



Exhibition services

Catering exhibition site

Valid from 01 January 2008

Order pages

Fax: +49 (0) 30/3038-1951

Hall:	Delivery date:
Stand no:	Delivery time:

Main postal address:	Capital Catering GmbH, Messedamm 22, D-14055 Berlin
Service office for trade fairs:	Phone: +49 (0) 30/3038-2993/-1952, fax: -1951
General assistance:	cateringservice@capital-catering.de

To help us process your order smoothly, we would ask you to send us your requests as soon as possible.

As part of its exhibition services, Capital Catering GmbH has an extensive and comprehensive offer ranging from catering services for your guests and customers and meals for your staff to full receptions, buffets and stand parties.

You are welcome to choose from the selection on the enclosed order form, and we will also compile an individual offer for you if desired.

We will be pleased to help you with the organisation of social events on your trade fair stand, at the "Funkturn", in the Palais near the Funkturn, or at any of various other exclusive locations in Berlin.

Telephone enquiries: +49 (0) 30/3038-3900

Fax: +49 (0) 30/3038-3999

E-Mail: info@capital-catering.de

Based on your general terms and conditions, we hereby order the services selected on the following pages.

Name of exhibitor/invoice to: _____		Contact on stand (name and telephone): _____	
Street: _____		We have read the terms and conditions, accept them as binding and agree to them being applied.	
Postal code/town/country: _____			
Tel.: _____		Date: _____	Legally binding signature: _____
Fax: _____		Company name/stamp: _____	
E-Mail: _____			

As of: January 2008/Subject to alteration

CAPITAL CATERING GMBH, MESSEDAMM 22, D-14055 BERLIN, MANAGING DIRECTORS: DR. RALF G. KLEINHENZ, UDO SCHEFFER
 TEL.: +49 (0) 30 3038 3900, FAX +49 (0) 30 3038 3999, WWW.CAPITAL-CATERING.DE, INFO@CAPITAL-CATERING.DE
 COMMERCIAL REGISTER: CHARLOTTENBURG NO. 11322, VAT NO.: DE 239451821
 DRESDNER BANK AG BERLIN, SORT CODE 100 800 00, ACCOUNT 4108 00000, IBAN DE02 100 800 00 04 108 000 00, SWIFT CODE DRES DE BB
 BERLINER SPARKASSE, SORT CODE 100 500 00, ACCOUNT 0770009999, IBAN DE87 100 500 00 07 700 099 99, SWIFT CODE BELA DE BE
 BERLINER BANK AG, SORT CODE 100 200 00, ACCOUNT 0376640300, IBAN DE62 100 200 00 03 766 403 00, SWIFT CODE BEBE DE BE
 A SUBSIDIARY OF MESSE BERLIN

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Beer/soft drinks/sparkling wine/champagne/wine/spirits

Item	Quantity	Unit	Price in EUR	Order quantity
Beer				
Berliner Kindl	24 bott.	0.33 l	23.00
Bitburger Pils	24 bott.	0.33 l	23.00
König Pilsener*	24 bott.	0.33 l	25.00
Beck's Pils*	24 bott.	0.33 l	25.00
Warsteiner*	24 bott.	0.33 l	25.00
Berliner Kindl Pilsener*	barrel	30 l	102.00
	barrel	50 l	170.00
Radeberger Pilsner*	barrel	30 l	111.00
	barrel	50 l	185.00
Other beers on request or by advance order. Please enter the required variety and quantity:				
.....	50 l	185.00
Tap (chiller)	per day		28.00
CO ₂ tank	pce.		30.00
Stainless steel tap	pce.		65.00
Prices include connection of the system.				
Soft drinks				
Coca Cola*	12 bott.	1 l	24.00
Coca Cola*	24 bott.	0.33 l	18.50
Coca Cola light*	24 bott.	0.33 l	18.50
Fanta*	24 bott.	0.33 l	18.50
Apollinaris*	12 bott.	0.75 l	19.00
Apollinaris*	24 bott.	0.25 l	15.00
Evian*	12 bott.	1 l	22.50
Evian*	24 bott.	0.25 l	15.00
Orange juice*	6 bott.	1 l	19.50
Apple juice*	6 bott.	1 l	17.50
Tonic water*	24 bott.	0.2 l	19.50
Bitter Lemon*	24 bott.	0.2 l	19.50
Premix drinks:				
Coca Cola*		18 l	39.00
Sprite*		18 l	39.00
Lift apple juice*		18 l	39.00
Bonaqa*		18 l	39.00
with: Premix tap		per day	28.00
CO ₂ tank		pce.	30.00
Prices include connection of the system.				
Water dispenser				
Hire of water dispenser		pce.	200.00
Water container (18.9 l) including 100 cups		pce.	25.00
Ice per 10 litres gross				
with beverage order		10 l	7.50
without beverage order		10 l	12.50
Crushed ice		10 l	17.50

