KÄFER-SCHÄNKE
BANQUETING
PORTFOLIO
MARCH TO MAY
WE CREATE TASTE SENSATIONS AND MOMENTS OF PURE ENJOYMENT

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 spring 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
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
GUSBORNE BRUT  Kent / UK  0.75 l  €110.00

CHAMPAGNE
PERRIER JOUET 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
BLOODY MARY "THE JANE"  Vodka / tomato juice / celery / BBQ salt  0.2 l  €15.90
CRANBERRY SPRIZZ  homemade cranberry-treacle / cranberries / lemon juice / Prosecco / soda water  0.1 l  €14.90
BELLINI  peach puree / Prosecco  0.1 l  €14.90
# Fingerfood to Accompany Your Aperitif

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Tartlet</strong>&lt;br&gt;with goat’s cheese cream and lavender honey</td>
<td>€4.90 each</td>
</tr>
<tr>
<td><strong>Young Avocado</strong>&lt;br&gt;pan-fried with sweet, tangy teardrop peppers and Taggiasca olives</td>
<td>€4.90 per portion</td>
</tr>
<tr>
<td><strong>Bavarian Pasture-Raised Ox Tartare</strong>&lt;br&gt;with toasted, Munich-baked malted bread, garden cress and truffled cream</td>
<td>€5.50 per portion</td>
</tr>
<tr>
<td><strong>Duck Liver Pâté</strong>&lt;br&gt;with brioche and apricot</td>
<td>€5.50 per portion</td>
</tr>
<tr>
<td><strong>Marinated Büsum Shrimps</strong>&lt;br&gt;with herb quark on rye bred</td>
<td>€5.50 per portion</td>
</tr>
<tr>
<td><strong>Delicious Tapas</strong>&lt;br&gt;Served on Käfer’s Wooden Board&lt;br&gt;Assorted gourmet salads, truffle salami, San Daniele ham, Parmesan, buffalo mozzarella, focaccia, grissini, olives and pickled baby pumpkins from ‘Zum Schwarzen Kameel’</td>
<td>€19.00 per person</td>
</tr>
<tr>
<td><strong>Aperitif Mini Bites</strong>&lt;br&gt;Rosemary grissini, Kalamata olives and dried cherry tomatoes</td>
<td>€2.90 per person</td>
</tr>
</tbody>
</table>
**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.

### STARTER

**SUPERFOOD SALAD**

with Kale, lettuce, hemp seeds, blueberries, Piedmont hazelnuts and camu camu vinaigrette

€23

### INTERMEDIATE COURSE

**ASPARAGUS PRIMAVERA**

white and green asparagus with olive oil, pine nuts yeast flakes and lemon

€24

### MAIN COURSE

**CAULIFLOWER**

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

€27

### DESSERT

**APRICOT AND MACADAMIA CAKE**

with chocolate rice pudding sorbet

€17

### 4-COURSE Menu €89
ST ART ER
MARINATED ASPARAGUS
with Parsdorf strawberries, green pepper
and pan-fried black tiger prawns
€29

I N T E R M E D I A T E  C O U R S E
C R E A M  O F  A S P A R A G U S  S O U P
with our special soup insert, buttery croutons
and Büsum shrimps
€17

M A I N  C O U R S E
PIEDMONT VEAL FILET MIGNON
herb-coated and served with asparagus spears,
Burgenland potatoes and hollandaise sauce
€52

D E S S E R T
ECLAIR
with peanut butter, crumble
and yuzu sorbet
€17

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

4-COURSE-MENU €109
STARTER
CARPACCIO CIPRIANI
wafer-thin slices of ox loin
with lemon mayonnaise, Parmesan and rocket
€19

to complement this we recommend
2 g preserved black Périgord truffle
€35

INTERMEDIATE COURSE
LOBSTER STEW
shelled lobster meat with cauliflower, carrots, mushrooms,
mangetout and shallots
in a Champagne stock
€39

MAIN COURSE
PIEDMONT VEAL LOIN
herb-coated and served with colourful vegetables,
celeriac mousseline and truffle jus
€46

DESSERT
MEXICAN VANILLA
creamy vanilla pudding with bittersweet chocolate
and whipped cream
€16

4-COURSE-MENU €115 / WITH TRUFFLE €129

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

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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
STARTER

BUTTERHEAD LETTUCE HEARTS A LA ROMANA
with sardines, Kumato tomatoes and toasted focaccia
€27

SOUP

BRITISH SCALLOPS
served in three ways with radish, soy & yuzu // curry & green apple// tahini, miso & edamame
€21

