



Catering brochure



Homemade

No need to go far when the good things are so close. All our dishes are freshly prepared for you on site in Berlin.

We serve, you enjoy – in Berlin

For your party at home, the candlelight dinner at the weekend cottage or the business meeting in the town centre: Dallmayr Catering has the suitable service for every occasion – with passion and an eye for the extraordinary. An exquisite assortment of food from best ingredients, elegantly arranged on china and skilfully presented, adds the extra spice to your occasion. Be inspired by our selection and receive individual consultation from our experts. Enjoy the time with your guests – we deliver per your request and also pick everything up the next day.

We serve – you enjoy.

We are there for you

Contact our experienced project managers and get personal advice for your individual offer.

Monday to Friday from 09:00 to 17:00

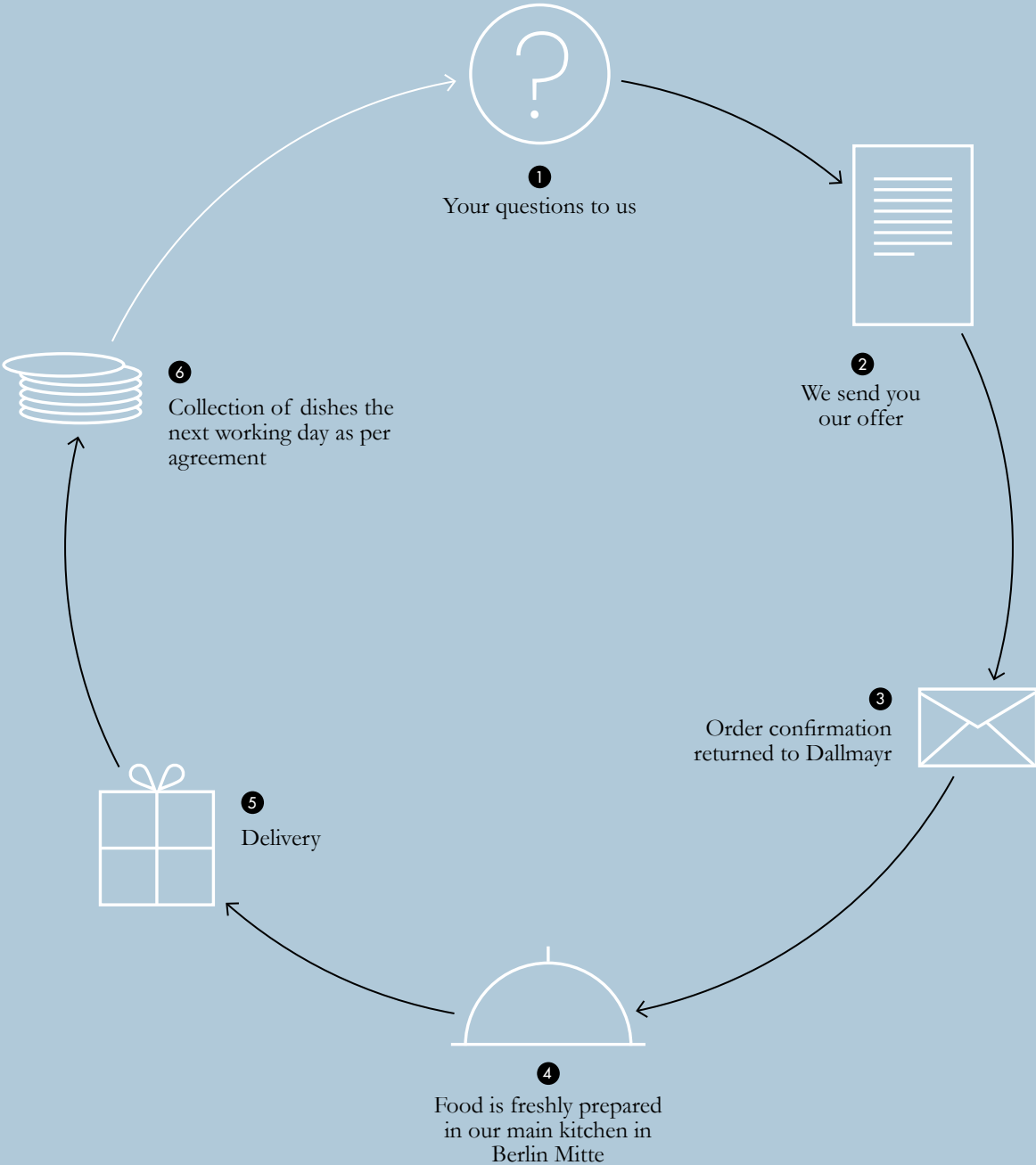
Telephone: +49 (0)30/28 44 99 60

Email: catering-berlin@dallmayr.de

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Joie de vivre and indulgence – simple and close



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Finger Food

A fine start – stylish and elegant

Welcome snack

Small pieces of art with
a great taste experience.
We recommend 3-4 pieces
per guest.

