

Käfer

Your catering partner
at the CCH – Congress Center Hamburg



The perfect combination of innovation and impeccable presentation

CATERING CONCEPT

FOOD – DRINKS – DECORATIONS – STAFF – FURNITURE – EQUIPMENT

FAST – FLEXIBLE – PROFESSIONAL

CCH Congress Center
Hamburg

Last updated April 2021



Enjoy!

Dear clients,

When you're organising unique events, catering is an important way of expressing your brand to your customers. It also gives you the perfect opportunity to reflect the theme of the event. This is why we prioritise the use of regional, seasonal, fresh and high-quality produce, creative and innovative food preparation and presentation, as well as meticulous attention to detail.

The following pages provide some insights into our congress catering concept. We trust that our suggestions meet with your satisfaction. However, we are always happy to discuss special requests, so please think of the suggestions in this pack as the starting point for further planning and discussion. If you are organising a meeting, we will be pleased to provide details of our meeting packages.

If the options contained in this pack are not quite suitable for your requirements, whether in terms of your budget or our services, we will be delighted to prepare a proposal tailored to your individual needs.

SERVICE HOTLINE

Telephone +49 40 35 69 32 17
Monday to Friday, 9 a.m. to 5 p.m.
feinkost-kaefer.de/cch-hamburgmesse
catering-hamburg@feinkost-kaefer.de

Kind regards,
Your team at Käfer Service Hamburg GmbH





Banqueting

We provide comprehensive support during your banquet so that you can focus your full attention on your guests and business partners.

Whether it's a conference, shareholders' meeting or VIP catered event, our catering services can include a food corner, à la carte service, finger food or flying buffets for standing receptions, a gala dinner, intermission refreshments, and much more.

We provide a dedicated contact person on-site, who ensures everything runs smoothly and who can respond quickly to your needs.

Please note that prices provided in this brochure are for guidance only; prices are subject to change depending on your event, room specifications or number of guests.

All prices are net prices and subject to VAT at the current rate.



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Facts and figures

- 1930** Feinkost Käfer founded
- 1.500** employees in the Käfer group
- 14** subsidiary companies
- 18** restaurants and bistros
- 4** delicatessens with more than **8.000** products in their range
- 10** stores in Japan and in Mitsukoshi department stores
- 1** restaurant in Shanghai The Binjang One by Käfer
- 600** employees in associated companies



About us

Outstanding quality, motivation, dedication to our profession and 90 years of experience have made us one of the world's leading companies in gastronomy and catering. This applies both to food preparation and to service.

Our professional and experienced team are our guarantee that you and your guests will enjoy a smooth-running, outstanding event.

We work exclusively with regional and predominantly seasonal products. We always find inspiration in new products, as well as taking inspiration from kitchens around the world

1997 gastronomic partner at the Reichstag in Berlin

1998 gastronomic partner to Messe München GmbH

2013 gastronomic partner to BMW World in Munich

2015 gastronomic partner at to Messe München GmbH exhibition sites in ICM

2018 gastronomic partner to Hamburg Messe und Congress GmbH



Our philosophy

Passion

We carry out every task with the greatest care and meticulous attention to detail.

Perfection

For us, quality is a combination of tradition, innovation, creativity and good service.

Emotion

Our service and conduct are personalised and authentic – our thinking and approach based on a mutual relationship.

Innovation

We can only achieve success if we are relentless in our quest for continuous development.