Item	Unit	Price in EUR	Order quantity
Sparkling wine/champagne			
Rotkäppchen, dry	0.75 l	11.00
Mumm Extra Dry	0.75 l	14.00
Prosecco di Valdobbiadene	0.75 l	13.00
Veuve Cliquot	0.75 l	48.00
Other sparkling wines and champagnes on request.			
Wine			
White wine			
2006 Schloss Vollrads Rheingau, Riesling, dry	0.75 l	13.00
2005 Chardonnay Vin de Pays d'Oc "Les Vigneaux"	0.75 l	13.80
2004 Pinot Grigio Friaul, "Le Marsure", Teresa Raiz	0.75 l	13.50
Red wine			
2000 Château d'Orsan Côtes du Rhône A. C.	0.75 l	10.00
2003 Rioja DO Crianza Denominacion de Origen Calificada	0.75 l	13.50
2001 Chianti Classico Lamole di Lamole	0.75 l	13.50
Other vintages may be used. Other wine varieties on request.			
Aperitifs, spirits			
Ramazotti Amaro	0.7 l	19.00
Campari	0.7 l	15.00
Vodka Moskovskaya	0.5 l	15.00
Gordon's London Dry Gin	0.7 l	19.00
Bacardi Rum	0.7 l	19.00
Bols brandy	0.7 l	19.00
Johnnie Walker, Red Label	0.7 l	22.00
Hennessy "Fine de Cognac"	0.7 l	35.00
Other aperitifs and spirits available on request.			

* Deposit on reusable crates, water containers, premix containers and beer barrels refundable on return:

Deposit water container	pce.	10.00 EUR
Deposit beverage crate	crate	6.00 EUR
Deposit premix container	pce.	10.00 EUR
Deposit beer barrel	pce.	40.00 EUR

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Coffee/coffee service packages/materials

Item	Unit	Price in EUR	Order quantity
Coffee service package large			
1 Darbomat coffee machine, hire price output up to 100 cups/hour 50 filter bags of 60 grams coffee each 50 coffee sets, porcelain 2 boxes coffee cream, 240 portions each 500 sugar sachets 1 box mixed tea biscuits, 1,0 kg – sufficient for approx. 550 cups –			
		230.00
Coffee service package small			
1 coffee machine (10 cups), hire price 1 box coffee cream, 240 portions 300 sugar sachets 6 × 200 g coffee 100 coffee filters with 20 coffee sets (porcelain)			
		110.00
with 240 disposable cups/stirrers			
		115.00
Espresso machine service package			
1 Schaerer Opal professional espresso machine or similar, hire price 25 coffee and 25 espresso sets 25 latte macchiato glasses 2 kg premium Italian beans 120 portions coffee cream 5 litres UHT milk 200 sugar sachets			
		390.00
Other espresso machines for various coffee specialities on request.			
Nespresso machine service package			
1 Nespresso machine, hire price 25 coffee and 25 espresso sets 100 coffee and 100 espresso pads 120 portions coffee cream 2 litres UHT milk 200 sugar sachets			
		290.00
Coffee, tea etc.			
Coffee, powder	200 g	6.00
Coffee Darbomat	60 g	2.75
Espresso pads	50 pcs.	37.50
Tea	25 bags	5.00
Coffee cream, 240 pcs.	box	18.00
Sugar, portions	100 pcs.	3.50
Sweetener	dispenser	3.00
UHT milk, 3.5 % fat content	l.	2.00
Coffee filter	100 pcs.	3.50
Thermos flask, 1 litre, hire price	pce.	6.50
Water heater, hire price	pce.	20.00
Coffee machine (10-cup-automatic), hire price	pce.	20.00
Coffee in thermos flask or electric "Thermopore" dispenser (minimum purchase 5 litres, incl. sugar, cream)			
with disposable crockery	l.	8.80
with porcelain crockery	l.	8.80