FISH available from 10 pieces per option

Crêpe smoked salmon lemon cream	4,00 EUR
Prawn chilli pineapple	4,00 EUR
Tuna sesame sugar snap	4,10 EUR
Graved salmon peanut passion fruit	4,00 EUR
Scallop gin cucumber ginger	4,10 EUR

MEAT available from 10 pieces per option

Poultry-saté en brochette pineapple coriander	3,20 EUR
Surf 'n' turf veal tuna	3,60 EUR
Roast beef sugar snap	3,60 EUR
Bündnerfleisch asparagus rucola	3,60 EUR
Berlin style meatball potato salad Bautz'ner mustard	2,70 EUR

VEGETARIAN available from 10 pieces per option

Falafel sesame yoghurt pomegranate	3,00 EUR
Courgette goat's cheese pepper	3,00 EUR
Cupcake avocado olive	3,00 EUR

Vegan: Antipasti en brochette gremolata	3,10 EUR
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PRICES INCL. VAT

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Baguette Canapés

Shared pleasure is a double joy

FISH available from 10 pieces per option

Baguette canapé lobster spinach tarragon	7,00 EUR
Baguette canapé tuna wakame soya	4,40 EUR
Baguette canapé white tiger prawn avocado sesame	4,40 EUR
Baguette canapé salmon wasabi trout caviar	4,40 EUR

MEAT available from 10 pieces per option

Baguette canapé fennel salami antipasti pine nuts	4,20 EUR
Baguette canapé smoked duck walnut cranberries	4,50 EUR
Baguette canapé roast beef tartare sauce artichoke	4,50 EUR
Baguette canapé pastrami red cabbage coleslaw horseradish	4,50 EUR

VEGETARIAN available from 10 pieces per option

Baguette canapé goat's cream cheese thyme olive	3,90 EUR
Baguette canapé obazda small radish chive	3,90 EUR
Baguette canapé truffled brie	4,40 EUR
Baguette canapé beetroot hummus avocado cashew	3,90 EUR

PRICES INCL. VAT

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Small & delicate

Desire for something distinctive? Our canapés on a pedestal of baguette.

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Snacks

International classics — for a savoury bite in between

Perfect companions
for parties and
meetings

Delivered as sandwiches or
mini wraps on request.



We are happy to advise you

on the intended number
of pieces

MINI BRIOCHE available from 5 pieces per option

Mini brioche pulled salmon horseradish	4,30 EUR
Mini brioche short ribs cabbage salad	4,30 EUR
Mini brioche goat's cheese pear	4,30 EUR

GERMAN BREAD SANDWICH available from 5 pieces per option

Sandwich fennel salami antipasti	6,00 EUR
Sandwich Brandenburg country ham cabbage salad	6,00 EUR
Sandwich Blomeyer's cheese apricot	6,00 EUR

TOASTS available from 5 pieces per option

Toast smoked salmon egg cucumber	6,00 EUR
Toast roast beef tartare sauce	6,00 EUR
Toast brie fig cream walnut bread	6,00 EUR

PRETZELS available from 5 pieces per option

Pretzel butter	2,10 EUR
Pretzel Brandenburg country cream herbs	2,90 EUR
Pretzel obazda	2,90 EUR

MINI WRAPS available from 5 pieces per option

Mini wrap roast beef radish	3,80 EUR
Mini wrap Caesar salad chicken	3,80 EUR
Mini wrap roasted vegetables basil	3,80 EUR

MINI QUICHE available from 5 pieces per option

Mini quiche ham leek	3,20 EUR
Mini quiche leek mushrooms bacon	3,20 EUR
Mini quiche spinach smoked tofu	3,20 EUR



Bowls

A bowl of happiness – casual and delicious

Colourful variety

We recommend one bowl as a snack per person or different flavours to share in the middle of the table.

