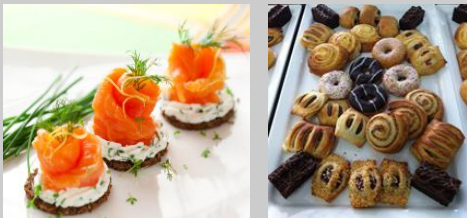




OUR TRADE FAIR CATERING

THE VERY BEST BUSINESS CARD
FOR YOUR SUCCESSFUL
EXHIBITION APPEARANCE



0511 - 600 48 48
AllerBest
Creatives Catering.
www.allerbest-catering.de



Dear ladies and gentlemen,

thank you very much for your interest in our company. This catalogue is the centrepiece of your successful exhibition appearance. Show your guests how much they mean to you by offer them something very special. Our culinary influences emphasize the high value of your products.

Successful trade fair catering needs specialized knowledge

The implementation of many different requirements require experience, professionalism, inventiveness, sense of the particular and an instinctive feeling. Each exhibition appearance has unique requirements which can only be realised with the respective expertise. These expertise and the intuitive apprehension of your wishes are indispensable requirements for a successful exhibition realization.

Exhibition stand catering

We will take care of your exhibition stand catering with beverages, canapés, finger food or other culinary food - whether for press days, qualified visitor days, specialized fairs, audience fairs or employee catering.

If requested we can cook directly in front of your guests eyes - with all the attraction!

If you underestimated the influx of visitors, we are able to react immediately - due to our close proximity to the exhibition site in Hanover.

Fresh deliveries

We are the fast and flexible partner for your exhibition event.

if requested we are able to split your orders - for a clean exhibition stand and always fresh goods.

And best of all, the delivery price remains constant - whether you need one or more deliveries.

Exhibition party

From the classic guest reception over cocktail or theme parties or presentations up to country- or region-specific catering - we have surprising and innovative ideas for you!

Staff

Good skilled and experienced staff with cultivated appearance and manners go without saying.

We consider all of your requested foreign languages with pleasure.

Equipment

We top our full service off with nearly 5000 several rental items.

From the rudimentary items like glasses, dishes and silverware over several machines like coffee machines, dishwasher, fridges up to furnishings or decorations - the range is huge!

Please feel free to ask us for everything - we will always find a solution.

Solutions for typical issues

We all know sometimes the lack of space and time.

If requested it is possible to store your items (advertising material, brochures, ASO) in our stock in close vicinity to the exhibition site. The delivery can take place on call.

As a result you are able to use your floor space on your exhibition stand better.

We look forward to welcoming you.

AllerBest regards,
Wolfgang Richter

AllerBest
Creatives Catering.

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COLD FOOD

Pastries with toppings

CROISSANTS

We offer you a large choice of croissant variations for a sweet breakfast.

triple mixture (mini butter croissant, mini corn croissant, mini butter croissant with seeds)	2,20 EUR/pc.
quadruplet mixture (apricot, raspberry, Himbeere, nut nougat, lemon quark)	2,30 EUR/pc.
various filled mini croissants	2,10 EUR/pc.
pretzel croissant	3,20 EUR/pc.
butter croissant	2,50 EUR/pc.
ham cheese croissant	3,80 EUR/pc.

Price per piece: from 2,10 EUR net

minimum order quantity:
position 1: 30 pieces per mixture
position 2: 20 pieces per mixture
positionen 3-5: 20 pieces per sort each



COLD FOOD

Pastries with toppings

ROLLS & CANAPÉS

Our selection is very large in this segment.

Half rolls (wheat rolls and party roll mix)

(There is an extra charge of 0,30 € for: rye, spelt, multi-grain and pretzel rolls) with the following toppings:

Black Forest ham	mozzarella and tomato	Serrano ham (+0,30 €)
boiled egg	herbal fresh cheese	lachsschinken (+0,30 €)
German „Bierschinken“ (ham)	boiled ham	Waldorf salad (+0,30 €)
German „Jagdwurst“ (sausage)	onion Mett	Gorgonzola (+0,30 €)
smoked pork chop	Emmentaler	Roquefort (+0,30 €)
Gouda (cheese)	Camembert	trout (+ 1,00 €)
salami	meat salad	salmon (+ 1,00 €)
turkey	meatball	ASO

All of the rolls mentioned above are also available as canapés from the baguette or from the brown or black bread for the same price.

All of the rolls are served with a lettuce leaf and an attractive garnish. All of the rolls are also available as a whole roll (surcharge 0,30 EUR net) or as a party roll mix.

price per piece: 2,90 EUR net

minimum order quantity per sort and topping: 15 pieces



COLD FOOD

Pastries with toppings

TRAMEZZINI & FOCACCIA

Tramezzini tricolore

Three-floor triangles from the Tramezzini bread, in three different colours and with the following toppings:

BRIE

Brie, grapes, salad

ITALIAN

tomato, mozzarella, basil

TURKEY BREAST

turkey breast, tomato, Waldorf salad

HAM

ham, green salad, tomato, rock melon

TUNA

tuna, tomato, pepper, corn

SALMON

salmon, creamed horseradish, lemon

Focaccia rustico

Round rustic Focaccia-Brot, with the following toppings:

HAM

ham, chesse, salad, tomato and cucumber

CHEESE

salad, tomato and cucumber

MOZZARELLA AND TOMATO

tomato, mozzarella with basil pesto and salad

or topping upon consultation

price per piece: from 4,20 EUR net

minimum order quantity per topping: 15 pieces



COLD FOOD

Pastries with toppings

BAGUETTES

Baguette with a length of about 20 cm with the lid and with substantial toppings:

SALAMI

salami, salad, tomato, cucumber and cheese

BOILED HAM

boiled ham, salad, tomato, cucumber and cheese

TUNA

tuna, salad, tomato, cucumber and cheese

ITALIAN

tomato, mozzarella with basil pesto and salad

We can gratinée the baguette with cheese if requested (+ 1,00 EUR surcharge).

price per piece: 4,50 EUR net

minimum order quantity per topping: 15 pieces



COLD FOOD

Pastries with toppings

SANDWICHES

An American light bread round - halved diagonal and served on three floors - with plenty toppings:

BRIE	ITALIAN	TURKEY BREAST	HAM	TUNA	SALMON
Brie grapes salad	tomato mozzarella basil	turkey breast tomato Waldorf salad	ham green salad tomato rockmelon	tuna tomato pepper maize	salmon creamed horseradish lemon (+1,00 €)

