CATERING
DEKORATION PERSONAL STAFF SPEISEN DINE
EQUIPMENT MOBILIAR GETRÄNKE
and Style JUST IN TIME DRINKS
IN DER BMW WELT

in der BMW Welt
Dear clients,

catering is an important brand ambassador for high-end events. Beside top quality, it has to represent the theme of the event. That is the reason why regional, seasonal, fresh and high-quality products, as well as an innovative and creative preparation and presentation of food and passion for details are our first priority.

As every event is unique, we will gladly prepare an individual catering offer for your event in the BMW Welt.
In the following we would like to give you a short insight in our catering concept.

We are looking forward to meeting you at the BMW Welt.
HEARTY & TASTY SNACKS

**PRETZEL**  
butter | cream cheese  
| | pc.  | € 2,50

**FITNESS BREADS**  
butter | chives  
ham | cornichon  
cream cheese | smoked salmon | horseradish  
Brie cheese | fig mustard  
| | pc.  | pc.  | pc.  | pc.  | € 2,00  | € 2,50  | € 3,00  | € 3,00

**CARRÉ BREADS**  
smoked salmon | cucumber | dill  
Parma ham | rocket | parmesan cheese cream  
| | pc.  | pc.  | € 2,50  | € 2,50

**BRITISH TEA SANDWICHES**  
roastbeef | remoulade | salted butter | cornichon  
cream cheese | fresh cress | cucumber  
| | pc.  | pc.  | € 3,00  | € 2,50

**MINI BREAD ROLLS**  
„Mailänder Salami“  
gauda cheese | cucumber | cress  
Mini pretzel stick | Bavarian meat loaf | cornichon  
| | pc.  | pc.  | pc.  | € 3,00  | € 3,00  | € 3,00
## SWEET SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Raised Pastry</td>
<td>€ 1,50</td>
<td>apple</td>
</tr>
<tr>
<td>Muffin</td>
<td>€ 1,90</td>
<td>different kinds</td>
</tr>
<tr>
<td>Sheet Cake</td>
<td>€ 2,50</td>
<td>different kinds</td>
</tr>
<tr>
<td>Fruit Fours</td>
<td>€ 2,50</td>
<td>cream patisserie</td>
</tr>
<tr>
<td>CAKE IN A JELLY JAR</td>
<td>€ 3,00</td>
<td>black forest cherry</td>
</tr>
<tr>
<td>MINI PROFITEROLES or MINI ECLAIRS filled with</td>
<td>€ 1,70</td>
<td>chocolate</td>
</tr>
<tr>
<td>Madeleines</td>
<td>€ 1,70</td>
<td>chocolate</td>
</tr>
</tbody>
</table>
HEALTHY SNACKS

WHOLE-GRAIN BREAD
- tomato-ginger spread | turkey ham | cress  pc. € 2,50
- cottage cheese | honey | fig | roasted sunflower seeds pc. € 2,50

MINI WHOLE-GRAIN BREAD ROLL
FILLED WITH LETTUCE AND
- herb cream cheese | pastrami | cucumber pc. € 3,00
- basil curd | tomato | sprouts pc. € 2,50
- grilled vegetable | dried tomatoes | pesto pc. € 2,50
- smoked halibut | dill | mango dip pc. € 3,00

KÄFER POWER-MUESLI BAR pc. € 3,00

DRIED VEGETABLE CHIPS pc. € 4,50

NUT MIX port. € 3,00

DRIED FRUITS port. € 3,50
- apricot | apple | plum | fig | peach

FRUIT STEW by season pc. € 1,50
FRUIT BASKET basket € 25,00
FINGERFOOD
Example of our Signature Collection 2018

DELUXE

TUNA
„Yakiniku“ | sesame | coriander mayonnaise

CHAR CAVIAR
buckwheat blini | sour cream | dill

BEEF TATAR
malt loaf | quail egg | pepper

CORN POULARD
purple curry | pineapple | coriander

CROSTINI
Parma ham | raspberry | mascarpone
basil

DELUXE 3,60 € netto | pc.

