



Käfer

Your event catering partner at Hamburg
Messe und Congress GmbH

FOOD - DRINKS - DECORATIONS - STAFF - FURNITURE - EQUIPMENT



The perfect combination of gastronomy and guest experience

FAST - FLEXIBLE - PROFESSIONAL



Your event catering partner

As your event catering partner, we strive for perfection, continually creating innovative concepts that exemplify our high quality and passion for detail. Our aim is to create unique experiences to ensure that your event is not only a great success, but also a culinary highlight par excellence.

Thank you for putting your trust in us and giving us the opportunity to work alongside you as event partner at the Hamburg Messe.

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.

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

SERVICE HOTLINE

Telephone +49 40 35 69 32 17

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

Homepage feinkost-kaefer.de/hamburg-messe

Email catering-hamburg@feinkost-kaefer.de

Kind regards,

Your team at Käfer Service Hamburg GmbH



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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 look for 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 at BMW World in Munich

2015 gastronomic partner at Messe München GmbH exhibition sites and ICM

2018 gastronomic partner at Messe Hamburg and 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

surprising

high-quality

emotional

Our promise to you

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

Käfer

Your event catering partner at Hamburg
Messe und Congress GmbH



Food & drink outlets by Käfer



Food & drink outlets by Käfer

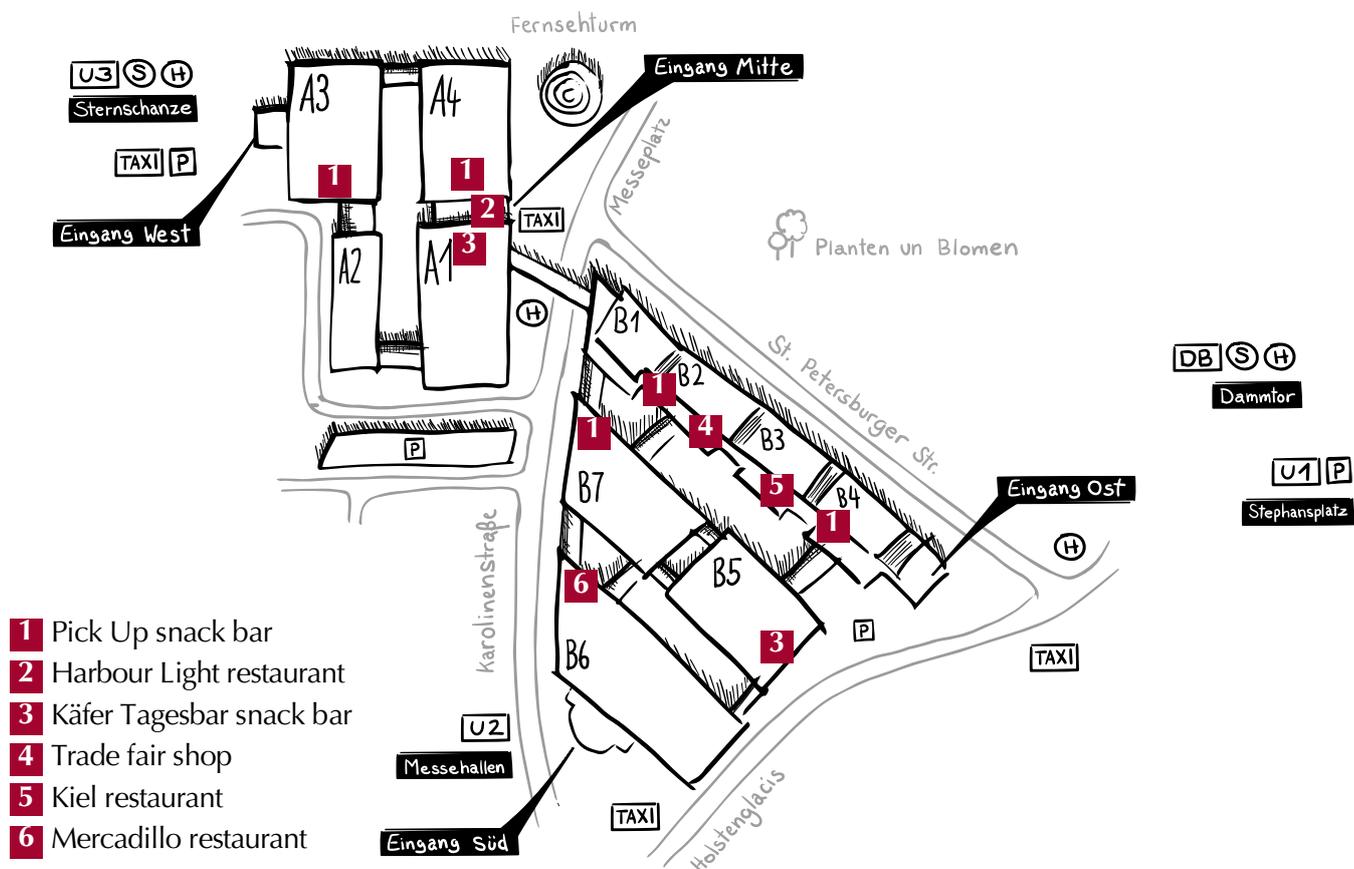
We became the exclusive gastronomic partner to Hamburg Messe und Congress GmbH in 2018. We operate a range of restaurants and cafés on the grounds of Hamburg's Messe and in its numerous halls, as well as providing exhibitors and customers with a full range of event and stand catering.