Item	Unit	Price in EUR	Order quantity
Dishwasher			
(W/H/D): 60 × 85 × 60 cm, 380 V, 16 A 1/2" inflow, 50 mm outflow, incl. installation and detergent			
	pce.	450.00
Crockery/cutlery/glasses			
If a dish-washing service is required on exchange then there will be a hire charge to pay on each new delivery.			
Plate, large	pce.	0.50
Plate, small	pce.	0.50
Soup bowl/saucer	pce.	0.80
Coffee set incl. spoon	pce.	0.90
Espresso set incl. spoon	pce.	0.90
Latte macchiato glass and spoon	pce.	1.00
Knife	pce.	0.40
Fork	pce.	0.40
Soup spoons	pce.	0.40
Coffee/dessert spoon	pce.	0.40
Ashtray, glass	pce.	0.50
Tray, approx. 45 × 32 cm	pce.	1.90
Tray, round, non-slip	pce.	3.00
Juice/beer tumbler, 0.2 l	pce.	0.60
Champagne glass, 0.1 l	pce.	0.60
Wine glass, 0.2 l	pce.	0.60
Beer tulip, 0.3 l	pce.	0.60
Schnapps glass	pce.	0.60
Misc. materials, tablecloths, napkins			
100 beakers, white, 0.2 l	Pack.	9.50
100 beakers, clear, 0.2 l	Pack.	17.00
10 champagne glasses, disposable	Pack.	2.60
60 coffee cups, disposable	Pack.	6.80
100 coffee spoons, plastic	Pack.	4.80
100 plates, small, plastic	Pack.	12.00
100 plates, large, plastic	Pack.	13.50
Other disposable items on request.			
Tablecloths, white, for hire			
1.40 × 1.40 m	pce.	4.00
2.10 × 1.40 m	pce.	4.50
Napkins, white, plain	100 pcs.	6.00
Napkins, paper	50 pcs.	6.00
white, red, blue, yellow (state colour)		
Corkscrew	pce.	2.50
Knife, sharp	pce.	2.50
Tea towel, for hire	pce.	1.50
Washing-up liquid	0.5 l	3.50
Glass cleaner	0.5 l	4.00
Washing-up sponge	pce.	0.80
Sponge	pce.	0.80
Paper towels	2 pcs.	2.80
Waste bags, 20 l, 20 pcs.	Pack.	3.80
Waste bags, 120 l, 5 pcs.	Pack.	3.80

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Bread rolls/sweet and savoury pastries/miscellaneous

Item	Unit	Price in EUR	Order quantity
Puff pastry snacks (Minimum order quantity 3 portions)			
Mini vol-au-vents with scallops			
Cream puffs with Comté cheese			
Bacon and mushroom croissant			
Pepper and tomato cakes			
Ham and chive tartlets			
Puff pastry pocket with goat's cheese			
Price per assortment (6 pcs.)	Portion	13.20
Fruits (Minimum order quantity 5 portions)			
Assorted fruits	Portion	1.10
Bite-sized fruit	Portion	4.00
Exotic fruits, bite-sized (order in advance; minimum 5 portions)	Portion	6.90
Fresh fruit salad	1 kg	12.00
Fresh fruit salad	200 g	2.80
Small snacks (Minimum order quantity 10 portions)			
Bockwurst or poultry sausage with mustard and bread roll (from 100 pcs. incl. sausage heater for hire)	pcs.	1.85
Berlin rissole with mustard and bread roll	pcs.	1.85
Salads (Minimum order quantity 10 portions/2 kg)			
Potato salad with oil/vinegar	kg	8.00
Fresh seasonal garden salad	Portion	4.00
Tomatoes with mozzarella and basil	Portion	4.50
Crudités with 2 dips	Portion	3.50
Soups and stews (25 bowls of soup or 10 tureens of stew) <small>Including small bread roll each and chafing dish to keep warm. If clean crockery is to be provided daily there will be a surcharge of 20 %. If you wash the dirty dishes on your stand, then the first delivery will include crockery.</small>			
Goulash soup	bowl	3.20
Italian minestrone	bowl	3.20
Cream of potato soup with bacon and chanterelles	bowl	3.20
Chili con carne	bowl	3.20
Berlin pea soup with bacon and sausage	tureen	5.20
Frankfurt potato soup with sausages	tureen	5.20
Lentil soup	tureen	5.20
Noodle soup with chicken and vegetables	tureen	5.20
Spring: asparagus soup	bowl	3.20
Summer: gazpacho	bowl	3.20
Autumn: wild mushroom soup	bowl	3.20
Winter: cream of pumpkin soup	bowl	3.20
Bread/bread rolls			
Bread rolls	pce.	0.35
Party rolls	pce.	0.35
Venetian rolls	pce.	0.60
Baguette, 250 g	pce.	2.90

