BANQUETING
We achieve this by reinventing dishes, thinking outside the box, working with our hands and our hearts, and giving our imagination free rein – so that we can delight you with new creations every time you visit!

We – head chefs Michael Emmerz and André Wöhner – have put together some very special menus for winter season. They combine regional delicacies with exotic delights, and give your favourite dishes an intriguing edge.

Wherever possible, ingredients are sourced from local, artisan manufacturers who are passionate about their products and produce them sustainably. When we need to turn to globally-sourced ingredients, we work with carefully selected providers of exclusive, premium and rare products.

These ingredients and our craftsmanship allow our team to bring fresh inspiration into our cuisine and create moments of pure enjoyment for you.
# APERITIFS – THE PERFECT START TO ANY EVENT

## SPARKLING WINE

<table>
<thead>
<tr>
<th>Description</th>
<th>Producer/Region</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY SEKT BRUT RESERVE</td>
<td>Schlumberger / Niederösterreich / Austria</td>
<td>0.75 l</td>
<td>€62.00</td>
</tr>
<tr>
<td>2016 RIESLING SEKT BRUT</td>
<td>Reichsrat von Buhl / Pfalz / Germany</td>
<td>0.75 l</td>
<td>€69.00</td>
</tr>
<tr>
<td>VINO SPUMANTE ALMA GRAN CUVÉE BRUT</td>
<td>Bellavista / Lombardy / Italy</td>
<td>0.75 l</td>
<td>€79.00</td>
</tr>
</tbody>
</table>

## CHAMPAGNE

<table>
<thead>
<tr>
<th>Description</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEUVE CLICQUOT RICH – demi sec – enjoy ice-cold</td>
<td>0.75 l</td>
<td>€119.00</td>
</tr>
<tr>
<td>RUINART BRUT</td>
<td>0.75 l</td>
<td>€129.00</td>
</tr>
<tr>
<td>RUINART BRUT ROSÉ</td>
<td>0.75 l</td>
<td>€149.00</td>
</tr>
<tr>
<td>2007 DOM RUINART BLANC DE BLANCS</td>
<td>0.75 l</td>
<td>€310.00</td>
</tr>
</tbody>
</table>

## FRUITY MIXED DRINKS & NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Description</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KÄFER’S VITAMIN BOOST</td>
<td>0.1 l</td>
<td>€8.90</td>
</tr>
<tr>
<td>HOMEMADE LEMONADE</td>
<td>0.1 l</td>
<td>€8.90</td>
</tr>
</tbody>
</table>

## COCKTAILS

<table>
<thead>
<tr>
<th>Description</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEGAL SIN             lime juice / ginger syrup / cranberry nectar / Prosecco</td>
<td></td>
<td>€12.90</td>
</tr>
<tr>
<td>KÄFER’S HERBAL POWER The Duke Munich Dry Gin / cucumber lemonade / fresh herbs</td>
<td></td>
<td>€12.90</td>
</tr>
<tr>
<td>BELLINI peach / Prosecco</td>
<td>0.1 l</td>
<td>€14.90</td>
</tr>
<tr>
<td>BLUEBERRY SPRITZ home-made blueberry syrup / fresh blueberries / lemon juice / Prosecco / soda water</td>
<td>0.1 l</td>
<td>€14.90</td>
</tr>
</tbody>
</table>
# FINGERFOOD TO ACCOMPANY YOUR APERITIF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TARTLET</strong></td>
<td>€4.90 each</td>
<td>with goat's cheese cream and lavender honey</td>
</tr>
<tr>
<td><strong>ROSEMARY FOCACCIA</strong></td>
<td>€4.90 each</td>
<td>with basil pesto and Taggiasca olive tapenade</td>
</tr>
<tr>
<td><strong>BAVARIAN OX TARTARE</strong></td>
<td>€5.50 per serving</td>
<td>with toasted, Munich-baked malted bread, garden cress and truffled cream</td>
</tr>
<tr>
<td><strong>DUCK LIVER TRUFFLE</strong></td>
<td>€5.50 each</td>
<td>with amaranth and pineapple</td>
</tr>
<tr>
<td><strong>MARINATED BÜSUM SHRIMPS</strong></td>
<td>€5.50 per serving</td>
<td>on rye bread with herb quark</td>
</tr>
<tr>
<td><strong>DELICIOUS TAPAS</strong></td>
<td>€19.00 per person</td>
<td>SERVED ON ONE OF KÄFER'S WOODEN BOARDS</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Assorted gourmet salads, truffle salami, San Daniele ham, Parmesan, buffalo mozzarella, focaccia, grissini, olives and pickled baby pumpkins from ‘Zum Schwarzen Kameel’</td>
</tr>
<tr>
<td><strong>APERITIF MINI BITES</strong></td>
<td>€2.90 per person</td>
<td>Rosemary grissini, Kalamata olives and dried cherry tomatoes</td>
</tr>
</tbody>
</table>
**STARTER**