adorable

unique

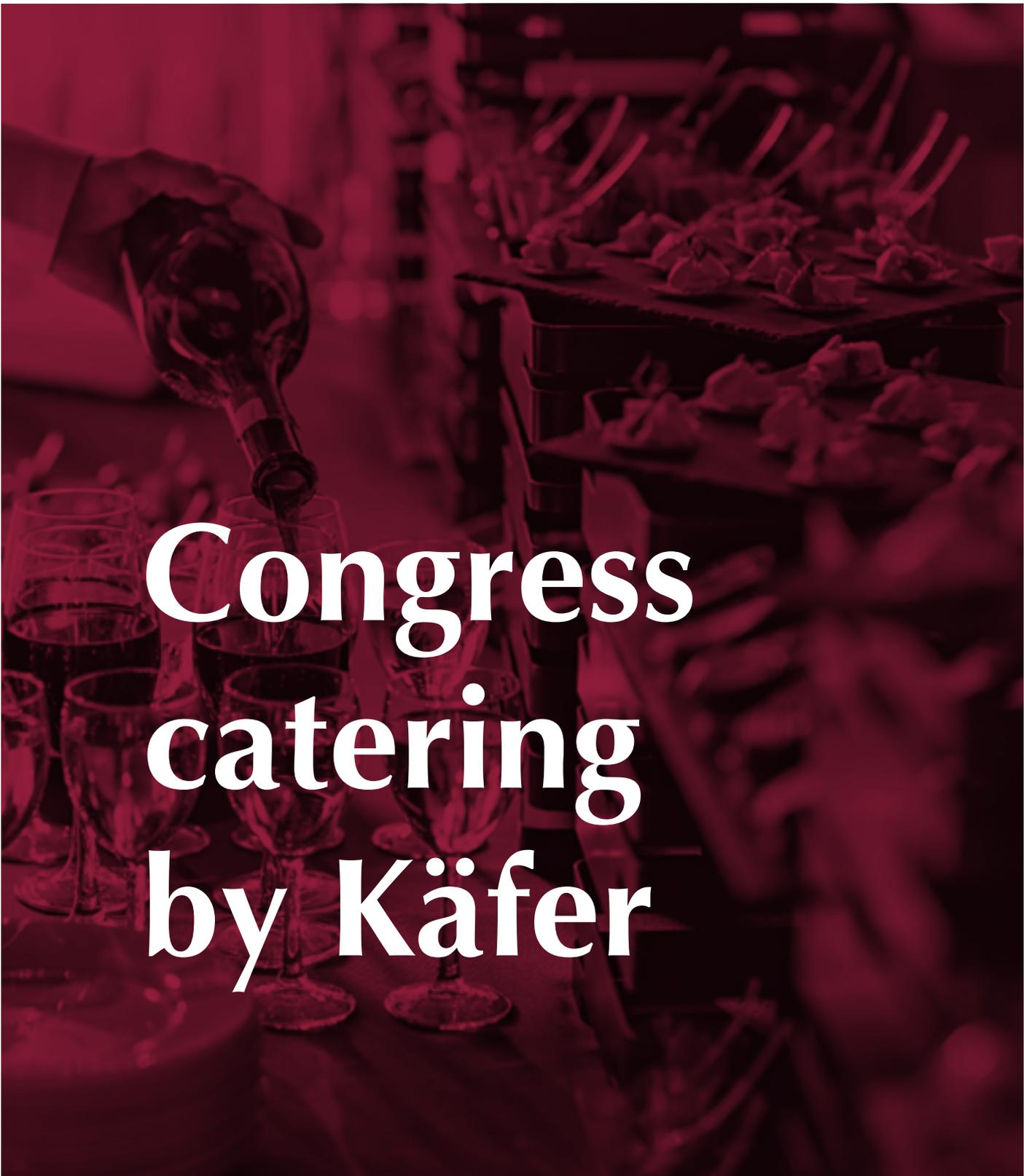
Our promise to you

- ✓ Certified product origin
- ✓ Genuine purity
- ✓ Responsible conduct
- ✓ Premium quality

surprising
high-quality
emotional

The Käfer logo is a white, stylized script font on a dark red square background.

Your catering partner at CCH
– Congress Center Hamburg

A photograph of a catering event, overlaid with a dark red tint. A hand is pouring wine from a bottle into several glasses on a table. In the background, there are trays of food, including what appears to be dumplings or small pastries.

Congress catering by Käfer

BREAKFAST



Breakfast

Based on an event lasting 45 minutes. For 50+ delegates

Classic

Mini butter pretzels
Mini pastries

Filter coffee
Assorted teas
Still or sparkling mineral water
Orange juice

1 pastry – €8.90 per person
2 pastries – €9.90 per person

Exclusive

Trio of mini wholegrain
pain carré with savoury fillings
Mini butter pretzels
Fresh fruit
Yoghurt | muesli | honey

Filter coffee
Assorted teas
Still or sparkling mineral water Orange juice

4 pastries – €15.50 per person

Coffee break

Based on an event lasting 30 minutes. For 50+ delegates

Morning

Mini butter pretzels
Mini Franzbrötchen pastries
Filter coffee
Assorted teas
Still or sparkling mineral water
Apple spritzer

