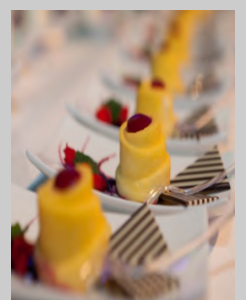




(ALLER)BEST

FINGER FOOD

SMALL-SCALED DELICIOUSNESS



0511 - 600 48 48

AllerBest

Creatives Catering.

www.allerbest-catering.de



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OUR (ALLER)BEST RECOMMENDATIONS

A finger food reception if requested and optionally served as a flying buffet:
(only in combination with the main order)

e.g.

pumpernickel coins, various sorts, premium-quality

small and colorful skewer, various sorts, from savoury to noble

gourmet spoon „surprise“

miniature tomatoes-sugo-bruschetta

prawns in a potato dough spiral



FINGER FOOD BUFFET

„Start“

tender chicken yakitori skewers

chilli cheese nuggets

small turnovers (spicy) filled with cheese and chilli

dough rolls filled with chicken

Crispy dough rolls filled with chicken,

Asian vegetables and oyster sauce

mini wood-fired pizza with ham

Small pizza with tomato sauce, smoked ham and cheese

fried mozzarella curls in a crispy pastry crust

chicken pineapple skewers

spicy flavoured chicken skewer with pineapple

party meatballs

housewives-style, pork

flaky pastry pillows with various fillings

small breaded scallops

mini cream puffs

fluffy and filled with vanilla cream

Minimum number of persons: 50 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Business basic“

finger food buffet composed of the following ready-to-eat segments:

canapés

tomatoes-sugo-bruschetta

smoked salmon with lime
filets and creamed
horseradish rosette

Roquefort cheese on peach

mix of party buns

half of various party buns
with
turkey
Camembert
Thai pasta salad
poultry meatball

skewer

mozzarella in pesto
with cherry tomatoes and
fresh basil

gouda grapes fruitskewer

fruit skewer

niblets

Bavaria blue cracker with fig
mustard and
orange filets

salami cracker with basil
fresh cheese

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Business classic“

finger food buffet composed of the following ready-to-eat segments:

canapés

tomatoes-sugo-
bruschetta

smoked salmon with
lime filets and creamed
horseradish rosette

Roquefort cheese on
peach

finger food trends on mini dishes

vegetable skewer with
a quark with herbs dip

chicken yakitori skewer
with Pangang curry on
vegetable salsa in a
mini canning jar

skewer

mozzarella in pesto
with cherry tomatoes
and fresh basil

meatball skewer with
baby pickles and
radishes

pineapple kiwi skewer

niblets

Bavaria blue cracker
with fig mustard and
orange filets

salami cracker with
basil
fresh cheese

small breaded escallops

dessert

panna cotta with
raspberry sauce

wild berry compote on
mascarpone in a mini
canning jar

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Mediterranean“

finger food buffet composed of the following ready-to-eat segments:

<u>canapés</u>	<u>finger food trends on mini dishes</u>	<u>skewer</u>	<u>finger food salads in glasses</u>	<u>niblets</u>	<u>dessert</u>
honey glazed pork fillet with an apple slice on goat cheese ***	roast beef curls with salsa verde ***	mozzarella in pesto with cherry tomatoes and fresh basil ***	apple leek salad ***	pumpernickel coins with basil fresh cheese and cherry tomatoes ***	Panna Cotta with peach marrow in a mini glass ***
shrimps with basil pesto	chicken skewer with vegetable salsa ***	Parma ham with olives	Tuscan bread salad with chorizo salami	salmon curls on herbal crème fraîche	Tiramisu in a canning jar
	gratinated courgette curls on Tuscan pasta salad ***				
	salmon fillet skewer on tomatoes lime concasse				

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Pumpernickel coin variations“

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

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Magical spoon“

Culinary finger food - valuably decorated and served on finger food spoons

duck breast on sprouts salad

Asian spiced salmon tartar on Thai vinaigrette

honey marinated goat cheese on arugula grapes salad

quail egg with parsley butter and salmon caviar

Bavarian cheese sausages salad with caraway

small escallops on colorful potato salad

chorizo with Gorgonzola

tomato sugo with mozzarella

prosciutto with olives and crostini

fruity chicken salad with curry mayonnaise

matie tartar on pumpernickel cubes

Roquefort on a peach slice

marinated mango kiwi salad with fresh basil

domino from the chocolate opera

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Wholesome consumption“

finger food buffet composed of the following ready-to-eat segments:

canapés

finger food trends on mini dishes

skewer

finger food salads in glasses

niblets

dessert

prawns with basil
pesto

gratinated courgette
curls on tomato
ratatouille vegetables

mozzarella in pesto
with cherry tomatoes
and fresh basil

raw vegetable salad
“Tricolor”

pumpnickel coins
with Roquefort on
pear

fruitsalad with mint

goat cheese with an
apple slice and honey

Asian spiced salmon
tartar on saffron rice
salad

fennel orange salad
with raspberry
dressing

cracker with shrimp
in honey herb
marinade on fresh
cheese

Greek yoghurt with
caramelised nuts

chicken yakitori
skewer with Pangang
curry on vegetable
salsa

gourmet spoon
„Surprise“

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.





FINGER FOOD BUFFET

„Creative food in glasses“

creative food surprisingly served in glasses and on small dishes

fried scallop on apricots chutney

vegetable skewer on quark with herbs dip

chicken yakitori skewer with Pangang curry
on vegetable salsa

Parma ham with olives on a skewer with Tuscan pasta salad

Swiss spirelli cheese sausages salad on chives vinaigrette with
sausages skewer

cherry tomatoes mozzarella skewer on diced ratatouille
vegetables

king prawn in a potato dough on bruschetta

duck breast skewer with hoisin sauce and celery Julienne

gratinated courgette curls on Tuscan pasta salad

small potatoes with rosemary in their jacket with matie tartar
and crème fraîche

pesto marinated crayfish tails on fennel salad

tranches from the homemade salmon roulade on a skewer with
red cabbage salad

smoked roast beef curls filled with asparagus and red lentils

Minimum number of persons: 40 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



FINGER FOOD BUFFET

„Flying dinner“

Our premium variant for special occasions.
We will serve 16 courses of delicate and valuable finger food -
with premium variations from cold to warm and culinarily around the world.

delicate start

asparagus salad with tomato
tarragon vinaigrette

Asian spiced salmon tartar with
Thai vinaigrette

cold soup from the cantaloupe
melon with
port wine

chicken yakitori skewer with
Pangang curry
on vegetable salsa

smoked roast beef curls filled with
asparagus
on lentils salad

duck breast skewer with hoisin
sauce and celery Julienne

noble soups

truffled celery soup

„peach meets lychee“

sorbet accomplished with original
Sansibar sparkling wine

culinary essence

fried scallop on beetroot spaghetti
with bacon foam

lamb chop with olive potatoes in
their jackets

small saltimbocca „à la Romana“ on
farfalle pasta

wild garlic prawns on potato
courgette gratin with pesto rosso

goat cheese with rosemary honey
on arugula grape salad

sweet persuasion

rosemary crème brûlée

Black Forest cherry dessert -
something different

final act

Roquefort sprinkles on Ingelheimer
vineyard peach

Minimum number of persons: 50 persons

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



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 (89,25 EUR gross)

For this you will need kitchen staff for the professional handling of the prosciutto machine and the preparation of the snacks: per hour 49,50 EUR net (excl. 19 % VAT)
minimum period of employment incl. preparatory and finishing: 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: on request
minimum purchase: 1 loaf



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 specialities 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



YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes. We will make you an individual offer - so please feel free to ask us for everything.

culinary food in glasses

vegetable skewer on quark with herbs dip

chicken yakitori skewer with Pangang curry on vegetable salsa

raw vegetable salad "Tricolor"

Thai pasta salad with cashew nuts

Parma ham with olives on a skewer with Tuscan pasta salad

meatball skewer with cornichons and radishes on a homemade potato salad

Swiss spirelli cheese sausages salad on chives vinaigrette with a sausages skewer

mini escalope on Bavarian bacon potato salad

salmon skewer in tandoori dust on saffron rice salad

cocktail tomatoes mozzarella skewer on diced ratatouille vegetables

king prawn in a potato dough on bruschetta

roast beef durls filled with asparagus with salsa verde on arugula pesto

duck breast skewer with hoisin sauce and celery Julienne



YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes. We will make you an individual offer - so please feel free to ask us for everything.

culinary food in glasses

gratinated courgette curls on Tuscan pasta salad

small potatoes with rosemary in their jacket with matie tartar and crème fraîche

mini spring roll on exotic coleslaw

crab cocktail on chiffonade with herbal croûtons

pesto marinated crayfish tails on fennel salad

Büsumer crap cocktail on pumpernickel dices

tranches from the homemade salmon roulade on a skewer with red cabbage salad

bresaola curls filled with fresh cheese and roasted sunflower seeds on Hamburg cucumber salad

chorizo olive skewer on saffron rice

tiramisu

red berry compote with vanilla sauce

fresh fruit salad with mint



YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.
We will make you an individual offer - so please feel free to ask us for everything.

