



Ingredients

We are happy to jointly agree upon the composition of ingredients upon request.

We serve – you enjoy

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)89/21 35 104

Email: catering@dallmayr.de

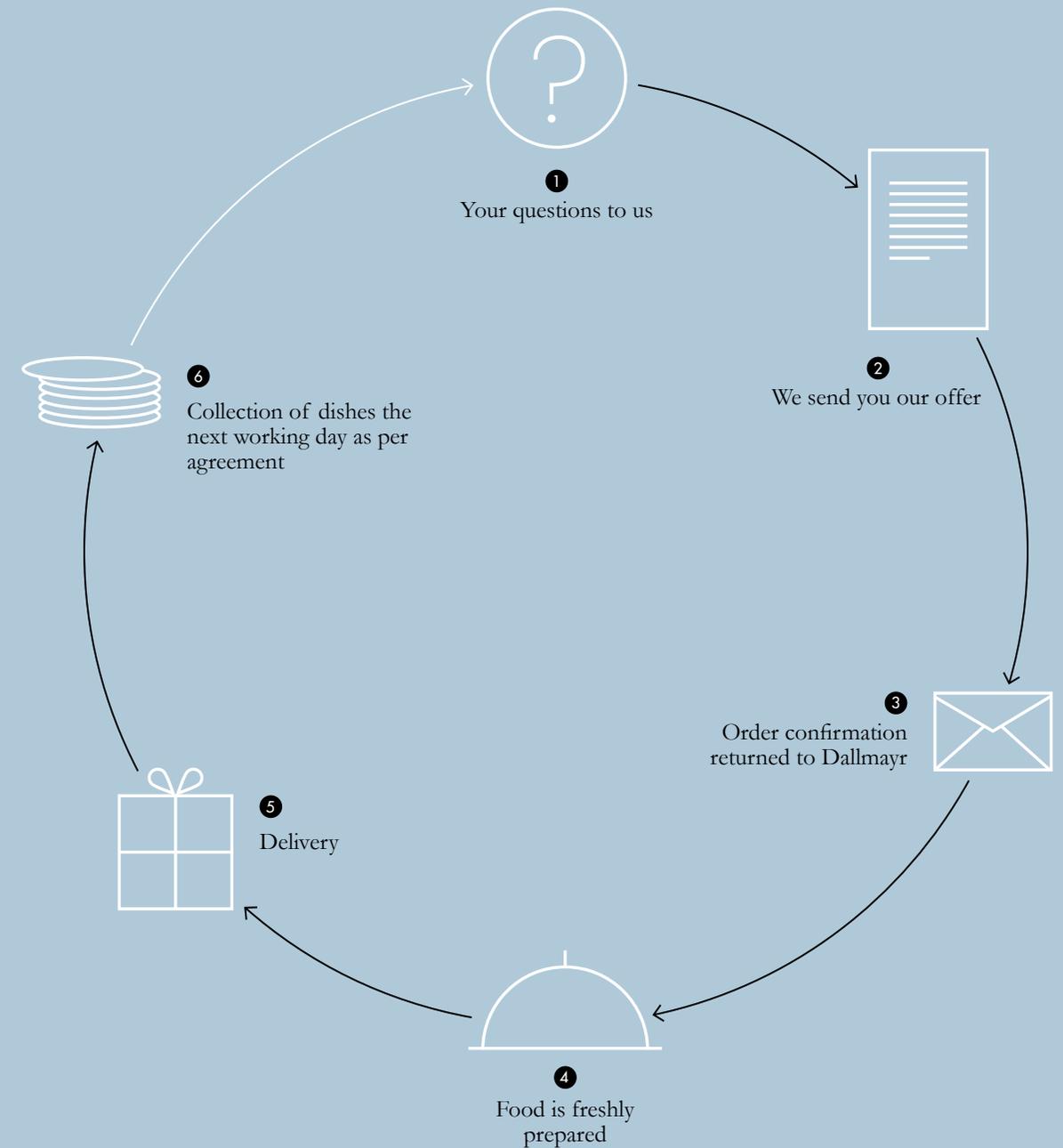
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Joie de vivre and indulgence – simple and close



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catering@dallmayr.de
www.dallmayr.com/deen/catering

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	4,30 EUR
Tuna sesame sugar snap	4,60 EUR
Graved salmon peanut passion fruit	4,30 EUR
Scallop gin cucumber ginger	4,60 EUR