**SMOKED SALMON**  
Creamy tartare with potato rösti, sour cream with horseradish, and a herb salad  
€25

**SOUP**

**ESSENCE OF GUINEA FOWL**  
with a crepe roulade, celeriac and lovage  
€17

**MAIN COURSE**

**US STRIPLOIN**  
cooked whole  
with artichoke, beans and bell peppers, served with a port jus  
€49

**DESSERT**

**PLATE OF BERRIES**  
with orange-scented sugar  
€18

**RECOMMENDED PAIRINGS**

**2018 CHARDONNAY**  
*Chardonnay*  
La Montina  
Lombardy / Italy  
0.75 l  €39

**2017 MORILLON**  
*Morillon*  
Kilger  
Styria / Austria  
0.75 l  €48

**2015 CABERNET FRANC**  
Gradis'Ciutta  
Friaul / Italy  
0.75 l  €42

**2017 BARBERA D´ALBA**  
*Barbera*  
Cordero di Montezemolo  
Piedmont / Italy  
0.75 l  €59

**4-COURSE MEAL €105**
STARTER
CARPACCO CIPIRANI
wafer-thin slices of ox loin with lemon mayonnaise,
Parmesan and rocket
€19
to complement this, we recommend
2 g of black Périgord truffle
€35

INTERMEDIARY COURSE
LOBSTER STEW
shelled lobster meat with a champagne stock,
herb panache and cauliflower
€39

MAIN COURSE
PIEDMONTES VEAL LOIN
with colourful vegetables, celeriac mousseline
and a truffle jus
€46

DESSERT
RASPBERRY TARTLET
with vanilla cream and ice cream
€16

RECOMMENDED PAIRINGS

2018 KÄFER ASIA CUVÉE
*Riesling*
Nik Weiss
Mosel / Germany
0.75 l €45

2018 GAVI DI GAVI ETICHETTA NERA
*Cortese*
La Scolca
Piedmont / Italy
0.75 l €75

2014 SAVIGNY-LES-BEAUNE
*Pinot Noir*
Louis Jadot
Burgundy / France
0.75 l €89

2016 LOTO
*Cabernet Sauvignon, Merlot
and Petit Verdot*
Villa Santo Stefano
Tuscany / Italy
0.75 l €89

4-COURSE-MENU €115 / €129 WITH TRUFFLE
STARTER
ARCTIC COD
rilettes and poached slivers of fish,
Löjrom caviar, cucumber, lemon and a dill oil
€24

INTERMEDIARY COURSE
SEA BASS
with a mussel pot-au-feu
€29

MAIN COURSE
LOIN OF SALT MARSH LAMB
on a bed of sautéed kale with Holstein potatoes
and a rosehip jus
€52

DESSERT
CRISPY LAYERED CAKE
layers of bittersweet chocolate
and sponge with honey
and thyme ice cream
€18