We will also be taking over all catering services at the Congress Center Hamburg (CCH) once the modernisation works have been completed. When the CCH reopens in 2020, it will be one of the largest and most modern congress centres not only in Europe, but also in the whole world.

We see this as a powerful incentive for us to live up to these outstanding standards on a gastronomic level.

Enjoy! your meal!

On-site restaurants and snack bars by Käfer



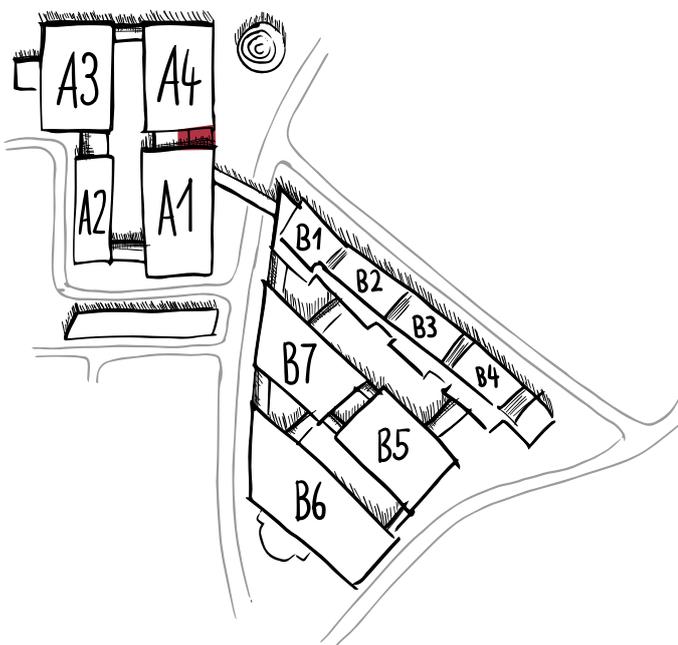


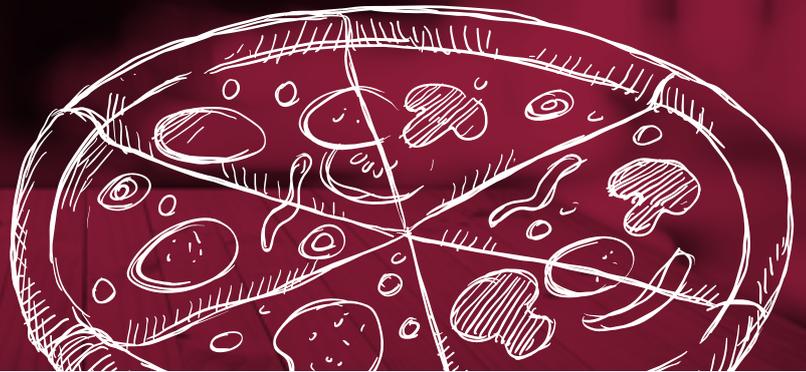
Harbour Light Restaurant

The Harbour Light restaurant is themed around ships, water and the port – Hamburg's characteristic landmarks. The relaxed, peaceful maritime atmosphere here is perfect for meeting business contacts.