DELIGHT

CREAM CHEESE
radish | sorrel | pearl onion

MARINATED CHAR
tatar | cucumber | dill | sour cream | crispy toast

TYROLEAN BACON
horseradish | apple | tyrolean flatbread

CROUSTADE
asparagus | strawberry | chervil

„STRAMMER MAX“
smoked duck | malt loaf
sweet-and-sour gherkins | quail egg

DELIGHT 3,00 € netto | pc.
FLYING COCKTAIL  
Example of our Signature Collection 2018

STARTERS

TOMATO VARIATION
yellow essence | red salad | green gel | burrata | basil

BAVARIAN WATER
smoked trout mousse | pickled vendace | char caviar
ramson | almond crunch

GUINEA FOWL BREAST
Panch Phoron | tabouleh salad | pomegranate
coriander

SOUP

CREAMY SOUP OF ASPARAGUS
wild garlic | salmon

PRICE from € 33,50 to € 41,00 netto | person

MAIN COURSES

RISOTTO VERDE
pulpo | prawn | fennel | green asparagus

LOUP DE MER
ratatouille | roasted corn | bouillabaisse stock
sauce rouille

FLANK STEAK
with flavoured herbs | grilled vegetable
creamy polenta | chimichurri

DESSERTS

WILDBERRY CAKE
with guanaja - lactée | red berries | honey cress

CITRUS FRUITS
flummery | salad | salty caramel
LIVE BUFFET
Example Menu of our Signature Collection 2018

STARTERS

VEGETABLE GARDEN
goat cheese | pumpernickel | vegetable
everd french dressing

TUNA
marinated with miso | red quinoa
grilled avocado | coriander

SMOKED DUCK BREAST
bulgur salad | okra | pomegranate
mint

SOUP

BRETON LANGOUSTINE
bisque | kohlrabi | apple | tarragon

MAIN COURSES

RAVIOLI WITH ASPARAGUS
tomato | morel | wild garlic | burrata

DORADE ROYAL
parma ham | sage | capers | potato-fennel-olives
ragout | passe pierre

LAMB SHOULDER
roasted | thymian jus | salt shallot | ratatouille
creamy polenta

DESSERTS

RHUBARB AND CARAMEL
ragout | cream | breton shortbread

MOCCA FOAM CUPCAKE
parfait | stewed pineapple | pomegranate | crumble

PRICE from € 32,50 to 41,00 netto | person

The Live Buffet is bookable for groups of 30 and more persons.
MENU
Example 3 – or 4-course of our Signature Collection 2018

BEEF CARPACCIO “CIPRIANI”
Parmesan cheese | wild herbs | black nut

CREAMY SOUP OF HERBS
fried quail egg | croûton | herbal oil

RARE ROAST FILLET OF VEAL
grilled king prawn | tagliolini | vegetable | truffle sauce

MARQUIS AU CHOCOLAT
iced and creamy raspberry

3 –COURSE from € 35,00 netto | person
4 –COURSE from € 41,00 netto | person

With pleasure we will create an individual menu for you together with our chef.
## SOFT AND CONFERENCE DRINKS

### WATER
- Gerolsteiner Mineral Water | 0,75 l | € 3,30
- Sparkling | Still | 0,25 l | € 1,50

### SOFT DRINKS
- Coca Cola | 1,00 l | € 3,00
- Coca Cola | Coca Cola light | 0,2 l | € 1,60

### JUICE WOLFRA
- apple | orange | black currant | 1,0 l | € 4,00
- | | | 0,2 l | € 1,60

### COFFEE | TEA
- Emilo Coffee specialities | cup | € 2,50
- Café Creme | Espresso | Cappuccino | Latte Macchiato
- Filter coffee | 1,0 l | € 10,50
- Ronnefeldt tea | cup | € 1,60
- exclusive selection
APERITIF