PULLED HEALTH available from 10 pieces per option

Farmer's pulled pork from Brandenburg | cabbage | edamame | carrot
Spring onion | apple | wheat | bread crumbs | linseed | mustard beer dressing 14,50 EUR

CHICK 'N' CHEESE available from 10 pieces per option

Paneer | chicken | red hummus | tomato | broccoli | pomegranate
Mint | couscous | chickpea | dukka almond curry dressing 14,50 EUR

FUNKY TUNA available from 10 pieces per option

Tuna | red cabbage | goma wakame | sugar snap pea | grapefruit fillet
Rice and wild rice | avocado | coconut flakes | soy wasabi chilli dressing 14,50 EUR

MAYA BOWL | VEGAN available from 10 pieces per option

Tofu, grilled | cucumber | corn | soya bean sprouts | mango
Quinoa | sweet potato | avocado | cashew | peanut lime dressing 14,50 EUR

POPEYE BOWL available from 10 pieces per option

Trout, smoked | salmon trout | spinach | beetroot, fermented | radish
Beetroot sprouts | blueberry | pearl barley | pumpkin seeds
Horseradish grape dressing 14,50 EUR

Buffets

The world of indulgence – something special for every taste

BERLIN BUFFET available from 10 persons

Grain baguette | Berlin bread roll | butter | lard
 Charlottenburg potato salad | quail egg
 Mince | red onions
 Pork knuckle in aspic | pickled vegetables
 Trout, smoked | cranberry | horseradish
 Tri-tip beef | small radish | chive vinaigrette
 Spreewald barrel gherkins
 Pickled eggs
 Berliner Luft
 Berlin doughnuts

31,00 EUR

MÜNCHNER SCHMANKERLBUFFET Ab 10 Personen

Assorted breads | pretzels
 Crackling fat | sour cream butter
 Two kinds of smoked fish | apple horseradish | Ebly
 Buttered veal escalope | cranberries
 Assorted cold cuts with Karreespeck | farmer's liver sausage | landjäger | (black-)smoked ham
 Garnished farmer's duck
 Straubing sausage salad | cucumber | tomato | Emmental cheese
 Vegetable patties
 Potato and rucola salad
 Bread dumpling salad | mushrooms | cherry tomato | spring leek
 Obazda
 Sour Romadur | radish | small radishes

36,50 EUR

FRENCH BUFFET available from 10 persons

Oven-fresh baguette | butter, salted | unsalted
 Foie gras cream | port wine jelly
 Breton-style potato salad | lobster
 Rabbit pâté | blueberry, spiced
 Lamb ham
 Nice salad
 Artichokes, marinated
 Crème brûlée
 Chocolate mousse, dark | white

44,50 EUR

PRICES INCL. VAT

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AMERICAN BUFFET available from 10 persons

Cornbread, oven-fresh | bagels | butter | peanut butter
 Prawn | apple | sour cream
 Coleslaw
 Caesar salad | parmesan | croutons
 Tuna, smoked | sesame vinaigrette
 Virginia ham | pumpkin, pickled
 Potato | red onion | lobster
 New York cheesecake
 Philadelphia cream | cranberry

39,00 EUR

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PRICES INCL. VAT

VEGETARIAN BUFFET available from 10 persons

Rosemary focaccia | olive ciabatta | butter | olive oil
Taboulé | tomato | cucumber | mint | pepper | parsley | bulgur wheat
Fennel | lentils | herbs
Tomato carpaccio | rucola | parmesan
Crudités | dips | cress
Hummus | olive oil | pine nuts
Carrot salad | sesame
Kimchi
Peppers | courgettes | garlic | rosemary | olive oil
Orange, marinated | mint
Ricotta cream | apricot

29,00 EUR

CHEESE BUFFET available from 10 persons

Goat's cheese camembert Le Jouvenceau
Gorgonzola
Comté, 18 months
Morbier
Fougerus
Goat's cream cheese with ash
Reblochon
Gruyère

25,00 EUR

Enjoy with:

Pear mustard | fig mustard
Olives, mixed
Vegetables, sweet and sour
Fruit bread
Grapes | berries

This bread selection is included:

Pumpkin seed bread
Baguette Parisienne
Pumpernickel

Butter, salted

SOUPS available from 5 portions per option

Dallmayr's goulash soup
Berlin potato soup | with Berlin knackwurst on request
Truffled celery soup

6,80 EUR
6,00 EUR | 6,60 EUR
7,00 EUR

Vegan: pumpkin soup | coconut | ginger

6,00 EUR

BERLIN CLASSICS available from 5 portions per option

Berlin style meatball | potato salad | Bautz'ner mustard
Berlin currywurst

8,00 EUR
7,00 EUR

PRICES INCL. VAT

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Desserts

The grande finale – sweet and tempting

Purely
handcrafted

All our desserts are
prepared according to
our own recipes and
fresh every day.

PASTRIES | CAKES | GATEAUS

Mini pain au chocolat			1,80 EUR
Mini Danish pastry			2,50 EUR
Mini classic croissant			1,60 EUR

Raspberry mascarpone tart	for 8 people	22 cm	32,00 EUR
Blueberry walnut tart	for 8 people	22 cm	32,00 EUR
Crème cake with couverture Grand Cru	for 8 people	22 cm	36,00 EUR
Cheesecake	for 8 people	22 cm	30,00 EUR
Seasonal fruit cake with or without crumble	for 8 people	22 cm	28,00 EUR

Your very own personal cake: your theme – your motto – your occasion.
Feel free to speak with us!