Item	Unit	Price in EUR	Order quantity
Sweet snacks (Minimum order quantity 3 portions)			
Sponge tartlets			
Pear and chocolate			
Apple and pecan			
Orange and Cointreau			
Raspberry and pistachio			
Blackcurrant			
Almond praline			
Caramelised apple droplets			
Chocolate and orange			
Per assortment (8 pcs.)	Portion	17.00
Fruit tartlets			
Lemon			
Raspberry			
Tangerine			
Woodland strawberries			
Per assortment (4 pcs.)	Portion	8.50
Petits fours			
Crème brûlées on pâte sablée			
Raspberry and chocolate cups			
Brownies with pecan nut cream and pear			
Raspberry and pistachio sponges with physalis			
Pancakes with apricot jam and blueberries			
Lemon sablés			
Per assortment (6 pcs.)	Portion	13.00
Sweet and savoury baked goods			
sweet			
Traybake	pce.	1.80
"Berliner" jelly donuts	pce.	1.40
Assorted Danish pastries	pce.	1.40
Plain croissant	pce.	1.30
Chocolate croissant	pce.	1.50
Chocolate muffin	pce.	1.80
Blueberry muffin	pce.	1.80
(Minimum order quantity 10 pcs. per variety)			
savoury			
Savoury mini croissants with assorted fillings	pce.	1.40
Pretzels	pce.	1.30
(Minimum order quantity 10 pcs. per variety)			
Mixed tea biscuits	1 kg	18.00
Snack hits savoury mix	300 g	4.80
Crackers	200 g	3.00
Pretzel sticks	150 g	2.50
Potato crisps	200 g	3.00
Peanuts	200 g	3.00
Wasabi peas	280 g	12.00
Mixed rice crackers	180 g	9.00
Tortilla chili crisps with dip	450 g	12.00
Other choices and offers for crew catering on request.			

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Finger food/party snacks

The following is a selection of finger foods for receptions, stand parties etc.

We will be pleased to submit an individual offer for you – especially for a hot or cold buffet or lunch.

Please note that our quoted prices do not include staff.

Please also note the minimum order quantities.

Item	Unit	Price in EUR	Order Quantity
Finger food selection “Berlin”			
(Minimum order quantity 10 portions)			
Cold			
Mini rissole with corn on the cob (meatballs available on request)			
Smoked pork on fresh rustic loaf			
Smoked fish on pumpernickel			
German butter cheese on mini bread roll			
Spree Forest gherkins and bread			
Mini “Berliner” jelly donuts			
	Portion	11.50
Finger food selection “Italy”			
(Minimum order quantity 10 portions)			
Cold			
Coppa di Parma on ciabatta			
Skewers of sliced Parma ham and melon			
Tuna fish salad on a bed of artichoke			
Skewered cherry tomatoes and mozzarella with fresh basil			
Assorted olives with cocktails sticks			
Glass of panna cotta with raspberry purée			
	Portion	14.00
Finger Food Buffet “Asia”			
(Minimum order quantity 10 portions)			
Cold			
Glass of rice noodle salad with fresh bean sprouts			
Vegetarian “sushi” rolls with soy sauce and wasabi			
Seafood “sushi” rolls with preserved ginger			
Yakitori skewers with teriyaki marinade			
Gyoza vegetables with hoi sin sauce			
Rambutans with pineapple and pistachios			
	Portion	14.00
Variant without sushi	Portion	12.00
Finger food selection “Fit and vital”			
(Minimum order quantity 10 portions)			
Cold			
Crudité with chive quark and a spicy dip			
Yoghurt and lime soup with chives served from a decorative flask			
Selection of dim sum (cooked without oil) with a mild soy sauce			
Fresh fruit salad with lemon balm			
	Portion	12.00
Finger food variation “Brioche”			
(Minimum order quantity 10 portions)			
Cold			
Brioche filled with:			
Tuna, tomatoes and herbes de Provence			
Ham with curry cream sauce			
Trout roe and horseradish cream cheese			
	Portion	6.80