MEAT available from 10 pieces per option

Poultry-saté en brochette pineapple coriander	3,60 EUR
Surf 'n' turf veal tuna	4,00 EUR
Roast beef sugar snap	4,00 EUR
Mini escalope remoulade sauce	3,60 EUR
Roasted duck breast rosemary apricot	4,00 EUR
Parma ham melon taleggio	3,60 EUR
Lemon fried chicken cranberry	3,60 EUR
Bündnerfleisch asparagus rucola	4,00 EUR

VEGETARIAN available from 10 pieces per option

Falafel sesame yoghurt pomegranate	3,40 EUR
Courgette goat's cheese pepper	3,40 EUR
Mozzarella en brochette cocktail tomato basil	3,40 EUR
Cupcake avocado olive	3,40 EUR
Avocado wedges soya Lime	3,60 EUR
Fourme d'ambert griottines cherries pistachio	3,60 EUR

Vegan: Antipasti en brochette | gremolata 3,60 EUR

PRICES INCL. VAT



Canapés

Der Klassiker – zu jedem Anlass

Our
recommendation

As an appetizer
2 pieces per person

Baguette Canapés

The French variation

Small & delicate

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

FISH available from 10 pieces per option

Canapé lobster spinach tarragon	5,90 EUR
Canapé tuna wakame soya	4,60 EUR
Canapé white tiger avocado sesame	4,60 EUR
Canapé salmon fillet wasabi trout caviar	4,60 EUR
Canapé vintage sardine horseradish small radish	4,60 EUR
Canapé scallop sweet potato coriander	4,60 EUR

MEAT available from 10 pieces per option

Canapé fennel salami antipasti pine nuts	4,30 EUR
Canapé Parma ham melon cassis	4,30 EUR
Canapé smoked duck walnut cranberries	4,70 EUR
Canapé saddle of venison chestnut waldorf salad	4,70 EUR
Canapé beef teriyaki cashew	4,70 EUR
Canapé vitello tonnato pepper caper	4,70 EUR
Canapé roast beef tartare sauce artichoke	4,70 EUR
Canapé pastrami red cabbage coleslaw horseradish	4,70 EUR

VEGETARIAN available from 10 pieces per option

Canapé goat's cream cheese thyme olive	4,00 EUR
Canapé obazda small radish chive	4,00 EUR
Canapé truffled brie	4,60 EUR
Canapé beetroot hummus avocado cashew	4,00 EUR
Canapé baba ghanoush pomegranate turmeric	4,00 EUR

FISH available from 10 pieces per option

Baguette canapé lobster spinach tarragon	7,80 EUR
Baguette canapé tuna wakame soya	4,90 EUR
Baguette canapé white tiger avocado sesame	4,90 EUR
Baguette canapé salmon fillet wasabi trout caviar	4,90 EUR
Baguette canapé vintage sardine horseradish small radish	4,90 EUR
Baguette canapé scallop sweet potato coriander	4,90 EUR

MEAT available from 10 pieces per option

Baguette canapé fennel salami antipasti pine nuts	4,70 EUR
Baguette canapé Parma ham melon cassis	4,70 EUR
Baguette canapé smoked duck walnut cranberries	5,00 EUR
Baguette canapé saddle of venison chestnut waldorf salad	5,00 EUR
Baguette canapé beef teriyaki cashew	5,00 EUR
Baguette canapé vitello tonnato pepper caper	5,00 EUR
Baguette canapé roast beef tartare sauce artichoke	5,00 EUR
Baguette canapé pastrami red cabbage coleslaw horseradish	5,00 EUR

VEGETARIAN available from 10 pieces per option

Baguette canapé goat's cream cheese thyme olive	4,30 EUR
Baguette canapé obazda small radish chive	4,30 EUR
Baguette canapé truffled brie	4,90 EUR
Baguette canapé beetroot hummus avocado cashew	4,30 EUR
Baguette canapé baba ghanoush pomegranate turmeric	4,30 EUR

Snacks

International classics – for a savoury bite in between

Perfect companions
for parties and
meetings

Delivered as sandwiches or
mini tramezzini on request.



We are happy to
advise you

on the intended number of
pieces.