1 pastry – €7.90 per person
2 pastries – €8.90 per person

Vital boost

Vitamin-rich fruit skewers
Colourful vegetable crudités
Cream cheese with herbs
Trio of mini wholegrain
pain carré with savoury fillings
Filter coffee
Assorted teas
Still or sparkling mineral water
Smoothies

1 pastry – €11.00 per person
3 pastries – €16.00 per person

Afternoon

Home-made mini pastries
Savoury puff pastries
Tray-baked cakes

Filter coffee
Assorted teas
Still or sparkling mineral water
Apple spritzer

1 pastry – €8.50 per person
3 pastries – €11.30 per person

LUNCHTIME / EVENING

Buffet: Chef Choice

Based on an event lasting 90 minutes. For 50+ delegates

Chef Choice Classic I

Two starters
& two mains (including one vegetarian)
or
Two mains (including one vegetarian) & two
desserts
Still or sparkling mineral water Coca-Cola or
Diet Coke

Standing – €44.50 per person

Seated – €47.00 per person

Chef's Choice Classic II
Three starters
& three mains (including one vegetarian)
Two desserts
Still or sparkling mineral water Coca-Cola or
Diet Coke

Standing – €49.00 per person

Seated – €51.50 per person

Chef Choice Classic II

Chef's Choice Classic II
Three starters
& three mains (including one
vegetarian)
Two desserts
Still or sparkling mineral water
Coca-Cola or Diet Coke

Standing – €49.00 per person

Seated – €51.50 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).

Our chef will notify you of the menu and dishes three weeks before the event.

Buffet: seated

Based on an event lasting 90 minutes.

Sample Menu – Classic

Colourful tomato salad | goat's cheese
Smoked trout | beetroot | dark rye croutons
Mushroom salad | frisée lettuce | sliced veal |
caper cream

Roast veal leg | red cabbage | sliced bread
dumpling | veal jus
Freshwater perch | braised vegetables |
creamed potatoes | Riesling sauce
Ricotta ravioli | spinach | beurre noisette

Black Forest in a jar
Käfer's raspberry dream

Still or sparkling mineral water Coca-Cola
or Diet Coke
Apple spritzer

€59.00 per person

Sample Menu – Exclusive

Aubergine fritters | smoked trout | herbs
Guinea fowl salad | wild herbs | raspberries
Chargrilled pepper salad | buffalo mozzarella | basil

Grilled sea bass | chargrilled vegetables |
rosemary potatoes

Sliced entrecôte | tomato risotto | sage jus
Penne primavera | olive oil | black olives

Apple crumble in a jar
Berry compote | lemongrass jelly

Still or sparkling mineral water Coca-Cola
or Diet Coke
Apple spritzer

€69.00 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).

Buffet: standing

Based on an event lasting 90 minutes. For 50+ delegates

Sample Menu – Classic

Cold:

Smoked fillet of trout | coarse rye bread | horseradish
Mini schnitzel | wholegrain mustard | cornichons
Vegan crêpe roulade | ratatouille | pumpkin seeds

Hot:

Hamburg crab soup | sour cream | crab meat

Mains:

Corn-fed poulard au vin | oven-baked vegetables
Baked potatoes

Vegetarian:

Ricotta ravioli | vine tomatoes | basil | Parmesan

Desserts:

Bavarois | strawberry topping | grated white
chocolate
Mini fruit skewers | toasted coconut flakes
Individual chocolate gateaux

Still or sparkling mineral water
Coca-Cola or Diet Coke
Apple spritzer

€60.50 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).

Buffet: standing

Based on an event lasting 90 minutes. For 50+ delegates

Sample Menu – Exclusive

On the tables:

Marinated black and green olives | grissini

Starters served in jars and on small boards:

Serrano ham | asparagus salad | raspberry vinegar | walnut oil | chervil

Quinoa | root vegetables | herbs

Prawns | chargrilled pineapple | mango dip

From the wok:

King prawns | Thai curry | wok-fried vegetables | fragrant rice

Freshly carved in front of your guests:

Angus loin | béarnaise sauce | chervil potatoes | braised tomatoes from our vegetable garden | Mediterranean vegetable involtini | sliced polenta | Parmesan foam

Desserts:

Käfer's raspberry dream

Individual chocolate cake with a molten centre | exotic fruit salad

Still or sparkling mineral water

Coca-Cola or Diet Coke

Apple spritzer

€68.50 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Buffet: vegetarian

Based on an event lasting 90 minutes. For 50+ delegates

Example

Starters:

Vegetarian stuffed courgette | quinoa | maple syrup (vegan)
Aubergine gratin | melted Mozzarella
Avocado gratinated with Gruyère | cherry tomatoes
Strawberry and rocket salad (seasonal, vegan) |
Pumpkin and apple soup (vegan)

Mains:

Puff pastry parcels | bean, chickpea and tomato filling (vegan)
Lentil curry | mango | coconut
Pasta | braised datterini tomatoes | herbs
Fig ravioli | swede sauce | Parmesan | fried rocket

Desserts:

Käfer's raspberry dream
Pear tart | caramelised walnuts

Beverages:

Still or sparkling mineral water
Coca-Cola or Diet Coke
Apple spritzer

€55.50 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).

EVENING



Canapés & finger food

Based on an event lasting 90 minutes. For 50+ delegates

Sample Menu – Classic

Tramezzini | smoked salmon
Tramezzini | Mortadella

Prawn skewers | cocktail sauce
Tuna cubes | soy sauce | wasabi

French macarons
Exotic fruit tartlets

Käfer Secco
Still or sparkling mineral water
Coca-Cola or Diet Coke
Käfer house red and white wines
Holsten beer or Holsten alcohol-free beer

€42.00 per person

Based on 6 items per person

Sample Menu – Exclusive

Foaming Parmesan soup
Marinated Faroe Island salmon truffles
Wild herb mousse
Mini courgette cake
Truffles of confit ox with vegetables
Selection of petits fours

Käfer Secco
Still or sparkling mineral water
Coca-Cola or Diet Coke
Käfer house red and white wines
Holsten beer or Holsten alcohol-free beer

€47.00 per person

Based on 6 items per person

We are also happy to offer supplementary items of hot finger food.

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Set menu: 3 courses

Based on an event lasting 2.5 hours. For 50+ delegates

Sample Menu – Classic

Crispy chicken salad with crisp, fresh leaves, tossed in Thai dressing

Braised diced beef with pancetta & beans, rosemary potatoes and madeira jus

Crema catalana with fresh berries and a hint of cinnamon

Beverages

Still or sparkling mineral water Coca-Cola or Diet Coke

Käfer house red and white wines

Holsten beer or Holsten

alcohol-free beer

Coffee

€84.00 per person

Exklusiv Beispiel

Vitello tonnato with fresh parsley and capers

Grilled peppered salmon fillet with chervil potatoes, spinach and lemon foam

Selection of apple and quark strudels with bourbon sauce

Beverages

Still or sparkling mineral water Coca-Cola or Diet Coke

Käfer house red and white wines

Holsten beer or Holsten alcohol-free beer

Coffee, cappuccino or espresso

€110.00 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Set menu: 3 courses

Based on an event lasting 2.5 hours. For 50+ delegates

Sample Menu – Classic

Crispy chicken salad with crisp, fresh leaves, tossed in Thai dressing

Braised diced beef with pancetta & beans, rosemary potatoes and madeira jus

Crema catalana with fresh berries and a hint of cinnamon

Beverages

Still or sparkling mineral water
Coca-Cola or Diet Coke

Käfer house red and white wines
Holsten beer or Holsten alcohol-free beer
Coffee

€84.00 per person

Sample Menu – Exclusive

Vitello tonnato with fresh parsley and capers

Grilled peppered salmon fillet with chervil potatoes, spinach and lemon foam

Selection of apple and quark strudels with bourbon sauce

Beverages

Still or sparkling mineral water
Coca-Cola or Diet Coke
Käfer house red and white wines
Holsten beer or Holsten alcohol-free beer
Coffee, cappuccino or espresso

€110.00 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Evening concept: exclusive international buffet

Based on an event lasting 4 hours. For 50+ delegates

Starters served in jars:

Corn, shrimp and feta salad | Marinated young mozzarella with crisp, fresh leaves and balsamic | Potato and lamb's lettuce with deep-fried chicken breast and fine Styrian pumpkin seed oil | Lentil salad with crispy Thai chicken

Fish main:

Chargrilled fillet of pike-perch with chervil potatoes | spinach and braised tomatoes

Meat mains:

Sliced sirloin beef with Dauphinoise potatoes, market vegetables and rosemary jus
Veal rissole with potato & truffle purée and buttered carrots |
Sliced pork fillet with lemon & pepper risotto, tempura vegetables and béarnaise sauce

Vegetarian main:

Penne pomodoro with basil pesto and Grana Padano

Desserts:

Boston cheesecake in a jar with raspberry ragout and cinnamon cream | Toblerone mousse with caramelised apple

Beverages:

Still or sparkling mineral water | Coca-Cola or Diet Coke
Käfer house red and white wines
Holsten beer or Holsten alcohol-free beer

€85.50 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Evening concept: international flying buffet (standing)

Based on an event lasting 3 hours. For 50+ delegates

Finger food

Chargrilled cauliflower with beurre noisette
| Beetroot and sesame | Hummus cannelloni

Cold canapés

Chargrilled monkfish fillet on truffled beluga lentils with lime & Chardonnay foam | Seared goat's cheese with pear chutney on rocket & radicchio | Caesar salad with chargrilled chicken breast and brioche croutons

Hot canapés

Foaming potato & truffle soup | Warm sliced sirloin with pancetta & beans and Dauphinoise potatoes | Pan-fried sole fillet on a bed of sautéed potatoes & mushrooms with white wine sauce

Beverages

Still or sparkling mineral water
Coca-Cola or Diet Coke
Käfer house red and white wines | Holsten beer or Holsten alcohol-free beer

€69.50 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Evening concept: international (seated) buffet with live cooking

Based on an event lasting 4 hours. For 50+ delegates

Starters

American goose liver club sandwich with rosemary crisps | Traditional Boston shrimp cocktail with chum salmon caviar and butter & lemon foam | Californian smoked salmon carpaccio with fresh avocado, sun-ripened tomatoes and coriander pesto

Mains

Surf and turf
Traditional rib-eye steak with chargrilled langoustine, matchstick potatoes, baby carrots and merlot jus
Porcini risotto with fresh herbs

Dessert

Torta di pere alla veneziana
Venetian-style pear tart with sabayon and melon carpaccio

Beverages

Still or sparkling mineral water
Coca-Cola or Diet Coke
Käfer house red and white wines
Holsten beer or Holsten alcohol-free beer
Coffee, cappuccino or espresso

Buffet decorations

€85.00 per person

The price for the length of event stated includes the costs of running the event, equipment (table top) and staffing (inclusive of pre-event set up and post-event break down).



Packages

Standard prices per person for the following event types for 100+ delegates:

Half-day event (4 hours)

Coffee break – Classic (1 pastry)
Lunch – Chef’s Choice Classic I,
Half-day drinks package

from €60.50 per person

—

Full-day event (7 hours)

2 coffee breaks – Classic (1 pastry)
Lunch – Chef’s Choice Classic I
Full-day drinks package

from €75.50 per person

—

Full-day drinks package (7 hours)

Filter coffee, selection of teas, still and sparkling mineral water, apple spritzer

from €18.00 per person

The standard prices listed are inclusive of food, drinks, catering equipment and staffing.

These are standard prices for information purposes only. Prices are subject to change depending on your event type, catering specifications and number of guests.



Hamburg Local Food

based in Hamburg – influenced by the entire world

Meat Lust

Hamburg's wholesale meat market is located just a stone's throw from the Hamburg Messe. Today, it is still one of the largest meat trading centers in Europe. Parts of today's trade fair grounds used to be part of the meat market area. Short delivery routes and a surpassing quality and freshness are thus guaranteed.

the Hamburger

The Hamburger bears its name not without reason. German emigrants are said to have inspired the hamburger in America. Since meat production in the U.S. was not so advanced at that time, the meat was imported from Germany, and because of the port, from Hamburg.

original Hamburger (fingerfood)

thin slices of beef fillet | white bread | lettuce | onions | tomato

€ 7,50

Hamburger deluxe (fingerfood)

mini brioche bun | smoked duck breast | caramelized onions | red cabbage | cranberry jam

€ 8,20



drunk rooster

Astra beer chicken | spicy marinade | rosemary potatoes | root vegetables € 8,50

pears ´n beans ´n bacon

typical hamburger stew | pears | beans | bacon € 7,50

currywurst

Hamburgers and Berliners still disagree about who actually invented the currywurst. According to reports, this delicious specialty has been already served at the Großneumarkt in Hamburg in 1947. In Berlin, a patent was registered on 21.02.1958 under the number 721319 as a trademark of a special sauce.

