

Käfer



BANQUËT

KÄFER-SCHÄNKE
BANQUETING
PORTFOLIO
AUGUST - SEPTEMBER

APERITIFS – THE PERFECT START TO ANY EVENT

SPARKLING WINE

EXTRA BRUT RESERVE Loimer / Lower Austria / Austria	0.75 l	€55.00
VINO SPUMANTE ALMA GRAN CUVÉE BRUT Bellavista / Lombardy / Italy	0.75 l	€79.00
GUSBOURNE BRUT Kent / UK	0.75 l	€110.00

CHAMPAGNE

PERRIER JOUËT GRAND BRUT	0.75 l	€110.00
TAITTINGER "LES FOLIES DE LA MARQUETTERIE"	0.75 l	€125.00
LAURENT PERRIER BRUT ROSÉ	0.75 l	€136.00

FRUITY MIXED DRINKS & NON-ALCOHOLIC

KÄFER'S VITAMIN BOOST fresh, seasonal fruit juice / mineral water	0.1 l	€8.90
HOMEMADE LEMONADE Käfer's fruit lemonade (mango, forest raspberry or lychee)	0.1 l	€8.90



COCKTAILS

GREEN GODDESS-MOJITO coconut water / mint / lemon / cucumber / soda water	0.2 l	€11.90
SUMMER IN SAINT TROPEZ tropical fruit purée / Lillet blanc / Prosecco	0.1 l	€14.90
BELLINI peach puree / Prosecco	0.1 l	€14.90
BLOODY MARY "THE JANE" Vodka / tomato juice / celery / BBQ salt	0.2 l	€15.90

FINGERFOOD TO ACCOMPANY YOUR APERITIF

BABY AVOCADO

pan-fried with sweet, tangy teardrop peppers and Taggiasca olives 

€4.50 per portion

HERB FOCACCIA

with goat's cheese cream, thyme honey and Piedmont hazelnuts

€4.50 per portion

BAVARIAN OX TARTARE

with garden cress and truffle cream, served on toasted Munich malted bread

€5.00 per portion

DUCK LIVER PARFAIT

with cherries and quinoa, served on butter brioche

€5.00 per portion

MARINATED BÜSUM SHRIMPS

with herb quark served on rye bread

€5.00 per portion

DELICIOUS TAPAS

SERVED ON KÄFER'S WOODEN BOARDS

assorted gourmet salads, truffle salami, San Daniele ham, Parmesan, focaccia, grissini, olives and sun-dried cherry tomatoes

€19.00 per person

SMALL BITES TO ACCOMPANY YOUR APERITIF

Rosemary grissini, Kalamata olives and and salami truffles

€3.50 per person

Käfer goes vegan 

Vegan dishes, made exclusively from plant-based ingredients, are an integral part of the range of food that we serve.
Look out for this symbol.

MENU I « THE EXCLUSIVE SELECTION »



STARTER

WARM-SMOKED MACKEREL

served with horseradish, chervil root
and parsley mayonnaise

RECOMMENDED PAIRINGS

VINA ESMERALDA

Muscat d'Alexandria, Gewürztraminer
Miguel Torres
Catalonia / Spain
0.75 l €39

INTERMEDIARY COURSE

VEAL SWEETBREADS

sautéed with fermented garlic, creamed cauliflower
and a tarragon and mustard jus

LA PALANCA

Chardonnay
La Montina
Lobardy / Italy
0.75 l €45

MAIN COURSE

BAVARIAN FOREST ROE VENISON

medium-rare loin of venison coated in vadouvan spices,
served with chanterelles, leek Spätzle and apricots

LES GRANILITES ST. JOSEPH

Syrah
M. Chapoutier
Rhône / France
0.75 l €85

DESSERT

CHEESECAKE

with vineyard peaches, long pepper and rosemary

RESERVE DE LA COMTESSE

*Cabernet Sauvignon, Merlot,
Petit Verdot und Cabernet Franc*
Chateau Pichon Longueville
Comtesse de Lalande
Bordeaux / France
0.75 l €169