The large selection of fish specialities is complemented with a wide range of meat dishes.

The Harbour Light is located on the light-flooded upper floor of the foyer between Hall A1 and Hall A4. The restaurant seats around 300 covers.



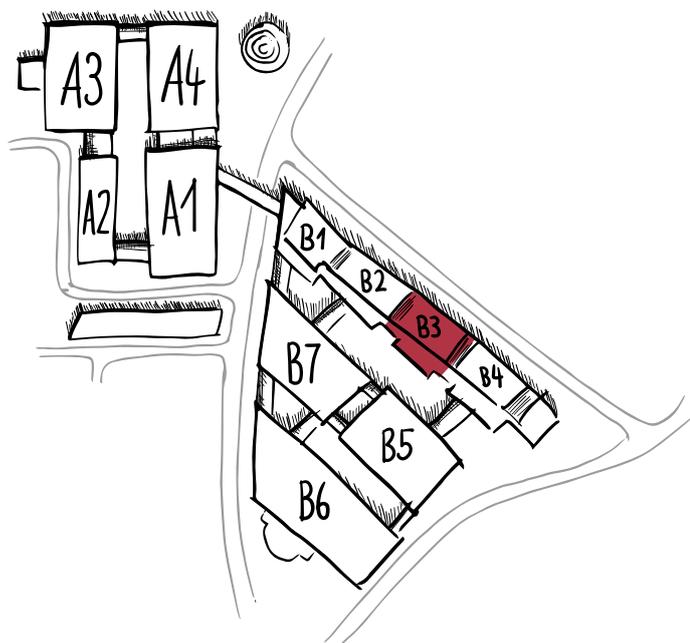


Kiel

Kiel restaurant is a self-service outlet focussing on distinctive food and regional dishes, as well as a wide selection of salads, snacks and pasta dishes.

Decorated in a modern style, the seating area offers a perfect, unobstructed view of what is happening in the exhibition hall.

Kiel Restaurant is located on the ground floor of Hall B3.
The restaurant seats around 120 covers.

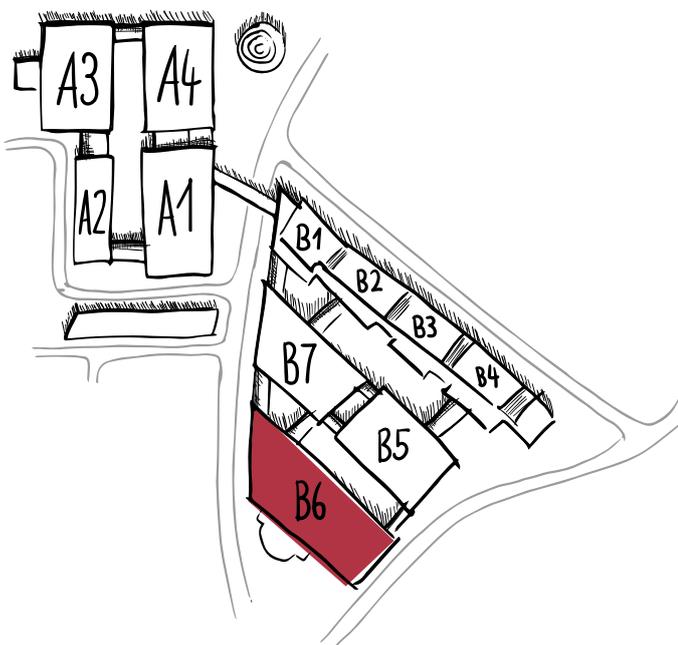




Mercadillo

Mercadillo restaurant is a self-service outlet with a pleasant marketplace character. The crossover kitchens have a modern, open design for preparing a wide range of dishes directly in front of guests. The Käfer burger and delicious pasta dishes are particularly popular choices. This Käfer outlet represents a new generation of trade fair catering.

Mercadillo restaurant is located in Hall B6. The restaurant seats around 200 covers.

