

CATERING CONCEPT

by



Dear customer,

For a special event also the catering is an important ambassador of your brand and offers the opportunity to reflect the theme of your event – not least because regional, seasonally fresh, premium-quality products, innovative and creative preparations and presentations are our priority!

On the following pages we present you an insight in our catering concept and hope that these ideas appeal to you. If you plan a meeting we will naturally submit our meeting flat rate to you. Please approach us also with your individual desires and understand the next pages as a first basis for a dialogue.

For further detailed arrangements, requests and alterations we are happy to be available for you:

E-Mail: icm.catering@feinkost-kaefer.de

Telephone: +49 (0) 89 949242 03

We are looking forward to an onward collaboration!

Your Käfer Team



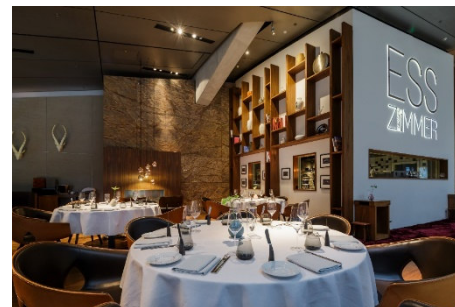
FEINKOST KÄFER

"**Quality with passion**" - this guiding principle is the key to the success of Feinkost Käfer. The small Munich family business has grown into an internationally active company with almost 1,500 employees and sales of € 173 million (2019). Today, the Käfer Group is based economically on four key elements: **event catering, gastronomy, retail and licensing.**

Our guiding principle is the search for the highest **quality** for each product. **Honest, handmade and traditionally** produced products of high quality are our primary concern. The trend in gastronomy is moving away from the canapé and towards the hearty, crispy hand roll.

„The apparently trivial - but made perfect, please!"

Our experience has learned us that gastronomy is essential for a perfect congress concept - in addition to quality, the key factors here are speed and efficiency - the guest should perceive the gastronomy positively - but above all have the time to enjoy the congress visit in an effective and results-oriented way.



KÄFER IN THE ICM - OUR PERFORMANCE PROMISE

Our **diverse** gastronomy and **unique** catering portfolio makes us the optimal partner for you.

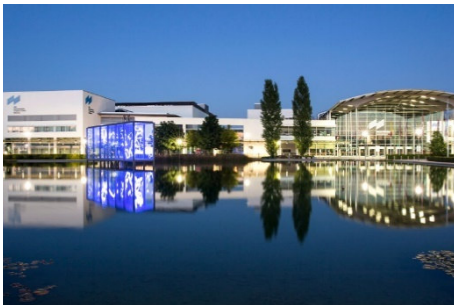
We impress with high efficiency, which at the same time is a factor for our joint productivity. At the same time, we promise the **highest quality** while taking into account **sustainable** aspects.

In addition to our expertise, we are committed at all times to providing **emotional** moments of pleasure with **friendly**, reliable and attentive service, and to **surprising** your guests with the unexpected.

SUSTAINABILITY

As a family business, we see sustainability as an investment in and for the future. We focus on sustainable management as well as a responsible approach to the environment and respectful behavior towards our employees.

Our sense of responsibility is particularly dedicated to the quality of our products, the traceability of their origin and the guarantee of a high pleasure experience without regrets. For products and all services, quality always takes priority over price.



KÄFER SUSTAINABILITY



CLIMATE/ENERGY

- Käfer to be climate neutral by 2025 (Scope 1+2)



PACKAGING

- By 2023 at the latest, all packaging – where possible – to be converted to renewable raw materials (unless there is a risk to food safety)



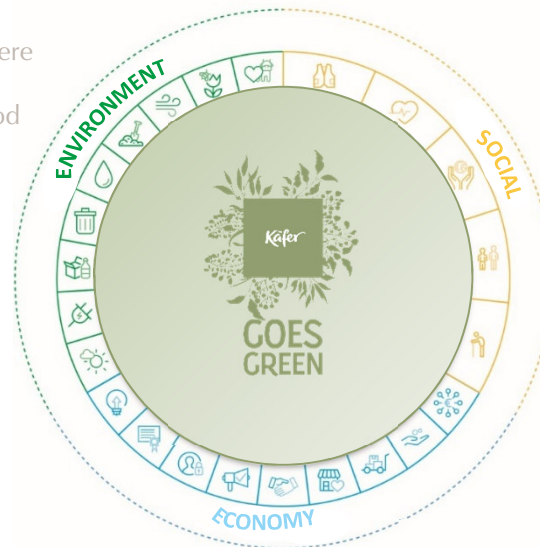
VASTE

- Food waste: food waste to be significantly reduced by 2025 at the latest
- Residual waste: more than 90% of all waste to be fed into material recycling streams by 2025 at the latest. i.e. residual waste < 10%



INNOVATION - DIGITALISATION

- By 2025 at the latest, 50% of all paper-based processes to be carried out digitally (measured by paper consumption)



PROCUREMENT (PRODUCTS & TRENDS)



- By 2025 at the latest, as many of the products used as possible to be subject to strict Käfer sustainability criteria (local, organic, animal-friendly or vegan)
- All sustainable products to be made visible to customers (transparency)

EMPLOYEE RESPONSIBILITY



- Key positions, especially those in management (up to the CEO), to be filled equally by men and women by 2025 at the latest.
- Käfer to be listed among the top employers compared to competitors by 2025 at the latest.