MOUSSES | CREMES available from 10 pieces

Black Forest cherry mousse	4,50 EUR
Currant mousse wild berries	4,30 EUR
Chocolate mousse dark chocolate	4,30 EUR
Panna cotta apricot puree	4,30 EUR
Red fruit jelly vanilla sauce	4,30 EUR

Vegan: sweet avocado mousse apricot mint	4,50 EUR
Vegan: hazelnut panna cotta caramelised peach	4,50 EUR

Your very own
personal cake

Lovingly handcrafted – for your
very special occasion.
Or just like that ...

Sweet Finger Food

Small, sweet – marvellous

SWEET FINGER FOOD available from 10 pieces per option

Raspberry tartlet nougat pistachio	3,30 EUR
Dallmayr macarons	3,10 EUR
Apple cakelet pecans, caramelised	3,10 EUR
Small macadamia tart fleur de sel	3,30 EUR
Mini cupcake coffee almond	3,10 EUR
New York cheesecake	3,10 EUR
Grand Cru chocolate tartlet	2,70 EUR
Strawberry Dallmayr milk chocolate	2,70 EUR

Vegan: energy balls coconut beetroot	3,50 EUR
Vegan: mini strudel chocolate mango	3,50 EUR

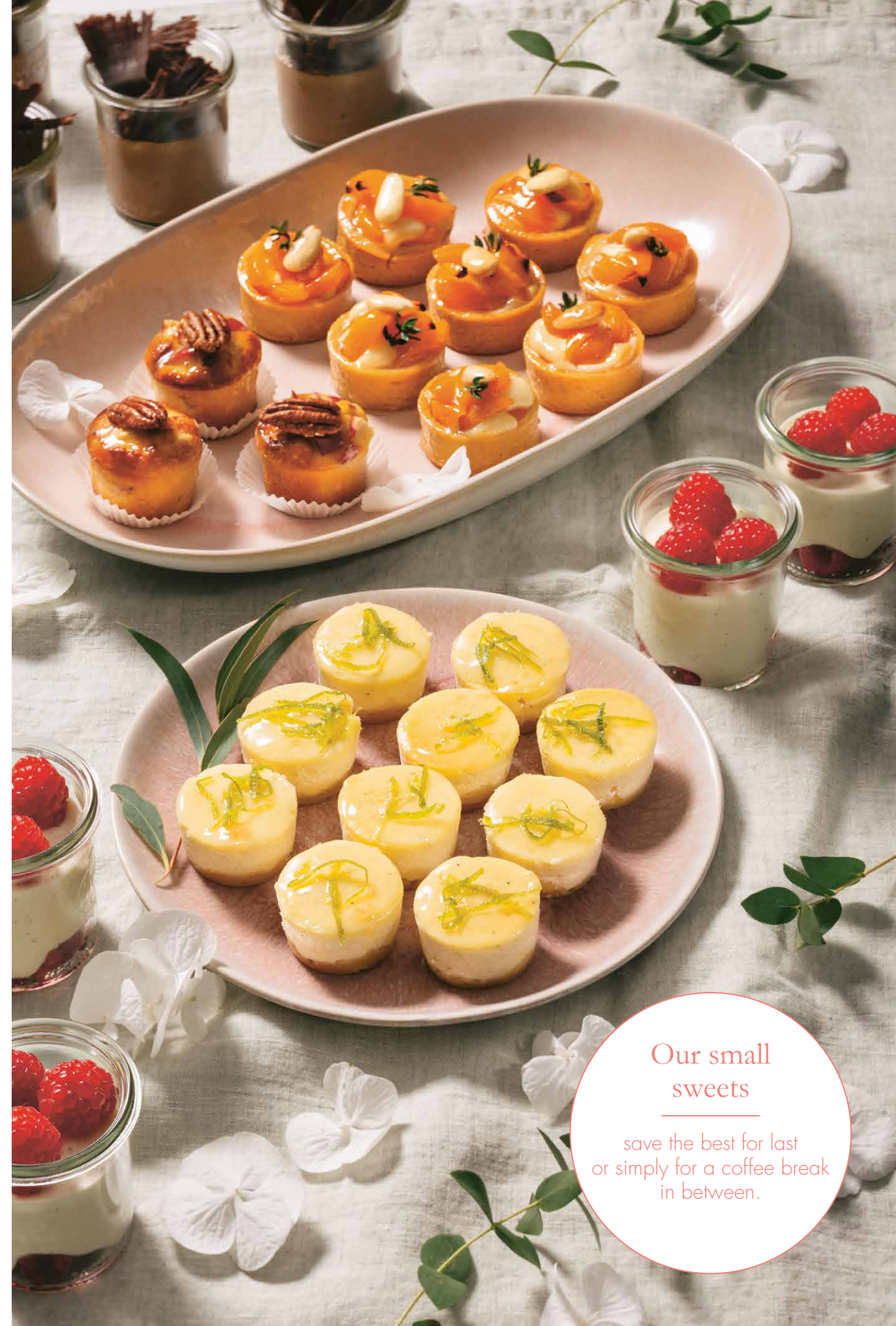
PRALINES 125 g package Ab 16,00 EUR

Dallmayr Pralines „Residenz“ in 4 different varieties (ready in 1 – 4 working days).



PRICES INCL. VAT

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Our small
sweets

save the best for last
or simply for a coffee break
in between.



The Praline Manufactory

Each praline is unique and
made by master craftsmen.
Feel free to contact us.

“We don’t long
for the places
we’ve been,
but the emotions
they bring forth
in us.”

Sigmund Graff

Our exclusive Dallmayr Locations in Berlin



Foto Volkswagen AG

DRIVE. Volkswagen Group Forum

Unter den Linden 21 | 10117 Berlin

In the heart of the capital – in the middle of Berlin

The DRIVE. Volkswagen Group Forum is located on the corner of Friedrichstraße/Unter den Linden, just a few minutes' walk from the Brandenburg Gate, Checkpoint Charlie and Alexanderplatz.

DRIVE. Meeting on the 1st floor

Seven conference rooms with state-of-the-art technology and equipped with high-quality designer furniture. Exclusive VIP area with 207 square metres, video conference system and panoramic view of the boulevard „Unter den Linden“. Functional area for all conference guests with adjoining galleries for a view of the exhibition. Daylight in all rooms. The event area on the ground floor offers interesting temporary exhibitions and space for your event on request.

Basic equipment for all conference rooms

Projector, electromotive screen, document camera, Wi-Fi, click-share for wireless connection of notebooks and projector, flip charts, pin boards, moderation material.



Foto Volkswagen AG

DRIVE. Ground floor Studio

Unter den Linden 21 | 10117 Berlin

The exclusive design location offers space for a wide variety of events such as workshops, business events or networking sessions for up to 100 people. Hosts can use it above all as a platform for exchanging ideas on emergent topics with a focus on the mobility industry. The open auditorium can be used flexibly and is equipped with a stage including LED wall, sound system, monitors, bar, lounge area and cloakroom. Mobile phones and other devices can be charged on the seating steps that characterise the space.