MINI BRIOCHE available from 10 pieces per option

Mini brioche chilli prawn king crab	4,80 EUR
Mini brioche pulled salmon horseradish	4,80 EUR
Mini brioche short ribs cabbage salad	4,80 EUR
Mini brioche antipasti pesto	4,80 EUR
Mini brioche goat's cheese pear	4,80 EUR

GERMAN BREAD SANDWICH available from 5 pieces per option

Sandwich fennel salami antipasti	6,60 EUR
Sandwich speck Alto Adige cabbage salad	6,60 EUR
Sandwich hummus vegetables	6,60 EUR
Sandwich Pustertal cheese apricot	6,60 EUR

TOASTS available from 5 pieces per option

Toast smoked salmon egg cucumber	6,60 EUR
Toast Parma ham rucola parmesan	6,60 EUR
Toast roast beef tartare sauce	6,60 EUR
Toast vitello tonnato tomato olive	6,60 EUR
Toast ham cheese herb mayonnaise	6,60 EUR
Toast brie fig cream walnut bread	6,60 EUR

MINI TRAMEZZINI available from 5 pieces per option

Mini tramezzini smoked salmon egg cucumber	2,30 EUR
Mini tramezzini Parma ham rucola parmesan	2,30 EUR
Mini tramezzini roast beef tartare sauce	2,30 EUR
Mini tramezzini vitello tonnato olive tomato	2,30 EUR
Mini tramezzini ham cheese herb mayonnaise	2,30 EUR
Mini tramezzini brie fig cream / walnut bread	2,30 EUR

PRETZELS available from 5 pieces per option

Breze butter	2,10 EUR
Breze salmon cream cheese	3,40 EUR
Breze Emmental ham	3,40 EUR
Breze hummus	3,40 EUR
Breze herb cream cheese	3,00 EUR
Breze obazda	3,20 EUR

MINI WRAPS available from 5 pieces per option

Mini wrap prawn avocado	4,20 EUR
Mini wrap roast beef radish	4,20 EUR
Mini wrap caesar salad chicken	4,20 EUR
Mini wrap pastrami horseradish	4,20 EUR
Mini wrap falafel baba ghanoush	4,20 EUR

MINI QUICHE available from 5 pieces per option

Mini quiche ham	3,60 EUR
Mini quiche leek	3,60 EUR
Mini quiche spinach	3,60 EUR
Mini quiche cheese broccoli	3,60 EUR
Mini quiche leek mushrooms	3,60 EUR
Mini quiche spinach smoked tofu	3,60 EUR





Bowls

A bit of everything

Colourful variety

We recommend 1 bowl as a starter or snack per person, available for order from 10 pieces per option.

SUSHI BOWL available from 10 pieces per option

Tuna
Cucumber | goma wakame | mango | edamame | soya bean sprout
Basmati rice
Avocado | sesame
Teriyaki | sesame