EMPLOYEE SOCIAL COMMITMENT



- Each location to implement at least one regional social project per year with a positive impact on society
- Every employee is allowed to dedicate one working day a year to a social cause

FOUNDATION COMMITMENT



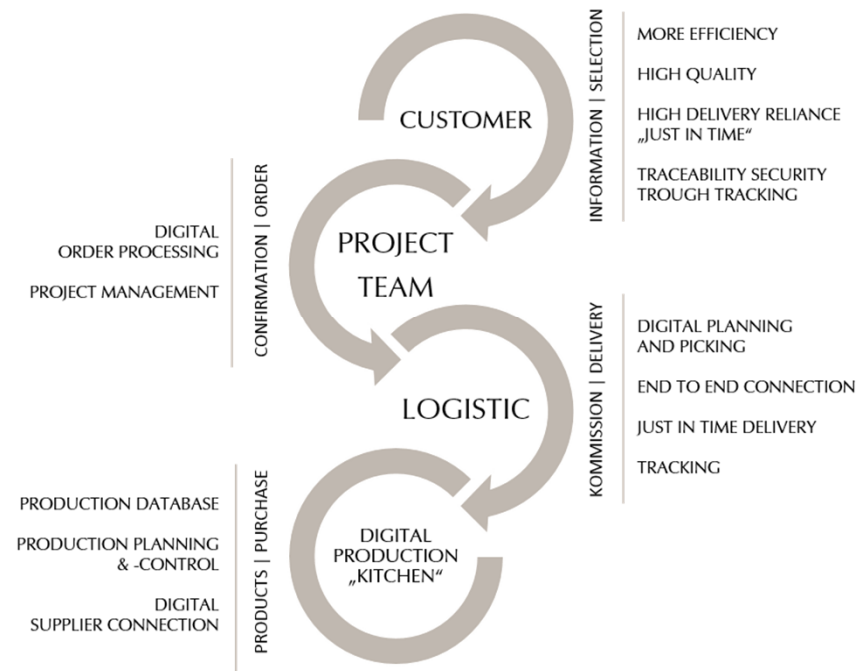
- The Foundation to increase its intake and expenditure by €100,000 per year, reaching €500,000 in 2025

SUSTAINABLE WORKING MATERIALS

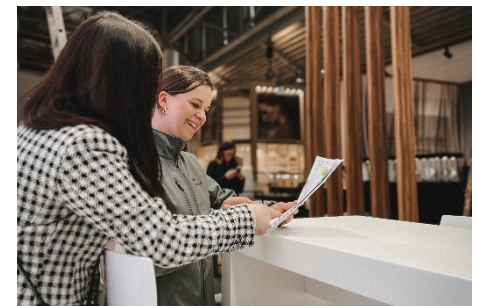


- By 2025 at the latest, all mass-produced work clothing to be sustainable (made from recycled materials, certified organic or socially certified)
- By 2025, at least 80% of (newly purchased) appliances to be energy efficient

PROCESS OPTIMISATION WITH DIGITALISATION



We focus on the three aspects of **productivity, sustainability and digitalization**. We want to be optimally positioned for you, as well as for our other customers . We proactively work on our operational processes and procedures – not only to optimize them, but also **to make them even more efficient and sustainable**.



CATERING FOR YOUR CONGRESS – DELEGATE CATERING

FOOD STATIONS AND BEVERAGE BARS

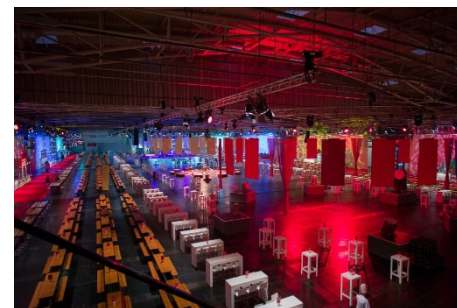
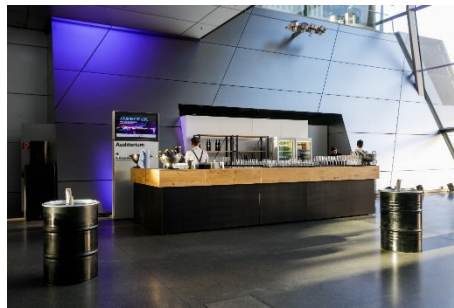
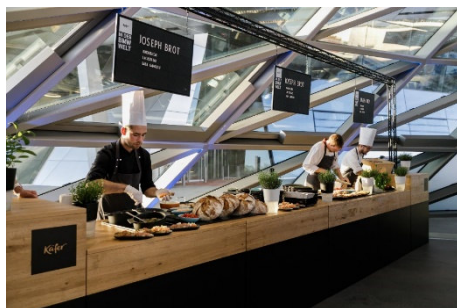
We are happy to integrate our buffet stations and beverage bars into the congress and exhibition space.

At the buffet stations we are happy to prepare a classic or individually requested **morning and afternoon snack** for self-service. **Lunch** is served directly by our chefs on plates and handed to the guest. We are happy to adjust the choice and composition of the dishes to the event concept or wishes of the customer.