4-COURSE Menu €119

MENU II « KÄFER CLASSICS »



STARTER

CARPACCIO CIPRIANI

wafer-thin slices of ox loin
with lemon mayonnaise and rocket

INTERMEDIARY COURSE

LOBSTER STEW

with shelled lobster meat, cauliflower, carrots, mushrooms,
mangetout and shallots in Champagne stock

MAIN COURSE

PIEDMONT VEAL LOIN

herb-coated and served with market vegetables,
celeriac mousseline
and a truffle jus

DESSERT

RED BERRY COMPOTE

Jellied berries laced with rum, topped with sour cream ice cream
and fresh mint

RECOMMENDED PAIRINGS

ARINTO RESERVA

Caso do Pacos
Vinho Verde / Portugal
0.75 l €55

MACON VERZÉ

Chardonnay
Domaine Leflaive
Burgundy / France
0.75 l €89

CONTRADA MONTE SERRA

Nerello Mascalese
Benanti
Sicily / Italy
0.75 l €75

BRUNELLO DI MONTALCINO CASTELGIOCONDO

Sangiovese Grosso
Frescobaldi
Tuscany / Italy
0.75 l €155

4-COURSE-MENU €109

MENU III « A TASTE OF SUMMER »



STARTER

PRAWN CEVICHE

with green jalapeño, red onion,
coriander and avocado

INTERMEDIARY COURSE

TAGLIOLINI

with pan-fried chanterelles, pecorino,
Amalfi lemons and oregano

MAIN COURSE

BARBEQUED US SHORT RIB

with mashed sweet potato, pan-fried artichokes,
baby Swiss chard and jus

DESSERT

PARSDORF STRAWBERRIES

with pistachios, kaffir lime and mascarpone

RECOMMENDED PAIRINGS

LANGHE ARNEIS BLANGE

Ceretto
Piedmont / Italy
0.75 l €56

SCALABRONE ROSATO

Cabernet Sauvignon, Merlot and Syrah
Guado al Tasso
Tuscany / Italy
0.75 l €56

BLAUFRÄNKISCH MÖRBISCH

Schönberger
Burgenland / Austria
0.75 l €55

CHÂTEAU SOCIANDO-MALLET

*Cabernet Franc, Cabernet Sauvignon
and Merlot*
Château Sociando-Mallet
Bordeaux / France
0.75 l €129

4-COURSE-MENU €109

MENU IV « VEGAN DELIGHTS »

STARTER

SUPERFOOD SALAD

with kale, red endive, nettle, frisée, dandelion leaves,
red chard, hemp seeds, blueberries, crispy topping
and camu camu vinaigrette



INTERMEDIARY COURSE

GAZPACHO ANDALUZ

with bell pepper, tomatoes, cucumber, watermelon
and basil

MAIN COURSE

CAULIFLOWER

roasted whole, with chilli, turmeric, mint, pearl onions,
parsley, dill, pomegranate, pistachios, olives
and a tahini & miso emulsion



DESSERT

APRICOT AND MACADAMIA CAKE

with basil sorbet

4-COURSE-MENU €75

MENU V « FISHERMAN'S CATCH »



STARTER

BEETROOT TARTARE

with vintage sardines, enoki mushrooms in soy sauce, lime emulsion, pine nuts, yeast flakes and a wild herb salad

INTERMEDIARY COURSE

BRITISH SCALLOPS

gratinated with Béarnaise sauce, served with young spinach leaves, field mushrooms and shallots

MAIN COURSE

MEDITERRANEAN GILT-HEAD BREAM

with aromatic polenta, baby courgette and a lemon thyme bouillon

DESSERT

ORGANIC BEAN XOCO

selection of bittersweet chocolate with Maldon sea salt and Mexican vanilla ice cream