13,40 EUR

HEALTHY BOWL available from 10 pieces per option

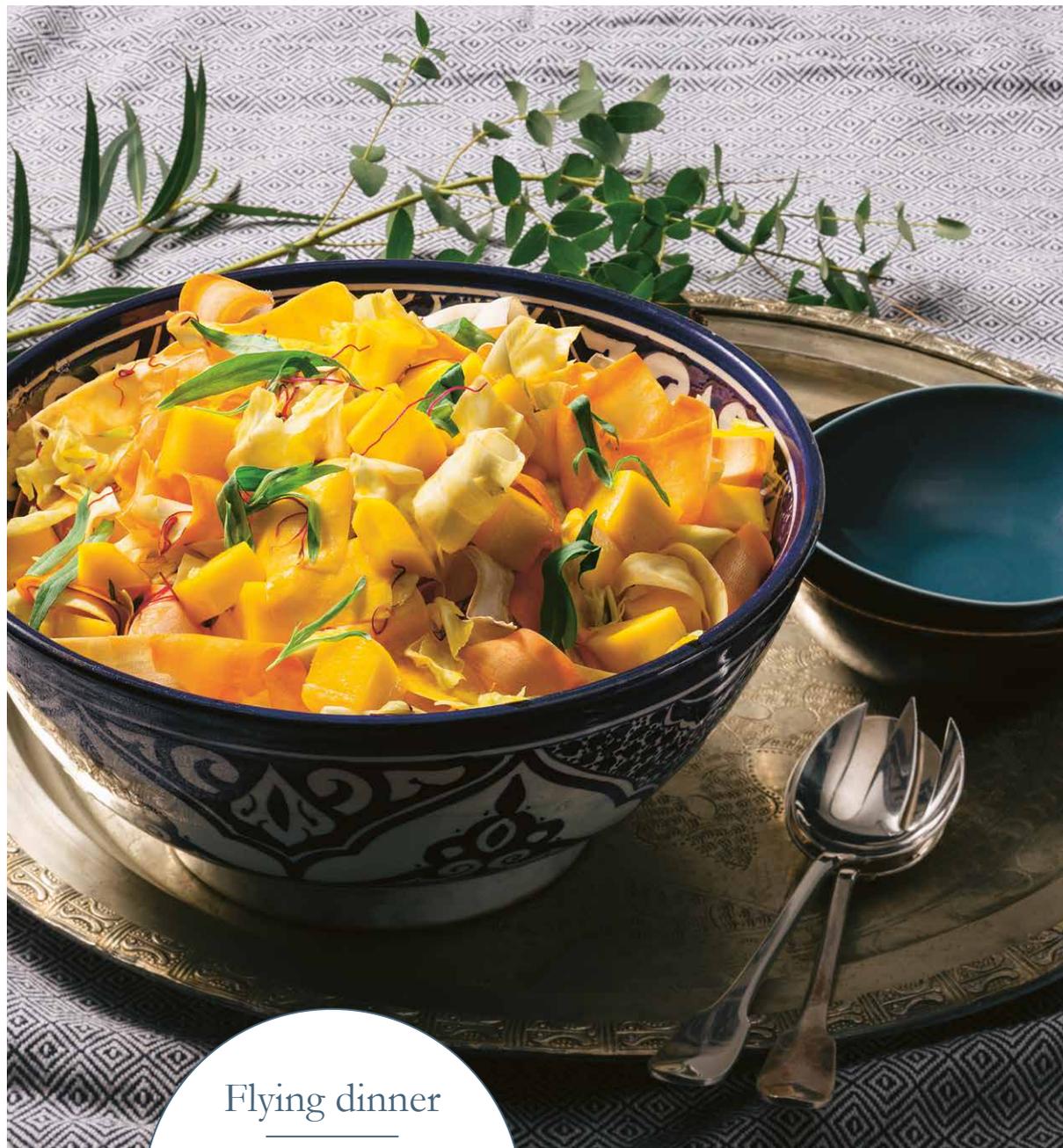
Hummus
Carrot | mushroom | edamame / pomegranate
Quinoa
Konjac noodles
Coconut flakes | cashew | avocado
Orange | yoghurt

13,80 EUR

MUNICH BOWL available from 10 pieces per option

Smoked duck breast
Sugar snap | cherry tomato | small radish
Napkin dumpling
Cabbage salad
Pumpkin seed

13,40 EUR



Flying dinner

Available from 10 pieces per option served in small glasses or alternatively porcelain bowls.

Delis

Light, wholesome and healthy – the conscious break

We are happy to advise you

... on the intended number of pieces for your occasion.

... on our seasonal salads from the deli counter of the Delicatessen.

SALADS WITH FISH 100 g per portion

Smoked salmon salad apple celery	6,00 EUR
King prawn herb garlic oil rucola	9,50 EUR
Dallmayr shrimp cocktail	6,60 EUR
Asian vegetable salad baked tuna wasabi	9,50 EUR
Herring salad beetroot kohlrabi	6,00 EUR
Seafood salad lemon dill	7,70 EUR
Bismarck herring gherkin sour cream	4,20 EUR
Shrimp salad tomato yoghurt	7,20 EUR

SALADS WITH MEAT 100 g per portion

Chicken salad cashew orange dressing	5,40 EUR
Chicken salad mandarin soya	5,40 EUR
Pasta salad chicken curry	4,80 EUR
Prime boiled veal small radish butter beans	6,00 EUR
Asian beef fillet salad ginger teriyaki	7,20 EUR
Piquant beef salad beans tomato	4,80 EUR

VEGETARIAN SALADS 100 g per portion

Mediterranean antipasti basil pesto balsamic	5,40 EUR
Sun wheat sheep's cheese tomato pesto	4,80 EUR
Waldorf salad celery apple	4,00 EUR

Buffets

The world of indulgence - something special for every taste

BREAKFAST BUFFET available from 5 persons | price per person

Bread basket 17,30 EUR
 Butter | jam | honey
 Oven-fresh mini croissants
 Italian sausage selection from our Delicatessen
 Fruit salad – seasonal fruits
 Natural yoghurt | honey nuts | cranberries