All of the sandwiches are also available as a eighth corner from a flatbread.

price per piece: 3,00 EUR net
minimum order quantity per sort: 15 pieces



COLD FOOD

Pastries with toppings

BAGELS

Classic bagels with cover (sesame and pretzel bagels) and the following toppings:

turkey breast
with Dijon
mustard sauce

smoked pork
chop with mango
mousse

Camembert
with
cranberries

tomato
mozzarella
with almond
pesto

smoked ham
with
rockmelon

Milan
salami
with fresh cheese



price per piece: 3,90 EUR net
minimum order quantity per sort and topping: 15 pieces





COLD FOOD

Pastries with topping

WRAPS

Wraps filled with 11 several fillings:

mozzarella, arugula and cocktail
tomatoes with basil dressing

pan gyros with crème fraîche, red
onions and coleslaw

sausages with salad, pepper,
tomatoes, cucumbers and
sour cream

chicken breast with Thai pasta salad

turkey steak stripes with salad,
tomatoes, cucumbers and
courgette

serrano, egg, salad, rockmelon and
cheese

swai fillet with baby carrots and
iceberg lettuce

tuna, maize, onion, tomatoes and
cucumbers

boiled ham, salad, tomatoes,
cucumbers and egg
with vinaigrette

salami, iceberg lettuce and
tomatoes with yoghurt dressing

Mexicana with kidney beans, maize,
yellow pepper and onions

The wrap dough is also available as a glutenfree variety (+1,00 EUR surcharge).

price per piece: 4,60 EUR net
minimum order quantity per sort: 15 pieces



COLD FOOD

Pastries with toppings

ALLERBEST NIBLETS

French light bread with herbal remoulade - with plenty and premium toppings:

group I

fresh cheese cream
with pesto
smoked turkey breast
semi-hard cheese selection
smoked pork chop slices
quark with herbs and cherry
tomatoes

group II

smoked landschinken
fine liver paste
boiled ham
tomato mozzarella with
almond pesto
Brie and tomato

group III

premium salami with pepper
edge
smoked trout fillet
blue mold cheese
Roquefort

group IV

Norwegian salmon
medaillons of pork
shrimps in dill cream
Parma ham
Serrano ham

group I - price per piece: 2,60 EUR net

group II - price per piece: 2,80 EUR net

group III - price per piece: 4,20 EUR net

group IV - price per piece: 5,00 EUR net

minimum order quantity per sort: 20 pieces



COLD FOOD

Pastries with toppings

ORIGINAL CANAPÉS

Small artworks without bread crusts - if it has to be the particular!

The round basis is cut out of whole light bread rounds - because the original canapé doesn't have a bread crust!

Please ask us for this premium variety.

You will find our finger food catalogue here: www.allerbest-catering.de/fingerfood-hanover

price per piece: from 3,90 EUR - 7,50 EUR net
minimum order quantity per sort: 20 pieces



COLD FOOD

Finger food

PUMPERNICKEL COINS

Various sorts and premium-quality:

examples for the groundmass

herbal fresh cheese
basil fresh cheese
tomato cream
fresh cheese
liver paste
butter
ASO

examples for toppings and trimmings

various colorful fruit and vegetable sorts
Barbaria duck breast stripes
berry sorts
Keta caviar
salmon
chives
caviar
ham
ASO

price per piece: 1,90 EUR net
minimum order quantity per topping: 30 pieces



COLD FOOD

Finger food

BAKED MINIS

Our baked minis are crispy, tasty and a perfect snack.

mini pizzas	1,90 EUR/pc.
mini tarte flambée	2,10 EUR/pc.
mini quiche (leek or cheese)	2,30 EUR/pc.
pretzel confection	1,40 EUR/pc.
spicy muffins	3,20 EUR/pc.

price per piece: from 1,40 EUR net
minimum order quantity per sort: 20 pieces



COLD FOOD

Finger food

CULINARY FOOD IN GLASSES

Culinary food in miniature glasses and on finger food dishes.

chicken yakitori skewer with Pangang curry on vegetable salsa	3,50 EUR	roast beef curls filled with asparagus on salsa verde on arugula salad	4,60 EUR
Parma ham with olives on a skewer with Tuscan pasta salad	4,00 EUR	duck breast skewer with hoisin sauce and celery Julienne	4,10 EUR
meat ball skewer with cornichons and radishes on homemade potato salad	3,50 EUR	scalloped courgette curls on Tuscan pasta salad	3,70 EUR
Swiss spirelli sausage cheese salad on chives vinaigrette with a sausages skewer	3,50 EUR	salmon fillet skewer on tomato lime concasse	5,00 EUR
mini escalope on Bavarian bacon potato salad	3,50 EUR	garlic prawns pineapple skewer with fruit salad	4,50 EUR
salmon skewer in tandoori dust on saffron rice salad	5,00 EUR	small potatoes with rosemary in their jackets with matie tartar and crème fraîche	3,70 EUR
cocktail tomatoes mozzarella skewer on diced ratatouille vegetables	3,50 EUR	mini spring roll on exotic coleslaw	3,20 EUR
king prawn in potato dough on bruschetta	3,90 EUR	shrimp cocktail on chiffonade with herbal croûton	5,20 EUR
		tranche from the homemade salmon roll on a skewer on red cabbage salad	5,00 EUR

You will find our finger food catalogue here: www.allerbest-catering.de/fingerfood-hanover

price per piece: from 3,20 EUR net
minimum order quantity: 20 pieces



COLD FOOD

Finger food

SALADS IN SMALL GLASSES

homemade turkey salad with mandarins	3,20 EUR/serving
Greek salad with ewe's cheese and olives	3,20 EUR/serving
Italian salad with tomato mozzarella and fresh basil	3,20 EUR/serving
potato salad with or without bacon	3,00 EUR/serving
cucumber salad with yoghurt dressing	3,00 EUR/serving
homemade pasta salad with baloney	3,00 EUR/serving
original Swiss sausage salad	3,00 EUR/serving
iceberg lettuce with ham, cheese, egg and dressing	3,00 EUR/serving
iceberg lettuce with tuna and dressing	3,00 EUR/serving
or upon consultation	

price per salad: from 3,00 EUR net
minimum order quantity: 20 pieces



COLD FOOD

Finger food

FINGER FOOD DESSERT

Sinful seductions in small glasses or on finger food dishes.