Hamburger currywurst in a jar € 5,50

kebab

What is indisputable, however, is that the doner kebab has its roots in Berlin. In 1972, a Turkish guest worker invented the popular snack and revolutionized German fast food history with it. More than 400 kebab stores in Hamburg speak for the success of this delicious snack. We have changed the kebab a little.....

kebab deluxe (fingerfood)

strips of fillet of beef | pita bread | sautéed mushrooms | lettuce | tomato | port wine onions € 8,20



Susi's hot stuff

Who is actually Susi? Small tip: A visit to Große Freiheit creates clarity.

meatballs coconut chili sauce ginger carrots sweet potato mousse	€ 7,50
gnocci fiery tomato sauce chorizo fried scampi	€ 8,00

no fish – no meat

peanut-chili stew vegetable strips rice	€ 6,50
fig ravioli sage butter pecorino cheese	€ 7,50
spaghetti puttanesca spicy tomato sauce capers olives anchovies	€ 6,50

„Butter bei de Fische“

crispy pollack truffled mashed potatoes spinach leaves	€ 7,00
shrimp stew crispy baguette	€ 9,50
original Labskaus according to an old seafarer's recipe rollmops beet mustard gherkin fried egg	€ 8,50
Hamburger Pannfisch bacon fried potatoes pommery mustard sauce	€ 9,50

the gateway to the world

Hamburg has always been known as a place of trade and port. Food and spices from all over the world have ensured that the cuisine in Hamburg has been culinarily influenced by unusual and exotic flavor from early on.

indian fish curry coconut sauce almond rice	€ 9,50
red thai curry basmati rice	€ 8,00
chicken tikka salad	€ 6,50
chicken meatballs edamame pak choi	€ 7,50



Mole Poblano turkey breast slices chocolate chili sauce tomato almond rice buttered corn	€ 9,50
braised shoulder of lamb vegetables jerusalem artichoke	€ 13,50

„Große Elbstraße“

The Große Elbstraße begins at Hamburg's fish market and runs parallel to the Elbe. In the past, it was considered an unpopular area, but today it commands the highest prices per square meter in all of northern Germany. Luxury literally has moved in.

foamed lobster soup	€ 14,50
Hamburger Pannfisch bacon fried potatoes pommery mustard sauce	€ 12,50
fried turbot nut butter north sea prawns boiled potatoes fresh spinach leaves	€ 22,50
tagliatelle black winter truffle	€ 18,50
salad orange-ginger dressing fried herb gambas	€ 14,50
fillet of regional lamb green beans truffled potato gratin	€ 18,00

sweets

Hamburger red fruit jelly half-whipped vanilla cream	€ 3,80
Franzbrötchen (french cinnamon roll) baked in a glass	€ 3,80
tonka bean mousse	€ 3,80
mousse of green tea candied ginger	€ 3,80
spice cake in a glass with pear chutney	€ 3,80



Grab-and-go lunch box

Grab-and-go sample I

- 1 potato bread roll filled with turkey ham
- 1 piece of fruit, e.g. banana or apple
- 1 chocolate or cereal bar
- 1 Hamburg water

€11.00 for this combination

Grab-and-go sample II

- 1 freshly prepared wheat wrap with crisp salad (beef | red curry | lemongrass)
- 1 chocolate or blueberry muffin
- 1 piece of fruit, e.g. banana or apple
- 1 chocolate or cereal bar
- 1 Hamburg water

€16.00 for this combination

Grab-and-go sample III

- 1 Käfer sandwich (antipasti | hummus (vegan))
- 1 piece of fruit, e.g. banana or apple 1 yoghurt drink
- 1 chocolate or cereal bar
- 1 Hamburg water

€15.00 for this combination

Our sense of responsibility is expressed in the quality of our products, traceability of their origin, and the guarantee of an enjoyable event without any guilty conscience. So that you can enjoy your experience to the fullest, we are reducing the amount of packaging we use as much as possible. To minimise our impact on the environment in the future, all products will be presented as a buffet, without providing physical lunch boxes. You are welcome to include Käfer's cloth bags in your order.

The products listed here are examples from our shop and can be mixed and matched in whichever combination suits your needs.

Prices exclude a service fee of €2.00 (for napkins, packing, transport and waste disposal). Käfer cloth bags are sold separately. We will be pleased to provide staff for handing out lunches as an optional extra.



Equipment, furniture, decorations

When we organise your event, we make sure that we provide ample equipment and material. We rely exclusively on high-quality porcelain, crockery, cutlery and glassware. It goes without saying that we provide all necessary accessories for your event, such as napkins, buffet and bar utensils, kitchen and service equipment, etc.