RECOMMENDED PAIRINGS

KÄFER SANCERRE

Sauvignon Blanc

Domaine de la Garenne

Loire / France

0.75 l €55

KIEDRICH GRÄFENBERG GG

Riesling

Robert Weil

Rheingau / Germany

0.75 l €129

LES GRANILITES ST. JOSEPH

Syrah

M. Chapoutier

Rhône / France

0.75 l €85

SAVIGNY-LÈS-BEAUNE

Pinot Noir

Louis Jadot

Burgundy / France

0.75 l €89

4-COURSE-MENU €99

MENU VI « LIGHT & REFINED »

STARTER

CAPRESE

medley of organic tomatoes with buffalo mozzarella,
basil pesto and matured balsamic vinegar

SOUP

MISO AND BEEF TEA

with short rib ravioli, silken tofu and spring onions

MAIN COURSE

POULARDE

breast with preserved Périgord truffle, cauliflower mash,
colourful Swiss chard and a light jus

DESSERT

CANTALOUPE MELON

with coconut parfait, shortbread and white rum



RECOMMENDED PAIRINGS

GRÜNER VELTLINER "ALTE REBEN"

Dürnberg
Weinviertel / Austria
0.75 l €42

CHARDONNAY LOS VASCOS

Baron de Rothschild
Valle de Colchagua / Chile
0.75 l €45

CONTRADA MONTE SERRA

Nerello Mascalese
Benanti
Sicily / Italy
0.75 l €75

LE VOLTE DELL' ORNELLAIA

Merlot, Cabernet Sauvignon, Sangiovese
Ornellaia
Tuscany / Italy
0.75 l €79

4-COURSE-MENU €89

MENÜ VII « THE CHEF'S CHOICE »

Prefer to be surprised?
If so, we recommend a surprise seasonal menu
created by the head chefs.



3-COURSE
MENU
75,00 €



4-COURSE
MENU
89,00 €




5-COURSE
MENU
105,00 €

STARTERS

CAPRESE €19
medley of organic tomatoes with buffalo mozzarella,
basil pesto and matured balsamic vinegar

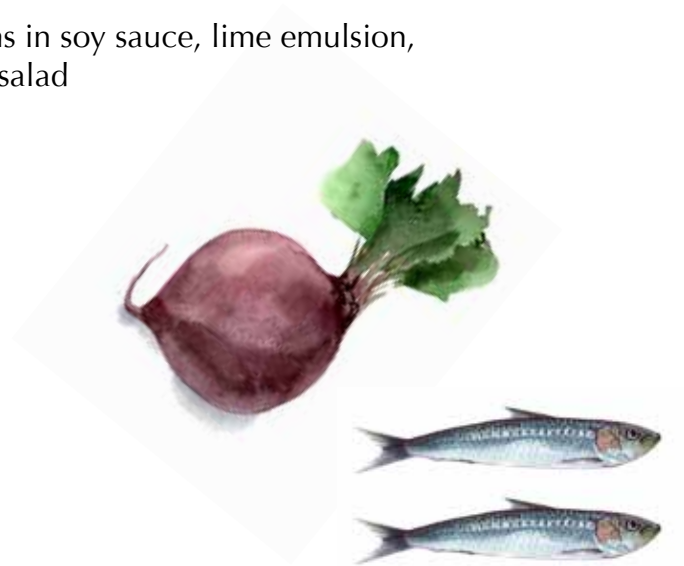
CARPACCIO CIPRIANI €19
wafer-thin slices of ox loin
with lemon mayonnaise and rocket

SUPERFOOD SALAD  €21
with kale, red endive, nettle, frisée, dandelion leaves, red chard,
hemp seeds, blueberries, crispy topping and camu camu vinaigrette


BEETROOT TARTARE €25
with vintage sardines, enoki mushrooms in soy sauce, lime emulsion,
pine nuts, yeast flakes and a wild herb salad