ADD-ONS available from 1 portion

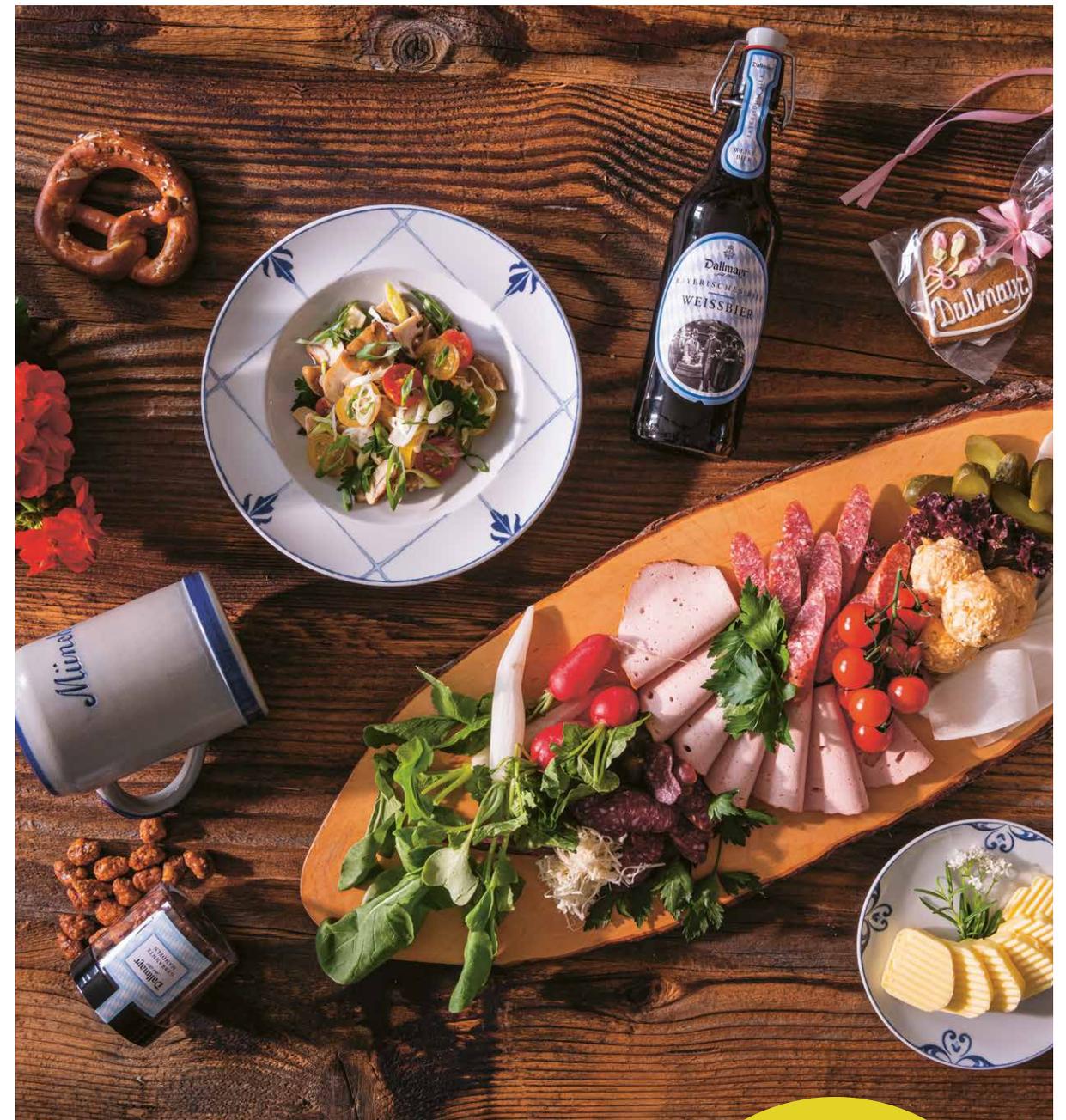
Skyr raspberry smoothie 3,90 EUR
 Fruit smoothie – various varieties 4,90 EUR
 Power bowl | chia | soya | fresh berries 9,30 EUR
 Overnight oats 4,60 EUR
 German bread sandwich | fennel salami | antipasti 6,60 EUR
 German bread sandwich | hummus | vegetables 6,60 EUR
 Three kinds of spreads – hummus | avocado | herbs 4,30 EUR
 Smoked salmon | horseradish cream 6,60 EUR
 Dallmayr shrimp cocktail 4,80 EUR
 Specialities from our Dallmayr cheese counter 6,00 EUR

