



# Press Release

## **Once a cafeteria for standard meals – today a culinary temple**

### **Berner opens a “networked” employee restaurant**

***Künzelsau, December 12, 2016: Once, carbohydrates, sparse furniture, and a cacophony of voices reigned here, with each voice trying to rise above the other. Nowadays, an acoustic ceiling, a menu featuring vegan to protein-rich foods, and high-quality seating areas like those in a Bundesliga team business lounge are the norm. The Berner Group’s new restaurant for some 500 employees in Künzelsau shows that the company is committed to networking and communication from top to bottom and from bottom to top.***

“At Berner, we are convinced that networking and communication are key success factors for the future when it comes to acquiring and retaining staff,” says Christian Berner, CEO of the Berner Group. And the spatial concept precisely reflects this, as it allows networking to be experienced across all hierarchy levels. Here – where aesthetics meet taste – one can eat, talk, celebrate, and work, but also find peace and quiet.

A bistro with the latest, state-of-the art Italian coffee machine, a lounge area in the restaurant, a regulars’ table for up to 18 people, and various seating islands create a range of possibilities for different groups and occasions to network.

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Early morning breakfast café, morning and afternoon bistro for team meetings or discussions with guests, lunchtime restaurant, and evening party zone: “Our employee restaurant is now a multifunctional space for communication, networking, and exchange – in short, the center that had been lacking until now,” says Jochen Kuhn, Managing Director of Albert Berner Deutschland GmbH.

In addition to the new ambience, the menu is also completely new, featuring superbly crafted, fresh cuisine without convenience products. Like at a market, employees and visitors can obtain various freshly prepared dishes at several stands. Everything is perfectly cooked, baked, or simmered. Even soups, sauces, dressings, and desserts are homemade – without any artificial flavors. Regional and seasonal cuisine, vegetarian and vegan offers, various coffee specialties, and a diverse range of snacks are also on the new menu.

“The employee restaurant that opened today is the next step towards more employee satisfaction. It is groundbreaking in terms of expressing the culture of our company,” says Christian Berner. The restaurant now offers around 150 seats in 500 square meters of space. The bistro adds 80 square meters with a total of 20 seats. Some 60 tradesmen contributed to the success of the restaurant, laying five kilometers of cables and more than 20,000 tiles, among other tasks. The most economical hot menu is still available from €3.20. There will be no price increases for the lunch offers, and the snack prices also remain unchanged.

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## **The Berner Group**

The Berner Group is a family-run European trading company. Our vision: "We keep the world together and moving". That means we aim to be the main B2B trading partner for all materials in the fields of maintenance, repair and production for our customers in the construction, automotive and industrial sectors. With over four different channels, we provide an integrated, omni-channel shopping experience for our customers. In the fields of steel and C-parts as well as in the field of chemicals, we are also an innovative manufacturer. With more than 230,000 products and 9,000 employees, we support our customers in over 25 countries.