Exclusive furniture

We also provide all bar and buffet furniture that you'll need for your event. Upon request, we are happy to supply special fronting for buffet and bar furniture, unique room concepts to underline the theme of your event, and exclusive dining tables and tall bar tables.

Comprehensive solutions

As part of our congress catering concept, we offer support throughout all phases of your event, including help with initial guidance and planning. For example, we can provide ideas and inspiration for creative room concepts, or help with choosing the right equipment in line with your communication objectives.

Are you still unsure what your forthcoming event is going to look like? No problem! We can create visual 2D or 3D simulations of your concept using professional CAD programs. This will give you the most realistic idea of what shape your event will take.



Et voilà

Staffing

Delivering outstanding quality for your event is important to us. This doesn't just apply to the food and drinks – it is equally important for staffing.

Our team are all well-trained, confident, well-groomed and always wear a smile. They are attentive to the needs and well-being of your guests at all times, adopting a proactive approach and paying meticulous attention to detail.

Staffing costs for your event (including event set-up and break-down) are included in our prices. We work to a standard time frame and organisational workflow, which we will be happy to discuss with you in advance.

Based on our experience and performance standards, we draw up a staffing plan that we will be pleased to share with you prior to your event, upon request.

STAND CATERING

Dear exhibitor,

As exclusive service partner to Hamburg Messe und Congress GmbH, we are here to take care of your guests' well-being and ensure that your event at the CCH – Congress Center Hamburg is a complete success.

If you have not placed your order for stand catering already, you can do so at any time via our online shop at standcatering-hamburg.com

Another option for catering for your guests or employees is providing them with vouchers for Käfer Service Hamburg at the CCH.

If you would like us to prepare a proposal tailored to the individual needs of your meeting, stand party or conference, please do not hesitate to contact us.

SERVICE HOTLINE

Telephone +49 40 35 69 32 17

Monday to Friday, 9 a.m. to 5 p.m.

feinkost-kaefer.de/cch-hamburgmesse catering-hamburg@feinkost-kaefer.de

Kind regards,

Your team at Käfer Service Hamburg GmbH

A photograph of fresh vegetables, including leafy greens, tomatoes, and onions, arranged in wooden crates and white bowls. The image is overlaid with a semi-transparent green filter.

Sustainability report



The Käfer Quality Manifesto

Our sense of responsibility is expressed in the quality of our products, traceability of their origin, and the guarantee of an enjoyable event without any guilty conscience. The Käfer quality manifesto is a binding set of rules that are mandatory for all our suppliers. Quality is always more important than price for all our products and services.

- We aim to appeal to your guests through all of their senses
- We implement a sustainable approach in all areas
- Innovative and stunning concepts for congress catering and gastronomy
- A large selection of premium food and beverage products
- Hand-selected, local, fresh, sustainable and seasonal products
- More than 14,000 products tasted at the Käfer head office in Munich
- Global thinkers, local players
- Well-founded knowledge from 90 years of experience in the food and beverage industry
- Gastronomy and catering with passion and experience
- A leading management team
- Long-term partners in the catering industry, both for food and non-food products
- Outstanding quality delivered on time and within budget

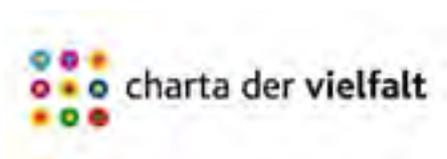


People and diversity

Käfer employees come from many countries around the world, from various cultures, and they practice different religions. Our clients are also just as diverse as we are. This is why diversity and equal opportunities play a key role for Käfer.

We pay particular attention to ensuring that we comply with Germany's General Act on Equal Treatment (the AGG). This is why we signed the Diversity Charter of 2014 (charta-der-vielfalt.de/en/diversity-charter) – a special initiative for companies, with the aim of promoting diversity and equality.

Many people of different ages (ranging between 16 and 83 years old) work closely together at Käfer. Our 'Golden Age' colleagues pass their knowledge down to their younger team members, leading to respect and recognition between us all.



Corporate social responsibility

We look after our younger employees and nurture their talent.

The Käfer Academy, our in-house training and continued professional development department, supports our 70 trainees and junior staff members so that they can develop into Käfer's next generation of leaders. Our work in this area has been awarded the CSR Jobs Award in the 'Training' category.

csr-jobs.de/company/feinkost-kafer-gmbh/

Creating an environment where our employees can grow their skills and continue to develop is a matter very close to our hearts.