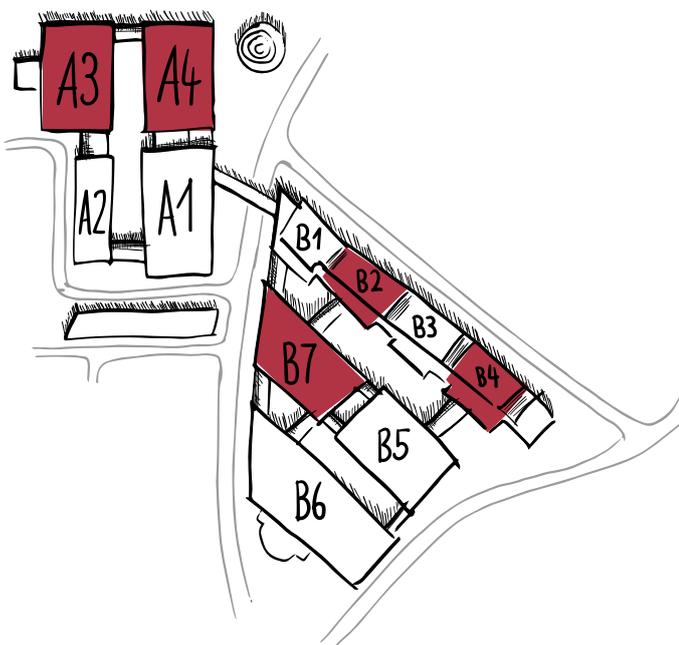




Pick Up Snack Bar

Pick Up is a modern snack bar with a comprehensive range of speciality coffees and other drinks, serving quality food freshly prepared in front of guests. The adjoining lounge areas include tall bar tables for you to enjoy your event in a social atmosphere.

Our Pick Up snack bars are located in Hall A3, Hall A4 and Hall B7. There are also smaller concessions of our Pick Up outlets located on the ground floor of Hall B2 and Hall B4, and on the upper floor of Hall B1 and Hall B4.

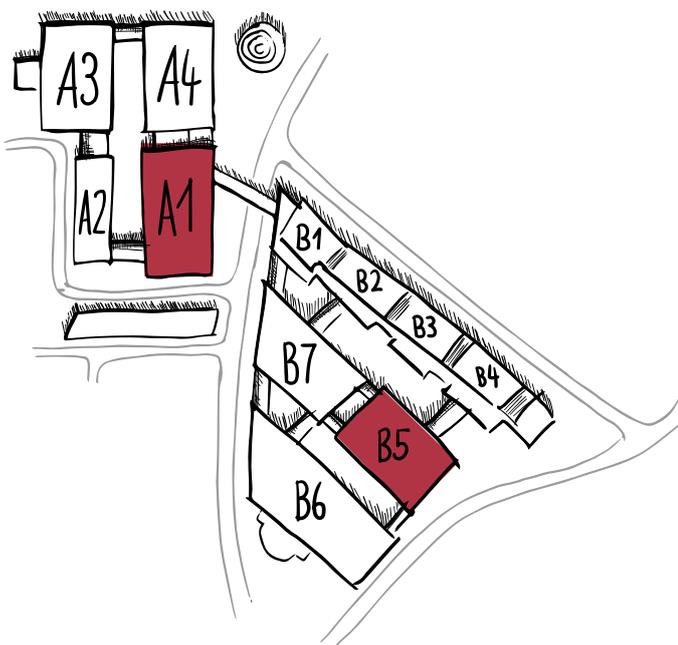




Käfer Tagesbar Snack Bar

The Käfer Tagesbar is a snack bar with a menu that changes throughout the day. You're sure to find what you're looking for quickly and easily, be it freshly baked croissants in the morning, a light lunch, or afternoon coffee and cake.

Our Tagesbar snack bars are located in Hall A1 and Hall B5.



Contact for our food & drink outlets



Your contact for our food & drink outlets

Thomas Schulz

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Käfer Service Hamburg GmbH

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20357 Hamburg

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feinkost-kaefer.de/hamburg-messe



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

Your event catering partner at
Hamburg Messe und Congress GmbH

A large background image with a dark red overlay. It shows a hand pouring wine into a glass, with several other glasses on a table in the foreground. In the background, there are trays of food, possibly dumplings or small pastries, on a buffet table.