OMELETTE available from 5 portions

Omelette | smoked salmon | courgette 9,00 EUR
 Omelette | Parma ham | mozzarella | basil 7,90 EUR
 Omelette | tomato | spring leek | parmesan 7,90 EUR

MUNICH DELICACY BUFFET available from 5 persons | price per person

Assorted breads | pretzels 40,50 EUR
 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



Dallmayr
 Champagne

Premium Cru Brut
 0,375 | 30,00 EUR
 Rosé
 0,375 | 33,50 EUR

ITALIAN BUFFET available from 5 persons | price per person

Olive ciabatta | white bread | Schüttelbrot
Flavoured olive oil

King prawns | herb garlic oil | rucola
Zander saltimbocca | lime oil | fennel

Aged Parma ham | melon | figs

Vitello tonnato | tuna cream

Milanese pasta salad | chicken breast

San Leo ham | tomatoes

Antipasti misti: courgettes | peppers | olives | chicory | artichokes

Buffalo mozzarella | cherry tomatoes | basil

Italian cheese specialities | Grapes | Fig mustard

Orange panna cotta | seasonal fruit

50,00 EUR

DELI BUFFET available from 10 persons | price per person

Three kinds of baguettes

Hummus | baba ghanoush

Avocado terrine | octopus | courgette

Grilled aubergine | beetroot yoghurt | goat's cheese

Tomato basil cupcake

Bündnerfleisch | Green asparagus | rucola

Smoked salmon salad | apple | celery

Beef fillet | teriyaki | ginger

Two kinds of homemade falafel | yoghurt sesame dip

Tomato salad | dried oranges | Parma ham

Small selection from our Dallmayr cheese counter | grapes | nuts | fig mustard

Mini New York cheesecake

39,30 EUR



Breakfast, brunch
or dinner

The buffet is convincing at
any time of day.

SEAFOOD BUFFET available from 5 persons | price per person

Sepia baguette | baguette Parisienne | salted butter
Dallmayr shrimp cocktail
Two variations of Atlantic salmon | mustard dill sauce | quail egg
Octopus carpaccio | artichoke | courgette | dried tomatoes
Fried king prawns | Mediterranean vegetables | gremolata
Smoked trout | sun wheat | sheep's cheese | chicory
Terrine of salmon and potato | chive sauce
Baked tuna | Asian vegetable salad | wasabi
Canapé with vintage sardine
Lemon tartlet with caramelised lemon

57,20 EUR

SEAFOOD PLATTER SPECIAL for 2 persons | price per person

Chilli prawns
Dallmayr shrimp cocktail
Seafood salad with prawns | octopus | mussel
Lobster tail | aioli mayonnaise
Tuna | sesame | seaweed salad
Black tiger prawns | lime
Dallmayr smoked salmon | horseradish cream

117,90 EUR

CHEESE BUFFET available from 10 persons | price per person

Dallmayr cheese specialities from the Delicatessen
Exemplary cheeses:

Goat's cheese camembert Le Jouvenceau
Bleu d'Auvergne
Comté, 18 months
Brin d'Amour
Fougerus
Goat's cream cheese with incorporated fruit pieces
Reblo Cremoso
Parmesan

25,00 EUR

Enjoy with:

Pear and fig mustard
Cheese sticks | grissini
Mixed olives
Gardiniera di Morgan
Fruit bread
Caramelised nuts
Quince pasty
Grapes and berries

This bread selection is included:

Walnut crust
Baguette Parisienne
Malt baguette
Salted butter

Bread

We deliver our baguette
in one piece or pre-cut –
just as you wish.



Your favourite buffet

Regional, seasonal or
international – choose your
favourite buffet.



Warm Dishes

For lunch or dinner – specialities from our master kitchen

You have 2 options

- Delivery of already heated dishes available from **10 persons**.
- Hand over in thermo boxes and on kitchen trays.
- Delivery restriction **within** the Mittlerer Ring in Munich.
- Delivery of cold dishes for independent heating available from **10 persons**.
- Hand over in thermo boxes and on kitchen trays.
- Delivery also outside the Mittlerer Ring or the rural district of Munich.