4-COURSE-MENU €117

RECOMMENDED PAIRINGS

2017 CHARDONNAY LOS VASCOS
*Chardonnay*
Baron de Rothschild
Valle de Colchagua / Chile
0.75 l €45

2017 KÄFER SANCERRE
*Sauvignon Blanc*
Domaine de la Garenne
Loire / France
0.75 l €55

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2015 CABERNET & MERLOT
*Cabernet Sangiovese and Merlot*
Thörle
Rheinhessen / Germany
0.75 l €49

2016 LUCENTE
*Merlot and Sangiovese*
Tenuta Luce
Tuscany / Italy
0.75 l €78
ST A R T E R
BABY BEETROOT
with couscous, red shiso dressing, horseradish and crispy capers
€19

I N T E R M E D I A R Y  C O U R S E
S H E L L F I S H  F R E G O L A
with pan-fried scallop and fennel with saffron
€21

M A I N  C O U R S E
O X  C H E E K S  F R O M  C H A R O L A I S  B E E F
on a bed of black salsify in cream, with green beans, potatoes dauphinois and sauce from the pan
€38

D E S S E R T
E X O T I C  M E D L E Y
with dark rum, passion fruit, marinated baby bananas, tonka bean ice cream and a lime and yoghurt mousse
€19

4-COURSE-MENU €95
**STARTER**

**PULPO**
with antipasti, vintage balsamic vinegar and basil
€27

**SOUP**

**CAULIFLOWER CAPPUCINO**
with gravlax, dark rye croutons and herb quark
€18

**MAIN COURSE**

**MONKFISH**
with green asparagus, Taleggio ravioli and white tomato sauce
€39

**DESSERT**

**MILLE FEUILLE**
with crème fraîche, white olive oil, aerated chocolate and cassis sorbet
€18

**RECOMMENDED PAIRINGS**

**2017 KÄFER SANCERRE**
*Sauvignon Blanc*
Domaine de la Garenne
Loire / France
0.75 l €55

**2017 MORILLON**
*Morillon*
Kilger
Styria / Austria
0.75 l €48

***

**2014 SAVIGNY-LES-BEAUNE**
*Pinot Noir*
Louis Jadot
Burgundy / France
0.75 l €89

**2016 LOTO**
*Cabernet Sauvignon, Merlot and Petit Verdot*
Villa Santo Stefano
Tuscany / Italy
0.75 l €89

**4-COURSE-MENU €99**
EXCLUSIVE IN THE KÄFER-SCHÄNKE

OUR HIGHLIGHTS

DESSERT TROLLEY
Discover our sensational dessert trolley! We’ll fill the trolley with an array of your favourite desserts, exclusively for your event.

Including mini raspberry tarts, crème brûlées, a range of different mousses and a selection of the finest berries, our trolley will have something for everyone!

for groups up to 10 people €20 per person
for groups of 10+ we serve a selection of desserts at the table €25 per person

THE SECRET IN THE TREASURE CHEST
Shall we let the cat out of the bag? Oh go on then...
We can offer you a peak inside, but you’re still in for a wonderful surprise!

Enjoy the unique 'Stramme Käfer’ with Secreto 7 Schinken, goose liver terrine, Périgord truffle, quail eggs and butter brioche.

for groups up to 12 people €45 per person
**EXCLUSIVE**

**FOR LARGE GROUPS TO SHARE**

**LOCAL ROE VENISON RAGOUT**

- beetroot and millet roulade with carrots, celeriac, shimeji mushrooms, pickled Burgenland quince and spätzle noodles
- EXCLUSIVE
- Served in a magnificent copper pan for all your guests to help themselves!
- €38 per person

**WILD SCOTTISH LABEL ROUGE SALMON**

- in sea salt crust
- EXCLUSIVE
- A whole salmon with tender flesh, coated in sea salt.
- for 8 people or more
- €56 per person