Event Catering by Käfer



Hamburg
Messe + Congress



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.

BREAKFAST & COFFEE



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 Teilchen – 15,50 € pro 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's Choice

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

Chef Choice Classic I

Two starters
& two main courses (including one vegetarian)
or
Two main courses (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 Choice Classic II

Three starters
& three main courses (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. For 50+ delegates

Sample Menu – Classic

Salat von bunten Tomaten | Ziegenkäse
Räucherforelle | Rote Beete | Schwarzbrotchip
Pilzsalat | Frisee | Kalbsscheibe | Kaperncreme

Gebratene Kalbskeule | Rotkohl | Servietten-
knödel | Kalbsjus
Flussbarsch | geschmortes Gemüse | cremige
Kartoffel | Rieslingsauce
Ricotta Ravioli | Spinat | Nussbutter

Schwarzwälder im Glas
Käfers Himbeertraum

Mineralwasser still | spritzig
Coca Cola | Coca Cola light
Apfelschorle

59,00 € pro Person

Sample Menu – Exclusive

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

Chargrilled 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

Main:

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

Vegetarian main:

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 cream | 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).



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 mentioned 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 with various fillings
- 1 piece of fruit, e.g. banana or apple
- 1 chocolate bar or cereal bar
- 1 Hamburg water

€11.00 for this selection

—

Grab-and-go sample II

- 1 freshly prepared wheat wrap with crisp lettuce
- 1 chocolate or blueberry muffin
- 1 piece of fruit, e.g. banana or apple
- 1 chocolate bar or cereal bar
- 1 Hamburg water

€16.00 for this selection

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Grab-and-go sample III

- 1 Käfer sandwich
- 1 piece of fruit, e.g. banana or apple
- 1 yoghurt drink
- 1 chocolate or cereal bar
- 1 Hamburg water

€15.00 for this selection

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.



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 event catering concept, we offer support throughout all organisational phases, 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 trade fair exhibition in 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 way to cater for your guests or employees is providing them with vouchers valid at any of the Käfer Service food & drink outlets on the trade fair grounds.

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. standcatering-hamburg.com

Kind regards,
Your team at Käfer Service Hamburg GmbH

Your event catering contact

Your contact for event catering

Stephan Dany

Sales Director

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Käfer

Your event catering partner at
Hamburg Messe und Congress GmbH

The perfect combination of mobility and creativity

FOOD TRUCKS &
MOBILE FOOD CONCEPTS

FOOD - DRINKS - DECORATIONS - STAFF - FURNITURE - EQUIPMENT

FAST - FLEXIBLE - PROFESSIONAL



Hamburg
Messe + Congress

Food trucks & mobile food concepts

Für Ihre Veranstaltung bieten wir Ihnen neben unseren festen Restaurants auch mobile Möglichkeiten.

We work with a selection of partners to offer both outdoor and indoor options. Please note that the concepts presented in this pack are all subject to availability. We are happy to check availability for any that you are interested in, and take care of all communications with these partners. Once arrangements have been confirmed, please consider the connections, power and water that these partners will need on the day when planning your space, both inside or outside.

In addition to the food trucks listed on the following pages, we can also work with partners such as Holsten brewery to offer other mobile design concepts for complementary catering areas in and around the halls and outdoor spaces. As a general rule, we agree a minimum revenue when booking the use of these mobile spaces. If the agreed minimum spend is achieved, we absorb the costs incurred. If revenue generated falls short of the agreed amount, you will be invoiced for the difference. We are happy to provide additional decorations and equipment for the mobile areas (e.g. carpeting, plants) as required. Please note that our selection of partners is subject to change at any time, ensuring that our concept remains fully flexible and up-to-date.