MAIN COURSE

SEA BASS
with fregola sarda, saffron fennel and shellfish sauce
€49

DESSERT

ORLEYS CHOCOLATE PARFAIT
with rhubarb and woodruff
€18

RECOMMENDED PAIRINGS

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

LANGHE ARNEIS BLANGE
Ceretto
Piedmont / Italy
0.75 l €56

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BLAUFÄRNISCH MÖRBISCH
Schönberger
Burgenland / Austria
0.75 l €55

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

4-COURSE-MENU €110
ST ART ER
TUNA
tartare with a white tomato stock, basil, cherry tomatoes and artichoke salad €29

SOUP
ESSENCE OF GUINEA FOWL
with crepe-roulade, black morels and burnet saxifrage €19

MAIN COURSE
US STRIPL OIN
Pan-fried whole with asparagus ragout, cream, peas, red mint, dauphinoise potatoes and port jus €49

DESSERT
PARDSDORF STRAWBERRIES
with ginger, Thai basil, buttermilk and lime ice cream €17

4-COURSE-MENU €109

RECOMMENDED PAIRINGS

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

LA PALANCA
*Chardonnay*
La Montina
Lobardy / Italy
0.75 l €45

LES GRANILITES ST. JOSEPH
*Syrah*
M. Chapoutier
Rhône / France
0.75 l €85

RESERVE DE LA COMTESSE
*Cabernet Sauvignon, Merlot, Petit Verdot und Cabernet Franc*
Chateau Pichon Longueville Comtesse de Lalande
Bordeaux / France
0.75 l €169
STARTER
SALMON TROUT FROM THE SCHLIERSEE LAKE
marinated, and served with peas and colourful radishes
€25

INTERMEDIATE COURSE
TALEGGIO RAVIOLI
with preserved rhubarb, purple curry and sorrel sauce
€29

MAIN COURSE
LOIN OF SALT MARSH LAMB
pan-fried and served with fragrant couscous, tamarind, green asparagus and pomegranate juice
€52

DESSERT
QUARK DUMPLING
with sweet breadcrumbs, apricots and sour cream ice cream
€18

4-COURSE-MENU €119

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

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CONTRADA MONTE SERRA
*Nerello Mascalese*
Benanti
Sicily / Italy
0.75 l €75

LE VOLTE DELL' ORNELLAIA
*Merlot, Cabernet Sauvignon, Sangiovese*
Ornellaia
Tuscan / Italy
0.75 l €79
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  €25 per person
at the table
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

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

Vintages may change, we are pleased to inform you about on demand.
Please let us know if you can’t find your favourite wine. There is more choice available in our wine cellar.
THE KÄFER WORLD OF WINE

RED WINE SELECTION

BARBERA LAVIGNONE
Pico Maccario
Piedmont / Italy
0.75 l  €49

BLAUFRAÎNKISCH 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

SAVIGNY-LES-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

Vintages may change, we are pleased to inform you about on demand.
Please let us know if you can’t find your favourite wine.
There is more choice available in our wine cellar.
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 flat rate
- Flipchart €50 flat 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?
<table>
<thead>
<tr>
<th>Field</th>
<th>Information</th>
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</thead>
<tbody>
<tr>
<td>Surname, first name</td>
<td>________________________________________________</td>
</tr>
<tr>
<td>Company</td>
<td>________________________________________________</td>
</tr>
<tr>
<td>Address</td>
<td>________________________________________________</td>
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<tr>
<td>Postcode, town</td>
<td>________________________________________________</td>
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<tr>
<td>Telephone</td>
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<tr>
<td>Email address</td>
<td>________________________________________________</td>
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<tr>
<td>Reason for reservation</td>
<td>________________________________________________</td>
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<tr>
<td>Event date</td>
<td>________________________________________________</td>
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<tr>
<td>Time</td>
<td>________________________________________________</td>
</tr>
<tr>
<td>Number of guests</td>
<td>________________________________________________</td>
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<tr>
<td>(including ___ children)</td>
<td>________________________________________________</td>
</tr>
<tr>
<td>Contact person for us on location</td>
<td>________________________________________________</td>
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</tbody>
</table>

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
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

### SPECIAL REQUESTS / FOOD INTOLERANCES

### CANAPÉS

### MENU
- Starter
- Intermediate course
- Main course
- Soup
- Dessert

### DECORATIONS
- Preference of flowers
- Budget

### PRINTED MENUS from €4.90 each
- Ja O Nein O
- Quantity
- Personal text

### GUEST FAVOURS
- Yes O No O
- Quantity
- Preferences

### TECHNOLOGY
(flip chart, projector, screen, pinboard, presentation case, etc.)
- Yes O No O
- Bedarf

### PLACECARDS €1.50 each
- Yes O No O
- Quantity
- Personal text

### LIVE MUSIC (piano, zither, violin, etc.)
- Yes O No O
- 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