Human resources

Käfer recognises young talent and gives these individuals the opportunity to take responsibility for their own projects, adopting an environmentally and resource-friendly approach.

SERVICE HOTLINE

Telephone +49 40 35 69 32 17

Monday to Friday, 9 a.m. to 5 p.m.

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Your team at Käfer Service Hamburg GmbH

Producers and product origin

Our aim is to inform our customers about the producers and origins of our products, and to convey this aspect in our communication.

We prefer to work with small, local suppliers, with whom we have a long-standing relationship. This also gives us the opportunity to offer a unique selection of products, guarantees short delivery times, and supports the producer's local region.



We refuse to work with any food or ingredients that contain artificial flavourings.



We refuse to work with any food or ingredients that contain chemical additives and/or flavour enhancers.



We avoid genetically modified foodstuffs.



We support animal welfare.



We avoid unnecessary transport and shipping, and adopt a conscientious approach to using the world's finite resources.



Käfer quality

The TQM dashboard provides all key data in real time: customer satisfaction, food & beverage quality, service quality, customer feedback and real-time analysis. Management can then focus their attention where needed.





Nature & the environment

Geographical proximity to our suppliers leads to a lower carbon footprint, which protects nature and the environment.

All of our suppliers must commit to adhering to our Compliance Programme, which covers the following points:

- anti-corruption
- the prohibition of child labour
- compliance with social standards and wage laws
- the prohibition of artificial, as well as chemically and genetically modified products
- animal welfare

✓ **Certified product origin**

✓ **Genuine purity**

✓ **Responsible conduct**

✓ **Premium quality**



Suppliers

Our suppliers are subjected to comprehensive inspections by our central purchasing department. We place a strong focus on local suppliers, local producers and seasonal products. A list of our principal suppliers in and around Hamburg can be found below, together with the main products we source from them:

Beverages

Regional suppliers/producers,
distributed by Prey Getränke GmbH:

Fürst Bismarck – mineral water

Coca-Cola

Fritz Cola

Lütauer – lemonades Holsten – beer

Bionade – fruit spritzers

Wine from our Käfer Group cellars

Wine imports from Kemnitz, Hamburg

Melitta – coffee

Food

Marker oHG – fruit and vegetable wholesalers

Delta Fleisch Handels GmbH – meat products

Deutsche See GmbH – fish and seafood

Chefs Culinar Nord – dried goods

Non-food

Bunzl Verpackungen GmbH – disposable items,
all of which are recyclable and biodegradable

Equipment

Profimiet GmbH,

Hamburg Partyrent

Hamburg GmbH

Decorations

FloristikArt Ute Reimers, Hamburg Terracotta

Decorationen, Hamburg



Key facts: environmental protection

We remain environmentally aware and are constantly trying to optimise our operations in terms of sustainability and environmental protection.

The Käfer Group has set itself the aim of becoming a pioneer in the catering industry. A project group – headed up by Clarissa Käfer herself – has been set up in Munich to help the Group achieve this objective. The 5-year plan with clearly defined milestones aims to keep us focused on our goals and ensure that we are progressing in the right direction. A few examples are provided below



Waste separation and recycling:

Separating paper, glass, food waste, used cooking oil and non-recyclable waste

Apart from the non-recyclable waste, we send everything for recycling or to a biogas plant (for food waste)

Food production:

Minimal use of convenience and processed food

Being a traditional manufacturer, we keep a strong focus on local food and seasonal products

High proportion of vegetarian and vegan dishes
Organic produce is not standard but can be used upon request (Hamburg Messe and Congress)



Energy consumption:

Comprehensive quality management with regular audits and checks

State-of-the-art energy-optimised kitchen appliances

Automatic timers for ventilation

Low temperature cooking – no peak energy consumption, overnight production

Hamburg Messe and the CCH use 100% green energy

Logistics & vehicle fleet:

Optimised transport and shipping by utilising 100% of lorry capacity (bulk orders, Delta Fleisch meat orders delivered by bicycle)

Transport around the site is often carried out on foot, rather than by lorry

Complete switch to 100% electric vehicles from 2022



Digitalisation:

Paperless office

App-based training courses and instruction

Digital accounting (payables and receivables)





Your contact in Hamburg

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