The Hackbaron The Holsteiner

Concept:

The best mince dishes in the world – meatballs (by themselves or with salad), chili con carne, fresh pasta with Bolognese sauce, and authentic burgers

Price range

€5.90–€6.50

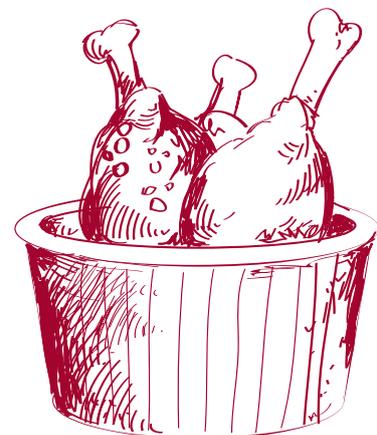


Concept:

A complete selection of smoked suckling pig dishes (pulled pork) with curly fries, bacon slaw and rocket

Price range

€6.00–€13.00



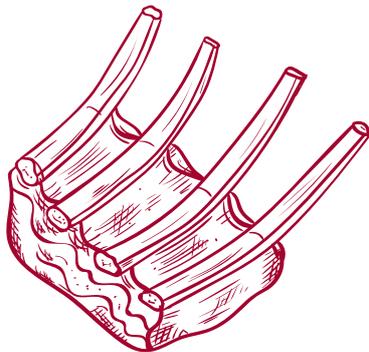


Smoking Buffalo BBQ

Concept:

Smoked ribs and pork brisket with French fries

Price range
€3.50–€9.00



Pulled Pork

Concept:

Pulled pork burgers with Texan BBQ sauce, garlic sauce and cabbage slaw in brioche buns

Price
from €7.00



EXCELLENT INDEED

Brücke 10

Concept:

Original fish and seafood served in a bun, e.g. Bismarck herring, soused herring, mackerel, rollmops and North Sea shrimps

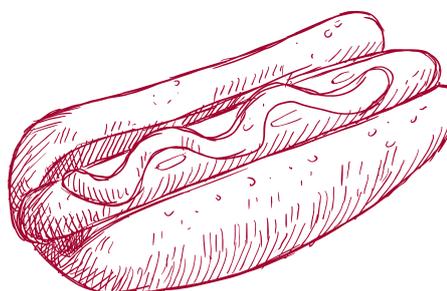
Price range
€3.50–€7.50

Hot Dogs

Concept:

Chili cheese hot dogs or deluxe hot dogs with cranberry sauce or Aji Panca chilli sauce

Price range
€4.00–€5.00



EXCELLENT INDEED

Pizza-Piraten

Concept:

A selection of freshly prepared pizzas and garlic baguettes

Price range

€5.00–€10.00

Schafskäse im Fladenbrot

Concept:

Grilled sheep milk cheese in flatbread with tomato and mozzarella

Price range

€5.00–€6.00



EXCELLENT INDEED

Fritten Mafia

Concept:

Fresh fries – cut straight from the potato, served with home-made dips and toppings

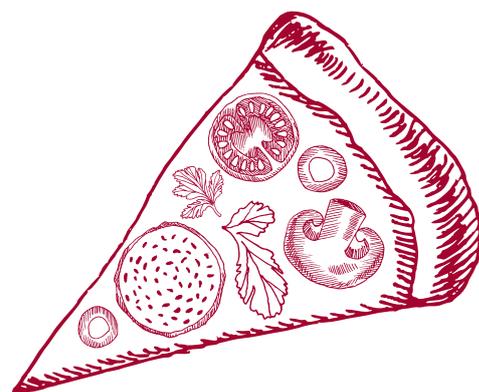
Price range
€3.50–€9.00

Die Pizza

Concept:

Irresistible thin and crispy pizzas baked with fresh ingredients – that's Die Pizza by Catering for Friends

Price range
from €6.50



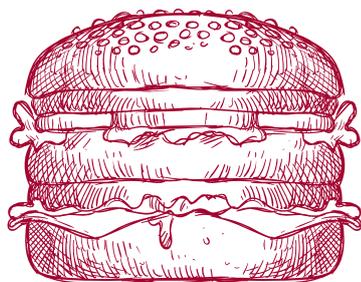
EXCELLENT INDEED

Meatwagen

Concept:

Assorted burgers (beef, chicken and vegetarian)

Price range
€5.90–€8.40



Pasta Piraten

Concept:

Environmentally-friendly fresh pasta, prepared on-site without any additives

Price range
€6.50–€9.00



First Love Coffee

Concept:

The coffee shop on four wheels – a delicious range of quality organic coffee served in compostable cups, freshly baked heart-shaped waffles, exquisite pastries and much more.