WARM-SMOKED MACKEREL €25
with horseradish, chervil root
and parsley mayonnaise

PRAWN CEVICHE €27
with green jalapeño, red onion,
coriander and avocado



INTERMEDIARY COURSES

GAZPACHO ANDALUZ 	€15
with bell pepper, tomatoes, cucumber, watermelon and basil	
MISO BEEF TEA	€18
with short rib ravioli, silken tofu and spring onions	
BRITISH SCALLOPS	€21
gratinated with Béarnaise sauce, served with spinach leaves, field mushrooms and shallots	
TAGLIOLINI	€21
with pan-fried chanterelles, pecorino, Amalfi lemons and oregano	
VEAL SWEETBREADS	€29
sautéed with fermented garlic, creamed cauliflower and a tarragon and mustard jus	
LOBSTER STEW	€39
with shelled lobster meat, cauliflower, carrots, mushrooms, mangetout and shallots in Champagne stock	




MAIN COURSES

CAULIFLOWER 	€24
roasted whole, with chilli, turmeric, mint, pearl onions, parsley, dill, pomegranate, pistachios, olives and a tahini & miso emulsion	
MEDITERRANEAN GILT-HEAD BREAM	€39
with aromatic polenta, baby courgette and a lemon thyme bouillon	
POULARDE	€39
breast of Poularde with preserved Périgord truffle, cauliflower mash, colourful Swiss chard and a light jus	
PIEDMONT VEAL LOIN	€39
herb-coated and served with market vegetables, celeriac mousseline and truffle jus	
BARBEQUED US SHORT RIB	€49
with mashed sweet potato, pan-fried artichokes, baby Swiss chard and jus	
BAVARIAN FOREST ROE VENISON	€52
medium-rare loin of venison coated in vadouvan spices, served with chanterelles, leek Spätzle and apricots	



DESSERT

RED BERRY COMPOTE jellied berries laced with rum, topped with sour cream ice cream and fresh mint	€16
CANTALOUPE MELON with coconut parfait, shortbread and white rum	€16
CHEESECAKE with vineyard peaches, long pepper and rosemary	€17
PARSDORF STRAWBERRIES with pistachios, kaffir lime and mascarpone	€18
APRICOT AND MACADAMIA CAKE  with basil sorbet	€18
ORGANIC BEAN XOCO selection of bittersweet chocolate with Maldon sea salt and Mexican vanilla ice cream	€18



THE KÄFER WORLD OF WINE

WHITE WINE SELECTION

VINA ESMERALDA

Muscat d'Alexandria, Gewürztraminer

Miguel Torres

Catalonia / Spain

0.75 l €39

GRÜNER VELTLINER "ALTE REBEN"

Dürnberg

Weinviertel / Austria

0.75 l €42

LA PALANCA

Chardonnay

La Montina

Lombardy / Italy

0.75 l €45

CHARDONNAY LOS VASCOS

Baron de Rothschild

Valle de Colchagua / Chile

0.75 l €45

LANGHE ARNEIS BLANGE

Ceretto

Piedmont / Italy

0.75 l €56

ROSÉ WINE SELECTION

MINUTY

Grenache, Cinsault and Syrah

Chateau Minuty

Provence / France

0,75 l €49

SCALABRONE ROSATO

Cabernet Sauvignon, Merlot and Syrah

Guado al Tasso

Tuscany / Italy

0,75 l €56



Vintages are not listed here, but our staff will be happy to talk through them upon request.

Please let us know if you can't see your favourite wine listed here.

WHITE WINE SELECTION

KÄFER SANCERRE

Sauvignon Blanc

Domaine de la Garenne

Loire / France

0.75 l €55

ARINTO RESERVA

Casa do Pacos

Vinho Verde / Portugal

0.75 l €55

MACON VERZÉ

Chardonnay

Domaine Leflaive

Burgundy / France

0.75 l €89

KIEDRICH GRÄFENBERG GG

Riesling

Robert Weil

Rheingau / Germany

0.75 l €129

THE KÄFER WORLD OF WINE

RED WINE SELECTION

BARBERA LAVIGNONE

Pico Maccario
Piedmont / Italy
0.75 l €49

BLAUFRÄNKISCH MÖRBISCH

Schönberger
Burgenland / Austria
0.75 l €55

CONTRADA MONTE SERRA

Nerello Mascalese
Benanti
Sicily / Italy
0.75 l €75

LE VOLTE DELL' ORNELLAIA

Merlot, Cabernet Sauvignon, Sangiovese
Ornellaia
Tuscany / Italy
0.75 l €79

LES GRANILITES ST. JOSEPH

Syrah
M. Chapoutier
Rhône / France
0.75 l €85



Vintages are not listed here, but our staff will be happy to talk through them upon request.