Beverage bars are available throughout the day with **cold as well as hot beverages**. Filter coffee, coffee specialties from a fully automatic coffee machine or a barista coffee bar? - we will find exactly the **right concept for every occasion!**

CATERING FOR MEETINGS AND SYMPOSIA

We are happy to provide additional catering for meetings as well as lunch boxes for symposia.



CATERING FOR YOUR CONGRESS - DELEGATE CATERING

FOOD STATIONS AND BEVERAGE BARS

We are happy to integrate our buffet stations and beverage bars into the congress and exhibition space.

At the buffet stations we are happy to prepare a classic or individually requested **morning and afternoon snack** for self-service. **Lunch** is served directly by our chefs on plates and handed to the guest. We are happy to adjust the choice and composition of the dishes to the event concept or wishes of the customer.

Beverage bars are available throughout the day with **cold as well as hot beverages**. Filter coffee or coffee specialties from a fully automatic coffee machine or a barista coffee bar? - we will find exactly the **right concept for every occasion!**

CATERING FOR MEETINGS

We are happy to create suitable "catering packages". The packages are variable in size, amount and duration of the event. You can choose from just beverage packages, which only include cold and hot drinks, to an all-in-one package, which also includes finger food, superfood hand sandwiches or Danish pastries. We can provide these packages for 1 or 2 hours, or even for the whole day.

CATERING FOR SYMPOSIA – LUNCHBOXES

A popular and quick way to cater meetings and keynotes is to hand out lunch boxes from our Grab & Go stations. In consultation, we provide various choices here. Individual additions are possible after consultation with the "catering packages" and lunch boxes.

CATERING CONCEPTS – OUR 4 FOOD ASSORTMENTS



BAVARIAN
REGIONAL



INNOVATIVE
SUSTAINABLE



SOULFOOD



URBAN
STREETFOOD



BREAKFAST

CLASSIC

French butter croissant
Pretzel

Mini pastries

Filter coffee
Various tea sorts
Mineral water still | sparkling
Orange juice

...1 piece per person...
starts from 10,50 € per person*

EXCLUSIVE

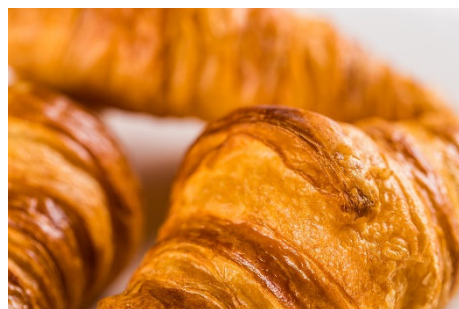
Mini-pretzel roll | smoked salmon cream cheese
Mini-pretzel roll | radish cream cheese

Bircher muesli | granola | blueberries

Filter coffee
Various tea sorts
Mineral water still | sparkling
Orange juice

...2 pieces per person...
starts from 13,50 € per person*

*The recommended price includes food, drinks, staff and equipment. Guide prices valid from 30 people.



COFFEE BREAK

MORNING

- Superfood for Energy and High Performance -

Superfood bread roll | ham
Superfood bread roll | Baba Ganoush
Superfood bread roll | tofu | hummus

Käfer BIO Power cereal bar

Filter coffee
Various tea sorts
Mineral water still | sparkling
Orange juice

... 1 piece per person...
starts from 12,50 € per person*

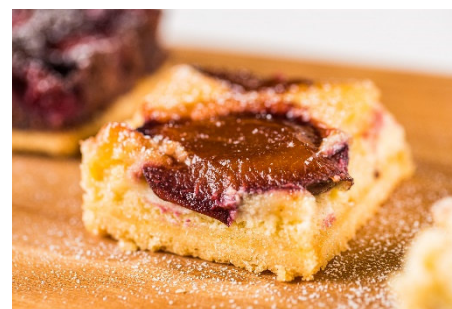
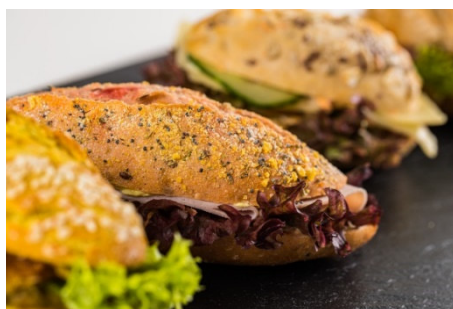
AFTERNOON

Mini-pastry rolls | sweet filling
Mini pastries
Freshly baked sheet cake

Filter coffee
Various tea sorts
Mineral water still | sparkling
Orange juice

... 1 piece per person...
starts from 12,50 € per person*

*The recommended price includes food, drinks, staff and equipment. Guide prices valid from 30 people.