*Price range
from €3.00*

Cafe Ape

Concept:

Takeaway speciality coffees served from a small coffee truck for trade fairs – a real eye-catcher!

*Price range
from €3.00*





Genussraum

Concept:

Mobile coffee counter with small snacks, such as home-made sandwiches, muffins, pretzels and croissants.

Price range
from €4.50

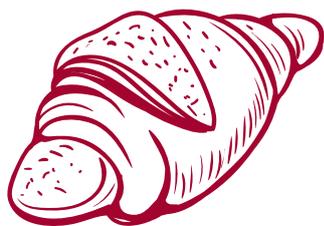
Ankerplatz

Concept:

Flexible, authentic Hamburg beer garden serving a range of light snacks that can be tailored to cater to guests' needs.

Potato soup, home-made sandwiches and cheese pretzels – not to mention special draught beers.

Price range
Dishes from €4.50



EXCELLENT INDEED

Coffee Bike

Concept:

Speciality coffees, such as latte macchiato, cappuccino, and espresso, as well as orange juice, cakes and pastries

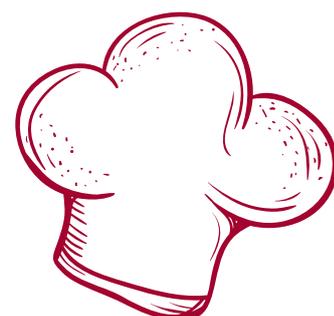
Price range
€2.50–€4.50

Creperie

Concept:

A selection of freshly prepared crêpes

Price range
€3.50–€5.00





Käfers Airstreamer

Concept:

This offers many options – snacks such as French fries or steak served in rolls, or just a bar serving drinks

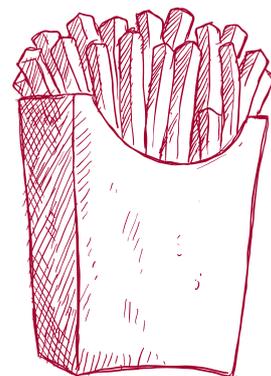
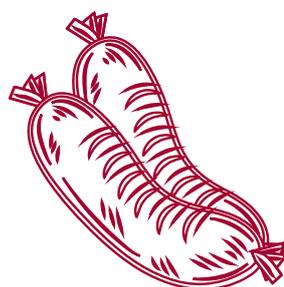
Price range
from €3.50

Käfers Curry Kutsche

Concept:

Currywurst (sausages in a curry sauce) & fries, burgers, steaks, fried foods

Price range
from €3.50





Your contact for food trucks & mobile food concepts

Thomas Schulz

Member of the management team at
Käfer Service Hamburg GmbH
t.schulz@feinkost-kaefer.de

Käfer Service Hamburg GmbH

c/o Hamburg Messe und Congress GmbH Messeplatz 1
20357 Hamburg

catering-hamburg@feinkost-kaefer.de feinkost-kaefer.de/hamburg-messe



Käfer

Your event catering partner at
Hamburg Messe und Congress GmbH



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 event 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

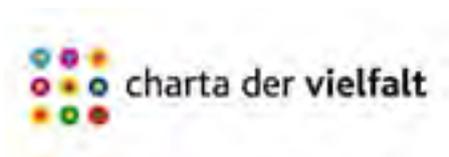


People and diversity

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.

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

Kind regards,

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 containing artificial flavourings.



We refuse to work with any food or ingredients containing 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 important 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.





Natur & 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 options are not standard but can be used upon request (Hamburg Messe und 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 & carpooling:

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)

Contact person for our sustainability report

Your contact in Hamburg

Alexander Walter

Managing Director

Käfer Service Hamburg GmbH

a.walter@feinkost-kaefer.de

Käfer Service Hamburg GmbH

c/o Hamburg Messe und Congress GmbH

Messeplatz 1

20357 Hamburg

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feinkost-kaefer.de/hamburg-messe



Hamburg
Messe + Congress