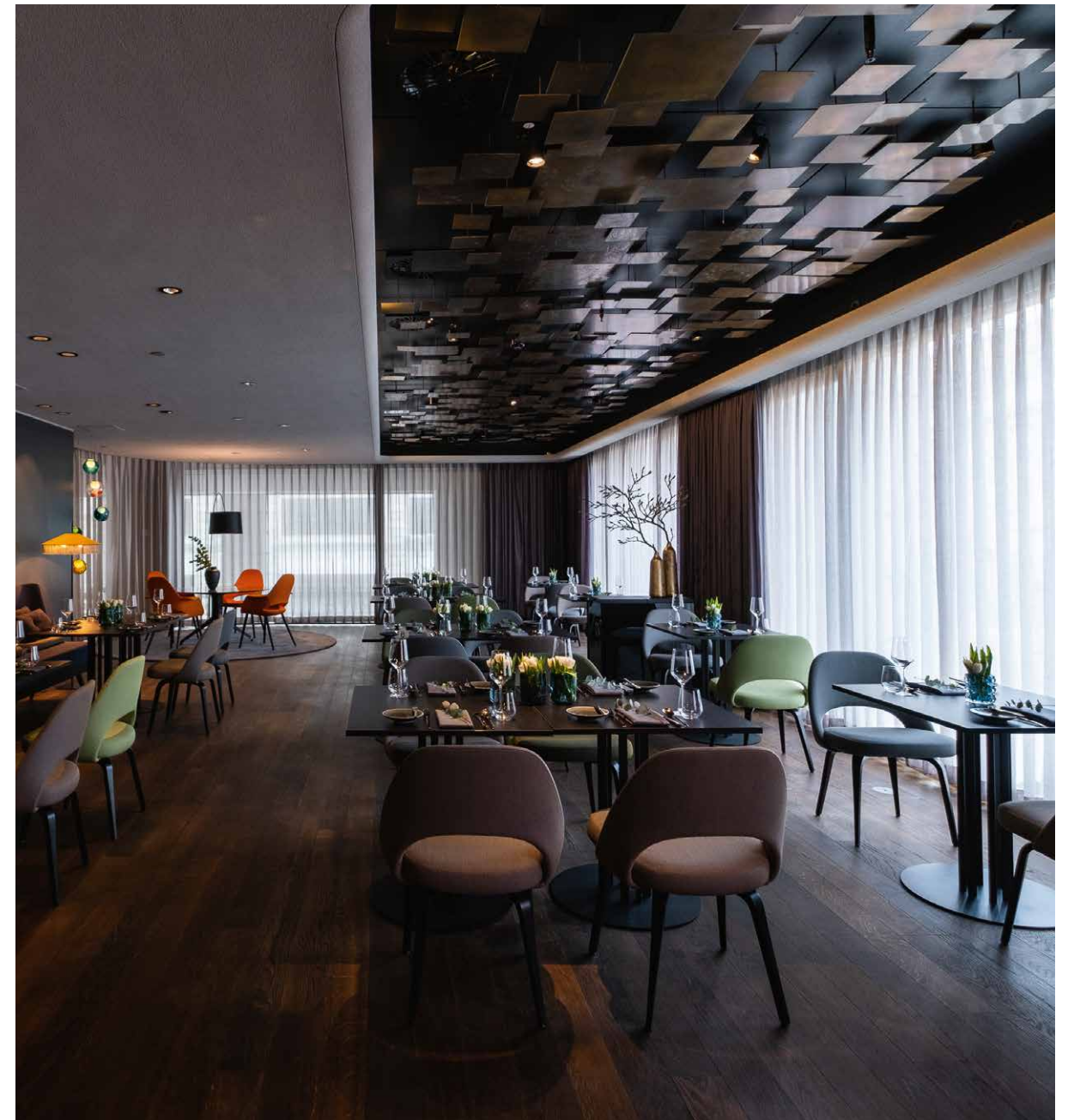