**VEGAN & GLUTEN FREE AVAILABLE**

**BEEFROOT & SWEETHEART CABBAGE**

- beetroot and millet roulade with sautéed shiitake mushrooms, marinated sweetheart cabbage and an artichoke and olive oil fond
- EXCLUSIVE
- This dish is completely vegan!
- as intermediary course €23
- as main course €32

**TRUFFLE PASTA**

- with 2 g black truffle from Périgord
- EXCLUSIVE
- Our truffle pasta is made from maize flour – free from gluten and lactose!
- as intermediary course €29
- as main course €39

**FILLET OF TURBOT – BLACK & BLACK –**

- pan-fried whole and served with black truffle and Käfer Selection caviar
  - *170 g turbot
  - *30 g Käfer Selection caviar
  - *2 g black truffle from Périgord
- for 2 or more people
- €149 per person

**US WAGYU TOMAHAWK – BLACK & BLACK –**

- finished with truffle jus and garnished with black Périgord truffle
  - *1,4 kg Tomahawk
  - *30 g Périgord truffle
- serves 4
- €600

**WINTER-HIGHLIGHTS FROM OUR DISPLAY CABINET**
THE KÄFER WORLD OF WINE

WHITE WINE SELECTION

2018 CHARDONNAY
La Montina
Lombardy / Italy
0.75 l €39

2017 LA COMBE PILATE
*Viognier*
M. Chapoutier
Rhône / France
0.75 l €45

2018 KÄFER ASIA SCHIEFER RIESLING
Nik Weiss
Mosel / Germany
0.75 l €45

2017 CHARDONNAY LOS VASCOS
Baron de Rothschild
Valle de Colchagua / Chile
0.75 l €45

2017 MORILLON
Kilger
Styria / Austria
0.75 l €48

In some instances, vintages may vary from those printed. Please let us know if you can’t see your favourite wine and would like it served at your event in the Käfer-Schänke.

2017 KÄFER SANCERRE
*Sauvignon Blanc*
Domaine de la Garenne
Loire / France
0.75 l €55

2018 GAVI DI GAVI ETICHETTA NERA
*Cortese*
La Scolca
Piedmont / Italy
0.75 l €75

2017 MACON VERZÉ
*Chardonnay*
Domaine Leflaive
Burgundy / France
0.75 l €89

2015 BARON DE L
*Sauvignon Blanc*
Baron de Ladoucette
Loire / France
0.75 l €150
In some instances, vintages may vary from those printed. Please let us know if you can’t see your favourite wine and would like it served at your event in the Käfer-Schänke.
Turning your party into an enjoyable, unforgettable event is our utmost priority. Whether it’s a birthday party, corporate celebration or wedding, we ensure your comfort throughout the event, allowing you to thoroughly enjoy your time with us. We take time to discuss all the details of your event in advance, and show you how we can turn your ideas into reality, even if you have something a little out-of-the-ordinary in mind.

WHO TO CONTACT

DÖRTHE BREDENBRÖCKER
d.bredenbroecker@feinkost-kaefer.de
+49 89 41 68 258

ANNA MAIDHOF
a.maidhof@feinkost-kaefer.de
+49 89 41 68 250
HOW CAN WE HELP YOU?

PRINTED MENUS
Not only do these menus tell guests what is being served, but your guests can also take them home as a souvenir of the enjoyable time spent at the Käfer-Schänke. We will also be happy to customise your menus with a logo or personal text. from €4.90 each

PLACE CARDS
Do you have a particular seating plan in mind?
We will be pleased to hand-write place cards on your behalf. €1.50 each

EQUIPMENT
Please let our team know of your requirements and we will arrange for the equipment to be provided. For example:
- Screen and projector €180 flat rate
- Flipchart €50 flat rate

GUEST FAVOURS
Treat each of your guests to an exclusive Käfer gift. For example, choose a surprise goody bag. Our beautiful gift ideas add to the festive atmosphere and can be seamlessly integrated into the decorations. And, of course, your guests can take their gift home after the event.