LUNCHBOX

LUNCHBOX I

Wholemeal sandwich

- turkey breast
- tomato | mozzarella cheese

Fresh fruit

- apple
- banana

Cereal bar

Mineral water

Napkin

starts from 17,50 € per lunchbox*

LUNCHBOX II

Wheat wrap

- chicken | curry | pineapple
- cheese | vegetables | egg
- hummus | falafel

Fresh fruit

- apple
- banana

Cereal bar

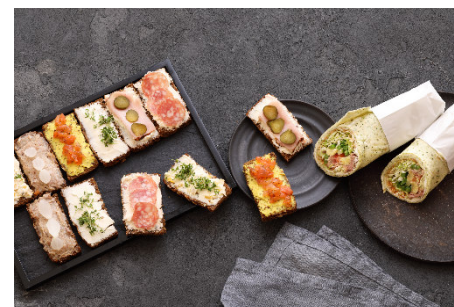
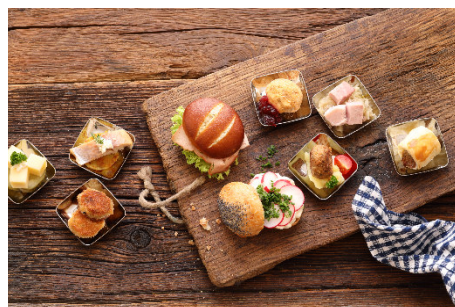
Mineral water

Napkin

starts from 19,50 € per lunchbox*

We are happy to offer you the lunch boxes with individual printing

*The recommended price includes food, drinks, staff and equipment. Guide prices valid from 30 people.



BUFFET CHEF'S CHOICE

CHEF'S CHOICE I

- 1 Starter
- 2 Main courses, one vegetarian option

or

- 2 Main courses, one vegetarian option
- 1 Dessert

Mineral water still | sparkling
Coke | Diet Coke

starts from 35,00 € per person*

CHEF'S CHOICE II

- 1 Starter
- 2 Main courses, one vegetarian option
- 1 Dessert

Mineral water still | sparkling
Coke | Diet Coke

starts from 39,00 € per person*

The dishes will be defined by our chef one week before the event.

*The recommended price includes food, drinks, staff and equipment. Guide prices valid from 100 people. For less than 100 people prices increase by approx.10%



BUFFET

STARTER

Sausage salad Munich style | gherkins | red onions | fresh herbs
Caesar salad | romaine lettuce | parmesan | croutons | dressing
Cucumber salad | dill vinaigrette

Avocado quinoa tatar | peperonata | Affila cress
Mediterranean pasta salad
Moroccan salad | mint

MAIN COURSES

Nuremberger sausages | homemade sauerkraut | horseradish mustard
Pork crust roast | coleslaw | bread dumplings | dark beer sauce
Spinach-cheese dumplings | paradeiser sugo | parmesan

Corn poulard saltimbocca | pearl barley risotto | sage jus
Domestic pike-perch fillet in a potato coating | framed baby spinach
Vegan stuffed pepper | aubergine and tomato ragout

DESSERT

Käfer mousse au chocolat
Käfer raspberry dream | Tahiti vanilla
Curd mousse | apple compote | crumble

Panna Cotta | red berry compote
Tiramisu | amaretto | chocolate shavings
Fruit salad

The dishes listed here are an excerpt from our food concept. We are happy to offer you further ones.





BUFFET – URBAN GREEN STREETFOOD

STARTER

Käfer regional bowl

alpine salmon | barley | radish | cucumber | horseradish | cress

Käfer detox bowl

bavarian quinoa | red turnip | apple | baby spinach | chia dressing

MAIN COURSES

Bavarian-Wok

potato noodles | vegetables | savoy cabbage | mushrooms | cheese

Vegan "Greenforce-Burger"

Avocado cream | bell pepper relish | arugula

Roasted vegetables in slow food style

Beetroot tahin

DESSERT

Chia pudding

sour cherry ragout

Bavarian cream

raspberry puree

Mini strudel

apple | walnut

Mini strudel

carott | walnut



FINGERFOOD – FOR THE COCKTAIL RECEPTION

CLASSIC

Wrap lolly | beef | red curry | lemongrass
 Wrap lolly | smoked salmon | wasabi
 Wrap lolly | hummus | falafel
 Cheese millefeuille | bacon | herb cream cheese
 Cheese millefeuille | bavarian cream cheese | chives
 Mini muffins
 Mini strudel | apple | walnut

Mineral water still | sparkling
 Coke | Diet Coke
 Munich beer | non-alcoholic
 Käfer selection of white wine | red wine

...3 pieces per person...
 starts from 27,50 € per person*

EXCLUSIVE

Fitness bread | pastrami | ajvar
 Fitness bread | hummus | zucchini | dried tomato
 Mini chicken schnitzel | cocktail dip
 Shrimp tempura | wasabi mayonnaise
 Vegan power skewer | mango curry dip
 Petit Fours
 French macarons

Mineral water still | sparkling
 Coke | Diet Coke
 Munich beer | non-alcoholic
 Käfer selection of white wine | red wine

...5 pieces per person...
 starts from 35,50 € per person*

*The recommended price includes food, drinks, staff and equipment. Guide prices valid from 30 people.



menu – 3 COURSES

CLASSIC

Colorful beetroot

goat cream cheese | honey | walnut

Crispy pork belly

madeira jus | glacéed spring onion | bean puree

Cheesecake Crème Brûlée | sour cherries

Mineral water still | sparkling

Coke | Diet Coke

Munich beer | non-alcoholic

Käfer selection of white wine | red wine

Coffee | espresso

starts from 90,00 € per person*

EXCLUSIVE

Smoked salmon tartare

lime crème fraîche | cucumber carpaccio | beetroot gel

Black Angus Beef Rib

cherry tomatoes | pea puree

Three hazelnut textures | persian cassis figs

Mineral water still | sparkling

Coke | Diet Coke

Munich beer | non-alcoholic

Käfer selection of white wine | red wine

Coffee | espresso

starts from 100,00 € per person*

*The recommended price includes food, drinks, staff and equipment. Prices valid from 30 people. For less than 100 people prices increase by approx.10%