tiramisu	3,00 EUR/Stk.
Black Forest cherry cake - something different	3,00 EUR/Stk.
crème brûlée	4,00 EUR/Stk.
crème catalan	4,00 EUR/Stk.
panna cotta on peach paste	3,90 EUR/Stk.
panna cotta with raspberry sauce	3,90 EUR/Stk.
red berry compote with vanilla sauce	3,30 EUR/Stk.
lemon mousse	2,90 EUR/Stk.
and much more	

You will find our finger food dessert catalogue here: www.allerbest-catering.de/fingerfood-hanover

price per piece: from 2,90 EUR net
minimum order quantity per sort: 20 pieces



MEDIUM SNACKS IN A TUMBLER

Cold specialities with a perspective

PORK

For all those who need more than finger food but not an entire dish!

egg slices - ham - Frieser layer salad	4,80 EUR/Portion
Swiss sausage cheese salad on chives vinaigrette	4,80 EUR/Portion
ham pumpnickel salad on proto-yoghurt with watercress	4,80 EUR/Portion
wild garlic meatballs on cold fried potatoes	4,80 EUR/Portion
tranches from the bockwurst on mushy peas	5,00 EUR/Portion
dices from the fried beef and pork loaf on Dijon mustard potato salad	5,00 EUR/Portion
breaded escalope with potato bacon salad	5,00 EUR/Portion
Andalusian bread salad with fried chorizo dices	5,00 EUR/Portion
salami sticks on shortened spaghetti salad „aglio, olio e peperoncino“ (spicy)	5,00 EUR/Portion
meatball skewer with cornichons and radishes on Bavarian potato bacon salad	5,00 EUR/Portion
crispy fried bacon slices on fungal tartar	5,50 EUR/Portion
bresaola rolls filled with fresh cheese on cherry tomato arugula salad	5,50 EUR/Portion
lozenges of landjäger sausages on Bavarian potato cucumber salad with a pretzel confection	6,00 EUR/Portion
pulled pork with roasted bread cubes and barbecue sauce	6,00 EUR/Portion
pork fillet on a duet of pear balls and peach chinks	6,50 EUR/Portion

price per piece: from 4,80 EUR net

minimum order quantity per sort: 20 pieces



MEDIUM SNACKS IN A TUMBLER

Cold specialities with a perspective

CALF & BEEF

For all those who need more than finger food but not an entire dish!

fried slices of Bavarian veal sausages from Vincenzmurr with sweet Händlmaier mustard on a lye pretzel	5,00 EUR/Portion
beef salad with pumpkin seed oil	5,50 EUR/Portion
roast beef asparagus salad with over beechwood smoke gently refined roast beef stripes and slices of eggs	6,00 EUR/Portion
mini hamburger (cold), high layered and with a central skewer in a glass	6,00 EUR/Portion
thin slices of marinated cap of rump on horseradish peas	6,50 EUR/Portion
roast beef asparagus rolls on potato pesto puree	6,50 EUR/Portion
tranches of the flank steak on truffled potato cream pounding	6,50 EUR/Portion
veal tenderloin roulade filled with Gorgonzola on oak leaf salad with basil sour cream dressing	7,00 EUR/Portion

price per piece: from 5,00 EUR net
minimum order quantity per sort: 20 pieces



MEDIUM SNACKS IN A TUMBLER

Cold specialities with a perspective

POULTRY & LAMB

For all those who need more than finger food but not an entire dish!

tandoori chicken skewer on saffron rice salad	5,00 EUR/Portion
Mediterranean salad with chicken breast stripes and olives	5,00 EUR/Portion
chicken sesame skewer on red lentil salad with spring onion	5,00 EUR/Portion
spring rolls filled with chicken on Thai pasta salad	5,00 EUR/Portion
chicken breast fillet pineapple curry on basmati fragrant rice	6,00 EUR/Portion
duck breast skewer with hoisin sauce on celery Julienne	6,50 EUR/Portion
tranches from the barbaria duck breast fillet on a skewer on green asparagus salad with raspberry vinaigrette	7,00 EUR/Portion
Mediterranean mini penne pasta salad with small lamb meatballs	5,50 EUR/Portion
bulgur salad with kofta on a skewer	6,00 EUR/Portion
lamb meat couscous salad	6,00 EUR/Portion
tranches of the lamb fillet with sesame on fried Mediterranean vegetables	7,00 EUR/Portion

price per piece: from 5,00 EUR net
minimum order quantity per sort: 20 pieces



MEDIUM SNACKS IN A TUMBLER

Cold specialities with a perspective

FISH & SEAFOOD

For all those who need more than finger food but not an entire dish!

pepper corn salad with tuna and sprouts trimming	5,00 EUR/Portion
fried anchovies with small halves of Spanish potatoes in their jacket with olive oil and large-grained salt	5,50 EUR/Portion
matie salad with mixed pickles on corn salad	5,50 EUR/Portion
fried fish sticks on rémoulade potato salad	5,50 EUR/Portion
celery sticks with tuna mousse and radishes graters	5,50 EUR/Portion
yakitori chicken skewer with Pangang curry on Thai pasta salad	5,50 EUR/Portion
cucumber radish cocktail with spicily marinated snow crabs	6,00 EUR/Portion
deep-fried squid rings with aioli on Mediterranean pasta salad	6,00 EUR/Portion
salmon fillet skewer in tandoori dust on saffron rice salad	6,00 EUR/Portion
salmon tartar on lemon sprinkled chiffonade	6,50 EUR/Portion
potato gilthead tartar salad	6,50 EUR/Portion
poached salmon dices on red lentil salad	6,50 EUR/Portion
cooked-egg garnish and beetroot dices and with junipers smoked trout fillet stripes	6,50 EUR/Portion
pineapple melon rice salad with a prawn skewer	6,50 EUR/Portion
marinated smoked salmon with beans puree and fresh cheese small shapeless dumpling	6,50 EUR/Portion
cray fish tail with pesto marinade on spring onion salad in garlic cream	7,00 EUR/Portion

price per piece: from 5,00 EUR net
minimum order quantity per sort: 20 pieces



MEDIUM SNACKS IN A TUMBLER

Cold specialities with a perspective

VEGETARIAN

For all those who need more than finger food but not an entire dish!