ROSÉ ROYAL 0,2 l € 5,00
Belsazar Rosé | Prosecco | grapefruit juice | raspberry

ROSÉ & TONIC 0,2 l € 5,00
Belsazar Rosé | Thomas Henry Tonic Water

WHITE & TONIC 0,2 l € 5,00
Belsazar White | Thomas Henry Tonic Water | lemon

About BELSAZAR Vermouth:
BELSAZAR is produced in Staufen/Süd-Baden. Part of the directives of the production is sustainability, high quality ingredients and a short production process. Therefore, they use the best wines from the region of Kaiserstuhl und Markgräflerland – combined with Macerates, the extract of herbs, spices, blossom and husks. Belsazar's finishing touch comes from a dash of fruit brandy, made by the Schluderer distillery. By adding Black Forest grape must, the Belsazar gets its subtle sweetness.

NON-ALCOHOLIC

RED KOMBUCHA 0,2 l € 4,50
kombucha | raspberry puree | soda

SWEET & SOUR 0,2 l € 4,50
Thomas Henry Ginger Ale | lemon juice | grenadine
APERITIF

...in addition to the aperitifs, we gladly offer you some classic sparkling wines…

<table>
<thead>
<tr>
<th>Wine</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vino Frizzante „Silber“ Sacchetto</td>
<td>0,75 l</td>
<td>€ 12,50</td>
</tr>
<tr>
<td>Käfer Sparkling Fräulein Sophie</td>
<td>0,75 l</td>
<td>€ 13,50</td>
</tr>
<tr>
<td>Vino Spumante dry</td>
<td>Schlumberger</td>
<td>Vienna</td>
</tr>
<tr>
<td>Cuvée Gold Vino Spumante Brut</td>
<td>0,75 l</td>
<td>€ 13,50</td>
</tr>
<tr>
<td>Cuvée Gold Rosé Spumante Extra Dry</td>
<td>0,75 l</td>
<td>€ 15,50</td>
</tr>
<tr>
<td>Delamotte Brut</td>
<td>0,75 l</td>
<td>€ 35,00</td>
</tr>
<tr>
<td>Laurent-Perrier Brut</td>
<td>0,75 l</td>
<td>€ 49,00</td>
</tr>
<tr>
<td>Laurent-Perrier Rosé</td>
<td>0,75 l</td>
<td>€ 69,00</td>
</tr>
<tr>
<td>Laurent-Perrier Grand Siècle</td>
<td>0,75 l</td>
<td>€ 250,00</td>
</tr>
</tbody>
</table>

BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paulaner lager</td>
<td>draft beer</td>
<td>30 l</td>
</tr>
<tr>
<td>Paulaner wheat beer</td>
<td>draft beer</td>
<td>30 l</td>
</tr>
<tr>
<td>Paulaner lager</td>
<td>bottled</td>
<td>0,33 l</td>
</tr>
<tr>
<td>Paulaner wheat beer</td>
<td>bottled</td>
<td>0,33 l</td>
</tr>
<tr>
<td>Paulaner non alcoholic beer</td>
<td>bottled</td>
<td>0,33 l</td>
</tr>
<tr>
<td>lager &amp; wheat beer</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
WINE

WHITE WINE

GRÜNER VELTLINER 0,75 l € 16,00
Jurtschitsch | Kamptal | Austria

LÉGENDE BLANC 0,75 l € 16,00
Rothschild | Bordeaux | France

PINOT GRIS 0,75 l € 17,00
Emil Bauer | Palatinate | Germany

RIESLING 0,75 l € 19,00
Robert Weil | Rheingau | Germany

PINOT BLANC 0,75 l € 29,00
Karl H. Johner | Baden | Germany

RED WINE

ZWEIGELT 0,75 l € 16,00
Sonnhofer / J. Jurtschitsch | Kamptal | Austria

BARBERA D’ALBA DOC 0,75 l € 17,50
Elvio Cogno | Piemont | Italy

CABERNET SAUVIGNON 0,75 l € 18,00
Gérard Bertrand | Languedoc-Roussillon | France