DECORATIONS
We are always happy to decorate the room to match the occasion. Whether it’s something traditional, colourful, elegant or festive, we can cater to all desires. Please let us know your ideas and budget, and we’ll take care of the rest.

CHILDREN’S PARTIES
Celebrate in a unique setting with your little ones. Your children’s eyes are bound to light up whatever the event. Why not let us organise a scavenger hunt, a limbo dance, a cooking class, colourful balloon decorations, child care, or even a princess or unicorn cake?
YOUR KÄFER EVENT

Surname, first name

Company

Address

Postcode, town

Telephone    ________________________________  Email address   ____________________________________________

Reason for reservation

Event date      ________________________  Time    ___________________________________________________

Number of guests       ________________________ ( including ____ children )

Contact person for us on the

We confirm that we would like to book the above event and hereby accept the terms and conditions.

________________________________           _______________________________________________________________________
Date                Signature

To secure your reservation, please send us this confirmation within the next 3 days:

by post to Käfer-Schänke, Bankett, Prinzregentenstrasse 73, 81675 Munich
by email to kaeferschaenke@feinkost-kaefer.de
by fax on +49 89 4168-623
To ensure that everything runs smoothly and nothing detracts from the atmosphere of the event, we kindly request that you select one menu for all guests for parties of 6 people or more. We will, of course, be happy to cater to individual food allergies, intolerances and special requests.

**APÉRITIF**

<table>
<thead>
<tr>
<th>Alcoholic</th>
<th>____________________</th>
<th>Alcohol free cocktails</th>
<th>____________________</th>
</tr>
</thead>
</table>

**WINÉ**

<table>
<thead>
<tr>
<th>Withe</th>
<th>____________________</th>
<th>Red wine</th>
<th>____________________</th>
<th>Rosé</th>
<th>____________________</th>
</tr>
</thead>
</table>

**CANAPÉS**

| ____________________ | ____________________ | ____________________ | ____________________ |

**MENU**

<table>
<thead>
<tr>
<th>Starter</th>
<th>____________________</th>
<th>Intermediary course</th>
<th>____________________</th>
<th>Main course</th>
<th>____________________</th>
<th>Dessert</th>
<th>____________________</th>
</tr>
</thead>
</table>

**SPECIAL REQUESTS / FOOD INTOLERANCES**

| ____________________ | ____________________ | ____________________ | ____________________ |

**DECORATIONS**

<table>
<thead>
<tr>
<th>Preference of flowers</th>
<th>____________________</th>
<th>Budget</th>
<th>____________________</th>
</tr>
</thead>
</table>

**GUEST FAVOURS**

| Yes | O | No | O |

| Quantity | ____________________ | Preferences | ____________________ |

**TECHNOLOGY**

| Yes | O | No | O |

| Bedarf | ____________________ | Live music | ____________________ |

| Ja | O | Nein | O |

| Quantity | ____________________ | Personal text | ____________________ |

**PRINTED MENUS** from €4.90 each

| Ja | O | Nein | O |

| Quantity | ____________________ | Personal text | ____________________ |

**PLACECARDS** €1.50 each

| Yes | O | No | O |

| Quantity | ____________________ | Preferences | ____________________ |

**LIVE MUSIC** (piano, zither, violin, etc.)

| Yes | O | No | O |

| Bedarf | ____________________ | Preferences | ____________________ |
Whatever the occasion and whatever the event, we will help you choose the right room and organise all peripheral arrangements. We are passionate about turning your event into a true celebration.
GENERAL STANDARD TERMS AND CONDITIONS - RESTAURANT KÄFER-SCHÄNKE

1. VALIDITY
These General Terms and Conditions apply to deliveries, services and offerings from Feinkost Käfer GmbH at the Restaurant Käfer-Schänke, Prinzregentenstrasse 73, 81675 Munich.