cherry tomato mozzarella balls salad with pesto	5,00 EUR/Portion
egg in a glass with Frankfurt sauce	5,00 EUR/Portion
mango mozzarella salad on chiffonade	5,00 EUR/Portion
jalapeños filled with fresh cheese on pepper pear salad	5,50 EUR/Portion
sour champignons with leek, carrots and onion brunoise	5,50 EUR/Portion
fried onions rings on pesto farfalle salad	5,50 EUR/Portion
layer salad with grilled vegetables and soft goat cheese	5,50 EUR/Portion
Camembert melon salad topped with cranberries	5,50 EUR/Portion
couscous salad with gratinéed courgette rolls	5,50 EUR/Portion
gratinated courgette rolls on pesto rosso pasta salad	5,50 EUR/Portion
penne pasta with pumpkin seed pesto and halves of cherry tomatoes	5,50 EUR/Portion
pepper champignon pasta stew with olives and cheese	5,50 EUR/Portion
honey marinated goat cheese coins with grape salad on chiffonade	6,60 EUR/Portion
green asparagus salad with raspberry dressing and halves of quail eggs	6,00 EUR/Portion
piccata from slices of eggplants (baked in a cheese egg cover) on slices of carrots with orange dressing	6,00 EUR/Portion

price per piece: from 5,00 EUR net
minimum order quantity per sort: 20 pieces



COLD FOOD

Bowls I

	500 ml	750 ml	1100 ml
All over the place			
Iceberg chiffonade, avocado, broccoli, cucumber, sugar snaps, scallion, grapes, pomegranate seeds, baby spinach and a vinegar-oil- marinade apart	5,90 EUR	7,50 EUR	10,50 EUR
Good hunting! / Hubertus Bowl			
Salad as base, fried potatoes with rosemary, olive oil and large-grained salt, fried forest mushroom mix with onions, edible wild herbs, wild berries mix and a raspberry vinaigrette apart	6,80 EUR	8,90 EUR	11,50 EUR
El Grecco veggi			
salad with kidney beans, corns, olives, hot peppers, dices of ewe's cheese, tomato and cucumber slices, grapes, small dices of spiced potatoes and und tzatziki apart	6,40 EUR	8,20 EUR	11,00 EUR
Viva Italia			
Salad as a base, rocket, cherry tomatoes, mozzarella balls, cold pesto-noodle-salad, bouquet garni, parmesan strands, dices of watermelone and Italian dressing	6,80 EUR	8,90 EUR	11,50 EUR
Widow Bolte's Flattervieh			
Stripes from chicken breast fillet fried in sesame with dices of potatoes with rosemary, pumpkin, apples, beetroot, baby spinach, fried onions and und peanut sauce apart	7,80 EUR	9,90 EUR	12,90 EUR

price per piece: from 5,90 EUR net
minimum order quantity per sort: 30 pieces



COLD FOOD

BOWLS II

El Greco Original

salad with kidney beans, corns, olives, hot peppers, dices of ewe's cheese, tomato and cucumber slices, small dices of spiced potatoes, gyros meat and tzatziki apart

500 ml

750 ml

1100 ml

7,80 EUR

9,90 EUR

12,90 EUR

Flying Duck

Spiced basmati rice, tranches from the fillet of Barberie duck breast, pumpkin, red cabbage, mango fruits, cherry tomatoes, scallions, sesame, baby spinach and orange-pepper-sauce apart

8,90 EUR

10,60 EUR

14,90 EUR

Sound of the sea

Spiced wild rice, pulled salmon, broccoli florets, scallions, cucumber, baby spinach, rockmelon, sesame and honey-mustard-sauce apart

9,80 EUR

12,70 EUR

16,00 EUR

From the fishing net

Prawns fried in a spicy-sweet-marinade on green salad with a fine Chinese noodle salad, dices of pineapple, nuts and sweet-chilli-sauce apart

9,80 EUR

12,70 EUR

16,00 EUR

price per piece: from 5,90 EUR net
minimum order quantity per sort: 30 pieces



COLD FOOD

Pastríes

PASTRY AND CAKE I

tray bakes

almond bee sting
sugar cake
butter cake
crumb cake

price per piece: 2,90 EUR
Also available as halves: 1,50 EUR

fruit tart (evtl. seasonal)

cherry cake
plum cake
strawberry tart
apple cake
mandarines cream cake
Donauwelle (chocolate-covered cake with vanilla pudding and sour cherries)

price per piece: from 3,50 EUR

price per piece: from 2,90 EUR net
minimum order quantity: 20 pieces



COLD FOOD

Pastríes

PASTRY AND CAKE II

We recommend our fresh from the oven finger food pastries.

We offer the following selection:

mini muffins, 3 mix	1,80 EUR/pc.
large muffins, various sorts	2,60 EUR/pc.
mini donuts, 4 mix	1,90 EUR/pc.
large donuts, various sorts	2,60 EUR/pc.
mini brownies	1,80 EUR/pc.
various filled mini croissants	1,80 EUR/pc.
mini raisins sticky bun	1,80 EUR/pc.
mini apple sticky bun	2,00 EUR/pc.
mini pudding sticky bun	2,00 EUR/pc.
mini nuts sticky bun	2,20 EUR/pc.
Macarons, various fillings	2,00 EUR/pc.
sweet finger food buns (viennoiserie)	1,80 EUR/Stk.

You will also find our finger food catalogue here: www.allerbest-catering.de/fingerfood-hanover

price per piece: from 1,80 EUR net
minimum order quantity: 20 pieces



COLD FOOD

Pastries

PRETZEL

We hold a large selection of various pretzels for you.