BLACK PRINT 0,75 l € 21,00
quality wine | Schneider | Palatinate | Germany

CHÂTEAU PINndefLEURS 0,75 l € 34,00
St. Emilion | Bordeaux | France
LONGDRINKS

GIN TONIC  
The Duke, Munich Dry Gin | Thomas Henry Tonic Water  
glas  € 6,50

ABSOLUT VODKA  
lemon | cranberry | Coca Cola  
glas  € 5,50

RUM COLA  
Havana Club 3 years | Coca Cola  
glas  € 5,50

WHISKEY COLA  
Jack Daniels | Coca Cola  
glas  € 5,50

COCKTAILS

With pleasure we will create an individual cocktail selection for you together with our bartenders.

BITTER LEMONADES by THOMAS HENRY

Thomas Henry, Gentleman und First Mover since 1773

Innovative spirit changes the world. But something truly new can only be created if someone is willing to risk new combinations – and that also applies to the world of drinks. You can never discover new territory by always mixing the same ingredients. A dram of knowledge, a shot of inspiration, a double shot of courage and a splash of luck – that is the recipe for an innovative bar culture.
STAFF

Not only our food and beverages, but also our personnel stands for highest quality. This is why our employees will take care of the well-being of your guests with full courtesy – prescient and always with a view on details. Service – oriented behaviour as a matter of course, well – trained with confident, smart, friendly and attractive appereance...

... because a smile makes the difference.

We provide our personnel to the following hourly rates:

- Event manager: € 42,50
- Logistician: € 30,00
- Beverage waiter: € 29,50
- Waiter: € 27,50
- Waiter (Buffet): € 27,50
- Head Chef: € 45,00
- Chef / Pastry chef: € 35,00

Setup and dismantling will be counted as working time.

Night- as well as sunday and holiday surcharges will not be charged. Minimal working time per employee is three hours. According to the event concept and estimated number of guests we will provide a personnel plan, which will be made based on our experiences.

The staff will be charged on actual time.
FURNITURE & EQUIPMENT

Example

High table & bar stool | black

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Long High Table</td>
<td>200 x 80 cm</td>
<td>74,00 €</td>
</tr>
<tr>
<td>Small High Table</td>
<td>80 x 80 cm</td>
<td>32,00 €</td>
</tr>
<tr>
<td>Bar Stool with backrest</td>
<td></td>
<td>9,10 €</td>
</tr>
</tbody>
</table>

Käfer’s Signature Buffet Station

Black with oak wood and traverse system for the signage

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet</td>
<td>6,24 x 0,84 m</td>
<td>490,00 €</td>
</tr>
<tr>
<td>Single</td>
<td>element</td>
<td>82,00 €</td>
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</tbody>
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### TARGET PRICE

<table>
<thead>
<tr>
<th>Location</th>
<th>Type</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BUSINESS CLUB</strong></td>
<td>half-day event</td>
<td>from 60,00 €</td>
</tr>
<tr>
<td></td>
<td>day event</td>
<td>from 90,00 €</td>
</tr>
<tr>
<td><strong>BUSINESS CENTER</strong></td>
<td>half-day event</td>
<td>from 85,00 €</td>
</tr>
<tr>
<td></td>
<td>day event</td>
<td>from 110,00 €</td>
</tr>
<tr>
<td><strong>DOUBLE CONE</strong></td>
<td>half-day event</td>
<td>from 95,00 €</td>
</tr>
<tr>
<td></td>
<td>day event</td>
<td>from 110,00 €</td>
</tr>
<tr>
<td></td>
<td>evening event</td>
<td>from 120,00 €</td>
</tr>
<tr>
<td><strong>AUDITORIUM</strong></td>
<td>half-day event</td>
<td>from 100,00 €</td>
</tr>
<tr>
<td></td>
<td>day event</td>
<td>from 120,00 €</td>
</tr>
<tr>
<td></td>
<td>evening event</td>
<td>from 140,00 €</td>
</tr>
<tr>
<td><strong>PREMIUM LOUNGE</strong></td>
<td>evening event</td>
<td>from 150,00 €</td>
</tr>
</tbody>
</table>