2. CONCLUSION OF THE CONTRACT
Proposals from Feinkost Käfer GmbH remain non-binding until they have been accepted by the customer (hereinafter referred to as the ‘Client’). The Client’s acceptance must be confirmed in writing. The countersigning of the proposal constitutes a confirmation in writing. The proposal must be officially accepted within a period of three working days (Monday to Saturday) from receipt.

3. PRICES
All prices are quoted in euros and include VAT.

4. RESERVATIONS, LATE-NIGHT FEE
The Client commits to confirming to Feinkost Käfer GmbH in writing the exact time and date, the exact number of attendees and the chosen food and drink options a minimum of 7 working days before the event. These details will be considered as guaranteed contract terms, and the respective prices following agreement between both parties will be observed as the minimum fee in the final statement. Any additional food, drinks, equipment and services that are ordered will be invoiced separately according to Feinkost Käfer GmbH’s current listed prices. The standard closing time for the Käfer-Schänke restaurant is 1.00 a.m. If the client would like the restaurant to remain open later on the day of the event, Feinkost Käfer GmbH is entitled to charge the Client a late-night fee of EUR 250.00 per hour for each additional hour of operation from 1.00 a.m. onwards in order to cover the increase in staffing costs. The Client is expressly permitted to prove that any cost to Feinkost Käfer GmbH is significantly lower or that no additional costs have been incurred.

5. CHANGES TO THE NUMBER OF ATTENDEES
The number of attendees stated when confirming the event will be used for calculation of the invoice. The Client may notify Feinkost Käfer GmbH of a reduction of up to 15% in the number of guests up to 24 hours before the event free of charge. Notification of a reduction in the number of attendees needs to be sent by the Client in writing and received by Feinkost Käfer at least 24 hours before the event. It can be sent by post to: Feinkost Käfer GmbH, Prinzregentenstraße 73, 81675 Munich, Germany by email to: kaeferschaenke@feinkost-kaefer.de by fax to: +49 89 4168-623

6. GUARANTEEING A RESERVATION
A credit card is generally required to guarantee a reservation. This credit card serves as a guarantee of any costs incurred as a result of the event. A reservation needs to be reserved in this way, particularly during the period before Christmas, at Christmas and New year, as well as during local trade fairs (BAU, ISPO, Bauma, Transport Logistic, Intersolar, Expo Real and Heim & Handwerk).
7. RESERVATION OF RIGHT TO AMENDMENTS
Feinkost Käfer GmbH is authorised, considering the interests of the Client, to deviate from or make amendments to the agreed service in a manner deemed reasonable. Feinkost Käfer GmbH reserves the right to change the room of the event in order to optimise the venue’s capacity. Feinkost Käfer GmbH will inform the Client about any amendment in a timely manner.

8. CANCELLATION TERMS – CANCELLATION BY THE CLIENT
The following cancellation terms apply to the Client in the event that they cancel a reservation: Cancellation from date of booking up to 14 working days before the event – no charge; Cancellation from 13 to 3 working days before the event – 30 % of the lost food revenue payable, as well as any other costs and expenses incurred to date; Cancellation 2 working days before the event or later – 80 % of the lost food revenue payable, as well as any other costs and expenses incurred to date. For reservations with an ‘à la carte’ menu, the average price for a 3-course menu (calculated at € 75.00) is taken as the basis for the lost food revenue. Otherwise, the lost food revenue will be calculated on the basis of the agreed menu and service proposal. The Client is expressly permitted to prove that any loss carried by Feinkost Käfer GmbH is significantly lower or that no loss has been incurred.

9. CANCELLATION TERMS – CANCELLATION BY FEINKOST KÄFER GMBH
Feinkost Käfer GmbH is entitled to withdraw from the contract for an objectively justified reason without being held liable, particularly in the event of force majeure or other barriers for which the restaurant cannot be held responsible and which cannot be overcome through reasonable expense to Feinkost Käfer GmbH, which make delivering the agreed service and fulfilling the contract impossible; or, despite Feinkost Käfer GmbH’s existing agreements with suppliers, the delivery of the necessary materials is not possible. In such cases, Feinkost Käfer GmbH will immediately inform the Client and immediately reimburse all payments made by the Client to date.

