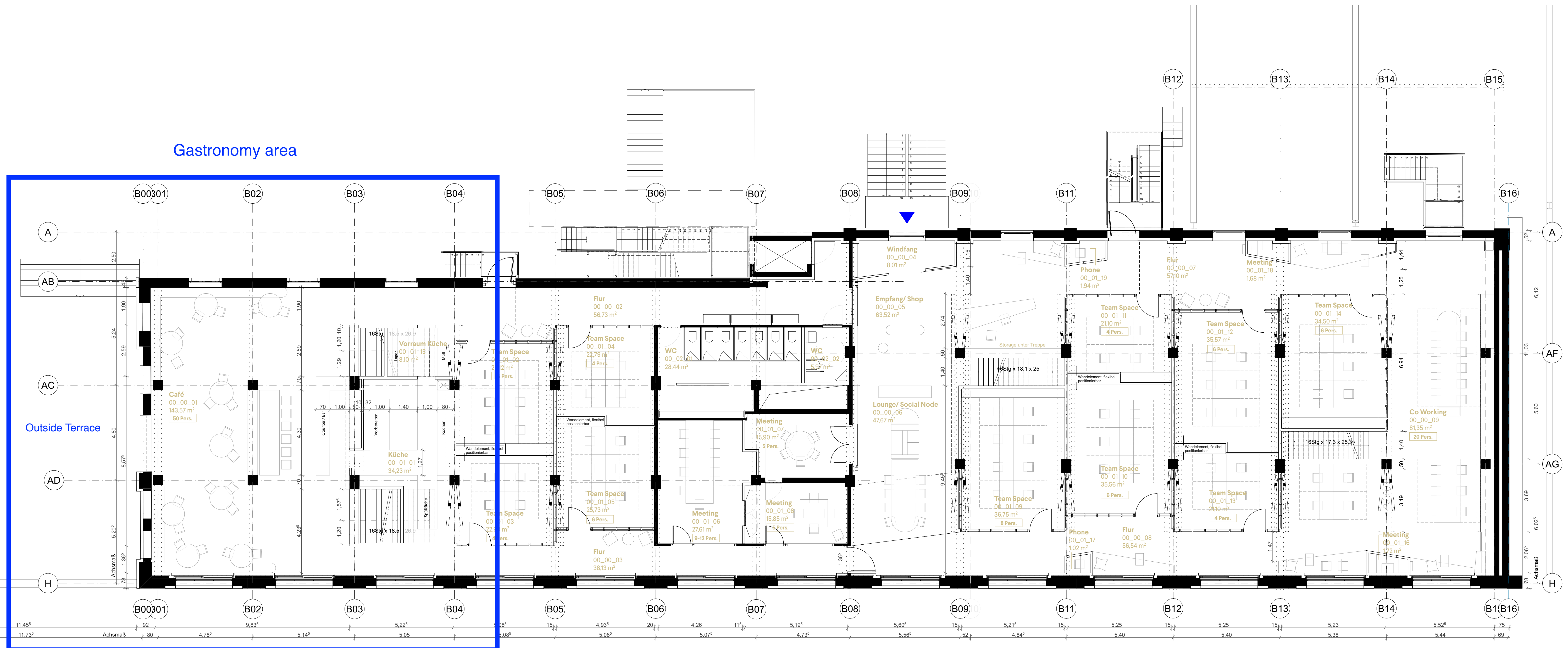
- ... bring in a sustainable mindset and passion for impact innovation
- ... have the willingness to realise a joint operation model
- ... have a proven track record & experience
- ... are willing to invest in kitchen equipment, planning and building the interior in close alignment with our architects (with a circular approach)
- ... offer sustainable products and mode of operation (e.g. zero waste)
- ... realise affordable offerings for the local community
- ... are excited to contribute to Impact Hub Berlin's sustainable food ecosystem and community
- ... can imagine potentially co-running a food lab within the same building
- ... know your way around gastronomy licences
- ... don't forget the fun we want to have together!