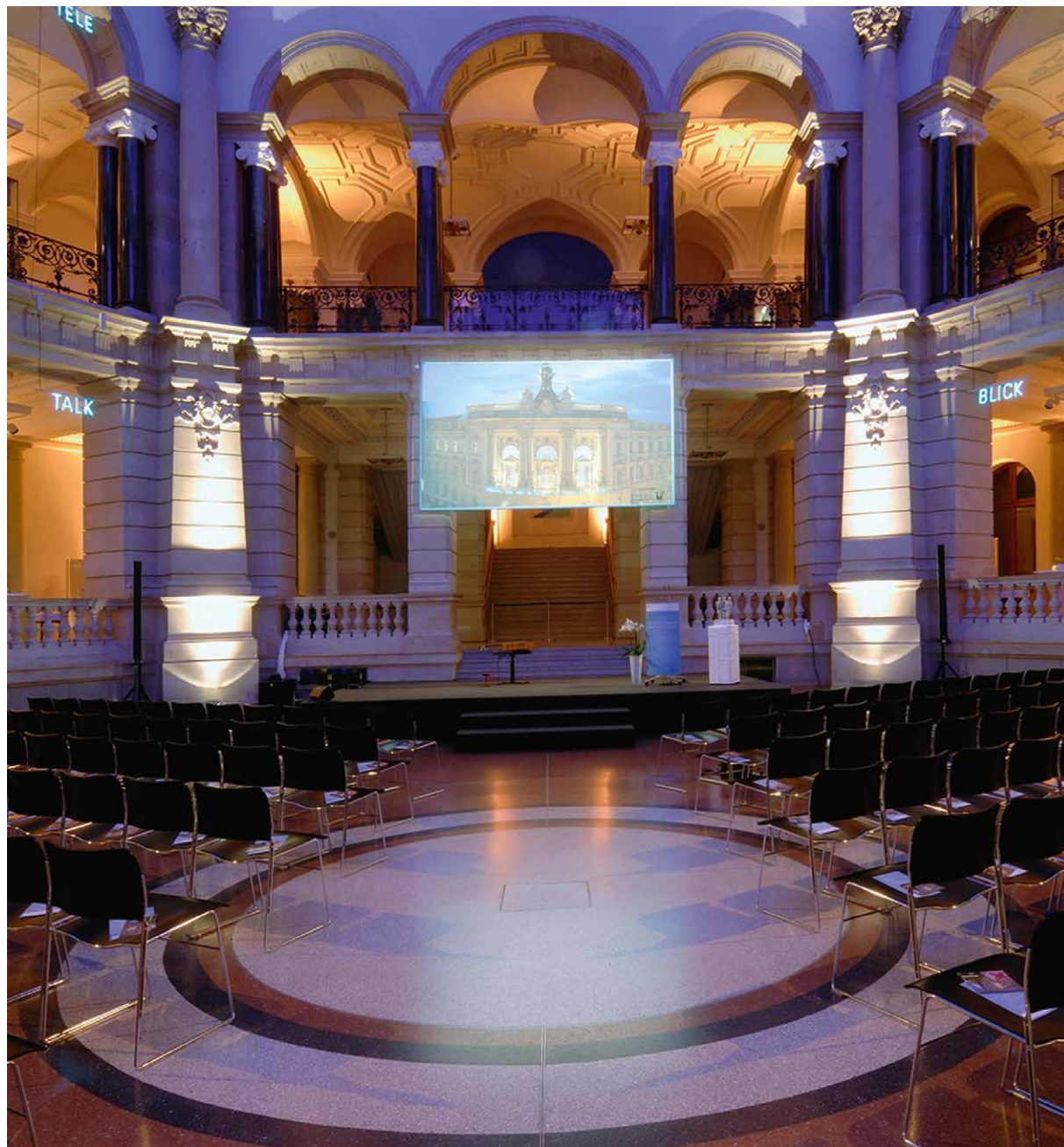