10. FOOD & DRINKS BROUGHT ONTO THE PREMISES/THIRD-PARTY SUPPLIERS
The Client may not bring food or drinks from external sources/suppliers into the restaurant for consumption. By special request only, permission for wines to be brought into the venue may be granted through agreeing to a corkage fee. This must be agreed with Feinkost Käfer GmbH in advance of the event. Furthermore, the Client is not entitled to hire or work with third-party service providers for decorations or entertainment of any kind on the Feinkost Käfer GmbH premises without the prior consent of Feinkost Käfer GmbH.

11. LIABILITY
Other than in the case of any culpable loss of life, injury or adverse health effect on the part of the Client, Feinkost Käfer GmbH is liable only for grossly negligent or intentional breaches of duty, particularly in the event of loss of clothing or valuables, unless other special agreements have been made. The limitations of liability also apply to the liability of Feinkost Käfer GmbH to its employees, those contracted by Feinkost Käfer GmbH for the fulfilment of contractual obligations, and legal representatives.

12. COMPLAINTS
A complaint can only be considered if it is lodged immediately. Complaints do not affect a Client’s warranty claims.
13. PAYMENT
Payment is due in full within 10 days from receipt of the invoice.

14. CREDIT/DEBIT CARDS
Feinkost Käfer GmbH accepts payment by the following types of credit/debit card: MasterCard / Visa / American Express.

15. CREDIT/DEBIT CARD DATA TRANSMISSION SECURITY
Feinkost Käfer GmbH is committed to protecting the Client’s personal data. Feinkost Käfer GmbH uses the industry-standard Secure Server Software (SSL), which is considered one of the best solutions for secure data transmission. This transmits all personal information, including credit/debit card numbers, names and addresses in encrypted form, so that the information cannot be intercepted or read over the internet by unauthorised persons.

16. DATA PROTECTION & PRIVACY
All customer data, in particular its collection, use and processing, is handled in compliance with the 'Data Protection Guidelines for Processing Customer Data'. These guidelines are in accordance with Articles 13, 14 and 21 of GDPR and are available to view at https: www.feinkost-kaefer.de/datenschutz

17. PUBLICATION RIGHTS
17.1 The Client expressly agrees that Feinkost Käfer GmbH may use the event for promotional purposes and use it in all media (e.g. in print media, on the internet, in the Käfer newsletter), including the publication of photos, free of charge and without restriction.
17.2 Feinkost Käfer GmbH must, however, observe personal rights and the right of third parties with respect to their own images.

18. WRITTEN AGREEMENT CLAUSE
Subsidiary agreements or amendments to the contract must be confirmed in writing in order to be legally valid.

19. Final provisions
Legal relationships between Feinkost Käfer GmbH and the Client are subject to the law of the Federal Republic of Germany. In so far as the Client is a merchant, legal entity under public law, or special fund under public law, the exclusive place of jurisdiction is Munich for all disputes arising directly or indirectly from the contractual relationship. If a provision in these General Terms and Conditions or a provision in the context of other agreements is ineffective or becomes ineffective, this shall not affect the validity of all other provisions or agreements.

By signing these General Terms and Conditions, the Client confirms that they have read, understood and accept these terms and conditions in full as part of the contract.

Last updated: 17 May 2018
In addition to our 14 elegant and comfortable event rooms at the Käfer-Schänke, our popular lounge, bistro with terrace, and studio are also available on the ground floor for your event.

On the second floor you find the "Suite 73" with three completely redesigned Stuben - Speisezimmer, Gerd Käfer Zimmer, Salon - which can also be booked separately.
RESTAURANT KÄFER-SCHÄNKE
in the flagship Käfer establishment
Prinzregentenstrasse 73
81675 Munich