EVENING CONCEPT – BAVARIAN

STARTER

Käfer Brotzeitbrettl

Tyrolean farmer's bacon, grainy slices with alpine butter and chives, lard bread with roasted onions, Emmentaler cheese, Bavarian cream cheese with red onions and caraway seeds, freshly smoked pepper salami, radishes, pretzels, farmer's bread

MAIN COURSES

Roast crust of young pig

apple red cabbage | potato dumplings | dark beer sauce

Homemade bread dumplings

mushroom cream sauce | herbs

Allgäu cheese spaetzle

roasted onions | spring leek

DESSERT

Exquisite desserts from the Käfer Patisserie

Mineral water still | sparkling

Coke | Diet Coke

Munich beer | non-alcoholic

Käfer selection of white wine | red wine

starts from 79,00 € per person*

*The recommended price includes food, drinks, staff and equipment. Prices valid from 30 people. For less than 100 people prices increase by approx.10%



EVENING CONCEPT – INTERNATIONAL

STARTER

Vitello Tonnato | olive caviar

Smoked trout fillet from Königssee | apple celery salad

Antipasti Misti | small selection of mixed Italian starters

MAIN COURSES

Corn poulard saltimbocca

pearl barley risotto | sage jus

Fried salmon fillet

Café de Paris butter | mediterranean vegetables | rosemary potatoes

Porcini mushroom potato gnocchi

truffled winter asparagus | Belper tuber

DESSERT

Exquisite desserts from the Käfer Patisserie

Mineral water still | sparkling

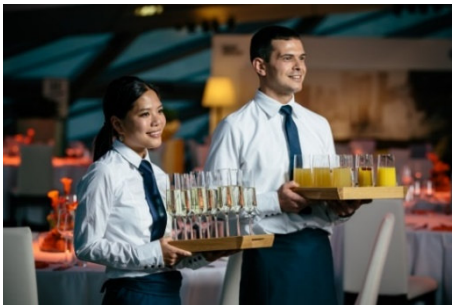
Coke | Diet Coke

Munich beer | non-alcoholic

Käfer selection of white wine | red wine

starts from 79,00 € per person*

*The recommended price includes food, drinks, staff and equipment. Prices valid from 30 people. For less than 100 people prices increase by approx.10%



FLAT RATES

Please find in the following benchmark prices per person for the listed event variations:

HALF DAY EVENT

Breakfast CLASSIC | Lunch CHEF'S CHOICE I | half-day-beverage flat rate
starts from 63,00 € per person

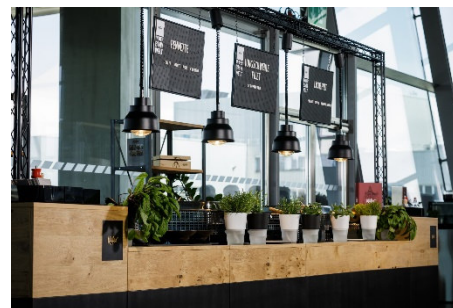
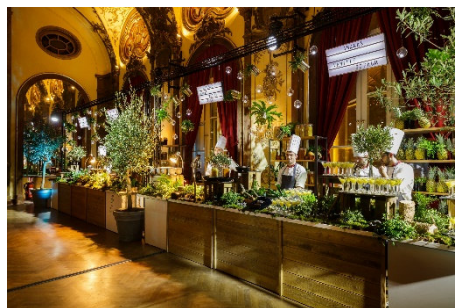
ALL DAY EVENT

Breakfast CLASSIC | Lunch CHEF'S CHOICE I | Coffee Break AFTERNOON (1 piece) | all-day-beverage flat rate
starts from 87,00 € per person

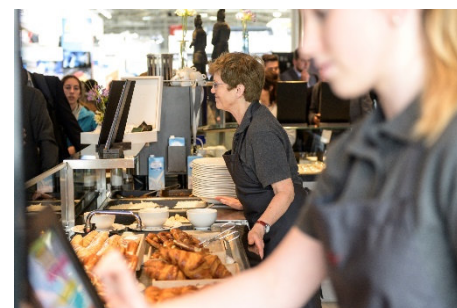
ALL-DAY-BEVERAGE FLAT RATE

Filter coffee | various tea sorts | mineral water & softdrinks
starts from 30,00 € per person

The above stated benchmark prices incl. food, beverages, catering equipment and staff. These benchmark prices are estimated values, that may vary according to the order of event, catering concept and guest number. All prices are net values and VAT will be added.