Bavarian lye pretzel, 100 g	1,80 EUR/Stk.
large Bavarian lye pretzel, 160 g	2,30 EUR/Stk.
Swabian pretzel with salt dredging, 100 g	2,00 EUR/Stk.
party pretzel, 45 g	1,50 EUR/Stk.
party cheese pretzel, 45 g	2,20 EUR/Stk.
cheese pretzel, 70 g	2,70 EUR/Stk.

price per piece: from 1,50 EUR net
minimum order quantity: 20 pieces



COLD FOOD

Munchies

FRUITS

fruit selection (20 pieces) in a basket

e.g. bright grapes, dark grapes, apples, pears, bananas, mandarins, kiwis, ASO
(selection is also seasonal)

price per basket: 24,50 EUR net



COLD FOOD

Munchies

SCONES & BREADSTICKS

Delacre Tea Time box, 1000 g	22,50 EUR
Bahlsen selection, 500 g	12,90 EUR
munchies mixture, 250 g	3,90 EUR
pretzel sticks, 250 g	3,90 EUR
peanuts, 200 g	4,90 EUR
Cantuccini, 1000 g	28,50 EUR
Amarettini, 1000 g	28,50 EUR

price per piece: from 3,90 EUR net



COLD FOOD

Munchies

SWEETS

individually and hygienically wrapped:

Miniatures mix, 3 kg	24,50 EUR/kg	Rittersport Quadretties, 5 g	28,50 EUR/200 pcs.
Celebrations mini mix, 1,5 kg	25,50 EUR/kg	Milka Naps	25,00 EUR/207 pcs.
Mentos, 1 kg	11,50 EUR/kg	chocolate crispis, 1,1 g	28,90 EUR/380 pcs.
Ültje peanuts mini bags, 40 g	34,00 EUR/28 pcs.	almond cacao-covered, 2,9 g	32,50 EUR/380 pcs.
Haribo gummy bear mini bags	25,00 EUR/100 pcs.	Amaretti, 750 g	26,50 EUR/package

If your favourite sweet is unlisted, please feel free to ask us for everything.

price per article: from 11,50 EUR net
minimum order capacity per sort: see each article



WARM FOOD

quick kitchen

SOUPS

Our soup creations and stews are homemade and can be expand with more ingredients if requested.
Some examples:

tomato soup
gulash soup
chicken soup
Minestrone
asparagus cream soup (seasonal)
lentil soup

chilli con carne
King bolete creamed soup
pumpkin cream soup (seasonal)
wedding soup
pea stew
turnips stew (seasonal)

You will find our soup catalogue here: www.allerbest-catering.de/soups/

All soups will be served with a roll or baguette - for self cutting for freshness causes.

price per soup: from 4,90 EUR net
minimum order quantity per sort: 30 pieces



WARM FOOD

quick kitchen

SAUSAGES

The good old sausage is back!

It enjoys great popularity especially on exhibitions - in different variants as a small snack.

small pair of wiener	2,20 EUR/pair
the thicker and more tasteful Gastrobockwurst	2,20 EUR/pc.
ham sausage	3,00 EUR/pc.
Mett ends	3,30 EUR/pc.
original Bavarian veal sausage from Vincenz Murr	3,30 EUR/pc.
currywurst pan	6,00 EUR/serving

We deliver the sausages with mustard and ketchup plus bread suitable for toasting, rolls or baguette for self cutting.

We can lend you a sausages warmer. There are two different variants:
traditional sausages warmer with bain-marie - rent per day of use: 9,90 EUR net

modern sausages warmer with steam - rent per day of use: 15,00 EUR net
(no damage of the sausage in case of appropriate handling and)

price per piece: from 2,20 EUR net
minimum order quantity: 40 pieces



HOT FOOD

full strengthening

LUNCH

We will submit a freshly made lunch.

A small abstract of our lunch offers:

ricotta spinach tortellini with cheese cream sauce

breaded escalope with champignon cream sauce and croquettes

vegetable lasagna with tomato sauce

meatloaf with fresh carrot vegetables in parsley butter with potatoes

Hungarian gulash with spiral pasta

Viennese cap of rump with horseradish cream sauce, beans and boiled potatoes

Please feel free to ask for our lunch catalouge to get an overview about our large lunch selection.

price per dish: 11,40 EUR net
minimum order quantity per dish: 20 portions



SPECIFICS

Eyecatcher for your exhibition stand

PROSCIUTTO LIVE STATION

Inspire your guests with our fresh on site ultra-thin sliced Italian ham - and be surprised at our nostalgic prosciutto machine.

The ham will be served on slices of baguettes with various toppings:
tomato fresh cheese
basil fresh cheese
arugula
butter
ASO

The price of the Italian ham is a daily price which goes according to the size and the weight. Please feel free to ask us for the current price.

Daily rent for the nostalgic prosciutto machine: 75,00 EUR net

For this you will need kitchen staff for the professional handling of the prosciutto machine and the preparation of the snacks: per hour 47,50 EUR
minimum period of employment incl. preparatory and extra work: 4 hours



SPECIFICS

Eyecatcher for your exhibition stand

PARMESAN FRESH FROM THE LOAF

We offer you a special live show and a unique taste adventure for your guests.
Perfect for your exhibition stand, as a welcome snack, as a component of your finger food buffet
or as a live show - this highlight will catch all eyes!

We will open up a whole Parmesan using a saw in front of your guests eyes. The bite-sized pieces are perfect as a companion for wine and snacks - or also pure without anything!

The price of 19,90 EUR per kilogram contains a whole Parmesan loaf, the rent of the required tools and the corresponding mobile table.

The minimum purchase is a whole Parmesan loaf. The weight of the loaf fluctuate between 32,5 kg and 40,0 kg.

price per kilogram: 19,90 EUR net
minimum purchase: 1 loaf



SPECIFICS

Eyecatcher for your exhibition stand

PASTA IN A PARMESAN LOAF

The basis of this delicacy is a whole holed parmesan. The pasta is twisted and grated in this parmesan loaf.
This highlight will bring Italian soulfulness on your event.

If you use it as a supplement to your buffet or as the main star guest - the fascination from your guests will be enormous.

You can choose one of the various pasta sorts or even filled pasta - the visual and flavourful success is guaranteed.

The cooks will make the pasta fresh in front of your guests eyes and will refine them immediately in the parmesan loaf.

We will advise you regarding the appropriate sauce.

price on request

For this you will need kitchen staff for the professional preparation and presentation:
per hour 47,50 EUR
minimum period of employment incl. preparatory and extra work: 4 hours



SPECIFICS

Eyecatcher for your exhibition stand

GIGANTIC ÉTAGÈRE

We wonderfully serve chosen delicacy on our gigantic étagère.

On our own devising gigantic étagère we serve carefully made and chosen mini delicacy on small étagères.
The gigantic étagère spin around through an engine - the admiring sights of your guests are sure.

An eyecatcher which is without equal and which is a conversational topic already at the reception.

Examples of the appropriate finger food and more information you will find here:

www.allerbest-catering.de/fingerfood-etagere/

Please feel free to ask for our finger food catalouge to get an overview about our large selection.

price on request



SPECIFICS

Eyecatcher for your exhibition stand

FINGER FOOD BEAM

This construction for the superb food presentation of finger food specialties is suited for exhibitions like Ligna, Holzexpo or smaller construction and house fairs.