Foto Volkswagen AG

Private Dining in DRIVE. Salon Volkswagen Group Forum

Unter den Linden 21 | 10117 Berlin

Your exclusive private dining room is at the intersection of the world-famous Friedrichstraße and Berlin's magnificent boulevard Unter den Linden. It could hardly be more prominent. If you dare to look sideways, you will be looking directly at Berlin's most famous landmark - the Brandenburg Gate. The light-flooded room offers a unique atmosphere for your private celebration or other individual events for up to 40 people. Downstairs, pure life pulsates. Major brands, international labels, well-known companies, gourmet restaurants, cafés and bars, diplomatic missions and the capital city studios of the TV stations are all located in the immediate vicinity.



Museum for Communication

Leipziger Straße 16 | 10117 Berlin

The prestigious Museum for Communication in the centre of Berlin gives your event an unmistakable flair and leaves a lasting impression on your guests. At night, the museum shines from within like a blue crystal, making an incomparable mark on the cityscape. The Museum for Communication Berlin, opened in 1898 as the „Reichspostmuseum“ and thus the oldest postal museum in the world, sees itself as a place of encounter, exchange, entertainment, in short, communication. What could be more fitting than to use this place as an event space? The centrepiece of the location is the roofed atrium flooded with daylight and with surrounding galleries. The 380 square metre space can accommodate up to 320 people for seated dinners or up to 600 people for standing receptions. Whether as an additional highlight for receptions or as an after-dinner lounge, guests can also access the impressive area on the first floor, which boasts an original stagecoach hanging from the ceiling. For up to 200 guests at bar tables, with lounge furniture and a large bar, this is the perfect end or start to a very special evening.



Your conferences in the Museum for Communication for up to 60 people can be held in the „project room“ adjacent to the KAFFEEHAUS, with our attractive catering offers at your disposal.



KAFFEEHAUS Dallmayr in the Museum for Communication

Leipziger Straße 16 | 10117 Berlin

With its 80 seats inside and approx. 60 seats on the sun terrace, The KAFFEEHAUS Dallmayr Berlin offers a classic coffee house atmosphere and is certainly the right address for unusual events and your private celebration. The menu includes varied dishes, popular classics and a daily changing business lunch at Dallmayr standard. The finest patisserie and, of course, Dallmayr's own coffee and tea specialities complete the range. The cosy coffee house ambience invites you to linger and enjoy during a visit to the museum or as a popular meeting place for an entertaining business lunch.

Service

DELIVERY

We are happy to deliver to the address of your choice.

The following conditions apply to the delivery.

- Monday to Friday between 09:00 and 17:00 (except public holidays)
- Saturdays and outside the delivery times on request

Within the S-Bahn-Ring:

– 25 EUR

Within the city area of Berlin:

– 42 EUR

Outside the city area of Berlin:

– 2,50 EUR per km

EVERYTHING FROM A SINGLE SOURCE

We are happy to provide you with crockery and cutlery, interiors, garden tents and much more for your event - entirely according to your ideas and needs.

Please note that we are bound to packaging units.

Short distances create sustainability.

Our production kitchens are centrally located in Berlin Mitte.

Minimum order value 100 EUR

All inclusive

You prefer to devote yourself entirely to your guests? We will support you at any time with our service team.

Dallmayr Catering General Terms and Conditions

RANGE OF VALIDITY

These General Terms and Conditions apply to all contracts that the customer („client“) concludes with Alois Dallmayr KG regarding catering services (e.g. provision or delivery of food and beverages, equipment, service).