MAIN COURSES

Thai curry bowl vegetable stir fry coriander chilli with:	
breast of corn-fed poulard lemon grass	17,30 EUR
prawns kaffir leaves	19,70 EUR
Vegan: sweet potatoes plantains shiitake	14,90 EUR
Quinoa risotto balls en brochette sweet potato smoked pepper letscho	11,30 EUR
Crespelle leaf spinach dried tomatoes parmesan sauce	11,90 EUR
Fried king prawns pineapple chutney	17,30 EUR
Braised ox cheek red wine pepper sauce	16,10 EUR
Stuffed breast of corn-fed poulard scamorza baked tomato garden herb sauce	16,10 EUR
Gnocchi Sicilian tomato sauce artichokes	11,30 EUR
Creamy Viennese veal goulash	13,50 EUR
Beef short ribs (boneless) teriyaki sauce	23,20 EUR

SIDE DISHES ACCOMPANYING THE MAIN COURSES

Basmati rice	4,20 EUR
Mashed potatoes	5,40 EUR
Sea salt potatoes fresh herbs	4,80 EUR
Napkin dumplings	4,20 EUR
Buttered spaetzle	4,00 EUR
Seasonal vegetables	4,80 EUR
Potato gratin	6,50 EUR
Avocado wedges	7,20 EUR
Potato salad	5,40 EUR
Cabbage salad	4,20 EUR

SOUPS

Essence of tomatoes vegetable strips profiteroles	7,80 EUR
Prime boiled beef consommé root vegetables semolina dumplings pancakes	6,60 EUR
Truffled potato and leek soup	7,80 EUR
Bouillabaisse foam soup seafood	10,80 EUR
Vegan: Creamy beetroot soup	6,60 EUR

MUNICH CLASSICS

Munich Leberkäse potato salad sweet mustard	9,00 EUR
Oven-fresh roast pork potato dumplings dark beer sauce (from 1.5 persons)	14,90 EUR

BREAD

Dallmayr pretzel	1,60 EUR
Walnut crust	4,20 EUR
French baguette	4,00 EUR
Olive crust	4,20 EUR
Rye baguette	4,20 EUR



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
Small apple tart	for 4 – 6 persons		17,30 EUR
Small apricot and almond tart	for 4 – 6 persons		17,30 EUR
Small pear tart	for 4 – 6 persons		17,30 EUR
Small cherry and sour cream tart	for 4 – 6 persons		17,30 EUR
Lemon tart	for 4 – 6 persons		17,90 EUR
Raspberry cake			19,70 EUR
Berry cake			19,70 EUR
Prinzregententorte	for 6 persons	18 cm	25,00 EUR
Rum truffle tart	for 6 persons	18 cm	25,00 EUR
Sacher torte	for 6 persons	18 cm	25,00 EUR

CHARLOTTES

Small Dallmayr charlotte cassis almond wild berry	160 g	6,60 EUR
Small Dallmayr charlotte Champagne	115 g	6,60 EUR
Small Dallmayr charlotte Guanaja chocolate mousse	115 g	6,60 EUR
Small Dallmayr charlotte mango passion fruit	115 g	6,60 EUR

MOUSSES AND CREMES

available from 5 pieces per option

Bavarian cream raspberry	4,80 EUR
Black Forest cherry mousse	5,00 EUR
Strawberry mousse passion fruit	4,80 EUR
Currant mousse wild berries	4,80 EUR
Mango lime mousse fresh fruit	4,80 EUR
Chocolate mousse dark chocolate	4,80 EUR
Panna cotta apricot puree	4,80 EUR
Praline cream strawberry	4,80 EUR
Red fruit jelly vanilla sauce	4,80 EUR
Tiramisu	4,80 EUR
Dessert of the month	4,80 EUR

Vegan: sweet avocado mousse apricot mint	5,00 EUR
Vegan: hazelnut panna cotta caramelised peach	5,00 EUR

Mise en place

We are happy to deliver the mousses and creams from 5 pieces per option in small jars.

Sweet Finger Food

Small, sweet – marvellous

SWEET FINGER FOOD available from 10 pieces per option

Raspberry tartlet nougat pistachio	3,70 EUR
Dallmayr macarons	3,50 EUR
Apple cakelet caramelised pecans	3,50 EUR
Small lemon tart caramelised lemon	3,50 EUR
Small chocolate cake soft core	3,50 EUR
Small macadamia tart fleur de sel	3,70 EUR
Chocolate tulip yoghurt mousse caramel	3,50 EUR
Mini apricot almond tart lemon thyme	3,50 EUR
Small juicy slices of cake	3,50 EUR
Mini cupcake coffee almond	3,50 EUR
New York cheesecake	3,50 EUR
Raspberry tartlet	2,70 EUR
Grand Cru chocolate tartlet	2,70 EUR
Fruit brochette	3,00 EUR
Fruit brochette almond chocolate	3,10 EUR
Strawberry, coated with Dallmayr milk chocolate	2,70 EUR
Slice of Linzer cake	2,70 EUR
Madeleine pastry	3,50 EUR
Dallmayr petit fours various flavours, mixed	3,60 EUR
Vegan: energy balls coconut beetroot	3,50 EUR
Vegan: mini strudel basket chocolate mango	3,50 EUR

PRALINES

33,50 EUR

Each praline is unique and made by master craftsmen in the Dallmayr praline manufactory with the utmost care by our experienced confectionery maîtres. Feel free to contact us - we can also deliver to your home!