- **Welcome Drink or Coffee Break & Lunch**
- **Welcome Drink, 2 Coffee Breaks & Lunch**
- **Aperitif & Dinner**

Above guiding prices include food and beverages, staff as well as equipment and furniture. The guiding prices are estimated prices, which can vary from event to event. This depends i.e. on the catering concept, the agenda or on the number of guests.

All prices are net prices. The valid VAT will be added.
EVENT TEAM

Dear clients,

we hope you like our ideas. We gladly customize our ideas with you.
For further requests, queries and delicate adjustments we are available at any time.

We are looking forward to work together with you.

STEPHANIE LEHNERTZ
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BARBARA FEICHTER
b.feichter@feinkost-kaefer.de
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GENERAL BUSINESS TERMS

1. Prices
All prices are net prices. The valid VAT will be added.
If there is an interval of more than 120 days between acceptance of order and commencement of contract, the Käfer Autowelt GmbH reserves to right to make price changes, if it is not unreasonable for the contractual party. Basis of a price change can only be circumstances, which would lead to a profit reduction for the der Käfer Autowelt GmbH, if not adjusted (especially an increasing consumer price index, increasing production and personnel costs, as well as increasing buying prices).

2. Acceptance of order
Until acceptance of order all offers are nonobligatory.

3. Number of participans
The client commits to the Käfer Autowelt GmbH to inform the Käfer team in written form about the exact number of guests, food and beverage selection at least 7 working days prior to the event. These information are regarded as guaranteed subject matter of contract and will be taken into account for the final bill.
Exceeding orders of food, beverages or other materials will be extra-charged after the catalog price of the Käfer Autowelt GmbH.

4. Complaints
Obvious deficiencies can only be taken into account, if the reclamtion is made during the delivery of goods or immediately after receiving the goods.
The exchange of wrong ordered goods is not possible, if these goods are groceries, drinks or tabacco. Latent defects of delivered goods (perishable foods) need to be reported immediately or at least within 2 days after discovery. For careless storage by the client the Käfer Autowelt GmbH assumes no liability.

5. Payment
At the time of the acceptance of the order a prepayment of 75 % of the total costs has to be made. The remaining value is coming due after billing. If the prepayment of 75% is not received at Käfer Autowelt GmbH until the day of the event, the amount of the total costs will increase 5%, because of the incurred preproduction costs.
The prepayment for orders placed outside of Germany is 100 % of the total costs. When the billing amount is higher than the quotation, the client will receive an invoice over the differential amount. When the billing amount is below the quotation, the client will receive a credit advice over the differential amount.
Käfer Autowelt GmbH reserves the title to goods until the full payment of the purchase price is made. For a delayed payment default charges will be brought to account.

6. Loss or damage of rented goods
For rented goods the client takes due diligence.
Loss or damage on behalf of the client or allocable to the client, especially if made thorough the client’s employees or guests, will be charged to the client equivalent of the repair costs or the replacement costs.

7. Cancellation
Cancellation is only possible for important reasons.

8. Place of jurisdiction and place of delivery
The contractual relationship stands under German law. Place of jurisdiction and place of delivery is Munich for both parties, if the client is a merchant and is entered as such in the commercial register and the contract is part of the business.
With the signature our general business terms are approved as a part of the contract. Derogations or deviating agreements must be in writing in order to be effective.

9. Written form
Changes and additions to this contract must be given in writing. This also applies to the withdrawal of the written form. Verbal collateral agreements were not made. The written form requirement does not apply to verbal additional orders during the event.

10. 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.leinkost-kaefer.de/datenschutz.