original canapés with meat

small artwork without crust

3,50 EUR - 7,00 EUR

black forest ham

medium fried roast beef from the Angus beef on arugula
salad with grated Parmesan

deer fillet on Cumberland sauce with truffle liver paste

Spain chorizo, quail egg with paprika marrow and
almond olives

pork fillet in a bed of Waldorf salad with apple slices and
sliced almonds

tranches from the barbaria duck breast fillet on mango
chutney and walnut

onion Mett (minced pork with raw chopped onion) from
the red onion on salad

stripes from the Provençale chicken breast fillet on curry
cream

moist smoked pork chop curls on peach sections with fruit
garnish

Lachsschinken (rolled, smoked and cured loin of pork) with
a rockmelon and pineapple dices

turkey breast on mango chutney, with a mini pineapple
slice and cranberries

Milan salami on a pear slice

bresaola on basil pesto, Parmesan, arugula and capers

Serrano ham with stripes of the rockmelon



YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.
We will make you an individual offer - so please feel free to ask us for everything.

original canapés with fish and crustacean

small artwork without crust

4,00 EUR - 7,50 EUR

two black tiger prawn on mungbean sprouts

tiger prawn on fresh cheese wreaths with filled lychee

brown shrimps on radishes with dill

crayfish tails on pesto with stripes from a heart of palm

sea shell meat with green pepper

scallop terrine on caviar cream

smoked salmon with lime filets and creamed horseradish

rosette

smoked eel on cranberry cream with pink peppercorns

junipers smoked trout fillet with creamed horseradish

three half quail eggs with keta caviar

escolar from the stone oven on taramas (fish rye cream)

stripes from the matie fillet with cornichons

pollack filet with spicy pearl onions

smoked halibut with keta caviar from the wild salmon

marinated anchovy fillets on red endives

two king shrimps in a bed of wild garlic and cress



YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.
We will make you an individual offer - so please feel free to ask us for everything.

original canapés with cheese and vegetarian

small artwork without crust

3,50 EUR - 7,00 EUR

mozzarella with cherry tomatoes and fresh basil

Olomouc sour milk cheese on wild garlic cream with
escallion

mild, full-fat cheese on pepper chilli cream

jackstraws from the spicy Irish cheddar cheese with fruits

Gouda cheese pretzel on savory snacks

Gorgonzola in a mini pineapple ring

Harzer cheese on mustard with rings of the red onion

smoked salmon processed cheese on shrimp cream with
trout caviar

Muenster cheese on herbal cream

herbal goat soft cheese with garlic on red endive

beech wood smoked cheese on rockmelon

Gorgonzola with apple slices and walnut

Roquefort on peach

Limburger cheese with walnuts and grapes

tomatoes sugo bruschetta with fresh basil



YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.
We will make you an individual offer - so please feel free to ask us for everything.

Allerbest finger food

finger food skewer

small finger food skewers culinary and harmonising

mozzarella and cherry tomatoes with basil

fruits and cheese

mini sausages

mini meatballs

mustard balls

Spanish chorizo

fried prawns

swedish meatballs

Parma ham and olives

finger food salads

fine tasted salads in miniature glasse

mini Waldorf salad

mini apple leek salad

mini carrot apple salad

mini raw vegetable salad

Büsumer shrimp salad

mini matie salad

mini potato salad

mini red cabbage salad

(Aller)best cracker

mini salami on basil
fresh cheese cream

Bavaria blue cheese with orange filets
on mustard orange fresh cheese

shrimps in honey herb marinade on
fresh cheese



DESSERT RECOMMENDATION

exclusive and und representative dessert buffet

sensual gluttony in miniature glasses and on finger food dishes

examples

panna cotta on peach marrow

wild berries on mascarpone cream

fruit salad with ricotta and walnuts

tiramisu in a small canning jar

petit-fours

mini fruit tartelettes from the French pâtisserie Elysée

and some small surprises (according to the current season)

mixed cheese platter with grapes, savory snacks and fresh small lye pretzel and pretzel sticks

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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2. Elicitation and storage of personal data; kind, purpose and usage
3. Transfer of the data to to third parties
4. Your rights as an affected person
5. Your right of contradiction
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.