Apply with your concept to sascha.stremming@impacthub.berlin with:

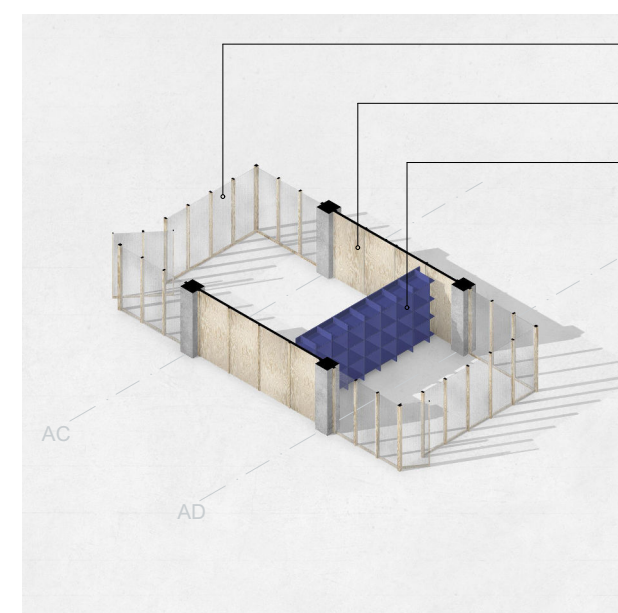
- A full gastronomy concept note (including ideas for how to integrate Impact Hub Berlin's community, the local Kiez, and potentially a food lab)
- Financial modelling

(Evaluation criteria: 70% concept fit / 30% financial model)

We look forward to receiving your application!



Grundriss Erdgeschoss
1:100



Transparente Leichtbauwände,
Ständerkonstruktion
Feste Trennwände
Wandelement mit Stauraum,
flexibel positionierbar zwischen
Stützen auf Achse AC und AD

Wandprinzip Team spaces

BAUVORHABEN:

CIHB - CRCLR-Haus
Rollbergstrasse 26
12053 Berlin

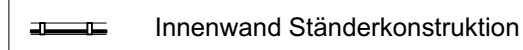
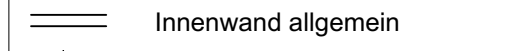
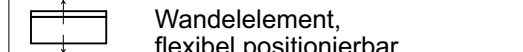
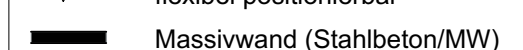
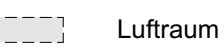
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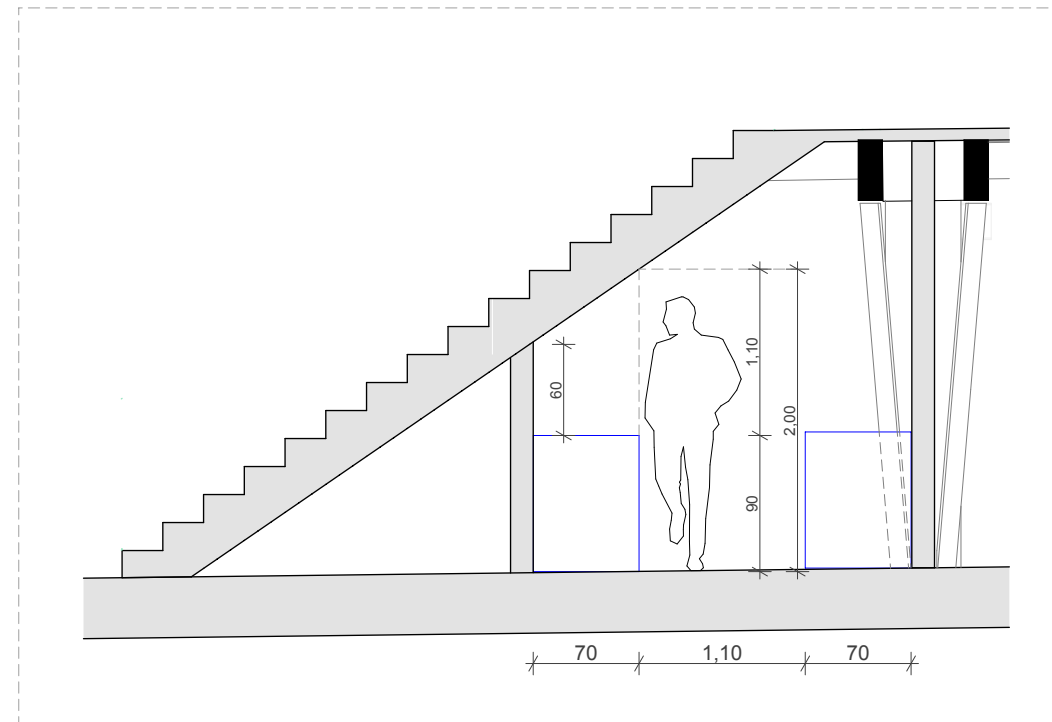
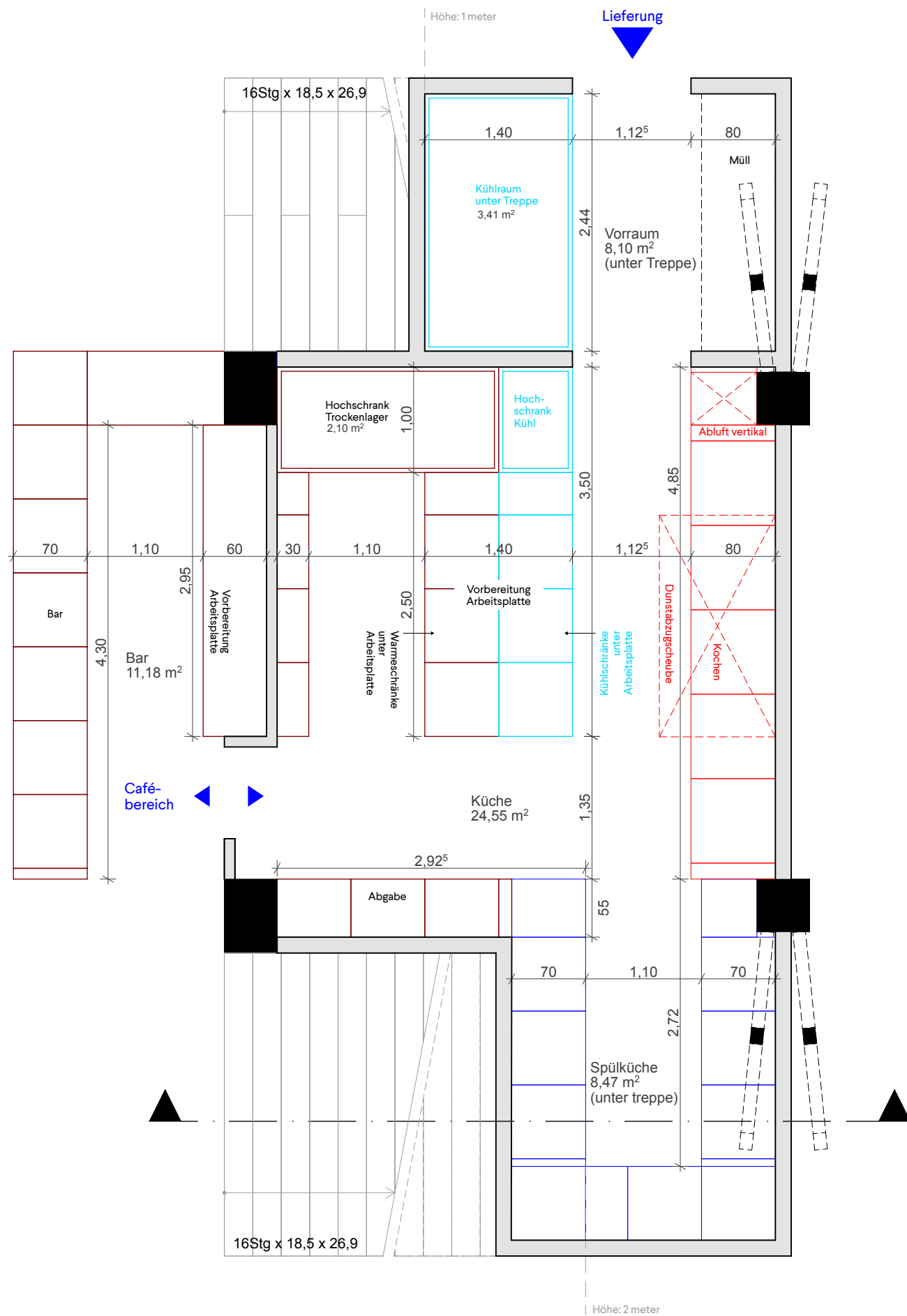
LEGENDE

-  Innenwand Ständerkonstruktion
-  Innenwand allgemein
-  Wandelement, flexibel positionierbar
-  Massivwand (Stahlbeton/MW)
-  Luftraum

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Grundriss EG

00 ERDGESCHOSS					
Maßstab	Blattgröße	Datum	Status	Planungsstand	Planersteller
1:100	841x594 A1	04.05.21	VORABZUG	Entwurfsplanung	MS / KL



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Schnitt
1:50

v
Grundriss
1:50

Küche Vorplanung

1:50 / A3
LXSY Architekten
09.04.21

Geschlossene Räume: gesamt	41 m ²
Küche	24,5 m ²
Spülküche (unter Treppe)	8,5 m ²
Vorraum (unter Treppe)	8,1 m ²
offen im Cafébereich: Bar	11,2 m ²
Gesamt	52,2 m²