Please let us know if you can't see your favourite wine listed here.

SAVIGNY-LÈS-BEAUNE

Pinot Noir
Louis Jadot
Burgundy / France
0.75 l €89

CHÂTEAU SOCIANDO-MALLET

Cabernet Franc, Cabernet Sauvignon and Merlot
Château Sociando-Mallet
Bordeaux / France
0.75 l €129

BRUNELLO DI MONTALCINO

CASTELGIOCONDO

Sangiovese Grosso
Frescobaldi
Tuscany / Italy
0.75 l €155

RESERVE DE LA COMTESSE

Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc
Château Pichon Longueville Comtesse de Lalande
Bordeaux / France
0.75 l €169

YOUR DEDICATED CONTACTS

WE'RE PASSIONATE ABOUT EVENTS

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

Feinkost Käfer GmbH | Restaurant Käfer-Schänke | Prinzregentenstraße 73 | 81675 Munich

Fax +49 89 41 68 623 | kaeferschaenke@feinkost-kaefer.de

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 Käfer-Schänke. We will also be happy to customize your menus with a logo or personal text. from €4.90 each



PLACE CARDS

Is there a particular seating planned?
We will be pleased to hand-write place cards on your behalf. €1.50 each



EQUIPMENT

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



GUEST FAVOURS

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 an unique setting with your little ones. Why not let us organize 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 location _____

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:

via post to Käfer-Schänke, Bankett, Prinzregentenstrasse 73, 81675 Munich

via email to kaeferschaenke@feinkost-kaefer.de

via fax on +49 89 4168-623

EVENT DETAILS

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.

APERITIF

Alcoholic _____

Alcohol free drinks _____

WINE

White _____

Red _____

Rosé _____

OTHER DRINKS

(coffees, digestifs, cocktails)

CANAPÉS

MENU

Starter _____

Soup _____

Intermediate course _____

Main course _____

Dessert _____

SPECIAL REQUESTS / FOOD INTOLERANCES

PRINTED MENUS from €4.90 each

Yes No

Quantity _____

Personal text _____

PLACECARDS €1.50 each

Yes No

Quantity _____

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

Yes No

Preferences _____

DECORATIONS

Preference of flowers _____

Budget _____

GUEST FAVOURS

Yes No

Quantity _____

Preferences _____

TECHNOLOGY

(flip chart, projector, screen, pinboard, presentation case, etc.)

Yes No

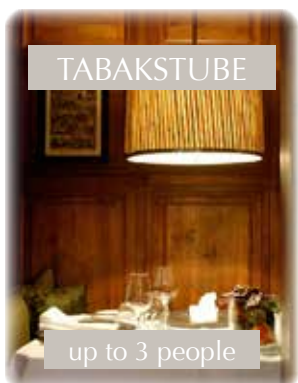
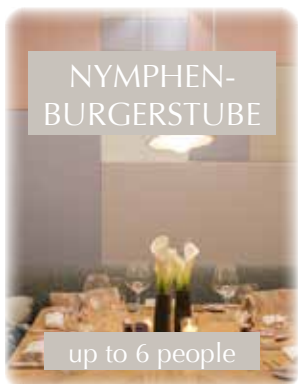
Preferences _____

KÄFER ROOMS & LOUNGES



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.