But also for events in companies which are concerned with wood or craft.

The wooden beam will be decorated with old and original carpenter tools. The wood was food-safe sealed - so it is absolutely operational for your event.

Examples of the appropriate finger food and more information you will find here:

<https://www.allerbest-catering.de/unser-fingerfood-balken/>

Please feel free to ask for our finger food catalogue to get an overview about our large selection.

price on request



SPECIFICS

Eyecatcher for your exhibition stand

FROZEN YOGHURT MACHINE

Yoghurt is the new ice!

Frozen yoghurt is low in calories and cooling.

It will be decorated with the most different toppings.

From gummy bears to chocolate sprinkles to fresh fruits - everything is possible!

There is no limit to your wishes and your fantasy!

price on request



SPECIFICS

Eyecatcher for your exhibition stand

HOT DOG STATION

You will fascinate your customers with a hot dog station.

You can choose your favourite ingredients - there is no limit to your wishes!

If your guests should make their own hot dogs or if our cooks should prepare them for your guests - we want to make everything possible!

price on request



SPECIFICS

Eyecatcher for your exhibition stand

BURGER STATION

A burger station suits for the guest catering during the day or for the modern exhibition party in the evening.

You can choose your favourite ingredients - there is no limit to your wishes!

If your guests should make their own burger or if our cooks should prepare them for your guests - we want to make everything possible!

price on request



SPECIFICS

Eyecatcher for your exhibition stand

COCKTAIL BAR

Do you want to surprise your guests with some delicious cocktails on your exhibition stand?
No problem!

For example with our option „day catering“.

With this option you book delicious drinks and a showact in one.

The preparation of cocktails is an art of its own which is only mastered by a few.

The choice of ingredients decides whether the exceptional creations are unforgettable taste adventures or not.

And we emphasize creations which are also visual graceful.

Prices and selection you will find here:

www.allerbest-catering.de/cocktail-catering-hannover/

All prices apply for events on the exhibition site Hanover.
Bartender and ingredients are already included in the price.



SPECIFICS

Eyecatcher for your exhibition stand

ORANGE SQUEEZER

You want something special for your guests?

Our fully-automatic orange squeezer will attract the attention to your exhibition stand - that's for sure!

If the orange squeezer is in operation, the visible mechanic will tease your customers during the production process of the juice.

And the wonderful side effect - you stand your customers a healthy and vitamin-rich drink!

The handling is foolproof and doesn't assume any background knowledge.

Your staff and hostesses will love our orange squeezer!

And in addition you will emphasize the value of your products with a freshly squeezed orange juice in front of your customers eyes.

Your customers will feel more appreciated with a fresh juice than with a bottle drink.

You can order the suitable fruits in a 15-kilo-pack daily. Please feel free to ask.

The daily rent for the orange squeezer is 95,00 EUR.



BESONDERHEITEN

traveling fare

PACKED LUNCH

Basic configuration of the packed lunch:
standard bag in white, toothpicks, napkin, drinking straw and moist towelette

packed lunch "mini"	7,40 EUR/pc.
packed lunch "short break"	8,20 EUR/pc.
packed lunch "standard"	9,40 EUR/pc.
packed lunch "vital" (vegetarian)	11,40 EUR/pc.
packed lunch "business"	12,50 EUR/pc.
packed lunch "premium"	18,30 EUR/pc.
packed lunch "gala"	21,30 EUR/pc.

Please feel free to ask for our packed lunch catalogue to get an overview about our large selection.

price per packed lunch: from 7,40 EUR net
minimum order quantity: 40 pieces



BEVERAGES

Hot beverages

COFFEE & TEA

coffee, grounded (500g)	13,50 EUR	Diverse tea varieties like	
coffee crema, whole beans (1000 g)	26,90 EUR	black tea, peppermint tea, green tea,	
espresso, whole beans (1000 g)	26,90 EUR	rosehip tea, camomile tea and other sorts	
coffee Dallmayr (60 g)	3,80 EUR	on request	5,30 EUR
coffee cream (240 Stk.)	14,90 EUR		
sugar sticks, packed (500 Stk.)	19,50 EUR		
sweetener, packet (500 Stk.)	9,90 EUR		
UHT milk, liter	2,10 EUR		
whole milk, liter	2,10 EUR		

coffee machine, 2,2 liter, on loan for the whole exhibition incl. pot with a pump

fully automatic coffee machine Jura X7 for specialities

price on request

fully automatic coffee machine Melitta BarCube for specialities, ca. 100 cups/hour

Opened packagings can not be restored for hygienic causes.



BEVERAGES

cold beverages

FRUIT COCKTAILS

fruit cocktails from freshly squeezed fruits:

„Healthy“	carrot, apple, orange	„Bahamas“	strawberry, lemon, banana, orange, maracuya
„African Queen“	kiwi, banana, pineapple, lemon, orange	„Exotica“	apricot, mango, pineapple, orange
„Powerful“	pineapple, carrot, orange, lemon, banana, beetroot, ginger	„Jamaica Club“	mango, coconut milk, pineapple, lemon, orange
„Orange Special“	orange, grapefruit, carrot, mint	„Lucky Day“	pineapple, orange, pear, banana, papaya
„Vitality“	carrot, apple, grapefruit	„Green Coller“	lime, cucumber, sweet apple

single-origin juice per liter: 13,50 EUR net
 cocktails incl. decoration per liter: 19,50 EUR
 (minimum order quantity: 5 liter per sort or mixture)



BEVERAGES

cold beverages

WATER, SOFTDRINKS & BEER

prices per crate
(on commission, only whole cases)

small bottles

sparkling water, 12 x 1 l	11,90 EUR
still water, 12 x 1 l	11,90 EUR
apple juice 100 %, 6 x 1 l	15,90 EUR
orange juice 100 %, 6 x 1 l	19,90 EUR
Cola/Fanta/Sprite, 12 x 1 l	19,50 EUR

bottled beer, 24 x 0,33 l	24,80 EUR
non-alcoholic bottled beer, 24 x 0,33 l	24,80 EUR
sorts on request	

sparkling water, 24 x 0,25 l	17,50 EUR
still water, 24 x 0,25 l	17,50 EUR
apple juice 100 %, 24 x 0,2 l	21,90 EUR
orange juice 100 %, 24 x 0,2 l	23,50 EUR
Cola/Fanta/Sprite, 24 x 0,2 l	19,90 EUR

icecubes, 1 kg	2,50 EUR
crushed ice, 1 kg	2,50 EUR
minimum order quantity: 10 kg	

price per crate: from 11,90 EUR net

FOR SOME NOTES



BEVERAGES

cold beverages

BEER ON TAP, WINE & SPARKLING

beer on tap

We offer you a very large selection of beers on tap.