Item	Unit	Price in EUR	Order Quantity
Finger food variation I			
(Minimum order quantity 5 portions)			
Cold			
Cream cheese with smoked trout			
Boneless ham			
Herbed egg			
Smoked salmon and chives			
Salami with wholegrain mustard and cucumber			
Goat’s cheese with hazelnuts			
Carrot cream with tomato confit			
Asparagus with herb butter			
	Portion	14.40
Finger food selection “Maritime”			
(Minimum order quantity 5 portions)			
Cold			
Fish terrine with cocktail sauce on dark bread			
Fish roe on white bread			
Curried shrimps on brown bread			
Smoked salmon with chive cream on mini blinis			
	Portion	7.20
Finger food “France”			
(Minimum order quantity 5 portions)			
Cold			
Duck fillet with melon on dark bread			
Trout with fresh cheese cream and crab meat on mini blinis			
Smoked fish rosettes with chives			
Lemon cream on Scandinavian flammenbrot			
Goat’s cheese, dried tomatoes and pecan nut on nut bread			
Trout caviar on lemon-flavoured fresh cheese cream and cucumber on dark bread			
Smoked salmon tartare on wholegrain bread			
Boneless ham and fig butter on white bread			
Foie gras and apricot on herb bread			
	Portion	19.00
Hot party snacks			
(Minimum order quantity 25 pcs./variety; Delivery includes all crockery and a chafing dish)			
Spicy beef meatballs			
on mango and cumin ragout	pce.	1.50
Nuremberg roast sausages			
with mustard	pce.	1.80
Bavarian white sausage			
with mild mustard	pce.	2.00
Yakitori skewer			
with teriyaki marinade	pce.	1.80
Gyoza vegetables with hoi sin sauce	pce.	1.80
Chicken nuggets with honey sauce	3 pcs.	2.20
Mini spring roll with soy	2 pcs.	2.10

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Sandwiches etc.

“Classic”	1/2 Baguette	1/2 farmhouse baguette	1/2 bread roll	1/2 ciabatta	1/2 wholegrain bread roll	1/2 wholegrain bread sandwich	Bagel	Pretzel stick	Venetian rolls
Price in EUR per piece	2.30	2.50	2.00	2.50	2.50	1.95	2.70	2.50	2.10
Please indicate order quantity. Minimum purchase 5 pcs. per variety.									
Dutch gouda (medium mature)									
German Emmental									
French Brie									
Cooked ham									
Black Forest ham									
Salami									
Roast pork									
Smoked pork									
Roast turkey breast									
Ratatouille salad with marinated feta cheese									
Assorted									

“Ambience”	1/2 Baguette	1/2 farmhouse baguette	1/2 bread roll	1/2 ciabatta	1/2 wholegrain bread roll	1/2 wholegrain bread sandwich	Bagel	Pretzel stick	Venetian rolls
Price in EUR per piece	2.50	2.70	2.20	2.70	2.70	2.10	2.90	2.70	2.30
Please indicate order quantity. Minimum purchase 5 pcs. per variety.									
Blue cheese (mild)									
Mozzarella with tomatoes									
Italian salami									
Parma ham									
Smoked rolled fillet of ham									
Roast beef									
Tandoori chicken breast with fruit chutney									
Smoked trout fillet									
Prawn salad with fruit									
Tuna with onions									
Smoked salmon									
Assorted									

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