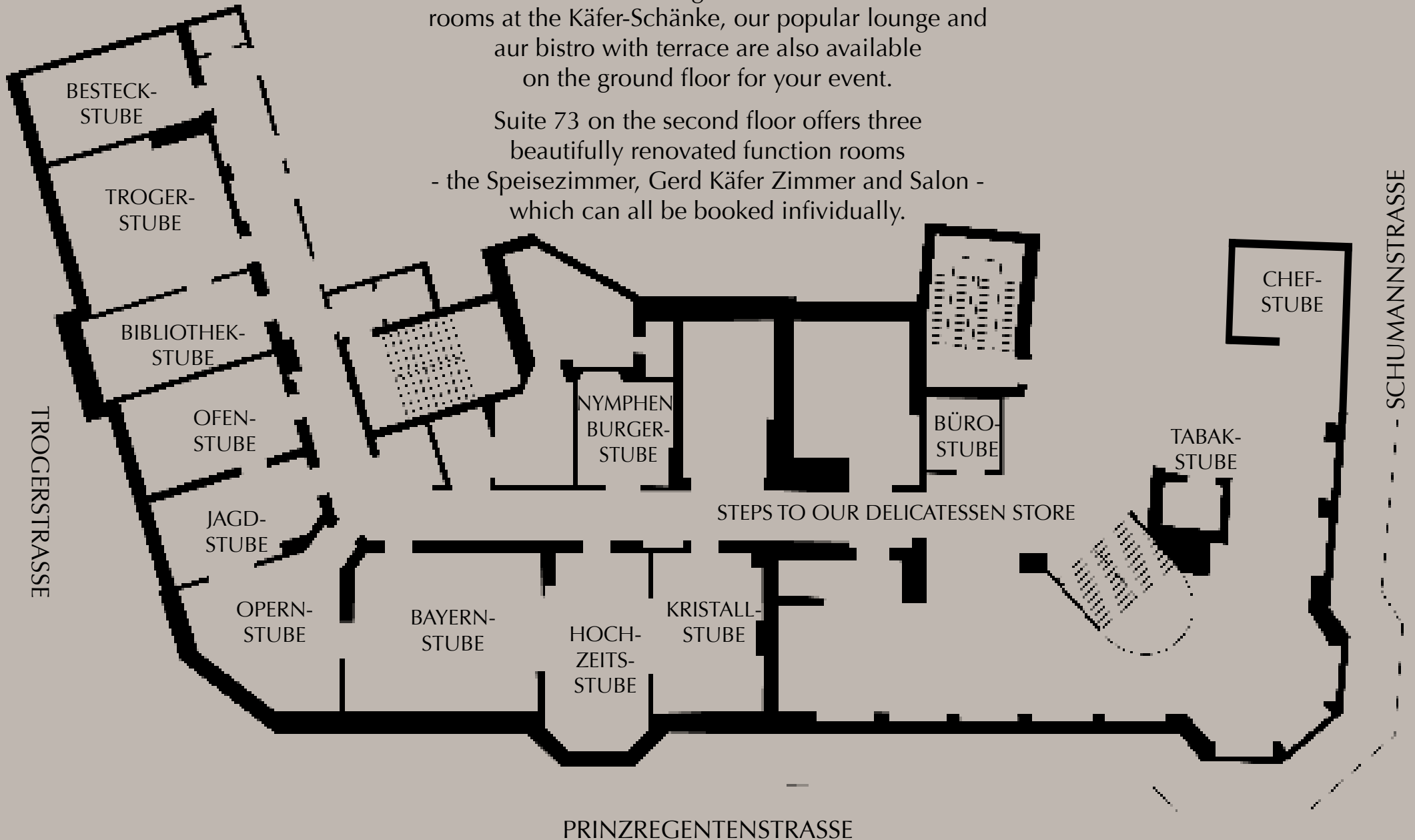
By signing these General Terms and Conditions, the Client confirms that they have read, understood and accept these terms and conditions in full as part of the contract.

Last updated: 17 May 2018

KÄFER'S ROOMS AT A GLANCE

In addition to our 13 elegant and comfortable event rooms at the Käfer-Schänke, our popular lounge and our bistro with terrace are also available on the ground floor for your event.

Suite 73 on the second floor offers three beautifully renovated function rooms - the Speisezimmer, Gerd Käfer Zimmer and Salon - which can all be booked individually.





RESTAURANT KÄFER-SCHÄNKE
in the flagship Käfer establishment
Prinzregentenstrasse 73
81675 Munich