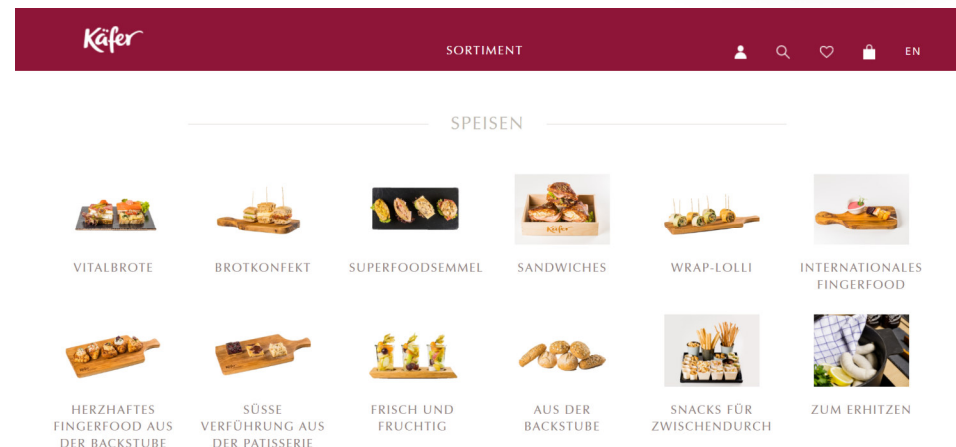
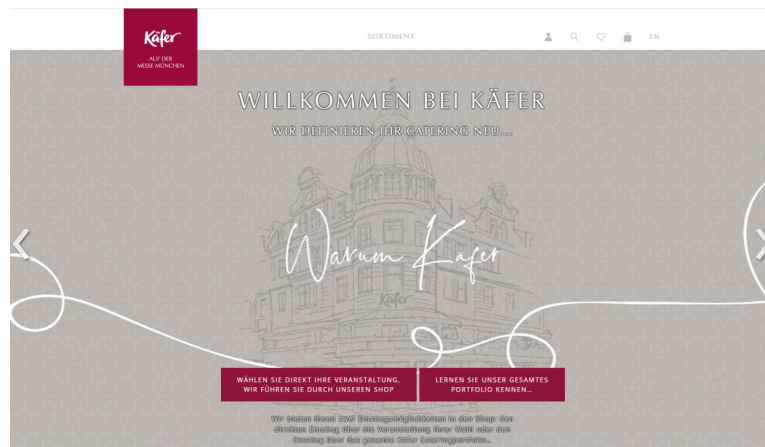


CATERING CONCEPTS – FOR YOUR EXHIBITORS



CATERING FOR YOUR EXHIBITORS – THE KÄFER WEBSHOP

For catering at the exhibitor booths, we deliver ready-to-eat food and beverages via advance order - on request also several times a day.



Through our own **Käfer Webshop**, your exhibitors can conveniently place the desired products in the shopping cart and select delivery times. Our staff will deliver the orders directly to the booth at the selected time, ready to eat - including return logistics.

Of course, we also create individual booth catering concepts to optimally meet the requirements at the booth and the wishes of the exhibitors.

CATERING FOR YOUR TRADE FAIR APPEARANCE – BOOTH CATERING AND -PARTY

Our experienced project management team will be happy to take over the planning and implementation for the catering of your exhibitors' trade fair appearance. We are happy to provide our trained service staff for stand catering or for the stand party. This allows exhibitors to concentrate fully on their business customers and guests.

EXCLUSIVE OFFERS FROM OUR PORTFOLIO ...

... **Barista coffee bar:** our trained baristas are happy to serve various coffee specialties with beans from our own Munich roastery. The result: coffee enjoyment at the highest level!

... **Vitamins in the morning:** at the smoothie bar we present various freshly pressed versions from regional and seasonal fruits and juices.

... **Live Cooking:** unique taste combined with emotional entertainment - at our signature buffets.

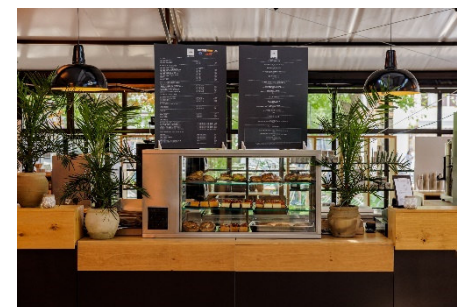
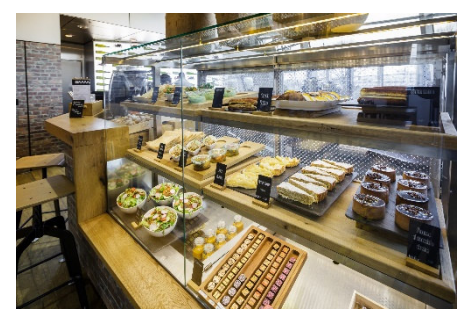
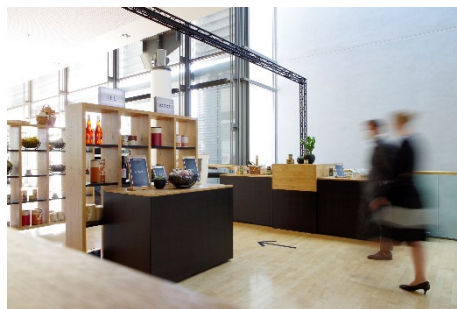
... **Cocktail bar** in the evening: as a highlight, guests can order from the selection, of pre-defined alcoholic as well as non-alcoholic cocktails. All classic creations can be customized to suit the company or the occasion.



GASTRONOMY

Our portfolio includes the entire range of on-demand catering, **full service restaurants**, theme-based snack & drink imbiss, **coffee bars**, **food bikes**, the **Käfer Grab & Go market hall** or **food truck setups** for a valuable festival feeling.