PRICES INCL. VAT

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Our small
sweets

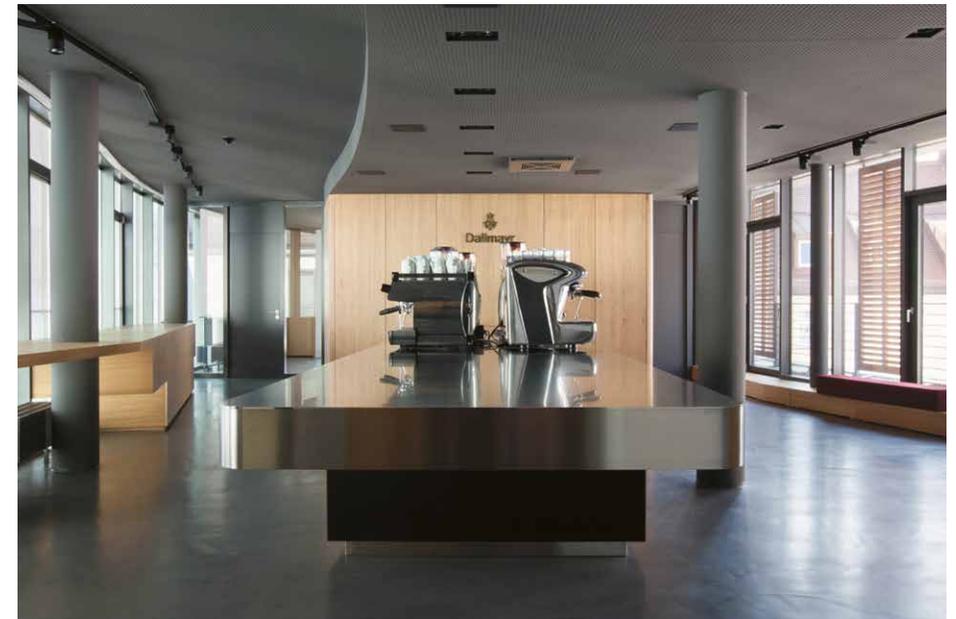
save the best for last.



Location recommendations with Dallmayr Catering

Kustermann

Kustermann is not only Munich's first choice for the beautiful and useful things of daily use, but also offers an extraordinary event location for corporate events and private parties. Three representative function rooms for up to 150 people with historic stuccoed ceilings and a view over the rooftops of the Viktualienmarkt, a green outdoor terrace with barbecue area as well as an open event kitchen and a bar with lounge not only offer a beautiful ambience but also many possibilities for arranging your individual occasions.



Dallmayr Academy

Dallmayr has expanded its gourmet palace in Dienesstrasse for coffee and tea aficionados and built a special academy for exclusive barista courses or tea training events. Between Dienesstrasse and Altenhofstrasse, the new coffee domicile is directly adjacent to the main building - with a great rooftop terrace. The coffee tastes even better there and your event gets a special flair!



Shop party at the Dallmayr Delicatessen

When you enter the halls of the Delicatessen, the door opens to a gourmet's paradise. The rooms are filled with delicious aromas and flavours; the eyes cannot get enough of the finest delicacies from all over the world – and all this just for you and your guests. In this spectacular and unique environment, you can not only enjoy yourself to the fullest, but also communicate in the best possible way: As there are delicacies to be discovered everywhere, your guests are usually on the move, talking to each other and quickly coming into contact.

Service

COLLECTION

You can collect your order from our porter at Altenhofstr. 3–5 between 09:00 and 18:00 on Mondays to Saturdays.

DELIVERY

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

The following conditions apply to the delivery.

Within the Munich city area:

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

Outside the Munich city area:

- Monday to Friday between 09:00 and 17:00 (except public holidays)
- 2,50 EUR gross per km
- Saturdays and outside delivery times on request

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.

Please note that we are bound to packaging units.

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.

Alois Dallmayr KG

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