PRICES

All prices are in Euro incl. or plus the legal VAT and are valid for the following 6 months. After expiry of this period, Alois Dallmayr KG reserves the right to implement a price change insofar as this is reasonable for the contractual partner.

NUMBER OF PARTICIPANTS

The customer undertakes to provide binding notification in writing of the precise number of participants and the definitive selection of food and beverages no later than 1 week (5 working days) before the event. This information shall be deemed to be the guaranteed content of the contract and shall be used as the basis of calculation for the final invoice. Additional orders and repeat orders of beverages, drinks and materials will be charged separately according to the list prices of Alois Dallmayr KG.

ORDER ACCEPTANCE

All offers are subject to change until the order is accepted.

COMPLAINTS

Complaints or reclamations must first be made verbally to the event manager of the respective event in specific form, and must be made in writing within 24 hours of the end of provision of the service. An exchange of incorrectly ordered goods is not possible with food and luxury food. We accept no liability for improper storage of products by the customer.

PAYMENT

Following order placement, a deposit to the amount of 70% of the estimated total amount according to the offer (statement of costs) is due at the latest 10 days before the start of the event. The remaining amount is payable within 14 days of receipt of the invoice without any deductions. If the deposit of 70% of the total costs has not been received by the day of the event at the latest, we reserve the right not to provide the service. For all orders, we reserve the right of ownership until full payment of the entire claim (including ancillary claims). Orders from new customers (without a customer number) will only be accepted by payment on delivery, by cash in advance or by debit from a credit card account. Alois Dallmayr KG accepts Master Card, American Express, Eurocard and Visa Card. The client is not entitled to offset his own claims against the payment claims of Alois Dallmayr KG, unless the claims are undisputed or have been legally established.

ORDER CANCELLATION

In the event of order cancellation by the client, the following conditions shall apply: Up to 4 weeks before the date of the event, the costs incurred until that time. Up to 2 weeks before the date of the event, 20% of the calculated net turnover. Up to 1 week before the date of the event, 50% of the calculated net turnover. Less than 1 week before the date of the event, 85% of the calculated net turnover. In case of a later cancellation, the full order amount will be due.

LIABILITY

Claims of the client for damages are excluded. Excluded from this are claims for damages by the client arising from injury to life, body or health or from the breach of essential contractual obligations as well as liability for other damages based on an intentional or grossly negligent breach of duty by Alois Dallmayr KG, its legal representatives or its vicarious agents. Essential contractual obligations are those whose fulfilment is necessary to achieve the objective of the contract. In the event of a breach of essential contractual obligations, Alois Dallmayr KG shall only be liable for the foreseeable damage typical for the contract if such damage was caused by simple negligence, unless the customer's claims for damages are based on injury to life, body or health. The restrictions of the two preceding paragraphs also apply in favour of the legal representatives and vicarious agents of Alois Dallmayr KG if claims are asserted directly against these parties. The regulations of product liability legislation remain unaffected.

LOSS OF OR DAMAGE TO RENTED ITEMS

All items delivered by Alois Dallmayr KG, with the exception of food and beverages, are and remain the property of Alois Dallmayr KG and are made available to the client on a loan basis or rental basis. All items made available by Alois Dallmayr KG on a loan basis or rental basis are to be treated with care and returned immediately after the end of the event unless otherwise agreed. There is a duty of care. In the event of damage, destruction or loss of items, the customer shall bear the costs of repair (in the event of damage) or replacement (in the event of destruction or loss).

JURISDICTION AND PLACE OF FULFILMENT

The place of jurisdiction and fulfilment for both parties shall be Munich if the contracting party is a general merchant and if the contract is part of the operation of its commercial business.

MISCELLANEOUS

German law shall apply to the contractual relationship. Orders without a signature cannot be processed. With this signature our General Terms and Conditions are accepted as part of the contract.

DATA USAGE DECLARATION

Revocation – If you have consented to the use of your personal data, you may revoke your consent at any time by sending an e-mail (eventcatering@dallmayr.de) or by telephoning us. Right to information – We will be pleased to inform you about the data stored about you. Please send your request to eventcatering@dallmayr.de or call 089 2135-104.

PERSONNEL COSTS

Personnel costs are based on the specifications of the Working Hours Act. According to § 3 of the Working Hours Act, the daily working time is eight hours. This may be extended to up to ten hours if an average of eight hours per working day is not exceeded within six calendar months or within 24 weeks. We have made use of this provision. The calculation of personnel costs assumes that our employees work ten hours. After ten hours, a rest period of at least ten hours is compulsory by law.