price per liter depending on the sort:

4,20 EUR - 5,50 EUR

wine

white wine
0,75 l (upon consultation)
from 13,50 EUR

red wine
0,75 l (upon consultation)
from 13,50 EUR

Other wines on upon consultation

sparkling

Prosecco 0,75 l
from 13,50 EUR

Mumm Dry 0,75 l
from 17,90 EUR

Fürst Metternich 0,75 l
from 19,90 EUR

Liquors on request



STAFF

Daily staff

HOSTESSES & COOKS

Due to the omnipresent staff shortage in our industry, availability has to be checked beforehand.

Due to our years of experience in the personnel area we can offer you qualified staff in the areas „service“ and „sales presentations“ (only in association with our catering achievements).

hostess	daily rate (9 h): 328,50 EUR hourly rate: 36,50 EUR
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chief hostess	daily rate (9 h): 378,00 EUR hourly rate: 42,00 EUR
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cook	hourly rate: 49,50 EUR
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logistician	daily rate (9 h): 328,50 EUR hourly rate: 36,50 EUR
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Minimum period of employment per employee/day: 5 hours
The staff receives two half an hour paid breaks incl. free food daily (from 6,5 hours).

On sundays and daily after 12 pm we calculate a surcharge of 50 %.
On bank holidays we calculate a surcharge of 100 %.

Please keep that in mind and arrange enough staff. In case of permanent large crowd, a staff increase is advisable.
Please consider to provide an exhibitor pass, a voucher oder other legitimisations for free entrance to the exhibition site for the staff early.



STAFF

Event staff

WAITER & COUNTERMEN (M/F)

Due to our years of experience in the personnel area we can offer you qualified staff in the areas „service“ and „sales presentations“ (only in association with our catering achievements).

experienced waiter (m/f)

hourly rate: 36,50 EUR

experienced counterwomen (m/f)

hourly rate: 36,50 EUR

Minimum period of employment: 5 hours + 30 minutes transit time for arrival and departure.

On sundays and daily after 12 pm we calculate a surcharge of 50 %.

On bank holidays we calculate a surcharge of 100 %.

Please consider to provide the exhibitor pass, voucher oder other legitimisation for free entrance to the exhibition site for the staff early.



LOGISTICS

Transport / Delivery

DELIVERY FEES

Full-day delivery to
your exhibition stand

57,50 EUR/day

Delivery of furnishings and
equipment to your exhibition stand

89,00 EUR

Collection of furnishings and
equipment from your exhibition
stand

89,00 EUR

Please note:

Deliveries and pick ups on sundays, on holidays and at night have to be charged with an additional fee
from 149,00 EUR per transport.

The Transport of foreign goods to your exhibition stand will be calculated after kind and scope.

Storage of foreign goods during the exhibition time will be calculated after scope and number of deliveries.



OTHER

Kitchen accessories

SANITARY ARTICLES

duster	3,50 EUR/pc.	jumbo refuse sack, 240 liter	4,30 EUR/pc.
sponge	1,90 EUR/pc.	dish detergent, 750 ml	3,20 EUR/pc.
sponge cloth, 5 pack	7,20 EUR/pc.	all-purpose cleaner, 1000 ml	4,50 EUR/pc.
kitchen paper, 2 pack	4,90 EUR/pc.	hand cream	3,80 EUR/pc.
soap in a dispenser	3,80 EUR/pc.	napkins white, 250 pc.	19,90 EUR/pc.
large refuse sack, 120 liter	2,80 EUR/pc.	napkins red/blue/green, 250 pc.	21,90 EUR/pc.
		cocktail napkins, 250 pc.	19,90 EUR/pc.

If you need something unlisted, please feel free to ask us for everything.



OTHER

Rental items

EQUIPMENT & FURNISHINGS

We provide over 4.000 rental items:

dishwasher
various coffee machines
fully automatic machines
entire exhibition kitchens
required devices

glasses
dishes
silverware
exhibition furnishings
and much more

If you are interested you will find the rental item catalogue here:
www.allerbest-catering.de/listings/mietwarenkatalog-von-a-z/



SPECIAL WISHES

You want something you can't find in this catalogue?

Please feel free to ask us for everything!

General terms and conditions

Payment terms

If not otherwise specified, all prices are net prices and are subject to VAT. In case of ordering a deposit of 20 % is payable immediately. In case of a last-minute cancellation, we will hold back this deposit. The next deposit is payable 14 days before the date of event. The final amount of 40 % plus any auxiliary services is payable immediately after the event.

Exhibition customers: 50 % deposit is payable 14 days until the start of the event. The bill is payable immediately in full (less the deposit).

Attention! Without the receipt of payment of the deposit, our contract note loses validity. Customers and exhibition customers who are not headquartered in Germany, have to pay a 50 % deposit 21 days until the start of the event. Customers who are not headquartered in the EU, have to pay the full billing amount in prepayment.

Cancellations

Cancellations will be calculated in the following way:

Until 18 weeks before the date of event we calculate an administrative charge of 10 % of the total amount.

Until 12 weeks before the date of event we calculate 20 % of the total amount.

Until 8 weeks before the date of event we calculate 35 % of the total amount.

Until 4 weeks before the date of event we calculate 50 % of the total amount.

Until 3 weeks before the date of event we calculate 80 % of the total amount.

Until 1 weeks before the date of event we calculate 100 % of the total amount.

Rental items and equipment

All of the items and equipment are on loan. If something is broken or missing, we have to invoice the replacement value.

Rental items and equipment (additional exhibition regulation)

Large equipment like kitchen devices and furnishings will be delivered to the exhibition stand. Charges for connecting and setup are not included in the price. For insurance reasons water and electricity can only be installed by Deutsche Messe AG (exhibitors have to assign the technician over the online area of Deutsche Messe AG). There are some special entry rules concerning the removal resp. the retrieval of the equipment for some exhibitions. Normally the caterer and their vehicles are allowed to enter the exhibition grounds 3 hours after the exhibition (please see contract between exhibitor and Deutsche Messe AG). The customer is responsible for the equipment and the items, which are surrendered on trust, by then. Customers who want us to remove everything subsequent to the exhibition, have to organize a special permission for the earlier entry by Deutsche Messe AG for the removal staff and the vehicles.

