

EVENTCATERING 2012

Conference packages



Messe Gastronomie
Hannover
Catering & Restaurants



The details of conference packages are not valid during trade fairs and refer to a minimum of 25 participants.

Are you interested in an individual conference package? We will be pleased to calculate your special food package and as well a separate beverage package which covers event time off the breaks.

Minimum order quantity per article "Conference packages": 25 pieces.

Beverage packages

Minimum order quantity per article "Beverage packages": 25 pieces.

Article	Unit	Price €	Quantity
Beverage package per break up to 30 minutes <ul style="list-style-type: none"> • Mineral water (sparkling and silent) • Coca-Cola/Coca-Cola Zero • Apple juice/Orange juice • Coffee/tea (Break up to 30 minutes: Rate x breaks x attendents)	Portion	3,10	
Beverage package per break of 30 to 90 minutes <ul style="list-style-type: none"> • Mineral water (sparkling and silent) • Coca-Cola/Coca-Cola Zero • Apple juice/Orange juice • Coffee/tea (Break of 30 to 90 minutes: Rate x breaks x attendents)	Portion	4,80	

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Snack packages

Minimum order quantity per article "Snack packages": 25 pieces.

Article	Unit	Price €	Quantity
<p>The power break (2 pieces)</p> <ul style="list-style-type: none"> Mix of various garnished half bread rolls and rye bread slices <p>(2 pieces per person)</p>	Portion	5,20	
<p>Hearty break (4 pieces)</p> <ul style="list-style-type: none"> Danish pasty with various spicy fillings <p>(4 pieces per person)</p>	Portion	3,90	
<p>The vitality break (2 skewers)</p> <p>Mix of small skewers:</p> <ul style="list-style-type: none"> cheese skewers with fruits tomato mozzarella skewers skewers with fresh vegetables and curd cheese <p>(2 skewers per person)</p>	Portion	2,70	
<p>The coffee break (2 pieces)</p> <p>Mix of small pieces of</p> <ul style="list-style-type: none"> Hanoverian plain cake with butter apple cake plain cake topped with crumbles <p>(2 pieces per person)</p>	Portion	2,30	
<p>Sweet break (3 pieces)</p> <ul style="list-style-type: none"> Mini butter croissants with various sweet fillings <p>(2 pieces per person)</p>	Portion	2,90	

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Lunch Buffets

Minimum order quantity per article "Lunch Buffets": 25 pieces.

Article	Unit	Price €	Quantity
The classical... Lunch Buffet 'Lunchtime' Cold dishes <ul style="list-style-type: none"> • Poached salmon with lime sour cream • Grilled vegetables with parmesan shavings • Tuna salad with pepper and cucumber • Farmersalad • Selection of salad with French dressing • Selection of bread, butter Soup <ul style="list-style-type: none"> • Cream of asparagus soup with almond Warm dishes <ul style="list-style-type: none"> • Chipped porc veal in mushroom white wine sauce, vegetables and spaetzle with herbs • Asian wok vegetables with soy sprouts, ginger-honey sauce and rice • Vegetable-pasta soufflé with sun-dried tomatoes and mozzarella Dessert <ul style="list-style-type: none"> • Stracciatella cream with chocolate beans 	Piece	19,40	

//EVENTCATERING 2012//Conference packages valid from 01.01.2012

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The powerful... Lunch Buffet 'Energy Bar'

Cold dishes

- Tomato salad with mozzarella pearls
- Slices of veal in radish and horseradish vinaigrette
- Potato salad with mayonnaise and eggs
- Young herring with pears, beans and bacon
- Selection of lettuce with balsamico
- Cream of olives and butter
- Herb rolls and country bread

Soup

- Cream of organic mushroom soup with rye-bread croûtons

Warm dishes

- Roast beef in burgundy sauce, pearl onions, vegetables and potato gratin
- Salmon medallions with fried vegetables, lemon sauce and rosemary potatoes
- Tortellini gratin with fried mushrooms and cream cheese sauce

Dessert

- Mousse of curd cheese with black cherries

Piece

19,40

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<p>The varied... Lunch Buffet 'Conference'</p> <p>Cold dishes</p> <ul style="list-style-type: none"> • Beef salad, sweet-and-sour with spinach and ginger • Marinated feta cheese with young leek • Pasta salad with seafood and green mussels • Lettuce varieties in balsamico • Farmer salad • Cream cheese with chives and butter • Selection of bread <p>Soup</p> <ul style="list-style-type: none"> • Cream of potato and leek soup with thyme croûtons <p>Warm dishes</p> <ul style="list-style-type: none"> • Poultry breast piccata on tomato-olive sugo, tagliatelle with basil pesto • Porch fillet, fried with Mediterranean herbs, broccoli and pepper rice • Mushrooms in herb-cream sauce with fried pancake of grated potatoes <p>Dessert</p> <ul style="list-style-type: none"> • Semolina pudding with plum compote 	<p>Piece</p>	<p>19,40</p>	
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All prices in the event areas of the Convention Center and the official conference area of hall 2 are inclusive personnel costs and equipment for gastronomic service.

All prices excluding V.A.T.

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Your event:

Date of event:

Location of event:

Organizer:

Phone number:

Location & time:

When has the catering to be served?

For the beginning at : o'clock

At the end at: o'clock

For break from: till o'clock

For break from: till o'clock

Where has the catering to be placed?

On the tables

On the buffet