We would be happy to work with you to develop a concept that is suitable for everyday use and future-oriented and that corresponds with your event concept.



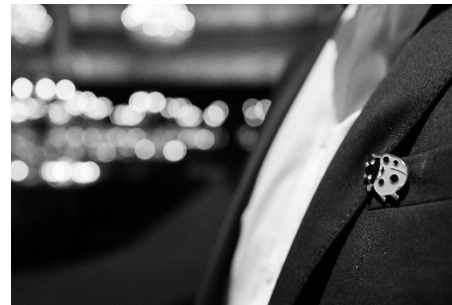
PERSONAL

Not only in the area of „food and beverages“ but also at the topic „staff“ we stand for quality.

Our employees will care for the well-being of your guests with their full commitment – anticipatory and always with the necessary eye for detail. Service oriented behaviour is hereby as natural as perfectly trained service employees with secure and smart as well as friendly and attractive appearance.

... as a smile makes the difference!

The staff costs for your event incl. set-up and dismantling is included in our prices. Thereby we take a accustomed time- and processing framework as a basis, which we will voluntarily discuss with you beforehand. On request we will set up an overview of our staff planning in advance and submit it to you, which we will set up according to our experience and performance standards.



EQUIPMENT – FURNITURE AND DECORATION

For your event we plan with the appropriate equipment in sufficient numbers. We use solely premium quality for china, tableware, cutlery and glasses. Furthermore we will naturally keep all required utensils such as napkins, buffet- and bar utensils, kitchen- and service equipment for your event available.

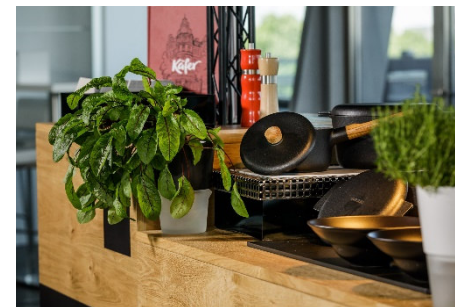
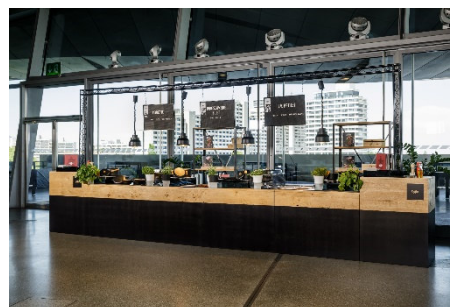
EXCLUSIVE FURNITURE

As a matter of course we also offer the required bars and buffets to you. On request we will furthermore offer you also special buffet- and bar fronts, specially tailored conception of space for your topic as well as exclusive guest- and high up bistro tables.

DECORATION

Within the dinner concept a table decoration is already designated. We will voluntarily provide you with proposals for table decorations for other event parts.

On demand we are happy to create an individual decoration concept for you.



General Terms & Conditions for Fair Catering

1. Prices

All prices are quoted in euros and are subject to statutory value-added tax. Should the period between the conclusion of contract and the commencement of the given event exceed 4 months, Käfer Service GmbH reserves the right to change its prices insofar as the other contracting party can be reasonably expected to accept this. Any price adjustment of this kind can only be based on such circumstances as would lead to a reduction in profit for Käfer Service GmbH/ Messegastonomie were the prices not to be adjusted (with particular regard to an increase in the consumer price index, in production and labor costs, in purchase prices, etc.).

2. Acceptance of order

All offers are subject to change until such time as the order has been accepted.

3. Number of participants

The customer undertakes to provide Käfer Service GmbH/Messegastonomie with binding written notification of the precise number of participants and the final choice of food and beverages no later than 7 working days prior to the event. These details apply as a guaranteed content of contract and will be given due consideration when the final invoice is issued. Any orders for food, beverages, additional materials, personnel, etc. above and beyond that mentioned above will be charged separately at Käfer Service GmbH's list prices.

4. Complaints

Upon receipt or collection of the goods provided, the customer is to examine them for any obvious and recognizable defects in respect of their due nature and is to report any defects without delay. The customer's warranty entitlements remain unaffected by this. Any food and beverages ordered incorrectly by the customer cannot be exchanged. Any concealed defects in respect of the goods provided (perishable foodstuffs) must likewise be reported without delay. Käfer Service GmbH assumes no liability whatsoever for incorrect storage on the part of the customer.

5. Payment

5.1 For orders with a billing address within Germany and an estimated net order value in excess of EUR 3,000, advance payment amounting to 75 % of the total cost is due. The amount / the remaining balance is due for payment within 10 days from invoicing without any deduction. Payment by way of direct debit from a credit card is also possible.

5.2 For orders with a billing address outside Germany, advance payment amounting to 110 % of the total order value is due. The invoice is sent to the customer prior to the start of the event. Payment is to be made by credit card or bank transfer.

– Subsequent billings at the end of the event are due with immediate effect upon invoicing.

– Should the advance payment exceed the amount set out in the final invoice issued at the end of the event, a refund will be paid to an account to be stated by the customer.

5.3 We require the customer's credit card details as a guarantee of order. In cases where payment is not made within a period of 14 days of receipt of invoice will the amount due be charged to the customer's credit card.