Removal tickets (only for people, not for vehicles)

The staff who implements the surrender directly after the exhibition, have to be paid until the final collection through our vehicles as removal staff. The same holds true for the redemption of the goods on consignment and the empties. We ensure a collection not later than the following day.

Note

If it comes to capacity bottlenecks in orders due to the omnipresent shortage of personnel, we are authorized to involve cooperation partners or to commission them to carry out the work.

Delivery

We deliver behind the first ground-level door with a trolley. If we have to deliver to an upper floor and there is no elevator, we need a second driver. In this case we will calculate the delivery costs according to expenditure. Please quote this sufficiently early.

Delivery (additional exhibition regulation)

Please provide enough exhibitor passes or other legitimisations for free entrance to the exhibition grounds for all drivers, passengers and the exhibition staff at the beginning of the exhibition.

Exhibition staff

Due to our years of experience in the personnel area we can offer you qualified staff in the areas „service“ and „sales presentations“. Cooks on request. The staff receives two half an hour paid breaks incl. free food daily (from 6,5 hours). Please keep that in mind and arrange enough staff. In case of permanent large crowd, a staff increase is advisable. Please consider to provide an exhibitor pass, a voucher oder other legitimisations for free entrance to the exhibition site for the staff early.

Sundays and bank holidays

On sundays and bank holidays we calculate a surcharge of 100 % for the journey. On sundays we calculate a surcharge of 50 % and on bank holidays we calculate a surcharge of 100 % for the staff.

Privacy policy 1/3

Privacy policy of the
Creativ Catering Hannover GmbH
chief executive: Wolfgang Richter
Am Lindenhofe 23
30519 Hanover
Germany

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1. Name and contact details of the responsible authority
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3. Transfer of the data to to third parties
4. Your rights as an affected person
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6. Data handling on our website

1. Name and contact details of the responsible authority

This privacy policy applies to us
Creativ Catering Hannover GmbH
chief executive: Wolfgang Richter
Am Lindenhofe 23
30519 Hanover
Germany
Phone: +49 (0) 511 – 600 48 48
Fax: +49 (0) 511 – 600 48 47
E-Mail: info@allerbest-catering.de
as the responsible authority.

2. Elicitation and storage of personal data; kind, purpose and usage

If you employ us, we will gather the following information:

- title, academic title, first name, surname
- address
- e-mail address
- phone number (landline and/or cell number)
- fax number (if available & desired)
- account data
- date of birth

Furthermore we will gather all data which are necessary for the contractual performance:

The elicitation of the personal data is necessary to

- identify you as a customer
- provide you with professional advice
- accomplish our contractual obligation
- fulfil our lawful obligations
- communicate with you
- create the account (and if necessary for the dunning process)
- advertise (only in the legal framework)
- assert our claims

The elicitation of the personal data takes place because of your request and is necessary for the accomplishment of the contractual obligations. The collected data will be saved till the end of the retention period for traders (6, 8 or 10 years after the calendar year in which the contract were signed) and will be deleted afterwards. If we are obligated to save the data for a longer time (according to tax or commercial law like HGB, StGB or AO) or because you agree a longer storage, the content of the earlier sentence will not be effective.

Privacy policy 2/3

3. Transfer of the data to third parties

We don't transfer personal data to third parties basically. If it is necessary for the contractual performance, we make an exception. This exception concerns the transfer of your data to delegated contractors (so-called data processing companies) or to other companies which activity is necessary for the contractual performance (e.g. mail-order firms or banks). The transferred data are allowed to use for the purposes given under point 2 only. In case of no capacities for your request, we provide you the opportunity to forward your request to a friendly catering company. Prior to this forwarding we will ask you after your consent or we will follow a corresponding request from you. If we transfer your data to a friendly company, all of the data privacy obligations proceed to the other company. In that case, please ask for the privacy policy of the new catering company.

4. Your rights as an affected person

As the affected person you have various rights

- cancellation right: You can cancel your consents at any time. The data handling which is based on the canceled consent must not be continued in the future.
- access right: You can ask for your personal data which are handled from us. You can ask for the purpose of the data handling, for the categories of the personal data, for the categories of data processing companies, for the storage duration and for the source of the data.
- correction right: You can demand the correction of wrong data or the completion of your stored personal data.
- deletion right: You can demand the deletion of your stored personal data, as long as they are not necessary for legal obligations or for the raising and defense of legal claims.
- right of restriction of the data handling: You can demand the restriction of the data handling, if your personal data is wrong or the handling is illegitimate, but you don't want the deletion of your data. You can also restrict the data handling, if we don't need your personal data anymore, but you need them for the raising and defense of legal claims. Furthermore you can restrict the data handling, if you entered an objection against the handling of your personal data.
- right of data transferability: You can demand the transfer of your personal data in a structured, established and machine-parsable format. Alternative to that you can demand the transmission of your personal data to another person in charge, if possible.
- right of appeal: You can complain about us to the every data protection authority in Germany if you think we handle your data illegitimately. For example the authority for Lower Saxony is:

Mrs. Barbara Thiel

PO Box 2 21
30002 Hanover
Germany

or

Prinzenstraße 5
30159 Hanover
Germany
Phone: +49 (0) 511 / 120 45 00
Fax: +49 (0) 511 / 120 45 99
E-Mail: poststelle@lfd.niedersachsen.de

Privacy policy 3/3

5. Your right of contradiction

If we handle your data on a basis of a legitimate interest, you have the right to enter an objection against this data handling. If you want to enter an objection, it suffices to inform us via text message. You can send us an e-mail or an fax or else you can just call us.

Creativ Catering Hannover GmbH

chief executive: Wolfgang Richter

Am Lindenhofe 23

30519 Hanover

Germany

Tel: +49 (0) 511 – 600 48 48

Fax: +49 (0) 511 – 600 48 47

E-Mail: info@allerbest-catering.de

6. Data handling on our website

We also handle with data on our website www.allerbest-catering.de, e.g. the IP address of the visitors. You can find supplementary data privacy statements on our website www.allerbest-catering.de/datenschutz.