5.4 Fees/costs incurred by credit card payment will be charged additionally.

5.5 The customer is to provide us with the correct billing address when ordering.

A handling fee of EUR 25 plus VAT will be charged for the re-issuing of an invoice to a corrected billing address (name, order number and/or address).

5.6 In case of delayed payment Käfer Service GmbH reserves the right to claim statutory default interest.

General Terms & Conditions for Fair Catering

6. Loss of or damage to rental items

Any items rented are the responsibility of the customer and subject to his due diligence from the time the items are handed over to the time of their return. In the case of any damage or loss for which the customer, the customer's employees or the customer's guests are responsible, the cost of replacement or repair will be charged to the customer.

The customer has the option of providing evidence to the effect that no damage has been incurred at all or that the cost of damage is less than the above amounts. In such cases, the customer's reimbursement obligation is limited to the amount proven by him.

7. Retention of title

In the case of all orders placed, Käfer Service GmbH reserves its right of ownership to the goods supplied until such time as the purchase price is paid in full.

8. Cancellation

The contract may only be cancelled for good cause. A reduction of goods already ordered is not possible

9. Written form

Any agreements contrary or in addition to those set out here must be agreed in writing to become effective. No verbal agreements have been made. The written form requirement does not apply to additional orders placed verbally during the event.

10. Publication rights

The customer herewith agrees explicitly vis-à-vis Käfer Service GmbH that the latter may use the event concerned for advertising purposes and notably may use it at no cost and without restriction as a reference event in all relevant media (e.g. press, Internet, Käfer newsletter) including the publication of photos, whereby Käfer Service GmbH is to give due consideration to privacy and third party rights in respect of the photo concerned.

11. Court of jurisdiction and place of fulfilment

The contractual relationship between the parties is subject to German law. If the customer is registered as a commercial trader, Munich is deemed to be the court of jurisdiction and place of fulfilment for both contracting parties.

12. Privacy

For the handling of customer data, in particular the collection, use and processing, the special "data protection instructions for customer data processing" in accordance with Articles 13, 14 and 21 DSGVO are available here: <https://www.feinkost-kaefer.de/datenschutz>

General Terms & Conditions for Fair Catering

13. Force Majeure

13.1 "Force majeure" shall mean the occurrence of an unforeseeable, unavoidable event which is beyond the control of all parties to the contract and which under the given circumstances could not have been avoided by reasonable, acceptable means and which partially or completely prevents or obstructs the fulfilment of the contractual obligations of either party. These include wars, civil wars, revolutions, earthquakes, natural disasters and pandemics.

13.2 The party concerned shall immediately notify the other party of the force majeure event.

13.3 A party to the contract that may invoke a force majeure event shall be released from its obligation to perform its duties under the contract and of its obligation to pay damages, a contractual penalty or cancellation fees, provided that notice of the force majeure event is promptly given to the other party. In case the other party is not notified immediately, the above provision shall apply from the date on which the notification of the force majeure event is received by the other party. If the effect of the force majeure event is only temporary and fulfilment of the purpose of the contract is still possible and reasonable after the impediment has ceased to exist, the above provision shall only apply as long as the force majeure event prevents or obstructs the provision of the contractual service. If the force majeure event lasts longer than 12 months or if the performance of the contract becomes impossible or useless (loss of interest) as a result thereof, each party shall have the right to terminate the contract within a reasonable period. If one party to the contract has already incurred expenses or other necessary costs on the initiative of the other party in order to fulfil the contract, the other party shall be obliged to reimburse such expenses and costs. To the extent any payments including, without limitation, down or advance payments) of the contractually agreed remuneration have already been made, such payments shall be reimbursed, taking into account any deductible expenses and costs.

14. Regulation for Hardship Cases in Connection with the Coronavirus Pandemic

In case performance of the contract is not possible due to the effects of the coronavirus pandemic (e.g. due to official orders or other instructions from a public authority), this shall constitute a case of impossibility, which shall release both parties from their performance obligations. The same applies if the performance of the contract is not reasonable due to the effects of the coronavirus pandemic. In particular, unreasonableness shall be assumed if the cancellation of events planned at Messe München and/ or in the ICM is recommended due to official orders or other instructions from a public authority or if participants from areas or countries that have been declared risk areas or risk countries by a competent authority or institution would be admitted and preventive measures for the protection of personnel, suppliers, customers or visitors or other third parties affected by the event are not taken or are impossible or unreasonable. In cases of impossibility or unreasonableness, each party to the contract shall have the right to terminate the contract within a reasonable period of time. Any claims for the payment of damages, a contractual penalty or cancellation fees shall be excluded. If one party to the contract has already incurred expenses or other necessary costs on the initiative of the other party to fulfil the contract, the other party shall be obliged to reimburse such expenses and costs. To the extent any payments (including, without limitation, down or advance payments) of the contractually agreed remuneration have already been made, such payments shall be reimbursed, taking into account any deductible expenses and costs.

15. Severability clause

Should a provision set out in this contract be or become invalid or unenforceable, the validity of the other contractual provisions remains unaffected. The contracting parties undertake without delay to agree on a provision that comes as close as possible to the economically intended purpose of the invalid and/or unenforceable provision. The same applies to any gap or omission that may be identified in this contract.

By way of the above signature, our General Terms and Conditions of Business are deemed to have been accepted as a constituent part of the contract.